

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

Issue 174 July/August 2017



Look What's in Store



And the Fabulous Fortieth City Charter Beer Festival 5th - 9th July 2017



Tollgate moves into Derby as ambitious Post House project opens

Tollgate Brewery is certainly a microbrewery with big ambitions borne out by its latest venture inside the newly opened Post House project on Victoria Street, Derby.

The Brewery itself is nestled in the heart of the National Forest on the National Trusts Calke Abbey Estate and the Tollgate Tap in Derby represents its third opening in recent times following on from the popular Town Street Tap in Duffield and the Tap at No.76 in Ashby-de-la-Zouch.

Set inside the former Grade-II listed Post Office building on Victoria St, the Tollgate Tap serves their locally brewed real ale straight from the cask to glass with 5 cask conditioned ales on that will rotate through their full range. On my visit there was Billy's Best Bitter, Melbourne Bitter, Eclipse BIPA, Hackney Blonde and Spark IPA. All the ales are served in pints, halves or thirds enabling you to try the full range if you wish. There are also bottled beers available and a 4 pint carry out should you wish to take some beer home with you. The Opening Times are 12-10pm (Mon-Sat) and 12-8pm (Sun).

It Joins 7 other local independent food & drink companies on the site offering a refreshing new concept for Derby which has taken off in several other Cities around the Country. The rest of the Post House Project comprises of:- Fresh Rootz serving vegetarian and vegan street food, Lorentes serving Spanish tapas, Bohn's serving handmade burgers, Sapori serving homemade pizzas, Chocolate Alchemy serving hot chocolates, handmade cakes and coffee, the Bar serving soft drinks, wines, spirits, lagers and cider and also a separate Cocktail Bar.

The Post House actually opens for breakfast from 9am and supposedly it can seat 160 customers although I imagine this will be a bit tight. More than £100,000 has been spent on the project and its décor is rustic and stripped back with lots of steel on show and even an old bike hanging from the ceiling and some large beer barrels near the Tap.

Now if your more of a traditionalist and just fancy going somewhere for a quiet pint then the idea of being surrounded by diners and food smells is probably not that appealing but if you are going for something to eat and can get a tasty pint of Real Ale with it then this place hits the spot. Or even if you're having a crawl round then it's definitely worth a stop off to try a brewery's beers that have never been widely available in Derby before. So all in all it's nice to see something a bit different for Derby and we wish Tollgate Brewery well with their latest venture.

Gareth Stead.







Derby Country Pub Of The Year Finalist 2016 & 2017 Micropub Association Accredited Member since 2014







Fabulous Fortieth set to Celebrate in some style

The Countdown is now on to Derby CAMRA's fabulous fortieth City Charter Beer Festival, in fact by the time you read this it's probably in full swing.

Set on Derby Market place again the event runs from **5th-9th July** and is sure to be as popular as ever. For opening times, prices and entertainment details see the Poster below or check out the website www.derbycamra.org.uk or www.Facebook.com/Derbybeerfestival. Mobile Apps are also available to keep in touch with the latest beer lists, etc.

So get ready for one of the events of the Summer.

See you in the Tent

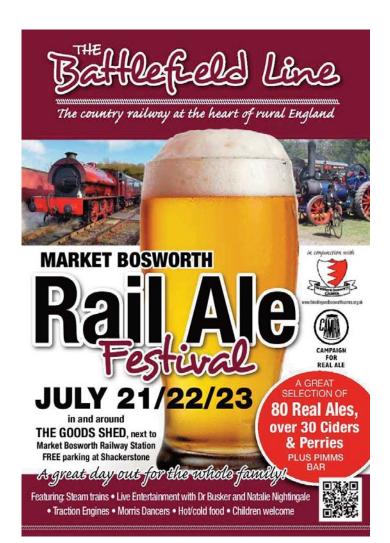
Cheers.



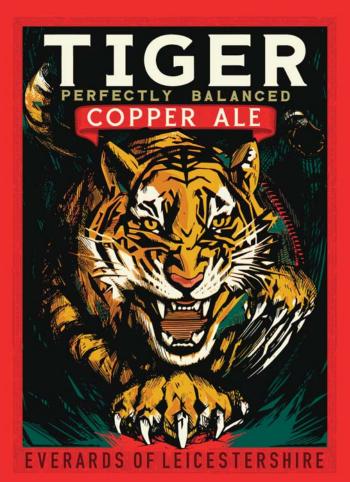


at More Blue Monkey Pubs...









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%







Derbyshire South Pub of the Year 2017

The Brunswick Inn has been crowned the Derbyshire South CAMRA Pub of the Year 2017 beating fellow finalists Artisan in Ashbourne, Brickmakers Arms in Newton Solney, Burnt Pig in Ilkeston and the White Hart in Bargate to the title.

The pub was the Derby Camra Pub of the Year winner and was up against other CAMRA Pub of the Year winners from Amber Valley, Ashbourne, Burton & South Derbyshire and Erewash 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 the Brunny then and a special presentation event will take place during July and all are welcome to attend (see www.derbycamra.org.uk for exact date). It will also now go forward and be judged against other County winners for the title of East Midlands CAMRA Pub of the Year. These are as follows:- Derbyshire North Winner - Miners Arms, Hundall; Nottinghamshire Winner - Just Beer, Newark;



Lincolnshire winner - White Hart, Ludford; Leicestershire, Northamptonshire & Rutland winner - Towcester Mill Brewery, Towcester.

The result of the East Midlands round will be known by the middle of August and Derby Drinker will be there to report on the winner.

A double victory for the Victory

The Victory Club in Allenton, Derby is celebrating a double victory having been crowned CAMRA's Derbyshire Club of the Year following on from its Derby CAMRA Club of the Year award.

CAMRA are increasing their knowledge of clubs recognising that the Victory Club on Challaston Road, Allenton is one of many clubs in the local area serving good quality and changing real ale. The Victory itself supports 5 changing real ales sourced nationally and has even kept a Mild on during May. The ales are complemented by occasional beer festivals adding a different dimension to the real ale scene in Derby. Although operating on a club licence, CAMRA members are welcome and will receive the same discount as club members.

Opened in 1926 as the New British Legion, the large multiroomed building moved away from the British Legion in 2014, although the interior still shows many memorabilia to its past affiliation. John, the club steward, is no newcomer to real having spent "too many years" in the pub industry running a number of pubs in the Barton under Needlewood / South Burton area like the Barton Turns and the Black Horse. So, when the club was seeing a worrying decrease in patronage, John was instrumental in bringing the club onto the real ale scene and turning its fortunes around.

With a bus stop outside the front door (Arriva route 2), good ale currently at £2.50/pint for CAMRA members and an excellent selection of events to choose from, the Victory Club is worth trying for yourself.



Real Ale Drinkers Love it in the Ditch

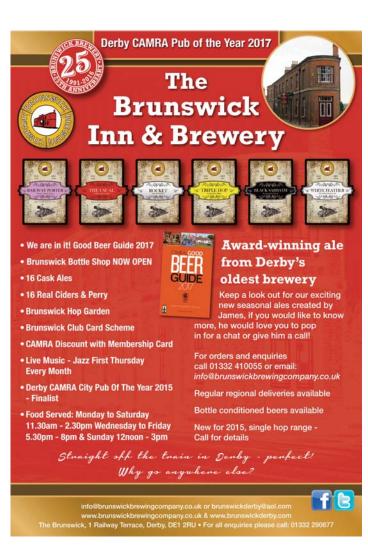
The ROWDITCH Inn & Brewery

246 Uttoxeter Rd, Derby DE 22 3LL

for a constantly changing range of real ales

BEER GUIDE

DERBY CITY PUB OF THE YEAR 2006







Real Ale Capital – Derby Does It Again



A recent edition of the Lonely Plant Guide described Derby as the "Best place to drink Real Ale in the World" and who are we to disagree as the results of the City's Annual Beer Census undertaken by members of The Derby Branch of the Campaign for Real Ale have confirmed Derby's status as Real Ale Capital of Britain per population head for yet another year.

The census took place earlier this year and involved 8 different pub crawls around the City which saw a **record number of Real Ales** available on any one given night. **336** were counted (up 2 on last year) with **220** different ones available (up 7 on last year) and these came from just 70 pubs averaging just under 5 Real Ales per pub.

In total 75 pubs were visited, 5 of which had no real ale with **7 pubs having 10 or more Real Ales on.** Leading the way was the Babington Arms (17), Brunswick Inn (17), Standing Order (17), Flowerpot (16), Five Lamps (14), Alexandra Hotel (11) and The Tap (10).

Marstons Pedigree is still the most dominant brand in the City available in 24 pubs (down 4 on last year) with Bass gaining some ground in 19 pubs (up 1 on last year) and Sharp's Doom Bar slipping back to 13 pubs (down 4 on last year). But local ales are well represented with beers from 12 of the City's breweries widely available - Brunswick, Dancing Duck, Derby, Derventio, Falstaff, Frontier, Hartshorns, Littleover, Mr Grundy's, Rowditch, Shiny and Titan. Beers from other breweries around the area were also well represented - Amber Ales, Black Hole, Burton Bridge, Castle Rock, Leatherbritches, Old Sawley, Peak Ales, Peakstones Rock, Pentrich, Shardlow, Thornbridge, Tollgate and Whim to name a few.

The average price of a pint was found to be £3.11 (4p up on last year). However in reality a lot of pubs were way above the £3.20 a pint mark with some now regularly topping £3.30. The dearest pint of the night was found to be a whopping £3.80 at both the Exeter Arms (Red Willow Sleepless) & The Tap (Taylor

Landlord). The honours for the cheapest pint went to the Abbey where Sam Smiths Old Brewery Bitter was £1.90 a pint and the 3 Wetherspoons outlets where Ruddles Best was £1.90 a pint (a whole £1.90 less than the dearest pint !!). One pleasing aspect however was the wide availability of CAMRA discount on pints and half's bringing the average price down to a more affordable level.

So there you have it, a few stats to bear in mind while crawling around Beer City once again proving that per population head Derby has more Real Ales available than any other City.

Derby CAMRA Beer Census Coordinator, Gareth Stead said "For Real Ale enthusiasts Derby is probably the best place to drink in Britain, if not the World as the Lonely Planet Guide states. People come from far and wide to sample the City's delights as its pubs truly provide a Beer Festival every day of the year".

Should an end be brought to unfair pubco practices?

s it about time the Great British Pub should come first? Before the wishes of shareholders in pub company's so big and detached from the coalface of the industry.

Should we call time on the truly exploitive behaviour of the pubco's which harm the very pubs we have here in Derby and around the country?

As Derby CAMRA Press and Publicity Officer, I would like to hear from all you licensees out there who are part of this restrictive and uncompetitive behaviour. We will treat your responses in confidence and not publish business names or compromise you at all. Trends and generalisations will only be reported.

We would like to know what freedoms you have been given since the government proposed and legislated to open up pars of the tie on our pubs.

Still 28 pubs per week close in Britain for good.

Still direct taxation rises on the Great British Pint.

Still we see big pub companies favour the shareholders rather than investing in the industry.

Rents and leases still rise beyond that of inflation and still we end up with business rates rising after re-valutations this year.

Oh and the £1000 rates reduction on pubs with less than £100000 rateable value still sits in the coffers of Derby City Council.

We have some pioneering smaller breweries which allow far greater flexibility on the pub and licensee, and they thrive. A

trio of examples in this city would be The Alexandra Hotel, The Five Lamps and The Brunswick. Castle Rock and Everard's Project William pubs allow a great deal of extra flexibility to the range and tie of each of these establishments. All of these have been judged winners in the sought after award of Derby CAMRA Pub of the Year.

On the other hand we see the pubs of Enterprise Inns, like The Station on Midland Road, close under unbearable cost increases. With £2.2 billion debt the temptation is to look short term and try to screw every penny out of a thin margined business until the licensee gives up the fight. Surely the long term viability of a business is better for shareholders than short term thinking?

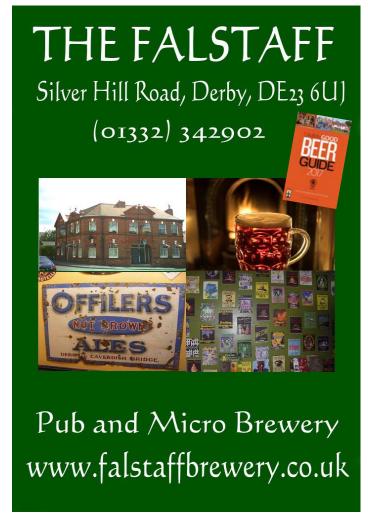
We intend to take the fight to the big pubco, and indeed wherever we see injustice to help keep our Great British Pub at the heart of our community. We will also if necessary use the information gathered to fight the corner of licenses and the pub goer, using the Pub Preservations Group at CAMRA HQ. I fully intend to open up dialogue with pubco's where injustice is widely reported, and feed this information back to you.

So publicans, please help us to help you.

Email me details on camrapublicity@aol.com or call me on 07956505951 if you would rather have a more informal chat or to arrange a time for me to pop around and share your experiences over a pint in your establishment.

Alan Pickersgill, Press & Publicity Officer, Derby CAMRA











Ashbourne & District CAMRA Branch

Contact Mark Grist

m.grist2@sky.com

Branch AGM

We held our AGM on Tuesday 30th May at our 2017 Pub of the Year, Artisan in Ashbourne. Mark Grist was re-elected as Chairman for a sixth and final year. Dave Etheridge was elected Vice-Chairman with a proposed succession to Chairman in 2018. Graham Burke volunteered as Social Secretary and will co-ordinate branch activities alongside his role as Festival Chairman.

Branch Beer Festival

Our budget for the Beer Festival was approved in late May and we are now heavily into getting it all organised for September. Volunteers to help us throughout the festival are always welcome and staffing forms can be obtained either from Smith's Tavern in Ashbourne or by emailing alisonbonsall@hotmail.com or the email address at the top of this page. See advert on page 25 for full details.

Pub News

After closing in March 2011, we are pleased to confirm that the iconic Green Man in Ashbourne is finally about to regain some of its former identity with the news that work has started on a new bar, to be situated in the area formerly occupied by Leatherbritches Brewery. The anticipated opening is due around September. As part of a previous public consultation, some of our members were asked for input into what we would like to see there in terms of beers offered, so we are extremely hopeful that it will feature a great range of real ales to drink in this revived ancient coaching inn. Watch out for further updates in the next edition.

Diary Dates

All meetings start at 8pm unless otherwise stated

Tuesday 25th July

- Branch Meeting - Barley Mow, Kirk Ireton.

Tuesday 29th August

- Branch Meeting - Old Dog, Thorpe.

Monday 18th September

- start of set-up for Beer Festival.

Thursday 21st-Saturday 23rd September

- BEER FESTIVAL - Town Hall,

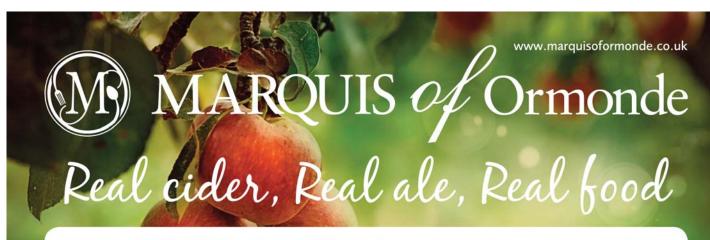
Tuesday 26th September

- Branch Meeting - Shoulder of Mutton, Osmaston.









WE PRIDE OURSELVES ON SERVING AT LEAST 5 REAL CIDERS. SOURCED FROM THE COUNTRY'S BEST ARTISAN PRODUCERS. MADE FROM 100% PURE JUICE & NEVER FROM CONCENTRATE

FOOD DAILY: SUNDAY: 12pm - 4pm only

Monday night is STEAK NIGHT You've never lasted a better steak*

Served every Monday 5pm - 9pm **Booking is recommended**

Wednesday: 12pm - 3pm Sunday: 12pm - 4pm Children's sizes available

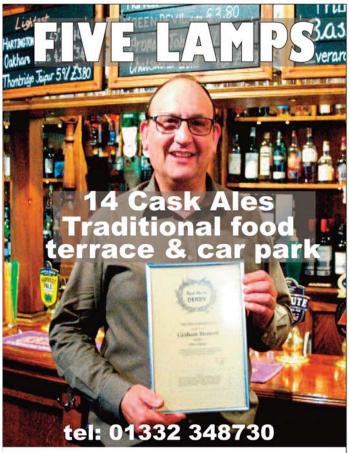
Booking is recommended

Monday to Saturday: 12pm - 3pm Monday to Friday: 5pm - 6.30pm

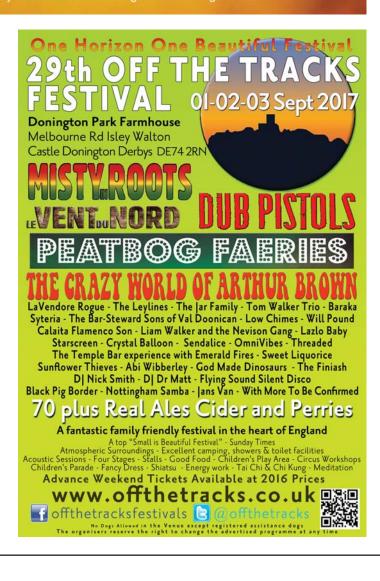
(Excluding Wednesday afternoon & Saturday evening)

01773745222 CODNOR, RIPLEY, DE59SP @MARQUISORMONDE MARQUIS OF ORMONDE

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



25 Duffield Rd, Derby DE1 3BH www.fivelampsderby.co.uk enquiries@fivelampsderby.co.uk





he Village of Holbrook near Belper has succeeded in bucking the trend of rural pub closures in the best possible way. The old village centre freehouse, The 400 year old Spotted Cow, closed for over 2 years and heading for change of use and demolition a few months ago, is now in the hands of Holbrook Community Society (HCS), after a highly successful campaign to save it, and is due to be reopened as a Community-owned pub just as soon as essential refurbishments are completed.

The Jan/Feb Derby Drinker reported on the campaign when the pub's future was still uncertain even though HCS, by successfully registering for Asset of Community Value (ACV) status, had managed to stall a planning application for a housing development on the site. The ACV's protection includes a 'moratorium period' of 6 months during which HCS could put together a bid to buy without interference from private bidders. So HCS had to move fast.

Stephanie Limb, the driving force and Secretary of HCS and her team had a lot to learn very quickly, assisted by the Plunkett charity and the Co-op. The success of the Angler's Rest in Bamford (Peak District), which operates a pub, cafe and Post Office, provided both inspirational and much needed practical support to them when it came to putting together a credible Business Plan to attract not only investors and loan funding but also a live-in landlord who would be committed to the project to transform the pub, as (unlike the Anglers' Rest) HCS had decided against community management in favour of a tenancy. There was so much ground to cover - mostly new ground for the HCS team.

Like a mobile rallying point, the large plastic Cow began to appear at unexpected locations around the village to remind locals of the campaign and to encourage them to join in. By mid-March the Share Offer and subsequent Crowdfunding bid had raised an acceptable offer for the pub in conjunction with a property developer who would build 2

£277,350 from 225 people - enough to make

ean points out some histor

or 3 houses on the rear part of the large car park. The deal was sealed early in April, and the application for 3 houses has now been submitted. In the joyful words of Stephanie on 13 April – "In the last few moments we've heard that the purchase has now Completed! We are all proud owners of the Spotted Cow this is actually happening!

Well done everyone for their incredible support over these past few months, it wouldn't have been possible without it.

Since then a very enthusiastic tenant has been found, and he and the the HCS volunteers are now working hard on preparing the Cow inside and out, including his flat and some B&B accommodation, for a reopening in the near future - possibly by mid July. HCS has been supported by a Co-op loan to pay for the work, which includes a new pub kitchen, and a separate cafe and post office attached to the tenanted area and accessed from the car park. In addition to the loan, a tremendous amount of volunteer effort and some professional building work is being provided free. The large beam in what will become the bar area has been strengthened and the large traditional fireplace has been rebuilt with new stone. Drinkers can look forward to a cosy but spacious bar area segregated from the rest of the cavernous ground floor. The original front entrance is being reinstated and, for those of you old enough to remember the original layout, it leads to a beamed room on the right with a small stone fireplace which is being restored.

The original front entrance is being reinstated providing direct access to the bar.

On the Real Ale front the cellar will be completely re-equipped by Marstons but not at the expense of a tie as as the Cow will remain a free house and intends to offer several cask ales.

Want to get involved in this tremendous community project? You can still become a community share holder and take part in the running of the Cow, and there is plenty of volunteering work still to do . Or you can make a date to pay the Cow a visit in July!

To find out more visit Holbrookcommunitysociety.co.uk or contact Holbrookcommunitysociety@gmail.com

Tony Cooper, PPO Derby CAMRA jandtcooper@aol.com



2014 Derbyshire CAMRA PUB OF THE YEAR

TIE FURNAGE INN

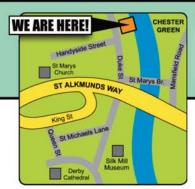


FRIDAY 25th to MONDAY 28th AUGUST

OPEN 11am to MIDNIGHT EVERY DAY

20+ PASKS/10+ KEES/4 PIDES

BBQ BURGERS AVAILABLE EVERY DAY



FREE ENTRY D

4 minute walk from Derby Cathedral, situated by the River Derwent



DUKE STREET, DERBY

cider

t doesn't seem like a year since we were planning the last Derby Summer Festival cider bar, but here we are again in the Market Square with the fate of the Assembly Rooms building still to be decided. We will be in same corner of the marquee as last year, at the opposite end from the stage. It's a good spot, and hopefully we have put together an interesting range of ciders and perries for your enjoyment. The popularity of fruit ciders shows no signs of abating, so this time we have the biggest range of speciality ciders ever. One of these is Bottle kicking, from Hallaton, Leicestershire. They started out a few years ago as a traditional cider maker but now also do a wide range of fruit ciders. We hope to have their Pineapple, Peach and Passion Fruit, also Raspberry and Pomegranate. Barbourne Strawberry and Westons Rhubarb are always popular, so we will have plenty of them. I've never tasted Celtic Marches Loubi Lou Cherry and Pineapple or Snails Bank Elderflower, Gin and Tonic, but if you fancy them come along to the festival.

We always feature a number of local cider makers, so we will have Oakfield Farm Taste the Orchard from Stanley Common. This is a small

scale operation and a lot of the output is sold through their well-stocked farm shop, definitely worth a visit. A little further away at Eastwood is Sissons and Smith. This is quite a recent start up; it uses 100% local fruit and traditional cider making methods and is a striking example of what can be achieved with fruit which in many cases would otherwise have gone to waste. Add to that your festival regulars of Three Cats from Morley and Woodthorpe Hall Rubie Suzie from North Derbyshire. Too strong for me at 10.2%, but not for quite a few customers!

The bar has to maintain balance, and for me that means a good selection of cider and perry from the traditional cider making areas. We are pleased to have Countryman cider from Felldownhead, Devon, almost in Cornwall and a delightful place name. This is a medium cider packed with flavour and is CAMRA's current champion cider, judged at Reading Festival earlier this year. New to the festival this year we have Barkers Cider an Upsy-Daisy Perry from Hallow, Worcestershire. This is a long-standing, traditional farm cider maker. A bit further away at Peterstow, Herefordshire we are featuring Ross Cider & Perry Co. This is a much bigger outfit, but just as traditional with very extensive

orchards. It is well worth a visit if you are in the area, as well as farmhouse accommodation and cream teas they now own a pub (the Yew Tree) serving excellent food and of course, their own cider. The bar would not be complete without a visit into Wales, to Gwynt y Ddraig from Pontypridd, Glamorgan. This has grown into large producer but without losing quality; we will have their Black Dragon and Pyder.

I don't know whether you agree, but I think the choice and quality of cider in many pubs has declined in recent years. You can sometimes get Westons Old Rosie, occasionally Gwynt y Ddraig, which are at least "Real" ciders. You can often get fruit ciders if these are to your liking. Other ciders commonly available come from a small number of nationally available brands and for me they taste artificial as well as being too sweet. I think that this is because beer distributors also deal in cider these days and these are the brands they stock. The answer lies with you, the customer. Ask at your local if they can source your favourite cider and you never know; the current situation might improve.

Wassail

BREWERY BITES

News from Breweries in and around the Derby Drinker area



BRUNSWICK BREWING CO LTD

Our new side project is nearly ready to roll out. The 'Engine Shed Project' will be a range of beers that will be a little more modern, and dare we say it, 'craft', than the traditional range the

Brunswick Brewing Co produces. Each brew will be a one-off, and will be mainly in keg, with a small amount of each brew bottled and casked. Watch our fb page for more details:)

We will not be neglecting the Brunswick range however, and new Brunswick Brewing Co beers are planned all the time. July will see the return of Platform 2b, assistant brewer Dave's first recipe which he won a gold for at last years Rail Ale festival. James



WELBECK ABBEY BREWERY

With the summer months upon us our brewery tours are in full swing! We are so pleased to be hosting these again this year, and the turn out so far has been fantastic. Tours will be running monthly, finishing in September, and tickets are

already selling fast! Tickets cost £10 and include a guided tour with one of our expert brewers and two free pints. Dates and information on how to book can be found on website at www.welbeckabbeybrewery.co.uk page or by contacting us at info@welbeckabbeybrewery.co.uk. We can also accommodate bespoke tours or private parties.

Cheers to the summer months! Jess

THOUSAND CID TONIN

FURNACE BREWERY

The launch of the new Furnace Brewery took place at the Pub's recent

5th Anniversary Bank Holiday Beer Festival when five new ales brewed on the kit at the back of the pub appeared on the bar. All proved popular and flew out at the Fest and we will follow this up with further brews which will be available to try at the Pub. The unique pump clip design marks the flames coming out of a fiery Furnace and we hope you like it (see photos).







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 August 2017. It would be great to hear from you.

Win Some, Lose Some: The Mile in 2017

Derby's Mile was a popular pub crawl which started at the Derbyshire Yeoman (now McDonalds) by Markeaton island and continued along Ashbourne Road, into Friar Gate. Many a good night was had by stag/hen/birthday parties and those seeking a little frivolity.

Ind Coope opened the Yeoman in 1959 and the large club room played host to jazz sessions before Slade and Judas Priest performed here in October 1971. Later in the 1970s and 1980s, Trev and Mel were the DJs at the Yeoman's Club Vogue soul disco on Sunday night which some will doubtless recall. Latterly owned by Home Brewery of Nottingham whose suitors, Scottish and Newcastle, sold the Yeoman to the American burger chain in 1991.

The original (pre-1960) starting point for The Mile was the **Travellers Rest**, Ashbourne Road, which occupied the left hand half only as viewed from across the road. Inter-war remodelling saw it knocked through into the adjoining property and uniformly re-fronted in ashlar and Brewers'Tudor. The enlarged interior has a central bar servery dispensing handpumped Pedigree and a guest beer. Darts and Pool can be played against a backdrop of old Derby prints with an intimate, cubicled area to the left. A separate, large function room at





the back is handy for social gatherings, and new licensees moved in on the 19th May offering free hire of the function room.

Moving on down Ashbourne Road we pass the former Stretton's brewery maltings (now flats), and the closed Swan and Salmon, Gallant Hussar and Wagon and Horses; the former had one of the best corner bars in the city. The trio's closure signalled the demise of The Mile for many revellers.

Next stop is the impressive, white rendered, grade 2 listed Mr Grundy's, integral to the Georgian House Hotel which has a fascinating history. It was built around the time of the Battle of Waterloo (1815) for a naval contemporary of Horatio Nelson, and later in the 19thC a governor at the nearby Derby gaol lived here. Mr Grundy was a World War 1 Army Captain who lived in a wing of the commodious building all of his long life before passing away in 1989. In the latter part of the 20thC the Stanton family ran the Georgian House Hotel and acquired Mr Grundy's residence after his death. A few years passed before the eponymous pub opened in 1996 having been fitted out by the Hardy and Hanson brewery for the Stanton's. A red telephone kiosk weighing 2.5 tonnes was manoeuvred in on wheels and a most characterful bar has panelled walls covered in photographs of film stars and other celebrities. Another quirky feature is a world map adhered to the ceiling. Mr Grundy's beers are brewed here in gleaming stainless steel vessels made in Derby, and when I called, Red Baron, 1914, Blighty, Golden Dawn, and Dark Side from sister brewery, Black Hole, all featured. Guests came from Westgate (Wakefield) brewery, Carl Haspel, the co-owner, has his own cider made in Ockbrook available and Carl and his business partner have developed the generous sized garden at the rear with a Victorian terrace topped by a wrought iron canopy overlooking a weeping willow on the grassed area. Themed food evenings form part of a substantial culinary offering and there's a specials board.

Moving into Friar Gate, the aptly named **Mile**, and the **Courtyard** are unlikely to satisfy real ale aficionado as bottles and keg beers only are served. Instead, Derby's second micro pub, the **Last Post** beckons in a former Post Office at the bottom of Uttoxeter Old Road. A wedge



shaped interior, exposed brickwork, bare floorboards and more beer mats than you can shake a stick at, create a good, pubby atmosphere. Owners, Chris and Karen O' Brien, carefully source their changing beers which I noted were Scribblers - Beerfest at Tiffanys, and Coastal - Spring Hop. But I couldn't resist a pint of Muirhouse Magnum Mild, a good example of a beer style not found too frequently now. Carry outs can be purchased and musical acts enliven proceedings on Thursday, Friday and Saturday evenings. Weekends are rounded off with Sunday afternoon jam sessions.

The nearby **Brick and Tile** on Brick Street has been refurbished so I thought I'd pop into one of Derby's oldest, 17thC, pubs. The pub's interior retains traces of antiquity with exposed, original brickwork and beamed ceiling, whilst, outside, the patio has been smartly modernised. Discerning readers will know that the Marston's beer range has been rebranded and I opted for 61 Deep (3.8%) which was pale and hoppy in the style in vogue today. Fancy pump clips are fine but, personally, I just wish Marston's would restore Pedigree to its 70s' glory.

Speaking of rebranding, the **Greyhound,** Friar Gate, is now a "smoke and craft house" but still owned by Derby Brewing Company which has







splendidly restored a clutch of pubs around these parts. A deep, light, contemporary interior has two quadrant shaped bars faced with herringbone pattern brickwork upon which a bank of handpumps dispense DBC beers, including Quintessential which triumphed at the most recent Derby Winter Beer Festival. Guesting was a brace of Fat Cat beers from the brewery ensconced at the twice CAMRA National Pub of the Year in Norwich. An extensive menu available until 9pm (6pm Sunday) now includes wood fired Pizzas. The large patio is lit by fairy lights at night-time and the first floor terrace bar can be packed on balmy summer evenings.

Crossing the busy ring road, Liguanas and Pitcher and Piano are on the left, and despite the latter having a bank of handpumps and a roof terrace, neither serve real ale. The Good Beer Guide listed Boaters Bar and Restaurant, 17 Friar Gate, flourished briefly in the late 1980s and early '90s but has since slipped into history. Opposite is **The Friary** built as a grand town house for eminent Derby banker, Samuel Crompton, in 1730, and entering the huge portico is a portent of the grandeur to come. The fireplaces have fine, carved timber surrounds and decorative plasterwork ceilings add to the architectural splendour, although some internal walls have been removed. It became a hotel in 1922 and in the 1960s Rowland Hadfield brewed here with equipment previously used at the Seven Stars. At the end of the sixties, a young Trevor East was DJ at the Friary's Shotgun disco, and he gained national prominence presenting Tiswas before Trevor's media career progressed into executive positions in TV companies. Today, themed food evenings are part of the fayre offered and Pedigree along with a guest beer are served.

Opposite is George Street where the inconspicuous Orange Tree (ex-Number 5) can be found, this being a fine conversion of an end of terrace, domestic dwelling. A most pleasant surprise this, with lofty ceilings, parquet floor, exposed brickwork, all exuding quality, and, early evening, the place had a relaxed atmosphere. Sometimes I feel it's better to have a couple of well-kept beers generating turnover, rather than a mass of mediocrity, and Greene King Abbot vied for attention with Peakstones Rock Dimmingsdale Blonde, the Staffordshire brew going down a treat. The mezzanine level Loft is available for hire and is similarly characterful, featuring a beamed, vaulted ceiling. Please note that the Orange Tree is closed on Monday and Tuesday.

Inns have occupied the site of **Bishop's Blaise** for centuries and this light, airy Victorian incarnation has had new life breathed into it by Williams Inns who also run The Bless in Chapel



Street. Tony Williams is Derby's longest serving licensee of a single pub, having run the Blessington Carriage since opening 40 years ago. The Bishop Blaise's contemporary interior sees stripped floorboards, bare brickwork and an attractive Victorian fireplace. On the bar were Totally Brewed (Nottingham) Slap in the Face, Dancing Duck 22 and Pedigree which can be enjoyed on the decked courtyard. Leicester brewers, Hoskins, and Allied Breweries are among the previous custodians here, and it was under the latter's wing that former Rams' striker and Sunderland FA Cup winner, Billy Hughes, ran the then Rising Sun.

Set back from Friar Gate is the glazed frontage of the **Fat Cat Café Bar** which serves Castle Rock Harvest Pale and Sharp's Doom Bar. The modernist bar is packed at weekends when drinkers spill out onto the delightful front terrace and Astro turf.

At the town end of Friar Gate, **Suds and Soda**, in the old Simpson's printers' building, offers a vast choice of bottled and craft keg beers; likewise, no real ale is to be found in **The Distillery** although its management now run the nearby **Lord Nelson**. The Nelson is the lovely curved corner house on Derby's oldest thoroughfare, the Wardwick, and has been rescued from kegdom after tasteless makeovers abandoned the pub's original





name. Décor is a pleasing change from the unremitting modernity of nearby bars, and it now offers the greatest choice of real ale in this part of town. A bank of handpumps dispensed Gyle 59 Halycon Daze, Leatherbritches Raspberry Belter, Black Hole Taurus, Lord Nelson's Best Bitter (brewed by Greene King) and an oatmeal stout from Littleover Brewery -The Panther. There's even a "beer bible" where you can leave tasting notes for the ever changing range of ales. There's a flagged area for alfresco drinking sandwiched between the Nelson and the Derby City Mission Church which attracted interest from J D Wetherspoon a while back. The pub's kitchen is being refitted so food will be in the offing.

I haven't forgotten the much missed, multi roomed Marston's Buck in the Park standing opposite which closed towards the end of the last century. Today, the vacant building stands unloved and forlornly awaiting revival.

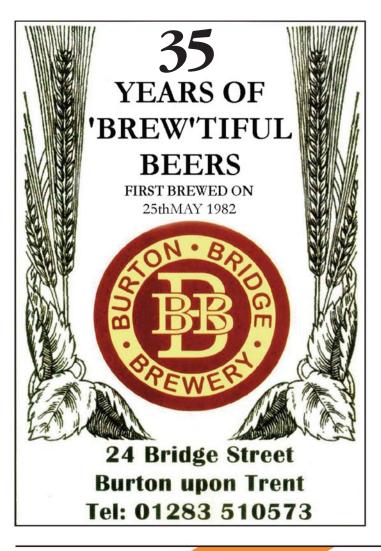
The finishing point for The Mile probably depended on one's intoxication but for the purposes of this article I chose the Wick Pub and Kitchen. The premises fronted Alton's brewery which closed in 1922 and the Wardwick, as it was then named, was granted an on licence in 1969. Together with the aforementioned Friary, the Wardwick was in the first tranche of Ind Coope pubs to take the near legendary Draught Burton Ale in 1976. In the 1980s, when Phil Ashley ran the pub, it had the distinction of being the city's sole outlet for the excellent ABC (Aylesbury Brewing Company) Bitter, brewed not in the Buckinghamshire town, but in Burton on Trent. Today, the premises are owned by Greene King.

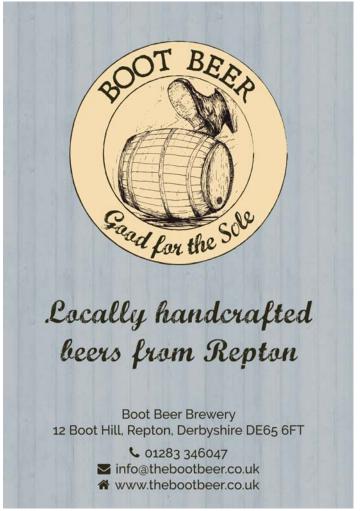
So there we have The Mile as presently constituted; some gains and some losses, particularly on Ashbourne Road rather than Friar Gate, but still a pub crawl meriting attention.

Paul Gibson











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AmberValley CAMRABranch

Contact Nora Harper noraharper@hotmail.com



AMBER VALLEY NEWS

Belper Goes Green

The eco-festival ran from 2nd to 4th June at the rugby club grounds and, as has become traditional, the branch staffed the real ale bar - which proved stunningly successful, the best ever assisted by early rush Friday evening despite the rain and gorgeous Saturday weather. There was even danger of completely running out of the initial 30strong beer list by Saturday teatime until this was supplemented by an emergency delivery of 5 further barrels. Cider and perry stock ran out at 10pm that night. On Sunday morning, when the barrels were dipped, only 19 pints of beer remained across 7 casks, an amazing result; luckily another 5 soon arrived plus 4 extra cider tubs to keep Sunday's customers refreshed.

The 2 photos alongside show the crowds outdoors enjoying the entertainment and beer, and also the sterling work of the Membership Desk team manned by Mike Hickman (Membership Secretary), Konrad Machej and Gus Manning who recruited 8 new members during the event - well done to them.

Pub News

The Thorn Tree Inn, Waingroves has new licensees since 3rd week of May, Rob and Sam Vane who immediately held a beer festival. Some refurbishment has taken place and a further one is planned for July 15-17th, put it in your diary now. Normal opening hours are Mon-Thur 4-12,, Fri-Sun noon-midnight. Vinyl nights take place first Friday of the month from 6-11pm - time to dig out those singles and LPs. Catch up with their news on Facebook or website www.thorntreewaingroves.co.uk





Branch Diary - all meetings start at 8pm

Mon 10th July - Beer Festival Meeting - Thorn Tree, Ripley.
 Thu 27 July - Branch Meeting - Thorn Tree, Waingroves.
 Mon 14 Aug - Beer Festival Meeting - check What's Brewing.





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Malt Shovel, Wirksworth

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garden, and there is a great opportunity to focus on a food offer to maximise its profits.

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Visit www.marstonscareers.co.uk/leasedpartners or call our Recruitment Team on 01902 329713.

Winter Festival Workers Social





on Friday April 28th a social evening was held at the Falstaff Inn, Derby for the volunteers who helped at the 13th Derby Winter Ale Festival. As we could not run our festivals without the help of many dedicated volunteers it is important to thank them with an event after the festival.

Our hosts Jim and Steph allowed us to take over the whole pub and made us very welcome, as did their regular customers. Jim even brewed a special beer for the occasion and named it DWAF, which was both popular and



delicious. During the evening Jim did regular tours of the onsite brewery for small groups, explaining the brewing process and answering guestions.

The event was well received by those who were able to attend, particularly the light refreshments of locally sourced samosas, pakoras and chip cobs.

Many thanks to Jim and Steph for their hospitality and also to the many volunteers who make our festivals happen.

Lin Newton







JULIAN HOUGH AWARD 2017



Charly Pratt the 2016 Winner hands the Julian Hough Award to Sian Roberts the 2017 Winner.

n 2016 Derby Branch of CAMRA introduced a new Award named after one of the people who made Derby Festivals so successful: Julian Hough. The award is for the unsung hero who volunteers at Derby CAMRA Festivals,

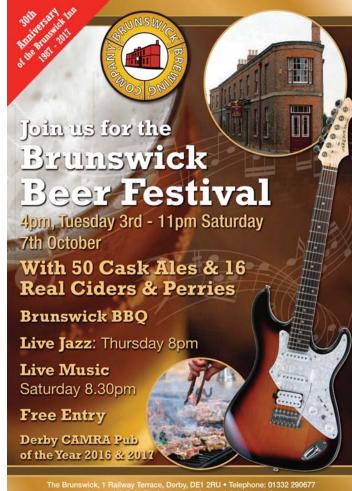


not necessarily the Chair/Organizer or Cellar Manager, it's for the person who toils away in the background uplifting service and improving standards. The award can be made posthumously.

Over the course of the recent Derby Winter Ale Festival at The Roundhouse, volunteers voted for the person they considered worthy of this prestigious award and so it was with great delight on the Saturday evening that Lin Newton, the Volunteers Manager, announced that this years winner was Sian Roberts.

Sian has worked in many areas of the Festivals over the years including Glasses, Foyer, Cellar, Volunteering and at all times has brought her positive 'can do' Team attitude with her. One nominator said Sian was a real credit to CAMRA and a great ambassador, this is something we all can agree with. Congratulations Sian, well deserved!







David Edwards
Tel. 07891 350908

e mail. dedwards@peakstonesrock.co.uk

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

EREWASH VALLEY CAMRA REPORT

Branch News

On Monday 24th April Branch members met in a full house at **The Burnt Pig Ale 'Ouse, Ilkeston** to present Simon, his good lady and staff with the **Pub of the Year award for 2017 (see photo)**. Thanks to them for the good spread that was laid on. By the time you read this we will have done our Branch social round Hinckley, report and photos in the next issue.

Pub & Brewery News

There is a new microbrewery at Langley Mill - **Abstract Jungle**.

The **Draycott Brewing Company** is planning on expanding from 2 barrel plant to 5 barrel, they were launching three new beers at the Draycott Tap House in May, this is the venue for our August meeting.

It is also reported from one of our members that the **Harrington Arms** on Derby Road, Long Eaton near the canal bridge is being turned into an 'alehouse' in June. It is owned by Punch Taverns and we wonder what the selection of beers will be like?

We have heard of a proposed opening of a **new micro pub** at the bottom of Bath Street, Ilkeston in June, photos and report in the next issue. This end of town is in need of a licensed venue and would be most welcomed.

The **Bridge Inn**, Bridge Street, Cotmanhay on the banks of the Erewash Canal is now under new management. This ex Greene King pub is now a free house and Christine Pond is the new landlady. They do Breakfast and Lunch - 10am till 4pm Weds to Sat, Afternoon Teas - 2.30pm till 5pm Weds to Sun (bookings only), Sunday Breakfast - 10am till 12noon, Lunch - 12noon till 5pm. They have changing quest beers plus Greene King Abbott and will be holding a Beer & Music Festival on Friday, Saturday & Sunday 11th - 13th August. There will be live music Friday night - 8.00pm, Saturday 2pm-11pm, Sunday 8pm

onwards, 20 real ales and ciders plus food. For more info if required Tel 0115 9300596 or www.thebridgeinncotmanhay.co.uk

There is also a Beer Festival at the **White Lion**, **Sawley** - 20th-23rd July.

Socials

Saturday 22nd July - Trip to Sheffield
Depart Nottingham 11.17am, depart
Ilkeston 11.29am arrive Sheffield 12.18pm
on Northern Trains. A Derbyshire Wayfarer
can be used from Ilkeston or Long Eaton
for those going via Derby. For further
information if required contact Michael or
Carole on 0115 9328042 after 6.00pm.

Future Meetings

All Branch meetings are held on a Monday and Start at 8.00pm.

Monday 7th August – Draycott Tap House, Draycott.

Monday 4th September – Hogarths, South Street, Ilkeston.







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 also except Wetherspoon Vouchers

Draycott Tap House, 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
Hogarths, Ilkeston – 20p off a pint
Navigation, Breaston – 10p off a pint
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 – 10p off a pint 5p off a half including real cider (Mon-Wed)



Matlock and Dales CAMRA Branch

Contact Peter Boitoult peterb56@hotmail.co.uk

mindle make & Select



MATLOCK & DALES CAMRA VISITS RAW BREWERY 22 April 2017





Organising a booze up in a Brewery should be extra easy for CAMRA but there is still the usual pitfalls of who how & when but of course we are up to the challenge. We also planned to visit other Brewery Taps for good measure.

On a lovely spring morning thirteen Matlock & Dales (MAD) members & three friends assembled at Matlock's newest bus station near the Railway Station. We were really pleased to welcome seven people from Wirksworth who we had not met before. Wirksworth area previously, attached to Derby CAMRA, has recently been annexed to Matlock & Dales so we have been looking forward to meeting with our new members.

The mini bus was soon loaded, after sorting out seating for people with special needs including long legs and we were off to Chesterfield.

The first call was the **Tramway Tavern** one of Brampton Brewery's Tap and conveniently situated on the Brampton mile. There was a wide selection of Brampton's ales along with other guests in the 8 hand pumps. As it is nearly May (Camra's Mild Month) I opted for Brampton Mild and was not disappointed. Not usually my first choice of beer style it was full of flavour and a suitably quaffable start to the session.

We had leisure to try a second drink, sun ourselves in the beer garden, peruse the pictures of the Trams that worked the area and marvel at the certificates the Brewery & pub had won.

We left the pub in a bit of disarray as the mini bus was across the road and a few

were not nippy enough to dodge the traffic forcing a police car to stop which encourage a speedy loading of the bus.

We were now on our way to **Raw Brewery** in Stavely. After an anxious tour of the industrial site sharp eyes spotted our destination. Disguised as a modern industrial unit we found within a three pump temporary bar with Euro Pale, Dark Hart and Mount Hood all reasonably priced along with their other beers in bottles to drink or take away.

Once we were all served Dave Hemstock introduced us to their Brewery which has recently expanded to a 12-13 barrel capacity.

They are doing brisk business exporting their beer to Italy mainly, as well as Spain and Sardinia. This is great news for the brewery and local exports and also means that there are more places in the world to enjoy great beer!

There was no production today but we informed of future plans to increase the business. This will include a bigger permanent bar area more suitable for visitors, along with more bottling and cellar storage.

Before we left Avis, retired landlord from the Royal Oak Wirksworth handed round her famous cheese and onion cobs which were really appreciated and set us on the road for tasting more beer.

With the sun still shining we were whisked away to **The Arkwright Arms Sutton cum Duckmanton** to enjoy the hospitality of this local pub that has won numerous CAMRA awards.

With a staggering eighteen pumps, nearly all operational we were spoiled for choice and happily ahead of schedule so could revisit the bar.

While exploring all the facilities I found a very endearing notice

"BEER is proof that God loves us and wants us to be happy"

We were certainly all enjoying ourselves and the newest members were now well integrated, infact found Nick in a quiet corner enjoying a Bracho Belgium beer in a bottle cunningly disguised in a paper bag wrapper. I was invited to taste and it certainly was excellent.

Sadly we departed with lots of beers still un tasted. Our last port of call was **The Rykneld Turnpyke** a new pub in Clay Cross. Although it took some finding it was well worth the effort. The building itself was an ex Working Man's Club that had been lovingly refurbished into a comfortable pub and Instant Karma's Micro Brewery that can be seen from the bar area.

Twelve hand pumps mostly showcasing their own brews gave us plenty of choice. I enjoyed the Bramling Porter which rounded off the day nicely.

All agreed we had an excellent day with remarkable ale and hospitality. We all have made new friends and look forward to meeting up again in the name of good beer.

Angie Corby

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.

LocAle **MATLOCK & DALES CAMRA June 2017**

Devonshire Arms Beelev Druids Birchover **Red Lion** Birchover **Barley Mow** Bonsall **Boat Inn** Cromford Cliff Inn Crich Black Swan Crich

Red Lion Crich Tramway Village Three Stags Darley Bridge Whitworth Park Darley Dale

Jug and Glass Lea Armitts Off Licence Matlock Matlock Crown MoCa Bar Matlock Remarkable Hare Matlock Stanley's Alehouse Matlock Twenty Ten Matlock Midland Matlock Bath **Fishpond** Matlock Bath

Nelson Arms Middleton by Wirksworth

Bowling Green Winster Feather Star Alehouse Wirksworth Royal Oak Wirksworth

MAD Branch Diary

Saturday July 22

- Branch Social/Survey Trip.

Thursday 17 August - Boat - Cromford - 8pm.

More information mad.camra.org.uk













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Derbyshire & Near By Music Festivals With Real Ale



Well it's that time of year when the warmer weather (hopefully) ushers in thousands of music festivals all over the Country, a good many of them serving Real Ale & Cider.

Derbyshire has its fair share of these with bars run by local breweries in some cases.

Here are a few highlights:-

July

The Eyes Have It (7-9) Duffield
Rock & Bike (13-15) Carnfield Hall
Music on the Meadows (14-16) Matlock
Stainsby (21-23) Brunts Farm
DoveFest (22) Doveridge
Giles Fest (22) Spondon
Splendour (22) Wollaton Park
Rock & Blues (27-29) Pentrich
Y-Not (27-30) Pikehall

Indie Tracks (28-30) Butterley

August

DronFest - Dronfield (5)

Bloodstock (10-13) Catton Hall

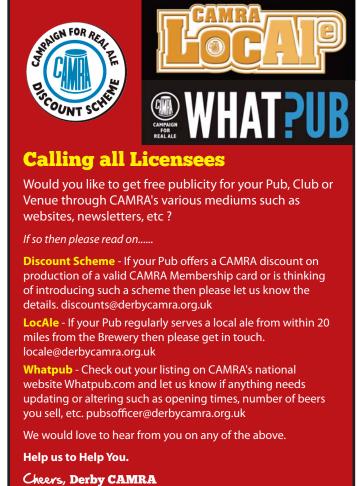
OsFest (25-27) Church Broughton

September

Off the Tracks (1-3) Donington Whitwell (8-10) Community Centre Rockstock & Barrel (28-30) Willington

For ticket & band details check out the events website.





Consider! Dear Toper, that most basic of British pub institutions: the cheese and onion cob (or roll, or bap; depending upon which part of the country you come from), which is fast becoming an endangered species, as so many pubs now prefer to do cooked meals, and do not deign to offer light snacks, apart from the ubiquitous overpriced potato crisps of course, and their various imitators fashioned from rice pulp, which in itself tastes of nothing, and so has to be

treated with a mind-boggling array of chemical flavourings and huge amounts of salt and sugar to make it remotely palatable.

Recently, whilst visiting one of our quaint market towns, I called at an old English inn, complete with low-beamed ceilings, lead-latticed windows and real fires, wherein I purchased, along with my pint, a cheese and onion cob. So impressed was I with my snack, that I complimented the landlady on her fayre. She received my remarks with modest grace, and said, "It's not difficult; all you need is a cob, real butter, some decent cheese, and a proper onion - not one of those red-skinned things that don't taste of anything!" (A bit like the aforementioned rice pulp).

Unfortunately, Dear Toper, those "redskinned things" seem to be all the rage these days, and usually infect the same cobs as grated cheese – another of my pet hates! Is there anybody left in Britain who has not realised that the only reason grated cheese is used, is to make you think you're getting more than you are? If there is, I suggest that they have their

vote taken off them, they are sterilised, and are not allowed out on their own, because they are obviously so stupid that they are a danger to themselves and anyone they might come in contact

As for those "red-skinned things", they are used to add a bit of colour – to be eye-catching, like those oversized, keg and lager taps, which all too often dominate bar-tops – in other words, to attract the attention of those idiots who eat and drink with their eyes and not with their taste buds. They are the sort of people who no doubt eat French apples, and get their ideas of what food

basic of British pub on cob (or roll, or bap; obserountry you come from), Say Cheese (and Onion) and of dreadful cookery

should look like from the endless stream of dreadful cookery programmes that seem to dominate the T.V. schedules of our state broadcasting company, where overpaid halfwits - sorry, celeb chefs, take turns to fiddle about with tiny (to anyone with a normal

appetite, that is) amounts of food on a plate, so as to arrange it all in a pretty pattern, and like most things that are pretentious, this food mutilation has a French name – Nouveau Cuisine. With a drizzle of lime juice and a squirt of bats' urine the chef puts the finishing touches to his culinary masterpiece, whilst some slavering beanpole bimbo of a presenter (she's been on a diet so long she'll eat anything) looks on in eager anticipation of being offered a morsel of the overblown concoction. To generation sofa-sloth watching at home (who are incapable of boiling an egg) the T.V. chefs seem like miracle workers, weaving their magic in the pristine environment of the studio kitchen, which appears like Fairyland when compared to the sofa-sloth's own flyinfested, rubbish tip of a kitchen; a place they only visit when needing to rummage through the mini eco system that is their pile of unwashed stinking crockery (fruitlessly awaiting its date with soap and water – a bit like its owner) in search of something relatively clean (in all probability the cat-litter tray)

onto which they can decant their take-away meal.

Sometimes, however (usually after a boozy evening out), they are inspired by their T.V. chef idols and attempt to cook a meal. This rash, lager-induced behaviour normally ends in a small house fire, followed by a bout of midnight vomiting and an "I'll never cook again" pledge. Which is probably why so many pubs now do their cooking for them, and why I can't get a decent cheese and onion cob! Consider that, Dear Toper!



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 £6 for 4 editions.

Send a cheque payable to Derby CAMRA to **Derby Drinker,** 10 Newton Close, Belper, Derbyshire, DE56 1TN.

Derby CAMRA



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Pub Preservation – pubpreserve@derbycamra.org.uk

Social Media – socialmedia@derbycamra.org.uk

Press and Publicity - camrapublicity@aol.com

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

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

JUNE

Thu 29th - Branch Meeting - Brunswick Inn, Derby -8pm.

JULY

Wed 5th - Sun 9th - Derby City Charter Beer Festival, Market Place, Derby.

AUGUST

Thu 10th - Branch Meeting - Alexandra Hotel, Derby - 8pm.

SEPTEMBER

Thu 7th - Branch Meeting - TBC - 8pm.

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

Join up, join in, join the campaign



Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today - enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more

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Join up, join in, join the campaign



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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 Ails Ldt. 210 Hatfield Books St. Albann, Nerts All-14LW	DIRECT	This Guarantee shou and retained by the					
Joint member's Tel No	Applications will be process	sed within 21 days of receipt	of this form. 04/17				
Joint member's Email	Date						
Date of Birth (dd/mm/yyyy)	Signed						
Forename(s)							
TitleSurname	Articles of Association these are available at camra.org.uk/memorandum						
Partner's Details (if Joint Membership)	I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and						
Tel No(s)		THE R. P. LEW.					
Email address	*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.						
Address	(Partner at the same address)						
Date of Birth (dd/mm/yyyy)	Joint Membership	£30.50	£32.50				
Forename(s)	(UK & EU)	11	100				
TitleSurname	Single Membership	£25	£27				
Your details:		Direct Debit	Non DD				
Alternatively you can send a cheque payable to CAMRA Ltd with your comple 01727 798440. All forms should be addressed to Membership Department, CA							

Pate of Birth (dd/mm/yyyy)	Signed			
oint member's Email	Date			
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	Signature(s)	 If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to 		
Reference	Date	 You can cancel a Direct Debit at any time by simply contacting your bank or build society. Written confirmation my be required. Please also notify us. 		

Crossword

No 58 by Wrenrutt

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

winner is Mr Chambers from Derby picked up at the Tourist Information Centre.

Crossword

Across

- 1. One of Corvedale Brewery's beers (3.3)
- 5. Soda water dispenser (6)
- 8. Severn Valley Railway's southern terminus (with bar) town (13)
- 9. Norway's capital city (4)
- 10. A vulgar bovine body part a poor footballer can't hit with a banjo (4.4)
- 11. A thing to complain about (6)
- 13. Religious period egged on (6)
- 15. Gritstone southernmost Pennine Way area (4.4)
- 17. Metal for a pressing engagement, perhaps? (4)
- 19. Nottingham's Reality Brewery's 4.3% bitter (6.7)
- 21. Billericay's street where a beer shop with micropub is situated
- 22. French legendary magic wild

- 2. I enter alas under an assumed name (5)
- 3. Think or dream of a Speyside malt whisky (7)
- 4. Something you can't afford to do if wishing to finish this crossword (3)
- 5. Liverpool Organic's strong IPA
- 6. A tap's Italian processed flour dough in various shapes (5)
- 7. Superintend synonym (7) 10. Durham's Hill Island brewery's ruby 4.3% ale (9)
- 12. Westerham's dogged best bitter's nationality (7)
- 14. BEEspoke's 4.6% stout (7)
- 16. He put about to become agitated (3.2)
- 18. Marlpool's pocketed easydrinking amber ale (5)
- 20. Flow's companion tidally (3)

Note: Beers in clues 8 and 19 featured in Derby's recent Winter Beerfest at the iconic former Railway Shed in Pride Park

Crossword No 57 Answers

Across

- **GRAPES**
- **ARTIST**
- **HARTINGTON IPA**
- CHAI
- MOUSELOW
- COPTIC
- DILUTE
- **BEVELLED**
- **GAVI**
- **GRANTHAM STOUT**
- **INFIRM**
- **GYRATE**

- **ROACH**
- PATRIOT
- SUN 4.
- **ASTOUNDED**
- **TENSE**
- **SUPPORT**
- MICKLEHAM
- **OVERRUN**
- LIGHTER
- 16. ENNUI
- **VAULT**
- MUG

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19						20				
21		*				22				

- ► 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 September/October? Contact as per below.

Copy deadline 1st August

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Contact John Arguile on 01332 348559 or e-mail ads@derbycamra.org.uk

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Then Contact John Arguile on 01332 348559 or e-mail available up to a full page

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Position of the advert cannot be guaranteed although we will do our best to accommodate any requests.

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