# Derby Campaign FOR REAL ALE DRINKS THE REAL ALE

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

Issue 180

July/August 2018



# No Derby CAMRA Beer Festival this Summer

But Local Pubs will fill the Gap







# Derby CAMRA Branch

### **City Charter Beer Festival**

In case you missed the news in the last Issue and were expecting a Derby City Charter Beer Festival on the Market Place in July, I'm afraid it won't be going ahead this year. This was due to a lack of venue and suitable dates being available despite our best efforts to find a suitable alternative. We are, however, in talks with the City Council regarding staging a Festival in the City Centre in 2019 and the Winter Roundhouse Festival will go ahead as normal between the 20th and 23rd February 2019. But don't despair, all is not lost as many of the City's pubs have organised Beer Festivals to fill the gap throughout the rest of the Summer (see adverts in this Issue for details of each) and Ashbourne CAMRA's Festival will return between 6th and 8th **September** this year (see page 15).

## **Derby CAMRA Award Presentations 2018**

Derby CAMRA Pub & Club of the Year Awards for 2018 were announced in the last Issue but some of the certificates had still to be presented. See photos blow for the Presentations of Derby CAMRA Country Pub of the Year to the Town





Street Tap in Duffield and the Runner-Up in the Club of the Year, the Jubilee Club in Chaddesden.

### Derbyshire Pride Festival Bar

It is hoped that Derby CAMRA will have a bar at this year's event in Derby on **Saturday 8th September.** The Brunswick Inn have kindly offered to sponsor the bar and their casks will have specially designed labels supporting the event. We are hoping to have casks from other Derby brewers as well and we are getting in touch with cider producers in Derbyshire too. Planning is at the early stages but we hope to confirm everything in the next Derby Drinker.

### **Beer Day Britain**

This event on June 15th went very well. It's a national celebration of beer and drinkers all over the country raise a glass at 7pm and toast our lovely beer by chanting –CHEERS TO BEER. It's been a tradition in Derby now for three years, for



Cheers to Beer Day

The Derby Beer King to lead the celebrations in our current Pub Of The Year. So it was in The Smithfield this year, ably hosted by Emily and Ben and it was good to see around twelve CAMRA members joining other drinkers to celebrate both the pub and the beer. Let's keep up this admirable tradition each year on June the 15th, when beer measurement was included in the Magna Carta.

Les Baynton - Beer King

### **CAMRA Goes West**

Purely in the interests of research, Derby CAMRA often organise group visits to pubs outside the City which they otherwise might not visit. On a fine May morning, a group met up to venture



**Dawkins Brewery** 



The scene at Moor Beer



In the Barley Mow





# Derby CAMRA Branch

further afield by train to Bristol. The city dubs itself "Britain's 1st City of Beer" though Derby might want to argue that point!

We arrived early enough to have breakfast at The Knights Templar (Wetherspoons) and meet up with some other enthusiasts from Berkshire, Bristol and the West Country. A group of a dozen of us set out to investigate the East Bristol Brewery Trail which encompasses five micro-breweries and a brewery tap all within a reasonable walking distance. The toughest part was a walk along the Bristol-Bath cycleway for about a mile to the furthest brewery, Arbor Ales. From there we spent most of the day making our way back, visiting Dawkins, Left Handed Giant, Good Chemistry and Moor Beer (though possibly not in that exact order) as well as The Barley Mow which is the brewery tap for The Bristol Beer Factory.

Given CAMRA's recent widening of its support for different types of beer, it was interesting that many of the breweries were offering both keg and cask ales, which allowed us to make direct comparisons – I know which I preferred but I'd better not say! It was also interesting that the queues for keg seemed to be longer than those for cask.

We managed to get back to Temple Meads station in time to catch our trains and shared the last leg of our journey in a carriage packed with young merrymakers returning from Birmingham – a long but memorable day.

**Brian Laverick** 

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

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

### IULY

**Thu 12th** - Branch Meeting – Coronation, Alvaston, Derby - 8pm.

### **AUGUST**

**Thu 2nd** - Branch Meeting - Tiffany Lounge, Derby - 8pm. **Sat 11th** - Nottingham Pub Walk.

### **SEPTEMBER**

**Sat 8th** - Derbyshire Pride Festival, Derby CAMRA Bar.

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



Website – www.derbycamra.org.uk Facebook – DerbyCAMRA Twitter – @DerbyCAMRA

### Contacts:-

**Chairman** – Greg Maskalick Chairman@derbycamra.org.uk

Secretary – Ian Forman Secretary@derbycamra.org.uk

**Treasurer** – Treasurer@derbycamra.org.uk

**Membership** – Karen Cooper Membership@derbycamra.org.uk **Pubs Officer** – Mark Fletcher pubsofficer@derbycamra.org.uk

Derby Drinker - Gareth Stead derbydrinker@derbycamra.org.uk

**Socials** – Anne Crawford Socials@derbycamra.org.uk

**LocAle** – Atholl Beattie locale@derbycamra.org.uk

**Pub Preservation** – Mark Fletcher pubpreserve@derbycamra.org.uk

Social Media – Gillian Hough socialmedia@derbycamra.org.uk

Press and Publicity – Alan Pickersqill camrapublicity@aol.com

Young Members Officer - Heather Knibbs YMG@derbycamra.org.uk



# Ye Olde Polphin

01332 267711 Queen Street DE1 3DL www.yeoldedolphin.co.uk



# SUMMER BEER FESTIVAL 2018

Wednesday 11th July - Saturday 14th July

LIVE MUSIC REAL ALE REAL CIDERS GINBAR BBQ



















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. **337** were counted (up 1 on last year) with **232** different ones available (up 12 on last year) and these came from just 62 pubs averaging over 5 Real Ales per pub.

In total 69 pubs were visited, 4 were closed and 3 had no real ale with **7 pubs having 10 or more Real Ales on.** Leading the way was the Babington Arms (18), Brunswick Inn (18), Standing Order (18), Flowerpot (17), Five Lamps (14), Alexandra Hotel (11) and The Tap (10).

Marstons Pedigree is still the most dominant brand in the City available in 22 pubs (down 2 on last year) with Bass available in 16 pubs (down 3 on last year) and Sharp's Doom Bar staying at 13 pubs. But local ales are well represented with beers from 11 of the City's breweries widely available - Brunswick, Dancing Duck, Derby, Derventio, Falstaff, Hartshorns, Littleover, Mr Grundy's, Rowditch, Shiny and Titan. Beers from other breweries around the area were also well represented -Amber Ales, Black Hole, Black Iris, Blue Monkey, Burton Bridge, Castle Rock, Leatherbritches, Magpie, Milestone, Muirhouse, Peak Ales, Peakstones Rock, Pentrich, RAW, Shardlow, Thornbridge, Tollgate and Whim to name a few.

The average price of a pint was found to be £3.21 (10p up on last year). However in reality a lot of pubs were way above the £3.30 a pint mark with some now regularly topping £3.40. The dearest pint of the night was found to be a whopping £4.40 at the Silk Mill for

Thornbridge Jaipur the only beer to be found above £4 on the night. The honours for the cheapest pint went to the 3 Wetherspoons pubs where Ruddles Best was £1.99 a pint (a whole £2.41 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".

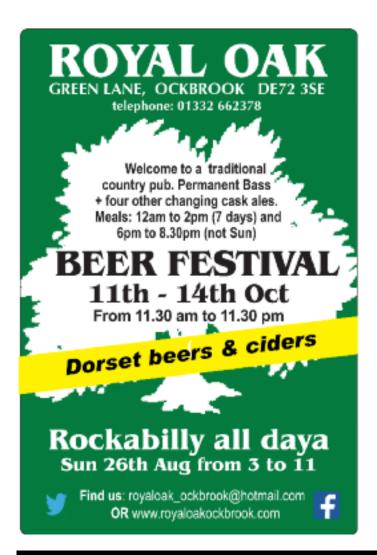
# Derbyshire South Pub of the Year 2018

The White Hart in Bargate has been crowned the Derbyshire South CAMRA Pub of the Year 2018 a year after narrowly losing out. It beat fellow finalists: Smith's Tavern in Ashbourne; Smithfield Alehouse in Derby; York Chambers in Long Eaton and Colvile Arms in Lullington to the title. The pub was the Amber Valley Camra Pub of the Year winner and was up against other CAMRA Pub of the Year winners from Ashbourne, Burton & South Derbyshire, Derby 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 White Hart then and a special presentation event will take place soon.

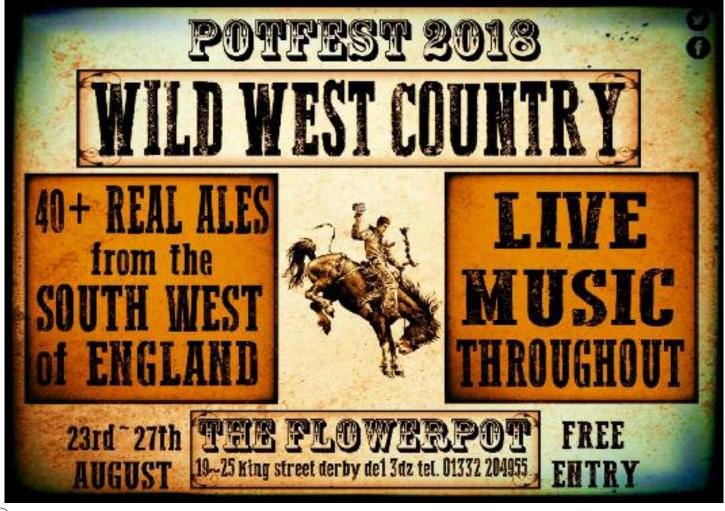
It will also now go forward and be judged against other County winners for the title of East Midlands CAMRA Pub of the Year. The result of the East Midlands round will

be known by the middle of August and Derby Drinker will be there to report on the winner.









# **Derwent-Side Drinking in the Summertime**













n a warm summer's day there's nothing nicer than taking in a few rays whilst supping a brew or two. Here we look at what the River Derwent has to offer in terms of pubs which take advantage of their riverside location.

Where better to start than at the current Derby CAMRA Pub of the Year, the Smithfield Ale House, Meadow Road? It was known as the Cattle Market Hotel when the Conneely family had a virtually unbroken tenure between 1926 and 1984, and, until 1972, it was a short hop from the beast market that gave the pub its name, with the adjacent bridge abutment still visible. In 1996, the late John Evans' Headless Brewing Company bought the former Bass pub, renaming it the Smithfield, and its isolation from the city, courtesy of the ring road, gives an almost bucolic feel. When the freehold was offered for sale a few years ago, there were concerns about its continuance as a public house but, happily, Derby based Westminster Building Company came to the rescue with a comprehensive refurbishment that took little away from the pub's innate character. The current custodians are Emily Bowler and Ben Miller who in just over a year have made the "Smithy" a firm favourite with real ale aficionados by offering changing guest beers that are hard to find and some great live music. The riverside terrace photographed has been updated and is delightful.

The next two pubs featured aren't quite on the riverbank but as former Derby CAMRA Pubs of the Year, it would be churlish to ignore their credentials.

The Royal Standard on a flat iron site in Derwent Street, stood forlorn and unloved a decade ago, awaiting demolition, until Derby Brewing Company set about restoring its fortunes and it's now known as The Tap. Completely redesigned inside and out, the roof terrace offers an elevated view of the river. Downstairs, the bow shaped bar has Derby Brewing Co beers vying for attention with guests and the food menu draws famished shoppers away from the Cathedral Quarter. Good as Derby beers are, I still yearn for a pint of Woodforde's Wherry which was served here in 1996 when it became CAMRA's Champion Beer of Britain.

Next stop is the Furnace, Duke Street, which has thrived under the private ownership of Pedro Menon. Long a popular Hardy and Hanson house, their suitors, Greene King, couldn't make the place viable, and it was snapped up by Pedro, whose innovation, drive and business acumen have made the Furnace a "must do" destination for locals and visitors to Derby. Beers from the on-site brewery, Shiny, went down well with the pub's new-found regulars, as did the changing guest beers. In 2016, Shiny relocated to Little Eaton leaving the Furnace brewing its own ales to different recipes. The sun trap rear patio replete with children's play-house is just yards from the river.

Heading north to Duffield, we find the interwar Bridge Inn, built on the site of a much older pub, at the junction of Eaton Bank and Duffield Bank. Another splendid riverside terrace here, and in the 1970s Home Brewery (Nottingham) owned the pub, with Keith Apthorpe the licensee, when the original multi-roomed layout was intact. Since Home Brewery's demise, Mansfield Brewery and now Marston's have had the freehold to a pub where family dining is to the fore with a well-established two for one offer. On the bar were Pedigree, Wychwood Hobgoblin Gold and a

reproduction beer, Mansfield Cask Bitter; sadly, Mansfield closed in 2001. It's still possible to visualise the pub's original configuration as many fittings and fireplaces remain.

Up river to Milford, where the Mill House closed in April, we find the King William, dramatically set at the foot of a cliff, and its long serving licensee, Dave Sutton. Residential, with a long L shaped interior featuring an abundance of exposed stonework and a central bar servery that always has Abbot and Draught Bass alongside a brace of changing guests.

Outside is a bench seat from where you can watch the world go by and which catches the sun late afternoon. The nearby Strutt Arms is reopening after a refurbishment which, I'm told, will be rather impressive.

Further afield is the **Midland**, Matlock Bath, built to serve the railway station, and standing four- square on the sharp corner of North Parade. Residential and once a Home Brewery (Nottingham) house, it is now owned by Ei (Enterprise Inns) and I've had many a good pint of Dancing Duck Dark Drake here. The terraced garden leading down to the water's edge is quite special, almost wrapping its colourful self around the Victorian pub which majors on food.

One to look out for in the near future is the former Railway Hotel (Hardy and Hanson) opposite the Wetherspoon's Crown in Matlock. Trev Milner who rejuvenated the Fishpond, Matlock Bath, is restoring the Bakewell Road premises and it will be renamed Moot Oak, the original name from which Matlock is derived. A spectacular riverside terrace is promised.

**Paul Gibson** 

# 2014 Derbyshire CAMRA PUB OF THE YEAR



# FRIDAY 24th to MONDAY 27th AUGUST

OPEN 11am to MIDNIGHT EVERY DAY

20+ PISTS / 10+ TEES / 4 PIDES

BBQ BURGERS AVAILABLE EVERY DAY



# FREE ENTRY ALL DAY

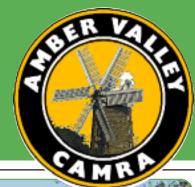
4 minute walk from Derby Cathedral, situated by the River Derwent



**DUKE STREET, DERBY** 

# AmberValley CAMRABranch

Contact Nora Harper noraharper@hotmail.com



### **AMBER VALLEY NEWS**

### **Pub News**

On Saturday 5th May, thirteen members enjoyed a pub walk around Chesterfield. The weather was great so we were able to take advantage of some lovely beer gardens – see pic of The Neptune. Apart from other regular favourites - The White Swan, Rutland, Chesterfield Arms, Chesterfield Alehouse, Barlow Tap and Tramway Tavern – we visited the recently opened Crafty Dog on Chatsworth Road and were very impressed by the beer choice and ambience.

The first weekend in June saw the 6th Belper Goes Green Festival taking place with Amber Valley CAMRA again hosting the Beer and Cider Festival on behalf of Belper Rugby Club. We were upgraded from our usual limited serving area in the Rugby Club changing rooms to a spacious marquee on the playing

fields (see pics), allowing more beer choices and more volunteer staff to serve the thirsty festival goers. By Sunday evening over 50 "nines" of beer had been sold as well as many gallons of cider and perry. The first beer to sell out was the ever-popular Oakham Citra. Once again we were blessed with good weather for this increasingly popular free eco festival, with two live music stages throughout the weekend, a good assortment of food outlets and lots of stalls, events and workshops.

It won't be long now until our annual Beer and Cider Festival at Strutts in Belper from **Thursday 27th to Sunday 30th October.** Full details will appear in the next issue of Derby Drinker but please visit our website to keep up to date on details of the festival -

www.ambervalleycamra.org.uk or to buy advance tickets.









# Branch Diary - all meetings start at 8pm

### **Monday 2nd July**

Beer Festival Planning Meeting at the Beehive Inn, Ripley

### Friday 13th July

Free minibus beer survey trip - contact Jane on 01773 745966

### **Thursday 26th July**

Committee & Branch Meeting at Queens Head, Belper

### Saturday 28th July

Pub walk around Derby 1pm – contact Jane on 01773 745966

### **Monday 6th August**

Beer Festival Planning Meeting at Spotted Cow, Holbrook (TBC)

### 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

Eyes Have it - 6-8 July - Duffield
Rock and Bike - 12-15 July - Carnfield Hall
Bananallama - 13-14 July - Birchover
Music on the Meadows - 13-15 July - Matlock
Splendour - 21st July - Wollaton Park
Stainsby - 20-22 July - Brunts Farm
Rock & Blues - 26-28 July - Pentrich
Y-Not - 26-29 July - Pikehall
Indie Tracks - 27-29 July - Butterley

### **August**

Dronfest - 4 August - Dronfield Bloodstock - 9-12 August - Catton Hall OsFest - 24-26 August - Church Broughton Off the Tracks - 31 Aug-2 September - Donington

### September

Whitwell - 7-9 September - Community Centre Rockstock & Barrel - 27-30 September - Willington

For ticket & band details check out the events website.























# The Tap Celebrates 10 Years

Early June saw the Tap on Derwent Street in Derby celebrate its 10th Anniversary. It was ten years ago that the then Royal Standard faced the bulldozers when local brewer Trevor Harris decided to get back into the pub business and rescue the Royal Standard from demolition.

Trevor has stared Derby Brewing Company (DBC) in 2004 and the pub would be the first in the company's portfolio. They renamed it The Brewery Tap (rebranded 4 years later as The Tap Beer and Spirits House) and set it up serving DBC ales and guests.

The 10th Anniversary event saw a range of DBC specials introduced to the pub along with other guests. Head brewer, Andy Marshall and his team had produced a fruity summer blonde ale infused with fresh raspberries - Merry Berry, a barrel aged porter - Whisky Dash, an ale





infused with whisky, coffee and oak. A chilli and lime IPA and a banana and date red ale.

Manager John Moore was on hand to serve the beers (see photo) and all the ales I tried were enjoyable and different. Mind you to call the event a Beer Festival was perhaps pushing the term a bit too far as there was no separate stillage of ales just those on the bar but as an Anniversary event it was a good way to celebrate 10 years.

**Gareth Stead** 



recently spent a couple of days at Reading Beer and Cider Festival. The cider and perry bar there is excellent, and it also hosts CAMRA's National Cider and Perry Judging. To get into this competition requires success at the Regional heats, so the quality should be, and was high. The winning cider was Harry's Scrummage from Long Sutton, Somerset. It is a proper, traditional Somerset cider with some initial bite and a long, moreish aftertaste. The runner up was Whin Hill Browns from Wellsnext-the-Sea, Norfolk. Not a traditional cider making part of the country, but they have planted a lot of cider trees, Browns being a single apple variety cider. The cider is rich, smooth and mellow; Whin Hill is worth a visit if you are on the North Norfolk coast.

The winning perry was Nempnett Piglet's Choice from Nempnett Trubwell, Somerset. You expect the best perry to come from Herefordshire, but not this time. Perry should be fruity and smooth, not too dry, and this ticked all the boxes. The runner up was Oliver's Perry from Ocle Pychard, Herefordshire. Oliver's have been making fine perry (and cider) for many years, being right in

the heart of the Herefordshire perry producing region. There is a well-stocked shop on-site.

So much for the 2018 awards, soon the heats for 2019 will begin. The East Midlands Regional Heat is held at Nottingham Festival; and cider maker however small can enter provided they make enough for some commercial sales. So come on small-scale cider makers, this could the first step to National recognition.

At the start of June Belper Goes Green took place at Belper Rugby Club. The weather was kind and the crowds huge. Amber Valley CAMRA ran a real ale and cider bar there. Now just about all cider is vegetarian, and a lot of it is vegan, even though it may not have this status officially accredited. An eco-friendly gathering inevitable attracts people who are drawn to cider, and the cider bar was kept busy throughout. My personal favourite was Hecks Browns Apple. This cider is quite sweet with a deep fruity, almost honey flavour. Looking ahead a bit to 27-30th September Amber Valley CAMRA will be holding their main Festival at Strutts, Belper, so put it in your diary. There will be at least 15 ciders / perries from different parts of the country, with a wide variety of styles; full details a bit nearer the time.

On a completely different note I was mildly pleased with myself because I had (for me) a fairly low-alcohol week, consuming less than 28 units of alcohol. I can't honestly say that I felt any better for it, but I didn't feel worse either. Now I'm sure you know that 28 units per week used to be the Government recommended maximum safe intake for a man, until it was cut recently to 14 units, with a caveat that the only truly safe limit was zero. It's like trying to hit a moving target! In case you haven't done the sums, 14 units of alcohol works out at 7 pints of 3.6% beer or just over 4 pints of 6.0% cider, not much for a whole week. I expect you take these Government guidelines with a large pinch of salt. Does it matter; after all these are only guidelines? I think it does, some of us know that we drink rather more than is good for us. More realistic guidelines, backed up by proper, independent studies would be far more persuasive. Until that happens the Government should leave those who like a drink alone and spend the money on something more useful.

Wassail







# TAPROOM & ONLINE BOTTLE SHOP

Unit 10, Old Hall Mill Business Park, Little Eaton, Derby DE21 5EJ

www.beermetropolis.com

Follow @BeerMetropolis on Facebook for the latest news



# Ashbourne & District CAMRA Branch

**Contact Mark Grist** 

m.grist2@sky.com

### AGM

Our sub-branch AGM took place at Artisan, Ashbourne on Tuesday 22nd May. 11 branch members plus 2 guests were in attendance. After nearly six years as Chairman, Mark Grist stood down and was replaced by Dave Etheridge. Dave presented a certificate of thanks and a tankard to Mark in recognition of his efforts in leading the branch since very soon after inception in 2012. Other branch officer positions were confirmed as follows:

Graham Burke - Social Secretary & Festival Organiser - unchanged Kevin Woolley - Cider Rep - new appointment

Mark Grist - Membership Secretary (new position) & Pubs Officer (unchanged)

Dave Etheridge - Website & Social Media co-ordinator (unchanged)

### **Branch Beer Festival**

Full details of this year's Beer Festival can be seen in the Poster on this page. Also new this year will be a Mead Bar and additionally if there is any beer left we plan to open on Sunday 11-2pm in conjunction with the Artisan Market being held on the Market Place right outside the Festival.

### Social Trip

A group of 12 members and guests took a minibus excursion to the Barrow Hill Festival on Saturday 19th May and a throughly good day out was reported by all.

### **Pub News**

We are sad to report that Andrew & Lorraine Garside relinquished the running of the **Cock at Clifton** on in late May, after more than 15 highly successful years at the helm. We all wish them well for the future.

A planning application has been approved for the opening of a tap room and bottle shop in a former antiques shop in Church Street in Ashbourne. **Maison du Biere** is projected to open in the summer and will apparently feature 400 bottled beers from across the globe and 10 craft beer lines. It is not expected that it will feature any draught real ale, but branch members will be surveying once they open.

The perennial update on the **Green Man** now suggests that revised plans for a bar area on the ground floor, in the old Leatherbritches Brewery area, with extensive outdoor seating in the courtyard, are being worked through and a tentative opening may be in August.

### **Diary Dates**

All meetings start at 8pm unless otherwise stated

### **Tuesday 31st July**

- Branch Meeting - Coach & Horses, Fenny Bentley.

### **Tuesday 28th August**

- Branch Meeting - Rose & Crown, Brailsford.

Monday 3rd September - Beer Festival set-up begins.

### **Thursday 6th-Saturday 8th September**

- 6th Ashbourne Beer & Cider Festival

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

**DERBY CITY PUB OF THE YEAR 2006** 



# The growing Micro pub scene in Alfreton

When the Handlebar Micro Pub opened in Alfreton in 2016, it was a first for the town, but not the last. Since then two more have opened, the **What's Your Poison Alehouse** on High Street last year and the **Prospect Street Micro Pub**, situated, as one might expect from the name, on Prospect Street. This one opened in May this year.

What's Your Poison, situated as it is in the main pub area of the town, is now very much part of the Real Ale scene in Alfreton. On my most recent visit there were 6 ales on from breweries both local and further afield, and the beer quality was very good. I personally tried Abbeydale Absolution and Bakewell Best Bitter from Peak, while my friends were more than happy with their choices. There are also half a dozen craft ales plus up to 10 ciders and perries available, so no lack of choice for beer lovers!

It's a comfortable pub with a friendly barman and has disabled access, and is easy to get to, being close to the centre of Alfreton and the main bus routes into town. It is open from Wednesday until Sunday, 12-10 Wednesday and Thursday then 12-11 Friday and Saturday, while the doors close at 8pm on Sundays.

The Prospect Street Micro Pub had four real ales, two from Aurora plus one each from Marlpool and Burton Bridge when we visited, and quite enjoyable they were too, along with a couple of ciders. The friendly owner has created a pleasant pub with adequate seating. When we called he offered us sandwiches which he had provided for customers, but we'd both eaten earlier and declined his offer.

The pub opens 12-10 on Friday and Saturday, then 1-10 on Sundays at present, plus Bank Holiday Mondays, and is jus off the bus route into Alfreton. There is a Prospect Street bus stop, and the pub is about 5 minutes walk from there. The houses on Prospect Street are numbered consecutively, ie 1 is next door to 2 etc, and the pub is probably two-thirds of the way down the street. It is dog-friendly and has disabled access.

So, a couple of welcome additions to the real ale scene in Alfreton, and worthy of a call by any discerning drinkers visiting the town.

**Trevor Spencer** 





# The Shiny Tap Launches

Most of you will be familiar with Beer Metropolis in Little Eaton (see advert on page 14) which has been acting as a taproom and bottled shop for the Shiny Brewery at the rear of the premises. Well, its now had a bit of a re-vamp and will be launched as the **Shiny Tap** with 4 brand new handpumps on the bar and a huge array of craft beers as well.

Bottles and Cans will still be sold and the premises hours will be the same as before - Mon-Tue: Closed, Wed: 4-8pm, Thurs: 2-8pm, Fri: 12-9.30pm, Sat: 11-10pm, Sun: 11-5pm. So why not pop along for a Shiny beer or two and takeaway your favourite tipple while there.









Since Chris Buxton, the purchaser and rescuer of the Thorn Tree at Waingroves moved away from the area the pub has been in the hands of a few tenants, not without success but also with, it's fair to say, the occasional problem. Rob and Sam, the latest couple to take on the Thorn, which is the only pub in Waingroves, have this week celebrated their first anniversary in charge, and all seems to be going well. Whenever I visit, I try 2 or 3 of the seven Real Ales on the bar and without exception have drank good quality beer every time, so the future looks bright. Rob and Sam are a local couple, living more or less opposite the Thorn, and Rob told me that both himself and his son celebrated their 21st birthdays there,

The Thorn has a restaurant which is becoming popular again, always a bonus in times when pubs are closing all over the country, and in addition to the 7 beers, some sourced locally and others from further afield there is cider and perry to enjoy. The Thorn is a reasonably-large, cosy and comfortable pub with several distinct areas, and all going there are assured of a warm, friendly welcome, along with good beer. A top 5 finish (out of 27) in the recent Amber Valley Winter Ale Trail bears testimony to the quality of the beer, and anyone who decides to visit the Thorn is very unlikely to be disappointed.

so they know the place well, and it knows them well.

**Trevor Spencer** 



### Derby CAMRA Discount Pubs



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

A number of pubs throughout our Branch area currently offer discounts off the price of a half or a pint on production of a current, valid Membership Card. See Derby City list on this page or check out the latest Branch list on the website <a href="http://www.derbycamra.org.uk/discount-scheme/">http://www.derbycamra.org.uk/discount-scheme/</a> and while there you will also be able to look at the latest list of pubs serving a Local Ale <a href="http://www.derbycamra.org.uk/locALE/">http://www.derbycamra.org.uk/locALE/</a>.

If you are a licensee and your details don't appear on either of these lists and you would like them to appear then please e-mail us at either discounts@derbycamra.org.uk or locale@derbycamra.org.uk. Or if you details do appear and are wrong please contact us with the correct details.

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 Woodlands, Allestree 10% off a pint The Lodge, Alvaston 10% off a pint Wilmot Arms, Chaddesden 30p off a pint, 15p off a half with loyalty card which is free to Camra members 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 Exeter Arms, Derby 30p off a pint, 15p off a half Five Lamps, Derby 20p off a pint Flowerpot, Derby 20p off a pint Furnace, Derby 20p off a pint 20p off a pint, 10p off a half Last Post, Derby Lord Nelson, 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 20p off a pint Old Spa Inn, Derby Seven Stars, Derby 20p off a pint Slug & Lettuce, Derby 10% off a pint Smithfield, Derby 10p off a pint and 5p off a half Victoria Inn, Derby 30p off a pint Wardwick Tavern, Derby 20p off a pint, 10p off a half Half Moon, Littleover 10% off a pint 20p off a pint Hollybrook, Littleover 20p off a pint Honeycomb, Mickleover Masons Arms, Mickleover 15p off a pint Nags Head, Mickleover 10% off a pint Kings Corner, Oakwood 10% off a pint Windmill, Oakwood 10% 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





Hours of Business Mon to Wed 11am-8pm Thurs to Sun 11am-11pm

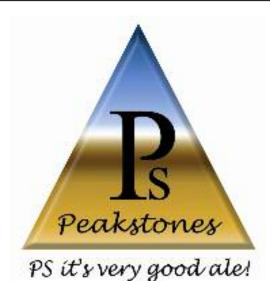
\* We're in the Good Beer Guide 2018 \*

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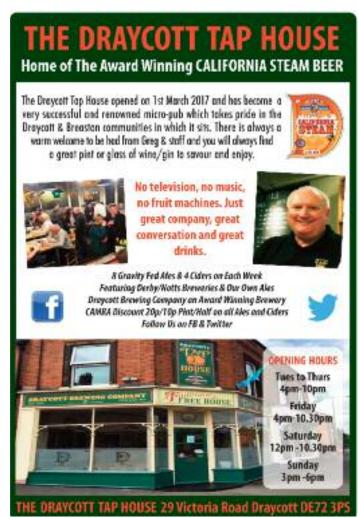
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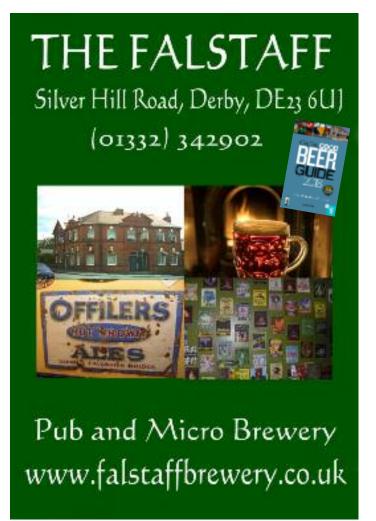
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# EREWASH VALLEY CAMRA BRANCH by Mick & Carole Golds carolegolds@btinternet.com

### **EREWASH VALLEY CAMRA REPORT**

### **Beer Festival**

The pub and brewery scene is unchanged from the last report with not much information coming our way, however we were extremely busy putting together a mini Beer Festival for a boat rally at the Langley Mill canal festival over spring bank holiday weekend. It was a highly successful event with a complete beer, lager & cider sell out thanks to excellent weather and all the Camra members that turned up to support us. There was a fine selection of beers from local micros and a few distant brewery's (thanks to Nottingham Brewery), see photo.

### **Pub of the Year Presentation**

With a full house on Wednesday 11th April at the York Chambers, Long Eaton, the Pub of the Year presentation took place which was done by our chairman Gary Higgins to Lee Clayton as in photo.

### Around the Long Eaton Ale Trail (by our Chairman Gary Higgins)

The sun popped its head out of the clouds for Long Eaton's very first ALE trail over the Spring Bank Holiday weekend. 5 of Long Eaton's Town Centre ale venues namely - Hole in the Wall, Mill & Brook, Stumble Inn, Twitchel and York Chambers came together to offer 60 or so quaffable ales to sup. It was good to see people turning out in force to enjoy the weather and frivolities, a good spread of pales to darks (with a traditional cider or two) meaning people of all palates had a chance to find a beer to suit them. Let's raise a glass to the success of more Long Eaton ale trails in the future.

York Chambers



Mill & Brook Lona Eaton

### **BEER FESTIVALS**

Redemption, Ray Street, Heanor
- 28th – 1st July, 20 plus real ales and ciders.

Spanish Bar, South Street, Ilkeston
- 5th – 8th July, Beer, Ciders, Food and Music.

White Lion, Sawley - 19th – 22nd July.

### **FUTURE MEETINGS**

### All Meetings start at 8.00pm

Monday 2nd July - Mill & Brook, Long Eaton. Monday 6th August - Observatory, Ilkeston. Monday 3rd September - Barge, Tamworth Road, Long Eaton.

**Monday 1st October** - Ilson Tap, Bottom of Bath Street, Ilkeston.

If further information is required contact secretary@erewash.camra.org.uk

### **MEMBERS OF EREWASH BRANCH**

We are looking for any members who are willing to deliver the Nottingham Drinker to pubs in our Branch, the Derby Drinker is covered, please contact Gary Higgins on chairman@erewash.camra.org.uk if you are interested.

### **PUB LANDLORDS AND MEMBERS**

If you have any news or events that need publicizing please contact our webmaster@erewash.camra.org.uk who will forward it on to us to go in the Drinkers



Gary Higgins & Lee Clayton



Lanalev Mill Canal Festival

### **Locale Outlets:-**

Angry Bee, 2 Godfrey St, Heanor. Bridge Inn, Bridge St, Cotmanhay. Bulls Head, 1 Wilsthorpe Rd, Breaston. Burnt Pig, 53 Market St, Ilkeston. Carpenters Arms, Dale Rd, Dale Abbey. Chequers Inn, 10 Main St, Breaston. Coach & Horses, Draycott. Crown Inn, 6 Church St, Heanor. Dew Drop Inn, Ilkeston. General Havelock, Ilkeston. Great Northern, Langley Mill. Draycott Tap House, 29 Victoria St, Draycott. Hole in The Wall, Regent St, Long Eaton. Ilson Tap, Bottom of Bath St, Ilkeston. Inn in The Middle, Langley Mill. Little Acorn, Ilkeston. Lockkeepers Rest, Sawley. Marlpool Ale House, Marlpool. Prince of Wales, 69 South St, Ilkeston. Punchbowl, 43 The Village, West Hallam. Queens Head, Marpool. Redemption Ale House, Ray St, Heanor. Red Lion, 2 Derby Rd, Heanor. Spanish Bar, 76, South St, Ilkeston. Stanhope Arms, Stanton by Dale. Steamboat, Trent Lock. Stumble Inn, Long Eaton. Three Horseshoes, Ilkeston. White Lion, Sawley. York Chambers, 40 Market Place, Long Eaton.

### Canva Discounts

Please remember to show your camra card The Bridge, Sandiacre – 15p off a pint Bridge, Cotmanhay – 15p off a pint, 5p off a half

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
Prince of Wales, Ilkeston – 15p off a pint
Red Lion, Heanor – 20p off a pint
Rutland Cottage, Ilkeston – 15p off a pint
Stanhope Arms, Stanton by Dale
– 15p off a pint
Steamboat, Trent Lock – 20p off a pint, 10p

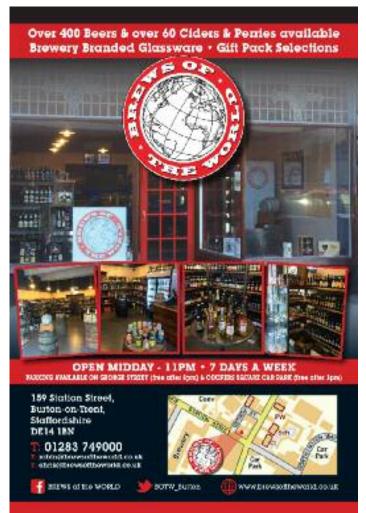
off a half including real cider

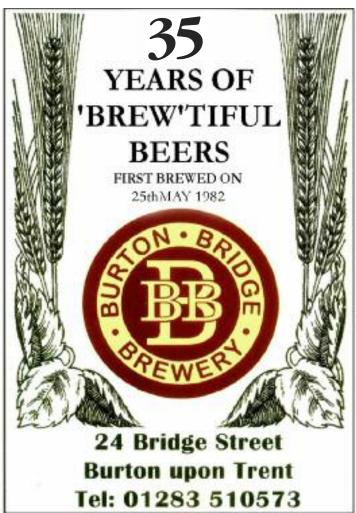
The Three Horseshoes, Ilkeston

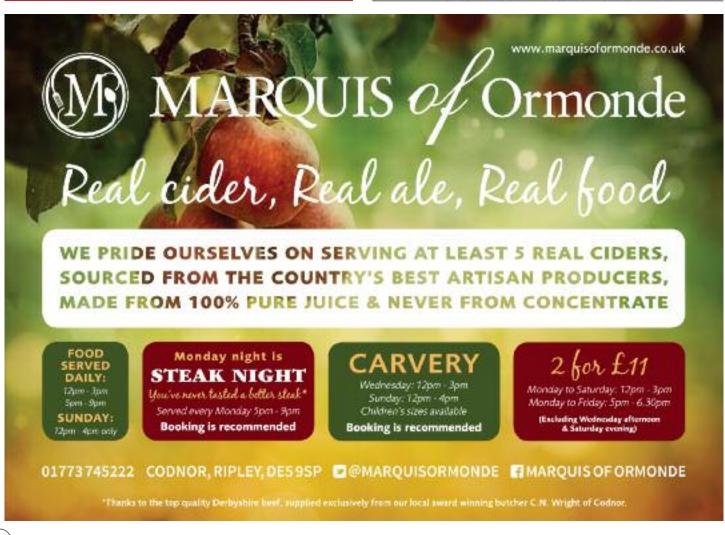
- 20p off a pint, 10p off halfTwitchell, Long Eaton - 20p off a pint

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

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







# BURTON & SOUTH DERBYSHIRE CAMRA BRANCH

CAMPAIGN FOR REAL ALE

Contact Theo Hollier theo 51@btinternet.com

### **Burton and South Derbyshire Pubs of the Year Awards**

Burton Branch Chairman Mike Gibson has been busy handing out annual awards as seen below to John McLaughlin of the Dog Inn, Lichfield Street, Burton for pub of the year.



Next were Lee and Rachael Betts of the Derby Inn who took the Runner Up Award.



Last but not least on Mike's hectic award schedule were recipients Neil and Becks of the Colvile Arms in Lullington, winning South Derbyshire pub of the year and the Burton and South Derbyshire Branch Country pub of the year.



Framed certificates were handed out to the three worthy winners, well done to all. We are now looking forward to 2018 awards.

### East Staffordshire Cider Pub of the year

The winner for 2018 is: The Last Heretic. This Micro Pub situated on Station Street, Burton is the latest of the micro pubs that have sprung up in Burton in recent years, only coming into existence in May 2016. This popular pub, as well as serving up to 6 Real Ales on sale, also serves up to 6 ciders. At the time of writing no date has

been set for the award ceremony but is likely to have taken place in late June.

The Landlord, Peter Spittles has only been in the pub business since the opening of the Last Heretic and has been remarkably successful, his previous role being in Cabin Crew on Aircraft. In addition to this Cider Award, the Burton Mail has recognised the The Last Heretic in the Top 10 Beer Gardens for summer. The Last Heretic has also made The Good Beer Guide and is the only Pub in the area to be mentioned in the Lonely Planet's Global Beer Tour book.

Peter has between 4 and 6 Ciders on at any one time, usually the 6 being in the summer. He has noticed the younger generations tend to prefer the sweeter fruit ciders and the older generations tend towards the woody dry ciders. When asked how he chooses his ciders, the answer was he lets his customers select them. Peter is certainly very customer focused and has organised events for Burton Albion fans travelling to away games and Brewery trips. The next Brewery trip to the Titan Brewery in Burslem, Stoke on Trent is already sold out. The Pub's 2nd anniversary beer festival has recently taken place featuring 26 different Ales, including Falstaff, Dancing Duck and Shiny.

The Pub is named after The Last Heretic who was actually Edward Wightman, he spent most of his life in Burton. He was the last person in the England to be burned at the stake for heresy. His religious views were not regarded as acceptable and at his trial he was convicted of publicly attacking Christianity. He was found guilty and King James 1 ordered his execution and he was burned at the stake in 1612. There is a plaque in the Market Place in Lichfield to commemorate the event.

Peter Spittles (below) with celebratory pint for winning 2018 Cider Pub of the Year.



### **Festivals**

The Dog Inn, Lichfield Street, Burton has held its 3rd Anniversary Beer Festival featuring Wild Weather Ales from Silchester near Reading and of course many ales from many other Breweries.

This 4 day event has attracted good crowds and been another success.

Whilst enjoying the liquid delights, I noticed a guy walking round the pub with a bucket, he looked a bit like DJ, one of the bar staff. When he arrived and I tossed my loose change in, I realised it was DJ, he had a dramatic haircut in aid of the charity he was collecting for "Little Princess Trust". This charity provides real hair wigs, free of charge, to boys and girls that have sadly lost their own hair through cancer treatment. So far, DJ has raised over £1,000 for this charity. In this sometimes harsh modern world its just great to hear stories like this and realise that there are people that do care.



Before and After photo's of DJ.

### **Beer Places to visit this summer**

**National Brewery Centre** – Discover the History, Art and Fun of Brewing

The Centre is open from 10.00 – 17.00 during the summer with Guided Tours at 11.00 and 14.00. Entry is £11.95 per person with discounts for Children, Concessions, Families, Group Tours etc. Entry includes 3 beer vouchers per person. These taster vouchers can be used at the bar for delights from the on site William Worthington micro brewery and some guest ales. Full details on their website

www.nationalbrewerycentre.co.uk

**Marstons Brewery** – Tours of the Brewery and the Famous Burton Union System

Tours are available 11.00 and 14.00 Mon – Thurs, 11.00 only Fri and Sat. Evenings, Sundays, Bank Holidays and groups by request. Entry £8.50 for Adults, restrictions apply as this is a working Brewery. In addition visits to DE14 are available, this is a nano brewery with its own bar in the middle of the main Brewery that produces 600 pints of innovative new beer every week. Full Details are available on their website www.marstonsbrewery.co.uk

### **Branch Meetings**

**July 30th, Monday.** Brickmakers Arms, Newton Solney. Committee 7.30 p.m., Branch 8 p.m.

August, no meeting.

**September,** TBA at the June meeting and confirmed in July.

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### Matlock and Dales CAMRA Branch

Contact mad.camra@live.co.uk



We would like to thank the following pubs for hospitality for our branch meetings over recent months

### **MIDLAND at Matlock Bath**

### REMARKABLE HARE Matlock.

FEATHER STAR Wirksworth was the cosy venue for our May meeting and provided excellent beer. The plan was to have an hour of the meeting here and finish in The ROYAL OAK. As all the business was conducted swiftly we were able to transfer to the Oak for a social and continue to the BLACKS HEAD giving members residing in a good chance to sample some of the pubs in Wirksworth before taking their taxi home.

If any other pub in our area can offer us a quiet corner for a meeting let us know. We try to visit as many pubs in our patch as possible and buy your beer.

**Angie Corby** 

### **MAD Branch Diary**

July 19 - 8pm

Branch meeting at Druids Birchover (tbc) and visit to Red Lion.

August Social. Matlock Wolds Farm Brewery. (tbc)

### September 18

Branch meeting Lea & Crich. Details to be confirmed.

Please check website for more details of how to book, transport information and if any details have changed



### 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

Druids

Red Lion

Birchover

Barley Mow

Boat Inn

Cromford

Cliff Inn

Black Swan

Crich

Beeley

Birchover

Birchover

Borsall

Cromford

Crich

Crich

Red Lion Crich Tramway Village
Three Stags Darley Bridge
Whitworth Park Darley Dale
Jug and Glass Lea
Armitts Off Licence Matlock

Crown Matlock
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







# Derby World War One Pubs Project Girl Power At The Cobden Arms

Prior to 1914 pubs were regarded as primarily the domain of men. Young, unmarried women seldom ventured into them alone, lest they be mistaken for prostitutes. Middleaged or older wives displayed two types of drinking behaviour: during the week the poverty-stricken (the largest group) drank with each other, while at the weekend wives from the lower-middle classes downwards might accompany their husbands.

With many husbands fighting at the front an increasing number of lonely wives started to seek company and solace in pubs. Additionally, groups of young unmarried women with well paid jobs in factories, munitions, shops and formerly 'male-only' occupations began to use them to enjoy their new social freedom. To cater for this new clientele snugs and female toilets were introduced and perpendicular drinking was replaced by seated drinking.

By 1916 this revolution in drinking habits had caused great concern to the Chairman of the Licensing Committee (a member of the Temperance Movement) for the County Borough of Derby. In a speech he referred to the 'excessive drinking on the part of wives of our brave soldiers'. Special arrangements were made so that the names of those charged with drunkenness would not appear in a Derby newspaper 'in case it might be received by a soldier at the front who would inevitably suffer undue pain if he saw that his wife had been brought before the magistrates'. His concerns continued to grow when in 1918 in another speech he reported 'a very large increase in the number of young girls under 20 years of age in public-houses in the borough'. This 'serious state of affairs' he thought was 'in no doubt largely due to the darkness of the streets'.



At The Cobden Arms on Cobden Street Derby, women of all ages were likely to receive a warm welcome from the Spriggs sisters Edith and Louisa. Their father Thomas is originally recorded as Publican there from 1895 until his death in 1907. Edith, 31 years old, and Louisa, 24 years old then took over running the family pub through the war years and beyond. **During the Spriggs** period at The Cobden Arms it is



First World War female brewer using a barrel hoist

recorded as 'Brewers of the Beer retailed'. Edith died in 1923 aged just 47 years old but Louisa continued as Licensee until her own early death in 1931 aged 48 years old. After Louisa's death brewing at The Cobden Arms appears to have ceased. This may be due to the pub being sold to a large brewery as a tied house.

Edith and Louisa Spriggs appear to have never married but on the 1901 census 23 years old John Edward and 5 years old Herbert (or possibly Robert) William Spriggs are also recorded as living at the Cobden. In 1911 John Edward has gone but Herbert is now recorded as William. He joined the Sherwood Foresters in 1917. Are you related to them? Do you have any family recollections of the pub to share with our project?

Derby First World War Pubs Project is funded by the National Lottery and supported by Derby Local Studies Library. Look out for more stories about Derby's pubs and breweries during the First World War in a special Armistice edition of Derby Drinker due in November.

**Chris Gately** 

# Welcome to the Pleasuredome

### **Tanks for the Memories**

Working at a Derby CAMRA Beer Festival is both enjoyable and rewarding and as well as getting tokens for food & beer at the Festival itself a follow up social or trip adds to the whole experience. This year the workers at the Roundhouse Beer Festival in February were treated to a paid for day-out at the Doncaster Beer Festival including a trip around the pubs afterwards.

40 of us duly arrived at the Doncaster Dome just in time for the opening of the Fest and we headed straight in to begin our day of pleasure and excitement. The Dome is on the outskirts of Doncaster and is used as a live music and entertainment venue and the local CAMRA Branch were returning there for their

first time in 12 years having used different venues throughout the Town. A long stillage bar served over 100 ales and ciders with choices from all over the Country. We eagerly worked our way through such delights as a rye & liquorice porter, a cherry wheat beer and a chocolate milk stout. After several hours imbibing it was time to head off to experience the delights of the Town's drinking establishments. Most caught a bus into Donny but as it was such a lovely, pleasant, sunny day I set off for a gentle stroll into Town passing the imposing stands of Doncaster Racecourse along the way.

The first port of call was to the **Salutation** on the edge of Town, a pub that's been a regular in the Good Beer Guide over the years. Among its 7 ales on the bar was 2 dark beers, Little Critters Nutty Ambassador & Sonnet Raven which I tried while sitting outside in the garden which was to be a regular feature of the day. Rambling further on the Hallcross loomed up which I knew would be serving ales from Stocks (an old Doncaster Brewery) which had been specially re-created by Welbeck Abbey Brewery. I sampled both offerings before moving across the road to the **Lockwood**, a pub with 3 Real Ales serving the cheapest beer of the day with all pints £2 until 8pm. Next I headed for the Market Place where Donny Market is one of the most renowned in

the Country but taking pride of place this time

was a First World War Tank and drew lots of attention from passers-by. Around the Market Place are several pubs & bars serving a wide variety of different ales and I called in at the Black Bull, Queen, Market Place Alehouse and **Red Lion** sitting outside on each occasion to enjoy the sun. It seemed a real shame to leave the Market Place but time was moving on and there was still several pubs to call at. The Little Plough was next with a lovely tiled exterior advertising the old Hewitt's Grimsby Ales which was followed by a trip to the Railway Station for a brand new bar on platform 3, The Draughtsman Alehouse. Small with a splendid tiled interior and 3 ales on the bar, the place is the perfect place to call while waiting for a train. Next it was to the **Leopard**, another superb tiled exterior and

Donny's renewed live music venue where the likes of Kasabian, Travis & Snow Patrol have appeared in the past. Last but by no means least was the **Doncaster Brewery Tap** where an array of delightful beers were sampled including a peanut butter & coffee stout

It was then unfortunately time to leave and we waved goodbye to Donny after a cracking day out calling in at the Kelham Island area of Sheffield on the way back to sample loads more exciting beers. It had been a wonderful day, enjoyed by all so Tanks for the Memories.



















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# The Top Beer Bottle and Can Review



We are a couple of friends who share a passion for beer. Knowing that not everyone can get out to the pub every night to savour the delights of beer in it's natural environment we are on a mission to gather in the widest range that have been tamed in a bottle. All types are in our sights. Local, national, international covering every style and from any source whether it be a bottle shop, supermarket or internet.

**John Griffin & Nigel Rawlings** 

Here is our first selection:





### Harvest Pale, a 4.3% blond beer from Castle Rock, Nottingham

When poured there is a sweetness on the nose with an aroma of honey. It is quite fizzy on the tongue, perhaps a little too much, and again the flavour of honey is dominant. The beer is a light amber colour (or copal for the crossword fans). The aftertaste is short and fades to a subtle lager finish. However, as you drink down the glass the bitter hops begin to come to the fore. Not an unpleasant drink but a certainly muted copy of its cask cousin.

Co-op £2.80



### Burton Porter, a 4.5% porter from Burton Bridge, Burton

This is a dark beer, not black but a deep, deep ruby. Pour carefully as it is better without the sediment. The fragrance that meets your nose as you raise the glass is cloves and nutmeg, (although it also retrieved distinct memories of visits to Twycross Zoo monkey house...). It is very dry with hints of black coffee that complement the nutmeg beautifully. The beer stays vibrant on the tongue, every sip is like the first, whereas for many beers the impact of first taste wains as you work down the glass. Take your time to savour this as you will regret the early gulps when the glass is nearly empty. If this were a school, OFSTED would award it outstanding

Berkley Park Garden Centre £2.50, definitely the best of the bunch



### Waimea a 5.0% pale ale from Roaring Four Brewery, Brixton

With this single hopped golden ale there are undertones of orange and grapefruit aroma as you lift the glass. However, the first tasting was distinctly pithy with the pine notes overpowering all else. It is well worth shaking up the sediment in this bottle, because after topping up the glasses from a well shaken bottle the second tasting was much smoother with the flavours of orange and grapefruit adding balance. The aftertaste subsides quickly leaving the pallet clear so this is a beer that will work well with any food.

Beermetropolis £3.10



### Southern Star a 4.0% golden ale from Fullers, Chiswick

In the glass the beer is crystal clear with a pale golden hue. The bouquet is of sweet honey and pink grapefruit. On the tongue the flavours are the same, no extras, but none-the-less enjoyable. As the beer runs off the back of the tongue there is an afterglow of these flavours that fades to reveal pale malt. Nothing exciting but if you want an easy drinking beer to salve your World Cup disappointments, this is the one.

Morrisons £2.95

# Tear oper. Fa recent survey which indicate of mental illness (something) Tear of Meyer A CYOSS Word Tear of Meyer A CYOSS Word

Consider! Dear Toper, the results of a recent survey which indicate that Political Correctness is a form of mental illness (something that many of us have long suspected). Unfortunately, the poor bewildered sufferers of this modern malady not only have their own lives ruined by it, but they are also allowed to blight the wellbeing of the wider public, because those in authority lack the wherewithal, and, more often than not, the backbone too, to stand up to the bullying of this vociferous minority who sanctimoniously prate their acid condemnation of things – and those – they disapprove of at every given opportunity.

The local pub used to be a haven of free speech, where forthright views could be expressed and exchanged with never a cross word spoken,

after which everyone left with a slightly changed perspective on the world, courtesy of a frank exchange of ideas and philosophies; for as every enlightened person knows, part of the art of conversation is listening to the other fellow's point of view, even if you profoundly disagree with him - but not anymore! Utterances, innocently expressed and hitherto deemed inoffensive and innocuous, are now howled down with those damning words: "You can't say that!" It wouldn't be so bad if there were some logic or pattern applied to the P.C. zealot's proscribed list, but all too often one gets the impression that the perceived heresy is something seemingly chosen at random, or worse still, is something that is wilfully misinterpreted by the self-elected thought police – usually when they are losing an argument, which is more often than not.



The sullen purveyor of dodgy ale then offers you an alternative which also refuses to clear.

"This one's not much better," you point out wearily, wishing you had

"This one's not much better," you point out wearily, wishing you had gone elsewhere.

"Well, nobody else has complained," he answers with the sulky attitude of a teenager who's been asked to tidy his stinking tip of a bedroom.

"There isn't anyone else here to complain," you comment after glancing around the understandably empty room.

"Are you one of those CAMRA troublemakers?" he asks sneeringly, as he hands over the refund you've requested, and feeling that you've wasted enough time on him and his stale ale already, you pocket your money and leave without answering.

As you well know, Dear Toper, nine times out of ten, when a beer that is supposed to be clear isn't, it is because something is wrong with it; which is why I'm a little apprehensive about the modern craze for unfined beers, which allows the opportunity to the more unscrupulous publicans out there to claim erroneously, when proffering their dodgy wares: "It's supposed to look like that!"

Oh, I know there are those who will tell me that there is much more taste in cloudy beers, but surely the art of brewing a traditional British beer is to

produce a flavoursome ale whilst leaving the sediment in the bottom of vessel and cask. It's a bit like brewing a cup of tea – who wants to chew on sodding tealeaves? I suspect, however, that the flavour thing is somewhat of a red herring, and the real reason for the upsurge in unfined beers is a P.C. led aversion to offending vegans – a minority who number less than 1% of the population – talk about the tail wagging the dog!

Personally, I have more regard for my own guts than I do for those of fishes, preferring not to drink beer with bits floating in it which all too often have a laxative-like effect. Of course, a lot of the unpleasantness could be avoided if the relevant pump clips were clearly marked "UNFINED!" with something akin to the Government health warning one finds on cigarette packets, but somehow I don't think the P.C. brigade would go along with that; they would probably claim that such a move would stigmatise vegans, or some such rubbish. So consider that, Dear Toper, as you gaze into the murky depths of your acidulous pint.

Another example of P.C. invading the pub concerns the thorny subject of unfined beers. Over the years, Dear Toper, I'm sure that you, like me, have had a conversation with a publican which went something like this:

"This pint hasn't cleared," you say, eyeing the pint that was plonked down on the bar in front of you a few moments before.

"It'll clear in a minute," comes the off-hand response. "That barrel was fresh on this morning," he mendaciously adds for good measure (the only good measure you'll get in his establishment), an assertion so obviously ludicrous that you cannot help but smile – but not for long.

"It still hasn't cleared," you remark after a suitable delay spent eyeing the murky liquid, whilst a vinegar-like smell hovers in the air around it.

"It's supposed to look like that," informs the landlord after a couldn't-care-less glance at the offending pint.

"Well, it didn't in the last two pubs I went in," you state honestly, for the beer is a brand you are familiar with.

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### **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

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Send a cheque payable to Derby CAMRA to **Derby Drinker,** 

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### Crossword

### **No 64** by Tragula

The Good Beer Guide 2018 is necessary for some of these clues

### Across

- 1 A slightly inebriated person keeps pig in control of water supply (6)
- Old british name for burton club (6)
- 8 Spout about table service at pub in Duffield (4,6,3)
- Kick back and enoy pub in Repton (4)
- 10 Go and see pub in Southhampton, I'll help you around (5,3)
- 11 Measurement of springs showing no small change (6)
- 13 A spanish chicken in space (6)
- We are not amused by pub in St. Annes (8)
- 17 Broadleaf trees manages without herbacious border (4)
- 19 Cocktails for the highly experienced (13)
- 21 Trap within net, mob will be tempered (6)
- 22 Punching below the belt (6)

Post Office contains hot-shot (5)

winner is Kathryn Snape from Castle Donington

picked up in the Castle Inn.

Castle Donington

- 3 Generation reference turnover inherited by parents (7)
- Discovered king abstaining whilst hosting bender (3)
- Historic US citizen announces primary (9)
- In pub at Heanor they have long soak (5)
- Commonly cheesy but finding prolonged success (2,1,4)
- 10 Revise group's tab at high end bar (9)
- 12 Mythical place of education and utter maze (7)
- 14 A vortex destroyed by excessive demand (7)
- 16 Beat agency workers over the head (5)
- 18 Sounds like prospector can't drink beer (5)
- 20 Chuck duck into a pound (3)

- Access to Chambers Dictionary and the Good Beer Guide 2018 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 September/October? Contact as per below.

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Copy deadline 1st August

# WIDEROP

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Crossword No 63 Answers

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derbydrinker@derbycamra.org.uk Trevor Spencer, Gareth Stead, Website: www.derbycamra.org.uk Mick Wallis.

Design & layout by: Jam Print www.jamprint.co.uk

Additional contributors: Angie Corby, Peter Elliott, Chris Gately, Paul Gibson, Mick & Carole Golds, John Griffin, Mark Grist, Nora Harper, Theo Hollier, Brian Laverick, Sue & Chris Rogers, Trevor Spencer, Gareth Stead, Thomas Warren.

Additional photographs: Les Baynton, Mark Fletcher, Mick Golds, John Griffin, Paul Gibson, Theo Hollier, Brian Laverick, Pedro Menon,

"Cheers!

