

Derby DRINKER



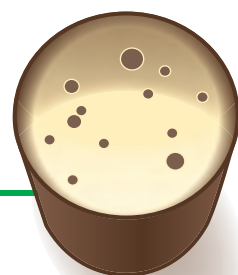
CAMPAIGN
FOR
REAL ALE

FREE

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

Issue 170

November/December 2016



"Cheers!"

Reasons to be Cheerful

1



New Zealand Arms, Derby

2



Chip & Pin, Melbourne

3



The Boot, Repton

As New
Good Beer
Guide
Entries



Celebrate

Details inside plus Derby Winter Ales Festival 2017 ▶▶▶▶

Good Beer Guide Celebrations for England's Longest Serving Licensee and 3 New Entries



Olive Wilson (centre) England's longest serving licensee flicks through the 1st guide that the pub featured in 40 years ago flanked by family members and the Derby Camra Chairman.

Photo courtesy of the Derby Telegraph

The recent launch of the 2017 Good Beer Guide saw 3 new entries from within the area covered by the Derby Branch of the Campaign for Real Ale. We take a look at them all (pictured on the front page) as well as a very special Anniversary for the Royal Oak at Ockbrook.

The **Royal Oak in Ockbrook** is celebrating a very special milestone with its inclusion in the new Good Beer Guide, that of 40 consecutive years in the guide which is quite some achievement particularly when you consider all the competition out there year on year. And in all that time the pub has been run by Olive Wilson who is officially England's longest serving licensee having completed 63 years' service at the pub taking the license on 30th April, 1953 in Coronation year. Of course the pub is very much a family concern and Olive who is 89 leaves the day to day running of the pub to Jean & Steve Hornbuckle and Sally Parrot who have carried on the tradition of serving great beer in a wonderful characterful old village pub. Very much a community local with different clubs and societies meeting there the pub is also popular for food and its regular Beer Festivals are renowned for featuring a different part of the Country's beers every year. This year's event will run from 20-23 October and features beers from Hertfordshire. The pub has also won many awards over the years and is the current Derby

CAMRA Country Pub of the Year holder. To mark the achievement of 40 consecutive years in the guide Derby CAMRA held a special presentation evening and Good Beer Guide launch at the pub which can be seen in the photos on this page.

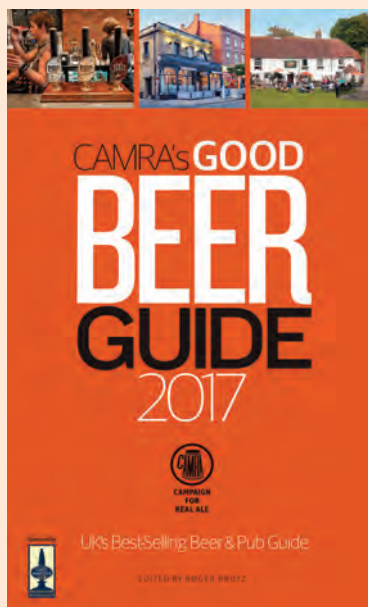
The **Chip & Pin in Melbourne** makes its debut in the guide which is a fantastic achievement for a Micropub that has only been open 2 years and follows hard on being named a Finalist in the Derby CAMRA Pub of the Year Competition this year as well. Set within an old HSBC premises the building has been sympathetically restored and consists of two rooms, a main drinking area and a meeting room for local groups. It usually has four gravity dispensed beers as well as real cider which are served at your table as there is no bar counter. It is owned and run by a group of local real ale enthusiasts and it's nice to see their efforts rewarded by gaining entry into the Good Beer Guide, much deserved.

The **Boot in Repton** makes only its 2nd appearance in the guide having previously only been in the 1989 edition when it served Draught Bass. A lot has happened to the 17th Century Coaching Inn during the intervening 28 years including periods of closure and uncertainty. Thankfully though in recent times it was acquired by the local Bespoke Inns Pub Company and extensively and sympathetically renovated and refurbished to a very high standard before re-opening again in February

2015. The refurbishment included the addition of an on-site microbrewery which supply's all six of the real ales on the bar. The Boot also offers luxurious accommodation as well as classic and contemporary food dishes. In fact not only has it made it back into the Good Beer Guide it was also a Finalist in the Derby CAMRA Pub of the Year Competition this year as well and the AA have just voted it their 2016 Pub of the Year in England. So all in all a great year for the Boot.

The **New Zealand Arms in Derby** is back in the guide after a relatively short absence last appearing in 2015. The pub was transformed from a run-down, back street boozer into thriving community local by Dancing Duck Brewery. They have introduced a range of real ales and ciders at reasonable prices and breathed life into the pub by running different events throughout the week such as quizzes and live music. It usually has six of its own ales plus guests and draught ciders on. Its welcome return to the guide was marked by a Beer Festival at the pub and the introduction of a CAMRA Discount at 10p a pint.

So there you have it just a taster of the 3 new entries in the 2017 Good Beer Guide and if you want to see who else made it from Derby and Derbyshire then it's now on sale from the CAMRA website, local bookshops and some local pubs such as the Alexandra & Brunswick in Derby and the Royal Oak at Ockbrook.



Derby Camra Pubs Officer, Mark Fletcher (2nd left) and Branch Chairman, Martyn Reek (2nd Right) are pictured presenting a special anniversary certificate to Jean, Sally and Steve of the Royal Oak, Ockbrook on the Good Beer Guide launch night at the pub.

From this



To this



As Derby Winter Ale Festival Returns in 2017

After an absence of 3 years due to the presence of the National Winter Ales Festival Derby's own Winter Ales Festival is set for a return from 15-18th February 2017 again in the iconic Roundhouse. We take a look back at how it all started for this much loved Festival.....

At the start of the Century Derby CAMRA only ran its popular City Charter Festival and although it had tried organising a second Festival most notably at Alfreton Leisure Centre from 1986-1992 there didn't seem much prospect of it happening. By 2001 however real momentum and enthusiasm for a new Festival began to take shape and an organising Committee was formed to try and get it off the ground. This it did and in February 2002 the **Winter Fest** was born and the venue for this historic occasion was the Darwin Suite of the Assembly Rooms.

The idea from the start was to be totally different from its Big Brother in terms of beer order, bands, etc and its new, younger Committee were encouraged to think outside

the box and come up with a different way of running things in a much smaller area of space. This they did and the First Winter Fest was declared an unqualified success and set the ball rolling for a legacy that continues to this day.

Winter-Fest's 2-4 saw the Festival grow into its skin with little tweaks here and there making it a popular event in the calendar with queues across the Market Place year on year due to its policy of having different beers and bands on.

However No.5 hit a major snag as the Assembly Rooms had booked another event in their usual February slot with the only date's available being in March or the 1st weekend in January. March was deemed to be too close to the City Charter Festival so the organising committee decided to go for the January slot but this put it in conflict with its own Branch who thought the date unworkable being too early in the year and didn't think people would attend so close after Christmas. It was in severe danger of being scrapped but the organising committee fought their corner and were confident it could be done and were eventually given the go ahead after

much debate. An early January slot called for a new angle to the Fest so it re-christened itself the **Twelfth Night Festival** and despite all the advance doom and gloom the Festival turned out to be a runaway success so much so that the organising committee decided not to go back to its original time slot and kept it at Twelfth Night for the next 3 years.

Now a Festival at this time of year does involve a hell of a lot of work behind the scenes as beer deliveries arrive between Christmas and New Year and it meant volunteers giving up part of their Christmas holidays in order to do this. Eventually this took its toll and it was decided to move the Festival back to its February slot for No.9. The change of date though didn't affect the attendance and people still flocked to the Darwin for a damn good night out.

NEXT TIME – To the Roundhouse and Beyond as the Winter Fest surpasses its Big Brother.

Gareth Stead
1st – 4th Winter Fest Chairman

Derby CAMRA Christmas Show – The 40th Again?

Last year Derby CAMRA held its 40th Christmas show and this year they are doing it all again. Confused? Well so was I but they are trying to get as much mileage as possible from their farewell tour. While last year was billed as the 40th show this year is the 40th Anniversary of their 1st performance at the Crown in Spondon in December 1976. The same old jokes, props and people are promised so if you missed out on the 40th last year why not come along to this year's 40th.

If you are not quite in the know, it is basically a comedy sketch show performed on stage in two halves with costumes, lights, sound, etc in front of an appreciative audience of both members of the public and CAMRA members alike. The shows cast (The University of Spondon Footlights Club) has been together for some considerable time with some of the original members wheeled out especially for each occasion.

This year's performance will be held (as it has been since 1995) at the **Flowerpot in Derby on Thursday 8th December at 8pm**. Tickets priced at £8 which includes a sumptuous buffet are now on sale from the **Branch Secretary, Ian Forman** who can be contacted on 01332 882996/ 07711 202841 or secretary@derbycamra.org.uk. Or you can pick one up in person at the November & December Branch Meetings (see Branch Diary on page 27). Be quick though as the event is sure to sell out with it being another special occasion and all.

See you down the front.



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New Pub Openings - Update

In the last few issues of Derby Drinker we've reported on the new and up-coming pub openings around the area and we now have an update on the Derby offerings.....

The **Orange Tree** on George Street is now open. Set in the former Bar 5 premises it offers 2 local Real Ales on handpump which on my visit were Dark Drake from Dancing Duck and Quintessential from Derby Brewing Company alongside craft products, bottled beers and cocktails. It has a similar layout to the former Bar 5 with upstairs, downstairs and outdoor drinking areas and there seems to be a relaxed, laid back vibe to the place. The pub shuts on



Mondays & Tuesdays but is open Wed-Sun from 5pm to Midnight with an extra hour on Fri & Sat.

Meanwhile around the corner on Friar Gate, **Suds & Soda** has also opened offering 6 Craft Keg beers and a large range of bottled beers in a pleasant, ambient environment. Its opening hours are going to be on a 'suck it and see' basis but basically at the moment they will be closed on Mondays and open every other day from midday to roughly midnight.

Another new venture is planned on Friary St which runs parallel to Friar Gate in the Grade 2 listed First Church of Christ Scientist. Nottingham based **Annie's Burger Shack** have applied for planning permission to convert the church into a similar venture to their Nottingham operation. If you have never visited their premises on Nottingham's Lace Market then basically they offer a range of Real Ales as well as Craft and bottled products to complement a choice of over 30 different burgers. We wait the outcome of the planning permission but hope that Annie's gets the go ahead which will add that something a bit different around the area.

And what about the **Lord Nelson** I hear you cry? Well, your guess is as good as mine!! After working frantically on it all summer they appear to have downed tools about a month or so ago and left everything in situ which hasn't been touched since. Whether there was some glitch with the licence or some other issues we're not quite sure but it looks like it's a case of watch this space. It will be a real shame though if it doesn't happen after all the build-up especially as it is almost finished with handpumps and fonts already in place on the bar.



Winter Ales Trail - Coming Soon

After the success of its Mild & Ale Trail Derby Camra in conjunction with other local Branches is thinking of organising a Winter Ales Trail that will run prior to the Derby Winter Ales Festival at the Roundhouse. It will be run in a similar fashion but the idea is to support the traditional Winter Ales styles of beer so if you are a licensee of a Pub and will be having these styles of beer on please get in touch with us and we will include you on the trail during January and February.

Contact Trevor Spencer on dedpoet702@yahoo.co.uk or 07982 943 944 for further details.



Ale Trail Presentations 2016

During May, June and July 2016 Derby CAMRA ran a Mild & Ale Trail around a number of pubs within its Branch area. Quite a few people took part with the reward for the completion of the Trail being free entry to the Derby City Charter Beer Festival and some complimentary beer. They could also mark each pub on the Trail, the result of which saw the **Alexandra Hotel** in Derby take the honour for the Best Ale Pub while the **Furnace** in Derby was declared winner in the Mild category. Pubs Officer, Mark Fletcher and Chairman, Martyn Reek were on hand to present the awards to the winners (see photos) and declared the Ale Trail another success which would be back in 2017 bigger and better than ever.



Mark Fletcher (centre) presents the Award to Anna & Ralf Edge at the Alex



Mark Fletcher (left) and Martyn Reek (right) presents the Award to Matt Chambers at the Furnace



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Top of the Tree

Along with the Town Hall, the Thorn Tree has long been a local Ripley Market Place landmark. Formerly owned by Mansfield Brewery, then Wolverhampton and Dudley, who of course re-badged themselves as Marstons, the Thorn is now operated by Pub People, who took over a couple of years ago, and completed a thorough and pleasant refurbishment of the pub last year.

While the Thorn stocked a range of Real Ales when owned by Marstons, the beers all came from breweries within the pub group, and there were some tasty ales available, particularly during the 2012 Mild trail, when Merrie Monk, a rarely-seen beer in the Ripley area, was on offer.

Nowadays though, under the guidance of licensees Shaun and Cheryl, the Thorn has at least half a dozen beers on the bar, with at least one dark beer included, and all are sourced locally. The house beer is brewed by Landlocked and is available at a competitive 2.50 per pint, while the other five ales vary. The beer range is complemented by 9 different ciders and perries, so the discerning real ale fan will find plenty to slake his or her thirst in the Thorn Tree.

Apart from the impressive range of real ale and cider/perry, the craft beer is also sourced locally, from Pentrich Brewery, and there is coffee available for those who may fancy a hot drink. Quizzes are held in the pub every Tuesday night, with a gallon of beer for the winners.



Regular Beer Festivals, usually held over Bank Holiday weekends, are also a feature at the Thorn Tree, which is a large 1-room pub but with several distinct areas, and a Beer Garden at the side – the Beer Festivals are held there. The Thorn Tree offers a 15p discount to CAMRA members on production of a current membership card, so the already-competitive prices are even more reasonable for them.

Food is available every lunchtime, and also on Tuesday and Thursday evenings, while for those who enjoy musical accompaniment on their nights out there is live entertainment on offer every other Saturday and every Sunday evening. Being situated on Ripley Market Place means that there is usually plenty of parking available near to the Thorn Tree, and there is also a car park nearby.

The Thorn Tree opens at 10am daily, and has a late license if required, but usually closes at 11-11:30pm, so there's plenty of time to try it out. As for getting there by public transport, both the 9's and Comet bus services from Derby stop on Ripley Market Place, as do several other services from various places, such as Nottingham, Riddings and Heanor, while the 6's stop close by, so there are lots of ways for anyone who fancies giving the Thorn Tree a try to get there.

Trevor Spencer

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CAMRA Discount Scheme Expands

More and more local pubs continue to join the CAMRA Discount scheme which offers Camra members a discount on their beer on production of a current, valid membership card.

In this issue we welcome the following well known Derby pubs who have just joined the scheme:- **Old Bell** who offer 40p off a pint and 20p off a half; **Exeter Arms & Silk Mill Cider & Alehouse** who have 30p off a pint and 15p off a half; **Coach & Horses** who have 15p off a pint; **New Zealand Arms** who offer 10p off a pint and **The Lodge in Alvaston** who have 10% off a pint.

Many thanks to those pubs then and indeed to all those who are already on it, your generous offer is much appreciated by members throughout the area. And if your pub is yet to join or currently has an offer we don't know about please e-mail us at discounts@derbycamra.org.uk

For the full list of pubs and venues that currently offer a discount turn to page 22. We try to keep this list as accurate as possible but pubs do come and go from the scheme or change their offer and unless we are told about them we can't alter their details or keep this list up-to-date. So please e-mail us with any changes or alterations.



East Midlands Pub of the Year 2016

The Old Oak at Horsley Woodhouse has been crowned the **East Midlands CAMRA Pub of the Year 2016** beating fellow finalists the Miners Arms - Hundall, BeerHeadz - Retford, White Hart - Ludford and Coach & Horses - Wellingborough to the title. This is a tremendous achievement for the pub as it is now classed as one of the best 16 pubs in the whole Country and will compete with the others for the prestigious CAMRA National Pub of the Year Title.

For the East Midlands round the pub which is the current Derbyshire South CAMRA Pub of the Year was up against other County Pub of the Year winners from Derbyshire North, Leicestershire, Lincolnshire and Nottinghamshire and after a month long judging round it edged out its rivals. Camra judges visited each pub several times and not only judged the quality of the beer but also several other aspects as well such as atmosphere, style, décor, cleanliness, service, welcome, community focus, etc.

So congratulations to Richard & Tracy Creighton and the team at the Old Oak and it will now go forward and be judged in a



Old Oak Inn

Super Regional Judging round against other Regional CAMRA Winners from Merseyside, West Midlands and Yorkshire for the honour of being one of the best four pubs in the Country. The result of the next round will be known later in the year and Derby Drinker will be there to report on the winner.

Derby CAMRA Pub of the Year 2016

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FIRST BREW

- Brunswick 25th Anniversary



At 8.30am on Friday 23rd September we set out to recreate the very first beer that The Brunswick Brewery made here in Derby 25 years ago.

On hand we had all the experience of Derby's Oldest Brewery from years gone by. Trevor Harris unfortunately was away but did join us for the sampling. Graham Townsend, the very first brewer here under Trevor's rein was on hand as it was his recipe. So it was only right to get him to mash in. The bold figure of Graham Yates arrived a little later just out of time for a bacon cob. Quickly Mr Yates assumed the role of Quality Control and chief micky taker. He began by checking James Salmon, the current brewer's maths and calculations. This was going to be a long day!

11am came along and a pint of Triple Hop was the order of the day and after several run offs and hops being added to the copper the liquor was ready to be introduced to the yeast. Swiftly followed by another pint of the golden brew from the Brunswick Brewery and things were rolling along very well. These things take time and no one can rush an iconic brew, this has got to be right for the launch day at The Brunswick Beer Festival on Wednesday 5th October. James was left to dig out the Mash Tun and Daves the apprentice brewer here and James right hand man was left to hose down.

A good day's brewing was brought to an end at 5pm with yet another pint of award winning ale. Finally launch day came and we all raised a glass to a job well done.

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?



Simple!



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...

Chris O'Brien

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PERSONAL

How long have you been the landlord?

Since 28/05/16

How long have you worked in the trade?

12 years

What other areas of the country have you worked as a publican?

All across as myself and my wife Karen ran and still run mobile event bars.

Have you worked in any other industries?

Yes, retail, financial services and higher educational services.

Are you, yourself, a CAMRA member?

Certainly am, a Derby member.

CAMRA

Do you think CAMRA are still relevant today?

Yes I do, it plays a front line role.

How could CAMRA improve?

That's a tough question. Being a publican I don't get time to attend the meetings I'd like and as such it's hard to be as involved or as locally informed as I'd like. Generally though I'd say it's important for the group to be synchronized, balanced and supportive to the Real Ale establishments in their area. That is certainly not to say that this does not happen but I feel it is important to acknowledge and support all aspect of an industry and an organization that essentially support each other and work towards the same ends.

Do you offer CAMRA discount?

Yes 20p of a pint and 10p off a half. We also offer a loyalty card scheme.

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

Yes I am and have used it myself.

Do you run a LocAle scheme?

Not as such because we choose from a very diverse selection from across the U.K. That said we generally have a regionally local ale but not continually on sale at all times.

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

I guess it certainly is for the winner, joking aside it does serve to highlight Real Ale so it's got to be a good thing.

Industry

What are your views on "Craft Keg"?

Craft keg is a contentious issue, if it's done right it can be very good but putting the word "Craft" in front of the product doesn't necessarily guarantee its veracity and certainly shouldn't be used as an excuse by the brewery or the retailer to stick an extra pound on the price. I think craft keg has its place, we stock a number of key products to support and highlight our cask selection. For us this is a business decision to help compliment our core product of real ale. Personally speaking I'm old school and like a pint of cask by preference but being aware and involved with it at least allows for a guiding hand in its development.

Has real Cider and Perry a future in pubs?

Absolutely, cider, to my mind, is arguably at least as important in the ongoing Camra mission. Though cider sometimes gets overlooked there are a large number of enthusiasts who are as equally passionate about their tippable as any Real Ale buff. Perry has been seen, certainly commercially, to be the poor cousin for many years but it is in itself a national traditional drink and its good to see that it is more widely available these days. I wish them both well.

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

Yes, but perhaps not in the way you might think to ask. It is a threat to disinterested beer and cynical large corporate marketing and it's certainly a threat to those establishments that seek to capitalize on those particular vices but what it is not is a threat to the continued revival and a new and vibrant appreciation of what a Real Ale pub can offer. The term Micro Pub really applies to the size of the establishment but (and I fully include The Last Post in this) needn't apply to the quality, service and range of products available, many good Micro pubs punch well above their weight and are valuable additions to the community and as such seek to highlight and promote the values the Camra endorse not just to the exciting members but to an emerging diverse group of customers too.

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

Yes I do. It's a uniquely placed drink that is as much about its' history and traditions as it is about its' future. I'm a single malt whisky fan too and I see the similarities between those of us who love and appreciate both. A good pint is about the experience and not just the end result and Real Ale to the enthusiast can be an emotive thing. I believe it is important to safeguard the traditions that brought cask beer to the place it's at but also not be wholly constrained and bound in our outlook. If we are then we run the risk of being less successful in future generations than we have been today.





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Cider

with Suzie



By October the cider making season is in full swing, so a trip round Somerset is doubly enjoyable with everyone hard at work making next year's cider. The smell of crushed apples on an autumn day is wonderful. All the outfits I visited make their cider "properly", i.e. from 100% fruit which is then milled, pressed and the juice is fermented. My first stop was at Rich's. OK, it's a bit big and commercial, with a shop and restaurant, but at the heart of the operation are two very large conventional cloth and board hydraulic presses of some antiquity, which obviously still do a very good job. Next up was one of my favourites, Wilkins. A similar, if slightly smaller version of Rich's press, but with none of the frills, it doesn't matter what time you visit Wilkins (this was 10:30am) there are always people drinking cider there!

Then on to Hecks where they have installed a modern roller press, which must take a lot of the hard work out of cider making without affecting the final product. They were pressing single varieties for apple juice when I was there; pure apple juice is made exactly the same way as cider except that it has to be pasteurised before bottling. I tried a couple of single variety ciders from last year, Foxwhelp, which is a classic dry cider but not particularly to my taste and Slack ma girdle, which makes a medium very well balance cider. Next Parsons, which is a much smaller, family run outfit. Most of the fruit comes from their own orchards producing a classic Somerset cider, fruity and very fresh tasting, reasonably priced too. From the small to the large scale my final call was at Sheppys. Here you find a brand new, purpose built pressing facility, so they must have confidence in the future

of cider. Apples arrive by the lorry load and go through the most enormous roller press I've ever seen. It's very touristy with a shop, visitors centre and orchard walk, but there is nothing wrong with the cider they produce.

Finally a few thoughts on the way cider is dispensed in pubs and at festivals. Going back a few years a lot of cider came in 40 pint plastic "tubs". These had the advantage of a vent in the top allowing the cider to continue working and the cider sold this way is generally "Real" in the sense that it isn't pasteurised. However, particularly in the pub market, tubs have now largely been replaced by 20 litre bag in box; indeed most pubs will now only buy their cider this way. These have the advantage of a much longer shelf life since the plastic inner collapses as the cider is dispensed, preventing air getting in, but a serious disadvantage in that they

don't have a vent, so you can't put live cider in a box unless it is going to be drunk pretty quickly. The problem is made worse because most cider is sweetened by the cider maker and if you use artificial sweeteners it arguably taints the cider while if you use sugar it starts working again.

The result of all this is that, I suspect, most of the cider sold bag in box is pasteurised, giving it a long shelf life without the risk of explosions. This means that it isn't "Real" by CAMRA's definition, but does this matter? You cannot tell by taste alone whether cider is pasteurised or not, you need quite sophisticated laboratory analysis to decide. The purists will say that it does matter, pasteurisation is just a no-no. The pragmatists will say that if you can't taste the difference it doesn't matter whether it is pasteurised or not. Where do you stand?

Wassail

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DERBY CITY PUB OF THE YEAR 2006



Burton's Brewing Memories - Help Needed

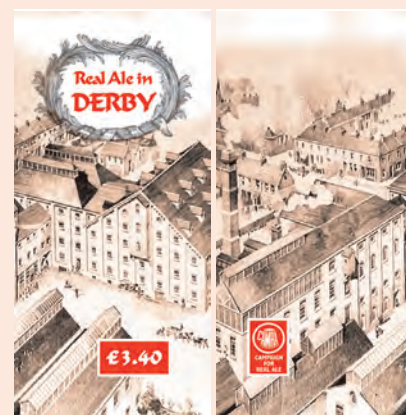
Author Ian Webster is appealing for help with his next book. You may recall he published his first book last year about Ind Coope and Samuel Allsopp's Breweries and Derby Drinker ran a feature on it in Issue 165.

He has now started his second book, to be called Burton's Brewing Memories which will be a collection of oral histories from people who worked in the Burton upon Trent brewing industry in the 1940s -1970s and he is looking for individuals to come forward and share their stories.

If you've got memories of that time Ian can be contacted on 01283 343323, by email at burtonsbrewingmemories@gmail.com, Facebook www.facebook.com/groups/burtonsbrewingmemories and Twitter @burtonsbrewmem

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 Arguile.**



LAST ORDERS

David Lalor

David Lalor, the former long-standing licensee of the Station Inn, Midland Road, Derby, sadly died on 21st September in Skegness. His pub was a regular Good Beer Guide entry between 1991 and 2014 and he was a strong and much-lauded purveyor of Draught Bass. He was a cellar inspector for Enterprise Inns for a long period and his cellar was immaculate - a true shrine. He also started Derby City Pubwatch in the 1980's and was awarded the National Pubwatch Lifetime Achievement Award in 2010. Many CAMRA Meetings and Christmas show rehearsals were held in the rear function room of the pub and Dave always looked after us in impeccable fashion with his kind generosity. He will be sadly missed.

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Ashbourne & District CAMRA Branch

Contact Mark Grist
m.grist2@sky.com

Branch News

Beer Festival

The 4th Ashbourne CAMRA Beer Festival took place at the Town Hall from Thursday 22nd - Saturday 24th September. 40 ales and 10 ciders were on show and we had many kind comments about the range and style of beers, as well as the organisation and atmosphere. The attendance was a shade up on last year at about 800 and around a quarter of the casks sold out completely. The beer of the festival as voted for by drinkers was Parish Poachers Porter, with two ales from Scribblers Brewery taking second and third places in the voting, but 34 out of the 40 beers all received votes, so the range and choice seems to have been well received. 22 new members were signed up during the festival, a great achievement when set against the total of 23 over the previous three festivals. Our thanks are due to Ed and Paul at Leatherbritches Brewery for the supply of beers, as well as the stillage and cooling. Also, Paul and Rhiannon at Artisan for the kind sponsorship of the staff t-shirts and

all other suppliers involved. Most of all, we thank and congratulate our band of excellent hardworking volunteers who helped the festival to run as smoothly as it did.

Pub News

As mentioned in the last issue, **The Ostrich at Longford** is now open again, and also now has an ACV status following an initiative by the local parish council. They are now inviting local residents to set up a working group to explore the options open to them.

Artisan cafe/bar has been named as our Pub of the Season for Autumn 2016 and the branch members would like to congratulate Paul and Rhiannon for bringing a new and exciting range of ales to the town and for the impact they have made in the first few months of opening.

Bridget Smith recently relinquished the tenancy of the **Red Lion at Kniveton** after three very successful years at the helm and we wish her well for the future. A new management team was taking over the reins as this issue went to press.



Where's Wally ? Happy drinkers at the Ashbourne Beer Festival

Diary Dates

All meetings start at 8pm
unless otherwise stated

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

**Thursday 27th
October**
Pub of the Season
presentation
**Artisan,
Ashbourne
(7pm)**

**Tuesday 29th
November**
Branch Meeting
**Sycamore,
Parwich**

**Tuesday 20th
December**
Xmas Social
**Smith's Tavern,
Ashbourne**

**Tuesday 31st
January**
Branch Meeting
**Red Lion,
Kniveton**



Daylight hours are dwindling but Derby Drinker has some sage advice

Don't be Afraid of the Dark

Despite certain licensees saying they have difficulty selling dark beers, the 2015/2016 Cask Report stated that 81% of cask beer drinkers chose stout as their beer of choice i.e. more than any other style. The renaissance in dark beers in their various styles is largely thanks to CAMRA and an increasingly innovative brewing industry, and Bingham's (Berkshire) **Vanilla Stout** (5.0%) is CAMRA's current Champion Beer of Britain. Here we look at what Derby has to offer in this regard.

The best known hereabout is probably the multi award winning **Dark Drake** (4.5%) brewed by Derby's Dancing Duck brewery. This flavoursome oatmeal stout can be enjoyed in the Exeter Arms, Exeter Place; the beautifully restored Old Bell Hotel, Sadler Gate; and the Dancing Duck brewery tap, the New Zealand Arms, Peel Street, managed by Gemma Whiting. At the NZA, Dark Drake alternates with **Indian Porter** (5.0%), and **Imperial Drake** (6.5%) is also available occasionally in Dancing Duck pubs. Derby Brewing Company's two city pubs, the Greyhound, Friar Gate, and The Tap, Derwent Street, always serve some dark elixir in the form of **Penny's Porter** (4.6%) and/or **Dashingly Dark** (4.8%).

It was a pity when Chesterfield brewery, Brampton's short tenure of the Brunswick, Railway Terrace, expired as they brew a couple of crackers: **Impy Dark** (4.3%) and the strong **Brampton Mild** (4.9%). Mind you the current Derby CAMRA Pub of the Year is doing very nicely thank you, and skilfully concocted by long serving brewer, James Salmon, is **Black Sabbath** (6.0%) and **Railway Porter** (4.3%) which are staples here. **Piston Porter** is another railway themed brew which is available occasionally. Near neighbour and last year's Derby CAMRA Pub of the Year, the Alexandra Hotel, always offers a couple of dark delights, with Castle Rock **Black Gold** (3.8%) frequently featuring, and others from the Nottingham's brewery stable are **Sherwood Reserve** stout (4.5%), and **Midnight Owl** (5.5%) a black IPA.



The Silk Mill on Full Street usually has something to interest those of a "dark persuasion" with the aforementioned Dark Drake, Welbeck Abbey **Portland Black** (4.5%) and Titanic **Plum Porter** (4.9%) all espied, though the latter is a tad too sweet for my taste. When larger than life character, Terry Holmes, kept the Silk Mill, he often sourced his dark brews from

the Staffordshire brewery, Beowulf. **Dragon Smoke Stout** and **Finn's Hall Porter** (both 4.7%) had a velvety texture that made them ridiculously easy to drink and it was pleasing to see the latter making a welcome return to Derby at the 2016 City Charter Beer Festival in the Market Place.

The revived Furnace, Duke Street, has a useful numbering system of 1(light) – 5 (dark) which assists beer selection, and coming in at no. 5 you will sometimes see **Wrench** (4.4%) a traditional stout skilfully created by Shiny brewer, Richard Swanwick. A multi-purpose second site at the Old Hall Mill Business Park (near the Queen's Head), Little Eaton, has opened with additional brewery capacity complemented by the Metropolis bottle shop and bar.

The Hartshorn brothers brew a good **Porter** (4.5%) which should soon be seen at the Little Chester Ale House, Mansfield Road, and, on occasion, at the Peacock, Old Nottingham Road. Speaking of the Little Chester Ale House, Wentwell brewery who used to run it (and the Last Post, Uttoxeter Old Road) brew **Black Ram Stout** (4.0%) which has subsequently become harder to find but has featured in the front bar of the Old Bell Hotel. Wentwell also brew **Jeremiah**





Mild, whose body belies its modest (3.3%) strength. Opposite the Bell, is a new bar, Hop Gate, which has sold **Bad Kitty** (5.5%), a lovely vanilla-flavoured porter from Brass Castle of Malton, North Yorkshire.

The Good Beer Guide listed Five Lamps, in the area of the same name, isn't renowned for serving dark beer but one handpump always has something for dark beer devotees. Another Good Beer Guide pub, the Golden Eagle, Agard Street, in the heart of student-land, sometimes offers Titan Stout (4.8%) but had Titanic Plum Porter on when I called. Darley Abbey brewery, Derventio, brew **Barbarian** (5.5%) described as "dark and smooth with a lingering, subtle hop finish" by the Good Beer Guide, but I confess I haven't tried it. One or two constantly changing stouts can always be found at the Flowerpot, King Street, which has recently seen some gentrification but

remains a popular destination for beer and music lovers.

J D Wetherspoon isn't reticent in promoting the virtues of dark beers, and the Babington Arms on Babington Lane has an electronic screen to assist discerning drinkers in their beer choice. Here you can try **Thunderbridge Stout** (5.2%) from West Yorkshire outfit Small World. The Standing Order, Iron Gate, recently featured **Tea Kettle Stout** (4.7%), a tasty little number from Tring brewery, Hertfordshire. Further Derby brewed examples include Mr Grundy's **Bullet** (4.3%), a treacly dark ale, and Steve Twells at Middle Earth brews **Black Rose** (4.6%), a chocolate based stout. Time was when Marston's Merrie Monk (4.5%) was Britain's strongest mild, but this has been eclipsed by Falstaff **Darkside** weighing in at a mighty 6.0%, and often seen during CAMRA's "make May a mild month" campaign.

There is, however, one classic stout that you won't be able to sample; I refer to naturally conditioned, bottled **Guinness Extra Stout**. Brewed in Dublin and London with an original gravity of 1042, this bottled behemoth was available in all licensed premises in England and Wales up until 1993. Myriad flavours gave great complexity and, unlike today's bottled conditioned beers, Guinness Extra Stout had a significant quantity of sediment at the bottom. This meant one had to be careful when decanting into a glass, although some preferred to include the sediment. I don't know why Guinness Extra Stout was axed but I'd guess it was related to economics, logistics or marketing. In my book, its sublime quality and widespread availability made its passing the biggest real ale loss of the past 40 years, and possibly of all time. And don't just take my word for Extra Stout's quality either. The late Michael Jackson (the esteemed beer writer, not the pop star) accredited it with a five star, world class rating in his pocket guide to the world's finest brews.

At the CAMRA AGM in Blackpool in 1977, a group of Derby CAMRA members retired to their licensed guest house after an evening's drinking to play bar billiards. The proprietor soon went to bed leaving us with a crate of bottled Guinness which we drank in its entirety! That's how good Extra Stout was. Indeed, its health giving qualities saw it routinely available to patients in hospitals and in care homes. *Yes, Guinness really was good for you.*

Paul Gibson





Matlock and Dales CAMRA Branch

Contact Peter Boitault peterb56@hotmail.co.uk

The CAMRA Revitalisation Project

"From the towns all inns have been driven; from the villages most... Change your hearts, or you will lose your inns, and you will deserve to have lost them. But when you have lost your inns, drown your empty selves - for you will have lost the last of England." Hilaire Belloc, "From This and that on Inns", 1912

CAMRA, the Campaign for Real Ale is an independent, voluntary organisation campaigning for real ale, community pubs, and consumer rights. The organisation was founded in March 1971 by Michael Hardman, Bill Mellor, Graham Lees and Jim Makin, four likely lads from the north-west who were on a beer-infused holiday in County Kerry. They stayed at Kruger's Bar in Dunquin on Kerry's jagged coastline, which is now officially recognized as the birthplace of CAMRA, because it was in that particular watering hole that they collectively decided something had to be said (and done) about the poor quality and sparse choice in the British beer market. At the first AGM (at the Rose Inn, Nuneaton, 1972) the membership consisted of the four founders and a few friends, but interest in CAMRA and its objectives spread rapidly. Hardman is quoted as saying "We were overwhelmed by the number of people behind us - we grew to almost 2000 members in that first year. By 1973, the year after that, we grew into five figures"

Today, CAMRA has over 175,000 members across the world, and is often cited as the most successful consumer campaign in Europe. So is the battle won?

Far from it. To quote Michael Hardman (again) "The volume of real ale sold is far less than it was 40 years ago. Too much is served in poor condition as a result of low turnover or poor cellarmanSHIP, problems that led to the rise of keg beer in the first place. Britain is losing 30 pubs a week as people turn to cheap supermarket alcohol at home. Pubs have lost customers as a result of government policies on taxation, on drinking and driving, and on smoking, and because of spurious advice on the effects of alcohol on health.

All of this has persuaded us to take stock of our activities to ensure that our campaigns are pitched at the right targets and based on the best tactics in the face of the unprecedented changes that have been taking place in the brewing industry and licensed trade".

This has been called the CAMRA revitalisation project, and it's been left up to the members to decide how CAMRA should address the future of the nation's pubs. Many are in trouble. The Matlock Bath area itself has recently lost three pubs: the Boat House (which has become a vets), the County and Station (taken over by the restaurant next door), and The Temple Hotel (whose public bar has now closed). The next one soon to



disappear will be the Princess Victoria, also to become a restaurant.

Matlock and Dales CAMRA Branch covers every address with a DE4 postcode. Meetings are held on the third Thursday of every month, are advertised on the website www.mad.camra.org.uk and in local publications such as this one, as well as Chesterfield Branch's Innspire and our own MAD newsletters. If you want to meet likeminded people, enjoy a pint (or two) of real ale, and perhaps even help save our nations pubs, please come along. And if you see me there, I promise I won't quote any more Bellocs.

As far as the governments spurious advice on limits to alcohol consumption are concerned, they are not backed up by any facts whatsoever, and I'm guessing they're just a figure plucked out of the ether by some team of anonymous pen-pushers in Whitehall who've probably never had a decent pint in their lives. However, to be slightly more charitable, and trying to display an air of reconciliation, I've decided to use identical methods to come up with a new set of 'safe' limits to alcohol consumption. So I've plucked a new figure out of the ether to follow. It gives me great pleasure to say my own personal consumption now falls well within these new thoroughly researched guidelines.

Tony Farrington

MAD Branch Diary

Thu 17th Nov 2016

MAD Monthly Meeting :
Barrington's Darley Dale.

Thu 15th Dec 2016

MAD Monthly Meeting :
Druid Inn Birchover

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.

Remarkable Hare

Dale Road, Matlock

Cash discount applies on presentation of membership card.

TwentyTen

Dale Road, Matlock

Cash discount applies on presentation of membership card.

Matlock Bath

Fishpond

South Parade Matlock Bath

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Winster

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HINCKLEY & BOSWORTH BEER FESTIVAL & MICRO PUBS

Now I have known Branch Chairman David, Treasurer Norman and Committee Member, Alan for years now. This was a Sub Branch of Leicester just like Rutland. They are incredibly active on the CAMRA circuit and fiercely independent so you may have come across them, I did so the previous week at the Tamworth Beer Festival.

So on Thursday 15th September I set foot to the **9th Hinckley & Bosworth Beer Festival**. I caught the Train from Derby to connect in Leicester to Hinckley with a Journey time of 1hr 14mins. At the Festival they have 70 cask ales plus Cider, Perry & Fruit Wines and Free entry to card carrying CAMRA members. The festival is located in the Atkins Building LE10 1QU, part of the college.

I was greeted enthusiastically by the team at 12.30pm. Get the usual commemorative glass that we all have too many of and the programme and then off to the bar for some quality cask ale. The first half was ISCA Dawlish Bitter 4.2% from Holcombe, in very good condition. Whilst drinking this I get into the usual CAMRA talk over the toxic subject of Re-vitalisation. The views from the people I spoke to seemed to indicate, to put it mildly, a desire to focus CAMRA on its core aims of real ale & real cider & perry. The interesting thing is we somehow think the battle for real ale is won, however the battle to get quality and well kept cask ale is not. This is a semi rural area and the debate rolled on as to why CAMRA cannot get their heads around cask breathers which allow some village pubs to keep ale on the bar during the week as well as weekends. This point was coupled with the Craft argument that no one has a clear definition of.

Anyway need some more beer, a Larkins Best Bitter 4.4% from Edenbridge. Rich and fruity, just like the topics of conversation, with a malty bitter balanced finish. Mad Cat Special Relationship 4.8% seemed the next logical choice, as just with the UK & USA hops combined in this beer, Hinckley & Rutland CAMRA have always had the links. Platform 5 called next, Western Gold 4.8% hoppy citrus golden beer, well it's a nice day and the September warm weather helped this excellent beer along. Finally I had a porter. Wicked Dovecote Porter 4.5% from East Leake, rich and dark with a complex coffee and liquorice mix going off. Brilliant to end with.

I say my farewells and set off for the East Midlands Cider Pub of the Year 2016, **Pestle & Mortar**. I had been told about this place and was not to be disappointed at all. The ales were in exceptional condition and I spent an hour indulging with Sue about her great triumph beating our own Brunswick in Derby to this award. Good for her I can see why she has won this award and I really wish her the best of luck in the national round.

Onward to the **Elbow Room** which is brand new to the beer scene here in this town and its half way back to the station. Seems like I wasn't the only person from the festival here and I enjoyed a couple more excellent porter beers here. Great conversation and lots of positive vibes about this place.

I finished with a pint of Topsy Fisherman in the **Steamin Billy pub, the Railway** before my 6pm train home to Derby. If you have never been it's a good way to get acquainted with a great Beer Festival team and a positive market town.

Alan Pickersgill



Sue from Pestle & Mortar



Nikki from Elbow Room



The Railway

AmberValley CAMRA Branch

Contact Nora Harper noraharper@hotmail.com



AMBER VALLEY NEWS

Amber Valley Beer & Cider Festival Report

The Branch's 7th Annual Beer Festival, our biggest event of the year, took place 29th September to 2nd October at Strutts in Belper. Opening on Thursday at 4pm with free entry for all until 6pm, the marquee contained 74 real ales plus 12 ciders, 3 perries and a variety of wines. Later that evening we held our first ever quiz, prepared and presented by Pauline Finnie, aka Ann Robinson, which proved to be a resounding success. Eleven teams competed to win prizes of free beer or cider and the eventual winners were a trio from Belper's Arkwrights Bar including landlady, Emily. To allow contestants uninterrupted concentration, waiter service provided them with drinks from the marquee outside.

We are delighted to report that it was another very successful and enjoyable festival with a record attendance on Saturday afternoon of 516, breaking the 500 barrier for a single session for the 1st time in our 7 year history!!

We received very positive feedback from customers about the venue, beer list, atmosphere and our wonderful volunteers – people travelled from all over the Midlands, London, Kent and even Scotland (Al, we salute you!).

Saturday's "Meet the Brewer" session featured Landlocked Brewery's Mike James and was attended by 14 people who enjoyed hearing the story of starting up a micro-brewery and also tasting the amazing results.

Friday night's entertainment came from The Wayward Brotherhood, followed by The Cartoon Beatles – with much twisting and shouting by an enthusiastic crowd in the Main Hall. Saturday's popular acts were The Midnight Pumpkin Trucks supported by Kick and Rush with attendees unperturbed by the torrential evening rain.



Beer Marquee showing crowds on Saturday



The Cartoon Beatles playing in the Main Hall on Friday night

Hardly any ale or cider remained after Sunday lunchtime's final drink-up session. The 1st beer to sell out (Friday) was Wild Beer's Millionaire (chocolate in a barrel...) brewed in Somerset and the 2nd was Bridgehouse Tequila Blonde (infused with Mexican Tequila and lime) brewed in West Yorkshire.

Many thanks to everyone who came along and supported the festival and especially to all the volunteers who gave their time and commitment to ensure the festival ran smoothly. We hope to see you all again next year – in 2017 the dates will be Thursday 28th September to Sunday 1st October – put it in your diary.

National Pub of the Year – Regional Winner

Congratulations to **The Old Oak Inn, Horsley Woodhouse** who won the East Midlands regional round in CAMRA's National Pub of the Year competition and the best of luck for the next round when they compete with the 15 other regional winners.

Pub News

There will be changes at the **Talbot Taphouse in Ripley** this month as Pete Hounsell and Amber Ales leave on 10th October and new tenants, Steve and Angela take over and plan to re-open a few days later. Although it will no longer be a Taphouse for Amber Ales, we understand they are committed to selling a good selection of real ale and cider and we wish them every success for the future.

Branch Diary - all meetings start at 8pm

Thu 1st December - 8pm
Committee and Branch Meeting
Poet & Castle, Codnor.



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 Inn

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)
Vine Inn (Mickleover)
White Swan (Littleover)
Windmill (Oakwood)

AMBER VALLEY

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

A Guide to...



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



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

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



CAMRA Discount Pubs

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

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

► DERBY, SURROUNDING AREAS & AMBER VALLEY

Alexandra Hotel, Derby	20p off a pint, 10p off a half
Bell & Castle, Derby	10p off a pint, 5p off a half
Coach & Horses, Derby	15p off a pint
Exeter Arms, Derby	30p off a pint, 15p 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
New Zealand Arms, Derby	10p off a pint
Old Bell, Derby	40p off a pint, 20p off a half
Old Silk Mill, Derby	30p off a pint, 15p 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
Red Cow, Allestree	20p off a pint
King Alfred, Alfreton	15p off a pint
The Lodge, Alvaston	10% 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

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.

EREWASH VALLEY CAMRA BRANCH

by Mick & Carole Golds
carolegolds@btinternet.com

EREWASH VALLEY CAMRA REPORT

Pub News

Not a lot of news in this edition, however what there is we hope is good news with the slowdown of closures of traditional pubs in the Erewash area and the re-opening of the **Gallows Inn**. This is a welcome return of this canal side inn which is situated half way up the Erewash Canal in Ilkeston and a handy stop for users of the canal but in saying that we must not be complacent as some of our pubs are still at risk.

It seems that the new trend is the opening of micro pubs and most of them seem to be very successful mainly because they are under the control of their owners providing a cosy welcome and giving the customer what they want which is a varied selection of interesting beers at reasonable prices and long may they prosper. The latest additions in Heanor are: **The Redemption Ale House**, Ray Street and the **Angry Bee**, Godfrey Street and around the corner in Marpool we have the very popular **Marpool Ale House** and not too far away in Langley Mill is the **Bunny Hop Ale House**. We will have visited these on our Branch social outing in October and our report and photos will appear in the next Issue. In nearby Ilkeston we have two very popular micro pubs: **The Spanish Bar** a full pub in its own right requiring no introduction and round the

corner the more recent addition the **Burnt Pig Ale 'Ouse** which is very successful and now in the 2017 Good Beer Guide. And of course down in Long Eaton we have the **York Chambers** near the Green, also doing very well. If anyone knows of any other Micro pubs opening in the Erewash Valley area please let us know. We would like to point out that this is not a list of microbreweries, which we hope to publish at a later date.

Socials

Saturday 10th December Christmas Trip to Newark. Meet Nottingham Railway Station at 11.00am to arrange for group tickets for 11.29am train. If any people are interested on the return journey we will call at The Wagon & Horses, Bleasby. Further details if needed contact Carole 07887 788785.

We are still waiting for Ilkeston's new railway station to open for our Sheffield trip in the New Year.

Brewery News

Still trying to sort information out for **Thorley and Sons**.

Urban Chicken Ale, a new small brewer in Ilkeston have had their beers on in the Bunny Hop, Langley Mill. For more info they are on facebook or website urbanchickenale.co.uk



Future Meetings

All Branch Meetings are held on a Monday and start at 8.00pm.

Monday 7th November – Three Horseshoes, Ilkeston (in Stable Bar).

Monday 5th December – Queens Head, Marpool.

Monday 9th January 2017 – Observatory, Ilkeston.

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

Beer Festivals or other News

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

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 – 20p off a pint, 10p 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, Marpool – 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)



RAW PROMOTIONS PRESENTS LIVE AT

THE FLOWER POT

KING STREET, DERBY DE1 3DZ TEL: 01332 204955



NOVEMBER

- 3 PEATBOG FAERIES
- 4 FRED ZEPPELIN
- 5 STEREOSONICS
- 10 BILLY WALTON BAND
- 11 THE MEN THEY COULDN'T HANG
- 12 OHASIS
- 13 NEW BLUES GENERATION TOUR feat RAINBREAKERS, SALVATION JAYNE & THE DGB
- 17 WISHBONE ASH feat ANDY POWELL
- 18 THE FILLERS
- 19 CHINA CRISIS
- 24 RED BUTLER
- 25 SOFT MACHINE
- 26 BLONDIED

DECEMBER

- 1 BIG COUNTRY
- 2 THE CLONE ROSES
- 3 AYNSELY LISTER BAND
- 9 DREADZONE
- 10 DR FEELGOOD
- 15 CHANTEL MCGREGOR
- 16 FLASH

DECEMBER

- 17 LIMEHOUSE LIZZY
- 19 SLADE UK
- 20 WHO'S NEXT
- 21 JEAN GENIE
- 22 THE UB40 EXPERIENCE
- 23 FLEETWOOD BAC
- 26 ARE YOU EXPERIENCED?
- 27 T. REX
- 28 THE RATTLED
- 29 THE ROLLIN' STONED
- 30 KEEP IT CASH

JANUARY 2017

- 21 GREEN DATE
- 27 STILL MARILLION
- 28 ROXY MAGIC

FEBRUARY

- 4 THE SMALL FAKERS
- 10 KINGS OV LEON
- 11 STAN WEBB'S CHICKEN SHACK
- 16 COLIN BLUNSTONE
- 24 NINE BELOW ZERO
- 25 ANDY FAIRWEATHER LOW

RAW PROMOTIONS PRESENTS LIVE AT

THE RESCUE ROOMS

MASONIC PLACE, GOLDSMITH STREET, NOTTINGHAM NG1 5JT

Wed 16th Nov **IAN SIEGAL BAND**
 Fri 18th Nov **THE SMYTHS**
 Sat 26th Nov **SECRET AFFAIR**

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www.rawpromo.co.uk



PS it's very good ale!

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 David Edwards
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e mail. dedwards@peakstonesrock.co.uk
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BREWERY BITES

News from Breweries in and around the Derby Drinker area



BOOT BEER

The Boot, Repton, has been voted AA Best Pub in England 2016/2017, with a special mention of it winning the title because it offers everything, including it's own Micro Brewery. This award follows closely on the heels of winning The Derby Evening Telegraph, Sales & Marketing Award for The Boot & Boot Beer.

Boot Beers are certainly proving to be 'good for the sole' and go from strength to strength. Clod Hopper still leading the way from Boot Bitter - although it's a close run thing, and the Boot's Bloodstock Ale .. The Beast of Bloodstock .. at 6.66% packs a punch but is exceptionally smooth and very drinkable.



SHINY BREWERY

After an initial settling in period we have now increased our opening hours at our **Beer Metropolis** operation in Little Eaton and the new times will be:-

Tues/Wed - 4-9pm, Thurs 2-10pm,

Fri 12-10pm, Sat 11-10pm & Sun 11-8pm.

As well as 10 keg lines there are 2 real ales available at £2.50 per pint. And don't forget the huge range of craft bottles and cans as well. Easy to find and reach where situated almost behind the Queens Head pub and on the regular Amberline bus route from Derby & Heanor. Why not pop in, we'd love to see you.



BRUNSWICK BREWING COMPANY

First Brew, the first recipe produced in 1991, has been reproduced for the Brunswick Brewing Companies 25th anniversary. Brewed with some special guests, Alan Pickersgill, current licensee of the Brunswick Inn, Graham Yates, long time Brunswick licensee, and Graham Townsend, the original Brunswick brewer and creator of the original recipes. Available throughout early autumn. New limited edition 'Engine Shed Project' beer 'Cocoa Loco' a 4.8% chocolate stout is now available. Grimwald's Damson Stout, 4.6%, is planned for a reappearance in December. Brewery experience days to be rolled out soon, watch this space!!

DANCING DUCK

We are absolutely delighted that both our pubs; The Exeter Arms and The New Zealand Arms have made it into the Good Beer Guide, not only this but they have also both made it to the final three of the Derby Food and Drink awards "Best pub", the Exeter has won this title for the last 4 years and by the time this has gone to press we will know whether a Dancing Duck pub has secured victory again.

Dark Drake has clocked up another award winning Silver in the Regional round of Champion Beer of Britain.

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 ABV including SIBA award winning beers Business As Usual, Quintessential and Triple Hop. Every month one or two special beers are also brewed along with a craft collection. This month's specials include a 4.9% fruity blonde beer with added honey called White House Honey.

PEAKSTONES BREWERY



Over the last couple of months sales have remained steady in a difficult market. We had a stand at some out door markets with varying degrees of success. We are now looking forward to Autumn and the Christmas. We are brewing out winter special Submission ABV 5.0% and chestnut in colour.

WELBECK ABBEY BREWERY



It's been a while since we've contributed however we've been busily brewing lots of tasty beer and there's plenty to catch you up on...

With the festive season in mind we're getting well ahead on prep for our bottled beers and mini-kegs, the latter of which proved to be incredibly popular last year. We're more than happy to take Christmas orders for 36 pint boxes of beer- if this is of interest please forward your request to: info@welbeckabbeybrewery.co.uk

Lady A our super-special Abbey ale, brewed in the style of a Belgian dubbel with abbaye yeast is available once again. This is the second and final batch and the version we matured in red wine barrels underneath the Abbey itself. It drinks with figgy, rich, plum-bread tones; balanced out neatly with light banana esters and a hint of sherbet. Red wine aromas and flavours come through on the back-palate giving way to a highly satisfying finish. At 7.1% it's certainly not in line with our usual brews and with this in mind is available in 330ml bottles and for a limited time only.

Monthly Specials in October included **Cubitt's Voyage**, **Ernest George** and **Let's Get Fiscal**. The latter is a 5.3% hard-hitting New Zealand IPA. Ernest George is a deep ruby libation and promises hints of roasted coffee and rich dark chocolate whilst being fairly easy drinking at an ABV of 4.2%. Finally Cubitt's Voyage is a light, zesty, refreshing 3.5% pale, full of citrus fruit provided by New Zealand hops.

Our very own micro-bar **Portland House** on Ecclesall Road in Sheffield has recently seen a change in management with Amie and George becoming General and Assistant Managers' respectively. We have a regular series of events on offer at 'PH' and excellent tasting evenings. Notable events in the calendar include a 'Meet the Brewer' night featuring Claire Monk, the mastermind behind all things 'WAB'.

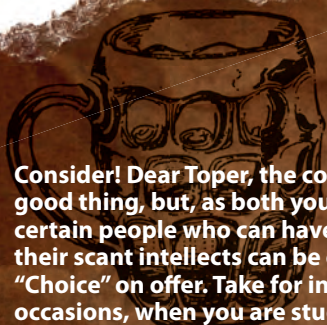
To book please contact Portland House via telephone or the Facebook page for more information and event details.

Hannah Bolton, Assistant Manager.

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 December 2016.

It would be great to hear from you.



Dear Toper...

Consider! Dear Toper, the concept of "Choice". It is usually a good thing, but, as both you and I know, sometimes there are certain people who can have too much of a good thing and their scant intellects can be easily overwhelmed by the "Choice" on offer. Take for instance those all too frequent occasions, when you are stuck in the queue behind a couple of matronly relatives, whilst they slowly pile up their plates from the buffet table at a party; usually a wedding reception or some other family gathering that you can't evade. As the dillatory duo slowly lumber along the table's edge, they are seemingly bedazzled by the array of eatables on offer, and are blissfully unaware of – or more likely, in utter contempt of – the tailback behind them (a bit like a caravan owner meandering along a country road with a horde of seething motorists in his wake). As you follow on, you can't help but wonder how this ponderous pair, who's every movement is sluggish in the extreme, managed to get to the buffet before everyone else – it's uncanny, but they always do! They seem to appear from nowhere as soon as the faint, barely audible, sound of Clingfilm being removed is heard, only to progress along the table at a snail's pace, obviously overwhelmed by the "Choice", which, on such occasions, is usually quite limited (as is the torpid twosome's mental grasp of it). You can almost hear the cogs turning, as they suspiciously eye the various comestibles on offer with regard to how they might affect the following morning's visit to the privy, or perhaps even their long-abandoned and barely remembered waist-lines.

Suddenly, they come to an abrupt halt, which, to be fair, is not that abrupt, because they were hardly moving anyway. But halt they do, and one of them, after visually scrutinising one of the items before her for some long and tedious moments, eventually points to what is so evidently a plate full of ham, that even a short-sighted vegetarian could pick it out at the bottom of a mine shaft, and consults her (slightly) more-travelled accomplice in sloth, thus:

"What's that?"

"Ham", replies the "epicure", after an inspection which usually involves laboriously rummaging through several slices of the meat

Variety is the Spice of Life (But not always)

in question with a fork that she has looted from the pickle tray, where some poor soul is no doubt attempting to pick up a dollop of piccalilli with his fingers.



"Hmmm, I don't know if I like ham", comes the doubtful response, after what seems like an eternity; at which point, someone, way, way, back in the ever-growing queue, can't resist calling out:

"How the hell can you get to sixty years of age and still not know if you like F-----g ham?" which brings some much needed light relief to the proceedings. The merriment is short-lived, however, as the unsmiling pair promptly resume their, oh, so slow, appraisal of the "Choice" provided.

But I digress, Dear Toper – back to "Choice" – as a good thing.

One of the things that CAMRA has been successful at over the years, is bringing a greater choice of ales to the consumer. Years ago, if one ventured into a pub, the "Choice" of real ales (that's if they had any) was all too often limited to those provided by a

single local brewery, who, more often than not, owned the place. But nowadays we can sample beers from all over the country, with many pubs boasting several hand pumps, dispensing a pleasing variety of ales. So I am a little uneasy with the concept of "LocAle", which seems to me to be a step backwards. It's not so bad if there are locally produced ales of good quality and variety to be had in the area covered, but as I travel around the country, I sometimes get the impression that, in certain places, premier ales from further afield are being supplanted by inferior local products that would not get a look-in on a level playing field. The customer – that's you, Dear Toper – deserves better. Don't get me wrong, I'm all for supporting local businesses, but that is if they are worth supporting, and quite frankly, some of them are not. Consider that, Dear Toper!

D.T.



ARON THOMAS 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.

DerbyCAMRA BranchDiary

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

NOVEMBER

Sat 5th - Survey Trip – Etwell, Hilton, Stenson, Willington by free minibus. Meet at the Quad at 6.30pm.

Thu 10th - Branch Meeting – Travellers Rest, Ashbourne Rd, Derby – 8pm.

Fri 18th - Survey Trip – TBC – for places and details contact Dean.

Wed 30th - Branch Meeting – Station Inn, Midland Rd, Derby – 8pm.

DECEMBER

Thu 8th - Christmas Show & Social - Flowerpot, Derby – 8pm. Tickets from Ian Forman 07711 202841

Sat 10th - Survey Trip – Horsley/Smalley Area.

JANUARY 2017

Thu 12th - Branch Meeting – Alexandra Hotel, Siddals Rd, Derby – 8pm.

FEBRUARY 2017

15th-18th Feb - DERBY WINTER FESTIVAL, Roundhouse, Derby.

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

A Campaign of Two Halves

Join CAMRA Today

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

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

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

Postcode _____

Email address _____

Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

Single Membership (UK & EU)

Joint Membership (Partner at the same address)

For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Direct Debit

Single Membership £24 ☐ Non DD £26 ☐

Joint Membership £29.50 ☐ £31.50 ☐

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

Please fill in the whole form using a ball point pen and send to:

Campaign for Real Ale Ltd.
230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager _____ Bank or Building Society _____

Address _____

Postcode _____

Name(s) of Account Holder _____

Bank or Building Society Account Number _____ **Branch Sort Code** _____

Reference _____

Service User Number 9 2 6 1 2 9

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

Membership Number _____

Name _____ **Postcode** _____

Instructions to your Bank or Building Society

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

Signature(s) _____ Date _____

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

The Direct Debit Guarantee

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

• If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment confirmation of the amount and date will be given to you at the time of the request.

• If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.

• If you receive a refund you are not entitled to you must pay it back when The Campaign for Real Ale Ltd asks you to.

• You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Crossword

No 54 by Wrenrutt

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

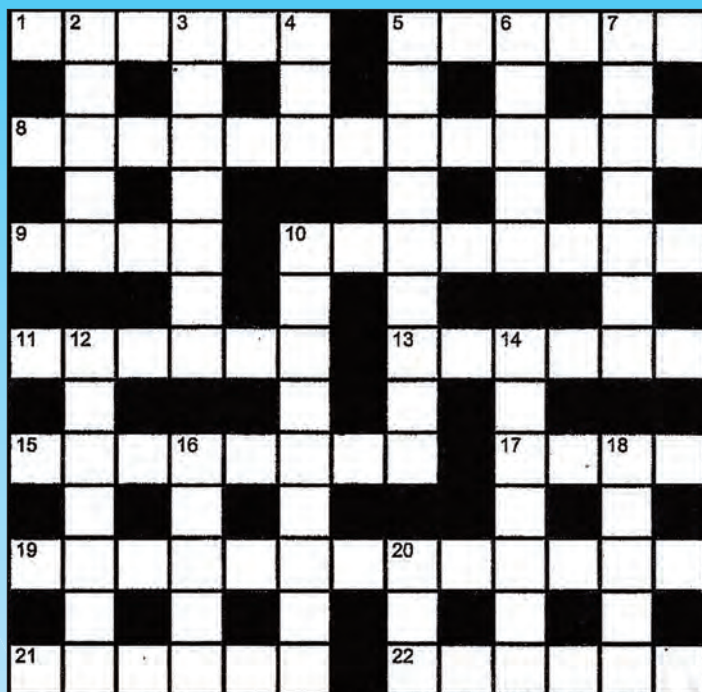
Crossword winner is Steve Mollatt
from the Potteries picked up at Ashbourne Beer Festival

Across

1. Destiny, or fate? A 1950s musical (6)
5. Stretch, tailed off (6)
8. A spontaneous withdrawal of labour by felines, perhaps? (7.6)
9. Fowl, ken off, for elegant and fashionable style (4)
10. Gained so re-arranged to identify a medical condition (8)
11. Device to measure weights or pitch of musical notes (8)
13. Nasty rantipole includes a violent, oppressive leader (6)
15. A sore rest renovates (8)
17. A terrible vain Russian ruler (24)
19. Brandon Brewery's premium bitter (not a surly pub-goer!) (6.7)
21. "On a wing and a -----" (6)
22. Either going wrong, or a cockney fish (6)

Down

2. "Hi Sir: what nationality are you?" (5)
3. A professional type of person qualified to undertake 10 across (7)
4. A different brewed drink from what one usually gets in pubs (3)
6. Talented Italian actress sophia's surname (5)
5. French philosopher who might've said in pubs "I drink, therefore I am"
7. Absorbs information, or swindles (5.2)
10. Naval vessel, and something or someone that can do great damage (9)
12. More visible, understandable, or transparent (7)
14. Or I rest if doing this? Certainly not! (7)
16. Type of gun or First World War soldier (5)
18. Island where you can enjoy 'Guid Ale' in Brodick (5)
20. Pubs' example of an alternative brew to that of 4 down (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 53 Answers

Across

1. SPRITE
5. FALCON
8. STRATFORD GOLD
9. ANTE
10. TAHITIAN
11. ABUSER
13. NOTCHY
15. TRESPASS
17. KAMA
19. STATION BUFFET
21. ADMAMS
22. SURREY

Down

2. PUTIN
3. IMAGERS
4. ELF
5. FARM HANDS
6. LIGHT
7. OILBATH
10. TOREADORS
12. BERATED
14. TAKE FOR
16. SUTRA
18. MAEVE
20. BUS

Having a BEER FESTIVAL January/February?

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

Copy deadline 1st December

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

Derby DRINKER

ADVERTISING - Contact Alan

Would you like to advertise in Derby Drinker and get your message across to a vast audience all over Derbyshire and beyond? Then contact us by e-mail ads@derbycamra.org.uk available up to a full page at very competitive rates.

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

COPY BY POST - Contact Lynn

Out of circulation area? Having difficulty getting your copy? Then why not get it sent to you by post. It is available 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

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