

PEEL ALE

Dronfield & District CAMRA

Issue No.6 : Winter 2018



*A Pub is for Life
Not Just for Christmas*

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TRYANUARY!

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MEMBERS

What's On...

DECEMBER

10th - Open Mic - Hosted by Russ Dennett

14th - Xmas Poker Game

15th - Jig For A Kiss - Xmas Party

16th - Suffrajetz Xmas Party

17th - Open Mic - Hosted by John & Vanessa

20th - Jay Rah

22nd - Angela Turner Band

31st - New Years Eve Party

Fancy Dress, The Dogs Bolx, Auld Lang Syne
& A Tot To Bring In The New Year

Opening Times...

Mon 4-10 **Tue** 4-11 **Wed** 4-11

Thu 4-11 **Fri** 4-12 **Sat** 12-12

Sun 3 -11

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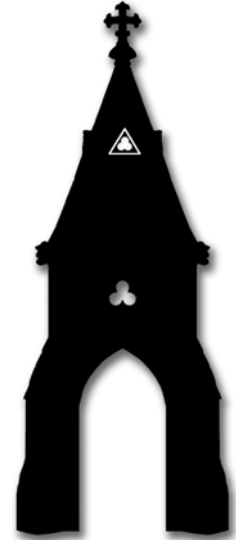
FROM THE EDITOR



Elsewhere in this issue, you'll see that certificates have recently been awarded to Dronfield & District CAMRA's four entries in the latest edition of the Good Beer Guide. All branch members are entitled to have a say on which pubs or clubs make it into the guide and also nominate their favourites for awards such as Pub of the Season and Pub of the Year. They can do this by attending monthly meetings listed in the 'What's On' section of Peel Ale or via our website. Those that register a vote naturally place great emphasis on the standard of beer and the ambiance of the pub whilst perhaps considering other factors such as food quality and a pub's links with the local

community. With all this in mind, branch members visit the pubs regularly to check if standards are being maintained, to survey pubs following a change of ownership and to find those that are showing real improvement. One way that pubs can gain recognition for the quality of their beer is through the scores attributed by members on WhatPub. Members can award points to the beers they drink using CAMRA's National Beer Scoring System with the results feeding in to the selection process. Scores range from 1 (barely drinkable) through to 4 (excellent) and the rarely awarded 5 for the perfect pint. Competition in Dronfield & District area is stronger than ever and regrettably, we are unable to reward every high performing pub. If you get the opportunity, do have a look at WhatPub and perhaps consider spending those Christmas vouchers on a copy of the Good Beer Guide.

Have a great New Year everyone.
Pat Hancock - Editor



 facebook.com/groups/DronfieldCamra

 @DronfieldCAMRA

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

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

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ADVERTISING IN PEEL ALE

Advertising rates per issue are:

Half page advert: £50

Full page advert: £100

Back page advert: £125

Special offer: book 4 adverts and only pay for 3!

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

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

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

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

Please contact us to discuss any artwork advice.

artwork@dronfieldcamra.org.uk

ISSUE 7 COPY DEADLINE

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

PUB & CLUB NEWS



Dronfield Woodhouse Sports and Social Club recently hosted a Dronfield & District CAMRA Branch meeting. Members were pleasantly surprised to find two changing real ales available which were Navigation Wise Guy and Timothy Taylor's Golden Best. The club is seeking new members at just £3 per annum to secure its future. Attractions include regular live music, jam session/open mic nights plus pop quizzes, snooker and of course the annual Great Fire of Dronfield, the long term future of which is now assured.

The **Talbot Arms**, Dronfield Woodhouse reopened under new management in early December whilst the **Inn at Troway** is also reportedly back in business.



The ever popular Winter seasonal from Bradfield Brewery – Belgian Blue – is available again into the New Year. The **Rutland Arms** in Holmesfield will be stocking it until supplies are exhausted. Meanwhile, guest ale Adnams Ghost Ship has been sunk by its replacement, Broadside.

Also in Holmesfield, the legendary Wards Best Bitter is a regular feature on the bar at the **Angel Inn**. The cask version is now brewed by Double Maxim Brewery of Houghton le Spring (situated between Durham and Sunderland) to the original recipe. It may never taste like the Wards of old but it was still a well kept pint. Local Wards enthusiasts recently took the opportunity to relive former



glories by ordering pints of hand pulled Wards accompanied by original accoutrements from its 1980s heyday.

Sara Shaw and her partner Pete have recently taken over running the **Royal Oak**, Millthorpe after several successful years at the Travellers Rest, Apperknowle. A bar re-fit has seen the range of hand pulls double from two to four. See our separate feature on page 19.

The **Moorlands**, Owl Bar has now re-opened following a refurbishment as a pizzeria and carvery with drinks from the Marston's stable and craft beer in cans from BrewDog.

CAMRA's LocAle scheme which recognises venues that regularly sell beers that are produced locally continues to expand with more pubs signing up since our last issue. A warm welcome to the **Royal Oak**, Millthorpe and three related venues at Barlow; the **Peacock**, **Collyfobble Brewery Tap** and the **Tickled Trout**. For a full list of accredited pubs and clubs, see the full list elsewhere in this issue.

The **Pioneer Club** on Stonelow Road, Dronfield will be hosting free discos over the festive period on Christmas Eve, Boxing Day (from 4pm) and New Year's Eve (includes free buffet).

The **Dronfield Arms** recently hosted a popular "Oktoberfest" style event which featured Bavarian style food, drink and entertainment which included an Oompah band.



PUB COMPANY CHANGES HOW DO THEY AFFECT YOUR LOCAL?

CAMRA is investigating the impact of changes to our pubs as the big pub owning companies react to the Pubs Code, put into force in 2016 after years of campaigning by licensee groups and CAMRA. In the last two years, the number of pubs run on traditional long-term tenancies has fallen, as some tenants are replaced by managers. Licensee campaigners are concerned that this may encourage management turnover, all to avoid pubs being covered by the Code. The impact on customers is less clear.

Our Pub Campaigns Committee is looking, confidentially, for information. It is particularly interested to see if changes in management to pub company pubs result in more or less choice for pub-goers. Has your local pub increased or reduced its range of real ale and cider after a change of tenant? Or do you work in a pubco pub and have seen changes? The Committee would also like to know about any changes in prices and in the quality of the beer being served.

Please send information to the Committee's Chair, Paul Ainsworth – paul.ainsworth@camra.org.uk

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 Pioneer Club, Dronfield – 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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TWELVE BEERS FOR CHRISTMAS OPEN DAY

SATURDAY 16th DECEMBER 10:30am to 3:30pm

The Brewery will be open for the sale of our range of Bottled Beers

Gold award winning Dronny Bottom Bitter, Coal Aston Porter, Dronfield Best, Fanshawe Blonde, Drone Valley IPA, Stubley Stout, Gosforth Gold, Unstone Oat Stout, Enigma, Imperial Russian Stout, Winter Wonderland and the classic Candleriggs 1909

Ideal presents:- 3 and 6 bottle presentation boxes available

All are welcome. Member discounts apply; join on the day. The bar will be open.

Christmas **Cherry Porter** and **Rum and Raison Porter** are also available in cask to licensed premises across the region



Regular beer range and SpeciAles, in cask, pins and bottles. For Membership, orders and enquiries:-

Email: Info@dronevalleybrewery.com or phone/text Jez on **07794277091**

Unit 2 Unstone Industrial Estate, Main Road, Unstone, Dronfield S18 4AB

BREWERY NEWS



In recent months, Drone Valley have been producing a number of new concoctions alongside their core range of beers. Candleriggs, a strong 5.8% dark mild has proved to be popular, whilst the green hopped Green Man IPA (5.3%) is crafted from locally grown members' hop plants.

These were followed by W-IPA (5.2%) which was brewed with the local Drone Roses Women's Institute and green hopped using Bramling Cross hops from Crookes. It will be sold to support the First Responders. For the festive period, the brewery will once again be brewing Winter Wonderland Extra Special Bitter (5.4%).



In October, Dronny Bottom Bitter won silver at the Sheffield CAMRA Beer festival. All beers at this year's festival were entered into the competition so it is probably more valuable than the gold award it won at Barrow Hill. DVB have also announced that they will be trialling a new pump clip design with the intention of retaining the original motif but creating extra space to pass



on messages about why the brewery is different.

The brewery will be hosting an Open Day on Saturday 16th December from 10.30am-3.30pm. A range of bottled beers will be available on the day and the bar will be open.

People from the Dronfield area have again donated a large amount of apples to enable Drone Valley Brewery to produce their Treeshecker cider again. Volunteers spent several weekends washing, chipping and podging the apples. The fruits of their labours will be available next year when the juice will have fermented into delicious traditional cider at a robust 7.65%ABV.

Collyfobble
BREWERY

During December, Collyfobble will be offering a Christmas party deal. The evening will begin with a personalised tour of the brewery with head brewer, Matthew, after which guests will have exclusive use of the new tap room and a two course dinner. It is recommended that group sizes should be between six and twelve. Prices are £24.95 per person. Contact the brewery for more details.

Brewery tours continue to take place on Wednesday evenings and are priced at £14.95 per person. The brewery tasting room can be hired for small meetings.



A couple of new Hopjacker beers have been produced recently. Hopjacked Pekko is a single hopped beer made with a new American hop - Pekko - which offers a distinctive pineapple note and complex herbal flavours. Extra malt had been added into the mash of an existing beer, Beer House Pale, bringing the strength up to 5.0% and re-named Super Beer House Pale. The hops used are Mosaic, Galaxy, Rakau and Citra. This year's Hopjacker Christmas beer is Medved, a 7.0% Russian Imperial Stout, brewed with cocoa nibs and smoked chillies. All the above will be available in cask form and in mini-casks priced at £18 for eight pints of beer. Meanwhile Peak Ales' Chatsworth Gold was announced the Derbyshire Life Food or Drink Product of the Year 2017 at the Food & Drink Awards.

ANDREW SMITH



Everyone at Dronfield and District CAMRA was saddened to hear about the recent death of Andrew Smith. Anyone who has ever drunk in the pubs in the Kelham Island area or attended any of the region's beer festivals is bound to have seen Andrew, always wearing his cap full of badges from various breweries and carrying his trusty notebook containing details of the thousands of beers he consumed over the years. I never knew Andrew myself, but he was certainly a great character and I will miss seeing him around. Hats off then to Kelham Island brewery for brewing *A Hatful of Badges*, a 4.5% copper coloured beer in Andrew's memory.

We're pleased to be able to share for the first time a picture, taken at Sheffield Beer Festival at St Philip's Club from 2004. A youthful Andy Cullen looks on!

Pat Hancock

The George & Dragon

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BUDGET BONUS FOR PUB GOERS

In the Government's Autumn Budget of 22nd November, it was announced that beer duty would be frozen and the business rate relief of £1,000 for most pubs in England would be extended.

CAMRA's National Chairman, Colin Valentine (pictured), welcomed the news and stated "Pub goers were fearing the worst from this Budget but will now be raising a glass. Freezing beer duty will help arrest rising beer prices

and keep the British pub going tradition affordable. I will be celebrating this decision in my local this evening and I hope millions of beer lovers across the country will be doing the same. Now, to make a real, lasting difference we hope that this move represents the first step towards a long-term freeze. CAMRA is calling on brewers to match the Chancellor's support by holding beer prices so that local pub goers benefit."

On the subject of business rates in England, he responded, "We welcome the Chancellor's decision to extend the £1,000 rate relief for pubs for one more year. This shows that the Government is alive to the threats facing English pubs although more needs to be done. CAMRA is calling for further action to secure a thriving pub sector and would like this relief to be made permanent and increased to £5,000 a year. We would also like to see a wholesale review of the business rates regime, which unfairly penalises pubs and rewards online retailers."

CAMRA acknowledged that the Chancellor's decision to increase duty on higher strength ciders would be disappointing news for a number of traditional cider producers who will be hit by this measure unless an exemption for traditional produce can be secured.



BRANCH DIARY

BRANCH MEETINGS:

Tue. 12th December: Three Tuns, Dronfield.

Wed. 10th January: Rutland Arms, Holmesfield.

Wed. 14th February: Yew Tree, Coal Aston.

Tue. 13th March: Blue Stoops, Dronfield (AGM).

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 February 2018.

BRANCH SOCIALS:

Friday 15th December: Christmas minibus trip to Hope & Castleton. FULLY BOOKED.

Saturday 13th January: Pub survey trip to Holmesfield, Millthorpe and Barlow by minibus. Starting at the Pioneer Club, 6.30pm - other pick-ups available. Pre-booking essential.

Saturday 27th January: Train trip to Manchester Beer Festival catching the 11.02am from Dronfield.

Friday 23rd February: Pub survey trip by minibus. Starting at the Pioneer Club, 6.30pm - other pick-ups available. Pre-booking essential.

Contact any Branch member for further information or email socials@dronfieldcamra.org.uk.

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MOST IMPROVED PUB 2017

GEORGE & DRAGON - HOLMESFIELD



Dronfield & District CAMRA chairman, Rob Barwell (left) presents the award to Sean Newton and barman Andrew Ditchfield

The George & Dragon at Holmesfield has been voted 'Most Improved Pub of 2017' by the members of Dronfield and District CAMRA, with the award being presented by chairman Rob Barwell on Tuesday 17th October.

Since taking over in December 2016, Sean Newton - a roofer by trade - has added three more handpumps, taking the total in operation to six. There are four regular beers - Tetley Bitter, Peak Ales Bakewell Best Bitter, Stancill Barnsley Bitter and Bradfield Farmers Blonde - with two rotating guest beers, which, when we visited, were Neepsend Blonde and Peak Ales Swift Nick.

It's great to be able to report that the beers are all kept in excellent condition. Sean is a strong supporter of the *Locale* scheme, with five of the six beers available on presentation night qualifying as being locally produced. The two interior rooms - the main lounge plus a cosy

snug - are supplemented by a decked area for summer use and Sean is planning to offer accommodation in the upstairs rooms.

Sky Sports is now available and a very competitive quiz night is held on Tuesdays which we stayed for but were narrowly beaten by one of the regular teams.

The George & Dragon is a key part of the excellent Holmesfield pub scene along with the Angel Inn, the Rutland Arms, and the Royal Oak down the hill in Millthorpe (see our separate feature). Also in the Parish of Holmesfield is the Moorlands and Peacock at Owl Bar. They all supply a decent range of beers from near and far.

We recommend popping up to see what's available on the various bars.

Graham Hall

THE MANE ATTRACTION

A PROWL AROUND SOME RED LIONS



Holding off strong competition from the Crown, Royal Oak and White Hart, the Red Lion is thought to be the most common pub name in the country with over 500 still trading. I've shared a pint with around 35 such creatures over the years, in destinations as diverse as Newquay, Southwold, Chipping Campden and Birmingham.

The story goes that the Red Lion name originates from the time Elizabeth I's heir, James VI of Scotland came to the throne as James I of England. James is said



to have ordered that the heraldic red lion of Scotland be displayed on all buildings of importance, including pubs, so that his English subjects could be reminded that the Scots now held power in the south. Delve a little deeper however and you'll find that this theory is disputed by others who claim there is no historical evidence to prove that such a command was made and that it would've been folly for James to do so as a newly instated king and a son of Mary Queen of Scots.

Differing claims that the name derives from the badge of the famed Plantagenet nobleman, John Of Gaunt are similarly challenged. Put simply, it is unimaginable that such a widely disliked man should have had his badge on so many pubs. The real truth behind the name may be that as one of the most common heraldic badges, the red lion was a commonly used symbol by many aristocratic families across the country and it is reflected in our pub signs as a result.



Dronfield's own Red Lion (see separate feature) gave its final roar in 1969 when it was closed and later demolished for road widening. Situated at the junction of Church Street and Lea Road on the same side as the Green Dragon, opposite what is now The Forge, the pub was built in the early 18th century and at one time had a billiards hall on its first floor.

Here are twenty more Red Lions to consider together with a few others that have closed their doors for the last time. How many have you had a pint in?

Pat Hancock

Open:

Church Street, Litton
 Butts Road, Ashover
 Charles Street, Sheffield
 The Square, Bakewell
 Church Street, Brimington
 Main Street, Catcliffe
 London Road, Heeley
 Stonepit Lane, Hognaston
 Market Place, Wirksworth
 Sheffield Road, Whittington Moor
 Chatsworth Road, Brampton
 Matlock Green, Matlock
 Worksop Road, Todwick
 Brook Hill, Thorpe Hesley
 Main Street, Kniveton
 Penistone Road, Grenoside
 Gleadless Road, Sheffield
 Main Street, Birchover
 Crich Tramway Village
 Main Street, Grenoside
 Darley Road, Stonedged, Ashover

Country pub beside picturesque village green. Good food and four local real ales.
 The Old Poets since 2004. A multi-award winning Ashover brewery pub with 10 real ales.
 City centre ex-Wards pub with conservatory and small snug. Four real ales served.
 Beamed 17th century coaching inn in centre of town with accommodation.
 Ex-Chesterfield Brewery pub now owned by Marston's. Second oldest pub in Brimington.
 Last surviving pub in village centre following the demise of the Plough & Riverside Inn.
 Large open plan former Tetley establishment on Heeley Bottom near to the White Lion.
 17th century village pub near Carsington Water. Food plus Marston's beers and guest ales.
 Smart town centre hotel with Georgian frontage. Baronial style public bar. 3 real ales.
 Near roundabout. An outlet for Old Mill Brewery beers. Purchased from Tetley's in 1990.
 Mock Tudor ex-Stones pub. Currently closed but expected to reopen after refurbishment.
 Comfortable town centre free house set just off the main road with 4 real ales. Rooms.
 Beamed Greene King pub with emphasis on food. Now a hotel with thirty rooms.
 Smart pub re-opened and run by community group. Farmers Blonde and Moonshine.
 Stone-built village pub north east of Ashbourne. Contemporary feel. Food and real ales.
 Open plan dining pub aka the 'Bottom Red'. Regular tribute act nights. Ex Whitbread.
 Gleadless Town End locals pub with lounge/tap room. Ex-Tetley but now Greene King.
 Refurbished pub dating from 1680. Home to Birchover Brewery since early 2016.
 Demolished Stoke on Trent pub rebuilt brick-by-brick in 2002. Real ale available.
 Old Red Lion. Pub/restaurant aka the 'Top Red'. Cask Black Sheep/Farmers Blonde.
 Ex-coaching inn. Now a bar/bistro adjoining the Peak Edge boutique Hotel.

Closed:

Church Street, Dronfield
 Holly Street, Sheffield
 Bridgegate, Rotherham
 Main Road, Wensley
 Cambridge Street, Sheffield
 Duke Street, Sheffield
 Vicar Lane, Chesterfield

At junction of Church Street and Lea Road opposite The Forge. Closed in 1969. Ex Tennant's
 Old Red Lion. Ex-Stones pub near City Hall. Adjoined Barkers/Edwards before closure.
 Once popular Rotherham Stones pub in it's own courtyard. A recent craft revival failed.
 Basic farm pub run by brother/sister 1949-1998. Latterly sold only bottled or tinned beer.
 Hammond's pub called Nell's Bar. Next to Hippodrome Theatre, demolished in 1963.
 Ex-Tetley pub opposite Parkhill Flats. Revived by Burtonwood in 1992 but now closed.
 Stones pub. Closed 1989 and demolished in 1999. Run by boxer Peter Bates in the 50s.



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TRYANUARY

Fed up with various campaigns to get people away from the delights of drinking beer and socialising with your mates in January, October and pretty much every other calendar month?

Well this year there's **Tryanuary!**

Tryanuary is a UK wide campaign throughout January which aims to inspire people to seek out and try new beers. Finding new beers in new places provides crucial revenue to an industry of independent businesses in what is historically a quiet month for trade.

Please remember to support your local pubs this January. The range of beers in our pubs for you to try has never been better than it is today!

Use it or lose it.

www.tryanuary.com

'BIG JOB' FROM ST AUSTELL BREWERY IS BEST BOTTLED BEER IN BRITAIN



Big Job from St Austell Brewery has been crowned the Champion Bottled Beer of Britain in CAMRA's prestigious annual award which recognises the best bottle-conditioned real ale in the country.

Big Job is a big beer. At 7.2% ABV it is powerfully hoppy with both citra and centennial hops, and is jammed full of Cornish barley. With a smooth, citrus fruit taste and a hoppy, lemon smell, it is anything but subtle.

Runners up include Fullers' Vintage Ale which took home silver, and Oakham's Green Devil IPA which won Bronze.

Roger Ryman, Head Brewer at St Austell said: "In a market where there are so many fantastic beers available including two of my own personal favourites - Fullers' Vintage Ale and Oakham's Green Devil IPA - it is a huge honour to take home the crown. This award is a huge testament to the hard work of our brewing and bottling teams which are very dedicated to producing fantastic beers."

The judging and announcement took place at the BBC Good Food Show at the Birmingham NEC, following a series of local member voting rounds and regional judging competitions

throughout the year. Visitors to the BBC Good Food Show will now have the opportunity to sample the winning beer along with other finalists at a number of tutored beer tasting events run by famous beer writers as part of the Great British Beer Experience.

CAMRA's National Director responsible for the competition Nick Boley says: "Congratulations to St Austell for winning the Champion Bottled Beer of Britain award, one of the highest accolades in the beer world."

Christine Cryne, master beer trainer and judge adds: "The standard of competition was fantastically high. Big Job is a moreish, golden beer with honey caramelised citrus notes, refreshingly smooth with a warming finish with increasing spicy dry bitter notes and a soft fruity nose.

"We were particularly impressed with how well balanced it was - we were looking for a beer which showed the brewers art of complexity, and that just gave it the edge."

A case of the Champion Bottled Beers of Britain and finalists will be available exclusively through Beer Hawk just in time for Christmas.

www.beerhawk.co.uk/cbbob2017

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 second 5 of which are presented here and in no particular order.

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

6. Sheaf View, Sheffield, South Yorkshire.



Having restricted myself to just 2 pubs in neighbouring Sheffield, the Sheaf View is my second choice from the city, but a real favourite.

Saved from near dereliction, the Sheaf re-opened in 2000 after a refurbishment that set the template for others to follow. Simple, comfortable, a fabulous mix of clientele, and an abundance of well kept and diverse real ales!

Assorted breweriana on the walls provide the perfect backdrop for good conversation over a pint! Situated only a few hundred yards from the former historical boundary with Derbyshire, the Sheaf kicked-started Heeley into becoming a viable mini beer circuit of its own, known as the 'Heeley Triangle'.

Photo from Paul Holden's excellent blog: Sheffieldbeer

7. Holly Bush Inn, Makeney, Derbyshire.



As a former resident of Heage between Ripley and Belper, I have long had a love affair with the Holly Bush due to its olde-worlde charm.

The Holly Bush certainly has a 'wow' factor for visiting tourists that accidentally stumble across this characterful late-17th century Grade 2 Listed building with its hideaway stone-flagged rooms and welcoming fires in winter. Not surprisingly it is featured on the CAMRA National Inventory of historic pub interiors.

Whilst the beer range is largely mainstream offerings, there are 3 guest ales available from the 7 pumps on offer plus one beer served straight from the jug.

8. Abbey Wharf, Whitby, North Yorkshire.



Whitby boasts several 'traditional' pubs so at first glance the Abbey Wharf may appear to be a curious choice as it is a converted shop!

Situated near the foot of the famous Abbey steps, it is, however, a stunning place in which to relax after exploring the many nooks and crannies in this popular tourist destination on the North Yorkshire coast.

The views across the harbour from the balcony are magnificent and the high ceilings in the large open plan bar area - with numerous comfortable sofas in which to chill out - creates a unique atmosphere akin to drinking in a large loft.

If the beer range was more adventurous it would be even better, but be warned that the Abbey Wharf does not welcome dogs which is a disappointment for those that seek out dog friendly pubs in which to relax.

9. Three Pigeons, Halifax, West Yorkshire.



The attractive exterior belies the stunning interior of this Grade 2 Listed 1930s Art Deco masterpiece. From its striking octagonal central drinking lobby which forms the hub from which five distinctive rooms radiate, this sensitively refurbished pub is now part of Ossett Brewery's expanding portfolio of pubs. Only two similar pubs with Art Deco interiors survive - both in Nottingham - and this is also featured on the CAMRA National Inventory of historic pub interiors.

Featuring three Ossett Brewery ales plus up to five guest ales from local and regional micro-breweries, this pub is well worth seeking out for visitors to Calderdale in search of fabulous real ales in historically important yet welcoming surroundings.

Photo from Malcolm Bull's excellent Calderdale Companion

5. Tŷ Coch Inn, Porthdinllaen, Gwynedd.



Although my top 10 are in no particular order, if I had to pick one as my 'desert island pub' it would be the Tŷ Coch (or Red House) Inn on the spectacular Llŷn Peninsula of North Wales - not least because drinking here is just like being on a desert island as it only accessible on foot!

The spectacular views across the bay to Snowdonia form a wonderful backdrop to this quirky pub that was built in the 1820s as a vicarage.



Warm summer evenings are the perfect time to soak up the late sunshine whilst drinking a pint of Cwrw Llŷn Cyf (Llŷn Independent Brewery) or Y Bragdy Mws Piws (Purple Moose Brewery) beer as a welcome reward after walking part of the stunning Wales Coast Path. Lechyd da!

Nick Wheat

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PUB FEATURE

ROYAL OAK – MILLTHORPE



Changes are afoot in Millthorpe where the Royal Oak has recently been taken over by Pete and Sara who many will know for their association with the Travellers Rest at Apperknowle in which they retain their interest. There have been occasions in recent years when it was feared the building would be turned into a private residence so it is reassuring that it has passed into capable hands.

The Royal Oak is a traditional stone built pub consisting of

a main room with a bar at one end which also serves a smaller second room to the left. The main drinking area is smart yet comfortable, has a real fire and low oak ceiling beams that will give anyone over six feet tall something to think about. The Royal Oak has always been one of the most picturesque in the area and the beer garden is somewhere where families can head to in warmer weather.

Improvements made by the new owners were evident

when we visited on a Sunday lunchtime in late October. Work has been carried out on the pub's substantial kitchen and it is hoped that a regular menu similar to that at the Travellers at Apperknowle will be available before long. The first of the pub's themed food nights took place in November and was a great success. A redecoration of the bar itself and other aspects of the pub has taken place and further improvements are planned. Despite this, the intention is very much to retain the traditional country flavour of the pub.

Previously, the pub had two cask ales on offer and this has now risen to four. Gale's Seafarers, a 3.6% session ale brewed by Fullers has proved popular with regulars and has been retained and at the time of our visit stood alongside Timothy Taylor Landlord, Neepsend Blonde and another local ale, Cotton Tail from Fuggle Bunny. We tried the last couple of these and both were well up to the mark.

Having been known previously for its limited opening hours, the Royal Oak is now open:

Tuesday to Thursday 5-11pm,
Friday 5-11.30pm,
Saturday 12noon-11.30pm, and
Sunday 12noon-8pm.


Pat Hancock





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2017 SUMMER PUB OF THE SEASON THE TRAVELLERS REST - APPERKNOWLE



Dronfield & District CAMRA's Roger Hepworth is seen after presenting the award to Rebecca Cowley, landlady Sara Shaw and Amelia O'Neill

On Tuesday 19th September, Dronfield and District CAMRA members met at the Travellers Rest in Apperknowle to present the 2017 Summer Pub of the Season award.

The Travellers is well renowned for its commitment to serving top quality beer alongside locally sourced food which includes pork pies, Derbyshire oatcakes and of course an extensive cheese menu. As previously documented in Peel Ale, the pub has thrived under the stewardship of Sara and Pete. In recent years, better use has been made of the back room which is now much more inviting to customers whilst the main room remains a welcoming and pleasant place to enjoy a beer or two.

This latest award comes only months after the pub was voted local Cider Pub of the Year for

2017 and yet again, the Travellers features in the latest edition of CAMRA's Good Beer Guide.

For those unfamiliar with the pub, it can be found at the junction of High Street and Moor Top Road in the village of Apperknowle to the east of Dronfield.

The Travellers always has half a dozen beers available and on the evening of the presentation, St. Austell Tribute, Welbeck Abbey Cavendish, Titanic Black Ice and Brightside Maverick American Style IPA lined up alongside regulars, Timothy Taylor Landlord and Neepsend Blonde. On the craft keg front, there was Brewdog Punk IPA and La La Land from Sheffield's Fuggle Bunny among others whilst the pub's custom built cider station offers seven real ciders or perries.

Once again, well done to all concerned.

Pat Hancock

THE ONLY WAY IS WESSEX

DRINKING IN WINCHESTER AND THE LOCALE

Hampshire might not be the most obvious destination for a summer break but the area has plenty going for it, beaches, lovely countryside, great destinations and... you've guessed it, some terrific pubs.



On our way down, the Good Beer Guide app offered up the delightfully rural **Swan Inn** (pictured above) in the Berkshire village of Inkpen, not far from Hungerford, an oft-pictured 17th century pub which is as visually impressive inside as it is out. Although quiet for a Friday lunchtime, the pub wasn't lacking in character, with an oak-beamed restaurant to the right and a main bar brimming with interesting bits and pieces. Goff's beers dominate at the Swan although with the remaining journey in mind, I opted for Baldrick Mild from the local Indigenous Brewery which weighed in at just 3.4%.

After settling in to our cottage in Ropley and taking in the National Motor Museum at Beaulieu (we met Christopher Biggins, Diddy David Hamilton, Boycie from Fools and Horses, Fred Dineage and some of the Eggheads) and Sheffield United's pre-season friendly at a rain-sodden Eastleigh FC, we drove out on Saturday evening for a meal at the secluded



Tichborne Arms at Tichborne. As well as an upmarket menu, this friendly two-sided pub offered three beers from the cask including two from Dorset brewer, Palmers.

On Sunday, we journeyed east for a day in Brighton. After spending time on the famous pier and shopping in The Lanes, there was an opportunity for a swift pint. I chose the **Victory** pub nearby and whilst the pub's appearance was impressive, the beer sadly was not. After an assurance that my pint of Laine Brew Co's Doublon would be

ok despite ongoing problems, I found it to be undrinkable and at £4.25, it was a pint I won't forget in a hurry. Before we returned to Ropley, I made amends by calling at the **Horse and Groom**, an old coaching inn in the centre of Alresford. I had read that this pub has recently been renovated by Fuller's and a great job has been done. Beers were from Fullers and Gales with a guest from Castle Rock. The pint of London Pride I ordered was particularly well served.

Monday took us to sunny Bournemouth, allowing us time on the excellent beach after fish and chips at Harry Ramsden's seafront restaurant. In the evening, we drove out to the well-known **Flower Pots** at Cheriton (pictured opposite), home to the brewery of the same name. There was time for two beers here - Perridge Pale which at £2.80 was good value for the area and Flower Pots IPA, a 6.0% beer brewed using North American Simcoe hops.





Moving on, we reached Dudridge and the **Hampshire Bowman** (pictured below), a thriving pub which had held a beer festival just days before. In addition to a bar full of real ales and eight ciders, the pub had a good selection of pub games and books. The two beers I tried here, West Berkshire Good Old Boy and Butts Golden Brown really hit the target (sorry).

After a gloriously sunny and alas unprofitable Tuesday at Goodwood races, we enjoyed a meal at the 16th century **Three Horseshoes** (pictured bottom right) at Elsted in West Sussex, a pub with a ridiculously large beer garden (watch out for the chickens) and stunning views

over the South Downs. Meals here are displayed on a blackboard and were nice enough, although perhaps a tad overpriced. Nothing wrong with the beer either - Perridge Pale was once again available along with beers from Youngs and Ballards.

What a difference a day makes. Winchester was wet with a capital W - a perfect opportunity to visit the magnificent cathedral (cue New Vaudeville Band) and spend time in and around the town's plentiful coffee shops and book stores. As the rain persisted, I was excused to visit a couple of pubs. Firstly I slogged my way past Jane Austen's former residence (she died here) to the **Black Boy**

on Wharf Hill, an idiosyncratic establishment and home to a varied collection of items such as clocks, tools, stuffed animals etc. Beers here were from the likes of King Alfred and Flower Pots and I went for Flack Manor Double Drop. I next called at the **Wykeham Arms**, perhaps Winchester's best known pub and one I'd visited previously - there was just time for a cheeky half of Gale's strong beer, HSB.

The final day ended with a visit to another of Jane Austen's houses (she couldn't settle) and the town of Alton, home to the Triple fff Brewery owned **Railway Arms** which is recognisable from the road by a scale model steam train protruding from the building. It's perhaps fair to describe the Railway as a locals pub and perhaps not quite the place for a family visit. During our stay, I thought it right to sample a Triple fff beer so Citra Sonic was a more than reasonable choice. After a relaxing afternoon, we headed out for a final meal at the **Yew Tree** at Lower Weld, a pub with good food but just two real ales, New Hampshire from Itches Valley and a Triple fff brewed house beer.

Pat Hancock





Thornbridge
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DECEMBER EVENTS

Christmas Market

Sunday 3rd December, 12-6pm
An outside market featuring local suppliers of great Christmas gifts, decorations, trees and wreaths plus an outside bar with Thornbridge ale and mulled wine

Christmas Day

Call in for a drink between 12-3pm in your Christmas jumper!
We'll have free homemade mince pies and roasted chestnuts

Sunday Blues

Sunday 17th December, 4-6pm
Our monthly chilled out blues night brought to you by Honey Bee Blues Club featuring Big Joe Bone

Big Quiz of 2017

Thursday 28th December, from 8pm
Sam and James will be testing your knowledge of all things 2017 with plenty of prizes to give away

Christmas Eve

Santa Claus will be paying visit to the Coach & Horses with presents for the kids.
Mulled wine and seasonal cocktails available for the adults, bar open until 1am

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DINING OUT

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We recently attended the Friends of Dronfield Station annual general meeting which was followed by a raffle with prizes donated by sponsors and members. We were lucky enough to win the prize given by James at the Coach & Horses – a voucher for two meals for the price of one and a bottle of wine.

Our grand-daughter Lily and her boyfriend Jack came along. Jack had recently turned eighteen, so it was his first official drink of real ale with us. As usual, a selection of excellent cask ales were on offer. I chose one of my favourites, Brother Rabbit whilst two unfamiliar Thornbridge brews, Lucaria, a 6% ice-cream porter and Rattle Snake, a 6.5% West Coast IPA were enjoyed by Ruth and Jack respectively. Lily contented herself with the wine with which we finished off our meal.

Food at the Coach & Horses is all homemade, locally sourced and affordable with main courses (Jaipur battered cod, fiery



chilli con carne and venison in blackberry and red wine jus to name but three) priced between £6.25 and £9.95. Burgers and pies are also available plus a selection of light bites.

Monday evening is pizza night (takeaways available) at the Coach with pizzas priced around the £7 mark.

After some deliberation, we opted to share a starter and went for cheesy nacho's with mild salsa. The two vegetarians among us selected stilton & broccoli quiche and ricotta cannelloni whilst Ruth and I

decided to share a whole rack of BBQ ribs - with chips on the side - which was a steal at £7.95. We all felt that the meal was excellent and a sweet course was not required.

All-in-all a very satisfactory way to spend a lunchtime.

Roger Hepworth

*Food times are the Coach & Horses are:

Monday: 5-9pm (pizzas), Tuesday: Thursday 12-3pm and 5pm-7.45pm, Friday: 12-3pm and 5pm-8.45pm, Saturday: 12-6pm



BREWING UP A STORM SURVIVING WINDSWEEP ST IVES

Despite having reservations about the availability of parking spaces, Jean and I set off on a marathon journey to St Ives, choosing the first week of the new school year, hoping that things would be a bit quieter than when we last visited several years ago. We finally arrived after a seven hour journey to find that our parking related fears were only too well justified, with all car parks completely full. We were eventually 'rescued' by two local entrepreneurs, who had a private parking slot available at the very reasonable price of £55 for the week!

Having begun to recover from the stressful journey, we headed to our first pub of the week, the **Castle Inn**. This GBG 2018 listed pub sells a selection of locally brewed beers, with St Ives, Sharps and Cornish Chough amongst those on the bar. Jean went for Skinners Lushington's whilst I tried Cornish Chough's Fire Raven which was an interesting black porter. The annual St Ives Festival was just beginning, so some excellent



blues music helped improve the mood. Fish and chips for supper and collapse into bed!

Day two was spent exploring the town and locating pubs and eateries for later in the week. Fortified by an enormous breakfast, we decided on a lunchtime pint at the **Pilchard Press**, a micro pub tucked away down an alley near the front. The pub only opens from Wednesday to Sunday, starting with up to six different beers, which gradually disappear as they are consumed. There were four available when

we visited, all locally brewed - we went for St Ives Harbourside and Atlantic Elderflower Pale, preferring the former, a refreshing 3.8% blonde ale.

Still recovering from the journey, we stocked up at the local Co-op and chilled for the afternoon, heading out in the evening to a nearby Wetherspoon outlet, the **Hain Line** which had the usual combination of national brands alongside local brews. We found Bay's Gold and St Ives Knill by Mouth very acceptable, especially as, by using our discount vouchers, we got them for £1.79 a pint, half what other pubs were charging.

Monday saw us head off down the coast to visit some of the GBG 2018 entries. First port of call was the **Star Inn** at St Just, a St Austell tied house, selling a selection of their beers, plus Bath Gem. I went for Proper Job, which was excellent, whilst Jean settled for a diet Coke! The Star is described as 'a proper drinker's pub, where the emphasis is on good ale and conversation' - this sums it up very well, as it was busy mid-



afternoon. We then moved on to the **Tinner's Arms** at Zennor. We liked this 'ancient village free house' which stocks beers from Bay, Skinners, St Austell and Sharps, some of which are re-badged. I sampled Bay's Devon Dumpling, which I enjoyed - more diet Coke for Jean.

Heading back to St Ives, we called in at the **Union** for tea, managing to resist the Doom Bar and Adnams Ghost Ship on the bar. Feeling the need to move slightly upmarket, Monday evening was spent enjoying jazz at **Beer and Bird**, a craft beer bar with a 12-page beer menu! There were three real ales on here, with offerings from St Ives (IPA), Skinners (Lushingtons) and intriguingly, Dynamite Valley Black Charge Oatmeal Stout. Jean went for the first of these, whilst I tried the stout - both quality beers, justifying the premium price.



Tuesday began with the inevitable trip to a National Trust property, but things looked up when I fulfilled a long-held ambition by visiting the **Blue Anchor** at Helston. Parking restrictions limited our stay to a swift half, but we managed to try two of the five Spingo beers available on the bar, Flora Daze and Middle, which were very good. We really enjoyed our visit to this timeless classic, and would have loved to linger

longer. Another place I'd wanted to visit was Mousehole, and after a stroll around the harbour, we sheltered from the rain in the **Old Coastguard Hotel**. The hotel was a little too food oriented for my taste, but Gurnard's Own from the Cornish Chough brewery was very acceptable.

Day five started with another garden (I'm getting plenty of books read), then off to Trevaunance Cove to visit **Driftwood Spars**, home of the Driftwood Brewery. The pub certainly lived up to its reputation, with three Driftwood and guests from Stroud and Sharps. We tried Jacob's Ladder and Lou's Brew, both Driftwood beers and both excellent. A memorable visit and well worth a detour if you're in the area. And make sure you potter down the hill to admire the spectacular views of St Agnes Bay.

A slight detour took us to Crowlas, where we found the Penzance brewery's **Star Inn**. This former Cornwall CAMRA pub of the year offered five Penzance beers and a guest from Totally Brewed. Feeling obliged to try the local brews, we went for Brew No 9 and Trink, thoroughly enjoying both. Yet

another of those pubs where we would have liked to stay longer - we loved its traditional feel.

Continuing the theme of visiting brewery taps, after driving down to the corner of Cornwall to explore Kynance Cove, we headed for Hayle to the **Bird Of Paradise**, home to Paradise Brewery. Unfortunately, there were none of the brewery's own beers available, so we settled for Treen's Classic and Kelttek Magik, two local brews, which were well kept but not really to our taste. A visit to St Ives Brewery shop and visitor centre for a case of Harbourside completed the afternoon's excursion.

We took it easy on our final night, but did drop in at the **Rum and Crab Shack**, which whilst being primarily a 'rum and crab shack' did have a perfectly acceptable pint of Skinners Porthleven on the bar, albeit at a premium price. Final stop of the week was back at the Castle, which had a similar selection to earlier in the week and more great music.

To sum up then, an enjoyable, if somewhat exhausting, break, with some fine beers in some memorable pubs. If only it wasn't nine hours away!

Graham Hall





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LOST PUBS OF DRONFIELD

RED LION - DRONFIELD



The Red Lion stood on the tight corner at the junction of Lea Road and Church Street. It may well have been one of the oldest public houses in Dronfield as a stone bearing the date 1693 was displayed on one of the walls, and J.M.W. Turner's drawing of Dronfield Church in 1797 clearly shows the Red Lion in the foreground.

In the 1820s George Heywood was licensee followed by John Earnshaw and James Allen. By 1862 George Radforth was in charge and owned the pub for a decade. He was followed by Anne Skipwith, George Ward and then in 1891 Joseph Platts.

In the late 1880s the Sheffield brewery of Latham & Quihampton was taken over by their neighbours S.H. Ward's. Wards took on the public houses but soon sold on the unwanted brewery. This eventually became the Old Albion Brewery whose new owners owned no public houses and were therefore keen to establish new outlets for their beers. In 1898 they acquired The Red Lion. John Kinder was probably their first tenant, and he was followed



by the Shemwell family who ran the pub for a number of years.

Old Albion supplied the beers for over 40 years until the company sold out to Worksop & Retford Breweries in 1939. Worksop & Retford was in turn taken over in 1959 by Tennant Brothers of Sheffield just in time for everything to be swallowed up by Whitbread.

Customers at the Red Lion were fortunate that the pub closed before the corporate giant rationalised its products, and the Sheffield brewery imposed Trophy Bitter and Whitbread Tankard on the unsuspecting

public. The pub closed in 1969.

The Red Lion stood on a very tight corner here Lea Road met the high street. The corner allowed no line of sight and was bad enough for horses and carts, but was dangerous for motor vehicles. The pub was demolished to allow for road widening and make the junction safer. The license from the pub was transferred to the newly built 'Garden' on Green Lane.

Nick Lister

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2018 GOOD BEER GUIDE

Following the publication of the 2018 Good Beer Guide, Dronfield CAMRA member Roger Hepworth visited the four pubs from the Dronfield area that were included to hand over the licensee's information packs.



Traveller's Rest, Apperknolle



Coach & Horses, Dronfield



Rutland Arms, Holmesfield



Miners Arms, Hundall

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ASHOVER AND OUT

ANOTHER FRIDAY NIGHT ODYSSEY



As the Autumn nights began to draw in during mid-October, a group of fifteen Dronfield CAMRA members and friends set out to visit the Old Poet's Corner Beer Festival in Ashover, planning to call at some of the pubs in Brampton as a follow-on.

Setting off on a circuitous route via Dronfield Woodhouse, Holmesfield and Barlow, the minibus deposited us at the Poets and we headed straight to the outside beer tent to see what was on offer. Shiny, Raw, Goff's, Blue Monkey and Cheshire brewers, Sandiway were all represented on the bar, and I'm fairly sure that, between us, we sampled them all! I went for Goff's Fallen Knight, whilst Jean chose Shiny's Huett Melon - both in good condition and setting a good standard for the rest of the evening.

Moving inside the pub to investigate further, I discovered an excellent choice of beer from Bateman's, Blackhole, Blackjack, Blue Monkey, Castle Rock, Oakham, Welbeck Abbey and Whim, together with a good range of Ashover beers. My preference was for the Littlemoor Citra, whilst

Jean tried Font, both Ashover beers and both in super condition. Comments overheard from other members of the group indicated a general level of satisfaction with both the range and quality of beers on offer, the very congenial weather and the opportunity to chat to members who aren't always able to join us for our socials.

Back on the minibus, we headed off to Brampton, where confusion began to reign! We'd planned on starting off at Real Ale Corner, but the fact that the pub was already busy and that some of us were ready for fish and chips, lead to a temporary splintering of the group, with some of us sticking to Plan A and heading for Real Ale Corner, whilst others headed to the Peacock, just up the road, and others making the detour to the chippy. Jean and I were in the first of these groups, and squeezing into the Real Ale Corner, we found some excellent Neepsend Blonde and Intrepid Myrce on the bar, together with a huge selection of bottled beers.

We tried one of each of the two cask beers, which were both very acceptable, and were made to

feel very welcome, despite the pub being very busy.

Off to The Peacock next, having stopped off for a bag of chips on the way. Primarily beers from big regional brewers here, with Fuller's, Sharp's, Timothy Taylor's, Exmoor and Abbeydale on the bar. Jean and I went for the latter's Moonshine, whilst between the group we sampled most of the others.

With the group finally all present and relatively correct, we decided, after some uncertainty as to whether we were heading for the Barlow or Brampton brewery taps, to head for The Tap House, which features Barlow beers, together with a good range of guests. As with all the other venues attended during the evening, we found this to be a very welcoming friendly pub, serving good quality beers. Feeling the need to support the host brewery, I went for the Wakatu IPA whilst Jean went for Betty's Blonde. The guest beers were from Titan (Pale), Thwaites/Marston (Lancaster Bomber), Dukeries (Farmer's Branch) and Milestone (Deliverance). I tried the Titan beer, which was fine, whilst Jean finished off with Barlow Carnival, which, again, she enjoyed.

Back on the bus then, for the trek home, having thoroughly enjoyed the night and already looking forward to our November excursion to Ilkeston and our pre-Christmas potter around Castleton. It was great to see some new faces on the trip, and we'd love to see more of our branch members at future meetings and socials - check Peel Ale and the Dronfield CAMRA website for news and updates.

Graham Hall

GLAM ROCKS ! A DAY DRINKING IN CARDIFF



On a recent trip to south west England, I decided to head off to the other side of the Severn Estuary and visit Cardiff for the day. After spending the morning in Cardiff Castle, I headed past the City Hall and the National Museum to a back street pub called the **Pen & Wig**. This was a very nice venue with a good outdoor area, which sadly I didn't make use of as it was raining at the time. Later that day, I discovered in a local press article that part of the ceiling had collapsed during the weekly quiz just days before my visit although I have to say that I did not see any evidence of this whilst I was there.

From here I headed to **Hopbunker** - a cellar bar just opposite Cardiff Castle. This is run by Hopcraft brewery and their beers were on sale along with other local guest ales.

After this I went to the **Goat Major**, a cosy pub at the top of the High Street. Named after the mascot of the Royal Welsh regiment, this pub is run by Brains Brewery and has a menu entirely devoted to pies. It was nice to reacquaint myself with Brains Dark here - a mild I used to drink fairly regularly about fifteen years ago.

From here I took a turn towards the Millennium Stadium (ahem, that's the Principality Stadium - Ed) and Cardiff Arms Park, and headed into the **City Arms**. This is another Brains pub with several guest ales on both cask and keg which is very popular with sports fans, as you would expect given its location. The beer I chose here was Hop Back Entire Stout, which used to be a favourite and is still a very decent pint.

Almost right next to the City Arms is **Tiny Rebel Cardiff**. Run by the brewery of the same name, this is a

craft beer venue with a large beer range in cask keg, bottle and can. The pub hosts arcade nights for lovers of retro computer games. The food here was good and on the beer front, I stayed with Tiny Rebel's own beers, which are of a reliable high quality. Firstly there was Random Name Generator, which is billed as a pale black IPA (or a pale ale to be more accurate). After this I went for Cwtch, the 2015 CAMRA Champion Beer of Britain - a red ale with big citrus hop flavours, this is a beer that well deserved the CAMRA award and another big favourite of mine.

If I do have a criticism of Tiny Rebel Cardiff, it's that the hipster/industrial decor is very unsympathetic to what is actually a very nice old building. Otherwise this is as good a modern craft beer venue as you will find and enough to make you wish that more big sporting events were held at the stadium.

The **Cambrian Tap** was the final pub I visited on the way back to the station. This is another Brains pub, but is much more modern in style than many other Brains outlets, with a clear emphasis on the offerings of Brains more experimental craft brewery. I opted for another old favourite here in the form of Oakham Green Devil IPA. Another enjoyable day out in a city with plenty to offer the discerning drinker.

Lechyd da

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

The Angel ~ Holmesfield
 The Barrack ~ Apperknowle
 Coach & Horses ~ Dronfield
 The Peacock and Collyfobble Brewery Tap ~ Barlow
 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 ~ Owl Bar
 Pioneer Club ~ Coal Aston
 Royal Oak ~ Coal Aston
 Royal Oak ~ Milthorpe
 Rutland Arms ~ Holmesfield
 Three Tuns ~ Dronfield
 Ticked Trout ~ Barlow
 Traveller's Rest ~ Apperknowle
 Victoria ~ Dronfield

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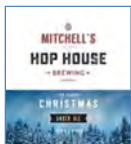
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Christmas Brews & Specials

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 Honey Your Grapeing Me Crazy 6% - Grapefruit Pale



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Brewery Tasting

22nd Feb 2018

Why not join us for a fabulous Beer Tasting evening at our brewery museum at Meadowhead

Enjoy an illustrated talk from John Dowd, on Sheffield's brewing history and some of the fabulous long gone breweries, including Sheffield Free Brewery, whom John Mitchell's grandfather worked for!

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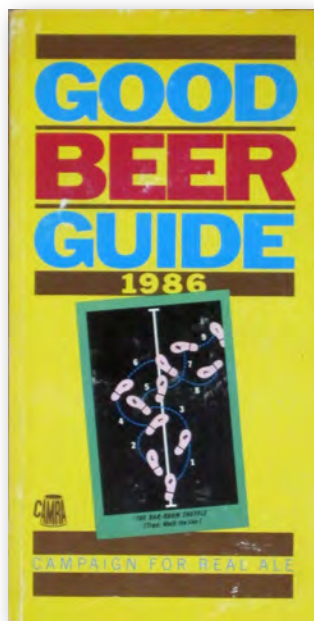
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PEELING BACK THE YEARS

GOOD BEER GUIDE: 1986



The fourteenth edition of the GBG promised to treat us to a trip round pubs to suit every taste (as different as pork and peas!), listing over 5,000 examples of that most venerable and valuable of British institutions - the pub... Here's a look back...

BREWERIES

In the brewery listings, the previous 12 months were described as the blackest period for British brewing since CAMRA's formation a decade earlier. The closure of four long established independents and the takeover of Higson and Theakston by Boddington and Matthew Brown respectively was bemoaned by writer Brian Glover (that Brian Glover?). In 1986, lager sales were on the rise in a big way and Big Six brewer, Watney had closed its Norwich plant as it was viewed to be incapable of brewing lager.

Against this, a small brewery revolution is mentioned and among the 15 new breweries listed was Thurlstone who began brewing their Thurlstone Bitter from a bungalow near Penistone in 1985.

Locally, the big brands were Stones, Wards, Tetley and Whitbread and Sheffield still had its Cannon (Stones), Sheaf (Wards) and Exchange (Whitbread) breweries whilst the Vaux-owned Darley brewery at Thorne continued to produce the 3.8% Thorne Best Bitter and a mild described as 'thin and bland'.

Clive Winkle and Trevor Anderson opened the Winkle Saxon Cross Brewery in 1979 at Harpur Hill, Buxton which carried on until 1987 producing a Mild, Bitter and BVA. One local outlet was the Hare & Hounds, Barlow and another was the Old Bulls Head, Little Hucklow. Do any readers remember drinking their beers?

PUBS

By 1986, the Yellow Lion at Apperknowle was stated to be a 'friendly village local, organ in lounge. Restaurant' and sold Tetley Bitter and occasional guest ales. Similarly, the Barlow Huntsman at Barlow, formerly the New Inn and soon to be the Tickled Trout was a 'friendly village local, catering for all tastes'. Wards and Thorne Bitter were sold.

Another pub serving Wards, but through an electric pump was the Blue Stoops, which was a 'comfortable village inn. 2 wood panelled lounges with a separate room with dart board'. The Stoops was Dronfield's sole representative but up at Dronfield Woodhouse,

the Gorsey Brigg (not the school), was a rare outlet for Nottingham brewer, Shipstone who having been purchased by Greenall Whitley in 1978 were closed in 1991 after 139 years of brewing. Shippo's Mild (3.4%) and Bitter (3.8%) were available at the pub which is now the Jolly Farmer. It was described as a 'comfortably-furnished large modern estate pub with a friendly atmosphere' - a description that holds true today.

A glance at the Sheffield section makes interesting reading. Having re-opened in 1981, the Fat Cat is surprisingly absent although the Harlequin on Nursery Street, then the Manchester Hotel did feature. As well as city centre favourites such as the Red Deer, Globe and Yorkshire Grey, a number of pubs in industrial areas are included. Up Spital Hill, on Earsham Street was the Golden Perch, a noted real ale venue of its day which had been the Albion before being revived by Ian Johnson sometime in the eighties. In addition to its Hardy and Hanson and Old Mill beers, the GBG informed readers that it had a bar billiards table and a London Fives dartboard.

Among the other Sheffield entries are a much missed Attercliffe pair, the Marston's owned Cocked Hat and the Excelsior, where live organ music could be heard at weekends. I was surprised to see Darnall estate pub, the Fiery Fred listed - although it was years later when I visited, I recall this pub being opened by Fred Trueman himself around 1982. Unusually for the area, beers from the Nottingham's Home brewery were available.

Pat Hancock

ANDALUSIAN NIGHTS

MÁLAGA'S CRAFT BEER SCENE



Easter Holy Week - "Semana Santa" - in the Andalucía region of southern Spain is a stunning event where towns and cities are transformed. Processions of elaborately decorated floats with Jesus and Mary statues, groups of pointy-hood wearing Nazarenos (penitents), and shrill brass bands, walk slowly through the streets, from their parish church to the cathedral and back.

It's an amazing experience and by chance this year, Easter coincided with my birthday and a trip to visit some former Chesterfield CAMRA members.

After visiting the amazing Mosque in Córdoba one day, we explored the vibrant city of Málaga on Friday night and its increasingly impressive craft beer scene but not until we had paid a visit to the legendary



Antigua Casa de Guardia on Alameda Principal, a wonderful sherry bar featuring a dozen different sherries from large casks on the back wall. It is definitely a 'must visit' bar!

Central Beers on Calle Cárcer is a very swish looking bar - check out the photo of their high-tech beer menu screen showing what was available on their 15 taps and it offered the best range of beers from the burgeoning Spanish brewing scene, plus many canned and bottled offerings.

Cervecería Arte&Sana is a craft beer café on Plaza de la Merced. The interior was a bit plain and draught beer was predominately mainstream craft offerings from the UK and Belgium but it was a welcoming bar and a great location to view one the several processions.

Our final port of call on the night was **La Madriguera** on Calla Carretería. This was very much in the style of a Brewdog bar but without their house style of 'shabby chic' decor and seating. The beer board featured

| 1 | Nombre | Estilo | Alc | 1/2 Pinta | 3/4 Pinta | Pinta |
|----|-----------------------------------|----------------------|-------|-----------|-----------|-------|
| 1 | Estrella Galicia | Lager | 5.5% | 1.50 | 2.00 | 3.00 |
| 2 | Weihenstephaner Vitus | Weizenbock | 7.7% | | 3.00 | 4.00 |
| 3 | Estrella Galicia 1906 Reserva | Lager reserva | 5.5% | 1.80 | 2.30 | 3.30 |
| 4 | La Chouffe | Belgian Blonde Ale | 6.5% | 3.20 | 4.20 | 5.20 |
| 5 | Nueva - Rosas De Málaga Natural | Witbier | 5.0% | 2.80 | 3.80 | 4.80 |
| 6 | Bosteels Tripel Karmeliet | Abbey Tripel | 8.5% | 3.00 | 4.00 | 5.00 |
| 7 | Nueva - CENTRAL BEERS 'LUPULHADA' | Progressive APA | 8.0% | 3.00 | 4.00 | 5.00 |
| 8 | Tyrus Diablos Joe | RED IPA | 4.7% | 3.00 | | 5.00 |
| 9 | Basqueland Enigma | Imperial IPA | 6.5% | 3.00 | | 5.00 |
| 10 | Tyrus CCCP | Session IPA | 7.5% | 3.60 | | 6.00 |
| 11 | Oskar Blues Passion Fruit Pinner | Session IPA | 6.0% | 3.60 | | 6.00 |
| 12 | 3 Monos + Colab. Grave Dancer | Imp. Hoppy Cream Ale | 4.9% | 3.60 | | 6.00 |
| 13 | St. Bernardus Abt 12 | Belgian Quadrupel | 7.2% | 3.40 | | 5.60 |
| 14 | Gulden Draak 9000 Quadruple | Belgian Quadrupel | 10.0% | 3.20 | 4.20 | 5.20 |
| 5* | Nueva - Rosas De Málaga Aagesen | Belgian Quadrupel | 10.5% | 3.30 | 4.30 | 5.30 |
| | | Especial Porter | 5.2% | 3.00 | 4.00 | 5.00 |

mainly familiar names from around the World (Magic Rock, Brewdog, Brooklyn), but more than enough unusual things on the 12 taps to keep things interesting like a Guadalajara Imperial Russian Stout at 10%.

The bar manager was Poloma - helped by barman Manu - and she was delighted to show her appreciation of receiving a copy of Peel Ale to read!

This was the best bar of the evening and had a great vibe. It was certainly our favourite.

With other craft beer bars yet to try in Málaga - a return visit is eagerly looked forward to!

Next issue - Palma, Mallorca!

Nick Wheat



DRONFIELD'S MP SUPPORTS CAMRA PUBS CAMPAIGN



Lee Rowley, newly elected Member of Parliament for North East Derbyshire recently thanked CAMRA members for sending information to him regarding the CAMRA campaign regarding pubs being vital to local communities, our economy, and to the British way of life. It was pointed out that pubs are struggling to stay afloat under the heavy burden of tax including beer duty and business rates.

New research shows that just 15% of UK beer drinkers now think that the price of a pint in the UK is either very or fairly affordable, which is pricing hard-working people out of enjoying a pint in the pub with their friends. This is despite the clear benefits pub-going has to our personal wellbeing.

The latest business rates revaluation in November has also led to four in ten pubs receiving a hike in their business rates.

Without urgent action, more pubs will shut. Jobs will be lost. And we will all lose out.

All CAMRA members were urged to contact their local MP to request that they write to the Chancellor and ask him to give serious consideration to a freeze in beer duty for the rest of this Parliament, and an annual £5,000 business rate relief for

pubs. These measures will create thousands of additional jobs, boost investment, and ensure the cost of a pint remains affordable for consumers like me who enjoy the opportunity to socialise with people from all walks of life.

Lee responded:

"Message is understood and I'm in the middle of trying to collect some information from local pubs regarding the impact of business rates! I've been to a number of pubs round the area in the last few weeks.

We do have to make sure that the taxation system is fair and equitable across the sectors and freezes can't be in place forever but I do understand the challenge in the pub sector and I will press, where I am able, in Westminster for that to be recognised in what the Government does."

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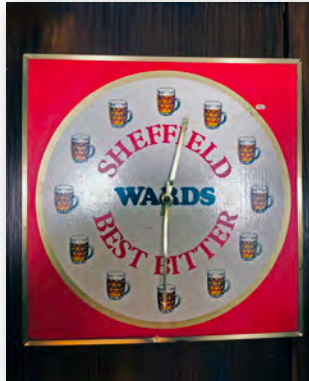
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THE WARDS COLLECTION AT THE RUTLAND ARMS - HOLMESFIELD

It is now eighteen years since Wards Brewery on Sheffield's Ecclesall Road closed when parent company Vaux was broken up after a takeover. The famous malty Sheffield Best Bitter is still fondly remembered by many.

The Rutland Arms in the former Wards stronghold of Holmesfield keeps the tradition alive by displaying a large collection of landlord Gary Fantom's Wards breweriana around the pub. Presented here are just some of the items on display.



BEER STREET AND GIN LANE



Beer Street

William Hogarth's print "Gin Lane" depicting the many social ills visited on London by the gin craze of the 18th century is one of the more enduring images of 18th century art. The image, with its portrayal of desperation, death and decay still has the capacity to shock and is still imitated by cartoonists to this day.

The print was designed to be viewed alongside "Beer Street", an image that promotes the benefits of drinking beer that is in stark contrast to the misery and suffering of Gin Lane.

The scene in Beer Street is set on George II's birthday (30th October), as indicated by the

flag flying from the church. The inhabitants of the scene may well be toasting his health. Under the sign of the Barley Mow, a blacksmith or cooper sits with a foaming tankard in one hand and a leg of beef in the other. Together with a butcher they laugh with another man as he courts a housemaid. Close by, a pair of fish-sellers rest with a pint, and a porter sets down his load to refresh himself. In the background, two men carrying a sedan chair pause for drink. On the roof, the builders, who are working on the publican's house above the Sun Tavern share a toast with the master of a tailor's workshop.

Although the workers have paused for a break, it is clear they're not idle. The builders have not left their workplace to drink; the master tailor toasts them from his window but does not leave the attic; the men gathered around the table in the foreground have not laid their tools aside. One notable exception in this picture is the pawnbrokers, whose business has no doubt been ruined by the lack of people in dire straights on Beer Street looking to sell off their possessions.

The gin craze began after the revolution of 1688 when William of Orange came to the throne. William brought the juniper based spirit, Jenever with him from Holland and between 1689 and 1697, the Government passed legislation aimed at encouraging gin production and restricting the importation of rival spirits such as brandy. Also, the monopoly of the London Guild of Distillers was broken in 1690, thereby opening up the market in gin distillation. Not only did this make a lot of drinkers very happy, but it was also beneficial to wealthy landowners who had a surplus of grain to sell to the distilling trade.

As food prices dropped and incomes rose, people had more to spend on alcohol and gin became cheaper to produce. Fewer labourers and horses for transport were needed and ingredients like peas and beans were used to reduce the amount of malt tax paid. All this meant that the price of a pint of gin became less than a pint of beer.

Gin soon became hugely popular with the working classes. By 1730, an estimated 7,000 gin shops (and probably many illegal drinking dens) were operating with some 10 million gallons distilled each year. Historical accounts of violence, widespread addiction and social devastation make today's tabloid stories about binge drinking look tame by comparison.

Perhaps the most notorious example of this is the case of Judith Dufour. In 1734, she reclaimed her two year-old child from the workhouse where it had been given a new set of clothes; she then strangled it and left the body in a ditch so she could sell the clothes to buy a quarten (60 ml) of gin.

The infamous signage above the gin cellars in "Gin Lane" reads: "Drunk for a penny; dead drunk for two pennies; clean straw for nothing". The assumption was that after spending more than a few pennies, you'd be so drunk that the only option would be to pass out on a bed of straw. The actual quality of the gin being consumed was much worse than modern gin, with both turpentine spirit and sulphuric acid being common additions.

All this made the gin trade a lot of enemies, from magistrates to brewers, who were losing business to gin. Beer was often viewed as harmless and healthy in comparison, even by the church and the temperance movement. Some people believe that Beer Street and Gin Lane were commissioned by the magistrate and novelist Henry Fielding.



Gin Lane

Although the eye is drawn on the left towards paupers carrying their belongings to the pawnbroker's, and on the right to the men brawling by the undertaker's, the focal point is the figure in the centre. The drunken woman is a cypher for Mother's Ruin. Her legs are covered in syphilitic sores and she is letting her baby tumble headfirst towards the gin shop as she takes a pinch of snuff. Slumped below her is a skeletal soldier even closer to death, holding a cask, with a ballad - *"The Downfall of Madam Gin"* - peeking out of his basket.

Behind this pair are two orphan girls, wearing St Giles badges to show that they are nominally in the care of the parish, drinking

by the gin barrels. Alcohol abuse by children was a serious problem among London's poor in the 18th century.

Not long after Hogarth's prints came out, the Gin Act of 1751 was passed, modestly increasing duties on distilled spirits, doubling the price of a licence to sell spirits and also making that licence only available to inns, alehouses and taverns. This act had the effect of dramatically reducing back street gin sales. Since then, beer has gone on to supplant gin as the tippable of the masses. Gin's stuffy late 20th century image and the artisan gins of today are a world away from the drink's notorious past.

Thomas Sturgess

COME ON PEEL THE NOISE

These pop quizzes don't write themselves. In fact they get a little bit harder to put together each time. Thanks as always go to Wikipedia and the 2006 Guinness Book of Hit Singles. Hoping some readers are in the habit of taking a Peel Ale home to test their friends and families. Enjoy!

1. Which American singer/songwriter was born Steveland Judkins in Michigan in 1950?
2. After his departure from Depeche Mode, Vince Clarke went on to achieve success with which two other pop acts?
3. Guitarist Richey Edwards who mysteriously disappeared in 1995 was a member of which band?
4. Which band recorded Half the World Away, the theme tune to the BBC sitcom, The Royle Family?
5. Name the 1971 Labi Siffre song which was revived by Madness in 1981.
6. Stop The Cavalry and You'll Always Find Me In The Kitchen At Parties were hits for who in 1980?
7. Strictly Come Dancing star, the Rev Richard Coles formerly played keyboards in which eighties band?
8. Which band's five number ones between 1997 and 2000 included Pure Shores, Black Coffee and Bootie Call?
9. What one word title provided The Crazy World of Arthur Brown with a UK number one in 1968?
10. Million selling instrumental, Stranger on the Shore was a hit for which English trad-jazz clarinettist?
11. Noel Edmonds, Keith Chegwin and Maggie Philbin released I Wanna Be a Winner in 1981 under what band name?
12. Which 1979 Michael Jackson album included the singles, Don't Stop 'Til You Get Enough and Rock With You?
13. Never A Dull Moment, Smiler, Atlantic Crossing and A Night On The Town were all number one albums for who?
14. Which song begins with the line 'On a dark desert highway, cool wind in my hair'?
15. Name the comedy and singing double act whose songs include Underneath The Arches, Run Rabbit Run and Strollin'.
16. Stuck In The Middle With You was a 1973 hit for which group?
17. What song title links Prince, The Belle Stars and Harry Stiles?
18. French electronic duo, Daft Punk teamed up with Pharrell Williams on which 2013 chart topper?
19. Sampha, Skepta, Benjamin Clementine, Young Fathers & James Blake are recent winners of which annual music award?
20. Which pop band fronted by Heather Small had hits with One Night In Heaven, Moving On Up and Search For The Hero?
21. What are the first names of the three members of Bananarama?
22. Which legendary female DJ made her first broadcast on Radio 1 in October 1969?
23. Cornershop reached number one in 1998 with a Norman Cook re-mix of which track?
24. Complete the names of these Led Zeppelin songs: Black, Dazed And, Communication
25. Who duetted with Elton John on Don't Go Breaking My Heart?

ANSWERS: 1. Steve Wonder 2. Yazoo and Erasure 3. Manic Street Preachers 4. Oasis 5. It Must Be Love 6. Jona Lewie 7. The Communards 8. All Saints 9. Fire 10. Acker Bilk 11. Brown Sauce 12. Off The Wall 13. Rod Stewart 14. Hotel California By The Eagles 15. Flanagan and Allen 16. Stealers Wheel 17. Sign Of The Times 18. Get Lucky 19. Mercury Music Prize 20. M People 21. Siobhan, Sarah and Keren 22. Anne Nighthingale 23. Brimful Of Asha 24. (Black) Dog, (Dazed And) Confused, (Communication) Breakdown 25. Kiki Dee

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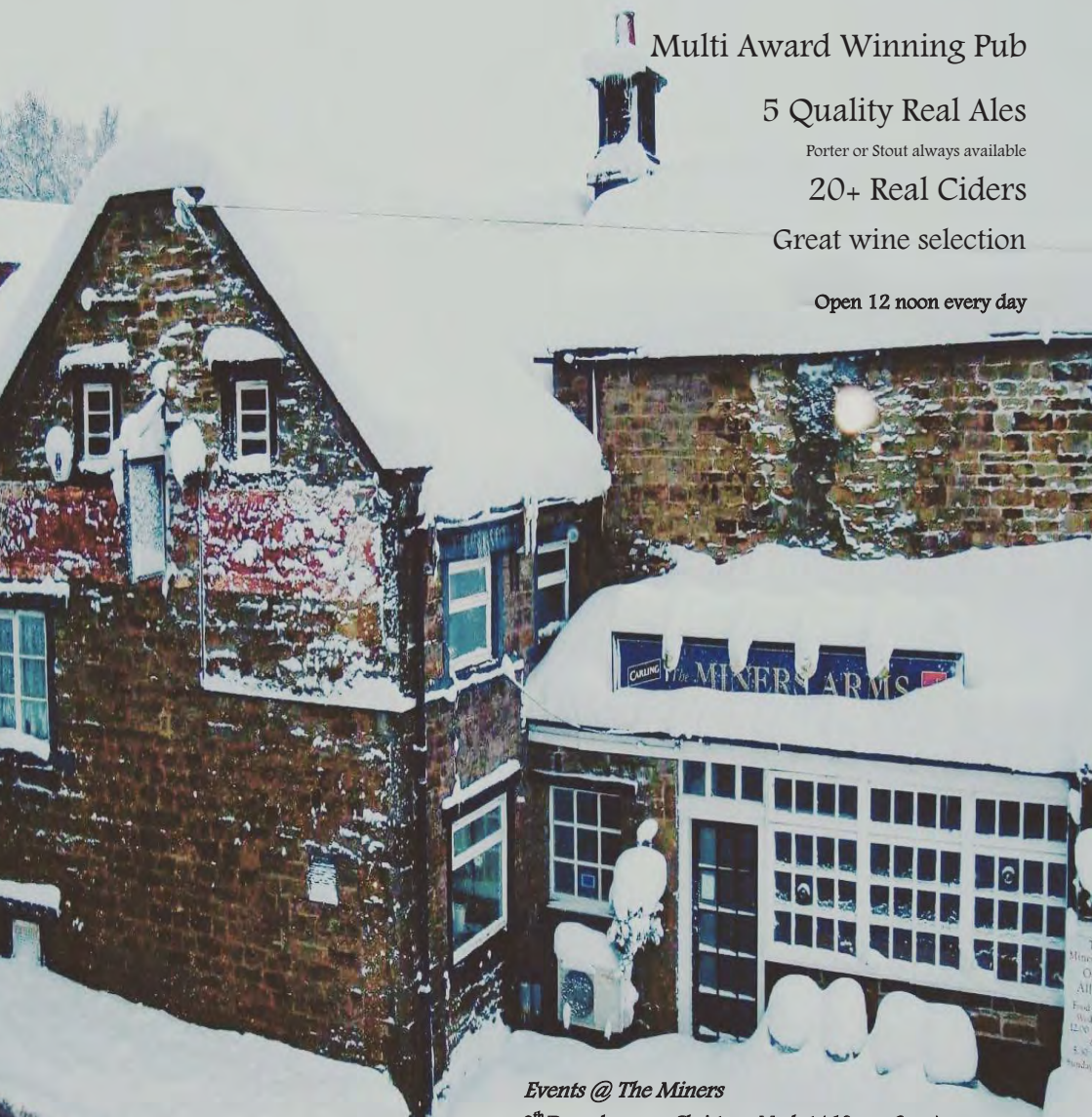
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31st December – New Years Eve Party (8pm)

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