

Derby DRINKER

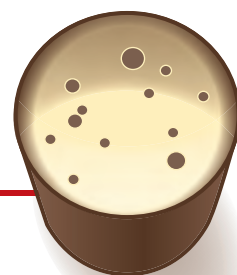


CAMPAIGN
FOR
REAL ALE

FREE

Issue 159

January/February 2015



"Cheers!"



National Winter Ales Festival Returns To Derby



Full Festival details inside plus loads, loads more in Bumper Edition ►►

OVER 400 REAL ALES

CIDERS & PERRIES, BOTTLED WORLD BEERS AND MEAD



OPEN MIC
WEDNESDAY



KAZABIAN*
FRIDAY



UK FOO FIGHTERS*
SATURDAY

All artists subject to change. *Tribute Bands

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2014

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@WinterAlesFest



WinterAlesFestival



CAMPAIGN
FOR
REAL ALE

National Winter Ales Festival 2015

Come and be amazed!

For the second year running it is time for the National spotlight to fall on Derby. The Campaign for Real Ale's flagship National Winter Ales Festival will take place at Derby College's Roundhouse which is located beside the Pride Park exit from Derby Railway Station. It opens to the public on Wednesday 11th February at 4pm and will offer a choice of close to 500 real ales.

The Roundhouse provides an iconic venue and will offer a fabulous selection of real ales, ciders, perries, bottles world beers and mead. The Festival will be open from 11am – 11pm from Thursday 12th until Saturday 14th February. Where better to meet new friends or bump into long lost ones.

Some questions I often get asked:

"Hold on a minute, isn't a Winter Fest all about dark beers?" No. The two beer orderers (Jim and Jim) have worked tirelessly to create a balanced range of beer styles and colours. So there will be pale beers with crisp lemony notes, golden ales with marmalade twangs and ruby beers with a sweet yet hoppy aspect as well as the coffee, chocolate, mixed red berry elements found in the four winter styles. The very best winter beers from all across the UK have been assembled for judging as the Champion Winter Beer of Britain. Will you agree with the judge's decision?

"Can I bring my 6 month old daughter?" Yes. If you want to bring children please note that well behaved and supervised under 18s are welcomed at the Festival until 19.00 each evening. However all under 18's must leave by 19.00 each night, due to licencing requirements.

If you want to become a CAMRA Member you can do so beforehand by visiting <http://www.camra.org.uk/join> or you can do so face at face at the Festival.

This year we have four brewery bars. In the Main Hall there will be the multi award winning Blue Monkey Brewery from Giltbrook who specialise in brewing traditional beers



with a modern twist. Also in the Main Hall you will find innovative North Star Brewery from Ilkeston who opened in 2012 with their delicious, very quaffable and well constructed beers. In the Music Marquee the Brunswick Brewing Company who will be showcasing what Derby does so very well – making stunningly good beers. Along the corridor in the Carriage Room Maltons very own Brass Castle Brewery who create yummy, cutting edge beer which is vegetarian and vegan friendly.

The cloakroom will be run by Derby Mountain Rescue and for a donation they will happily look after your bits and bobs. Our 2nd charity will be Derby Daybreak Rotary who are collecting for Derbyshire Children's Holiday Centre.

Hot and cold food will be available from The Roundhouse Events Catering Team. Additionally Mr Morgan's cheese stall will be with us, as will Merry Berry Chocolates and



Pipers Crisps so there is plenty of choice.

Balloon Patrol will join us in the evenings and part of Saturday to add an additional dimension of fun and to keep our customers entertained and smiling. In time honoured fashion they will accept donations for their finely honed skill and repartee.

As Saturday is St Valentine's Day all paying customers will have the opportunity to win a voucher for a meal for 2 up to £20 at a named pub usable from Sunday 15th February.

Our partners Visit Derby have created an area on their website <http://www.visitderby.co.uk/> with special hotel rates for CAMRA's National Winter Ales Festival. So why not make this a St Valentine's weekend? Visit Derby will also be running a great competition to be launched in January.

Don't forget to like National Winter Ales Festival on facebook to keep up to date with things: @winteralesfest.

Please note the number of beers on sale decreases as we progress towards the final night; however we have firm plans in place to restock should we need to.

Did I mention we have a stunning line up of tribute bands for you this year – see the entertainment article for full details.....wow that'll be a festival then!

I must thank everyone who has helped create this event. Remember we are all Volunteers and without everyone's help and support CAMRA would simply not be able to showcase the City and all things beery.

Yours In Ale

Gillian Hough, Organiser

"Do I need to buy tickets in advance?" No - this is a pay on the door event and admission prices are:

	Weds 11th Feb	Thurs 12th Feb	Friday 13th Feb	Sat 14th Feb
	Open 4pm	11am – 5pm – 5pm – 11pm	11am – 5pm – 5pm – 11pm	11am – 5pm – 5pm – 11pm
Admission	£3.00	£2.00 £5.00	£3.00 £6.00	£3.00 £6.00
Card carrying CAMRA Members	FREE	FREE £2.00	FREE £2.00	£2.00 £2.00
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Festival Set To Rock Your Winter



CAMRA's National Winter Ales Festival returns to the Roundhouse with a Festival Entertainment line-up that's second to none. Mention The Jam, Foo Fighters & Kasabian and any Festival organiser in the land would be proud, excited and over the moon to have them as their headliners. Well NWAF have them....well not quite but certainly their next best equivalent tribute bands.

The Festival all kicks off on the Wednesday night when the popular Open Mic sessions return hosted by Henry John & Pat Dey. This attracts an eclectic mix of performers and is usually a good fun opening night. The Festival is still seeking artists to play at the event so if you fancy free entry and some free beer then please get in touch with the organisers.

Thursday will see the **Jam Movement**, a tribute to the mighty Jam performing a great selection of their very best songs which is sure to get the everyone moving about and singing along to their classic tunes.

Then Friday night will witness **Kazabian**, a tribute to one of Britain's biggest bands of the moment, Kasabian who took the Glastonbury Festival by storm in 2014. Kasabian have risen from playing the likes of the Victoria Inn in Derby to headlining major Festivals everywhere and so to have their tribute on at this time is a real coup and with the support provided by Old Skool punk rockers, **Verbal Warning** it should be a cracking start to the weekend.

Finally Saturday will see the best Valentines night in Town when the **UK Foo Fighters** bring the house down with the most authentic tribute to their USA counterparts. The Foos are undoubtedly one of the biggest bands in the world right now and have major sold out Stadium shows lined-up in the UK next summer. Meanwhile the UK Foos have been selling out O2 Academy's up and down the Country on their tour and lead singer, Jay even got to perform on stage with Dave Grohl & Co during their Brighton show in 2014. This will be a night not to be missed and a memorable way to bring the Festival to a momentous climax.

So there you have it, the National Winter Ales Festival has pulled out all the stops this year with a truly amazing line-up that looks set to Rock your winter and I for one will see you down the front.

Gal Galahad

For further information on the Entertainment check out the website nwaf.org.uk or e-mail winterents@derbycamra.org.uk



Open Mic Artists Needed

Would you like to play at the Open Mic night at the National Winter Ales Festival in Derby on **Wednesday 11th February 2015** ?

If so then just drop us an e-mail with your details to winterents@derbycamra.org.uk

You will be given free entry to the Festival and some free beer. Please note - only artists booked with the organisers in advance will be allowed to play on the night.



Something for Everybody in Littleover

The affluent suburb of Littleover, south west of Derby, has long been one of the city's more popular areas, and with half a dozen real ale outlets to explore, Derby Drinker duly despatched Paul Gibson to investigate.

The Oaklands, renamed after the avenue on which it stands, is off the bottom end of Stenson Road. Built in 1961 as the Panther for Ind Coope brewery, it now serves Draught Bass and Sharp's Doom Bar. The modern, large, L shaped interior has benefitted from a recent, expensive refurbishment with the oak effect wainscoting matching the bar servery. Food is served 7 days a week from noon to 8pm and there's a pool table at one end with two dart boards in close proximity. Amidst the multiple television screens are some interesting photographs of old Derby, including one of Mickelover Old Hall. Outside a pleasant area with tables and seating offers alfresco drinking, weather permitting. In the recent past the art deco Blue Pool, nearby on Stenson Road, has slipped into history despite once having one of Derby's highest barrelages of Draught Bass. Some way away, down in Heatherton, sits the

Littleover Lodge Hotel at the bottom of Roman Rykneld Road, and one receives a characteristically warm welcome from our Italian host in the Lodge Bar. Minimalist décor is the style here, and the Lodge mainly caters for diners, but a pint of handpulled Pedigree can be drunk whilst taking in the uninterrupted view across the fields towards Willington. In a former guise as the La Villa restaurant, Benny Gardstein, a pianist of some repute, was resident here before his untimely death. And it was here on the 28th April 1996, that Derby County players celebrated their promotion to the Premier League. A little further north up the old A38 and occupying the former Pastures Farm site, is the **Hollybrook**, built in 1994 to serve the Heatherton village community. Ember Inns, who place considerable emphasis on cask ale, own this and the Markeaton and Broadway to the north of Derby. An attractive rustic-like exterior appears to be of reclaimed brick, and the imaginatively designed garden has two small bridges straddling the Holly Brook. Within, a large, contemporary, open plan layout has an impressive bar servery dispensing 5 real ales which when I visited

were: Robinson (Stockport) South Island, Brakspear Bitter, Bass, Pedigree and Sharp's Atlantic. The latter made a pleasant change from the ubiquitous Doom Bar. CAMRA membership is rewarded with discounted real ale and the pub has a "try before you buy" policy. For the peckish there's a substantial food offering. The Crest Motel (ex-Coppice) at the top of Pastures Hill was originally owned by Offiler's (Derby) brewery, and featured a superbly traditional public bar, but, sadly, has been demolished and lost to housing.

The **Half Moon** in the heart of Littleover, has a white painted, rendered frontage with separate entrances to a traditional front bar and rear lounge. The former has an archway to a side lounge. A quartet of ales vies for attention: Bass, Hobgoblin, Old Speckled Hen and Pedigree. I opted for Bass – good value at just £2.50. In fair weather, there's a beautiful, long, well-tended garden to enjoy, and there's never a dull moment here with entertainment as diverse as Northern Soul and psychic nights. A tempting, varied menu, available until 9pm, offers two meals for £8. A notable former licensee from 1973 to 1991



The Hollybrook



Littleover Lodge Hotel



The Oaklands



The Half Moon

was ex- Guardsman, Ted Goodall, whose family ran the long gone Derwent Hotel on The Spot. In nearby Shepherd Street, lies the black and white, **White Swan**, run by Brendan Donohue. Brendan has a free hand in choosing six of the seven hand pulled beers which, when I called, were: Burton Bridge Hearty Ale, Castle Rock Harvest Pale, Dancing Duck Mucky Duck, Wells' Burning Gold, Doom Bar, Pedigree and Blue Monkey 99 Red Baboons. The latter was in fine fettle. The side-street pub has a growing reputation for good food, confirmed by the Trip Advisor certificate of excellence, and there's a Sunday roast carvery between 12 and 4pm. I liked the old fashioned front bar, replete with stone flagged floor and scrub topped tables. Walls are adorned with centuries-old maps showing ancient enclosures and allotments during a time when the local populace could be counted in dozens. All in all, an impressive pub. Leaving Littleover, you may want to call in at the **Argosy** on Manor (ring) Road, conspicuous by being white painted and partially timber boarded. It little resembles its original self, having been thrice extended since the original build in 1956. A commodious L shaped interior is broken up by some high backed, semi-circular, sumptuous seating, and there's a pool table together with a dart board at one end. On the bar, Greene King IPA rubs shoulders with the ubiquitous Pedigree, and pub fare is available until 10pm.

Littleover has a wide range of pubs that cater for everybody from families through to the discerning real ale drinker, and next time round we hope to feature neighbouring Mickleover.

Paul Gibson



The White Swan



The Argosy

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Ashbourne & District CAMRA Branch

Contact Mark Grist

m.grist2@sky.com

Branch News

Brewery Trip

11 of our members undertook a visit at the end of November to visit Wincle Brewery. This is a very successful local microbrewery sitting on the Cheshire bank of the River Dane in a converted barn in the tiny village of Wincle and is a great example of the excellent large number of microbreweries we have all around us in this part of the world. After a warm welcome from Giles, the owner and head brewer, we were treated to a very informative tour of the operation, all the while supplemented by a choice of at least three of their brew-fresh ales to enjoy as we listened. There was also a stop-off on the way back to visit Den Engel Belgian Bar in Leek. It is hoped that we can make regular visits to the micros in our area and details will be circulated as soon as arranged.

Pub of the Year

Selections for our Pub of the Year judging will have been made by the time this is published. Pubs featuring in the list include, amongst others, the incumbent Smith's Tavern in Ashbourne, The Red

Lion at Kniveton, The Sycamore at Parwich, The Bowling Green in Ashbourne, The Red Lion at Hognaston, The Cock at Clifton, The Red Lion at Hollington, The Vernon Arms at Sudbury and The Okeover Arms at Mappleton. The next edition will feature the results of the judging.

Pub News

In local pub news, The Horns in Ashbourne unfortunately closed on 29th November, but a new management team headed by Dave Leigh of the Smith's Tavern in the town is set to get it open and running again. Dave will be tenancing both pubs and, all being well, the pub will have been trading again since just before Christmas.

During the Ashbourne late-night shopping event on Friday 5th December, both real ale and real cider was seen flowing again at the Green Man in Ashbourne as Derby Brewing Company and the Kniveton Cider Company had stalls in the courtyard during the market event held there. As plans continue to develop for the return of a permanent pub area there, this was a nice little taste of what may be to come.



The Sycamore, Parwich



The Horns, Ashbourne



Smith's Tavern

Diary Dates BRANCH MEETINGS

Tuesday 27th January - The Horns, Ashbourne

Tuesday 24th February - TBC



Lost pubs of today

In his book 'Beer and Skittles', Richard Boston wrote, "A good pub serves two main functions ... one is to sell alcoholic drinks for consumption on the premises, and the other is to be a place where social encounters occur."

In a previous paragraph he says, "The worst [pubs] are detestable, the best are unique contributions to human happiness and among the greatest of British inventions."

These passages were written nearly forty years ago. At the time Richard Boston was one of the great pioneers in bringing the merits of traditional beers and pubs to the attention of drinkers who were then being overwhelmed by the tide of mass produced keg products. It would be interesting to know what he would make of some of our local pubs, all visited on a Saturday night. Good pub or bad pub?

The first (I'm not going to give names, but you will probably recognize the type) was a large modern roadhouse on the outskirts of town with a large car park. It was packed with families having a meal out. Standard pub menu, a limited range of standard beers, smiling bar staff in uniforms and everyone having a good time. But not a place for social

interactions, except within the group that you go with; and not a place to drink alcohol, unless you have a driver.

The second was the only pub in the village. A pleasant, but unpretentious place, with a friendly landlord and landlady behind the bar, and two real ales. No loud music or television to drown out conversation; the sort of pub

that Richard Boston would surely have described as one of the best. But it was almost empty. Forty years ago it would have been thriving at that time of night. If the locals drink, they must do it at home, if they seek social encounters, perhaps it's through Facebook.

The third was one of the pubs in a rather larger village. This had turned itself mostly into a

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moderately upmarket restaurant. A small number of mature couples were having meals at well-separated tables. There was a bar area, with a good selection of beers, but no drinkers; no chance of social interaction here. Perhaps it was the high prices, perhaps it was the lack of a pub-like atmosphere. Richard Boston would certainly have found it

far from detestable, but he would have found little to appeal, unless he were hungry, and you can't have a meal every time you go for a pint.

Finally, another pub in another village. Packed out with younger people having a good time; informal eating, closely-packed tables, loud music. As with the first pub, this one had found a recipe that evidently

works to bring the crowds in. But it was a recipe that excluded the middle-aged and above; indeed anyone who wanted to talk without shouting, and to engage in conversation with friends and strangers without having to strain to hear them.

In 'The Death of the English Pub', written at about the same time as 'Beer and Skittles',

Christopher Hutt bemoaned the changes taking place to the traditional pub. The one of the above four of which he would have most approved would probably be the same as Richard Boston's assumed choice. Ironically, on the night in question at least, it seemed one of the least successful.

But, what would the situation have been on a different night of the week or time of day. It's all very well theming a pub for diners, or for youngsters on a weekend night out, and for these a single barn-like room works. But the old multi-roomed pubs had the versatility to cater for all whatever the day of the week.

However, there are many pubs in our area that seem to provide the best of both worlds, preserving the traditional merits of the pub, while appealing to the modern generation of pub-goers and thriving as a result. We'd love to hear of examples, particularly of village and country pubs, from Derby Drinker readers. Let us know about your favourite pubs, and tell us what particular features of them, and the way they are run, make them work. Who knows, we may feature them in a future issue.

Contact
derbydrinker@derbycamra.org.uk

Peter Gant

Derby CAMRA and DERBYSHIRE CAMRA
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- 17 RON SAYER BAND
- 23 GREEN DATE
- 24 HI-ON MAIDEN & SACK SABBATH
- 27 HAYSEED DIXIE
- 28 JEFFERSON STARSHIP
- 29 PAUL JONES & DAVE KELLY
- 30 SKINNY MOLLY
- 31 ULTIMATE MADNESS

JEFFERSON STARSHIP

FEBRUARY

- 6 LIMEHOUSE LIZZY
- 7 KAST OFF KINKS
- 12 BLAIR DUNLOP BAND
- 13 GUNS 2 ROSES
- 14 CONNIE LUSH & BLUES SHOUTER
- 20 STAN WEBB'S CHICKEN SHACK
- 21 JEAN GENIE
- 27 KINGS OF LYON
- 28 DARK SIDE OF THE WALL

LIMEHOUSE LIZZY

MARCH

- 5 THE SELECTER
- 6 AC/DC UK
- 7 KARNATAKA
- 12 MIKE PETERS
- 13 CREGAN & CO
- 14 U2UK
- 20 THE WATCH
- 21 THE IAN SIEGAL BAND
- 26 HAT FITZ & CARA
- 27 tbc
- 28 THE LANCASHIRE HOTPOTS

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CAMRA'S GOOD BEER GUIDE 2015

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CAMRA'S GOOD BEER GUIDE 2015

Cider

with Suzie



By now your thoughts should have turned away from Christmas and new year and be focused on the National Winter Ales Festival at the Roundhouse from 11th to 14th February. I know that there will be a fantastic range of beers, particularly dark beers, on offer; I also realize that many people see cider as a summer drink. However, we are assembling an impressive range of ciders and perries, as befits a National Festival, for your enjoyment. We will follow the same format as last year with the main bar in the Main Hall, and a supplementary bar (expanded this year) in the Music Marquee. Believe me; good cider tastes just as good in the winter as it does in the summer!

There is no question that the quality of cider and perry from small and medium sized producers has improved dramatically over the last twenty years. One factor is clarity; real cider certainly doesn't have to be clear but it

shouldn't be thick with sediment or contain foreign bodies either. This is easily achieved by one or more rackings during the fermentation process to remove the sludge but leave the yeast so you still have a living product. Another problem used to be off flavours, particularly oxidization. Again, this is easily prevented. Air is the enemy of cider, just as it is with beer, so fermentation and storage needs to be in airtight containers; after all cider vinegar is just cider which has been exposed to the atmosphere.

My final technical bit concerns sweetening. The natural state of cider is dry or very dry, because the fermentation process, provided it runs to completion, will take all of the sugar out of the original juice and convert it to alcohol. There will be some dry ciders on the bar, but that is not to the taste of most customers, so some sweetening of the final product is necessary. Artificial sweeteners do the job but are

detectable even in very low concentrations to the discerning palate. Sugar is better, but it needs to be added late in the process or it can generate a secondary fermentation. If you get it just right it can produce a slight sparkle in a well-conditioned drink.

As always there will be drinks from all around the country. Very local ciders from Derbyshire will include Spencer & Haspel from Ockbrook, Bramley Street from Somercotes and Three Cats from Morley. Herefordshire is the home of perry and as well as regulars such as Newton Court and Olivers we have first appearances from some distinguished cider / perry makers, Greggs Pitt and Bartestree spring to mind. Somerset cider has always been held in high regard. It is no different today, and we will have classics from Hecks, Rich, Sheppys, Thatchers and Westcroft amongst others, while into Devon the bar would not be complete without

Winkleigh. Welsh cider making goes from strength to strength; expect plenty of Gwynt y Ddraig, also Raglan Cider Mill Dabinett and Rosie's Black Bart. A foray eastwards should provide Bottle Kicking from Leicestershire, the ever popular Pickled Pig from Cambridgeshire and a newcomer from Peterborough, Hubz'Ang Over! Add in regulars from Biddenden, Double Vision and Broadoak and there should be something for everybody.

Most of the cider and perry available in February 2015 will have been made in the autumn of 2013, and 2013 was an excellent year for cider making. Some of the early pressings from 2014 may be ready, so there could be some late changes. Expect a full program listing on the Derby CAMRA Website a little nearer the event. This is shaping up to be an excellent cider bar – see you there.

Wassail

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DERBY CITY PUB OF THE YEAR 2006



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



Gwen Sandhu-Ellis

- a departed CAMRA colleague.

Educated at Parkfields Cedars Girls' Grammar School, Gwen trained as a nurse. A back injury during an overland journey to Kathmandu, resulted in a change of career, moving to British Rail as Secretary to the Railway Doctor.

Gwen helped at many festivals, often serving on the cider bar, but she had many interests besides CAMRA, among them being Derby Friends of the Earth, Sustrans (promoting and maintaining cycle tracks), Derby Heart, and Derby Cycling Group, the latter especially in relation to the campaign against the Connecting Derby road scheme.

For the past 8 years, she had helped out at SoundBites, a shop & café specialising in organic and fair-trade produce.

Her hobbies over the years included playing tennis and badminton, camping, walking, biking, swimming and local history.

In her 'youth' she was a member of Derby 18 Plus – part of a nationwide social group. This led to her short marriage to Daljit, from Indonesia.

Gwen was unique; sometimes considered a little eccentric but a very genuine, well meaning and thoughtful person.

Pete Mann



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KEGS ARE BAD, RIGHT?

Last month's article on Craft Keg certainly stirred up some debate among readers as to whether they were for or against it and one local brewer has put pen to paper with a reasoned reply.....

All kegged beers are bad: They are a mass-produced, pasteurised and sterile product with low flavour made with compromised ingredients in order to maximise profits. We know this because CAMRA has, for decades informed us of their inferiority at great lengths in order to protect traditional ales that were served in casks. And quite rightly so! CAMRA have worked tirelessly to protect and build the thriving UK cask ale scene that exists today, so much credit goes to them (in addition to the EU without whom we wouldn't have small beer duty that allows microbreweries to compete with the large breweries).

Meanwhile, in Europe and the USA, most beers are served in kegs and is just called "beer". Some may be good and some may be bad, but that is determined by what the beer tastes like – not by what method it's dispensed to the final customer!

Over the last few years, many UK microbreweries have established themselves by producing very different beers to mainstream UK breweries with heavy influence taken from beers of USA or Europe. Most of these breweries were offering these beers in keg in addition to cask and bottle, to mirror that of their American and European counterparts. Some, such as Kernel choose not to cask their beer, citing that it is not suited to the style of the beer. There are now a host of other newer London breweries that don't cask their beer at all, most of them having never done so.

The term "Craft Keg" is basically used to differentiate it from the other mass-produced, homogenous, bland beers served in kegs (AKA "Crap Kegs"). Whilst some readers may think this term is pretentious, and a marketing ploy to "over-charge for beer", I see it merely as a term to serve a purpose of classification. No more so than the classification of some beer as "Real", implying others are not and only imaginary!

So what are the benefits to kegged beer?

- Some beers are said to be more suited to keg dispense, i.e. colder with higher carbonation
- Often distributed in one-way disposable containers, breweries are willing to let their beers go further afield without the risk of losing precious cask stock.
- Without finings or a requirement to vent the beer, the beer is more stable, so the chances of it spoiling somewhere in transit,



storage or the cellar are virtually nil. Thus, Breweries (and Drinkers alike) have greater confidence that the beer will be in top condition, and are again happier to let the beer travel further afield with minimal risk.

- Because the beer doesn't oxidise in a keg, the first pint tastes as good as the 20th and the last pint.
- Due to the lack of oxidation, the beer won't spoil like it will in 7 days after a cask is vented. Instead it can last for 3 weeks or more on the bar. This is the biggest benefit as it means publicans would no longer need to be so cautious about putting a really strong or unusual beer on the bar, as there isn't the pressure to sell it all in a week as there is with a cask beer. And, in turn, breweries can try different styles and unusual recipes, knowing that they are more likely to be purchased in a keg rather than cask.

The last point is probably the most favourable benefit from the rise of "Craft Keg": increased variety of beers to pubs and the final consumer.

Contrary to purists and the official CAMRA website, unlike "Crap Keg", "Craft Keg" beers are generally not pasteurized, with some being filtered and most left unfiltered. Most, if not all, don't have isinglass finings added which means they are Vegan friendly, and more natural. Most contain active yeast so shouldn't be considered "Dead". Additionally, not all kegged beers work by having a blanket of CO2 sitting on top of the beer under pressure to push the beer out. New kegs have been developed that effectively hold the beer in a sealed bag and then the CO2 is used to squeeze the bag and push out the beer- thus the CO2 does not come into contact with the beer. There are breweries that intentionally allow the beer to secondary ferment in the keg from which it is served and produce natural carbonation. Doesn't that pretty much match the CAMRA definition of "Real Ale", surely? I remember a chap called Colin I met at a CAMRA festival that wouldn't entertain a word of it!

You may have noticed that the average cost of a kegged beer is higher than the average cask beer, which is predominantly true for the following reasons:

- Often the comparisons aren't like for like, as the beers found in craft kegs often cost more due to higher alcohol content and/or masses of expensive hops (to counter-balance the serving temperature).
- There is an additional unit cost to most of the one-trip kegs, which doesn't apply to brewery casks.
- There is significant additional capital expense for breweries to be able to carbonate, control and fill kegs, which isn't needed to put beer into casks. Insurance alone for a pressurized brewery vessel can cost a few thousand pounds a year.
- Even for publicans, there is additional expense in the fittings required to be able to dispense craft keg beer compared to selling cask.
- Often, craft kegs are distributed by wholesalers whom operate nationally, so there will be a mark-up for them where there wouldn't be one on a cask that got delivered direct from Derbyshire by the brewer
- Often craft keg beer comes from breweries that operate in, or at least sell to, London so the cost of their beers is going to be a lot higher than that of casks normally sold in Derbyshire

If you've not already done so, I'd urge you to try Craft Keg beer and taste it for yourself. Remember it's just like cask beer in that some breweries aren't as good as others, and different beers appeal to different personal tastes. Not to mention that some pubs/bars might only buy boring kegged beer in the same way they only buy boring cask beer! Craft Keg should be seen as an extension of Cask Beer, rather than in direct competition. They are not mutually exclusive, and the increased variety to the customer should be celebrated. Those at the forefront of the UK brewing scene all seem to be supplying some craft keg products, and the market is growing outside of London. Anyone choosing to blindly ignoring the amazing variety and enhanced beer experiences that craft keg beer have to offer, risk alienating themselves from such an exciting progressive beer scene

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NOT JUST FOR CHRISTMAS ...

"Remember that pub we visited on Boxing Day?" "Yes, nice place out in the sticks." "Well, I dropped by the other day but it's now a private house."

"Shame, it seemed quite busy when we went, I wonder what happened."

"You know the Blue Moon?"

"Nothing too special." "No, it was fine, and only five minutes' walk

away." "You're right, friendly enough anyway, perhaps we should go there more than once in a blue moon, ha ha." "Nah, it's all boarded up."

"When we first moved here to Funeral-Parlour-in-the-Valley, there was a village pub. I wish we could have taken you down there tonight, but don't worry, we've got a few cans in from Tescburys."

OK, you get the message: a pub is not just for Christmas, use it or lose it, bla, bla, bla. But remember, the first few weeks of the New Year are a bad time for pubs. But they're a great time for us all to resolve to give more support to the pubs we'd hate to lose throughout the year.

David Waddell

Sits Vac

Everything that Derby CAMRA does is thanks to our unpaid volunteers. The range of jobs they do is huge: from submitting beer quality scores for the pubs they visit; through helping to put on one of our two beer festivals, to running one of our campaigning activities.

We are very fortunate to have two or three hundred active members. Each spends anything from five minutes a week to perhaps a couple of hundred hours a year. But there is a lot more that we should be doing, or doing better.

We are therefore looking for talent; people with an interest in taking on some campaigning activity. They could be those who have skills and abilities that are being wasted because they're not being used at work. They could be people who have retired and would like to maintain skills or try something new. They could be young people who would like to develop their abilities and experience and have something to add to their CVs.

The range of talents we can potentially use is wide: writers, craftspeople, photographers, organizers, graphic designers, food critics, negotiators, handy men and women, drivers, hospitality experts, computer and software gurus, managers of all sorts, salespeople, lawyers, bar staff, etc., etc.. Anyone with commitment and enthusiasm – we need you! For some jobs you don't even have to be a member of CAMRA. Unfortunately we can't pay, but you'd be joining a great bunch of sociable people.

If you are interested in finding out more, please contact me.

Tim Williams

Derby Branch Campaigns
Co-ordinator

campaigns@derbycamra.org.uk
(01332 381358)



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AmberValley CAMRA Branch

Contact Nora Harper noraharper@hotmail.com



AMBER VALLEY NEWS

This month Amber Valley news is an update all about the breweries in our branch area. The number has doubled in 2014, expanding from previous 2 up to 4.

Amber Ales - a busy summer with events at the Talbot Taphouse, the brewery and beyond such as running the bars for events like the Wirksworth Beer and Train Bash, Ambergate Carnival and Belper's Food and Ale Fair. The most ambitious Amberfest yet (the brewery's own beer festival held on 18-19 July in 2014) and supplying beer into festivals such as the Northern Green Gatherings and Just So kept things busy.

A new summer seasonal ale, Summer Gold, was a 3.6% golden ale with bags of flavour from Citra, Nelson Sauvin and Amarillo hops, with good body and mouth feel. A collaboration between Amber Ales and USA's Foolproof Brewery (from Pawtucket, Rhode Island) has been very successful. The special for Amber Valley's 5th B F was Black Nitro, 6%, a

dark IPA which uses an unusual Mandarina Bavaria hop giving a distinctive orange flavour - the brew will put in occasional appearances at The Talbot.

Another fairly new brew, Almond Dark, 4.4% stout, also appeared at AV's BF and was then awarded bronze in the Speciality Beer category at SIBA's regional beer competition held during Nottingham's Robin Hood B F.

Sometime in spring 2015, the Brewery will be relocating to as yet unknown destination - watch this space for further info....

Landlocked - the brewery is now operational behind the Beehive pub at Peasehill, Ripley, Derbyshire DE5 3JN - currently 2 regular beers are brewed, initially supplied to the Beehive and its Honeypot micro-bar - Peasehill Pale, 3.9% and Bernard's Chisel, 4.1%. Seasonal beers will also be produced and some bottled on site.

Pentrich - brewers, Joe and Ryan, started up as a home-brewing operation with the intention of

becoming a business and developing into a proper brewery. Supplying local festivals (incl. A V B F, Robin Hood and Shrewsbury). Brewing will soon be moving into Landlocked Brewery facility at The Beehive and will be based there for the foreseeable future. The current range of beers includes 1817 (amber ale), Cut Your Teeth (session IPA), Death Valley (pale ale), Kaima (English pale ale) and Thousand Suns (double red ale). They are looking to start supplying as many local pubs as possible and already have several provisional orders in place.

Shottle Farm - brews the house beer for The Fishpond in Matlock. Still brewing for their own pubs and bottling for selected outlets. Their new beer, Hen's Foot, 4.2% old English bitter will be appearing on cask in their 2 pubs. Brewing takes place one day a week at present and brewery remains open to offers if anyone else would like to brew there.

Note about **Clouded Minds** - having reaching the end of their 6-month contract, the brewery moved out of Shottle Brewery's site and has relocated back to London.

Branch Diary

- all meetings start at 8pm

Mon 12th January

Beer Festival Mtg,
George, Lowes Hill, 8pm.

Thurs 29th January

Brch Mtg, Black Boy, Heage, 8pm.

Mon 16th February

GBG selection Mtg, Barnes Wallis,
Ripley, 8pm.

Thurs 26 February

Brch A G M, Poet & Castle,
Codnor, 8pm start
(notify Sec ahead of interest in vacant
c'ttee positions, tel. 01773 769215).



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!



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Tue - Starters £1 with carvery

Wed - Puddings £1 with carvery

Fri - Sun : noon - 6pm

Mon - Sat £4.25 Sunday £6.95

Thu - Two Carveries for £8

Fri - Fish Friday

Sat - Hot Roast Cob n Pint £5

Sun - The Ultimate Carvery

Sat 10th Jan	Modern Affair
Fri 16th Jan	Eclectic Mayhem
Fri 23rd Jan	Junction
Fri 30th Jan	Magic Feather

YE OLDE SPA INN
MUSIC NIGHT
LIVE

Fri 6th Feb	Cold Flame
Fri 13th Feb	Crazy 66
Fri 20th Feb	The Modest
Fri 27th Feb	Another Hurricane
Sat 28th Feb	The Whistling Tree Frogs



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William Would Have Been Proud of This Project

Everard's brewery has had something of a chequered history, and when CAMRA was founded in 1971 it wasn't brewing cask conditioned beer (real ale). Founded in 1849 by William Everard, the Leicester brewery relocated to Burton on Trent in 1932, and ceased production of cask beer in 1970 before heralding their return to the real ale fold with the powerful (5.0%abv) Old Original in 1975. The brew was based on the revival of an old recipe. In the ensuing years there was no finer example of Everard's than Mickleover's Honeycomb, which was in the first tranche of 11 pubs to offer the now expanded range of their tasty real ales: Tiger Best Bitter, Beacon Bitter, Burton Mild and Old Original. A present day appraisal of the Honeycomb will appear in the next issue of Derby Drinker. The William Caxton, Sunny Hill, Derby, also served Old Original, but fell victim to the bulldozer, so on the south side of Derby, Everard's drinkers now seek out the Ferrers Arms, Sinfen.

The new millennium found Everard's brewing at Narborough, near Leicester, and in firmly acquisitive mode. Two of this area's most successful, privately owned free houses were purchased; Derby's Brunswick, and the Dead Poets, Holbrook. Everard's wisely chose not to meddle with winning formulae and these cracking pubs continue to prosper.

In 2007, the Project William (in deference to the founding Everard) concept was initiated, whereby Everard's would buy a struggling or closed pub's freehold. The premises are then let to a micro-brewery or licensee giving them freedom to sell real ales of their choice, provided that one Everard's beer is sold. The first pub under the ground breaking scheme was the **Greyhound**, Hartshill, Stoke on Trent, which saw Everard's in partnership with Titanic, a Potteries brewing concern. Closer to home, in Codnor, the closed Red Admiral (ex-Clock) revived in 2009 as the **Poet and Castle**, thanks to Project William's collaboration with Ashover brewery from the eponymous Derbyshire village. A tasteful refurbishment and a good selection

of real ales have made the Codnor pub a popular destination. Everard's also own the Sir Barnes Wallis in Ripley, run as a managed house. The **Five Lamps**, Duffield Road, Derby, had struggled in the post Home Ales (Nottingham) era and the three roomed interior had been swept away. Cue a quality makeover by Everard's, and the installation of industrious licensees Graham and Janet Browett, and you had the catalyst for a spectacularly successful Project William. Choice and quality are the hallmarks of the Five Lamps which deservedly won Derby CAMRA Pub of the Year in 2012. Many pub companies would do well to follow Everard's example of a minimal rental rise in the wake of greatly increased turnover. Trevor Harris of Derby Brewing Company has long had a productive association with restoring "lost causes" going right back to the Brunswick nearly 30 years ago. Once again, Trevor's business and brewing acumen came to the fore when he collaborated with Everard's to rescue the **Queen's Head**, Little Eaton. DBC beers and guests rub shoulders on the bar in a building that, internally, is unrecognizable from its former self. There are now three rooms instead of two and a pleasant patio has been tacked on to the south side. The beer quality merits Good Beer Guide listing and the food offering, with meat sourced from butcher Barry Fitch next door, has ensured business is brisk.

Project William's shining example of innovation and enterprise earned the prestigious CAMRA Bill Squires accolade in 2014 and now boasts 29 pubs with 25 more planned in the next 5 years. Roger Protz, editor of the CAMRA Good Beer Guide, is quoted as saying that 63% of beer sales in these pubs is "real", way above the national average. Other Project William pubs within striking distance of Derby include: **Brown Cow**, Mansfield (Raw brewery); **Rose and Crown**, Brampton, Chesterfield (Brampton brewery); and the **Sir John Borlase Warren**, Canning Circus, Nottingham (Brown Ales). The latter refers to David Brown, renowned for establishing the Dead Poets, Holbrook.

Paul Gibson



Five Lamps



The Poet & Castle



The Queen's Head

Ale Trail Presentations



Pedro of the Furnace



Anna & Ralf of the Alex



Jean, Steve & Sally of the Royal Oak

During May, June and July 2014 on the run up to the City Charter Summer Beer Festival on the Market Place, Derby CAMRA ran an Ale Trail around a number of pubs within its Branch area. Quite a few people took part with the reward for the completion of the Trail being free entry to the Beer Festival and some complimentary beer. They could also vote on what they thought were the best pubs on the Trail, the result of which saw the **Alexandra Hotel** in Derby take the honour for the Best Mild Pub while the **Furnace** in Derby and the **Royal Oak** at Ockbrook were declared joint winners in the Ale category. Organiser, Mark Fletcher was on hand to present the awards to the winners (see photos) and declared the Ale Trail a success which would be back next year bigger and better than ever.

Derby CAMRA Pub of the Year shortlist announced

After votes from its members during December, Derby CAMRA has announced its shortlist of Pubs in contention for their prestigious Pub of the Year Awards. The runners and riders for the awards are:-

CITY:- Alexandra Hotel, Brunswick Inn, Furnace Inn, Golden Eagle

COUNTRY:- Cross Keys at Ockbrook, Royal Oak at Ockbrook and Royal Oak at Wirksworth.

These Pubs will now be judged over the coming weeks to determine winners and runners-up with the results announced at the beginning of February. Derby Drinker will report on these next time but congratulations to the pubs involved for making the shortlist.

Annual Beer Capital Census

Derby is renowned throughout the Country for the sheer number and quality of Real Ales available which help it earn the title, 'Real Ale Capital of Britain' per population head year on year. To maintain this status Derby CAMRA organises its Annual Beer Census every January to determine how many Real Ales are available on any one given night. Last year there was 321 counted with 194 different ones.

This year's ABC crawl will take place on **Friday 30th January** and will cover almost 70 pubs in and around the City Centre covered by eight different routes. If you would like to join us on the night then details of each crawl will appear on the website

www.derbycamra.org.uk

closer to the time or contact us by e-mail **ABC@derbycamra.org.uk** for further details.

EREWASH VALLEY CAMRA BRANCH

by Mick & Carole Golds
carolegolds@btinternet.com

EREWASH VALLEY CAMRA REPORT

Pub News

A new outside bar at the back of the Harrow pub, St Mary's St. (off the Market Place) Ilkeston will be open by the time you read this. The bar is in a previously derelict out building that was used many years ago as a brewery. The building has been sympathetically renovated and a bar and log burner installed. There will be 4 beers on gravity, 5 draught real ciders and perry and 3 more beers in the pub. There will be free snacks and entertainment on Saturday. Opening times of the bar will be: Fridays 3pm to 9pm, Saturdays and Sundays 12noon to 9pm

Other than that there is not a lot happening in the Ilkeston & Heanor area other than changes of tenancy at the Poacher, South St, Ilkeston despite a recent visit when the landlord said "he was here to stay and was hoping to put on local ales".

We have also heard but not visited yet that the Barge in Long Eaton is under new tenancy.

While on a visit to deliver the Nottingham Drinker to the Little Acorn, Ilkeston I found the pub closed, so on my next try I was informed by the bar staff that the gaffer opens at his discretion which is not very good at all.

A little ray of light has appeared in Long Eaton in the guise of The Oxford (ex Lockstone) which is offering all real ales to camra members at £1.75 pint, please show camra card, on our visit there was 3 real ales on offer - 2 Navigation and 1 Caledonian.

Branch News

By the time you read we will have done our Christmas social this year to Birmingham, write up and photo's in next Edition.

At our March 4th AGM 2015, Kevin our Chairman will be standing down as he will be moving out of the area later in the year, so we will be looking for a new chair person, if you fancy having a go please come along to the AGM.

We are still looking for help to deliver Derby Drinker in the Ilkeston area please contact us if you can help.

At a recent branch meeting there was a short debate regarding the awards presented by the branch, traditionally this has been Pub of the Season – Summer and Winter and Pub of the Year, any ideas for different awards that could be offered will be considered at a future branch meeting.

Socials

In November 20 members from the branch and Bob from Nottingham branch visited the Dancing Duck Brewery in Derby and we were made to feel very welcome by Head Brewster, Rachel Matthews (thanks for a good afternoon). After the trip we then retired to the New Zealand arms (see chairman on piano) then finishing off the afternoon in the new Last Post, Friar Gate, thanks to our chairman for organizing the trip.

Future Social

Saturday January 24th

The branch is running a survey trip by mini bus to the pubs in our area that are difficult to reach by public transport there are limited spaces available anyone interested contact Kevin Thompson chairman@erewash-camra.org

Saturday 28th February

Local survey trip to less frequented pubs in the Ilkeston area, all to be done by using public transport or walking, meet Gallows Inn 12.30pm - zigzag ticket required, further details will be on branch website or contact Mick or Carole on 0115 9328042 or 07887788785.

Branch Meetings 2015

January 7th - Muirhouse Brewery Brewery Tap, South St, Ilkeston.

February 4th - Queens Head, Marlpool.

March 4th - AGM - Spanish Bar, South St Ilkeston.

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

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.

Victoria, Draycott - 30p off a pint, 15p off a half.



Shiny set up shop in Matlock

Whenever Matlock and Dales Camra branch plan a social visit down Derby way, the route (or crawl if you will) starts at the railway station, and inevitably makes its way to the Furnace to the north of the centre, about two miles distant. The reward for such an arduous trek is the opportunity to sample some of Pedro Menon's quality ales brewed by Shiny Brewery, who operate an eight barrel brewery out the back. The only downside to this, other than the long walk there from the station, is the long walk back to the station. How could Pedro resolve this for us Matlock resident rail-bound Shiny Ale enthusiasts?

Towards the end of November 2014 Matlock's rumour mill cranked into action, reporting that Shiny Brewing Co were going to purchase the lease for the County and Station in Matlock Bath, and the erstwhile unloved inn was going to receive Lee and Sally Jackson as resident tenants. Lee and Sally have turned the Abbey Inn in Darley Abbey around quite nicely, and liked the idea of a new challenge. With a swiftness not usually

associated with the pub scene, and decisively outpacing the aforementioned rumour mill, the County and Station re-invented itself as a Shiny house, tied now only minimally to Marston's.

The Country and Station certainly seemed like a challenge. A bit run down of late (an understatement if ever there was one), the watering hole has sat on Dale Road for over a century, and was once a by-word for quality ales, food and service. It was the first pub I ever imbibed in in Matlock Bath, serving a fine pint (or two, or three) of Jennings Sneck Lifter. However, the years have not been kind to it. (Nor me, but that's another matter). Once a local Camra award winner, a succession of new tenants and landlords have since steered the ship hopelessly off course, and depressingly off-message. The beer quality deteriorated while the prices disproportionately increased, and customers inevitably drifted away. It looked like it was going the way of many pubs up and down the country, trading itself to a standstill, before being closed



County and Station

down as unviable by unenterprising and out of touch owners.

Enter Pedro, Lee and Sally, who saw the potential, and didn't think twice about taking it on. The first week was spent giving the place the full Kim and Aggie treatment*. I went there on opening night on 2nd December 2014, and hardly recognized the interior. The grotty green carpet was apparently first to go, and with it thankfully went the strange smell. The floor was then cleaned and polished to such sparking finish you could eat your dinner off it. Lee does insist that this method of consumption will not be necessary as plates will be provided when they begin serving food in the new year.

I was intrigued to know how they built an open fireplace in such a short space of time, but it turned out it's always been there. You just couldn't see it or feel it, because of the previous bulky church-pew seating and generally poor layout of the saloon. The general dinginess of the old place has disappeared

too, the windows purportedly receiving their first cleaning for perhaps an entire decade, and the huge dusty blinds that had previously blocked out any light that dared to try to enter the building have been removed. It was the first time in a long while in the County and Station that I could actually see my beer. And what a great beer it was too. Being a school night (a turn of phrase I hasten to add, for I am significantly over 18), I was self-limited to only a few offerings, and sampled Shiny's own '4 Wood', a traditional bitter, 'Wrench', a stout, and to finish off, a zesty IPA going by the curious name of 'Pail Galaxy'. The latter seriously tickled a taste bud or two (which is a good thing), and I shall definitely be seeking it out to 'sample' again in the very near future.

So Shiny have solved our 'long walk' problem. The County and Station is now open for business and serving up to seven well-kept real ales, and is only a stone's throw from Matlock Bath railway station. (Assuming you can throw a stone about a hundred yards).

What's that Boxy Thing?

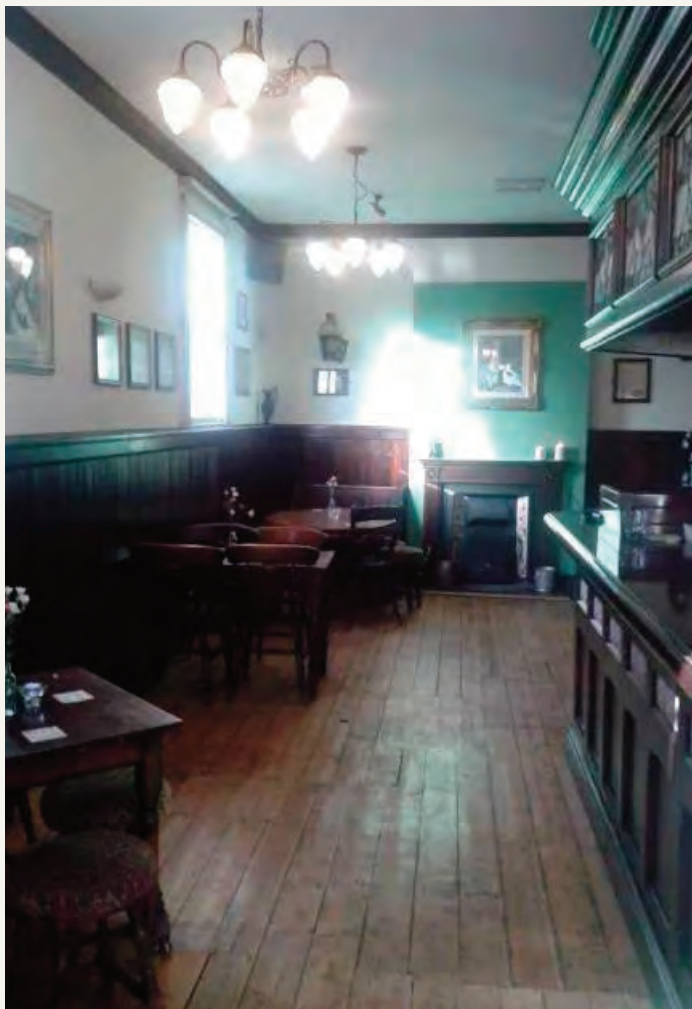
Those one inch square boxes with black and white pixels in them are QR Codes. QR stands for Quick Response. The pixels are arranged in what appears to be (but isn't) a random pattern. The pixels (ie the code) leads you to further information...

QR Codes generally have the same purpose as bar codes, but contain information in horizontal lines as well as vertical.

To read a QR Code you will need a mobile phone with a QR code reader app on it. These apps are free. Just type 'QR Code Reader' into your phones browser and download. My app is (rather unremarkably) named 'QR Code Reader'. It downloaded in two seconds, cost nothing, and works just dandy.

When you've downloaded the QR Code Reader app, open it up, and you'll notice your camera phone will turn on. Point the phone at the QR Code (the black and white box), and it'll direct your internet browser to Matlock and Dales Camra home page. No need to type anything - Ever again.





Our grateful thanks to Pedro, Lee and Sally for embarking on this venture, and isn't it wonderful to hear good news about a struggling pub for a change? There are plenty of them out there if Shiny fancy another challenge.... Just a thought.

Tony Farrington.

*Kim Woodburn and Aggie McKenzie were two rather disturbing old battle-axes who fronted the Channel 4 TV program 'How Clean is Your House' the format of which was for them to descend upon a domicile with dubious standards of hygiene, and berate the incumbent for being such a slob, before donning the marigolds and cleaning up their mess for them. I found it curiously compulsive viewing, although my correspondence to both requesting they attend my residence for similar purpose remains, as yet, unanswered.



MAD Branch Diary

6-7 Feb 2015: Winding Wheel Beer Festival, Chesterfield. Matlock Camra member volunteers welcome. Please use contact details above.

10 Feb 2015: Market Beer Festival Helpers Event - Chesterfield Arms. Please see website for more details.

15 Feb 2015: MAD AGM - The MoCa Bar. Dale Road 20:00-21:00

19 Feb 2015: MAD Monthly meeting. Venue TBA. Please see website for updates.

LITTLE CHESTER ALE HOUSE

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David Edwards

Tel. 07891 350908

e mail. dedwards@peakstonesrock.co.uk

www.peakstonesrock.co.uk

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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

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

Bell (Smalley)
Blue Bell Inn, Melbourne
Blacks Head (Wirksworth)
The Brackens (Alvaston)
Chip & Pin, Melbourne **NEW**
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
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
Smithfield, Derby	20p off a pint
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
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
Prince of Wales, Spondon	15p off a pint
Vernon Arms, Spondon	20p 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.

Work starts at The Kedleston Country House Hotel



The Derby Brewing Company have finally started work on their fourth premises, the Kedleston Hotel, Quarndon, situated on the famous Kedleston Estate. They had previously announced this back in July 2013 with the intention to open in Spring 2014. Unfortunately things did not go according to plan but all permissions have now been secured and the time in between has enabled them to tweak their plans a bit. It is now set to open in spring 2015, building work permitting of course.

The Kedleston Hotel is a grade II * listed building and work began on the site in 1761, commissioned by Sir Nathan Curzon Bart for the estate. The work was overseen by famous Georgian architect Robert Adam. The building was later listed in February 1967 and opened as a hotel in 1970. The hotel has always been the property of the estate and became somewhat of an icon locally. Over recent years however it has deteriorated rapidly and it has been sad to see the Kedleston Hotel remain closed and boarded up for over four years.



Derby Brewing Company will be working with the Curzon family on a joint major renovation in excess of £1m on the premises to create an offering that makes the most of the stunning Georgian building. In order to do this their plans are to re-work the layout to include an upmarket drinking area to give it something of a country house meets pub feel with original open fires and a new Orangery offering views of the extended landscaped garden area overlooking the Estate. There will also be a separate restaurant area, making the most of the classic Georgian dining room's original features and offering a gastro style menu, featuring locally sourced modern British food with a twist. A scaled back hotel operation will offer five luxury bedrooms, all individually designed with a modern country house feel. In addition, the new planned Orangery will also double up as a function space for private hire, perfect for parties, weddings and business meetings. The Gardens will also have space to house a marquee for larger private hire and wedding events. A varied selection of drinks including Real Ales, beers, wines, spirits and cocktails will be available throughout the premises.

Trevor & Paul Harris of Derby Brewing Company have said they are excited to add the Kedleston Hotel to the portfolio and look forward to working with the Curzon family to help return this historic building into something that can be enjoyed for many years to come. Derby Drinker wishes them well and will hopefully be there to report on it when the time comes.





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A NEW DEAL FOR PUBS?

Tuesday 18th November was a momentous day for licensees who rent their pubs from large pub-owning companies (otherwise known as pubcos). For ten years a number of organizations have been campaigning for legislation to curb the unfair business practices of some of these companies. On the 18th, these campaigners scored a stunning victory when their key amendment to a bill going through parliament was adopted.

The amended bill, when (and if) it becomes law, will only apply to businesses that own more than a certain number of pubs. This includes both pubcos (basically property companies) and brewers that own pubs. In general, brewers, and the great majority of pubcos below the minimum size have been using fair and sound business practices anyway. But, as described later, the law will have an effect on the whole of the industry, not least us, the drinkers.

In simple terms, the amendment means that tied licensees of pubcos over a certain size will be able to choose to change to a fair market rent only (MRO) lease. This would allow them to buy beer, and other products and services, from anywhere they like. This is different from the present situation in which many licensees have to buy these things from their pubco. They may be restricted to a limited range of beers, and have to pay a lot more than the wholesale price for it. Although their rents can be relatively low compared to a fair market rent, this can be outweighed by the extra cost of beer and other products and services. Many have struggled to make a reasonable living, effectively having to work for less than the minimum hourly wage.

A major problem with the current situation is that the pubcos have the whip hand. There have been many cases in which large pubcos have imposed unaffordable rent increases, and have charged excessive prices for unwanted services. Furthermore, they have often failed to meet the promises they made when the lease was taken, to make necessary repairs and improvements to the pub, resulting in loss of custom. An MRO lease would allow a licensee to run a pub as his or her own business, and potentially get a much fairer reward for all the effort and risk involved.

But, as explained by Dave Mountford, in an excellent talk on the new deal, which he gave at Derby CAMRA's December Branch Meeting, it is not quite as simple as this, and it is not all over yet. For those who don't know him, Dave has been very prominently involved for some years in the campaign for legislation to ensure a fair deal. He has also helped many individual licensees, some in this area, to get a better deal from their pubco under the current regulations.

Dave and his wife Lorraine have experience of both types of lease. They originally leased the Sun at Middleton from Punch Taverns, but after a major bust-up over a rent review, now

run the Boat Inn in Cromford. This they lease from a private landlord who allows them the flexibility to run the pub as a, now thriving, enterprise. It was the Punch experience that set Dave down the crusading path (all rapacious businesses please note that it is easy to set the seeds of your own destruction).

So, how would a Market Rent Option work? The MRO option will be available at key 'trigger points'. The main ones are rent reviews, lease renewals, or after five years from the last of these. Other triggers include: the pubco significantly altering the product choice or price; and events outside the tenant's control that were unpredicted at the time of the rent review, but would have a significant impact on their ability to trade. An example would be a Wetherspoon's opening nearby.

When will things change? Well, even when the amended bill is passed into law, each individual lease to which it applies will have to reach a trigger point before the licensee has the option of an MRO agreement. Some will leap at the brave, but potentially far more rewarding, step of going it alone with an MRO agreement. Other may prefer to remain under the wing of their pubco, at least for the time being. Overall, change may be slow.

So far so good, but there is still a loophole to be closed. The government introduced a badly-worded additional amendment to make the legislation apply only to pubcos with more than 350 tied pubs (in the original wording it was to apply to pubcos with more than 500 pubs of any description). The effect of the change would be that pubcos could release the required number of pubs from tie, but set rent higher than the fair market rate. These now free-of-tie pubs would then have no protection under the new code. The campaign is now fighting this change. The campaigners believe that this was simply an error, rather than a deliberate government attempt to circumvent proceedings, and should therefore be easy to resolve.

There are other dangers. The big pubcos that have behaved unfairly in the past can be expected to defend their interests vigorously. They may well try to introduce an amendment at the next stage of the bill, or to try to devise other means of getting round the impending legislation. We can also expect them to continue to sell off pubs, perhaps at an increased rate, to pay off their debts and to anticipate lower future profits. As a result, we can expect them to turn more

pubs into managed houses, which makes them easier to sell.

For this reason, a key goal for CAMRA and other campaigners is to persuade the government to strengthen planning laws to reduce the ease with which pubs can be converted into funeral parlours, supermarkets and houses, etc. Registering pubs as assets of community value (ACV) is a useful stopgap measure to delay this process, but not the full answer.

Who will benefit? For existing tenants of large pubcos, there's now the prospect of better things to come (Dave and Lorraine will testify to how much better they can be as your own boss as a free-of-tie tenant rather than tied). But tenants will need to do their sums carefully and to get good legal and business advice. New tenants of pubcos will need to take particular care, and be aware that MROs will not be an option at a new agreement.

For microbreweries, there will be potential opportunities both for selling more real ale, and perhaps also for acquiring pubs to provide a showcase for their beers.

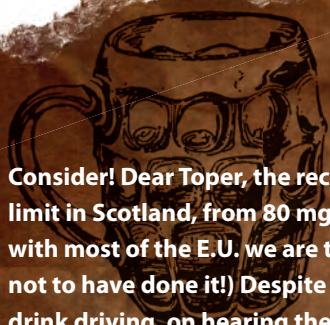
For those pubcos that have been the brunt of so much criticism in parliament and elsewhere, maybe this will be the wake-up call that will make them realize, to adopt Bill Shankly's famous words, that "a pub is not a matter of life and death ... it is much, much more important than that." It's certainly not just a property with a cash register attached. Simply put the pubco will have to "earn the right to operate the tie"

As for we drinkers, we can look forward to the possibility of a greater choice of real ales in more free-of-tie pubs. But we should worry about the possibility that there will be more closures. Eternal vigilance is needed, so please let our pubs officer, Stewart Marshall, (pubsofficer@derbycamra.org.uk) know of any threats to the pubs you visit, or indeed of anything that is changing for the worse or the better.

Tim Williams

Derby Branch Campaigns Coordinator

I'd like to gratefully acknowledge Dave Mountford's help in the preparation of this article, in particular for the copy of the slides from his talk. However, it should not be assumed that the views expressed are the same as his, or indeed those of CAMRA. Any mistakes are mine.



Dear Toper...

Consider! Dear Toper, the recent lowering of the drink driving limit in Scotland, from 80 mg. to 50 mg. - bringing it in line with most of the E.U. we are told. (Well there's a good reason not to have done it!) Despite my own general disapproval of drink driving, on hearing the broadcast media's all too predictable, sycophantic and unquestioning support for the new measure, I could not help but have a wry smile on my face as I recalled a line from the late, great Tommy Cooper, who asserted that as 20% of road accidents were caused by drunk drivers, the other 80% must have been caused by sober drivers, from which he deduced that you were four times more likely to have an accident if you hadn't been drinking.

This of course was nonsense, which is why Tommy got a laugh with it, but it does, however, nicely illustrate that all too often the interpretation of so-called statistical evidence cannot be trusted, especially when that interpretation is coming from our lacklustre, expenses-fiddling political class. And bogus statistical evidence – proving that they are doing it for our own good, or the planet's – is usually to the fore when they are looking for an excuse to increase taxes. For example: petrol duty has to go up to combat runaway global warming (it's snowing as I write this) and the duty on alcohol products has to increase because of the health risks associated with them. As for the latter, the line that always amuses me is, "According to statistics alcohol is a contributing factor in X amount of deaths." Contributing factor? By that open-ended meaningless phrase, do they mean for example, that someone had a hereditary heart condition, and so

The Return of a Dreaded Spectre (Backed up by Statistics)

could have popped his clogs at any moment, but he just happened to do so after quaffing half a dozen pints in the local?

Perhaps the half dozen pints didn't help matters, but surely it was the heart condition that killed him? And what if by spurning the fatal six pints in favour of over-priced mineral water he had survived his visit to the dreaded den of drink, only to have had the pub sign drop on his head as he was leaving the building, thereby fatally injuring him? I'm sure that to prove a point this unfortunate accident could be construed as an alcohol related death too, as could someone being run down by the drayman's horse!

Now consider this, Dear Toper: as a country we are running a budget deficit and politicians of all flavours, agree that the nation's books need to be balanced. So whoever wins the next general election will be looking to increase tax revenue, and as many of our workforce don't earn enough to pay a significant amount of income tax (that's what

happens in a low-wage economy) and the rich will simply move overseas if asked to stump up, the next Chancellor, whoever he or she might be, will probably rely on that old standby – stealth taxes, and that could very well mean the return of that grim spectre the Beer Duty Escalator, no doubt justified by bogus statistical evidence based on a pub sign dropping on someone's head. Consider that, Dear Toper!

D.T.



Wirksworth Brewery News

After nearly 7 years at the helm Jeff Green owner and head brewery at **Wirksworth Brewery** has finally decided to hang up his wort stirring paddle and retire, Jeff has sold it lock stock & barrel to Keith Marshall Clark the proprietor of the Old Bear Inn at Alderwasley. The last beer brewed at Wirksworth was Laura Rose on the 7th of Nov by Jeff and Keith with the removal of the brewery taking place from the 21st. The plan is that disused stables at the rear of The Bear are to be refurbished and fitted out to make them fit for purpose to accommodate the brewery. Names and recipes of Jeff's beers were sold in the deal with the plan being to recreate a number of them, we would not expect brewing to recommence at its new home until the New Year.

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DerbyCAMRA BranchDiary

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

JANUARY

Thu 8th - Branch Meeting – Alexandra Hotel, Derby - 8pm.

Fri 30th - Annual Beer Census Crawl, Derby – 7pm.

FEBRUARY

Thu 5th - Branch Meeting – Bell & Castle, Derby - 8pm.

11-14th - National Winter Ales Festival, the Roundhouse, Derby.

MARCH

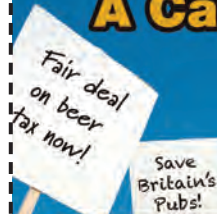
Thu 12th - Branch Meeting – Brunswick, Derby - 8pm.

APRIL

Wed 8th - Annual General Meeting – Flowerpot, Derby - 8pm.

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

A Campaign of Two Halves



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Address _____

Postcode _____

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I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

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* 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 at 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 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 note that you will.

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& Beer Drinkers**

**Enjoying Real Ale
& Pubs**

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Crossword

No 43 by Wrenrutt

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

Across

- 1 Caps set differently can reveal different facets (7)
- 5 Investigate informally (4,3)
- 9 Two men combine to form a type of round-table matters (9)
- 10 A Gujarat habitat contains an Indian kind of chariot (5)
- 11 A Derby pub, twice Wetherspoon's Cask Ale Pub of the Year winner (9,4)
- 13 Type of curved street or moon (8)
- 15 Norfolk brewery Whitbread closed in 1960, but independently reopened 2013 (6)
- 17 Medical condition once known as 'dropsy' (6)
- 19 "I do men" ex-officio shortly for a Mozart opera (8)
- 22 Timid like a bird (6-7)
- 25 Opening for a jazz or popular music piece (5)
- 26 Greek letter and recently for stamp collecting (9)
- 27 Luggage item which does its description (7)
- 28 Sort out tie I set for a Black Forest lake (7)

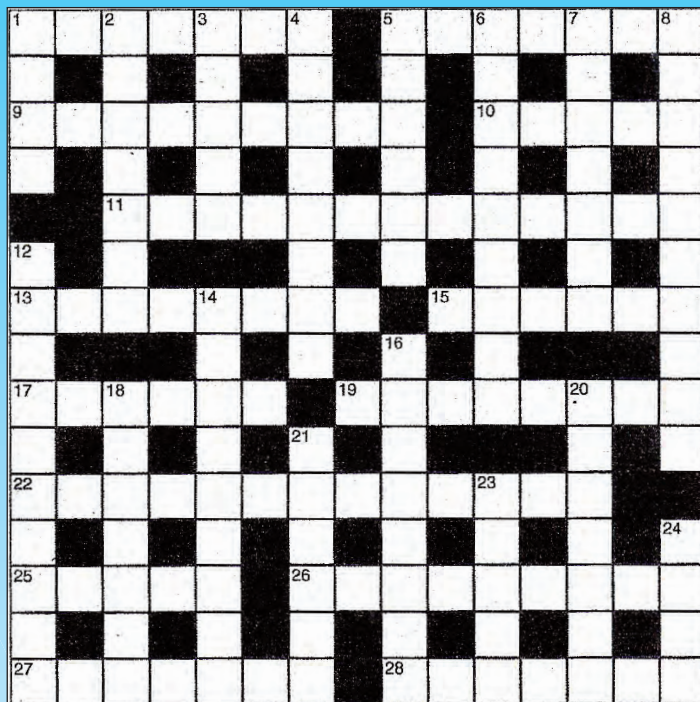
Down

- 1 Moby-Dick's villainous sea captain (4)
- 2 Fit to drink, but sounds like it could be pocketed too (7)
- 3 A spirit confined to barracks shortly? It's only a morsel (5)
- 4 The sort of jenny for making thread (8)
- 5 I nasty being twisted gives one soundness of mind (6)
- 6 A well-rounded, ruby-red ale from Camerons (9)
- 7 Twisted train between two zeros becomes a Canadian State
- 8 Train sorts rearranged could be a portable radio (10)
- 12 Sh! Accomplice without the church can achieve (10)
- 14 The cheesy outcome of Camembert's and Gorgonzola's marriage (9)
- 16 Someone combining thought and agenda: impractical perhaps?
- 18 Of the finger or numbers (7)
- 20 Human pokers (wink, wink) (7)
- 21 Initially holy place (6)
- 23 A characteristic almost attire confusedly (6)
- 24 Jane **** by Charlotte Brontë (4)

Crossword winner is

Steve Bigg

from Hartshorne picked up at Bull's Head, Hartshorne.



- ▶ 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 42 Answers

Across

1. TAGETES
5. CACKLED
9. BRAHMS AND LISZT
10. LASTS
11. APRICOT JUNGLE
13. HAYFIELD
15. AFTERS
17. LOONIE
19. PELL-MELL
22. OLD WIVES TALES
25. TRACT
26. VICESIMAL
27. NATURAL
28. EATING'S

Down

1. TOBY
2. GRANARY
3. TIMER
4. SEASCALE
5. CADETS
6. COLOURFUL
7. LASAGNE
8. DISTENSILE
12. CHELMORTON
14. INITIATOR
16. PENTACLE
18. OLD FART
20. EASTMAN
21. WEEVIL
23. See 9.
24. ALAS

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DERBY DRINKER INFORMATION

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