# Derby Campaign FOR REAL ALE DRINGS ERROR FOR REAL ALE

Covering Derby, Ashbourne, Amber Valley, Erewash & Matlock Camra Areas
Issue 169
September/October 2016



Derbyshire's Delight as new Pub openings buck the trend



Further details inside plus loads, loads more...

## Derbyshire's New Pub Openings

While pubs continue to close throughout the Country and Derby is down to its lowest total ever there is some light at the end of the tunnel as CAMRA research has shown the number of pubs closing per week has slowed from 27 to 21 and a whole host of new and diverse drinking establishments are cropping up in their place.









Derbyshire like everywhere else has suffered its fair share of pub closures but recent months have seen somewhat of an upturn in the market as we have seen old pubs revived and new ones opened in premises that previously had none. Derby Drinker has already reported on many of these new places and we now have several more to mention.

A Flagship opening should occur in Derby during September for the **Lord Nelson** on the corner of Curzon Street. The pub dates back to around the early 19thC, later rebuilt and is being carefully refurbed by Cellar 5 as their first major venture in the City. The pubs recent incarnation had been as a bar called Deez with no Real Ale so to have it brought back into the fold under its original name is a welcome step indeed. The Lord Nelson of old did serve Draught Burton Ale but the new one is promising up to 10 Real Ales, Ciders and Craft Beers. We await its opening with eager anticipation and will report on it next time. Also in Derby and now open is **Hop Gate** on Sadler Gate. Set in the old Sadlers premises the bar features 14 craft ales from all over and 4 changing Real Ales as well. It's Derby's first major foray into the craft ale scene which is proving popular elsewhere in other cities and we wonder whether others will follow soon. The outer garden is a secluded haven with a fine view of the Cathedral perfect for sampling a wonderfully flavoursome beer. Opening hours are

12-11 Mon-Thurs and 12-1am Fri & Sat. closed Sun. Two others in the pipeline in Derby are **Suds and Soda** on Friar Gate and the **Orange Tree** on George Street and both should be open sometime in September. Suds and Soda will be a speciality craft beer shop and tasting bar while the Orange Tree set in the former Bar 5 premises will focus on cocktails, gin and craft beers but local ales are promised as well. Still in Derby the Wardwick Tavern is now calling itself 'The Wick pub & kitchen' with local ales from Dancing Duck featuring regularly and the Waterside Inn has been taken over by Greene King featuring their usual fayre and ales from the GK range.

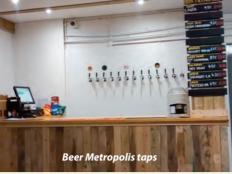
Not far out of Derby in Duffield the **Town Street Tap** micropub has been opened by Tollgate Brewery offering their own and guest ales. Rather uniquely for round these parts the pub offers table service where you get your beer and change brought to you. The pub is fairly spacious and was formally a tea room. Opening hours are 4-10 Wed & Thurs, 12-10 Fri & Sat and 12-3 Sun. It's on the Sixes bus route from Derby, Belper + Ripley or you can catch the train to Duffield station. Talking of Ripley the **Bear & Monkey** micropub has just opened along with the **Crompton Arms** (see article on page 22).

Over in Heanor and surrounds something seems to be stirring in the water as not one but three new micropubs have opened recently, 2 in Heanor and one in Langley Mill. The











Heanor offerings are both close to each other. The **Redemption Alehouse** on Ray Street was the first to open set in a former library and shop and serves up to 6 Real Ales and 12 Ciders (see details on page 23) while the **Angry Bee** only opened August Bank Holiday set in a former Mobility shop on Godfrey Street. Run by Mick Ward & Jonathan Street the pub has 5 Real Ales and up to 8 Ciders. The initial opening hours are Thu 4-10, Fri-Sun 12-10. Why the Angry Bee I hear you ask? Well it was named after Mick's daughter Isabel who came out with the expression after the box of xmas decorations was brought out of the cupboard and a bee and a fly flew out of the box and Isabel

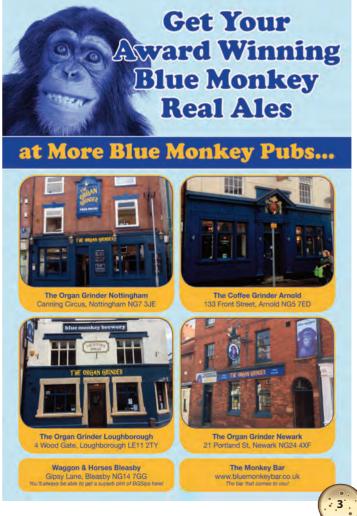
came running into him saying there was an angry bee chasing a worried fly. Well if the venture goes well they have already got the name of their next pub then. In Langley Mill the **Bunny Hop Ale House** opened roughly at the same time as the Redemption in a former shop and also offers up to 6 Real Ales and 12 Ciders (see details on page 23). And the good thing about all three is that you can visit them all on the Amberline bus service from Derby or H1 if going to Heanor.

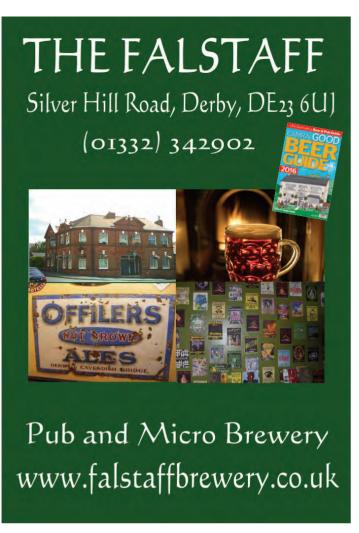
The Amberline bus will also take you to Little Eaton where Shiny Brewery's **Beer Metropolis** is now open situated in units just behind the Queens Head pub. Opening hours are Thu-Sat 2-10pm. As well as an array of craft ales & Real Ale to drink onsite there is a choice of hundreds of bottled ales to drink in or take away. You can also see the impressive brewery vessels through a screen by the bar.

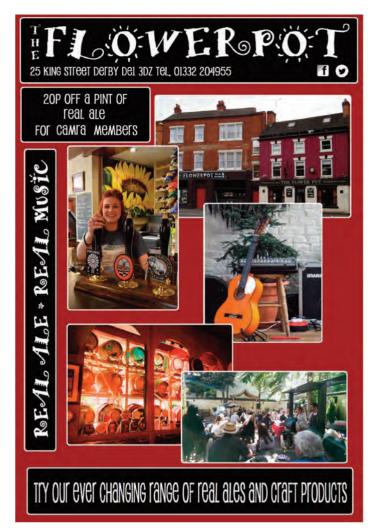
It's certainly hard to keep pace with all these new openings and no doubt while you reading this there will be one or two more in the pipeline as well but after years and years of constant closures it's nice to have a bit of good news on the pub front for a change and long may it continue.

**Gareth Stead** 











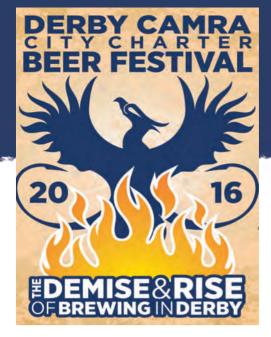
## Dressed to impress at the City Charter Fest











The Derby CAMRA City Charter Beer Festival has once again been wrapped up after another very successful year. The event saw 9500 visitors enter the giant marquee that dominated the market place. 22320 pints were consumed by 107 different breweries that were established between 1849 until present day. The weakest beer was 3.3% and the strongest was 8.8% abv.

The entertainment saw Modern Affair once again bringing the house down on the Saturday evening with their upbeat classic sixties tunes, it was certainly a night not to have been missed.

This year saw a trend in fruit/adjunct based drinks. The first beer to sell out was Bridgehouse Chocolate Cherry Stout followed by Fat Pig Elderflower. The theme also continued on the cider bar with the first cider to sell out being Westons Rhubarb followed by Double Vision Cherry. A total of 4130 pints of cider & perry were consumed out of a choice of 36 different varieties available.

200 litres of mead was also supped and the continental bar sold beers from 26 different countries. The CAMRA Membership stand signed up 71 new recruits who we would like to welcome and hope to greet at a branch meeting very soon. Derbyshire Mountain Rescue was on site collecting donations by visitors and also the Royal British Legion who managed to raise £218.74.

The festival committee would like to thank all of the volunteers, breweries, bands and organisations that made the event happen, without their efforts the festival wouldn't have been able to take place or have been the success that is was. Finally they would like to raise a glass to everyone that attended this year... let 2017 planning commence. Cheers!

**Carla Twells** 

Derby CAMRA Pub of the Year 2016

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SUPREME CHAMPION BEER OF THE MIDLANDS - SIBA

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## Pub Protection

## Dont waste the new powers

After years of political failure, pub tenants must now grasp and use their long overdue rights and powers which came into effect this July.

Nov 18th 2014 was a momentous date for UK pubs, as Parliament unexpectedly passed a vital last minute amendment to the Small Business, Enterprise and Employment Bill. New Clause 2, submitted by Greg Mulholland MP, was undoubtedly the most significant legislative event relating to the pub industry since the 1989 "Beer Orders.

Unfortunately the Beer Orders were the subject to disruptive corporate lobbying, whereby the reforms to the beer tie itself were disastrously watered down creating a dysfunctional business landscape leading to the rapid rise of a huge non-brewing pubowning property companies (pubcos).

The scale of the disaster this represented for the pub industry, and local communities, simply cannot be underestimated. Thousands of pubco tenants soon found their beer prices and rents relentlessly escalating, and their profit margins intolerably squeezed.

Business failures inevitably ensued, and ultimately many of the pubs themselves, underinvested and struggling, fell into terminal cycle of decline which too often led to the eventual "liquidising of the asset by the pubco's who simply sold them off for alternative use. The problem is ongoing even now.

The behaviour of the pubcos was scrutinised and condemned by no fewer than four select committees over the years, yet political action was always minimal as industry lobbyists persuaded politicians to take a light touch approach, and to trust the industry to self regulate. Political inaction shamefully prolonged an issue which should have been tackled many years ago, with a mountain of evidence showing that pubs were failing under the pubco model on an industrial scale.

New Clause 2 proposed a direct solution by stating that self-regulation should be replaced with a statutory "Pubs Code", a new legally binding set of rules. It was passed in Nov 2104 but shamefully took a further twenty months for a reluctant Government to enact, as they sent it on a tortuous route through the Parliamentary process. This year's May deadline was inexcusably missed, but the new Code finally came into force on July 21st.

The situation is still by no means perfect. For example not all tenants are covered by the Code – only those of the six largest companies, and there are concerns about the choice of the current choice of Adjudicator – a person felt by many to have fatal conflicts of interest as a former pubco surveyor), however the implementation of the code is a hugely significant development and an enormously significant step in the right direction.

John Arguile (after Paul Crossman)



## **RAISING THE BAR**

## - A TURNING POINT IN PROTECTING OUR PUBS

The London borough of Wandsworth has just become the first local authority to seek to formally protect its pubs from redevelopment by removing 'permitted development rights' from 120 pubs. Included are some pubs that have already closed.

An 'Article 4 Direction', this being the planning directive concerned, prevents those pubs from being demolished or converted into mini-supermartkets, homes or shops without permission. Jonathan Cook (deputy council leader) said he hoped its example, which is a massive increase in the use of this 'tool', would give a lead to other local authorities to follow suit (ref: The Times Wednesday August 17th).

This wholesale protection, in the case of Wandsworth (some café bars are excluded), follows in the wake of Cambridge, who have similarly, but progressively, put part (40) of its historic pub stock in the same category. The decision was to 'recognise the historic, architectural and community value' of Wandsworth pubs.

Closer to home, Derby - the alleged pub capital of the UK - having lost 65 pubs in the last decade is now down to an all time low since records began in 1877. So isn't it time for the City Council to show that they really care about Derby and follow Wandsworth's lead to preserve what many Derby folk regard as one of our few remaining prime assets?

John Arguile

# Jeffery Hudson's Cottage









# An Expedition to the Smallest County in Britain

On Friday 24th June Gareth and I set off for the **Rutland CAMRA Beer Festival** boarding the 10.21am train from Derby changing in Leicester for Oakham. A little County in its own right, Rutland CAMRA fought hard for its independence from Leicestershire in the Good Beer Guide. And in the morning after BREXIT it seemed quite an apt place to go.

Oakham is perhaps well known for the Brewery that started out there before moving elsewhere and one of its regular ales is JHB named after Jeffrey Hudson, the smallest man from the smallest County who was born and lived in Oakham where his well preserved cottage stands.

The Beer Festival is in its 5th year now and I was Festival Organiser for the very first one. It's home is the County Museum, full of agricultural implements worth a visit alone. 40 beers on here and a further 60 on the Towns Ale Trail with free entry to all CAMRA members.

Where to start than with the 'Multim Im Parvo' bar named after its County slogan. I have two new breweries here from within the County boundaries. Nice group of beers to go with the Grainstore range. Moving to the main bar we find the sponsors beer Everards and a range of 28 other beers. This bar is named after the late council leader, Roger Beggy who helped instigate the use of the Museum for this event and ultimately preventing it's closure.

After a few hours sampling beer we decided I would lead a trip around Oakham first calling at **The Lord Nelson** in the Market Place now run by a small Pubco. I used to visit this gem of a pub, sympathetically renovated in 2010. A Festival bar was in operation in addition to the 6 ales on the main bar. Prices are high in this part of the world and this was noticed, but it didn't detract from ale quality.

Onwards to **The Wheatsheaf** on North Street where we met up with landlord and good friend, Dan. This is an Everards tenancy. He had a range of 10 beers on in good condition. As people who know me, I am a devil for a good pint of Tiger and I was not disappointed.

Around the corner is the Steamin Billy pub, **The Three Crowns.** We were greeted with pork pie from Leesons Local Butcher and cheese. They had 10 beers on the bar and gravity pour. All good in condition. A strange beer tasting board exists where you right down what you think the beer tastes of and pin it to the board. This means you read what the customer thinks. Not a bad idea maybe?





Returning towards the Railway Station we called in **The Grainstore Brewery Tap**, an obligatory stop when in Oakham. A pint of Rutland Panther to finish and then the train back to Derby via Leicester. Gareth had not had enough and proceeded to venture to the other pubs in Town. I returned to the Brunswick where a taste for dark ales set in with a few Railway Porters. Gareth joined in a couple of hours later and told me he had been to the **Admiral Hornblower** and **White Lion** as well having more good ale along the way.

Great day, great company.

**Alan Pickersgill** 







## 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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## Derby CAMRA Meet the Publican...

John Moore

THE TAP
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Derby
DE1 2ED

#### **PERSONAL**

How long have you worked in the trade?

#### Where else have you worked as a publican?

Derby (Babington Arms, Broadway), Heanor (Red Lion), Wolverhampton and Lincoln.

Have you worked in any other industries? Mainly in retail.

Are you, yourself, a CAMRA member?

Yes. Since I was a teenager.

#### CAMRA

#### Do you think CAMRA are still relevant today?

Obviously real ale doesn't need saving anymore but I think monitoring beer quality in pubs is still an important part of CAMRA's remit.

#### How could CAMRA improve?

More beer scoring of pubs so The Good Beer Guide is a better reflection of beer quality.

#### Do you offer CAMRA discount?

No, we have our own loyalty card valid in all Derby Brewing Company pubs.

#### Are you aware of WhatPub and the National Beer Scoring Scheme (NBSS) and the link to the Good Beer Guide?

Yes and I think this is an area CAMRA need to concentrate on. There needs to be a much simpler App for mobiles that allows much faster scoring, preferably with one or two clicks. There are other beer scoring Apps that support this.

#### Do you run a LocAle scheme?

As the brewery tap for Derby Brewering Co this doesn't really apply, but yes.

#### Do you think the Pub of the Year competition is rewarding?

Well, I wouldn't mind winning it so yes. Perhaps there is an opening for the best improved pub.

#### **INDUSTRY**

#### What are you views on "Craft Keg"?

I would rather have a pint of cask ale in excellent condition over craft keg every time, but you need to be confident that the cask ale has been well kept. In my pub though, we have had some really interesting craft kegs on recently and they definitely appeal to a new type of drinker who maybe wouldn't drink cask ale. I would rather see someone drinking a craft ale that is hoppy and full of flavour over a bland fizzy lager. I think advances in dispense technology will see craft keg and cask ale move closer together and I think Brewdog's recent announcement that they have developed a way of dispensing 'live beer' in keg form is very interesting.

#### Has real Cider and Perry a future in pubs?

There is definitely a market for real cider and the bag in box means it is easy to dispense and keep in good condition, so I don't see why it wouldn't have a future.

#### Do you see the Micro-pub revolution as a threat?

No, because the atmosphere is not the same as a busy, lively pub so they complement the ale scene.

#### Do you see a future for Real Ale in the UK?

There will always be a future for Real Ale because the experience of enjoying a fine hand-pulled cask ale in tip-top condition in a great pub is one of life's great pleasures.

#### Any other comments you wish to make?

You can follow what is happening at the tap through Twitter: @TheTapDerby

John Moore

1st August 2016

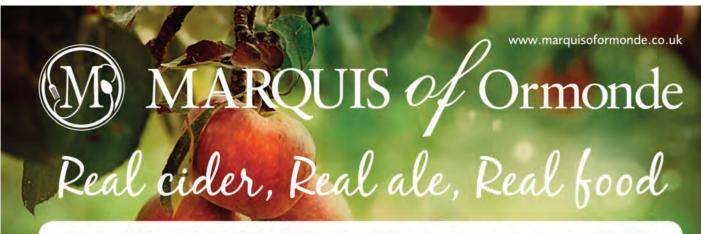
Derbyshire
South
Pub of the
Year 2016
Presentation



The Presentation of the Derbyshire South Pub of the Year 2016 Award took place recently at the Old Oak in Horsley Woodhouse.

A good turnout of locals and Camra members saw the CAMRA East Midlands Regional Director, Carl Brett present the Certificate to Richard and Tracy Creighton, the brother and sister team who rescued, set-up and run the pub together with a fine team of staff and volunteers.

The pub will now go forward into the East Midlands round the result of which should be known early September.



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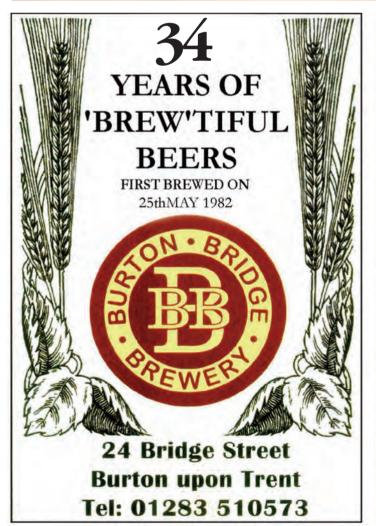
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\*Thanks to the top quality Derbyshire beef, supplied exclusively from our local award winning butcher C.N. Wright of Codnor.



## FIVE LAMPS



# with Suzie

hanks to you, the customers, we have had another successful Derby Summer Festival in the Market Square. OK, the weather wasn't great and it clashed with quite a few sporting events but you still managed to consume well over 4,000 pints of cider and perry! The two Eastern **Counties ciders from** Cambridgeshire, Pickled Pig Porkers Snout and Hubz 'Ang Over went well, as did the old favourites from Gwynt y Draig (Welsh Warrior), Gwatkins (Stoke Red) and Winkleigh (Autumn Scrumpy).

Most in demand of the local ciders was Woodthorpe Hall Rubie Suzie, I'm sure it being 10.2% ABV had nothing to do with it, while Three Cats did well on the Saturday. The quickest sellers were, as expected the fruit ciders, topping the list was Weston's Rhubarb with Double Vision Cherry close behind. Many of these fruit ciders are 4.0% ABV because of Customs and Excise

duty bands which makes them expensive if they are sold any stronger. Nothing wrong as such with a 4.0% drink, the trouble for me is that a fermentation of 100% apple juice will produce a cider of 6 to 6.5%, so if it is sold at 4% you are paying for a lot of water. Still, fruit ciders are extremely popular and will certainly feature prominently at future festivals.

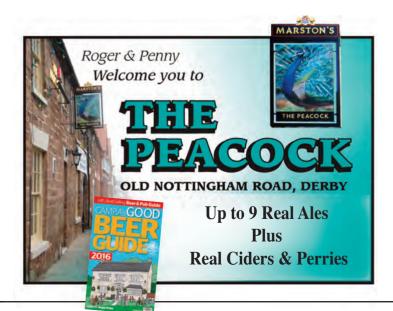
After some doubt about its future the good news is that the Derby Winter Festival will take place at the Roundhouse from 15th to 18th February next year. However, you don't have to wait that long for your cider because from 29th September to 2nd October you can visit the Amber Valley Beer and Cider Festival at Strutts, Belper. Previously a school, this venue provides a more intimate setting for a Beer Festival with an excellent beer range and, of course, plenty of cider. Somerset remains, for me at any rate, the best place for cider and we will have some of their finest

including Hecks, Sheppys, Westcroft (Janets Jungle Juice) and Wilkins. Wilkins Farm, at Wedmore, Somerset is a "must visit" if you are holidaying in the vicinity. We will also be featuring a good range of perries. Perry is a largely forgotten drink, hardly ever found in pubs and kept alive at Festivals, more of which in the next paragraph.

As I'm sure you know perry is made from pears in just the same way as cider is made from apples. While there are plenty of apple varieties grown exclusively for cider making (Kingston Black is probably the best known) you can make a more than passable cider from non-cider apples provided a suitable blend is used. There are also pear varieties grown exclusively for perry making, the difference here is that it is difficult to produce a halfdecent perry unless you use perry pears, making it that much more exclusive. Futhermore, most perry pears are grown in Herefordshire (Blakeney Red, otherwise

known as Painted Lady being the best known). This is where most perry producers are to be found, a quick tour would take in Newton Court, near Leominster; a farm with extensive orchards producing a range of perries, their latest being Panting Partridge, 5.3% and medium sweet. Close by at Ocle Pychard is Olivers, very much a working sheep farm which produces a multi-award winning 6.0% medium perry. Further West at Pembridge is Dunkertons, a bit up-market for some and featuring a restaurant and visitors centre, but probably the biggest planter of perry pear trees in Herefordshire. No trip around Herefordshire would be complete without a visit to Ross Cider & Perry Co. (otherwise known as Broome Farm) at Peterstowe, again extensive orchards, a farm shop, camp site and their latest acquisition, a pub (the Yew Tree). There are plenty more; Herefordshire is a great county to explore.

Wassail



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**DERBY CITY PUB OF THE YEAR 2006** 









## Ashbourne & District CAMRA Branch

**Contact Mark Grist** 

m.grist2@sky.com

#### **Branch News**

#### **Pub of the Season**

The Coach and Horses in Ashbourne has been named our Pub of the Season for Summer 2016. After a recent change of managers and a short redecoration at the end of June, it is thriving with Mark Haworth & Katie Barry at the helm. We held our August branch meeting at the pub and presented them with a certificate.

#### **Pub News**

After 16 years at the helm, Janet Gosling relinquished the tenancy of The Sycamore at Parwich on Weds 10th August. The village shop was set up in a front room of the pub during Janet's tenure and has proved a very

successful amenity for the villagers. Branch members wish her well for the future.

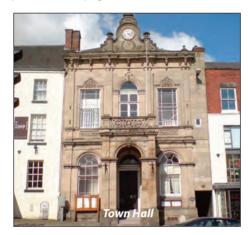
The Black Horse at Hulland Ward has undergone a recent internal refit to both freshen up and open up the bar area, which has resulted in the loss of some original features, particularly the high back settle which formed a corridor entrance to the bar.

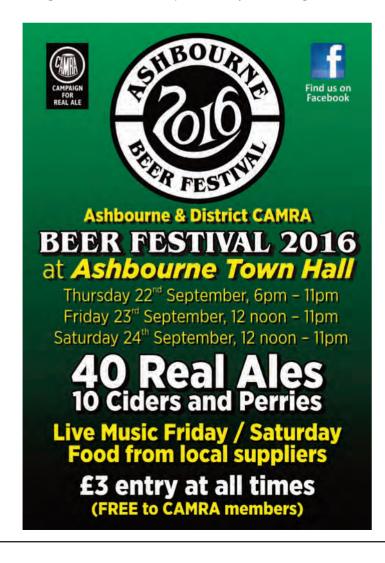
The Ostrich at Longford is open again for business after more than six months closure, now under the managership of one of the young villagers, 18 year old Wade Gilman. Branch members wish him and his staff good luck with the relaunch.

The Shire Horse at Wyaston has now extended its real ale choice from two to four ales. Early guests featured have come from Dancing Duck and Derby Brewery.

#### **Branch Beer Festival**

The beer and cider choice for our festival should be available via our festival Facebook page from late August/early September. See poster on this page for details of the Festival.





### **Diary Dates**

All meetings start at 8pm

Branch meeting
Tuesday 30th August

Coach & Horses, Ashbourne

**Ashbourne Beer Festival** 

set-up from Monday 19th September, open Thursday 22nd - Saturday 24th

September

takedown Sunday 25th

Branch meeting
Tuesday 27th September

Black Horse, Hulland Ward

**Tuesday 25th October**Shire Horse, Wyaston

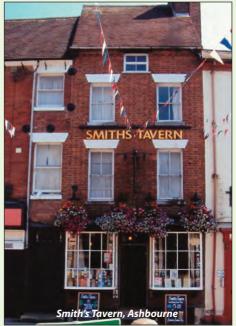
## The Swiff Flies to Ashbourne

Just in time for the Beer Festival

shbourne is the home of Shrovetide football, which sees the town come alive on Shrovetide Tuesday and Ash Wednesday, Between Thursday 22nd and Saturday 24th September, however, Ashbourne will be the destination for many beer aficionados as they head for its annual beer festival at the Town Hall, organized by Ashbourne and District CAMRA. The Swift bus serves the town from Derby bus station; please check the Trent Barton website for times. There are a number of hostelries in a compact area which can be combined with a visit to the festival and Derby Drinker invites you on a tour.

We'll start at the most recent addition, a café bar called **Artisan** on St John's Street. Paul Duke and Rhiannon Fae have made good use of natural materials in this heavily beamed, 16thC low slung building, which incorporates a bottle shop offering no





fewer than 150 world beers. On draught, when I called, were Coastal Brewery, Angelina; Wild Weather Ales, Bohemian Like You; Dancing Duck Abduction and St Austell, Tribute which alternates with Proper Job. Paul is a CAMRA member and, being a beer wholesaler, he's never stuck for choice. Proper Barista coffee is served together with cakes and scones. Artisan is closed on Mondays but live music will feature between 4 and 7pm on Sundays. Whilst here, it's worth taking a look upstairs at the vaulted ceiling, and a big Halloween celebration is planned for Artisan.

Nearby, is the Smith's Tavern with its tall, narrow frontage adorned with lovely floral displays. The inn sign depicting a blacksmith is erroneous as the Smith in question was a wine merchant. Current custodian is Mark Grist, driving force and Chairman of Ashbourne CAMRA, who has made the switch from Smith's regular to mine host with consummate ease. In the late 1970s, Ian Chater ran the Smith's and his coach trips to the Great British Beer Festival in London were the stuff of legend. This was partly on account of lan, who hailed from the Black Country, providing a cask of re-racked Pedigree on board which was duly consumed by thirsty passengers! The Smith's split level interior has three characterful rooms, in a linear configuration, all with black painted beams. The middle room has a huge fireplace. The Smith's has been a pub since 1935 only and is a thrice winner of Ashbourne CAMRA Pub of the Year. On the bar were Amber Ales, Angel Jasmine; Marston's Revisionist Golden Stout; Pedigree; Ringwood, Razor Back; Ringwood, Forty Niner and Banks Sunbeam.

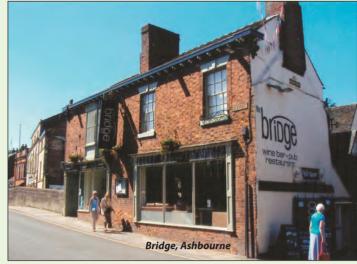


On the hottest day of the year, I trudged up the steep hill, past the Market Place and Town Hall, to find the **Bowling Green Inn** on the corner of North Avenue, where I was relieved to see a defibrillator attached to the wall! Inside there are several rooms with an airy, spacious feel and furnishings and décor in contemporary style. Above the bar on the left, are four Shrovetide balls hovering over handpumps serving Pedigree and Doom Bar. Outside, there's a small, shaded patio but no sign of the bowling green, which I'd guess occupied the car park across the road. The Bowling Green is noted for its steaks and food is available all day.

Dropping back down the hill, the **George** and Dragon stands high above the Market Place with its eye catching, three dimensional moulding, depicting George slaying a dragon. Much enlarged since the days of landlord, Derick Little, the former two roomed layout has been extended into living quarters and an island bar servery dispenses Dancing Duck (Gold on my visit), Marston's Pedigree and New World. Home cooked fayre is served between 12 and 8pm and dogs are welcome. Those staying overnight during the beer festival can rest in en-suite letting rooms available from £55. There's a great, hidden, walled, decked area outside replete with old, enameled metal advertisements.







Exiting the George and Dragon, I admired the three classic E Type Jaguars parked in front of the **Ex-Servicemens' Club** (sign yourself in) which is packed with interesting, historical memorabilia and militaria. An entire wall is devoted to the Shrovetide game and, although I confess to not being a rugby fan, I couldn't help but notice the England shirt autographed by Jason Leonard who won 114 caps. Another island bar dominates a well-appointed interior and Draught Bass plus Doom Bar rub shoulders with a changing guest. Live entertainment is popular on Saturday evenings.

At the bottom of the Market Place, the Olde Vaults was closed but the **White Swan** wasn't, despite having its Brewers'

Tudor frontage clad in scaffolding.

Unperturbed, I wandered in to find a single room broken up by a cosy alcove full of photographs of film stars from yesteryear.

One end of the room has extensive wainscoting with a dart board, juke box and TV screen keeping watch over the pool table. A collection of trophies are a reminder of past sporting triumphs.

Leatherbritches Ynot festivale (named after the Pikehall music festival) together with Pedigree and bar snacks were on offer.

Just below the Market Place, is the 18thC **Horns,** 10 – 15 Victoria Square, and this is a fascinating, five roomed affair on different levels. Centre-left is a room whose exquisite Minton tiled floor was discovered

The Horns

Horns, Ashbourne

beneath four inches of concrete, and a butcher's shop was just one of the properties which the Horns now occupies. Thwaites Wainwright and Pedigree vied for attention and food is served. Ashbourne used to be a real transport hub in the coaching days, and the Lamplight restaurant, opposite the Horns, was once the Tiger coaching inn with Tiger Yard extant.

The White Hart with its rare Evershed brewery window intact was, sadly, closed, but turning into Dig Street at the traffic lights, the Coach and Horses soon hoved into view. This is a 1950s building, presumably built on the site of a much older Coach and Horses, which is now run by Mark Haworth and Katie Barry. Opened out into one large, comfortable room, in which walls are adorned with old photographs and prints, one featuring an Ashbourne Gingerbread recipe, another a Nestle's milk advertisement. Nestle's was a big employer in the town prior to closure in 2003. Food offers abound, including a Lunch Club where, between 12 and 4pm Monday to Saturday, two light bites start at £10. The enterprising management is able to source some interesting brews and Enville, Enville Ale; Springhead, Sweet Lips; Old Speckled Hen and Doom Bar made up a foursome. A stunning, sun drenched rear patio had stylish, semi-circular seating cubicles affording some shade.

Coach and Horses, Ashbourne

Next door is the **Bridge**, Workhouse Yard, which, I'm told, comes to life at night-time with the younger set. Multiple rooms on different levels include one at the rear, set for dining with a beamed, vaulted ceiling. The emphasis is more on cocktails and food than beer but you can still enjoy a pint of the (almost) inevitable Pedigree. Out at the back, there's a conservatory and an impressive courtyard and decked area, complete with bar. Around 1980, the premises were known as Cary's wine bar and were owned by Frank Blunstone who was assistant to Rams' manager, Tommy Docherty, in the late 1970s.

I finished at the white, stucco fronted **Wheel Inn,** Compton Street, handily placed for the bus station. Carpeted throughout, with an interior divided by a long room broadcasting Sky Sports and a juke box, off which is a small side room for darts and pool players. Outside, at the back, are two areas, one for skittles in summer. A trio of real ales comprised of Exmoor Silver Stallion, Draught Bass and, yes, Pedigree.

Ashbourne has suffered its fair share of pub closures; the Wellington, White Lion, Plough, and, most regrettably, the historic Green Man and Black's Head have all ceased trading, but it remains a worthy destination for the real ale enthusiast.

#### **Paul Gibson**



## REAL ALE IN DERBY - ON SALE NOW

This is the tenth **REAL ALE IN DERBY** and records the changes since the 2005 edition as well as detailing all 124 real ale outlets in the city. The price, as it always has been, is the price of an average Derby pint. It will be on sale at the City Charter Beer Festival, from Poyntons, Market Hall and a few local pubs (Alex, Brunswick, etc). It records the current brewery scene and lists ten 'essential watering holes' or 10 pubs you must drink in (before you expire). **John Arquile.** 



#### Ale Trail Winners 2016

Derby CAMRA's annual Mild & Ale Trail took place recently and from the resulting marks received from the people participating in the Trail the winners can now be declared. And for the third year running both the Alexandra Hotel and the Furnace Inn have come out on top proving how consistently good the beer is in both pubs. There is a slight change in the awards though as the Alex won in the Ale category this year while the Furnace triumphed in the Mild category which is the opposite of the last 2 years. Congratulations to both pubs then and presentations will be arranged in due course.

#### CAMRA Beer Festivals

A number of local CAMRA Beer Festival are coming up during September/October so why not pop along and check them out:-

#### 22 Sept – 24 Sept

- Ashbourne – Town Hall (see advert on page 11)

#### 29 Sept – 2 Oct

- Amber Valley – Strutts, Belper (see advert on page 21)

#### 12 Oct – 15 Oct

- Nottingham – Castle (see www.nottinghamcamra.org)

#### 20 Oct - 22 Oct

- Stoke – Fenton Manor Sports Complex (see www.camrapotteries.co.uk)

#### 21 Oct - 22 Oct

- Matlock & Dales – County Hall, Matlock (see advert on page 25)



CRAFT BEER TAPHOUSE AND BOTTLE SHOP

10 keg lines available on the premises
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www.beermetropolis.com

## A walk around Riga

with Trevor Spencer

Ever been to Riga - in Latvia? I dare say some of you have and, for those that haven't, it's definitely worth a visit, although you do have to be careful as there are plenty of pickpockets - one of them had my phone, so I wasn't careful enough!

One of the things I liked about Riga was the numerous green spaces, more than I've seen in most of the cities I've visited. There are also some interesting architectural features, and some unusual ones, including a row of heads outside a building in the Old Town, the main attraction for tourists. They are apparently of famous Latvians, some living and some dead, although one reminded me very much of Wayne Rooney!

Another thing that's plentiful in Riga, and of course most cities, is bars. There are far more than anyone can try on a four-day visit, so I decided to write about my three favourites. The first one is the Banuzis, on Gogola Street. We went in here to escape a heavy shower that started as we were on our way into the Old Town about an hour after we'd checked into our hotel. It hadn't been recommended by any tourist sites, so we weren't expecting

too much, but I'd have to say it was pretty good. Half a dozen draught beers, and the same number of bottled beers were on offer, and we tried a dark local brew which was excellent and relatively cheap at 2.30 eu. We wanted a snack, and that was on offer too, along with a welcoming smile from the lady behind the bar, so all in all a good start, and we called there again later in the week and both beer and service were once again excellent.

On our second day there we decided to try Folkklubs Ala Pagrabs, on Peldu Street in the Old Town. This place had been thoroughly recommended on Tripadvisor, and the reviewers were right. There's a small outdoor area at the front of the bar, but when you go inside it's like stepping into the Tardis, as you go down into a huge cellar bar. It's reminiscent of many English pubs I've been in, with several areas, including a stage where a local folk band were entertaining the customers. The beer menu is very extensive, to say the least, and we chose a locally-brewed dark beer called mezpils, which was so good we had it again. As for food, I had

battered chicken fillet and my friend tried fillet of Baltic cod, both 6.90eu. Both were excellent, as were the cottage cheese fritters we had after -wards. The price was 3.50 eu, and the beer was the same price, and the atmosphere was really good, the place had a definite "buzz", and is thoroughly recommended to anyone visiting riga.

However, if we thought Folkklubs was great, which it was, we soon realised the best was yet to come, as we visited the Rock Café on Marstalu Street, again in the Old Town. Once again we found an extensive beer menu, with something for every taste. Once again, Mezpils was available, so we chose that, but we returned the following night, our last in Riga, and chose Bauskaus Gaisais, another local brew, on that visit. As for the food, we had starters this time – I had chicken soup with cheese dumpling while my friend tried the lamb soup, both delicious, as were the mains, grilled pork chops with vegetables. Ever tried fried ice cream? I have, in strawberry soup, and I can recommend it. All in all, a nice city with great food and, most important, good beer.









## CAMRA's 31st National Breweriana Auction

## Saturday 22nd October 2016

Liver fancied owning a slice of brewing history? Then this Auction is just the thing for you. Run by the Campaign for Real Ale, the National Breweriana Auction returns to Burton on Trent's Town Hall to celebrate its 31st birthday on Saturday 22nd October. It again promises over 150 interesting auction lots; everything from mirrors to trays; wall signs, bottles and books. Plus there are a number of stands selling brewery memorabilia adding to the atmosphere in this wonderful Victorian venue.

There are all sorts of items to decorate your home, many from the Midlands. There is a splendid 1937 coronation jug from Offiler's, a company that brewed in Derby for around 90 years, finally closing in 1966. Two items from Leicester are also on the list: a Hoskin's pumpclip, which brewed for nearly a century before being closed in 2000; and a sign from the Midlands Club Brewery. This brewery, set up in 1921, was originally known as the Northants & Leicestershire Clubs Co-Operative Brewery; it closed in 1969. Another rare item is a trav branded Warwicks' Ales, from Newark's Warwicks and Richardsons brewery. The town's earliest brewing site, dating back to around 1766, Richard Warwick bought the brewery in 1856. It was purchased by John Smiths in 1962 and closed four years later. And who could resist the clock from the Home brewery of Daybrook, Nottingham, which was founded in 1895 and closed by Scottish & Newcastle in 1996 (although the Home Ales brand was resurrected last year).

Needless to say, there are plenty of items from Burton on Trent breweries including Ind Coope and Worthington, and from London: the little pirate from Trumans and the match striker from Reid (of Watney, Combe, Reid & Co.) are likely to attract interest.

But if you are looking for something completely different, one of the odder items is a collection of ten, limited edition, Bill Tidy cartoons originally drawn for the Head of Steam pubs. Guaranteed to keep you amused.

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

Burton on Trent is less than 15 minutes by train from Derby and the Town Hall is just a short walk from the railway station. The event starts at 11am with the opportunity to view the lots and browse the breweriana stands that will also be there. Bidding starts at 12.30pm. Entrance is by catalogue (£2.50), available on the day, or £3.50 (includes postage) in advance, by post from Bill Austin: 07789 900411 or baustin@supanet.com. If you can't get there, postal bids are accepted, just contact Bill. For more information see: http://gac.camrabeerengine.org.uk/vie wnode.php?id=15796

Wheelchair accessible.









## AmberValley CAMRABranch

Contact Nora Harper noraharper@hotmail.com



### **AMBER VALLEY NEWS**

#### Amber Valley CAMRA Beer & Cider Festival 2016 Third year at Strutts for our 7th Festival

The festival will run from Thursday 29th September to Sunday 2nd October 2016. The former Herbert Strutt Grammar School is a grade 2 listed, Edwardian building. Its main hall and classrooms provide a unique, atmospheric venue. Drinks will be served from a marquee in one of the playgrounds.

Strutts is ideally situated on the A6 just outside Belper town centre with the railway and bus stations only a short walk away. Buses stop outside the venue which also has its own car park.

Tickets are not required for any sessions. Come along and pay on the door but be sure to arrive early to ensure admission. Opening times and pricing can be found on our website and promotional posters and flyers. Admission will be restricted to over 18's after 6pm each day. On Sunday admission is free, with any remaining beers selling at £2 a pint.

There will be over 70 ales, together with a good choice of cider, perry and country wines. Two beers have already been reserved for the festival – a speciality Scotch ale and a pale, fruity summer ale. We will showcase a good mix of traditional styles along with some unusual and contemporary beers with plans for a couple of festival specials. The beer and cider list will be available to view on our website www.ambervalleycamra.org.uk closer to the event.

2016 Festival commemorative glasses with third and half pint lines will be available as pint or half pint glasses or tankards. Hire glasses will also be available on sale or return.

From Thursday to Saturday, Farmhouse Kitchen of Belper will be providing a wide variety of hot and cold food with vegetarian options. Soft drinks and snacks will be available at all sessions.

Entertainment covering a wide range of musical styles will be held in the main hall on Friday and Saturday evenings. Thursday and Sunday will be music-free and there will be quiet rooms available at all sessions. Free Wi-Fi is available

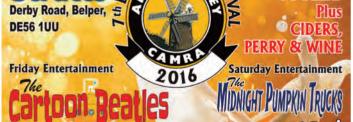
A preview session will be held from 4-6pm on Thursday with free entry to all including non-members, giving you the opportunity to access the full range of beers, ciders and perries without the weekend crowds.

We will be holding a free to enter quiz at 8pm on Thursday for teams of up to four people with prizes of beer or cider for first and second place.

On Saturday, we have a "Meet the Cider Maker" session at 2:30pm with Chris Rogers from Three Cats Cider and a "Meet the Brewer" session at 5:30pm with Mike James from Landlocked Brewery. Tickets £3 each with limited spaces so e-mail us at avbeerorders@gmail.com to reserve your place. Any remaining spaces can be booked at the Membership desk once the festival opens.

We look forward to welcoming visitors old and new and hope you have a great time with us at Strutts.







Food and snacks available at all sessions. Over 18's only after 6pm
Quiet Rooms Available All Sessions
All details may be subject to change without notice. Right of admission reserved.

FOR PRICES & FULL DETAILS SEE:

www.ambervalleycamra.org.uk

#### **Chesterfield Trip**

On a sunny Saturday afternoon at the end of July, a group of us enjoyed a pub walk around Chesterfield. We were fortunate to

We were fortunate to be joined by Pauline



and Lorna from Chesterfield branch who suggested we visit three pubs that we haven't included on our previous visits. We met in the White Swan (Raw Brewery pub) where there was a good choice for our first beers of the day, then walked through the churchyard by the famous Crooked Spire to the Rutland Arms on Stephenson's Place – a traditional, friendly pub with a wide choice of beers from lesser-known breweries. A fifteen minute walk up to St Helen's Street led us to the Neptune and nearby Chesterfield Arms. Everyone on the trip loved both of these pubs with their great beer selection and sunny gardens – well worth the walk out of town and we will definitely be back! Next port of call was the tried and tested Chesterfield Alehouse where we all settled into the pleasant window seating area, then a walk along Chatsworth Road to call at the Tramway Tavern (Brampton Brewery Tap) and The Tap House (Barlow Brewery Tap). All in all a very enjoyable afternoon with top quality beers and ciders supped in good company. Thanks to Pauline and Lorna for sharing their local knowledge.

#### **Branch Diary** - all meetings start at 8pm

**01 September 8pm** Branch Meeting. The George, Lower Hartshay.

**22nd September 8pm** Branch Meeting. Hunter Arms, Kilburn.

## The ever-changing Real Ale scene in Ripley

While it could be said that there are plenty of pubs in Ripley, many of which serve Real Ale, There has been no micropub there, at least until last Saturday, when the **Bear and Monkey**, situated on Oxford Street opened its doors. In true micropub tradition, the Bear has a selection of Real ales, up to 6,including Bear and monkey Ale, the regular beer which is brewed by Amber Ales, and ciders, 6-9 at any one time, on offer. All the ales are on gravity, and the pub is free of TVs and gaming machines, so conversation is



possible. There are also bottled beers, wines, spirits, soft drinks and bar snacks available, with the possible addition of pork pies in the near future. Vicky the landlady also has thoughts on a Beer Festival around Christmas with a few more ales and ciders on. The Bear is a little bit bigger in area than several other micros I have visited, and is somewhat quirky in atmosphere, a conclusion Vicky agrees with! The opening hours are 4-10 Thursday, 4-11 Friday, 12-11 Saturday and 12-10 Sunday, but these may alter in accordance with demand. The Bear is the first pub on Oxford street for several years, and can be found on the right hand side of the road walking away from the Market, next to Bark and bite.

Meanwhile, the **Crompton Arms**, formerly the Crown and more recently the Quub opened its doors at the end of June. The Crompton is a Craft Union Pub Company outlet, and certainly no expense has been spared in its refurbishment. There is just one large room, with the bar to the left as you enter from Derby Road – it's right next to the bus stop. The pub is comfortably furnished,

with a pool table the opposite end of the room from the bar, and has an outside smoking area. It can also be entered through a gate near the car park on Crossley Street. The opening hours are 11-12, later at weekends, and there are a couple of Real Ales on offer, with an increase in the pipeline. Prices are competitive, and there are plans for Beer Festivals to be held periodically. There are around 10 TVs in the bar area, so sports fans who enjoy Real Ale will likely find the Crompton to their taste.

#### Trevor Spencer







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

### **EREWASH VALLEY CAMRA REPORT**

#### **Pub News**

Good news for a change, we have been informed about the opening of 2 new micropubs in our region but as yet have not had an opportunity to visit them as we have been away on our boat in the London region visiting other pubs. The 2 pubs are:-

The Redemption Ale House - 3 Ray Street, Heanor, DE7 7GE, run by Bernadette Lawley and her son James Lawley. Opening hours - Thurs 12 noon to 22.00, Fri-Sat 12 noon to 22.30, Sun 12 noon to 22.00. Free WiFi and Camra discount given. The other new pub is nearby in Langley Mill.

The Bunny Hop Ale House - 19 Cromford Road, Langley Mill, NG16 4ED, run by Nikki Grayson. Opening hours -Thurs-Sun 12 noon – 12 midnight. 6 handpumps, outside garden, upstairs toilets (plans to have one on main floor). Available for private hire Mon – Weds (07877-418245). Photo's of both pubs in next issue.

**Gallows Inn,** Ilkeston on our first visit just after the opening had 2 Shardlow beers, Reverend Eaton and Narrowboat and the pub was relatively busy but on our last visit whilst delivering the Drinker there was no cask beer available?

**The Needlemakers,** Ilkeston also on our last visit is again under new ownership with one beer available Doombar.

#### **Brewery News**

Also more good news on the brewing side, a new brewery:-





**Thorley & Son East Street,** Ilkeston, DE7 5JB but at the moment little information available. We have spotted there beers in The Little Acorn and Erewash Hotel, more next issue.

Old Sawley Brewing Company. Our August Branch Meeting was held at the White Lion, Sawley and after the meeting we were treated to a visit around the new brew house which is situated behind the pub (see photos). It is called the Old Sawley Brewing Company and was officially opened on the 21st July by Carl Brett, the East Midlands Regional Director of Camra. Jim & Claire Bryce the owners of both the White Lion and the brewery along with the head brewer Roo Stone completed the internal works ready for the arrival of the brewing kit at the end of last year. A decision was made to sink a borehole with naturally sourced water giving a unique twist appeal. There beer range includes: Tollbridge Porter; Gold and Spire an amber bitter with fruity notes. They can be contacted on email at info@oldsawley.com for any more information or for sales contact manager Claire Bryce at sales@oldsawley.com or by phone 07786 014198.

#### Socials

The only socials running at moment are the Last Thursday mobiles see website for details. Hopefully a social to Sheffield from Ilkeston's new railway station will be arranged when opened (watch this space).





#### Beer Festivals or other News

If you wish to put any information about any events you are planning or other news items please contact our webmaster Gary on webmaster@erewash-camra.org (if you don't tell us we don't know).

#### Future Meetings

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

**Monday 5th September** – Rutland Cottage, Ilkeston.

Monday 3rd October – Navigation, Breaston. Monday 7th November – Three Horseshoes, Ilkeston (in the Stables bar).

For further details if required contact, Secretary Julie Powell at secretary@erewash-camra.org

#### 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

Hogarths, 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

White Lion, Sawley - 10p off a pint, 5p off a half

York Chambers, Long Eaton – 25p off a pint (Mon-Wed)





## World Hen Racing Championship 6th August 2016

#### The Barley Mow, Bonsall, Derbyshire

A side from the occasional UFO sighting, potential alien abduction, and subsequent unrequited rectal probing, Bonsall is a quiet and unassuming place, best described as a small pleasant village gently dropped into a nook between three rather picturesque dales in central Derbyshire. A normal summer's day in Bonsall usually amounts to nothing more than a few pensioners sitting on the patio outside the Fountain Tea Rooms, contemplating whether to either take tea with their cake, or go daringly continental, and have coffee instead. This would probably constitute a major event in Bonsall. It would undoubtedly make lead headline in the local paper - "Bonsall Day-trippers in beverage quandary!" - If they had a local paper. Which they don't. However, on the first Saturday in August, every year, the Barley Mow in Bonsall hosts the Hen Racing World Championship, and the town completely transforms for the day. No longer a quaint and quiet Derbyshire village, on that particular Saturday the place hums with contagious excitement, somewhat akin to downtown Pamplona just after the bulls are released.

Day-trippers ourselves, we parked at the bottom of the village, and joined the crowds walking up 'The Dale', a single carriageway country lane on which The Barley Mow sits, and passed a few dozen enormous and highly polished Harley Davidsons on the way. (The type of which used to frequent Matlock Bath in huge numbers until a questionable decision by Derbyshire County Council decided to charge them for the pleasure of parking AND to add further insult, limiting their stay to a couple of hours with 'no return' conditions. So now they no longer turn up at Matlock Bath in droves, and no longer spend money at the various attractions (it looked like most their money went mainly on chips, to be honest). It's rather noticeable though, that since the council's decision came into force, three of the five pubs in Matlock Bath either have, or are just about to cease trading. Coincidence?).

But I digress, Hen Racing first took place at the Barley Mow in 1992, and has gone from strength to strength ever since. A lot of the recent success must be down to the huge amount of time and effort put into the event by the licensees, David and Colette. The pub's rather large (for Bonsall) carpark was coned off for the day, and white marguees selling tee shirts, beers, burgers and the like were erected around a small (but pivotal) race track where the hens clucked impatiently, seemingly desperate to do their stuff. One of the marquees turned out to be an outside bar dedicated to Thornbridge brewery, which was where I purchased my first of the day in a disposable plastic glass\*. Seguoia – A dark fruity amber ale at 4.5%. A scan of the runners (no riders here) showed there were ten heats to go through before the semi finals. All the hens participating were listed on a board behind the stewards, with a few interestingly named ones. (Roadrunner, Rocket Ball and 'The White Chicken' were aptly named, 'Vindaloo' was a good one, although there was an undercurrent of insurgency about the proceedings as one entry was called 'ISIS', while another sported the title 'There's a bomb in the car park'. Tensions rose as the first heat was about to commence. The birds were under starter's orders, a hush descended over the assembled crowd..... And they're off....

Anti-climax is too small a word for the actual races themselves. You expect half a dozen hens running like stink towards the finishing line (replete with state of the art photo-finish equipment), but instead all six just wandered around aimlessly, if at all. Some even wandered completely in the wrong direction edging back over the starting line, while most simply gawped inquisitively at the anxious crowd, and pecked nervously at the ground. Eventually one pecked another and was disqualified, before the whistle blew (there's a three minute time box to each race) and it was all over. The winner of the heat being the one NEAREST to the finishing line, rather than the first over it. Well done that hen. ('Bump' she was called). Two heats in and I attempted egress into the Barley Mow itself, but the gueue for the bar was out of the door at the time, so I returned to the less bequeued Thornbridge Marquee and set myself up with a Lord Marples for the next race (A classic bitter at 4%). This was going to be a long day.

















All the beer in all the world could not protect you from the dreadful puns that abound on Hen Race Day

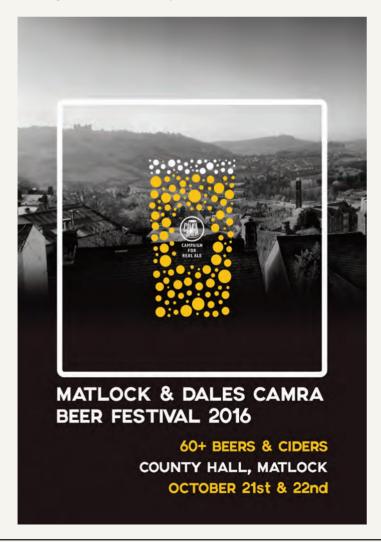
- "So how's your runner going to perform? Well eggs-cellant I think Colette!".
- Come on chickens behave yourself No fowl play!
- "How was the race for you then? Poultry in motion Colette!"

Just before the semis, I'd probably had more than my fair share of Thornbridge and was regularly seeing twelve hens where there used to be six. (That's Thornbridge Jaipur for you), so we wandered back down the Dale to the car. I couldn't say who won, or even if they get a trophy or not, (An Egg Cup perhaps?). The beer won the day for me, and the Barley Mow can expect me again same time next year. I may even bring one of my own chickens too. We have three at the moment (Having totally rebuilt the run after a tragic series of fox-related incidents last year). Hen Solo is looking the sprightlier and up for the challenge, so will doubtless get the nod. Plus she's stopped laying too, so is technically expendable. (Sorry kids – They're not pets you know, as I keep saying).

Apparently there was some other sporting competition going on in Rio de Janiero that Saturday too. Well I bet they didn't have a Thornbridge Marquee there. Brazil's loss is Bonsall's gain.

#### **Tony Farrington**

\*'Plastic glass' – Now there's an oxymoron if ever there was one



#### **MAD Branch Diary**

#### Thu 15th Sept 2016

MAD Monthly Meeting: TwentyTen, Dale Road,
Matlock. 8pm start

#### Thu 20 Oct 2016

MAD Monthly Meeting: Venue TBA: Please check the website: http://www.mad.camra.org.uk

#### Fri 21st and Sat 22nd October

Advance notice for Matlock and Dales CAMRA 4th Beer Festival, one again at County Hall, Matlock.

More details are on the web page. http://www.mad.camra.org.uk/viewnode.php?id=41542.

Alternatively, please scan the Festival ORcode:



## Pubs with CAMRA discounts in the Matlock and Dales area

#### Birchover

#### **Druid Inn**

Main Street, Birchover

Cash discount applies on presentation of membership card

#### **Red Lion**

#### **Main Street, Birchover**

Cash discount available to Birchover Ales only, on presentation of membership card. Discount applies to card holder only.

#### Matlock

#### The Crown (Wetherspoon's)

#### Bakewell Road, Matlock

Discount available on presentation of JD Wetherspoon's CAMRA vouchers. These vouchers have some restrictions printed on them.

#### TwentyTen

#### Dale Road, Matlock

Cash discount applies on presentation of membership card

#### **Matlock Bath**

#### **Fishpond**

#### **South Parade Matlock Bath**

Cash discount applies on presentation of membership card

#### Winster

#### Old Bowling Green

#### East Bank, Winster DE4 2DS

Cash discount applies on presentation of membership card





#### **BREWERY BITES**

News from Breweries in and around the Derby Drinker area

### BOOT BREWERY

It has long been The Boot owner's dream to produce their own beers - brewed especially with their customers in mind. So, in 2015 they invested in a 6 barrel

micro-brewing plant, which was installed at The Boot in Repton to produce their own Boot Beer.

Each brew starts with a carefully guarded recipe then, using the very best malts and hops they produce a range of beers they are exceptionally proud of. Beers that will stand the test of time and beers that they are positive will satisfy the most ardent of real ale drinkers.

All Boot Beers are selling really well. They are sold alongside guests at the Boot, The Dragon and Harpur's of Melbourne resulting in really well known guest beers being thrown away because Boot Beers are outselling them.



ad for the

#### BRUNSWICK BREWING COMPANY

New clips released at the Derby charter beer festival as part of the ongoing Brunswick Brewing Co's 25th Anniverary.

Next in the Engine shed project beers available from mid August. 'Traction' a pale 4.5%, brewed with new age English hops 'Jester' and 'Olicana'.

First brew, the first beer brewed at the Brunswick brewery will be reproduced for the first time in 20 years in September, ready for the Brunswick Inn's beer festival, 5TH to 9th October.

Hopefully brewed with some very special guest brewers!



#### PEAKSTONES BREWERY

PS it's very good ale!

We have recently been enrolled onto the SIBA Food Safety and Quality Scheme.

During the next couple of months we will be attending the Great Food and Drink Fare at Calke Abbey on the 3rd and 4th September and Stone Food and Drink on the 30th of September and 1st of October.

Beer sales remain steady, we have no current plans to brew anything new but will be brewing our seasonal winter beer Submission in October.

Our Micro Pub Crossways in Blythe Bridge continues to perform well.



#### DERBY BREWING COMPANY

Derby Brewing Company is a small family run business with over 30 years brewing expertise.

We have developed a core range of beers covering every beer style and ABC range. Favourites include Business As Usual, Old Intentional and Quint Essential. Each month one or two special beer are also brewed, including our latest '5 Hop' brewed especially to celebrate the Olympics. Not forgetting a craft collection of beers.

In addition to the brewery, Derby Brewing Co own four venues; The Tap, Derwent Street, Derby; The Greyhound, Friar Gate, Derby; The Queen's Head, Little Eaton and The Kedleston Country House, Quarndon

To find out more about Derby Brewing Co visit
WWW.DERBYBREWING.CO.UK.



## DANCING DUCK BREWERY

We are keeping the all the regular beers available; Ay Up, Nice Weather 4 Ducks, 22, Dark Drake, DCUK and Abduction but will also be finding time in the brew schedule to fit in Waddle it be?, Quack Addict, Back sack and quack, Indian Porter, Wot the Duck

Vanilla Infused Porter and Imperial Drake. The brewers are going to be busy!

Over the last couple of months we've installed an external glycol cooling system, new floor and a new cold liquor tank which has made the brewery much more of a quiet, spacious and pleasant place to make beer in. Plans are afoot for a new beer in the Wot the Duck range and trials with the onsite bottling machine are in full flow.



#### DERVENTIO BREWERY

Supplied a brewery bar at the Derby Summer Beer Festival which was successful. Supplied

the beer in July for Belper Games that sold out each day and had to be re-supplied.

Had a stall at Bolsover Food Fair where we ran out of beer.

We were part of the Derbyshire Brewers Collective to supply beers for the Seven Stars Beer Festival 4/5/6/7 Aug.

We have various other events and shows booked in the forthcoming months. We have a new Beer Anno X Specialis 6.4% APA that will be available in 6.4% bottles.

#### **BREWERY BITES**

News from Breweries in and around the Derby Drinker area



#### MIDDLE EARTH BREWERY

Middle Earth Brewery was

established in 2011 by former Danelaw Brewery partner
Steve Twells. The brew plant they use is based at the
Rowditch Inn, Derby, where you will find Rowditch beers
brewed by Landlord Steve Birkin. Middle Earth beers can be
found at their Micropub in Burton on Trent. Their best selling
ale is Honey Dragon which is regularly available at their
tavern. Black Rose Chocolate & Ginger Stout has won CAMRA
awards within Derbyshire. As Steve and Carla work full time
'day' jobs you will find that the beer is not available on mass.
However they do sell small quantities of ale to local pubs &
micros. If you are lucky enough to find their beer on sale we
suggest you have a pint before it runs out!



#### LITTLEOVER BREWERY

We are celebrating our first anniversary this month and we're delighted at the response we've had in our first year. Our first brew, Gold, a 3.8% session pale ale has proved so popular we've had to double what we were expecting to brew already. We are now featuring permanently at The White Swan in Littleover, The Five Lamps in Derby and The Bubble Inn at Stenson, as well as frequent appearances at all the top real ale outlets in the area. We were delighted and honoured to be asked to brew a commemorative beer for ex-Derby County centre half Sean Barker's testimonial year, for which we make a contribution to the testimonial fund for every pint sold. Our latest beer, Dazzler IPA at 4.5%, has been hitting the streets recently and has had a fantastic response; a beautifully refreshing summer ale packed with hops from far and wide. With hints of tangerine and the kick of an IPA, it's a lovely ale to relax with in the beer garden. Here's to the next 12 months!!



## PEAK ALES BREWERY

Here at Peak Ales we're gearing up to reveal our exciting new look. Our brand and logo has undergone a

significant transformation and we can't wait to show it officially launching in September. Our previous branding has served us well over the past 12 years, and although we'll be sad to see it go, a considerable amount of work and customer input has been put into our brand refresh in preparation for its showcase. We've all worked really hard to ensure we lose none of our original qualities and values, whilst creating the Peak Ales' new image.

Brand new pump clips for our cask ales and labels for our bottled brews are set, for our award winning Chatsworth Gold, Bakewell Best Bitter and Swift Nick, alongside all of our seasonal beers. What's more, the taste will be just as great as ever, using our original recipes!

Over the last 12 years Peak Ales have had tremendous local support in and around the Peak District and we are very proud to be able to supply our customers with these award winning ales. The rebrand is an incredibly exciting opportunity to take the brand further, as we continue to search for ways to develop the business and look forward to an exciting future ahead.

For anyone visiting The Chatsworth Country Fair, please come along, say hello and enjoy a pint or two at our stand in The Fine Food Village during the event, where we hope you'll love our new look as much as the team at the brewery do.

If out and about locally, keep an eye out for Peak Ales, and check out our social media sites for recent news updates on the brewery and other exciting events and news from the team.



#### BURTON BRIDGE BREWERY

The Olympics has seen the return of our Golden Flame beer which is

proving very popular and the GBBF is showcasing our Draught Burton Ale for the first time.

Other than that we just keep rolling along brewing to capacity towards our 35th year.

Words supplied by the individual brewery themselves.

If you would like to include your brewery on this page please send me a paragraph of your latest news to micros@derbycamra.org.uk FAO Alan before the cut off date of 1st October 2016.

It would be great to hear from you.



#### 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 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 Peacock Seven Stars Silk Mill Cider & Ale House Slug and Lettuce Smithfield Tap 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 (Melbourne) Hope and Anchor (Wirksworth) Lamb Inn (Melbourne) Lawns (Chellaston) Malt (Aston on Trent) 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)

Windmill (Oakwood)

Vine Inn (Mickleover)

White Swan (Littleover)

#### **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

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

### CAMRA Discount Pub



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

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

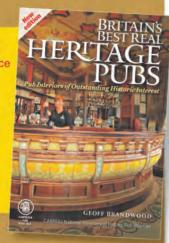
► DERBY, SURROUNDING AREAS & AMBER VALLEY						
Alexandra Hotel, Derby	20p off a pint, 10p off a half					
Bell & Castle, Derby	10p off a pint, 5p off a half					
Waterside Inn, Derby	10p off a pint					
Broadway, Derby	20p off a pint					
Brunswick Inn, Derby	20p off a pint, 10p off a half					
Duke of York, Derby	20p 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					
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					
Red Cow, Allestree	20p off a pint					
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					
Smithy's Marina Bar, Shardlow	15p off a pint					
Cross Keys, Ockbrook	10p off a pint					
Royal Oak, Ockbrook	10p off a pint, 5p off a half					
White Swan, Ockbrook	10p off a pint, 5p off a half					
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					

#### FREEadvertising 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.

## New from CAMRA Books!

- Definitive guide to pubs with features of historic importance
- 260 main and
   75 subsidiary entries
- Special features on regional identity, aspects of pub development, etc.
- Comprehensively revised from 2013 edition
- Over 500 top-quality new photographs



ISBN 9781852493349

CAMRA Member Price £7.99 (RRP £9.99)

Look for this book at WWW.CAMRA.ORG.UK/SHOP

### Book Reviews

#### Britain's Best Real Heritage Pubs.

About the book...

This definitive listing is the result of 25 years' research by CAMRA to discover pubs that are either unaltered in 70 years or have features of truly national historic importance. Comprehensively revised from the 2013 edition, the book boasts updated information and over 500 top-quality new photographs. Among the 260 pubs, there are unspoilt country locals, Victorian drinking palaces and mighty roadhouses. The book has features describing how the pub developed, what's distinctive about pubs in different parts of the country, how people a century ago could expect to be served drinks at their table, and how they used the pub for take-out sales in the pre-supermarket era. There is a bonus listing of 75 pubs that, while not quite meeting CAMRA's national criteria, will still thrill visitors with their historic ambience.

#### The Good Beer Guide 2017.

About the book...

Now in its 44th edition, the beer-lovers' bible is fully revised and updated each year to feature recommended pubs across the United Kingdom that serve the best real ale. The GBG is completely independent, with listings based entirely on evaluation by CAMRA members. The unique breweries section lists every brewery – micro, regional and national – that produces real ale in the UK, and their beers. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included. This is the complete book for beer lovers and for anyone wanting to experience the UK's finest pubs.

#### **GOOD BEER GUIDE 2017...COMING SOON!**

The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide is back for 2017. Fully updated with the input of CAMRA's 180,000+ members, the Guide is indispensable for beer and pub lovers young and old.

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

The new Guide will be published in September 2016, you can order a copy now (details below).

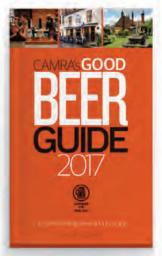
#### HOW TO ORDER\*

Post: Complete the form on this page and send to: CAMRA, 230 Hatfield Road, St Albans AL1 4LW

Phone: To order by credit card please phone 01727 867201 during office hours

Online: Please visit www.camra.org.uk/shop

I wish to buy the 2017 I wish to buy the 2017	Postal Charges† UK £2.50 EU £7.50 Rest of the World £10.00					
Name						
Address						
	Postcode					
Phone Number	Number CAMRA Membership Number					
	te (payable to CAMRA). Please remember to add postal charge dit/Debit card. Please note that we are unable to accept payment					
Expiry Date	CSV Number (last 3 numbers on reverse of card)					



\*Further discounts available at www.camra.org.uk/gbg

†Please note postal charges stated apply to orders for one copy of the Good Beer Guide 2017 only. Full details available at www.camra.org.uk/shop

## Dear Oper... atic fact which is universally Hasto and a discerning What's That Noise?

ANY CHANCE OF BEING SERVED?

NO NEED

Consider! Dear Toper, an axiomatic fact which is universally acknowledged by people of good taste and a discerning ear: that being; that those individuals with the worst taste in music, invariably have at their disposal the loudest means of broadcasting their lack of anything resembling cultural refinement. Their moronic dearth of taste (which is usually an affliction of the young – but not entirely) is

moderately acceptable when the deafening cacophony is confined to their squalid bedsits and student lets (unless you happen to be a neighbour), but when they attempt to foist their odious ear-splitting din on the wider world it becomes a public nuisance of the greatest magnitude. And, I regret to say, Dear Toper, that the P.A. systems in many of our beloved hostelries, all too often present these obnoxious pests with the means to inflict their particular form of misery on an unwilling audience. This frequently happens when the landlord is absent and has left the bar in the dubious hands

of a youngster, usually a student who needs some parttime employment whilst adventuring in the giddy realms of higher education for a few years, before he, or she, inevitably arrives at the end of the dole queue with a mountain of debt around his, or her, neck, and clutching a degree in pencil sharpening or media studies.

As soon as these juvenile arbiters of bad taste are left to their own devices behind a bar, they seem to find from somewhere, and then proceed to play at full volume, an electronic recording of some drug-crazed, semi-criminal, half-witted, socalled "musician", who has about as much talent as a roll of toilet paper and is a lot less useful (if only they were as easily

Imagine the scene, Dear Toper: upon entering a favourite watering hole, your heart sinks as a rampaging wave of sound washes over you, and you behold, behind the counter, a gormless creature in jeans and a black tee-shirt adorned with an expletive. Above his (for it is male) much-pierced facial

features resides a bristling shock of multi-coloured hair, which looks as if its owner has just been subjected to the lifethreatening rigours of an electric chair.

> You saunter up to the counter and politely ask:

"Could I have a pint of 'Dog's Breath Bitter', please?"

"What'ya say?" mumbles the youth without looking up from his mobile phone, which has an attraction for him not unlike that which a flame has for a moth (must be something to do with having a comparable intellect).

"Sorry, I didn't quite catch that?" you persevere, raising your voice above the nerve-jangling racket emanating from the numerous speakers dotted about the room (there's no escaping them).

"No need to shout!" snaps the semi-bedridden late riser, as he finally drags his limited attention away from his phone and fixes

his petulant glare upon you, before adding with a scowl which he usually reserves for his parents; "I've only got one pair of hands!

"Well perhaps you might better employ them by pulling pints instead of phoning your friends!" you respond in kind.

"Don't you shout at me like that, or I'll report you to Pubwatch – an' besides, I wasn't phoning a friend, I was playing a game there's no law against that, is there?'

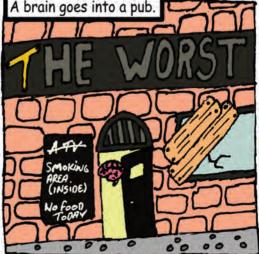
"No; but there is a law against taking money under false pretences – they are paying you to work here, aren't they?"

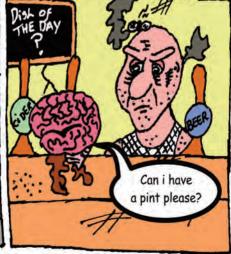
"I only get the minimum wage!" he replies in a half-hearted attempt to justify his sullen attitude.

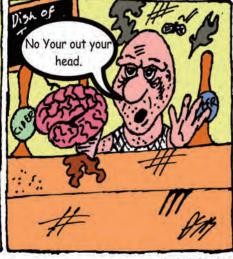
"It's far, far, far too much in your case", you call over your shoulder as you head for the door.

Consider that, Dear Toper!

D.T.







ARON T BRADY

## **Derby Drinker**Production Schedule

January/February – **December 1st** 

March/April – February 1st

May/June - April 1st

July/August – June 1st

September/October – August 1st

November/December - October 1st

**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.

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

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

#### **SEPTEMBER**

**Thu 8th** - Branch Meeting - Duke of York, Burton Rd, Derby - 8pm.

**Fri 9th** - Survey Trip - Thulston, Aston on Trent, Weston on Trent. Free bus - 7.30pm.

**Sat 17th** - City Charter Beer Fest volunteers' thank you trip to Leeds.

22nd-24th - Ashbourne Beer Festival – Town Hall.

#### **OCTOBER**

**Sat 8th** - Survey Trip - Shardlow. Free bus - 6.30pm. **Thu 13th** - Branch Meeting - Old Bell Tudor Bar, Derby -

8pm.

Sat 15th - Beverley/Hull Mini bus day out.

#### **NOVEMBER**

**Thu 10th** - Branch Meeting - Travellers Rest, Derby - 8pm.

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



## Crossword

#### No 53 by Wrenrutt

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

Crossword winner is Mick Jones from Derby picked up at the Peacock, Derby.

- A mythical creature, make of caravan, or soft drink (6)
- No calf, this creature, but a bird of prey (6)
- A light-coloured ale from Shakespeare's birthplace town
- Advance payment, especially when gambling (4)
- 10. A native of one of the Pacific Ocean's Society Islands (8)
- 11. Someone who misuses drugs, possibly rudely (6)
- 13. An awkward gear-change or a cut tree trunk (6)
- 15. A mass one of these occurred on Kinder Scout in 1932 (8)
- 17/16. You could find an exciting position through reading this book! (4.5)
- 19. A handsome Victorian Bar on Platform 4 at Stalybridge (7.6)
- 21. Sam and Dan got together to create a brewery at Southwold (6)
- 22. County home of, say, Brightwater Brewery (6)

- Insert: it could become Russia's president (3.2)
- Devices or instruments which record or alter pictorial impressions (7)
- Another sort of mythical creature (3)
- Wentwell Brewery's coppercoloured best bitter (4.5)
- Harbour Brewery's golden ale (5)
- Boil hat, stupidly, for a lubricant or coolant container (7)
- A mounted bullfighter (an aria from Bizet's opera Carmen includes one) (9)
- 12. Debater becomes severely chided here (7)
- 14. Believing someone or something is someone or something else (4.3)
- 16. See 17
- 18. Irish author Binchy's first name
- 20. Public service vehicle caught in an ambush (3)

1	2	3	4	5	6	7	
8							
9			10				
	40			40			
11	12			13	14		
15		16			17	18	
19				20			
21				22			

- 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).

Having a Then place an advert with us November/December? Copy deadline 1st October

as per below.

#### Crossword No 52 Answers

#### Across

- MALAGA
- **BEAUTY**
- **REAL ALE CORNER**
- STAG
- REHEATED
- **FAMOUS**
- NORMAN
- DIAGONAL
- BARRISTERS BAR
- **SEVERN**
- **UNDIES**

#### Down

- ADEPT
- **ALLEGRO**
- AIL 4.
- BACCHANAL
- **AORTA**
- **THERESA RISING SUN**
- 12. **ANIMATE REVISED**
- **GORGE** 16.
- CRATE
- 20. **FMU**

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

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

More coverage than any other magazine.

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

#### **ADVERTISING - Contact Alan**

Would you like to advertise in Derby Drinker and get your message across to a vast audience all over Derbyshire and

Then contact us by e-mail available up to a full page at very competitive rates.

Own artwork preferred but we can design one for you if necessary.
Position of the advert cannot be guaranteed although we will do our best to accommodate any requests.

#### **COPY BY POST -Contact Lynn**

Out of circulation area? Having difficulty getting your copy? Then why not get it sent to you by post. It is available at a cost of £5 for 4 issues.

Contact us at:

subs@derbycamra.org.uk, or send a cheque made payable to 'Derby CAMRA' to :

Derby Drinker by Post, 10 Newton Close, Belper, Derbyshire, DE56 1TN.

#### **DERBY DRINKER INFORMATION**

Derby Drinker is distributed free of charge to pubs in and around Derby by Joy Olivent & her team. Published by: the Derby Branch of the Campaign for Real Ale. Printed by: Jam Print

Edited by: Gareth Stead

Mail to:

44 Duke St, Derby. DE1 3BX

E-mail:

derbydrinker@derbycamra.org.uk Website: www.derbycamra.org.uk

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