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

Issue 172

March/April 2017





DERBY CAMRA



PUBS OF THE YEAR 2017



Full details inside plus loads, loads more



DERBY CAMRA Pubs of the Year 2017

Brunswick at the Double

The Derby Branch of CAMRA has selected its Pubs of the Year for 2017:-

The **City Pub of the Year** is the **Brunswick Inn** on Railway Terrace beating finalists the Alexandra Hotel, Exeter Arms, Falstaff and Furnace Inn to the title.

The **Country Pub of the Year** is the Royal Oak in Ockbrook beating finalists the Town Street Tap in Duffield, Chip & Pin in Melbourne, Boot in Repton and Beer Metropolis in Little Eaton to the title.

And by virtue of having the highest overall mark the **Brunswick Inn** has also been crowned **Derby CAMRA Pub of the Year 2017.**

n a very close fought competition this year the Brunswick managed to come out on top of the tree for the second year running which is a marvellous achievement for licensees, Alan Pickersgill & Philippe Larroche who took on the running of the pub just under 3 years ago. And this together with being crowned Derby **CAMRA Cider & Perry** Pub of the Year in 2015 & 2016 makes their short tenure quite remarkable indeed. Credit must be given to them both along with their staff for bringing the 'Brunny' back to the fore and making it such a great, multi award winning real ale & cider pub. And with the onsite **Brunswick Brewery** brewing some fabulous value for money Real Ales it's nice to see this historic pub doing so well again.

Out in the Country last year's winner, the Royal Oak in Ockbrook has taken the title yet again having won it on so many previous occasions. It is simply a great village local right at the heart of community life which has been in the Good Beer Guide for 40 years due to the quality of its ales and the tender loving care of the family who have run it in all that time; Landlady Olive Wilson, Steve & Jean Hornbuckle and Sally Parrot.

The winners and runners-up were presented with their awards during the Trade Session of the Derby Winter Ale Festival at the Roundhouse and we will feature the presentation photos in the next Issue.

The Brunswick will now also go forward into the Derbyshire Pub of the Year competition were it will compete with the winners of other local CAMRA Branches' awards from Amber Valley, Ashbourne, Chesterfield, Erewash Valley, High Peak, Matlock & Dales,



Mansfield, and Sheffield. The winner of the Derbyshire round will be announced later in the year and we'll let you know the results when we get them.



DERBY CAMRA Cider & Perry Pub of the Year 2017

The Derby Branch of CAMRA Cider & Perry Pub of the Year for 2017 is the **Babington Arms** on Babington Lane in Derby. This Wetherspoons pub has been a Good Beer Guide regular for many years and has won the City Pub of the Year title in the past as well. Alongside an extensive range of Real Ales the pub also serves a selection of Real Ciders & Perries which has helped it to the top of the apple cart this time.

38™ BURTON **CAMRA** R & CIDE **OVER 150 BEERS & CIDERS** Thurs (Eve) 30th March - Sat 1st April 2017 OPENING TIMES ENTRY CHARGE £2.00 (CAMRA members FREE) 11.00ам - 6.00рм 6.00рм - 11.00рм £6.00 (CAMRA members £2.00) £3.00 (CAMRA members £2.00) E MUSIC Fri & Sat **BurtonCAMRA** @BurtonCAMRA FOR MORE INFORMATION PHONE DICKIE ALLEN ON 01283 814730 OR MOBILE: 07974 708132 THE ORGANISERS RESERVE THE RIGHT TO REFUSE ADMISSION AND TO ASK FOR PROOF OF AGE IF YOU LOOK TO BE UNDER 21 YEARS

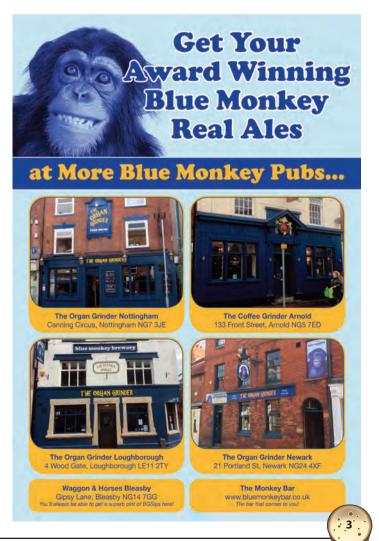
It was a very tight competition this year which has made it even more of an achievement for the pub but they are passionate about real cider and perry. The staff know about the products and producers while taking time to check out what the customer normally drinks to guide selection. They have a large dedicated fridge for the 6 bag in box ciders from varied producers which at the time of judging included Perry's; Gwynt Y Ddraig; Orchard Pig and Westons all in tiptop condition and beautifully chilled. So congratulation to Tom Taylor & the Team then who were presented with an award at the Trade Session of the Derby Winter Ale Festival at the Roundhouse.

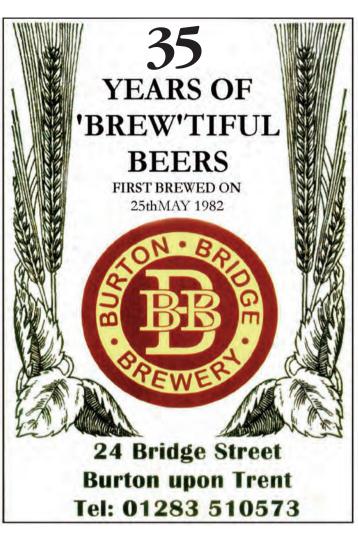
DERBY CAMRA Club of the Year 2017

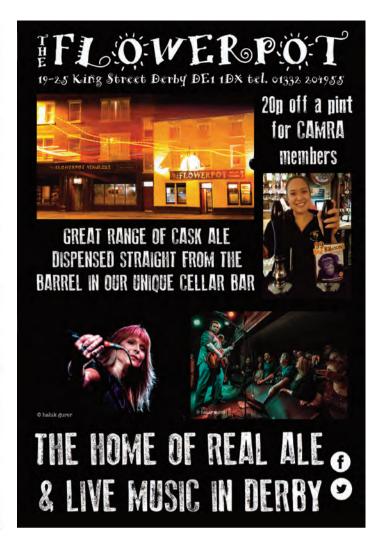
The Derby Branch of CAMRA has selected its Club of the Year for 2017 with the **Victory Club** in Allenton taking the honours for the first time after previously featuring as a runner-up. A number of Clubs throughout the area were visited but in a keenly fought contest the Victory came out victorious. The club serves a range of up to 8 Real Ales at £2.50 a pint and CAMRA members are allowed in free (unless there is a special event on then everyone pays). The Club also has a large free car park and the bus from Derby stops right outside the Club so why not give it a try if you are in the area.

Winter Ale Trail Winners 2017

The recent Derby & Amber Valley Winter Ale Trail has resulted in the **Alexandra Hotel** claiming the Derby honours and the **Talbot** in Ripley the Amber Valley honours. Congratulations to them both and we'll have a full report on the trail next time.









Real Ale Venues in Alfreton

One of the three towns comprising the Amber Valley Branch of CAMRA's area, the others being Belper and Ripley, Alfreton does seem at times to be a bit neglected by real ale fans, but there are some decent outlets there, including three pubs that have appeared in at least one edition of the Good Beer Guide.

These are the **Victoria inn** on Nottingham Road, a classic two-roomed boozer with a central bar. Situated on the 9's bus route, the Vic serves a couple of changing real ales, and has always been a friendly local serving decent quality beer. Then there's the **King Alfred**, which made a Guide appearance a few years ago. There's always a selection of beer, cider and/or perry on at the Alfred, which is quite a large pub. It can be found on High Street, again on the 9's bus route. As in many towns these days there's a Wetherspoons outlet, the **Waggon and Horses** on King Street. The usual mix of regular and guest ales are on offer here, along with



cider, perry and reasonably-priced food. The Waggon has had a dew GBG appearances, and like the Vic and the Alfred has participated in one or two of the Trails organised by Amber Valley CAMRA. Apart from these three, real ale is available in several other outlets in Alfreton – the **Bluebell, Bluey's, Cotes Park,** the **Plough** and the **Miners Arms** all serve at least one real ale (apologies if I've missed anyone).

The newest addition to the Alfreton real ale scene is the Handle Bar, which serves as the Brewery Tap for the Landlocked Brewery. It's fair to say that Mike James, the Landlocked brewer, has moved around since he commenced brewing a few years ago, but now he has found a permanent home for his brewery, and a tap to boot! The Handle Bar, so named as it is on the former premises of Cycle Mania, opened in December 2016, and is the latest addition to the growing number of micropubs both locally and nationally. On my visit there were four real ales, plus cider, bottled beers and craft keg on offer. There were a couple from Landlocked Brewery, as you'd expect, plus a couple of guests, which I understand is to be the norm at the Handlebar, while the craft ales were from Neon Raptor Brewery. The Handle Bar is in a fairly – spacious room, and I'd have to say is definitely a work in progress at the moment, but the signs are very promising. There are snacks available, the seating is comfortable, the room light and airy the location – up a yard off King Street, helps to make it a fairly quiet venue, which appeals to me! The address is 54A King Street, and it is fairly close to Hall Street Bus Station. The opening hours are limited at the moment – Friday evenings from 6pm, then 1pm – 9pm Saturdays and Sundays, but may increase as time goes on. If you can make it there, do so, the Handle Bar, and the Landlocked Brewery, are a welcome addition to the Alfreton real ale scene.

Trevor Spencer



Winter is always a quiet time for cider drinking, so I thought I'd reflect on a year of cider making at Three Cats. Cider making is much close to wine making than to brewing in that it has to be done when the fruit is ready, so we will start the year in late September / early October when, hopefully, we have a good apple crop. The crop does vary massively from year to year, you need a good amount of rain to swell the fruit, but you also need plenty of sunshine to ripen it, especially in August / September, to produce a good sugar content. On top of that apple trees are somewhat biennial; after heavy cropping they tend to take a year's rest, so the fluctuations are considerable and without doubt cider quality varies from year to year. Three Cats has changed in another way too; it used to be made from a blend of locally picked cookers and eaters but now contains about a third of cider varieties from our own trees, this increases the tannin and in my view gives a better blend.

October sees a hive of activity; small scale making cider is fun but very labour intensive. It's also refreshingly low-tech, washing and blending the apples, milling them and

pressing the pulp; once the juice is run off into fermenters that really is all there is to it. Having an open day, the only inducement being free cider, helps to lessen the load. The only things added to the juice are sugar, particularly if the summer has been poor, and yeast. Adding yeast is optional since there is natural yeast in the fruit, but I use wine yeast for greater consistency. I don't add sulphites, many do; they kill off the natural yeast and act as a preservative, I just haven't found it necessary.

It gets a racking to remove the heavy sediment and a little fresh sugar to re-prime it around Christmas time. After that patience becomes a virtue because it isn't ready for drinking until April at the earliest; it needs the weather to warm up to give it a secondary fermentation and a more rounded finish. You need an overlap from the previous year's cider in order to have cider ready for drinking all year round. It only needs syphoning off from the fermenter to a tub and is ready for drinking, ready that is if you like bone dry cider, which is what you now have. I sweeten with sugar (not artificial sweeteners, I always think you can taste them) to achieve medium, medium sweet or sweet as required.

Just a word of warning about boxes (which come in 10 or 20 litre sizes). Many pubs understandably prefer them to traditional 5 gallon tubs; they take up less space and increase the shelf life of the cider. The problem is that unlike tubs they are not vented, so you cannot sweeten with sugar without risking exploding boxes! Most cider makers, and certainly all the larger outfits, get around this by pasteurizing the cider. While this may not have much of a detrimental effect on the taste it certainly means that in CAMRA's terms it is no longer Real Cider.

Now it is summer, the peak time for cider drinking, which is ideal since the cider made the previous autumn is now fully mature and at its best. One niggle here; whilst almost all pubs stock cider, and the range is far wider than it used to be, it is almost exclusively from nationally available brands. Just about every area of the country now has a variety of small to medium scale local cider makers; it's a shame that so many pubs are not prepared to stock them.

Wassail

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AMBER VALLEY NEWS



Derby WAF – several members volunteered at **The Roundhouse** and, as usual, had a brilliant time serving behind the bars, cleaning glasses, sorting out t-shirts and helping in the staffing office.

Nottingham outing 29 December - to see the old year out, the branch had a great day enjoying the beer delights of Nottingham on a very cold day's social trip, starting at Canning Circus and ending up on Mansfield Road – see photo alongside.

Pub News

The Hop Inn at Openwoodgate has reopened with Doom Bar as real ale offering.

The **White Swan** in Belper is closed and boarded up.

The **Seven Stars**, Kilbourne Road – the branch was contacted by a planning consultant for our views on its viability – the branch submitted a detailed response explaining that while recognising CAMRA aims of opposing pub closures and not pre-empting any future cases, it did

appear that the prohibitive scale of improvement costs and accessibility issues involved (disabled and general parking) meant this particular pub was no longer sustainable.

AGM- took place at **The Old Oak** on Thur. 23rd February. Fortunately more members have stepped up to fill desperatelyneeded roles – welcome to (1) Sean McKeown as webmaster /social media coordinator (replacing Phil Marshall to whom much appreciation is given), and (2) Luke Bettison as Young Members' Rep. The committee positions remain as was.

Burton beer festival – the branch will sample its delights on Friday 31st March.

Belper Goes Green eco-festival free event at the rugby club playing fields – Amber Valley Branch will again run the real ale bar inside the rugby club from the evening of Friday June 2nd to Sun 4th – that's the end of half term week for anyone with families to take along. Live entertainment is provided throughout the days.

Amber Valley Beer Festival – 8th happening at Strutt Centre, Belper from Thur. Sept 28th to Sun. Oct 1st – The Modest headline Friday night and Stonewall Jackson on Saturday. Plans are afoot to commemorate the Pentrich Revolution's 200th anniversary (June 1817) with special beers.

Cider Trail is being planned for around midsummer by Trev Spencer, possibly again being held jointly with Derby Branch to encourage wider participation and support. – watch out for more info in next edition.

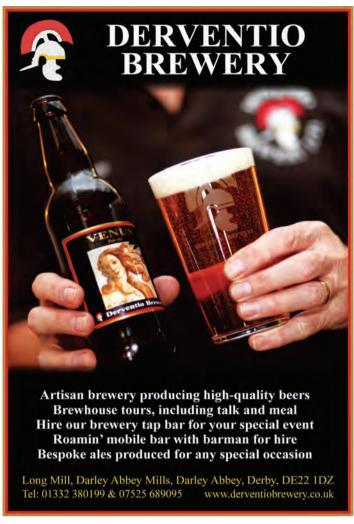
Branch Diary - all meetings start at 8pm

23th March

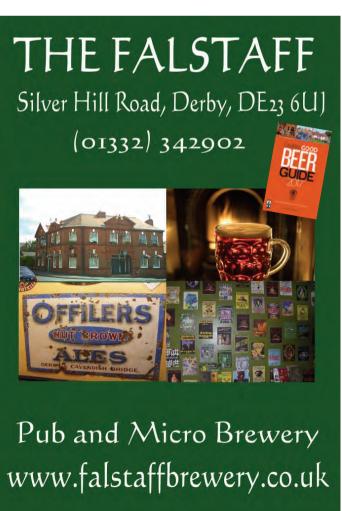
Branch Meeting, The George, Lowes Hill, Ripley

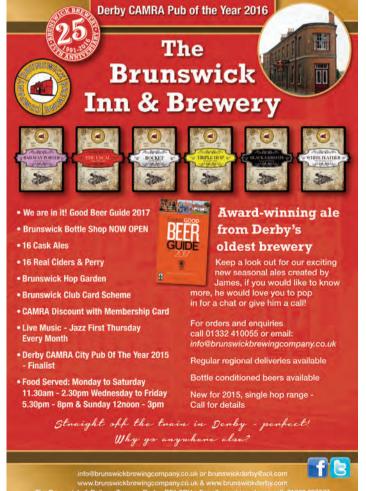
20th April

Branch Meeting, for venue, see What's Brewing











Ashbourne & District CAMRA Branch

Contact Mark Grist

m.grist2@sky.com

Winter Pub of the Season

The winner of our Winter Pub of the Season award was **The Red Lion, Hognaston,** which then went forward to the judging for Pub of the Year 2017.

Branch Pub of the Year 2017

Branch members have now completed their voting and we are delighted to announce that the two winners are the Barley Mow at Kirk Ireton in the Country category and Artisan cafe/bar in the Town category, with Artisan receiving the highest overall average score and therefore winning our overall Pub of the Year award. Congratulations to Paul and Rhiannon and their team for a well-deserved victory - they have brought a whole new real ale experience to the town and have quickly become a fixture on the social scene in and around Ashbourne after little more than nine months of opening. Certificates will have been presented to both venues by the time you read this.

Branch Beer Festival 2017

We can now confirm that the dates for our 5th Beer Festival will be **Thursday 21st - Saturday 23rd September**, returning to Ashbourne Town Hall. Further details will be shared as soon as we arrange them.

Pub News

As this edition was going to press, we were sad to learn that Mark & Katie Howarth at the **Coach & Horses** in the town would be leaving after a short but successful tenure. Regrettably, Punch have decided they wish to go in another direction and we wish Mark & Katie success in their next pub venture, as yet undecided.

The **Rose & Crown** at Boylestone is under new management as of January 16th, with Niall Sedgewick taking over, and we wish them all success in their new venture.

The Red Lion, Hognaston



Diary Dates

All meetings start at 8pm unless otherwise stated

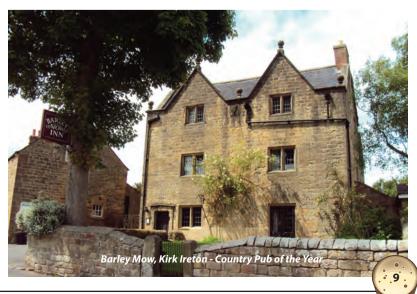
Thursday 2nd March - branch meetingRed Lion, Hognaston

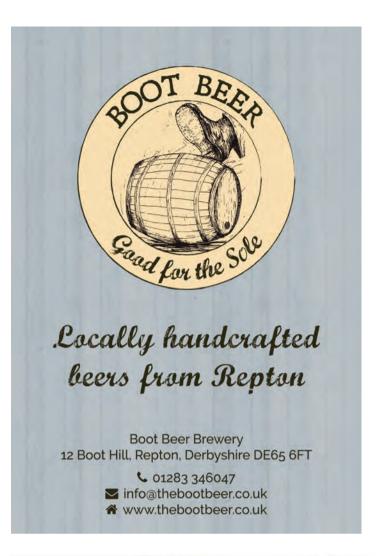
Sunday 5th March beer festival planning meeting Smith's Tavern (4pm)

> Tuesday 25th March - branch meeting Red Lion, Kniveton

Tuesday 24th April - branch meeting Rose & Crown, Boylestone

> **Tuesday 30th May - AGM** Artisan, Ashbourne









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BREWERY BITES

News from Breweries in and around the Derby Drinker area



BURTON

It has been a good start to the year for us particularly with our monthly Gold Medal Ale which was Pharoes Prize, a modern take on an ancient Egyptian

style. the modern part was the hops which didn't exist in ancient Egypt and the ancient part was date juice and honey which they did use. It sold under the strap line 'a beer that even your mummy would like' but it sold so well that not many mummies got any. This months Gold Medal is High Spy. A traditional English beer that Derby Drinkers can find more about from the bar stands that go out with each cask. Other than that we are brewing our usual regular range which includes the ever popular Stairway to Heaven which is now also available as a bottle conditioned beer. Talks on the sale of the business are still ongoing but not at a stage that we can be open about.

By the time this goes to press we should have opened up "The Duck House" at Derby Rowing club, initially we will be open during the daytime at weekends, there will be 6 handpulls on the bar for real ale and cider,

Dancing Duck will be running a bar at Chimes cafe over Shrovetide come and have a pint.

FURNACE



Derby is set to get a new Brewery at the Furnace Inn. It should be up and running during March using the 6bbl kit at the

back of the pub that was previously used by Shiny Brewing Co Ltd. At the time of going to press no beers have yet been launched although the plan is for vegan friendly beers, most of which will be served through the pub.

BRUNSWICK BREWING COMPANY

Brunswick Brewing Company is very proud to be one of the sponsors of this years Derby Winter Ales festival (look out for the t-shirts!). We are also continuing our

range of Engine Shed Project beers, which are a little different to the more traditional beers we produce. Hot on the heals of 'Pommy Grog', the next one up is 'Citronella'. A pale ale @ 4.2%, hopped with Summit, Vic Secret, and finished with a very big late addition of fresh lemongrass (otherwise known as Citronella grass). Very refreshing, with a huge lemony nose giving way to a floral/citrus palette. Many more to follow.

DANCING DUCK



We've made a couple of new beers recently; we also hosted 15 of the younger members of the Institute of brewing and distilling for a day at the brewery making a 5.7% American amber hopped with comet called Rosetta (after a duck shaped comet!) and Donald *UCK!!! our 4.2% pale has been proving very popular as well as topical.

Real Ale Drinkers Love it in the Ditch

The ROWDITCH Inn & Brewery

246 Uttoxeter Rd, Derby DE 22 3LL

for a constantly changing range of real ales

BEER GUIDE

DERBY CITY PUB OF THE YEAR 2006

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 camrapublicity@aol.com

FAO Alan before the cut off date of 1st April 2017.
It would be great to hear from you.



Remake - Remodel

In the second and concluding part of the mini-series, we look at six more regenerated pubs including one which was formerly a bank.

(PART 2)

When the grade 2 listed Queens Head, Little Eaton, was built in the 1830s, the village was a hive of industrial activity with quarrying and a paper industry serviced by narrow boats bringing rags into the Derby Canal wharf. The railway and its attendant station came later, but ultimately they suffered the same fate as the canal - closure.

Long a Hardy and Hanson (Kimberley) house, the pub closed some years ago, reopening in 2011 after five months of extensive refurbishment courtesy of a Project William scheme. This collaboration between Everards brewery and Derby **Brewing Company** saw an imaginative and tasteful reconfiguration utilizing the original main entrance again. Good use of natural materials, including exposed stonework and beamed ceilings, make for a welcoming interior comprising of three

rooms instead of two as before. Naturally, Derby Brewing Company beers feature strongly on the bar and an inviting food offering has meat sourced from butcher, Barry Fitch, next door. Particularly good value is the Monday to Friday lunchtime offer of two main meals for £10.90, and multiple bus services stop close by. The Project William concept was founded by Everards in 2007, and other examples locally include the Five Lamps, and Poet and Castle, Codnor.

Between 1917 and 2008, the Exeter Arms, Exeter Place, had just five licensees. Up until 1980 the "Ex" had been a privately owned, Good Beer Guide listed freehouse serving Draught Bass. Marston's, doubtless attracted to the huge barrelage, bought the cosy corner pub and it was in the mid-80s, during the late Barbara Gibbons' tenure, that the first expansion, into an



adjacent property, was carried out. In 2012, after a period of closure, collaboration between **Dancing Duck** brewery and Martin Roper and Denise Sage heralded a new beginning with Pedigree rubbing shoulders with the Derby beers. The coveted Derby CAMRA Pub of the Year title ensued in 2013. An imaginative culinary offering has seen the "Ex" win the Derby Food and Drink Awards four times, a record which speaks for itself. The cottage next door has been acquired and is now accessible from within the pub. Don't, however, visit the "Ex" without taking a peep at the snug with its old leaded range and high backed pews.

In the early 1990s, the Flowerpot, King Street, was a small, unprepossessing Bass house with a T shaped interior. The transformation undertaken by John Evans and Lol Stephenson in 1993 was nothing short of remarkable. The Central Tyres premises next door were purchased and, today, the Flowerpot is unrecognizable with multiple rooms including a concert room to the rear which is a popular venue for classy tribute bands. This innovation was inspired by local musician, Alan **Woolley,** who continues to run the music side of things. The en-suite accommodation numbers 80s pop star, Toyah Wilcox, among its past guests, and on Tuesday evenings (only) fine Gurkha







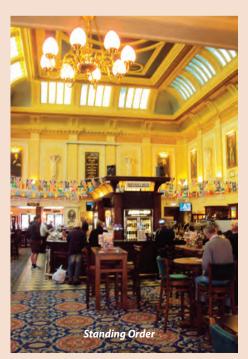




curries are prepared on site by Bhim, who's from one of Derby's leading Asian restaurants, 2016 saw some gentrification including the replacement of the old bar servery and original back fitting (pictured) which were attractive (repositioned) remnants from the pub's Bass days. The cleverly designed courtyard garden is superb in summer and features a pergola. John Evans sadly passed away in 2008, leaving his widow, Terri, to sell the sister pub, the Smithfield, and focus on the 'pot. The broad beer choice sees regulars such as Pedigree and Oakham Bishop's Farewell complemented by changing guests which usually include a couple of dark beers. The Flowerpot has been listed in every Good Beer Guide since 1995.

The grade 2 listed Standing Order, Iron Gate, boasts the city's grandest interior, the central focus of which is a unique (to Derby) island bar, the likes of which might be seen in a classic Glasgow or Edinburgh hostelry. The Talbot, a 17thC timber framed coaching inn, stood on the site, but was demolished in the 1870s, making way for this tall, handsome building, commissioned by the Crompton and Evans Union Bank, Large portraits of some of the notable, local industrialists the bank funded may be seen here. Much later, the NatWest bank occupied the premises before J D Wetherspoon saw the potential to make this a landmark Derby pub,





opening in 1995. A large, eclectic and constantly changing mix of beers is certain to interest the real ale aficionado and the accoutrements are in keeping with Wetherspoon tradition.

In 1977, Alan Rutherford was in the vanguard of the country's new wave of micro-breweries, founding Westcrown of Newark, with Regal Bitter featuring at the inaugural Derby City Charter Beer Festival in April 1978. Fast forwarding to the 21stC, the Queens Head, Ilkeston Road, Marlpool (near Heanor) was a former Shipstone's house that was reopened as a freehouse in June 2009 by Alan's sons, Andrew and Stef Rutherford. As our photographs show, it was a lovely restoration with rooms radiating from the bar servery. Indeed, the restoration was of sufficiently high quality to be judged Erewash Valley CAMRA Pub of the Year in 2010. When I called in at the end of January, Peak Ales, Oakham and Castle Rock beers were available but I opted for Nottingham Foundry Mild weighing in at 4.7% abv. Pub People Company now run the Oueens. The Oueens Head can easily be reached directly from Derby bus station, bay 4, on the Black Cat service (not Sundays), see Trentbarton website for times. Whilst in Marlpool, you could try the Good Beer Guide listed Marlpool Ale House next door to the Queens, a brew-pub which opens at weekends only.







The Rutherford family also renovated the General Havelock, Stanton Road, Ilkeston, in impressive Art Deco style and, thankfully, reinstated the original name of this former Shipstone's pub. The colourful, alitzy, terrazzo floor is fantastic, the best I've seen. The then Ilkeston Mayor, Kevin Miller, reopened the spacious premises on 16th November 2011, since when it has changed hands. Card carrying CAMRA members receive 20p a pint (10p a half) discount on four changing real ales from smaller breweries. The garden is most attractive, and Sunday lunch is served together with home baked Italian pizzas to eat in or take out. Frequent Trentbarton Ilkeston Flyer buses from Derby station stop close by, but please note that the pub opens at 4pm Monday to Thursday during the winter.

Paul Gibson





The Coopers Tavern

The Coopers Tavern re opens on Friday 3rd March with an enlarged beer courtyard and more importantly new ladies wash rooms which will have two luxurious closets, where as we had just one before, as well as that we will have a refurbished gentlemen's facility. As before they are still, technically, outside privy's but access is all undercover, and they will be, without doubt, the finest outside latrines in the country. We have also refreshed our cellar, the engine room of the Coopers, sorted a few problems upstairs, refurbished No 70 Milton Street which is behind the pub, reinstated the swing sign on Milton Street [finally] and replaced our cellar and jacketed cask cooling system and all in all spruced up for spring.

We gave some thought to the idea of moving the cloak rooms inside, but with The Coopers unchanged in over 300 years it just was not a practical solution. We have also had over a dozen letters, various posts on social media, the local press, a letter from the local MP, the Camra chair and our BLO, all seeking reassurance that we understand what the Coopers is all about. We do, and don't worry, we love it to and just as it is.

We are pleased to invite you to spend a penny at the Coopers any time during March, keep an eye on our Facebook page www.facebook.co.uk/joulesbrewery when we expect to confirm the re-opening for March 3rd. The voucher below is for a free pint of Joules Pale Ale for all CamRA members during any visit during March. In return we would ask you to review our new powder rooms on our Facebook page.



Free Pint of Joules' Pale Ale!

Joule's Pale Ale 4.1% Abv

Clean, crisp and perfectly balanced. Rich in malt, fruit and biscuit character, complemented by a satisfying bitter finish

Please show your Camra card during March and enjoy a free pint of Joule's Pale Ale with this voucher.

One per person per visit maximum. In return, if your good with gadgets, please review our new water closets on our Facebook page, on this occasion we will tolerate mobile phones, usually frowned upon in The Coopers.





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Tales of the Riverbank

Down on the Riverbank something is stirring in the water as two new ventures have emerged on opposing sides of the River Derwent in Derby. Gareth Stead went along to investigate......

At the entrance to Darley Park lies Derby Rowing Club which has been catering for that fraternity for some considerable time and upstairs at the Club there has always been a bar, lounge and club area which has been available for members and private hire. To some extent though this facility has been greatly underused which has led to a collaboration with Dancing Duck Brewery in order to bring this area back to life again.

The new venture will be known as the **Duck House** and will be more of a café bar type premises offering coffee and a cake alongside a full range of bar products to appeal to riverside walkers and cyclists. The plan is to open during the daytime and early evening at weekends and then extend this to weekdays in the summer, initially this will be 9am-5pm. There will be 5 handpulls, 3 for Ales and 2 for ciders on which there will be a CAMRA discount. The ales will come from the Dancing Duck range including one specially brewed for the venue, Ducks in a Row a 4.1% pale, hoppy ale. There will also be a range of craft keg beers and an extensive selection of Gins.

With its pleasant riverside setting and views overlooking the river, the Duck House sounds like the ideal place to sit and unwind with a decent pint or two so why not give it a try when passing.

Meanwhile on the opposite side of the riverbank further downstream the **Smithfield** has been relaunched with Emily Bowler taking on the lease of the pub. The 'Smithy' has been a well-known watering hole for many years which has had its ups and downs but its quiet, relaxed riverside setting have made it the ideal haven especially during warmer weather.

Emily plans to put her own, unique, quirky stamp on the pub having worked at many real ale establishments in the region developing a passion for it in her early twenties during a stint









at the Standing Order in Derby. Later she found herself working in the pub across the road from where she lived, the Pattenmakers in Duffield. This was run by Claire and Scott Muldoon who helped guide Emily and she became Manager of the pub and together they all put this humble, backstreet boozer back on the real ale map again winning Derby CAMRA Country Pub of the Year in 2014. From there the Boat at Cromford and the County & Station in Matlock Bath both helped develop her love of real ale further eventually arriving at Arkwright's in Belper as Manager. Here she achieved so much and really helped turned the place around for which she is immensely proud and was particularly sad to leave but the lure of running her own pub proved too great.





And so to the Smithfield which Emily says has bags of potential. She is hoping to have 8 handpulls on all the time with added craft keg lines offering as wide a choice as possible. And she hopes to arrange music and different event nights as well as Beer Festivals. She says her main objective for the Smithfield is simple yet so important - to bring drinkers the best variety and best quality of beer around. We wish her well and look forward to drinking some great beer in the 'Smithy' over the coming months.







Steamin' in The Coronation, Alvaston

Then I first heard of Steamin' Billy pubs I imagined they were a set of distant railway-locomotive based theme bars, possibly frequented by train enthusiasts in oil-smeared blue overalls. You know the type? If not, just pop along to the pub on the main platform of any Heritage Steam Railway - The beers usually rather good to be honest. However Steamin' Billy pubs have absolutely nothing to do with steam trains and overalls at all.

A relatively new pub chain with their own range of real ales, Steamin' Billy Brewing Company are based primarily in and around Leicester. Their pedigree dates back to last century (1998 actually) when founder Bill Allingham from Leatherbritches Brewery brewed a pint of Steamin' Billy as the house beer for the Cow & Plough in Oadby. The curious name of his new beer was derived from the landlords dog Billy, who after frenetic episodes tearing over the Leicestershire countryside in pursuit of rabbits, would repair to the pub to enjoy a bowl of beer, with steam rising off of his back. Bill (the brewer, not the dog) moved on to create the pub chain and resorted to the unusual brand name once again. I don't know what happened to the dog, but I daresay he's probably reasonably content with the current state of affairs, and is still chasing rabbits over hill and dale, whether actual or ethereal.

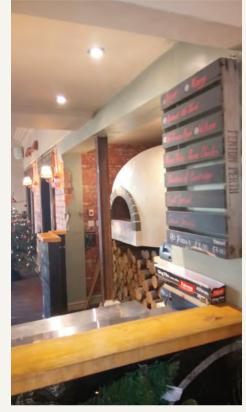
Somewhat against the national trend Steamin' Billy are expanding - and rapidly too - from their Leicester base, and now incorporate outlets in Nottinghamshire and Derbyshire. Last weekend saw a rare

but welcome away day of regulars from the Matlock Thorn Tree (Posh Side) to one of Steamin' Billy's most recent acquisitions, The Coronation in Alvaston, Derby. Big Vic organised the outing and does a bit of work for the company, so we knew we were in for a treat.

Billy (the eponymous canine) has his portrait etched into the glass on the front door, and also exists in various other guises in and around the pub. The other main place you see him is on the beer clips in the lounge bar, where he appeared on all three of the house ales being offered that day, which were Steamin' Billy's Tipsy Fisherman (3.6%) abv), Steamin' Billy Bitter, at 4.4% and the stronger '1485' at 5%. The latter refers to Leicester's place in history as the date of the nearby Battle of Bosworth Field, where Henry Tudor saw off the last Plantagenet King Richard III, who tragically ended up under the tarmac in a local city centre carpark. Although allegedly Richard was one nasty piece of work, so perhaps it wasn't so tragic after

The Coronation doesn't just stick to its own portfolio of ales, as Leatherbritches Goldings was available too, and the 'beer blackboard' promised many further ales to come. I kept the beer choices to the Steamin' Billy catalogue for the day though – That marque doesn't venture up to Matlock much, so it made sense to 'make hay while the sun shines' as they say – Probably not so much in central Derby in mid-winter though..

A rather large establishment, the Coronation advertises itself as a 'food



pub' on its website, although popping in for a few tasty draughts is also fully recommended. The layout generally consists of two cavernous rooms, one of which was the setting for our impending meal. The other even larger room has its own pizza oven, and played host to a smooth jazz band entertaining the gathered ensemble. (On a Wednesday early afternoon, when I'd normally be at work.... I'd retire early if I knew this is how I could spend my Wednesday afternoons).

The smoking shelter is somewhat generously sized too, being a huge









summer house in the rear garden. The words 'summer house' probably doesn't do it justice. Cricket pavilion perhaps? Whatever the description, it covers more ground-area that many complete pubs I've been to, and comes furnished with sofas, chairs, tables and its own multi-fuel stove for those particularly chilly nights. No concept of smokers standing outside in the rain freezing their extremities off all for a quick drag here then. The garden itself also looked a pleasant place for a pint, although this being a particularly damp day in mid-December, there weren't any takers for al-fresco dining. There were plenty of people inside enjoying the Jazz though - Our token Yorkshireman, John said it was skiffle, and I'd guess he was around in those days so he'd probably know. Perhaps skiffle's still big in Leeds?

Another pint of Steamin' Billy Bitter was enjoyed before we sat down to our meal. Chef was complemented many times, as was Mein Host Christopher Allingham for having such a nice pub, serving such great ales, and providing us with an unforgettable experience. All this and not a set of oil-stained of overalls in sight. After a few extra tinctures, darkness fell on Alvaston like an seventeen stone All-Black crossing the England try line, so we downed our last drinks and thanked Christopher once again for his hospitality before making off back to Matlock. The only drawbacks on the day were Lovejoy kerbing the Volvo on the way back (adding another set of scrapes to its awesome collection), and John singing a g-dropping version of 'Alvaston, Oh Alvaston' from the back seat, the rendering of which I don't think Glen Campbell would have neither appreciated nor approved of.

Here's hoping there's another trip to a Steamin' Billy pub in the offing. There's at least eleven to choose from according to their website... so many pubs, so little time, as my old mom used to say. Actually she didn't- she said things like and 'Who trod all that mud into the house!' and 'Hangover eh? Well you've only got yourself to blame'.

Tony FarringtonPS Here's Billy!



MAD NEWS

Matlock and Dales CAMRA Pub of the Year for 2017

Winner of Matlock and Dales CAMRA Pub of the Year for 2017 is **The Druid Inn, Birchover.** The result was announced at the Branch meeting in December and the presentation of the certificate took place in the New Year. Congratulations to Robert, Joyce and the team at the Druid Inn for their second Pub of the Year award in the last three years.

Darley Dale Music and Beer Festival

After last years successful trial run Darley Dale is to have it's very own yearly Music and Beer Festival on 7th - 9th July at The Church Inn. Any suggestions for your favourite tipple please feel free to request them. They are also looking for stalls, bands and sponsors.





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

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.



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

Ye Olde Dolphin Inne SURROUNDING AREA

Thomas Leaper Wardwick Tavern

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)

Town Street Tap (Duffield) Victory Club (Allenton) Vine Inn (Mickleover)

White Swan (Littleover)

Windmill (Oakwood)

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

AMBER VALLEY

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



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

CAMRA Discount **P**



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

King Alfred, Alfreton	15p off a pint
Crown & Arrows, Allenton	25p off a pint
Victory Club, Allenton	All ales £2.50 a pint
Markeaton, Allestree	20p off a pint
Red Cow, Allestree	20p off a pint
The Lodge, Alvaston	10% off a pint
Bowling Green, Ashbourne	10% off a pint
Arkwrights Bar, Belper	10p off a pint, 5p off a half
George & Dragon, Belper	20p off a pint
Wilmot Arms, Chaddesden	30p off a pint and 15p off a half
Williot Airis, Chaddesdeir	with loyalty card which is free to
	Camra members
Lawns, Chellaston	10p off a pint and 5p off a half
Alexandra Hotel, Derby	20p off a pint, 10p off a half
Bell & Castle, Derby	10p off a pint, 5p off a half
Broadway, Derby	20p off a pint
Brunswick Inn, Derby	20p off a pint, 10p off a half
Coach & Horses, Derby	15p off a pint
Duke of York, Derby	20p off a pint
Exeter Arms, Derby	30p off a pint, 15p off a half
Five Lamps, Derby	20p off a pint
Flowerpot, Derby	20p off a pint
	20p off a pint
Furnace, Derby	
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
Waterside Inn, Derby	10p off a pint
Town Street Tap, Duffield	10p of a pint of ale/cider, 5p off a hal
Red Lion, Fritchley All real ales	£2.50 a pint
Red Lion, Hollington	20p off a pint
Half Moon, Littleover	10% off a pint
Hollybrook, Littleover	20p off a pint
Harpur's, Melbourne	20p off a pint
Lamb Inn, Melbourne	10p off a pint, 5p off a half
Honeycomb, Mickleover	20p off a pint
Masons Arms, Mickleover	15p off a pint
Nags Head, Mickleover	10% off a pint
Mill House, Milford	10% off a pint/half
Kings Corner, Oakwood	10% off a pint
Windmill, Oakwood	10% 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
George Inn, Ripley	10p off a pint
Midland, Ripley	15p off a pint
Talbot, Ripley	15p off a pint, 5p off a half
New Inn, Shardlow	15p off a pint, 5p off a half
Smithy's Marina Bar, Shardlow	15p off a pint
Cross Keys, Swanwick	15p off a pint
Steampacket, Swanwick	15p 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
Tiger Inn, Turnditch	20p off a pint
Royal Oak, Wetton	40p off a pint
Green Man, Willington	20p off a pint
The Dragon, Willington	

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 from the province other than a few happenings in Ilkeston starting with the opening of **The Crafty One** on South Street which was once a coffee shop. The new owners are Stuart and Kerry Boddice and available at the bar are several craft beers, two ever changing cask beers from micro breweries, real ciders and a huge collection of bottled beers from far and wide. We wish them both luck in their new venture. *The Opening times are:*-

Weds 11.00am – 9.00pm, Thurs 11.00am – 10.00pm, Fri & Sat 11.00am – 11.30pm, Sun 1.00 – 10.00pm.

Almost next door is The Poacher which is to be closed for a short period for a refurbishment but will be re-opened by the time you read this. It will be going back to its original name, the **Prince of Wales**, a full report in the next issue.







Still on South Street the ex Muirhouse Brewery Tap has re-opened as **Legs wine bar** serving keg beers and one regular cask beer, Sharps Doombar. See their website for other details.

The presentation at the **Three Horseshoes**, Ilkeston was well supported with Lisa doing very well keeping it a secret from Scott until the presentation. He was very chuffed to say the least, see photo.

Brewery News

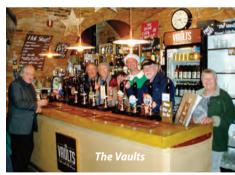
Our only brewery news is that the North Star Brewery, Furnace Road, Ilkeston is now called the **Aurora Brewery**, we tried their beers in the Three Horseshoes and the Observetory, both being very good.

Socials

Our Christmas social round Newark was a great occasion, very well supported with 34 members and friends meeting in Just Beer and finishing in the Barge with numerous very good pubs in between. And of course, after getting off the train in Nottingham finishing up in the Vat & Fiddle.

Saturday March 11th

Trip round Kimberley visiting new micros and others. Meet Wharncliff Road, Ilkeston market for the No 27 bus at 12.20pm. First stop, the White Lion, Swinegate. Then back into Kimberley for Roots Emporium, Stag, Cricketers & Miners. Finally walk or catch the bus to the Gate. Contact Carole or Michael on 07887 788785 if interested.





Future Meetings

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

Monday 6th March - AGM - Spanish Bar, Ilkeston.

Monday 3rd April - Railway, Sawley. Monday 8th May - Erewash Hotel, Ilkeston.

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

Beer Festivals or other pub 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

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

Hogarths, Ilkeston – 10p off a pint

Navigation, Breaston – 10p off a pint

Oxford, Long Eaton – discount available on all real ales

Plough, Sandiacre – 10p off a pint

Poacher, Ilkeston – 15p off a pint

Redemption, Heanor – 10p off a pint

Rutland Cottage, Ilkeston – 15p off a pint

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

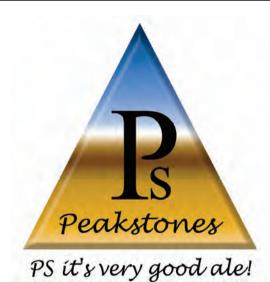
The Three Horseshoes, Ilkeston – 20p off a pint, 10p off half

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)



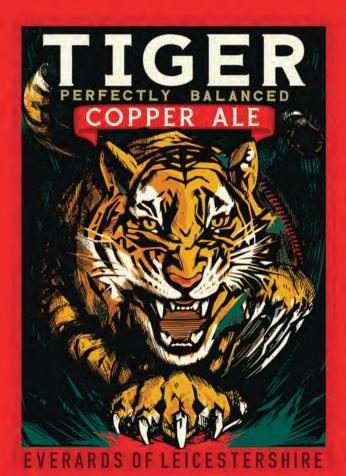


Contact
David Edwards

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

Tel. 07891 350908

We produce a range of award winning cask beers.



A local favourite, Tiger is perfectly balanced thanks to carefully selected British hops and premium Maris Otter malt.

The Tiger is synonymous with
Leicestershire after the Royal
Leicestershire Regiment were nicknamed
'The Tigers' in 1825 following long
service in India.

It's also the name of our local rugby club, the Leicester Tigers. This is their Official Beer as it is for the many local teams and that's why our Tiger is roaring!

ABV 4.2%









Derby CAMRAMeet the Publican...

David Carpenter

THE CHIP & PIN MICROPUB 8-10 High Street Melbourne Derbyshire DE73 8GJ

Personal

How long have you been the landlord? Since 7th October 2014 when we opened How long have you worked in the trade? Since the 7th October 2014 when we opened!

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

None

Have you worked in any other industries?

Mining and engineering geophysics Are you, yourself, a CAMRA member?

Yes, first joined as an 18 year old student in 1979.

CAMRA

Do you think CAMRA are still relevant today?

Yes, particularly as an educator and source of information. Whilst it is generally accepted that CAMRA "won the argument" many years ago, we have to be aware that some large drink conglomerates would still love to convince us of the superiority of their bulk produced, easily handled, and highly profitable alternatives to cask conditioned ale. CAMRA keeps a watchful eye on their persuasive marketing agencies and ensures we are fully informed.

As well as the Good Beer Guide, CAMRA publishes some excellent books and I particularly like the Heritage Pub guides which we always take with us when travelling around the country. Informing people of the historical value of these pubs is a major step towards ensuring their survival.

How could CAMRA improve?

I don't think it needs to improve, but it does need to be aware of the significance of the Obituary columns in its branch newsletters.

Do you offer CAMRA discount?

We don't. However, we do serve our beer in oversize glasses and the measurements are generous, so we believe we offer value for money to all our customers.

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

Yes, I use WhatPub quite a lot, and the NBSS has been quite beneficial to us as many customers do seem to be active in scoring our beers, however I don't feel it is appropriate for me to score our beers.

Do you run a LocAle scheme?

We are registered as a LocAle pub and usually have a LocAle beer on, although we don't necessarily have one all the time, because we need to keep a balance of styles and thus 'The Beer Board' will reflect what casks we have available from the many breweries we use. However, since within a 20 mile radius of 'The Chip' we have over 70 breweries, it is rare that we don't feature at least one.

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

Absolutely, I can say with all honesty that the pub being named as a finalist in the Derby Country POTY was and is immensely satisfying for the Team, and it also meant a lot to our regular customers, many of whom are fiercely loyal and supportive of us.

Industry

What are your views on "Craft Keg"?

I like the fact that it enables adventurous brewers to try interesting things, but generally I find it too gassy and often served too cold. We have considered trying Stouts in keykeg, as a creamy head can add to the drinking experience of darker beers, but they are very expensive to buy and I don't think our customers would be willing to pay the additional cost. One concern I have is the number of breweries that are switching to producing no cask conditioned beers at all; I would like to understand their reasoning.

Has real Cider and Perry a future in pubs?

We sell a lot of Cider and Perry and expect that to continue. We also sometimes have fruit ciders, and whilst they may not sit well with some cider purists they are popular, particularly with younger drinkers.

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

The Chip & Pin exists because we felt, about three years ago, that the variety of cask ale available in Melbourne was too limited - Bass, Doombar, and Marston's Pedigree dominating the local trade (in fact one of the possible names for the pub was 'The Mongrel Arms' because it has no Pedigree). Since we opened, choice has improved in the town with Boot beers available at Harpurs and a more extensive quest beer list at some of the other pubs. However, I think it is no coincidence that two areas of the country where micropubs have particularly thrived are the East Midlands and Kent. These areas are dominated by Bass, Marston's and Shepherd Neame tied houses, but have numerous microbreweries looking for outlets. Feedback tells us that variety is partly what our customers like - up to January 2017, we have served 820 different beers from 525 different breweries. We also felt that a lot of potential customers in the area wanted just conversation in their pub rather than a jukebox, multiple televisions or a 'shot and alcopop' atmosphere. The Chip & Pin fits snugly into a niche which was not fully catered for before and has tapped into a previously unrecognised local market; it augments rather than threatens the other licensed premises.

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

I think the future of Real Ale in the UK is secure, but as I said above, we still have to be wary of the commercial ambitions of the big multi-national drink conglomerates.

Any other comments you wish to make?

The Chip & Pin Micropub is owned by a small group of Melbourne people, located in the former HSBC bank premises on High Street in the centre of the town. Having an ever changing list of beers means we have developed good relationships with local brewers and as often as possible I try to visit other micropubs. It is good to exchange ideas and see what others are doing – it is a constantly changing world.

DearToper...

Consider! Dear Toper, the approaching budget, when the latest Chancellor of the Exchequer might, or might not, put up the duty on a pint. Even the most radical amongst us accept the need for some taxation, after all, our public services have to be paid for, and then of course there are those financial incentives for half-wits to breed that must be funded.

There are, however, much worthier ways of raising revenue than the systematic fleecing of real ale drinkers. How about

introducing a range of pavement taxes? For instance, parking fees for those wheelie-bins that perpetually reside upon the pavements in many back-streets. Some years ago I raised this thorny problem with a local politician, after seeing an elderly neighbour being forced to walk on the roadway in order to circumnavigate a plethora of stinking receptacles that were blocking the pavement, with their lids agape to allow the unfettered access of insects and rodents. I suggested to him, that the owners of the offending bins might be fined if they still refused to take them in after due notice had been given. The politician listened to my suggestion with the sort of sickly, condescending smile which is peculiar to those who think that they are much more important than

they really are, and then informed

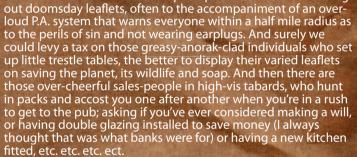
me that it would be difficult to do

anything about the matter, because, as he put it, "There's a council election coming up soon and we don't want to alienate any potential voters." I should state that up until that point I had been on relatively good terms with him (or as good a terms as a decent and sane person can be with a deluded charlatan). Dismayed at his lack of anything resembling a commitment to public service, especially when it conflicted with his own self-interests, I angrily pointed out to him that as local elections seldom have a turnout of more than 25% of the electorate, and much more frequently, less than half that amount, the chances of someone who was too bone-idle to take in their wheelie-bin, being bothered to take the trouble to walk down to the polling station and cast their vote against him, were about as slim as his prospects of ever becoming Prime Minister, at which his smug smile abruptly vanished, as did any chance of me ever voting for either him or his party again. The fact that this nonentity had even entertained ideas about becoming prime minister, shows just how distant from reality he and many others of our political class are.

The Pavement for is Walking on

But I digress, Dear Toper – back to pavement taxes! For instance, in many of our town and city centres a tax could be levied on

those beggars who seem to have developed their very own pitch adjacent to a cash machine, so that they might have a fair share in the hard-earned savings of the users. Why not charge them (and their numerous dogs) rent for their pitch, in much the same way as market stall owners are charged? And what about a tax on those aggressive, Lycra-clad cyclists who insist on riding on the pavement whilst disdaining the use (or existence) of a bell, lest it should somehow compromise their macho image of self-appointed "Green Warriors" saving the planet from those nasty motorists? And while we're at it, there's that growing army of seedy-looking buskers whose musical merits are on a par with a bout of noisy flatulence - and don't get me started on the various sects and cults of religious nutters clogging up the pavements whilst handing



I'm quite sure, Dear Toper, that if all the above started paying a pavement tax, beer prices could be halved. Consider that, Dear Toper!

D.T



Real Ale Pubs take part in Derby's 2nd Music Festival

A number of Derby's leading venues have joined forces for the City's 2nd multi-venue event scheduled for Saturday 1st April 2017.

The 2Q Festival will see ten centrally located venues including: The Guildhall Theatre; The Old Bell Hotel; The Blue Note; The Venue; The Hairy Dog; The Bless; Old Dolphin;

Bar One; Silk Mill Museum and Vines host an eclectic mix of big name headliners and emerging talent and aims to showcase Derby as a respected and valued music destination.

Tickets will be priced at £25 with a booking fee on top and the event will operate similar to any other Festival in that you exchange your ticket for a

wristband which will allow you entry into every venue subject to capacity limits

Some of the acts confirmed so far include Milburn, Temples, Pulled Apart by Horses and John Power of Cast. Check out the website for the full lineup or for further information on the event www.2Qfestival.co.uk

Derby DrinkerProduction 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 £6 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:

FEBRUARY

Tue 28th - Ashbourne Shrovetide Football Social.

MARCH

Thu 9th - Branch Meeting - Duke of York, Derby - 8pm.

APRIL

Thu 13th - Branch AGM - The Old Bell Ballroom, Derby - 8pm.

MAY

Thu 11th - Branch Meeting - Venue TBC - 8pm.

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



Crossword

No 56 by Wrenrutt

The Good Beer Guide 2017 is necessary for some of these clues

Across

- Horse or spirit? Take your choice (3.3)
- If you drink this you must have good grounds (6)
- White Horse's red-brown ale, or a Neolithic burial chamber (7.6)
- Organised fun and games outdoors (4)
- 10. Sail-rope for split into separate support for opposing views
- 11. This country (and its currency) link-up for Flipside's Strong Stout (6)
- 13. "And some have greatness ------ upon them" (Twelfth Night II.v)
- 15. Devon village where the Tom Cobley Tavern sells up to 14 local beers (8)
- 17. See 6 first
- 19. East Sussex brewery's dark hoppy ale with church associations (13)
- 21. Part of Sibelius's Finlandia away from the sea (6)
- 22. An excessive talker (6)

Down

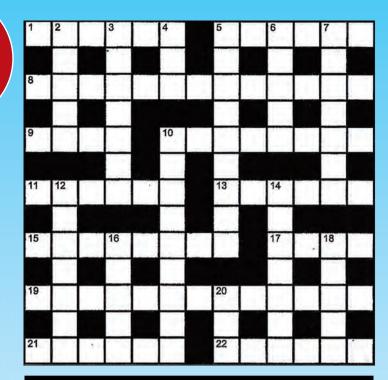
- Rub out (5)
- Long heavy sea waves, or cars perhaps (7)

Crossword winner is John S Elliott

from Sheffield picked up at the

Sheffield Tap.

- Island where most pubs sell Okell's beers (3)
- High Peak village with brewery in a former Youth Hostel [see under 'Hope Valley'] (9)
- Derby's Greyhound Inn street
- Ancient Greek city (now in Turkey) with New Testament associations (7)
- 10. Decorators' sort of getting drunk? (10)
- 12. Many unspecified occasions
- 14. Sees a farewell greeting (7)
- 16. Beware when this precedes a strong drink (5)
- 18. The Territorial Army provides this Greek letter (5)
- 20. Pickled version of this is a new Nottinghamshire brewery (3)



- ▶ Access to Chambers Dictionary and the Good Beer Guide 2017 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
BEER FESTIVAL Then place an advert
with us. May/June?

Copy deadline 1st April

Crossword No 55 Answers

Across

- BARLEY
- **ORLEAN**
- **ZULEIKA DOBSON**
- BEST
- 10. BRAMLING
- MASSIF
- **GRUNDY**
- ARRANGER
- **BRINDLE BITTER**
- 21. EXPAND
- **SADDLE**

Down

- **AMUSE**
- **LAERTES**
- **OLD CADGER**
- LABEL
- **ADORNED**
- **BEFUGGLED**
- AIRPROX
- **UNSATED**
- **APNEA** 16.
- IDEAL
- 20. BAS

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

DERBY DRINKER INFORMATION

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

Edited by: Gareth Stead

Mail to:

44 Duke St, Derby. DE1 3BX

E-mail:

derbydrinker@derbycamra.org.uk Website: www.derbycamra.org.uk Design & layout by: Jam Print www.jamprint.co.uk

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Additional photographs: Steve Bond, Tony Farrington, Mark Fletcher, Mick Golds, Mark Grist, Paul Gibson, Mick Slaughter,

Trevor Spencer, Gareth Stead, Mick & Jane Wallis.