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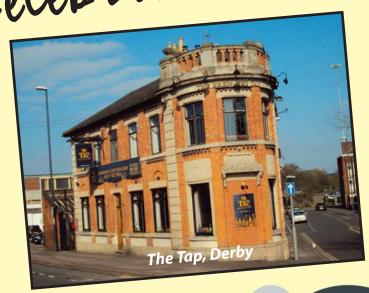
Covering Derby, Ashbourne, Amber Valley, Erewash, Matlock, Burton & South Derbyshire CAMRA Areas

# 3 Cheers for the GOOD BEER GUIDE



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Full details inside plus Derby Winter Ale Festival 2020 and loads, loads more









## Derby CAMRA Branch

### Three of the Best

The recent launch of the 2020 Good Beer Guide saw 3 new entries from within the area covered by the Derby Branch of the Campaign for Real Ale. We take a look at them all (pictured on the front page).

Making their very first appearance in the guide is the **Pothole** at the Park Farm Shopping Centre in Allestree, Derby. This Micro-pub opened in November 2017 in a former dry cleaners with the name originating from a former pub that used to be in the shopping centre. The pub consists of a single room with the bar to the back and a miniscule snug behind, complete with comfy settee. It usually serves 5 changing ales including one from the Littleover Brewery and regular Beer Festivals are held. The Pothole opens Thursday until Sunday and is reached by the frequent 'Allestree' bus from Derby.

The **Coach & Horses** in Horsley makes its first appearance in the

guide since 1998. This Marston's house sits at the triangle junction in the village and is a traditional style pub which underwent a full refurbishment in 2018. The pub consists of a small lounge and a large lounge both well presented a conservatory where the food is served and a lovely beer garden. The pub is open all day and serves 2 changing ales alongside Marston's Pedigree and Hobgoblin Gold and runs open mic & guiz evenings along with a meat raffle. It can be reached by the 'Amberline' bus service from Derby but only during the daytimes.

Also back in the guide is the **Tap** in Derby which last appeared in 2014. Situated just over the Derwent Bridge from the Market Place this traditional pub was taken over by Derby Brewing Company in 2008 and refurbed throughout. Downstairs are two pleasant drinking areas and a small yard; there are also small rooms



upstairs and a roof terrace. In addition to 6 real ales the Tap features real ciders and craft beers with tasting racks and sharing boards available. Food is also available throughout the day.

So there you have it, just a taster of the 3 new entries in the 2020 Good Beer Guide and if you want to see who else made it from Derby and Derbyshire then it's now on sale from the CAMRA website, local bookshops and some local pubs such as the Alexandra, Brunswick, Furnace and Smithfield in Derby.

### 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 **Treasurer** – Keith Jones treasurer@derbycamra.org.uk

Membership – Karen Cooper membership@derbycamra.org.uk Pubs Officer – Mark Fletcher pubsofficer@derbycamra.org.uk Press & Publicity – Kevin Hepworth publicity@derbycamra.org.uk Derby Drinker – Gareth Stead derbydrinker@derbycamra.org.uk

**Socials** – socials@derbycamra.org.uk **LocAle** – locale@derbycamra.org.uk

**Pub Preservation** – Mark Fletcher pubpreserve@derbycamra.org.uk **Social Media** – Gillian Hough socialmedia@derbycamra.org.uk **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:

#### NOV

Thu 7th - Branch Meeting - Village Club, Spondon, Derby (early mtg because of Christmas Show) - 8pm.

Wed 27th - Branch Meeting (for Dec) - Brunswick, Derby - 8pm.

**Thu 5th** - University of Spondon Footlights Club and friends Christmas show - Flowerpot, Derby - 7.30pm. Tickets £8.50 inc buffet from Branch Secretary.

#### JAN

**Thu 9th** - Branch Meeting - TBC - 8pm.

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





## Derby CAMRA Branch

#### BEST-SELLING BEER & PUB GUIDE



The UK's most definitive guide to the best real-ale pubs is available to order now! What's more, all of the pubs in the guide are independently nominated, evaluated and reviewed by local CAMRA members.

CAMRA's Good Beer Guide provides all the information you need for over 4,500 urban and rural pubs across the country. Each listing provides details of pub opening hours, food offerings, beer gardens, accommodation, transport links, pub history, disabled access and facilities for families alongside an informative features section, with articles on pubs, beer and brewing.

## East Midlands Pub of the Year Presentation







A cracking night was had by all at the recent East Midlands CAMRA Pub of the Year presentation at the Smithfield in Derby. CAMRA Regional Director, Carl Brett was on hand to do the honours with Branch Chairman, Greg Maskalick (top photo) and National Chairman, Nik Antona (middle photo) keen onlookers. Congratulations to Emily & Ben then for this fine achievement.









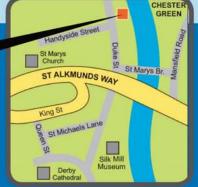


Regular beer festivals all through the year - check our social media

### **WE ARE HERE!**

FURNACE BREWPUB Duke St, Derby DE1 3BX





### Derby CAMRA Winter Ale Festival 2020



t's diary time again as Derby's very own Winter Fest opens late afternoon on Wednesday 19th until Saturday

22nd February. Book leave, book the baby sitter, get your spare room ready to receive visitors, because this is the one not to miss!



Since the National Winter Ales Festival moved to Norwich in 2017, Derby has proved that customers love the formula which comes together to create the festival at the Roundhouse. Our Festival Organiser, Russell Gilbert, discovered customers footfall stayed high despite the National moving on, and plans and preparations are now taking place to make this one of the best ones yet.

The beer orderer is working hard on a fantastic choice of ales, the cider and perry is being sourced from the very best producers across the UK, the world beer team are swapping suggestions to ensure they have arguably the very best selection for you to choose from, and it is hoped that the craft ale and gin/rum bars return as well.

Entertainment will run throughout the Festival and, if you are an artist or band and would like to play, please contact the Entertainment Manager (see box below). Full details of opening days/times will soon be online at **derby.camra.org.uk** and will appear in the next Derby Drinker. And don't forget to follow us on social media - Facebook: Derby CAMRA Winter Ale Festival; Twitter: @DerbyCAMRAFest; Instagram: derbycamrafest

So let's make 2020 the biggest and best Winter Fest ever! See you there?







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 Poachers Alehouse – our one and only





Amber Valley CAMRA have around 116 pubs and clubs in their Branch area that serve real ale, and all but one are in Derbyshire, that single exception being the Poachers Ale House, which is in Jacksdale, just over the border in Nottinghamshire.

The Poachers is a micropub that has been open since the summer of 2018, and is, unlike many micropubs, open every day, albeit with varying hours. These are 3pm-9pm Monday to Wednesday, 3pm-10pm Thursday, 1pm-11pm Friday and Saturday and 12noon-10pm on Sunday. The pub serves up to five real ales, plus craft ales, cider and spirits, and is to be found on Main Road, Jacksdale, on the Rainbow 1, Alfreton to Nottingham bus route, and a short walk from the 90 Ripley to Sutton-in-Ashfield bus route. There is also free car parking available opposite the pub.

As for the pub itself, it is slightly set back from the road, and thus has room for outside seating when the weather is favourable. There is a fair-sized front room with seating, and a passage with a few other seats which is where the bar is situated, along with the toilets. On the occasions I have visited, I have found the Poachers to be a welcoming, friendly pub serving excellent beer in a good atmosphere. There is live music on at the weekends, and a ramble around the Jacksdale area is organised on the last Sunday of the month.

While the pub is easily accessible via public transport from Ripley and Alfreton, it is less so from Belper and Derby – that would be a two-bus journey from either of those places, but the effort would certainly be worthwhile, both for the quality of the beer and the friendliness of the bar staff.

**Trevor Spencer** 



#### The Four Branches Winter Ale Trail 2020

For the fourth consecutive year, the Winter Trail will be run during January and February 2020. The proposed dates are from Friday 10th January until Saturday 15th February, with the usual beer prizes awarded for those visiting a specified number of pubs in any or all the Branch areas involved to be enjoyed at Derby Winter Ale Festival.

As in previous years, there will be winners and runners-up certificates for the top pubs in each Branch area, and these will be decided in the usual way, with opportunities for drinkers to vote by text, email or Facebook – more details on that in the next Derby Drinker.

Any pub wishing to take part is invited to contact us on the dedicated email address for the Winter Trail, FourBranchesWinteraletrail@yandex.com

The Four Branches Winter Ale Trail

#### **Branch Stalwart Dies**



We were deeply saddened to hear of Wirksworth born Norman Ratcliffe's demise at 86, a man whose CAMRA membership never lapsed after joining in 1974. He was a committed supporter of Derby CAMRA in many capacities from the early 1980s as Branch Treasurer (1981-87); Festival Treasurer (1983-87); Branch Auditor; Mild and Bitter distributor; organizer of the festival glasses stall and was part of the team that successfully launched and sold the second Derbyshire Ale in the 90s and a lot more. And he had to contend with the unexpected, such as being thrown in to sort out the first VAT payments and was then subject to a full (and to date the only) HMRC investigation from which he emerged unscathed. He loaned his garage to the branch for many years to hold its festival equipment etc.

He was much respected, and was a valued and valuable member of the Branch whose wise and sound counsel could be relied on. As an auditor he was often in the position of having to rewrite/construct the branch/festival accounts to get them to balance and rescue some of the Treasurers who followed him. This was one of many quiet and unacknowledged services that he performed for the branch.

He was employed in the Accounts department at the Loco works of the LMS and then British Rail: a member of the Beaconsfield Club until its demise (where several CAMRA meetings were held) – and a life-long Mild drinker although he once said that the best beer he ever tasted was from a fresh cask of Greene King Abbot at an Assembly Rooms City Charter Beer Festival.

Norman will be remembered by us as inventor of the Ratcliffe Standard Method for resealing cardboard boxes. After checking, cleaning and re-packing beer festival glasses the box flaps had to be folded over long - short, long - short to re-fasten them. We still mentally repeat this mantra when re-sealing boxes. Norman will also be remembered for the time he took to look after CAMRA members' children, encouraging them to become part of his team running the glasses stall. On one occasion he organised an impromptu game of bowls on the Assembly Rooms carpet, much to the delight of the children.

We will miss him. Norman is pictured second left wearing glasses.

John Arguile and Paul Whitaker

### BRUNSWICK WINS GREAT BRITISH PUB AWARD 2019 FOR BEST IN BRITAIN FOR CIDER!







Wow! Another amazing accomplishment by an amazing pub and amazing landlord. Alan Pickersgill, Philippe Larroche and all the staff at the Brunswick have done it again by winning Best In Britain for Cider 2019 at the Great British Pub Awards 2019. It is an incredible journey that Alan and his team have travelled to get to this point, and one we all can admire.

The GBPA 2019 was presented in London at Westminster and Hugh Dennis was the host. You can't get much better than that, and you need a lot of expertise and commitment to get even in sniffing distance. However, Alan Pickersgill is a man who is always striving to keep his expertise in pub management upto-date, and he instils a spirit of commitment and service to his team very rarely seen elsewhere.

It has taken quite a journey of dedication to his craft to get to a national final and win it. It all started in 2014 when Alan took over the

Brunswick. He was asked by a very prominent local journalist how long it would take for him to turn the fortunes of the pub around and become Pub of The Year. Alan said, "Three years." Well, true to form, it took Alan only two years to gain Derby CAMRA's POTY in 2016 and 2017. Keep in mind the pub wasn't even in the GBG in 2014, which makes that accomplishment all the more incredible. In this time period, Alan and the Brunswick are four times winners of Derby CAMRA Cider Pub of The Year. There is a massive range of ciders on. When I went in, there were 21. Usually there are 16 ciders as well as 16 real ales which tie into the pub's real ale heritage. Alan continues to expand his knowledge and expertise in cider by taking courses at the Beer and Cider Academy where he has gained an advanced qualification in cider. Currently, he is working towards the next level certificate. When he passes the course he will be one of only three people in all of Derbyshire to attain such a high level award in cider.

Alan likes to put what he has learned through his qualifications into practice. Just recently he grew some hops, harvested them and added them to a medium sweet cider. This infused the cider with hop characteristics and gave it a superb aroma. The cider wasn't too hoppy and it took the edge off its acidity. Alan said he wanted to dispel the notion that real cider, to some, tastes like "battery acid," and hopping it actually gave it a real ale finish. I had some and it was fantastic!

What is also of interest is, Alan is a very modest person and is very happy to see other pubs win awards as well. As he explains, he is more interested in the whole of Derby being recognised for great pubs, and supports any pub that can attain any award. We all wish Alan the best of luck in December when he sits his next exam. Derby is so very fortunate to have such an incredible person at the helm of one of its premier pubs.

Greg Maskalick

#### **Young Members Update**

t's been a busy few weeks for Derby CAMRA Young Members! On Saturday 7th September we returned to Derby LGBT+Pride Festival and served up a great selection of real ales, including Brunswick Brewing Company, Dancing Duck, and Pentrich Brewing, and also real ciders including Three Cats, Kniveton, and Sisson & Smith. We even had a fabulous new gazebo to keep us dry this year, not that we needed it there wasn't a cloud in the sky! Many thanks once again to our sponsor, the Brunswick Inn, our great team of volunteers and all our lovely customers!

Their sponsorship of our Pride bar, and their educational approach with younger drinkers visiting their pub, meant the Brunswick Inn were very worthy winners of the first ever **Derby CAMRA Young** 





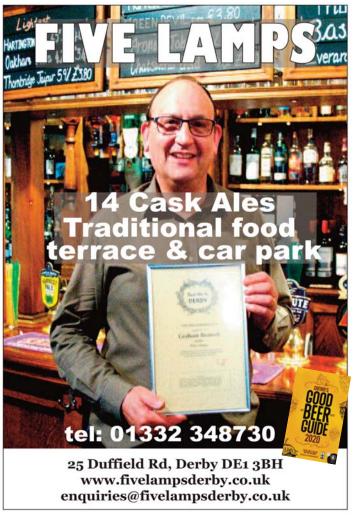


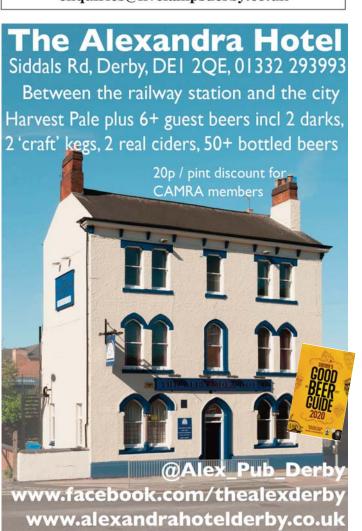


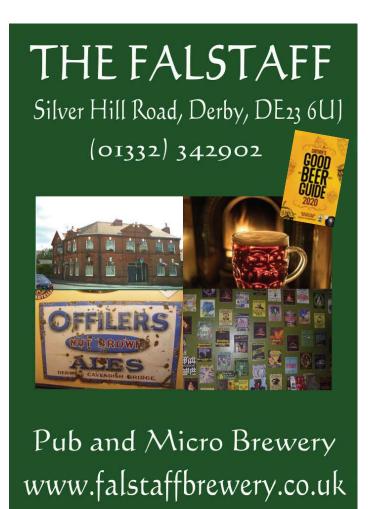
Members Award! Given in recognition of efforts to promote the industry to younger drinkers, the award is open to individuals, pubs and breweries within Derby CAMRA. Nominations for the 2020 award will open again in the Spring. Congrats again to the Brunswick Inn, we'll be back there for another social in January!

**Upcoming events:** we're off to crawl around some of our favourite pubs in Nottingham on Friday 29th November, along with Nottingham CAMRA Young Members. Keep an eye on our Facebook, Twitter & Instagram for details!

**Heather Knibbs** 



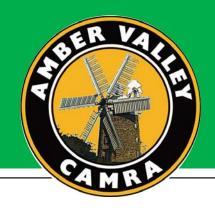






## AmberValley CAMRABranch

Contact Nora Harper noraharper@hotmail.com



### **AMBER VALLEY NEWS**

#### **Branch Beer Festival**

The Branch's 10th Beer Festival took place at Strutt Community Centre in Belper over the wet weekend of 26th - 28th September. While overall attendance numbers were down on previous years, the amount of beer left over was significantly lower (less than 10% of cask remained) and the event is considered a financial success. The beer of the festival in terms of first to sell out was Belper Beast Cherry Porter from Hairy Brewers' Brewery. The keykeg and gin bars added a new dimension and the membership stand recruited 25 people, of whom 20 are Amber Valley residents, a stunning record. The Thursday night quiz was won by the Milford Mafia trio - see top right in photo - who were reluctant & late entrants, beating the Queen Bees, last year's winners, into second place. Most important of all, the very positive feedback from attendees made the volunteers' efforts to put on the event so worthwhile, especially the huge admiration for the beer range and the surprised but appreciative response to running cash or card payment at the bars (that is, not using tokens). We did not have 2019 glasses. To explain the latter, while we agreed to purchase some, Festival Glass's minimum volumes per style proved too large for our budget [Note to HQ: how to support small CAMRA beer festivals in this way with a preferred contractor who doesn't meet our needs....?1.

#### **Pub Discounts**

Amber Valley Branch would like to follow the practice of Derby, Matlock and Erewash branches by publishing a list of pubs and clubs in our area that offer a discount to CAMRA members. With a view to obtaining this information, a letter asking for details of any discount was delivered to all the real ale pubs and clubs in Amber Valley. However, at the time of going to press, only two have responded: the Crossings Club in Ironville (10% discount any time or 50p off during "happy hour" Fri-Sat 6 -7pm) and the Thorn Tree on Ripley Market place (15p off). Due to the staging of our recent Beer Festival, time has not allowed any chasing up of other establishments where we know discounts are available. Hopefully this will happen in time for the next issue of Derby Drinker.

#### **News update**

Amber Ales is no longer in operation after Pete Hounsell decided to cease production. We wish Pete every success in his future plans.

At Pentrich Brewery, after Joe's September wedding (our very best wishes to the happy couple), a brand new 15-barrel plant was installed in October to allow increased production.

Bartleby's Brewery which, after six years based in Brighton, moved to Belper earlier this year, supplied our recent festival with two ales -Preference, a 3.5% mild, and Ribbon Ox, a 4.3% pale, each unfined and vegan-friendly. Both were very well received and we look forward to more. Trying to reproduce their former recipes using softer Derbyshire water has been an interesting experience for owner, Matt, who's relishing the experimentation process.

#### **Amber Valley POTY 2020**

During the month of November, the branch seeks nominations for our POTY 2020 - you may e-mail a maximum of 5 and minimum of 2 nominations to poty@ambervalley.camra.org.uk The results will then be counted and the 8 pubs

with the most nominations will go forward to the competition which will be judged by volunteer CAMRA members throughout December and January 2020. The eventual winner and runner up will be announced at our AGM on Thursday 27th February at the Old Oak, Horsley Woodhouse - all members are welcome to attend. Last year 196 nominations were received from 57 members and 28 different pubs received nominations so please nominate and make 2020's selection even more reflective of your favourites in their variety and diversity.



Busy Beer Marquee



Quiz in full swing

#### **DIARY DATES** (all meetings 8pm)

check What's Brewing for confirmed venues

Friday 15th November - Survey Trip
Thursday 5th December, Branch meeting 8pm George & Dragon, Belper.

### **A Pub Worth A Visit**

The Duke of Clarence, Derby, is one of those many hidden gems. It's a good old-fashioned pub. I asked behind the bar if they had a Twitter feed and got a blank look back, and a comment saying "I don't know if we even have a Facebook page! We like being old-fashioned." Does it ever work?

The bar has some regular beers on and a rotating ale as well. There are also a good cider and an excellent selection of wine and gin. Chris Meyers is the landlady and she is quite a character: you feel right at home as soon as you walk in and the customers even greet you as well. How often does that happen in a pub you've never been in? Chris is also the chef and, wow!, what a meal she cooks up at incredible value.

I had a Hairy Brewers Blonde Bombshell with my meal - a perfectly kept pint. I went for the steak pie which was out of this world. Not only is all the food homemade from scratch, but the fresh veg was from customers' allotments! Whilst I was eating, some of them invited me to join in their conversation and it was a joy to make new acquaintances.

An interesting side note – the picture of the Duke of Clarence on the sign hanging outside the pub is actually the wrong Duke. The proper picture is currently residing in the laundry room, and when Chris has a moment she'll get it up. Rumour has it that the Duke of Clarence was Jack The Ripper. Not sure if there is a laundry room connection there or not. LOL!

The pub sponsors four darts teams, two quiz teams (quiz night is Monday night), and dominoes teams. It has a cards night and every Friday is Piano Night from 8.30pm. So if you are ever at a loose end, just go down to The Duke of Clarence. There's bound to be excellent drinks, great company and something going on to your liking.

**Greg Maskalick** 







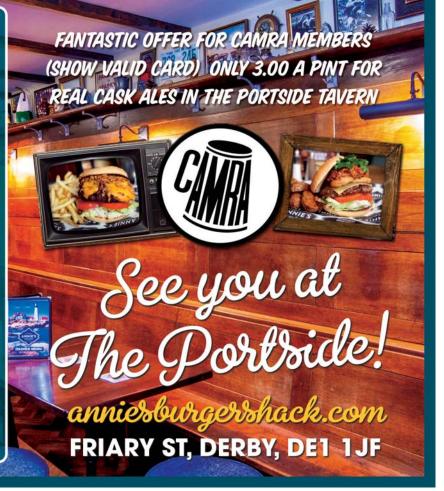


ead inside the fantastic Grade 2 listed building at Friary Street and you will find a cosy and nautical pub; inspired by the taverns back in Annie's homeland of Rhode Island, USA. Original wood from the building has been re-used throughout; with pews and lecterns giving a feel of the building's former history, brought into a more modern era.

Annie's Burger Shack is a Freehouse; which means we are not tied to a brewery, and get to pick all the beers we serve in The Shack (main restaurant) and in The Portside Tavern (to the side of the main restaurant).

We are proud to feature products from local breweries, including Dancing Duck, Shiny, Blue Monkey, Derbyshire Brewing, Bass, Buxton, Whim Ales, Falstaff, Derventio, Littleover, Pentrich and Old Sawley.

If you fancy a burger with your beer, don't forget Annie's Burger Shack is open right next door! Open Daily!



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

#### **EREWASH VALLEY CAMRA REPORT**

#### **SOCIAL REPORT**

#### ASHBOURNE BEER FESTIVAL AND LOCAL PUBS

A small group of our members, and several Nottingham branch members, attended the Ashbourne Beer Festival in early September. It was held in the Town Hall, on the Market Place, an ideal venue, and it was well attended by a good crowd of people. After sampling several of the 40 different beers we then visited some of the local pubs, before returning back to Derby, where a hardy quartet then took the bus back to Ilkeston to finish the night off in the Burnt Pig. Also there, apparently working to the same game-plan, were the group from Nottingham branch we'd met earlier! Thanks to those who joined us that day.

Michael & Carole Golds

#### CHRISTMAS TRIP TO CHESTERFIELD (WHITTINGTON MOOR)

The annual branch Christmas trip this year will be on Saturday 7th December, and will take in some of the pubs in the **Whittington Moor** area, north of Chesterfield town centre. We have in mind the Red Lion, Derby Tup, Beer Parlour and Jaceys micropub, before heading back into town for the

Neptune and possibly others. With the majority of people likely to travel by train, the plan is to meet in the Rectory, near Chesterfield railway station. This is the former Crooked Spire, and is reported to have a good selection of Dancing Duck beers on sale. After this we will move on to the Chesterfield Arms before availing ourselves of public transport for the trip up to the Moor. See our website and Facebook pages for timings.

#### **PUB & BREWERY NEWS**

Further to the tale of the closure, subsequent re-opening and then further closure of the Blue Bell at Sandiacre, we are delighted to report that the new licensees have been in touch and confirmed that they are very much open. They are serving cask Bombardier and Ghost Ship, with the facility to add further beers as they continue to boost trade. Bar snacks are also available. Over in Ilkeston we are heartened to hear that the **Little Acorns** has returned to cask. after a brief period without, and is selling Shipstones Mild and Bitter. I think the last time I reported in a CAMRA publication a pub selling those two beers was some time in the late 1970s!

### 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 & 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, Bath St (bottom of the hill), 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 Victoria, Draycott - 25p off a pint

White Lion, Sawley - 10p off a pint, 5p off a half York Chambers, Long Eaton - 10p off pint, 5p off a half

including real cider



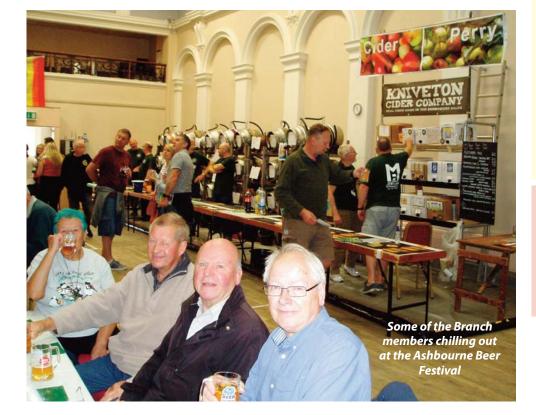
All branch meetings are held on a Monday and start at 8.00pm

Monday 4th November: Crooked Cask, Heanor Monday 2nd December: Mill & Brook, Long Eaton

Monday 6th January tbc (Ilkeston)
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



## ELOIMIE ALLES

Home signage



The brewery



Bridge (Duffield)



Home pub window



Old Oak presentation

# Not Quite Home From Home

The large, tied estate of Home Brewery, Daybrook, Nottingham, made it one of the East Midlands' biggest breweries with a number of pubs in and around Derby, distinguished by green signage portraying Robin Hood. Home traded mainly in an area stretching from Derbyshire all the way to the Lincolnshire coast. Although no longer extant, it's fondly remembered by aficionados and here we recollect the beer, the brewery and some of its pubs.

I knew seasoned beer drinkers who swore by Home bitter's unapologetic bitterness but in truth the pale beer polarised opinion: you either liked it or you didn't. Home mild also had its devotees who were drawn to its malty, roasted flavour. Home Ales as it was commonly known, featured large in Derby CAMRA's formative years. Home's **Noah's Ark** in the Morledge was one of only four Derby pubs selected for the first national Good Beer Guide in 1974. Two years later, Real Ale In And Around Derby, our first local guide, was launched at the White Lion, Starkholmes, near Matlock, another Home pub. And in 1978, Home was one of a score of breweries represented at the inaugural City Charter Beer Festival at the King's Hall (Queen Street Baths).

For much of the 1970s, Terry Morton was Derby CAMRA's Social Secretary, leading excursions to most of the Midlands' breweries. Oddly, Home was unique in serving only pressurised beer in the hospitality suite. The copper was coal-fired, which was just as well given that Nottinghamshire miners used to slake their thirst on the brewery's beers. A hefty investment had been made in the bottling plant with fruit imported specifically for Home's soft drinks. The brewery building, I'm reliably informed, has kept the magnificent Art Deco entrance lobby which greets council staff today.

Handpumps in Home pubs were relatively rare as metered electric pumps were favoured. In plain sight atop the bar were horizontal glass cylinders containing exactly half a pint. A small lever was pulled to one side for a half and then returned for another, but this method of dispense has now been consigned to history.

Inevitably some of their pubs have closed but they had some prime property such as the **Bridge Inn**, Duffield where the wonderful riverside terrace can still be enjoyed. In the 21st century certain former Home pubs have thrived under new ownership and three have won Branch Pub of the Year awards in these parts: Five Lamps (ex-St Helen's) in Derby, Old Dog (ex-Dog and Partridge) in Thorpe, Old Oak Inn in Horsley Woodhouse. Respectively, these represented Derby, Ashbourne and Amber Valley CAMRA Branches. Another thriving ex-Home pub is the Coronation, Baker Street, Alvaston, which has featured in CAMRA's Good Beer Guide after being acquired by the Steamin' Billy Brewing Company. Behind the Farrow and Ball inspired exterior are two large rooms: an Lshaped bar with stripped back wood and a pizza oven, and a smart lounge furnished in traditional style. A well-tended garden to the rear is a summer sun-trap and there's a decked area as well. The hand-pulled Steamin' Billy beers are contract brewed by Leicestershire outfit, Belvoir, and a quest is always available.

Another former Home pub enjoying a new lease of life is the Railway, King Street, Belper, which Nottinghamshire brewers, Lincoln Green, have refurbished and tastefully updated, adding a contemporary twist. There's some rare memorabilia including a 1975 Covent Garden beer festival poster, one of CAMRA's earliest, and there's a touch of irony in-so-much as Hardy and Hanson brewery is advertised, an erstwhile Home Brewery competitor. A choice of Lincoln Green beers is offered together with a guest which was from Colchester brewery when I called in late August. I was hugely impressed by the spacious outside drinking area with comfortable sofa style seating underneath fairy lights. Unlike certain other pubs, the revitalised Railway's garden has embraced the great British summer by eschewing canopies and, in my view, is all the better

So what became of Home Brewery? Sadly, it's a familiar story with Scottish and Newcastle's bid of £120m for the brewery and 447 pubs (including 94 in Derbyshire) being accepted by Home shareholders in 1986. Home's subsequent demise left devotees lamenting the loss of a truly distinctive bitter beer.

#### Paul Gibson

Thanks to Julian Tubbs for providing The Rhino, Chaddesden, photograph.





Railway

Coronation



Rhino



### Times They Are a-Changin'

Change isn't a word you associate with the Jacobean pub, the Barley Mow in Kirk Ireton. Since the late 19th century there have been a handful of licensees, the latest being Mary Short whose architect husband, Anthony, bought the village pub for £26,500 at auction in 1976. Nothing stays the same forever, however, and a couple of recent visits to the classic country pub show that tasteful changes have been made by Mary's daughters.

First, the opening hours have been extended to all day at weekends, although this may alter in the winter. Second, Mary's adult children are now influencing the food and drink offering to widen the customer base. This is reflected in

Fridays now offering locally sourced partnerships of guest food. Local traders provide the likes of fish and chips/pizzas cooked on site in their mobile kitchens. This will never be a restaurant, however, but meat is also sourced from a Wirksworth butcher and ploughmans and homemade pies are made with local produce including gluten free and vegan options. All of these have been very well received.

Perhaps of more interest to real ale buffs is the brewing of commercial beer on the premises which Henry Bartram, Rachel Short's husband, does on a part-time basis. Indeed, there's a greater choice of beer than ever with glasses filled in the cool cellar as opposed to from

behind the bar as before. A brace from Whim had Blue Monkey's Funky Gibbon for company (no relation!).

Outside, more seating is provided and all in all the place is more welcoming with a first beer festival having been held earlier this year. Four refurbished letting rooms offer overnight stays in a pub which has Carsington Reservoir as a nearby neighbour.

In another sign of a more inclusive approach, you can catch up on all that's happening at the Barley Mow on Facebook and Instagram pages.

**Paul Gibson** 











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### Ashbourne & District CAMRA Branch

**Contact Mark Grist** 

m.grist2@sky.com

#### **Branch Beer Festival**

Our 7th Branch Beer & Cider Festival took place at the Town

Hall, Ashbourne, from 5th to 7th September. We are pleased to report an increase in attendance this year, up to 950. Virtually the same amount of beer and cider was drunk, so the consumption per head was a little down, but we should still return a healthy surplus to HQ. 40 ales and 15 ciders were available. together with a mead stall and a gin bar on the Saturday, provided by White Peak Distillery. Four





bands played some excellent music on the last two days. The Beer of the Festival was voted as Whim Dougal Porter and the cider award went to local producer, Kniveton Cider, with their brandnew product, Scorchio. As always, we are hugely indebted to our band of volunteers for their efforts across the week, as well as to all suppliers and the Town Council for their continued support of our event.



#### **Pub of Season**

Our Pub of the Season award for Autumn 2019 has been declared to be the **Old Dog** at Thorpe. The shortlist for the Winter award is Maison du Biere and the Bowling Green, both in Ashbourne, and The Barley Mow at Kirk Ireton. The winner will be confirmed in the next edition.

#### **Pub News**

**The Bridge** in Ashbourne changed hands at the end of September and is now under the guidance of Chris Peach, most latterly of the Horns and a renowned operator of several pubs in our area. We wish Chris well in his latest undertaking.

**The Bowling Green** has taken out Marston's Pedigree in favour of another Sharp's beer alongside Doom Bar, together with a third quest ale at weekends.

**The Green Man** in Ashbourne celebrated the first anniversary of their re-opening at the end of September with a weekend programme that included a beer & food matching evening presented by Timothy Taylor's.

**Smith's Tavern** in Ashbourne is in the process of a change in tenancy, due to be completed in early December, when we hope to confirm the new incumbent.

#### **Diary Dates**

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

**Sunday 24th November - Branch Meeting** - Bentley Brook Inn, Fenny Bentley - 8pm.

Tuesday 17th December - Christmas social - Smith's Tayern.

#### **BURTON & SOUTH DERBYSHIRE CAMRA BRANCH**

Contact Theo Hollier: theo51@btinternet.com



#### Burton & South Derbyshire Pub of the Year Awards.

The final award for 2019 was made to the South Derbyshire Cider Pub-of-the-Year, the Black Horse, Coton-in-the-Elms. The presentation took place on the evening of Thursday 15th August.



Pictured above, Mike Gibson, Chairman of the Burton & South Derbyshire Branch is presenting the licensee, Adrian Leese (left), with the award. Ady owns and has run the Black Horse for around ten years now and with his staff always provides a warm and friendly welcome to everyone. It is stated as having over 30 real ciders available, but a quick count shows it is closer to 50. In addition to the cider, three regular beers are served, Marston's Pedigree, Bass, and Joule's Pale Ale. In addition, there is one changing beer, usually from a local microbrewery.

Coton in the Elms is a pleasant village in the rolling South Derbyshire countryside. It has been defined as the place in the UK that is furthest from the sea. It also has a long history which even predates its mention in the Domesday Book.

#### East Midlands Regional Champion Beer of Britain 2018/19

The East Midlands Regional Champion Beer of Britain Awards presentation at the Leatherbritches Brewery, Smisby, took place on Friday 23rd August. Derby Branch members were also invited due to the proximity to the border with their branch and did indeed attend. The event coincided with a beer festival being held at the adjacent Tap House Inn. There were two prizewinning beers, both silver awards. They were Hairy Helmet in the Real Ale in a Bottle light category, and Lemongrass and Ginger in the speciality category.



Pictured above; Mike Gibson is presenting Edward Allingham, the sole proprietor and self-styled "Mad Brewer".

The Leatherbritches Brewery moved to its current location in 2011, being founded in Fenny Bentley in 1993. They brew an amazing range of beers, which include the ones which were effectively taken over when they acquired the Tap House Brewery in Smisby.

Leatherbritches takes its name from an old tradition when tax collectors had to sit on a barrel with some beer on it and for tax purposes determine its strength by its stickiness. Normal trousers were not suitable for such a task! Translated from German, lederhosen were popular in Bavaria and Austria where they were regarded as heavy duty, durable work trousers, but nowadays they are usually worn just for special occasions such as beer festivals!

#### Jim Wards' visit to the Cambridge Beer Festival 2019

The Cambridge Beer Festival is in its 46th year, which makes it one of the longest running CAMRA Beer Festivals in the country. It is held in a series of linked marguees on Jesus Green. It is a large festival, equal to eight Burton or two Derby Roundhouse festivals. Rather than aiming for a large number of different beers, 200 are featured with sufficient of each to last throughout the six festival days (Monday to Saturday, 20th-25th May). A notable feature was separate entrances for paying customers and CAMRA members, who enjoyed free entry at all times. There was no queue at the members' entrance whereas there could be a 200-yard queue for non-members, a positive inducement to join the organisation. The festival closed for two hours between the lunch and evening sessions to allow bars to be restocked. There is a large open area for the drinkers and a more limited covered area. In fine weather the capacity of each session is 5000. This reduces to 3000 if it is raining! Ten caterers are featured offering a wide range of food, including crisps (Pipers) and cheese. Stalls offering glass engraving, T-shirts and CAMRA membership were also present.

This year the weather was superb throughout which made the relative lack of seating irrelevant as the grass was dry. Picnics with beer were very much in evidence.

The festival celebrated the 50th anniversary of the moon landing, and many beers had names relevant to the event. The glass logo depicted a surprised space suited astronaut, glass in hand, looking at the weightless beer complete with head escaping from the glass. Needless to say, there was no explanation of how real ale could reach the moon or how it could be dispensed by hand pull!

Beer from most of the twenty Cambridgeshire breweries was available. Norwich and London were each well represented, and the rest gave a reasonable representation of the regions of the UK. Two Derby breweries, Falstaff and Leatherbritches, each had two beers available. In addition, there were four brewery bars, a keykeg, cider, perry, mead, wine (all local English) bars and bottled beers.

Beer quality was good, and all beer styles could be sampled. The ABV range was on the high side. The overall impression was predominantly of young people enjoying the event and drinking responsibly. The organisation was superb, the volunteers enthusiastic and helpful.

Music was not a feature, and conversation ruled. The only exception was Saturday afternoon when entertainment was provided by the Waterbeach Brass Band who played in a corner of the Green to an appreciative audience.

The post-festival press statement by the Organiser stated "45,000 people counted in, 110,700 pints consumed, 2,200 bottles of wine emptied and 750kg cheese sold." The festival charity (Arthur Rank Hospice Charity) received £25,000 in donations.

#### **CAMRA Social at the Boot Brewery, Repton**

A Burton & South Derbyshire Branch social event took place on Thursday 12th September with Derby Branch members also invited as the Boot Brewery is in their area. A most enjoyable evening was had by all. A brewery tour and talk took place, hosted by Jon Archer, the Head Brewer (centre below).



Located at the southern edge of Derbyshire, Boot Beer operates a 10BBL brewery just behind the Boot Inn, Repton, four miles north-east of Burton. The Boot Inn underwent a major refurbishment in 2014, and shortly afterwards in February 2015 the brewery was born in a little shed at the rear of the pub...there was no room in the Inn! The Boot Inn has sister pubs, The Dragon at Willington and Harpurs of Melbourne.

Jon Archer spent 33 years in IT before hopping, turning his passion for brewing into his profession. He hired James Bevan as an apprentice brewer who, after two years of learning the craft from Jon, has now moved on to secure a position at Thornbridge Brewery, Bakewell. Jon, and everyone at the Boot wish him every success in his new role.

Boot Beer has produced nearly 30 beers to date, featuring a mix of traditional and innovative cask beers. These include some natural and flavoursome unfined and unfiltered keg beers such as Papillon, a lemon cardamom witbier at 4.2% and their own helles lager, Valhalla, at 4.5%. 2018 was a great year for Boot Brewery, receiving national recognition with its Boot Beast, 6.7%, winning CAMRA's Great British Winter Beer Festival - Silver Champion – Strong Ale & Barley Wine. Jon's looking forward to the winter festival over in Birmingham next year.

Jon is always pushing the boundary for craft beer and recently landed Take It Easy, an IPA table beer at just 2.5%. Jon says, "There is a shift in the market now. Many of my customers are drivers or are taking their personal well-being seriously, and are looking for a really low ABV that tastes great, so I thought I'd give them a big taste with low ABV and do what I can to retain the body and flavour more characteristic of bigger ABV beers. It's a tricky beer to brew but that's what I love about the job. Careful brewing practice, the right mash temperatures and good recipe choices are critical to ensuring that a low ABV beer still tastes great."

Business is booming and Boot Beer is planning to move the brewery to new premises just down the road. We'll share more information soon, but they hope to be in before the end of December 2019.



Photo: Hopsmell

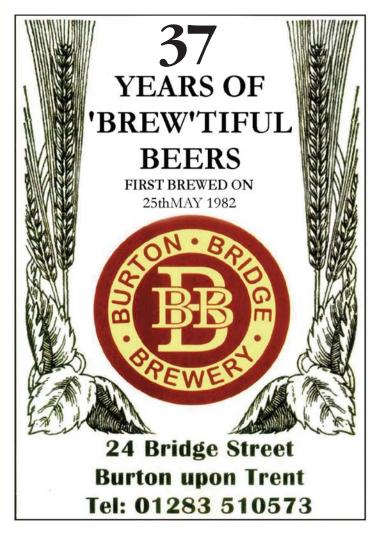


Photo: Dismantle Mashtun

#### **Branch Meetings**

**Tuesday 5th November,** Branch meetings at the Uxbridge Arms, Burton: Committee meeting 7.30pm, Branch meeting 8pm.

**Wednesday 4th December,** Branch meetings at the Bulls Head, Rosliston: Committee meeting 7.30pm, Branch meeting 8pm.





### TopBeer - Leeds Special

TopBeer took a ride out to Leeds at the end of June to appreciate the sort of pubs in which Leeds fans have drowned their sorrows since the Derby play-off clash. We decided to travel there by train and, with the help of the ticket office staff, managed to get the return fare down to £18.70 based on sharing a Derbyshire Wayfarer plus a Sheffield-Leeds return. The best train to catch for the opening times in Leeds was the 09:45.

On arrival at Leeds the first challenge was getting off the station, which was undergoing building work and was somewhat disorientating. Heading straight ahead past the ticket barriers and across New Station St.,



Serious beer discussions at the Head of Steam

we descended the stairs to Bishopgate and found ourselves opposite the at the impressive Scarborough Hotel, with its stucco frontage advertising Ind Coope Burton Ales. Just around the corner from here is the **Head** of Steam which is rather unusual in having a six-sided island bar with a spiral of beer bottles ascending above it to the double height ceiling. The pub is broken into smaller drinking areas, many of which are decorated with large murals on a steam power theme. Although a Camerons house the nine hand pumps offer beers from a selection of local Yorkshire breweries. As it was early doors and a long day we opted for the Camerons Sanctuary which was a pleasantly flavoursome Pale Ale of 3.8%. The bar man was very knowledgeable on all beer matters and also offered us suggestions of further places to visit.

Now in the mood for more, we headed forth with our own "head of steam" to the Turk's Head Yard, which is a mission to find, requiring a keen eye to spot the stone arched portal that leads to another world. The narrow yard within is a charming retreat from the bustle of Saturday shoppers, it leads to two venues; the Turk's Head catering for the trendy crowd and **Whitelock's Ale House** for the more discerning client. And for us in Whitelock's, an array of eleven, largely



Whitelock's - brassy but classy

Yorkshire, hand pulled beers. Again, with consideration for the time of day we opted for a Southsayer Cascade Pale from Turning Point, unfined and unfiltered, and just 4%, a delightful beer that offersflavours of lemongrass on the tongueand sweetswede as an aftertaste. Whitelock's is reportedly the oldest pub in Leeds and could be considered the jewel in the crown; cut-glass mirrored walls, stained-glass windows, tiled bar front, copper topped tables, polished wooden floors and leather seats. Itnonchalantly passes off gaudy as classy.



Real ales, craft beers and ciders galore at Foleys Tap House

And as if by magic....we reappeared into the Saturday melee for the short walk to Foley's **Tap House.** Located in a grandiose grade II listed building opposite the even grander grade I Town Hall, the interior is a considered conversion of the lavish ex-insurance offices. It retains some of its former grandeur including original features such as the cast iron balustrades on the stairways and mezzanine. This Black Sheep pub had nine hand pulled beers, again the theme very much on northern beers and more impressively, a range of nineteen ciders that adorn the bar back. We opted for Bad Seed's Step-Up American Pale Ale at 4.4%, another unfined and unfiltered beer. Although surprisingly clear it carried a punch more synonymous with an IPA. The barman was only too happy to talk about beers, brewers and beer styles, sharing a few samples with us including the barrel aged 14.5% Imperial Stout from Dugges that had the silkiness of single cream but was packed with a cornucopia of rich dark flavours.

**Underground Assembly** was the venue for lunch. No point looking for a traditional pub front as this is accessed down a flight of steps



Food stalls at the Underground Assembly

from Great George St. In the basement that is stripped back to brick walls and flag floorare six street food vendors (including the current European Champion). As for the serious stuff, no less than fifty craft beers to choose from, so it would have been rude not to try one... ok, three. A couple of light ales from Vocation were followed by Scaldy Porter 5.5% from Whiplash, which was the best of the three by far having dark fruits and cinnamon on the nose followed by liquorice on the tongue.

Next was the first of two planned brewery visits, **North Brewing Co** located in the corner of a non-descript industrial estate.



North Brewing Co courtyard

However, on a sunny Saturday afternoon the place was a buzz with beer aficionados milling in and out of the brewery and amongst the street food vans. A range of North Brewing craft beers are on offer including Sputnik and Pinata which were sampled, the former being a slightly hazy easy drinking 5% pale and Pinata capturing the flavours of a freshly squeezed breakfast juice but at 4.5% not to be imbibed before noon. An interesting thought here is that you buy your pint inside the brewery – the equivalent of buying a pint of milk from the milking shed; fresh!

At this point we started the trek back towards the centre calling in at the poetically named **Crowd of Favours** with eight hand pulled beers on offer, largely from Leeds Brewery. The front of the pub is the amalgamation of two or three old shop fronts with the bar front decked out like a book shop. The



An oasis of calm in the Crowd of Favours

interior is furnished with a mix of junk and old furniture and there is basement area stuffed with sofas. We tried two beers here; Solstice from Raw,a 3.5% light Summer Ale with honeyed undertones and Midnight Bell, a premium dark ale at 4.8% with hints of sweet chocolate and spice.



The Packed Palace

Moving on to the **Palace** which is situated in a quarter of the city packed with narrow cobbled streets and old brick warehouses. This was a much busier pub with drinkers spilling out onto the front terrace, in the shadow of Leeds Minster. There are six hand pulled beers on offer here leaning heavily towards the nationals. It was nice to find Tetley on draught which didn't disappoint with a satisfying aftertaste of runny honey. Also tried was a fruity blonde from Brew York



Northern Monk's airey tap room

called Turtle Peach, lots of peach, no turtle! The Palace also specialises in offering a broad range of craft beers and ciders.

Moving on across the river, the main attraction was now the second brewery, **Northern Monk**, justifiably a popular site with sixteen beers to choose from. The bar is located on the floor above the brewery in a former flax mill that affords views on both sides of post–industrial Leeds. The opportunity was taken to sample three of the beers available, Small IPA 3.3%, Modern Pale 5.4% and the delightful Mocha Porter 5.2% which was bursting with the flavours imbued by the coffee beans added to the brew.

The last scheduled call of the day was the **Hop**, set in a half dozen of the cavernous arches under the station. Run by Ossett, the ten hand pumps here were split between their brews and local breweries including White Rat from Rat Brewery, a 4% hoppy American Pale Ale with aromatic resinous tones. The cool dark arches were a welcome contrast to the glare of a summer's day each bedecked with an eclectic mix of bric-a-brac, beer-mania and local artefacts. Back in the sunshine there is also a vast concourse that overlooks the historic Leeds-Liverpool canal and is framed by two modern skyscrapers.



Cool arches in the Hop

To go full-circle we finished off with a meal at **Bundobust** Indian restaurant (as recommended by the barman in the Head of Steam opposite). Two real ales,including North Brewing's 4.1% Pale, and eight craft ales were on offer.



The bar at Bundobust

After this we departed on the 19:11 back to Derby, pleasantly satisfied with the standard of the real ale, cider and craft beer venues available in Leeds. We had more than enough recommended venues left over to justify another visit. Congratulations to everyone associated with Leeds CAMRA for the invaluable information on WhatPub.



North Brewings brewery tap







PS it's very good ale!

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#### Matlock and Dales CAMRA Branch

Contact mad.camra@live.co.uk



#### **MATLOCK SLALOM**

On a sunny day in late August a few intrepid Matlock & Dales CAMRA members set out on a bold quest to visit all the pubs in Matlock Town. Our motive was to introduce ourselves to the landlords and ensure that their entry in "What Pub" was up-to-date. We delivered the Derby Drinker and other CAMRA material.

Of course our visit was not complete without tasting the beers! Leaving the holiday razzmatazz behind, some of us had to walk up the very steep hill while others had a level stroll from home. We met up in the highest pub. We called it a slalom as we zigzagged our way down the hill as skiers on the snow slopes (perhaps not as gracefully).

#### **Duke of Wellington**

This was our first call and not a pub that we usually visit as it specialises in meals. However we had a warm welcome and a comfortable spot to sit and enjoy our beer. I was surprised to find a Timothy Taylor Landlord here. We all enjoyed our stay.

#### **Thorn Tree**

This is our Pub of the Year and familiar to us. Again, we had a warm welcome and I always pause to admire the spectacular view. A selection of ales meant we all found something to suit our taste.

#### Sycamore Inn

This pub has been closed for a long while, opening again fairly recently. We were able to correct the entry in What Pub. The imposing fireplace and oldly world feel with a modern twist made this a comfortable spot to enjoy some good beer.

#### **Farmacy**

Formally Stanley's, this is now the Aldwark Artisan Ales Brewery tap (the ale being brewed on a farm by a farmer pharmacist!). We met one of the brewers and enjoyed their own brew.

#### Newsroom

This was formally Armitts' newspaper shop & beer off. As always, we received an enthusiastic welcome, with plenty of beers and bottles increasing the choice.

#### Designate at the Gate

The Gate was sadly not open, so we began our decent. Our numbers were increasing as more people joined us.

#### **Red Lion**

This is another brew pub, but it only supplies beer for itself so it was the only place to taste and enjoy Moot Oak beer.

We all agreed that we had visited some brilliant pubs but having reached level ground it was time to go our respective ways. No doubt we will be back to visit the rest of Matlock's pubs.

#### **Angie Corby**

#### Socials

Friday 27th December, Twixmas Tour, Derby January 2020, possible Belper Tour Please check website, Facebook or Twitter for more information

#### **MAD Branch Diary**

**Branch Meetings** 

Thursday 14th November, Matlock Bath Thursday 9th January, Matlock Tuesday 3rd March, Wirksworth All 8pm





### 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.

### LocAle MATLOCK & DALES CAMRA

Devonshire Arms

Beeley
Druids

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 Farmacy Matlock Twenty Ten Matlock Matlock Bath Midland **Fishpond** Matlock Bath

Nelson Arms Middleton by Wirksworth

Bowling Green Winster
Feather Star Alehouse Wirksworth
Royal Oak Wirksworth

### TopBeer- The Bottle and Can Review



The beers in this edition are an eclectic mix including a couple with New Zealand connections, a fruit infused special, and a summer holiday beer that was too good to miss out. All the beers were bought and tasted before the realisation dawned that this late summer session will be circulated at the beginning of winter. We can only hope these beers remind the reader of sunnier times.

TopBeer@TopBeer5



Mango Pale 5.1%, Mondo (Battersea) from Shiny Tap at £4.04 per 440ml This unfiltered, unpasteurised beer was conditioned on a bed of mangos, passion fruit and bananas, so don't be surprised to be told that it smells like a tropical fruit smoothie. Your nose will believe that it is freshly

squeezed juice and its thick

creamy body and ephemeral head belies the fact that it contains any alcohol (Don't leave it where curious children might be tempted to have a good slurp). Even on the tongue, the alcohol is masked by fruity flavours that are dominated by the sliced unripe mango. This drink is dry and faintly sour, but overall it is a pleasant easy-drinking beer that leaves the mouth with an aftertaste of zesty grapefruit. An ideal accompaniment for barbecued foods, but don't wait until next summer to try it out.



Brenin Enlli Chwerw 4%, Cwrw Llyn (Nefyn, Cymru) from Vinomondo, Conwy at £2.95 per XXXX ml Another fine beer from the ever-expanding North Wales beer scene, this is a classic bitter (chwerw) that greets the nose with the sweet malty aromas of treacle and toffee. As you imbibe the deep amber liquid, it transforms into the sweet caramel and more earthy flavours of

bran flakes and crusty tiger bread straight out of the oven. It is a beer that keeps on pleasing down to the bottom of the glass and leaves you with the agreeable aftertaste of Thornton's Special Toffee.



Extra Pale Ale 4.9%, Cassels & Sons (Christchurch, NZ) from Maison du Biere at £2.82 per 328ml

Whilst New Zealand hops are much coveted at the moment it is rare to see a beer from this part of the world, so we could not resist having a bang on this one, and it did not disappoint...
On first encounter with this

medium amber-coloured ale your nose is filled with a cornucopia of smells. There are root vegetable and fresh herbs, a bit like a bag of veggie crisps, and what could only be described as rusty iron - as you might experience when wire brushing an old wrought iron gate. On the tongue the ale is carried forward with the right balance of fizz, enough to excite the senses but not too much to block out the flavours that follow. Slightly sweet, it is infused with more bitter garden herbs such as coriander and sage, yet tempered by the smoothness of hard alpine cheeses such as Emmenthal. As it rolls off the back of the tongue you are left with a bitterness, somewhat like orange pips, which melts away leaving an enduring beefy, steaky taste. There is a lot going on here without resorting to the punchy exotic fruit flavours associated with NZ hops.



Moa NZ Pale 3.9%, Shiny Brewery (Derby) from Shiny Tap at £3.10 per 500ml

Like the Cassels & Sons ale, this is not mainstream NZ. The flavours are bold but not tropical. Pear drops take centre stage, supported by the slightly dry savoury flavours of celery hearts. Even the aromas are more subdued. Yes, it is citrusy, but more like the scents

that waft in from a lemon grove on the evening air, mingled with the faint whiff of yeasty fresh bread rising off the dough-like head. The aftertaste that follows is a tempered version of the main event with a smooth mouthfeel, once the overpowering fizziness has faded away.



Wilmot Arms, Chaddesden



30p off a pint,

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 http://www.derby.camra.org.uk/discountscheme/ and while there you will also be able to look at the latest list of pubs serving a Local Ale http://www.derby.camra.org.uk/locALE/.

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 your details do appear and are wrong please contact us with the correct details.

Crown & Arrows, Allenton 25p off a pint All ales £2.50 a pint Victory Club, Allenton Markeaton, Allestree 20p off a pint 20p off a pint Red Cow, Allestree Woodlands, Allestree 10% off a pint The Lodge, Alvaston 10% 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 20p off a pint, 10p off a half Exeter Arms, Derby Five Lamps, Derby 20p off a pint Flowerpot, Derby 20p off a pint Furnace, Derby 20p off a pint

Last Post, Derby 20p off a pint, 10p off a half Lord Nelson, Derby 20p off a pint, 10p off a half

Old Bell, Derby 40p off a pint, 20p off a half

Old Silk Mill, Derby 10% off a pint

Portside Tavern, Derby £3 a pint

Seven Stars, Derby 20p off a pint

Smithfield, Derby 10p off a pint, 5p off a half

Half Moon, Littleover 10% off a pint

Hollybrook, Littleover 20p off a pint

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Nags Head, Mickleover 10% off a pint

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## Perby rinker



### **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** 

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Additional contributors:

John Arguile, Angie Corby, Paul Gibson, Chris Freer, John Griffin, Mark Grist, Nora Harper, Theo Hollier, Heather Knibbs, Greg Maskalick, Trevor Spencer, Gareth Stead

Additional photographs:
Dave Etheridge, Paul Gibson, Mick Golds,
John Griffin, Theo Hollier, Heather Knibbs,
Greg Maskalick, Joyce Sawford,
Trevor Spencer, Gareth Stead,
Jane Wallis, Tim Williams.

