

PEEL ALE

Dronfield & District CAMRA

Issue No.1 : Summer 2016



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FROM THE EDITOR



A warm welcome to the very first edition of **Peel Ale**: Dronfield & District CAMRA's own quarterly magazine.

Shortly after gaining full branch status in January 2016, we began thinking about launching our own free magazine covering beer, breweries, events and occasions within our area. Peel Ale (named in homage to Dronfield's iconic Peel Monument) will be produced on a quarterly basis with a circulation of 2,500 and will be distributed in all real ale outlets in our area as well as many others in adjoining towns and cities to encourage 'beer tourists' to visit the Dronfield area. It will also be available via the Dronfield & District CAMRA website:

www.dronfieldcamra.org.uk

ADVERTISING IN PEEL ALE

Advertising rates per issue are:

Half page advert: £50

Full page advert: £100

Back page advert: £125

To book your advertising space, please contact Roger Hepworth advertising@dronfieldcamra.org.uk

Peel Ale is published 4 times per year. 2,500 copies are distributed to outlets in Dronfield & District plus selected real ale outlets in Sheffield, Chesterfield and beyond.

It has been said that branch magazines are the local face of CAMRA and one of our main campaigning tools. Each quarter, Peel Ale will showcase all the latest pub, club, brewery and beer festival news and offer details of our Pub of the Season and Pub of the Year awards. We also expect to include: features on local pubs, details of forthcoming local and national campaigns and events, historical pub features, reports and pictures from branch socials, news of future events and real ale reviews. Crucially, we hope that local pubs and breweries will support the magazine through advertising.

We are excited about being able to produce the first issue of Peel Ale and are certain it will bring benefits not only to CAMRA but also to the pubs, clubs and breweries that make our area such a great place to enjoy a pint.

We hope that you will find this first issue an interesting read.

Cheers!

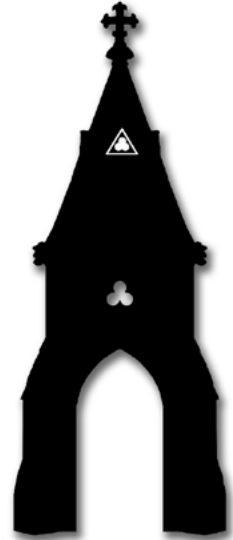
Pat Hancock - Editor

Artwork must be supplied in high resolution PDF, TIFF or JPEG file formats, please.

Note: we are unable to accept artwork supplied in Microsoft Word, Publisher or Powerpoint.

Please contact us to discuss any artwork advice.

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Opinions expressed are those of the author and may not represent those of CAMRA, the local branch or editor. Peel Ale is © CAMRA Ltd.

*For legal reasons a full name and address must be provided with all contributions.

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ISSUE 2 COPY DEADLINE

Any submissions for the next issue of Peel Ale must be received by 1st October.

WHY PEEL ALE?



We have decided to name our magazine after what is surely the most well known landmark in our area, the Peel Monument. Located at the entrance to the Civic Centre, the Peel Monument commemorates the repeal of the Corn Laws by Sir Robert Peel in 1846.

So who was Sir Robert Peel? Also, what were the Corn Laws, why were they repealed, and why was this so noteworthy that a monument was erected in Dronfield to commemorate this?

Sir Robert Peel born in 1788, the son of a wealthy cotton mill owner. He entered Parliament in 1809 as a Tory and soon rose through the ranks at Westminster, first as under-secretary for war and colonies, then as Chief Secretary for Ireland, where he gained the nickname of "Orange Peel" due to his support for the Ulster cause.

In 1822 he became Home Secretary where he is remembered for creating the

Metropolitan Police. To this day policemen are known as "Bobbies" or "Peelers" after Sir Robert Peel.

By 1830 the Tory government of which Sir Robert Peel was a part had become very unpopular and they lost power to the Whigs, lead by Earl Grey (who is mostly associated with a blend of tea these days). The new government's main aim was to reform the House of Commons, which they proceeded to do with the Great Reform Act of 1832, which granted Parliamentary seats to the cities that had sprung up during the Industrial Revolution, and removed seats from "rotten boroughs" such as Old Sarum with very few voters, which were dominated by wealthy patrons. In addition to this, the right to vote was extended to a sizable portion of the merchant class.

Sir Robert Peel opposed the Great Reform Act in Parliament, but in his "Tamworth Manifesto" of 1834 he accepted the act as *"a final and irrevocable settlement of a great constitutional question"*. The Tamworth Manifesto is widely credited by historians as having laid down the principles upon which the modern British Conservative Party is based. Sir Robert Peel was appointed Prime Minister by King William IV in 1834 after the dismissal of the Whig Government of Earl Grey, but as the Conservative Party remained a minority in the House of Commons he resigned in 1835.

In 1841 Sir Robert Peel again formed a Conservative



Administration. During his tenure as Prime Minister significant legislation was introduced such as the Mines Act of 1842, which forbade the employment of women and children underground and the Factory Act of 1844, which limited working hours for women and children in factories. However, the government of Sir Robert Peel is most well known for the controversy over the Corn Laws.

The Corn Laws were introduced in 1815 in order to protect British Farmers from cheap imported grain and so keep the price of corn artificially high. This benefitted the nobility and other large landowners who owned the majority of profitable land. Not only did landowners have a vested interest in keeping the corn laws in force, but the right to vote was not universal and depended more on land ownership. This meant that members of Parliament prior to 1832 had little interest in repealing the Corn Laws.



However, the artificially high corn prices meant that the working classes had to spend the majority of their income on corn just to survive. Furthermore, as they had no income left over for other purchases they could not afford manufactured goods. So manufacturers also suffered and were unable to hire more workers.

The activities of the Anti-Corn-Law League (ACLL), which was winning support by registering voters and standing candidates in by-elections put pressure on the government, and finally the beginning of the Irish potato famine in 1845 pushed

Sir Robert Peel into action. In 1846 he introduced proposals to modify the existing corn laws. Following two speeches in Parliament in January 1846 he was faced with the defection of about two thirds of his party and a bitter argument about his personal leadership. The repeal of the corn laws was passed in May 1846 with the support of the Whigs. However, with the Conservative party in uproar he could not survive as Prime Minister much longer and resigned after a defeat in Parliament over a separate issue. The Whigs then returned to office and Sir Robert Peel became a backbench MP and leader of the "Peelite" faction in Parliament, which included two future Prime Ministers, Lord Aberdeen and W.E. Gladstone.

In 1850 Sir Robert Peel was thrown from his horse while riding on Constitution Hill in London and died three days later from injuries sustained in this accident.

Many of the workers and families living in Dronfield at



this time greatly benefitted from the repeal of the Corn Laws, which made staple foods like bread much more affordable. As such, the Peel Monument was constructed in 1854 from Millstone Grit as a mark of Dronfield's gratitude for cheap grain. As a Grade II listed monument it still stands resplendent as the town's most notable monument to this day as a tribute to a hugely influential politician and an important piece of legislation that improved the lives of many people during the Victorian era.

Thomas Sturgess

BRANCH DIARY

BRANCH MEETINGS:

13th September: Hyde Park Inn, Hilltop, Dronfield.

11th October: The Inn at Troway.

Branch meetings commence at 8pm and all are welcome to attend.

BRANCH SOCIALS:

12th - 14th August: Pioneer Club Beer Festival. Organised by Drone Valley Brewery and showcasing beers from the S18 area.

20th August: Pub crawl along the No.43 bus route to Sheffield with plans to take in the Sentinel Brewery, Beer Engine, Railway, etc. Meeting at the Coach & Horses, Dronfield at 5:30pm.

10th September: Saltaire Brewery Beer Festival.

11:02 train from Dronfield railway station to Shipley. The annual pilgrimage to this most excellent of independent beer festivals and mini pub crawl around Leeds station on the way home.



DRONE VALLEY BREWERY OPENING



Saturday 16th April marked the official launch of Drone Valley Brewery which began brewing in Unstone earlier this year.

Drone Valley Brewery describes itself as a Community Benefit Society and is made up of members with an interest in brewing and enjoying beer. It differs from other companies in that it returns its profits to help local causes and doesn't seek to serve its investors. For a one off investment of £10 a member receives a £1 member share, the opportunity to help decide how the brewery operates and

pop down to the brewery to assist with the brewing itself.

If I remember correctly, the first DVB beer that I sampled was in the Coach and Horses at the 2015 Three Valleys festival. Since then, the beers have been available in several pubs in our area such including the Three Tuns, Miner's Arms at Hundall and Dronfield Pioneer Club.

Admission to the official launch was limited to shareholders and members although non-members were able to sign up on the night for £10. Natascha Engel, the serving MP for North East Derbyshire found time in her busy schedule to officially declare the brewery open and to pull the first pint of the night.

A temporary bar was erected in the brewery building serving half a dozen Drone Valley beers which bear the names of local significance such as Dronny Bottom Bitter, Fanshawe Blonde



and Gosforth Gold. Each of the six beers I tried were enjoyable with my favourite being Coal Aston Porter.

All indications were that the launch night was a great success. In addition to the fine ales on offer, there was also an excellent buffet and entertainment courtesy of Blind



Badger who it is reported are all members of Drone Valley Brewery. I can speak on behalf of several Dronfield CAMRA members in attendance when I say we thoroughly enjoyed ourselves and we wish Drone Valley every success as it enters its second year.



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 info@thepioneerclub.co.uk



f @PioneerClub_S18 t @PioneerClub_S18

BREWERY NEWS



Hopjacker is a progressive new microbrewery based at The Dronfield Arms, producing modern, hop forward ales and specialist beers to meet the demands of discerning drinkers. We've been producing beer for almost a year now and in addition to our core range of six beers, have made numerous specials, one offs and collaborations, working with breweries such as Raw, Steel City, Neepsend and North Riding to craft beers that we love, and that we hope you will love too.

Our latest collaboration, a 4.1% Session IPA brewed with Stuart from North Riding and heavily hopped with Comet, Cascade and Chinook hops has been well received around the Sheffield area and demand is such that we are brewing it again soon. Look out for it in good pubs near you!

We're also very proud of our newest IPA, Almighty Zeus, which, as the name suggests is heavily hopped with Zeus hops, and at 7.2% is definitely pretty mighty! Orange notes on the nose lead into a heady, piney flavour with a slight spiciness to the finish. Dry hopped three times to give a stunningly full flavour, this is not a beer for the faint hearted!

In the near future we hope to expand into bottling beer as well to open new markets, so you can expect to see our wares in specialist bottle shops around the Chesterfield and Sheffield areas before too long. Watch this space!"

Edd Entwistle
Head Brewer



It is just over a year since Drone Valley Brewery was registered as a Community Benefit Society with the FCA. The most recent members meeting was an opportunity to review the progress that has been made. The Society initially had just 50 members who each paid £10 to fund legal fees. The Society stated the following as the Vision:

- To run a brewery owned and managed by the local community (of the S18 postcode area) that supplies traditional beers to local outlets.
- To support local good causes by donating a portion of our profits to them.
- To use the brewery business to support local people by way of improving career prospects with skills training, work experience and employment opportunities.

It has come a long way. In July 2015, the Management Committee was elected to take things forward, brewing kit

was acquired and membership numbers increased. There was one thing missing however.... premises! Then, after months of searching they happened upon a recently vacated unit in Unstone, and in November refurbishment work began. Soon after, the share offer was released and volunteers began turning an asbestos-clad, dilapidated shell into the beginnings of the brewery.

Jez Horton (Chair) says "It's amazing what has been achieved. We couldn't have done it without the help of so many volunteers who built, painted, laid floors, dug out drains, ran promotions etc. The landlord has been very generous too. Added to the skilled and unskilled help, local contractors donated equipment and services, notably the lighting, welding, the control panel and electrics. By January there were over 100 Members".

By March 2016, HMRC had issued a licence and within days the first brews were being mashed in. The official launch evening took place in April and was a glorious night with Natascha Engel MP doing the honours (and serving behind the bar). To complement the event, one of the committee slipped into the River Drone!

So, where is it now against the Vision?

At time of going to press 9 different brews have been produced and sold to 30 outlets. All carry locally inspired names: Fanshawe Blonde, Drone Valley IPA, Four Acres, Gosforth Gold, Dronny Bottom Bitter, Coal

Aston Porter, Stubble Stout, Special Peel Ale (aka Enigma) and Dronfield Best. In total there have been 25 gyles, totalling nearly 400 casks, or 3600 gallons. All brewed by volunteers.

Drone Valley Brewery has also set up mobile bars for several events (weddings, Three Valleys) and a Drone Valley bar will be supplied for the Dronfest Music Festival on Saturday 6th August.

There are now approaching 250 Members all of whom own a share in the brewery. More are welcome. Most especially welcome are active members to add to our bank of volunteers. Just a couple of hours can be rewarding.

It was hoped that the brewery would break event at the end of the first year but it is now expected that some profits will be able to be passed back into the community. In the next year it plans to make active the third vision statement and broaden community involvement, offering work experience, placements and career development opportunities.

Next on the list? Bottling!

All enquiries to info@dronevalleybrewery.com. Check us out on Facebook or visit our webpage: www.dronevalleybrewery.com

Publicans can call Jez on **077942 77091** or email beersales@dronevalleybrewery.com

BARLOW BREWERY

The brewery was set up in 2009 in converted farm buildings at the far end of the Derbyshire village of Barlow. The first beer brewed was a 3.8% traditional bitter named Heath Robinson in recognition of the improvised brewing equipment. The brewery was expanded in 2014 and now brews a handful of ales including Betty's Blonde, Beyond The Pale, Three Valleys IPA and the heavyweight Imperial Russian Stout, Anastasia. Another popular beer, Full Monty, a 6.5% barley wine was first brewed for the Chesterfield beer festival in 2011.

Barlow beers are available in pubs in Derbyshire and South Yorkshire including the Hare and Hounds in Barlow village and the brewery's own pub, The Tap House on Chatsworth Road, Chesterfield which began trading early in early 2014.

As usual, Barlow Brewery will have an event at this year's Barlow Carnival on 20th August.



Most people's introduction to Dick Shepley's legendary Woodthorpe Hall cider is normally at one of the many locally occurring beer festivals.

However, it is now available to drink at home in bottles but only from a very select few outlets. Fortunately, one of these is the Beer Stop in Dronfield (the other 2 are at Eyam Hall Craft Centre and the Bier Huis in Ossett.)

In addition to the standard ciders; the classic Owd Barker and Ruby Soozie, a new lower strength (6.8%ABV) drink is now available - Spinning Jenny.

Due to their small batch production runs they are sure to be very popular.



Check out [GingRealAleTrail's](#) YouTube channel for a review of all these ciders!

The Peel Ale production team welcomes any articles, letters and suggestions for future publication.

Submissions for the next issue of Peel Ale must be received by 1st October.

PUB NEWS

True North Brew Co's are completing an extensive refurbishment of the **Blue Stoops** in Dronfield including a function room and beer garden. The renovation will also include an extension to the existing buildings and well as a conversion to the old barn and the establishment of a distillery.

Work at the **Peacock at Barlow** (pictured) continues with September 2016 the intended opening date. The pub has until recently been known as the Old Pump but will now revert to its original name. Quality food and accommodation and promised and real ales will also be available. A micro-brewery and an additional four bedrooms should be completed by Christmas.

The Dronfield Arms will be hosting its second annual August bank holiday beerfest with live music in the evening, children's entertainment throughout the day, food from Proove Pizza as



well as beers from in-house brewery, Hopjacker.

The Jolly Farmer at Dronfield Woodhouse will once again be participating in Macmillan's World's Biggest Coffee Morning. Proceeds going to Chesterfield Cancer Centre. It will take place on Saturday 24th September between 10am – 1pm.

Planning permission has been refused by the council to demolish the **Hearty Oak** at

Dronfield Woodhouse and build eight houses. That number is considered unacceptable. However, a previous revision to the scheme had seen the plans reduced to build six houses.

The former **Horns Inn** at Holmesfield has been gutted with redundant outbuildings demolished in readiness for its conversion to a private dwelling and new build houses on the former car park and bus terminus.

LOST PUBS OF DRONFIELD

THE CASTLE INN



Located on Dronfield Bottom opposite Henry Fanshawe School, the frontage of the Castle Inn (reputedly a former brewhouse) was demolished in 1934 as part of much needed road widening works. Owned by Thomas Berry & Co. brewery of Sheffield, it had reportedly been unoccupied for several years prior to these works.

The rear of the old building was retained and now houses a delicatessen and a barber's shop.

Nick Wheat

BEER FESTIVAL NEWS

'The Best of S18'

The Pioneer Club on Stonelow Road are teaming up with Drone Valley Brewery to host a three day 'Best of S18' beer festival between Friday 12th and Sunday 14th August.

The event will feature live music from local bands. On Friday

evening, The Coachmen will take the stage ahead of their tour of Scotland whilst Saturday night will feature Scuppered.

Drone Valley Brewery will be in charge of the beer and will be serving their full roster of ales alongside others other local guest breweries. Beers will be available at typical Pioneer Club

prices which are amongst the cheapest in the area

For more information check out the events page at www.thepioneerclub.co.uk or '@PioneerClubS18' on Facebook.

DINING OUT TRAVELLERS' REST AT APPERKNOWLE

We hope that this will become a regular feature in this magazine, highlighting some of the first rate catering establishments in our area. This Issue:

The Travellers' Rest, Apperknowle. Wednesday Bistro. £24.95 (Two Sharing - Meze Platter).



There were five of us. Ruth and I, our granddaughter Lily, her boyfriend Jack and Uncle Pete who had travelled from Scotland by train in order to escort Lily to her other grandfather's eightieth birthday.

The Wednesday (Only) Bistro at the Travellers' Rest is a relatively new innovation and it was a first time experience for us all. We ordered a selection of the always

excellent beers on offer. Lily and I had Empire American Pale, Pete the Stancill No 7 and Ruth her usual dark ale - this time Ruby Mild from York's Rudgate Brewery (Jack was on water!)

We then settled down to enjoy. We took two of the platters between the five of us with an additional portion of Hominy Pie for Lily (vegetarian). Here's what we were confronted

with - Pork Ribs in legendary barbeque sauce; Mushrooms baked with Stilton, garlic and white wine; Griddled Paprika King Prawns; Italian style meatballs in Arrabbiata sauce; Poached Spanish Chorizo in red wine; Chicken, spinach and ricotta roulade; Braised beef in Madeira sauce; Seasoned Potato wedges; Ciabatta with extra virgin olive oil; George Stafford black pudding baked with onions and mozzarella and to top it off a generous helping of mixed salad with coleslaw.

Everything was delicious but despite filling ourselves to the limit we were unable to clear the decks. I would recommend this meal to anybody but please make sure that you are very, very hungry when you go! Please note that the bistro is on Wednesdays evenings only (6pm-9pm) and that booking is essential.

Roger Hepworth

THE BEER STOP – DRONFIELD



Changes are afoot at the Beer Stop in Dronfield. The business has been sold to Luke Shemilt as former proprietor, Matt Darken, has moved to pastures new and has set up a new business in Buxton to be run on similar lines.

Luke has been working alongside The Beer Stop for over a year, helping to put on events and

providing barbecue street food with King Brisket Time.

Throughout this time, Luke has been a customer of The Beer Stop and believes it is a fantastic facility for Dronfield, with an incredible range of beers that Matt has worked hard to set up and done an outstanding job of establishing. Now that Luke has taken over The Beer Stop, he will continue to stock the same great range of beers whilst adding new breweries from near and far that haven't previously been available including international suppliers. There will be increased seating inside and outside with more regular events taking place with King Brisket Time and other local food providers. Although not imminent, there will potentially



be a return of cask beer in the longer term if this proves sustainable, and a wide range of quality spirits will also be on the shelves. The aim is to make The Beer Stop a place where families and beer enthusiasts are welcome and to maintain and develop an excellent part of the Dronfield beer scene.

Meanwhile, Wine World will continue to operate from the top floor of the premises.



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Wednesday	11am - 7pm	Sunday	11am - 4pm
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Dronfield Wine World



@DronfieldWine

Congratulations to Dronfield CAMRA on their first issue!



We've turned over a new leaf!

We started with a dream in the 70's and brewed from 2007 for eight years at Ashover, behind the Old Poets' Corner, now we've expanded into our new brewery in Clay Cross!



Our old favourites have got a new look and maybe there's some new beers to follow, who knows... *look out for the leaf at your local!*

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PUB FEATURE

THE BARRACK AT APPERKNOWLE



On Tuesday 12th July, Dronfield & District CAMRA held its monthly branch meeting at The Barrack in Apperknowle and were made particularly welcome by the new team running the pub.

For those unfamiliar with the pub, The Barrack can be found on Barrack Lane and can be reached either from Apperknowle's High Street or from Dronfield by taking the Crow Lane turn-off in Unstone. The pub can best be described as a traditional pub with its comfortable main bar leading to a further room at the rear and a smaller room at the left which was a perfect place to hold our meeting.

Real ale is high on the agenda for the pub's new incumbents and four were available when we visited and all in good condition. Abbeydale Moonshine has been a fixture at the Barrack for quite

a few years and was available alongside another local beer, Drone Valley Bitter, a 5.0% amber beer from Rudgate brewery named Volsung (one for the Norse mythologists there) and Abbeydale's heavyweight dark beer, Black Mass which many will know weighs in at 6.66%! Perhaps a little strong for me on a school night but a good one all the same.

Aside from the beer, the new team have established quiz nights on Wednesday and Saturday evenings accompanied by a 'Chippy Supper', pate boards available daily for a pound whilst on Sundays there's free toad-in-the hole to be had until 8pm. There's karaoke on the first Sunday of every month as well as picnic blankets and toys available for families to relax on the green outside on fine weekends and Thursdays from 2pm throughout the summer holidays, a definite bonus for parents.

From our perspective it was good to see the great efforts being made to make their first pub venture a success and the enthusiasm shown by everyone involved. The Barrack is definitely a team venture with lots of people helping on a daily basis to keep things running smoothly. The previous landlord and landlady, John and Rachel have been generous in the support they've shown, covering shifts when necessary and advising on all aspects of the pub.

The team behind The Barrack tell us they're looking forward to the future and are committed to ensuring the pub remains a 'proper pub with proper people' They wish to send a big thank you to everyone who has supported them.

Pat Hancock

FURTHER AFIELD – MILD IN MAY



One sunny Saturday in May, a small contingent from Dronfield CAMRA asked our branch if we would like to accompany them on the Nottingham Mild Trail. This sounded like fun so we jumped on a train and met up in the Vat and Fiddle. The beers sampled here were Harvest Gold, Screech Owl, Black Gold and D H Lawrence - all high quality and from the adjacent Castle Rock Brewery. A steady walk was agreed from the Broadmarsh area, through Lace Market, into Hockley then back to the station in time for a tea time train.

I had already completed this area of the Mild Trail so the bar was my oyster! I began with a Screech Owl in the Vat and ordered Elsie Mo in the Canalhouse. We then utilised the escalators in the Broadmarsh Shopping Centre to get to the Keans Head in Lace Market for another Castle Rock Beer, Black Gold. A planned visit to the Cock & Hoop was aborted when it was found to be full of a large wedding party.

A busy Annie's Burger Shack was next which was also very busy so we sat downstairs where a very nice beer from Dancing Duck was consumed from a strong line up of beers including Oakham Citra, Tiny Rebel White Mild, Odyssey Pocket Nuke and Blue Monkey Deep Ruby Mild.

Nicola from Mansfield joined us here so we were four apiece. From there it was a short walk into Hockley to the Lord Roberts, a recently refurbished pub serving mainly Flipside Brewery beers. Here Flipside Farthing Mild and Franc In Stein were ordered before an even shorter walk around the corner to one of the city's many Wetherspoon's, Lloyds No 1 where more local beer was on offer in the form of Supreme Bitter and Extra Pale Ale from the Nottingham Brewery and Kelham Island Pale Rider. It was then decided to make our way back to the train station so we popped into the Cross Keys en route where a large range of Navigation beers were offered. I chose Apus, a 5.5% American IPA.

We showed our Dronfield pals to the station but we decided food was required so we called at the newly opened Pieminister restaurant on Long Row. I mention this because along with the Moo & Blue Pie (Beef and Stilton) they offered a bottle option of Blue Monkey Infinity. It wasn't until the next day whilst reading my notes that I noticed the Mild Trail for me had turned into a Locale Trail without me realising. It just goes to show the range of local beers available in Nottingham and the support given to them by both free houses and chain pubs. Well done Nottingham.

There are plans to visit Derby with the Dronfield Branch sometime in September so if you would like to join us drop a line to socialsecretary@mansfield.camra.org.uk

socials@dronfieldcamra.org.uk or check either of our websites.

Paul Edwards (Mansfield & Ashfield CAMRA)

Roger Hepworth (Dronfield & District CAMRA)

MY THREE VALLEYS (I)



We agreed on a midday start and chose the Jolly Farmer at Dronfield Woodhouse as our starting point. The Jolly Farmer despite being close to home was a venue that I had not previously visited on Three Valleys. As we approached the bar, we were pleased to see that an extended range was available in addition to the half or dozen real ales that are usually available. After much deliberation, I kicked off the day with a pint of Clearwater, a pale ale from Ossett in West Yorkshire.

From here, we quickly boarded the festival bus on Pentland Road and headed to the Derby Tup at Whittington Moor, a popular real ale hang-out for many years which was making its Three Valleys debut this year. In addition to the substantial selection on the main bar, the Derby Tup had set up a Local Ales bar in a back room featuring beers from Brampton

and RAW which my drinking companions took advantage of. My beer of choice however was Fancy Beer from Great Heck which is fast becoming one of my favourite breweries.



At this point, we veered off the Three Valleys circuit for a quick pint in the nearby Beer Parlour, now firmly established in their King Street North premises after making the short move from Sheffield Road a few years ago. After a pint of Rudgate Viking we made our way back to the festival bus stop stopping only to purchase sausage rolls and black pudding from a local sandwich shop.

After running into transport difficulties that delayed our drinking somewhat and ruled out a planned visit to the Hyde Park Inn at Hilltop, we arrived

back in Dronfield and called into the upstairs 10A bar on Church Street which we had heard were serving beers (High Force and Breakfast IPA) from recently established Sheffield brewery, Neepsend. From here we made the short journey to the Manor House where large numbers of drinkers were assembled in the rear courtyard which housed a bar serving several beers from Abbeydale including old favourites Moonshine, Deception and an 8.4% brown ale called Double Brimstone.

Our last destination was the Talbot on Stubley Lane which appeared to be doing good business thanks partly to a Peak Ales bar located at the front of the pub. Before departing Three Valleys for another year, I enjoyed pints of Chatsworth Gold and a darker beer named Noggin Filler. Once again, my Three Valleys experience was a good one and huge credit must surely go to the organizers for putting on such an event.

Pat Hancock



MY THREE VALLEYS (II)

I started off the day by taking a pleasant stroll through the Derbyshire countryside to The Miners Arms in Hundall. Inside there was a showcase of beers from Pictish Brewery, of which I chose the impressive Sorachi Ace. Outside there was a bar with beers on from breweries such as Darkstar, Raw, Saltaire and Siren Craft. Of these Raw Honey Bee was a particular favourite and the best beer I tried all day - a deliciously moreish honey beer. There was also a cider bar, live music and a food stall at which "The Dirty Burger" proved to be of particular interest to some of my friends.



The Miners Arms was the pub I spent the most time at, but from there I proceeded to the Horse and Jockey at Unstone which also had an outside bar with beers from Ashover Brewery and live music courtesy of The Watchsnatchers. The Horse and Jockey was making its Three Valleys debut this year and was one of the most pleasant



venues I visited. It was very encouraging to see a pub such as the Horse and Jockey putting on such a good show.



I had been planning to visit the Derby Tug at Whittington Moor but instead found myself on the bus going in the opposite direction to Coal Aston. Not to worry though as I found out that there was a good live act on at the Yew Tree, so that is where I headed. The beer I drank here was Robinson's "The Trooper", the beer brewed in collaboration with Iron Maiden, with the band's famous "Eddie The 'Ead'" mascot resplendent on the pump clip. However, the music was the star of the show here, and the Nutty Boys mixture of Ska, New Wave and Punk covers was the best live act I've seen to date at any Three Valleys Festival.



After this I walked down the hill to The Coach and Horses, which was very enjoyable. It was very nice to talk to some people from Lincoln CAMRA who were here for the day. Neepsend Breakfast IPA was for me, a standout beer.



After heading to The Beer Stop for the last of the brisket I moved on to the Dronfield Arms. The Dronfield Arms has consistently been one of my favourite Three Valleys venues and has become one of the most popular pubs on the day as a result. There were plenty of beers both inside and on the outside bars, plus plenty of food and live music as well.



My final stop of the day was the Three Tuns, which had a marquee outside featuring beers from Barlow Brewery. I had been hoping to make a long overdue trip to Barlow brewery itself this year but the beers at the Three Tuns were very good and made for a very nice end to an enjoyable day.

Roll on 3 Valleys 2017!

Thomas Sturgess

Our thanks to Gareth at Dronfield Digital for kindly supplying the photographs for use with these articles.

NORTH DERBYSHIRE PUB OF THE YEAR

THE MINERS ARMS - HUNDALL



Judging by local CAMRA branches for North Derbyshire CAMRA Pub Of The Year has been completed and our very own Miners Arms in Hundall has won the prestigious **North Derbyshire North Pub Of The Year award** for 2016.

Congratulations to Lauren White and all the staff at the Miners Arms for all their dedication and hard work.

CAMRA Regional Director, Carl Brett, presented the award on Friday 29th July in a party atmosphere and a great night was had by all!

The Miners Arms will now be judged against the following pubs to try and claim the regional title of East Midlands CAMRA Pub Of The Year 2016.

Derbyshire South:

Old Oak, Horsley Woodhouse
(Amber Valley Branch)

Nottinghamshire:

Beer Headz, Retford
(North Notts Branch)

Lincolnshire:

White Hart, Ludford
(Louth Branch)

Leicestershire, Rutland & Northamptonshire:

Coach & Horses, Wellingborough
(Northampton Branch)

Good luck to all the pubs!

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TANK BEER AT HOWLING HOPS



There are many new innovations being brought into the British beer scene at the present time and on a cloudy bank holiday Monday I ventured into deepest Hackney to find out more about another idea being brought over here from the continent. The UK's first dedicated tank beer bar at Howling Hops Brewery.

Howling Hops brewery is based near Hackney Wick Overground station on a small industrial estate in East London. The unit itself is very unassuming from the outside. Inside it is very spacious with long communal tables. Much of the furniture and fittings are well worn and appear to be reclaimed from elsewhere. There is BBQ food to

keep you going as well.

However, inside you are immediately drawn towards a bank of ten tanks behind the main bar, each serving a different Howling Hops beer straight from the tank. The beer is unpasteurised and unfiltered, live at the point of dispense. More to the point, as the beer has not been transferred to any other vessel the beer is as fresh as it is possible to get.

I started with the Sorachi Special edition of the Farmhouse Saison. This is a Belgian style beer, made with the much sought after Sorachi Ace hop variety from the United States. The beer was excellent, with coconut and clove flavours although it was noticeably murky, which can be attributed to the beer being unfiltered and unfinned, so there is nothing to hide or remove the sediment in the beer.

The next beer I chose to sample was the Bohemian Lager. I chose this as tank beer seems to be especially popular for lagered beers such as Pilsner Urquell. It was certainly a lot better than your average lager,



although I'm still not wholly won over to lager as a beer style, but then again that's just my personal taste. I loved the Saison, but that's a beer style that is not to everyone's taste either. There were also pale ales, darker ales, wheat beers and an IPA.

The one grumble I had was the insistence on selling beer in two thirds of a pint measures. I understand that many beers are not suited to being sold by the pint, but in those circumstances we already have the ideal measure. It's called a half! If that isn't enough, Crate Brewery is next door, and that brewery was much busier, although I personally much preferred the beer in Howling Hops.

Thomas Sturgess





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DRONFIELD CAMRA AT RAIL ALE



On Saturday 21st May, ten members of Dronfield and District CAMRA answered the call to assist at the annual Rail Ale beer festival held at the Barrow Hill Roundhouse near Staveley, Chesterfield. Billed as the most atmospheric beer festival of the year, Rail Ale is now in its fifteenth year and continues to serve up an extensive range of real ales, ciders, craft and bottled beers in a most memorable setting - the only remaining operational roundhouse engine shed in the UK no less.

Since it was first held, the festival has grown year upon year with the number of ales and ciders growing from around 60 in 2002 to over 300 this year. Held over three days, Rail Ale has steadily grown in popularity with many punters making the journey to and

from Chesterfield on the free bus service.

Our contingent were allocated to the second Great British Breweries bar which as the name might suggest featured beers from breweries located all over the UK. The Saturday afternoon session began at 12 noon and upon arrival we made our way past a long line of thirsty customers waiting to enter the venue. After a quiet 10 minutes or so, drinkers quickly began to make their way in and armed with complimentary half-pint glasses, festival programmes and beer vouchers made their way to towards us to make their first selections of the day.

On my particular section of the bar were beers dispensed either by hand pump or directly from the cask from

Lincolnshire brewer, Bateman's. Popular on the day were Salem Porter, Pilgrim Fathers IPA and Bateman's most well-known product, XXB which many will remember being CAMRA's Champion Beer of Britain back in the mid eighties. Another long established brewery, Fuller's were also showcasing their ales on our bar including their famous London Pride and a newer product, Oliver's Island which it has to be said was quite lively and it took some effort to ensure drinkers received their full half pint! Customers were also regularly tempted to try American Woman Mosaic from Warrington's 4T's brewery, Abstract Jungle's Restless Golden and the 6.0% Born In The USA from Sheffield's Blue Bee.

Business was brisk throughout the afternoon and reports soon reached us that 2016 beer glasses and vouchers had run out. The group still made time however to raise a glass at two o'clock to Dronfield CAMRA member, Tim Johnson who died earlier this year and who had worked the bar alongside us at the 2015 festival.

It was only recently that I discovered that I had attended Rail Ale since it's very first year, although this was only the second time that I had worked at the festival. Not only can I recommend Rail Ale to anyone who has not yet attended but I must also say a word in favour of working at a beer festival. I expect I'll be back in 2017 to enjoy the experience all over again on both sides of the bar.

MY TOP 10

In what we hope will become a regular Peel Ale feature, 'My Top Ten' will feature a personal selection of pubs or beers based round a particular theme. In this first edition, I have attempted the impossible and tried to come up with a definitive all-time list based on my pub visits over the last twenty-five years. Criteria for selection is entirely personal and many of my selections are accompanied by photos that I have taken whilst on my travels. I ought to say thank you to all the family and friends who have endured trips to these great pubs - I hope your memories are as good as mine.

1. Birch Hall Inn, Beck Hole, North Yorkshire.



A wonderfully old-fashioned pub of great character set in a peaceful North Yorkshire Moors hamlet about 20 minutes drive from Whitby. The pub is Grade II listed and stands next to a 19th century stone bridge over the Eller Beck. There are two bars to choose from: the "big bar" to the left, or the "little bar" to the right. The pub's website tells the story that when the current owners moved in 1981, the sole beer on offer was Younger's Tartan Keg although these days you can expect to find well kept ales from local breweries such as Black Sheep, Cropton, Moorside and Wold Top. The village once had a second pub, The Lord Nelson which was converted into a private residence in 1940. I have fond memories of my two previous visits to Beck Hole in 2001 and 2007 when we sat outside drinking as dusk descended before making our way home in complete darkness.

2. Square and Compass, Worth Matravers, Dorset.



A unique pub dating from 1776 situated in a stone built village on the Isle of Purbeck. The Square and Compass has been owned by the Newm family for over a century and is one of only a handful of pubs that has featured in every edition of CAMRA's Good Beer Guide since its inception. Beers such as Copper from Palmer's brewery in nearby Bridport and numerous ciders are served directly from the cask (there's no bar as such) and food is limited to home-made pasties and pies. The pub has two characterful rooms and even its own fossil museum! Outside seating offers views over the village toward the English Channel. The pub plays host to regular live music (sometimes played outdoors) and thrice yearly beer/cider festivals. I first visited the pub in July 1999 via public transport and was afforded a lift back to Wareham by a pair of fellow Sheffields, affording me the opportunity of a couple of extra pints.

3. Dipton Mill Inn, Dipton Mill Road, Hexham, Northumberland.



A Good Beer Guide regular and tap for the Hexhamshire brewery which was founded by the pub's former landlord, Geoff Barrow who sadly died in 2015 (his son now runs the place). This isolated ivy-covered inn is located in lovely countryside just south of Hexham and close to the town's racecourse and has just the one room in which to sample excellent beers such as Devil's Water, Shire

Bitter and the wonderfully named Whapweasel. The pub serves decent food too at lunchtime and in the evening. I first called at this pub whilst driving up to Edinburgh in November 1999 and if I remember rightly, it took some finding in those pre-Sat Nav days. I've been back since and found the pub as good as ever - an interesting alternative to a night around Hexham which we remember being 'lively' to say the least back in 2004.

4. Boat Inn, Ashleworth Quay, Gloucestershire.



A relatively recent discovery which I visited with the family on route to the Speedway Grand Prix in Cardiff in July 2015. Idyllically located at the end of a country lane on the west bank of the River Severn just north of Gloucester, this 400 year old pub is also handy for the M5 and a highly recommended stopping-off point for those making a journey down to the west country. As well as being able to watch boats go by whilst enjoying a pint of local ale or cider, the pub also has a small, friendly bar and a couple of delightfully atmospheric rooms which evoke feelings of a time gone by. The Boat has begun serving food recently but remains primarily a drinker's pub with as many as ten ciders and real ales available. Having rather excitedly

finished three pints (North Cotswold Hung, Drawn and Portered and two others I forget) off in under an hour, I was thankfully able to hand over driving duties to my wife after our departure.

5. Yard of Ale, Broadstairs, Kent.



Britain's first micro-pub opened for business in 2005 when a butcher's shop in Herne Village, Kent became the Butcher's Arms and since then many more have opened all across the country. Nowhere in the UK is the micro-pub scene in such rude health than in south east England and the Yard of Ale in the St Peter's area of Broadstairs must take high order. The pub is in an old stable yard with an original cobbled floor often strewn with hay for a stable effect and serves a great range of gravity dispensed beers and real ciders. My visit in April 2015 was all too brief but during my time there I was impressed by the unique atmosphere, customer service and of course the superb standard of beer on offer. Since my visit, the pub has been named as one of four regional finalists in CAMRA's quest to find the 2015 national Pub of the Year.

Part 2 to follow in Issue 2 of Peel Ale.

Pat Hancock

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DRONFIELD & MANSFIELD BONDING



Following our enjoyable joint visit to Nottingham with Mansfield & Ashfield branch, Graham, Jean, Ruth and I were invited to join in with a survey trip which was to terminate at a beer festival. We arrived in Mansfield to be informed by Paul that there was just time before the coach departed to sample a jar in the Railway Inn, a former Mansfield & Ashfield CAMRA Pub of the Year. Ruth tried Gunsmoke from Dukeries Brewery and I had Sea Lord from Scarborough Brewery. We were away promptly and on our way to assess our first pub, the Countryman at Kirkby-in-Ashfield, a Greene King establishment where the two beers were Abbot Ale and Old Speckled Hen.

Our next stop was the White Lion at Selston where we informed that the landlord had only been in situ for three months.

The Mansfield team were able to offer some welcome advice and the beers we tried, Brentwood Gold Galaxy and 99 Red Baboons from Blue Monkey were both pleasant drinks.

Another Railway Inn followed, still in Selston where the beers were again Abbot Ale and Old Speckled Hen. I tried half of the Abbot which was on offer at £1.50 per pint.

And so on to the highlight of the day, the Horse and Jockey at Selston which was running a beer festival. In addition to the half a dozen beers on the bar there were twelve more and eight ciders served in a separate small room. We tried Oakham Bishop's Farewell, Falstaff Doomsday, Blue Monkey BG Tips and Titanic Plum Porter. Following a quick group photograph we headed back to Mansfield.

On our return we were persuaded to call at the Railway again. We went for what we had tried earlier in the day but unfortunately the Scarborough Sea Lord had run out. I went for a Raw Grey Ghost IPA which was good.

On our way back to the car it was required that we should take a look at the Beer Shack a fairly new micro-pub.



Altogether a successful and rewarding day - even the dog enjoyed it!

Roger Hepworth

BEST OF THE WEST

A NIGHT OUT IN BRISTOL

As part of a horse racing weekend, a plan was hatched to take in a night in Bristol, a city which neither of us had visited and according to the Good Beer Guide had some great pubs to explore. After arriving in Bristol after a day at Newbury racecourse, we checked into our accommodation and then began our journey into uncharted pub territory.

The first pub we visited was only a couple of minutes away from the hotel but took some finding nonetheless. The Victoria is situated in a quiet backwater just off the busy St Paul's Road in the Clifton area of the city and is one of five Bristol pubs owned by Dawkins Taverns who brew fifteen miles south of the city in the Somerset village of Timsbury. The pub is Grade II listed and a regular in the Good Beer Guide serving up to eight real ales with beers from the likes of Newport's Tiny Rebel (home of 2015 Champion Beer of Britain, Cwtch) complimenting beers from the Dawkins' range. We immediately felt at home in the Victoria and chatted with the bar staff whilst drinking an excellent pint of Dawkins Bristol Blonde (3.8%).

Unlike some towns and cities, the pick of Bristol's pubs are scattered across the city so from here, we took a brisk walk to the Bag of Nails, a small, gas-lit terraced pub which is famously home to fifteen cats, some of which make themselves comfortable on customer's laps and even on the



bar itself. The pub which has an old style record player and tongue-in-cheek pub rules displayed on blackboards throughout the pub can certainly be described as quirky and is perhaps not to everyone's taste but I enjoyed the atmosphere and had no complaints about my pint of Oak (3.8%) from Norfolk brewer, Grain.

The Three Tuns close to Bristol Cathedral was next on the list and a place to grab a bite to eat. Once again, an impressive selection of beers was available including a sour beer named Blood Moon and Brother Rabbit from Derbyshire's own Thornbridge brewery. This pub has a modern feel but is actually one of the city's oldest and was owned until recently by Arbor Ales, a local brewery with a penchant for peculiarly named beers (Why Kick a Moo Cow?, Ragman's Trumpet and Man v Beer to name but three). I chose another Arbor ale, Blue Sky Drinking (4.4%) to wash down a burger before moving on once again.

Bristol's King Street is a popular drinking area and home to several pubs and bars including the Good Beer Guide listed, Small Bar which we regrettably bypassed

in favour of the Beer Emporium, a bottled beer shop which opened in 2013 with an atmospheric cellar bar selling around a dozen real ales and a huge selection of craft and bottled beers. After much deliberation, I plumped for Seven (4.2%) from the acclaimed Bristol Beer Factory whose beers I had encountered a few months earlier in Leeds bar, Tapped. On tonight's evidence, The Beer Emporium is a quality addition to the Bristol pub circuit and is highly recommended to anyone visiting the city.



At this point, we crossed over Bristol Bridge and made our way to the Cornubia, another current Good Beer Guide entry with a long standing reputation for real ale whose walls and ceiling are adorned with pump-clips of beers previously sold at the pub. Like many good pubs in Bristol, the Cornubia has a strong focus on cider and although partial to the occasional pint, we didn't indulge as we still had a few more pubs to visit and pints to drink. It was during our time in this pub that we engaged in conversation with a group of Bristol Rovers supporters who were rather the worse for wear after their team's success that afternoon. I'm afraid I can't say with any certainly

what beer I drank in here, good though I'm sure it was.

With a spot of late night drinking on the agenda, we were able to take in a former local CAMRA pub of the year, the Seven Stars on Thomas Lane. This pub is sited next to the acclaimed Bristol music venue, The Fleece and it's fair to say that the pub was almost empty when we arrived. I can imagine that this would be a popular meeting place when attending a gig but tonight was quiet so after a pint of the superbly named Gorge Best (4.0%) from Cheddar Brewery, we crossed back over the River Avon to pub number seven!

When we reached the Bridge Inn, events took a surreal turn when we spotted the papier-mâché head of the late, great Frank Sidebottom on display



near the bar. After an excellent pint of Dark Star Hophead (3.8%), we needed little encouragement when asked if we would like to put on said head which the accompanying photo will testify. The Bridge, by the way is another great Bristol establishment - a small corner pub with music memorabilia and serving real ales from local favourites such as Bath Ales and Bristol Beer Factory.

With another day's racing ahead

of us at Black Forest Lodge point-to-point near Exeter, we agreed that it was time to draw stumps so we slowly made our way back to our accommodation with one final pub on the route remaining. Before our journey began, I had read that the Gryphon was home to Bristol's rock fraternity and so it proved to be. This small but welcoming pub was a great placed to finish the night and as I remember, the beer, Isca Gold from the Emal Brewery (no, me neither) in Salterton, Devon was in very good condition.

So, after an excellent night out, I have to recommend Bristol to anyone reading this as a superb real ale destination. It has a wide variety of pubs serving great beer and quite a few more that we didn't quite manage to visit.

Patrick Hancock

MITCHELLS AT MEADOWHEAD



Mitchells started trading at Meadowhead in 1935 as a butchers and remained so until 1963 when Dennis Mitchell expanded to open a "Beer Off" which was known by the splendid title, Mitchells Beer & Beef. Then in 1967, Dennis's son, John Mitchell left Jordanthorpe School and joined the family business. John ran the beer off which subsequently developed to become an off-licence and is now today Mitchells Wine Merchants.

The Mitchell family were well connected to the drinks industry, Dennis's father Harry Mitchell had run many pubs over the years for Sheffield Free Brewery including the Middlewood Tavern, George IV on Infirmary Road and the Rising Sun at Nether Green. Dennis himself was actually born at the Wagon & Horses in Millhouses and his brother Leslie worked for Heys & Sons on Norfolk Street, Sheffield's then premier wine merchants.

John Mitchell previously owned the Old Sidings (now Dronfield Arms) at Dronfield with his late wife Diana and brother-in-law Phil in the late eighties.

It's safe to say that beer runs in the Mitchell family. Today Mitchell's have decided to continue the family history by

opening a micro-brewery at their Meadowhead premises.

John explained "we wanted to do something different and now we have the perfect opportunity. My daughter Frankie (third generation) wants to make gin, so I compromised beer first, gin second! We hope to be brewing in the next few weeks starting with a range of five beers to then sell to local free houses and some brews to bottle and sell in the shop. The increase in craft beer we have seen is phenomenal, we sell over 100 English bottle beers and 100 craft beers and lagers in 330cl bottles and cans, so I guess we can make a little room for a few of our own. Frankie's wish may also come true as we now stock over 150 gins, I don't think one more will hurt"

FURTHER AFIELD

NOTTS LANDING - A PUB CRAWL BY CAR

Earlier this year, four group members headed south for a tour around some of the best real ale pubs in the county of Nottinghamshire. As usual, the driver had meticulously planned an itinerary with the other three totally unaware of the pubs they would be visiting. After a successful burn around the pubs of Bradford at the turn of the year, it was the turn of John to drive with Nick, Dom and Pat occupying the passenger seats.

First stop of the night was the **Horse and Jockey at Stapleford**



in, a pub revitalised in recent years that serves up to ten real ales including ones from the town's own Full Mash brewery.

The 'Jockey' as it is referred to locally is a comfortable, split level one room pub with a light, airy feel but with a traditional feel nonetheless. Following a period of closure it re-opened with an emphasis on real ale but also sells good quality bar food and offers accommodation. The first pint of the evening generally goes down well and tonight was no exception - Red Star IPA from the Tollgate brewery at Calke Abbey.

Next up was my favourite, **The Victoria at Beeston**, a Good Beer Guide regular which I had come close to visiting a few



times before but never made it to. This popular free house is tucked away on a quiet backstreet next to the railway line and is known for offering an extensive selection of hand pulled beers from the local favourites such as Castle Rock, Lincoln Green and Blue Monkey, served in two wonderfully inviting and atmospheric rooms. On this occasion, I couldn't turn down a pint of Dark Mild from Sussex brewery, Harvey's which is seldom seen outside the south east. Food at the Victoria is also highly recommended but it was time to move on to the night's third pub.

From Beeston it was around half an hour's drive to the **Old Volunteer Inn at Carlton**, home to the Flipside brewery. This one roomed pub underwent an extensive refurbishment in 2014 and was won a best Newcomer Award at the British Pub Awards.

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Another pleasant pub in which to enjoy one of the ten or so beers on offer, half of which were from Flipside. My choice on the evening was a 4.6% beer named Flipping Best.

Although I can recall the pubs and beers, I am struggling to remember the order we visited them. Let's pretend shall we that our next visit was to the **Robin Hood & Little John at Arnold**, (CAMRA's 2015 National Cider Pub of the Year no less. New life was breathed into this pub a few years back as part of a joint venture between the Everards and Lincoln Green breweries and once again, beers from the latter were in evidence along including a 4.4% pale ale, Sherwood EPA which was my selection. Interestingly the pub is home to several artefacts from the defunct Home Ales brewery. The evening's penultimate pub may

well have been the **Fox & Crown at Old Basford**. This was the tap for the Alcazar brewery which if I'm correct has since changed names to Basin City. By this time, a slightly weaker beer was required so I went with Hoppily from another relatively new Nottingham brewery, Magpie.

With time on our side, a quick decision was made to take in one more pub. Once again, CAMRA's Good Beer Guide app came up trumps with the **Bread & Bitter pub at Mapperley**



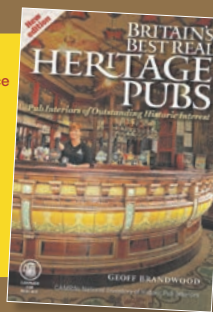
which opens until midnight later in the week. Most beers are from the owners, Nottingham's Castle Rock Brewery whose excellent beers will be known to many from pubs such as the Rutland at Holmesfield, New Barrack Tavern and Derby Tup. All the favourites (Harvest Pale, Elsie Mo, Screech Owl) were available tonight but I went with Preservation, a 4.4% best bitter which didn't disappoint. The Bread & Bitter was a great place to finish off the night, a modern bar which was a bakers in a previous incarnation with a strong emphasis on good beer and live music. What more can you ask for?

From here, it was time to head back to Dronfield reminding myself along the way that I had booked the following day off work.

Pat Hancock

New for August from CAMRA Books!

- Definitive guide to pubs with features of historic importance
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This definitive listing is the result of 25 years' research by CAMRA to discover pubs that are either unaltered in 70 years or have features of truly national historic importance. **Comprehensively revised from the 2013 edition, the book boasts updated information and over 500 top-quality new photographs.** Among the 260 pubs, there are unspoilt country locals, Victorian drinking palaces and mighty roadhouses. The book has features describing how the pub developed, what's distinctive about pubs in different parts of the country, how people a century ago could expect to be served drinks at their table, and how they used the pub for take-out sales in the pre-supermarket era.

There is a bonus listing of 75 pubs that, while not quite meeting CAMRA's national criteria, will still thrill visitors with their historic ambience.

The book will be available from mid August, including on the CAMRA shop.

COME ON PEEL THE NOISE

Something for the discerning music fan with questions from across the decades. No prizes on offer but we hope you enjoy it. Answers are below.

1. Name all three Pyramid Stage headliners from Glastonbury 2016.
2. In 1977, which male/female duo represented the UK in the Eurovision Song Contest with the song, Rock Bottom?
3. Rob Davis who co-wrote Kylie Minogue's Can't Get You Out Of My Head was a member of which 1970s glam outfit?
4. Joey Tempest is the vocalist in which well known Scandinavian rock band?
5. What was the name of Hear'Say's debut single which reached number one in 2001?
6. One Dance, the millennium's longest-running number one single was released by which Canadian rapper in 2016?
7. Santana reached number eleven in the UK charts in 1977 with a cover of which 1960s hit for The Zombies?
8. What was Victoria Beckham's maiden name?
9. Marco, Merrick, Terry Lee, and yours truly.
10. Toyah Wilcox is married to which guitarist and member of prog rock act, King Crimson?
11. Jim Bob and Fruitbat were members of which early 1990s indie duo?
12. Wordy Rappinghood was an early 80s hit for which Talking Heads spin-off group?
13. Cinnamon Stick was the b-side of which 1970 UK number one single?
14. What was the name of AC/DC's last studio album, released in 2014?
15. Name the only female judge on the ITV reality shows, Pop Stars and Pop Idol?
16. Talk On Corners and In Blue were UK number one albums for which band?
17. Amii Stewart had a top five hit in 1979 with a disco version of which Doors song?
18. What are the Christian names of The Proclaimers?
19. Which 8min 13sec track closes the Stone Roses eponymous debut album?
20. Name all three members of the 1960's rock supergroup, Cream.
21. Love and Pride was a 1985 UK number two hit for which band?
22. Which guitarist had a five year tenure as a member of The Rolling Stones from 1969 and 1974?
23. South African musician High Masekela is mainly associated with which instrument?
24. Argybargy, East Side Story and Babylon And On are all albums by which British group?
25. What was the name of Georgie Fame's backing band?

ANSWERS: 1. Muse, Adele & Coldplay 2. Lynsey de Paul & Mike Moran 3. Mud 4. Europe 5. Pure And Simple 6. Drake 7. She's Not There 8. Adams 9. Gary Tibbs 10. Robert Fripp 11. Carter the Unstoppable Sex Machine 12. Tom Tom Club 13. Back Home 14. Rock Or Bust 15. Nicki Chapman 16. The Corrs 17. Light My Fire 18. Craig and Charlie Reid 19. I Am The Resurrection 20. Eric Clapton, Jack Bruce & Ginger Baker 21. King 22. Mick Taylor 23. Trumpet 24. Squeeze 25. The Blue Flames.



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THE WEEKEND
PLUS

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INCORPORATING

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TRIALS

&

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CRICKET
CLUB

MUSIC

FRIDAY **26TH** 9PM

HALLOWED
TRAVELLERS
(RUSS & ANDY)

SATURDAY **27TH** 9PM

BLIND FEVER

SUNDAY **28TH** 9PM

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CANYON

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