

PEEL ALE

Dronfield & District CAMRA

Issue No.3 : Spring 2017



The Beer of Choice for CAMRA's National Chairman



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FROM THE EDITOR



Hello again and welcome to the third issue of Peel Ale magazine. As the nights begin to draw out again, there's much to look forward to with barely a weekend passing by without some kind of beer festival or special event taking place. I've been lucky enough to attend some great socials since the last issue of Peel Ale and there's plenty more to look forward to. Sometimes it's difficult to keep up with all the changes with new breweries and real ale outlets opening all over the place and sadly, some of the pubs and

clubs we know well falling by the wayside too. The beer scene in our area remains remarkably vibrant. Congratulations go to our Lauren and team at our new Pub of the Year, the Miners at Hundall and to Gary and Lucie at the Rutland at Holmesfield who recently accepted the Winter Pub of the Season award. Speaking of changes, CAMRA's Revitalisation Project Report has recently been published. Whilst it's expected that our main aims will continue to be campaigning for real ale, cider and perry and protecting community pubs and clubs, it is recommended that the organisation widens its focus to reflect changing consumer needs and developments in the drinks industry. CAMRA needs to make changes in order to stay relevant. CAMRA members will get the chance to debate the changes at April's AGM in Bournemouth and the final decision will be made at the 2018 AGM in Coventry. Interesting times.

I hope you enjoy this issue of Peel Ale.

Pat Hancock - Editor

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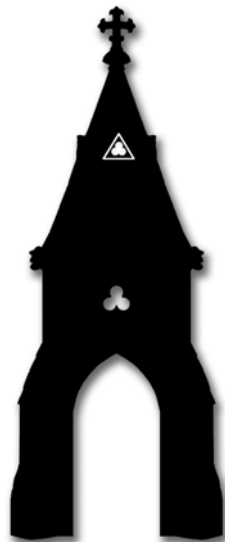
Peel Ale is published 4 times per year.

2,500 copies are distributed to outlets in Dronfield & District plus selected real ale outlets in Sheffield, Chesterfield and beyond.

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ISSUE 4 COPY DEADLINE

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

BREWERY NEWS



It's business as usual at the brewery as the mighty River Drone thunders past. Our volunteers have been building up our range of nine locally named bottled beers and a number of bottle shops have begun stocking our beers.

We have held a series of successful Open Days with the next event scheduled for Saturday 22nd April (10am-3pm). Bottles and mini-kegs will be available and the bar will feature at least three beers including new releases. There will be free entry with discounts for members.

DVB's first cider, Treeshecker (7.65%) has now been unleashed. All the apples used were collected locally and processed by members using our bespoke kit. On the cask front, Cherry Belles Porter first brewed with the local WI, has become a regular and we have begun to release seasonal/specials including a Brewer's Choice range. The first of these is a classic, 80/- Scottish Ale (4.5%), a 'pint of heavy', brewed by Dave McLaren. Early orders have come from the Three Tuns and the Chesterfield Ale House. We have also brewed a Strong Pale Ale (6.4%) named Enigma which is particularly good in bottles.

Outlets have expanded across Chesterfield, Sheffield and now include Matlock. As well as Smiffys, the Blue Stoops, Coach

and Horses, Three Tuns and 10A in Dronfield, Drone Valley beers have been available in, among others, the Miners Arms at Hundall, the Barrack at Apperknowle and the Horse and Jockey at Unstone as well as numerous other outlets further afield.

The Drone Valley website has been refreshed and has the current beer listing and outlets

Our Membership has now grown to 280. Membership is just £10 for life and several are regular volunteer brewers.

Jez Horton
Chair/Brewery manager



After a busy Christmas period, January was used to plan ahead for the coming year. Expect to see more exciting new brews from us on a regular basis, as well as some great collaborations with some of our brewing friends. First up you'll be seeing our next collaboration with Neepsend, Breakfast IPA MkIII, a black coffee black IPA with Citra and Sorachi Ace hops.

We're also adding to our core range with a new series of 4.8% single hopped beers, Hopjacked, showcasing some of our favourite hops. The first iteration, Hopjacked Cascade was available in pubs from the end of January.

More recently, Kali IPA, is the hoppiest brew we've

yet done. Nine kilos of hops, predominantly Chinook and Galaxy, in the copper plus another four earmarked for dry hopping. At 6.4% and 90ibu, this is a proper IPA. One to put hairs on the hairs on your chest.

Edd Entwistle



Barlow Brewery's 6.5% IPA, Full Monty won the bronze medal in the Barley Wine/Strong Old Ale category at the East Midland Champion Beer of Britain awards. Elsewhere, a relatively recent addition to the Barlow beer roster, Wakatu, a 5.0% IPA using New Zealand hops has been on sale at the Hare and Hounds in Barlow, the Neptune and Tap House in Chesterfield and the Brunswick Inn in Derby.



Since our first brew was produced on 1st August (Yorkshire Day!) last year, we have produced more than 35,000 pints from our micro-brewery at Mitchells Wine Merchants at Meadowhead. Half of this, we have bottled and sold in store and in a few other local shops. The other half has gone out to the trade in casks, which thankfully has been well received.

We had a few teething problems at the start with a few flat bottle

beers, which is expected from bottle conditioning and the yeast activation, however this has now been rectified. We do make all our retail customers aware that our beers are bottled conditioned and need some

care when pouring, unless you don't mind a pint with bottoms in! We are proud to be the only off-licence with an in-house micro brewery.

The Mitchells Hop House core range of beers currently includes Madness (5%), Independent (4%), Dennis (4.5%), Marilyn - The Golden One (4.3%) and Butchers Beer and Beef Bitter (4.3%)

John Mitchell

PUB NEWS



The **George & Dragon Inn** at Holmesfield has had a bar refit and increased its range of real ales to three regulars plus three changing guests – mainly from local micro-breweries. Two 'craft keg' type beers are also now available.

The **Brook at Troway** (formerly the Inn at Troway and before that the Black-a-Moor) which opened its doors in October last year has closed again and faces an uncertain future.

At the time of going to press, the **White Swan** in Dronfield is closed.

The **Miners Arms** at Hundall have introduced a curry night on Thursdays from 7pm-9pm. There will be a set menu for visitors and you can pre-order your meal by messaging the pub.

Hill Top Sports and Social Club in Dronfield continues to host regular events, the latest being a beer festival which will be held over the May Day Holiday weekend.

Proove Pizzas will return to the **Dronfield Arms** on Thursdays from 6th April. Pizzas will be served from 4pm to 9pm.

The **Coach and Horses** at Dronfield have a Spring Fair on Sunday 9th April from 12 noon. As well as an outside bar, there will be live music, a BBQ, a kids music workshop and a bouncy castle.



The **Tickled Trout** at Barlow became the first pub in Derbyshire to serve Timothy Taylor's new 4.3% blonde ale, Knowle Spring. Representatives from the brewery were at the pub on 15th March to chat with customers.

Planning Consent was granted on 14th December for the demolition of the **Fleur De Lys** at Unstone and the erection of seven dwellings. The pub was sold in February but was still trading in late March.

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 May.

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 – 10% off 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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DIAL 'M' FOR MILD



Mild is one of the oldest British beer styles, and as a beer style that has been endangered through much of CAMRA's existence has received a great deal of campaigning assistance from CAMRA, most notably during the annual Mild In May month.

In the 18th century, mild was a vague term that referred more to the conditioning of the beer. Mild beers had not received the same level of conditioning as other "stale" beers and were often mixed with stale beer before sale to improve flavour. As time went on tastes began to move towards unaged, fresher beer and mild became increasingly popular.

During the 19th century, breweries often produced milds of varying strengths, usually designated by a number of X's. The weakest being X and the strongest being XXXX. Even the weakest of these would have been around 5.5%, still stronger than most of today's mild beers.

Grain shortages and increased regulation during the First World War had a big impact on British brewing as brewers had to use less malt. After the end of the war milds began to increase in gravity again, but when tax on beer was hiked up in the 1931 budget mild ales became weaker again. The darker beers that we recognise as mild today date back to the 1930's.

Mild remained popular up until the 1960's, when it suffered a sharp decline at the hands of bitter and lager. Today, as a beer style that is only lightly hopped, mild is often overlooked in favour of heavily hopped pale ales and IPAs. As a result of mild being out of favour with many drinkers, a number of brewers have found that their mild ales sell better under a different name. Brains Mild has been renamed Brains Dark for this reason. Whilst some British beer styles have had a renaissance

thanks in part to craft brewers from across the world, mild is a beer style that has not found popularity overseas.

Mild is a beer style that has changed greatly over time but does suffer from a few misconceptions. Mild does not have to be dark for instance, as can be seen by Timothy Taylor's Golden Best. However, darker malts and / or roasted barley are usually found in order to compensate for the low hopping. Mild does not have to be weak either, Sarah Hughes Ruby Mild is a very good 6% mild made to a pre-World War I recipe.

During "Mild in May", CAMRA encourages pubs to carry at least one mild, with some branches organising mild pub crawls and some CAMRA beer festivals putting greater emphasis on mild. The Nottingham Mild Trail during this time is especially notable with over 80 pubs in the Nottingham area on the trail. There are some excellent examples out there such as Acorn Darkness and Mighty Oak Oscar Wilde Mild which show that mild can be an excellent, tasty beer worth another look.

Thomas Sturgess



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BEERSTOPDRONFIELD



2017 PUB OF THE YEAR THE MINERS ARMS - HUNDALL



Dronfield & District CAMRA chairman, Rob Barwell (left) is seen after presenting the award to Lauren White and the team.

The Miners Arms in Hundall has been voted Dronfield & District Pub of The Year 2017, beating off fierce competition to scoop the award for the third year in succession.

In addition to being the Dronfield and District pub of the year, the Miners Arms is also the current holder of CAMRA's North Derbyshire Pub of the Year award.

Situated in a small hamlet between Apperknowle and Unstone, the Miners Arms is a traditional, friendly and welcoming country pub with a strong local following. The Miners is recognised for its varied real ales selection, real cider and its commitment to local breweries such as Dronfield's own Drone Valley.

A minimum of five real ales are always on offer with Drone Valley's Dronny Bottom Bitter and Pictish Alchemist's Ale permanently available. The pub has a pool table, Sky Sports, a conservatory and an impressive beer garden which is seen to good effect when the Miners participates in the annual Three Valleys beer festival.

The Miners Arms can be reached via TM Travel route 14 from Dronfield to Chesterfield, which runs once every two hours Monday to Saturday daytime.

Congratulations to Lauren & the team.

Thomas Sturgess

BRANCH DIARY

BRANCH MEETINGS:

Tuesday 11th April: Smiffy's, Dronfield.

Tuesday 9th May: Gate Inn, Troway.

Tuesday 13th June: Gosforth Fields, Dronfield.

Tuesday 11th July: Travellers Rest, Apperknowle.

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

BRANCH SOCIALS:

Saturday 6th May: Joint social with Mansfield and Doncaster CAMRA Branches round the Dronfield area.

Saturday 3rd June: Three Valleys Beer Festival!!

Saturday 1st July: S18 area Beer Survey starting at 12:30 at various pubs in branch area. For details of routes see website.

Saturday 24th June: York day trip by train catching the 11.02 train from Dronfield.



Our front cover photograph shows Colin Valentine, CAMRA's National Chairman, posing for the press photographers at the opening ceremony of the South Normanton Beer Festival last November.

We were delighted to note that Colin was pictured pulling a pint of Dronfield's own Fanshawe Blonde from Drone Valley Brewery offering welcome national publicity for Dronfield and its community brewery.

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DRONFIELD TOWN TWINNING FEDERATION 2017 Quiz



On Friday 10th March, a team representing Dronfield and District CAMRA successfully defended the 'Dronfield Town Twinning Federation' Quiz championship won for the first time last year. After a tense competition, involving about 20 teams – punctuated by several bottles of Drone Valley Brewery beers, pie and peas, and an assortment of deserts – it came down to a tie break between ourselves and 'Forever Hopeful'.


'Captain Roger' took responsibility for supplying the correct answers and, by a 2-1 margin, we came out on top. Well done to everyone involved, and here's to making it a hat-trick next year!

Graham Hall



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PUB FEATURE

THE HARE AND HOUNDS AT BARLOW



One of the most unspoilt pubs in our area must be the Hare and Hounds on Commonsides Road at Barlow.

This reassuringly traditional drinkers pub has been run by Ron and Pauline Harris for thirty-five years and can be found half way up the hill which runs off the main road through Barlow. It maintains a strong community focus and is welcoming to drinkers from further afield.

The pub has three characterful drinking areas, all served by a small central bar. The front room has a coal fire, horse brasses, a small collection of brewery artefacts and simple seating where locals congregate to discuss the issues of the day and watch sport on TV (very often Racing UK). The comfortable back room which has good views over the countryside also boasts a piano and paintings on display from local artists, many

of which are available to buy. A separate games room has books for sale as well as darts and a pool table. Unlike Barlow's two other pubs, food is confined to bar snacks.

Back in the day, the Hare and Hounds was known for its hand-pulled Bass and Wards Bitter and for a time sold Brampton Brewery beers. Ron and Pauline



are keen to support local businesses and these days the pub acts as an unofficial tap for the nearby Barlow Brewery. One or two real ales are usually available. I have previously drunk Heath Robinson, Betty's Blonde and Three Valleys IPA here, but on my recent visit, it was Wakatu, a 5.0% pale ale brewed with New Zealand hops.

The Hare and Hounds is open from 1pm during weekdays and from noon at weekends.

Definitely worth seeking out if you haven't paid a visit.

Pat Hancock



CAMRA REVITALISATION

The leadership of one of Europe's most successful consumer organisations is considering refocusing its future purpose after being presented with a wide-ranging review into its aims and activities - but is clear campaigning for real ale, pubs, clubs, cider and perry will remain core.

The volunteers heading up the Campaign for Real Ale were presented with a report and proposals by the Revitalisation Project at a meeting in early December.

The Revitalisation Project has proposed that the Campaign remains committed to its core aims of promoting real ale, real cider, perry and campaigning for pubs and clubs - but has suggested CAMRA needs to widen its vision and mission to reflect changing consumer needs and developments in the drinks industry.

In summary the Revitalisation Project has recommended that:

- Campaigning for real ale, cider and perry and protecting community pubs and clubs will remain core to CAMRA activities.
- CAMRA widens its mission and purpose to reflect changing consumer needs and developments that have taken place across the sector since CAMRA's foundation in 1971. The Revitalisation Project found that there is much CAMRA does well, so its proposals principally relate to opportunities for the organisation to remain relevant and effective in the future.
- CAMRA broadens its focus to play a "leading role in informing and representing all those with an interest in good beer of any type".
- CAMRA promotes the "virtues of well-produced, well-kept cask-conditioned beers as the pinnacle of the brewer's craft" while also promoting greater awareness and understanding to help drinkers judge for themselves what "quality" beer is.
- Celebrating and protecting well-run community pubs and clubs should also remain core to CAMRA's purpose, but the Campaign should do more to improve the range and quality of beer, cider and perry in "communal drinking" venues across the on-trade.

- In response to the attacks on responsible drinkers by health campaigners, the organisation plays a leading role in speaking on behalf of all UK beer, cider and perry drinkers, and pub and club-goers.

The Revitalisation Project was officially launched in April 2016, to carry out a review of CAMRA's purpose and activities and to ensure it was positioned to reflect changes in the pub and brewing industry.

The Revitalisation Project considered the views of tens of thousands of CAMRA members who responded to three surveys and the opinions of thousands who attended consultation meetings across the country. Its findings also take into account feedback from numerous industry stakeholders including politicians, brewers, cider producers, publicans and journalists.

The Revitalisation Project has now agreed a series of proposals which it presented to CAMRA's National Executive - the most senior elected volunteers in the organisation - at a meeting in early December. The National Executive will now take ownership of the report and will be responsible for deciding whether, how and when, to implement the Revitalisation Project's proposals.

CAMRA members will continue to be fully involved in the process and will be invited to discuss the Revitalisation Project proposals at the CAMRA Members' Weekend and AGM to be held in Bournemouth in April 2017. A final decision on adopting the proposals will be taken at the Members' Weekend and AGM in Coventry 2018.

Michael Hardman MBE, one of CAMRA's founders and Chairman of the Revitalisation Project said: "Our proposals were agreed after eight months of hard work and include strengthening some of CAMRA's best campaigns and practices as well as confirming our 45-year-long commitment to real ale and our long-standing support for pubs and clubs.

"We have recommended that we should explore some kinds of beer that have previously been outside our scope, but this is hardly a controversial proposal since our latest survey of members showed that there was a clear majority in favour of doing so.

"We now look forward to the National Executive accepting our proposals, depending on the results of an impact study they will be carrying out, and then to our 185,000 members voting on the proposals."

Colin Valentine, Chairman of the Campaign for Real Ale, said: "I'd like to thank Michael and the Revitalisation Project for the work they have put in over the summer to survey tens of thousands of CAMRA members and meet thousands in person to ask them what they think.

"The Revitalisation Project has helped us to understand what our members want for the organisation in the future and the direction they believe we should take to respond to the changes in the pub and beer world.

"My fellow National Directors and I will now take the time to fully understand the Revitalisation Project report and the proposals which have been made to us. It's now our job to decide what we will recommend to our members and seek their approval to changes, if appropriate, to our purpose and strategies and the activities we carry out to achieve them.

"While the work of the Revitalisation Project is now finished, this is really only the start of the process for the National Executive and CAMRA members. We need to make sure that members continue to be at the heart of the decisions we take and we will ensure they get a full opportunity to discuss the proposals at our Conference in April and then have the final vote on any changes to CAMRA's purpose at the Members' Weekend and AGM in 2018."

As well as presenting its proposals to the National Executive, the Revitalisation Project published the findings of the third and final survey into the views of CAMRA members. The survey findings are available at:

<https://revitalisation.camra.org.uk/blog/revitalisation-project-survey-three-results>

A full copy of the Revitalisation Project Proposal document is available here:

<https://revitalisation.camra.org.uk/blog/revitalisation-project-report-published>

2017 WINTER PUB OF THE SEASON THE RUTLAND ARMS - HOLMESFIELD



Dronfield & District CAMRA chairman, Rob Barwell (left) is seen after presenting the award to Gary Fantom (middle) and Lucie Thacker (right).

The Rutland Arms in Holmesfield has been voted the Dronfield & District CAMRA Winter Pub of the Season 2017.

Gary Fantom and Lucie Thacker run this Cask Marque and Finest Cask accredited pub which has a good range of well kept cask ales. The regular beers include Bradfield Farmers Blonde, Castle Rock Harvest Pale, Theakston's Bitter and Everard's Tiger with Farmer's Belgian Blue available in winter months.

The Rutland is a traditional country pub with low beams, open fires and friendly service contributing to a cosy atmosphere in winter and the excellent beer garden also makes the Rutland Arms a very good location in warmer weather. Popular with walkers and locals the

Rutland Arms is also known for its excellent pie and peas. Quiz nights are held on Mondays.

Thomas Sturgess



ROUND OF THE BASKERVILLES DRINKING IN DEEPEST DARTMOOR

A family holiday in Devon last year once again afforded the opportunity to visit some of the area's best pubs.

On our way down, we called for lunch at the 16th century **Tom Copley Tavern** in the rural village of Spreyton, located a few miles from the A30 on the north side of Dartmoor. Spreyton is considered to be from where the famous Uncle Tom Copley, as referenced in the old folk song, *Widcombe Fair* originated and indeed, a sign on the wall of the pub depicts a group of revellers setting off to the fair on horseback in September 1802. The pub itself is well worth seeking out and has won countless CAMRA awards over the years including the National Pub of the Year award in 2006.

When we arrived, long serving landlord Roger Cudlip was on hand to offer a warm welcome. The atmospheric bar has numerous hanging tankards, a real fire, a splendid clock and a picture of Uncle Tom Copley himself. Home cooked food is



available and up to fourteen real ales, either on handpump or sourced straight from the cellar. The two beers I tried were SS Great Britain from Cottage Brewing Co and Smash #1, one of St Austell Brewery's small batch brews.

Our accommodation for the week was a self catering cottage on a farm at the end of a track in Lower Willsworth, a remote hamlet six miles from Tavistock. Popping out for a swift pint of an evening would involve a

three mile walk and a torch so it was Monday when we made our next pub visit.



The twin villages of Peter Tavy and Mary Tavy can be found on the west flanks of Dartmoor and both have village pubs that bear their names. The **Peter Tavy Inn**, located down a small lane close to the village church dates from the 15th century and has the beams to prove it. Although renovated to suit diners, the pub still has plenty of character in its two rooms, a candlelit restaurant and tidy bar which served five real ales, the same number of real ciders and 26 malt whiskies for good measure. I tried a pint of Branscombe Summa This followed rather predictably by





a pint to Branscombe Summa That to accompany an excellent venison casserole.



On Tuesday, after a long drive in increasingly poor weather to Land's End (I swerved the Shaun The Sheep Experience), we called at the Cornish village of Mousehole. By now, we were ready for something to eat (the ubiquitous Newlyn crab sandwich - very nice too) so we made for a pub I'd visited years previously, The **Ship Inn** which occupies a great position overlooking the picturesque harbour. In many respects, this pub is your archetypal Cornish fishing pub with its beamed main bar, nautical theme and real fire. The pub is St Austell owned



so my pint of choice was HSD (Hicks Special Draught, always wondered what it stood for).

After another dry day, we made a stop at one of the UK's most famous inns - The **Warren House Inn** near Postbridge in the heart of Dartmoor. The pub is located on the B3212 which transverses across the moor. The pub was built in 1845 to replace a previous structure on the other side of the road and stands 1,425 feet above sea level making it the highest pub in southern England. Armed with copies of local CAMRA magazines, I entered the pub and was not disappointed. The pub has a timeless feel to it and is a great place to spend an hour or two with a book or newspaper or

like me waiting for a Warreners (rabbit) Pie to arrive whilst drinking a pint of Raven from the local Black Tor brewery.

Later on Thursday, I made it to the other twin village of Mary Tavy and to the **Mary Tavy Inn**. Unlike the more upmarket Peter Tavy Inn, the Mary (formerly the Bullers Arms) is more of a drinker's pub and regularly appears in CAMRA's Good Beer Guide. Beers on offer here were Dartmoor IPA, St Austell Proper Job and Moorstone Red Ruby. A few of the aforementioned beers were consumed here before I returned to the cottage. Whilst the beer and experience were good, I will remember the Mary Tavy as the pub where I heard of the death of Ronnie Corbett.

On the final day of our holiday, there was time for one final Dartmoor pub. The **Plume of Feathers** at Princetown, close to Dartmoor's famous prison and even closer to the village's Dartmoor Brewery is a traditional, multi-roomed pub which offers accommodation, camping and food to walkers and visitors alike. Jail Ale and IPA from the nearby brewery were available at the pub along with Spring Otter, Doom Bar and St Austell ales.

Pat Hancock



IN AND AROUND DRONFIELD THIS SUMMER...

3 VALLEYS

BEER FESTIVAL

SATURDAY
3RD JUNE 2017

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SERVING ALL VENUES
AND STATION 12-9PM

FREE BUS
SERVICE

MUSIC

BEER
AND CIDER

FOOD

A DOZEN GREAT
VENUES

THREE VALLEYS FESTIVAL

The annual 3 Valleys festival is fast approaching – it takes place around Dronfield as usual on the first Saturday in June, which this year is the 3rd of June. There are 13 venues taking part this year and all are likely to have a range of real ales and food and most will have live music too. All the venues will be offering free entry and there will be a free bus service linking all the venues, commencing from Dronfield Station. So you can join our bus and hop on and off at the various venues to experience the different locations, atmospheres, beers, food and music on offer.

There are three new venues this year that we welcome to 3 Valleys – the **Blue Stoops** on Dronfield High Street, **Hill Top Club** and the **Barrack** at Apperknowle. The **Blue Stoops** are planning on hosting an outdoor event on their patio area with an outside bar and more; **Hill Top Club** will be closing their car park off for the day where they will be hosting family friendly festivities in the afternoon with not just a beer festival bar but food stall, ice cream van, bouncy castle and live entertainment – including an Elton John tribute act – then into the evening the festival bar stays open but the family fun moves indoors for the club's usual kids disco. The **Barrack** will have a programme of singers and musicians performing and a fish and chip trailer outside as well of course as a range of great beers. The **Coach & Horses** are once again inviting the Honey Bee Blues Club to curate their programme of live music on festival day. Music kicks off at 4pm with Gerry Cooper, followed at 6pm by the 20ft Squid Blues Band and finishes off with the Sea Whores on stage at 8pm. Also expect an extended beer range and a food stall.



Elsewhere along Dronfield bottom, the **Dronfield Arms** and **Three Tuns** will both be offering their usual festivities with extra beers and cider, food stalls and music.

Up at Hill Top The **Hyde Park Inn** will as usual have beer and food with music this year provided from 6pm to 9pm by Tres Amigos, performing an eclectic mix of Irish rock and pop.

Dronfield's High Street & Church Street is again looking to be a busy place with the **Green Dragon** and **Manor House Hotel** both hosting outdoor bars, music and food stalls – plus of course now the **Blue Stoops**.

In Dronfield Woodhouse the **Miners Arms** and **Jolly Farmer** are both back for another year, having been in 3 Valleys right from the start, both will have extra beers and food. The Miners also has live music planned in the evening, provided by AK47, an 80s tribute band.

On the other side of town the **Pioneer Club** are back for a second year. They haven't announced their plans at the time of writing but expect similar to last year with

a local brewery showcase, food and family friendly activities.

Out at the more rural end of 3 Valleys Land, the **Miners Arms** at Hundall is also back for 2017, having proved a very popular venue the last few years with two outside bars – one for beer and one for traditional cider & perry, live music (provided by Jackson, Rib Eye and The Hallowed Travellers) in the garden plus a food stall – last year Deli-Licious provided the food and were serving up some awesome burgers!

Publicity material including posters and beer mats are now out and about with flyers following soon, all have been designed by Robin Lunnon (who works with Reet Ale Pubs, Blue Bee Brewery and Beer Matters magazine) who has produced this years new artwork illustrating the nature of the festival – you will spot a few Dronfield landmarks in there although of course some artistic licence has been used!

Latest news on plans for festival day can be found online at:

www.3valleys.org.uk

MY TOP 10

I have been visiting pubs and enjoying real ale for around sixty years and have been tasked with selecting my all time top ten, the first five of which are described below. During this time my main interests have been walking, rock climbing, sea angling, steam railways and geology. I hope that the following list will be of interest to our readers.

Pubs which are within the Dronfield and District branch area have not been considered.

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



No apologies for including the Birch Hall, it is probably in the top ten of all who have visited - a Grade II listed absolute gem and a pub you must visit. It is a sad day for us if we can't get there on our annual pilgrimage to the North Yorkshire Moors. The inn features in the village's own website www.beckhole.info/bhi.htm and is only a stone's throw away from the line of the North Yorkshire Moors Railway. A pleasant walk can be taken From Goathland to Grosmont or vice versa, with a natural break at Beck Hole. A return by steam train is optional. The pub's own organic beer, Beckwater is always available along with Black Sheep Bitter and a local guest ale.

2. Catacol Bay Hotel, Isle of Arran, Scotland



The beer here is usually Timothy Taylor Landlord with a more local guest ale to go with it. We first visited Arran in 1971 when our children were barely toddlers and have returned at regular intervals ever since. The garden and the bar of the hotel provide superb views over Kilbrannan Sound to the Kintyre Peninsula. Bar meals are served all

day, every day. There is superb walking and rock climbing on Arran with South Ridge Direct on Cir Mhor being one of my all-time favourite routes. Sea fishing suffered a decline in the eighties and nineties due to over fishing but is now showing signs of recovery. The geology of Arran is unique and the island has long been a major centre for scientific field studies.

3. Logan Rock Inn, Treen, Cornwall



The atmospheric Logan Rock Inn in the village of Treen in south west Cornwall is an excellent country pub with beautiful coastal scenery nearby and close to the stunning Minack open air theatre at Porthcurno. This sixteenth century pub is owned by the St Austell Brewery and an extensive range of their beers are available including Proper Job and the ever popular Tribute. There is plenty of climbing on the granite sea-cliffs of West Penwith with Chair Ladder and Bosigran being of note. Excellent sea fishing abounds both from the numerous rocky ledges and beaches, also by boat from nearby harbours. There is excellent walking too - mainly along the Cornish Coastal Path.

4. Old Dungeon Ghyll, Great Langdale, Cumbria



The O.D.G (as it is affectionately known) serves four permanent beers from local breweries together with a number of varying guests. Situated at the head of Great Langdale, it has long been one of my favourite hostleries. It is surrounded by magnificent walking country and nestles among superb climbing grounds. Gimmer Crag is probably my number one choice although Raven Crag is easier to access. The fire in the old range is appreciated in the winter months, whilst impressive surrounding fell views can be enjoyed from the patio benches. Sea fishing and railway interests are not too far away.

5. Neptune Beer Emporium, Chesterfield.

I first came across the Neptune on Dronfield CAMRA's inaugural 43/44 bus crawl to Chesterfield. It seemed okay if rather quiet but since that visit it has gone from strength to strength under the stewardship of landlord, Gary Norton. We have been back several times since and have always been impressed by the



warm welcome and the ever varying range of up to eight guest ales served in two drinking areas either side of a central bar. Local breweries tend to be favoured. The Neptune is also one of Chesterfield's top music venues. Not great however for climbing, sea-fishing and steam railways.

Part 2 to follow in issue four of Peel Ale.

Roger Hepworth

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No. 43 BUS MAYHEM – WHITTINGTON MOOR WALKABOUT

On a cold night in January, ten members of Dronfield and District CAMRA set out on the latest of our renowned '43' walkabouts, this time focusing on Whittington Moor and its environs. Our first stop was the **Chesterfield Arms** which supplied us with the usual excellent choice of twelve beers, including several from Manchester's Marble Brewery (Pint, Chocolate Marble and Lagonda IPA) and a trio from the Ashover/Brown Ales stable, including Chesterfield Pale and Amber). As always, we were made to feel very welcome, and 'Old Roger' was particularly impressed when beer tokens from some time ago were accepted. Between the ten members present, we sampled most of the beers on offer, and were very impressed with the range and quality.

A leisurely stroll down the hill took us to the **Neptune**. Again, there was an excellent choice of beers available, the eight on offer providing a good variety of styles and strengths from brewers including Raw, Rudgate, Blue Bee, Oakham, Acorn, Ashover, Abbeydale and Dark Star. The dark

ale lovers amongst our group were particularly taken with Ashover Liquorice, whilst those preferring paler beers appreciated the Raw Winter Solstice and Rudgate Valkyrie APA. A very welcoming pub, with a knowledgeable landlord, Gary Norton (pictured with Dronfield CAMRA chairman Rob), who enjoyed chatting about his beers. A group of us are planning on returning for one of the regular live music slots.

Jumping on a bus, we headed for the **Spireite** (formerly the Rose and Crown) directly opposite Chesterfield FC's Proact Stadium which is a sister pub to our Good Beer Guide listed Dronfield Arms. The emphasis was very much on HopJacker beers here, with Pyrites and Figgy Pudding Porter available, with Rudi In Orbit from Hopcraft on as a guest. Whilst at the Spireite we were joined by another group of Dronfield members, which took the total attendance on the night to fourteen - about 10% of our total membership!

Most of us then headed for the **Beer Parlour**, which, as usual for a Friday night, was very well supported by the locals. Eight beers were on offer

here at very reasonable prices, with Abbeydale, Acorn, King's Clipstone, Milestone, Penine, Thornbridge and Timothy Taylors all represented on the bar. 'Young Roger' was fascinated by the Baby Black Mass (Abbeydale), whilst I enjoyed the Milestone Azzada Gold.

Our final port of call was the **Derby Tup**. This long standing real ale institution continues to impress, both with its traditional feel and the range of quality beers on offer. Our party included two 'Derby Tup virgins' who both thoroughly enjoyed their first visit to the pub. The beer range included examples from Ashover, Bad Co., Brass Castle, Castle Rock, Milestone, Newby Wyke, Ossett and Timothy Taylor, with an excellent House Pale - brewed by our chairman Rob Barwell that I particularly enjoyed. Sue - a dark ale fan, tried the Milestone Classic Dark and Jean the Littlemoor Citra. Both were suitably impressed.

To sum up, a great night with a super turn out from the branch, which would have been even better if we'd manage to meet up with our friends from Sheffield, who were holding their own social on the same night in the same area! These '43' crawls are becoming a real feature of our branch socials, with plenty of clusters of pubs accessible. A group of us are planning to visit the pubs at Heeley Bottom again, and we're looking to stretch the route a bit to cover the Brampton area of Chesterfield.

Keep checking Peel Ale and the Dronfield and District CAMRA website for further excursions - you'd be welcome to join us!

Graham Hall



DON VOYAGE

A NIGHT IN DONCASTER



Doncaster is another place near to ourselves with a rising real ale scene so in order to find out more, a sizeable contingent of Dronfield CAMRA members paid a visit to a few of the town's pubs on a Friday night in late November.

A couple of our party began drinking a little earlier after enjoying an afternoon's National Hunt action at Doncaster racecourse, attempting to keep beer consumption at sensible levels before meeting up with the rest of the group. Two pubs were visited, the **Red Lion**, an above average Wetherspoon's outlet in the town's Market Square which has stood on the site for 260 years and the recently refurbished, **Queen Crafthouse and Kitchen** close by which offered a good selection of beers including Whiter Shade of Pale, a 3.2% brew from the Bad Co brewery.

The main group arrived by train and began in the **Corner Pin**, a well established backstreet local, just a short walk from the

railway station. This welcoming pub has featured in the CAMRA's Good Beer Guide for several years and as the name suggests has a corner layout. Five or six beers were on offer such as Bombardier Bitter and Rudgate Chocolate Stout.

From the Corner Pin we headed towards the town centre, and the **Doncaster Tap**. This is a micro-pub and also the location of Doncaster Brewery, which you have to pass through en route to the toilets. The beer I chose here was the Mansion House Mild brewed on the premises.

I had been interested in visiting



Cask Corner, but as we passed we were deterred as the pub was really busy. Maybe a venue for another (quieter) day!

The next pub we visited was the **Flying Scotsman**. For a large city centre pub popular with Doncaster Rovers fans, the Flying Scotsman was surprisingly quiet, which meant that we were able to make ourselves very comfortable. The Flying Scotsman is run by Chantry Brewery, and true to form there was a good range of Chantry cask ales, of which I chose an old favourite Centennial Pale.

From the Flying Scotsman we decided to head back to the train station, and on the way we called in the **Plough**. Often referred to as the Little Plough, this cosy, old fashioned pub has a superbly



preserved 1930s interior which proved to be my personal favourite pub of the evening. Moorhouse's Stray Dog was just one of the five beers on offer.

On our return, we called into the excellent **Sheffield Tap**, as is often the case when you get off a train at Sheffield these days. Whilst there I had a taster of what I'm afraid was the worst beer I've

had in many, many moons. No names will be mentioned but it contained lobsters, cockles, seaweed, sea salt and sea herbs as ingredients. It was a beer that lead me to the (perhaps unsurprising) conclusion that whilst there is a time and a place for sea food, that place is certainly not beer. Thank goodness that I only sampled a

taster and didn't order a half!

We very much enjoyed our trip. Doncaster is another town with a real ale scene that is very much on the up, and it says something that we felt that if we had the time we would have loved to have visited more venues to discover more of Doncaster.

Thomas Sturgess & Pat Hancock

CAMRA RESPONDS TO CHANCELLOR'S BUDGET

PRICE OF PINTS TO RISE AFTER U-TURN ON TAX

Drinkers have been let down by the Chancellor's decision to increase beer and cider duty in March's Budget - which will see the price of their pints rise.

The two penny a pint increase in beer duty is the first rise in five years. It marks a U-turn by the Chancellor as he risks returning to the days of the much-hated Beer Duty Escalator which contributed to 75,000 job losses, 3,700 pub closures and a 24% fall in beer sales in pubs.

Colin Valentine, CAMRA's National Chairman says: "UK beer drinkers, pubs and brewers have been let down by the Chancellor's decision to increase beer duty for the first time in five years.

The announced two penny a pint increase marks a return to the days when the much-hated Beer Duty Escalator contributed to 75,000 job losses, 3,700 pub closures and a 24% fall in beer sales in pubs. The rise in beer duty will ultimately hit consumers in

their pockets and lead to pub closures across the country.

The government's U-turn on beer duty is a real missed opportunity to support consumers. The UK still pays one of the highest rates of duty across Europe, only consuming around 12% of the beer yet paying nearly 40% of all beer duty in the EU. Further beer duty increases will lead to unsustainable price increases in pubs. The decision completely ignores the pressures that are being faced by the beer and pub sectors."

UNIQUE ROLE OF PUBS IN ENGLAND RECOGNISED BY BUSINESS RATE RELIEF

The Government has recognised the unique role that pubs play in our communities in England by introducing a new temporary £1,000 discount on business rates bills for all pubs with a rateable value of less than £100,000. CAMRA has warmly welcomed this relief and has called for it to be made permanent and increased further in future Budgets.

While this discount will provide welcome relief for the majority of pubs, not all will benefit as the relief does not apply to the largest pubs so a minority are still faced with very large business rate increases.

Colin Valentine, CAMRA's National Chairman adds: "We are delighted that the Government has recognised the vital role that pubs play both in our local communities and our economy by introducing a new rate relief specifically for pubs in England.

"The announcement of a new rate relief for pubs in England is a ground-breaking step which recognises both the importance of pubs and the unfair impact of the business rate system on pubs. This new relief offers huge assistance to pubs and is a step towards CAMRA's ambition of securing a £5,000 rate relief reduction for all pubs.

"While this is welcome news for most pubs, some of the largest pubs will be excluded from the new relief. For example, the CAMRA award winning Baum pub in Rochdale will be unaffected by this discount. The Baum pub's rateable value is going up by 376.6%, and the pub will pay an additional £47,327 per year once transitional rate relief ends.

"CAMRA is calling on local councils to use the new discretionary fund that was announced to support those pubs that will still be hit by massive business rate increases over the coming years."

BACK ON T'WRONG SIDE OF T'PENNINES DRONFIELD CAMRA'S DAY OUT IN MANCHESTER



Manchester Central Convention Complex has hosted many events over the years, from rock concerts to political conferences to Commonwealth Games gymnastics. But in January this year it hosted the Manchester CAMRA Beer Festival, which was enough to prompt a visit from some intrepid members of Dronfield & District CAMRA.

After alighting at Manchester Deansgate station, we found ourselves opposite one of Manchester's many notable pubs. Located in a railway arch, the **Knott Bar** had been voted Greater Manchester CAMRA pub in the previous year. Happily it lived up to its billing with plenty of beers from the likes of Vocation and Hawkshead.

From there we headed to **Manchester Beer Festival**, which was one of the larger CAMRA events that I've been to. There were many dedicated brewery bars from breweries such as Marble and Cloudwater, but the first port of call for me was the Hawkshead bar for their excellent NZPA.

Further along was a bar dedicated to UK keg offerings. Much has been made of this by some beer bloggers, (although it's worth noting that other CAMRA beer festivals are also starting to showcase the best in unfiltered, unpasteurised UK keg beers) but for me the most important thing about this was the information provided about the new kegs, which CAMRA has

chosen to refer to officially as "membrane kegs", rather than by their various brand names such as KeyKeg and Eco-Keg. If we are going to promote the new wave of keg beers, then in my opinion it is vital that we provide information and educate people about why the new wave of keg beers are so much better than the old keg beers.

However, as you might expect it was the cask ale that really excited here with some truly superb cask ales to be had from a wide variety of brewers with a number of breweries running their own bars. Manchester's Track brewery ran one bar I showed a lot of interest in. Their 3.8% golden ale "Sonoma" is bursting with hoppy flavour and the sort of beer you can happily drink all day and never tire of.

Away from the bars, the festival also played host to the "Great Manchester Beer Debate", and there were numerous stalls too selling everything from pulled pork to pewter tankards, macaroons and





Viking Drinking Horns. It is also worth noting that this was a beer festival that showed no signs of running out of beer on the Saturday afternoon. Beers were replaced on the bar as fast as they were drunk. The atmosphere was very friendly throughout.

After having had a thoroughly enjoyable afternoon at the festival, our party then moved on to some of Manchester's best pubs. Our first port of call after the beer festival was the **Marble Arch** on Rochdale Road, the former home of the outstanding Marble brewery, this pub has plenty of fabulous beers, including beers from Marble themselves and a very impressive Victorian tiled interior.

From there, we moved on down Rochdale Road to the **Angel**, a traditional local which provided us with the surprise winner of the day. I may never have come across the Fell Brewery before but their "Tinderbox IPA" was very impressive, so no doubt

I will be sampling their beers again the next time I come across them.

From there we took another taxi to the **Port Street Beer House**, a long-time stalwart of the Manchester craft beer scene where one of the final casks from Cloudwater brewery was something of a draw.

Finally, there was the Piccadilly Tap, which is right next to Manchester Piccadilly railway station for the journey home, although the **Piccadilly Tap** does have plenty of excellent beers to tempt you to stay in Manchester. A fitting end to an excellent day out!

Thomas Sturgess



Dronfield Bavarian Bier-Wurst Festival



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The Blue Stoops on Dronfield High Street re-opened in November 2016 after an extensive refurbishment and has quickly gained a reputation for serving quality food alongside a good range of real ales.

Having booked well in advance, my wife Ruth and I made our way to the Stoops for Christmas Day Lunch. On arrival we were greeted with a complementary glass of Bucks Fizz. I later enjoyed a rather pleasant non-Christmas drink, namely Bah Humbug from Welbeck Abbey Brewery. For starters, I had the delicious Round Green Farm Venison Pate and Ruth went for Prawn and Crayfish Cocktail. The main course for both of us was Traditional Roast Turkey. It was served promptly and hot. Neither of us could quite finish but a doggy bag was provided for take away. Ruth selected Christmas Pudding for dessert whilst I went 'off-menu' by requesting and receiving Cheese and Biscuits. Overall, it was a thoroughly enjoyable meal: good food, good service, good beer and a very good atmosphere.

After Christmas, I asked other Dronfield CAMRA members who have had an opportunity to dine at the Stoops for their thoughts.

Graham and Jean Hall visited for a birthday meal in November and considered the food to be very good value, particularly as they took advantage of the loyalty card discount. Jean went for the beer braised brisket, with creamy horseradish mash, roasted beetroot and pumpkin whilst Graham selected the simpler 'Pie of the Day' which was Steak and Ale and served with mushy peas and chips. Service was prompt, portions great and the food very acceptable, with the pie being very meaty and the chips a good size. The beer was good too!

Another Dronfield CAMRA member, Richard Smith recently paid a visit with his wife, Jane and a friend. All were very impressed with both the service and the quality of food. They enjoyed the excellent, home-made Sausage and Mash but were unable to finish the HUGE sausages served! Richard warns against having a

large breakfast ahead of lunch at the Stoops and recommends going along hungry to enjoy the food at its best. He is looking forward to returning and felt that £38 for drinks and a good lunch for three was a very reasonable price.

Both Pat and Claire Hancock have been impressed with the pub's renovation. They've eaten at the pub three times already and most recently booked a table to celebrate their son, Owen's ninth birthday. Pat explained his expectations were high having previously visited the True North owned, British Oak at Mosbrough and again commented on the service which even in the run-up to Christmas was excellent with both the birthday boy and sister, Amelia made to feel welcome and given colouring to keep them busy whilst they awaited their meals.

Claire can vouch for the pan-fried fillet of salmon which came with sautéed potatoes, wilted kale and a chive butter sauce. She doesn't always make it to the dessert menu but made room on this occasion for Caramel Peanut Butter and Chocolate Torte with Vanilla Ice Cream. After some deliberation, Pat went for Grilled Mackerel on Toast with beetroot and caper salsa as a starter followed by homemade Sausage and Mash washed down with pints of True North Best Bitter and the 5.9% Santa Baby, again from Welbeck Abbey Brewery.

Roger Hepworth

BREW DAPEST

WHAT I DID ON MY HOLIDAY



I've got this theory about Hungary, it might be a load of old goulash, but here we go. The Soviets left Hungary in 1991 after half a century of repression. Before that Hungary was ruled by a right-wing dictator who had a particular fondness of eliminating his political opponents. Before that of course, Hungary was a dual but unequal monarchy alongside those fun-loving Austrian imperialists, the Habsburgs. They in turn, got a bit upset over the heir to their throne being assassinated at Sarajevo causing some local difficulties which escalated into the First World War. Before the Austrians had arrived a couple of centuries previously, the Hungarians had been ruled by the Ottoman Empire, not much Turkish delight there sadly.

What this translates into, in my humble opinion, is that after centuries of oppression and foreign rule, the Hungarians are finally enjoying their freedom and have developed a very relaxed attitude to life. This includes their attitude to

alcohol. Although for many years Hungary has been well known for its fine wines, the beer side of things has not really enjoyed the same level of appreciation. The proximity of those beer experts in the Czech Republic has ensured stiff competition for Hungary's home-grown brewing industry. Tempted though I was to try the Czech beers available, I made the decision to drink only Hungarian beers whilst there.

How nice it was to walk down any street and see bars of all shapes and sizes thriving, not a single shut pub or bar did I see. Of course with the breadth of choice, one had to be choosy. There are many café bars, particularly in the more touristy areas around the Grand Market, where you can get a beer brought to your table along with nice and reasonably priced food if the mood takes you. The Grand Market is a must-see on any trip to Budapest. My shopping stamina is not as great as that of my beloved partner however; fortunately there is a decent bar actually in the market, a man crèche, where I can pass the hours quite happily.

If you get into the proper back streets, there are bars for the locals, yes many ordinary people can still afford to live in their country's capital, unlike London of course. Here the style of service is more like the traditional British pub. Stand at the bar, gaze at the football on telly with the incomprehensible commentary,

and listen to the bolshy landlady keeping the regular crowd in their place, just like being at home really. In these bars little English is spoken, so be prepared to point at what you want and smile a lot. All the people I met there were friendly and I did learn to convincingly say *kur-sur-nurm* which is Hungarian for 'thank you'. The rest of the Hungarian language remained a mystery to me.

Most bars serve pilsner style beer either Arany or Dreher, both owned by SAB Miller but definitely drinkable in the heat of the day. I had cause to regret four 'pints' of Dreher Bak, a dark bock style beer, sweet and neckable. I did ask the bar staff how strong it was but although they tried, they couldn't tell me for sure. Like I said, very laid back, no petty regulations about advertising ABV information to worry about in this city. I guessed it was about 5% ABV. Later found out it was 7.4%. Oops!

Hungarian laid back-ness extended to drinking in public. It was not uncommon to see groups and couples popping into the many convenience stores, buying cold tinnies and some food and sitting in the park having lunch and not falling foul



of some silly bye-law. Licencing hours for bars are also flexible. You can get a beer at the conventional times of the day or you can boogie all night in the party areas of town which are frequented by hordes of generally good-natured foreign students, stay up all night then have a beer for breakfast. Well why not?

But what of real ale?

There is a growing real beer scene in Budapest, craft beer or whatever the trendy name for it is now. The appalling pun which is the title of this piece is not mine, it's an actual brewery who's dark and mysterious "One Night Seduction" might not be the best aphrodisiac at 8.2%! It comes in small bottles thankfully. Mention should be made of a bar called Jonas near the newly built "Whale" shopping mall which serves a range of craft beers on draft. It has its own brewery and buys in beers from other small breweries, see the picture of its beer board. To give you an idea of prices 500 Hungarian Forints (HUF) is just less than £1.50.

Another craft ale bar with an unpronounceable name, Lehuto or something like that, exists in the old Jewish quarter where all the student parties occur; fab beer though I would tend to go there during the day or early evening to avoid stepping in vomit. Credit should also be given to a bar called Pot Kulcs (where I had the encounter with Dreher Bak) which has good local food and regular

Beer Name	Style/Notes	02L Price	04L Price
Gyömbér	Ginger IPA 5.3%	590	960
Zips	Pale Lager 5.0%	590	960
Jászózsai	Köleses Lager (millet) 5.0%	390	690
Karpfi	Búza Half Broom 5.0%	480	780
Kaltenecker	Chopper IPA 6.1%	590	960
Stari	Fédesbízi 5.5%	590	960
Golem	Hotel IPA 6.5%	530	960

folk music evenings. With an inside bar, but with most people drinking in the garden/back yard area, it is very atmospheric.

The other drinking phenomenon in Budapest is the famous 'ruin' pubs. These are basically paved yards between residential buildings or shop premises into which a small shanty town of barely rigid structures are squeezed to form makeshift bars and covered seating areas. The 'pubs' are adorned with artistically painted but non-functional junk items, such as old bicycles, umbrellas even an old East German Trabant car which now, minus its roof and windows, serves as a seating booth.

The pubs don't appear to be officially sanctioned but they are tolerated, maybe even tacitly encouraged by the authorities. All I know is they are great fun, anything can happen. We were having a quiet drink when a full-on wedding party pops in, apparently on the spur of the moment, no pre-arrangement needed. On another occasion we met a stag party of Englishmen, apparently doing missionary

work showing the Hungarians how to drink. Hot on their heels were a pair of musicians who just wandered in off the street and started to play. She reminded me of Marguerita Pracatan, minus the Bontempi keyboard, he was like Bobby Ball but more entertaining. Weird, but good weird.

The Hungarians like I said, are pretty relaxed about alcohol and beer in general.

However, there is a zero limit on alcohol if you are driving there. Fortunately the public transport system is second to none. Trains, trams, buses, trolley buses and underground trains make driving a pointless chore and you can buy daily or weekly tickets giving unlimited access to all of these networks. The main bars are in any case within walking distance for any reasonably fit person and you get to see the grandiose buildings and hidden gems on the way.

If you are thinking of going to Budapest, now is a good time. I have a feeling that the sense of freedom they are currently relishing might be curbed by increasing regulation from their relatively recent EU membership. Big Business is starting to buy up the assets of the country with profit in mind and that probably means higher prices for us mere mortals. Hopefully the Hungarians will maintain their love of their long-awaited freedom, and make even more beer. I'll drink to that.

Pete Bishop

DRONFIELD CAMRA SOCIAL EVENING

ANOTHER TOUR OF DRONFIELD

I enjoy my membership of Dronfield CAMRA, the monthly meetings are sociable and lively, there is always a lot of chat, but we get things done for the good of the local drinking community. One of the regular topics of discussion are social activities, where trips, both local and regional are planned.

Such a trip was planned for the evening of Friday 9th December.

People were getting into the Christmas mood, as witnessed by the groups on similar outings as ours, with the almost compulsory Christmas jumpers being worn.

There were eight of us, and a route had been planned in advance, all local to the town centre.

Our evening started early, at the **Victoria**. Guaranteed good ale here. Despite the pub being particularly busy, we were able to grab a few seats and enjoy a decent pint to get things underway. Beers on offer at the Vic are mainly from the Marston's portfolio and on the night included Thwaite's Wainwright, Bombardier Pale, Courage Bitter and perhaps most interestingly, a 4.6% seasonal Cherry Stout from Marston's Revisionist series.

Sticking to our itinerary, we supped up and sauntered off, leaving a very busy pub, and found ourselves in the equally busy **Blue Stoops**. All served at the bar, we looked for somewhere we could all stay together, and ended up outside, underneath a heater on the



terrace! We then moved into the 'smoking' marquee, and stood around the heater. We were all enjoying each other's company and of course the beers from True North, Welbeck and Drone Valley breweries.

From here, we called at the **Manor House** which of course is virtually next to the Blue Stoops. Whilst real ale may not be this venue's number one priority, it's fair to say that they do serve a very good pint of their regular hand-pulled beer, Abbeydale Moonshine.

Next, we wandered further down the High Street, our next port of call being, quite naturally the **Green Dragon** where the four hand-pulled choices were Moonshine, Farmer's Blonde, Black Sheep and for many, a much loved seasonal favourite, Farmers Belgian Blue. Here, we were entertained by a singer playing a guitar, maybe a tad loud, though that could be down to my elderly ears!

A much longer walk ensued, from the Dragon, all the way down to Dronny Bottom, where we were made very welcome in **Smiffy's**. Recently opened, they offer a good range of ales (from Castle Rock, Navigation and Adnams), lagers and wine. Here, I tried to get a Richard Smith discount, as the owner and I share the same name! The other Richard Smith declined, but I will try again next time I am in, which hopefully won't be long.

Our final destination was the **Dronfield Arms** where a great pint can always be guaranteed. As well as the Hopjacker favourites which are brewed on site (Grifter and Cwaumea River), the interesting guest ale list included Neepsend Mosaic IPA and two beers from Great Heck brewery, Fancy Beer and Yamika IPA

So, all in all, a very successful and friendly evening, it is what Dronfield CAMRA is all about.

Richard Smith

LOST PUBS OF DRONFIELD

THE ROYAL MAIL INN



In our era of rapid transport it is perhaps hard to imagine that a trip from Sheffield to Chesterfield in the early Victorian era would have required a full day with hours of travelling and refreshment breaks on the way. It may even have required an overnight stop.

By 1830 improved turnpike roads and the stage coaches had opened up travel and given business opportunities to entrepreneurs to set up coach travel companies along with roadside inns to service them. But this was the height of the industrial revolution and things were changing very rapidly indeed.

The Royal Mail Inn on Sheffield Road was a relatively short lived enterprise. The landlord, Francis Scott, opened this inn in the latter part of the 19th century as a coaching inn. Scott ran coaches between Sheffield and Chesterfield and used the Royal Mail as a staging post on the way. It was all however a bit of an over ambitious and ill-timed venture. He was rather late coming into

the staging business, and there was already a lot of competition for the trade. The Greyhound Inn was already established next door doing pretty much the same thing, and there were also around a dozen other pubs on the stretch of road between The Coach and Horses and what is now called The Dronfield Arms

The real hammer blow however came in 1870 when the tunnel

from Trolley was completed and the railway opened between Sheffield and Chesterfield with a station just a few hundred yards from the inn. It meant folk could travel from Sheffield to Chesterfield in minutes not hours. It removed the need for a refreshment stop on route and quickly brought the coaching era to an end. Scott went bankrupt and was forced to sell up. The building has now been demolished but the approach to the inn has been retained opposite the Aldi supermarket in an area known as The Alma. A solicitor's office and The Little Italy restaurant now occupy much of the site.

Fortunately photographic records record the time when Dronfield was an important staging post on the Sheffield to London Turnpike. We are just left to wonder why, in the era of "Railway Fever" someone should think it a good idea to invest their savings in stage coach travel.

My thanks to The Old Dronfield Society for their assistance.

Nick Lister



COME ON PEEL THE NOISE

A third helping of carefully chosen pop quiz questions to get stuck into from the 60s through the present day. Did I mention there were no prizes? Answers are below.

1. No Sleep 'til Hammersmith was a live album by which infamous heavy metal band?
2. Which musical, written by Benny and Björn from Abba included the No 1 single, I Know Him So Well?
3. Guitarist Wilco Johnson was formerly a member of which British rhythm and blues band?
4. Which soul singer who died in 2003 was nicknamed The Walrus of Love?
5. Tony Mortimer, Brian Harvey, Terry Coldwell and John Hendy were members of which nineties pop band?
6. Name the Cole Porter song revived by Julio Iglesias in 1981.
7. Which two singers teamed up on the 1978 American number one single, You Don't Bring Me Flowers?
8. Which keyboard player was a member of Dépêche Mode, Yazoo and Erasure?
9. The 1972 Simon Park Orchestra instrumental hit, Eye Level was the theme to which Dutch based detective series?
10. Name the early sixties ITV pop show presented by Cathy McGowan and Keith Forgyce.
11. Scottish band Pilot reached No 1 with which song in January 1975?
12. September, Boogie Wonderland and After The Love Has Gone were late 70s hits for which group?
13. Which actress had a five year relationship with Paul McCartney from 1963 to 1968?
14. Carly Simon hit, Nobody Does It Better is taken from which James Bond movie?
15. Which singer released the album, The Heavy Entertainment Show in 2016?
16. Before forming Eurythmics, Annie Lennox and Dave Stewart were members of which band?
17. Which American musician played a concert at Bramall Lane, home of Sheffield United in 1988?
18. What do the letters PWEI stand for?
19. White Wedding, Rebel Yell and Mony Mony were Top 10 hits for which singer?
20. 1960s chart topper Frank Ifield was known for what unusual style of singing?
21. Who were the original team captains and host of the comedy pop quiz Never Mind The Buzzcocks?
22. I Don't Want A Lover was the debut hit in 1988 for which Scottish pop band?
23. Roxette, The Cardigans and The Hives all hail from which country?
24. In which year did Live Aid take place?
25. Paradise By The Dashboard Light, Heaven Can Wait and Two Out of Three Ain't Bad are tracks from which album?

ANSWERS: 1. Motorhead 2. Chess 3. Dr Feelgood 4. Barry White 5. East 17 6. Begin The Beguine 7. Barry White 8. Vince Clarke 9. Van Der Valk 10. Ready Steady Go! 11. January 12. Earth, Wind and Fire 13. Jane Asher 14. The Spy Who Loved Me 15. Robbie Williams 16. The Tourists 17. Bruce Springsteen 18. Pop Will Eat Itself 19. Billy Idol 20. Yodeling 21. Phill Jupitus & Sean Hughes (captains) & Mark Lamarr (host) 22. Texas 23. Sweden 24. 1985 25. Meatloaf's Bat Out Of Hell.

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
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