Derby Campaign FOR REAL ALE DRINKER.



Issue 147

Oct/Nov 2012

HIGH FIVE FOR THE GOOD BEER GUIDE as Derby Pubs Celebrate!









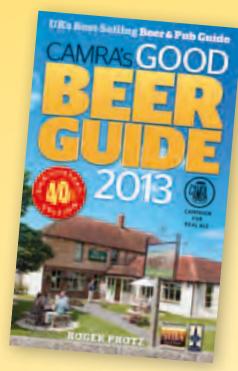


Top row: THE EXETER ARMS, THE COACH & HUKSES
Bottom row: THE FLOWER POT, THE PEACOCK, THE ALEXANDRA

Good Beer Guide details and more inside...!

GOOD BEER GUIDE LAUNCHED - 5 new for Derby

CAMRA has launched its 2013 Edition of the Good Beer Guide and unlike certain other local media we salute those new additions from Derby....





AS PROUD AS A PEACOCK

Roger & Penny Myring are certainly no strangers to the Good Beer Guide having spent 12 years in it while they were licensees of the Smithfield but they are still proud of their achievement in getting the Peacock back into the guide for the first time in 15 years. Always known for their exceptional beer quality at the Smithy they have now transferred those skills to the Peacock were up 9 Real Ales can be tried from both the handpump and straight from the cask as well as Two Real Ciders/Perries. Also transferred from the Smithy were the ever popular Blues, Booze and BBQ's evenings throughout the Summer and the famous Beer Festival which always was an end of season highlight. This attractive 18th century stone built, two roomed, roadside pub has certainly seen a new lease of life under their stewardship and it's great to welcome them and the Peacock back to the guide once more.

ALEXANDRA THE GREAT

What a great year it's been for the Alex, a Derby CAMRA City Pub of the Year runner-up, the best mild pub award and now entry back into the 2013 Good Beer Guide after 2 years absence. This is all thanks to licensees, Ralf Edge & Anna Dyson (pictured) who have got the pub back on track again serving excellent beer into the bargain. Renowned as the birthplace of Derby CAMRA the pub has undergone several incarnations over the years but has had a successful life as a Tynemill/Castle Rock pub serving a selection of their beers and guests. The pub also acts as a Hotel with several letting rooms upstairs at a reasonable price if you fancy a place to stay while visiting Derby. The Alex has always been a regular entry in the guide thanks to the number and quality of its Real Ales so it's nice to see it back where it belongs.





FLOWERPOT SHOOTS INTO THE GUIDE

A Good Beer Guide without the Flowerpot was unthinkable and yet there it was in the 2012 guide not even featured but not one to moan or kick up a fuss, it picked itself up, dusted itself down and began the process which has seen it storm back into the 2013 edition. Always a multi Real Ale pub, the Flowerpot specialises in getting beers from near and far and these days has a microbrewery at the rear of the pub, Black Iris whose beers feature on the bar alongside a great range of guests. Music too still plays a big part at the 'POT' with free live music on Wednesdays and Sundays to complement the paid variety at the weekends in the function room courtesy of RAW Promo. And the summer POTFEST is one of best Beer Festivals around featuring some new and rare beers to Derby. With other notable changes like improvements to the front of the pub and beer garden, internal decoration and the introduction of a curry night the pub has certainly upped its game and very much deserves its entry back into the guide serving as a shining example to others around about.

A MILESTONE FOR THE COACH

The Coach and Horses in Chester Green achieved a rather special milestone recently when it was named in the new 2013 CAMRA Good Beer Guide for the first time in its history.

This a remarkable achievement for licensees, Michael and Debra Vickers who have worked hard to turn the pub into a great community local with good beer. The pub has a smart interior and is divided into a large lounge with separate drinking areas and a public bar where pool and darts can be played. There is also an outside drinking area and a sort of stable barn where the pub held a Beer Festivals not long back. There is usually two guest beers on offer as well as Bass and Michael is justifiably proud of his well kept real ales. He also offers a CAMRA discount of 15p a pint and was one of the first to join the scheme in the City. Derby CAMRA were on hand to mark the occasion by holding the official launch at the pub where Good Beer Guide Coordinator, Stewart Marshall presented Michael with his own copy of the book (pictured).





EXETER COMES OF AGE

21 years after its last appearance in the Good Beer Guide, the Exeter Arms is celebrating being featured in the new 2013 edition.

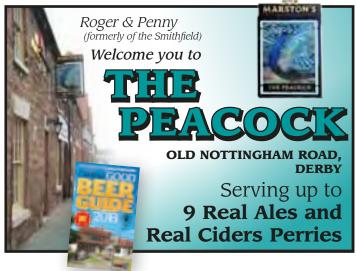
The 'Ex' has witnessed a remarkable turnaround in recent times thanks to Derby's Dancing Duck Brewery and present Managers, Martin Roper & partner Denise. The pub was a renowned Marston's house for many a long year but was refurbed by Dancing Duck who's beers feature on the bar alongside guest beers. The pub has always had remarkable character and history with its little rooms giving it a real traditional look but Martin & Denise have added those extra little touches to give it that warm, friendly, relaxing feeling. With free live music Wednesdays and Saturdays, a Monday quiz, quality food and regular Beer Festivals held in its stables bar at the rear, the Herbert Spencer, the pub has come a long way in a short space of time. The latest addition being the opening of the 200 year old cottage adjoining the pub with low lighting and bare brick walls giving it that real atmospheric feel. The 'Ex' certainly stands out from the crowd and it is pleasure to have it back in the guide once more.

NEXT TIME WE FEATURE SOME OF DERBYSHIRE'S NEW ENTRIES...











How do pubs get in the GOOD BEER GUIDE?

Well it's as simple as ABC or should that be NBSS, CAMRA's 'National Beer Scoring System' (see right).

Pubs are marked throughout a year period by CAMRA members visiting them and submitting a score for the quality of the beer that they tried on their visit.

The pubs with the highest average marks recorded from that year period will then form the basis of entries to the Good Beer Guide.

Each CAMRA Branch is given a limited quota of entries it can submit and by using this method it should result in the best beer quality pubs from that area getting in the Guide.

Unfortunately however as there is a quota it does mean that not every pub can get in and for an area like Derby, 'Britain's Real Ale Capital' some good pubs will inevitably miss out but hopefully those that have made it will be the ones with the most consistent beer quality over the last year.

Have you SCORED

A man walks into a bar. "Mmm...Top Totty."

today?

The barmaid replies, "Is that a CAMRA Scoring Sheet in your pocket or are you just pleased to see me?"...

CAMRA members, remember to score all your beers on CAMRA's National Beer Scoring System (NBSS). Log on to www.beerscoring.org. wk with your CAMRA membership number and password.

Since the last issue of Derby Drinker, NBSS has been upgraded. The name of the website has not changed but it has a new easy to use interface, which means that finding pubs and beers is easier and more consistent than the old system. In addition to seeing all your own scores, the new system lets you see how others rate pubs in your branch.

You don't just have to stick to scoring beers in your own branch area - you can score all over the country as you travel around.

CARRA NBSS: www.beerscoring.org.uk		
urveyur.		
Mem. No:	Date	
Location.		
Paib:	Some/Frici	
Beer:		
Brief:	1	
Beer!	1-	

O tindrinkable- no real sie or had to be taken pack
1 Poor - barely drinklebie
2 Average
3 Good - good been in good condition
4 Very Good - excellent beet in excellent condition
5 Perfect - swarded very carety
*Half points allowed

These beer scores are used by CAMRA branches to judge the beer quality of pubs in their branch and ensure that the pubs with consistently top quality real ale are selected for inclusion in CAMRA's Good Beer Guide.

... You may not be drinking *Slater's Top Totty*, but you could whip out *this* scoring sheet and score *your* beer.

GOOD BEER GUIDE 2013... AVAILABLE NOW!

The Good Beer Guide 2013 is the 40th edition of CAMRA's best-selling beer and pub guide. Fully updated with the input of over 140,000 members of the Campaign for Real Ale, the Guide is indispensible for beer lovers young and old. This edition includes:

- Details of 4,500 real ale pubs around the UK
- Easy-to-use listings that make it simple to find a great pub and a good pint nationwide
- The only complete listing of all the UK's real ale breweries available in print in the special 'Breweries Section'
- A 'Beer Index' that helps you find your very own perfect pint wherever it is available

Buying the book direct from CAMRA helps us campaign to support and protect real ale, cider & perry and pubs and pub-goers.

The *Good Beer Guide 2013* is available now and you can order

The RRP is £15.99 although it is available a lot cheaper from selected local pubs. £11 mail order for CAMRA Members

Take the Good Beer Guide with you wherever you go!

The *Good Beer Guide* mobile app is available from the iPhone AppStore and the Android Play Store and is the perfect way to find great pubs serving the best beer while on the move.

The new *Good Beer Guide* e-Book will be out in September for all ePUB compatible devices with full-colour imagery and direct web and email links (where supported). You can find out more at **www.camra.org.uk/gbg**



Melbourne Beer Festival cancelled

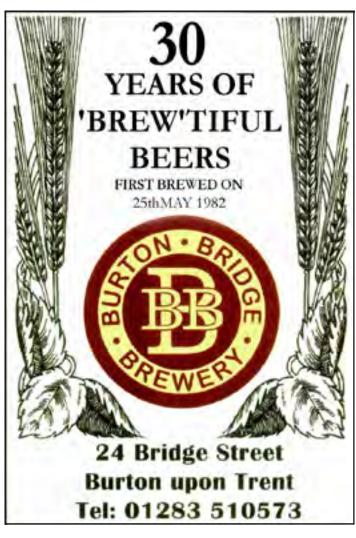
Unfortunately the 1st Melbourne Beer Festival which was due to take place from 9th-11th November 2012 in the Assembly Rooms has had to be cancelled but organisers hope to run the event at some stage next year.

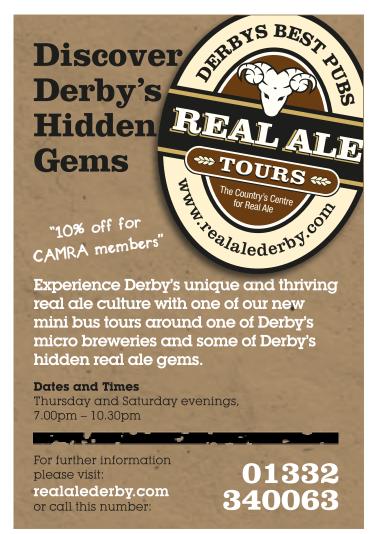
AMBÉR REFRIGERATION

Cellar Cooling Systems
Repaired and Installed
Bar Coolers, Ice Machines
Coldrooms and Cabinets
Swanwick, Derbys

01773 606502 07968 821540

To find out which local pubs are stocking it log on to www.derbycamra.org.uk









Derby CANNRA Winter Beer Festival 2018

Coming soon to The Roundhouse, Pride Park, Derby is the 12th Derby CAMRA Winter Beer Festival. The Festival will be open from Wednesday 20th - Saturday 23rd February 2013 offering an amazing selection of beers, ciders, perries and continental beer to you our customers.

We've listened to all the feedback from last year and the Festival Team are already working away in the background planning a **new layout** to ease your entrance to the Festival and **improve internal signage**. Three people have been charged with ordering the beer for 2013 and they intend to provide a showcase of the very best beers which are available. They will strive to ensure a **range of strengths and styles of beer are available at all times** - right up to the final whistle on Saturday night. We are looking to have an increased selection of soft drinks and are exploring the possibility of selling Mead (honey wine).

The ever popular **buses from the Market Place** to The Roundhouse are going to regigged to see if we can continue to run them until the bars close. We are also looking to **increase the number of seats**

and tables which are available. So it's all looking rosey.

Some things though are just better left alone. Following lots of positive comments about the food in 2012 Mark and his catering team will again work closely with the Festival to continue to provide an innovative, well cooked selection of **yummy food**. Likewise the Entertainment Manager's selection of Bands and **live music** will not be tinkered with so you can expect a choice which is fresh, enjoyable and vogue.

More details about entrance prices, bus timetables and open mic sessions can be found nearer the time at:

http://www.derbycamra.org.uk/ or on our Facebook page: Camra Derby Winter Beer Festival. See you there!!

Your Brewery Bar at Derby CAMRA Winter Beer Festival?



The hunt is on for 1 (possibly even 2) suitable Brewery(s) to stand at the Derby CAMRA Winter Beer Festival at The Roundhouse. This years Brewery Bar was Nutbrook (pictured) and in 2011 Dancing Duck. If you have your own bar, could staff it while the Festival is open and can offer attractive terms then please contact the Festival Sponsorship Manager Mike Ainsley to discuss what you can offer.

Email: mikederbywbf@ gmail.com or mobile or 07732 613443 to discuss your proposals.





FLOWERPOT

KING STREET, DERBY, DE1 3DZ - 01332 204955

THE

MAGNIFICENT

SEVEN

very month seven different guest ales will be showcased in the Cellar Bar

Real ale straight from the barrel gravity fed, just as it should be



25th-27th Oct Sheffield Brewers
22nd-24th Nov Single Hop Ales
20th 22nd Dec Xmas themed Beers
24th-26th Jan Stouts & Porters
Great music, Great atmosphere



Great beer

Cellar Bar

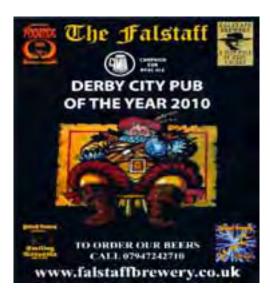


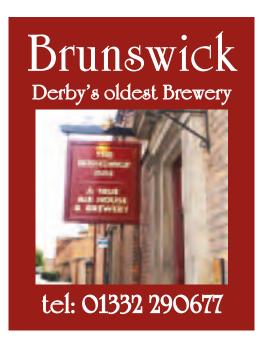




www.flowerpotderby.co.uk

NOW SHOWING







FREE live music can be found every day of the week around Derbyshire's Real Ale pubs. Why not check a few out:-

DERBY CITY

- Monday Evenings
 FURNACE INN Open mic
- ▼ Tuesday Evenings BREWERY TAP - Open mic OLD SILK MILL - Open mic
- Wednesday Evenings

EXETER - Acoustic RYANS BAR - Open mic FLOWERPOT - Acoustic HORSE & GROOM - Jazz (last Wed of the Month)

▼ Thursday Evenings OLD SILK MILL- Acoustic BRUNSWICK - Jazz WARDWICK - Acoustic NEW ZEALAND ARMS -Open mic

Friday Evenings

HORSE & GROOM -Groups OLD DOLPHIN - Acoustic SLUG AND LETTUCE -Groups (last Fri of the Month)

Saturday Evenings

EXETER ARMS - Acoustic & Groups GREYHOUND - Acoustic & Groups OLD DOLPHIN - Acoustic HORSE & GROOM -Groups NEW ZEALAND ARMS -Acoustic PEACOCK - Acoustic (Summer Months)

Sunday Lunch

OLD SILK MILL - Acoustic FIVE LAMPS - Acoustic FLOWERPOT - Acoustic

Sunday Evenings

BREWERY TAP - Acoustic

DERBYSHIRE

Tuesday Evenings

THE RED LION, HOLLINGTON - Open mic every 1st Tuesday

Thursday Evenings

HAWK & BUCKLE, ETWALL - Jam session every 1st Thursday

Friday Evenings

HAWK & BUCKLE, ETWALL
- Groups once a month

Saturday Evenings

HAWK & BUCKLE, ETWALL
- Groups once a month
HOLLY BUSH, MAREHAY

- Groups

Real Ale Drinkers Love it in the Ditch

The ROWDITCH Inn & Brewery

246 Uttoxeter Rd, Derby DE 22 3LL

for a constantly changing range of real ales

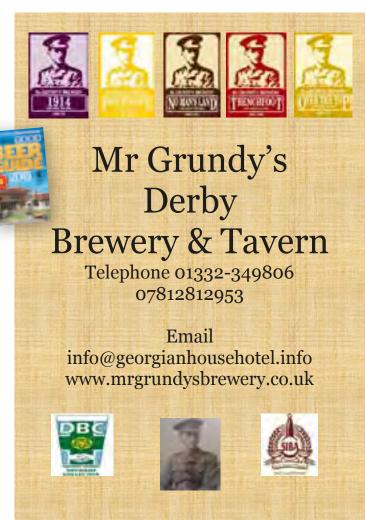
DERBY CITY PUB OF THE YEAR 2006

So if you fancy a decent pint of Real Ale and some FREE live music you now know where to go. And if your pub is not listed here and serves Real Ale and has FREE live music on then drop me a line RAMS@derbycamra.org.uk and I'll give you a plug next time...



The









www.rawpromo.co.uk



Shiny Brewing Co launches 1st beer

at the **Furnace**

The Shiny Brewing Co based at the Furnace in Derby launched their 1st beer at the pub during October.

'Furnace 100', a 4% ABV light and hoppy ale was brewed to commemorate the Furnace having their 100th guest ale on at the pub since it reopened. Shiny Brewing Co

SHINY BREWING

FURNACE 100

head brewer, Pedro Menon (pictured) brewed the beer in conjunction with Nutbrook Brewery using their plant and it has proved very



popular at the pub even making an appearance at the Nottingham Beer Festival. The Brewery itself is still work in progress due to delayed planning permission but Pedro is hopeful it will come on line at the Furnace towards the end of

Back in May, Derby & Amber Valley CAMRA held a very successful Mild Trail around their areas and those taking part

Micropub set to open



Derby's first 'micropub', the Little Chester Ale House is due to open as soon as it

gets its premises licence which will hopefully be granted at the beginning of November.

This tiny pub is set in a former dry cleaners on Chester Green and has been carefully converted over the last few months to create a cosy.



atmospheric drinking area. It will be majoring on real ales from micro breweries and real ciders and perries with the plan being to have 4 real ales and 2 real ciders on to start off with. The Real Ales will be £2.50 per pint and there will be CAMRA discount of 10p per pint. The intended opening hours are: Thursday and Friday 3pm - 10pm, Saturday and Sunday 12 noon - 10pm which are limited due to the planning and licence conditions of the premises. It should prove to be a welcome addition to the Real Ale scene in the area and we wish them every success in this new and exciting venture.

MAYMILD MONTH:









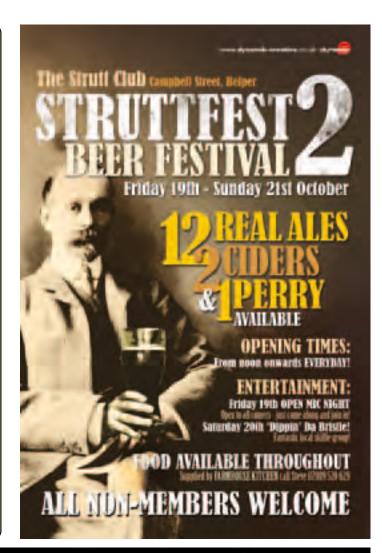
Quiz - Sunday night Bass from the jug

Good Beer Guide 2013 Function Room - free hire

- Duffield -

4 Crown St - tel: Derby 842844 Lunchtime food every day open 12 - 2 & 5 - 12 Mon - Thurs and all day at weekends







Coach&Horses

Manufield Rosel, Chaster Green tel. 01332 258901 (acebook.com/coachandhoesesdethy

The Rutland Arms

Stephenson Place, Chemerfield tel. 01246 205857 (acebook.com/thedays/seep

Denby Lodge

Church Street, Denby Village tel. 01332 881089 www.denbylodge.co.uk.

Brackens

tel. 01332 489585 facebook.com/thebrackensleths

King Alfred

High Street, Affreton tel. 01773 833274 (soebook.com/thekingslfred

Midland

Nottingham Road, Rapley tell. 01773 747706 (acebook.com/themidlandsipley

ThePoacher

South Street, likeston tel. 01159 325452 facebook.com/thepoacherilkeston

RütlandCottage

Heaver Road, Illeston tel. 01159 304875 (seebook.com/rutlandcottag

white swan

Moor Street, Spondon tel. 01332 670481 facebook.com/whiteswampondon



Rea

Real Ale, Real Food, Real Friendly



With Suzie



e have reached that time of the year when the apples are ready and cider is made, so I thought I'd give you a few ideas on how to go about small scale cider making. It is simple enough in principal, just get some apples, extract the juice, let it ferment and you have cider. It will probably taste pretty good too, especially since you made it yourself. Still, there are a few problems to be overcome, especially the difficulty of actually getting the juice out of the apples, but more of this later.

FIRST THE FRUIT. You will probably use local fruit which means eaters and cookers, not varieties grown specifically for cider making. This is fine, but you need a mix of varieties and definitely more eaters than cookers. The fruit needs to be really ripe to maximize the sugar content so it should be picked as late as possible; windfalls are OK. A few crab apples are good too, they contain tannin which otherwise will be lacking. Pears are excellent but I wouldn't recommend making perry from non-perry pear varieties; just throw them in with the cider. They will soften the final flavour. Of course the fruit doesn't need to be Harrods quality, but it does need to be washed before use and anything mouldy thrown out; otherwise the cider

will be tainted.

NEXT COMES THE MILLING. this means reducing the fruit to a pulp. Skins and pips go in. Unfortunately specialist mills are quite expensive and food processors only work on very small quantities. I have seen adaptations using garden shredders and wooden drums with nail protruding driven by a vacuum cleaner motor! If you are inventive and practical this is your chance to shine. After milling the pulp needs to be pressed to extract the juice; again a proper cider press is quite expensive and improvisation can work, but this is even more challenging than milling! The pulp needs to be contained while it is put under considerable pressure to extract the juice; manual versions use screw threads tightened using a long pole. Car jacks can work, but for really good extraction you need hydraulics so we are into serious engineering. Perhaps it is better to bite the bullet and buy a mill and a press. With reasonable equipment you should get at least half the weight of the original fruit in juice.

NOW IT GETS A WHOLE LOT EASIER. Any container which can be sealed apart from an airlock can be used for fermenting; if needs to be thoroughly cleaned before use and filled to the

brim to exclude the air. Apples and pears contain natural yeast so nothing has to be added; it will start to ferment all on its own! Despite this I do add wine yeast to get a more consistent result, sugar can also be added if the sugar content of the fruit is low or if you want a really strong cider. That is pretty much it; after a few weeks if you want to you can rack it off from one fermenter to another to get rid of a lot of the rubbish that drops to the bottom during the initial fermentation. Patience is then needed; if no external heat is applied it will take until at least April next year to fully ferment out. What you will have then will be a dry cider (all the fermentable sugar has gone) at about 6 - 7 % a.b.v. You may like it like this, if not sweeten it up to taste with more sugar.

I hope that this will persuade one or two people to have a go. Small scale cider making is labour-intensive and the initial outlay can be high, but it is immensely satisfying, even quite addictive. You are turning fruit which would probably be wasted into a sought-after product, and the spent pressings make excellent animal feed. All in all it is a pretty ecologically sound process too. I can't wait for the pressing to get started this year.

Wassail.

WOODTHORPE HALL

Over the past year I've been visiting the Derbyshire Cider Producers, chatting with them about their products and writing it up for Derby Drinker. I've already visited Three Cats at Morley and Scropton Cider. For October 2012 I ventured off towards the Dronfield area of Derbyshire to visit Richard/ Dick Shepley at Woodthorpe Hall.

Hidden away up a long winding lane is Woodthorpe Hall with its beautifully maintained gardens and grounds, this really is a very special place. Richard has been off collecting apples this morning with a small crew of helpers and he gallantly delays his lunch to chat to me about his approach.

Richard first became aware of real cider quite by accident 40 years ago, through a farm with an orchard in Southsea. The farmer having a glut of apples located a press, invited everyone known to the farm and began pressing and fermenting cider. In essence this simple approach mirrors how many current



Producers still carry out pressing, getting the local community involved and following the adage that many hands make light work.

Unfortunately both the farm and orchard in Southsea went the way of so much land in the UK and became housing. Indeed Orchard Road in Southsea still exists.

Having been bitten by the cider bug Richard so no reason why it shouldn't work in Derbyshire. He started with a 'Heath Robinson' like system of pressing involving adjustable acrow props positioned in a variety of doorways (until the lintels broke). After dabbling with a welded frame press, lady luck shone on Richard leading him to a large 19th Century Cider Press in Bude in Cornwall. The owner lived in a bungalow on a cliff overlooking the sea and wanted to move, but wanted the Press to be used. Richard acquired the Press and the good will which went along with it, and for over 10 years it's resided comfortably at Woodthorpe Hall within its own defined area.

It is in front of this marvellous Press that a growing group of visionary individuals have chosen to get married as Woodthorpe Hall is registered to hold 8 weddings each year. Indeed these 8 wedding booking slots get snapped up quickly, and when you glimpse the unique and charming setting of Woodthorne Hall it's easy to understand why. Some brides and grooms have made the

return
journey
to assist with
the annual pressing
and see the Press put to
its original use.

Richard collects apples from local gardens and some friends bring them to him as well. Using a variety of machinery and heated water for washing the windfalls, friends are invited to gather to press the new and sample the old each September. Pressing is a fun social occasion with an enjoyable atmosphere - just as Richard remembers it from his days in Southsea.

The juice has some sugar added to it, if needs be in years of low sugar in the fruit, and it is left to ferment out. The results are Owd Barker a dry cider, Rubie Suzie a medium sweet cider and the very rare Holy Peardre where apples and pears are fermented together.

In 2012 this year's fruit crop has according to the National Association of Cider Makers been terribly affected by 'extreme weather' and apple yields are at their lowest for 15 years in some areas. Richard although he has struggled to find enough apples, has been enterprising as well and is hopeful of sourcing enough apples so that pressing day 2012 will have its usual exquisite buzz.

Gillian Williams

AmberValley CAMRABranch By Mandrake Root

Branch Diary

Saturday, 20th
October, free survey
trip to Kilburn, Denby
and Horsley. Bus departs
Ripley Market Place
730pm.

► Thursday, 25th October, branch meeting at Strutt Club, Campbell Street, Belper. 830pm start.

Saturday, 17th
November, free survey
trip to Waingroves,
Marehay etc. Bus departs
Ripley Market Place
730pm.

► Thursday, 29th November, AGM, Hunter Arms, Kilburn. 815pm start.

Contact Jane Wallis 01773 745966 or mick. wallis@btinternet.com

INN BRIEF

Tim Turner, who worked hard to establish the Greyhound on Whitemoor Lane, as one of Belper's better pubs, has taken the reins at the **Spanker, Nether Heage.** A 170k makeover will see diners offered classy cuisine.

The Bulls Head at Belper Lane End is the place to be if you're a fan of Shottle Farm Brewery. Tony Laven, whose farm is barely two miles away, is serving his wares of the liquid and culinary variety at the pub which is in the middle of great walking territory. Please note, though, it doesn't open weekday lunchtime.

The Horse and Jockey, Somercotes, has reopened with, I understand, a structurally unaltered interior and Shepherd Neame Spitfire together with Courage Directors initially available.

DE56 IS THE WINNER OF THE POST CODE LOTTERY

If you live in the DE56 postal code area you are very lucky as there are a number of first class watering holes to enjoy and, by a happy coincidence, five of them have forthcoming beer festivals. At the turn of the millennium, Bateman's brewery and the Sinclair family resuscitated the **Cross Keys** on Belper market place. The Sinclairs have long since moved on, but current custodian, John, is continuing his predecessors' good work, and he will host a beer festival between 2nd and 4th November. Descending down King Street, turn left into Campbell Street, where, on the right, is the **Strutt Club** which will be adding, from 19th to 21st October, a beer festival to its customary range of well-kept traditional ales. Retrace your steps onto the A6, and before the landmark East Mill, the lovely Georgian façade of the George and Dragon hoves into view. Shottle Farm and other breweries are the draw here, and the Bridge Street pub is staging its latest beer festival between 25th and 27th October. Head south along the A6, and at Milford, the King William's quartet of real ales always includes the redoubtable Greene King Abbot. A short walk along Makeney Road is rewarded with the Holly Bush (pictured top), formerly a farmhouse on the Strutt Estate, but latterly earning a living dispensing pints from breweries large and small. The curved, wooden snug is a joy to behold and a rare



survivor from times past. The "Bush" beer festival is from 25 to 27th October. Perched high up on Sandbed Lane, is the nicely refurbished **White Hart** (pictured below) at Bargate. Stone built, its growing reputation for good food and beer will doubtless be enhanced between 1st and 3rd



of Andy Horsfall and Nicci, is

prospering as a free house. The

Bedlam Bar has further increased



November when it hosts its latest beer festival. A mile or so distant at Openwoodgate crossroads is the **Black Bulls Head**, which was deemed unviable by its previous owners, but under the guidance After rescuing the abandoned Victorian boozer in 2009, the hard work and enterprise of Mark and Paula Showers have made this a popular haunt for real ale aficionados. The integral Old Slaughterhouse Bar held a successful festival last month.

DE56 is a chocolate box assortment of tempting hostelries and interesting beers within a compact area.



HONEY POT IS RIPLEY'S BEST KEPT PUB SECRET

At the end of the garden, behind 151 Peasehill Road (the Beehive), is the Honey Pot dedicated real ale bar (pictured left). Fashioned by Steve Cresswell, the pub's long serving licensee, this delightful oasis of calm is really worth a visit if you're in the area, and it's open lunchtime and evening during the week, and all day Saturday/Sunday. Real ales, traditional cider and perry are all just £2.50 a pint.

EREWASH VALLEY CAMRA BRANCH By Mick Golds

EREWASH BEER FESTIVAL SUCCESS

The 3rd Long Eaton **Erewash Beer Festival** held at the Westgate Suite proved to be quite a successful event with a good turnout on both Friday and Saturday evenings. Although a little slow during the afternoons it



picked up very guickly after 6.00pm. With 36 beers on offer including a range of dark beers from milds, porters and stouts to a large variety



of medium to light beers we received many good reports about the selection from our thirsty punters. Oakham Citra was voted Beer of the Festival, fruit wine was a sell out and the cider got a hammering. **Entertainment Friday** night was Rebel Rebel, an interesting band

with a David Bowie take off and Saturday night was Verbal Warning, an old skool punk band with the vocalist being one of our Branch members.

A big thank you then to evervone who turned out to help at the Festival and to all those who helped out before and after on setup and take down who are the unseen volunteers that make the Festival possible.



SAWLEY CRAWL

On 25th August 8 Branch members did a survey crawl of the Sawley area starting at the Railway Tavern and then calling at the Trent lock Golf Club, the **Trent Lock** and the Steamboat before finishing off at the Barge, Long Eaton.

PUB NEWS

The Bridge Inn, Sandiacre is

now open and has Harvest Pale as a house beer plus 2 changing quests mainly from regional breweries.

The Durham Ox, Ilkeston is also now open and on the last visit had Old Speckled Hen and Marion Pale Ale from Lincoln Green Brewery.

The Travellers Rest, Draycott is now owned by S&B Leisure offering 3 beers.

The Rose & Crown, Draycott is up for sale.

The Harrington Beer Festival ran out of beer at 8.30pm on Sunday evening.

The Bridge, Cotmanhay, **Ilkeston** is up for sale.

The Stumble Inn, Long Eaton has a Beer Festival 25th-28th October.

FUTURE DATES

► SOCIALS

Saturday 8th December Chesterfield, meet Derby Bus Station Bay 21 at 10.30am for 10.40am Red Arrow to Chesterfield. If coming by rail meet in the Portland near bus station 12.00 for trip to Brampton. Derbyshire Wayfarer needed. If further information is required ring 07887 788785 or 0115 9328042 after 6.00pm Carole or Mick Golds.

► MEETINGS

Monday 5th November Bridge Inn, Sandiacre. Committee Meeting at 7.30pm and Branch meeting 8.30pm.

Monday 3rd December Dewdrop, Ilkeston.

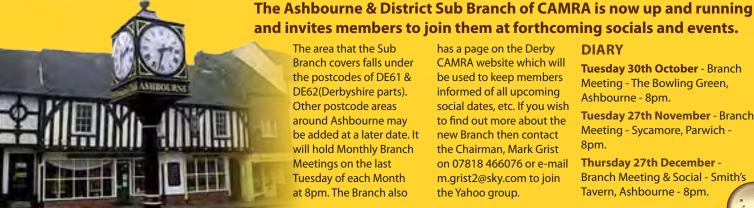
Monday 7th January Red Lion, Heanor.

Further Information contact Secretary, Anyas Boa 0115 8499967 or website.

DISCOUNTS TO CARD **CARRYING MEMBERS**

The Poacher, Ilkeston - 15p off a pint. Sevenoaks, Stanton - 20p off a pint. Chequers, Stanton by Dale - 50p off a pint and 25p off a half. General **Havelock, Ilkeston & Queens Head, Marlpool** - 20p off pint and 10p off a half real ale and cider. The Barge, Long Eaton -10p off a pint and 5p off a half. The Bridge, Sandiacre - 15p off a pint. The Steamboat, Trent Lock - 20p off a pint and 10p off a half real ale & cider.

Ashbourne & District CAMRA Branch



The area that the Sub Branch covers falls under the postcodes of DE61 & DE62(Derbyshire parts). Other postcode areas around Ashbourne may be added at a later date. It will hold Monthly Branch Meetings on the last Tuesday of each Month at 8pm. The Branch also

has a page on the Derby CAMRA website which will be used to keep members informed of all upcoming social dates, etc. If you wish to find out more about the new Branch then contact the Chairman, Mark Grist on 07818 466076 or e-mail m.grist2@sky.com to join the Yahoo group.

Tuesday 30th October - Branch Meeting - The Bowling Green, Ashbourne - 8pm.

Tuesday 27th November - Branch Meeting - Sycamore, Parwich -

Thursday 27th December -Branch Meeting & Social - Smith's Tavern, Ashbourne - 8pm.



The LocAle Scheme is a National CAMRA initiative to promote pubs that regularly stock local Real Ales.

Pubs on the scheme usually display the logo either on the handpump or on a poster or sticker. Within Derby & Amber Valley the radius is 20 miles from pub to brewery.

This is the latest list of LocAle pubs:

DERBY

Alexandra

Babington Arms NEW!

Brewery Tap/Royal Standard

Brunswick

Exeter Arms

Falstaff

Five Lamps

Flowerpot

Furnace

Greyhound

Mr Grundy's Tavern

New Zealand Arms

Seven Stars

Slug and Lettuce NEW!

Old Silk Mill

Peacock

Ye Olde Dolphin Inne

AMBER VALLEY

Black Swan (Belper) Cross Keys (Turnditch) George Inn (Ripley) Holly Bush (Makeney)

Hunter Arms (Kilburn) King Alfred (Alfreton)

King William (Milford)

The Lion (Belper) NEW!

Poet and Castle (Codnor)

Red Lion (Fritchley) Strutt Club (Belper)

Talbot Taphouse (Ripley)

Tavern (Belper)

Thorne Tree (Waingroves)

Waggon & Horses (Alfreton)

SURROUNDING AREA

Bell (Smalley)

The Brackens (Alvaston)

Coopers Arms (Weston-on-Trent)

The Dragon (Willington)

Harrington Arms (Thulston)

Harpur's (formerly Melbourne Hotel)

(Melbourne)

Hope and Anchor (Wirksworth)

Kings Head (Duffield)

Lawns (Chellaston)

Miners Arms (Carsington)

Nunsfield House Club (Alvaston)

Okeover Arms (Mappleton)

Queens Head (Little Eaton)

Pattenmakers (Duffield) NEW!

Royal Oak (Ockbrook)

Royal Oak (Wirksworth)

Shakespeare Inn (Shardlow)

Vine Inn (Mickleover)

White Hart (Duffield)

White Post (Stanley Common)

White Swan (Littleover)



Contact: Atholl Beattie **LocAle Coordinator** t: 07772 370628 e: locale@derbycamra.org.uk

If your pub regularly stocks local Real Ales and you would like to join the scheme then please get in touch. All accredited pubs will receive posters, stickers and handpump crowns to display and will receive free publicity in the Derby Drinker and on the Derby CAMRA website.

CAMRA iscount

All over the Country there are hundreds of pubs offering discounts to card carrying CAMRA members and these trailblazing pubs deserve your support.

Look out for the posters in these pubs to see what's on offer. Below you will find a list of discounts available in the local area, if you know of others that are not listed here then please get in touch.

► DERRY & AMRER VALLEY AREA

DEKBY & AMBER VALLEY AKEA	
Alexandra Hotel, Derby	20p off a pint, 10p off a half
Broadway, Derby	20p off a pint
Coach & Horses, Derby	15p off a pint
Crown & Cushion, Derby	10p off a pint
Five Lamps, Derby	20p off a pint
Furnace, Derby	20p off a pint
Mr Grundy's, Derby	20p off a pint, 10p off a half,
Old Silk Mill, Derby	25p off a pint
Portland Hotel, Derby	All real ales £2.50 a pint
Slug & Lettuce, Derby	10% off a pint
Smithfield, Derby	20p off a pint
Wardwick Tavern, Derby	20p off a pint, 10p off a half
Brackens, Alvaston	15p off a pint
Cross Keys, Turnditch	20p off a pint
The Dragon, Willington	20p off a pint
George & Dragon, Belper	20p off a pint
Harpur's, Melbourne	20p off a pint
Hollybrook, Littleover	20p off a pint
Lamb Inn, Melbourne	10p off a pint, 5p off a half
Markeaton, Allestree	20p off a pint
Pattenmakers Arms, Duffield	10p off a pint and 5p off a half
Red Lion, Fritchley	All real ales £2.50 a pint
Red Lion, Hollington	20p off a pint
Talbot Taphouse, Ripley	20p off house pints
The Wheel, Findern	10p off every pint of real ale
White Post, Stanley Common	20p off a pint
White Swan, Littleover	20p off a pint
White Swan, Spondon	15p off a pint

EREWASH AREA

The Barge Inn, Long Eaton	10p off a pint, 5p off a half on all real ales and real ciders
Bridge, Sandiacre	15p off a pint
Chequers Inn, Stanton by Dale	50p off a pint, 25p off a half
Coach & Horses, Draycott	50p off a pint
General Havelock, Ilkeston	20p off a pint, 10p off a half on all real ales and real ciders
Poacher, Ilkeston	15p off a pint
Queens Head, Marlpool	20p off a pint, 10p off a half on all real ales and real ciders
Seven Oaks, Stanton by Dale	20p off a pint
The Steamboat Inn, Trent Lock	20p off a pint and 10p off a half all real ales & ciders

Derby Real Ale Tours

10% off each tour

FREE advertising for pubs joining the CAMRA DISCOUNT PUBS scheme

If you are a licensee and you are interested in joining the scheme then please contact us at campaigns@derbycamra.org.uk, we will advertise your pub through this column in every edition of the Derby Drinker and on the Derby & National CAMRA websites.

Brunswick Anniversary

Derby CAMRA's social at the Brunswick on 3rd October marked the 25th anniversary of the pub's momentous reopening in 1987.

Trevor Harris and John Evans were classmates at Derby Grammar School, St Helens House, in the 1960s and, two decades later, combined to considerable effect to purchase for a nominal sum, the Brunswick, from



the Derbyshire Historic Buildings Trust. Hardy and Hanson previously owned the railway inn but relinquished the licence in 1974 as its Castleward customers disappeared along with their terraced housing. In the ensuing years the pub lay derelict as demolition beckoned. The superbly restored Brunswick opened its doors again on 3rd October

THE BRUINSWICK INN A TRUE ALE HOUSE & BREWERY 1987 to universal acclaim, bringing an unprecedented choice of changing real ales to discerning Derby drinkers, with Landlord and Old Hooky the regulars in those days. An on-site brewery followed in 1991 and after Trevor and John had an amicable parting of the ways, Trevor sold the Railway Terrace pub to Everard's in 2002, who have wisely chosen not to meddle with a winning formula.

Paul Gibson

Mill on the Grass

The Old Silk Mill in Derby is planning to open a drinking area next year on the grassy embankment at the side of the pub. This is part of several new plans Terry and Janina Holmes have for the pub and this after they were all set to leave due to ill health. However all that has now changed and a new agreement has been reached with owners, Enterprise Inns and they are looking forward to the new challenge. As part of the new plans they will be introducing a 25p a pint discount for CAMRA members.

Nunsfield Hatrick

The Nunsfield House club in Alvaston, Derby has followed last year's double award success with a triple this year after being named **EAST MIDLANDS REGIONAL CLUB OF THE YEAR** by CAMRA. This followed earlier CAMRA awards for both Derby and Derbyshire Club of the Year and marks an amazing few years for the Club which serves a range of Real Ales at reasonable prices and was due to have its Beer Festival from 19-21 October featuring over 20 Real Ales. Derby CAMRA Branch Secretary, lan Forman was on hand to present the awards to Steward, Paul Walton (*pictured right*). The Club will now go forward and compete in the next round of CAMRA's Club of the Year competition.





DearTopez...

onsider! Dear Toper, the onset of Autumn: early morning mists, falling leaves, shorter days and hopefully some autumnal sunshine now that the summer drought is officially over and the floods are receding. This is the time of the year when hostelries with real fires come into their own, for there is nothing better to compliment a well earned pint upon a chill October evening than the welcoming glow of a real fire. That is why it is a pity that many a quaint "Olde World" inn

or tavern is marred by having some gas appliance, cunningly contrived to look like a real fire (but never quite managing it) sitting in the charming antique fireplace. There is however something infinitely worse - the electric fire!

There are few things more disappointing for the seasoned toper than entering some ancient, low beamed, historical inn or tavern and seeing a garish electric fire standing upon the timeworn hearth, looking like some sort of squat little, gaudy juke box, complete with flashing lights courtesy of the so called "flame effect" that doesn't work properly. These brash appliances, with their dented chrome plated trimmings and their feeble output of heat (why is it that only one of their

three bars ever works?) are about as useless and as ugly as the wind farms that are increasingly supposed to be powering them!

Talking of which, one of the things that struck me during the "Barbeque Summer", as I journeyed around our rain sodden island in search of diverse pubs and ales (it's a rotten job but someone has to do it) was the relentless proliferation of wind turbines. These awful, towering eyesores

Pull a Chair up to the Fire



(only a climate change zealot or some sleazy politician making money out of them could find them remotely attractive) stalk our green and pleasant land like those sinister Martian tripods in H. G. Wells'"The War of the Worlds", looming over and blighting many an otherwise pleasant landscape with their odious presence. Of course "The War of the Worlds" was only science fiction (a bit like man made climate change caused by carbon emissions) the only little green men - and woman - that we need to worry about are

the environmentalists (ably abetted by our barking mad political class) who are in favour of us all having to pay higher energy bills in order to subsidise the owners of those inefficient and monumentally ugly wind farms, and that of course means less money in our pockets to spend down at the pub. Which reminds me, I'll bet that there's a nice log fire burning in the grate at the local, and perhaps a toasting fork and some muffins on hand too - hmmm, go nice with a pint or two that would - well must be going Dear Toper, for the pub beckons!

D.T.

A pub with... Chostly Goings On

The leaves are falling and when dusk descends an autumnal chill pervades the deserted streets of the city; mist lurks in the shadowy recesses along the way and there is a smell of wood-smoke hanging in the dank evening air. As the nights draw in and Hallowe'en approaches, thoughts naturally (or should it be supernaturally?) turn towards "ghostly goings on", and there will be plenty of those occurring at the **Exeter Arms** during the next few months, for the pub (back in the Good Beer Guide after 21 years absence) is set to launch its regular Fright Nights.

The Fright Nights comprise of, a ghost tour around some of Derby's more sinister and forgotten parts, led by a guide who seems to know more about the city's macabre past than could reasonably be expected for one who is still living (perhaps he isn't?) to be followed by a warming - and in keeping with the theme of things - traditional, English supper (just the thing upon a chill autumn evening) in the 200 year old, candlelit cottage attached to the pub, wherein strange - not to say uncanny - things will no doubt occur before the evening is done.

So if you fancy a night out with a difference, call in at the Exeter Arms to book your place, or alternatively, for more spine chilling information log on at www.exeterarms.co.uk.

Purince Pright Gest This Halloween dare you venture

out to the Furnace in Derby for its very own Fright
Fest featuring ales from both the dark and light sides.

It all begins as daylight fades on All Hallows Eve 31st October and runs through to Saturday 3rd November. There will be a dedicated Dark Ales bar alongside an

array of lighter offerings with all beers being new to the pub and not often seen in Derby and live music will

feature throughout the Fest. On Halloween night itself there will be an exclusive performance by the **Black Pig Morris Men** (pictured) around the fire pit in the garden as well as a BBQ and frights galore as Mein hosts, Dracula and the Werewolf (Pedro & Luke) oversee proceedings and encourage everyone to wear suitably scary costumes. You have been warned !!!







Welcome back to an old favourite



After what seems like an eternity the former Good Beer Guide listed Smithfield in Derby is set to re-open towards the end of November.

It has undergone an extensive refurbishment both inside and out including a new toilet block and disabled access facilities. Rumours of a fish restaurant, etc have been totally quashed and it will open again as proper pub serving 8 Real Ales and 2 Ciders/Perries with a 20p pint CAMRA discount. Lunchtime meals will be served including Sunday Lunch and there will be entertainment and traditional pub games. Claire & Scott of the Pattenmakers Arms in Duffield will be taking on the running of the pub after vacating the Duke of Clarence in Derby and we wish them well in their new venture and welcome back the Smithfield to the Derby Real Ale scene!



▲ 'Work in progress' at the Smithfield

Derby**CAMRA**Branch**Diary**

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

▶ OCTOBER

Friday 19th - Survey Trip - By Free Mini Bus, Wirksworth area. Bus leaves Cathedral Green, Full St, Derby at 7.30pm.

Thursday 25th - Cider Social - New Zealand Arms, Derby - 9pm.

Tuesday 30th - Cider Social

- Exeter & Peacock, Derby -8.30pm Exeter, 9.30pm Peacock.

► NOVEMBER

Saturday 3rd - Survey Trip -By Free Mini Bus, The Western Boundary! Including Boylestone, Church Broughton, Sudbury,

Church Broughton, Sudbury, Doveridge, and possibly Hatton. Bus leaves Cathedral Green, Full St, Derby at 6.30pm.

Thursday 8th - Branch Meeting - Station Inn, Derby - 8pm.

Friday 16th - Survey Trip - Free

Mini Bus - Ticknall/Milton area. Bus leaves Cathedral Green, Full St, Derby at 7.30pm.

Thursday 22nd - Social - Rowditch Inn, Derby - 9pm.

Tuesday 27th - Social - Brewery Tap, Derby - 9pm.

▶ DECEMBER

Saturday 1st - Survey Trip - By Free Mini Bus, Smalley/Stanley Common area. Bus leaves Cathedral Green, Full St, Derby at 6.30pm.

Thursday 6th - Branch Meeting

- Horse & Groom, Derby - 8pm.

Thursday 13th - Christmas Show - Flowerpot, Derby - 8pm.
Tickets £7

Thursday 20th - Social - Falstaff, Normanton Derby - 9pm.

Contact the Social Secretary, Dean Smith by e-mail - socials@derbycamra.org.uk (except where indicated)





Crossword

No.31 by Wrenrutt

▶ ACROSS

- 1 A sole import doesn't create a big city unless reorganized (10)
- 6 An outburst from 'Disgusted' of Tunbridge Wells (4)
- 8 A French cape example from Crete Art (8)
- 9 Queen Anne IV ruled from here, retrospectively (6)
- 10 Beers (preferably real) from beheaded Fuller's Horndean subsidiary (4)
- 11 This Cumbrian sportsman faces an uphill task (4.6)
- 12 A Derbyshire former industrial village near Ripley with press coverage (9)

- 14 One of these sort of friends is a close one (5)
- 17 Vocalist right away will scorch! (5)
- 19 What's going on? (9)
- 22 The past, too, helps to keep gnashers clean (10)
- 23 The dandy constituent of Beaujolais (4)
- 24 The South Pacific sonata hit I heard within a country (6)
- 25 A serious operation performed in 1944 (8)
- 26 Peel off to reveal a legendary Brazilian footballer (4)
- 27 Written basic research material for the *Pastoral Symphony*? (5.5)
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▼ DOWN

- 1 The art of making machines, or car workers (9)
- 2 Trooped around in search of a sea weapon (7)
- 3 Naff pair who created an oil or liquid laxative (8)
- 4 You'll appreciate your packhorse in this Peak village near Monsal Dale (6.9)
- 5 Sinful ale brewed in Cam, or a gorgeous one in Madeley (6)
- Fresh, resiny ingredient of autumn seasonal beers (5.4)
- 7 A sermon, unscrambled, suggests an Italian Riviera resort (3.4)
- 13 That which begins after respectable pubs close (9)
- 15 Derby pub which was born on Monday (2.7)
- 16 Shardlow Brewery's Eaton bitter's holy prefix (8)
 - 18 Historic period with pressing associations (4.3)
 - 20 The Rams' favoured craft in polar waters (7)
 - 21 A cigarette for dopes (6)

Access to Chambers Dictionary, and the 'Bible' (aka the Good Beer Guide 2012) recommended.

- ➤ Send completed entries to the Editor (see address below) stating in which pub you picked up Derby Drinker.
- ► Correct grids will go into a draw for a £10 prize.

Having a
BEER FESTIVAL
in Jan Feb?

Then place an advert with us. Contact Lynn as per below. Copy deadline 20th Nov.

Solutions to Crossword No. 30 (Derby Drinker issue 146 - Aug / Sept 2012)

▶ ACROSS

1. GLOUCESTER
6. ASPS
8. LIFE PEER
9. TIPTOP
10. EDEN

17. PIGGY 19. AGGREGATE 22. BATTLESHIP 23. TIPS

 10. EDEN
 24. BOTHIE

 11. TIEBREAKER
 25. ANNOTATE

 12. HITLERITE
 26. LEAP

14 DIPSO 27 SISTERHOOD

▼ DOWN

5 RETORT

6. APPEARING 7. PROWESS

1. GOLDEN HOP
2. OFFBEAT
3. ELECTORS
4. THREE STAGS HEADS

13. LIGHTSHIP 15. OVERSPEND

16. PREPENSE

18. IN A POKE

21. LEVELS

CONGRATS!
The winner of Crossword
No. 30 is Brian Smith

from Loughborough le picked up his copy at Exeter Arms, Derby

Skyline graphic design skyline@mail.org www.skylinedesign.org.uk

Derby DRINKER

ADVERTISING - Contact Lynn

Would you like to advertise in Derby Drinker and get your message across to a vast audience all over Derbyshire and beyond? Then contact us by phone 01773 880704 or e-mail ads@derbycamra.org.uk All different sizes are available up to a full page at

very competitive rates.
Own artwork preferred but we can design one for you if necessary.
Position of the advert cannot be guaranteed although we will do our

requests.

COPY BY POST - Contact Lynn

Out of our circulation area? Having difficulty getting your copy? Then why not get it sent to you by post.

It is available for as little as £3.50 for 5 issues Contact us at:

subs@derbycamra.org.uk, or send a cheque made payable to 'Derby CAMRA' to : Derby Drinker by Post, 10 Newton Close, Belper, Derbyshire, DE56 1TN.

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Additional contributors: Peter Elliot, Paul Gibson, Mick Golds, Stewart Marshall, Sue & Chris Rogers, Dean Smith, Gareth Stead, Jon Turner, Steve Webster, Gillian Williams.

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