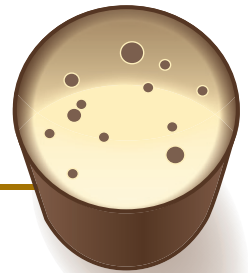


Derby DRINKER



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"Cheers!"

Covering Derby, Ashbourne, Amber Valley, Erewash & Matlock Camra Areas

Issue 166

March/April 2016



Brunswick Inn



DERBY CAMRA PUBS OF THE YEAR 2016



THE ROUNDHOUSE - DERBY

Details inside plus National Winter Ales Festival Report...



DERBY CAMRA Pubs of the Year 2016

Buoyant Brunswick Bounces Back

The Derby Branch of CAMRA has selected its Pubs of the Year for 2016:-

The **City Pub of the Year** is the **Brunswick Inn** on Railway Terrace beating finalists the Alexandra Hotel, Furnace Inn, Golden Eagle and Old Bell to the title.

The **Country Pub of the Year** is the Royal Oak in Ockbrook beating finalists the Chip & Pin in Melbourne and the Boot in Repton to the title.

And by virtue of having the highest overall mark the **Brunswick Inn** has also been crowned **Derby CAMRA Pub of the Year 2016**.

In a close fought competition this year the Brunswick managed to come out on top of the tree and it marks the first time the pub has won it under licensees, Alan Pickersgill & Philippe Larroche who took on the running of the pub just under 2 years ago. Mind you they are no strangers to Derby CAMRA awards having won the Cider Pub of the Year in 2015 and being a finalist in the City Pub of the Year last year as well but to be named the Branch Pub of the Year is the icing on the cake. Credit must be given to them both and their staff for bringing the 'Brunny' back to the fore and making it such a great real ale pub again. And with the onsite Brunswick Brewery brewing some fabulous value for money Real Ales it's nice to see this historic pub doing well again.

Out in the Country last year's winner, the Royal Oak in Ockbrook has taken the title yet again having won it on so many previous occasions. It is simply a great village local right at the heart of community life which has been in the Good Beer Guide for 39 years due to the quality of

its ales and the tender loving care of the family who have run it in all that time; Landlady Olive Wilson, Steve & Jean Hornbuckle and Sally Parrot.

The two winners will be presented with their awards during the coming months and Derby Drinker will be there to capture the presentations for future issues.

Of course as the competition was so close this time it would be remiss not to mention the other finalists involved who pushed the others all the way and were all worthy contenders and each will receive a certificate in due course.

And the Brunswick will now go forward into the Derbyshire Pub of the Year competition where it will compete with the winners of other local CAMRA Branches awards from Amber Valley, Ashbourne, Chesterfield, Erewash Valley, High Peak, Matlock & Dales, Mansfield, and Sheffield. The winner of the Derbyshire round will be announced later in the year after the judging process has taken place.



Alan & Philippe Toast the Award

Anna & Ralf toast the Pub of the Year success

DERBY CAMRA CITY CHARTER BEER FESTIVAL



THE DEMISE & RISE OF BREWING IN DERBY

6-10 JULY DERBY MARKET PLACE



Derby City Charter Beer Festival 2016

The Demise and Rise of Brewing in Derby

This year, 2016, marks two significant anniversaries in Derby's brewing history, one lamentable, the other a cause for celebration. Derby CAMRA is marking both appropriately.

Fifty years ago in 1966 Offlers, Derby's last remaining commercial brewery, closed its gates for the final time.

Apart from a few home-brew pubs such as the Exeter and the Seven Stars and the now closed Flamingo and Firkin in Becket Street that was that until....

In 1991 the phoenix began its rise from the ashes when the Brunswick, appropriately, produced First Brew. Trevor Harris and his team carried the re-ignited torch alone until the Falstaff Brewery flickered into life eight years later. Gradually more breweries opened and the embers gradually burst into flame until, at the time of writing, we have 14 breweries within the city.

As well as lamenting the demise of Offlers the City Charter Beer Festival (July 6th to 10th) will be celebrating the wonderful and award winning Derby brewers and beers and showcasing the best beers and ciders from elsewhere in Britain and further afield.

Come and join us and raise a glass or two to celebrate Derby's wonderful brewers in the Market Place this July.

Paul Whitaker

16
Cask Ales
& 16 Real Ciders
Derby CAMRA Cider
Pub of the Year 2015

Derby
CAMRA Pub
of the Year 2016

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Judging the Chester

InnSpired

Camra members are always willing to give their time in the interests of researching good beer, so the decision between Derby and Chesterfield branches to assist in judging each others' Pubs of the Year gave an opportunity to try some pubs outside the normal area. With this in mind, Martyn, Russ, Steve and Mike set out towards the north of the county with a list of the finalists. Although the pubs were scattered around the Chesterfield branch area, preliminary research showed, rather optimistically, that it would be possible to visit them all in a day by public transport. Looking forward to the experience, we met at Derby Bus Station to catch the Comet.

First stop was the **Shoulder of Mutton** at Hallfield Gate, near Shirland. A ten minute walk, with Russ showing off his hardly worn, pale grey boots (more details later), from the bus stop took us to this pub with glorious views over the Amber Valley. First impressions weren't encouraging as the barman gave us his frank views on Camra when we asked for the advertised Camra discount. However things improved; three cask ales available with Angelina from Coastal being our favourite. The barman also turned out to be very helpful when asked about displaying NWAFF posters – he even gave us some Blu-tack so we forgave his earlier comments. Although the pub was comfortable the tyranny of the bus

timetable meant another walk back to catch the Comet again to Clay Cross. It must be said that our prejudice showed and we weren't expecting a lot from the next pub. This increased as we walked through the town without any sight of the **Rykneld Turnpyke**.

Fortunately some locals gave us directions and we found this ex-Working Man's club. Going in, all our prejudices vanished. This was a pleasant, smartly converted pub but what caught our attention was the sight of 12 cask ales on the bar. Six of these were from the in-house Instant Karma brewery, newly restored to brewing, and six guests. The beers were all in excellent condition and very good value with the house beers at £2.50 a pint. The welcome was warm, with a visit to look at the brew house and being kept up-to-date with the Rams cup-tie. Needless to say, the planned quick half and move on went by the board as we had to make sure that all the beers were equally good. General consensus



Shoulder of Mutton



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field Pub of the Year



Shoulder of Mutton

was that the Instant Karma Chameleon was the pick of the bunch. It was explained that this was originally brewed as a special but was so popular it is now a regular.

Plans were modified and we took a taxi to our next stop, the **Arkwright Arms** at Sutton cum Duckmanton. A completely different style of pub with changing guest beers and a good choice of food. Although food was a possibility we weren't tempted by the beer to stay and a further taxi was booked to take us to the far side of the branch area to the **Gate Inn** at Cutthorpe. It was probably a good job we'd not eaten as this ride was white-knuckle; high speed through Chesterfield town centre and blind bends on country lanes taken on the wrong side of the road in the dark and rain. The Gate is a fine country inn on the moors; very popular in summer. It is fair to say the conditions – dark, cold and pouring with rain – meant we didn't see it at its best, but nevertheless the real fire was very welcome. By this time we were determined to finish our task, so another quick half (Black Sheep, Chatsworth Gold and London Pride were available) and safer taxi back into Chesterfield for our last two visits.

The penultimate stop was Brampton Brewery's tap, the **Tramway Tavern**. As expected a selection of Brampton beers plus Sambrooks. The Impy Dark was good and although the Tramway bitter tasted funny, it was changed without question and the beer immediately taken off. The time for the last bus back to Derby was



Ryknelnd Turnpyke



Tramway Tavern

approaching so down the road to the last stop, the **Chesterfield Alehouse** micropub. On the way Russ had to pause as the sole of one hardly worn boot became detached but he bravely limped on to the pub. Emergency repairs were not possible but time for another half before the bus. We'd only just left when Russ's other boot also decided to part company. The lack of sympathy he'd received earlier moved on to full-blown taking the mick. We knew that Russ gave his heart to Camra but now it was his sole(s) as well! Last bus safely caught, we travelled back to Derby only to see Gareth doing a similar judging.

And the Winner is.....
The Rykneld Turnpyke
as announced by
Chesterfield
CAMRA.

Mike Ainsley



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Paul Gibson recalls a classic, but short lived, pale ale

DBA - A Beer Like No Other

Forty years ago in the famously hot summer of 1976, CAMRA's National Executive was invited to Burton on Trent for the launch of Ind Coope's new, premium pale ale, Draught Burton Ale. It was a defining moment for the fledgling campaign as it represented a volte-face by one of Britain's "Big Six" brewers who, hitherto, had spent millions promoting keg beer and lager to the detriment of traditional draught beer.

DBA had an original gravity of 1047, with alcohol by volume at 4.8%, and the full bodied, bitter-sweet brew was essentially Double Diamond bottling quality, dry hopped in the cask with Styrian Goldings. The late Peter Sunderland was head brewer; the photograph is reproduced courtesy of the Burton Mail. South east England saw 600 Ind Coope pubs trialling Draught

Burton Ale and its instant success persuaded Ind Coope's hierarchy to introduce the beer to 250 Allied Breweries' pubs in the East Midlands from November 1976. In Burton, four Allied Breweries' pubs, including the Roebuck Inn, Ind Coope's brewery tap, were the first stockists of DBA.

Handpump manufacturers, Gaskell and Chambers, put staff on permanent overtime in order to cope with a gargantuan leap in orders as the real ale movement gathered momentum. The depressing sight of circular steel plates on bar tops where handpumps had once been, was making way for the installation of brand new handpumps. Many pubs which had been keg only for years, such as the Wardwick Tavern and The Broadway, swiftly became destinations for discerning beer drinkers eager to sample the new-fangled brew. Back in the day, it wasn't uncommon for pubs to charge different prices in the public bar and lounge and, initially, DBA had a recommended public bar price of 31p a pint. As a comparator, Nottingham brewery beers were around the 20p mark. Cheap, DBA wasn't; good it was.

In the 1970s, unlike today, there wasn't a great deal of choice in Derby as we were in the grip of a Bass/Allied Breweries duopoly with some relief from Kimberley, Home and Shipstone of Nottingham. Derby CAMRA's first campaign in '74 was to cajole the licensees of the tiny number of Allied



pubs with handpumps to retain their real ale. It is to the eternal credit of long serving licensees, Alf and Jean Whitehurst of the Sir Robert Peel near the railway station, that they resisted the onslaught of heavily promoted keg beer. Prior to the Peel stocking Ind Coope Draught Burton Ale, handpumped Ind Coope Bitter was a rebuttal to the fizzy keg beer being foisted onto Derby's drinkers.

Of ten Derby pubs featured in the 1978 CAMRA Good Beer Guide, four sold DBA, indicative of the quality of the ale. It's sad, but worth noting, that five of the ten pubs listed have closed permanently, whilst the future of a sixth, the Rose and Crown,



Sir Robert Peel





Chellaston, hangs by a thread. Regrettably, the Robert Peel is among the casualties.

Moving into the 1980s, the Spa Inn, Abbey Street, run by Peter and Margaret Frame, shifted eight 18 gallon casks each week making it one of Britain's biggest barrelages of DBA, according to Ind Coope's newsletter "The Cellarman". At its peak, DBA's annual output

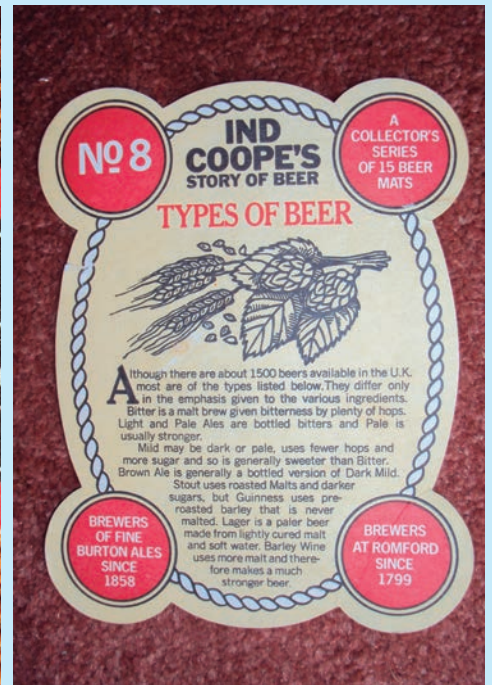
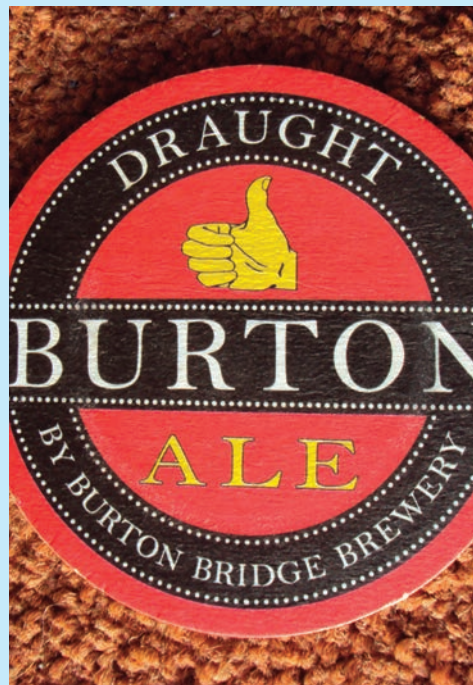
exceeded 100,000 barrels, and there was no finer pint than that served by the genial John Barnes at the White Horse on the Morledge, which was a fixture in the CAMRA Good Beer Guides of the 80s. Ind Coope, recognizing the importance of good cellarman'ship, introduced "The Guild of Master Cellarmen" scheme in 1985, and qualifying licensees displayed an individually numbered brass pump top. Medium and large sized breweries would offer advice and training in cellar management, but these days their demise has left many licensees bereft of this valuable service. The commerciality of DBA was evident in "The Burton Club" which enabled devotees to buy dedicated, etched pint glasses and other merchandise. A set of large, informative beer mats was made available, one of which is pictured.

Draught Burton Ale underwent some subtle changes over the years but remained a heavyweight competitor to the longer established Burton pale ales, namely Draught Bass and Marston's Pedigree. Indeed, DBA won the ultimate beer award, CAMRA's Champion Beer of

Britain in 1990, and later, in 1999, CAMRA's Good Beer Guide described DBA as "a classic, moreish, unspoilt beer".

So what fate befell DBA? Well, despite CAMRA referring a proposed merger of Allied Breweries and Danish giant, Carlsberg, to the Office of Fair Trading in 1991, the Carlsberg-Tetley conglomerate was duly established the following year. A process of brewery rationalisation began and, much to the amazement of Burtonians, Bass bought arch rivals Ind Coope in 1997, despite another OFT referral. Carlsberg – Tetley had the absurd notion that a drop in sales of DBA resulting from reduced promotion would see DBA devotees switch to Carlsberg! The closure of the Ind Coope plant followed in 1999 which was a devastating blow to employees and local drinkers as the death knell sounded for Draught Burton Ale. The brilliant Burton beer was laid to waste having lasted little more than 23 years. In the 21stC, DBA was brewed under licence to Carlsberg-Tetley right up until 2014. History shows that provenance in brewing is important and Tetley (Leeds) and Lees (Manchester),





weren't the only ones who struggled to replicate the unique flavour of DBA.

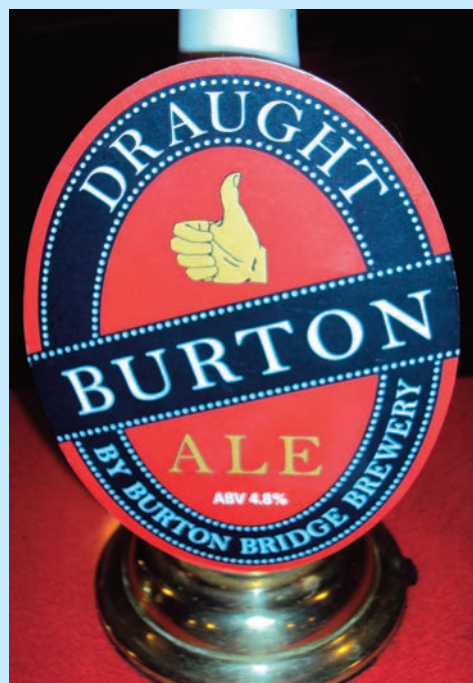
In 2015, former Allied Breweries' employees Geoff Mumford and Bruce Wilkinson, now of Burton Bridge, had the brain-child of brewing Draught Burton Ale sourcing ingredients to match Ind Coope's recipe. It was duly launched, amid a fanfare of publicity, at the Burton CAMRA beer festival on the 26th March 2015. Burton Bridge has an impressive pedigree, being one of the oldest surviving smaller breweries, winning multiple industry awards after

being founded in 1982. Burton Bridge has expanded considerably over the years and runs several tied houses in its home town. Meanwhile, a group of long standing, Derby based CAMRA members; John Arguile, Dave Evans and Les Baynton, collectively known as the Beer Lovers, had collaborated with the expressed intention of commissioning breweries to replicate famous beers from the past. DBA's legendary quality had aroused renewed interest and the Beer Lovers located pubs in Derby, Birmingham and Sheffield to stock Burton Bridge DBA. The common thread

being that all of the licensees had proven cellar management records. A further beer festival appearance at the Derby City Charter Festival only enhanced its reputation and, today, DBA is still part of the Burton Bridge portfolio.

If you want to learn more about Ind Coope brewery, Ian Webster has published an excellent book entitled **The History of the Hand.**

Telephone 01283 299484 or email thehistoryofthehand@gmail.com





Want the latest information at your fingertips?

News of pubs, beer festivals, new breweries, and great new beers don't wait for Derby Drinker. So how do you keep up on the scene between issues?



Simples!



Like **DerbyCAMRA** on **Facebook** for the latest on CAMRA socials and events (most are open to non-members) and for news about the campaign nationally.



Follow **@DerbyCAMRA** on **Twitter** for up to the moment news and gossip from around our local pubs and beer festivals. Pick up what's going on right now.

Visit **derbycamra.org.uk** to find out lots more about the campaign, the local pub and brewery scene. Lots of contacts and links. Also read Derby Drinker and RuRAD.

If you're a **CAMRA member**, join our members' only discussion group (contact pubsofficer@derbycamra.org.uk) and subscribe (free of charge) to our member's only newsletter, Mild and Bitter, contact timwilliams39bhr@gmail.com

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Ashbourne & District CAMRA Branch

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m.grist2@sky.com

Branch News

Pub of the Year

The Branch Pub of the Year voting took place throughout the end of January and into mid-February and the result has now been declared.

The winner is **The Old Dog, Thorpe** with the **Ye Olde Royal Oak, Wetton** being Highly Commended.

The other pubs in the running were:-

The George, Alstonefield

The Vernon Arms, Sudbury

Congratulations to the winners who will receive the certificates over the coming months and photos will appear in the next Derby Drinker.

Pub News

We are pleased to report that the situation regarding the **Yew Tree** at Ednaston has been resolved and that Chris Peach and his team will remain in charge there on a rolling 12-month arrangement. Chris had expressed a possible interest in taking over the currently closed Ostrich at Longford if the Yew Tree didn't work out, but he will now concentrate on the building

up the one pub for now. Tenants are still being sought for **The Ostrich** by New River Retail, the owners of the pub - it is not owned by Marston's as erroneously stated in the last edition.

Planning consent permission is currently lodged with Derbyshire Dales Council for work on **The Green Man** in Ashbourne to convert the old brewery area in the stables into a new pub area - whilst the wait still goes on, it now seems certain that we may soon be able to once again raise a glass of beer at The Green Man on a permanent basis and not just at Shrovetide. Talking of Shrovetide it was Shiny Brewery's turn to run the bar this year at the old brewery with ales from £3.00 a pint probably the cheapest in Ashbourne. The range featured New World, 4 Wood, Wrench Stout as well as the craft keg Shiny Lager.

Tentative plans have been put in place for our 4th beer festival to take place once again at Ashbourne Town Hall from **Thursday 22nd to Saturday 24th September**, a couple of weeks earlier than last year. This is subject to several factors being confirmed, but definite information should be available in the near future.

Diary Dates

**All meetings start
at 8pm**

Tuesday 29th March

Branch meeting,
The Old Dog, Thorpe

Tuesday 26th April

Branch meeting
Smith's Tavern, Ashbourne

Tuesday 31st May

Branch AGM, venue tbc



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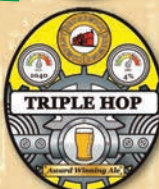
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Derby
CAMRA Pub
of the Year 2016



33 YEARS OF 'BREW'TIFUL BEERS

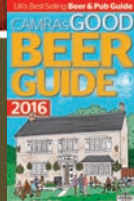
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Cider

with Suzie



I'm at a disadvantage writing this before the National Winter Ales Festival at the Roundhouse because by the time you read it the event will have happened. It's the last of the 3 National Festivals to be held there and I hope it's going to be the best. The current count is 46 different ciders and perries, 7 of them local and 9 of them fruit / unusual flavours. I'm sure you will have been there sampling them. The future of the Winter Festival is not yet decided, but there is every chance it will continue at the Roundhouse, albeit not as a "National" Festival.

Derbyshire isn't, of course, a traditional cider making county and was in the past something of a cider desert. Recent years have seen a marked improvement, with several cider makers starting up. One of them is Woodthorpe Hall. This place takes a bit of finding, being off

the B6054 between Dronfield Woodhouse and Owl Bar but it is worth the effort. Woodthorpe Hall is a delightful old manor house where weddings are held; it is also excellent walking country being on the Sheffield Country Walk. It's a small scale cider maker, the main offerings being Owd Barker and Rubie Suzie (featured at the recent festival). It's made from local fruit, and I'm not quite sure how it achieves a strength of 10.2%, but it certainly is very popular. Another fairly recent cider maker is Ashover, just off the Matlock to Chesterfield road. You head for the Old Poets' Corner in the centre of Ashover, an excellent pub for beer, food and cider. The cider range is particularly impressive and will include a couple of Ashover ciders. The cider operation has been expanding rapidly and has branched out into fruit flavoured ciders, their main offering being a Summer Berries variety.

Not so long ago there was very little Real Cider sold in pubs in these parts, you had to wait for a Beer Festival to get a decent choice. In Amber Valley there are now plenty of pubs selling Real Cider; I'll just pick out three who really go for it. One is the Hunter Arms at Kilburn. This pub is a real success story, having a few years back looked likely to close. It's pretty unusual in having a back room (the Old Slaughterhouse) dedicated to cider, with around 12 on at any one time. OK, there is a lot of Lillys Cider Barn (not my favourite), but plenty of others such as Gwynt y Ddraig. Beside the cider the beer, food and open fire are pretty good too.

Going north a bit to Peashill on the edge of Ripley we find the Beehive Inn, much improved in recent years by the addition of the Honeypot Bar in the beer garden. This bar really goes to town on an ever changing range of ciders, some from

Somerset and some local, such as Bramley Street from Somercotes. It's also the home of Landlocked Brewery, these beers are regularly available and a skittle alley; a very pleasant watering hole on a summer's evening. Not so far off, on the road to Alfreton is the Steampacket Inn at Swanwick. This is another pub which has had its ups and downs, but at the moment it is definitely on an up. There are about 6 ciders usually available, likely to include Westons, Hogans and Abrahams. These brands are perhaps a bit too commercial for the purists taste, but there is nothing wrong with them at all. The pub also holds a beer festival in the summer and is currently Amber Valley's Cider Pub of the Year. Roll on spring, when the 2015 cider will be ready and cider drinkers come out of hibernation.

Wassail

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CAMRA'S GOOD BEER GUIDE 2016

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DERBY CITY PUB OF THE YEAR 2006

CAMRA'S GOOD BEER GUIDE 2016



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Thursday 11am - 11pm
Friday 11am - 11pm
Saturday 11am - 10pm

Non-members

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Thurs £2.50
Fri £2.50 until 3pm and £3.50 afterwards
Sat £2.50 until 5pm and FREE afterwards
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Souvenir Festival Glass £2.50 (refundable) must be purchased on entry.

For further info: contact Shawn on 07504829830 e-mail festival@leicester.camra.org.uk or see www.leicester.camra.org.uk



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Fri & Sat 11.00am - 6.00pm	£2.00 (CAMRA members FREE)
Friday 6.00pm - 11.00pm	£6.00 (CAMRA members £2.00)
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WikiCAMRA#3 – WHO DECIDES WHAT CAMRA DOES?

In this WikiCAMRA you can find out how you can have your say in CAMRA.

Essentially, CAMRA belongs to its members. All members can influence their local branch or CAMRA nationally. Branches are at the heart of CAMRA. They are responsible for campaigning activities in their own areas. Branch members decide, for example, which local pubs go in to the Good Beer Guide and choose Pubs of the Year.

Branches depend entirely on volunteers to do, or to organize, campaigning jobs. Members work together, for each other and for a common cause; they decide how they will do the job. The active members make the branch decisions.

Branch activities are co-ordinated by a committee. Their job is to encourage members to get involved, and to help them get the job done. They also make sure that members are working to CAMRA and branch policy as decided by the membership as a whole.

All CAMRA members can influence the day-to-day running of the campaign in their local area by attending a monthly branch meeting. They can influence the longer-term direction of their local branch by attending the branch Annual General Meeting (AGM). Here, the members present elect the committee and vote on any motions proposed.

Individual members can be appointed to regional and national positions that are independent of branches. For example, Regional Directors (RD) support groups of local branches. Appointments or such officials are made or ratified by the CAMRA National Executive (NE). All officials, including the NE, are volunteers like the rest of us, but do much bigger jobs.

The NE is elected at the annual CAMRA Members Weekend. This also decides policy through the adoption of motions. All members are entitled to propose motions, and all members are entitled to vote. This year it will be possible to cast proxy votes online.



All the above are volunteers, but CAMRA could not function without its paid employees at CAMRA HQ. They are led by a Chief Executive appointed by the NE, and provide the services that members, branches and officials need.

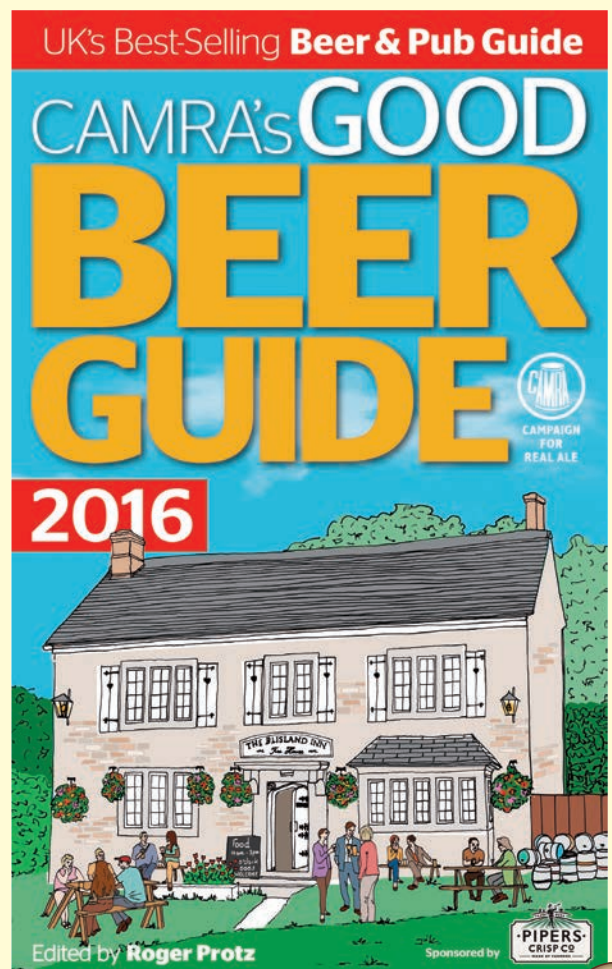
We'd welcome your views on what CAMRA is doing, or should do. Just email one of the contacts given on our website - www.derbycamra.org.uk.

Good Beer Guide On Sale Now

The 2016 Good Beer Guide is now out and is available to buy from the CAMRA website, local bookshops and a few local pubs throughout the area.

It is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale. Now in its 43rd edition, this pub guide is 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 that they all come recommended by people who know a thing or two about good beer. The unique breweries section lists every brewery - micro, regional and national - that produces real ale in the UK, and the beers that they brew. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included. The Good Beer Guide 2016 is the complete book for beer lovers and a must-have for anyone wanting to experience the UK's finest pubs.



Record Attendance sees National Winter Ales Festival bow out in style

Review by Gillian Hough



THE ROUNDHOUSE - DERBY

As I write this we've not actually opened National Winter Ales Festival as today is the 9th of February 2016, however deadlines wait for no one and so I've been asked to sum up how NWAFF 2016 went for Derby Drinker.

I can tell you that today I met with the lovely Sue Rogers, the Volunteers Manager and we updated information regarding who is volunteering and when. With close to 300 staff to email and look after Sue fills this roll with great aplomb and care. We are meeting again in two days time, prior to the last Derby Camra Branch Meeting before the Festival opens, to work out when we must appeal for more hands to come and help serve.

Three days ago, with the support of CAMRA's Head Office in St Albans, the list of 46 ciders and perries went up on the www.nwaf.org.uk website. Yesterday the list of 470 beers we are going to open with went up and today the world beer and mead selection were hosted. We even posted the bus timetable this year before we opened! Unheard of....

At the weekend I had a final meeting with the Beer Orderers Jim Suter and Jim Ward and looking back it was quite a moment. For two years I've been meeting with them once a week for just over an hour each time, and for 3 years before that they both met with my husband Julian weekly. In total over the 3 years Derby has hosted NWAFF we have showcased 318 Breweries and 1210 different beers. That's over 140,000 pints of beer alone supped never mind the cider, perry, mead, or bottled beer.

We created a Festival Special called Absent Friends and selected a Brewery to make the beer to our style. In 2015 it was Dancing Duck who made a hoppy red ale, and in 2016 Wentwell made a strong ginger beer. Officially this beer was to commemorate everyone who had died since The First World War a century ago, the tacit understanding was it included people much closer to us who sadly had died.

Through our Charities we raised money towards a baby scanner, a children's holiday centre and the Nightingale Macmillan Day Unit via Derby Daybreak Rotary. Derby Mountain Rescue put every penny you donated to excellent use keeping us all rescued and safe. They are both wonderful organisations whose members care - and make a real difference.

Not counting the anticipated record breaking success of the 2016 Membership Team, over the last 2 years 383 festival customers have joined CAMRA to add their passion to the campaign. Many of them have already crossed the bar and have been back volunteering here this year. For most the social appeal of CAMRA is a hidden benefit, knowing you can walk into a pub and pick up a magazine like this one and someone is likely to start taking to you, asking you what you think about X or Y.

The bands have expanded as well from Friday and Saturday only 2 years ago to 4 nights of headline bands this year. We've danced to tribute bands the Kins of Leon; Antarctic Monkeys; The Jam Movement; Kazabian; UK Foo Fighters; The Hot Red Chili Peppers; Stereosonics; Muse inc and Viva La Coldplay. Balloon Patrol have kept you smiling not only at the festival but at private weddings and other functions. We've even had a marriage proposal (which was accepted!)

Hosting the Champion Winter Beer of Britain Competition has brought a depth to the styles of beer on offer at the festival. Waiting to hear who has been judged Champion on Trade day is always a highlight.

Media visitors to the Festival have included ITV's News Team; Sky News; Lonely Planet and The Guardian amongst lots of others. The intention always was to leave a legacy for Derby...and it's already happening. I've seen visitors sitting in Derby pubs with maps, which were created by the talented Jok Arguile for the Festival, and we've talked about how much they love the City. Derby has become the Beery Heart of England! Before I moved to Derby I was approached to be a Bar Manager at The



Roundhouse and I loved it. 2016 is my 5th time as Organiser, and I'm stepping down now to let someone else have a go. I wish them all the very best, I'm certain we've only just started opening the door of possibility and that what will follow in the future we can't even imagine.

Thank you if you volunteered with me, or were a customer. We were all part of something very special. Be proud. CAMRA's National Winter Ales Festival, Derby achieved attendance figures never before known. Our beer quality was second to none. Our venue is listed in the Guinness Book of World Records. Our determination carried us through - along with the beer, laughter and cake (of course).

Stop Press!

Record Numbers at NWAFF2016

13,888 customers attended the last NWAFF in Derby before the brand moved off to Norwich. There is a plan to have Derby Winter Beer Festival at The Roundhouse, during February half term but some things have to be ironed out before this is confirmed. 57,000 pints were supped, and the 4 nights of live music went down very well.

Tim Page, CAMRA's Chief Executive congratulated Gillian Hough saying: "Well done to you and all of your team. You have raised the bar this year and the Norwich Branch will do well to follow your example."

Gillian thanks all the Volunteers and customers for their support over her 5 years as Organiser.



Viva La Festival



Hot Red Chili Peppers



Stereosonics



Muse-Inc



Viva La Coldplay

This year's record attendance not only came and 'Lived the Festival' but sang and danced their hearts out to the many great bands on the bill making Derby's last ever National Winter Ales Festival (NWAf) a truly special occasion and one that will go down long in the memory.

For its final NWAf Derby CAMRA pulled out all the stops with 4 top tribute bands headlining Wednesday to Saturday with some fantastic local bands as supports.

Held again in the adjoining marquee of the Roundhouse it all kicked off on the Wednesday which saw local rock band **Fahran** start the proceedings performing their own brand of melodic rock. And what a show they put on particularly as they only received the call 2 days before the event. **The Hot Red Chili Peppers** followed with a brilliant energetic set of Chili's favourites rounding off a great opening night.

Thursday night followed with local band the **Downpage Liberation** blasting out their fresh, catchy indie-rock getting the crowd nicely warmed up for the main band the **Stereosonics** who performed a great selection of classic tunes from the many Stereophonics albums which got everyone singing along and was a great way to close the 2nd night of the Festival. A nice touch too from lead singer, Shane who dedicated one of the songs to Viola Beach, the Indie band who recently lost their lives in a tragic accident in Sweden.

Friday as always is a big night at the Beer Festival and the entertainment lived up to the billing. Old Skool Punk Rockers, **Verbal Warning**, no strangers to the event, got the night off to a lively start playing well known punk covers as well as some of their own excellent material. This got everyone in the mood for the main event, tribute band **Muse Inc** who played an awesome set from their heroes with some truly epic tracks getting the crowd into the spirit of the occasion. A blistering end to the evening then which left us looking forward to the next.

Saturday night promised much and support band the **Ladz from BKK** certainly delivered with their own brand of indie rock and roll setting the evening up nicely for **Viva La Coldplay** to bring the curtain down on the event. And what a way to go out with some fantastic sing-along songs getting the boisterous crowd jumping up and down and dancing around which sent everyone home happy into the night.

This was perhaps the perfect way to close the Festival leaving a warming glow inside and finishing off a cracking 4 days of entertainment. NWAf might be over but surely the 'Festival That Rocks' will be back again next year, we wait with baited breath.

Gal Galahad

Supporting the Supports

This year's NWAf had some fantastic local support bands on, 3 of them up and coming so if you came and enjoyed them then why not follow them through their own websites or social media pages. Search the band's name above on the internet for their details. They all play around the area so why not pop along to one of their forthcoming gigs



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23 THE SMYTHS	3 AYNLEY LISTER
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29 FRED ZEPPELIN	15 CHANTEL MCGREGOR

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AmberValley CAMRA Branch

Contact Nora Harper noraharper@hotmail.com



AMBER VALLEY NEWS

Please check out the branch's website www.ambervalleycamra.org.uk for the latest news and events such as details of Amber Rambles.

Belper Goes Green eco-festival (free entry) takes place again at the town's rugby club, **June 3rd-5th** with A V CAMRA running the real ale and cider bar on all 3 days, opening at 18.30 on Friday - check out the festival's website www.transitionbelper.org & do come along to sup some ale.

Blue Monkey Beer Of The Festival presentation

As shown in the photo alongside, the branch presented Blue Monkey Brewery with their Beer Of The Festival certificate from AVBF Sept'15, their Chocolate Amaretto Guerilla being the first to sell out. The presentation took place on 16th January at The Organ Grinder in Nottingham after which 20 branch members enjoyed a pub crawl around some of the city's finest pubs.

Branch breweries - update (in alphabetic order)

Amber Ales www.amberales.co.uk



After the brewery relocated its 5 barrel plant in May last year, the team continue to "specialise in full-flavoured traditionally styled ale with a modern twist". Ginger Stout 4.0% recently featured at their taphouse, the Talbot in Ripley where opening hours are: Mon-Thur. 5pm-11pm; Fri. 3pm-11.30pm; Sat-Sun 2pm-11pm. Upcoming events at the Talbot include a whisky night on 24th March and hosting a Derbyshire Brewers Beer Festival with an opportunity to "Meet the Brewers" over the Easter weekend (24th-28th March). The annual Amberfest will take place at the brewery on Whiteley Road, off Peasehill, Ripley from 10th-12th June.

Flat Head Brewing Co. on Facebook, tel. 07584 027923

FLATHEAD



BREWERY

Set up last year by Tom Soar in Swanwick, its first brew appeared at 3rd South Normanton B F late last October, named Issue One, a white wine aged pale 4.3%. "In't it mild" followed, a winter 4.5% ale on sale at some local pubs and also available in 500ml bottles.

Landlocked on Twitter @LandlockedBrew www.facebook.com/landlockedbrewery/ Tel 07845 609585



Located behind The Beehive / Honeypot Bar at Peasehill, Ripley, brewer Mike James' beer range continues to grow and is sold as far away as The Ship and Castle in Aberystwyth. He tries to balance regular brews with wild and wacky ones. 'Winter Island' 5.1% combined some English leaf Bramling Cross hops as well as plenty of NZ pellets. 'Nelson's Secret' is a golden Antipodean IPA with NZ and Aussie hop mash up. January deliveries included Danish Mild 1871, based on a historic Carlsberg Mild recipe, at 5.7% and high finishing gravity, its really quite interesting, quite hoppy too....how milds used to be before they got all weak and watery".

Little Bush Brewery

Little Bush Brewery is a four-barrel plant located in the cellar of the Holly Bush pub in the village of Marehay on the outskirts of Ripley. They commenced brewing in May 2015. Current brews include Black Bush Stout at 4% and Fuggler, a strong bitter at 5.2%. For further details go to

<http://www.hollybushmarehay.com/little-bush-brewery>.

Pentrich Brewing Co.

<https://www.facebook.com/pentrichbrewingco/> or twitter.com/pentrichbrewing



Having bought the former Nutbrook Brewery equipment in late 2015, Pentrich left their temporary shared arrangement with Landlocked and bought premises at Pentrich which needed extensive refurbishment. Fortunately, the hard work is nearly done and the brewery is scheduled to open before Easter. They were recently named as "Best new brewery

in Derbyshire" on RateBeer's 2015 Best List. We wish them the very best in their new abode and look forward to drinking their 2016 ales.

Shottle Farm

Located north of Belper and west of A6 towards Ambergate, in late 2015 the brewery opened a new venture, The Bull Shed, an on-site micro-pub in one of the farm's buildings; opening hours are mainly weekends from 6pm Fri. and Sat. with at least 2 brewery beers from the barrel and the rest of the range in bottles. Food is available too - sausages and steak straight from the farm and a pizza oven. Thursday is pie night while steaks and pizzas are on offer Fridays and Saturdays.

.....
Steve Cresswell's new micro pub venture in Belper Market Square - is to be called The Angels, opening in April.



Branch Diary

7th March, 8pm

Beer festival meeting, Thorn Tree, Ripley

12th March, 7.30pm

Survey trip, contact Jane Wallis 01773 745966 to book

17th March, 8pm

AGM and branch meeting, The Pear Tree, Ripley.

9th April, 7.30pm

Survey trip, contact Jane Wallis 01773 745966 to book

28th April, 8pm

Branch meeting, Old Oak, Horsley Woodhouse

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EREWASH VALLEY CAMRA BRANCH

by Mick & Carole Golds
carolegolds@btinternet.com

EREWASH VALLEY CAMRA REPORT

Social Report

A handful of hardy members braved the elements on a draughty January evening to check out three micro pubs in Burton upon Trent.

All found favour, and we finished off with a jar or two in the Coopers (well it would have been rude not to!)

Pub News

Concerning the **Canalside**, Ilkeston - In the last drinker we reported on the reopening of this revived pub, but sadly we now have to report that it was closed once again over the Christmas period and we await further news, hopefully on the positive side.

In the same vein we have to report the closure of **The Butchers Arms**, Langley. Again we await further news regarding its future, as we understand that this is a listed building.

The Castle, Kirk Hallam is closed, and is now called Butterfly Castle Day Nursery

Gallows Inn, Ilkeston is still closed but up for let, as is the The Half Crown, Long Eaton.

The Trumpet at Cotmanhey and the **The Little Acorn**, Ilkeston, were also closed as we went to press, although a notice on the door of the latter states it is only temporary.

On the plus side, the **Kings Head** Ilkeston has reopened as has the **The General Havelock**, Ilkeston, where all real ales are priced from £2.80 – £2.90 per pint with CAMRA discount given, although there is no real cider.

Scott, the landlord of **The Three Horseshoes**, Derby Road, Ilkeston, has informed us of the opening of a 'beer shack' at the rear of the premises in the old stables.

The owner of the newly opened **York Chambers**, on The Green, Long Eaton has informed us that on Monday nights only there will be a CAMRA discount of 30p pint for card carrying members from 4.00pm until closing.

Future Meetings

All branch meetings are held on a Monday and start at 8.00pm.

Monday 7th March - AGM Spanish Bar, South St, Ilkeston.

Monday 4th April - York Chambers, Long Eaton.

Monday 9th May - Dewdrop, Ilkeston this meeting will celebrate the 20th anniversary of the branch.

For further details contact secretary Jayne Tysoe at secretary@erewash-camra.org

Future Socials

On **Saturday 26th March**, we shall be making a social trip to Lichfield City. On a pre-survey trip Michael and Carole found a minimum of 10 pubs all serving cask beer. The way we shall be travelling will be by bus, meet Victoria street B4 stop 10.30 for the 10.40 X38 to Burton, walk round corner to New Street Bay 6 for the 11.30am X15 to Lichfield. A Zig Zag ticket can be used to Burton then a return ticket is needed to Lichfield £4.60, an alternative way is by rail via Tamworth and Lichfield TV. The first port of call will be Duke of Wellington, Birmingham Road, back then to the bus station, then on to The Gate House (Wetherspoons) on St Johns Street

For further details if required ring 0115 9328042 after 6.00pm or see Erewash website www.erewash-camra.org

Forthcoming Beer Festivals

March 24th-27th Thursday - Sunday - The Threshoes, Derby Road Ilkeston in the new stables 16 cask ales and traditional ciders, live music and food.

29th & 30th April & 1st May, Marlpool Ale House and the Queens Head will be having a combined beer festival with a wide range of beers and ciders.

4th & 5th June, Nutbrook Brewery will be holding a real ale festival at the Farm, Stanley Common.

29th, 30th April & 1st May, Harrington Arms, Derby Road, Long Eaton, 12 beers plus ciders, all profits going to assorted charity's.

Camra Discounts

Please remember to show your camra card

The Bridge, Sandiacre – 15p off a pint

Bridge, Cotmanhay – 15p 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 half

Great Northern, Langley Mill – 15p off a pint

Hogarth's, Ilkeston – 10p off a pint

Navigation, Breaston – 10p off a pint

Oxford, Long Eaton – discount available on all real ales

Poacher, Ilkeston – 15p off pint

Queens Head, Marlpool – 20p off a pint, 10p off a half including real cider

Rutland Cottage, Ilkeston – 15p off a pint

Steamboat, Trent Lock – 20p off a pint, 10p off a half including real cider

The Three Horseshoes, Ilkeston – 20p off a pint, 10p off half

Victoria, Draycott – 10p off a pint, 5p off a half

York Chambers, Long Eaton – 30p off a pint Mondays only from 4.00pm till closed



The Crompton Tavern's final swansong?



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Open each day from 12.00 noon

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Entertainment and Food

Dave and Tracey would like to invite you to come and enjoy the quality ales, food and entertainment on offer in our purpose built Ale House.



The Crompton Tavern in Crompton Street in Derby has closed its doors for the very last time, well at least we think it has as there has been several false dawns in recent times when the pub appeared to be closed for good only to open up again a short time later.

Its final chapter came when it opened up again on Friday 15 January and stayed open over the weekend until the beer ran out. Many familiar faces popped along to witness this superb back street boozer bow out in style.

Run since 1989 by Landlord, Perry Bailey and Kate Smith the Crompton was serving top quality Real Ale long before the current crop of favoured Derby pubs and featured in the Good Beer Guide on many occasions. A regular outlet for Timothy Taylor Landlord (rare in this area then) and Marstons Pedigree alongside regular changing guest beers, many of high strength, made the Crompton the go to place on the circuit. The pub was always warm and welcoming with friendly locals and showcased some fantastic artwork on the walls being a keen supporter of upcoming artists.

With Perry's illness it may not open again but it will be really sad day indeed if this pub is lost forever as it has given many people such happy times over the years and has such a unique place in Derby drinking culture. We've seen other back street pubs, the Falstaff, Furnace, Horse & Groom and New Zealand all thriving proving there is a market for such places if the pub is run well and has the right product so there is no reason why somebody couldn't take on the Crompton and bring it back to the fore again.

Gareth Stead



Maypole Dancing to a New Tune



The teams behind The Venue in Derby and Furthest from The Sea Arts organisation have come together to regenerate one of Derby's traditional West end pubs, the Maypole on Brook St that had become somewhat neglected in recent years.

Renamed the **MAYPOLE Café Bar and Theatre** the pub has been refurbished throughout although its essential remains the same as it did before with the front room containing the bar and main seated area and the rear room

becoming a small theatre for 80-100 people. It will offer comedy, live music, dance and spoken word, and will be programmed by Furthest From The Sea. To check out what's on visit the theatre's website at

www.themaypoletheatre.co.uk.

During the day simple breakfasts, lunches and Fairtrade coffees will be served and for the evenings an interesting selection of beers will be on. Two hand pumps offer a choice of ever changing guest beers which on my visit on

opening night was Champion Beer of Britain, Tiny Rebel Cwtch and Welbeck Abbey Henrietta both of which were in fine form. There is also a CAMRA discount of 20p off a pint.

In this day and age with pubs closing right, left and centre it's nice to see that the Maypole hasn't followed suit and by adding a little bit of diversification will hopefully become a real haven in Derby's traditional West End. Derby Drinker certainly wishes them well.

Gareth Stead

REAL ALE PUBS TAKE PART IN DERBY'S NEW MUSIC FESTIVAL

A number of Derby's leading venues have joined forces to launch a new multi-venue event scheduled for **Saturday 9th April 2016**.

The 2Q Festival will see six centrally located venues including **The Guildhall Theatre, The Old Bell Hotel, The Venue, The Hairy Dog, Bar One and Vines** host an eclectic

mix of big name headliners and emerging talent and aims to showcase Derby as a respected and valued music destination.

Tickets will be priced at £20 with a booking fee on top and the event will operate similar to any other Festival in that you exchange your ticket for a wristband which will allow you entry

into every venue subject to capacity limits.

Some of the acts confirmed so far include Reverend and the Makers, Little Comets, We are the Ocean and James Walsh of Starsailor. Check out the website for the full line-up or for further information on the event **www.2Qfestival.co.uk**

MAD in Treacle Town

One of the more pleasurable rewards for working a beer festival is the organisation of a complimentary 'Helpers Trip'. Matlock CAMRA Beer festival itself completed in late October, so by January, a few tricky questions were being posed, along the lines of 'Well, when's the trip then?' The Christmas break (with all its associated irreverent hedonism) was now over, and we needed a new celebration to avoid those January blues, so a jaunt over to Macclesfield was proposed, seconded, carried, and organised in remarkably swift order. So it was on 16th January 2016 the MAD CAMRA Beer Festival Helpers chartered a Lathkill coach and ventured over the wonderfully panoramic but occasionally treacherous Cat and Fiddle, down into Cheshire's stockbroker belt. Snow was abound at the Cat and Fiddle, but the roads were still open, for now.

The Vale Inn

The first pit stop was the Vale Inn at Bollington, a rather niche village just north of Macclesfield, and home to the Bollington Brewery tap. The Vale Inn dispenses beers from their own brewery 150 yards down the road. Nice stuff too. The Vale staff knew we were on our way, and laid on pitchers of virtually every beer they brewed for us to sample. We'd also booked lunch there, and it soon became apparent that the chef was a front runner in whatever completion awards prizes for people commenting "I don't know what this is but it tastes great!" Quail eggs in black pudding anyone? We all feared we'd peaked too early as the coach departed for Macclesfield, dropping us off in the centre. Having been forewarned some of the pubs were a bit on the small side, and being fully aware there's not many thing worse than a few dozen people descending on a micropub all at the same time, we diluted ourselves into smaller groups and set off, each armed with an annotated Simon Ainley Map or the area (He's famous for them) and list of establishments recommended to frequent.

The Snow Goose

Our cadre headed to the Snow Goose on Sunderland Street first, which was (so we were told) one of the smallest establishments on the itinerary. True, the bar area was rather bijoux, but some stairs led up to a spacious and rather eclectically fitted out first floor, which wins the award for the most bizarrely furnished drinking area I've ever quaffed in. There was a collection of sofas, armchairs, stools, and chaise-lounges, from every decade in the last century, none of which matched, and all of which were recognised as something old and tired their parents threw out when they were little. There was even a bed downstairs, for some reason. (I didn't ask). Difficult to say if the collection was either the result of many years of patient searching for the right items, or simply the result of a few days of surreptitious skip diving. I'm guessing the latter, but it was all comfortable, clean, and the beer was good too, even if it was served in ladies glasses.

The RedWillow Bar

The RedWillow Brewery has been operating out of Macclesfield since 2010, and the bar followed on three years later. It's a very stylish place with an emphasis on copper. It's all over the place. The bar is all copper, all lighting is fed by copper pipes, there's even a copper diving helmet in one corner.... Half pints are served in ladies glasses here too. All beers are advertised on a flat screen TV behind the bar, and it's not all their own either. I counted fifteen different beers on offer, thirteen of which were guests. I'm guessing every day must be like a beer festival there, and my pint of RedWillow Wreckless was bob on.

The Wharf

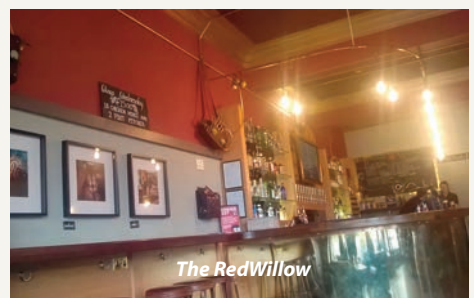
Venturing uphill, we found the Wharf, a recently reopened free-house and a previous 'Cheshire CAMRA Champion Pub of the Year' winner. Our crib sheet informed us the gaffer was a previous Macclesfield CAMRA chairman and extremely passionate about quality ale, so this was a 'must visit'. After ordering libations at the bar, (which appeared to be a canal boat that had cruised through the front door and deposited itself in the centre of the saloon), it struck me that every place we visited so far had had a piano. (The Snow Goose had two)... must be a Cheshire thing. The Wharf is very traditional pub, and I'm happy to say my excellent beer was served in a gent's glass – for the first time in Macclesfield.

The Treacle Tap

In search of further pianos we made our way to the Treacle Tap also on Sunderland Street. Now this was a small pub! It converted from a saddlery shop to a pub in 2010, and won the local pub of the season only six weeks later. Back to ladies glasses though. (Probably also a Cheshire thing). The Treacle Tap seemed a weird name, and information in the pub explained why. Macclesfield also goes by the alternative moniker 'Treacle Town' because of a lorry-spillage many years ago which resulted in its load (treacle) escaping and flowing down Hibel Road, like a river. Lucky it was treacle I suppose. There could be worse spillages – and monikers.

The Jolly Sailor

A brief rendezvous with the full set of revellers back in the RedWillow (so good we went twice) was followed by a trip to the Jolly Sailor, a very thriving and very traditional pub. Everything was just right about the place, down to the exceptional Bass being pulled. I didn't notice a piano, but there must have been one. Early evening now, and January snow was squalling in Macclesfield, probably worse no doubt up at the Cat and Fiddle. We might get snowed in... Not a bad thought really considering the great pubs, great ale and great company on the day. Sadly the hoped-for whiteout failed to materialize, the roads were not taken in (whatever that means), and we all made it back to Matlock, albeit via a quick pit stop in the Cheshire Cheese in Buxton for some Titanic Ales, which rounded the day off quite nicely. A great MAD day out.



Matlock and Dales CAMRA Pub of the Year 2016.

Stanley's Alehouse, Matlock

Anyone walking up Bank Road for the first time will find it quite a steep climb. At the centre of the incline you will find it bisected by the mile long thoroughfare that is Smedley Street. Once called Old Hackney Lane, the name was changed in honour of John Smedley himself, who in 1853 built the famous 'Hydro', which, for a fee probably as steep as the hill, employed hydrotherapeutic techniques to cure the ailments of the more affluent denizens of Great Britain (and her erstwhile Empire too no doubt).

Look across the road from the Hydro and you can still see the classic Victorian small shop frontages, most still in use as shops and offices today. One such establishment has recently converted to a micropub, and goes by the name of Stanley's Alehouse. Previously known as Café Central, Mick and Miche McMaster, owners of Derbyshire's Bumpmill Brewery bought the lease on the underperforming building early in 2014 with the intent to turn it into Matlock's first micropub.

There are no hard and fast rules as to what a micropub is. The definition according to the Micropub Association (yes, there is one) is 'a small freehouse which listens to its customers, mainly serves cask ales, promotes conversation, shuns all forms of electronic entertainment and dabbles in traditional pub snacks' - Their basic premise being KIS, KIS - Keep It Small, Keep It Simple.

Stanley's loyally adheres to these principles. Six (mostly local) real ales are dispensed, with two further handpulls supplying real cider. The ever expanding pump-clip collection behind the bar is testament to how many different ales have been on sale since they first opened in July 2014, fittingly on Independence Day. Conversation flows freely, and the bar is often furnished with complimentary snacks ranging from peanuts through to bespoke olive-based hors-d'oeuvres. (Although



Nigel did distribute complementary Pickled Onion flavoured Monster Munch once, to much acclaim!) Live music is played on Thursdays, but it's not of the eardrum shattering variety. More cool licks from musicians who know what they're doing, do it well, and are happy to share it.

So how are they doing? Well Bumpmill's own 'Thunder Road' bitter won the Beer of the Festival at the Matlock Beer Festival in October 2015, (held just over the road in the old Hydro, now County Offices on Smedley Street), and more recently Mick and Miche have now added to their awards haul, because the Matlock and Dales CAMRA 2016 Pub of The Year has now gone to Stanley's Ale House. Congratulations to them, and I'm sure there will be more awards to come.

Stanley's is right on the corner of Bank Road and Smedley Street. You can't miss it as it's got two huge picture windows with 'Stanley's' tastefully etched into them, both affording great views of the Derwent Valley towards Ambergate. It's a bit of a climb but well worth it. (The sooner someone brings the tram back the better). If you do plan to visit, please note currently the pub is closed Monday to Wednesday, with doors opening from 5pm Thursday, and from 2pm Friday, Saturday and Sunday.

Cheers, Tony Farrington

PS. For the record, I had to look up how to spell hors-d'oeuvres, I'm not totally sure if hydrotherapeutic is a real word or not, and I once saw Warwick Davis being winched to safety off a Cromford cliff face from Stanley's picture windows. True story.



Stanley's Alehouse

MAD Branch Diary

Thu 17th March

Branch Meeting at 8pm, at the County & Station
Matlock Bath

Sat 19th March

Burton Beer Festival. Catching the 10.36 train from
Matlock

Sat 2nd April

Newark Pubs by train. Times TBA.
Updates will be on the website

Sat 16th April

Trip round Wirksworth Area Rural Pubs (Brassington,
Carsington etc). Transport will be arranged.
Check website for updates.

Pubs with CAMRA discounts in the Matlock and Dales area

**The Crown (Weatherspoon's)
Bakewell Road Matlock**

Cash discount on either presentation of membership
card, or presentation of CAMRA vouchers apply (but not
at same time). Vouchers have some restrictions printed
on them.

**Old Bowling Green
Winster**

Cash discount applies on presentation of
membership card

**County and Station
Dale Road, Matlock Bath**

Cash discount applies on presentation of
membership card

2010

Dale Road, Matlock

Cash discount applies on presentation of
membership card

Fishpond

South Parade Matlock Bath

Cash discount applies on presentation of
membership card

Druid Inn

Main Road Birchover

Cash discount applies on presentation of
membership card



All Change at the Standing Order

There are exciting things happening at the Standing Order including all 50 Real Ales being on at the same time during the March Beer Festival. We asked Sam Swift, Duty Manager to explain...

Here at the Standing Order things are changing quite significantly. Recently we have undergone a management change, with Tom Parfitt joining us from another JD Wetherspoon house, the Wagon and Horses in Chapeltown, Sheffield. In addition to this I have taken over the ale operation at the pub. Together we are undertaking somewhat of an overhaul of our operation, aiming to return to stocking local independent breweries, showcasing the best local beers Derbyshire and the surrounding regions have to offer as well as offering the popular household name ales that are well loved at the pub.

Upon taking over I immediately contacted a significant number of local breweries, some familiar to us, some less so, to try and increase our range and get exciting new beers that our customers may not have tried before. At the Standing Order we really want to try and push local breweries, testament to this is that our newest supplier – Frontier Brewery – is located just a stone's throw from our front door on King Street. One

of the great things about JD Wetherspoon is that we are a free house, being able to order from whoever we choose. Therefore we aim to try and support local breweries and our local area by purchasing ales from small businesses, rather than just large nationwide breweries. This allows us to offer a wider variety of choice for our customer, which can only ever be a good thing.

It suddenly became apparent that our current 12 line operation may not be enough to showcase the amount and range of beers we want to offer. As a result we have taken the decision to split our ale lines, resulting in us being able to have 18 quality cask ales on at all times. We feel this will allow us to accommodate a fantastic range of 12 guest ales, to complement our selection of 6 resident ales. This means we can offer a complete range of ales, from pale ales to stouts and porters and everything in between. At present we continually have on sale: Ruddles Best; the ever popular Marstons Pedigree; Greene King Abbot Ale; Sharps Doombar; Bass as a local favourite and recently we have added Banks's Sunbeam to our regular ales to give us a good quality pale ale on at all times, which is something I felt we were missing somewhat.

Another one of our initial plans was to do something different to past years with our bi-annual ale festival. Normally we open the festival with 9 festival ales, this year with assistance from Derby CAMRA and Chairman, Martyn Reek we are going to open with all 50 festival ales on sale, 36 straight from the cask at a dedicated bar within the pub. This will mean that on the opening Friday we will have a record 54 ales – including our regular ales on sale. We hope you will come down and join us for this brilliant occasion; the first day of our two week-long festival will be **Friday 11th March**. The festival ale price is £2.79 for all pints



although CAMRA members are still welcome to redeem their 50p vouchers during the festival. In addition to this we will continue our tradition of being able to try three thirds for the price of a festival pint, for those who wish to sample more beers on their visit !

We welcome your feedback on the changes that are taking place here, I certainly hope you appreciate the range of beers I am trying to put together and we welcome any suggestions either for specific beers or just more general comments. I am hoping for the pub to have more involvement with CAMRA – as I am aware this has been lacking somewhat over the years and have liaised with Martyn over the possibility of holding a Branch Meeting in the near future. We certainly have the space and would love to welcome CAMRA members here in the not too distant future !

I hope to see many of you in the near future, and look forward to any feedback you may have. Please do not hesitate to contact me at the pub for any enquiries.

Sam Swift

Duty Manager and Ale Champion.



MEAD!!!!!!

There is a drink that in the last few years has been gaining a presence at some of our CAMRA Festivals. A drink beloved of reenactors, pagans, war crafters, larpers and fans of a certain television show involving dragons and ice giants. And beekeepers or apiarists to give them their proper term can't forget about them. Yes, it's Mead.

Personally I've been enjoying mead for a few years (hence its presence in my shop (cunning plug)) but I would point out that that a particular brand readily available in Morrison's is not a good example. It's a bit like comparing your favorite pint by your brewer of choice to a can of something you discover lurking at the back of a cupboard with a best before of 1995 that was only 4% to start with.

So what is Mead? Mead in essence is a fermented honey beverage with its bare bones consisting of water, honey and yeast. The European Union classes it as a wine although traditionally grapes weren't involved. It can be sweet, dry, have fruit & herbs involved and is generally around 10-20% abv although a London meadery, Gosnell's, does produce a 'short' mead of around 5.5% and sparkling. Think of this article as a brief primer to the world of mead!

Alcoholic drinks brewed with honey have a very long history, possibly predating beer and wine. Any environment you find honey you tend to find an indigenous people who have brewed a form of mead and it's not just a European thing with a presence in Africa and Asia as well, such as Ethiopia's national drink Taj. It's even found its way into a few religious texts such as this extract, "In the wide striding Vishnu's highest footsteps there is a spring of mead" which is taken from the Hindu holy book Reg Vedas.

The most obvious association of mead in a historical and mythological context is with Viking invaders and Scandinavians and indeed reading the Norse 'Eddas' will yield the story of mead being taken from the Vanir (old gods) by the Aesir (young gods, headed up by Odin) and associated shenanigans, involving spewing mead, fighting, dwarves and creating a new life form from spit. Too long for a brief article like this! Often in some of these sagas the 'mead of inspiration' is talked about and as such mead poetry, literature, fermentation (itself seen as an art) have been long linked together in history. This makes sense when it is considered that certain cultures consider the bee to be a messenger of god.

Other associations frequently appearing are with marriage (the term honeymoon is thought to be mead related), aphrodisiac properties and longevity of life. This may sound like propaganda from the mead appreciation board but believe it or not there



may be a grain of truth in it. Honeys taken on different qualities (some feel medicinal as well) depending on what plant the nectar is gathered from and traditionally heather honey was though to be the honey of choice for mead brewers. The thing about heather honey though is it has an actual protein content and a highly gelatinous nature making it difficult to remove from the comb. So to combat this our Pictish mead brewer would use the whole hive, regardless of whether the inhabitants were at home at the time, so with the addition of the proteins added by the yeast as well this apparently lead to a very nutrient rich drink and probably the German saying "Bienen kommen eben so weit als Bare" or mead is as strengthening as meat. It also has a similar ring to it with regards to what used to go into 'farmhouse' cider.

There is some discussion by modern mead makers of whether heather mead is really the 'best' honey to make mead with, as they naturally have a greater choice of honeys these days and less concerned about the nutritional content. Heather honey itself has a strong taste and takes a longer maturation to become balanced to the pallet, whereas single-blossom honeys have a more delicate flavor but the general consensus is use your best honey. However, if you are considering become an apiarist avoid locating your hive near a proliferation of Azalea plants or Rhododendrons; apparently a honey consisting of nothing but pollen from these plants is actually poisonous! Apparently one roman army was defeated in this way.

Similar to beer mead has developed in to several styles; these are the main varieties;

Traditional: Contains nothing but honey, water and yeast. With maybe some tannin and malic acid. Also known as 'pure' mead.

Melomel: Will have a reduced honey content with fruit juice added to make up the sweetness and need less maturation. The term melomel can then be split down further to include:

Cyser – made from apple juice and honey

Pymment – Grape juice and honey. Quite a lot of wineries that produce mead go this route unsurprisingly.

Red/Black Mead – made with blackcurrant and honey

Metheglin: The same as traditional mead but with added herbs and spices such as elderflower, ginger, cloves and lavender.

Hippocras: Of Greek origin. Made from fruit juice, honey and herbs noted for their medicinal content.

Braggot: The love child of mead and beer. Essentially beer wort fermented with a significant portion of honey. A quick recipe taken from the Acton and Duncan book "making mead" is as follows: boil together 450g malt extract, 450g heather honey and 7 pints of water, skimming the surface when needed. Add 10grams citric acid and yeast nutrients and let cool to ale fermentation temperature before adding ale yeast. When fermentation has finished rack and mature it for 3 months.

If this article has piped your interest at all here are a few Meaderys to look out for

Lancashire Mead Company
www.lancashiremeadcompany.co.uk

Ninemaids Mead (you can also buy their own honey) www.ninemaidsmead.co.uk

The Rookery www.rookery.scot/

Gosnells www.gosnells.co.uk

If you fancy having a go at brewing your own (or experimenting with some historical beers) a few book recommendations;

Bryan Acton and Peter Duncan Making Mead 16th Edition (Dorset: Special Interest Model Books Ltd, 1985)

Stephen Harrod Buhner Sacred and Herbal Healing Beers: The secrets of ancient fermentation 1st edition (Colorado: Siris Books/Brewers Publications, 1998)

Alex Mills-Bell



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

SURROUNDING AREA

Bell (Smalley)
Blue Bell Inn (Melbourne)
Blacks Head (Wirksworth)
Boot (Repton)
The Brackens (Alvaston)
Chip & Pin (Melbourne)
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)
Swan Inn (Milton)
Vine Inn (Mickleover)
White Swan (Littleover)
Windmill (Oakwood)

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.

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)



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



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
Waterside Inn, Derby	10p off a pint
Broadway, Derby	20p off a pint
Brunswick Inn, Derby	20p off a pint, 10p off a half
Coach & Horses, Derby	15p off a pint
Five Lamps, Derby	20p off a pint
Flowerpot, Derby	20p off a pint
Furnace, Derby	20p off a pint
Last Post, Derby	20p off a pint, 10p off a half
Maypole, 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
Victoria Inn, Derby	30p off a pint
Wardwick Tavern, Derby	20p off a pint, 10p off a half
King Alfred, Alfreton	15p off a pint
Bowling Green, Ashbourne	10% 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
Harpur's, Melbourne	20p off a pint
Hollybrook, Littleover	20p off a pint
Half Moon, Littleover	10% off a pint
Kings Corner, Oakwood	10% off a pint
Windmill, Oakwood	10% 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
Cross Keys, Ockbrook	10p off a pint
Royal Oak, Ockbrook	10p off a pint, 5p off a half
White Swan, Ockbrook	20p off a pint
Wilmot Arms, Chaddesden	30p off a pint and 15p off a half with loyalty card which is free to Camra members
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
Royal Oak, Wetton	40p off a pint
Green Man, Willington	20p 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.

Quality on the edge of Ripley town



Nags Head

Real Ale fans in Ripley have an extensive choice of outlets these days, with the number having increased during the last year or so. Two of the more - established Real Ale pubs do perhaps tend to get overlooked, particularly by visitors to the town who might not be aware of their location or even their existence.

However, taking a short walk from the Market Place towards Alfreton would bring you to the Talbot Taphouse, the Amber Ales Brewery tap and, on the opposite side of the road, the Nags Head. The Talbot is a GBG regular, and has several beers from the Amber Ales range on offer, along with at least one guest beer and a couple of ciders. It's a quiet pub, no juke box or background music here, but there is a Bar billiards table, an open fire and a cheery welcome from Darren, the pub manager. Beer Festivals and other events are a feature of the Talbot, a Dark Beer weekend proving quite enjoyable recently.

The Talbot used to be one of the many Shipstones pubs in Ripley before the demise of that fondly - remembered Brewery, and is situated at the junction of Church Street, otherwise known as Butterley Hill, and Pentrich Road, which soon becomes Lowes Hill. It's a long, narrow building in the style of Derby's

Brunswick and Exeter Arms, and is a one-roomed pub with a central bar. Apart from the choice of ales on draught, there's an extensive range of bottled beer to sample as well. The opening hours are 5-11 Monday - Thursday, 3-11:30 Friday, 2-11:30 Saturday and Sunday.

Directly opposite the Talbot is the Nags Head, a Freehouse which has Greene King Abbot always available, along with a couple of ciders. The Nags is a small pub situated in a row of terraced houses

and shops between Outram Street and Havelock Street. The servery is to the left as you enter, and there is seating either side, with a passage in the middle leading to the pool room. There is also a small stage - the Nags is very much a music venue, with bands playing there every Sunday evening. If you're a lover of heavy rock, then the Nags is definitely the place for you - the band usually strikes up at around 5pm.

Apart from the music scene, the Nags is well worth patronising if you enjoy a good cider or, especially, a great pint of Abbot, which has been excellent every time I've visited the pub. Terry the landlord is a lover of Abbot himself, so it has to be good! The Nags has a dominoes team who usually play their matches on Monday evenings, but that apart it's an excellent watering hole for those who enjoy quality Real Ale in a comfortable environment. There is unobtrusive background music playing, but that takes nothing away from the ambience of the place. The opening hours are 4-11 Monday - Thursday, 2-11 Friday and 12-11 Saturday and Sunday. Both pubs are on the 9's bus route, with stops nearby in both directions.

Trevor Spencer



Talbot Taphouse



Dear Toper...

Consider! Dear Toper, as you stand waiting at the bar attempting to attract the severely-limited attention of a gormless barmaid, who is engaged in something akin to conversation with an equally vacuous colleague, concerning the sleep-inducing plot of some T.V. soap – things could be worse! At least while you are waiting your turn in a pub you are not subjected to an electronic-text-screen which eventually informs you that you're next.

On a recent visit to a doctor's surgery, I found myself still seated in the waiting room long-past my supposed appointment time and facing just such a screen, which, in-between periodically summoning the sick and dying to the inner dens of their respective G.P.s, frequently informed the weary onlooker that due to various patients not turning up for their appointments during the previous month, a staggering six hours of surgery time had been lost! I quickly calculated that if it had not been for those public-spirited absentees, I might well have been sitting there until midnight! As you might imagine, Dear Toper, I was not in the best of spirits when I was eventually beckoned into my G.P.s inner sanctum, and when she asked me if my "tummy" was alright? I rather peevishly told her that as I was well-past my fifth birthday the word "stomach" might be more appropriate. (I assume that if I had cut my finger she would have bandaged my "pinkie")

The trouble is that this sort of infantile dumbing down of the language is becoming all too prevalent – how long will it be before you go into a local and the barmaid asks, "What sort of ickle dwinky winkly would ooh like then?" (If you can attract her attention, that is.)

I fear that like so much else that is bad in modern-day Britain (such as family friendly pubs) this headlong stampede back into the nursery is at least in part the product of the broadcast media: take for instance modern T.V. advertising. Adverts for items such as beer, insurance and many other products, which are presumably targeted at adults, are increasingly featuring childish cartoon characters and grotesque puppets – some of which look like emaciated sewer rats in waistcoats! I find it hardly surprising, that with all of this anthropomorphism of

How's Your Beer Tummy?

animals going on, more and more people are turning away from meat and instead are embracing the shadowy world of the lentil loonies! It might come as something of a timely shock to many of today's T.V.-brainwashed generation, but the cold hard fact is that real animals can't talk, and what is more, they

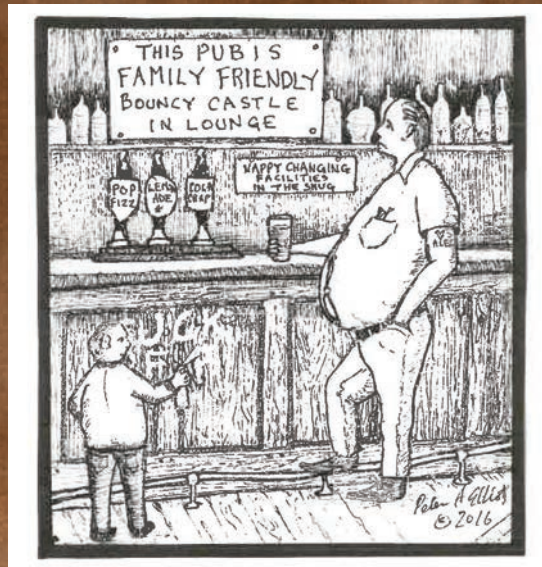
don't wear clothes either – well apart from a few pampered dogs owned by dotty old ladies, that is.

Returning to the creeping encroachment of the infantile, I would draw your attention to those so-called T.V. "news channels" who go into a fit of uncontrolled, wall to wall mourning (to the exclusion of all real news) whenever some drug-addled has-been popstar, or minor celebrity (especially one who's worked for the same broadcaster) dies. Well, I've got news for them: unfortunately millions of decent, hardworking people die every day and their grieving loved ones just get on with life; if they didn't the country would grind to a halt! So grow up and stick your mawkish "lurvvie" eulogies where they belong: i.e. the sort of daytime T.V. programmes that appeal to those lager-fuelled, intellectually challenged, state-sponsored, lard-arsed,

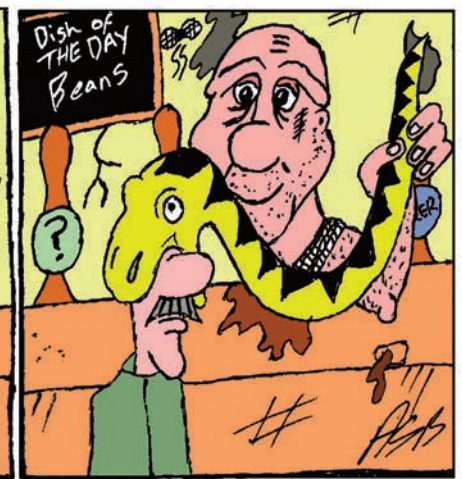
sofa-bound, work-shy, soap-intolerant viewers, who like to watch abject morons confessing their adulterous affairs to their foul-mouthed and equally promiscuous spouses in front of a howling mob of a studio audience, who wouldn't have been out of place at a public hanging in the 18th century!

Meanwhile, Dear Toper, back in the nursery there are those panic-mongering, global-warming-obsessed, T.V. weather jesters, who have taken to giving cute little names to visiting storms. If they are determined to continue with this silliness (and I strongly suspect that they are) they might as well go the whole hog and name them appropriately: for instance a particularly nasty and violent storm could be called "Adolf", whilst an innocuous damp squib of a squall could be called "Watney's Red Barrel". Consider that, Dear Toper!

D.T.



A man walks into a pub



BY ARON T BRADY

Derby Drinker Production Schedule

January/February – **December 10th**

March/April – **February 10th**

May/June – **April 10th**

July/August – **June 10th**

September/October – **August 10th**

November/December – **October 10th**

Copy Deadlines in BOLD

Derby Drinker Online & by Post

Did you know that the latest and previous editions of Derby Drinker are available to read online at <http://www.derbycamra.org.uk/derby-drinker/>

Alternatively if you would like a copy posted to you it is available at a cost of £5 for 4 editions.

Send a cheque payable to Derby CAMRA to

Derby Drinker,

10 Newton Close, Belper, Derbyshire, DE56 1TN.

DerbyCAMRA BranchDiary

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

MARCH

Sat 5th - East Midlands Regional Meeting - Adam & Eve, Lincoln - Noon.

Thu 10th - Branch Meeting - Olde Spa, Derby - 8pm.

Wed 23rd - Social - Little Chester Ale House, Derby - 8pm / Coach and Horses, Derby - 10 pm.

APRIL

1st-3rd - CAMRA Members Weekend - Liverpool.

Wed 13th - Branch AGM - Flowerpot, Derby - 8pm.

MAY

1st-31st - Derby Mild & Ale Trail.

Thu 12th - Branch Meeting - TBC - 8pm.

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

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Crossword

No 50 by Wrenrutt

The Good Beer Guide 2016 is necessary for some of these clues

**Crossword
winner is
Wilf Lawson**

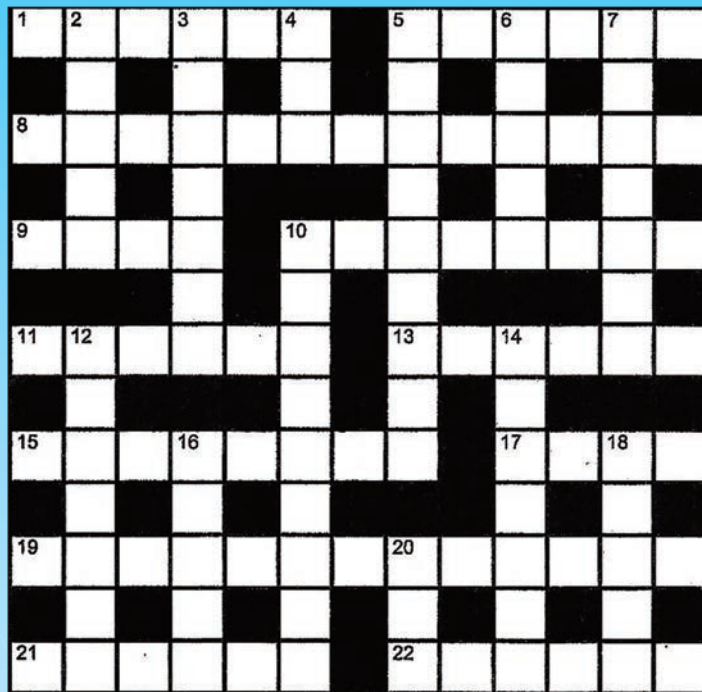
from Burton-on-Trent
picked up at the
Middle Earth Tavern,
Burton

Across

1. A defile and fib to obtain a sheepdog (6)
5. Enclose nice as one can rearrange to cover any eventuality (2,4)
8. Ale house in Burton that was once Bass Brewery's tap (7,6)
9. Welsh emblem about to become a ship's bottom! (4)
10. Push something through like what US travellers go on (8)
- 11/15. Caledonian Brewery's malty beer, which went off the rails 10 years ago (6,8)
13. 'Within Sistine Chapel' phrase includes intention to maintain (6)
15. See 11
17. A religious observance? That sounds correct (4)
19. Warwickshire town where Bath Street's pub Jug & Jester is worth a visit (10,3)
21. Nude is rearranged to be covered by these (6)
22. Shortbread, for example (6)

Down

2. This layer's usually good for the Earth, but is no chicken! (5)
3. Small pieces of solidified lava (7)
4. Preceded with 'h' this is what this does (4)
5. Derby's main shopping centre begins instinctive perception (9)
6. A point in cricket sometimes (5)
7. On in France with a way between mountains is to succeed over all others (7)
10. Soldiers' units within an army (9)
12. Reading desk where a 17 across is often highlighted (7)
14. None of these are attached to a brass band (7)
16. Tip me about for musical times (5)
18. A drunkard, to put it another way (5)
20. Put back a ram (3)



- ▶ Access to Chambers Dictionary and the Good Beer Guide 2016 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.
- ▶ Closing date for entries is Copy Deadline Day (see box below).

Crossword No 49 Answers

Across

1. BRUGES
5. GIGOLO
8. BABINGTON ARMS
9. RYDE
10. WANDERER
11. ABUSER
13. REMOTE
15. CROMLECH
17. ACHE
19. EARL STERNDAL
21. LESSER
22. MURDER

Down

2. READY
3. GUINEAS
4. SAG
5. GOOSNARGH
6. GRADE
7. LAMBENT
10. WORCESTER
12. BARRAGE
14. MEANDER
16. MALTS
18. HALLE
20. RUM

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