

Punch knocks out noted Derby licensees



Punch Taverns, who with Enterprise Inns own over 75% of Derby city pubs, have forced well-known, long-standing, city licensees to quit, by offering them ruinous terms in the middle of an economic downturn.

The publicans in question, Paul & Kate Szuta, ran the Old Spa in Abbey Street for 10 years and in that period had raised the trade though, like many others, they had suffered in the last two years. The smoking ban, the difficulty in obtaining finance, declining beer sales and the economy in general (factors in the Brooker case - see footnote) have all had an effect. As a result in 2009, without either of them taking a salary, the business made £2,000

- ridiculous in any business and more so in the pub trade - given the hours worked. So they asked Punch for help hoping, as they were coming to the end of their lease, they would be offered better terms. In the Brooker case a High Court judge (Sept 7th 2009) ruled that a £34,000 pub rental should be reduced to £18,000 to take account of the factors quoted above. The judge said that the tenant should not have to pay more than

35% of the so-called 'divisible balance', that is the formula on which profits are calculated - to the landlord as rent)

Punch, in reply, said they had three choices: they could either go bankrupt; they could sell the business or they could yield the lease. And the latter isn't painless - it carries a surrender penalty of three months rent (£8000 for the Spa) and getting a discretionary 'offer' of 50% max for the fixtures and fittings.

This 'offer' was later revised to reduce the rent and add a barrelage discount worth in total £12000, but only if Paul and Kate accepted a full tie of trade. However that meant having to buy wines, spirits etc from Punch which effectively halved the real value of the discount. In the end the Szutas ran the pub until the lease ended and left on March 2nd.

The same terms, including additional items like a compulsory £1,500 training course ('a scam' said the licensee) were later offered to another experienced City licensee who

described the whole package as 'impossible'.

During this same period another Punch house, further up Abbey Street away from the city centre but within easy walking distance of the Spa, was getting substantial discounts from Punch thus enabling them to undercut Spa prices.

The Olde Spa is one of Derby's oldest pubs dating from at least 1832 (Craven 2002) was a home brew house up to the Second World War which, much restored and refurbished by Allied Breweries, won the CAMRA national award for best refurbished pub in 1985.

The likelihood is that eventually, Punch will have to offer a 'tenancy at will' to entice someone to take the Spa. A 'tenancy at will' is a no commitment arrangement with free or minimal rent for a limited period, say six months, to allow an assessment if, and to what extent, a business at the Spa is viable.

A temporary licensee, Brendan Donahue (formerly of the Robin, Mickleover) has reopened the Old Spa in the meantime.

We gave Punch the chance to reply to this story, read this plus an article detailing some of their policies in more detail overleaf,



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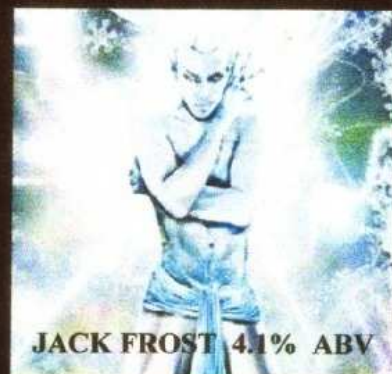
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A Reply from Punch

The current agreement for the Olde Spa with Paul and Kate Szuta had come to an end and we respect their decision not to renew this for a further period of time. As Paul says we had offered terms for renewal that were considerably more advantageous to them as the operators of the business, but these were declined. We do not acknowledge the allegation made that any rent surrender penalty was due as the agreement had run its course and the Paul and Kate were well within their rights to make the choice not to continue.

Punch Taverns proudly insist that all our new partners take part in our Foundation for Success training package before taking on one of our pubs as we firmly believe in the benefits of training and that it would be unwise to take on the responsibilities of run-

ning a pub without the full knowledge of the legal and social responsibilities they inherit. The training also covers many other elements required to run a profitable business in partnership with Punch Taverns and has won awards from within the industry due to the quality of its content.

Brendan Donohue who is now operating the Olde Spa is a well respected local publican who will continue the good reputation of the pub for its welcoming atmosphere and great cask beer. He looks forward to welcoming CAMRA members to the pub in the near future.

We also wish Paul and Kate well for their new future.
Kind Regards,

Andrew MacLeod
Operations Manager
Punch Taverns

And the company's overview....

As a newcomer to Punch Taverns, and as their new representative within Derby, Southern Derbyshire and North West Leicestershire it is with great pleasure to be asked to write an article within the *Derby Drinker* in an attempt to explain how hard we are working to be the Pub Company of choice for both our existing and potential licensed trade 'Partners'.

Our efforts to engage with the trade in general can be best summarised by Mr David Wigham who as Regional Operations Director for approximately 1,800 pubs, appreciates the need to change the often mistaken view that Punch are a company that doesn't always care enough about their pubs, or Partners;

David Wigham comments: 'A successful partnership must be based on trust and the relationship must be two-way. We are absolutely committed to building open and honest relationships with our partners, listening to their ideas and working together to develop successful businesses.'

We recognise that every pub is unique and we want to create an environment where our partners can establish their pub as a thriving business which rewards them for their efforts. Punch offers an extensive portfolio of trade support from catering executives, who can help to develop a pub's food offer, to skilled business relationship managers who work with our partners to develop the business.

As part of our commitment to the industry and our partners, Punch is offering unprecedented levels of additional support in the current climate to partners willing to work with us; this ranges from

financial assistance where there is a real commercial justification, through to marketing and promotional support to drive and build footfall.

We believe strongly in the importance of training and professionalism. Our Flying Start pack provides a superb level of close support and guidance in the critical early months of a licensee's tenure our new licensee training package is specifically tailored to suit the individual needs of the licensee and the type of business that they are taking on.

There will always be a place for well run pubs with high standards. Our partners will continue to receive industry leading support to help them develop the best pub in their locality.

Punch is determined to ensure that those licensees taking on a pub business in partnership

with us have complete clarity on the earning potential of their business upfront and total transparency in all dealings with us. Rents are at an historic low and the breadth of opportunity is great. Our current vacancies have earning potential up to £80K, with the largest number of opportunities in the profit bracket of £25k to £30k and most come



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I am more than happy to discuss any issues regarding Punch Taverns by the readers of DD. As a lifelong part of this great industry and with an enthusiasm to embrace views from consumers, partners, brewers and pub companies, I feel debate is a good thing and the more everyone understands each other, the more we can all achieve in making Derby's pubs the very best in the business.

Gez McCormick
Business Relationship Manager
Punch Taverns

Gez McCormick is a CAMRA member of long standing and is well-known in the trade locally, having previously worked with Marstons.

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9th Derby Winter Beer Festival – What a success!

What a festival it was. The festival broke all records for previous Winter Fest's with beer sales being up a massive 50%. The biggest and best yet festival was saw around 130 beers sampled by almost 4000 drinkers from the city and much further afield. New all day opening proved a popular choice increasing attendance and drinking throughout the day. Beer sales were so increased that just about anyone who could send us extra emergency beer did – those who couldn't had sold it all with the festival overflow drinking its way round the city.

The downside of this huge success was the longer queues when the venue reached capacity. At one point approximately 300 thirsty drinkers were awaiting a chance to enter the festival. For 2011 plans are already afoot to tackle the issue and perhaps we'll see a radical change of venue – so watch this space.

The foyer bar was sponsored by Ilkeston based brewery Blue Monkey with sales over their bar (above top) being wildly over that expected. A choice of six of the breweries beers

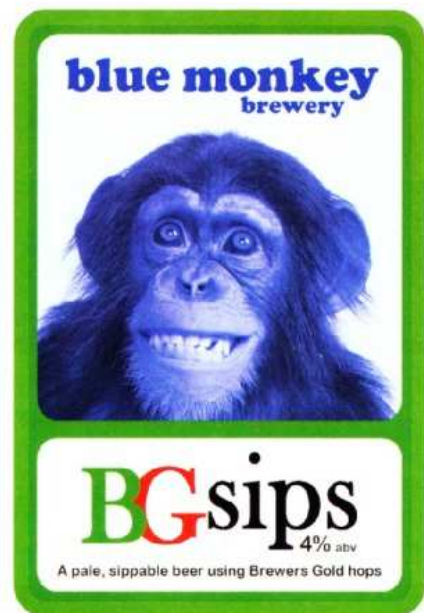
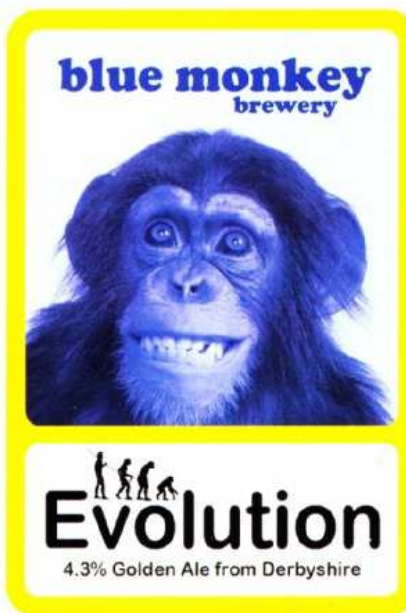
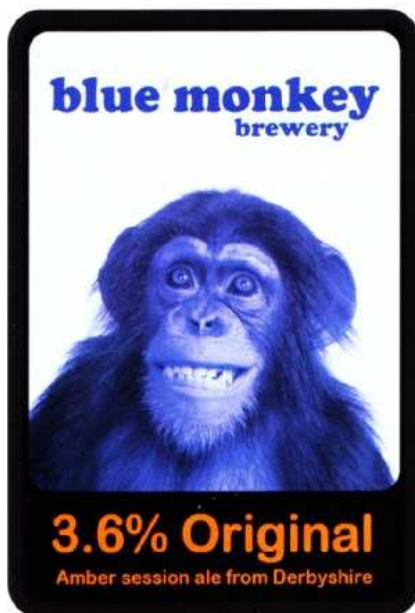
were available during the festival which were greatly appreciated by drinkers.

Other aspects of the festival include very limited edition collectors pieces of 'coloured' glasses sponsored by Amber Ales of Ripley. Whilst over 1200 were ordered but only around 300 reached the festival! (long story don't ask – the courier had a smashing time). Most of the glasses were produced at very short notice by Festival Glass of Halifax but only in a single colour creating two distinct glasses both sponsored by Amber Ales commemorating this years festival. The Amber Ales beer proved popular on the main bar with two of their beers available for as long as we could keep up with demand.

Porter the festival penguin mascot was seen both during the festival and on the run up helping to distribute publicity around the cities pubs and bars. Whilst Porter was frequently seen with a beer getting him behind the bar to serve our punters proved a challenge too much for the team – but TrentBarton were more than happy to let him on the bus!



The festival also held the East Midlands heat for the Champion Beer of Britain for beers in the speciality class – so it included a Chocolate Orange Stout from Amber Ales and Double Mash from the Derby Brewing Company.



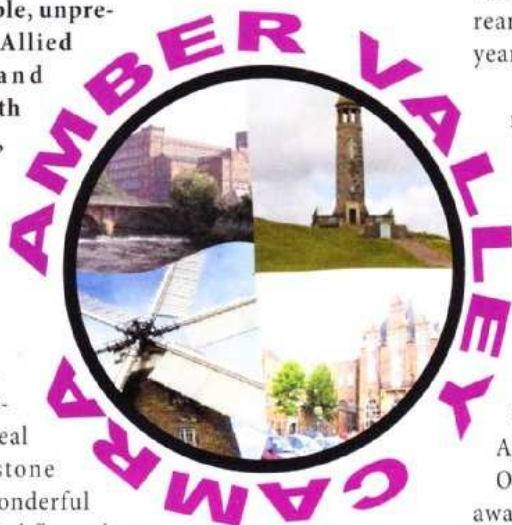
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DEAD POETS IS INAUGURAL PUB OF THE YEAR

There were a few raised eyebrows when, in 1998, David Brown bought the Cross Keys, Chapel Street, Holbrook. What, one wondered, could be done with this unremarkable, unprepossessing former Allied Breweries' pub, and could it compete with the popular Wheel, just up the road?

Once the doors opened to the public, the renamed Dead Poets Inn had undergone a remarkable transformation with panelling and carpeting removed to reveal an inglenook and stone flagged flooring. A wonderful snug, with a quarry-tiled floor, that was previously the preserve of the private living quarters, was opened to the public. High backed pews had replaced existing furniture, and the candlelit interior with decorative hops cre-



ated an almost medieval atmosphere. Pedigree and the powerful, underrated Greene King Abbot were juggled, accompanied by a bank of handpumps dispensing a changing roster of real ale.

Leicestershire brewers, Everard's, added the Poets to their property portfolio in March 2003 and wisely conserved a winning formula that has seen the white painted pub perennially

feature in the *Good Beer Guide* in the new millennium. Convivial hosts, Bill and Sue Holmes, have overseen the construction of a new conservatory and a much improved rear patio during their seven-year tenure.

All 300 Amber Valley members were invited to nominate their top eight pubs, and the George and Dragon, Belper, King William, Milford and George, Ripley, were ascribed 'highly commended' following visits by seven judges using a broad criteria of assessment. The King William holds a Beer Festival with 16 ales and 3 ciders from 22nd to 25th April. Opening is 12-11.30 (11 on Sunday).

Our photograph (below left) shows the staff receiving the award from Amber Valley Chairman, Pete Hounsell, far right. From left are: Luke, Sue (landlady), Chris and Sean.

BRIGHT FUTURE FOR DUFFIELD'S OLDEST PUB

We have had encouraging reports of late regarding the Kings Head, Duffield whose long history is authenticated by a visit by Oliver Cromwell. Church End, the Warwickshire brewery and Burton Bridge more locally have been some of many guests featured. Andy and Jeanette took over here at the end of 2009 and have also restored the real fire in the pub. From April 2011 the Ecclesbourne Valley heritage railway will be operational and the ancient tavern should benefit from visitors frequenting the Duffield terminus just around the corner. The eight and a half mile long line to Wirksworth last had a passenger timetable in 1947.

FISH, CHIPS 'N' ALE

George's Tradition, the chip shop restaurant chain has diversified by acquiring the Thorn Tree, Woodlinkin, just down the A610 from the Poet and Castle, Codnor. It will soon be possible to indulge in the dual delights of their award-winning produce being washed down with draught Nutbrook beers from the bespoke West Hallam brewery.

AMBER ACTIVITIES

7pm, Saturday, 17th April, **Free bus trip** departing from Ripley Market Place surveying pubs in various destinations. For Alfreton and Belper pick ups please ring Nathan on 01773 570675.

830pm, Thursday, 29th April branch meeting at the **Thorn Tree Inn**, Church Street, Waingroves, near Ripley.

830pm, Thursday, 27th May branch meeting at the **Queens Head**, Chesterfield Road, Belper.

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Derby CAMRA Annual Beer Census Results 2010

THIS YEAR'S ABC saw 73 pubs visited during the evening with the idea being to determine how many different Real Ales were available in the City on any one given night. The results again proved startling beating last year's total by 12, quite impressive for a cold wintry night in February with less pubs being visited than last year.

With no Real Ale available in nine pubs and 8 Closed, the 249 Real Ales recorded (159 different ones) came from just 56 pubs; an average of 4.5 per pub. Nine Real Ciders & Perries were also found.

Pubs with the most on the night included the Flowerpot with 26 Real Ales followed by the Babington Arms with 17, the Brunswick with 15 and Old Silk Mill with 14 ales.

Marstons Pedigree is still the most dominant brand in the City available in 32 pubs easily beating its nearest rival Draught Bass whose decline continues and is now only available in 12 pubs.

The average price of a pint on the night itself came out at £2.53 (10p up on the previous year). The dearest beer was Hobgoblin at the Pitcher & Piano and Bass & Pedigree at the Waterfall all sold at £3 a pint with the cheapest being Greene King Ruddles Bitter at Wetherspoons for just £1.35.

The beer quality throughout though was generally found to be okay with only a handful of pubs (mostly Derby's *Good Beer Guide* entries) serving good quality ale.

Gareth Stead

Ostrich - Longford "How to turn a Shire Horse into an Ostrich"

A new permanent licensee, Andrea Murray, aided by Richard Leedham, has taken over at the Ostrich, the first since the departure last year of long standing licensee Tony Wilkinson.

A former landlady of the Shire Horse, Wyaston, Andrea took a break from the licensed trade for six years doing cancer research at Nottingham University. A resi-

dent of Longford the opportunity to get behind a bar again was too much to resist. The pub warming party took place on 13th March. Andrea and Richard are trying to resurrect the Ostrich pool, darts and football teams. There is a vintage car and motorcycle rally calling at the Ostrich on Sunday 9th May from 11 until 12.30 - the pub will be open from 11 that day (ref: Longford Parish Press).

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New identity and guest beers at Belper club

Up in Belper the former Conservative Club, located at 6 Campbell Street, has changed its name to the Strutt Club during the last year. George Herbert Strutt left the club to the people of the town.

It opens 12 to 2.30 and 6 to 11 daily with all-day opening Saturdays.

Four Real Ales are on offer, usually including a Derby Brewing Company beer. The Strutt is open to guests and visitors alike.

Derby Winter Festival recruits 48 new members

At the successful February Winter Beer Festival, Derby CAMRA received 37 application forms which, with joint membership, amounted to a grand total of 48 new members.

All but one (which was a renewal) were new members,

although some had lapsed some time before. However, many said that joining was something they should have done years ago.

Of those recruited 30 were men and 18 women. Thirteen of the women applied jointly with men.

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* Independent research by CGA Strategy with 85% of our pubs during August 2009.



Days of Thwaites at Wyaston inn



We reproduce another photograph from the excellent *Smiling Assassin* collection. This time the pub snapped for posterity was the New Inn, now the Shire Horse at remote Wyaston, near Ashbourne.

The view once again dates from 1969 or 1970 (note the cars in the car-park) and recalls the time when the inn officered Daniel Thwaites ales from Blackburn in Lancashire. It

was most unusual to be able to drink such faraway-brewed beer in those days and the New Inn was, in fact, the most southerly outpost of Thwaites tied houses (the protruding sign states: 'It's a Thwaites house').

Another sign, on the top left of the wall facing the camera reads 'No coaches', possibly an indication of the kind of trips that ventured out in the 'Good old days'!



The Ale Bag



Really Gone for a Burton

Wow, what a great March fest at Burton. The Town Hall setting was, as usual, just right and the beer choice, if anything, better than ever. So it's a great pity that their September festival has disappeared (let's hope this is only temporarily?). And what a terrific challenge it poses to its CAMRA neighbours to match it (or do better).

Unlike Derby Beer Festival there were plenty of medium and higher strength beers - the choice of Norfolk for a beer theme was

inspired - and the staging of a beer competition at the event, ensured plenty of top quality stouts (winner: Titanic).

Not so sure about the publicity (there was no Burton festival contact in *What's Brewing*) which perhaps resulted in Thursday's low attendance, but overall it was a very worthy festival and CAMRA colleagues there from both Coventry and Leicester agreed.

John Oliver King
Derby

One Year on at the Mill - Peregrines & Parties

The Old Silk Mill celebrates one year of trading since it was revived by Terry Holmes, on April 29th. The Full Street pub is holding a party night on the date, a Thursday, doubling as a charity fundraising evening for the Endoscopy Ward at the Royal Derby (City) Hospital. There will be music, lots of prizes and, maybe, some bargain beer.

Nobody can deny the Mill has made a massive impact on the Derby Real Ale scene in the last year, and many CAMRA members are to be found drinking here, its late opening proving an

ever-popular haven after trips and socials alike. We have seen many unusual beers, house brews - Peregrine Pale Ale returns currently as do the feathered versions to the Cathedral - the introduction of two real fires, Sunday afternoon jazz, weekly folk sessions and the opening of the John Lombe Bar in an area of the pub previously idle. The latest innovation sees the introduction of trad cider with the likes of Black Rat and Weston's Old Rosie adding to the choice at the bar.

Terry is quick to praise his team of staff who have been integral to the pub's success.

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Drinking Down the Decades: Memories of beer and pubs of Derby



Terry Morton (front) at a function in 1968. He hasn't changed a bit! Who are the others?

CAMRA veteran Terry Morton recalls a snapshot of drinking in Derby in the 1960s

As a 16-year-old apprentice gas fitter in 1960 it was a very exciting prospect to enter licensed premises. Looking back, there were loads of pubs I never visited, they were later closed or demolished.

If only I'd have realised things were going to change so much!

My earliest introduction to excellent cask beer was through the insistence of senior work mates to join them for some extra overtime at the Nags Head on Exeter Street by the Derby Canal (both long-since disappeared). The landlady, Ma Brown as she was affectionately known, served the most superb Marstons Pedigree. From that moment I was hooked on proper traditional beer.

Being a Chadd lad some early underage local drinking was in the Wilmot Arms Chaddesden Lane. Hand drawn Ind Coope Diamond (a best bitter) was available. A walk over the fields to Spondon, the Prince of Wales sold Ind Coope bitter from Burton at 1-/8d a pint that's 3 pints for 25p in today's money. Next door the White Swan offered Offilers mild & bitter and was considered one of the better Offilers houses.

Friday night was always a tour of the town centre pubs with my old



The Horse & Trumpet, Full Street towards the end of its days.

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school mates – although many split for the rock & roll scene and the coffee bars on the market place, a starting point would be the Royal Standard then a three roomed pub with a large fish tank stretched along the wall behind the bar, the front room a record player was provided and younger customers brought their own 78s & 45 vinyl, my mates always went for the fast growing trend of Double Diamond (keg beer) I drank the Ind Coope draught sometimes ok very often not “I don't know why you keep trying that stuff” they would sometimes say, one memorable Friday in November 1963 at home getting on my suit and tie my dad shouted up the stairs “Guess what !! Kennedy's been shot!!” It was the talk of the town that night.

The Horse & Trumpet (Offilers), stood about where the Assembly Rooms car park is now, this usually had a bustling tavern atmosphere. I remember a couple of occasions when the police called in and asked for volunteers for an ID parade across at the station, the reward was a half crown piece more than enough for a pint of Bass at St James Hotel or Worthington E at the Saracens Head in Victoria St (luckily I never got picked out).

I remember the William Youngers real Scottish bitter on hand pump at the Seven Stars this eventually changed to the dreaded Youngers Tartan keg. More trendy places in town were the Green Dragon & Cheshire Cheese (Mousetrap bar) St Peters Street. The Belfry bar upstairs in the Bell Sadler Gate only served half pints in an attempt to keep out any riff raff – it was full of Hooray Henry types. On the music scene live rock & roll groups played the Tiger Bar and Jimmys (back room St James Hotel) pianos were quite popular at weekends namely the Exchange, Green Lane House & Derwent Hotel on the spot.

The Friary Hotel, Friar Gate (Grade-11 listed) had a sweeping staircase, wood panelling and was owned by Rowland Hadfield, a very affluent business man, his gleaming Rolls-Royce was parked between the pillars at the front entrance, he kept a wary eye on any younger clientele from his chair by the door while puffing on a large cigar, a grand piano was played some evenings by a gentlemen in a black bow tie and frock coat. Hadfield engaged retired brewer Thomas Roome to brew on the premises. I kept trying it, occasionally it was good, but this venture was very short lived.

Derby's last surviving brewery (Offilers) was sold out to Charringtons without a whimper in 1966, the trolley buses disappeared a year later, things were changing fast, more plastic boxes were appearing on bar counters. The pub trade was going into stabilised draught in a big way. It was Double Diamond and Watneys Red Barrel heavily advertised in the media, billboards & bus shelters, you could not escape it.

I had read of the Society for the Preservation of Beers From The Wood, who met somewhere in Surrey they were seemingly the only body to deplore the use of gas pressure and serving pasteurised filtered keg beer, and saw it as a threat to traditional draught ale, but they had no clout against big business. Draught Bass, Worthington E and Pedigree, Home Ales, Shipstone and Hardy Hanson were all available as the 1960s rolled out. Ind Coope draught was in decline. The discerning drinker always knew where to go for a good pint.

So what would the 70s bring? Could local brewing possibly start up again? Could a drinkers union be set up to fight off the keg trend? “Nah I must be dreaming.”

This article is the first in a series of memories of drinking in Derby pubs over the years. In *DD 134* Paul Gibson will be recalling the 1970s in all their glory and Reg Newcombe has a lengthy tome prepared for an account of the 1950s post-war austerity in the old market town.

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Join in the Real Ale Ramble around Cromford and Matlock

Derby CAMRA member Jenny Rowland has planned a Real Ale Ramble using public transport, and all who enjoy either a pint of a walk through the countryside are welcome to join in. The walk has two options, either one of 4 miles taking in Cromford, Bonsall and Matlock Bath or of 7 miles also incorporating Matlock Town on Saturday 24th April.



We shall depart Derby Bus Station on the 6.1 service at 12:50, a £4.60 zig-zag ticket will cover all transport.

Starting at Cromford (the Bell), then taking a path around an old quarry into Bonsall (Barley Mow, pictured, and Kings Head). Heading along a track and some woodlands

to the Temple Hotel, then dropping further to the A6 at Matlock Bath (options include: the Fishpond, the Princess Victoria, Riva, the Midland and County and Station.) Here the 4-mile walk ends with various bus options returning to Derby. The longer route heads out of Matlock Bath to Starkholmes (the White Lion), the remainder of the route is on tarmac, dropping down to Matlock Town and heading up Matlock Bank (the Sycamore and the Thorn Tree). The last bus back to Derby arrives at 22.38.

Please contact Jenny on email jen-dave01@tiscali.co.uk for more information or just turn up on the day at around 12.45 to catch the 6.1 bus.

Pub news from Hilton

Dave Mason, the manager of the pub under its previous regime, has taken over the lease of the King's Head, Hilton, from Marston's Pub Co. Dave, originally from Birmingham, is known by his nickname of Brummie Dave, and supports the Blues. He has lived in Hilton for 16 years.

Together with his wife Wendy, Dave, a former Optician, is seeing to it, that the Marston's Pedigree, @ £2.70/pint, is kept in top condition. There is currently one rotating guest beer.

Attractions are: Quiz night - Thursday,

Live Music - Friday, Specialised Music is on Saturday and Poker on Sunday. Attached to the pub is a contracted out Indian Restaurant, called the Spice Rack.

Meanwhile over at the GBG-listed Old Talbot, recently put up the price of Marston's Pedigree from £2.70, to £2.75/pint, when VAT was increased from 15%, to 17.5%. Then on Monday, March 1st, further increased the price by 10p, to £2.85/pint.

This, stated on a glossy A4 laminated notice, was a February increase, imposed by Enterprise Inns adding that the 10p increase was twice the rate of inflation, and aggrieved customers could join various on-line campaign groups.

Ken White

Museum Brewery - new date for opening new brewery

Although the National Brewing Centre (formerly the Bass Museum/Coors visitor Centre) at Burton was scheduled to reopen at Easter (April 1st!), followed by the in-house brewery in July, it now looks as though the dates will slip a month. Brewery planning is seriously on the go with Molson Coors looking at a 40-barrel brew length which will enable them to do some 10,000 barrels per year of cask & bottle conditioned beers.

It has definitely been agreed that this will be a traditional ale brewery (no lauter tuns, no new product development for Molson Coors).

The brewery will fit in with a squeeze but the bottling line will remain where it is. Cask beer will be the priority with small amounts of bottled beers being produced initially.



Steve Wellington, Head Brewer (pictured) said "It is all rather exciting and now it's going to happen we are getting amazing support from Coors". The new microbrewery will provide a number of ales that are not available elsewhere and the bar will showcase Molson Coors beers but will broaden the offer with a number of real ales.

PUB NIPS

There is a new licensee at the Silver Ghost in Alvaston. His name is Gurda and the Ghost are selling several cask beers and thriving, with Monday night ales at £2 a pint. The Crescent on Wild Street, Derby reopened in early March after a very brief refurb period. Not far away on Junction Street, the Junction Tavern reopened in late March after all, after it was feared in these very pages that the pub would disappear for good. The incoming licensees once ran the Great Northern across the street and real ale is promised. The Lime Kiln in Wirksworth has applied for change of use. The Roebuck on Potter Street, Melbourne has permission for change of use but closure will not be immediate. The Chestnut Tree in Peartree has reopened.



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Last Orders

Danny Rogers

The Mayor of Cala Millor Is Dead. Long Live the Mayor

Sadly one of our local publicans, and characters of Derby, Danny Rogers passed away in January. He was 74 and died of cancer, living his final days at Ashbourne.

I first met Danny in the mid-1980s when he was running his small hotel/bar in Cala Millor on Majorca. A town much frequented by Derby folk and Rams players (including Clough & Taylor) in search of sun, fun and, er, lager.

Each year, usually in early June, I would visit him taking the Derby Beer Festival posters and Derby Drinker, which he used to proudly display as he was only too pleased to promote Derby.

It would not be unusual for a visitor to the Derby Beer Festival to say: 'I saw the festival advertised while I was drinking lager in Dan's.'

My visits continued when he moved to his new bar, Dan's Place in nearby Cala Millor, until he moved back to this area in 1996.

Aside from his Majorcan exploits he and his wife ran the Old Bear at Alderwasley and latterly the Nags Head at Hulland Ward. Prior to his move abroad he ran the Talbot in Belper and the Fishpond at Matlock Bath. Always the genial host wherever he was, he used to say in his characteristic drawl 'We're all right now!' And I believe he now is. Our condolences go out to widow Elaine. Danny Rogers, the King of Outer Spain, will be sadly missed.

Rob Gilvary



Derby CAMRA Summer Beer Festival 2010 - JULY 7TH -11TH

It's our 33rd Beer Festival this year, one of the oldest, and best, in the country. As

always we look for a historical theme with local connections. This year we have

chosen the centenary of the death of perhaps the world's greatest nurse, Florence Nightingale. The Grand Opening on Wednesday July 7th by the Mayor and the Beer King should be an exciting event with the Derby Ram attending and hopefully a mystery celebrity. 'Help For Heroes' will be collecting to support our troops on Wednesday night.

Our Entertainment Manager is lining up a bumper package of groups, and the Saturday night star, now confirmed, is the best Robbie tribute - 'Robbing Williams' plus the Stereotronics.

Girl band Alaboobies return for the Friday night and Thursday sees New Wave revivalists Blondied.

We are also opening for the first time all day on Thurs/Fri/Sat.

Opening times/prices and full entertainment details will be in the *Derby Drinker*, *What's Brewing*, and on our website www.derbycamra.org.uk. We are also in the Summer Assembly Rooms brochure. We extend a big welcome to all, do come and enjoy the fun and the great atmosphere of the festival. There are also many great pubs in the city within walking distance of the festival, who will be expecting you.

CHEERS!

Les B
Publicity/Beer King



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Decent Grub?

Stringer, Derby Drinker's pub food critic goes in search of a pie and a pint in the City

A pint of ale and pie, a chunk of cheese or a wedge of lardy pork pie and tangy pickle. Sadly, I'm one of those just as interested in the pubs food offer as I am the fluid offer. If, as we're led to believe our "real ale" pint and the pubs that pull them are on their way back, then surely the accompanying pub grub should be too. Time to check out Derby city centre's fodder offer. This month's round of our city centre tap houses was going to take me in search of the carnivorous pie and pint pairing.

My first night's foodie foray took me to The Brewery Tap, where 'pie of the day' is Steak and Ale (£6.50). Potato wedges, carrots and winter brassicas, came with a fist full of the tenderest stewed steak and a tall puff pastry hat. Bargain and with a pint of Timmy Taylors landlord, this is going to be very hard to beat.

Day 2 and it's a visit to our oldest pub, The Dolphin. As I entered, I was greeted by the customary whiff, evocative of a student's bed-sit after a fry up, but I wasn't perturbed. Their 'pie of the day' is Minced Beef & Onion (£5.95). My pint of Abbots Ale and the noisy extractor fan kept me entertained until my scan tipped up. The mince and onion was well seasoned and piping hot, but quantity wasn't its strongest point. However the short-crust pastry was vast and scored highly, just chips



peas to accompany. Not bad, but let down by the lack of filing and the sea of gravy.

Day 3 and I'm in Derby's bustling budget boozer Standing Order where I'm given a choice of award-winning Beef & Abbot Ale pie (£6.99) or the budget Steak & Kidney. It's a pint of Spitfire and the Beef & Abbot, which arrives with lightening speed. This is the first full-puff-pastry pie this week, with carrots and broccoli, chips and a romantic jug of gravy on the side. Nice touch. I was under no illusion that this evening's pie was going to be mass produced, the award obviously given in the Wetherspoons food laboratory, not in here. Meat to pastry ratio was stingy and it was cheap cuts. I left wondering what the budget creation contained.

Day 4, it's Friday and I'm feeling flush, so I head for The Pitcher & Piano. Steak & Ale pie with mash (I changed to chips) and roasted root veg (£9.50) is bordering on restaurant prices. The large square, full short-crust pie is a pastry fest with a tight-fisted filling. The roasted veg had been cremated and were awful. What's wrong with carrots & peas? I was full (of pastry), but my wallet was empty. Premier league price, conference quality.

Day 5 and my city centre pie-athon ends here at The Exeter Arms. Meat & Potato pie, chips and mushy peas (£4.20). Disappointing chippy style pie, tough and soggy pastry fused with a grey filling. Perfect Pedit but a not so pukka pie. Regrettably my first venture into Derby's pub grub didn't end on a pie, sorry high.

I think "I'm all pie'd out".....
Next time I think I'll venture beyond our city centre in search of my beloved, bangers and mash.

THROUGH THE EYE OF THE EDITOR

The saga of the Olde Spa and the way Punch dealt with it is symptomatic of the problems many licensees are having with the large pubcos.

Kate and Paul Szuta had run a great pub for ten years, well respected amongst CAMRA and real ale circles as well as the wider public. They felt Punch could have done more in terms of beer choice as they saw other Punch pubs, such as the rightly praised Bridge Inn on Mansfield Road, being allowed to offer all sorts of local microbrewery ales, whereas the Spa was limited to regional brewers generally.

On the other hand it is good for Derby Drinker to be talking to Punch in a rational manner about the trade and I welcome the efforts of both Gez McCormick and Andrew McLeod to make contact and have their say. CAMRA maybe has to realise sometimes that real ale is not the only product that sells in pubs, and not always the main focus for pubcos. We are a niche market, albeit quite a major one. People like Gez are also but a small cog in a very large wheel.

All this said there aren't many pubs on the Punch roster of the quality of the Spa and it should be their flagship inn. And if that means allowing a little more choice then the carrot should be preferred to the stick.

P.S.

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Derby CAMRA Branch Diary

Everyone is welcome at Derby CAMRA socials, meetings and trips. Here is a list of forthcoming events.

APRIL

Tue 13th April, Social, **Robin & Honeycomb/Great Northern, Mickleover**. If travelling by public transport meet at 8.15pm Albert St B3 stop for Trent 'Mickleover' Red bus. Suggested timings are Robin (Devonshire Drive) 8.45pm and Honeycomb (Ladybank Road) 9.45pm. Buses back are every 15 mins so plenty of choice, last one being 11.53pm.

THURS 22TH APRIL, BRANCH AGM, FLOWERPOT, King Street
Sat 24th April, Real Ale Walk around **Cromford, Bonsall and Matlock**. Depart 6.1 bus stop Full Street 12.50. See page 9 for more details.

Thu 29th April, Social, **Old Silk Mill, Full St, Derby**. 8.30pm (Note change to previously advertised). First anniversary celebration.

MAY

Sat 1st - Mild May Tour: **The Derby 360** - degrees not pubs!

Meet midday at the **Brewery Tap** for a tour around the city to seek out the best Mild. Join us anywhere around the route; we will be heading out towards the **Brunswick & Falstaff** before returning into town to the **Babington** (meal stop) between 5 & 6pm. Then we're off up to the **Rowditch, Mr**

Grundy's and back into town finishing at the **Silk Mill**. There is a modest amount of walking involved to get around all the **GBG-list** pubs Derby has to offer. Contact **Dean Smith** on the day on **07703 458623**.

Wed 5th May, Social, **Bell, Main Rd Smalley**. If travelling by public transport meet at 8.35pm Corporation St J2 for Trent H1 bus. Suggested timings are 8.45 at the Bell. Bus back 10.09pm back in Derby for 10.30pm.

Thu 20th May, Social, **Nunsfield House /Blue Peter, Alvaston**.

Tue 25th May, Social, **Sheffield Tap, Sheffield Railway station Platform 1B**. For a **Thornbridge Extravaganza!** If travelling by public transport meet at the **Brunswick 6** -6.15pm or **Derby Station** for the 6.44pm train. There is also a train at 7.11pm. Suggested train back is 10pm gets back into Derby for 10.44pm (There is a later one if people are really keen!).

JUNE

Wed 2nd, Social, **Peacock 8.30pm & Bridge Inn 9.30pm, Derby**.

Derby CAMRA's new Social Secretary is **Dean Smith 07703 458623**



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Furnace - Landlord escapes blaze across rooftops

Niall Sedgwick, woke at 7.30am on Feb 8th to the smell of smoke at the **Duke Street pub**. He escaped with his dog by climbing out of a window onto a flat roof and jumping to the ground.

The fire, thought to be caused by an electrical fault, destroyed his office and all the pub paperwork. Niall said "the office was gutted and the rest of the upstairs has smoke damage. I'm a bit shocked by it but at least no one has been hurt". Fire crews spent most of the morning ventilating the pub.

Niall told *DD* that the brewery had been quick to get the property repaired and redecorated, but he was unable to reopen the **Furnace** until Friday 5th March.

Belper St George Day Mini Fest

The Cross Keys, Market Place, Belper are having a mini beer festival from 22nd to 25th April with ten local beers and an offer of a 10p/pint discount to CAMRA members. There is a barbecue in the beer garden on the Friday and Saturday with **Dragon sausages**!

Pedigree Discount

That purveyor of superb Marston's **Pedigree**, the **White Post, Stanley Common**, has just introduced a 20p discount for card carrying CAMRA members. Bringing the **PRICE DOWN**, from £2.70, to £2.50p/pint!

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Cider 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 nothing 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

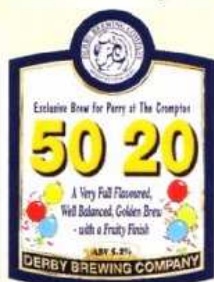
supply. Furthermore, one half pint of cider requires 1 to 1½ pounds of fruit, so you can count it as one of your portions of fruit and veg for the day if you care about such things. Water usage is also minimal compare with brewing; a tub to wash the fruit before milling and a swill down at the end is 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 winter.

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.



Derby Brewing Co honour milestones for City licensee

As reported in *Derby Drinker* long-time friend of Perry, got Perry Bailey celebrated 20 together with him to brew the years as licensee of the Crompton Tavern at the end of 2009. Then in March, Perry reached the milestone that was his 50th birthday. To celebrate both events Derby Brewing Company's Trevor Harris, a



appropriately-titled 50/20 beer, a 5.2% fruity drop as you would expect.

"Not many landlords last 20 years in the game nowadays" Trevor told DD. "We needed to do something to mark the occasion".

Real Ale Returns to old Drill Hall Vaults - Brompton in pipeline?

For many years under the tiller-ship of Steve Gallacher, the Drill Hall Vaults in Newland Street, Derby was a place you could guarantee great Pedigree, and appeared in the Good Beer Guide. He eventually got fed up with inferior beer to sell and took out cask ale.

Since then the pub has unfortunately lost its historic name but remains relatively unspoilt with

about the only pub tiling left in the City centre.

All the better then to hear that Nick Parker, landlord since 2007, has restored real ale to the place. Initially Bass but he has been in touch with Chesterfield brewers Brompton and hopes to have their beer on shortly as a house ale. Watch this space folks, who knows we may also get the old name back as well!



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LIES DAMNED LIES AND STATISTICS



Consider! Dear Toper, the little town of Stoney Stratford, which in the main owes its existence to its position upon the "Holyhead Road" (roughly the route of the modern A5) one of the great "Coach Roads" of "Olde England". As might be expected it was a town boasting many fine coaching inns, principal amongst which (and at the time of writing are still extant) were the "Cock" and a little way along the main street from it, the "Bull". In an age before telephones, wireless or television important news was more often than not conveyed by word of coachman's mouth, however in Stoney Stratford that version of news delivered to the "Cock" differed so much from that delivered to the "Bull", that it gave rise to the popular saying, "A cock and bull story". I mention this Dear Toper, because I fear we are shortly about to be swamped by a deluge of "cock and bull stories" from all sides, for there is a General election looming!

Yes Dear Toper, the opportunities for expense fiddling are up for grabs again, and it's such an arduous, underpaid job that the applicants will

Dear
Toper...
All beer,
no froth

resort to just about anything in order to get a seat on the "Gravy Train"; which means that the public will be subjected to one tall tale after another

from the wannabe fiddlers, usually backed up by a plethora of meaningless statistics. Indeed so meaningless have statistics become these days, that most people prefer instead anecdotal evidence (no matter how bizarre) for it tallies better with their own experience of everyday life – in other words the real world, and not the fantasy world of Westminster, which seems to exist outside the normal laws of physics (and those of accounting for that matter).

Nowhere does the statistical (so called) evidence seem to be more at variance with reality than over the vexed issues of alcohol consumption and its "negative" effects upon society, which are all too often cited as justification for a tax hike on the price of a pint, which along with greedy Pubco's drives many a hostelry out of business; and then what happens? The pub is demolished, a supermarket chain buys up the site and then sells by the caseload, rot gut cheapo cider and lager as a loss leader to any dosser, bored housewife under aged yobbo or O.A.P. driven out of his local pub by lack of funds, who can scrape enough small change together to pay for it – how all of that is supposed to combat alcohol abuse heaven only knows.

Not that I would seek to trivialise alcohol abuse, especially amongst the young, many of whom seem to go out of their way to get out of their heads at weekends, whether it be by drinking to vomit producing excess, or by stuffing any illegal substance they can get their hands upon down their acned necks; so intent are they upon escaping reality for a few hours (perhaps they should try getting into Westminster). In my opinion drink isn't the cause of their problems it is merely a symptom; they feel worthless and guilty about living, which is hardly surprising when they are constantly being told that they are killing off the planet if they aspire to own a car or jet away upon a foreign holiday; told they are killing themselves if they enjoy a steak and

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Good Beer Guide 2010

chips dinner after a hard days work; told that they are selfish capitalist lackeys if they don't meticulously study every label and tag upon their weirdo clothing before they purchase it just in case it is not fair trade etc. etc. etc. (It's hardly surprising that they're into piercing their bodies, so guilt ridden are they that they'll be wearing hair shirts and whipping themselves next). And who tells them all of that? – A bunch of self appointed, politically correct, killjoy, fascists who base their evidence for denying the carefree aspirations of yesteryear to today's youngsters upon meaningless statistics like those which several months ago helped forecast one of the warmest winters on record! As Disraeli once said "Lies, damned lies and statistics". Consider that Dear Toper.

D.T.

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Microbrewery Corner

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



AMBER ALES

The second Amber Ales Tap will be opening in June at an undisclosed location in the Amber Valley. The Easter Bank Holiday Weekend saw the first Talbot Taphouse Beer Festival.

BOTTLE BROOK

A 5.3% brew March Violet was an early spring offering from the brewery as well as Middle Piddle, a 4% beer for the Thorn Tree at Waingroves. There are also plans to brew a 5% for the RuRAD Bar called London Lady.

DANCING DUCK

This is a new venture starting up under brewster Rachel Matthews, DD hears that it is a 10-barrel plant on the Derbyshire/Nottinghamshire border. More details to follow.

DERBY

Work is continuing on the Greyhound in Friar Gate and the brewery's second pub should reopen in early summer. Business As Usual was the local offspring at the repping of the Lawns in Chellaston in March.

NUTBROOK

Nutbrook is continuing to trade well, with their bottled beer sales up an incredible 700% on this time last year. Their design and brew-your-own-beer package is also doing extremely well.

Three of Nutbrook bottled beers are being sold at George's Tradition (chip shop restaurant chain) in Ilkeston and Chellaston, Derby. George's have also purchased a pub in Woodlinkin which when open around April this year will be selling Nutbrook beers on draught, as well as chips! Nutbrook is sponsoring the glasses at this years Erewash Valley Beer Festival.

WIRKSWORTH

From May a new beer will be on sale to celebrate the forthcoming World Cup in South Africa. Three Lions is a 4.5% brew. The pumpclip is pictured below. Another new beer from Jeff Green is A Fair Brew, at 4% it uses fairtrade honey and is to support Fairtrade Fortnight (Dear Toper would doubtless approve!). The beer will be available from the brewery bar and the Hope & Anchor in Wirksworth.

Wirksworth Brewery is open for off-sales every Friday 11.00 - 17.00 and Saturday 09.00 - 14.00.

THORNBRIDGE

A new member of staff has joined the team at Thornbridge



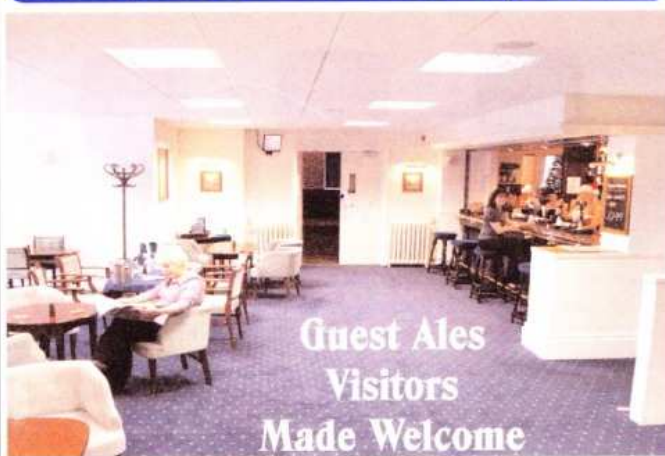
he is Mauro Fanari from Sardinia and a post graduate student and has studied Biotechnology, and will be working alongside of Stefano on yeast propagation and other trials with yeasts.

Now the new brewery is running all the regular beers are brewed there leaving the old brewery at the Hall to be used

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for new, exiting and experimental beers some of which we have seen over the last few months they are Pearl 3.3% which was for sale the end of December, and highlighted that lower alcoholic strength can have plenty of flavour, then just into the new year saw Equinox 5.9% Vienna IPA and the latest is Exposed, a 4% Strawberry and Pink Peppercorn Stout.

Thirteen of the 50 beers awarded Gold in the RateBeer.com Best Beers of the United Kingdom 2010 are Thornbridge beers, Jim Harrison MD of Thornbridge Brewery said: 'We are very proud of the beers we produce, and that everyone can enjoy them. What makes the RateBeer awards special though is that they are results from beer reviewers that are 100% independent and are based on them drinking our beers in pubs not beer that has been specially produced for festivals or tasting sessions.'

The Coopers Arms

1st BEER FESTIVAL

30+ REAL ALES & CIDERS
LIVE ENTERTAINMENT



Thursday 22nd April
6.00-11.00pm
"Tasting Evening"

Friday 23rd April
6.00-11.30pm
Live Band
"Resession"

Saturday 24th April
12.00-11.30pm
Live Band
"Bentley Cougars"

Sunday 25th April
12.00-10.30pm
Live Jazz



innovation . passion . knowledge



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Derby Drinker Publication Schedule 2009

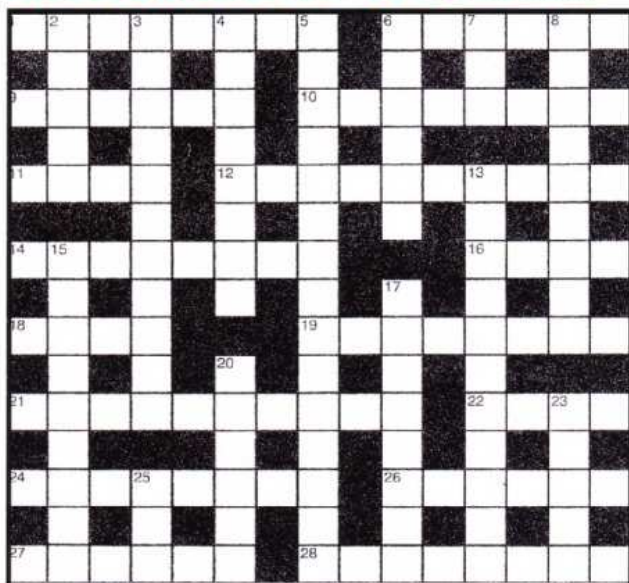
Advance notice for contributions and advertisers. These are the proposed dates for the publication of *Derby Drinker*. Copy deadlines will be strictly adhered to. Any photographs, logos, graphics etc are preferred in jpeg format. If using Word please send as Plain Text. Thank you - The Editor.

Issue No.	Publication Date	Copy Deadline
DD134	June 2010	20 May 2010
DD 135	August 2010	20 July 2010
DD 136	October 2010	20 Sept 2010

Advert Copy Deadline 10th of each respective month.

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

CROSSWORD No 18 by Wrenrutt



ACROSS

1. If he's your male relative then anything's OK (5,3)
6. Venetian beak surrounding military volunteers to reach senility (6)
9. Noisily shut in a prison cell (4,2)
10. Rude send-out result? Separated! (8)
11. See 6 down
12. Soul's divine presence, Friends believe (5,5)
14. Dazzlingly charming persons although could be destructive (8)
16. Dual reverse for archbishop who lost his head (4)
18. A Haywood Bad Ram Brewery's strongish

- ale when with military presence (4)
19. Aggressive blood protein in combinations either for or against its host (8)
21. Debase, with negative sexual connotations if personalised (10)
22. A Swiss mountain in origin (4)
24. Nuked shed reassembled to produce a Celtic dagger (5-3)
26. Yorkshire brewery whose name's the road to Leeds United (6)
27. Personal plurality in Southern States' brother for tea or beer maker (6)
28. Quadrennial early pea variety (4,4)

SOLUTIONS to CROSSWORD No 17 by Wrenrutt

ACROSS

1. FRODSHAM 6. SHARPS 9. BONSAI 10. DAUGHTER 11. TYRO 12. CRICKET BAT 14. STARFISH 16. ONUS 18. KEEP 19. EXTENDED 21. LADY CHAPEL 22. RIFT 24. ABSTRUSE 26. INDIAN 27. STRESS 28. SANCERRE

DOWN

2. ROOMY 3. DISCOGRAPHY 4. HAIR CLIP 5. MIDNIGHT EXPRESS 6. SPUNKY 7. ASH 8. PREMATURE 13. THORNBRIDGE 15. THE TALBOT 17. STALLION 20. SHOUTS 23. FLAIR 25. TIE

28 YEARS of BREWING FINE BEERS



Locally Brewed
Widely Approved

DOWN

2. Forces' canteens provider found among banana aficionados (5)
3. Limb, minus, headland: a severe drunken state (11)
4. Christened biped sat around (8)
5. This will hopefully soon be the case, and be served, at 7 down (8,2,5)
- 6 & 11. Settle and Carlisle line viaduct near Garsdale Head (6,4)
- 7 & 8. Canine pub in Friar Gate awaiting reopening (3,9)
13. Blearily ill, mixed-up, will be niggardly (11)
15. Wiltshireman celebrated in a lunar gardener's ruddy strong Manchester beer (9)
17. Atlantic island where Napoleon died (2,6)
20. Dark beer, Queen: weather must be improving (6)
23. Cannabis preparation as known in Jamaica (5)
25. With Dawn is one of Alcazar's golden ales (3)

Access to Chambers Dictionary, the Bible (GBG 2010 version), and *Derby Drinker*, Issue 132 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, last winner of was Oleh Tkachuk of Mickleover who picked his DD up under a table in the Smithfield. He also scribbled on the back Drink Bish ans shurrup! It was omitted in DD132 that the winning entry for Crossword No 16 submitted by Peter & Julie Williamson was picked up in the Oak & Acorn, Oakwood.



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