Derby (ED) DRINK CAMPAIGN **FOR REAL ALE**

Issue 157

September/October 2014





Happy 40th Birthday Derby CAMRA













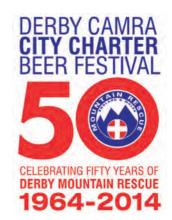






Derby City Charter BEER FESTIVAL

- A Summer Delight



Derby City Charter Beer Festival has once again called last orders for another year and we are delighted to announce that the festival was an absolute success.

As you may be aware the festival faced some challenging times due to the Assembly Rooms fire. With the tireless effort of the festival committee and the help and support of Derby Live the event was able to take place entirely outside.

The main question many folk pondered and discussed in alehouses in and around Derby on the build up to the event was 'Would the festival work entirely in a marquee?' and now we can simply answer 'Yes'.

Thankfully the weather staved bright for the majority of the festival and many visitors enjoyed the suntrap, which was the outside drinking area of the festival over looking the Guildhall. The inside of the marquee boasted a total of 307 different beers from 112 breweries that proved popular with the 10,350 visitors who managed to consume 33,684 pints. The first beer to sell out was 'Falstaff Hades' at a shocking 15.4% abv, we can only guess that there were some sore heads after drinking that! Entertainment was varied from onlookers being amazed by the dancing talents of 'Sheffield Steel Rapper' to rocking along to 'The Dark Horses'

Cider drinkers managed to consume 110 tubs whilst the Continental

drinkers drank their way through a selection of 43 different bottled varieties. Mead drinkers enjoyed a collective of 150 litres. The cheese, chocolate, curry and other food stalls saw a frenzy of happy drinkers also enjoying their delights.

Drinkers celebrated 50 years of Derby Mountain Rescue Team, which were this year's festival theme. Due to generosity of visitors they managed to raise a massive total of £2203.32. The British Legion also held a collection and banked £341.14.

Prior to the trade session the East Midlands Champion Beer of Britain Regional Judging took place at the festival and the results were:

Bitter Style Category

Gold: Pheasantry Brewery – Best Bitter 3.8%, Silver: Nottingham Brewery – Rock Bitter 3.8%, Bronze: Thornbridge Brewery – Wild Swan 3.5%

East Midlands Champion Beer

Gold: Peak Ales – Chatsworth Gold 4.6%, Silver: Dancing Duck – Dark Drake 4.5%, Bronze: Blue Monkey – Ape Ale 5.4%

For anyone who is not aware the festival is ran entirely by volunteers who Derby CAMRA would like to sincerely thank. The total number of workers was approximately 220. To put this it into context 4,500 hours went into running the festival, with the average volunteer doing over 20 hours... without their help the event would not be able to happen so lets raise a glass to them!











Thanks to Graham Whitmore, Graham Hartle & Carla Twells for the photos.

Derby City Charter Beer Festival

Derby Mountain Rescue Team Thanks

In this, the 50th Anniversary year of the formation of Derby Mountain Rescue Team we were honoured to be nominated and accepted as the theme for this year's summer beer festival. Whilst many people have heard of mountain rescue, not that many are aware that there is a Derby team or what it actually does. The beer festival was a fantastic opportunity, not just to fundraise for our voluntary emergency service, but also to spread the word about just what it is the team does and how it's "much more than just mountains".

As the festival got into full swing, a selection of team members helped to man the stand and hold collection buckets and we raised over £2,200 during the five days. During the quieter periods, we had a great opportunity to chat to people as many visitors were quite inquisitive and were surprised that we existed and wanted to know more. Naturally, there were a lot of jokes made about the lack of mountains in Derby but they were all good natured comments and in many cases we got to explain why we have a team in the area despite the aforementioned lack of mountains, which was after all, one of our main aims.

All in all, the festival was a great success for us, both in the amount of money raised and the amount of people spoken to, but it was also an enjoyable experience and we'd like to thank the organisers, the volunteer helpers, the staff of Derby Live and all the people that took time out to chat to us for making it so.

Kevin Corcoran

Julian Remembered

The City Charter Fest also gave Derby CAMRA a chance to remember one of its finest Campaigners, Julian Hough who had passed away recently. Julian was very much instrumental in everything the



Richard, Kirsty, Emma & George



Gillian Hough with Haward Soper a Trustee from the Oesophageal Patients Association

Festival did over many years and a beer he had brewed just before he died was on sale at the event. There was also a presentation to the Oesophageal Patients Association on his behalf from money

> raised from various fund raising events which included: Emma Hough and George Henshaw running the Edinburgh Marathon; Richard Hough and Kirsty Anderson running the Midnight Sun Marathon in Tromso, Norway and the collection raised at Julian's celebration of life on the 12th June at Spondon Methodist Church, the Royal Oak, Ockbrook and via a btdonate.julianhough site. Julian's wife Gillian said "I'd like to thank every single person who's donated money to the OPA in memory of Julian - it is truly humbling how generous everyone has been. £6,266.81 represents 10% of the OPA's annual funding, so it will make a real difference. Julian would have been deeply touched by what has been achieved."

blue monkey brewery



Organ Grinder BreWery Taps @ NeWark - Nottingham

Longhpologh LEII 2TY



y 40th Birthday

Derby CAMRA was officially 40 years old on 3rd July 2014 and appropriately Birthday celebrations took place at the Alexandra on Siddals Road, the very pub where the Branch was formed all those years ago. A special cloudy wheat beer titled the Big 4 0H! brewed at the **Brunswick by Branch members** took pride of place on the bar and yes there was a cake (see front page photos). Prior to the official celebrations founder members gathered on a Monday afternoon in the Alex to reminisce over a few pints whilst looking back at Derby CAMRA memorabilia and the first Derby real ale guide published in 1976 (see photo on this page). Celebrations then continued with a trip to Batemans Brewery (see article on the next page) and other events are planned throughout the year to make sure we truly mark are 40th in style.





SIBA REGIONAL GOLD MEDAL "BEST BITTERS CATEGORY" **CAMRA GOLD MEDAL PETERBOROUGH** "BEST BEER FROM A NEW BREWERY"



SIBA NATIONAL GOLD MEDAL "STOUTS & PORTERS CATEGORY"



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CAMRA GOLD MEDAL LEICESTER "BEST GOLDEN ALE"



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CHESTERFIELD BATTLE OF THE BEERS "PUBLIC'S FAVOURITE"



Many Hranks BATEMANS

There are lots of Salems, five in the UK, over 30 in the US, and an extreme metal band, but there's only one Salem Bridge Brewery, the home of George Bateman and Sons Ltd. This was the destination for part three of Derby CAMRA's celebration of its 40th birthday.

Why Batemans? Well, Derby CAMRA started in the Alexandra Hotel, Derby, and Batemans was, not then, nor now, but some time in between, a part-owner of this pub. A tenuous connection you might think, but any excuse for a day out in this fine brewery.

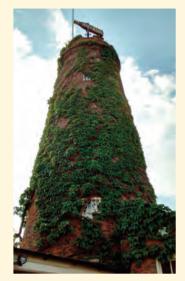
There were 35 of us on the coach, many regulars, a good handful of occasionals and a couple of newcomers. One of these, Mark, a self-styled CAMRA virgin, said he had thoroughly enjoyed his day out, and was last seen getting details of our next trip (to York) from Dean.

It is two and a half hours to Wainfleet, but we broke our journey in Boston. Here we split up into three of four informal groups with time to explore a couple or so pubs with the aid of copies of Dean's map showing the Good Beer Guide pubs. A few took a bit of time out to explore this attractive town, and Jane spent 80p on a representative souvenir of Lincolnshire, a giant red cabbage, which by now will be well-pickled.

The brewery was pleasantly busy with visitors, most of them there for a Batemans 'Bands on the Bank' event. We had free admission to this with a free hamburger or hotdog, courtesy of Batemans, as well as a free brewery tour and free pint of beer.

So, we had a very pleasant few hours in Wainfleet, listening to the bands or sitting and chatting in 'Mr George's' bar in the famous Batemans windmill (five real ales available), or in the sunshine in the adjacent mill yard.

Our brewery tour was led by the young and enthusiastic Harry, who thanked CAMRA for helping to keep the brewery independent in the mid-1980s and thereby, for the then unborn Harry, ultimately his job. Had the brewery not been kept in the family, it would surely have been closed and 'Batemans' would now be just a brand, brewed in a factory in the Midlands.



Harry's tour was both informative and entertaining (Q: why do Batemans no longer produce their popular Strawberry Fields beer? A: Because it was almost impossible to get the taste of strawberry out of the pipework; you really don't want XB to taste faintly of strawberries.) But to hear about cocoa nibs and the horrendous tale of the exploding cows, you will have to visit the brewery yourself – it's easy by train.

But it all had to end and, with clear roads and two brief 'comfort stops', we were back in Derby, in time for buses home or, for some, a final pint.

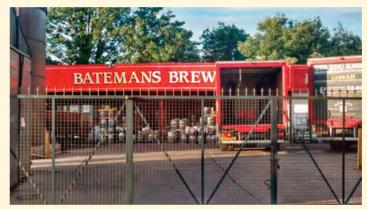
The highlight of the day? To me this was in the new brewery, the "Theatre of Beers", where painted bricks commemorate those who contributed towards the revival of the brewery. One of these reads "Derby CAMRA Members", so perhaps with this, and the fact that Bateman is celebrating its 140th anniversary, the connection with Derby's 40th birthday is not so tenuous after all.

So many thanks to Batemans for a great day out. And many thanks also to the late 'Mr George' who was the driving force in saving the business from being sold off. We lost Shipstones, we lost Home Ales, Hardys and Hansons, Mansfield, Ruddles and many more regional brewers, but thanks to George Bateman, and now the fourth generation of the family Jaclyn and Stuart, Batemans, and its 'Good Honest Ales', still flourishes. Long may that be.

Tim Williams











More to Mercia than Marston's

On a sunny Sunday in July, we caught the Villager bus from Derby bus station which conveniently stops in the centre of Willington and Repton. Alighting at The Cross, we walked past the historic buildings on Repton High Street, before ascending Pinfold Lane to start at the Mount Pleasant on the road of the same name. The semi-rural, roadside inn, which once boasted of having Britain's longest bar servery, majors on food, with the Sunday carvery particularly good value. Hand pulled Marston's Pedigree is offered and opening hours are limited: 6 to 9 evenings and 12 to 2 Sunday lunchtimes.

Heading back down to the High Street the Georgian, stuccoed **Bulls Head** comes into view. Occupying a large site, considerable investment has seen a large, tented conservatory erected and a pizza oven for freshly baked pizzas. Gentrified with a rustic feel within, and an attractive terraced

garden to the rear, the Bulls Head has much to offer with Pedigree and Dancing Duck Ay Up (£3.50) on the bar. Trevor Harris of Derby Brewing Company ran the pub in the 1980s when it sold the superb and sorely missed Ind Coope Draught Burton Ale which won CAMRA Champion Beer of Britain in 1990.

Near The Cross, we found the **Red Lion** which has a large, modern, opened-out interior with Pedigree and Wychwood Jester Jack vying for attention on the bar. Outside the rear extension, there's a pleasant veranda with decked flooring.

The **Shakespeare** was demolished long ago and The **Boot** was closed but we understand Bespoke Inns is likely to revive the place with an on-site microbrewery.

Heading out of Repton, we pass Repton School founded in 1557. The ancient seat of learning has spawned some notable sportsmen, including cricketer, Chris Adams, and Rams' footballer, Will Hughes. And recently the public school was graced by the presence of the great West Indian cricketer, Gary Sobers.

Crossing the 5 arch, former toll bridge that straddles the Trent, we're soon in Willington where the Mercian Marina attracts 200,000 visitors a year and a lavish new retail development will open soon, complete with bar/bistro.

The three pubs here are within a stone's throw of one another and the low slung **Green Man** was our first destination. One roomed with extensive use of natural materials, Bass, Pedigree and Sharps Doombar were the offerings in the elongated room which had photographs of old Willington adorning the walls. There's a cobbled forecourt for drinkers, and diners can take advantage of homemade food at very reasonable prices.









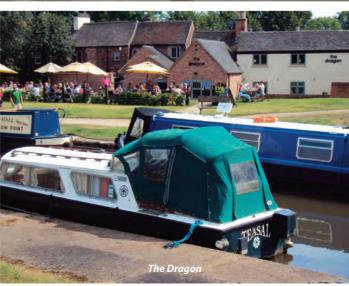
On the opposite corner sits the **Rising Sun** which featured in the inaugural CAMRA Good Beer Guide in 1974. This pub likes to source its beers from various parts of the Marston's empire, hence there's Ringwood Boon Doogle from Hampshire, together with Burton brews, Old Empire, and the ubiquitous Pedigree. The Thai restaurant has sadly closed but, following a refurbishment, food should shortly be on the menu again.

You'll never go hungry at the **Dragon**, the one-time Ind Coope house, serving food between 8am and 9pm, which is now the jewel in Bespoke Inns' crown. The extended pub is the composite of old, adjoining cottages and is, at once, traditional and contemporary. The cavernous, beamed interior has exposed brickwork, church style pews and distinct areas which were packed during our visit. There was a pleasing selection of draught beer with the dark, dry, Blue Monkey 99 Red Baboons, Burton Bridge Hooray Henry, Doombar and yes, you guessed it, Pedigree. The garden reaches down to the canal and with the Marina and Toyota car manufactory nearby, business is brisk. In the 1980s, proprietor, Heidi Taylor, worked in catering in the House of Commons and even brushed shoulders with royalty. Heidi's influence is apparent in the fresh produce that is always integral to the menu.

So, there you have it; half a dozen attractively located pubs in neighbouring south Derbyshire villages, all offering decent real ale.

Paul Gibson









FFLOWER PO

SUNDAY SESSIONS

acoustic blues and roots 4pm~7pm every week

SEPTEMBER 7th~.44 Pistol 14th~Blackwater 21st~Beale Stree 28th~Mojosa

OCTOBER

5th~Blueswamp Southern 12th~Paul Evans & Carla Burchell 19th~Steel Threads 26th~Mojosa

Look out for our 'Brewers Choice' real ale served at £2.50 per pint throughout the duration of the music!

Hot Food served 12 ~8pm







Ashbourne & District CAMRA Branch

Contact Mark Grist

m.grist2@sky.com

Sub-Branch News

Ashbourne Beer Festival

Preparations for our second Beer Festival at the Ashbourne Town Hall continue to gather pace 10th - 12th October 2014. There wont . be another edition of Derby Drinker out before the festival, so please look out for updates on our page on the Derby CAMRA website and our Facebook page. We have finalised the Saturday music line-up and are close to completing Friday as well. At the time of writing this (early August), the beer list is about to be agreed upon and we look forward to presenting as wide a range of both local and far-flung beers as possible, together with a select small range of ciders, including one to look out for from a brand-new venture local to us, the Kniveton Cider Company, set

up by three of our sub-branch members. Our best wishes for great success go to Hannah, Kevin and Richard.

Pub News

In local pub news, our town newspaper is running a series of popular votes to find the favourite outlet of their readership of different types of businesses. The result of the vote for favourite pub was a win for the Cock at Clifton, with the Okeover Arms at Mapleton in second and the Smith's Tavern in third place. Our congratulations to each of them and we hope this helps to raise all our local pubs' profiles just that little bit more, in conjunction with our continuing efforts.

The Cock at Clifton was the site a few months ago of the very first automated shop vending machine, designed for villages with no shop

facilties, which was set up in their car park. Designed and built by a local Ashbourne businessman, this has proved so successful that a second machine has now been installed at the Miner's Arms at Brassington, another nearby village with no facilities. Combining these two ventures with the village shop within the Sycamore at Parwich, this area is showing the way in using pubs as community hubs and focal points for villagers other than simply being a pub.

We are hoping to organise a trip to Whim Brewery at Hartington in the near future, as well as taking in a visit and possible subbranch meeting at our local brewery, Heywood Bad Ram, at the Callow Top Holiday Park in Ashbourne. Again, details of those may just miss the next DD editon, so updates will be on our section of the Derby webpage.









Diary Dates

BRANCH MEETINGS

Tuesday 30 September Ye Olde Vaults, Ashbourne **Tuesday 28 October** Smith's Tavern, Ashbourne

BEER FESTIVAL

10-12 October Ashbourne Town Hall

BREWERY IN FOCUS

HARTSHORNS BREWERY

by Gillian Hough

Two years ago I got an urgent call and I whipped up to Hartshorns Brewery to meet the then Mayor Lisa Higginbottom who was launching 2 brother's Brewery. (See main photo on the right of the page). The brothers in question are Darren and Lindsey Hartshorns and as time has passed things are ticking along nicely, with their beer Shakademus heading to the Great British Beer Festival this year. I called in early one sunny morning to meet with Darren, as he was brewing, to find out how things are going.

Surprisingly both brothers still work full time Lindsey for Rolls Royce and Darren as a Civil Engineer. Indeed it was when Royce's posted Lindsey to Pointe-Claire in Canada that the home brewing bug really bit him. Both brothers had already dabbled with home brewing in Derby, but Lindsey noticed the high number of homebrew shops in Point-Claire and couldn't resist having a play with the abundance of different ingredients. Recipes started being swapped across the Atlantic as Darren and Lindsey began honing their brewing craft using beer design books and their innate knowledge of what constituted a good beer.

However when Lindsey came back to Derby brewing was put on hold as both brothers launched into family life and children. In the fullness of time Lindsey had the idea to begin brewing commercially and Darren made it happen finding the premises and ordering the fermenters.

As the smell of ripe blackcurrant fills the air Darren tells me he is brewing a new beer which is un-named as yet, this will be added to Hartshorns stable of 6 varied and very drinkable beers. An application has been submitted to create an off licence at the front of the Brewery which would sell draught beers and some bottles. Hartshorns can also be engaged as a hired in bar for weddings and other events; they can even produce personalised pump clips or bottle labels.

Looking forward Darren can foresee there may be a hop shortage due to demand in 2015, but





the biggest threat to brewers Darren says is beer duty. For example on a £65 barrel of beer a whopping £15 goes straight to the Government as duty. Even though there is a sliding scale of duty based on the size of the brewery Darren said it's still set too high when you have to factor in costs like delivery, insurance, utilities, premises, and wages.

Reflecting back Darren says opening a brewery would have been difficult if they had not been in full time employment. As a brewer you should always take advice and listen to feedback; you can't pretend it's nice and remember temperature control is central to success. Having learned the hard way what not to do Lindsey and Darren have created something they and their families can all be mightily proud of.

Hartshorns casks have a black and white band which reflects the brothers love of Derby County Football Club and we pause for a moment to reflect on that fateful day in May when the heart wrenching journey back to Derby had to be made......but the new season has kicked off positively let's see where another year leads us!

You don't need to wait though you can raise a glass of Hartshorns beer in celebration of life itself at The Peacock, 87 Nottingham Road, Derby as they normally have a selection of 2 or 3 on offer. Other outlets are The Horse and Groom, 48 Elms Street, Derby; The Bell and Castle, 92/96 Burton Road, Derby; The Flowerpot, 23/25 Kings Street, Derby and occasionally The Dog and Partridge in Marchington.

Regular beers:

Highgate 4.3% pale copper beer easy drinking

Stormin Auburn 4.5% amber coloured with American hops

Floss the Boss 4.6% golden ale with rich malty sweetness

Brooklyn Nights 5.4% brown with complex malt and dry finish

Shakademus 5.4% golden with full bodied citrus bite

Apocalypse 6.2% golden packed with hops refreshingly crisp

Contact

The Brewery is at: Unit 4, Tomlinsons Ind Est, Alfreton Road, Derby DE21 4ED

Mobile: **Darren 07830 367125; Lindsey 07582 895179**



Derby - Beer Festival City

Derby was already renowned for having a Beer Festival almost every day due to the sheer number of ales available around the City's pubs but August Bank Holiday weekend saw it truly transformed into a Beer Festival City with 8 different pubs putting Festivals on. Derby CAMRA Chairman, Gareth Stead went along to give them some support.....

Well what an August Bank Holiday it was as the Bell & Castle, Coach & Horses, Crescent, Exeter Arms, Flowerpot, Furnace, Greyhound and Royal Telegraph all had Festivals on of different shapes and sizes offering a fantastic array of beers and ciders as well as some great live music.

Potfest was the biggest of them all with over 40 ales on based on a Celtic theme while the Exeter & Furnace chipped in with 20 apiece. The Exeter's were all brewed by female brewers (Brewsters) while the Furnace went for unusual guest ales not seen around these parts much. The Greyhound majored on real ciders & perries with up to 19 available as well as additional beers on the main bar. The other four pubs had an additional stillage of 4-6 ales on in addition to those on the main bar. While they might not have had as many as the others there was a good choice of different beers available and you have to applaud each of the pubs for having a go. The Coach & Horses has had Fests before of course but the Bell & Castle, Crescent and Royal Telegraph were all new to the game and the effort they made was tremendous.

Anyone in Derby over Bank Holiday weekend was literally spoilt for choice and I bumped into many beer tourists on my crawl who were thoroughly enjoying the occasion. Mind you doing all 8 on one night wasn't perhaps the best idea but nevertheless I had a great time from what I remember. So here's to next year and perhaps we can make double figures.













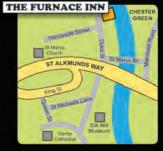






THURSDAY 30TH OCTOBER - SUNDAY 2ND NOVEMBER
OPEN MIDDAY UNTIL LATE EVERY DAY

12 Dark Beers vs 12+ Light Beers with Dedicated Dark Bar Fancy Dress For Halloween, With Prizes For Best Dressed Hot Handmade Pies From Anthony Andrews Butchers, Turnditch Available Every Day

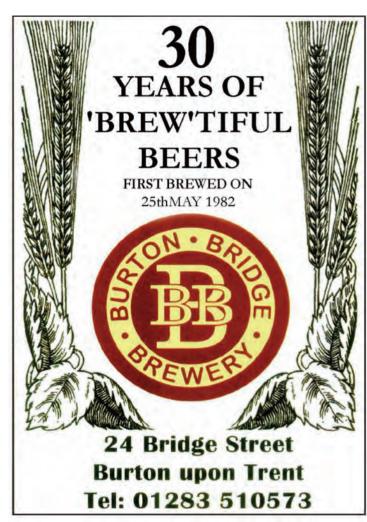


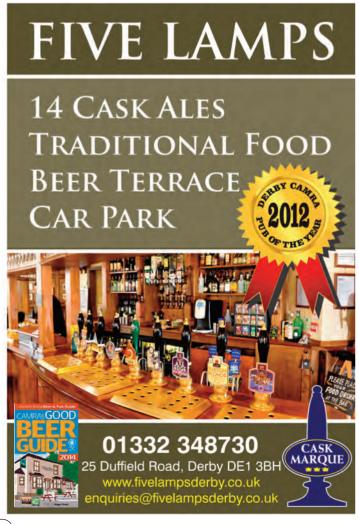
2014 DERBY CAMRA and DERBYSHIRE CAMRA PUB OF THE YEAR

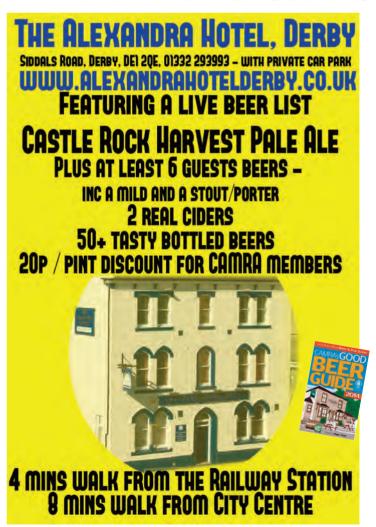
4 minute walk from Derby Cathedral, situated by the River Derwent. **FURNACE INN**

DUKE ST, DERBY twitter: @TheFurnaceInn









with Suzie

ith autumn approaching so is the cider making season. October is the main month, and provided you have access to some apples / pears, why not try making some of your own? 1 gallon demijohns (with airlocks) are perfect for small scale cider making, and you will need about 10Kg of fruit to fill one. Any fruit will do, you don't have to get hold of varieties which are grown specifically for cider making. A blend of varieties works best, with more eaters than cookers, say 2 to 1 should give a decent balance. If I get hold of any pears I just put them in with the apples; 10 to 20% pear softens the cider somewhat. The fruit should be as ripe as possible, i.e. on the point of dropping, so don't be tempted to start too early in the season. Windfalls are fine so long as they are not going mouldy; bruising and scabbiness are OK.

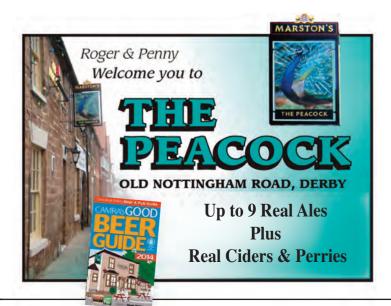
Give the fruit a good wash and throw out any bad ones. Now you need to extract the juice, which is remarkably difficult to do without specialist equipment. It's a two stage process, milling which reduces the fruit to a coarse pulp and the pressing which extracts the juice from the pulp. Milling on a very small scale can be done with a food processor, and proper cider mills just do the same thing on a much bigger scale. Pressing involves containing the pulp in something porous, e.g. nylon cloths while serious pressure is applied to force out the juice. Barrel presses, sold for wine making are fine; otherwise you will have to improvise. Dedicated cider presses use a system of cloths and boards. The pulp is folded into a cloth using a removable square and a slatted board placed on top. This is a "hair"; the process is repeated to produce a stack of hairs called a "cheese". The

cheese is then pressed, manually or hydraulically and out flows the juice.

Now you have produced nonalcoholic apple juice, which should taste fine. It won't, however, stay as apple juice because there is natural yeast in the fruit and it will start to ferment into cider, so you don't have to do anything else to it. I add wine yeast for consistency, and check the starting gravity with a hydrometer. It will be at least 1050 if you are using good ripe fruit; if it is less I add extra sugar. Now comes the hard part because patience is required before your cider is ready to drink. If you ferment it somewhere warm it might be ready by Christmas, without heat it will be Easter at the earliest. Rack it off from the sediment and give it a try. Your cider will probably be very dry, since the fermentation will have converted all the available sugar to alcohol, so sweeten to taste, get comfortable and enjoy!

Your next chance for a wide selection of ciders and perries in Derby will be at the National Winter Ales Festival, held at the Roundhouse (as it was last year) from 11th to 14th February 2015. As the name implies there will be a fantastic selection of beers from all around the country, but there will also be an extensive cider bar featuring 40+ real ciders and perries, some local, some not so local including a selection of old favourites. February next year is a long way off, so why not come along to Belper in September. Amber Valley CAMRA will be holding their Beer & Cider Festival at the Strutt Community Centre, Derby Road from 25th to 28th September. It's a new venue for the Branch and looks very promising; there will be 60+ beers, 15+ ciders and perries with entertainment Friday and Saturday. See you there.

Wassail



Real Ale Drinkers Love it in the Ditch

The ROWDITCH Inn & Brewery

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for a constantly changing range of real ales

DERBY CITY PUB OF THE YEAR 2006



Matlock and Dales CAMRA Branch

Contact Peter Boitoult peterb56@hotmail.co.uk



Matlock & Dales 2nd Annual Beer Festival

August 9th marked the first annual Dull & Boring Day, a new state holiday organised by the Oregon town of Boring and the Scottish village of Dull. (it's true, google it if you don't believe me). Well it may have been dull and boring in those places, but excitement was growing down in Matlock Bath. Whilst out on the South Parade the normal weekend business of welcoming motorcyclists with copious fish and chips was happening, down the road at the Fishpond Hotel they were unveiling the CAMRA **Approved 2nd Matlock and Dales** Beer Festival for the partaking of

There were 30 beers in the main Festival Bar which was in the upstairs Ballroom. 24 of these were housed on the innovative stillage and integral cooling system designed and built by pub owner and local engineer and businessman Trevor Milner (for the first festival last year), with another 6 beers and 4 ciders on the end bar. However the whole pub was turned in to a Beer Festival with another 6 beers in the main bar, topped off by a further 6 beers and a cider in the garden bar giving a grand total of 42 beers and 5 ciders available at any one time.

But this very definitely a LocAle festival where all the beers were sourced from micro-breweries within approximately 25 road miles of the pub, which takes in much of Derbyshire, including Derby obviously, as well as parts of Nottingham and Sheffield. Due to the impressive number of micro-breweries in this area we were









treated to an amazing choice of almost entirely new and different set of beers from those often available in the Matlock and Dales area

Of course being at the Fishpond, the music was much in evidence - it really is a beer and music festival and there were some great artists on over the weekend.

So the weather stayed mainly fine for the whole weekend, and despite intermittent downpours of the biblical variety nothing could dampen the enthusiasm of the drinkers in the garden bar. Of course none of this would have been possible without the Mad CAMRA and Fishpond Hotel teams so thanks to them all.

But I hear you ask – how did Dull and Boring day go in Oregon – well I can only believe it slipped past ok, with the locals partaking of ale from the Ninkasi Brewing Company (based in Eugene, Oregon) which takes the name Ninkasi from the Mesopotamian goddess of beer. Its not LocAle though is it.



MAD Branch Diary

Sept 18th – Branch Meeting - Old Bowling Green, Winster – 8pm. Voting close for the current POTY. Taxi transport available.

Oct 16th – Branch Meeting - Boat Inn, Cromford - 8pm.

Oct 18th - Coach trip to Sheffield.

Nov 20th - Branch Meeting - Princess Victoria, Matlock Bath - 8pm.

Fight for Pubco Reform

FOUL PRACTICES MUST END

ne of CAMRA's key campaigns has been to persuade the government to crack down on unfair practices by some (but far from all) pub owning companies (pubcos).

These practices include: rent increases well beyond inflation; limiting the range of beers they can sell and charging prices for them well beyond free trade prices; over-charging for support services; and failing to meet commitments for improvements and repairs.

Many publicans find themselves earning less than the minimum wage. Even if they have been successful in building up their trade, some pubcos take the lion's share of the extra profits. Many licensees have had to leave the business, losing their initial investment, and often their home.

All this seems contrary to any business sense, but unfortunately, some of the big pubcos are deeply in debt. They pay this off by squeezing as much as they can from their tenants, or by selling the pub off for alternative use.

In this area, Dave Mountford of the Boat Inn at Cromford has been a tireless and effective campaigner on behalf of a number of threatened publicans. He was deeply involved in the case of the Pattenmakers Arms at Duffield, which was ultimately resolved in favour of the tenant. Dave, a GMB official, who is now involved in the case of the Fisherman's Rest at Broadholme, has had direct personal experience of pubco excesses. You can see him making the case for reform very powerfully at http://youtu.be/tBBkfJbYaaM

CAMRA, working with other national organizations, has now persuaded the

government to introduce legislation. However, the proposed measures do not go far enough. We are still pressing for pubco-owned pubs to be able to buy a true guest beer at normal trade prices, or to have the option of a market rent-only deal, effectively making them free houses.

All DD readers can help this campaign by telling us about any problem involving pubcos. Though we do not have the resources and expertise to help directly in individual cases, the Derby Branch of CAMRA is collecting information on unfair practices and will pass it on to the national campaign. The pubcos realize that it will be very difficult for the government to sweep lots of detailed and reliable information under the carpet. So please send your info to pubsofficer@derbycamra.org.uk.

Tim Williams



The best pub-finder for miles!

The new CAMRA website whatpub.com features 47,000 pubs, 36,000 with real ale. It's free to all, works well on mobile

phones, and makes it a doddle to find pubs with the features you want, wherever you are. Give it a go!





Derby CAMRA Club of the Year Presentation

In a previous Derby Drinker we annonced the winners of the Derby CAMRA Club of the Year Awards 2014 with both the winner and runner-up coming from Spondon. We duly went along to present the awards recently to the Liberal Club (winner) and Village Club (runner-up) and a great turn out of Branch members was warmly welcomed by both clubs and well looked after on the night. We would like to thank both clubs for a tremendous evening and the generous hospitality they extended to us. And if you happen to find yourself in Spondon then why not call in and give them a try.

(Pictured are Geoff Williams the Liberal Club Secretary and Jonathan Smale the Steward of the Village Club).

Furnace is Derbyshire's Best





resh from winning the Derby CAMRA Pub of the Year Award the Furnace Inn on **Duke Street in Derby** has gone one better and taken the Derbyshire Pub of the Year title for 2014. This is a tremendous achievement for the pub after only reopening just over 2 years ago and it becomes the only City Centre pub to ever win this coveted honour which is testament to the hard work and enthusiasm of owner Pedro Menon and staff who have made this one of Derbyshire's top Real Ale destinations.

The competition for this award was intense with 10 other pubs from throughout Derbyshire who won their respective CAMRA Branch titles competing against each other to be crowned Derbyshire's best. CAMRA judges visited all the pubs over a period of time and the Furnace came out on top. The Award was presented at the August Bank Holiday Beer Festival when Derbyshire Area Organiser, Jane Lefley was on hand to do the honours. The Furnace now goes forward to the East Midlands round and we wish them well.



CONTACT PEDRO AT SHINY.BREWING@GMAIL.COM

AmberValley CAMRABranch

Contact Nora Harper noraharper@hotmail.com



AMBER VALLEY NEWS

"Beer Festival moves to Belper with an Americana theme"

The Amber Valley CAMRA Beer and Cider Festival moves in this, its 5th year, to a new venue, Strutts in Belper, from Thursday 25th to Sunday 28th September. As it is also the 20th anniversary of the twinning of Belper with Pawtucket in Rhode Island, USA, there will be a special Americana theme for the festival in terms of both beer and music

Earlier this year we contacted all the brewers in the Pawtucket area to ask if they would like to get involved in the festival. As a result, collaboration brews are already planned between two of our local breweries, Amber and Leadmill, and two Pawtucket brewing companies, Foolproof and Ravenous. The resulting beers will be unique, combining the real ale experience of our brewers with the innovation and passion of the US brewers.

Amber Valley CAMRA recently hosted a social at the Strutt Club in Belper (winner of the Amber Valley Club of the Year for 2014) for the delegation visiting from Pawtucket to celebrate the 20th anniversary of the twinning. The social was to thank Blackstone Valley Tourism for their help in contacting all the Pawtucket breweries and to promote the September beer festival and the Americana theme. Our thanks go to Paul Carroll, the Strutt Club Steward, for helping to ensure the visitors had a good time by putting on a buffet and jazz band, plus serving a great range of ales in the Club and downstairs in the Arkwright's bar. Pete Hounsell from Amber Ales, who was the first local brewer to sign up to do a collaboration brew, was on hand to present the guests with a pack of bottled Amber beers and a glass (see photo).

At the festival there will be over 60 excellent beers of all types and strengths from around the UK plus a wide variety of ciders, perries and wines. The beer and cider lists will be available to view on the Amber Valley CAMRA website closer to the festival date www.ambervalleycamra.org.uk

Strutts is ideally situated on the A6 just outside Belper town centre opposite Babbington Hospital. The railway station and bus station are less than a 5 minute walk away and buses stop right outside the venue, which has its own large car park. This stone built, grade 2 listed Edwardian building has loads of character and ambiance and the festival will take place in the main hall and in rooms on the ground floor and the first floor, all in the North wing. All drinks will be served from a marquee in the North Quadrangle.

There will be a wide range of entertainment throughout Friday and Saturday, with musical styles ranging from blues & jazz to folk & rock, some of which will of course reflect the Americana theme of the festival. Full details of the bands can be found on the website above. The use of various rooms as well as the main hall at Strutts means there will be quiet rooms available at all sessions and Thursday and Sunday will be music-free.

There are no advance tickets this year so just come along and pay on the door, but please arrive early to ensure admission. There will be concessions for CAMRA members so please remember to bring your membership card. 2014 Festival commemorative glasses with third and half pint lines will be available as tankards or stemmed glasses. Hire glasses will also be available on sale or return. Hot & cold food will be provided by Fresh Basil of Belper and New Close Farm of Bakewell, plus Pipers Crisps and Merry Berry Truffle Chocolates will also be there.







Branch Diary - all meetings start at 8pm

Monday 15th September

beer festival meeting at Tavern, Belper

BEER FESTIVAL 25-28 Sept

Strutts, Belper

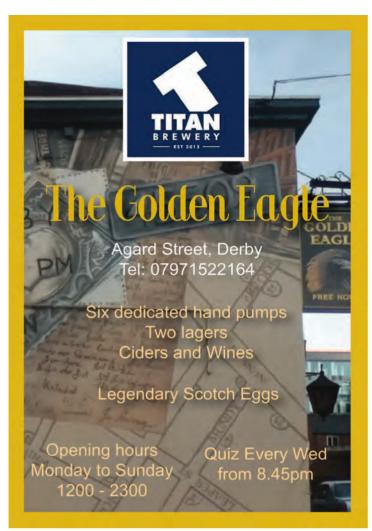
Thursday 2nd October

branch meeting at Poet and Castle, Codnor

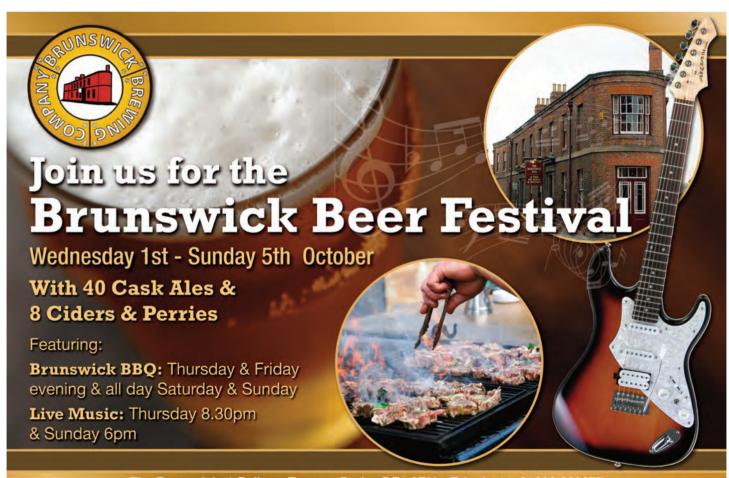
Monday 13th October

beer festival wash up meeting at Old Kings Head, Belper

www.ambervalleycamra.org







The Brunswick, 1 Railway Terrace, Derby, DE1 2RU • Telephone: 01332 290677 brunswickderby@aol.com, www.brunswickderby.co.uk





Beer Festival Twinning

Charter Beer Festival Chair, accompanied by Martyn Reek, Julian Tubbs, Mark Fletcher and Mike Ainsley from Derby Camra paid a visit to the first Osnabruck Beer Festival. Visitors from Osnabruck have been enjoying the Derby Festival for many years so we thought it only polite and in the spirit of the friendship between the two cities to accept their kind invitation. The visit was of course only to research the way the Germans organised a festival; enjoying a beer or two a secondary consideration.

The party arrived on Friday lunchtime despite disruptions to the rail network caused by severe storms, and booked into our very smart hotel. After freshening up we were met by Rob, the Derby envoy to Osnabruck, who escorted us to the Market Place where the festival was happening. Unlike British beer festivals which are indoor or in a single large marquee, this was a series of small gazebos run by breweries or bars. The beers were mainly German of course but also an international selection, though not many from the UK. The festival was just starting and still fairly quiet which gave us chance to sample a couple, chat to a few stall holders and learn about the intricies of glass hire.

After a meal at the Kartoffel Haus we returned to the Marker Place and it was no longer quiet! The whole area was thronged with people of all ages meeting friends, drinking beer, listening to music and having a good time - just like the beer festivals we're used to. The evening passed quickly abd as the research became more thorough recollections got vaguer.

The following morning we were invited to a civic reception at the Rathaus and joined by Kai, the Osnabruck envoy to Derby, and a group of our fellow citizens. Theleader of the Council explained Osanbruck's history especially the 30 years war and The Trematy of Westphalia. The two envoys then gave us a tour of the City before lunch in Osnabruck's brew pub. More research!

After lunch Rob and Kai introduced us to an American ex-professional footballer who now runs a bar in the city and was part of the festival. He explained how it worked and was proud to say he'd managed to import some fine American beers (including Budweiser and Coors Light!) for the festival. We decided to stick to German beers.

A chance to research a couple of local pubs before the Watchman's walk inthe evening where we learned about the Treaty of Westphalia again and how soldiers from Osnabruck managed to avoid the Battle of Waterloo and return as heroes. The festival on Saturday evening was even more packed than Friday with people having a good time. Back to the hotel before midnight to see the football (No further comment needed)

Sunday was a quiet day with an interesting visit to the Felix Nussbaum Museum and then a well planned journey to make use of our free bus passes to discover areas outside the old town. Coffee and cake was taken in an old quarry now an educational and cultural area.

On Sunday evening the festival was running out of beer so Martyn and Mike had to put up with a 8.5% Nordic Rye as we watchedthe festival being taken down.

What did we discover from our research? The German festival was much more of a commercial enterprise with any risk being taken by breweries and bars rather than Camra organising the whole thing, taking the risk and relying on volunteers. The similarities were much more striking - a great atmosphere, people of all ages having a great time enjoying a range of beers responsibly. We also learned that the Derby contingent preferred dunkel and weizen beers to pils.

The return journey on Monday was uneventful - the rail system had recovered but we must record our thanks to the Dusseldorf police for helping us to find a brew pub for lunch.









YEOLDE SPM INN

A landmark traditional Derby Pub.

Great Beer, Great Food Regular Live Music

6 Real Ale pumps, incl. regular guest ales. Discounts for CAMRA members.

Traditional Pub Menu

3 courses for £7.95 every lunchtime 2 main courses for £10 Mondays to Thursdays Sunday Carvery every week



Fri 5th Sept Magic Feather
Fri 12th Sept Midnight Pumpkin Trucks
Fri 19th Sept The Modest
Fri 26th Sept Metal Fatigue

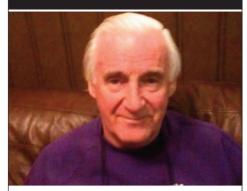
Fri 3rd Oct Mrs Miggins Pie Shoppe

Fri 10th Oct Cold Flame
Fri 17th Oct Headshrinka
Fri 24th Oct The Real Deal
Fri 31st Oct The Uibrons

204 ABBEY STREET, DERBY, DE22 3SU T: 01332 343099 www.yeoldespainnderby.co.uk



LAST ORDERS



David Brett

It is with deep sadness that we have to report the passing of a great campaigner, David Brett who was a great friend & supporter of Derby CAMRA even though he was a member of Mansfield & Ashfield Branch. He was an outstanding contributor to the success of the Derby (City Charter) Beer Festival over the period 2005 to 2009 in his role as Cellar manager. During that period he gained for the festival four Cask Marque awards. Initially he made Derby the only CAMRA festival, along with Mansfield, who were 'Cask Marqued'. David had been Mansfield & Ashfield Branch Chairman and Deputy Regional Director along with many other roles within CAMRA and was a well-known national figure in the Campaign. He will be sadly missed by both friends and family alike.

Last Post on the Mile

With all the pub closures in recent times the old 'Derby Mile' pub crawl has been severely decimated and the Last Post had probably been played on this popular pastime.

Enter though Derby's latest micropub on Uttoxeter Old Road which is set to open within weeks of Derby Drinker coming out. Owned by the same team that

brought vou Derby's first micropub, the Little Chester Alehouse, the dynamic duo, Walter & George from Wentwell Brewery will run their new venture along similar lines. It will be called appropriately the Last Post as the building was a former Post Office and will offer Real Ales & Ciders in a convivial and relaxing atmosphere. Licensing hours are set to be 11.00 to 23.00 and its opening may yet revive a different Derby Mile crawl with some great Real Ale pubs around about and stave off the Last Post being played once and for



And then there were Twelve

Thirteen really has proved unlucky for some, as Derby will soon be losing one of its microbreweries when **BLACK IRIS** moves to larger premises in Basford, Nottingham in October. They have been brewing at the Flowerpot in Derby for about three years now with their first brew being Peregrine Ale and have brewed some 15 different beers in that time. We wish Alex & Nick well and they will continue to supply the Flowerpot with their ales after the move. In the meantime the plant at the Flowerpot will remain empty, any takers?



Golden Pheasant

Derby v Notts Beer Festival 31st Oct - 3rd Nov

15 - 20 Real Ales plus Real Cider from Derby & Nottingham Breweries

Entertainment on the Sat night

221 Chellaston Road, Shelton Lock Derby DE21 9EE

Tel: 01332 700112

Email: 7794@greeneking.co.uk

CAMRA's 29th National Breweriana Auction

Ever fancied owning a slice of brewing history? Then this Auction is just the thing. Run by the Campaign for Real Ale, it is returning to Burton on Trent's Town Hall on Saturday 27th September. It again promises over 150 interesting auction lots; everything from mirrors to trays; wall signs, bottles and books. Plus there are a number of stands selling memorabilia adding to the atmosphere in this wonderful Victorian venue.

There are all sorts of items to decorate your home. Mirrors from Friary Meux and Worthington, a clock from Charrington or what about a bust of JW Lees (Manchester)? More unusual items include a Sam Smith's dray and a Marston's snuff box and if you are a rugby fan then the Worthington E figurines might catch your eye. There is also a nice ashtray from Marston's but one or the rarer items is a metal notice from Atkinsons. This brewery was founded in the mid 1800s in Aston Park, Birmingham. It was taken over by M&B in 1959 and closed 2 years later.

If you have never been to the National Breweriana Auction before, the auction is great fun to take part in and is an opportunity to get some great bargains plus many of the items on sale can appreciate in value. And, of course, like any CAMRA event, there is some good beer on sale all day from a local microbrewery.

Burton on Trent is less than 15 minutes by train from Derby and the Town Hall is just a short walk from the railway station. The event starts at 11am with the opportunity to view the lots and browse the breweriana stands that will also be there. Bidding starts at 12.30pm. Entrance is by catalogue (£2.50), available on the day, or £3.50 in advance, by post from Bill Austin: 01923 211654 (answerphone) or baustin@supanet.com. If you can't get there, postal bids are accepted, just contact Bill. For more information see: http://gac.camrabeerengine.org.uk/vie wnode.php?id=15796

Wheelchair accessible.







Ever thought of running your own pub business?

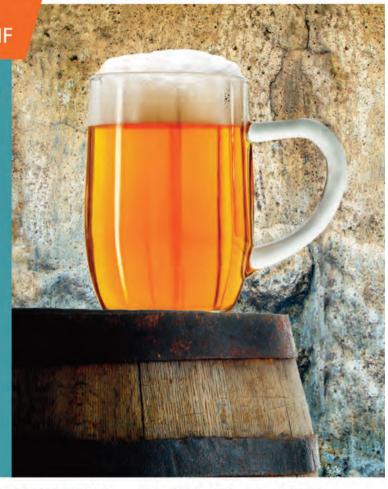


PUNCH TAVERNS
HAVE A FABULOUS
OPPORTUNITY IN A
PRIME CITY CENTRE
LOCATION.

The Shakespeare16 Sadler Gate, Derby, DE1 3NF

This current music led business is about to receive a £180,000 transformation to turn it into a cask and continental lager driven bar.

The refurbishment will include completely new furniture, amendments to the kitchen so a food offer can be produced and a whole new look to the outside terrace which is the hidden gem at this great venue.



To find out more about how you could be part of this exciting business opportunity call 01283 523 646 or e-mail e4recruitment@punchtaverns.com

drinkaware.co.uk



EREWASH VALLEY CAMRA BRANCH by Mick & Carole Golds carolegolds@btinternet.com

EREWASH VALLEY CAMRA REPORT

for the absence of a report in the last Drinker unfortunately we were away on a boating holiday visiting pubs further afield quite a few in Shropshire and Cheshire. In our absence not a lot has seemed to happen other than tenants of pubs owned by Pubco's changing hands on a regular basis, you go for a drink one day in a pub then the next time you visit it, a new tenant has taken over, and whilst on the subject here is just a couple that we know of at the moment...

Pub News

The Poacher, South Street, Ilkeston, a Pub People outlet is now run by Alison & Paul Thomason, they were previously at The Horseshoe, Worksop, and The Walton Hotel, Walton, on our visit we tried the Black Iris pale ale and it was spot on.

The Bulls Head, Little Hallam Hill, Ilkeston, A Greene King outlet now has new tenants in Les & Carol Coope who previously ran The New White Bull at Giltbrook, on our visit was the usual Greene King selection but he will be having changing guest beers.

Another bit of goods new 'we hope,' is The Nottingham Castle, Kenilworth Drive, Kirk Hallam which has been acquired by Kuldip Sandhu and is a free house, on our visit one real ale was on, the pub has had a facelift and looks smart and with a very pleasant back garden, having a look at the menu it seems dining will be the main stay but it's worth a visit.

Summer Pub of the Year

Yet again the Spanish Bar with its outstanding back garden with flowers and ample seating has won the accolade of the summer pub of the year. WELL DONE HANNAH, we understand that she had an excellent beer festival in July, sorry we were on holiday and missed it. The Presentation of the award will be on **Wednesday 17th September at 8.00pm.**

Future Socials

Christmas Social - Saturday December 13th to Birmingham, sampling pubs around the city centre travelling by public transport, further details will be in next drinker and on our branch website.

Future Meetings

Wednesday 3rd September - Bridge Inn, Sandiacre.

Wednesday 1st October - Observatory, Ilkeston.

All meetings start at 8.00pm for further details if required contact Secretary, Jayne Tysoe at secretary@erewash-camra.org

Camra Discounts

Please remember to show your camra card

The Bridge, Sandiacre

- 15p off a pint

Bridge, Cotmanhay

- 20p off a pint

Blue Bell, Sandiacre

- 10p off a pint, 5p of a half including real cider

Coach & Horses, Draycott

- 30p off a pint, 15p off a half

General Havelock, Ilkeston

- 20p off a pint, 10p off a half including real cider

Navigation, Breaston

- 10p off a pint

Obervatory, Ilkeston

- 10p off a pint

Poacher, Ilkeston

- 15p off a pint

Queens Head, Marlpool

- 20p off a pint, 10p off a half including real cider

Rutland Cottage, Ilkeston

- 15p off a pint Mon-Thurs only

Steamboat, Trent Lock

- 20p off a pint, 10p off a half including real Cider

Twithchell, Long Eaton

- 20p off a pint







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 Bell & Castle Brewery Tap/Royal Standard Brunswick **Exeter Arms** Falstaff **Five Lamps** Flowerpot Furnace Golden Eagle Greyhound Little Chester Ale House Mr Grundy's Tavern New Zealand Arms Old Bell

AMBER VALLEY

Black Swan (Belper) Cross Keys (Turnditch) George Inn (Ripley) Holly Bush (Makeney) Hop Inn (Openwoodgate) Hunter Arms (Kilburn) King Alfred (Alfreton) The Lion (Belper) Poet and Castle (Codnor) Red Lion (Fritchley) Strutt Club (Belper) Talbot Taphouse (Ripley) Tavern (Belper) Thorne Tree (Waingroves) Waggon & Horses (Alfreton)

A Guide to

CAMRA LocAle is an

accreditation scheme to

promote pubs that sell locally-brewed real ale.

SURROUNDING AREA

Bell (Smalley)

Wardwick Tavern Ye Olde Dolphin Inne

Old Silk Mill

Seven Stars Slug and Lettuce Smithfield Thomas Leaper

Peacock

Blacks Head (Wirksworth)

The Brackens (Alvaston)

Coopers Arms (Weston-on-Trent)

The Dragon (Willington)

Harrington Arms (Thulston)

Harpur's (formerly Melbourne Hotel)

(Melbourne)

Hope and Anchor (Wirksworth)

Lamb Inn, Melbourne

Lawns (Chellaston)

Miners Arms (Carsington)

Nags Head, Mickleover NEW

Nunsfield House Club (Alvaston)

Old Talbot (Hilton)

Okeover Arms (Mappleton) Queens Head (Little Eaton)

Queens Head (Ockbrook)

Pattenmakers (Duffield)

Royal Oak (Ockbrook)

Royal Oak (Wirksworth)

Vine Inn (Mickleover) White Swan (Littleover)

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

LOCAL BREWERY

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 Discount Pub



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

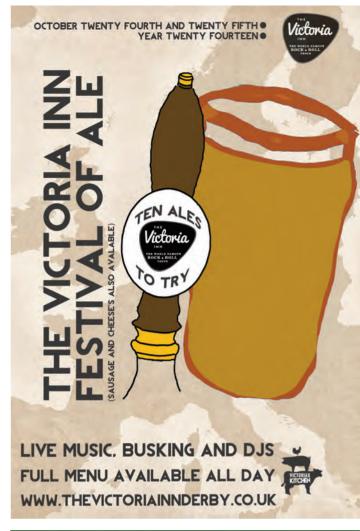
Look out for the posters in these pubs to see what's on offer. Below you will find a list of discounts available in the local area, if you know of others that are not listed here then please get in touch.

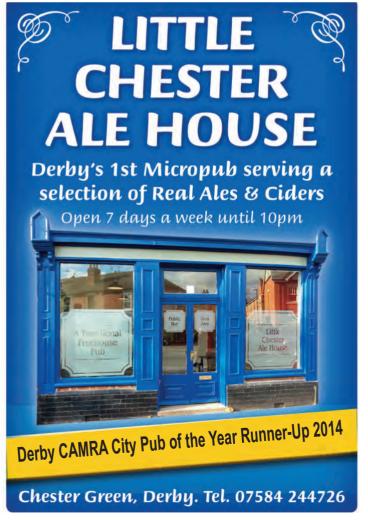
▶ DERBY, SURROUNDING AREAS & AMBER VALLEY	
Alexandra Hotel, Derby	20p off a pint, 10p off a half
Babington Arms, Derby	10p off a pint, 5p off a half Guest Ales only
Bell & Castle, Derby	10p off a pint, 5p off a half
Broadway, Derby	20p off a pint
Brunswick Inn, Derby	20p off a pint, 10p off a half
Five 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 Spa Inn, Derby	20p off a pint
Seven Stars, Derby	20p off a pint
Slug & Lettuce, Derby	10% off a pint
Standing Order, Derby	10p off a pint, 5p off a half Guest Ales only
Smithfield, Derby	20p off a pint
Thomas Leaper, Derby	10p off a pint, 5p off a half Guest Ales only
Victoria Inn, Derby -	30p off a pint
Wardwick Tavern, Derby	20p off a pint, 10p off a half
Ye Olde Dolphin Inne, Derby	20p a pint discount on selected guest beers
King Alfred, Alfreton	15p off a pint
Brackens, Alvaston	15p off a pint
Lawns, Chellaston	10p off a pint and 5p off a half
Cross Keys, Turnditch	20p off a pint
The Dragon, Willington	20p off a pint
Arkwrights Bar, Belper	10p off a pint, 5p off a half
George & Dragon, Belper	20p off a pint
Lion, 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
Honeycomb, Mickleover	20p off a pint
Masons Arms, Mickleover	15p off a pint
Nags Head, Mickleover	10% off a pint
Midland, Ripley	15p off a pint
Mill House, Milford	10% off a pint/half
New Inn, Shardlow	15p off a pint, 5p off a half
Pattenmakers Arms, Duffield	10p off a pint and 5p off a half
Royal Oak, Ockbrook	10p off a pint, 5p off a half
Red Lion, Fritchley All real ales	£2.50 a pint
Red Lion, Hollington	20p off a pint
Cross Keys, Swanwick	15p off a pint
Steampacket, Swanwick	15p off a pint
George Inn, Ripley	10p off a pint
White Swan, Spondon	15p off a pint

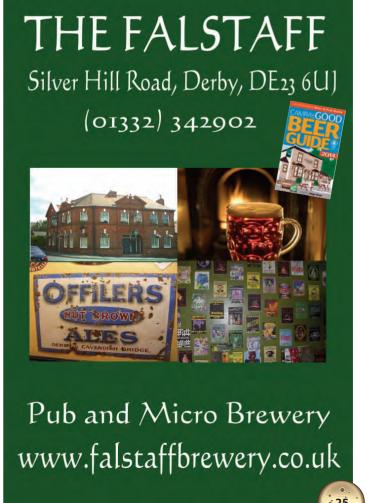
FREE advertising for pubs joining the CAMRA DISCOUNT PUBS scheme

If you are a licensee and you are interested in joining the scheme then please contact us at **discounts@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.









DearToper...

Consider! Dear Toper, the growing trend, in pub toilets for automatic light switches, triggered by movement; which means that the lights don't come on until someone has actually entered the fetid chamber of horrors. The trouble is that there is often a short delay before illumination, which can seem like an eternity to someone who is caught short, and so he blunders on into the darkness, regardless of the awaiting hazards! After colliding with cubicle partitions, washbasins

and hand dryers (it's the only way you can get them to come on), and having stepped in something less than wholesome lying on the floor, he arrives at what he hopes is a urinal, just as the light-fitting above reluctantly flickers into life. He then realises that he is urinating over a radiator and judging from the stench that is emanating from it, several other people have been there before him.

I am sure that the money saved on electricity bills (at the expense of the customer's well-being, not to mention his dry trousers) will be put to good use – possibly to fund the pub's once a week "Cheese Night". These events always start well, with

the pub's regulars enjoying the hospitality and modestly partaking of the fayre on offer. After a few weeks, however, the word has gone around the town that there is free food to be had, and those semi-professional gannets, who baulk at the idea of actually buying an evening meal, swoop to devour everything in sight – piling their flimsy paper plates high, with a skill that would tax the pyramid builders of ancient Egypt! Then, after washing it all down with a half pint of something cheap, they quickly move on to a pub along the road, where the weekly "Quiz Night" is just about to come to an end, and the accompanying sandwiches and soggy sausage rolls are about to be served.

Is this what the toilet lights are going out all over Britain for? To feed the gluttony of skinflints? Or is it perhaps to conserve energy?

The Lights Are Gloing Out All Over Britain - It's The Day Of The Buddleia.



Thereby placating the little green men (and women – I'd hate to be thought sexist). Speaking of whom, I seem to remember, that a few years ago, some of their fellow travellers were imploring householders to plant Buddleia bushes in their gardens, for the purpose of attracting butterflies. This rampant weed, thus encouraged, now infests the urban landscape like an army of Triffids! There doesn't seem to be a building of architectural merit in Britain that doesn't have its own odious specimen of this voracious weed growing out of the roof sinking its destructive roots ever deeper into the fabric of the structure and hastening that

dreaded day when someone from the local authority will come along and say: "Hmmm, you're right, it doesn't look very safe, does it? – Better to pull it down and build something new. – Is that bulging brown envelope for me? – How very kind. Er, you will make sure that the new building is environmentally friendly, won't you? Automatic light switches – that sort of thing? It's just that we'll need to fob the public off with something if they're going to lose a local landmark, and supposed green benefits are very useful for that at the moment. I dare say that you could get away with building just about anything these days if you said that it would save the planet". Consider that, Dear Toper!

D.T.

Royal Oak

Green Lane, Ockbrook DE72 3SE

tel: Derby (01332) 662378

Olive & staff welcome you to a traditional country pub with one Bass permanent & other changing cask ales. We serve lunch time meals 7 days per week and evening meals 6-8.30pm Mon to Fri

BEER FESTIVAL Thu 16th - Sun 19th Oct

opening times; 11:30 - 11:30 Thurs - Sat 12:00 - 11:00 Sun

All beers, ciders & wines from Oxfordshire

Derby CAMRA Country Pub of the Year 2011-2013 In the Good Beer Guide since 1976

www.royaloakockbrook.com

Email royaloak ockbrook@hotmail.com

The Marrington Arms

Grove Close, Thulston DE72 3EY



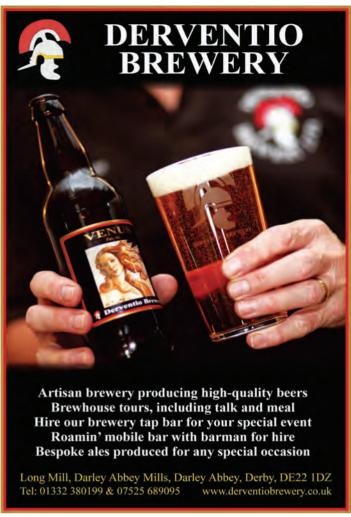
Local free house & Restaurant

A traditional village public house offering fresh Home Cooking (Chef proprietor) Bar food to A La Carte. Traditional 2/3 course Sunday lunch

4 cask conditioned ales inc Earl's Ale and Draught Bass always available

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Good Beer Guide 2013



Campaigning for Pub Goers & Beer Drinkers

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

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

SEPTEMBER

Thu 11th – Branch Meeting – Bell & Castle, Derby – 8pm.

Sat 13th - Melbourne/Kings Newton Survey Trip departing 6.30pm.

Sat 20th – York Trip, priority seats for City Charter Festival workers but contact for availability.

OCTOBER

Thu 9th - Branch Meeting - Coopers Arms, Weston-on-Trent – 8pm (Free bus leaves at 7.15pm)

NOVEMBER

Wed 12th - Branch Meeting - Thomas Leaper, Derby – 8pm.

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



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& Pubs

Crossword

No 41 by Wrenrutt

The Good Beer Guide 2014 is necessary for some of these clues

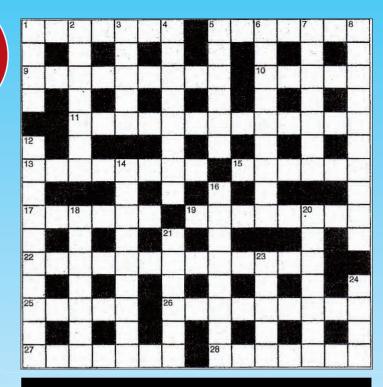
Phil Robinson

from Loughborough picked up at Derby **Beer Festival**

Crossword winner is

- F-off! shale gas extraction for filling beer's delivery casks (7)
- A third one of these found under a Leicester car park (7)
- Traced her confused type of accountant (9)
- 10 Surrey town with a CAMRA recommended United Services Club (5)
- Bass's former brewery tap in Burton upon Trent (7.6)
- 13 Fighter aircraft flights protecting military operations (3-5)
- 15 Divulge, concerning calf meat (6)
- A bistro transformed celestial bodies' paths round others (5)
- A pleasurable activity in licensed premises or at home
- 22 Brewery in a holiday park north of Ashbourne ((7.3.3)
- 25 Bakewell brewer's prickly part
- 26 A slow and dignified musical direction (9)
- Use lots for edible and calming 27 plants (7)
- Modified bonuses: a possible 28 transport strike consequence?

- Village with the Victoria Inn overlooking St Bride's Bay (4)
- Author of all Canterbury Ales brewery's beers? (7)
- Jazz piece's opening phrase (5)
- Hardwick Hall brewery's 3.8% beer character (8)
- Cobra, dishevelled, has swallowed a salad item (6)
- Relating to a Roman imperialist (9)
- An ace hive, realise (7)
- Demonstration's start and the end of mythology is a devilish subject of study (10)
- A five star luxury place to stay at in London (5.5)
- 14 Income's flow the other way (9)
- Turn rail for a test drive (5.3)
- Captain shunned by his County Mayo neighbours, and another who once led Yorkshire (7)
- 20 Friends serving a prison sentence (7)
- Poetic scenes of happy innocence or rustic simplicity (6)
- Bar, eh? You'll need this sorted out if you continually drink too



- Access to Chambers Dictionary, and the 'Bible' (aka the Good Beer Guide 2014) 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.



Crossword No 40 Answers

- **ARCADIA**
- CARDIFF
- **DERVENTIO**
- MAFIA
- **EARL STERNDALE**
- **ROYAL OAK**
- **ASTERN**
- NATIVE
- 19 &26 SOMERSET AND
- **PASSCHENDAELE**
- **ALPHA**
- 26 (see 19)
- OTTOMAN 27
- 28 **AVIGNON**

- **AIDE**
- **CARVERY**
- DREAR
- **ARTESIAN**
- **CLOVER**
- REMINISCE
- **INFLATE FRATERNITY**
- **GRAND PIANO**
- LOVE-CHARM
- **GOOD IDEA**
- **TOSSPOT**
- **STETSON** 20
- REMAIN 21
- **EBOLI**

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COPY BY POST-Contact Lynn

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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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"Cheers!