

# PEEL ALE

Dronfield & District CAMRA

Issue No.5 : Autumn 2017



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# FROM THE EDITOR



It's been a busy few months since issue four of Peel Ale was published and there's been plenty to cover this time round. June saw the annual Three Valleys Beer Festival attract record crowds and I along with many others took the opportunity to visit some of our best pubs which all laid something special on for the big day. Although I wasn't able to get there myself, I'm told that the recent Blackhill Festival at the Miners at Hundall was another great event and there's been plenty going on besides.

The trip to Castle Rock Brewery in Nottingham for those who assisted at the Rail Ale Festival was another memorable day and it's the first year I've made it to the Hawaiian Shirt Day at the Arkwright Arms in Duckmanton and the Tramlines Blues and Ale event at CADS in Sheffield.

Up at Barlow, the first beers from the Collyfobble brewery, based at the Peacock have been produced. I called in there a week or so ago and enjoyed a nice pint of Sup-Wiyo out on the terrace, just outside the brewery building itself which is looking great.

I hope you find something in this issue to interest you. I would like to place on record my thanks to advertisers old and new without whose backing it would be impossible to produce this magazine and also to the branch members who take time out to deliver Peel Ale to the 40 or so pubs in our area.

*Pat Hancock - Editor*

## ADVERTISING IN PEEL ALE

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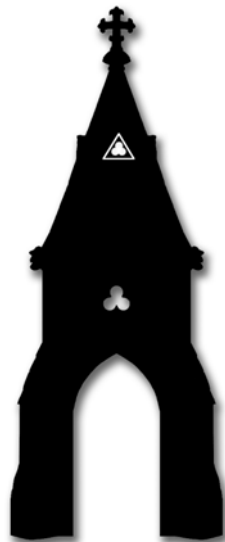
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## ISSUE 6 COPY DEADLINE

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

# BREWERY NEWS



Our core range has been selling well and has been enhanced by Amarillo, a 4.8% single-hop pale using a rare American hop, only available from Virgil Gamache Farms inc. It will be brewed in relay with the ever popular Fanshawe Blonde.



SpeciAles recently have included the 3.8% Holmesfield Bitter, Goodnight Vienna 5.2% (brewed using Vienna and Rye malts) and a Strong Dark Mild 5.7%, which we will be bottling for Christmas. Additionally it will be on local bars from late August onwards.

Three students from Henry Fanshawe School have undertaken work experience at the brewery.



A defibrillator has been installed at Cliffe Park, Dronfield. The local WI brewed, bottled and sold bottles of Cherry Belles Porter to fund the unit. The balance of cost being funded by the brewery.

Beer has been supplied to several festivals including Sindelfingen Strassenfest (Germany), Derby Beer Festival and our own Dronfest Music Festival and in addition to established outlets, Drone Valley beers have recently been available at venues in Matlock, South Wingfield, Kirkby in Ashfield, Hucknall and Alfreton.

The brewery's 100th gyle (brew) - Gosforth Gold - was produced and celebrated in July - see picture below.

*Jez Horton - Brewery Manager*

*Collyfobble*  
BREWERY

Collyfobble Brewery, based at the Peacock in Barlow staged a successful opening on Saturday 29th July launching both the brewery and three beers which have already been seen on the bar at the pub. They are Dunna Wittle (a 3.4% blonde beer), Bob On!, a 3.8% best bitter and 'Sup wiyo, a 4.3% pale ale.



Collyfobble are now offering brewery tours on Friday evenings at 7pm. Tours will cost £10 per head up to a maximum of 15 people. Just email ayup@collyfobblebrewery.com or call 0114 289 0611 to book your place.

*Matthew Clarke - Brewery Manager*



Its been a busy time at Hopjacker HQ - not only have we just released our 100th beer, Stargoan, a 6% west coast IPA with masses of Comet, Centennial, Citra and Mosaic hops, but we're also revisiting some other favourites in the strong beer/contradiction in terms department, with our white stout, Roobarb and



Custard (brewed with our good friend Jon from the White Lion, Sheffield) having just been re-released, and Ace of Spades, our Black IPA, soon to be brewed.

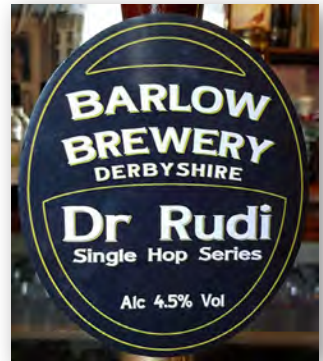


We've also been asked to provide a one-off beer for the fantastic Independent Salford Beer

Festival, coming up in October - quite an honour as they seek out only the best beer from around the country! We really wanted to brew something unique and interesting, so after much deliberation we settled on the idea of a coffee IPA - not a black IPA, but pale, and utilising lightly roasted coffee to accentuate the grassy, spicy notes from the massive quantities of hops we'll be piling in. This brew will be in very limited quantities, so keep your eyes open for it, or better yet, try and get hold of a ticket to ISBF!

*Edd Entwistle - Head Brewer*

**BARLOW BREWERY**  
Barlow are currently brewing a range of single hop beers, the latest of which is Dr. Rudi.



## PUB & CLUB NEWS

From 1st August, the **Barrack** at Apperknowle's new opening hours are Tuesday-Friday from 4pm and Saturday-Sunday from 12 noon.

A couple of months ago, scenes for *The Virtues*, the new drama from 'This Is England' director, Shane Meadows were filmed at the pub. The drama, which stars Stephen Graham (*This Is England*, *Boardwalk Empire*) and others is expected to air on Channel 4 in 2019.

There must be something about the Dronfield area that appeals to film makers because the **Rutland Arms** in Holmesfield was used last year to film bar scenes for the forthcoming movie *Silver Birches* starring Todd Carty of *Grange Hill* and *Eastenders* fame. Adapted from the novel of the same name written by Adrian Plass, it tells the story of a once prominent author who struggles to pick

up the pieces of his life and start all over again after the untimely death of his young wife.

The **Blue Stoops** have recently launched a new Sunday brunch menu which is available from 9am to midday. On Saturday 30th September and Sunday 1st October they will be staging Oktoberfest - a German Beer and Sausage festival. Homemade German food and a selection of German beers will be available along with live music until late and a charity raffle in aid of Bluebell Wood Children's Hospice.

The Stoops have also recently announced that their next *Byron Banquet* evenings will take place on 12th October (Smokey), 16th November (Fish) and 15th February (Best of British). These monthly events are held in the pub's own private dining room. Start time for each event is 7:30pm. Four courses are available for £30 per person.

A gin festival is also planned for late October and on 3rd December there's an opportunity to enjoy a Christmas Breakfast with Santa. See Stoops website for details:

[www.bluestoops.co.uk/whats-on](http://www.bluestoops.co.uk/whats-on)

Tony and Alison took over the lease of Dronfield's **Pioneer Club** in July. Early changes include full Sky TV availability. The club remains family friendly and can be hired for private functions for just £25.00 (free to members). Although not generally offered, food can be provided at such functions. *Manic Mondays* see reduced drinks prices and free games of pool for members. They will continue to promote a family friendly environment.

As in recent years, the **Jolly Farmer** at Dronfield Woodhouse will be taking part in Macmillan's World's Biggest Coffee Morning on Saturday 30th September. Coffee and

breakfast sandwiches will be available with 100% of takings going to charity. There will also be a table sale and other fun things going on. The JF have raised over £10,000 with coffee mornings to date.

The **Miners Arms** at Hundall recently staged a highly successful *Blackhill Festival* over August Bank Holiday weekend. A gin festival will be held throughout week commencing 18th September and between 23rd and 30th September, the

pub will participate in CAMRA's Cider Week. On Saturday, 9th December the Miners' will stage a Christmas Market.

Following the sad sight of the Hearty Oak being demolished to make way for six new houses, the **Fleur De Lys** at Unstone (pictured) has also shut its doors for the last time. The former pub is also to be demolished, but will make way for eight new houses on the site. We hope to feature the Fleur de Lys in our 'Lost Pubs' article in the next issue.



In August, members of Dronfield CAMRA enjoyed themselves at a private party at the **Prosecco Bar in The Forge**. The Bar can be hired on Saturday evenings for a moderate charge - free on Sundays if a minimum of 40 people attend. R.A.I.B. (Real Ale In a Bottle) is available with a selection of beers from Drone Valley Brewery.

The **Peacock at Barlow** are now serving Collyfobble Brewery beers which are of course brewed on the premises. Perhaps uniquely, the Peacock have installed a charging point for electric cars in the car park - tokens are available from the bar.

The **Three Tuns** is participating in "Purple Pubs Month" this September in aid of Bluebell Wood Children's Hospice. They are hoping to raise £1,000 with a wide variety of fundraising events including a Mediterranean Buffet Night on Friday 15th September and a Curry Buffet Night on Friday 29th September. A full events calendar is on their website:

[www.3tunsdronfield.co.uk](http://www.3tunsdronfield.co.uk)

## CIDER PRESSING SHEPLEY STYLE!

On Saturday 7th October, CAMRA members and traditional cider enthusiasts from near and far will be converging on Woodthorpe Hall in Holmesfield to help the Shepley family gather apples and turn the precious fruit into juice for fermenting into cider.



Though it can be hard work, it is a great social occasion with a steady supply of refreshments - including an abundance of last year's batch of cider to enjoy!

The serious work starts after 2pm and goes on into the evening!

Supplies of apples are always needed so please contact the Shepleys if you have any available for collection.



# ON HOME TURF



Having enjoyed visiting other branches, we returned the compliment in June and invited other local branches to visit Dronfield for a tour of some of our excellent pubs. Invitations were sent out and our friends from Mansfield and District confirmed that they would be joining us for the day.

First port of call was the **Traveller's Rest** at Apperknowle, where two of our members were in deep discussion with the management concerning a Peel Ale feature. Amongst the well-kept beers available were two from Timothy Taylor's – Landlord and Knowle Spring, Coastal Spring Hop, Church End Vicar's Ruin, Neepsend Blonde and, for the dark ale lovers, Acorn Old Moor Porter. I think that, between the group of 11, we sampled most of these and were very impressed.

Back to the cars and off to the **Miner's Arms** at Hundall, our current Pub of The Year, where our group of 11 became 12. As

always, we were made to feel welcome and enjoyed beers from Drone Valley (Dronny Bottom Bitter), Kelham Island (Kingston), Hopcraft (Lucifer Juice) and Pictish (Alchemist and Archer).

It would have been good to stay here a bit longer, but we were starting to feel peckish, and headed off to the **Three Tuns** back in Dronfield for lunch. An excellent range of beers were on offer here, with Drone Valley featuring prominently. Five DVB beers were available, providing a good mix of styles and strengths, with the bonus of a free sample of the new Ruby Mild. Other breweries represented included Barlow, Tiny Rebel, Dark Star, Bath and Ilkley. The food was excellent, with Roger's ham sandwich and Ruth's fish finger butty both very impressive, and my steak and ale pie very tasty.

Up to Dronfield centre next, with the **Blue Stoops** our next port of call. It was good to see the Stoops so busy for a Saturday lunchtime – it was greatly missed whilst it was out of action. Four beers were available on the bar, two from True North (Pale and Best Bitter) and one each from Welbeck Abbey and Acorn. Again, an

enjoyable stop, with everyone impressed by the beers.

We headed off down the hill to the **Dronfield Arms**, to sample some of the Hopjacker beers. Four of these were available (Pyrites, Cherried Alive, Kali IPA and Beerhouse Pale) along with three from Abbeydale (Moonshine, Bootlegger and Voyager) and two from Hopcraft (Lucifer Juice and Waen Pamplemouse). Between the group, we sampled a good selection of these. The Cherried Alive was popular with the dark ale drinkers, whilst the Lucifer Juice (which several of us had sampled earlier) went down well with the fans of something paler. By now, some of us felt that it was time to head for home, but the diehards in the group headed off to **Smiffy's** for a final pint before catching the train back to Alfreton.

All in all, then, a great day's socialising, eating and, most of all, enjoying some excellent beers in some of Dronfield's real ale venues. It was good to meet up with our friends from Mansfield again, with our next project being to visit the new train station at Ilkeston and some of the nearby pubs.

*Graham Hall*

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## BRANCH DIARY

### BRANCH MEETINGS:

**10th October:** Collyfobble Brewery, Barlow.

**14th November:** Dronfield Woodhouse S&S Club.

**12th December:** Three Tuns, Dronfield.

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

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 November.

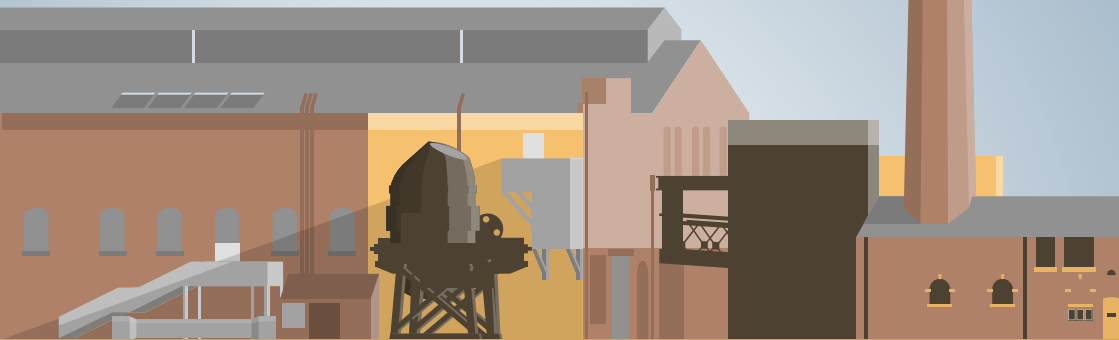
### BRANCH SOCIALS:

**7th October:** Woodthorpe Hall Cider pressing.

**13th October:** Collyfobble Brewery and Brampton area visit. Usual pickups from 18:30 at Coach & Horses, Dronfield Arms and Three Tuns.

**11th November:** Train trip to Ilkeston, departing on the 17:15 from Dronfield station.

**15th December:** Christmas mini-bus trip to Castleton (times TBC).



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# DOING MORE GOOD WITH WOOD

## WOODFEST 2017



Those of you that read Issue 4 of Peel Ale, may recall my article about the Society for the Preservation of Beer From the Wood. Following up on this I decided to visit their inaugural "Woodfest" beer festival.

Held at a building next to the Junction Inn in Castleford, which is famous for its support of the cause of beer from the wood, this is a beer festival given over entirely to beers from wooden barrels, with not the slightest hint of pressurised dispense in sight. Woodfest was devised in order to further promote beer served from wooden barrels and also to encourage breweries currently barrel aging beers to also serve their beer from wooden barrels.

Thanks to a strike by the RMT union, getting to the festival was more complicated than usual and involved changing from the train to a bus service in Wakefield. Thankfully, the venue is very close to the bus station in the middle of Castleford.



Being a ticket only event, my details were checked and beer tokens procured. I found the token system at this beer festival better than usual. It was a system of one token for a half of normal strength beer or a third of one of the many stronger beers. Nice and simple.

The venue was divided into a small bar in the cellar and a larger, central bar at street level. I started by making my way into the cellar bar where I had Wylam "Puffing Billy", a dark smoked bitter which was one of my favourite beers of the day.

One thing that was of major interest down here was a range of Northern Irish cask ales. Never mind the fact that these were being served from the wood, I think this was the first time I have ever come across beers from Northern Ireland at any beer festival. This therefore was a real highlight of the festival with beers like Clan Rye Amber Ale and Ards Brewery "The Big Raa" being standout beers from the other side of the Irish Sea.

In addition to this I was also allowed to take a tour of the cellar, which was a veritable Aladdin's cave of wooden barrels.

Upstairs, the main bar was cool, comfortable and roomy. Many more beers were on sale up here

from the likes of Elland, Hook Norton, Rat and York breweries. One beer that was of note here was Beer Nouveau's "Barclay X". An 8.9% mild brewed to a historical recipe that tasted absolutely nothing like a modern mild, being more akin to a strong IPA or barley wine, but with some sourness.

There was a single burger stall for food, but of more interest outside was the brewery that is currently in the process of being built. This will be a vertical brewery, a small scale recreation of the tower breweries of old. It doesn't grab the attention much until you look directly upwards to see a couple of large tanks up near the roof of the building.

After I had finished in the festival itself I headed next door to the Junction Inn. The Junction Inn is a no nonsense sort of establishment that also happens to be the top venue for beer from wooden barrels. The choice here was more impressive than on my previous visit, with beers from the likes of Kirkstall and Stancil on offer.

Whilst I remain unconvinced about the merits of wooden barrels for golden and/or very hoppy beers, storing some beers in wood can bring some additional benefit for other beer styles such as stouts. The aim of getting more breweries to serve beer from the wood is one that may take off in future, especially if the trend for barrel aging beers continues, but it will need more work to make the idea catch on. This is the first beer festival organised by the Society for the Preservation of Beer from the Wood, and it is to be hoped that this can encourage more drinkers to take an interest in beers from the wood.

*Thomas Sturgess*

# A TRIP TO LANGWITH BREWING CO.



own vintage caravan, affectionately named 'Pedro', which has been renovated for use as a mobile real ale bar and can be seen at various festivals and booked for private events.

The team consists of brewing partners Steve Pownall and Dave Wilson with Cathy Wilson as a fellow director.

Following an invitation from Mansfield and Ashfield branch, four of us (two Rogers, Ruth and Sue) went along to a charity picnic at the Langwith Brewing company. Most of their current range of beers were available including many dispensed from 'Pedro'. We enjoyed Stumpy's Bitter, Jeannies Mild, Mystic Peg, Lucy Locket and Scuba Mozz. Additionally, Lady Emma Porter was a special brewed in memory of a Mansfield CAMRA member, Emma Sproates. All of the brewery's beers are un-fined.

The brewery provided an excellent free buffet and we were invited to donate to charity. All in all an excellent time was had by all.

*Roger Hepworth*

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# 2017 DERBYSHIRE (NORTH) PUB OF THE YEAR MINERS' ARMS - HUNDALL



*East Midlands CAMRA area organiser, Peter Boitoult (right) presented the prestigious award to Lauren White seen with her partner Matt Bradshaw (left) and Geoff Fields*

Following on from the Miners Arms being voted 2017 Dronfield & District Pub of the Year, the pub in Hundall has won the further accolade of being voted North Derbyshire Pub of the Year 2017 by CAMRA, retaining this title for a second year.

Situated in a small hamlet between Apperknowle and Unstone, the Miners Arms is a traditional rural village drinkers pub with a strong local following. The pub is very dog friendly, and boasts a pool table, Sky Sports, a conservatory and a large beer garden.

Five cask ales are always available, with Pictish Alchemists Ale and the locally brewed Dronny Bottom Bitter from Drone Valley Brewery being permanent fixtures. The Miners also boasts an extensive range of traditional cider and perry. There is a discount for Real Ale and Real Cider for CAMRA members of 30p off a pint or 15p off a half every day except Monday when the beer prices are available to everyone at a bargain

price. In addition to all this, the Miners Arms also has an extensive range of gins for lovers of gin and tonic.

The Miners Arms hosts two beer festivals a year. The first is in early June as part of the wider Three Valleys Beer Festival and the other is on August Bank Holiday weekend.

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.

CAMRA Regional Organiser, Pete Boitoult presented the winners certificate and the whole cast of management and staff got behind the bar for the photo opportunity. We wish them good luck in the next round of the competition against the other East Midlands winners. The pub that is judged the best in the East Midlands then goes into the national Pub of the Year competition.

*Thomas Sturgess*

# HERB YOUR ENTHUSIASM

## A VISIT TO SHEFFIELD VEGAN BEER FESTIVAL



One of the beery trends we are beginning to see at the moment is the emergence of specialist beer festivals. Following on from "Hopfest" at Northern Monk in Leeds and The Society for the Preservation of Beers from the Wood "Woodfest" in Castleford, we also have a vegan beer festival, which was held at Yellow Arch Studios in Neepsend, Sheffield at the end of July.

The reason why a lot of beer is not suitable for vegans is because of the use of isinglass. This is a substance obtained from the swim bladders of fish which is widely used as finings to clear the beer so that your pint is clear and pleasant to look at rather than being hazy.

A lot of bottled, canned and kegged beer is pasteurised and filtered, which negates the need for finings, but isinglass is still used in the majority of cask ale. In the past this has left vegetarians with a choice between mainstream beers which are vegan friendly but of poor quality and cask ale which is much better but not vegan friendly.

Happily times are changing and more brewers are making excellent quality unfiltered ale in a variety of formats. Not only does not using isinglass make beer vegan-friendly but also it can both have more flavour, more vitamins, more colour and more mouthfeel (finings remove a lot more than just yeast). And this is where a vegan beer festival comes in, to promote quality beer made without the use of animal or fish products.

Upon entry to the festival, I was given a programme, a glass and even a little pencil for beer ticking. The glass was made from clouded recyclable plastic. The use of clouded glassware also serving to disguise some of the inevitable murkiness of some of the beers.

Inside, there were lots of food stalls in the main courtyard. It should not be a surprise that a vegan beer festival is almost as much about promoting vegan food as it is about the beer. To the left was the room with the charity karaoke, which I avoided as my singing voice is somewhere between the Swedish Chef from

the Muppet Show and the Vic Reeves club singing round from Shooting Stars.

The beers were in a room to the right hand side. There was a bar showcasing beers from North Yorkshire's Bad Seed Brewery, another bar shared by the Heavy Industry and Chorlton Breweries and another run by The Beer Engine, which is one of Sheffield's top pubs at present.

The range of beers tended very much towards the experimental, with beers on sale containing everything from gorse to orange to raspberry, almonds and even hemp! However, the range was not as large as you find at many other beer festivals and it was all on keg.

Now I will admit at this point that not only would I have liked to see more of the breweries that produce vegan friendly, unfiltered beer such as Dronfield's very own Hopjacker represented here but I also would have very definitely liked to have seen some unfiltered cask ale. Cask ale is such a hugely important part of the British beer scene, and an area where a number of brewers are

looking to move towards making unfiltered beer and as such it feels rather churlish for a beer festival such as this to be omitting cask conditioned ale. By omitting cask ale the organisers missed an opportunity to promote a vegan friendly beer to the fullest degree, which is surely the point of a vegan beer festival?

As to the beers themselves, the first beer that attracted my attention, as a fan of the extreme metal band Sepultura was Weird Beard "Roots Bloody Roots". (You will be relieved to hear that I

did not order it in the style of the song!). This was an ale in the style of an American root beer, although I have to admit that I would have actually preferred a proper root beer over this.

The next beer I sampled was from Manchester's Chorlton Brewery, who have a reputation for their sour, Brettanomyces laden beers. The beer I chose from them was not one of their sour beers but the Hemp beer, which had a piney flavour to it.

The beers I had from Bad Seed were all good, but the beer I

enjoyed the most here was the Farmageddon Gorse IPA, made with gorse flowers, which was an excellent refreshing beer and the best key-keg beer I have sampled in some time.

On the whole this was a very enjoyable afternoon, and even if there is room for improvement, this is an extremely worthy concept that hopefully can be incorporated into other beer festivals in the future in addition to being a noteworthy beer festival in its own right.

*Thomas Sturgess*

## NEVER HAD IT SO GOOD? DRONFIELD PUB SURVEY 2017



Saturday 1st July saw members of Dronfield and District CAMRA undertake their first Pub Survey. The objective was to record the beers available in the branch area pubs on a single day, giving an idea of how many beers were available and which breweries are most widely stocked. In total, 39 pubs and clubs were visited in the areas of Dronfield, Dronfield Woodhouse, Holmesfield, Millthorpe, Barlow, Owl Bar, Coal Aston, Unstone, Apperknowle and Hundall.

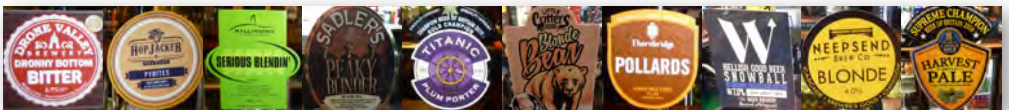
Altogether, 121 hand-pulled beers were available on the day but the single most impressive statistic is that 90 different real ales were on offer, ranging from nationally known beers such as Tetley Bitter,

Marston's Pedigree and Timothy Taylor Landlord to lesser known ones from far and wide.

There had been much speculation amongst branch members beforehand as to which beer would be the most commonly available with most of the opinion that it would be either Abbeydale Moonshine or Bradfield Farmer's Blonde. In the event, Farmer's Blonde proved to be the most prevalent having been sighted in 9 venues with Moonshine close behind with 7. Third place went to Drone Valley Brewery's 3.8% offering, Dronny Bottom Bitter which was available in 5 venues.

- Number of real ale hand-pumps in operation – 121
- Number of different unique beers to choose from – 90
- Most commonly sighted beer – Bradfield Farmer's Blonde - 9
- Most number of hand-pulled beers from one brewery – Drone Valley Brewery - 14
- Number of beers brewed in branch area – 18
- Strongest beer – Waen Brewery Snowball - 7.0%
- Most beers at one venue – Three Tuns, Dronfield - 12

*Pat Hancock*





Chesterfield & District CAMRA

# MARKET BEER FESTIVAL 2017



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Chesterfield Arms - Newbold Road - 01246 236 634

Arkwright Arms - Sutton cum Duckmanton - 01246 232 053

The Beer Parlour - King Street North - 07870 693 411

Real Ale Corner - Chatsworth Road - 01246 202 111



**CHESTERFIELD**  
BOROUGH COUNCIL



# PUB FEATURE

## CROSS DAGGERS – COAL ASTON

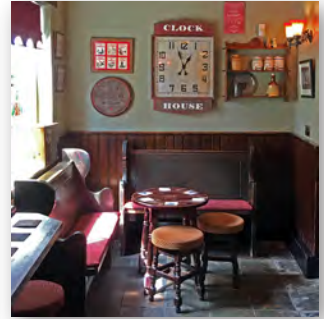


Located on Brown Lane close to the village cross in the heart of Coal Aston, the Cross Daggers is an inviting traditional one-room pub, well patronised by locals with a bar at one end serving four well kept real ales.

Landlord Anthony Hutchinson who also runs another Coal Aston pub, the Royal Oak has been at the helm for seventeen years and likes to manage the pub on traditional lines. The

Daggers is well maintained and full of character with many interesting pieces to be found hanging on the pub's walls. Another interesting feature is a viewing window in the floor to the right of the bar showing the cellar below.

Outside, the pub has a garden which is well utilised in summer months and there are now hops as well as hanging baskets growing at the front of the building.



Four consistently well kept real ales are always available. Theakston's Best is a permanent fixture along with Tetley Bitter, as befitting a former Gilmour/Tetley establishment. Other beers are chosen from the Punch Taverns roster and may typically include Abbeydale Moonshine, Bradfield Farmers Blonde and selections from Sharps and Adnams.

When we met in July, Anthony explained that the pub began trading in the 19th century and had previously existed as two separate cottages. The pub's name comes from the area which is known as 'The Cross' and the word 'jagger' which is an old name for a carter.

The pub plays an important role in village life and planning has already begun for the annual carol concert which is held in the week leading up to Christmas. Bimmi's of Dronfield have recently teamed up with the pub to lay on a monthly curry evening. A weekly quiz takes place at 9:30pm every Monday. The pub's opening times are 4-11pm Monday-Saturday and Sunday 12-8pm.

*Pat Hancock*



# WHAT'S WHATPUB.COM ALL ABOUT?

For a number of years, people have been asking why CAMRA as the UK's largest and most influential pub-going consumer organisation doesn't have its own online pub guide. Well now it does.

You can use whatpub.com to search for pubs across the UK and then look up opening times, descriptions, facilities and of course details of the real ale and cider on offer. Being an online guide means that extra functions such as additional text for descriptions, photos and live map data are also available.

## ***Isn't this just the Good Beer Guide online?***

Lots of people have been asking this, but the answer is no, but does naturally complement the Guide.

When you search for pubs on whatpub.com you will not see just Good Beer Guide pubs, and there is no way of searching specifically for Good Beer Guide pubs - so you will still need the book or Mobile App (coming later) to find the very best real ale pubs.

## ***How it all started...***

CAMRA's online pub guide is the result of an immense amount of work by volunteers and staff.

A decision was made at the start to acknowledge the local expertise of CAMRA members, which is



# WHAT?PUB

why the pub details and descriptions that appear on whatpub.com come from CAMRA branches. 150,000 volunteers have an input into WhatPub and this is what makes CAMRA's pub guide so different (and we would say better) from other online pub guides.

CAMRA volunteers are key in finding out all the important things we need to know about pubs, including opening times, location and real ales served as well as other information that goes beyond what we use for the CAMRA Good Beer Guide such as photos.

## ***But we're not there yet...***

Our aim is to get every pub in the UK listed and regularly updated on whatpub.com with all entries complete with up to date information such as descriptions and photos.

To help us on our way, we would like to invite you to help us improve our site. You can do this in a number of ways from rating beer quality to carrying out a survey for your local CAMRA branch. Your first step is to become a CAMRA member.



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**BEERSTOPDRONFIELD**





# DERBY DRINKERS WELCOMED IN DRONFIELD



In early May, members of Derby CAMRA visited the Dronfield area as part of a mini-bus tour of North Derbyshire.

Their first port of call was the beer festival at Hill Top Club followed by the Coach & Horses and the Dronfield Arms.

After partaking in a spot of lunch at the Blue Stoops, the beer tourists headed for home via the Arkwright Arms near Bolsover and the Chesterfield Arms, no doubt suitably impressed at the beers and pubs they had visited.

Dronfield is now a viable destination for 'beer tourism' and has much to offer similar tour parties.

## MEET THE BREWER - NEON RAPTOR



With the Beer Stop on Callywhite Lane in Dronfield once again offering draught beer for customers to enjoy whilst perusing its ever more eclectic choice of craft beers from near and far - a choice of two craft keg beers are usually on offer - this has given the added bonus of tap takeovers and meet the brewer events.

Highly rated Australian brewery Pirate Life kick started things in June with a tap takeover and Australian themed barbecue, followed by a Neon Raptor tap takeover on 8th July and a 'meet the brewer' session with Adam Henderson. So we did!

Adam hails from Arbroath in Angus, Scotland - famed for its 'smokies' rather than its beer! He moved to Derbyshire to work at Rolls-Royce in Derby as a controls engineer but always wanted to brew beer which he first started out by brewing super small batches on the kitchen hob with a stock pot, some garden hose and a copper pipe! Adam believed they turned out pretty awesome so after entering a homebrew competition at Brewdog in

Nottingham two years ago - which he won- it gave him the encouragement to brew for real.

The first beer brewed was an improved version of the homebrew beer which won the competition - "Endangered" - a 6.6% ABV porter matured with authentic Kentucky bourbon, American oak and Madagascan vanilla.

At the present time brewing is usually achieved by cuckooing at Black Hole Brewery in Burton-upon-Trent - he has brewed over 20 batches so far, mostly unique - but there are plans to move to a small unit at Sneinton Market in Nottingham.

The next event to look forward to at the Beer Stop is on Saturday October 7th featuring a tasting session from The Brooklyn Brewery. Locksley Distilling Co. Ltd. will be present to offer samples of their Sir Robin Of Locksley gin and there will be a New York inspired barbecue and other food, plus local crafts and live music.

*Nick Wheat*



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VISITOR CENTRE

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# PEAK OF PERFECTION

## PEAK ALES VISITOR CENTRE OPENS

Peak Ales started brewing in redundant farm buildings on the Chatsworth Estate in 2005 but the popularity of their beers meant they couldn't keep up with demand, so the brewery regrettably had to leave to larger premises near Ashord-in-the-Water in 2014.

With the old kit sold off, the Barn Brewery had laid empty ever since, but there was always a desire to return to the building and use it as a visitor centre and shop.

On Saturday 10th September, the new visitor centre opened to the public and was proving to be a popular attraction with drinkers from the Derbyshire Dales and beyond enjoy a splendid evening in the new venue.

Now it is open, there are plans to install a pilot plant for small batch and experimental brews, and they are even expanding into gin production utilising botanicals from Chatsworth House.

Robert & Debra Evans and the Peak Ales team are understandably thrilled to be back 'home'.

*Nick Wheat*



# MY TOP 10

*I first joined CAMRA in 1996 and was active in Chesterfield Branch prior to Dronfield setting up as a sub-Branch of Sheffield. Dronfield is now a full Branch in its own right of course these days.*

*My beer odyssey has taken me to some wonderful pubs both near and far, and after much agonising I have finally settled on my own top 10, the first 5 of which are included here and in no particular order.*

*Like previous selections, pubs within the Dronfield and District branch area have not been considered.*

## 1. Sheffield Tap, Sheffield, Yorkshire.



As a self-styled 'city of ale', Sheffield has many joys for the beer drinker to behold and is worthy of its own book on the subject, but for a Dronny like myself, you can simply catch a train 'over the border' for just one stop and needn't leave the station's environs to be sure of a great evening people watching and enjoying the excellent beer on offer!

The Tap is an absolute gem. Most Victorian and Edwardian railway buildings look impressive from the outside, but the interior has a wow factor that will amaze the first time visitor - from the bustling bar area to the stunning brewery room in the converted former 1st class passengers' dining room that houses the Tapped Brew Co.

## 2. Stanley's Alehouse, Matlock, Derbyshire.



Matlock has come along in leaps and bounds over the last few years as a viable drinking destination, but I think this is the jewel in the crown.

A former cafe, Bumpmill Brewery had the foresight to convert it into a micro-pub in 2014 and it hasn't looked back since! Subsequently acquired by Ashover Brewery who have simply kept the winning formula going, it is especially vibrant on a Friday night. Located up the hill in County Hall,

five ever changing real ales are usually on offer - including at least one from the excellent Ashover Brewery plus real ciders.

## 3. Victoria Hotel, Beeston, Nottinghamshire.



Conveniently situated (when the gate from the platform is unlocked!) adjacent to Beeston railway station on the outskirts of Nottingham, the Victoria Hotel is a stunning example of unspoilt late-Victorian pub architecture. The interior is as impressive as the exterior and surely deserves a better location than this mere side-street!

With up to 16 real ales usually available - it is one of the original homes of the real ale renaissance that started over 20 years ago. Beers on offer can be a bit more mainstream than the current vogue prefers, but with around 500 different beers a year sold, there's always a few to please every palate!

## 4. Manor Arms, Broughton-in-Furness, Cumbria.



The Lake District has its fair share of great pubs, but they all feel very.... 'touristy' - and their prices largely reflect that too!

But away from the tourist honey pots of Ambleside, Coniston, and Windermere, etc., right on the very edge of this wonderful National Park lies the small market town of Broughton-in-Furness.

Sitting nonchalantly on the edge of the market square is the Manor Arms. My first visit to this magnificent little pub was a revelation for it was above all else just a proper locals' pub, but with a dedicated and enthusiastic landlord offering a range of local - and not so local - real ales invariably served in tip top condition.

Of course beer is just the conduit along which friendship and conversation flows, and the regulars are a very welcoming group indeed, happy to talk to strangers.

### 5. *Y Felin Yd/Corn Mill, Llangollen, Denbighshire.*



Llangollen is one of my favourite destinations in Wales if only because it can be used as a convenient stop-over to break an otherwise longer journey to the Welsh coast. The town is a delight - especially during the world famous Eisteddfod week - with much to see and do and a selection of good pubs on offer.

Sitting majestically on the banks of the River Dee as it cascades through the middle of the town to the delight of sightseers and whitewater rafters alike is *The Corn Mill* or *Y Felin Yd* to give it its proper name!

Disused as a mill since 1974 and reopened as a pub/restaurant in 2000 after years of neglect, it is a simply stunning place to eat, drink and relax after a long journey or a day's activities (dogs welcome!).

The original water wheel is still in situ and whilst there is abundant decking for al fresco dining with a choice of four beers - two house ales plus two changing guests, the first impression as you walk through the door is amazing with all the original wooden beamed ceilings on display.

However I'm going annoy the editor and just briefly mention another worthy pub - whilst the Corn Mill may be the stunning venue par excellence, no beer drinker should visit Llangollen and not pay a visit to the Sun Inn!

My next five pubs will be featured in the next issue of Peel Ale.

Nick Wheat

## The Hyde Park Inn

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# BOTTLING IT

## AN INTRODUCTION TO BOTTLE CONDITIONED BEER



In recent years there has been a marked increase in the number of quality bottled beers available to the public, and a large number of the better ones are bottle conditioned ales.

As well as being available in a number of pubs, bottle conditioned ales are also available in local off- licences, some of which specialise in quality bottled ale such as The Beer Stop on Callywhite Lane in Dronfield.

On the most basic level, bottle conditioning refers to how a beer is carbonated. Non-bottle conditioned beer, along with most carbonated liquids such as soda and tonic water are carbonated through a process known as forced carbonation. This involves taking carbon dioxide (CO<sub>2</sub>) and forcefully pumping it into a sealed container of your liquid of choice. Under the right conditions the CO<sub>2</sub> will dissolve into the beer, carbonating it. Once the container is depressurised, for example by popping the cap off a beer bottle, the CO<sub>2</sub> rushes out of the beer, making the drink fizzy.

When a beer is said to be bottle-conditioned, the process works a bit differently. Instead of artificially carbonating the beer, bottle conditioned beer allows the yeast to naturally carbonate the beer after fermentation is complete. If you're in any doubt about whether a beer is bottle conditioned, just hold it up to the light and see if it contains any sediment – the life-giving yeast that makes all the difference.

Fermentation works by having the yeast eat the sugars in the wort and spitting out alcohol and CO<sub>2</sub> as waste products. During fermentation the CO<sub>2</sub> is allowed to bubble off and escape, but once fermentation is complete and the yeast has magically transformed the sugary wort into alcoholic beer, bottle conditioned beer has a little bit of extra yeast or extra sugar or something else added to restart the yeast. Once again the yeast produces alcohol and CO<sub>2</sub>. Since the beer is now bottled and capped before this happens, the CO<sub>2</sub> produced by the yeast has nowhere to go and dissolves into the beer, carbonating it.

Because active yeast remains in a bottle-conditioned beer, it continues to develop and age ever so slightly over time. This makes bottle conditioned beer perfect for aging, as it will continue to mature, much like a fine wine. Non-bottle



conditioned beer on the other hand has all yeast removed from it before it's bottled, ensuring the beer will change much slower and providing a higher level of consistency than the bottle conditioned stuff.

Non-bottle conditioned beer is often pasteurised and/or filtered, which means that there is no living yeast in the beer affecting the beer in this way, which means that non-bottle conditioned beer can often have all the bad points of bland lifeless flavour that you get in mainstream keg beers.

CAMRA supports bottled conditioned ale as "real ale in a bottle". This is the next best thing, and the bottled equivalent to the draught real ales you can enjoy at the pub. Some of the best examples are to be found in the *Good Bottled Beer Guide* which is available to buy at CAMRA's website.

CAMRA has previously launched a logo "CAMRA says this is real ale" to clearly

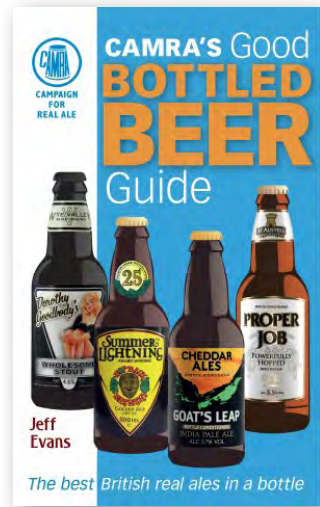
identify products that are the real thing: natural, living, bottle-conditioned beers. It is important to note that some bottled versions of cask-conditioned ales do not undergo secondary fermentation once bottled. It is hoped that this logo will allow consumers to clearly identify real ale in a bottle.

In recent times, some brewers have also been looking how to condition a canned beer. Again, this is where canned beer is unfiltered, unpasteurised and sealed with

live yeast and sugars inside to continue fermentation. As a result of this there have been a number of new canned beers in recent times such as Beavertown "Gamma Ray" which are markedly superior to canned beers of old.

Moor Brewery in Somerset have become the first brewery to be accredited as "can conditioned" by CAMRA and we can be sure to expect many more quality ales in both can and bottle from breweries in future.

*Thomas Sturgess*



## WHAT IS LOCALE?



Dronfield and District CAMRA has recently introduced the LocAle scheme, which is designed to encourage pubs and clubs to stock at least one locally produced beer at all times. The branch defines 'locally produced' as being within 15 miles of the pub. The following pubs and clubs have joined the scheme – why not pop in and see what's on the bar? Look for the LocAle logo!

For further information contact Graham Hall on [secretary@dronfieldcamra.org.uk](mailto:secretary@dronfieldcamra.org.uk)

The Angel ~ Holmesfield  
 The Barrack ~ Apperknowle  
 Coach & Horses ~ Dronfield  
 Cross Daggers ~ Coal Aston  
 Dronfield Arms ~ Dronfield  
 George and Dragon ~ Holmesfield  
 Hare and Hounds ~ Barlow  
 Hyde Park ~ Hill Top  
 Jolly Farmer ~ Dronfield Woodhouse  
 Manor House ~ Dronfield  
 Miners Arms ~ Hundall  
 Peacock ~ Owlbar  
 Pioneer Club ~ Coal Aston  
 Royal Oak ~ Coal Aston  
 Rutland Arms ~ Holmesfield  
 Three Tuns ~ Dronfield  
 Traveller's Rest ~ Apperknowle  
 Victoria ~ Dronfield

## OCTOBER IS CIDER PROMOTION MONTH!



The following pubs are known to regularly stock at least one real cider or perry, although this list may not be comprehensive. CAMRA defines 'real' cider as not having been pasteurised. There are a wide variety of styles, strengths and flavours to investigate – why not give them a try?

Coach & Horses ~ Dronfield  
 Miners Arms ~ Hundall  
 Peacock ~ Barlow  
 Three Tuns ~ Dronfield  
 Traveller's Rest ~ Apperknowle

And don't forget Saturday October 7th is when several CAMRA Branches visit Woodthorpe Hall in Holmesfield to help produce their cider!

# THREE VALLEYS FESTIVAL 2017



Three Valleys time again. This year there were thirteen participating venues and as usual, our day's objective was to start early and burn round as many pubs as possible including some that I hadn't made it to in recent years.



One venue I particularly wanted to visit this year was Three Valleys newcomer, the **Barrack** at Apperknowle where a large outside bar had been erected in the pub's car park. Having decided to drive to the first couple of venues and with the day ahead in mind, I began with a Mild Revolution from the Idle Valley brewery, with its eye-catching Che Guevara pump-clip which for the benefit of any police officers reading this, weighed in at just 3.6% ABV. A great start to the day.

After this, we made the short drive the **Miners Arms** at Hundall

where a good crowd had already assembled in the pub's beer garden. The twelve beers on the outside bar came from among others, Wiper & True, Siren, Hopcraft and Red Willow. My choice here was Vocation Bread & Butter which went down great. Safely ensconced back in Dronfield Woodhouse, we made for the Three Valleys regular, the **Jolly Farmer**. I didn't venture inside here but the outside bar was dedicated to Brampton Brewery ales. There was time for a burger here along with a good pint of Brampton Best.

Having missed out the Hilltop area last year, we caught a bus to the **Hyde Park Inn** where again, the pub beer garden was full of thirsty punters. There was another good selection here including on a small outside bar, beers from Robinsons, Purity, Timothy Taylor and Springhead whose 4.5% golden ale, Blind Tiger was my pick. As the afternoon wore on, there was only a short walk to the next venue, **Hilltop Sports & Social Club**, no stranger to beer festivals but a Three Valleys newcomer. An outside bar was in

operation in the car park and I was able to sample Ashover Brewery's Littlemoor Citra. In total, there were fourteen beers available here, all from local purveyors including our own Drone Valley and Barlow breweries.

The set-up at the **Dronfield Arms** gets bigger every year. Only a few years back, I remember watching a set from former Inspiral Carpets frontman, Tom Hingley on Three Valleys day. I would estimate that there were at least double the amount of drinkers this year. In order to cater for demand, there are now two outside bars and altogether there were well in excess of fifty different beers available during the day including just about the whole Hopjacker range. For the record, my beer here was On the Edge Hemlock Cascade.

By this time, the three pubs on High Street/Church Street were incredibly busy so after a pint of Blackjack Texas Hold 'Em and a brief chat with festival co-organiser Rob in the **Blue Stoops**, it was time to head our separate ways. Until next year...

Pat Hancock



I began my 2017 Three Valleys adventure with a stroll through Unstone Woods and up to the **Miners Arms** at Hundall. As was the case last year, there was a Pictish tap takeover at the main bar, and other delights outside: live music, food, guest ales and a cider bar. Beers that stood out here included Pictish Jarrylo, Raw Blackhill Pale and Siren Craft White Tips, a white IPA brewed with orange, lime and grapefruit peel that turned out to be my favourite beer of the day.

It was pleasing to meet people from as far afield as Stockport, Egham in Surrey and one chap from the Great British Real Ale Pub Adventure blog on a mission to visit as many Good Beer Guide listed pubs as possible who had turned up unaware that it was Three Valleys day!

From here I walked to Apperknowle, and the sound of rock n' roll music guided me towards the **Barrack**. Live music came from a trailer on the side of the steep village green, which must have made things interesting for the performers. There was a stall selling fish and chips and an outside bar with offerings from the likes of Springhead, although the beers I chose here were Idle Valley Mild Revolution and Young's Double Chocolate Stout, a beer that I was rather excited by when I first saw it fifteen years ago. It was great to catch up with the guys from Lincolnshire CAMRA here, who were very impressed with the views over the valley from the Barrack's patio.

Next, I took the festival bus to the **Pioneer Club**, which is a venue that I really ought to have visited last year. The cask ales here were from local breweries such as Kelham Island and Blue Bee.



It was great to see the Pioneer Club busy with so many people enjoying themselves outside.

My next stop was the **Coach & Horses**, where I had Spicy Crowd from Wild Beer Co, a beer brewed with Thai spices to celebrate their efforts to fund a new brewery via Crowd Cube, and Thornbridge Northern Black, an excellent Jamaican Stout. The atmosphere here was very convivial, and the live music proved to be the best I came across all day.

After exiting the Coach, I headed into town, pausing briefly at the Time & Tide tap takeover at the **Beer Stop** before making a beeline for the **Dronfield Arms**, which is always hugely popular on Three Valleys weekend. The layout of the bars was much improved this year and as is usually the case for me, it was the pub's own Hopjacker beers which appealed, with the pale ale, Pyrites and the Blueberry Pancake Wheat IPA being ordered.



My final port of call was the **Three Tuns**, where sadly the Drone Valley beers had sold out. Not to worry though, because there were still some excellent guests on offer from the likes of Tiny Rebel. All in all an excellent day out and I already can't wait for next year's event!

*Thomas Sturgess*

#### **The Publican's Perspective:**

So, here at the **Manor House**, we are now veterans of the past three 3 Valleys Beer festivals, and they seem to get busier and better every year. From our operational point of view, it takes an awful lot of planning and hard work especially in the organising and the preparation for the day, but the happy smiling faces of the drinkers and the ringing of the till does make it all worthwhile in the end!

As we're a hotel, we also have to consider our hotel guests, most of whom are nothing whatsoever to do with the festival but are staying in Dronfield for other reasons such as weddings, family gatherings, etc. This involves us sending out letters when we get bookings to make sure they realise what is happening in Dronfield on the day and to explain our involvement in it. The festival also takes over our car park



as well, so we have to inform them of alternative car-parking arrangements as well. So far, no-one has ever complained, and many of our residents have actually joined in the fun!

With regards to our beer, on the day, we currently deal exclusively with our friends at Abbeydale Brewery and have a range of both gravity-fed cask ales and hand-pulls on a large outside bar. For the past three years we've also been very lucky with the weather, but even if it did rain, we have enough large marquees to keep (most) people dry... fingers are crossed for more sun next year!

It's just a fabulous day all-round, not just for the people of Dronfield, but for the hundreds and hundreds of others from far and wide who visit the town and tour round some of our great pubs. Long may it continue!

*Kevin Gage - The Manor House*

### **The Organisers' Perspective:**

To give you an insight as to how the planning of 3 Valleys works its best to look at why the event takes place and how this has evolved over the years.

Originally Andy Cullen saw a similar event some years previously in another part of the country, this event is sadly no

more but the seed of the event took hold of Andy. Armed with a credit card he took a punt to hire a couple of coaches with a view to getting a few invited CAMRA members to visit some hard to reach pubs local to him. His hope would be that the local landlords would contribute and pay off his credit card. Which they did.

The first event took the name of 3 Valleys as pubs were visited within Cordwell Valley, Drone Valley and Sheaf valleys. Some of the pubs in the original event are still ongoing and still very much part of the 3 Valleys plans. From this first event saw the potential of a desire of such a unique event and the pleasure that it gives to so many visitors.

My involvement came about three years ago – the event was getting larger and the need for formal event planning and liaison with local authorities was required. We needed to gain the agreement of local authorities and the emergency services to run the event, so formal risk assessments, emergency planning and alternative just in case plans were drawn up. The finances for this event were also getting beyond the original idea. We needed to set up a formal invoicing system and have one point for all bills and invoices.

This year saw a huge increase in visitors over previous years. Our friends at Friends of Dronfield Station managed to convince the train operators to put on extra trains. This was very much appreciated as the station was very busy at peak times

Myself and Andy have already started to look at how we can make 3 Valleys 2018 even better than this last year. Our first meeting for 2018 with the venues was to gain valuable feedback from all involved so that we can see where we need to make improvements and where we don't. Our next meeting will be in late September to start the formal plans for 2nd June 2018.

*Rob Barwell*



### ***A Visiting Group's Perspective:***

Mansfield & Ashfield CAMRA look forward to the Three Valleys Festival every year. This year was no different and about fifteen of our members assembled at our usual meet-up pub, the Green Dragon at 1pm on a gloriously sunny day. The majority decided that we should go to the Miners Arms at Hundall, seeing as they had won Regional Pub of the Year for the second year running, via a new pub on the trail, the Barrack. Both pubs had a good choice of beers and ciders as would be expected and with every pub offering some sort of food it can be tempting to eat in every pub too. In the event, the burger stand at the Miners turned out to be a good choice as the Belly Buster Burger kept some of us going all day.

We probably lingered too long in the Miners as a queue was already forming for the return



bus back into Dronfield so when we finally got back to the drop-off point we thought it best to give the bus a miss for the rest of the day and walk. The Blue Stoops and Manor House are within easy walking distance and we had a couple of good brews before retracing our steps and going to the Dronfield Arms. Some of us (myself

included) had had our fill of beer for the day and decided to call time but a more stout-hearted bunch wanted to press on and set to the Three Tuns. A grand day out; looking forward to next year already.

*Paul Edwards  
Mansfield & Ashfield CAMRA*

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# 2017 CIDER PUB OF THE YEAR THE TRAVELLERS REST - APPERKNOWLE



*Dronfield & District CAMRA chairman, Rob Barwell is seen presenting the award to Sara Shaw.*

The Travellers Rest in Apperknowle has been voted Dronfield & District Cider Pub of the Year by members of CAMRA.

The Travellers' commitment to real cider has been evident for a number of years. There are always seven ciders available at any one time at the pub's customer built cider station located behind the bar. The familiar Weston's Old Rosie is generally available alongside less well-known offerings from cider producing counties such as Somerset, Herefordshire and Norfolk. Perry, the alcoholic drink made from fermented pears is also regularly on offer.

There's a common misconception that all real ciders and perries are strong enough to leave you with a headache but this isn't the case. Among the recent offerings at the Travellers' are ciders in the 4.0% to 5.0% range such as Lilley's Mango Cider and Happy Daze which are light and refreshing drinks.

As well as cider, the pub also serves a fine range of real ales and some excellent pork pies and cheese platters. Competition for our Cider Pub of the Year awards seems to get stronger each year but credit must go to the Travellers for their continued dedication to cider.

*Thomas Sturgess & Pat Hancock*



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# A CAMRA LADIES DAY



On Saturday 24th June, some giggly "ladies" from Dronfield CAMRA met at the railway station for a pub crawl in York. Two of our bemused husbands had escorted us that far to make sure we went! Changing trains in Sheffield was no trouble but the long-distance train we then caught was very crowded and we were standing like sardines as far as Wakefield.



As we drank patiently in the **York Tap** on the station, resplendent in our newly ordered Dronfield CAMRA shirts, we admired the typical Victorian railway architecture and after encountering a group of Sheffield male drinkers, Ruth was able to explain to them that Dronfield does exist and is well worth a visit. They eagerly accepted a copy of Peel Ale and promised to try the town sometime.

As we walked leisurely through historic York we admired the walls, the buildings, the river, the shops and the Minster before starting the serious business of the day. Our plan was to call at five pre-selected pubs and in each pub choose a half of real ale each which four of us would taste in order to make a casual assessment.

We would of course also notice the style, décor, cleanliness and atmosphere of each pub. The venues were chosen from the Good Beer Guide 2017 or by personal recommendation of CAMRA members, so it was unsurprising that none of our pubs served ill-kept beer or were not welcoming. Thus we had difficulty in scoring any beer lower than 3 out of 5.

Our first stop was at the **Lamb and Lion** on High Petergate, a mazy multi-storey, multi-roomed building, having an upstairs beer garden with a view of the Minster.

From High Petergate we ambled to Fossgate where we visited the **The Hop** and **Blue Bell**. Both were historically interesting with frontages on a busy, pedestrianised street but with unexpected interiors. The Hop House had a large high-ceilinged bar open-planned into a spacious family pizza restaurant where we bought our lunch. We were told that the bar had been a fishmongers and the pizzeria its smoke house. Some of the furnishings of this were still upstairs above the pizza kitchen. The Blue Bell consisted of two tiny, friendly sitting-room bars



where the first beer had been served in 1798 and which had not been revamped since 1904.

By the time we found our way to **Brigantes** we were pleased to be welcomed and then to sit quietly in modern surroundings. We had given one copy of Peel Ale 4 to each bar on our travels and Brigantes' staff kindly reciprocated with York's 'Ouse Boozer'.

By now we had thoroughly enjoyed our day and felt ready to catch the next train home. PLEASE LADIES do try to join us when we repeat a similar pub crawl in about 12 months - perhaps a shorter one nearer home. We would like to share the relaxed fun with you (even if you do not drink much beer).

CASK, CRAFT & CIDERS	
YORKSHIRE BLONDE	2.9 £3.50
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SILVER KING	4.3 £3.50
EXCELSOR	5.2 £3.50
WHITE RAT <small>Peel Hopping ALE</small>	6.0 £3.50
MERCY	4.0 £3.15
WORLD HOP	3.9 £3.60
PRETORIA	5.9 £3.50
BLACK RAT	4.3 £3.40
RATSTIEN <small>CASK STRONG PILSENER</small>	4.8 £4.20
TART BAKENELL SOUR	6.0 £5.00
CIDER !!	
BERRY LAINE	4.0 £3.20
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Jean Hall,  
Ruth Hepworth,  
Sue Stow.

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# THE CAMPAIGN FOR REAL PUB SIGNS

Traditional pub signs have been described as works of art and an important aspect of the English urban landscape and often reveal something about the local area or the history of the pub. When pulling together an article on Coal Mining in Dronfield for the last issue, I scoured the internet for Miner's Arms signs to accompany the text which led to my increased interest in the whole subject of pub signs.

Inn signs were first used by the Romans who hung vine leaves outside a 'taberna' to show that they sold wine and in Britain they used small evergreen bushes instead. Early pubs often hung long poles or ale stakes which might have been used to stir ale outside their door.

The naming of inns and pubs really took off in the 12th century and signs were introduced to identify them to customers, many of whom were unable to read or write. In 1393, Richard II made it compulsory for all inns to have their own sign and many were named the White Hart which was Richard's own emblem. Prior to the Reformation, many pubs had a religious theme

such as the Angel, the Crossed Keys and even the Pope's Head but afterwards names that we're familiar with today such as The King's Head and The Rose and Crown began to spring up.

Britain's most common pub name is the Red Lion (there was one in Dronfield until 1969) and it is thought that there are still around 500 open in the UK today. The name comes from the early 17th century when James I ordered that the heraldic red lion of Scotland should be displayed on all important buildings. As time went on, pub signs continued to reflect changes in society. Pub names such as The Railway and The Station became commonplace from the 1800s.

In ever changing times, the decline of the painted pub sign is evident in all corners of the UK as pub chains and breweries turn their back on heritage and increasingly standardise the nation's pubs. One artist, who in his time has painted over 1,000 pub signs went as far as to say that corporate identities were 'obliterating the historical significance of pubs and detaching people from their roots'.

In 2013, Greene King was accused of cultural vandalism

by conservation groups when they declared their intention to replace signs at 200 of their Flame Grill pubs with new ones simply displaying the pub's name and the 'Pub and Flame Grill' moniker. Greene King defended their stance and insisted that their family focussed concepts should have more contemporary signage designed to appeal to everyone looking for a 'great family dining experience'.

Sadly, Greene King are not the only ones at it and in our own patch, a number of rather bland and uninspiring non-pictorial pub signs have appeared in recent years. Next time you're out and about, take a look for yourself and you'll see what I mean.

For those wanting to find out a bit more, the *Inn Sign Society* has around 300 members and is a forum for those with a shared interest in inn signs, pub names and local history. As well as holding regular socials, the society produces a colour 32-page magazine each quarter and shares some great pictures on Facebook and on its website:

[www.innsignsociety.com](http://www.innsignsociety.com).

Pat Hancock



# COTSWOLD CAPERS



On a wet Wednesday in May, Jean and I set off to spend a couple of days exploring the pubs of Oxfordshire and Gloucestershire. We stayed at the **Fox Inn** (pictured above) at Great Barrington, near Burford. The Fox is 'an excellent stone - built pub on the banks of the River Windrush', and is a Donnington's Brewery tied house. On the bar were the three core beers, BB, Gold and SPA, and we sampled the first two of these, finding them both very acceptable. After drying out and unpacking, we set off to Lechlade, where there was a garden that Jean wanted to visit (despite the torrential rain!), and the **Crown Inn**, the home of the Halfpenny Brewery. Only one of their beers was available, a 4.2% chestnut bitter called Numbnuts along with two Butcombe ales, (Bitter and Heathcliffe) and Wells' Bombardier. We felt obliged to try the Halfpenny brew and found it very tasty. The staff were knowledgeable and friendly, and the real fire very welcome, as it was still raining

hard! We liked the traditional feel of this pub, and would have relished the opportunity to try some of the other Halfpenny brews. Wednesday night saw us enjoying a meal back at The Fox, and sampling the remaining Donnington brew, SBA.

On Thursday, we popped into Burford to check out a couple of pubs tied to local brewers Wadworth and Hook Norton. The first of these was the **Royal Oak**, a Wadworth house with 6X, IPA, and Horizon on the bar. The pub was quiet, but, as it was teatime on Thursday, this was no great surprise. We chose the IPA, and found it pleasant enough, if rather pricey by



Dronfield standards - this was a bit of a recurring theme over the two days! Just up the road was the **Angel**, a Hook Norton pub described on WhatPub as a 'small, cosy 16th century inn'. There were three beers on the bar, 'Hooky', 'Gold' and 'Old Hooky', and we chose 'Gold' which was an enjoyable pint, albeit confirming that 'Burford prices' were rather high.

Back to The Fox for a doze, then we headed off to the nearby **Inn For All Seasons** (pictured opposite) at Little Barrington for an evening meal. At this restored 16th century coaching inn, the emphasis was very much on high quality food, but there were two beers available from local micros, namely TAP 'Glow' and Cotswold Lion 'Golden Fleece'. We tried half of each and found them both very refreshing. The food was excellent, and, for the Cotswolds, very reasonably priced. There was just time, before it became too dark, to





head out to the GBG 2017 listed **Plough Inn** at Cold Aston. This 'stone flagged country pub high in the Cotswolds' had Butcombe

'Rare Breeds' on hand pump and Ramsbury 'Gold' on gravity. We decided on the latter, and found it a thoroughly acceptable pint.

Our enjoyment was somewhat tempered by being charged £4.40 for two halves!

The night finished back at The Fox, with a couple of pints of Donnington Gold - our favourite pint of the trip and only £3.40! Sitting outside watching bats flying over the pond was a super way to end the break.

This area of the Cotswolds has a lot to offer - beautiful countryside, interesting towns and villages, and some excellent beers. We'd have loved to try a few more, but time - and the weather - were against us. I'm sure that we'll return to investigate further!

*Graham Hall*

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# DINING OUT

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Birthday time again. July brings the birthdays of daughter Rachel and son-in-law Tony so, with us parents, there were four of us; all CAMRA members. Having had an excellent experience at the Tuns with Sunday lunches and mid-day snacks we thought we would try an evening meal.

As usual, a large selection of hand-pulled beers were on offer. We sampled: Fanshawe Blonde, Gosforth Gold, Dronny Bottom Bitter and Dronfield Best Bitter - all from our local Drone Valley Brewery as well as Hophead (Darkstar). Danish Dynamite (Stonehenge) and Beachcomber (Bragdy Brewery in Conwy). All were pronounced to be most satisfactory.

Rather unimaginatively, three of us chose sirloin steak while Tony went for a king-sized mixed grill. The steaks were well-done and excellent although the mixed grill proved to be rather too much to



eat! At £9 and £13 respectively, both meals proved to be tremendous value for money.

Food is served between 12:00-2:30pm and 4:30-7pm between Tuesday and Thursday and 12:00-7pm on Fridays and Saturdays. A good selection of main meals including Bangers & Mash, Chicken Fajitas, Hunters Chicken and Salmon Fillet are available at prices between £6.50 and £10 whilst the pub also offers an impressive selection of burgers, pies and a ploughman's which has a scotch

egg thrown in for good measure. The most expensive option on the burger menu is the Monster Burger at £12 which is made up of two 4oz beefburgers, cheese, two fried eggs, bacon, sausage, black pudding, onion rings and a gherkin!

Those with lesser appetites may want to check out the light bite options which are priced at £4/£5 and include homemade soup with bread and butter, smoked salmon and cream cheese on a bagel and fish fingers on a brioche bun. Desserts vary and are advertised on a blackboard.

On Sundays, lunches are served between 12:00-4:30pm. Main courses are beef, lamb, pork, steak pie or nut roast and are served with Yorkshire Pudding, potatoes (roast or mashed) and fresh vegetables and at £8 large/£7 small again offer great value. Sunday desserts are Crumble of the Week, Syrup Sponge, Triple Chocolate Brownie and Jam and Cornflake Tart – all £3.

*Roger Hepworth*



# GOOD THINGS IN UNEXPECTED PLACES

## A TRIP TO BARNLSLEY, HOYLAND AND ELSECAR

Barnsley CAMRA's beer festival at Elsecar on the weekend of the annual Elsecar By the Sea event provided an opportunity for some Dronfield CAMRA members to explore the pubs and beer in the surrounding area. We were rewarded with a number of pleasant surprises.

As changing trains at Sheffield to get to Elsecar would have involved a long wait, we decided to take the scenic route via Barnsley. Our first port of call was an excellent micro pub in Barnsley's Victorian Arcade called **Arcade Alehouse** where Barlow Brewery's Dr Rudi was available alongside beers from Geeves, Little Critters and 2 Roses.



After this we had a brief, underwhelming stop at the newly opened **OObar** at the top of the arcade. Craft beers were the order of the day here and we tried Shed Head from Swedish brewery Back Yard. We then headed across the road to the **Old No 7**, Acorn Brewery's flagship pub and a former CAMRA Yorkshire Pub of the Year. Whilst Acorn's own beers are reliably good, I decided to go for an old favourite here. Siren



Craft Broken Dream breakfast stout. One thing of note here was how many customers were taking full advantage of the board games provided to while away the hours. From here we caught the bus to Hoyland Common to another micro pub, **Tap & Brew**. This is another new venue, very light and comfortable inside. The beer that I went for in here was Ossett Citra, which was the beer I enjoyed the most all day.

After this we meandered through Hoyland to yet another micro in the centre of town. The **Knave & Kestrel** is a small bar with a very Yorkshire-centric beer range (Kelham Island, Abbeydale, Acorn etc) and is based around the 1969 film classic, *Kes*. The pub's walls are full of pictures from the film and a copy of the original Barry Hines novel, *A Kestrel for a Knave* holds pride of place on the small bar.

We made our way downhill to Elsecar from here and the next pub to catch our eye was the **Crown**. This pub was Barnsley CAMRA's pub of the year in 2016 and is a proper old fashioned locals pub with beers from Acorn, Rat and Fernandes. Sorachi Ace from Rat brewery was the beer that stood out here.

After this we finally reached the Victorian **Milton Hall** which immediately struck us as a great venue for a beer festival. As we entered, the Dearne Big Band were in full swing and there was plenty of food and beer to choose from. After seeing Little Critters Hazelnut Milk Stout in a number of venues I finally ordered said beer here. If you like hazelnuts then you will like this beer! Another beer I sampled was Hat-Trick from Magic Rock, possibly the most underrated beer from the renowned Huddersfield brewery.

Our final port of call was the **Market Hotel**, another traditional pub opposite the beer festival. There was a small beer festival here too with a few mainstream cask ales on offer but of more interest was the 80s themed fancy dress party going on for somebody's 50th Birthday!

Not only was this an excellent day out, but it was also took us to places that we were not expecting to visit, or in some cases even knew were open! The real ale scene in Barnsley and surrounding areas is definitely on the rise.

*Thomas Sturgess*

# 3RD BLACKHILL BEER FESTIVAL

Every year at the Miners Arms in Hundall, they host their Blackhill Festival. Named after the 'black hills' in Hundall – slack from the old mining process - behind what was the old village mine.

Peak and Dukeries Land Rover Club use the black hills for off-roading and trials over the August Bank Holiday weekend each year and Lauren saw this as a perfect time to host a beer festival.



Each year up to thirty beers are available over two bars, plus live music on Friday, Saturday and Sunday night. On Bank Holiday Monday a charity cricket match



is played on the local pitch adjoining the pub.

This year's chosen charity was Weston Park Hospital which is close to the hearts of many at the Miners. Donations were also made to Hundall Cricket Club.

For the first time it was decided to have an outside bar instead of in the pub – a risk with our notorious bank holiday weather! Luckily, the sun shone all weekend and by Monday there was just enough left for the £2 a pint Monday Club.

Beers from the likes of Salopian, Raw, Vibrant Forest and VOG were the best sellers, whilst beers from Liverpool Organic, Kent Brewery and the ever popular Titanic Plum Porter flew out in the pub.

A few alterations are planned for next year in terms of music. With the weather being so nice people came out early and left in the

early evening so by 9pm, when the bands started, it was a little quieter than expected on Friday and Saturday. An earlier start time - or even an outdoor music tent - could be the way to go. Sunday night was a great night of dancing and rock music from local band Sparta FC. So much so that they have already been booked for the 3 Valleys Festival in 2018.

Bank Holiday Monday was nothing short of madness, beautiful weather, charity cricket and great food from 'Dellicious, Dronfield' combined to provide the best bank holiday yet!

Lauren would like to offer a big thank-you to Dave Hemstock at Raw brewery for the outside bar setup and to the excellent staff who worked their socks off, especially on Bank Holiday Monday.

Here's to Blackhill Festival 2018!

## IT'S A 10 FROM LEN !

Sheffield United legend Len Badger was recently spotted in the Rutland Arms at Holmesfield reading the Summer edition of Peel Ale and was delighted to see our 'Over The Bar' feature on Dronfield's ex-footballer Landlords.

Len remarked that he had rarely seen colour photographs of him in his playing days as they were usually in black & white!

As well as playing over 500 games for the Blades and Chesterfield, after finishing his football career, Len went on to run the Sidings - now Dronfield Arms, the Peacock at Barlow and the Fox & Goose at Wigley.





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# NORFOLK AND GOOD BEERS BEYOND THE WASH



An anticipated heatwave in late May led to a late booking of a holiday caravan in Hunstanton and the promise of a few pub visits over the course of the weekend.

Back in the bad old days, Norfolk was practically a real ale desert with beers from London brewer, Watney Mann replacing the old Norfolk brews following a series of takeovers and brewery closures during the sixties. The infamous, Watney's Red Barrel was virtually omnipresent in the area but in time, real ale made a welcome return, thanks to newly established brewers such as Woodforde's whose beers are now widely available across the county.

On Saturday afternoon, a gentle stroll around Hunstanton led us to the GBG-listed, **Ancient Mariner**, a family friendly pub situated on Golf Course Road close to the lifeboat station and adjoining a nice looking Best Western owned hotel, The Le Strange Arms. Adnams ales were available and a decent pint of Ghost Ship was consumed on the pub's popular sun terrace.

Later that evening we drove out to the **Jolly Sailors** at Brancaster Staithe, a popular summer destination which was busier than ever due to the sunny weather and the FA Cup Final which was being shown on two separate screens inside the pub. At the rear,

the large beer garden was awash with punters, many enjoying the outside BBQ and sampling beer and cider from a handy outside bar. Having grabbed a table, we ordered food and I tried Oyster Catcher, a 4.4% golden ale from the pub's own, Brancaster Brewery. On our return, we called at the hidden away **Lifeboat Inn** at Thornham, a smartly refurbished pub, with rooms, which appeared to be doing good business for the new owners after going into administration in 2015 under the previous proprietor, Marco Pierre White. Although our stay was brief, there was time to see out CAMRA's Mild In May month with a pint of the locally produced Mardler's Mild from Woodforde's.

On Sunday, we spent the morning in the coastal town of Wells-Next-The-Sea, scouring the bookshops and amusing ourselves in the arcades. Before we departed, there was time for a visit to a truly memorable pub. When I say pub, I should say boat, because the **Albatross** is in fact an 18th century Dutch cargo ship moored permanently on the harbour. Food, including Dutch pancakes is available to eat on or below deck where there's a small bar with a couple of casks of Woodforde's ales, typically Wherry and Norfolk Nog.



Whilst in Wells, we stumbled across the premises of **Whin Hill Cider** and there was time to investigate the adjoining shop where a range of ciders and perries were available. Half a dozen bottles were loaded into the car and brought back to Dronfield to enjoy over the summer.

From here we headed along the coast to Blakeney and enjoyed lunch at the **King's Arms**, a pub I had visited 17 years earlier. Here, I enjoyed a good Sunday lunch and a pint of Moongazer from the Norfolk Brewhouse, just one of many microbreweries that have sprung up in recent years. Hunstanton itself has a handful of pubs, many of which serve at least one real ale, the best placed of which must be the **Waterside Bar** on Beach Terrace Road just above the promenade with great views overlooking The Wash. The real ale here was Woodforde's Wherry.

*Pat Hancock*



# LOST PUBS OF DRONFIELD

## HEARTS OF OAK - DRONFIELD WOODHOUSE



It has been sad to witness the closure and destruction of the Hearty Oak in Dronfield Woodhouse. Or should I say the Hearts of Oak as it was known for most of its life?

At first sight the isolated location of the Hearts of Oak public house may have appeared a strange one. However, the 1930s building that folks remember was not the original one, as a pub called the Hearts of Oak is shown on the same site on the earliest 19th century maps, and in the days of coach travel it was a prime location.

At the beginning of the 19th century a new turnpike road was constructed from Totley to Holmesfield and onwards via Owlbar to Stoney Middleton, skirting around the grouse moor. The road went up what we would call Mickley Lane today. The building that became the Hearts of Oak was well placed to provide refreshment to horses and passengers that had just completed the long climb.

The name hearts of oak refers to the British Navy who ruled the waves and won many famous victories including of course Trafalgar. When the Hearts of Oak became an inn is unknown. The Green Oak Inn opened in 1812 and it is quite likely the Hearts of Oak opened around the same time.

Unfortunately for those involved in the turnpike, the coming of railways caused panic amongst people involved in road

transportation, and in order to compete with the railways another new turnpike was opened up, providing a more direct route to Owlbar. In 1818 Samuel Hopkinson converted his farmhouse into The Cross Scythes Inn to take advantage of the new highway passing by his front door in Totley. However despite the earlier road becoming a bit of a backwater the Hearts of Oak soldiered on for over a century.

In 1881 Henry Reaney was landlord and supplemented his income by working as a scythe smith, probably getting his wife Ann to run the pub.

By 1925 George Carnell was landlord. He stayed at the pub for around 20 years and oversaw its reincarnation.

In the 1930s it seems someone at Stones Brewery had the idea that Sheffield was about to expand into Derbyshire and persuaded the company to build several rather large pubs out in the sticks in anticipation of future housing developments. Three old pubs were demolished and





three modern replacements were built to a common "Mock Tudor" design in the Dronfield district: the Black-a-Moor at Troway, the Mason's Arms on the road towards Unstone, and in 1936 the Hearts of Oak at Dronfield Woodhouse. George Carnell remained as landlord throughout and presumably took a long holiday during the building operations.

But no new town was built. Within a few years war came and everything was put on hold. In the 1960s and 70s new housing was built over old mine workings across Gosforth Valley, and eventually the Hearts of

Oak found itself on the edge of a housing estate. But it was still a fish out of water, lacking the appeal of the village pubs as the motorcar age arrived allowing revellers ease of travel.

A new landlord George Kahler took over during the war years. Stones Brewery applied for and were granted a full licence in 1946. The pub had beer only until then. Other landlords were Reginald Owen who took over in 1949, John Thomas (1952-59) and John Waite from 1959. There were many more.,

The pub passed from Stones via Bass Charrington to Punch Taverns, and had a series of

landlords who all seemed to struggle to fill the pub and make a living.

The Hearts of Oak closed in 2009, and this seemed to be the end of the road. Punch Taverns put the property up for sale and it looked like its days as a pub were numbered. But against the odds it was bought by Margaret Collins who reopened it, after some refurbishment, as a free house with the name changed to "Hearty Oak". The emphasis turned to food rather than beer, although a couple of Abbeydale beers were on the bar. There were regular music events and the place seemed to be fairly busy at times.

I went in The Hearty Oak many times as it tried to adapt to customer requirements, but towards the end it looked like a pub that was clinging on to life, and so it proved. A couple of years ago the pub closed its doors. There were many rumours of it re-opening but that never happened. In June 2017 the bulldozers moved in and the pub was demolished.

Nick Lister



## 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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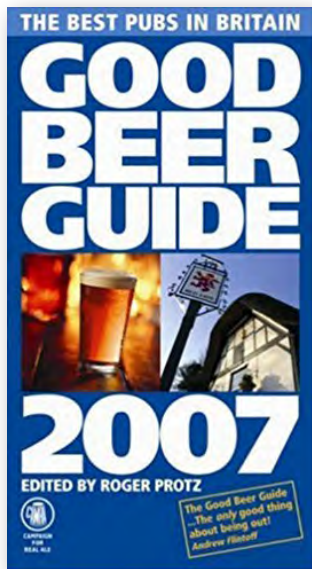


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# PEELING BACK THE YEARS

## GOOD BEER GUIDE: 2007



The Andrew Flintoff endorsed Good Beer Guide of 2007 included 4,500 of Britain's best pubs and an ever growing brewery section. Looking back over the book, some of the familiar names of the local beer scene were now in operation. Here again, we summarise some of the local goings on.

### BREWERIES

Having bid farewell to the last of its major beer producers, brewing in Sheffield was confined to just four small breweries by 2007. Two of these, Abbeydale and Kelham Island are of course still going strong with the former's flagship ale, Moonshine seemingly more popular than ever and the latter continuing to put out quality beers including 2004 Champion Beer of Britain, Pale Rider.

Crown & Wellington beers were produced at the Hillsborough Hotel on Langsett Road although by 2007, the former owner Richard

Grimes was running the Edale brewery as a separate business. The guide stated that the beer range was expected to change but among the 9 beers listed were Conviction (3.8%), Loxley Gold (4.5%), Stannington Stout (5.0%) and Copenhagen (8.2%).

The second of the now defunct Sheffield breweries was Port Mahon who were established by Neil and Sheila Clarke at the Cask & Cutler pub (now the Wellington again) in 2001 using a 1-barrel plant. The GBG explained that the brewery produced one-off beers for festivals and special occasions and had plans to install a 4-barrel kit and produce a permanent house beer for the pub. Around this time, the Clarks re-located to France and Port Mahon was disbanded, only to be resurrected as Little Ale Cart brewery (now Neepsend) in August 2008 by Michael Appleton.

Elsewhere in South Yorkshire, Acorn, Bradfield and Wentworth were now up and running and in Derbyshire, 20 breweries were operating, the nearest of which were Townes, Peak Ales and Thornbridge. Having been established at Cunnery Barn at Chatsworth in 2005 with the help of a DEFRA grant, Peak were already producing Bakewell Best, Swift Nick and winter ale, Noggin Filler which are brewed to this day along with a 4.0% beer, Dalesman and a bottled beer, Gardner's Tap, specially produced for the estate.

### PUBS

Apperknowle's Barrack Tavern was the first of just two entries from the current Dronfield & District branch area to make

it into the guide and was described thus: 'this mid 19th-century stone building has been carefully refurbished, retaining part of the original bar facade. Guest beers are usually from local micro-breweries. All cooked food is home prepared: lunchtime meals are restricted to the weekend; evening meals are available to 8pm, Tues-Sat. The name is a reference to the ancient practice of bear baiting - 'the Barracking Bear' rather than a nearby military installation'.

Down at Troway, the Gate Inn no longer sold Burtonwood ales after they sold up to Wolverhampton & Dudley (now Marston's) and ceased brewing. Instead, the Gate offered Jennings Sneek Lifter, Marston's Burton Bitter and a guest and was given the following narrative: 'a hidden gem to be found up a narrow country lane in North Derbyshire. Relax and soak up the charm of this small, friendly pub in good walking country on the south side of the Moss Valley. Now in its 12th year under the current tenants, it has featured in this guide for the past 11. The real ales may be enjoyed beside a roaring fire in winter or in the award-winning garden in summer'.

Entries just outside our area included the Little John at Hathersage, Gate at Cutthorpe, Grouse at Longshaw and the Wellington at New Whittington which in 2017 is under threat of closure despite a spirited local campaign after landlord, Michael Storey was forced out by new owners, New River Retail after 15 years at the helm.

*Pat Hancock*

# CHAMPIONIES



In August this year, Goats Milk from the Church End brewery in Nuneaton was crowned 2017 Supreme Champion Beer of Britain at the Great British Beer Festival at Olympia. The final decision is made after almost a year of local tasting panels and regional heats which allow the best beers to fight it out at the festival. These days, individual awards are

handed to beers judged to be outstanding in a particular category (mild, best bitter, strong bitter etc) and there are silver and bronze awards in each.

Goats Milk, a 3.8% golden ale brewed using Outlaw hops was originally a one-off special for a beer festival at the Goat pub and is now Church End's best seller. Church End were founded in 1994 in an old coffin workshop (they still brew a Gravedigger's Ale) behind the Griffin Inn in the village of Shustoke before moving to larger premises.

Church End beers are sometimes sighted locally (the Travellers at Apperknowle for starters) and this year's roll of honour includes a few other names that might be familiar. Welsh beer, Cwtch from Tiny Rebel, the 2015 Supreme Champion was voted this year's overall winner in the Best Bitter category and was third behind Goat's Milk in the Supreme category.

In the mild category, North Yorkshire brewer, Rudgate's Ruby Mild secured a hat-trick of titles having scooped the award in 2009 and 2012 and Infinity from the Blue Monkey brewery in Ilkeston took first prize in the Golden Ale completion.

*Pat Hancock*



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# A CRACKIN' DAY OUT!

## COLLYFOBBLE BREWERY'S GRAND OPENING

As we alluded to on the cover of the last issue of Peel Ale, Collyfobble Brewery at the Peacock in Barlow became the 4th micro-brewery to operate in the Dronfield area - eight years after Barlow Brewery started the ball rolling in 2009!

It wasn't until 2015 that the second micro-brewery opened - Hopjacker at the Dronfield Arms, followed by the community run Drone Valley Brewery last year.

On Saturday 29th July, the grand day arrived and the Peacock became steadily busier as the Dronfield Brass Band welcomed guests with contemporary tunes as the beers flowed from the shiny new showpiece micro-brewery in the glorious mid-summer sunshine.

All three of the brewery's initial core range - 'Dunna Wittle', 'Bob On!' and 'Sup Wiyo' were available to try in the Tasting Room along with some delicious pork pies!

We wish brewery manager Matthew Clarke all the very best for the future as Derek Mapp and David Bond - the self-styled 'Chief Collyfobblers' - saw their dream become a reality.

Nick Wheat



# COME ON PEEL THE NOISE

*25 more pop posers from across the decades to ponder over. Has anyone managed to get all 25 right yet I wonder?*

1. *Ray of Light*, *Confessions on a Dancefloor*, and *American Life* were platinum selling albums by which singer?
2. Which comedy show-group had mid 60's hits with *Call Up The Groups* and *Pop Go The Workers*?
3. American musician Kenny G who has worldwide sales of 75m is associated with which instrument?
4. In what year did Queen's *Bohemian Rhapsody* first reach number one?
5. DJ and singer, J.P Richardson who died in a plane crash along with Buddy Holly in 1959 was known by what name?
6. Which singer's backing band were called the New Power Generation?
7. *Us and Them*, *The Great Gig In The Sky*, and *Money* are tracks from which legendary 1973 album?
8. What is the name of the major Scottish music festival held annually since 1994?
9. Al Jardine, Bruce Johnston and Mike Love are all long time members of which U.S band?
10. Which singer was born Stefani Joanne Angelina Germanotta in 1986?
11. Shirley Bassey has recorded the theme tunes to three James Bond films. Name all three.
12. Name the singer who recorded a version of *I Got You Babe* with UB40 in 1985.
13. Which number one album by Blur released in 1995 contained the hits, *Country House*, *Stereotypes*, and *Charmless Man*?
14. Name the American rock band best known for their 1976 track, *Don't Fear The Reaper*.
15. What name was given to female followers of late 80s pop band, Bros?
16. *Something For The Weekend*, *The Frog Princess* and *National Express* were 1990s top twenty hits for which act?
17. Which Irish girl group were made up of Edele, Keavy, Lindsay and Sinéad?
18. Complete the names of each of these Elvis films: G.I ....., Blue ....., Kissin' .....
19. Which late singer recorded Top of the Pops theme, *Yellow Pearl*?
20. Deep Purple guitarist Ritchie Blackmore formed which band in 1975?
21. Joe Fagan's 1984 hit, *That's Livin' Alright* was the theme to which popular comedy-drama series?
22. Sandy Denny, Richard Thompson and Dave Swarbrick were all members of which seminal folk/rock band?
23. Name the Manchester record label set up by Tony Wilson to which Joy Division and New Order were signed.
24. Tommy Roe's 1969 number 1, *Dizzy*, was revived by who in 1991?
25. Roland Orzabal and Curt Smith are more commonly known as who?

ANSWERS: 1. Madonna 2. The Barron Knights 3. Saxophone 4. 1975 5. The Big Bopper 6. Prince 7. Pink Floyd's Dark Side of the Moon 8. T in The Park 9. The Beach Boys 10. Lady Gaga 11. Goldfinger, Diamonds Are Forever and Moonraker 12. Chrissie Hynde 13. The Great Escape 14. Blue Oyster Cult 15. Brositters 16. The Divine Comedy 17. B\*Witched 18. (G.I.) Blues, (Blue) Hawaii, (Kissin') Cousins, 19. Phill Lynott 20. Rainbow 21. Auf Wiedersehen Pet 22. Fairport Convention 23. Factory 24. Vic Reeves (and the Wonderstuff) 25. Tears For Fears.

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