

Derby DRINKER

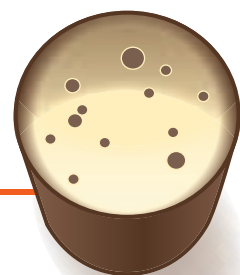


CAMPAIGN
FOR
REAL ALE

FREE

Issue 158

November/December 2014



"Cheers!"

Five Star entries to the New Good Beer Guide



The Bell & Castle
Derby

Little Chester Ale House,
Derby

Smithfield, Derby

The Bell, Smalley

The Greyhound,
Derby

Details inside plus National Winter Ales Festival 2015



Five Stars as the new Good Beer Guide is Launched



The recent launch of the 2015 Good Beer Guide saw 5 new entries from within the area covered by the Derby Branch of the Campaign for Real Ale. We take a look at this year's rising stars all pictured on the front page.

The Bell & Castle in Derby makes a long awaited return to the guide after 23 years away. Its fortunes have been completely transformed since owner, Alan Kilkenny took over, refurbishing the pub throughout and with the help of Nicky Sharp introducing a range of quality ales and ciders that have not only helped it get back into the guide but also made it a strong contender in the 2014 Derby Camra Pub of the Year awards. Although Nicky

has now left the range of Real Ales has continued and with Camra discount and great pizzas the place is well worth a visit even though it may be slightly off the beaten track on Burton Road. Derby Camra Good Beer Guide Coordinator, Stewart Marshall is pictured presenting a Good Beer Guide to Alan Kilkenny alongside the new Pub Manager Laura Salt on the launch night at the pub.

The Little Chester Ale House on Chester Green in Derby makes its debut in the guide and is a welcome addition being Derby's first ever micro pub serving a range of Real Ales & Ciders in a small but yet unique setting with no lager or music to disturb just a relaxing, convivial atmosphere in which to enjoy a pint

or two. Its success has led to a sister Pub, the Last Post being opened on Uttoxeter Old Road and it also achieved runner-up status in the Derby Camra 2014 Pub of the Year awards.

The Greyhound and Smithfield in Derby both return after 3 years out of the guide and it's nice to see recognition for the hard work and effort they have both put in. The Smithy of course was a Good Beer Guide regular in the days when Roger & Penny Myring ran it and its reputation for outstanding ale was widespread. When it was sold off and closed many feared the worst but thankfully it did open up again as a pub and it has gradually got back on top form.

The Bell at Smalley was a former Camra Derbyshire Pub of the Year and a Good Beer Guide regular a few years ago so it is good to see it back in the guide again after 2 years away serving great ale and hosting regular Beer Festivals with some excellent pub food. It's easily reached from Derby on the H1 bus service so why not give it a try.

So there you have it just a taster of the new entries in the 2015 Good Beer Guide and if you want to see who else made it from Derby and Derbyshire then it's now on sale from the Camra website, local bookshops and some local pubs such as the Alexandra, Furnace & Peacock in Derby and the Royal Oak at Ockbrook.

How do Pubs get in the Good Beer Guide?

You are probably aware of the 'Good Beer Guide', National CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So if you are a CAMRA member you can send in beer scores. If you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

So how do I score the quality of the beer?

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it, and score it according to the general guide below. It is a simple system of a ten point range from 0 to 5, with half points being used if your opinion of the beer falls between two categories.

0. No cask ale available

1. Poor. Beer is anything from barely drinkable to drinkable with considerable resentment.

2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again

4. Very Good. Excellent beer in excellent condition. You stay put!

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

How do I submit my scores?

In order to submit your scores you need to login to CAMRA's online pub guide www.whatpub.com either on a computer or by smart phone. Here you will find a list of over 35,800 real ale pubs from all over the UK; these are not all Good Beer Guide pubs, merely pubs that serve real ale. In order to start submitting scores via What Pub you need to:-

1. Login. To do this you need your membership number and your CAMRA password.

2. You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. My

advice is to search by the pub name and the town. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town

3. Once you have found your pub a 'Submit Beer Scores' box will appear on the left hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).

4. Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the Beer box and a drop down list of that brewery's beers should appear. In some cases the beer you are drinking may be new or a one off by the Brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want.



National Winter Ales Festival 2015

Where: The Roundhouse, Derby, DE24 8JE

When: Open from 11th – 14th February (Set up from 2pm on 6th Feb; Load out by 12noon on 16th Feb.)

Someone told me the other day how many days it was until Christmas! While I consider it far too early to be discussing the 'c' word, I know now is the time to be thinking about National Winter Ales Festival.

Located beside the Pride Park exit of Derby Railway Station, Derby's Historic Roundhouse could not be in a more convenient location.

CAMRA's flagship National Winter Ales Festival showcases in 3 separate areas (Main Hall, Carriage Room and Music Marquee)

Now is the time to get your leave booked; build up baby-sitting credits with friends and family; and maybe start looking at hotel offers if you're going to spoil yourself and partner. After all where better to be on Valentine's Day than at a Guinness Book of Records listed venue with a selection of some of the very best real ales, ciders, perries, bottled world beers and mead.

More beer is being ordered for 2015 and through carefully selected partners National Winter Ales Festival anticipates being able to maintain a good selection right up to final whistle.

Follow us on our facebook account (CAMRA's National Winter Ales Fest) and twitter (@WinterAlesfest) so that you are directly connected to the latest information.

I'm looking forward to an amazing Festival and seeing lots of happy volunteers and customers. More details can be found on nwaf.org.uk

Gillian Hough Organiser NWAF

Your Brewery Bar at National Winter Ales Festival 2015? Yes please!!

In 2014 we had 4 Brewery Bars – 2 in the Main Hall; 1 in the Carriage Room and 1 in the external Music Marquee over 400 real ales and 13,500 customers.

National Winter Ales Festival (NWAF) provides the stillage and each Brewery Bar provides their own bar front (approx 6ft), their own hand pumps etc, and their own staff for the duration of NWAF.

Interested in being considered? Simply email nwaf@camra.org.uk setting out your sponsorship offer (either cash or in kilns of beer) and preferred location (Main Hall, Carriage Room or external Music Marquee).

Further discussion will take place with interested Breweries and the NWAF Working Party will decide who are successfully selected.

LOCAL BANDS WANTED

Would you like to perform at the National Winter Ales Festival?

Then e-mail your details to winterents@derbycamra.org.uk

blue monkey brewery



Organ Grinder
Brewery Taps @
Newark
NG24 4XF
Nottingham
NG7 3JE
Loughborough
LE11 2TY

www.bluemonkeybrewery.com





Happy 40th Birthday Derby CAMRA

GRAND TOUR OF DERBY

It was the great Derby pub crawl of 2014. A circuit around the centre of Derby that took in nine of the pubs featured in Derby's first real ale guide (published in 1976). Over forty people joined in for at least part of the route and thoroughly enjoyed it; a fitting way to help celebrate Derby CAMRA's 40th anniversary.

Starting point was the Bell and Castle on Burton Road. Back in 1976 this was a thriving community pub, selling draught Bass bitter and mild. In more recent years it has struggled, with indifferent beers and management. However, thanks to Alan Kilkenny and his team, it has now been brilliantly revived, and is again one of the great pubs of Derby, with a choice of four or five real ales. There's great food as well and several of us opted for a pizza to set ourselves up for the afternoon.

Next, the Lifeboat on Wilson Street. This was described in 1976 as 'Basic but friendly back-street pub with smallest bar in Derby and possibly the smallest bar television.' Now it can best be described as a patch of council shrubbery with a discarded empty lager can. The pub was closed in 1980, then demolished in 1984 to make way for the

completion of the inner ring road. When this arrived, 30 years later, it somehow missed the spot where the Lifeboat had been. Demolish first, ask questions later! We laid a wreath of hops.

From there it was a longer stroll to the Greyhound on Friargate. Here we spent a pleasant 45 minutes in the extensive outside drinking area enjoying a bit of autumnal sunshine and one of the eight different real ales on sale. Once again this was a former Bass house, which went through hard times.



Happily this former coaching inn is now owned by the Derby Brewing Company, has been brilliantly revitalized, and thrives again.

It's just a five minute step from The Greyhound to the Golden Eagle in Agard Street. Now the Titan Brewery Tap; then, guess what ... a Bass pub. In the intervening years it has had several changes of name to try to attract the local student population (remember 'Einstein's' anyone?) and a huge turnover of licensees (up to three a year). Now it's back on track, as a smart, but still very traditional pub, catering for all; a pleasant oasis for real ale and real pub lovers.

The footbridge across the Markeaton Brook, provides quick access to the Woodlark (then Bass, now four real ales) on Bridge Street. It remains, as in 1976 a real community pub with a friendly welcome. There was a good crowd of locals in, watching the Saturday afternoon sport, or simply having a good chat with their mates.

There must be some kind of watershed (aleshed?) running approximately down the old A6, because our next short walk took us out of Bass territory into that of the Nottingham brewers. The Five



DANCING DUCK BREWERY

07581 122 122
www.dancingduckbrewery.com

 dancingduckbrewery
 @dancingduckbeer



EXETER ARMS

Exeter Place, Derby
www.exeterarms.co.uk

 theexeterarmsderby  @exeterarms

NEW ZEALAND ARMS

Langley Street, Derby
www.newzealandarms.com

 New Zealand Arms  @newzealandarms





Lamps (formerly the St Helen's Inn) was once a Home Ales pub, but is now one of Everard's highly successful Project William pubs; essentially a free house with a dozen or so real ales, but one of them always an Everards beer. By now it was late pm and our numbers were swelling as more people joined in the crawl.

I had set a timetable for each pub. The timings were leisurely to allow time to chat and relax, rather than having to dash from pub to pub. I had been worried that it would be a bit too leisurely for some. However, everyone seemed to be enjoying the sociability of occasion so much that it had been getting increasingly difficult to prize them out and into the next pub.

But the lure of the Furnace on Duke Street is hard to resist. This is another case where a classic community pub, selling Kimberly Ales and thriving under great landlords and landladies, later hit hard times. It might easily have followed the Lifeboat into oblivion, but has now been rescued as the home of the Shiny Brewery. It still serves the local community, but is also very much on Derby's real ale circuit.

So, after another 50 or so minutes, it was across the Derwent on St Mary's Bridge; down the concrete canyon by the Inner Ring Road (this section was there in 1976, having, alas, taken out a great swathe of what could now be, had they survived, some of Derby's most treasured buildings); past the former Liversage Arms, a Marstons-run pub that fell on hard times, to the Peacock. As was the Liversage, the Peacock is leased from the Liversage Trust, but is now sub-let by Marstons, allowing a wide selection of interesting real ales as well as the ubiquitous Pedigree. It remains, as it was in 1976, a pub that's held in high esteem by traditional beer lovers.

Next, to complete the 'Marston's Triangle' as it was once known, it was back to the city side of the

inner ring road, through the underpass. This low roadway has long acted as a sort of filter, trapping tall vans with inattentive drivers in its concrete embrace. Maybe they were trying to reach the Exeter Arms, another of Derby's classics. It's now operated in a partnership including the Dancing Duck Brewery, as a free house, and hugely popular, not least for its excellent food, which is a cut or three above the average pub menu. Here we were again able to sit outside – and were treated to two huge platters of excellent sandwiches – many thanks to 'The Ex'. (Most pubs on the Derby real ale circuit have short names, as in "see you in The Ex"; this is presumably to save valuable drinking time). And finally, back to where it all began, the Alexandra Hotel, formerly a Shipstone's pub. Appropriately with a beer brewed to the original 'Shippo's' original by the Belvoir Brewery was on sale on the night, together with a choice of about six other real ales. Derby CAMRA was 'born' here in July 1974. The pub narrowly escaped conversion to shrubbery in the 1980's, but was saved by Batemans Brewery, and born again when it was bought by Tynemill (now Castle Rock) and run as a free house.

It's possible that I might have lost track somewhere! However, I reckon that we had a choice of over 40 different beers and that over 40 people attended though not all of us for the full distance. There was an excellent mixture of younger members, plus a few of us old stagers who were there in 1974, including Derek Blackmore who ran the first Derby Beer Festival. Sadly, Reg Newcombe, who edited and illustrate the first Derby Beer Guide has not been well and could not join, we wish him a speedy recovery.

So there it is: nine pubs, spread over a distance of about three miles in about nine hours. They're the survivors of the approximately 15 real ale pubs that were on more or less the same route in 1976, and remarkable seven of the nine are in the current CAMRA Good Beer Guide. Each pub was given a certificate to commemorate the occasion. The lesson of the day (or indeed of the last 40 years) is that pubs with an interesting choice of really well-kept real ales, with great people behind the bar and a bit of investment to keep them fresh, can thrive. Let them get tatty, lease them to people to whom running a pub is just a job, restrict them to a selling only ales from a standard list of the usual suspects, is a recipe for disappointment, for both pub-goers and pub-owners.

Tim Williams



Former Derby CAMRA Branch Chairman, Tim Williams was presented with a rather special award at the Derby Food and Drink Awards recently at a ceremony at the Derby Roundhouse. He received the Royal Crown Derby Outstanding Achievement Award for his 40 years of campaigning on behalf of Derby CAMRA. Tim was a founder member of Derby CAMRA and became the Branch's first elected Chairman. He has gone on to fulfil many roles over the years most notably as Membership Secretary and still serves on the Branch Committee today. Congratulations to Tim and Derby CAMRA for 40 years of outstanding achievement.



Taking a Flyer to Spondon and Ockbrook

The iconic Malt Shovel and Royal Oak are well known but there are a number of lesser known pubs east of Derby that merit attention, so we caught the Spondon Flyer to investigate.

Alighting at the top end of Dale Road, we crossed the fields and were soon in Ockbrook's **Cross Keys** whose garden has a venerable yew tree. Inside, we found the village's biggest range of real ales with Spire Brassed Off, Amber Ales Barnes Wallis, Tetley Mild, Pedigree and Doombar all vying for attention, and the two we tried were in good nick. The friendly atmosphere in two small rooms was aided by landlord, Ian Darlington's joviality and the presence of our four legged friends. The south facing garden is a sun trap and the artificial grass, something we hadn't seen before, evoked memories of the 1980s when football clubs such as Queens Park Rangers and Oldham experimented with AstroTurf. Ian's been here for five years and it's good to see his enterprise rewarded with brisk trade. Just up the road is the renowned **Royal Oak**, a fixture in the Good Beer Guide since 1976 and a winner of more CAMRA awards than you can shake a stick at. The Green Lane pub is the current Derby CAMRA Country Pub of the Year. Olive Wilson's tenure precedes the Queen Elizabeth II Coronation in 1953 which probably makes her Derbyshire's longest serving

licensee. Offler's, then Bass, now free of tie, but still serving Draught Bass together with changing guests; Bateman Salem Porter, Whim Hartington IPA and Slaters Remember (WW I). The Oak's multi-roomed core has been enhanced by tasteful extensions including the function room which hosted a three figure Derby CAMRA branch meeting attendance in 1978. The imposing **Queen's Head** stands on Victoria Avenue, and was once run by former Rams' centre forward John O'Hare. Occupying a huge plot with pleasant patio seating areas and colourful floral displays, the Queen's has a split level interior with sumptuous seating. Pedigree and Doombar were on the bar competing with Castle Rock Harvest Pale which was quite the best we'd tasted in a long time. Clearly, the Queen's majors on food but not to the exclusion of good beer. Derby Drinker understands that the **White Swan**, opposite the church, has recently reopened after a period of closure.

Back across the fields and down Sandringham Drive in Spondon, we found the **Yarnspinner** built in 1961, its name deriving from the all but disappeared British Celanese textile manufactory nearby; once Derby's biggest employer with 20,000 staff. This former Hardy and Hanson house, with separate bar and large lounge, now serves handpulled Greene

King Abbot. Up Stoney Lane, into Spondon village, and the centrally located **White Swan** is unmissable but this former Bass house disappointed on our visit with no real ale available. Nearby, on Chapel Street, the attractive exterior of the semi stuccoed **Prince of Wales** belies its Victorian origins. Bar and lounge are wrapped around a central servery featuring a quartet of Wadworth 6X, Hobgoblin, Bass and Pedigree. There are plenty of places outside in which to enjoy a pint when the weather permits. On Locko Road sits the **Vernon Arms** owned by Burtonwood (Lancashire) brewery in the 1990s but now part of the Marston's estate. The pub's roofline suggests that it gained a considerable frontal extension resulting in amazing depth as you walk through the premises. Banks Sunbeam, Hobgoblin and Pedigree are dispensed by new(ish) landlord, Tom Simpson, a true real ale enthusiast who previously ran a Marston's pub in Berkshire. There's a pool table and dartboard for those who haven't forgotten that entertainment other than iPhones still exists. Spondon's jewel in the crown, pub-wise, is the **Malt Shovel** on Potter Street, which is one of only six Derbyshire pubs on CAMRA's National Inventory of well-preserved interiors. Late 17thC in origin, a red and black quarry



The Cross Keys



Royal Oak



Queens Head



Yarn Spinner

tilled passageway is sandwiched between two cosy snugs and a lounge. The passageway bar servery hand-pulls dispense at least three Marston's brews and the dark, satisfying Sneek Lifter from Jennings' Cockermouth brewery will be a warming presence as autumn turns to winter. This is one pub that licensees don't wish to leave as evidenced by Tony and Betty Woodyet's long tenure between 1950 and 1985. Derby CAMRA notes with regret the passing of Kenneth Littleproud who ran the Malt Shovel between 1985 and 2004. Unfortunately though, The Moon (Enterprise Inns), on Station Road was closed and fenced off when we called.

The Angler's Arms and Crown have also been lost, but with Spondon's Liberal and Village clubs having swept the board in this year's Derby CAMRA Club of the Year competition, Spondon and Ockbrook clearly have much to offer the out of town real ale drinker.

Paul Gibson



Malt Shovel



Prince of Wales



Vernon Arms

The Coach & Horses 3 Cask Ales Draught Bass Sky Sports Mansfield Road, Chester Green, Derby Tel. 01332 258901	King Alfred 8 Cask Ales Freehouse Home cooked food High Street, Alfreton, Derbyshire Tel. 01773 833274
Rutland Cottage 5 Cask Ales New menu Quiz Nights Heanor Road, Ilkeston, Derbyshire Tel. 0115 930 4875	The Steampacket 6 Cask Ales Real Cider Recently refurbished Derby Road, Swarwick, Derbyshire Tel. 01773 602172

Red Ale, Red Food, Red Friendly.
 facebook.com/pubpeople www.pubpeople.com

SHARDLOW
BREWING Co Ltd.

Old Brewery Stables,
British Waterways Yd
Cavendish Bridge, Leics DE72 2HL

Visit us at the Blue Bell Inn, 53 Church St,
Melbourne, Derbys. DE73 1EJ

Suppliers to the
Free Trade & Beer
Festivals throughout
the Midlands
plus many other
craft Micros.
Extensive cider
range available

REVEREND EATON'S

contact us for further details on:
01332 799188
nev@shardlowbrewery.co.uk



THE FLOWER POT

REAL ALE
REAL MUSIC



Merry Christmas



& Merrier New Year

Mini Fest of Xmas Ales From 18th December

Discounted Drinks every Friday in January



Ashbourne & District CAMRA Branch

Contact Mark Grist

m.grist2@sky.com

Sub-Branch News

Beer Festival

The 2nd Ashbourne Beer Festival took place at the Town Hall from Thursday 10th to Sunday 12th October and the sub-branch members would like to offer huge thanks to the people who turned out to support our festival. Nearly 1100 visitors came through the doors and drank around 3200 pints of beer and cider, which is an excellent return for us. We had plenty of support from CAMRA members not only from Derby and Amber Valley, but also the fledgling Uttoxeter sub-branch and a group from Birmingham Branch, as well as individuals from Sheffield, Lincolnshire, Darlington and Somerset to name but a few.

Heartfelt thanks are also due to our small army of volunteers who manned the festival so well over all opening times and during set-up and takedown. Some came from as far afield as Devon and Leeds just to help us out. The well-used statement that it couldn't happen without them is so very true. We think we got most of the arrangements and organisation right, but we would like to apologise to those who found the music too loud on Friday and can reassure people that a different approach will be sought for next year.

The experimental speciality bar containing 12 unfinned beers met with wide approval and general interest from all. There were naturally mixed reactions to one or two of the less mainline styles of beers offered, but one of those unfinned beers - Toolmakers Bandsaw - was the first barrel of the entire festival to sell out and many of the other unfinned beers sold extremely well.

As a reflection of our diverse range of unusual and interesting one-off beers, the voting for favourite beer of the festival produced votes for no less than 42 of the 62 different beers on offer. We can confirm that the winner was Hopcraft Crema Extrema Porter, with Redwillow Heartless Chocolate Stout in second place - Kniveton Never Mind The Hillocks took the cider vote. Our congratulations to both winners and our thanks to all those who took the time to vote.

We had a membership stand set up throughout the festival and are pleased to report that 13 new members were signed up, 11 of which came from the Ashbourne area, another very pleasing result.

We have already provisionally booked the third Ashbourne Beer Festival for Thursday 8th - Saturday 10th October 2015, subject to final confirmation, and look forward to welcoming all visitors again.

Area Pub News

Our sub-branch has three entries in the Good Beer Guide 2015 with the Smith's Tavern in Ashbourne and the Sycamore at Parwich repeating from last year, together with a new entry for the Red Lion at Kniveton. Our branch meetings for October and November will respectively be at the Red Lion and then the Sycamore.

The Horns in Ashbourne has undergone a complete redecoration inside and out and now looks very smart with a cream and dark green exterior.

The White Hart in Ashbourne has again had a change of management, initially temporary, and there may be a sale in the near future.

Ye Olde Vaults in Ashbourne is, at the time of writing, due for a change of management, although no details are available.

The Rose & Crown at Brailsford has changed hands recently and early reports seem quite favourable.

Diary Dates BRANCH MEETINGS

Tuesday 28th October

The Red Lion, Kniveton

Tuesday 25th November

The Sycamore, Parwich

Tuesday 23rd December

The Smiths Tavern, Ashbourne

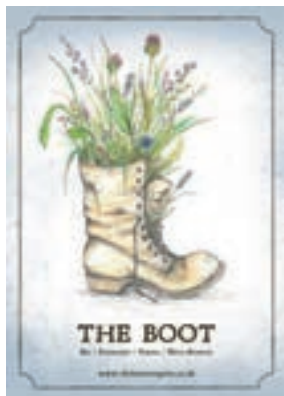


A REAL ALE BANKER as Chip & Pin opens in Melbourne

The Micro pub revolution in Derbyshire continues as the newest one has opened in Melbourne hard on the heels of the Last Post in Derby which we reported on last time.

Pictured are James Cripps, Elaine Chadwick and David Carpenter, three of the partners, trading as the High Street Brewing Company, a tribute to the HSBC bank in whose former premises the pub opened on 7th October. Their plans have taken over a year to complete, and the planning permission granted by South Derbyshire reflects the concerns of local residents. Opening hours are restricted at first and will be - Mon - CLOSED, Tue-Wed 12-1.30, 4.30-9, Thur - 12-1.30, 4.30-9.30, Fri/Sat - 12-9.30, Sun - 12-2.30. This may change as the trading pattern emerges. Your drinks are brought to you by the staff as

there is no bar counter and you will be able to choose from four beers, normally priced at £3.00 and two ciders. A list of forthcoming beers is prominently displayed and Pints are served in oversized, lined glasses so don't complain if the glass isn't quite full! Melbourne recently lost the Roebuck and the Paddock but is now back up to six pubs in the village centre with this opening (Alma, Blue Bell, Chip & Pin, Harpurs, Lamb and White Swan) and is easily visited from Derby by using the 61 Arriva bus service. This also calls at Shelton Lock (Golden Pheasant and New Bridge Inn), Chellaston (Bonnie Prince, Lawns, Old Corner Pin), Swarkestone (Crewe & Harpur), Kings Newton (Hardinge Arms), Ticknall (Chequers, Staff of Life and Wheel) and some journeys continue to Swadlincote via Hartshorne (Admiral Rodney, Bull, Mill Wheel) and on to Woodville and Swadlincote where even more real ale can be found. So all in all enough for a great day out.



New Brewery for Repton

The Dragon at Willington is spreading its wings and opening a sister pub in Repton, the Boot which will have an onsite Microbrewery. It is due to open mid to late January and will offer a selection of real ales along with its own Boot Beer, brewed in the micro-brewery at the bottom of the car park. The Boot, an old coaching inn dates back to 1649 and has been a recognised hostelry since the original owner hung an old boot outside the premises and started serving ale and pottage. Repton was a popular stopping point for the cross country routes through old Mercia in those days and it's perhaps fitting therefore that some 350 plus years on, the Boot is brewing again! The brewing will be done by Rick Graham, the current manager of the Dragon who already brews the very popular Rick's Impaler, a light ale sold exclusively at The Dragon and Harpur's of Melbourne. Alan Shepherd, one of the team responsible for The Dragon and The Boot, commented "Brewing our own ales has been one of our biggest aspirations for a long time. We know lots about the industry, have great brewing connections and have already brewed some great beers. Boot Beer will be sold through our own pubs and throughout the Midlands first, before going national as the range extends. We've got some great ideas and we are going to have a lot of fun with the brand!" We look forward to the opening and tasting the new beers brewed on the onsite plant.

www.everards.co.uk

@EverardsTiger @facebook.com/everards

EVERARDS
BREWED IN LEICESTERSHIRE
ESTD 1848

Pubs Matter?

CAMRA has launched a brand new campaign to demand better planning protection for pubs in England. New figures show that pub closures have risen to 31 a week. It is time for Government to recognise that Pubs Matter.....

PUBS MATTER? Of course they do! But, if you live in a community with just one local pub, or if you have a real gem of a local with a lot of land or in a prime location, be afraid. Be very afraid!

To some property developers, it is not a pub. To them it's a potential convenience store, a funeral parlour or a demolition site for future development. Worst still, that's exactly how current planning laws see pubs. It doesn't matter in law that they may be the heart of a community.

This is not a distant threat, it's happening now. Locally to Derby, we've lost the Wheel at Findern, almost certainly the Black Swan at Idrighay although the locals are fighting this and the Blue Boy at Chaddesden to name just three. Based

on national figures we can expect to lose 20 more Derbyshire pubs over the next 12 months.

Derby Drinker readers can do three things to help:

- First use vulnerable pubs, and try to persuade others in the community to use them as well. Use it or lose it.
- Second, join CAMRA's Pubs Matter Campaign; go to <http://pubsmatter.org.uk/> which gives details of some very quick and easy things you can do, which will make a real difference.
- Third, nominate your local as an Asset of Community Value (ACV). This will add a level of protection in any planning application submitted to the local council. Details are given at <http://www.camra.org.uk/list-your-local-assets-of-community-value>. Derby CAMRA can also help and advise, contact our Pub Preservation Officer, Tony Cooper at pubpreserve@derbycamra.org.uk

First City pub is registered as an "Asset of Community Value"

The Malt Shovel in Spondon has now been registered by Derby City Council as an Asset of Community Value (as mentioned in the above article). It was proposed by Spondon Community Association, in their application they said:

"The Malt Shovel has been at the heart of Spondon's community for centuries. Whilst there is no documentary evidence, it is widely believed locally that "Great Fire of Spondon" in 1340 started at this site.



The pub is listed in CAMRA's register of Historic Pub Interiors: 'This late 18th or early 19th century red brick pub retains its original floor plan of off-sales, drinking passageway with bar, rare partitioned snug, a small lounge that you can now only access by walking through part of the serverly and a separate snug.' It lies within the City Council's designated Spondon Conservation Area and is a Grade II listed building in the national register.

The pub features on Spondon Historical Society's "Village History Trail" and its history was one of the earliest of the Spondon Archive publications (ISBN 978-0957067615).

Currently, the pub attracts a wide clientele offering traditional ales as well as 'pub food'. It provides a venue for formal and informal meetings of a wide variety of local groups, including its own darts team. Its proximity to St Werburgh's Church makes it a popular venue for pre- and post-wedding

events as well as funeral wakes. It supports a number of local and national charities with events, including barbecues in the garden."

The owners of the pub (Marston's) had the opportunity to request a review of the Council's decision but chose not to do so.

The scheme came into force with the Localism Act 2011, which allows specified community organisations to nominate land or buildings which could be included in a List of Assets of Community Value, held by the local Council. Listing an "asset", such as a local pub provides communities with the power to stop the clock when faced with the pub going up for sale, earning valuable time to explore options for saving the pub. This is being heavily promoted by CAMRA and has already been successful in stopping the disappearance of a pub in Bamford; nearer to home, the Navigation Inn at Breaston has been registered as a precaution by its "regulars".



RAW PROMOTIONS PRESENTS LIVE AT
THE FLOWER POT
 KING STREET, DERBY DE1 3DZ TEL : 01332 204955



NOVEMBER

- 6 PEATBOG FAERIES
- 7 THE CLONE ROSES
- 8 VIRGIL & THE ACCELERATORS
- 11 WISHBONE ASH featuring Andy Powell
- 13 MIKE ZITO BAND & SAMANTHA FISH
- 14 FOUR FIGHTERS
- 15 CRAZY WORLD OF ARTHUR BROWN
- 20 EUGENE HIDEAWAY BRIDGES
- 21 ELO AGAIN
- 22 PHILIP SAYCE, STEVIE NIMMO TRIO
- 27 IAN SIEGAL & JIMBO MATHUS
- 28 OHASIS
- 29 BLONDIED

DECEMBER

- 2 WALTER TROUT'S BAND + GUESTS
- 4 BANNED FROM UTOPIA
- 5 CHINA CRISIS
- 6 THE JAM'D
- 12 AYNLEY LISTER
- 13 WHO'S NEXT
- 18 CHANTEL MCGREGOR
- 19 Q&A
- 20 THE FILLERS
- 21 DR FEELGOOD
- 22 SLADE UK
- 23 FLEETWOOD BAC
- 26 ARE YOU EXPERIENCED?
- 27 T.REX

DECEMBER

- 28 THE SMALL FAKERS
- 29 THE ROLLIN' STONED
- 30 KEEP IT CASH

JANUARY 2015

- 17 RON SAYER BAND
- 23 GREEN DATE
- 24 HI-ON MAIDEN & SACK SABBATH
- 27 HAYSEED DOXIE
- 29 PAUL JONES & DAVE KELLY
- 30 SKINNY MOLLY
- 31 ULTIMATE MADNESS

FEBRUARY 2015

- 6 LIMEHOUSE LIZZY
- 7 KAST OFF KINKS
- 12 BLAIR DUNLOP BAND
- 26 POPA CHUBBY & FEDERAL CHARM
- 28 DARK SIDE OF THE WALL

MARCH 2015


- 5 THE SELECTER
- 6 AC/DC UK
- 7 KARNATAKA
- 12 MIKE PETERS
- 13 CREGAN & CO
- 14 UZUK
- 20 THE WATCH
- 28 THE LANCASHIRE HOTPOTS

APRIL 2015

- 18 NINE BELOW ZERO

SEE Tickets 24 hr Credit Card Hotline 0115 912 9000
www.rawpromo.co.uk



32
 YEARS OF
 'BREW'TIFUL
 BEERS
 FIRST BREWED ON
 25th MAY 1982





24 Bridge Street
Burton upon Trent
Tel: 01283 510573

FIVE LAMPS

14 CASK ALES
 TRADITIONAL FOOD
 BEER TERRACE
 CAR PARK

01332 348730
 25 Duffield Road, Derby DE1 3BH
www.fivelampsderby.co.uk
enquiries@fivelampsderby.co.uk

THE ALEXANDRA HOTEL, DERBY
 SIDDALS ROAD, DERBY, DE1 2QE, 01332 293993 - WITH PRIVATE CAR PARK
WWW.ALEXANDRAHOTELDERBY.CO.UK

FEATURING A LIVE BEER LIST

CASTLE ROCK HARVEST PALE ALE
PLUS AT LEAST 6 GUESTS BEERS -
 INC A MILD AND A STOUT/PORTER
2 REAL CIDERS
50+ TASTY BOTTLED BEERS
20P / PINT DISCOUNT FOR CAMRA MEMBERS



4 MINS WALK FROM THE RAILWAY STATION
8 MINS WALK FROM CITY CENTRE



Cider

with Suzie



When CAMRA was first formed it was the Campaign for Real Ale and didn't explicitly recognise or campaign for Real Cider. That came later; with a definition of Real Cider and the formation of the Apple Committee (the CAMRA body overseeing cider matters). If you cast your mind back 25 years (assuming you are old enough!) you will remember how dire the cider situation was in pubs. We lived in Burton at the time, and regularly travelled to the Hollybush at Makeney to sup Weston's Old Rosie because there was nothing any nearer. A supermarket bottle of Thatcher's Katy was a treat. Even in the West Country it was no better unless you bought your cider direct from a farm. In the pubs they all told you that they didn't stock cider because it causes fights; of course everybody known that it is lager which causes fights, not cider!

The situation today is much better. It would be nice to be able to claim that this is because of the promotion of Real Cider by CAMRA, but I think that it is largely due to the much higher profile cider now enjoys because of several major advertising campaigns by the national brands. I don't knock this; of course the big boys have done well out of it but the market for cider has expanded and there is now more room for medium and small sized cider makers. This has led to quite a few outfits making cider for the first time; just around us there is Shock from Mr Grundys, Ashbourne Road, Derby, cider is being made at Oakfield Farm, Stanley Common and there is Bramley Street from Somercotes.

Even though the choice for cider drinkers is much better than it was, it could be better still. Discerning beer drinkers these days are not thrilled by a pub which stocks only national brands; they want more choice and different, often local beers.

Too many pubs which do sell Real Cider stick to Westons, Thatchers and a small handful of other main brands. This is where you come in, ask your local if they could stock something more interesting. Yes, it might be a bit harder to source; the main brands obviously have the best distribution networks, but some pubs manage diversity for beer, so why not for cider? Two pubs in my vicinity which do stock a wider range of ciders are the Hunters Arms at Kilburn and the Beehive at Peashill (Honeypot bar).

One of the success stories of the Apple Committee is the running of the annual cider and perry of the year competition. This used to be judged at a single festival, but due to the ever increasing number of entries this became unmanageable and we now have a much better system of regional heats with the finals judged at Reading Beer and Cider Festival in early May. The East Midlands heat was judged

recently at Nottingham Beer and Cider Festival, held in the castle grounds. Nottingham Festival boasts a huge cider and perry bar (over 200 varieties!) two sections of which feature products from the East Midlands and Wales respectively. Judging is by blind tasting and the winners were in the draught cider, Three Cats medium from Morley, Derbyshire, draught perry Rockingham Forest Green Horse / Red Longdon medium and bottled cider Woodys from Burton-on-Trent.

By the time you read this most cider makers will have finished pressing or at least wound down operations for this year. While 2014 hasn't been a bumper year for quantity of fruit, the warm, sunny summer made for high sugar content which means some excellent cider; something to look forward to when it is ready, around next Easter next year.

Wassail

Spondon Village Club December CAMRA offer

The Club is hosting 4 days of bar prices at half price during December on the 4th, 10th, 16th and 22nd. There will be 3 Real Ales and Pedigree on handpump which will cost £1.50 for a pint of guest ale and £1.55 for a pint of Pedigree. The bar times are 11am till 2.30pm and 7pm till 11.30pm. Camra members have to show the bar staff their membership cards to be signed in.

**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

Matlock CAMRA Pub of the Season Summer 2014 : An Orwellian perspective

The Thorn Tree, Jackson Road, Matlock has been voted the 2014 Summer Pub of the Season by Matlock and Dales CAMRA. This award is attained by means of the branch membership visiting each of the nominated establishments, and determining which one they prefer, based on a set of core criteria defined by CAMRA and applied at local level. In 1946 George Orwell wrote an article for the Evening Standard, in which he too detailed the core criteria for the perfect pub. He named this utopia 'The Moon Under Water', symbolising something that looks wonderful, but can never be reached. Orwell never found any establishment which attained all ten of his requirements, and consequently never managed to drink in 'the perfect pub'.

I wondered how Matlock's Thorn Tree would fare against Orwell's benchmarks, so in the spirit of investigative journalism, (and as an excuse for a pint or two) found a copy of the article, and repaired to the Thorn Tree snug one Sunday afternoon, to examine each of the ten famous Orwellian requirements against what the Thorn Tree has to offer.

His requirements can be grouped into five broad categories

The Building. Orwell demanded his pub must be uncompromisingly Victorian, with darts and other games only allowed in one room. A good start then - this is an exact description of the Thorn Tree.

The Ambience: The pub must be quiet enough to talk in, 'possessing neither a radio nor a piano, and the barmaids should know the customers by name and take an interest in everyone'. This too is an exact description of the Thorn Tree, although regarding musical instruments, I should mention that Pat Stevenson (the Landlord) has trusty old Stylophone, which



Graham Dawson (MAD Chairman) presenting Pat Stevenson (of the Thorn Tree Matlock) the Summer POTY 2014 Certificate.

he occasionally 'treats' people to during Monday's quiz night. Maybe one day someone might even recognise a tune. Maybe.

What is sold: Orwell suggests the ideal pub should sell creamy stout, snacks, tobacco and cigarettes, aspirins and stamps, let you use the phone, and lunches should be available six days a week 'for about three shillings'. Well, obviously this category needs updating. On the phone item, the Thorn Tree has free Wifi, but as I've never bothered with either nicotine or aspirins, I can't comment on that. Lunches are available weekdays, and Pat's Sunday Roast Lunches and Wednesday Pie nights are legendary. As well as seven real ales, Guinness is also sold, so these particular boxes gets ticked quite nicely. I should also point out you don't need stamps anymore because the only letters being sent days are either bills or junk mail. I'll be sure put the fifteen pence meal idea to Pat and see what he says.

What you drink out of: "They are particular about their drinking vessels at 'The Moon Under Water' and never, for example, make the mistake of serving a pint of beer in a handleless glass. Apart from glass and pewter mugs, they have some of those pleasant strawberry-pink china ones. In my opinion beer tastes better out of china". Hmmm. The vessels in the Tree are generally handleless glasses, although I have seen some pewter pots in action. Personally I think the quality of the ale is more important than the vessel it arrives in, but if you really want your beer served up in something reminiscent of your granny's tea cup.... I'm sure they'd probably oblige.

The Garden: Orwell stated this as foremost of all his requirements. "You should go through a narrow passage leading out of the saloon, and find yourself in a fairly large garden. Many as are the virtues of the Moon Under Water I think that the garden is its best feature, because it allows whole families to go there instead of Mum having to stay at home and mind the baby while Dad goes out alone".

Were the 1940s that sexist? Putting that aside, the Thorn Tree has this one nailed. The view from the front patio of the Thorn Tree is phenomenal. Perched high up on Matlock Bank with the Hydro directly below it, you can look down on a wide panorama from Bonsall Moor up on the right, to Riber castle up to the left, with the Derwent winding though Matlock Bath's tors down in the centre. It really knocks Wigan Pier into a cocked hat - in my humble opinion.

So there you have it, George Orwell says he could only ever find a maximum of eight out of his ten requirements. I think

we can safely award The Thorn tree nine, although the category stating beer should be served in a pink china is rather dubious. So congratulations to The Thorn Tree, for winning the Matlock and Dales Summer Pub of the Season 2014. And further congratulations too for being the kind of place that the late George Orwell himself would probably have approved of. Be sure to read the next issue of this magazine, in which I hope to re-interpret the works of DH Lawrence with reference to the current boom in American craft beer.

* Pat said "No".

Tony Farrington



MAD Branch Diary

Nov 20th : MAD Monthly Meeting : 20:00-21:00 Princess Victoria, Matlock Bath

Nov 29th : Day trip to Wakefield via rail. Please see website for more details <http://www.mad.camra.org.uk>

Dec 18th : MAD Monthly Meeting : 20:00-21:00 Thorn Tree, Matlock

Dec 19th : MAD POTY Voting closes

Jan 15th : MAD AGM : 20:00 - 21:00 MoCa Bar Matlock.

CRAFT KEG

- FRIEND OR FOE?

I vividly remember the first pint of beer I ever enjoyed in the USA. On earlier visits, the only thing available had been the cold and gassy products of Michlob, Miller, Coors and the like. If there was any taste to them it was faintly offensive.

But sometime in the late 1980s, I was on a business trip to Seattle and found a beer, whose name I did not recognize, and which had FLAVOR (as the Americans would spell it). This was at the beginning of the American craft brewing revolution which has spread to much the rest of the world and is taking root here as well.

Now, at this point there are many hairs that can be split, and perfectionists will be reaching for their green biros. The problem is that the term 'craft beer' is about as meaningless as 'high quality' or 'garden fresh'. Some beers described as craft beer are 'real ales', as (precisely) defined by CAMRA; some are not.

For simplicity I will define craft beer that is not real ale as 'craft keg'. At their best, these are beers made using high quality ingredients, often made using innovative techniques, but which are generally served colder and with higher carbonation than real ales.



To my taste, they are too cold and gassy, nevertheless I find them a very welcome addition in bars where it is impracticable to sell real ale. On a much more recent visit to the US I had to spend a couple of nights in a small Californian suburb. There was only one bar/restaurant, but on the second night the (barless) hotel directed me to a nearby bowling alley with 70 craft keg ales available. I had a great night!

However, while good craft keg can provide great taste, on the occasions I have been able to compare the real ale version of the same beer, the latter has won by a good margin. Again this is personal taste, but, while craft keg can provide an instant flavour hit, the real ale version of the same thing seems to have greater depth and to invite a second pint.

It's fair to say that CAMRA members can be ambivalent about craft keg. Officially we have always been about freedom of choice, but promote only real ale. That's not to say that, if a beer is real ale it's necessarily good, nor the other way about. However, the presumption is that a great craft keg could be even greater, if made and served as a real ale.

There are those in CAMRA who believe that craft keg is the thin end of the wedge; something that will take us back to the bad old days when big brewers were pushing keg because it was so easy to keep. The concern is that any brewer, large or small, can concoct something out of indifferent ingredients, get a good graphic artist to design an attractive T-bar font badge and sell it under the banner of craft keg at a premium price (and a premium profit).

Others think that the increasing popularity of craft keg in bars and clubs that do not have the turnover to keep real ale well, will result in the extinction of the old mass-market keg brands and lead a new generation of drinkers to real ale. Interestingly, there is now a growing number of real ale ('cask ale' as they call it) outlets in the USA.

But what of the traditional pub? If drinkers want draught real ale, they have to go to pubs and clubs to get it. Craft keg drinkers don't need pubs in this way; it's available on the internet and supermarkets in bottles, cans and party kegs; and at less than pub prices.

These are personal views, not necessarily those of CAMRA or other CAMRA members. Most importantly we'd love to hear what you think.

Roy Gistert



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!



CAMRA's Good Beer Guide 2015 is now out.

CAMRA's Good Beer Guide is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale.

The 42nd edition continues to be completely independent with listings based entirely on nomination and evaluation by CAMRA members. This means you can be sure that every one of the 4,500 pubs deserves their place, and comes recommended by people who know a thing or two about good beer.

Available now from the CAMRA website, local bookshops and some local pubs.

- Listings of over 4,500 of the best real ale pubs, with over 1,200 new entries this year
- Listings include Northern Ireland, Scotland, Wales, England, the Isle of Man & the Channel Islands
- Detailed contact information, facilities listings and opening hours
- 'Places Index' allows quick reference to pubs near you
- An essential resource for information on over 1,200 breweries



LAST ORDERS

MARGARET BLACKMORE

Margaret died on Sept 7th aged 80 after four years of ill health. She is survived by her husband

Derek, whom she supported in his role as Chairman of the first Derby City Charter Beer Festival at the Kings Hall in March 1978. Margaret dealt with all the civic reception arrangements for that important opening day. Margaret and Derek were inseparable; both immensely enjoyed the CAMRA social scene in the 70s & 80s and were great fun to be around.

BRIAN SILKSTONE

Brian, affectionately known as Silky, died suddenly at the age of 67 at the end of August. His home was a shrine to Offler's Brewery, replete with bar and he distributed Derby Drinker for many years.

Despite a serious accident around 12 years ago, he was still able to get out and about and remained a popular figure on the Real Ale scene in Derby, and a staunch supporter of the Beer Festival. A Former railwayman he formed with John Conneely, erstwhile licensee of the Smithfield, the Johnny and Silky DJ-ing duo who performed in a number of pubs around Derby.



DERBY'S PREMIER MICROBREWERY!

SHINY

BREWING CO. LTD








FURNACE INN, DERBYSHIRE

Derby CAMRA and Derbyshire CAMRA
Pub of the Year 2014

- 8 handpulls showcasing Shiny beers plus a constantly changing guest range from across the UK
- 2+ real ciders & perries
- 5 craft keg lines
- From £2.40/pint inc. CAMRA discount
- Bottle fridge stocked with sought after breweries such as Kernel
- Large beer garden




BREWERY

- Award-winning Traditional & Untraditional beers.
- Supplied in cask, keg or bottles
- Bright beer available for parties, etc.

EVENTS

- Full serviced mobile bar available for functions, parties or festivals
- Pop-up beer festivals
- Bar, equipment and stillage available for hire
- All requests considered

WHOLESALE & DISTRIBUTION

- Supply of quality cask, keg & bottle beers not available through usual suppliers such as Kernel, Magic Rock, Red Willow, Brodies, Beavertown, SummerWine and Tap East
- Supply guest beers for pub and CAMRA beer festivals
- Coverage for most of England

WWW.SHINYBREWING.COM

CONTACT PEDRO AT SHINY.BREWING@GMAIL.COM

AmberValley CAMRA Branch

Contact Nora Harper noraharper@hotmail.com



AMBER VALLEY NEWS

Amber Valley CAMRA Beer & Cider Festival 2014

5th Amber Valley Festival a great success!

The fifth Amber Valley CAMRA Beer & Cider Festival was held from Thursday 25th to Sunday 28th September at Strutts in Belper and turned out to be the most successful festival for Amber Valley CAMRA so far.

Customers loved the atmospheric venue, built in 1909, and run since 2009 by the Guardians of Strutts, a hard working band of unpaid volunteers. The size of the building and its surrounding land will allow for expansion in future years.

For more info on Strutts see www.strutts.org.uk

There was an Americana theme to the festival this year to celebrate the 20th anniversary of the twinning of Pawtucket, Rhode Island, USA with Belper.

Easy access to the building by public transport made it possible for a record number of beer & cider drinkers to get to the venue. Over 5,000 pints of beer, perry and cider were served from a marquee in the north quadrangle during the four day event and a

remarkable number of 44 new CAMRA members were signed up.

With over 70 different beers on offer, the customers had plenty of choice of types, styles and strengths. The first beer to run out was Oakham Green Devil, making it the Amber Valley "Beer of the Festival" for two years running.

The use of many separate rooms meant that the entertainment provided by local bands and artistes could be kept separate from some of the quiet drinking areas.

There were many styles of entertainment from jazz and folk to rock and blues, all of which were very well received by an enthusiastic audience.

The new 2014 commemorative glasses, sponsored by Oakham Brewery, were available as tankards or as a stemmed glass and completely sold out.

Excellent hot & cold food was available at all sessions, provided by Fresh Basil of Belper and New Close Farm of Bakewell.

Plans are already afoot to have an even more successful festival at Strutts the last weekend in September 2015, and our thanks go out to all the volunteers who helped to make this year's event such a success.



Branch Diary – all meetings start at 8pm

Thurs 30th October

Brch Mtg, The Old Oak, Horsley
Woodhouse, 8pm start.

Sat 15th November

Survey Trip, contact Jane Wallis on
01773 745966 to book.

Thurs 27th November

Brch Mtg, New Inn, Riddings, 8pm
start (there will be no meeting in
December).

Sat 13th December

Survey Trip, contact Jane Wallis on
01773 745966 to book.



The Golden Eagle

Agard Street, Derby
Tel: 07971522164

Six dedicated hand pumps
Two lagers
Ciders and Wines

Legendary Scotch Eggs

Opening hours
Monday to Sunday
1200 - 2300

Quiz Every Wed
from 8.45pm

THE FALSTAFF

Silver Hill Road, Derby, DE23 6UJ

(01332) 342902



Pub and Micro Brewery
www.falstaffbrewery.co.uk



The Brunswick Pub & Brewery

New licensees Alan & Philippe
look forward to welcoming you

The Brunswick will offer

- Full range of six Brunswick Ales, Everards Tiger, Everards Beacon, Timothy Taylor Landlord
- AND 8 regular changing cask ales
- NEW homemade menu using quality locally sourced ingredients
- Regular CAMRA discount - 20p off a pint

Alan & Philippe have accolades as winners of CAMRA Pub of the Year 2010, 2011 and 2014 while at The Crown, Uppingham & Brewer James has been brewing award winning ale at The Brunswick now for 11 years.



Real Ale, Real Food, Real
Brewpub. A great partnership
of two businesses!

Award-winning ale from Derby's oldest brewery

Keep a look out for our exciting new seasonal ales created by James. If you would like to know more, he would love you to pop in for a chat or give him a call!

For orders and enquiries call 01332 410055 or email: info@brunswickbrewingcompany.co.uk

Regular regional deliveries available.



info@brunswickbrewingcompany.co.uk or brunswickderby@aol.com • www.brunswickbrewingcompany.co.uk & www.brunswickderby.com
The Brunswick, 1 Railway Terrace, Derby, DE1 2RU • For all enquiries please call: 01332 290677

It's all about the beer!

- A Licensee's View

In the last edition we featured the Pubs of Derby who held August Bank Holiday Beer Festivals but many more throughout Derbyshire followed suit and some for the first time. We thought it would be interesting to get the insight of one such pub from a licensee's perspective.....

It's March 2009; the smoking ban has hit hard; I'm the wrong side of 30 with a reputation for sleeping all day and about to take on a village pub the landlord couldn't give away... ..What could possibly go wrong?

Five years on and the **Cross Keys** at **Ockbrook** is unrecognisable, having been refurbished and improved to become the vibrant centre of the community it once was. The pub has an eclectic mix of customers and being the only 'Purely Wet' driven one of 4 in the village, it has that unique atmosphere. The \$64,000 question is of course 'How did we do it'? The answer is a lot simpler than you may think:-

- **Get the beer right**
- **Give your customers what they want**
- **Hard work**
- **Don't rest on your laurels**

Add to this the support of often maligned 'Brewery Owners', Punch in our case and with time, (did we mention hard work?) and the bit of luck every venture needs, it all comes together. We are now able to offer a choice of 5 'Cask Marque' accredited real ales, which are altered on a regular basis and complimented by high quality, homemade 'Pub Food', which includes our signature handmade pizzas from our stone bake oven.

This summer we decided that it was time to truly flex our wings and put on our first Beer

Festival. A daunting task to the uninitiated, but in our mantra of 'If you build it they will come', the August Bank Holiday weekend was selected, the advertising went up and the beer was ordered. On this Punch were again helpful directing us to their partners Small beer who provided details of available beers. In fact choosing the beers was something we had not really considered as a problem until we read the comprehensive list !! We decided on a theme and that was 'Local Beers', those chosen were:- Thornbridge Jaipur 5.9% a beer that needs no introduction, one of my bankers along with...Whim Hartington IPA 4.5% as expected these proved the most popular beers; North Star Endeavour 5.6% a dark porter style beer from Ilkeston; Spire Brassed off 3.7% an amber session beer, one for the daytime drinkers; Amber Ales Barnes Wallace 4.1% an English style IPA, the surprise package; Thornbridge Brother Rabbit 4.0% an American hopped crisp golden beer.

Now we've served thousands of pints and changed hundreds of barrels in our tenure, but the prospect of racking, keeping, tapping and serving the beer at the festival was something we needed expert advice on and this is where Russ Gilbert, Martin Reek and Phil Hall of Derby CAMRA, were invaluable in providing their help and equipment, which ensured the success of our first ever Cross Keys Beer Festival. Would we do it all again? Take on the pub? In a heartbeat. And the Beer Festival? We are planning our next one for this December so why not join us?

Ian Darlington





YE OLDE SPA 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

Updated Menu

2 courses for £5.95 every lunchtime

2 main courses for £10 Mondays to Thursdays

Sunday Carvery every week



YE OLDE SPA INN
MUSIC NIGHT
LIVE

Fri 14th Nov	Korma Police
Sat 15th Nov	Harriet
Fri 21st Nov	Say No More
Sat 22nd Nov	Herron Brothers

Fri 28th Nov	Electric
Sat 29th Nov	Urban Legends
Fri 5th Dec	Deaf By Stereo
Fri 12th Dec	Three Natural



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



A Pub Crawl Through History

As most Derbyans are aware, the Jacobite army of Bonnie Prince Charlie arrived in Derby on the 4th December 1745 and stayed a couple of days before heading off back to Scotland. The main force was preceded into the town by two officers who famously demanded billets for 9,000 men at the George Inn, on Iron Gate (a blue plaque affixed to what is now Jorrock's records the event). In actual fact the invading Jacobites numbered around 6,500, nevertheless, it was enough to double the then population of Derby during their brief stay. They were billeted around the town, and needless to say, the local inns and taverns would have had their fair share of "guests" thrown upon them, and I am pleased to relate that some of those hostelries still remain as licenced premises, so it is possible to make a sort of 18th century pub crawl around the modern city centre.

The surviving city centre pub with most links to 'The 45' is the aforementioned George (now Jorrock's), once the town's premier coaching inn, now a shadow of its former self – and size. Also surviving are the Old Bell, and the Shakespeare, both on Saddler Gate; Ye Olde Dolphin, Queen Street; the Seven Stars, King Street; the Green Man (now Ryans), St. Peter's Church Yard; the Noah's Ark, Morledge; the Rising Sun (now Bishop Blaise), Friar Gate; the Tiger, Lockup Yard and the Coach and Horses, Mansfield Road.

The Jacobite army parked their artillery and baggage trains on Nun's Green, an open space used for the town's cattle market in those days, and the nearby Greyhound and the Brick and Tile were both probably doing



business at the time of the Jacobite incursion, indeed the latter has a '45' story connected to it concerning a well found on the premises during some rebuilding work in the 1920's. In the well were discovered some rusted weapons, reputed to have been dumped there during the '45'. Another inn on the periphery of Nun's Green was the Wheel (now the Mile), and legend has it that when the Jacobite army departed they left behind a cannon wheel which the enterprising landlord of the Wheel promptly hoisted up

outside his hostelry as a pub sign. How the unfortunate cannon, minus a wheel, made it back to Scotland, is anyone's guess?

Although many of the pubs listed above have suffered various renovations over the intervening years since 'The 45' and others have been completely rebuilt (the Noah's Ark was shifted next door and the White Horse – symbol of the Jacobites' dreaded enemy, the House of Hanover – now occupies its former site) they are all still selling beer, albeit in a couple of cases not very well.

A feeling of 'The 45' in Derby is evoked every December when the world renowned Charles Edward Stuart Society commemorate the town's brief occupation. On these occasions the Prince's tartan army, preceded by a pipe band, parade through the city streets, calling to collect a drunken soldier from the Tiger, and the Mayor of Derby from Jorrock's, as they make their way to Cathedral Green (where the Prince's statue is sited), and after doing battle there with the awaiting Redcoats, they combine with them to attend a brief service in Derby Cathedral, before adjourning to the nearby Jorrock's for a pint or two.

This year's event will commence at **12 noon on Sunday 7th December**. Always a colourful and spectacular occasion, it is not to be missed! And because of the tireless and unpaid endeavours of the Charles Edward Stuart Society, who work throughout the year to stage this unique event, it is absolutely FREE!

(For further information please see <http://www.charlesedwardstuart.co.uk/> or contact Derby Tourist Information)

Chas



The George has undergone several name changes over the years. In the early nineteenth century it became the Globe. The Globe, however, became so notorious that by the 1960's it was felt that another name change was in order and it was renamed Mr Jorrock's after the rotund hunting gentleman who was created by the Victorian novelist R.S. Surtees, and who at that time, was enjoying somewhat of a renaissance on T.V. played by the late Jimmy Edwards. The T.V. character was seldom seen without a drink in hand, so this might be why someone decided to name a pub after him? To mark the 250th anniversary of 'The 45' the pub reverted to its original name becoming the George again in 1994 (the year before the anniversary). Unfortunately, within a couple of years some dimwit at the overseeing pubco had decided to rename it Lafferty's, a name it was saddled with for a number of years before becoming Jorrock's (without the Mr) again in 2010.



PS it's very good ale!

Contact
David Edwards
Tel. 07891 350908

e mail. dedwards@peakstonesrock.co.uk
www.peakstonesrock.co.uk

We produce a range of award
winning cask beers.

LITTLE CHESTER ALE HOUSE

Derby CAMRA City Pub of the Year Runner-Up 2014



4a Chester Green Rd, Derby. DE1 3SF

Wentwell Brewery Micropubs

Opening hours: Mon-Thu 3-10.30pm, Fri-Sat 12-11pm, Sun 12-10.30pm.
Tel. 07584 244726

THE LAST POST



1 Uttoxeter Old Rd, Derby. DE1 1GA

Donington Beer Festival

Find us on
Facebook

A **R**eal **A**le & **C**ider **E**xtravaganza



November Fri14/Sat15/Sun16. Open from 12:00 Noon

EREWASH VALLEY CAMRA BRANCH

by Mick & Carole Golds
carolegolds@btinternet.com

EREWASH VALLEY CAMRA REPORT

Pub News

As reported in the last Drinker, Hannah of the Spanish Bar as once again received the award for the summer Pub of the Year, a small number of Camra members joined Hannah, staff and the regular drinkers for the presentation. Also on the same night a representative from the McMillan Trust came to receive a cheque from Hannah for donations collected in the pub. After a thank you speech from Hannah out came the food. Thanks to everyone for a good night.

The Lockstone in Long Eaton has been refurbished and has now opened as the Oxford (reverting back to its original name).

The beer choice at the Sevenoaks has been reduced as the bar has been affected by flooding (again).

The Royal Oak, Tamworth Road, Long Eaton has finally been demolished (watch the space for a new nursing home).

Our local Wetherspoons in Ilkeston and Long Eaton are no longer offering any further discount other than the 50p vouchers for real ale and real cider.

Thanks to The Red Lion in Heanor who are continuing to provide a free meal voucher for our regular raffles held at our monthly meeting and they are keen to reinstate themselves in the next good beer guide.

Change of Tenants - Spring Cottage, Ilkeston new manager Kerry Whitton been there 8 weeks, opening hours 10.00am – 11.00pm, 1 guest real ale Bombardier £2.00 pint.

Carpenters Arms, Dale Abbey - Elizabeth Young has been running the pub for 6 weeks she was a previous bar maid there, we wish her well in her new venture.

The Stute, Hallam Fields Road, Ilkeston will be holding their 2nd beer festival on 28th, 29th, 30th November, 30 real ales available, more details on our website when available.

Derby Drinker

A BRANCH PLEA - FOR HELP DELIVERING THE DERBY DRINKER IN ILKESTON

Please - Contact Carole or Mick Golds on 0115 9328042 or 07887 788785.

Future Social

Christmas Trip to Birmingham Saturday 13th December. Meet Derby Train station 10.00am for 10.36 train, groups tickets of 9 £16 per person return or you can purchase your own. First port of call is Digbeth, The Anchor, The Swan, The Lamp at Highgate, then on to the Chinese quarter calling at The Dragon (food available) then into The Fox, next door, back into town visiting a few more pubs in the Cathedral area. Finishing at The Post Office Vaults handy for the railway station. Contact Carole or Mick Golds on 0115 9328042 or 07887 788785 if further details required.

Future Meetings

Wednesday 5th November - The Bridge, Bridge St, Cotmanhay.

Wednesday 3rd December - White Lion, Sawley.

All meetings start 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 off 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.

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.



Old Angel



Old Angel Inn



Spanish Bar



King William



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
Last Post
Little Chester Ale House
Mr Grundy's Tavern
New Zealand Arms
Old Bell
Old Silk Mill
Peacock
Seven Stars
Slug and Lettuce
Smithfield
Thomas Leaper
Wardwick Tavern
Ye Olde Dolphin Inne

NEW

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)

SURROUNDING AREA

Chip & Pin, Melbourne **NEW**

Bell (Smalley)
Blue Bell Inn, Melbourne **NEW**
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
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)

A Guide to...



CAMRA LocAle is an accreditation scheme to promote pubs that sell locally-brewed real ale.



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 Discount Pubs

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
Tiger Inn, 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.



York & York Beer Festival – A Great Combination

The 'thank you' trip for workers who helped at the Derby City Charter Summer Beer Festival took place on September 20th.

Despite the delays caused by the average-speed cameras on the M1 we had a good journey to York. Here the party went their separate ways – some to enjoy the beer festival at York Racecourse, others to explore the architectural delights of this ancient city. Some even went shopping! My assistant found the York Food Festival which boasted a good selection of food, and some beverages including an apple/rhubarb cider, a toffee cider, and a 'pear cider'!

The York Beer Festival itself took place on the Racecourse to the south-west of the city centre about a 15 minute walk on the city walls. It was held in a marquee very similar to Derby but much longer, housing the 'longest bar in Europe' – 266 ft (81m). About the same as extending our marquee to Walkabout which would include the waterfall fountain, which someone said would solve the glass washing problem. There were lots of tables inside, more outside and lots of space as well. A wide range of 450 beers and 100 ciders was on offer and a

good selection was left while we were there, there were also plenty of food outlets. A good time was had by all before a visit to the pubs was in order.

This correspondent called in at the Olde White Swan, a GBG entry and rightly so. Dating from 1781, it's an interesting building, formed from nine smaller premises, which have been variously used for different things. A pint of Thwaites Wainwright started the day and was on good form. Also on offer were Greene King XX Mild, Brains' Rev James, Robinson's South Island, Sharp's Doombar and Nicholson's Pale Ale. Next an excellent visit to the Railway Museum was followed by a brief visit to the Three Tuns in the heart of York, where the Brakspear Oxford Gold was excellent, albeit expensive at £1.75 a half. My short survey concluded at the Postern Gate, a Wetherspoon establishment, cheap and cheerful but lacking in character and surrounded by a Travelodge. The Brew 1641 (Naylors) was very palatable and the Ruddles Best not usually a favourite of mine was also very pleasant.

Other members visited the Old Ebor (just outside the walls); the Swan (lovely pub with multi-roomed interior on camra's national

inventory); the Golden Ball (little oasis of calm, grade II listed and also on camra's national inventory, tucked away off the beaten track with a great range of beers and excellent pork pies with various toppings - stilton, caramelized onion, black pudding, even plain); the Ackhorne (historic and a bit off the beaten track, with Atom ales – good pint of Atom Blend 1 Camomile); Brigantes (modernized café bar style, 10 handpumps) and the Maltings (City Centre, a bit crowded but a good range of ales).

All in all York has many fine pubs and a good selection of beers but the prices are a bit steep. However well worth a visit and the added bonus of the Beer Festival made it a grand day out.

Our departure for home was delayed – we were missing 3 bodies. After a phone conversation we were on our way with instructions from our leader to look out for a '50 year old bald bloke, with two young girls', with the rider, 'not a common sight in York' !!!

Pete Mann

The last weekend in September saw female brewers (or brewsters as they are known) from England, Scotland and Wales gather at Rachel Matthews's Dancing Duck brewery to take part in the 12th Project Venus brew.

Project Venus was the brainchild of Sara Barton of Brewsters brewery in Grantham and involves brewsters from the UK and Ireland taking turns to host a collaborative brew. Sara was inspired by the Pink Boots Society in the USA which brings women in the brewing industry together for education and training with the aim of raising the profile of women in brewing and encouraging more women to drink beer. Numbers at any particular brew have ranged from 5-15 depending on the location and members other commitments.

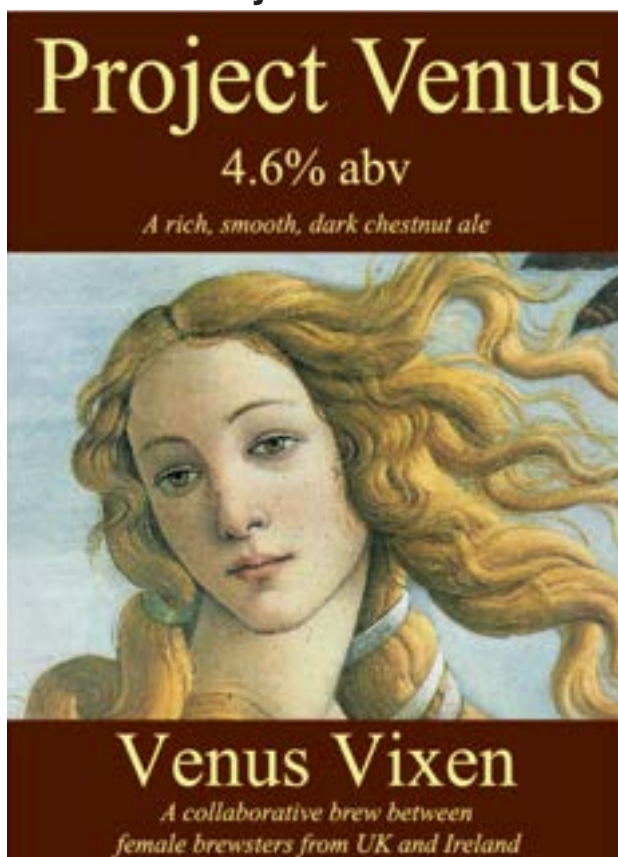
The recipe for the brew is decided by the home brewster with the other ladies pitching in ideas via a facebook group. Previous brews have ranged from regular 4% pale session ales to Black IPAs to Stouts with cardamom, chilli and beetroot added. It's seen as a good chance to try an experimental, one of brew with malts, hops or ingredients that maybe people haven't used before.

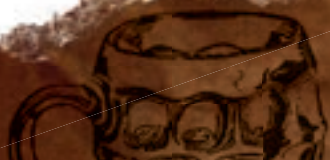
The Derby venture saw 11 brewsters create a 4.6% dark chestnut ale called Venus Vixen, a rich and complex beer with blackcurrant and chocolate, Rachel said "it turned out a little darker than I intended but that's what experimental brewing is about, the malt and hops have come through exactly as I hoped they would and on the whole I'm really pleased with it"

"It was a great chance to catch up with ladies I have met and brewed with before as well as making new friends from around the country within the industry. We had a great night out in Derby on the Saturday showing them some of Derby's finest pubs, then on Sunday we brewed. To be honest it's 11 people doing what one of us usually does so it's another good excuse for chatting and having a few cheeky pints while we at it"

The beer is on sale in various pubs around Derbyshire including Dancing Duck's tap house the New Zealand Arms on Langley Street.

Project Venus





Dear Toper...

Consider! Dear Toper, a dank and dismal autumnal evening. A grey mist hangs in all the alleyways and deserted doorways bordering your way, and the feeble yellow glimmer of the streetlamps struggles to pierce the overarching gloom. You have an hour to kill before catching your train home, and seeing the welcoming lights of a cosy-looking old inn beckoning, you quite naturally decide to stop off for a pint. After traversing a stone-flagged passage, of some all too evident antiquity, you enter the inn's barroom to find it deserted; not only bereft of customers, but bar staff also (a not uncommon occurrence unfortunately). The lights are on and a blaze crackles merrily in the large fireplace, but no sign of humanity presents itself. You spend some moments gazing at the faded prints and various curiosities adorning the yellowing walls, before turning your attention to the aged settles, stools and tables – all coldly vacant. You glance up at the nicotine-stained, low-beamed ceiling, that has, quite evidently, not seen a lick of paint since long before the commencement of the smoking ban. Your attention then wanders to the threadbare carpet, which at first glance appears reasonably clean, but you soon notice that in the awkward corners and the dark forbidding voids beneath the settles, the dust and cobwebs have been allowed to build up, causing you to recall the recent E.U. ban on vacuum cleaners with motors over 1800 watts, and you conclude that if our porcine political class ever did any housework themselves (presumably they pay migrant workers peanuts to do it for them) they might have told Brussels where to get off.

It is eerily quiet, save for the low hum of the bottle fridge behind the counter and the crackling of the fire. Suddenly you spin around, fancying that you've glimpsed a fleeting shadow, from the corner of one eye, but you behold nothing but a puff of smoke escaping from the fireplace, no doubt displaced from the flue by a gust of wind rattling amongst the chimneypots – a strange occurrence on such a still and misty evening! You feel like leaving, but its cold outside and your train isn't due for another fifty minutes. You half-heartedly drum a coin on the counter top, hoping to attract attention, but no one seems to hear your plea – no one seems to care! Then you hear something – the slow, shuffling sound of footfalls in the passage beyond the door. Someone – or something – is approaching! You eye the closed door suspiciously – you could swear that you left it

Spirits Amongst the Optics

ajar! The sound from the passage grows ever louder as something draws ever nearer to the other side of the door. The shuffling ceases and the doorknob begins to turn painfully slowly. It is as if whatever fingers have closed around it have no real strength – just a limp dead clutch that struggles to maintain a grip upon the polished brass orb. Finally, after what seems like an eternity, the catch is released with a

loud click and the door begins to slowly swing inward on its creaking hinges. You stand transfixed, hardly daring to draw breath, and then you see it, framed in the open doorway, a pallid-looking, scowling barmaid, whose gravity-affected flabby bulges are shown off to maximum and terrifying effect by her tight, black polo-shirt and leggings.

"Was that you tappin'?" she enquires gruffly. "Can't even slip out back for a friggin' fag without someone comin' in wantin' to be served!" she continues to grouse, as she eases her not inconsiderable bulk through the counter hatchway and takes up her position behind the array of hand pumps. "Well, what do you want?"

"I'll have a pint of 'Autumn Leavings', please," you order.

"Pint or half?" she replies in the time-honoured way.

"I said a pint!"

"Alright, keep your friggin' hair on!"

"Whatever happened to service with a smile?"

"It's dead and buried!"

Just then you are aware of the door opening again, and you turn to see a middle-aged man, with a landlord's careworn look about him, entering.

"Sorry to keep you waiting", he apologises, "I've been downstairs changing a barrel". He then glances around the room with a puzzled expression, and murmurs, "On your own? I could have sworn I heard you talking to someone".

You return your gaze to the area behind the bar, but the oversized barmaid is nowhere to be seen.

"Probably slipped out for another fag," you try to convince yourself. Consider that on a dark, autumnal night, Dear Toper!

D.T.



OPENING START
OF NOVEMBER



LOCAL & REGIONAL BEERS

CRAFT & EUROPEAN BEERS

CIDER & MEAD

UNIT 25 MARKET HALL

DERBY

DE1 2DB

MON-THURS 9.30-16.00

FRI-SAT 9.00-17.00

The Harrington 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

telephone: 01332 571798

Good Beer Guide 2013



DERVENTIO BREWERY



Artisan brewery producing high-quality beers
Brewhouse tours, including talk and meal
Hire our brewery tap bar for your special event
Roamin' mobile bar with barman for hire
Bespoke ales produced for any special occasion

Long Mill, Darley Abbey Mills, Darley Abbey, Derby, DE22 1DZ
Tel: 01332 380199 & 07525 689095 www.derventiobrewery.co.uk

Derby CAMRA Branch Diary

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


NOVEMBER

- Sat 8th** - Survey Trip - 6.30pm start - Cathedral Green to Kirk Ireton, Carsington, Brassington, Wirksworth.
Wed 12th - Branch Meeting - Thomas Leaper, Derby - 8pm.
Tue 18th - Mild Trail Presentation - Alexandra Hotel, Derby - 7:30pm.
Tue 25th - Social - Last Post, Derby - 9pm.
Sat 29th - Survey Trip - 6.30pm start, Cathedral Green to Ticknall, Milton, Repton.

DECEMBER

- Thu 4th** - Branch Meeting - Olde Spa Inn, Derby - 8pm.
Thu 11th - Christmas Show & Social - Flowerpot, Derby - 8pm. Tickets £8 with buffet.
Sat 13th - Survey Trip - 6.30pm start - Cathedral Green to Horsley, Smalley, Little Eaton.

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



A Campaign of Two Halves

Fair deal on beer
Save Britain's Pubs!

Join CAMRA Today

Complete the Direct Debit form opposite and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details		Direct Debit	Non DD
Title _____ Surname _____	Single Membership (UK & EU)	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Forename(s) _____	Joint Membership (Partner at the same address)	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>
Date of Birth (dd/mm/yyyy) _____	For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.		
Address _____	I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association		
_____ Postcode _____	I enclose a cheque for _____		
Email address _____	Signed _____ Date _____		
Tel No(s) _____	Applications will be processed within 21 days		

Partner's Details (if Joint Membership)

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____

01/06

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus

Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd.
 230 Hatfield Road, St Albans, Herts AL1 4LW

Service User Number 9 2 6 1 2 9

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society
 Address _____
 Postcode _____

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number
 Name _____ Postcode _____

Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s) _____ Date _____

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.
This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.

- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society - If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Crossword

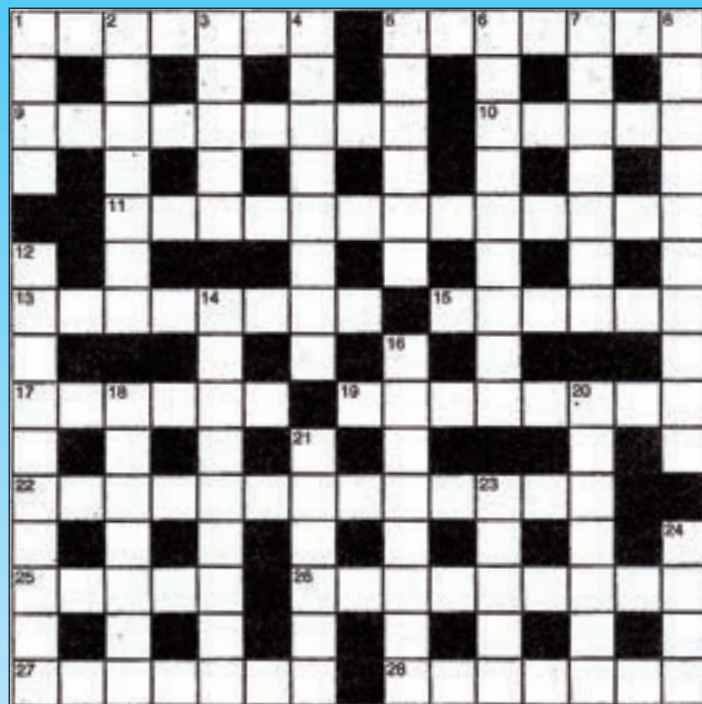
No 42 by Wrenrutt

The Good Beer Guide 2015 is necessary for some of these clues

Crossword winner is

Rob Fleay

from Derby picked up at Furnace Inn, Derby



Across

- 1 Get a set for sorts of marigolds (7)
- 5 Nonsense, guided, made a hen or goose cry (7)
- 9&23 Two composers always drunk when they get together (6.3.5)
- 10 Girl around the start of teatime endures (5)
- 11 Grafton brewery's 4.8% fruity golden beer (7.6)
- 13 Derbyshire location of TV's 'The Village', and its Royal Hotel (8)
- 15 Strafe around for the dessert (6)
- 17 Canadian dollar coin that sounds crazy! (6)
- 19 A confused disorderly mingling, somewhat resembling a London Street (4-4)
- 22 Superstitious stories, one of them a novel by Arnold Bennett (3.5.5)
- 25 A pamphlet only partially retractable (5)
- 26 Immoral habits and mixed-up mail: an adjective concerning the number twenty (9)
- 27 Realigned run at AI becomes innate or normal (7)
- 28 This followed by 'cheating': an expression for wasting valuable drinking time (7)

Down

- 1 A beer mug resembling a man wearing a tricorn (4)
- 2 Synonym for Rutland's largest brewery (7)
- 3 Remit back for a periodic measuring device (5)
- 4 Ale cases refreshed a Cumbrian seaside resort (8)
- 5 The Army casted around for military trainees (6)
- 6 The sort of language not welcomed in polite company (9)
- 7 Alas, Agnes has hidden the pasta (7)
- 8 A quality of being stretchable (10)
- 12 The Church Inn's village near Buxton (10)
- 14 Someone who starts something (9)
- 16 Clean pet arranged a figure or amulet as a defence against demons (8)
- 18 Elderly worthless or boring person, or something which shouldn't hang about (3.4)
- 20 A direction and male person for Rochester NY's music college (7)
- 21 We live to form a destructive beetle (6)
- 23 See 9
- 24 "----, poor Yorick! I knew him, Horatio ----" (Hamlet) (4)

- Access to Chambers Dictionary and the Good Beer Guide 2015 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 41 Answers

Across

- 1 RACKING
- 5 RICHARD
- 9 CHARTERED
- 10 EGHAM
- 11 COOPERS TAVERN
- 13 AIR-COVER
- 15 REVEAL
- 17 ORBITS
- 19 DRINKING
- 22 HAYWOOD BAD RAM
- 25 THORN
- 26 LARGHETTO
- 27 LOTUSES
- 28 NO BUSES

Down

- 1 ROCH
- 2 CHAUCER
- 3 INTRO
- 4 GARDENER
- 5 RADISH
- 6 CAESAREAN
- 7 ACHIEVE
- 8 DEMONOLOGY
- 12 SAVOY HOTEL
- 14 OUTGOINGS
- 16 TRIAL RUN
- 18 BOYCOTT
- 20 INMATES
- 21 IDYLLS
- 23 REHAB
- 24 MOSS

Having a BEER FESTIVAL January/February?

Then place an advert with us. Contact Alan as per below.

Copy deadline 10th December

WANT TO GET YOUR EVENT SEEN IN ALMOST EVERY PUB IN DERBYSHIRE ?

Then advertise with us as 10,000 copies are delivered all over Derbyshire and beyond.

More coverage than any other magazine.

Contact Alan by phone 07956 505951 or e-mail ads@derbycamra.org.uk

Derby DRINKER

ADVERTISING - Contact Alan

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 e-mail ads@derbycamra.org.uk 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 best to accommodate any requests.

COPY BY POST - Contact Lynn

Out of 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.**

DERBY DRINKER INFORMATION

Derby Drinker is distributed free of charge to pubs in and around Derby by Joy Olivent & her team. Published by: the Derby Branch of the Campaign for Real Ale. Printed by: Jam Print Edited by: Gareth Stead Mail to: **44 Duke St, Derby. DE1 3BX** E-mail: derbydrinker@derbycamra.org.uk Website: www.derbycamra.org.uk

Design & layout by: Jam Print www.jamprint.co.uk

Additional contributors: Peter Elliot, Tony Farrington, Paul Gibson, Mick & Carole Golds, Mark Grist, Nigel Heathcote, Gillian Hough, Pete Mann, Sue & Chris Rogers, Dean Smith, Gareth Stead, Julian Tubbs, Jon Turner, Tim Williams.

Additional photographs: Peter Elliot, Tony Farrington, Mick Golds, Paul Gibson, Russell Gilbert, Mark Grist, Mick Slaughter, Gareth Stead, Julian Tubbs, Jane Wallis, Tim Williams.

