

ERBY PINKER Cheers

July/August 2019

Covering Derby, Ashbourne, Amber Valley, Erewash, Matlock, Burton & South Derbyshire CAMRA Areas



See Adverts inside for full details plus loads more







Derby CAMRA Branch

Beer Festival City

There maybe no Derby CAMRA Summer Beer Festival again but local pubs have more than filled the gap with Festivals of their own. The Alexandra, Brunswick, Dolphin, Flowerpot, Furnace, Peacock and Smithfield all have events planned so check out their adverts/articles in this Issue for further details. All in all it promises to be a great summer in Beer Festival City so see you down the pub!!

DERBY and AMBER VALLEY CAMRA MILD TRAIL 2019

With 23 Derby and 22 Amber Valley pubs involved in this year's Trail, competition was always likely to be fierce, and this proved to be so, with several pubs in contention right up to the end of the Trail. The eventual winners in Derby are the **Smithfield**, with the **Flowerpot** claiming the runner-up spot, while in Amber Valley this year's champions are the **Angels Micro Pub** from Belper, with the **Red Lion**, Ripley in 2nd place.

The winners and runners-up can look forward to receiving CAMRA Certificates to mark their achievement. (see Derby photos)

Trevor Spencer - Mild Trail Coordinator



Luke & Catherine at the Flowerpot



Emily & Ben at the Smithfield

Derby CAMRA

Website – www.derby.camra.org.uk Facebook – DerbyCAMRA Twitter – @DerbyCAMRA

Contacts:-

Chairman – Greg Maskalick chairman@derbycamra.org.uk

Secretary – Ian Forman secretary@derbycamra.org.uk

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

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

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

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

JULY

Thu 11th - Branch Meeting - Nags Head, Mickleover, Derby - 8pm.

AUG

Thu 15th - Branch Meeting - Old Bell Hotel (Tudor Bar), Derby - 8pm.

SEPT

Wed 11th - SGM (Accounts) - Coronation, Alvaston, Derby - 8pm.

Contact the Social Secretary, by email - socials@derbycamra.org.uk (check the Facebook page for upcoming events)





Derby CAMRA Branch

FROM THE CHAIR

A lot of positive activities have been going on since our AGM and we can certainly look forward to more in the coming months. I would like to thank all who did attend the AGM and am humbled to be elected Chair for a second year. I am also very pleased that the Elected Committee has remained the same and Alan Pickersgill is our Campaigns Coordinator and Gareth Stead remains as DD editor.

CIDER, CIDER, CIDER

Our Cider Coordinator (Gillian Hough) has definitely put cider on the front foot at the beginning of this new CAMRA year. It all started off with The Brunswick being presented with Cider Pub of the Year. We then had a wonderful cider tasting evening at The Brunswick where pub quests were treated to samples of different ciders from around the country. I must say everyone was very pleasantly surprised to receive free samples of cider and I believe we made a few converts to the cider side of things! All hats off to Gillian for making the Cider Tasting Evening such a great success. We all very much appreciate your hard work on behalf of the Branch.

BREWERY SUCCESS AT RAIL ALE FESTIVAL

How exciting it was to see three Derbyshire breweries gain major prizes at the Barrow Hill Rail Ale Festival this past May. There is more to this story in a feature article of this edition of DD so I will just stop there and congratulate Amber Ales, Draycott Brewing Company and The Brunswick Brewery for their fantastic achievements.

VISITS TO PUBS

I have been very busy visiting pubs in our Branch area and have started a new column called 'Tale Of Two Pubs'. All the pubs in our Branch area are very special and I do hope to visit them all this Derby CAMRA year. I also hope you enjoy reading the new column and hope you pay them a visit as well. If you do visit the pubs featured please let them know you read about them in DD. It's important that pubs know we do support them.



ASHBOURNE AGM

I recently attended the Ashbourne CAMRA Sub-Branch AGM with Deputy Regional Director, Gareth Stead and it was a wonderful and very positive meeting with much shared fellowship. Ashbourne are doing very well as a branch and continue to go from strength to strength. They have loads of things planned (or in the planning stages) for this CAMRA year that are very exciting. Of course their Beer & Cider Festival in September is the big event on their calendar. I attended this last year and it was superb. I would ask all Derby CAMRA members to make time to visit and attend this year's Ashbourne CAMRA Beer & Cider Festival and promise you will not be disappointed. There are regular service busses from Derby to Ashbourne running till about 11PM. Please check timetables... I hope to see you there!

Ashbourne Beer & Cider Festival Dates:

Thursday 5th September 5pm-11pm
Friday 6th September 12noon-11:00pm
Saturday 7th September 12noon-11pm

EREWASH VALLEY CAMRA

I had the privilege to attend the Erewash Valley CAMRA meeting and once again the company was superb and the beer excellent. I must say they are a vibrant branch trying to make a difference in Erewash and they also have plans for some good events. It was a real pleasure to give them a report on what we are doing in Derby CAMRA and we are looking at the possibility of doing a joined up project or two. Watch this space. Thanks to all Erewash Valley CAMRA members for a very pleasant evening.

THIS SUMMER

There are going to be a few socials planned during the Summer months. I will also be touring our great pubs and like last CAMRA year I will be posting my visits on social media. I will also give a heads up on social media and Comms as to where I'll be going and when. It would be great to share a pint or two with you so I hope you can come along as and when.

Have a great Summer and stay safe.

Greg Maskalick Chair / Derby CAMRA





ZO IREAL CHOST MEETS
LIVE MUSIC ALL WEEKEND
BOUNCY CASTLE ALL WEEKEND
OPEN MIC SESSIONS
SATURDAY NIGHT LIVE MUSIC
MONDAY ABBA TRIBUTE FROM 4PM

QUEENS HEAD BEER FESTIVAL

23RD - 26TH AUGUST 11:30AM TILL LATE (AUGUST BANK HOLIDAY WEEKEND)

FREE ENTRY

01332 416 293 Victoria Avenue, Ockbrook, Derby, De72 3RN



Summer Beer Festival

Thursday 18th to Sunday21st July 2019



50 + Real Ales, Real Ciders & Perry,
BBQ, Scotch Eggs & Pork Pies

@ The Alex & The Brunswick Straight off the train in Derby

Brunswick Inn 1 Railway Terrace Derby DE12RU Alexandra Hotel, 203 Siddals Road Derby DE12QE





Derby CAMRA Branch

CAMPAIGNS UPDATE

As Campaigns Coordinator for Derby & Amber Valley CAMRA Branches I would like to update you on our progress with the campaigns set out in the last edition of Derby Drinker.

Business Rates

Pleased as we are with Amber Valley Council, as reported last time, over the proactive handling and processing of the Pubs and Retail Business Rates Relief. I am also pleased to report Derby City Council have equally processed this discount to our pubs. Credit where credit is due. Again if anyone has a pub with rateable value of £50k or less please claim your rates relief.

While this is welcome as an interim measure we still need Business Rates reform to fairly and correctly calculate all our pubs' tax levels. Did you know that a supermarket on the outskirts of our city typically pays just 10% of the rates, per square foot, a pub in our challenged city centres pay? This cannot be right. Together with the drinker paying over a third of the price of a pint in direct duty-based tax, this makes it doubly unfair. No wonder it's a challenging time for our pub scene and wider retail centres of our city. Fair Tax For All.

Pubs Code

This issue now is gathering pace. You may recall we were concerned with some reports of small brewers going to be charged to use lines in tied estate pubs. This is and remains a concern to us as it will

discourage licensees to use the right of Free of Tie or Market Rent only options made available in the Pubs Code.

The letter The Brunswick Brewing Company received is shown here. No response has been received as yet from the Pub Co involved.

£13.50 per cask or per line per month is just the thin end of the wedge. Next year it could be £30 per cask or line!

Is this the slippery slope to charging so much for a free of tie cask ale, thus making the licensee have no benefit in buying anything other than pubco listed beer?

Bad news for the consumer and the pub alike. A typical price of a tied house cask can be £30 more than free of tie. On average this

will add an extra 50p to a pint at the pump.

You may have read the article on the front page of What's Brewing calling for the Pub Code to be reformed to strengthen its meaning, we are putting our shoulder to the wheel and I will come back to you next issue with what our MPs think.

Pub Closures

We all are aware of our pub closure statistics and dependent who you listen to the rate has slowed to about 16 per week. Did you know though we have some positive news in our area? Amber Valley Chair, Chris Rogers, reported to me " a net gain of drinking outlets" in his area over the last two years. This is indeed good news and we have seen lots of new micro pubs opening, or planned opening, in the Derby CAMRA area.

Does this mean as our lives and priorities change, so have our drinking establishments? Do we record information in the figures for pub closures, like new micro pubs, or are we just talking about traditional pubs?

I will endeavour to find out about this information from CAMRA for the next issue.

Society as a whole uses pubs less than it used to and lots of reasons are given for this.

The decline in manufacturing and heavy industry has taken its toll. People going to the gym and living "healthier lives" has added its weight to this too. Tax and the disproportionate tax burden on our traditional pubs will lead to the inevitable.

One thing people forget about our pubs is they are sociable meeting places, and the health and well-being factor in going to the pub can be enormous.

Take Fred who used to drink two pints a day in a pub I ran. His wife passed away and he came to the pub and had his two beers at 11am every morning. He sat at the bar and chatted to other regulars and the bar staff. Drank his two pints and went home. His health and well-being were enhanced I am certain, as a result of this. Because if the pub was not there who would look out for him, talk to him or even pop to the shop for him? The post office had closed and village hall closed due to council cutbacks. But his local was there for him every day.

The moral of all this is our lives are adapting, our drinking establishments are changing, but the pub is one of the most important places to us all.



By with us. by after our scheme goes live on May 1" we will send out a final dummy ers reflecting any updated bar records. end out the first payable invoice for any monthly line charges incurred in



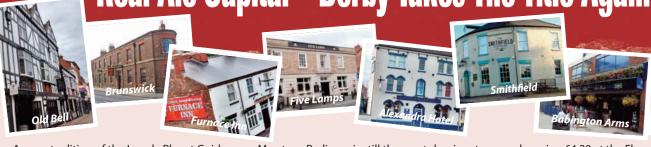


Derby & Amber Valley CAMRA campaigns@derbycamra.org.uk





Real Ale Capital - Derby Takes The Title Again



A recent edition of the Lonely Planet 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 eight different pub crawls around the City which saw a **record number of Real Ales** available on any one given night. **339** were counted (up two on last year) with **235** different ones available (up three on last year) and these came from just 69 pubs averaging just under five Real Ales per pub. For the first time ever all 69 pubs visited had real ale on with the Flowerpot (19) leading the way from the Standing Order (18), Babington Arms (17) and the Brunswick Inn (16).

Marstons Pedigree is still the most dominant brand in the City available in 25 pubs (up three on last year) with Bass available in 14 pubs (down two on last year) and Sharp's Doom Bar in 11 pubs (down 2 on last year). But local ales are well represented with beers from 11 of the City's breweries widely available - Brunswick, Dancing Duck, Derby, Derventio, Falstaff, Furnace, Hartshorns, Littleover, Mr Grundy's, Rowditch and Titan. Beers from other breweries around the area were also well represented - Amber Ales, Ashover, Black Hole, Black Iris, Blue Monkey, Burton Bridge, Castle Rock, Leatherbritches, Milestone, Muirhouse, Peak Ales, Peakstones Rock, Pentrich, Thornbridge, Totally Brewed and Whim to name a few.

The average price of a pint was found to be £3.30 (9p up on last year). However in reality a lot of pubs were way above the £3.40 a pint mark with some now regularly topping £3.50. The dearest pint of the night was found to be

a whopping £4.20 at the Flowerpot for Pentrich War Paint. However this was an 8.2% abv beer. The honours for the cheapest pint went to the Babington Arms for Derby Super Frank IPA at £1.69 a pint (a whole £2.51 less than the dearest pint !!). One pleasing aspect was the wide availability of CAMRA discount on pints and halves 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 2019

The **Smithfield Alehouse in Derby** has been crowned the Derbyshire South CAMRA Pub of the Year 2019 a year after narrowly missing out. It beat fellow finalists: Smith's Tavern in Ashbourne, Burnt Pig in Ilkeston, Colvile Arms in Lullington and Talbot Taphouse in Ripley to the title.

The pub has been the Derby CAMRA Pub of the Year winner for the last two years 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 & cider but also several other aspects as well such as style, décor, furnishings, cleanliness, service, welcome, offering, community focus & atmosphere, alignment with CAMRA principles, overall impression, etc. So to come out on top is quite an

achievement and congratulations must go to Emily & Ben for the wonderful job they have done at the 'Smithy' since taking over. It now also goes forward to 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.





THE FALSTAFF

Silver Hill Road, Derby, DE23 6U)

(01332) 342902



Pub and Micro Brewery www.falstaffbrewery.co.uk



AmberValley CAMRABranch

Contact Nora Harper noraharper@hotmail.com



AMBER VALLEY NEWS

Mild Trail

The Branch's Mild in May Trail was won by Angels Micro in Belper with The Red Lion, Ripley (Wetherspoon) as runner-up. Award presentations will take place in due course on a Friday evening - and thanks to Trev Spencer for the hard work of trail organising.

Pub News

Everards took full control from May 21st of The Poet & Castle, Codnor after Lincoln Green brewery pulled out. The pub now serves three rotating Everards ales plus one guest rising to five at weekends & hopes to offer food at lunchtimes and evenings from August.

Social Trip

On Sat May 25th a social to Chesterfield was joined by 14 members, meeting up in The Pia and Pump (the former White Swan) where a fantastic selection of ales were lined up, many from Welsh breweries such as Tiny Rebel and Purple Moose. Catching a Stagecoach bus north to Whittington Moor, the group walked back into town visiting seven more pubs and micros along the route including The Red Lion, Jacey's (truly a nano-bar, open barely two months), The Beer Parlour, The Glassworks, The Neptune (where photo alongside was taken), Chesterfield Arms and finally Chesterfield Alehouse - from where the author had to run to catch the hourly Comet! A grand day's outing.

Belper Goes Green

At Belper Goes Green eco festival 1-2 June, Amber Valley CAMRA again ran the real ale marquee - see 2nd photo - selling out by Saturday night of all 60 beers, making it necessary to restock with 10 more beers on Sunday morning. The first to sell out was Brass Castle Bad Kitty. Thanks to Belper Rugby Club for taking such good care of us and to our volunteers, especially those working the queues for pints in the heat of Saturday afternoon, and for beer ordering and staffing - we appreciate each and every one of you.

Amber Valley Beer Festival

A date for the diaries: **26-28th Sept** is the **10th Amber Valley Beer Festival** - the venue is Strutt Community Centre on Derby Road, Belper, and daily opening hours noon-11pm. The real ales, ciders & perries will be housed in the courtyard marquee and the schedule starts Thursday evening with the popular quiz followed by music in the main hall on Friday evening and an acoustic selection of artists upstairs on Saturday.



Social Trip to Chesterfield



Belper Goes Green inside marquee

DIARY DATES Branch meetings 8pm

check What's Brewing for confirmed venues

Beer Fest meetings (Tues)
July 2nd - The Coach & Horses, Horsley; August 6th and Sept 3rd

Branch Meetings (Thurs)
July 25th - Spotted Cow, Holbrook; August 29th

Sat 27th July - Nottingham Cider Saunter

- Luke Bettison, regional cider coordinator, will lead a trail of Nottingham's city centre pubs involved in the Saunter, meeting at noon at the railway station foyer.







EREWASH VALLEY CAMRA BRANCH Contact Chris Freer chris.freer@ntlworld.com

EREWASH VALLEY CAMRA REPORT

SOCIAL REPORT

ELSECAR BEER FESTIVAL & LOCAL PUBS

The main recent event in the Social Diary was a visit to **Elsecar** in Yorkshire on Saturday May 4th, organised by Social Secretaries Carole & Michael Golds. The day coincided with Barnsley CAMRA Branch's Elsecar Heritage Railway Beer Festival. Here's their verdict!

"Carole and I had surveyed this trip several months ago with two 'dry runs', and we finally got round to going on Saturday May 4th. The party met up at Sheffield station for the 'stopping' train to Elsecar, with several members forming an advance party on an earlier service.

"On leaving the station at Elsecar our first port of call was The Fitzwilliam Arms. The front door opened as we approached and we caught the staff by surprise - two beers were on, White Rat and and Abbeydale. Off then down the hill to the Crown, with beer at £2.50 per pint and a good selection of beers and nice home-cooked chips very friendly and welcoming, and this pub gets full marks from us. On to the recently refurbished Milton Arms, for a good selection of beers and a nice unspoilt snug, then down to the Market Hotel next to the Heritage Centre and once a again good selection of beers and very busy, because of the adjacent beer festival. At this point we decided to try the beer festival which was very full although after negotiating our way through the crowds we managed to get a drink, before then deciding to go back to the Crown for another £2.50 pint. At this point we opted to go for plan B, and caught the next train back to Chapletown (where the heavens opened!) and went into the small micropub under the arches the TapHouse & Gin Bar. As is usual for a micropub, it was very pleasant and welcoming. After buying our beers we saw on the wall that they also did CAMRA discount! When the rain stopped we walked up the main road to the Commercial, quite a large pub and very busy. After opting to have a meal we suddenly realised that we had missed our scheduled train, so we just had to stop for another pint(!) before catching the following train back to Sheffield and a rather late arrival back in Ilkeston.

"Thanks to everybody who supported us."

Carole & Michael

ASHBOURNE BEER FESTIVAL AND LOCAL PUBS

Our next trip will be on Saturday 7th September to the **Ashbourne** beer festival and to visit some of the local pubs.

Meet Derby bus 11.00am for the 11.20am bus.

LONG EATON ALE TRAIL

A quick survey of the landlords and landladies involved in the **Long Eaton 'Ale Trail'** - held on the Spring Bank Holiday Weekend at the end of May - suggests a generally positive response from the punters, and so looks promising for a re-run next year. Running from Saturday 25th to Monday





Some of the group outside Elsecar pubs

27th, and featuring around 60 beers, the pubs involved were the York Chambers, Mill & Brook, Hole in The Wall, Stumble Inn, Barge, Twitchell and Sawley Junction.

PUB & BREWERY NEWS

As reported in the last issue, Copper Cogs has taken up residency in a former bike shop almost opposite the York Chambers in Long Eaton, and looks to be doubling as a cafe-bar during the day, before concentrating more on beers and gins in the evening. There are up to three cask beers on hand pull, including a 'house' brew - Copper Cogs - which we understand is supplied by a national brewer. Not so good news concerning the Bridge Inn, Cotmanhay, which appears to be due for demolition in the near future to make way for apartments. Two pubs closed for refurbishment as we went to press were the Wilsthorpe Tavern in Long Eaton and the **Sir John Warren** in Ilkeston. No details of reopening - and in what form - were available as we closed on this issue. Drinkers planning a visit to the Sawley Junction, opposite Long Eaton railway station, should note that opening hours in the early part of the week remain fairly fluid, so if planning a special journey, it might be best to check with the micropub beforehand. Likewise the Draycott Tap House, where owner Greg is testing several initiatives during weekday opening. This pub is also one of four in the village which participated in the third annual Draycott 'Walk & Wobble' at the end of June, and a Facebook page - Draycott Pubs Renaissance - has been created to help drive more pub-going business into the village.

LOCALE OUTLETS IN EREWASH VALLEY AREA

Angry Bee, 2 Godfrey St, Heanor 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 & Horse, 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 Sawley Junction, 176 Tamworth Road, Sawley Spanish Bar, 76, South St, Ilkeston Stanhope Arms, Stanton by Dale

CAMRA Discounts

Please remember to show your CAMRA card The Bridge, Sandiacre - 15p off a pint Coach & Horse, Draycott - 20p off pint, 10p off half also accept Wetherspoon Vouchers Draycott Tap House, Draycott - 20p off pint 10p off a half Great Northern, Langley Mill - 15p off a pint Hogarths, Ilkeston - 20p off pint Mill & Brook, Long Eaton - 10p off pint, 5p off half Navigation, Breaston - 20p off a pint Plough, Sandiacre - 10p off a pint Prince of Wales Ilkeston - 15p off pint Rutland Cottage, Ilkeston - 15p off a pint Stanhope Arms, Stanton by Dale - 15p off pint Steamboat, Trent Lock - 20p off a pint, 10p off a half including real cider Three Horseshoes, Ilkeston - 20p off a pint, 10p off a half Trent Lock Inn Trent Lock - 20p off pint Twitchell, Long Eaton - 20p off pint Victoria, Draycott - 25p off a pint 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

FUTURE MEETINGS

All branch meetings are held on a Monday and start at 8.00pm Monday 3rd June Rutland Cottage, Ilkeston Monday 1st July Navigation, Breaston

Monday 5th August tbc For further details contact secretary Richard Syson at secretary@erewash-camra.org

BRANCH CONTACT DETAILS

Chairman: Gary Higgins chairman@erewash.camra.org.uk Website: erewash.camra.org.uk Facebook: erewashcamra Twitter: hashtag/erewash

2014 Derbyshire CAMRA PUB OF THE YEAR



FRIDAY 23rd to MONDAY 26th AUGUST

OPEN 11am to MIDNIGHT EVERY DAY

20+ PISTS / 10+ KEBS / 4 PDERS

BBQ BURGERS AVAILABLE EVERY DAY



FREE ENTRY DAY

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



DUKE STREET, DERBY



Ashbourne & District CAMRA Branch

Contact Mark Grist

m.grist2@sky.com

Branch AGM

Our Branch AGM took place on Tuesday 21st May at our current Pub of the Year, Smith's Tavern in Ashbourne. The election of officers saw Chairman Dave Etheridge taking his place once again, with Mark Grist as Secretary & Pubs Officer, Kevin Woolley as Cider Rep and Locale Co-ordinator, Graham Burke as Beer & Cider Festival Chairman and Colin Terry as Festival Treasurer also reconfirming their roles. We do have a vacancy for Social Secretary, which we hope to fill in the near future.

Pub of the Season

Our Branch Pub of the Season for Summer 2019 has been named as The Cock at Clifton. Our congratulations to Paul & Bex for taking it on after a closure of some six months and

reviving it back into a popular and thriving village local. Branch members presented them with a certificate on Saturday 8th June.

Ashbourne Beer & Cider Festival

The Beer & Cider Festival is approaching at the beginning of September in Ashbourne Town Hall and no reasonable offer of help will be turned down! We are, of course,



looking for volunteers to man the event during opening times, but also need pairs of hands during set-up and particularly on the Sunday, when the take-down is quite time-critical. Please indicate your possible interest with a message to the email address at the top of this page.

See full Beer Festival details in adverts below.

Diary Dates

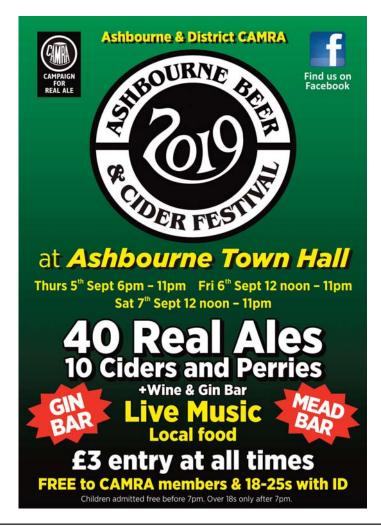
Please note these are subject to confirmation - please keep an eye on our Website and Facebook page for these and other events.

Tuesday 29th July

- Branch Meeting - The Horns, Ashbourne.

Tuesday 27th August

- Branch Meeting - Royal Oak, Wetton (tbc).





MAIT SHOVE IN THE SHOW IN THE

Malt Shovel



Nags Head



Vine



Robin



White Swan

Summer in the Suburbs

our years ago, Derby Drinker ran an article entitled Summer in the City which looked at our city pubs' outdoor drinking facilities, and this time round we're featuring some of our suburban pubs' offerings for families.

We'll start at the classic **Malt Shovel**, Potter Street, Spondon. Stepping outside from the wonderfully preserved CAMRA National Inventory listed interior, we find a large rear garden where you can enjoy beers from the Marston's range while children take advantage of the designated play area. When I called a Wychwood black beer was available straight from the cask. Older readers may recall Tony and Betty Woodyet running the Spondon pub between 1950 and 1985, thus carving themselves a niche in village folklore.

The Nag's Head, Uttoxeter Road, boasts Mickleover's biggest choice of real ale. There's seating at the front and a sunny terrace to the rear with a grassed area below. The pub has a special place in Rams' history as Stuart McMillan was landlord and simultaneously Derby County manager when the club lifted the FA cup for the only time in its history in 1946. If you're a CAMRA member living in the locality, why not pop along to the Derby CAMRA Branch meeting at the Nag's on Thursday, 11th July, starting at 8.00pm? On the other side of the road is The Vine whose multiroomed interior oozes character and

beers come from the Marston's portfolio. When I called there was also a pleasant surprise in the form of the dark Adnam's Broadside. The garden with children's play facilities is reached via a two roomed conservatory, one with a pool table. The Robin on Devonshire Drive was built sixty years ago to serve a huge new housing estate built by Wimpey's on Mickleover Common. Two-rooms serve Castle Rock Harvest Pale, Fuller's London Pride and Pedigree while outside there's a large grassed area complete with children's flume and swings. If you're peckish, you can take advantage of two meals for a tenner.

In neighbouring Littleover, the White **Swan** on Shepherd Street is frequented by former Derby Telegraph columnist and Breedon Books publisher, Anton Rippon, BBC Radio Derby Rams' co-commentator, Craig Ramage, is another patron and it's a magnet for beer buffs attracted to a truly diverse range of ales. This is a permanent outlet for the burgeoning Littleover Brewery which has copious company from breweries far and wide together with another Derby brewery, Falstaff. Weekly quiz nights and a resident darts team both boost patronage. Outside there are different, stylishly designed areas on two levels and bench seating at the front of the pub. On Burton Road, the Half Moon has long had a popular beer garden which, although narrow, is tiered and attracts the sun in summer. On my



Half Moon

visit, Falstaff Fist Full of Hops vied for attention with Wadworth 6X, Black Sheep, London Pride and Pedigree. There's a full roster of entertainment and if late night drinking is your thing, then the **Half Moon** is open until 1.00am.

A mile away, the **Norman Arms,** Village Street, Old Normanton, has an interior worthy of inclusion in Real Heritage Pubs of the Midlands, available from Waterstones. This former Home Brewery house, a great example of Brewers' Tudor, always has something of interest for the real ale drinker and the walled garden photographed is reasonably secluded from the busy ring road.

The Markeaton, on the corner of Kedleston Road and Allestree Lane, is orientated so that on a sunny day one can always find a spot to take in a few rays in a huge landscaped garden. Run by Ember Inns, its house beer is available alongside Fuller's London Pride, Wainwright, Pedigree, and when I called, Taylor's Golden Best, something of a rarity in this area. Extended way beyond its 1938 origins, there's ample room in and around this quintessential family pub which is invariably busy. Also in Allestree, the Red Cow, St Edmund's Close, has been at the heart of village life for centuries and at the back there's a well-tended garden that's always popular in fair weather with drinkers imbibing in Draught Bass, Greene King IPA and the Red Cow house beer brewed by Derby Brewing Company. In the corridor behind the bars there's a fine old photograph of this village local

displaying Offiler's (Derby) brewery signage.

South of Derby on the A514 is Shelton Lock, so named because Mr Shelton was the lock-keeper here but sadly the Derby canal has long gone. The **New Bridge Inn** was run by Barrie and Carol Grantham for many years but it remains a favoured haunt of Marston's Pedigree devotees. There are two spacious rooms and a conservatory, while outside pleasant spaces to the front and side facilitate alfresco drinking.

Enterprising couple, Stuart and Amy Jackson, are aiming to maximise the potential that a hugely expanded village offers the **Bonnie Prince** on the outskirts of Chellaston, next to the A50. Derby property developer, Don Prime, sold his family home to Hardy and Hanson in 1999 when the Kimberley brewery converted the premises to a pub occupying an enviable location. Abbot, Old Speckled Hen and Greene King IPA are augmented by a changing guest. Outside, there's a grassed area with tall trees affording privacy from the main road, and it has one of the best children's play facilities for miles around in the form of the Wacky Warehouse.

Following a long period of decline with the demise of the Red Lion, Rose and Crown and the closure of the Corner Pin, Chellaston is finally on the up and Derby Brewing Company has acquired the Corner Pin's lease which will reopen as the Cruck and Barrel after refurbishment.

Paul Gibson



Norman Arms



Markeato



Red Cou



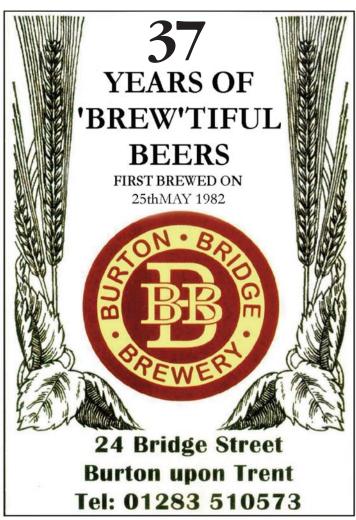
New Bridge Inn



Bonnie Prince









BURTON & SOUTH DERBYSHIRE CAMRA BRANCH

Contact Theo Hollier: theo51@btinternet.com



Burton CAMRA Social Event



A CAMRA Social event with physicians in the Operating Theatre at the Queens Hospital? Or was this at a Bioscience laboratory working with research Technicians to create the perfect Real Ale? No, this was a CAMRA Social event at Just Crisps, Wade Lane Farm, Hill Ridware in rural Staffordshire

An Introduction was given by David Wedgwood, the Commercial Director, with Anthony Froggatt, the MD, who is the fourth generation of Farmers who bought the farm in 1927. In 2005, they branched out into bottling their Rapeseed Oil and won the Guild of fine Food Great Taste Gold Awards for three consecutive years 2008 - 2010 then again in 2012 for their Just Oil products. In 2011 they started Just Crisps partnering their oil with potatoes grown on their own farm. Just Crisps are the only 100% British crisps (using their own potatoes and oil). They enjoy an increasing presence at Beer Festivals and Pubs and Bars are a growth channel with a focus on Craft and Real Ales. They are sold at various Deli and farm shop outlets as well as Titanic and Blythe Brewery outlets. The closest outlet to Burton being the Blythe Brewery owned micro Pub in Stretton, The Junction. A double delight with excellent ales and crisps!

After the Just Crisps visit it was all off to the Shoulder of Mutton at Hamstall Ridware for lunch and a few pints. If that wasn't enough, some of the hardier members of the party then went on to the Branston Golf and Country Club where a guest speaker (Mike Gillingham) told the story of the Titanic, with some unknown facts. How many people know that 12,000 bottles of Bass went down with the Titanic on its fateful maiden voyage in 1912?

Burton & South Derbyshire Pub of the Year Award

For the third consecutive year, The Dog Inn in Lichfield Street, Burton, has won the award of Branch Pub of the Year. The photo shows John McLaughlin, Landlord, receiving the framed certificate from Mike Gibson, Chairman of the Burton & South Derbyshire Branch.



John's acceptance speech thanked his bar staff for their knowledge of the vast range of ales on offer and also his customers, who make it all worthwhile. John has already put down the challenge to the other pubs in the area by stating he is looking forward to winning the award for another year or two.

Club of the Year

Stretton Social Club has won the Burton Branch CAMRA Club of the Year award for 2019. Ian McGibbon, Club Secretary who has carried on the good work of the previous Secretary in rejuvenating the Club from a few years of struggle, to a thriving family friendly hub of the local community. He puts the success down to good quality real ale, Marston's Pedigree and two changing ales, managed by Ian Woolley and the bar staff under the smiling Katrina Worthington. Ian also mentioned his appreciation for the advice given to him by John Brandon of Rolleston Club that had won the Club of the Year award in 2018.



Bodell's - New Pub opens in Swadlincote

This new pub opened on Thursday 16th May in Belmont Street, Swadlincote. A joint venture between Ashley Ayling, Burton Branch CAMRA member, and Peter Spittles, the owner of the popular Last Heretic, micro pub in Station Street, Burton. The opening night was attended by Mark Bodell, the son of Jack Bodell, the ex-British, European and Commonwealth Heavyweight Boxing Champion, who was born in Swadlincote.

Originally labelled as a Micro Pub, this has now been dropped due to the size of the premises. There is also a good-sized outdoor drinking area in an enclosed patio, with picnic tables and an area covered by a balcony. Most importantly, the pub serves eight changing beers, most locally sourced, as well as some keg beers and lagers.



CAMRA Pub Design Awards at the Coopers Tavern, Burton

CAMRA unveiled the winners of its prestigious Pub Design Awards at the Coopers Tavern in Burton on Thursday 23rd May. These awards aim to recognise the most stunning feats of architecture, design and conversion in pubs across the country.

There were five winners in different categories for this year's awards;

- The Pilot Boat in Lyme Regis for a refurbishment project that brought a tired, dated seaside inn into the 21st century.
- The Royal Pavilion in Ramsgate for a conversion of a dilapidated pavilion into a bustling Wetherspoons pub.
- The Slaughterhouse in Guernsey for the conversion of a historic slaughterhouse into a unique, distinctive pub in St. Peter's Port.
- The Coopers Tavern in Burton for a tasteful conversion for Joules Brewery of a historic tap house dating back to the 1800's.
- The Cardigan Arms in Leeds for a refurbishment of this grade II listed pub which was saved from closure by the Kirstall Brewery.

plus three pubs highly commended;

- The Sekforde Arms, London for a restoration and almost 200 years serving pints.
- The Butcher's Hook, Thornbury, former butchers shop restored from dereliction.
- The Draughtsman Alehouse, Doncaster, transformed storage area on the train station.

Below, the Coopers Tavern presentation by Andrew Davison, chair of CAMRA's judging panel, presenting Marie Poole from Joules Brewery, with Nik Antona the new CAMRA National Chairman from the Burton & South Derbyshire Branch in the middle.



The Coopers Tavern, hosting the event, won the Historic England Conservation Award. Some changes had been made in 2017 to expand the pub into what were previously part of the licensee's private areas. There was a level of concern expressed locally when plans were mooted that the unique character of the pub could be lost. However, there was no need to worry, the end product has been well accepted and the two new rooms share the character of the originals very well.

Real Ale Drinkers Love it in the Ditch

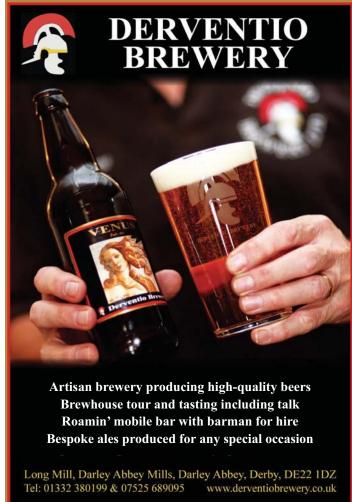
The ROWDITCH Inn & Brewery

246 Uttoxeter Rd, Derby DE 22 3LL

for a constantly changing range of real ales

DERBY CITY PUB OF THE YEAR 2006







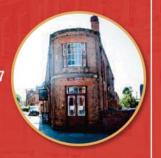
Two Pubs, One Brewery, One Team Together!

Brunswick Brewing Company - Derby's Oldest Brewery

The Brunswick Inn, Derby

- 16 Cask Ales
- 16 Real Ciders & Perry
- Good Beer Guide 2019
- Derby CAMRA Pub of the Year 2017
- Food Served Daily
- CAMRA Discount with Card

The Brunswick. 1 Railway Terrace, Derby DE1 2RU Tel: 01332 290677



Dead Poets Inn, Holbrook

- 8 Real Ales
- 2 Real Ciders
- 20 Gins & Growing!
- 10 Rums & Single **Malt Whisky**
- Food Starts Early December

Dead Poets Inn Chapel Street, Holbrook, Nr Belper Derbyshire DE56 0TQ Tel: 01332 780301

Follow all three of us on Facebook, Twitter, Instagram



THREE DERBYSHIRE BREWERIES SWEEP AWARDS

Three Derbyshire breweries experienced success at the Barrow Hill Roundhouse Rail Ale Festival this past May. Amber Ales, Draycott Brewing Company and Brunswick Brewing Company swept the awards board (with Gold, Silver and Bronze respectively) and made Derbyshire the most well represented and therefore best brewing county!

Amber Ales - GOLD, Lower Gravity Dark / MOTHERSHIP STOUT

Pete Hounsell started Amber Ales in 2005 after many years of home brewing and has been brewing now for 20 years. Pete has a passion for chemistry as he worked in the paper industry before going whole hog into brewing. Pete says he enjoys "beer science" and he could definitely write a book on the subject. His knowledge and expertise in the science of brewing is really unsurpassed and this has definitely had an impact on the quality of the beers he produces.

Amber Ales was reviews by The Independent not so long ago and said Amber Ales was "one of the most exciting breweries in the country. A reputation truly earned by years of hard work and unrelenting in quality. The brewery specialises in full-flavoured traditionally styled ales with a modern twist. This can be seen in their core beer range: Barns Wallace, Ripper, Doomsday IPA and Mothership Stout.

Pete use to own the Talbot and Barns Wallace in Ripley and both establishments still carry Amber Ales regularly. Of course Amber Ales can also be found in many Derby city pubs and further afield and nationally. Throughout the years Pete has won 5 SIBA awards, many local CAMRA beer festival awards you'd lose track counting. However, Pete's greatest accomplishment was in 2010 winning GOLD in the CAMRA National Champion Beer of Britain (Speciality) with his Chocolate Orange Stout.

Will Amber Ales be bringing out any new beers in future? You bet!!! Pete does not rest on his laurels and believes standards always have to be raised as the public is more and more educated about beers and beer styles. Pete is currently working through new malts and darker beer styles as that's what customers are starting to want.

Amber Ales Brewery is a 5 barrel plant and with Pete at the helm it is only going to go from strength to strength. The brewery is located at: Unit 7 Benjamin Outram Business Centre, Whiteley Road, Ripley Derbyshire DE5 3QL. Always well worth a visit.

Draycott Brewing Company - SILVER, High Gravity Brown / IRISH RED ALE

Greg Maskalick started Draycott Brewing Company in 2013. Before that he did quite a bit of home brewing. Now Greg also owns a very good Micropub; The Draycott Tap House, Draycott, Derby where you will find many of his beers on at all times. If that's not enough to keep Greg busy he is also a Member of The Board of SIBA and Derby CAMRA Chairman. The brewery is a 1.5 barrel plant. Very, very small. Because of the small brewery size Greg is



able to brew different beers quickly to keep his customers always experiencing different flavours and styles of beers.

"What I have is a real basic plant compared to other breweries. In fact I may be the smallest brewery in Derbyshire. Still, to my amazement I can brew beer that has been recognised with awards" Draycott Brewing Company has won a Bronze at The Barrow Hill Rail Ale Festival 2017 with their California Steam a very fruity gold pale. "I am really proud of that beer and it has gone through a small update recently thanks to Pete Hounsell's advice. I am looking forward to entering it again into competitions." Greg has also won a Silver award at the Baildon Beer Festival, Yorkshire 2018 for his dark brown beer Lamb and Flag.

Now his third award a Silver at The Barrow Hill Rail Ale Festival 2019 for his Irish Red has confounded Greg entirely. "I entered several beers into the Festival competition. It was customers at The Draycott Tap House begging me to enter the Irish Red that I even entered it. The other beers I entered (Lord Have Mercy Peanut Butter Porter and Eve's Temptation) were the ones I thought could do something. What do I know?"

Greg is very humbled winning Silver this year. "I can't believe I am in such esteemed company as Pete Hounsell and James Salmon. These are two amazing brewers with bags of experience. I only hope one day to be half the brewer they are." Greg finds the brewing fraternity an incredible bunch of people always willing to help each other. "I am always asking many brewers for their thoughts on brewing matters. Pete Hounsell and James Salmon of course are always a port of call as well as Jim Hallows at Falstaff, Tim Dorrington at Littleover and Richard Muir at Muirhouse. All these guvs have been a big help to me and this award is as much theirs as it is mine. I could not have done it without their guidance and advice.

Greg is hoping to sell his beer further afield in the Derby area "but it's a tough competitive market. Perhaps a third award will go a little way to attaining my goals." Greg is hoping to expand to a 2 to 5 barrel plant in future.

Brunswick Brewing Company - BRONZE, Higher Gravity Dark / BLACK SABBATH

James Salmon has been heading up the Brunswick Brewing Company since 2005. He started out at the Brunswick as bar staff in 2003 and after a 2 year stint basically told the powers that be to train him on how to be a brewer or he's leaving. After 3 months training James was left in charge and never looked back.

These days James creates some of the most exciting beers around Derbyshire and the punters love his offerings far and wide. James likes experimenting with different ingredients and sometimes customers at The Brunswick will bring in odd ingredients that James will put into an experimental batch. James likes to do a new brew for each season and plans his brewing schedule and rotation 6 to 8 weeks in advance as The Brunswick is a very busy brew pub.

The brewery has 7 core beers and 40 to 50 beer portfolio to Everards. The plant itself is a 10 barrel plant. The Brunswick has always been a brew pub and is Derby's oldest running brewery. It sells to local and further afield free trade and beer festivals. Over the years the Brunswick Brewing Company has established itself up and down the country, and has collected many awards for its ale, from local festival awards to national recognition.

The past five years the Brunswick Brewing Company and James have received some rather impressive awards from 2013 SIBA Bronze for Triple Hop to Gold at CAMRA Regional Strong Dark for Black Sabbath in 2019 and now Black Sabbath once again Bronze at the Barrow Hill Rail Ale Festival and many other awards in between.

Finally

Three very different brewers from three very different backgrounds on three very different kits and all producing award winning beers. Derby CAMRA would like to congratulate them on their incredible success and wish them all the best for the future.





PS it's very good ale!

Contact
David Edwards
Tel. 07891 350908

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

We produce a range of award winning cask beers.





Matlock and Dales CAMRA Branch

Contact mad.camra@live.co.uk



MATLOCK BEER FESTIVAL

Last weekend our Beer Festival returned with a brand new venue. Matlock Town Football Club supplied the room and lots of support for our team.

The event proved very successful and kept the volunteers very busy.

Saturday saw 850 customers who drank 3000 pints and Sunday 250 people drank 700 pints.

The sun shone which really enhanced the experience as there was ample room both inside and out. The seating in the Football Stand along with ample tables and chairs on the approach meant everyone could rest their legs. A cricket match was also in progress that provided unusual entertainment.

Drinkers all seemed happy with the event and even the football ground sceptics agreed it was a perfect setting to complement wonderful beer and cider.

We were able to donate 1500 festival glasses to the Football Club for future matches.



MATLOCK & DALES PUB of the YEAR

We are happy to announce that the Thorn Tree at the top of Matlock is once again our CAMRA PUB of the Year.

Congratulations to Pat & Jo.

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 on 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.

MAD Branch Diary

More details Website, Facebook & Twitter

LocAle MATLOCK & DALES CAMRA

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

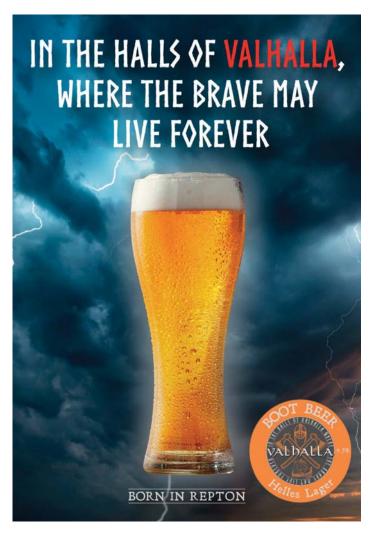
Red Lion Crich Tramway Village

Three Stags Darley Bridge Whitworth Park Darley Dale

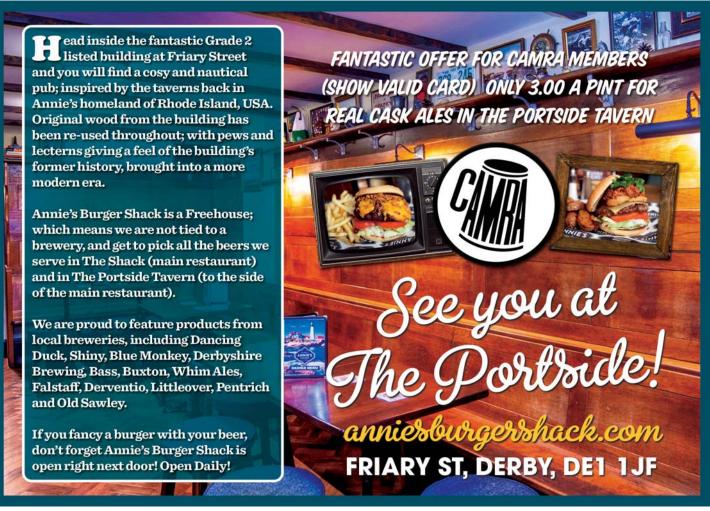
Jug and Glass Lea **News Room** Matlock Crown Matlock MoCa Bar Matlock Remarkable Hare Matlock Matlock Stanley's Alehouse Twenty Ten Matlock Midland Matlock Bath Fishpond Matlock Bath

Nelson Arms Middleton by Wirksworth

Bowling Green Winster
Feather Star Alehouse Wirksworth
Royal Oak Wirksworth







with Suzie

Now we are approaching summer the cider made last autumn, following the sizzling summer of 2018, is mature and on the basis of the samples I have had so far it is going to be excellent. Proper cider, i.e. cider made in the autumn from 100% pressed fruit juice is always going to be weather dependent to some extent, but for me that just adds to the charm of a truly natural product. You can forget the stuff made from concentrate or worse which can be made all year round by processes which can only be described as "industrial".

I visited two of my favourite Herefordshire cider makers recently. First up was Dennis Gwatkins, a wild man of the cider world with a farm not far from the Welsh border. He has always produced an interesting range of single apple variety ciders. Probably his best known is Stoke Red, always popular at festivals but a bit too sweet for me. I like his Yarlington Mill, dark in colour and with a rich, deep flavour, also his Norman. The purists rave about his Foxwhelp, but for me that is a bit too thin and sharp; some apple varieties work fine on their own, others are better blended. While I was there I was told a tale about Russia - it's probably true. There used to be no tax on any alcoholic drinks in

Russia, but recently a tax was introduced, but only on drinks over 6% A.B.V. on the grounds that up to 6% drinks weren't classified as alcoholic! As a result Gwatkins are selling 6% cider to Russia as non-alcoholic. Now I don't want to live in Russia, but the prospect of no tax on drinks up to 6% definitely appeals.

Next port of call was Mike Johnson at Broome Farm, Peterstow, officially known these days as the Ross Cider and Perry Co. The setup has changed considerably there now that they own the adjacent Yew Tree pub. Next door to the pub is a campsite and shed where the off-sales take place. As always there was an interesting range of ciders and perries, his Dabinette blend was fresh and fruity with a slight sparkle - I also rated the Hendre Huffcap perry. If bottles are your scene, the choice there is enormous. Lots of cider-based events are held there, particularly a weekend of cider and music, generally held a week after the August Bank Holiday. If you are in the vicinity of Ross-on-Wye a visit to Broome Farm is a must.

Summer sees a number of festivals featuring big cider bars. First up is Hereford, held on the banks of the River Wye in early July. The bar features mainly cider and perry from the West Midlands, with

possibly the best perry bar in the country. CAMRA's cider and perry judging for the West Midlands takes place there, with the winners having a good track record of winning national awards at Reading Festival the following spring. Following on in early August is Worcester Festival. Held on Worcester Racecourse, it must have the longest cider / perry bar in the country with a fantastic selection. If you go, get there early because it gets very busy. I must mention GBBF - nothing wrong with the festival and the cider bar is the biggest in the country. I'm just not a fan of London so tend not to go unless I have a trade ticket. On the week running up to the August Bank Holiday is Peterborough Festival, held in three huge connected marquees with enough cider, beer, wine, gin etc. to keep everybody happy. Finally in October is Nottingham Festival, now at the Motorpoint Arena. The Castle was such a terrific venue, and the organizers have done an amazing job of moving it to its new location. The cider bar is very wide ranging, lots of unusual and interesting ciders but no fruit ciders here!

The summer is upon us with lots of opportunity to drink some fine ciders / perries.

Wassail

Everything buzzing at the Beehive!

or those who enjoy live music and good ale, the place to be this summer has to be the Beehive Inn, on Peasehill in Ripley. This is because the Buzzfest, which has become an annual event at the pub, along with the Honeypot bar for the past few years. This years Buzzfest kicks off on



Saturday June 22nd, and runs every Saturday until August 24th, after which there will likely be a bonus weekend on the 31st with a Beer Festival.

Every week there will be 10 Real Ales and 10 Ciders and Perries available, split between the Beehive and the Honeypot, with a weekly barbecue and a live band



playing in the garden area from 6pm until 9pm. Proceeds from the barbecue will be put towards the cost of placing a defibrillator at the side of the pub, a commendable ambition which deserves to succeed.

As for the bands playing and choice of beer, cider and perry, while there will be some regulars this will vary from week to week. Details of the bands are on the Beehive Facebook site, and include Lil Roosters, who kick off Buzzfest on June 22nd, followed by Mr Botanical and many more.

While the Beehive isn't served by public transport on Saturday evenings, it's no more than a 15-20 minute walk from the centre of Ripley, and the 9's bus service stops not far from the top of Peasehill for visitors coming from the direction of Derby or Alfreton. Why not come along and support what will certainly be a great weekly event throughout the summer? I hope to see you there!

Trevor Spencer

A TALE OF TWO PUBS

In this column we are going explore two Derby CAMRA pubs that are very different from each other but still serve great beer, cider and where good friends are found and good times are had.

Our featured pubs this edition are The Peacock (87 Nottingham Road, Derby DE1 3QS) and the Last Post (1 Uttoxeter Old Road, Derby DE1 1GE).

THE PEACOCK

What a hidden gem of a pub. Satisfies most all the boxes of olde worlde and yet a modern feel as well. The pub itself is about 200 years old and is a late 18th century stone tavern which sits in a conservation area. It is a survivor of the wrecking ball which saw neighbouring properties demolished because of the poor state of repair they were in.

Once inside the pub you can see many old pictures and documents on the wall. One such document is the original sale of the property in 1866 for £200.00. In todays world that is about £12,000.00. One would be hard pressed to buy a pub today for that amount!

When you enter the pub, to your right is a fantastic big old clock above a wood burning stove. Nice and cozy for cold weather. I'm afraid there is no excuse for not knowing the time if your significant other half asks why you are late coming home from the pub! The bar is a lovely wood bar and has snacks on it ranging from crisps to cobs.

Welcome to the Peacock

The current tenants are Roger and Penny Myring who have been at The Peacock for 7 years. They run a very vibrant pub with lots on offer and loads of activities throughout the year. The most notable event is their Summer Beer Festival (1st week September) with live bands and legendary BBQ which features the most amazing burgers. Of course there are 26 real ales on as well.

During normal pub hours you will find The Peacock with 8 or 9 very well-kept Real Ales on handpump and 2 traditional ciders. Roger and Penny proudly support local breweries as well as breweries further afield. There is an excellent range of pales and a few gold/amber ales. There will be the occasional dark on in the cooler months. There is also a range of lagers.

The Peacock has a quiz night once a month and is dog friendly. They also run a Rams match day bus outside the pub. However if vour tastes are more into cricket it's only a hop, skip and jump to the Derbyshire County Cricket ground. The pub is a regular in the GBG.

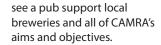
THE LAST POST

As we all know there has been a major trend towards micropubs and the Derby CAMRA area has seen a sharp rise in their numbers. One of the first micropubs on the scene is the Last Post. Opened 28th May 2015 the Last Post has enjoyed much success. Owned and operated by licensees Chris and Karen O'Brien the pub has a lot of personality (reflecting its owners panache for flair and originality) and is very welcoming from the moment you step through the front door.

The interior of course features the colour letter box red and the seating is very comfortable for such a small space. Lighting fixtures and the mirror on the wall by the bar are from a time past and adds to the feel of what a micropub is all about. The bar area is V shaped and allows for real ale and craft beer.

There are 3 to 4 real ales on at any one time and they are kept in very good condition. Chris and Karen try to keep one dark on at all times. On my trip there they had beers on from Taunton and Morecambe, Quite a wide and interesting geographical spread which represented each regions strengths and traditions in beer. There was also a local ale on -Scribblers. Always very nice to





The bar also features gins, ciders and whiskys. There is the occasional whisky tasting on a Saturday afternoon accompanied by food. Entertainment is on 3 nights a week and one Saturday each month is dedicated to folk music.

Chris and Karen are very community-minded as well and have raised over £8,000.00 for charities since opening. Their two main charities they support are Motor Neurone Desease and Help The Heroes. Some of the money is raised through a swear

As always Chris and Karen have their eye on the future and will be opening up a new micropub opposite the Library in the shop that use to be Swinton Insurance. The new digs will be called The Wee Dram and feature 6 real ales and 6 ciders. Keep an eye out for it. By all accounts it's going to be just as good as the Last Post.











Derby World War One Project Says Goodbye

or the past eighteen months, the volunteers of the Derby WWI Pubs Project have been hard at work researching, writing and editing stories about beer, brewing and pubs in the Derby area during WWI. Many of these have been published in the highly acclaimed **Armistice Centenary edition of the Derby Drinker issued in November 2018** distributed around local pubs, CAMRA beer festivals and libraries. There are only about 150 copies left, so if you missed yours, contact details are at the end of the article. Reference copies are available at **Derby Local Studies Library, Derbyshire** Record Office and as a great honour, the British Library. The findings have been presented at several free public talks, which were very well received.

Thank you to all the DWWIPP volunteers: Jane Elliott, Paul & Marie Gibson, Jane & Paul Whitaker, Tim Williams, Jim McIntosh, Chris Gateley, Julian Tubbs and Gillian Hough. DWWIPP could not have managed without the input of Kevin Hepworth and the Derby Drinker delivery team who did a sterling job of getting the publication out to nearly 500 pubs. Gareth Stead kindly published further articles in Derby Drinker over the last 18 months. Greg Maskalick and the Derby CAMRA committee past and present have been supportive of the project throughout. Nick Newcombe of Pure Fire Creative put in so much extra work to ensure that the amateur design skills were knocked into shape to form a very professional-looking publication. Alan Pickersgill, Phillipe and James at the Brunswick provided a great venue and suitable sustenance for the launch and the public talks. Nick Pearce at the Seven Stars gave the committee a welcome base for the numerous meetings. There are several others who have given their help, advice and support during the project. Thank you all.

The project would never have been completed without the financial support



from the Heritage Lottery Fund. If you have ever bought a National Lottery ticket, thank you. Your support ensures that worthwhile projects, small and large, local and national, can brought to completion.

The project has two last elements before the researchers can finally hang up their pens (or laptops). In the next few weeks there will be an ale trail leaflet guiding people around the Derby pubs and other sites that feature in the booklet, just for fun, no prizes on offer. Pick one up at the Tourist Information Centre or one of the featured pubs. More detail of the stories will be found on a Derbyshire website, Wonders of the Peak,

https://www.wondersofthepeak.org.uk/. Both should be interesting, and give you an excuse for visiting some different local hostelries.

If you want to contact the Project for further copies of the Armistice Centenary Drinker or to make any comments or observations, email pubsproject@gmail.com or ring 01332 841333.

Jane Whitaker



Volunteers being trained at Derby Local Studies Library



Chairman Jane Elliott speaking at the launch





Volunteers engrossed in a guided tour of the National Brewery Centre,
Burton



Jane and Paul Whitaker being interviewed by Andy Twigg for Radio Derby after the booklet launch

The TopBeer Bottle and Can Review



The beers in this edition are all about strength with style. Too often when the volume is turned up to eleven on the strength dial the more subtle characteristicsof the beer are drowned out. This selection bucks the trend by giving you plenty of flavour to savour without the alcohol overpowering the olfactory organs.

TopBeer@TopBeer5



Me Myself and IPA 7%, Uiltje Brewing (Haarlem, Netherlands) from The Beer Trap, Belper at £4.40 per 330ml

This India Pale Ale conjures up a drift of pure white froth atop it'sbright pale gold body. From this there emanates the initial tantalising aroma of pink grapefruit that transforms in time into tropical fruits and more earthy smells of green vegetables.

Initially the seven percent alcohol is to the fore in both the taste and the mouthfeel, however this is soon overtaken by a slightly savoury flavours dominated by thyme and the drier feel from the high hop content. As it drains off the tongue the flavours give way to a pithier aftertaste of boozy marmalade rinds. Well-hopped anda high-gravity, this could be a candidate for the genotype India Pale Ale.



55/09 Double IPA 8.2%. **Brew ByNumbers** (London) from Beer **Metropolis, Little Eaton** at £1.85 per 330ml Unfined and unpasteurised with the thinnest of heads clinging to the edges of the hazy pale straw ale, it does not look much. By contrast, the aromas burst forth with boldness flooding the nose with a bouquet of smells – cucumber, elderflower, lemon, yeast, barley and more. On the

tongue, this all comes together to produce a lemony flavour that is as satisfying as a home-made glass of lemonade. The mouthfeel is buttery, even unctuous, and initially devoid of any alcohol, however the more you drink, the more the alcohol fills the mouth. When all that fades there is an unusual but pleasant aftertaste evocative of roasted dark meats heavily seasoned with herbs.



You Don't Remember
Me, Do You? Double IPA
8.5%, Pomona Island
(Salford) from The
Crafty One, Ilkeston at
£7.50 per 440ml.
This is not just hazy it is
thick, with a pale golden
hue, more like a
marmalade than a beer.
The dominant smell that
rises from the glass is
fresh peaches with a
slightly citrusy tang. And,

unlike many brews, this

endearing aroma holds true to the end of the glass. What follows this is a complete surprise – the tang of a black Darjeelingtea combined with the faintest whiff of ammonia which transforms into more pleasant tangerine notes. As the liquid floats off the tongue on a bed of effervescence, the peaches return. Don't believe the name, you will remember this drink.



Tesla Premium Ale 12%, The Falstaff (Derby) from The Falstaff at £6.00 per 500ml

Another in the range of beers by Falstaff named after scientific and engineering greats and, at twelve percent, Tesla is rightly a giant amongst giants. But don't be frightened, think BFG not Bigfoot. The initial

aromas lifting off this cloudy pale amber liquor are of toffee and honey infused with a Speyside whiskey (possibly a Dalwhinnie). These flavours are really sweet, evocative ofa lightly oaked Pedro Ximénez sherry. As sweet as a pudding wine but without dulling the more subtle flavours infused by the hops and barley. Unlike so many ultra-high alcohol brews it is not "all kick and no character". It is smooth, like a quality whiskey, and it leaves the mouth with the pleasant sweetness you would expect from an artisan chocolate. Smooth, sweet and complex this beer becomes more moreish by the glass.

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 - 5-7 July - Duffield

Rock and Bike - 11-13 July - Carnfield Hall

B-Fest - 12-13 July - Birchover

Splendour - 20th July - Wollaton Park

Stainsby - 19-21 July - Brunts Farm

Rock & Blues - 25-27 July - Pentrich

Y-Not - 25-28 July - Pikehall

Indie Tracks - 26-28 July - Butterley

August

Dronfest - 10 August - Dronfield Bloodstock - 8-11 August - Catton Hall Peakender - 16-18 August - Bakewell OsFest - 23-25 August - Church Broughton Off the Tracks - 30 Aug-1 September - Donington

September

Whitwell - 6-8 September - Community Centre Rockstock & Barrel - 13-14 September - Willington

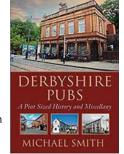
For ticket & band details check out the events website/facebook page.

Derbyshire Pubs: A Pint Sized History and Miscellany

A new book by Derby author, Michael Smith has recently been launched about the History of Derbyshire Pubs through the ages. It is a 160 page paperback with over one hundred illustrations.

It describes the development of the public house from Roman Taburnae to the Micro Pubs of the 21st century and outlines the story of over 100 individual pubs. Indeed Derbyshire pubs played an important role in some of the country's great historic events:

In 1688 the plotters of the Glorious Revolution met at the Cock and Pynot



Alehouse on Whittington Moor near Chesterfield; just over half a century later it was at the George Inn at Derby that forces were raised to defend the Country against Bonnie Prince Charlie's Jacobite rebellion and during the 18th and 19th centuries balls and assemblies as well as celebrations of military victories were held in some of the grander inns at Derby, Chesterfield and Ashbourne. This period also saw the dawn of the industrial revolution and it was at local taverns that schemes for the construction of turnpike roads, canals and

that schemes for the construction of turnpike roads, canals and eventually railways were planned. The book also describes the impact of the two world wars and other changes which took place in the local pub scene during the twentieth century. The final section entitled the 'Last Drop' includes a number of entertaining and amusing anecdotes. These include Derbyshire's involvement in world championship hen racing and toe wrestling contests. Legends of Dick Turpin visiting a number of Derbyshire pubs are debunked but tales of murder are retold including the famous 18th century Winnats Pass murders.

All in all I think you'll find the book a great & interesting read and it's available now from local book shops and Amazon priced at £12.99 and there is an e-book version available for download as well.



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.

Join the campaign today at www.camra.org.uk/joinup





Perby rinker



Derby DrinkerProduction Schedule

January/February – **December 1st**March/April – **February 1st**May/June – **April 1st**July/August – **June 1st**September/October – **August 1st**November/December – **October 1st**

Copy Deadlines in BOLD

Derby Drinker Online & by Post

Did you know? The latest and previous editions of Derby Drinker are available to read online at http://www.derby.camra.org.uk/derby-drinker/

Alternatively if you would like a copy posted to you it is available at a cost of £6 for four editions.

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

10 Newton Close, Belper, Derbyshire, DE56 1TN.

Having a
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Copy deadline 1st August



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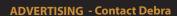
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Contact us at:

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

DERBY DRINKER INFORMATION

Derby Drinker is distributed free of charge to pubs in and around Derby by Kevin Hepworth & his team.

Published by: the Derby Branch of the Campaign for Real Ale. *Printed by*: Jam Print

Edited by: Gareth Stead

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