

PEEL ALE

Dronfield & District CAMRA

Issue No.2 : Autumn 2016



Back In Business!



The Blue Stoops, Dronfield



**CAMPAIGN
FOR
REAL ALE**



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FROM THE EDITOR



It was a proud moment for the branch when the first issue of Peel Ale arrived and we saw our efforts in print for the first time. Within a week, copies had been delivered to all of the outlets that serve real ale in our branch area and between us we were able to cover the majority of the leading real ale pubs in Sheffield and Chesterfield.

I'd like to place on record our thanks to all those who contributed articles to the magazine and to those who have supported us by placing an advertisement - without them we would be unable to publish Peel Ale in its current size,

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.

quantity and frequency – please support them whenever you can.

It's been a busy few months for the Branch. Monthly meetings were held at The Angel, Hyde Park Inn, Green Dragon and the Peacock at Barlow. We also enjoyed outings to Sheffield, Saltaire and Derby. Several of us were also in attendance at the S18 beer festival at the Pioneer Club in August. It's always good to see new faces at our socials or at branch meetings so please come along if you're able to.

Nationally, we continue to see pubs close at a high rate so after the loss of the Horns Inn at Holmesfield and Hearty Oak at Dronfield Woodhouse in recent years, it's great to finally have the Blue Stoops and The Peacock at Barlow back in business and serving real ale. Our congratulations and best wishes go to both.

On behalf of Dronfield & District CAMRA, thanks for your support in 2016. Issue 3 of Peel Ale will be along in the New Year.

Cheers!

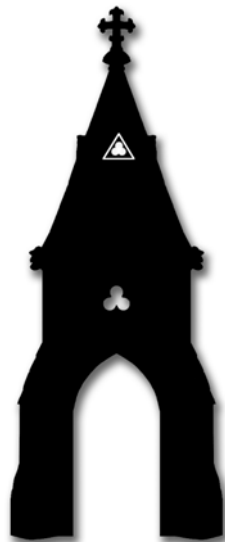
Pat Hancock - Editor

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Please contact us to discuss any artwork advice.

artwork@dronfieldcamra.org.uk



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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 3 COPY DEADLINE

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

PUB NEWS

After a lengthy period of closure, the iconic, Grade II listed **Blue Stoops** on Dronfield's High Street re-opened on Thursday 10th November following a prolonged refurbishment which includes the establishment of a function room and beer garden. The pub is now in the ownership of the Sheffield based True North Brew Co whose pubs include the revitalised British Oak in Mosborough. A range of True North beers will be available at the Stoops along with regular guest ales including Drone Valley. Customers who sign up to True North's loyalty scheme will receive a free drink as a thank you, 5% off everything they spend on their card and other offers throughout the year. The pub's opening hours are 11:30am-12:00am (Sun-Thurs) and 11:30am - 2am (Fri (Sat)). A Christmas menu is available and a Christmas Market is planned for 3rd December.

The **Peacock at Barlow** has also reopened – see the pub feature elsewhere in this issue.

The **Jolly Farmer** at Dronfield Woodhouse will be hosting a Macmillan Christmas Special on Sunday 18th December. Santa will be in attendance and there'll also be carols and a raffle. All proceeds will go to the Chesterfield Royal Macmillan Cancer Centre Appeal.

The long closed **Hearty Oak** at Dronfield Woodhouse appears to be 'under offer' despite Planning Permission having been refused for 8 dwellings on the site. We understand a revised scheme for 6 dwellings is to be submitted.

The **Coach & Horses** in Dronfield will be featuring a

festive set menu from Chariots Kitchen plus plenty of Christmas events including a Christmas market and a chance for the little ones to meet Santa Claus. Please visit the pub's website www.mycoachandhorses.co.uk and Facebook page to keep up to date on all of their Christmas activities. The pub will be open on Christmas day between 12 and 3 pm.

A Sunday Blues concert is now a regular monthly feature in association with the Honey Bee Blues Club. The Coachmen still host acoustic nights every Monday from 8.30pm.



Mitchell's Hop House is delighted with the reception its beer has received so far from the pubs who have been serving a pint or two since late August. But that's not all – they have been busy bottling their core range which is now available in their Meadowhead store, **Mitchell's Wine Merchants**. The bottle conditioned beers range from 4%-5% and are helping quench the local thirst.

The former **Hub Café** on Chesterfield Road, Dronfield (between the Dronfield Arms and the White Swan) has been granted Planning Permission for change of use to a 'craft beer and wine bar'. We will await developments with interest.

The **Angel at Holmesfield** is now offering a permanent gluten-free beer on hand-pull. This is Stud Blonde from Nick Stafford at the Hambleton Brewery in Yorkshire.

Bradfield Brewery's winter favourite - Belgian Blue - has made a welcome return to the **Rutland Arms** in Holmesfield.

Planning Permission has been approved to build a detached house on the rear car park at the **George & Dragon** in Holmesfield. The building plot is due to be sold at auction in December. Meanwhile, the pub has been sold and it is hoped that it will continue to operate as a pub for at least the next three years. A new landlord is due to take over shortly.

The **Chequers** on Eckington Road, Coal Aston has re-opened as a 'Hungry Horse' pub. Food is served from 12noon daily and real ales from the Greene King range are available.

The former Black-a-Moor and more latterly the Inn @ Troway reopened in mid-October as the **Brook at Troway**, following extensive refurbishment. A range of gourmet meals are available with special menus at festive times. The real ales on offer have been Abbeydale Moonshine, Bradfield Farmer's Blonde and Theakston's XB.

Also at Troway, the **Gate Inn** is offering monthly Sunday walks. More details are available on the pub's blog at <http://blog.gateinntroway.co.uk>.

A Christmas Market will take place at the **Miners Arms**, Hundall on 3rd December. They

will be open on Christmas Day, 11:00am to 3:00pm.

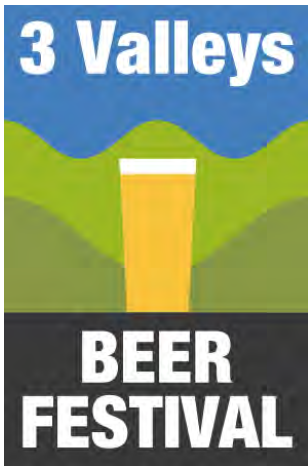
For a few weeks the Miners had been running a *Name this Teddy* competition. About £100 had been raised in aid of cancer research at Weston Park Hospital in Sheffield. Sadly, between tea time on Monday 3rd October and lunch time on Tuesday 4th October the Teddy was stolen.

The pub would dearly like to have it returned and we hope that someone with a guilty conscience out there will oblige.

The **Travellers Rest**, at Apperknowle was recently featured in the Guardian newspaper's *Top 10 pubs, cafes and restaurants in the UK countryside* as recommended by its readers. Its *Charity Harvest Festival Auction and*

Supper raised over £1,800 which has been divided between the parish churches of Apperknowle and Unstone.

Finally, Edd Entwistle at the **Dronfield Arms** has relinquished his pub managing duties to concentrate his efforts as a full time brewer at the HopJacker Brewery which is attached to the pub.



Following the great success of the 2016 **Three Valleys Festival** which saw huge numbers visiting many of the real ale pubs and clubs of our area, we are pleased to confirm it will be repeated again in 2017.

As usual it is the first Saturday in June - 3rd June 2017. The format will be the same with lots of beer, cider, food and entertainment across lots of venues all connected by a regular free bus service commencing from Dronfield

railway station between midday and 9pm. We'll be announcing which venues are taking part in 2017 soon, so keep an eye on the festival website for the latest news and we'll also be providing a round up of all the announcements in the next issue of Peel Ale.

www.threevalleysfestival.org.uk

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 January.

PUBS DISCOUNT SCHEME

The following pubs in the Dronfield & District CAMRA Branch area currently offer a discount to CAMRA members on production of a current membership card.

The Miners Arms, Hundall – 30p per pint

The Coach & Horses, Dronfield – 20p per pint

The Travellers, Apperknowle – 20p per pint

The Jolly Farmer, Dronfield Woodhouse – 15p per pint

The Talbot, Dronfield Woodhouse – 10p per pint

All these pubs also give discounts for half pints.

Please note that pubs are within their rights to change promotions to suit their business and may not have got round to informing the Branch of these changes.

If you find that any of the above pubs do not offer a discount or if any other pubs in the area are offering a discount for CAMRA members which are not listed above, please let us know.



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Chesterfield &
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Old Poets' Corner, Ashover (01246 590888),
The Fat Cat, Sheffield (0114 249 4801)
Hops in a Bottle, Mansfield (01623 626302),
Real Ale Corner, Chatsworth Road (01246 202111)
MoCa Bar, Dale Road, Matlock (01629 258084),
The Beer Parlour, King Street (07870 693411)
The Peacock, Brampton (01246 275115)
Stanleys, Smedley Street Matlock (01629 583350)



BREWERY NEWS



As beer festival season rolls around again we've been brewing non-stop at Hopjacker to meet demand for our core beers as well as putting out one or two rather special.... specials!

In late September, we racked off our new white stout with rhubarb and vanilla, cunningly named Roobarb and Custard and brewed up a storm in our new collaboration with RAW from Chesterfield - Hop Fuss is a heavily hopped IPA featuring four of the most sought after hops around at the minute - Citra, Nelson-Sauvin, Mosaic and Victoria Secret, giving incredible tropical flavours, citrus and pine notes as well as an assertive, fruity aroma.

In the weeks ahead you can also expect the return of our ever popular Session IPA, featuring three as yet undetermined hops, Beer House pale, a single hopped pale ale with the incredible American hop Mosaic and yet another collaboration, this time with Neepsend Brewery of Sheffield. We'll be going big for it, aiming for around 7%, heavily hopped with Centennial for lemony notes, then infused with Earl Grey tea and lemon zest in the fermenter.

Edd Entwistle
Head Brewer



Drone Valley Brewery has continue to expand its range of beers. A trial Bowshaw Black (4.7%) is interesting people and the Apperknowle Amber recipe has been refreshed (4.4%) to counter the haze that some landlords experienced.



Back in March, thirty members planted Prima Donna hops across S18 and several produced a yield, even in the first year. The Green Man IPA (5.7%) is on the bars at several outlets, named by Lauren at the Miners, whose gardener produced the most.



Bottling has long been on the agenda and the local W.I came down to brew. Sixteen of them took turns to mash in the Cherry Porter (5.5%) which will appear in bottles soon. It will also be on the bars at selected venues. An Imperial Russian Stout (8-9%) is fermenting to be bottled for Christmas. Next is a Barley Wine.

Regular beers are doing well and outlets are increasing. The Unstone Oat stout (4.5%) is a regular at the Horse and Jockey, it's home village. The Butcher's Arms at Marsh Lane are enjoying a selection of Gosforth Gold (4.0%), Dronny Bottom Bitter (3.7%) and the Bowshaw Black. Fanshawe Blonde (4.7%) is tasting particularly good as an alternative to the popular IPA (5.2%) and Coal Aston Porter (4.5%) has appeared at the Cross Daggers.

Stubley Stout (re-branded as "Blue Stoops Stout" featured at the opening night of the refurbished Blue Stoops and sold out within two days!

Jeز Horton – Chair
Drone Valley Brewery

Check us out on Facebook or visit our webpage:

www.dronevalleybrewery.com

Publicans can call Jez on:

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beersales@dronevalleybrewery.com

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4.5% ABV

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Anubis Porter
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2016 SUMMER PUB OF THE SEASON HYDE PARK INN - HILL TOP, DRONFIELD



Dronfield & District CAMRA chairman, Rob Barwell is seen presenting the award to Tom (right).

Back in September a group of us met at the Hyde Park up at Hilltop to present a well - deserved Summer Pub Of The Season 2016 award.

Congratulations to all at the Hyde Park!
Graham Hall

The Hyde Park is a traditional country inn on the outskirts of Dronfield, serving a good range of real ales and classic pub meals with an excellent outdoor space that's very popular with the locals in the summer months - especially when live music is occasionally hosted.

Since Tom and Vee took over in December 2015, the pub has continued to thrive with interesting guest beers often to be found alongside regulars such as Black Sheep Best Bitter and Farmer's Blonde. Any unfamiliar beers can be sampled in thirds. The Hyde Park is a keen participant in the annual Three Valleys Festival, where good use is again made of the outdoor space to provide additional drinking areas.



18

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SALTAIRE BREWERY TRIP



Dronfield CAMRA recently made their annual visit to the Saltaire Beer Festival, an event which forms part of the wider Saltaire Festival, held over a 9 day period in early September. After catching the mid-morning train to Leeds from Dronfield Station, we caught a connecting local train to Shipley and took a short walk to the brewery itself for a 12 o'clock start.

Saltaire Brewery is based in an old waterworks building by the Leeds-Liverpool Canal in a pleasant, picturesque location.



After passing through the gates and collecting a programme & festival glass, many punters make their way to the main brewery building with its L-shaped bar and a smaller bar upstairs.

A total of 40 beers from all parts of the UK were available this year and there was also a large marquee containing cider, keg bars and Indian street food courtesy of Manjit's Kitchen. In

addition, the brewery shop was open for the duration of the festival, also offering a few ales.

The beer I tried first was Brewer's Gold from Crouch Vale. I used to live in Essex and in that time this beer became a firm personal favourite. To be honest, it's still a superb beer that can stand toe to toe with the best of the newer brews. There were beers from many acclaimed breweries here such as Vocation, Oakham and Dark Star. The approach I took was to sample beers from breweries who are already confirmed favourites of mine.

On the plus side this meant that I didn't have a single substandard beer at the festival, but it did result in me ordering a lot of pale and hoppy beers such as Iti (it's Maori for little apparently) from Hawkshead, Bristol Beer Factory's Twelve Apostles and Howgate & Kemp from Marble. The beer from Saltaire brewery itself that stood out for me was Madagascan Ale, with pineapple and guava flavours.

After a very enjoyable afternoon we headed back to the station and on the way we found a micro pub to visit.

The Fox in Shipley was busy, welcoming and is home to Beespoke Brewing. I finally gave into the dark side with a glass of Beespoke Shipley Stout here .



From here it was back on the train to Leeds where we headed for **Bundobust** near the station who offer Indian street food and craft beer. Among the beers we tried here were Bad Co. Brewery's Slow Rider which had plenty of flavour despite being only 2.8%.

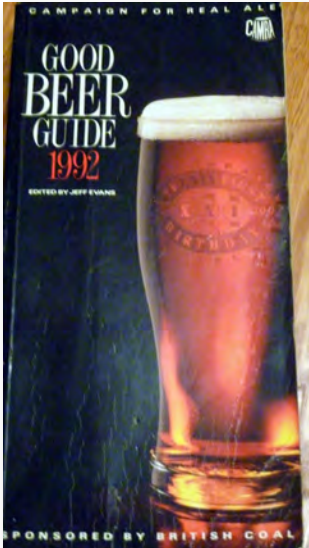
There was also time to call at the **Head of Steam** directly across the road. Part of the Cameron's brewery owned chain of pubs, The Head of Steam which of course came to Sheffield in 2016 is a busy, bustling city centre pub with a circular bar and a good selection of cask ales including Decennium from Saltaire and a large range of Belgian beers on draft.

There are a good number of places serving quality beer close to the railway station in Leeds, and there was also Leeds International Beer Festival on at Leeds Town Hall but alas, we didn't have time for anything else by this point and headed back to Dronfield on the train having thoroughly enjoyed the good ales, food and company in Saltaire and Leeds!

Thomas Sturgess

PEELING BACK THE YEARS

GOOD BEER GUIDE: 1992



In this issue, we take a look back at CAMRA's Good Beer Guide of 1992 for a snapshot of how the local beer drinking scene was back then.

Breweries

In 1992, Sheffield still had four large breweries. Substantial quantities of the hugely popular Stones Best Bitter continued to be made at the Cannon Brewery on Rutland Road whilst bottled beers including Worthington White Shield were produced at another Bass owned plant, the Hope Brewery at Wadsley Bridge. On Bridge Street, Whitbread's Exchange Brewery brewed the widely available Trophy Bitter as well as other northern brands such as Higson's, Chester's and Bentley's which they had tactlessly acquired over the years. Despite extensive renovation work carried out around this time, the Exchange Brewery

was closed in 1993 as Whitbread began their withdrawal from the business of brewing beer.

Sheffield's other major brewery in 1992 was of course Wards Brewery on Ecclesall Road, which supplied several pubs in the Dronfield area. It remained in business until its surprise closure by parent company Vaux in July 1999. Their beer roster at the time included their legendary malty Sheffield Best Bitter, Thorne Best Bitter, Wards Mild and the 5.0% Kirby Strong Beer.

Elsewhere, the nineties micro-brewery revolution which saw the launch of Abbeydale and Glentworth (both 1996) had yet to really take off. Indeed, Derbyshire's only independent brewery listed in 1992 was Lloyd's Brewery at the John Thompson Inn in Ingleby just south of Derby although in Sheffield the pioneering Dave Wickett had established the Kelham Island Brewery at the Fat Cat on Alma Street two years previously - two beers are listed in the 1992 guide: Bitter (4.0%) and Celebration (4.5%). Another Sheffield pub brewing its own ale was the Frog & Parrot on Division Street whose beers included Old Croak, Reckless, Roger's Conqueror and the infamous Roger & Out, which at the time was listed in the Guinness Book of Records as the world's strongest beer in terms of alcoholic content.

Pubs

Back in 1992, the range of beers available in pubs and clubs in North Derbyshire and over the

border in South Yorkshire was limited in comparison to today. Champion beers of the 1980s such as Bateman's XXXB and Timothy Taylor Landlord which were seen on our bars more frequently as the decade went on could only be found in a small selection of pubs. Whilst the 1992 guide listed several outlets serving beers from the likes of Mansfield, Marstons, Burtonwood, Kimberley, Theakston and Old Mill, the big breweries held sway. Opening hours were much less flexible, it was almost impossible to (legally) drink real ale after 11pm and of course it was still okay to smoke inside pubs.

Just three pubs that form part of the current Dronfield & District CAMRA branch area were listed in the 1992 guide although sadly two of them are no longer trading as pubs.

In Dronfield itself, the Old Sidings (now the Dronfield Arms) belonged to Wards Brewery and the regular beers on offer were listed at Wards Sheffield Best Bitter, Thorne Best Bitter and Vaux Samson. The opening times were 12-11pm every day and the pub was described as a *'lively pub with an L-shaped lounge on two levels; comfortably furnished with a railway theme. Evening meals in the basement restaurant. Guest beers'*.

Next up was the much missed Yellow Lion on High Street in Apperknowle which closed its doors in 2003 and became a private house. The three draught beers available were Stones Best

Bitter, Tetley Bitter and unusually for the area, certainly in 1992, Adnams Bitter. It was reported to be a 'busy, stone-built, village free house with a comfortable lounge and a separate restaurant. The extensive menu includes vegetarian dishes. Winner of several CAMRA awards. Usually two guest beers.'

The area's final representative was the Travellers Rest at Main

Road, Holmesfield which many years later became a Thai restaurant and continues to trade to this day. This pub was part of giant national brewery, Scottish & Newcastle and the two hand-pulled beers available here were Home Bitter and Younger's No.3. The guide described it as a 'pleasant two-room pub with pool in the tap room and a comfortable,

if somewhat Spartan lounge. Occasional live music.'

The following pubs just outside our region were also included: The Devonshire Arms at Middle Handley (Stones) The Grouse at Longshaw (Wards), Plough at Hathersage (Stones) and the Fox & Hounds at Marsh Lane (Burtonwood).

Pat Hancock

DINING OUT

JULIE'S AT THE PIONEER CLUB

The second of our regular feature highlighting some of the first rate catering establishments in our area.

Julie's at the Dronfield Pioneer Club, Stonelow Road, Dronfield, S18 2EP.

Sunday Lunch: £6.50 for one course, £8.00 for two courses and £9.50 for three.



This time we were four. We took our other granddaughter, Jasmine and her boyfriend Gabriel.

Julie moved from the kitchen of the Three Tuns in Dronfield to set up her own business within the Pioneer Club in mid-August 2016. The first couple of weeks produced favourable reports so we thought we would give her Sunday Lunch

a try (although other menus are available).

I ordered pork while the others went for beef. Lamb and meat and potato pie were also served.

From the bar we chose a beer from a brand new brewery - Mitchell's Hop House at Meadowhead. I had the pleasure of tasting the first

pint in Dronfield of V1 - a pleasant, light session blonde (ABV 3.8).

The food was served quickly, piping hot with a generous helping of meat accompanied by roast potato, sweet potato and parsnip on the plate. Following rapidly was a huge selection of freshly cooked vegetables.

Extra courses can be taken for a very modest extra cost. We were too full on this occasion but full details of all Julie's range can be found on the Pioneer Club's website:

www.thepioneerclub.co.uk/food

Summary: Great Food, well presented, massive helpings and at a very reasonable cost.

Watch out for mid-week and weekend carveries at the Pioneer Club along with a new Christmas menu coming up soon.

Roger Hepworth



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PUB FEATURE

THE PEACOCK AT BARLOW



After sixteen months planning and an extensive refurbishment costing over £2million, The Peacock at Barlow re-opened for business on Tuesday 4th October. The pub which has reverted to its original name after being known as the Old Pump prior to its closure in December 2014 has been transformed into a smart, sophisticated, country pub with views over the Derbyshire countryside.

Derek Mapp and David Bond, who co-founded the Tom Cobleigh pub chain in 1992 are in charge of the project (Derek's son, Chris is the owner of another of Barlow's hostelries, The Tickled Trout).

From the outset, there has been an increased emphasis on the eating side of the business and a promise of 'uncomplicated, patriotic comfort food'. The menu which can be viewed on the Peacock's website, offers ten main meals ranging from Chickpea, Potato and Spinach Curry (£9.95) to a 10oz Rump Steak (£19.95). Children have their own menu and the desserts on offer include Pavlova, Apple Crumble and Double Chocolate Brownie (all £5.95).

Another feature of the business is accommodation. Four individually styled boutique bedrooms (named after hop varieties; Fuggles, Pilgrim, Goldings and Herald) have been built, each with a king-size bed and en-suite bathroom.

Locals had an early opportunity to sample what the Peacock has to offer when attending dummy-run sessions prior to the official opening. Early feedback has been largely positive, and it will be interesting to follow the pub's progress as it enters 2017 and embarks on phase two of its development that will see the addition of four more bedrooms.

To date, the real ales on offer have been well-known national brands

such as Doom Bar, Black Sheep, Taylor's Landlord and Sharp's Atlantic although the 2015 Champion Beer of Britain, Cwtch from the Tiny Rebel Brewery did make an appearance during the Peacock's opening week. Farmers Blonde from Bradfield Brewery is one of the pub's regular beers available and we're looking forward to the establishment of an in-house brewery, Derbyshire Brewing Company in 2017 which will serve both the Peacock and Tickled Trout.

Dronfield & District CAMRA wishes all at The Peacock the very best and we enjoyed our branch meeting there in November.

Pat Hancock



YNYS IS GOOD FOR YOU

A WEEK IN ANGLESEY & NORTH WALES

A family holiday in Anglesey in early August provided an opportunity to visit pubs on the island and over in North Wales. Our base for the week was the seaside town of Beaumaris, which stands at the eastern entrance to the Menai Strait that separates Anglesey from the mainland.



In time honoured tradition, a lunch break was factored into our journey and the **Snowdonia Parc** pub which stands in the shadow of Mount Snowdon at Waunfawr, south of Caernarfon seemed like a great place to stop on route. Situated on the banks of the River Gwyrfa and adjacent to a Welsh Highland Railway station, the pub also has its own campsite and is home to the Snowdonia Brewery. Six real ales (almost all brewed on site) were available at the time of our visit so to accompany my meal, I plumped for a pale 4.0% ale called *Aur Eryri Gold*, a nice introduction to drinking in North Wales.



Once safely settled into our accommodation in Beaumaris our holiday began, with time in the evening to visit most of the town's seven pubs and bars, all of which served at least one real ale. Pick of the pubs for me and a regular entry in pub guides over the years was the **Olde Bulls Head** on Castle Street, a 400-year old hotel offering excellent food in its airy restaurant and six cask ales in an atmospheric front bar. During my three visits, I tried Great Orme Red Dragon, Conwy Beachcomber Blonde and Sunny Bitter from Flintshire brewery, Facer's. All were served in fine condition although another beer, Hancock's HB (now brewed by Molson Coors) didn't quite to live up to the mark. Despite the high standard of beer served at the Bull's, my best pint of the week



was Glamorgan Thunderbird at **Castle Court** (formerly the White Lion), a tidy hotel bar in Castle Square overlooking the town's medieval castle which I learned was ordered to be built by Edward I in 1282 but never actually finished. On a second visit, another Facer's beer, This Splendid Ale was also similarly well served. Credit must go to a hotel bar of this type for their commitment to serving quality local beers at an affordable price.



Close to our holiday house at the foot of Church Street stands the **George and Dragon** and directly opposite, the **Bold Arms**. The former which displays a sign over a doorway informing it dates from 1410 and is scheduled as an 'ancient building of Anglesey' is one of many pubs in the area owned by Robinson's and during my visit, three beers were on offer including Dizzy Blonde and a beer brewed especially for the pub. I didn't make it to the Bold Arms (a Marston's pub) during our stay, but one cask ale appeared to be available.

Undoubtedly the largest licensed premises in Beaumaris is the **Bulkeley Arms**, a Grade I listed, creeper clad hotel in the centre of town where Queen Victoria and her no doubt sizeable entourage stayed back in 1851. Here, a



couple of JW Lees beers were available during the week in the small hotel bar. Elsewhere, the **Liverpool Arms** at the opposite end of Castle Street served decent quality food in pleasant surroundings although Greene King IPA and Old Speckled Hen were the only beers.



Like so many other towns, Beaumaris has lost a pub in recent years. **The Sailor's Return** which was right next door to our property is now a private residence but the town did gain a new licensed premises in July this year when **Midland**, a tapas and wine bar located in a former bank opened for business. St Austell Proper Job, Timothy Taylor Landlord and Black Sheep were available here.



Away from Beaumaris, we enjoyed a meal at **The Ship** at Red Wharf Bay further along

Anglesey's east coast where Kinneally's Bitter brewed by Conwy Brewery was served. We also journeyed down to the Llŷn Peninsula, spending a morning on the wonderful sandy beach at Abersoch before calling for fish and chips in the quaint coastal village of Aberdaron. On our way back to Anglesey, there was time for a refreshment stop at the **Lion Hotel** at Tudweiliog, a family-friendly roadside pub offering accommodation, food and beers from the Purple Moose Brewery (Y Bragdy Mws Piws if you prefer) in Porthmadog.



Later in the week, during a visit to Porthmadog itself, I called at **The Australia** (thankfully not an Aussie theme pub a la Walkabout) which was built in the 1850s and which after reverting to its original name after many years as The Gestiana (the last ship to be built in Porthmadog) bagged the regional CAMRA pub of the year award in 2016. The pub occupies a prime location on the town's High Street and is popular with shoppers and real ale fans alike. Six beers were



available during my visit with Pot Hole Porter from Cwrw Lal in Mold being my choice.



At the far end of Porthmadog's main thoroughfare is the town's Harbour Station and the GBG listed **Spooner's Bar**, a popular Marston's owned bar serving food and drink (real ales from both Welsh and English brewers) to passengers using the Ffestiniog and Welsh Highland Railway. After downing half of Purple Moose's Dark Side Of The Moose, we headed back, stocking up on bottled beers at the town's excellent Purple Moose brewery shop on the way.



Pat Hancock

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AKA SPECIAL WHAT'S IN A NAME?

Prompted by the announcement that the Peacock at Barlow, would be reverting to its original name having spent a number of years as the Old Pump, I began thinking about other pubs in the Dronfield & District CAMRA branch area which have operated as a pub under a different name since the end of the Second World War.

Pub name changes are made for many reasons. Some new names are merely gimmicks (some will remember the Church House near Sheffield Cathedral's time as the Ferret and Trouser Leg, the Bell Hagg Tavern at Crosspool's reincarnation as the John Thomas and even the Floozy and Firkin at Woodseats!) whilst other changes are an attempt to express a change of image or the different direction that the owners wish the pub to go. Other pubs have been renamed to distinguish them from similarly named establishments nearby and in recent years, we've seen pubs become part of national pub chains such as Firkin, Varsity and Head Of Steam.

As well as the Peacock, another of Barlow's three current pubs began life under a different name. The Tickled Trout was known as the New Inn for many years and was for a brief period in the eighties, the Barlow Huntsman.

In Dronfield itself, the Mason's Arms, which was built to replace an earlier building in the 1930s continued under this name until 2003 when it became The Hallowes before being reborn as the Three Tuns in 2011 and in the same year, The Old Sidings which retained its railway connection in the 1980s having previously been the Midland Hotel, re-opened for business as The Dronfield Arms.

Remaining in Dronfield, the Toby Carvery was the Bowshaw until recently but was known as The Nags Head until the mid 1990s and although well established under its current moniker, the Jolly Farmer at Dronfield Woodhouse began life as the Gorsey Brigg when built by Shipstones in 1976.

A number of pubs that are sadly no longer open have traded

under more than one name. The Hearty Oak, which closed its doors for the last time in 2013 was of course formerly the Hearts Of Oak, presumably rebranding itself to highlight the greater emphasis placed on food.

The Inn at Troway underwent a major refurbishment in 2008 and its new owners dispensed with its previous name, the Black-a-Moor. It has recently reopened under the new name of the Brook at Troway.

The pub that previously occupied the premises of the Mint Leaf Indian restaurant on Green Lane, Dronfield was known under three different names in its 38 years as a pub. In 1969, the pub opened as the Green Acres and in its final years was known as the Ash Tree and The Garden.

Finally, the upstairs bar at 10A High Street in Dronfield is already on its second name having opened as JD's Lounge Music Bar only a couple of years ago.

Pat Hancock

Pub Name	Address	Previous Name(s)
10A	High Street, Dronfield	JD's Lounge Music Bar
Brook At Troway	Snowden Lane, Troway	Black-A-Moor, Inn at Troway
Dronfield Arms	Chesterfield Road, Dronfield	Midland Hotel, Old Sidings
Garden	Green Lane, Dronfield	Ash Tree, Green Acres
Hearty Oak	Northern Common, Dronfield Woodhouse	Hearts Of Oak
Jolly Farmer	Pentland Road, Dronfield Woodhouse	Gorsey Brigg
Peacock	Hackney Lane, Barlow	Old Pump
Three Tuns	Cemetery Road, Dronfield	Mason's Arms, Hallowes
Tickled Trout	Valley Road, Barlow	New Inn, Barlow Huntsman
Toby Carvery	Sheffield Road, Dronfield	Nags Head, Bowshaw

SAMUEL ADAMS TO BE WITH MY UNCLE SAM...



It's not every day you visit a brewery, but most of us get to look around every now and then. However, when I suggested we travel 5,257 miles to visit the Samuel Adams Brewery in Boston Massachusetts, my wife wasn't exactly thrilled.

Okay, so we were already going to Boston for a family holiday and it was in fact only a quick trip on the "The T" (Boston's wonderful subway system) followed by a short walk until we reached the brewery gates on Germania Street in the Jamaica Plain neighbourhood. Following the "Brewery Tour" signs, we found ourselves in a really interesting visitor centre showcasing some of the history and successes enjoyed by the company. There's quite a bit to see while you wait for the main event and mercifully the air conditioning was working well.

The Boston Beer Company and Samuel Adams Boston Lager were born in 1984 when Jim



Koch decided there was definitely an appetite for a "better beer". He was lucky enough to be given one of his Great Great Grandfather's recipes that was developed in the 1870s at his brewery in St Louis, Missouri. Jim chose to use the name Samuel Adams as he was a revolutionary son of Boston and was also a brewer. By the end of 1985, 500 barrels of Samuel Adams beer had been sold.

By 1988 the Boston Beer Company had built the Boston Brewery, sold 36000 barrels and made their beer available on both coasts of the USA. The Boston Brewery itself is now one of three Samuel Adams breweries and is their oldest and smallest. It serves as a "Test Kitchen" for trying out experimental brews and is also the home of the "Boston Only" beers they produce such as Boston Brick Red and Boston 26.2 (named after the marathon).



I don't think it's too unfair to say that most breweries are quite similar, although this tour started with a malt tasting session. We explored the difference between the light and dark malts and how in combination they affect the character of the finished beer. We then went on to take a look at the hops, a lovely exercise of rubbing them between your palms and savouring the aroma. Our charming tour guide Fufu talked us through the process requesting anyone who wanted to taste the hops let her know in advance, so she could enjoy watching the result!

Boston Lager is a Reinheitsgebot beer. This means that it adheres





to a German Purity Law first drawn up in the 1400s which permits the only ingredients to be water, barley and hops. They didn't know much about microbes back then and the yeast needed to turn those 3 ingredients into beer was either naturally occurring or introduced by including some of a previous batch of beer. Here's where we found out that Boston Lager is made with the German Noble Hop varieties, Hallertauer Mittelfrüh and Tettnang.

Next we took a look at the brewing equipment and talked through the Samuel Adams brewing process. They use a decoction mashing process that's more time consuming than many modern breweries use. The difference is the way in which the mash is heated. It starts off pretty cool (about blood-temperature) and then a portion of the mash (both liquid and grain) are transferred to a separate vessel and slowly

heated to boiling point. After boiling for a while the hot mixture is transferred back in, raising the temperature of the whole mash. This decoction process is repeated twice more. The process creates melanoidins, dark flavour compounds formed when sugars and amino acids combine around boiling point. They add a rich sweetness to the ale that in my opinion at least is well worth the extra effort.

Eventually the time had come to taste the beer. Fufu talked us through a five step tasting and evaluation process: Appearance, Aroma, Taste, Body and Finish. This was made easier by a supply of cool, fresh Boston Lager. Perhaps unsurprisingly, the best example of it I've ever tasted. We all agreed it was an amber/gold colour, with a wonderful mild and slightly floral hoppy aroma. The taste was quite complex and balanced, a full bodied flavour finishing with a toasty/toffee sweetness offset by a

piney spicy note. We then went on to try two more fantastic brews, the widely available Summer Ale and finally a test brew which was a Lemongrass Wheat IPA - outstanding!



Finally, we were off to the brewery shop, where the temptation was strong (but curbed by Mrs H) from where we took the "Party Trolley" (a story for another day) to Doyle's Cafe for lunch. Doyle's was the first ever bar to serve Samuel Adams beer on tap. If you ever go, I can highly recommend the Grilled Reuben, with a glass or two of Samuel Adams of course. Cheers!

John Hadfield



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NO. 43 BUS MAYHEM – ANOTHER TOUR OF SHEFFIELD

On a damp Saturday evening in late August, a group of Dronfield CAMRA members set off to Sheffield for a tour around pubs in the city centre and London Road. Before catching the 43 bus into Sheffield, there was time for a pint in the **Coach & Horses** in Dronfield. As usual, the excellent range of Thornbridge beers was available along with the seemingly universally popular Oakham Citra.

As the bus stops right outside the **Rutland Arms** on Brown Street, this seemed like an obvious place to start. The Rutland has been one of the best pubs in Sheffield for many years and offers a great selection of beers on both cask and keg, good food, and a decent jukebox. The beer I sampled here was Summer Ale from North Union, a relatively new Sheffield outfit who brew their beer in a railway arch on Sussex Street. I hadn't seen anything from this brewery before, but I will be sure to try their beers again.

From here we headed along Sidney Street and past the derelict Matilda Tavern to the **Sentinel Brewhouse**, a brewpub located just off the ring-road on Shoreham Street in a converted carpet showroom. Sentinel opened for business in April 2016 and offer a fine range of beers brewed on site including an Orange Stout, a Cologne style Kolsch beer and a 6.5% IPA. The beer I drank here was Sentinel's American Red, which was delicious.

After leaving Sentinel we headed to the bottom of Cemetery



Road. The **Beer Engine** has been known under a variety of names in recent years and has been rejuvenated since reverting to its 1990s identity. The pub was busy when we arrived and offered a very strong range of beer. I began with a pint of a brown ale named 'It's Magic' (a collaboration between Fyne Ales and Magic Rock) before moving on to Almasty 'Centennial & Mosaic'. Almasty are a Newcastle brewery who I am becoming increasingly impressed with whenever I see their beers and this was the beer I enjoyed the most all evening - a fantastically lively and hoppy pale ale with lots of flavour and aroma. After this I decided to go for a bit of key-keg heresy and try the much hyped Cloudwater DIPA v6. The beer was good, but for me, not quite as enjoyable as the (much cheaper) cask ale from Almasty!

One pub we were all particular keen to visit was the **Railway Hotel**, so we exited the Beer Engine and made our way past United's ground to the pub on the opposite side of Bramall Lane.

Dronfield & District CAMRA has active members with allegiances to several different clubs, but

the Peel Ale editor is a Sheffield United season ticket holder and unsurprisingly has viciously edited my original paragraph!

The Railway after many years as a keg-only establishment is a welcoming traditional pub serving beers from local breweries and also from a new brewery called Beer Ink, who are based in Huddersfield. I think it's fair to say that Blades fans now have a choice of venues serving quality cask ale near their ground that would make many other football supporters very envious.

From The Railway, we headed back to London Road to **The Cremorne**. This pub has been no stranger to CAMRA's Good Beer Guide in the past and still serves an ever changing array of well kept beers to a mixed clientele. The Cremorne has an emphasis on live music, and when we visited had beers on from among others, Kelham Island, Exit 33 and Saltaire.

From here we caught the 43 bus back to Dronfield having had a very enjoyable evening in an area of Sheffield where the beer scene is improving rapidly.

Thomas Sturges

MY TOP 10

Issue 1 of Peel Ale featured the first part of a My Top Ten article featuring what I consider to be the best pubs that I have visited over the last 25 years. Criteria for selection is entirely personal and my selections are accompanied by photos that I have taken whilst on my travels and for the record I have decided not to consider pubs from the immediate surrounding area.

For those who didn't see Peel Ale #1, the first five were the Birch Hall Inn, Beck Hole, North Yorks, the Square & Compass, Worth Matravers, Dorset, the Dipton Mill Inn near Hexham, the Boat Inn, Ashleworth Quay, Gloucestershire and the Yard of Ale micro pub in Broadstairs. Here are my next five...

6. Marble Arch, Manchester.



In my view, no trip over the Snake to Manchester is complete without a visit to the Marble Arch, a listed Victorian pub on Rochdale Road toward the north of the city. When entering for the first time you are immediately struck by the impressive tiled walls and mosaic sloping floor leading down to a bar serving six real ales and a selection of keg alternatives. Previously a Wilson's house named the Wellington Vaults, the Marble Arch became a free house in the mid eighties and was home to the Marble Brewery before they relocated in 2011 to larger premises in nearby Williamson Street. Excellent Marble beers such as Manchester Bitter, Pint and Chocolate Marble are always available and the food isn't bad either (the cheese menu is particularly recommended). When drinking in Manchester, we've often caught a taxi straight out of Piccadilly and made this our first port of call before meandering back into the centre perhaps via the Angel, Smithfield, Bar Fringe or the Crown & Kettle.

7. Pigs Nose Inn, East Prawle, Devon.



The 200 year old Pigs Nose Inn stands on the pretty green in the small but superbly situated village of East Prawle, four miles east of Salcombe in South Devon. There are many great coastal walks and fantastic views nearby and despite its rural location, the pub gets extremely busy in the summer months and parking in the village can be a bit of a nightmare. The Pigs Nose is understandably popular with families and serves good traditional pub food whilst the real ales are sourced from the South Hams and Otter breweries and served direct from the cask - there's real cider too! The owners, the Webber family have a background in the music industry and artists such as Damon Albarn, Paul Young, Paul Simonon (out of The Clash) and Atomic Kitten have all played in the pub's function room. We visited the pub whilst staying in Devon in August 2011 - recommended to anyone visiting that part of the country.

8. Horseshoe, Ebbesbourne Wake, Wiltshire.



Another wonderfully unspoilt, friendly old inn located ten miles south west of Salisbury in Ebbesbourne Wake, a remote village that even sounds like it might have been mentioned in the Domesday Book (and it was!). I love discovering hidden away pubs like this and despite there being a plethora of well appointed village locals in the region, I have visited three times. The pub has two characterful rooms leading to a central bar and a small side restaurant. The Horseshoe is a big supporter of local breweries, so expect beers

from the likes of Keystone, Sixpenny, Wessex and Stonehenge. I visited the Horseshoe with friends on the way to the excellent End of the Road music festival at nearby Larmer Tree Gardens in 2007 and I returned this year to find it as before, enjoying a pint of Flack Manor Double Drop in the pub's lovely undulating garden whilst awaiting a rather excellent plate of egg and chips!

9. Crown, Stockport.



Anyone who has even driven over to Manchester will no doubt be familiar with Stockport's famous railway viaduct under which the Crown Inn can be found. For the uninitiated, Stockport is a terrific place for a pub crawl with no less than fourteen pub entries in the 2017 Good Beer Guide - I'd particularly recommend The Magnet, the no-frills Railway Inn and the idiosyncratic Olde Vic. Back to The Crown.... the pub has a multi-room layout with each room having a character of its own and folk music sessions are regular events. The excellent real ale range is what really recommends the pub however, with anything up to 16 different beers on offer at one time (think Pictish, Stockport Brewing Co, Bollington). It's fair to say that The Crown has

been at the top of its game for many years now - it was CAMRA's National Pub of the Year runner-up to the Kelham Island Tavern in 2009. Unlike a lot of pubs featured in my Top 10, its easily reached by train. Go on, what are you waiting for?

10. Jerusalem Tavern, Clerkenwell, London.

Whilst agonising over my all time top ten pubs, I should admit that the list has changed numerous times. Out of the blue, the Jerusalem Tavern on Britton Street close to Farringdon tube station sprang to mind. It's a while since I've been drinking in London but I've visited some of the city's best (tip: always make sure it's your round in a Sam Smith's pub) and this is a real favourite. Although the



building itself in almost 300 years old, the Jerusalem has only been trading as a pub since 1996 and is a re-creation of an 18th century tavern - what a great job they've made of it. The real draw here are the half a dozen St Peter's beers, available in cask form rather than out of the distinctive green bottles. As well as the Best Bitter, there's usually a mild and if you're lucky, the 4.7% St Peter's Grapefruit Beer. Fifteen minutes out of King's Cross and you're there.

Pat Hancock

BRANCH DIARY

BRANCH MEETINGS:

Tuesday 13th December: Blue Stoops, Dronfield.

Tuesday 10th January: Brook at Troway.

Tuesday 14th February: Victoria, Dronfield.

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

BRANCH SOCIALS:

Friday 25th November: 6:02pm train from Dronfield for an evening visit to Doncaster's best pubs.

BRANCH SOCIALS:

Friday 9th December: Christmas Social pub crawl around Dronfield. Meet at the Victoria, Stubley Lane at 7:30pm.

Friday 13th January: Whittington Moor pub crawl. Meeting in the Chesterfield Arms, Newbold Road at 7:30pm, then onwards to Neptune Beer Emporium, Spireite, Beer Parlour and Derby Tup. Return travel to Dronfield on late No.43 bus.



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LOST PUBS OF DRONFIELD

THE RAILWAY



The former Railway Inn was located on Mill Lane in Dronfield almost opposite the car park to the rear of what is now the Dronfield Arms.

The building is well over two hundred years old and was extended several times during its life. It is even possible that the early parts of the building date back to the first half of the 18th century.

The Railway Inn was a former beerhouse, and by all accounts it was a lively spot. I am reliably informed that it was a place where you could regularly expect a fight on a Saturday night!

The pub closed around 1960 and Stones beer was being sold at the time of its closure.

It was used as a carpenter's shop for a number of years before

falling derelict. It was rescued around twenty-five years ago and is now a private dwelling. The beer cellar still exists, complete with its original barrel chute into the yard. Inside the pub must have been tiny, particularly before it was extended, as undoubtedly it also served as a brew house. In fact there was no bar as such, and beer was served in jugs brought up from the cellar.

It was known to all as "The Tap" and drinkers could step out of the back door of the Midland Hotel, or the "Old Sidings" (now the Dronfield Arms) and straight in to the Tap. Indeed a short stroll along Mill Lane would involve passing two more pubs before you arrived at the back of The Sidings. In the circumstances it was quite appropriate to name the building "Tap Cottage".

The part of the building closest to the road is a later addition (possibly in the 1800s) and would have more than doubled the space available. As this was a working pub until around fifty five years ago, there might still be some people who have memories of the place. Any information on this pub – or any other closed pubs – would be gratefully received.

Nick Lister

CHANCELLOR'S AUTUMN STATEMENT

In response to the Chancellor's Autumn Statement, Colin Valentine, CAMRA's National Chairman said: "CAMRA welcomes the Chancellor's decision not to raise beer duty in the Autumn Statement. Pubs are under a huge amount of financial pressure and

with UK beer drinkers paying 52.2p of duty on their pint we are seeing more and more people choosing to drink at home rather than at their local.

This trend not only hurts UK businesses, but is also contributing to the demise of our

communities and affects people's personal wellbeing."

He added: "While a freeze in beer duty is welcome, CAMRA would like to see the Government do more to reverse the damage done by the beer duty escalator by cutting duty in the 2017 Budget."

BEERS AT THE FESTIVAL



The award winning End of the Road music festival, held at Larmer Tree Gardens, near Blandford in Dorset in late September is now in its eleventh year. Over the course of four days, punters are treated to performances by a wide variety of bands on four different stages in a beautiful garden setting where peacocks strut freely around the site before the music gets going at midday. Richard Hawley, Flaming Lips, Belle and Sebastian, Super Furry Animals, and Alt-J have all previously played at End of the Road and once again a great line up had been assembled.

As well as the entertainment, the festival places good quality food and drink high on its list. Real ale is served in a handful of bars spread across the gardens and is almost exclusively supplied by breweries from surrounding counties. Among the breweries represented this year were Hop Back, Six Penny Brewery, Stonehenge, Downton and Gyle 59 who specialise in vegan friendly ales. As you

might expect, fans of real cider are well catered for and for the eleventh year in succession, the Somerset Cider Bus stood proudly alongside the array of stalls and food outlets selling food from around the world.



On Thursday lunchtime, after finding the impressive sounding Crown Inn at Alvediston near the festival site to be closed, we doubled back to the Horseshoe in the neighbouring village of Ebbesbourne Wake. This remote pub is a real favourite of mine and features in the My Top 10 article elsewhere in this issue.



After a hearty meal and a couple of beers served straight from the cask we made our way to the festival site and to our hired tent.

Thursday evening began with a set from young Spanish band, Baywaves on the Tipi Stage and whilst watching performances from Teleman and American headliners, The Shins I tried a couple of locally brewed pints. First beer was Gooden's Gold from the Flower Pots brewery in Cheriton, Hampshire where I had stayed in the late nineties and shortly before we headed back for our first night under canvas, I tried a 5.4% smoked porter from Beavertown brewery in North London. Beavertown have made quite an impact on the craft beer scene since their formation in 2011 and were making their debut at the festival, taking over the Courtyard Bar and serving their entire range of beers.

Friday began with a screening of E.T in the festival cinema and breakfast on the top deck of a London bus and among the day's highlights were performances from Chicago band, Whitney, Cat Power and country singer, Karl Blau. On the beer front, I tried Hedge Monkey, a hoppy effort from Glastonbury Ales and Funky Monkey, an easy to drink pale ale which is brewed at Frome in Somerset by festival regulars, Milk Street.



After much discussion and monitoring of the weather forecast, I confess that on Saturday, we took a break from the festival and spent the night at a Premier Inn near Salisbury. A trip into the city in the afternoon afforded an opportunity to visit the cathedral which houses a copy of the Magna Carta and nearby the wonderfully named, Haunch of Venison which dates back to the 12th century. This atmospheric pub has a restaurant and bizarrely, the mummified severed hand of a gambler displayed in a glass case in an upstairs bar. Beers come from local favourites, Hop Back and I enjoyed a swift pint of Summer Lightning during my visit. Later on Saturday and in driving rain, we counted our blessings that we had bailed out of the festival whilst tucking in to a great



meal (steak and kidney pudding) at the isolated Black Horse in the village of West Tytherley in the Test Valley. Five beers were available here including another Hop Valley beer, Golden Best.

On Sunday morning and in drying weather, we headed back to Larmer Tree Gardens to continue our festival experience. In the afternoon, I spent time at the outdoor comedy stage, sitting on hay bales enjoying short sets from Tom Bell and Glaswegian Sikh comic, Hardeep Singh Kohli. As the festival drew to a close, there was time to catch Devendra Banhart and Broken Social Scene down at the Woods Stage, Bill Ryder-Jones



and Scritti Politti and also try a couple of heavyweight craft beers from Beavertown. 8Ball is an excellent 6.2% American style IPA which I was able to top an hour or so later with a new Beavertown product, Lupuloid which weighs in at 6.7%!

On Monday morning, we made our way back to Dronfield having had a memorable weekend watching some great music in idyllic surroundings with one or two great beers along the way. Having attended the festival three times now, I can definitely recommend the experience to those of you who love music and real ale in equal measure.

Pat Hancock

RURAD

Established in 2003, RuRAD, (Rural Real Ale Drinkers) is a group of drinkers based in the Erewash and Amber Valley area of Derbyshire who are keen to discover pubs, breweries and beers all over the country.

Sunday spins around pubs in the East Midlands and visits to beer festivals are organised. The group also operates a bar at the Old Oak Inn at Horsley Woodhouse at weekends which is effectively a mini beer festival

offering gravity dispensed ales from craft brewers near and far alongside the more local Leadmill and Bottle Brook beers. The Old Oak Inn at Horsley Woodhouse is also CAMRA's East Midlands Pub of The Year 2016.

A monthly newsletter "*In the Sticks*" is available in selected pubs local to Erewash and Amber Valley and by e-mail. Current and previous issues can be found on the Mansfield CAMRA website:

www.mansfield.camra.org.uk





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BEERSTOPDRONFIELD



WOODTHORPE HALL CIDER PRESSING

Woodthorpe Hall near Holmesfield is the residence of Dick Shepley and his family who own much of the surrounding land and have a pub named after them (the Shepley Spitfire down the lane in Totley). Their garden is hired out some days over summer for wedding receptions but on two weekends in October it is given over to cider making.



Woodthorpe Hall has a range of three artisan ciders – Owd Barker, Ruby Soozie and Spinning Jenny with the latter being a more sensible ABV than the others. The others, once the natural fermentation is coming to an end, sees the addition of champagne yeast to the fermentation tank, accelerating the process – again resulting in a very strong, lightly sparkling cider with a slightly smoother flavour than just apples. Ruby Soozie is the sweetened version.



Each year to celebrate CAMRA's October Real Cider Month, a handful of Sheffield, Dronfield and Chesterfield CAMRA members join the Shepley family, their friends and other volunteers to help with the pressing on the Saturday of the second weekend.



It is hard work with heavy lifting, carrying, shovelling, operating machinery and more, but also a fun social occasion with volunteers well looked after. There is an afternoon tea break with a table groaning under the weight of a massive array of home made cakes and pots of freshly brewed tea & coffee; cider is available to drink on a self serve basis throughout the afternoon and once work is finished for the day everyone

has a drink and chat around the 'garden heater' – a shopping trolley containing a bonfire – before being invited into the house for a delicious home cooked supper.



We all enjoyed our day helping out at Woodthorpe Hall and would like to thank the Shepleys for their hospitality. If you missed out trying the cider that resulted from last years pressing at our Steel City Beer & Cider Festival then you can buy it in bottles from a select number of outlets, one of which is the Beer Stop in Dronfield.

Andy Cullen

EXPLORING SHROPSHIRE – AND BEYOND!



In mid-August, Jean, myself and my parents set off for a 3-night break in Shropshire, staying at **The Talbot Inn** in Clebury Mortimer – a Greene King house. When we stayed it was selling Greene King IPA Gold and the ubiquitous Morland Old Speckled Hen. Whilst neither of these are on my list of favourite beers, both were perfectly well kept. It was a good friendly pub with reasonably priced and enjoyable food. My parents particularly enjoyed the wattle and daub feature in their room!



Jean and I potted down to the 15th century GBG 2016 listed **King's Arms**, which acts as the brewery tap for the nearby Hobson's brewery. Five of the brewery's beers were available on our visit, and I tried the Town Crier whilst Jean went for the slightly lighter Twisted Spire. We thoroughly enjoyed both beers, and vowed to find time to try the others during our stay.



Our first venture further afield – whilst still in Shropshire – was to the **Fighting Cocks** at Stottesdon which is another 2016 GBG entry. Some work was being done on the exterior of the building when we visited, but the pub was still welcoming, friendly and very busy! A good range of local ales was available, including two from Ludlow (Gold and Black Knight), two from Hobson's (Twisted Spire and Town Crier) and Three Tuns XXX. Between us we sampled Ludlow Gold, Three Tuns XXX and Town Crier and we were very impressed with all three. The food looked so good we booked a table for the next evening!

Heading back down the winding country lanes to Clebury Mortimer before it got too dark, we parked the car and had a stroll around the village. First port of call was the **Stable Tavern**, a basic local serving Wye Valley HPA, Ludlow Gold, Banks Amber and Three Tuns XXX. We went for the HPA and the XXX – both pleasant enough drinks.



Further down the hill is the **Old Lion**, another pub serving the local Hobson's brews. We liked the feel of this pub with its strong local customer base and well-kept Twisted Spire and Town Crier. A comfortable pub in which to enjoy a decent pint.

Saturday morning saw us head off to Bridgnorth to explore the local market and some antiques venues. The Stable Bar seems to act as the Bridgnorth Brewery tap and looked very interesting. Unfortunately, it was a bit too early to sample their wares but we pencilled Bridgnorth in as being worthy of a future visit.



We decided to head back to Clebury for a sandwich and a pint at the **Eagle and Serpent** in the hamlet of Kinlet on the way. We liked this traditional, multi-roomed village local, and my dad (a mild drinker in his youth) tried the Hobson's Champion Mild which he was very impressed with. The other ales were Wye Valley HPA and Hobson's Town Crier, both of which were on good form. The excellent ham sandwiches reinforced the positive impression generated by the pub which seemed popular with the locals for a Saturday lunchtime. The main menu looked very interesting, with other customers obviously enjoying lamb shanks and fish and chips.



On Saturday night we settled for a meal at the Fighting Cocks. Same beer range as earlier in the week, though we sampled the Ludlow Black Knight this time, which was thoroughly enjoyable. The food lived up to expectations, with the fish and chips particularly good! We finished the evening at another of the Cleobury pubs, The **Royal Fountain Inn**. Four beers were available here, including Three Tuns XXX, Wye Valley HPA, St. Austell's Tribute and Greene King Abbot. We both chose the HPA here, and were very impressed with the way it was kept.

Sunday morning began with a



circuitous drive along the Teme Valley, ending up over the border at Bromyard in Herefordshire for Sunday lunch. We spotted some interesting pubs but we'd already decided to stop off at the renowned **Bell** at Pensax in Worcestershire. This local CAMRA 'Pub of The Decade' and previous West Midlands 'Pub Of The Year' surpassed all expectations. We were made very welcome

by the strongly pro-CAMRA owners, and regretted that we'd already eaten when we saw the high quality menu focusing on local produce! Five beers were available, namely Hobson's Best Bitter, Franklin's English Garden, Three Tuns 1642 Bitter, Goff's Joustier and Exmoor Gold. We went for the latter three of these, which we thoroughly enjoyed drinking on the patio, enjoying amazing views over the countryside. Jean's comment was 'I could sit here all afternoon'. Although we couldn't stay long, this multi-roomed gem is a strong contender for a future 'My Top Ten Pubs' feature. A good range of ciders and perries were also available.



Sunday evening saw us head off to Bewdley in Worcestershire to enjoy a pint at the **Mug House**. This GBG 2016 listed pub lies on the banks of the River Severn, and we sat in the outdoor space watching the ducks and supping Purity Mad Goose, Bewdley Worcestershire Way and Teme Valley Talbot Blonde. Also available on the bar were Wye Valley HPA and Timothy Taylors Landlord. We really enjoyed the ones we tried, and would have loved



to stay longer to sample the others, but parking issues meant we had to head back to Cleobury to check out the final pub, the **Bell Inn**. We were pleasantly surprised by both the atmosphere here and the quality of the beer. Sunday is darts night at the Bell and the pub was full of enthusiastic team members – pub games seem a major feature of this local, with plenty of trophies on view. The beer range included two from Hobsons (Mild and Twisted Spire), Wye Valley Butty Bach and Ludlow Gold. I tried the Butty Bach, which was very pleasant, whilst Jean went for the Ludlow Gold, which she felt was the best pint she'd had in Cleobury. This was our favourite pub in Cleobury, as we liked its traditional layout and competitive prices.

We really enjoyed 'exploring Shropshire and beyond', and felt that we'd like to return to explore the area in more depth. The overall stand out pub was probably the Bell at Pensax, although the Fighting Cocks was a very close second and we would have loved to investigate some of the other pubs in Bewdley, Whitchurch and Bridgnorth and to sample the wares of other local breweries such as Clun and Corvedale. Thank you, Shropshire – we'll be back!

Graham and Jean Hall

COME ON PEEL THE NOISE

Another round of questions from across the decades to muse over whilst you enjoy a pint. Once again, no prize on offer – it's the taking part that counts. Answers are below.

1. On which 1987 multi million selling Fleetwood Mac album did the singles, *Everywhere*, *Little Lies* and *Big Love* appear?
2. Who presented the Radio 1 Breakfast Show from June 1973 to April 1978?
3. *Suddenly I See* was a 2005 hit for which Scottish female singer?
4. What was the name of the band formed by Noel Gallagher in 2010 after the split of Oasis?
5. Name all four original members of Bucks Fizz?
6. Marc Almond and Gene Pitney reached number one in 1989 with which song?
7. What was the first name of John Lennon's first wife?
8. *Communique*, *Making Movies* and *Love Over Gold* were albums released by which band in the late 1970s/early 1980s?
9. Rose Royce hit *Love Don't Live Here Anymore* was revived in 1985 by which British singer/actor?
10. What were the names of The Three Tenors (initials LP, JC and PD)?
11. Name the track released by South Korean record producer/rapper Psy which reached number one in 2012?
12. Which film, released in 1969 featured the song, *Raindrops Keep Fallin' On My Head*?
13. Name either of Bob The Builder's two UK number 1 hits.
14. Which female singer had top five hits with *Here With Me*, *Thank You* and *White Flag* between 2001 and 2003?
15. *Long Hot Summer*, *Speak Like A Child* and *Shout To The Top* were eighties hits for which band?
16. Name the 1971 album by Carole King that has sold over 25 million copies worldwide.
17. Which popular British big band leader shared his name with a post war British Prime Minister?
18. Before embarking on a solo career, Lionel Ritchie was a member of which group?
19. Which Berkshire town plays host to an annual music festival held over August bank holiday weekend?
20. Saxophonist Raphael Ravenscroft is best known for his solo on which 1978 hit?
21. Which actress duetted with Robbie Williams on *Somethin' Stupid* in 2001?
22. Lauryn Hill, Wyclef Jean and Pras Michel were members of which nineties band?
23. *Heathen Chemistry*, *Don't Believe The Truth* and *Dig Out Your Soul* were the last studio albums recorded by which band?
24. What is the name of Tom Petty's backing band?
25. Name the missing Monkee! – Davy Jones, Mike Nesmith, Peter Tork.

ANSWERS: 1. Tango In The Night 2. Noel Edmonds 3. KT Tunstall 4. Noel Gallagher's High Flying Birds 5. Bobby Gee, Cheryl Baker, Jay Aston & Mike Nolan 6. Somethings Gotten Hold Of My Heart 7. Cynthia Lennon 8. Dire Straits 9. Jimmy Nail 10. Plácido Domingo, José Carreras & Luciano Pavarotti 11. Gangnam Style 12. Butch Cassidy & The Sundance Kid 13. Mando No 5 and Can We Fix It? 14. Dido 15. The Style Council 16. Tapestry 17. Ted Heath 18. The Commodores 19. Reading 20. Baker Street (Gerry Rafferty) 21. Nicole Kidman 22. The Fugees 23. Oasis 24. The Heartbreakers 25. Mickey Dolenz...

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