

PEEL ALE

Dronfield & District CAMRA

Issue No.7 : Spring 2018



Popping Up Everywhere! Drone Valley Brewery on Tour

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Your Community Brewery

Own a share of your local brewery

Profits to local good causes

Quality beers made to award-winning recipes

Community Benefit Society investing in local people

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Volunteering opportunities
Profits to good causes
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DRONE VALLEY STUBLEY STOUT
DRONE VALLEY GOSFORTH GOLD
DRONE VALLEY FANSHAW BLONDE
DRONE VALLEY COAL ASTON PORTER
DRONE VALLEY DRONNY BITTER

www.dronfieldcamra.org.uk



BUTCHERS ARMS
Marsh Lane

BEER

FESTIVALS

ALE GIN FOOD MUSIC

Fun Festival

Sat May 5th & Sun May 6th

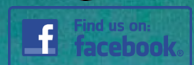
Three Valleys Festival

Saturday June 2nd



DOG FRIENDLY

KIDS PLAY AREA



FROM THE EDITOR



By the time this Spring edition of Peel Ale is released, the inclement weather will hopefully be behind us and we can look forward to some of the many beer related activities being held locally in the months to come. Some readers may have already enjoyed events such as Sheffield Beer Week and Chesterfield CAMRA Beer Festival this year and before long, Barrow Hill Rail Ale, the Miners Arms at Hundall's Rock Stock and Barrels Festival and of course Three Valleys will be upon us.

At the annual Members Weekend in April, CAMRA's National Executive has proposed a remit to represent drinkers of quality beers, ciders and perries of ALL types, as well as moving its focus beyond traditional pubs, if members vote to approve

recommended changes, namely:

- CAMRA festivals offering a wider range of quality beers, ciders and perries in all formats.
- CAMRA engaging with drinkers of all types - with the hope of taking them on a 'journey of discovery' of why real ale, cider and perry is special.
- CAMRA supporting members in their appreciation of beer, their ability to both recognise quality products and campaign effectively for them to be stocked in pubs and bars.
- CAMRA providing information about all kinds of beers, not just real ale, as well as opportunities for members to learn more about brewing and the different types and styles available to drinkers.
- CAMRA recognising a wider range of drinks and establishments in its local and national competitions.

Seeking approval for their recommendations, the Campaign's leadership argue a wider appeal and closer connection with the current revolution in beers and bars will enable the organisation to connect with modern-day beer drinkers and pub-goers.

Interesting times for sure. I hope you enjoy this latest issue of Peel Ale.

Pat Hancock - Editor

ADVERTISING IN PEEL ALE

Advertising rates per issue are:

Half page advert: £50

Full page advert: £100

Back page advert: £125

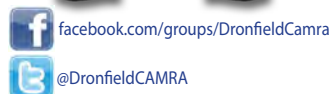
Special offer: book 4 adverts and only pay for 3!

To book your advertising space, please contact Roger Hepworth

advertising@dronfieldcamra.org.uk

Peel Ale is published 4 times per year.

3,000 copies are distributed to outlets in Dronfield & District plus selected real ale outlets in Sheffield, Chesterfield and beyond.



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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ISSUE 8 COPY DEADLINE

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

PUB & CLUB NEWS



Just hours after the last issue of Peel Ale went to press, news broke that former Dronfield & District CAMRA Pub of the Year, the **Three Tuns** (pictured above) was to close. Much has been written about the sudden closure and the eviction of the tenants by the landlords following a well documented dispute over rent arrears. The owners, who have run Ayesha's restaurant on Chesterfield Road in Dronfield since 1990, felt that they had little choice in taking this course of action and now plan to move the restaurant into a redeveloped Tuns.

This had a particular impact on Drone Valley Brewery as the pub was in effect its 'tap'. About 30% of the brewery's output was sold at the pub and was the main showcase for Drone Valley beers. The closure was the main impetus behind the recent series of "pop-up pub" events as the brewery sought to make its beers available in Dronfield.

A "Save the Three Tuns" action group was formed but an application to have the pub listed as an Asset of Community

Value (ACV) was unsuccessful. A planning application for redevelopment and extension is expected to be submitted and the Three Tuns remains closed.

Ashley and Karl at the **Jolly Farmer** in Dronfield Woodhouse (pictured below) celebrated thirteen years at the helm back in February. Despite the cancellation of the Dronfield 10k race in March, the Jolly has been packing them in of late. Pub goers seem to make a beeline for the pub in snowy weather. The Jolly Farmer will once again participate in Three Valleys and continues to stock beers from local breweries as well as a decent array of ciders.



An old favourite, Jennings Sneck Lifter has been seen on the bar at the **Green Dragon** in Dronfield in recent months.

The inaugural Rock Stock and Barrels festival will take place at the **Miners Arms** at Hundall on Saturday 12th May from 10:30am. Bands have been booked to play throughout the day and naturally, there'll be a wide selection of beers available as well as food and a dedicated gin bar.

The **White Swan** on Dronfield Bottom which closed some months ago is still closed.



The **Beer Stop** on Callywhite Lane, Dronfield hosted a 'meet the brewer' and tap takeover with Black Iris Brewery on 14th April with *Chasing the Sun* (a 6.5% ABV IPA) and *Lost Art of Keeping Secrets* (an 8% ABV DIPA) beers available on keg plus a host of their canned offerings.

Now firmly established as one of the Midlands most respected craft breweries, Black Iris were recently named in the Ratebeer awards as the best brewery in Nottinghamshire and also the best beer in the county for their mosaic IPA, Divine Elements.

Brewer Ashley Wadeson, a graduate in Brewing Science & Practice at the University of Nottingham was on hand to engage with the eager drinkers sampling some of the excellent beers put out by Black Iris.

After last year's Neon Raptor 'meet the brewer' and a Brooklyn Brewery visit, the Beer Stop is becoming known for hosting exciting events for the craft beer aficionado and these are well worth keeping an eye open for. Check their facebook page for future dates which include a keenly anticipated visit by *Northern Monk* on Saturday 5th May and *Twisted Barrel* on Saturday 2nd June.



As well as the ever popular appearance of Belgian Blue at the **Rutland Arms** at Holmesfield, a seasonal pin of Theakston's Old Peculier "from the wood" was available on the bar either side of Christmas. Adnams Broadside has also been available alongside regulars such as Castle Rock Harvest Pale and Everard's Tiger.

Mitchell's Wine Merchants at Meadowhead have recently



announced a draught beer service so that you can enjoy draught beer at home. During the first week, Heathen from Abbeydale brewery was available at £4.99 for two pints.

STOP PRESS: As we went to press it was reported that the **Talbot Arms**, Dronfield Woodhouse had closed. It is not known if this is to be a short term arrangement.

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:

- Barrack, Apperknowle – 20p off per pint**
- Coach & Horses, Dronfield – 20p off per pint**
- Jolly Farmer, Dronfield Woodhouse – 15p off per pint**
- Miners Arms, Hundall – 30p off per pint**
- Peacock, Owl Bar – 10% off per pint**
- Pioneer Club, Dronfield – 10% off per pint**
- Travellers, Apperknowle – 20p 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.



**CAMPAIGN
FOR
REAL ALE**



THE DRONE VALLEY TAP

pop up

PUB DATES

- 19th, 20th, 21st APRIL @ The Brewery

BREWERY SOCIAL

- 5th-7th MAY @ Dronfield Barn

DRONFIELD ARTS FESTIVAL

- 25th-28th MAY @ THE PIONEER CLUB

WEEKEND OF LIVE MUSIC

- 2nd JUNE @ The Brewery

OFFICIAL 3 VALLEYS FESTIVAL VENUE

GUEST BREWERIES, LIVE MUSIC AND FOOD VENDORS

The "POP UP" Pub is coming to a venue near you offering a selection of 6 Real Ales and a Cider handcrafted by your community brewery.

Further event information will be announced via our social media sites.

Profits to Good Causes



MADE IN
DERBYSHIRE

BREWERY NEWS



A series of pop-up pub events have taken place over the last few months at Gosforth Lodge in Cliffe Park and at Dronfield Woodhouse Sports and Social Club on Carr Lane. Half a dozen beers are always available as well as a full range of Drone Valley bottled beers. Further events have been scheduled for the coming months so look out for details.

The brewery were also present at the Local Producers Market at Dronfield Barn on 17th December and they were back there on Sunday 8th April.

The brewery will host an open evening at their Unstone headquarters in April. Doors will open at 4:30pm on Thursday 19th and Friday 20th April and from lunchtime on Saturday 21st. Once again, an extensive range of DVB beers are available. DVB was delighted to be with the lady brewers of Drone Roses WI at the presentation of cheques to support the Dronfield First Responders (see above photograph). The WI helped brew, bottle and sell 500 bottles of the WIPA raising £750. The cask version sold across the region with customers contributing 10p a pint raising a further £75.

Looking ahead to Three Valleys in June, the brewery itself will make its debut and will be accessible via the free buses which are laid on for the event. The brewery are seeking volunteers for the event, to work on the bar, be a safety marshall and/or help set up.



The brewery's latest creation, 'No 43' is a 3.7% hoppy pale and is going down well. Named after the local bus route, it was created by Dave and Craig using rye and some hops (Bravo and Ella pellets) which we were gifted by Gareth at Spire Brewing before it closed. Another new beer Crow Lane Dark weighs in at 4.0% and is a lighter version of the well established Coal Aston Porter.



Collyfobble
BREWERY

At the time of writing, we understand that Matthew Clarke had left the brewery - we wish him well in his future endeavours. However the Peacock continues to operate as normal. A new brewer (Bob) was appointed in mid April. Meanwhile, a traditional Derbyshire mild named 'Mild, Tha Knows' was brewed from the end of 2017 as an addition to the brewery's core range of three beers.





As ever at Hopjacker we've been striving to produce exciting, hop forward, unfiltered and unfiltered ales to tantalise your taste buds!



Alongside producing old favourites such as Beer House Pale (a 4.2% Mosaic hopped pale ale) and Kansas City Shuffle (the first beer we ever brewed, a 5.5% American IPA), we've been pushing the occasional boundary, as with our latest collaboration with Neepsend – a 5.7% chocolate IPA, pale in colour and well-hopped with Citra and Cascade with the addition of vanilla and cocoa nibs in the fermenter. This is pretty far from a traditional IPA.



We're also in the process of brewing our first ever lager! 4.4% and currently being called "Lager Version 1", it was brewed with traditional German noble hops before dry hopping



with US Centennial for a citrus finish. We've taken care to give plenty of time for this beer to lager traditionally before release, so this isn't your normal supermarket bought yellow fizz! Look out for it in your favourite local pubs from the beginning of April.

As with everyone in Dronfield, we're looking forward to the upcoming Three Valleys festival, and have several exciting beers planned for release on the day, including a sessionable peach pale and a blush pale ale with pomegranates, as well as having several interesting collaborations which we've yet to confirm!

*Edd Entwistle
Hopjacker Brewery*

BRANCH DIARY

BRANCH MEETINGS:

- Wed. 9th May:** Royal Oak, Millthorpe.
Wed. 13th June: Dronfield Arms, Dronfield.
Wed. 11th July: Beer Stop, Dronfield.
Wed. 15th August: Barrack, Apperknowle.

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 June 2018.

BRANCH SOCIALS:

Saturday 5th May: Hilltop Club Beer Festival. Meet at club for 7.30pm.

Sunday 20th May: Survey of regional winners for Derbyshire North Pub of the Year on minibus leaving Pioneer at 11am with usual pickups.

Saturday 23rd June: Minibus trip to High Peak and Stockport focussing on micropubs.

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

CLUB FEATURE

PIONEER CLUB - DRONFIELD



Dronfield Pioneer Club has made steady headway over the last year under the stewardship of Tony and Alison, building on the previous custodians. For many years off-limits to real ale drinkers, the club is now gaining a reputation for well-kept beer, has a smarter appearance and is a welcoming place to enjoy a pint.

The Pioneer is a family orientated club where all visitors are welcome. The concert room to the left hosts regular entertainment and can be hired for private events including children's parties whilst the right-hand room is traditional and pub-like housing a pool table and an area for darts. Sky Sports is available and the room is an excellent place to take in a live football match.

Three hand-pulled beers are usually available and can include those from local breweries, Drone Valley and Collyfobble. On my most recent visit in late February, Lord Humungous from Langwith Brewery was on the bar along with Golden Arrow and History Maker from another Nottinghamshire brewer, Double Top. Beers are competitively priced and club

and CAMRA members can enjoy a 10% discount. Tony and Alison have underlined their commitment to real ale by signing up to June's Three Valleys festival for the first time.

The Pioneer has recently established a new weekly quiz night on Wednesdays (9pm) with food available and prizes to be won. Further refurbishments are planned this spring which should give the club a more pubby feel.

The club shares its name with a housing estate directly behind it and has been serving the local community since it opened in December 1959. The present club was opened by president, Stanley Tew on 16th May 1966. Single membership costs £10 per year with family membership available at £15 and OAPs at £5.

Anyone travelling to the Pioneer from Dronfield should take a left turn onto Green Lane at Dronfield Bottom, directly after Henry Fanshawe School and proceed as far as the Mint Leaf restaurant turning right onto Stonelaw Road. The Pioneer Club stands back from the road on the left just past the Greendale Shopping Centre.

Open from 12noon daily, real ales are just £2.50 a pint between 12noon and 4pm on weekdays

Pat Hancock



THE PIONEER CLUB

Stonelow Road, Dronfield, Derbyshire, S18 2EP

BAR - VENUE - SOCIAL CLUB



OPENING TIMES

Mon: 12PM - 11.30PM
Tues: 12PM - 11.30PM
Wed: 12PM - 11.30PM
Thurs: 12PM - 11.30PM
Fri: 12PM - 12AM
Sat: 12PM - 12AM
Sun: 12PM - 11PM

QUIZ NIGHTS

Sunday 8:30PM with Alison & Julie - many prizes!
Wednesday 9PM - prizes include rolling cash jackpot

BINGO

Thursdays & Sundays

**CONCERT ROOM & MINI BUS
AVAILABLE FOR HIRE.**

 07923 125 406

 PIONEERCLUBS18

CLUB OF THE YEAR 2018

THE PIONEER CLUB - DRONFIELD



Tony and Alison are pictured after being presented the award by Dronfield CAMRA's Nick Wheat

Dronfield & District CAMRA recently voted the Pioneer Club on Stonelow Road, Dronfield as its Club of the Year for 2018.

It was deserved recognition for the hard work put in by Tony Hartigan and Alison Prosser to make "the Pio" a welcome addition to the local real ale scene.

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 ~ Owlbar
 Pioneer Club ~ Coal Aston
 Royal Oak ~ Coal Aston
 Royal Oak ~ Millthorpe
 Rutland Arms ~ Holmesfield
 Tickled Trout ~ Barlow
 Traveller's Rest ~ Apperknowle
 Victoria ~ Dronfield

FOR YOUR PIES ONLY

THE RUTLAND ARMS - HOLMESFIELD



Back in November, I was up at the Rutland Arms at Holmesfield to take a few photos of the Wards breweriana for a feature in Peel Ale 6. The Rutland has for many years been one of our area's most comfortable and atmospheric pubs, and although it's a popular place to visit in warmer weather, it is also a great place to be holed up in winter months.

Whilst I was up there, it seemed only natural to stop for a drink and a bite to eat. Food at the Rutland is served at lunchtimes five days per week (not Wed or Sun) and the menu itself is limited to soups,



sandwiches, toasties and pies. What food there is available is well presented, good value for money and clearly popular as the pub was busy during my Saturday lunchtime visit.

Sandwiches are priced at £3.50 and in addition to the usual fillings, they do hot baguettes (turkey bacon mayo melt, pulled pork melt) and hot BLTs. Toasties, soup and pork pie and pickles are all priced at £3.00.

Having seen some of the food being consumed by other customers, I was tempted by some of the above but with alarming predictability, I opted for steak pie and peas, which was brought to our table along with a small jug of gravy, mint sauce and a large bottle of Henderson's Relish.

Pie and peas at the Rutland on a cold winter's day is a simple and affordable experience and highly recommended, particularly when the food is washed down with one of the pub's six real ales. These are always clear and well-kept, my particular favourite being Castle Rock's Harvest Pale. Needless to say, a pint was consumed and followed swiftly by a splendid pint of Bradfield Brewery's seasonal offering, Belgian Blue.

Three days later, we were back again at the Rutland for more.

Pat Hancock



NOTES ON TASTING

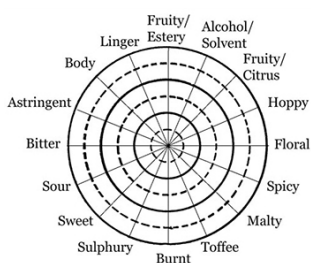
If you want to learn about the basic flavours of beer, and some of the off-flavours to beware of in beer, then a tasting course is a very good place to start.

As part of the CAMRA tasting course I attended recently, the four basic flavours (sweet, sour, salty and bitter) were explained, as well as which flavours in beer come from the water, the hops, the malt and the yeast. We also were shown how to assess and properly score beer, taking into account everything from the clarity of the beer, to the condition of the head and the various components of taste that go into a beer's flavour.

We were also shown how to recognise a number of flavours commonly found in beer. Below are a number of off-flavours, which breweries strive to avoid in their beer.

Diacetyl is recognisable as a butterscotch flavour in beer. It is a created and given off by the yeast cells early in fermentation. The yeast cells then take it back within themselves towards the end of fermentation and convert it into something almost tasteless. If a brewer stops the fermentation process before the yeast has finished its conversion, or if the fermentation stalls, then diacetyl will still be there. An excess of diacetyl can also be the result of a contaminated yeast which isn't up to the job of converting the buttery flavour into a flavourless one. It could also be the result of an infection or bacteria in the yeast or the presence of wild yeast as some of these produce diacetyl. However, some strains of yeast create more diacetyl than others when they ferment.

Acetaldehyde smells and tastes like fresh green apples in beer. If it is present in stronger beers or in higher volumes then it might



smell like bruised old apples, solvent or paint.

At the beginning of fermentation the yeast converts sugar to ethanol and acetaldehyde is formed as a precursor to the alcohol. The yeast will usually then convert the acetaldehyde into ethanol in the latter stages of fermentation. Too much acetaldehyde is usually a sign that the beer is 'green' and has not been given the time to properly ferment. If a beer becomes oxidised post-fermentation then the formation of ethanol can be reversed and create acetaldehyde, which can then become acetic acid and turns that fresh apple flavour into more of a vinegar flavour, which is definitely not what you want from your beer!

Oxidisation of beer is something else that is not desirable. The typical flavours you can expect from oxidised beer are cardboard, paper and wood, in extreme cases the beer can become sherry-like and sour. While the brewers need oxygen to stay alive, if it gets into the beer it can have negative effects. Especially after fermentation.

Another common off flavour is Phenol. This is detectable as a "medicinal" or TCP flavour. Phenolic flavour most often comes from a reaction between chlorine and the phenolic acid naturally found in malt; this can also be caused by the chlorine content of the water.

DMS (Dimethyl Sulfide) smells and tastes like sweetcorn or stewed vegetables and is most susceptible and perceptible in light lagers and pilsners. This is caused by fermentation of compounds found in malts that have been more gently kilned, such as lager malts.

Autolysis comes out in beer as a flavour similar to marmite, burnt rubber or soy sauce. This occurs due to stresses put on the yeast during fermentation, with unhealthy yeast cells being more susceptible. Strong, bottle conditioned beers are particularly prone to this.

The off flavour that I found most unpleasant on the course is lightstruck beer. This is caused by light breaking down some of the compounds in hops, which then react with sulphur in beer to produce some of the same chemicals that skunks spray. For this reason lightstruck beer is often referred to as being "skunked". I may not have had the misfortune to experience a skunk attack but I have tasted skunked beer and it is revolting. Whilst beer in cask, keg and can are not susceptible to this bottled beers are. For this reason brown bottles are very much preferable as they keep more light out. Green bottles are less good and beer in clear bottles is something that should be actively avoided. To me, beer in a clear bottle is a sign that a brewery cares far more about marketing than beer quality.

Although there are exceptions for almost all of the above flavours where they might be considered acceptable in certain beer styles, these are generally flavours that should not be present in most beers.

Thomas Sturgess

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PRODUCING A
SIMPLY
MAGNIFICENT
PINT



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PUB OF THE YEAR 2018 MINERS ARMS – HUNDALL



Lauren White is pictured being presented the award by Dronfield & District CAMRA's Rob Barwell.

Dronfield and District CAMRA have voted the Miners Arms in the hamlet of Hundall as its Pub of the Year for 2018. Votes were cast at the February branch meeting and via our website for a variety of pubs across the area that are recognised for their commitment to serving excellent beer in welcoming surroundings and championing CAMRA causes such as supporting locally produced ales and championing the pub as a hub of the community.

The quality and choice of the beer and cider available the Miners Arms continues to be excellent. Dronny Bottom Bitter from Drone Valley Brewery continues to feature alongside Pictish Alchemist's Ale and three ever changing guest beers. The pub has a committed local

following and has welcomed drinkers from far and wide in the last twelve months, not least at the Three Valley festival in June when there's always a great atmosphere in the pub's splendid beer garden. The pub plays a prominent part in the annual Blackhill Festival in August and in May will host the inaugural Rock, Stock And Barrels Festival.

The Miners Arms participates in CAMRA's pubs discount scheme and offers 30p off a pint for card carrying members and on Mondays, all real ales are available at £2 a pint.

Congratulations once again to Lauren White and all who work at the pub.

Pat Hancock

BEYOND HOPE

A FRIDAY NIGHT OUT IN CASTLETON



Our final 'Friday night odyssey' of 2017 saw a group of sixteen set off to enjoy the delights of the season in Castleton, with a stop off in Hope planned for the return journey. Our first pub of the evening was the **Olde Cheshire Cheese**, a traditional village pub with a bustling bar with the names of past landlords inscribed on low wooden beams. This pub was extremely busy, with a mix of diners and drinkers enjoying the festive atmosphere. A good number of us decided to investigate Storm Brewing's Christmas ale, Looks Like Rain, Deer which went down well, whilst others sampled the two Abbeydale brews, Moonshine and Deception, Acorn Barnsley Bitter and the seasonal special

from Bradfield, Belgian Blue. Plenty of positive comments, with everyone agreeing that this was a good start to the evening. A short stroll took us to the **Peak Hotel**, a recently refurbished pub serving a range of four real ales at premium prices. On the bar were Adnams Ghost Ship, St Austell Tribute, Black Sheep Holy Grail and Bradfield Farmers Blonde. Jean and I went for the Black Sheep brew whilst the Adnams and St Austell beers were enjoyed by other members of the group. A comfortable, welcoming pub, albeit rather expensive by Dronfield standards.

Next on the itinerary was the **Nag's Head**, which many felt offered the best range of beers of all the pubs we tried in

Castleton. The dark beer lovers amongst us were pleased to see Titanic Plum Porter and Torrside Classic Dark Mild on the bar, whilst Intrepid Blonde kept fans of paler beers happy. Also available were Farmers Pale Ale and Belgian Blue, Black Sheep Best Bitter, and Sharp's Doom Bar. I'm pretty sure that between the group we tried almost all of these and were very impressed. A group of us vowed to revisit in Spring to investigate the menu, which seemed very interesting.

Our next stop was the **Castle Inn**, a well-heeled free house offering a 20p CAMRA discount and five cask beers, including Sharps Doom Bar, Marston's Wainwright, Abbeydale Moonshine, and, more interestingly, Fyne Ales Maverick and Firebird Parody Session IPA. We predominantly settled for the final two of these, finding them well kept and interesting, albeit signalling a return to the premium prices experienced earlier in the evening.

Some of our party enjoyed a visit to the **George Inn** which is a rare northern outlet for Charles Wells beers before we all headed to our final Castleton stop, the **Bull's Head**, a Robinson's



house selling Unicorn, Wizard, Dizzy Blonde, Double Hop and the infamous, Old Tom, which with an ABV of 8.5% was not to be treated lightly! A half was enough to confirm that this was an excellent full-bodied beer, and it went down very well with the fans of dark beer who had felt a bit neglected earlier in the evening. Jean and I went for the Dizzy Blonde, which I found a bit uninspiring, whilst several of the group tried Double Hop which was perfectly acceptable.

Back on the minibus for the final stop of the night, the **Old Hall Hotel** at Hope. There seemed to be a focus on beers from Greater Manchester here, with Lees

Manchester Pale Ale and Holts Two Hoots on the bar, together with Robinson's Dizzy Blonde and Theakston's Bitter and Old Peculier. Jean and I went for the two former, whilst the braver/more foolhardy amongst us opted for the latter, choosing to finish the night on a high.

Positive comments all round, with the Lees and Holt's brews being new to many of the group. An added bonus here was the live music provided by Trilogy, a three-piece from Stockport playing Hendrix, Cream, Rolling Stones and Tom Petty covers. The rock fans amongst us thoroughly appreciated their efforts, whilst those of a different

musical persuasion found them 'a bit loud!' We were very impressed with the landlord, who made us feel very welcome. I can foresee another outing when they next hold one of their regular beer festivals.

To sum up then, another excellent Friday night with a few new faces joining us this time. Jean's comment that 'this is one of the best we've done' summed the night up well. By the time this appears in print, we should have enjoyed another two, so look out for future reports. Thanks must go to Tony at Pioneer Club for supplying the minibus - we couldn't do this without you!

Graham and Jean Hall

THREE VALLEYS FESTIVAL FREE BUS SERVICE



FREE FESTIVAL BUS SERVICE

Buses will run about every 20 mins between around 12:00 and 22:30.



IN AND AROUND **DRONFIELD** THIS SUMMER...

3 VALLEYS

BEER FESTIVAL

SATURDAY
2ND JUNE 2018

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INTO DRONFIELD... AND BEYOND!

3 VALLEYS BEER FESTIVAL 2018



Those of you that attended the incredibly popular Three Valleys Festival last year will no doubt be pleased to hear the event is back again for 2018, as usual on the first Saturday in June which this year is the 2nd. The format is the same as usual with a number of different pubs, clubs and breweries offering beer, food and music along with a free bus service to get to them.

The festival will be bigger again this year with some new venues added and the bus route extended. The end of the line will be Fuggle Bunny Brewhouse at Holbrook (between Halfway and Killamarsh) where you will be able to enjoy their beers at the brewery along with other attractions to be announced!



Also on the extended bus route is the Devonshire Arms at Middle Handley and Butchers Arms at Marsh Lane, both wonderful country pubs that should prove a good spot for drinking beer on a summers day!

Other country pubs taking part include the Miners Arms at Hundall and Barrack in Apperknolle.

For those worried about missing out on Drone Valley beer as a result of the Three Tuns closing, never fear – the brewery is a venue this year with a marquee in the yard outside featuring a Drone Valley bar, music and more.

Meanwhile returning favourites around Dronfield offering attractions including outside festival bars with extended beer ranges, live music, DJs, street food stalls and children's entertainment between them include the Dronfield Arms, Coach & Horses, Green Dragon, Manor House Hotel, Blue Stoops, Talbot, Miners Arms, Jolly Farmer, Hyde Park Inn, Hill Top Sports & Social Club and Pioneer Club.

All venues offer free entry and a free bus service between them so as beer festivals go it is a great value day out!

The buses will all start from Dronfield Station and the plan is to run on 3 routes, each running every 20 minutes.

Route A will call at the Pioneer Club then run non stop up to the Devonshire Arms, continuing to Halfway tram terminus (where a park & ride facility is also available) and Fuggle Bunny Brewhouse.

Route B will also go to the Devonshire Arms, routed via the Dronfield Arms and Drone Valley Brewery then via a figure of 8 circuit taking in the Miners Arms in Hundall, the Butchers Arms, Devonshire Arms and Barrack.

Route C will run a circular route around Hill Top, Dronfield Woodhouse and Dronfield Town Centre. Note after 6pm there will be a road closure of High Street and Church Street so the bus will call at the Civic Centre in the evening for the Blue Stoops, Manor House Hotel and Green Dragon.

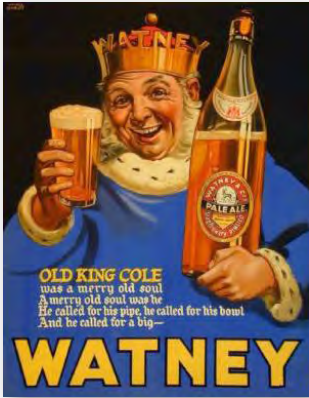


A lot of details are still to be finalised, for the latest news keep an eye on the 3 Valleys Facebook event page, nearer the time listings of all the beers, bands, food and family friendly activities will appear online: www.3valleys.org.uk.

Andrew Cullen

SCRAPING THE (RED) BARREL

THE DECLINE AND FALL OF WATNEY'S



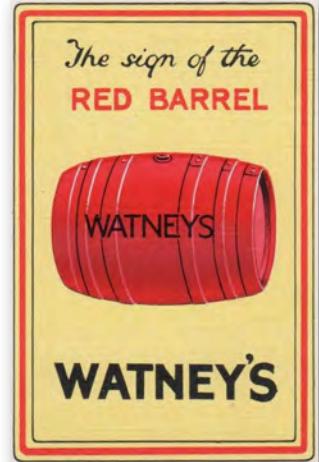
Even in 2018, the name of Watney's (or Grotney's, as some still refer to this old brand) is still regarded as something of a swear word by many beer enthusiasts, a byword for everything that was wrong with beer in the sixties and seventies. How did this state of affairs come to pass, and what happened to Watney's brewery?

Watney's Red Barrel was introduced in 1931 by Watney Combe & Reid, then the largest brewers in London. It was something of a trailblazer, being the first keg bitter. Being made stable through filtering and pasteurising Watney's Red Barrel could keep for longer, was a more consistent product and could travel long distances making it ideal for export. Back in those days real ale could be somewhat hit and miss, and many licensees took complaints about their beer as a personal insult which left people raising the issue liable to being summarily ejected from the pub. This meant that initially at least the consistency of keg was welcomed by many.

In 1958, Watney, Combe, Reid & Co Ltd merged with Mann, Crossman & Paulin Ltd creating Watney Mann. Together with Ind Coope and Taylor Walker, Courage and Barclay, Bass Ratcliffe Gretton, Whitbread and Scottish Brewers Watney Mann were one of the "Big Six" that came to dominate British brewing, often by merger and acquisition.

What merger and acquisition often meant in practice was big breweries taking over small breweries, and then closing them down. Drinkers then found old favourite beers being replaced in their pubs by keg bitters such as Whitbread Tankard, Double Diamond and of course Watney's Red Barrel. In many localities, the big breweries had a virtual monopoly with East Anglia in particular becoming dominated by Watney's tied houses in the sixties and seventies. This left drinkers in Norwich who wanted to drink better beer than Watney's with a real problem.

Many drinkers found these beers to be cheaply made, weaker, blander and markedly inferior to the cask beers they replaced. I was not alive during the heyday of Watney's Red



but in my experience, those old enough to have drunk it invariably tend to be rather scathing in their assessment of this beer and others of its ilk.

In 1971 a group of drinkers, fed up with inferior quality keg beer and restricted choice in pubs formed a group called The Campaign for the Revitalisation of Ale, later to be called the Campaign for Real Ale. The new group was much more focused on campaigning than previous societies promoting good beer. Many of the founders of CAMRA had backgrounds in journalism, and a flair for publicity. CAMRA railed against the big six breweries for restricting customer choice, homogenisation and bland fizzy beer.

The Watney Cup was a short-lived English football tournament held in the early 1970s before the start of the season, and was contested by the teams that had scored the most goals in each of the four divisions of the Football League the previous season who had not been promoted or admitted



to one of the European competitions. Two teams from each division took part. The competition was so named thanks to a sponsorship deal with the Watney Mann brewery. It was the first tournament in England to sell its naming rights. The tournament ran four times, from 1970 to 1973, before being discontinued.

Watneys Red Barrel was rebranded as Watneys Red in 1971, complete with Russian revolution themed advertising but was nonetheless increasingly held up by many as the embodiment of all that was wrong with British brewing. The brewery was widely derided, most famously in the travel agent sketch on Monty Pythons Flying Circus. Watney's were singled out for special criticism by CAMRA, with the entry for

Watney Mann in the initial print run of very first CAMRA Good Beer Guide advising drinkers to *"avoid like the plague"*.

The initial reaction of Watney's to this was to be found in the letters page of the Financial Times, where Ted Handel, the head of their public affairs group, entered into a correspondence with Christopher Hutt, author of the book *The Death of the English Pub* and a future CAMRA chairman, where Mr Handel's attempts to belittle CAMRA would tend to be surrounded by correspondence supportive of the opposite view. These exchanges seem to have only served to create more publicity and sympathy for the CAMRA view. By the time that Watney's decided to reintroduce cask conditioned ale with their own Fined Bitter in 1975 the damage to their reputation with bitter drinkers had been done.

In addition to being attacked by CAMRA, Watney's Red faced increasing competition from the growth of lager, which, while not of the same quality as cask ale did offer keg drinkers a lighter and more refreshing alternative, and appealed to younger drinkers.

Watney Mann had been a major part of the merger mania in the brewing industry themselves, taking over a number of breweries such as Wilsons of Manchester, Phipps NBC of Northampton, Samuel Webster & Sons of Halifax and Ushers of Trowbridge. However, in 1972 they were taken over themselves by Grand Metropolitan, a hotel and catering group. Watney Mann's subsidiary International Distillers & Vintners owned such brands as J&B whisky, Bailey's Irish Cream, Gilbey's gin, Piat wine and Croft sherry and port brands, as well as the European and Commonwealth rights to Smirnoff vodka.

It appears that this side of the business was more valuable to Grand Metropolitan than the Watneys brand, which was poorly regarded and increasingly unfashionable. Having previously invested sums in painting their pubs red and white, with the Watney's plastic barrel prominent over the front entrances, by the end of the decade they found it necessary to go out of their way to make it hard to spot a pubs association with Watney Mann. The brewery was therefore closed in 1979. Grand Metropolitan merged with Guinness to form Diageo in 1997.

The story of Watneys does not end there however, The Watney's name has been revived for new beers brewed under licence in 2017, but with green branding, no pasteurisation, no filtering and quality ingredients such as American hops. The tagline is "Tastes nothing like it used to". Although I wish them well, I can't help but wonder if it is such a good idea to try and revive a brand that became so infamous for inferior quality beer.

Thomas Sturgess



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MORE IN MANCHESTER



Manchester CAMRA Festival, held at Manchester's Central Convention Complex in January has been a favourite day out for some Dronfield CAMRA members for a couple of years now and this year was no exception.

As in previous years, our first port of call before heading to the festival was the **Knott Bar** situated in a railway arch conveniently located opposite the exit of Deansgate Station. As luck would have it, there had been a tap takeover from Hawkshead, Tiny Rebel and Manchester's own Wander Beyond breweries two days earlier and most of these beers were still on the bar. The beers I went for here were Tiny Rebel Stay Puft (named after a character in Ghostbusters!), a marshmallow porter that delivers big sweet marshmallow flavours and Peaches & Cream IPA, a Tiny Rebel collaboration with the Urban Tap House in Newport which brought back childhood memories of eating peaches and cream.

From there we headed into the beer festival where my first beer was something altogether more straight forward from Brass Castle's bar. Their Simcoe and Columbus was a very good golden ale, from a reliably good brewery.

Inside the brewery there are numerous bars run by breweries from across the UK and plenty of food stalls too. One bar that did catch my attention was 'Little Ireland', showcasing beers from Irish brewers. I have seen beers from Irish breweries at other non-CAMRA beer festivals so it was very welcome to see this at a CAMRA festival. I have previously drunk beers from Farmageddon Brewery in Northern Ireland and been very impressed so my choice here was Farmageddon Wreckin' Crew, a 5.5% IPA that was possibly my favourite beer of the festival.

Other beery highlights here included Thirst Class New Zealand Pale, and fined and un-fined versions of Track Sonoma. The atmosphere was great, and I kept bumping to people I know, or people from our neck of the woods, which is quite something on the other side of the Pennines. After we had finished at the beer festival I led a group of us on a somewhat obscure route round Manchester's canals to the **Font**, a venue who had sponsored the key keg bar at the beer festival. Cask ale purists will be relieved to know that there was still a strong cask selection here, with plenty of beers from Manchester's Track brewery.



After heading to Chinatown for food, some of our party found ourselves in the **Alchemist**, a specialist cocktail bar. I have to admit that this wasn't my thing, but thinking about it, the cocktails being served were made with great imagination and it would not be surprising at all to see some of the ideas from here such as theatrical presentation and use of dry ice popping up in craft beer at some point in the future. Those of us that didn't fancy the cocktails elected to visit the ever impressive **Port Street Beer House** instead - a wise choice!

Our final port of call was the **Piccadilly Tap**, a craft beer bar on the approach to Piccadilly station. Here I chose Moor Raw an un-fined bitter that was my personal beer of the day and an example of how not using finings can bring out big flavours in beer. An excellent end to another great day out!

Thomas Sturgess



BARROW HILL ROUNDHOUSE

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www.railalefestival.com



ON THE RIGHT TRACK

BARROW HILL BEER FESTIVAL PREVIEW



One of the undoubted highlights of the local beer calendar is the annual Rail Ale festival, held at the Barrow Hill Roundhouse near Staveley. The self-styled “most atmospheric beer festival of the year” continues to serve up an extensive range of real ales, ciders, craft and bottled beers in a most memorable setting - the only remaining operational roundhouse engine shed in the UK no less.

Drinking great beer in such unique surroundings has always been Rail Ale’s great selling point and first time festival-goers often need a moment or two to take it all in before deciding what their first beer of the day will be.

The origins of the festival date back to the late nineties when someone had the idea to put on a few real ales at a steam gala being held at the venue. Due to its popularity, an idea was hatched to put on a beer festival and in June 2002, over the

weekend of the Queen’s Golden Jubilee, the first Rail Ale event took place. Despite only modest attendance for the first event, the organisers went ahead with a slightly scaled down festival the following year and it has grown year upon year ever since.

At this year’s Rail Ale, over 350 real ales will be available. The excellent programme which you receive along with a festival glass on arrival contains a description and the strength of each beer making it a little easier to choose. In addition to the real ales, 50 craft ales will be available and the prosecco and fruit wines bar that has proved popular since its introduction a few years ago will also return. Cider drinkers visiting Rail Ale are always well catered for thanks to the specialist cider bar which will be again be sponsored by Cornish Orchards and run by Ashover Cider Co.

Alongside the steam engines, most of the activity will be

centered around the two main bars to the left of the turntable where beers from all over the country can be found and the ever popular Derbyshire bar. The adjoining marquee will house half a dozen bar pitches from well known local breweries including Derby Brewing Co and Ashover. Music has always played a big part in Three Valleys and a full roster of contrasting bands and singers are lined-up to play from 1:30pm on Friday and Saturday.

Finally a word about transport. The best way to get to and from the festival is the free bus which runs from Chesterfield railway station via the town centre. Service 90 runs from Chesterfield bus station at half hour intervals each day until 5:40pm. Tickets are already on sale but you can pay at the gate. Times are 12-5pm (Thurs) and 12-11pm (Sat and Sun).

Highly recommended.

www.railalefestival.com

Pat Hancock



MY TOP 10

I first joined CAMRA in 2002. After spending my twenties living in Essex, taking a keen interest in the beer scene in East Anglia, I moved back up north in 2009. I have to admit to having procrastinated over this list for some time but I have finally settled on my top ten favourite pubs which are recorded in no particular order. The second half of the list will feature in issue 8 of Peel Ale.



1) The Grove, Huddersfield

The beer range here is simply breathtaking. Twenty cask ales and fifteen keg beers are on sale here. The Grove has a real knack for getting the best beers from the best breweries, almost all of which on any given day will be beers you really want to drink across the whole range of beer styles. You can log onto social media at any time and find the chalk boards from the Grove being posted by excited beer geeks visiting the pub.

The staff are incredibly knowledgeable, helpful, and the prices are reasonable considering the nature of some of the beers being sold. The décor can best be described as surreal, as are the bar snacks (scorpion lollipops anyone?) The Grove is quite simply the best pub I have ever been in, and it can be a challenge to drag myself away from the place when I find myself in Huddersfield.

2: The Chesterfield Alehouse, Chesterfield



Micro pubs are one of the most notable innovations of recent times in beer and pubs, and in the Chesterfield Alehouse we have one of the best, conveniently located on the edge of Chesterfield town centre. Like many micro pubs, the Chesterfield Alehouse still has the feel of a small shop to it, with an upstairs bar and a nice room upstairs that makes it an ideal venue to watch 6 Nations rugby.

The cask ale range always includes plenty of interest. There's also a good range of bottled and canned beers and a recently introduced small selection of key-keg ales. The landlords, Alan and Trevor are very knowledgeable and have also been very supportive of this publication. And it always seems that whenever I visit there is somebody there who recognises me!

3: The Crown & Kettle, Manchester



Although Sheffield remains the top city in the UK for beer, Manchester is getting closer and closer to snatching the title. There are a number of venues in Manchester that are worthy of this list but the Crown and Kettle is the Manchester pub that I look forward to visiting the most. The main thing that you notice here is the ornate Victorian plaster ceiling, which is fire damaged and in need of some repair, as can be seen from the reinforced net just underneath the ceiling!

The beers here are always varied and always interesting. The staff are always helpful, and the atmosphere is always enjoyable. There are also cosy snugs, and a real fire which makes this a top place to visit during the winter months.

Picture from the blog www.travelswithbeer.com

4: The Fat Cat, Norwich



Norwich's Fat Cat has won CAMRA's National Pub of The Year accolade twice (in 1998 and 2004), and deservedly so. A backstreet local with bright yellow décor and an extensive range of cask ale, both on hand pump and via gravity, with beers from the Fat Cat's own brewery very much to the fore. The Fat Cat Honey Ale has been a particular favourite of mine for some time.

Inspired by Sheffield's hugely influential Fat Cat pub, the Fat Cat has expanded over time to three pubs

in Norwich, one in Ipswich and one in Colchester but the original East Anglian one remains the best of these.

5: The Grain Barge, Bristol



A pub on a boat? It sounds like a bit of a novelty but a visit to the Grain Barge will soon set you straight. Run by Bristol Beer Factory (for me, one of the most reliably good breweries out there) the beer range is modest but well kept and always interesting.

The food is very good too and the panoramic views over the River Avon towards Bristol Marina and Brunel's SS Great Britain are stunning. All in all a brilliant location to eat, drink and watch the world go by. The pub that stands out the most in a city with plenty of great beer and breweries.

Picture by *Reading Tom*

Thomas Sturgess

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PILS, THRILLS AND BELLYACHES DRINKING IN PRAGUE

Actually, no bellyaches but we needed a catchy title. In October last year, we spent an enjoyable week exploring Prague, a beautiful, historic city with so much to do, which is easy to get around and affordable too. The Czech Republic is famous for its beer of course and along the way, there were some great pubs and beers to try out.

Flying from Birmingham airport (another off the bucket list) gave us the opportunity to grab a pre-flight meal and a bonus pint in the on-site **Wetherspoons**. My wife does most of the packing before we go on our travels but to be fair to me, I almost always remember to bring my Wetherspoons vouchers! I'm contractually obliged to report that the beer I sampled here was Seven Heaven from Brewsters of Grantham. Fair play to Tim Martin and co for continuing to give smaller breweries the opportunity to sell their wares in outlets like this.

Flight time from Birmingham to Prague is just under two hours so after checking into our hotel on the west bank of the Vltava River, we were ready to journey out to a pub towards the top of my hit-list. **Pivovarský dům** (pictured below), a brewery/restaurant located in Prague's New Town

and ten minutes from the river was just what was required. Although the place was busy, we were able to combine my embarrassingly limited grasp of the Czech language and a series of over exaggerated hand movements to bag a table for five. The food here was excellent and well priced. Upon entry, my daughter pointed out an article pinned to the bar listing the pub in the Guardian newspaper's Top 10 European brew pubs, alongside one I know well - the Sheffield Tap.

The Pivovarský dům selection included their own sour cherry beer (višňové pivo), banana beer (banánové pivo) and nettle beer (kopřivové pivo). Pivo means beer, naturally. Conservatively, I plumped for their dark lager which frankly, I could have continued to drink all evening.

On Monday evening, after a hectic day of shopping, eating,



sightseeing and astronomical clockwatching, Claire and I headed to **The Pub**, located in the Prague 1 district, the flagship of a chain of venues in and around the city and further afield. The beer here is Pilsner Urquell and one of the pub's selling points is that you can tap your own beer at one of the ten self-service tables and record what you drink on a graphic touch screen. Scores are displayed on a large screen so you can see how your group is faring against others on neighbouring tables.

Our next visit was to **U Kunštátu**, a real gem of a bar, hidden away on a backwater in Old Prague. One glance at the extensive beer menu placed on our table sent my head spinning but the helpful barman was on hand to make suggestions that were served up on a sampler tray. Three of our beers hailed from the Raven Brewery, Illegal Coltbrew (5.2%), Brewhemian





(6.3%) and Double Black Cream (8.7%). The beer paddle was made up of Bohemian Ale (8.2%) from the Bernard Brewery, Matuška Tropical Rocket and last and by no means least, Secret Enigma (9.0%) from the Albrecht Brewery in the Bohemian town Frýdlant, close to the border with Poland.

Anyone making a trip to Prague anytime soon should seek out U Kunštátu and while you're at it, take in the nearby **U Zlatého tygra** (House of the Golden Tiger - pictured above), a historic Czech beer hall dating from the fourteenth century. Famously, the former Czech president, Vaclav Havel brought Bill Clinton

here in 1994. I'm sure he wouldn't have been disappointed - the place oozes character with barely a seat available and the pub full of lively conversation.

Beer, in the shape of Pilsner Urquell is brought to your table whether you like it or not! Service is brusque, it's smoky and loud, but a great place to end an evening.

Most of Tuesday was spent at Prague's famous castle and cathedral and at nearby Petrin Hill, a popular albeit hilly park where naturally the funicular



railway up to the observation tower was closed for the day. I decided to forego the John Lennon Pub, located near the graffiti wall named after the former Beatle and instead managed a quick pint in **Tavern U Krale Brabantskeho**, a candlelit pub at the foot of the castle steps. This pub has a real medieval atmosphere with its ancient stone walls and low ceilings but I found it a rather uncomfortable place to spend half an hour. I'm not disputing this is a very old pub but for me, it felt more akin to the Harry Potter theme pub at Universal Studios than say, the Quiet Woman at Earl Sterndale. Not for me, this one.

On the last night, after a visit to a local restaurant (bypassing the Staropramen brewery) I headed out for a final time, firstly to

Ale Bar, a small, quiet craft ale bar on the west side of the river where a few copies of Peel Ale #5 were deposited. A good selection of beers from Czech craft breweries were available on both draught and in bottles and the one that caught my eye was Choc Dog from Pivovar Hoppy Dog which I drank whilst, bizarrely, The Hand That Rocks the Cradle by The Smiths was being played. Happy days.

I crossed the Vltava from here to what is certainly the most celebrated pub in Prague, **U Fleků**, a historic bar and brewery that has been brewing its famous dark lager continuously for over 500 years. U Fleků which also has an adjoining museum and souvenir shop





can apparently cater for 1,200 visitors in its eight halls (large hall, old Bohemian hall, knight's hall, sausage!) although when I visited, only a few were open for business. After eventually taking a seat and attracting the waiter's attention, a glass of Flekovský ležák (the aforementioned dark

lager) appeared, followed by a couple more. The pub's website states that 2,000 glasses of the stuff are served on average each day so I was happy to have played my part. During my time in U Fleků, the pub's ubiquitous in-house accordion player, who bore a passing resemblance to Gerry Gow, circled the pub to the delight/annoyance of customers. All things considered, U Fleků is a giant among pubs and a 'must do' for anyone visiting Prague.

On the way back to the hotel, there was just time to call at **Prague Beer Museum**, a late bar offering a vast array of drinks. One beer that I was drawn to was Pardubický Taxis, which horse racing fans will know is named after a fence in the Velká pardubická (aka Czech Grand National) which was once described as the love child of Becher's Brook and The Chair, on steroids. The fence that is, not the beer.

Pat Hancock



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The Fox and Hounds is a Marston's house situated on the edge of our branch boundary in the village of Marsh Lane. The tenancy was taken over by Joseph McNeil and his family in May 2017. I had heard good reports concerning the standard of catering there so four of us decided to give it a try. We went on a lunchtime when the well kept beers on offer were Jennings Cumberland Bitter, Cocker Hoop and Ringwood Boondoggle.

The pub's varied menu can be easily found on their own Facebook page. Main courses are well priced at between £7.95 and £10.95 with grills a few pounds dearer as you would expect. Sandwiches and salads are also on offer and the Ultimate Sharing Combo is priced at £9.95. A selection of waffles are £5.95 each with all other deserts less than a fiver.

Graham and Jean Hall:

I had Steak and Stilton pie which was served with hand cut wedge style chips and mushy peas. The pie was very meaty and tasty, with carrot contributing to the rich flavour, and just the right amount of



Stilton to give it an added bite. The additional jug of gravy helped keep it nice and moist. A good portion of chips/wedges and a side dish of mushy peas made this a pleasant lunchtime meal. Jean opted for the cod and chips. A generous portion of crisply fried cod was, again, accompanied by chips and mushy peas. Jean felt that the meal was well presented and good value for money. For Jean, the highlight was the desert - Joe's ice cream.

Ruth And Roger Hepworth:

A very warm welcome and excellent service. We both chose scampi from the inexpensive retirees' menu which was plentiful and accompanied by chips and garden peas. The meal was hot and wholesome with good beer, pleasant company and surroundings (with interesting historic photographic wall displays). We look forward to visiting again to assess busier times of day and more expensive parts of the menu. Outdoor facilities and great views promise a relaxing session when the warmer weather arrives. Without doubt, the highlight of the meal was the dessert ice cream from the Beighton based Joe's Ices. This is a family owned business established in 1926, which has been proudly serving its customers for four generations. The core value of never compromising on quality by purchasing the finest ingredients produces the highest quality ice cream, whilst not overlooking high standards of customer service. The company, has won many prizes within the industry. Details of these and of the full range of products can be found on the website:

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Roger Hepworth



LOST PUBS OF DRONFIELD

MASONS ARMS / THREE TUNS - DRONFIELD

Sadly the Three Tuns has now closed and will be missed by many real ale fans around Dronfield. The Mock Tudor building dates from 1939, but the pub's story goes back much further, almost to actual Tudor times.

The Kings Head pub started life as a private dwelling in the late Tudor to early Jacobean era. Early maps refer to it as William Rooke's house and clearly it was a grand building with a spectacular frontage when it was built in the early years of the 17th century. It was a large three storey multi-gabled building, standing just off Church Street behind the Peel Monument on Farwater Lane, which is now part of the Civic Centre. The pub stood roughly where the Yorkshire Building Society office is now.

It was not until the early 19th century that the building became a public house known as The Kings Head. Thomas Short was an early landlord here in 1828, and the building passed into the ownership of Sheffield brewer William Stones around 60 years later. However, just around the corner from the Kings Head at 14 High Street was the stone mason's business of George Davenson (Davison). By 1861 he had opened a beer house at his business address. This was the Masons Arms. It was a short lived enterprise as the Davenson family were soon to move into the Kings Head. The beer house was closed but the Davensons took the Masons Arms name with them to the Kings Head, and it retained that name until it closed.



In all three generations of the Davenson family were landlords of the Masons Arms. George's grandson Samuel Davenson went on to hold the licence until the 1920s, however things were about to change. By the time they left the Masons, plans were being made for the clearance and redevelopment of the whole area under a slum clearance scheme. Indeed it may even have been the reason why they chose to leave. The Second World War delayed things a little, although the Masons did close in the 1930s and remained empty during the war years. It was eventually demolished in the early 1950s. On closure the landlord moved on to The Railway Inn on Mill Lane.

The entire frontage of the old pub was purchased by the Ward family who lived at Lees Hall Farm. The stonework and mullions were used to totally rebuild the farmhouse in a rather grand style; so much of the old pub can still be seen at Barlow Lees.

Neither was this the end for the Masons Arms. The reason for its early closure had been the transfer of the licence in 1939 to a new Masons Arms on Cemetery Road in anticipation of the clearances. The new Masons Arms was one of three Mock Tudor pubs built by Stones in the Dronfield area to more or less the same design, the others being The Blackamoor and The Hearts of Oak. None have fared well. The Hearts of Oak was recently demolished and the Blackamoor has closed and re-opened several times in the recent past, each time with a different name.

The new Masons Arms was built on the site of an old smithy, and at the time there was little in the way of other housing around. It's neighbours were a gas works, old mine workings, old iron works and allotments. It probably wasn't the nicest spot to sit outside drinking your pint. However, in the 1960s and 1970s the spoil heaps were cleared and new housing appeared on the site.

The Masons became a fairly typical Stones estate pub serving the company's corporate products. It passed from Stones to Bass Charrington and then to the inevitable pubco, who closed it around 10 years ago. It was then sold to the owners of Ayesha's restaurant, who planned to convert the pub into another curry house, but for various reasons the plans were shelved. The new owners leased the building as a pub to Dave McLaren and Sarah West and after a name change to The Three Tuns it emerged as an outlet for Dave's own Spire Brewery, and more recently as an outlet for Drone Valley beers.



Sadly it seems time has run out for the pub, which closed on the run up to Christmas. After the failure of an attempt to list the

pub as an Asset of Community Value we understand it may now become that extra curry house.

Nick Lister

CAMRA WARNS STORM BREWING FOR PUBS UNLESS GOVERNMENT ACTS SOON



CAMRA) is calling for a new deal for pubs in response to fresh data which reveals 18 pubs are being lost each week. The consumer group says that urgent action is needed to cut the tax burden placed on pubs. Pubs are being hit hard by a triple whammy of one of the highest rates of beer duty across Europe, rapidly rising business rates and VAT. A third of the cost of a pub pint is now made up of various taxes.

While temporary business rate relief and a beer duty freeze have

been welcome, CAMRA is calling on the Government to implement a fundamental review of the tax system. Britain's departure from the European Union provides new opportunities to support pubs, such as the potential for lower rates of tax for draught beer sold in pubs.

Colin Valentine, CAMRA's National Chairman says: "Pubs are now facing a crippling tax burden, exacerbated by the perfect storm of the last business rates revaluation and a high level of beer duty. From

these new pub closure figures, it is clear that a fundamental change is needed if the British pub is to survive for future generations.

"As Britain prepares to leave the European Union, the Government has a unique opportunity to update the tax system to better support pubs, which are a bastion of British culture and at the heart of communities across the country.

"We can now look further afield for a new tax deal for the sector. This could include implementing the Australian model of having a lower rate of duty for beer sold in pubs, radically changing the business rates system, or charging a lower rate of VAT for pubs or, even better, all three.

"Millions of dedicated pub-goers are looking to the Government to act now to secure the future of the great British pub. We're now challenging the Government to be the most pro-pub in history by seizing this opportunity."



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THIS IS HARDCORE MAY IS CIDER AND PERRY MONTH



In 1988, CAMRA committed itself to campaigning for real cider and real perry as well as real ale and established a dedicated committee (APPLE) which is tasked with informing consumers about the choice of real cider and perry available and encouraging producers to continue to produce it. Since then, CAMRA have arranged a number of exhibitions promoting the drink and launched other initiatives such as local and national Cider Pubs of the Year and the 'Real Cider Sold Here' sticker scheme which continues to this day. CAMRA have also successfully lobbied against calls for increases in duty for small cider producers.

Real cider is an established traditional drink and is produced naturally from apples and can be sweet, medium or dry. Perry is made from pears and pyder, as you might guess is a mixture of the two. Many well-known cider products including Stowford Press, Adlestons and Kingstone Press (not to mention Bulmers, Gaymers, Diamond White and Woodpecker) are carbonated, pasteurised, micro-filtered or have been produced using concentrate juice and are often wrongly confused as being real ciders.

As real cider and perry can only be made when the fruit is ripe, May and October are important months for producers and are the two dedicated months when CAMRA promotes cider and perry. CAMRA branches can organise real cider/perry events and activities at any time but are encouraged to concentrate on these months.

UK cider is mostly associated with the West Country, the West Midlands and East Anglia but there has been a rise in the number of cider producers in

recent years. Locally, Dick Shepley and company continue to do their thing up at Woodthorpe Hall in Holmesfield and 2011 saw the launch of Ashover Cider Co. Drone Valley Brewery have recently got in on the act by launching their own cider, Treeshecker.

These days, cider fans don't have to travel far for a taste of the real stuff with several outlets in the Dronfield branch area offering an extensive and varied selection. An apple symbol can be found against venues that sell real cider on CAMRA's giant pub database, www.whatpub.com.

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WESTON'S	STILL COUNTRY PERRY	4.5
WESTON'S	OLD ROSIE	7.3
DORRAIG PIG	EXPLORER	4.3
THATCHERS	BIG APPLE	5.0
PERRY	Stowford Cider	4.0

CAMRA'S GOOD BEER GUIDE BELGIUM



April sees the publication of the eighth edition of CAMRA's 384-page Good Beer Guide Belgium. Renowned beer writer, Tim Webb has once again put together a comprehensive account of the country's breweries, beers and bars which will be an invaluable companion to those visiting to seek out Belgium's world renowned beers.

Like the UK version, the guide, (sponsored this year by Beer Merchants) is broken down province-by-province and also

provides advice on how to get there, what to eat and where to stay. This revised and updated version contains full-colour maps and details of over 800 bars and cafes spread across the whole of Belgium and in celebrated drinking centres such as Brussels, Bruges, Ghent and Antwerp.

The guide retails for £14.99 but can be purchased by CAMRA members through the website for just £11.99.

shop.camra.org.uk/books.html

Pat Hancock

ICE ICE BABY ICELAND GOES CRAFT BEER CRAZY!



It was as recently as 1989 when a 74 year old spell of prohibition was lifted in Iceland and the country is now experiencing an explosion of interest in craft beer and brewing. February 2018 saw beer enthusiasts celebrating this event for the 7th time by hosting a very Icelandic beer festival with some of the most exciting new breweries from Iceland supplemented by some of the finest from Northern Europe, North America and only two from the UK. The fact that the British representatives were Beavertown and Cloudwater tells you all you need to know about the desirability of enjoying this unique event. Check out the floor plan opposite. A particularly interesting brewery was *People Like Us*, a Danish



brewing company run by autists but supported by Mikkeller.

The venue was the Kex Hostel near the sea front in Reykjavik which houses a brewery of its own, taking its name from a biscuit factory that used to occupy the rather plain looking former industrial building.

The festival runs over 3 evenings (Thursday to Saturday) and is open from 5pm to 8pm. To buy a wristband works out at around £100 but this enables you to gain entry for all three days. This may seem eye-poppingly expensive compared with traditional beer festivals in the UK, but with standard lager about £8 a pint and craft beer around £10 in the more



specialised bars (and then some in the hugely expensive yet 'must visit' Mikkeller bar in downtown Reykjavik), this actually represents very good value for money as it includes as much beer "tasters" as you can drink in 3 hours! This works out at around £33 a session - or £10 an hour! The beer is served in small glasses (about 200ml) but refills are freely available and it is easy to get carried away - especially as double and triple IPAs plus rocket fuel stouts were rather prevalent!

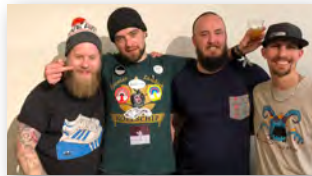
As you can imagine, this was the hottest ticket in town for the local beer lovers and was a sell-out event. The majority of the festival goers were locals with a smattering of American tourists.





We only came across one other couple from England (Leek).

One of the sponsors was Wow, an airline who had their own branded beer which you were invited to help yourself to. It had been brewed by *To ðl* and was excellent. There was also a very welcome free cheese bar. They do things rather differently in Iceland!



The foreign brewers were flown in at the organisers' expense to serve their own beers so you could have a good chat about their beer philosophy. Most served from a double font keg tap of the type familiar to those who drink in the Beer Stop on Callywhite Lane in Dronfield with ever changing kegs on rapid turnover, though some served from bottles and cans. The whole vibe was excellent and the brewers were a great bunch!



After the 'tasting sessions' closed at 8pm, the wristband allowed you to go upstairs and enjoy live music at the well stocked pay-bar.

My beer of the festival was probably *Guru Gish* - a 6% caramel, vanilla and peanut milk stout from Mantra Artisan Ales in Nashville, Tennessee. It was a sheer delight.

Oh, and we saw some glaciers, geysers and waterfalls as well.

Skárl!

www.kexland.is/beer-festival-2017
(last year's web address covered 2018)

Nick Wheat



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EXIT

THERE'S NO PLACE LIKE HOLME HOLMESFIELD VISITATIONS

On a Saturday night in mid-January, a group of eleven set out to survey the pubs in Holmesfield, Millthorpe, and the two recent additions to the Dronfield and District CAMRA portfolio up at Owlter Bar. When we visited these pubs back in July as part of a broader branch survey, we found a total of 24 real ales, although one or two of these were duplicated - there was some speculation as to whether this impressive total would be matched this time.

First port of call was the **Peacock** at Owlter Bar (pictured). There were four beers on the bar here, two from the Greene King stable (IPA and Citrus IPA) and two from the Glossop based Howard Town Brewery (Wren's Nest



and Super Fortress). All were sampled by different members of the group, with the Howard Town brews generally preferred. A good start to the evening, and some of us plan to return soon to sample the menu.

Next stop was the newly renovated **Moorlands**. The limited flexibility over beer choice here meant that only Marston's Pedigree and Sharp's Doom Bar were available, but I was pleasantly surprised by the

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quality of the former, which was one of the best examples of this frequently found brew that I've had for a while. Other 'squad members' tried the Doom Bar and found it also to be of a good standard.

Heading off down the winding country lanes, we came to the **Royal Oak** at Millthorpe, where there was a great deal of excitement among the dark beer lovers in the group about the new Timothy Taylor ale, Poulter's Porter. I'm happy to report that it met all expectations, as did the Landlord from the same brewery. Neepsend Blonde and Gales Seafarer completed the range on the bar, with the former particularly appreciated by chairman Rob. We agreed that the Royal Oak has improved considerably since changing



hands (especially with the smart new bar serving area pictured), and recommend all members living nearby to pay regular visits. Back on the minibus for the main element of the evening, a trip around the three Locale accredited pubs at Holmesfield. First of these was the **George & Dragon**, current holder of our Most Improved Pub award. The George certainly fulfils its Locale commitment with four of the six beers on the bar locally produced. The Bradfield Farmer's Blonde was generally considered to be excellent, with the Belgian Blue from the same brewery equally appreciated. Sharing the bar were Stencil Blonde, Peak Ales Bakewell Best, and, from further afield, Tetley Bitter and Greene King Rocking Rudolph. This was that this was a welcoming, friendly pub, where real effort is made to serve the beer in the best possible condition. A worthy winner of a recent award!

Across the road from the George lies the **Angel**. Three beers available here, namely Maxim Ward's Best Bitter, Abbeydale Moonshine and Greene King/Hardy and Hanson's Rock on With Rudolph. The Hambleton

Stud Blonde, which may well have been the beer of choice for several of us, had just gone, which was a pity. The nostalgists amongst us tried the sorely missed Ward's, which seemed to bear only a passing resemblance to the Sheffield brew of the past. Sampling the other two brews, we felt that they were pleasant enough beers, although not necessarily to our taste.

Final stop of the night was the ever popular GBG 2018 listed **Rutland Arms**. As always, there was a good selection of well kept beers here, including two Locales from Bradfield - Farmer's Blonde and Belgian Blue - together with Theakston Best Bitter, Adnams Broadside, Black Sheep Best Bitter and my personal favourite, Castle Rock Harvest Pale. This was our second visit to the Rutland in the last few days (we had a very well attended branch meeting here in January) and, as always, we found it very welcoming, with everyone finding a beer to suit their taste. A great way to finish the evening.

It was great to be able to visit the pubs in the more outlying bits of our patch. We were made to feel welcome in all the pubs, and the total of 26 beers available exceeded by two the sum reached in these pubs when we surveyed them last, which was a pleasant surprise. For those who rarely venture beyond Dronfield town centre or the 'beer hot spots' of Apperknowle and Hundall, I can thoroughly recommend trying the pubs of Holmesfield, Millthorpe and Owl Bar - I'm sure you won't regret making the effort.

Graham Hall

PEELING BACK THE YEARS

GOOD BEER GUIDE: 1976



Economist types have labelled 1976 the UK's happiest year. Remembered for its long hot summer, our quality of life was improved by an affordable cost of living - petrol was 77p a gallon, a loaf 19p and a pint just 32p! 1976 saw the third publication of CAMRA's Good Beer Guide, a 224-page edition providing details of 4,000 pubs and 154 operating breweries, in an era when real ale ("the kind that is brewed from good, honest malt and isn't pushed up to the bar by high pressure gas") was served in fewer than half of Britain's 70,000 pubs. With an original sale price of £1.40, this was CAMRA's most professional effort yet - a marked step on the first two rather homemade efforts.

BREWERIES

South Yorkshire is described as a better-than-average county for real ale and was unsurprisingly

dominated by Stones, Tetley and Wards who having been acquired by Sunderland brewer, Vaux (and Associated Brewers) three years earlier produced not only Sheffield Best Bitter and Mild at their Ecclesall Road HQ, but also Ordinary Bitter, a 'sweeter and darker bitter' with an original gravity (OG) of 1034.3. Real ale was available in 80% of Stones outlets and Wards also demonstrated their commitment by serving it in 75 of their 95 pubs. Conversely, real ale was said to be increasingly difficult to find in Tetley's 2,200 tied houses on both sides of the Pennines.

Elsewhere in the county, the determined fight to save Barnsley Bitter finally came to an end and the last remaining barrels left the town's Oakwell brewery in late March 1976. Production of the famous beer had continued after the company was acquired by John Smiths in 1961 but the writing was the wall when they fell under the ownership of Courage in the early seventies. John Smith's Bitter flooded into the region's pubs after the closure (and the loss of 200 jobs), making the town almost a beer desert following the Tadcaster giant's decision to discontinue real ale in 1974.

PUBS

The preface to the 1976 pub listings explains that the search for good beer in England is likely to take you from one extreme to another: from the heavily populated and industrialised areas of the West Midlands and North West to the more remote and beautiful counties like Suffolk and Wiltshire. Built-up areas were often the best bets for choice and availability whilst rural areas had

an abundance of real ale but were lacking in variety.

Real ale was almost exclusively off-limits in Norfolk and Northamptonshire in 1976 with no real ale available in the thousand or so Watney Mann tied pubs in East Anglia! Keg and tank beer were prevalent in the North East and the entire county of Devon was a poor area for beer with more than half of it being produced by Courage in Plymouth or Whitbread in Tiverton. The best county of choice and availability of real ale was Greater Manchester with Whitbread being the only one of nine breweries (including Oldham Brewery and Pollards of Stockport who both closed in 1982) not producing real ale.

1976 was the first time that pubs from the current Dronfield and District area appeared in the guide. Dronfield's sole entry, the Victoria on Stubley Lane, (still a well-run pub serving good real ale) is described to be 'a corner local that doubles as a sweet shop' and offered Tetley Bitter on hand-pump. In Holmesfield, two of the village's five pubs were included. The Traveller's Rest, birthplace of Sheffield CAMRA in April 1974, served Home Bitter through an electric pump and the Rutland Arms, 'a cosy village pub' offered accommodation as well as Wards Best Bitter.

Just beyond our branch boundary, the Phoenix on High Lane, Ridgeway served Wards Best Bitter and was 'an unusual old coaching inn' and the Devonshire Arms at Middle Handley, a Stones house was simply described as 'an unspoilt country pub'.

Pat Hancock

NEW NATIONAL CHAIRMAN FOR CAMRA



CAMRA will be welcoming a new National Chairman when Colin Valentine will hand over the mantle to Jackie Parker.

After eight years in the role, Colin has announced that he will not be standing for re-election to the National Executive at CAMRA's Members' Weekend, AGM and Conference, which will take place in Coventry in April 2018. He will continue in the Chairman's role until the April meeting.

Currently CAMRA's Vice-Chairman, Jackie was elected by her colleagues at the National Executive meeting on 1 December.

Colin has been a CAMRA member for more than 30 years and served as Director for Scotland and Northern Ireland for six years before being elected to the National Executive, the organisation's board of directors, in 2000. He became Chairman of CAMRA in 2010.

Colin said: "By April we will have concluded the Revitalisation Project, the largest consultation

into and review of CAMRA's purpose we have ever conducted. Hopefully members will vote to approve the National Executive's recommendations, which would be the perfect time for me to step down and let Jackie lead the implementation of the changes.

"It has been an honour and a privilege to represent CAMRA as its Chairman over the last eight years - I hope fellow members feel I have made a positive contribution and I'm delighted Jackie will be taking on the role. I'm confident she's exactly the right choice to lead CAMRA as we seek to take full advantage of the opportunities Revitalisation offers us.

"I'd like to make it clear that while I'll be stepping down as Chairman, I'm certainly not retiring and will be continuing to involve myself in CAMRA campaigns, activities and festivals with the same passion and dedication I devoted to the chairman role."

Jackie has been an active member of the Campaign for Real Ale for 18 years. She has been a member of the National

Executive for seven years, having previously served as the Regional Director for CAMRA's Central Southern region for three years. She is currently CAMRA's National Vice-Chairman and National Director with specific responsibility for Communications.

Jackie said: "I'd like to recognise the immense contribution Colin has made to the Campaign over his entire time as a member - but particularly as the National Chairman. I know he'll still be playing a huge part in our activities, but he'll be missed on the National Executive.

"I'm delighted to have won the support of my fellow directors and the confidence they have shown in choosing me to lead the Campaign for Real Ale. We're at a key point in CAMRA's history as we prepare to ask our members to approve the recommendations we're making as a result of the Revitalisation Project.

"I'm excited about the opportunity for my fellow directors and I to lead CAMRA into the future and ensure that the next important step of the Revitalisation Project - implementation of the recommendations into the Campaign's future positioning and purpose, strategy and activities - goes smoothly.

"My vision for CAMRA is to ensure we remain as relevant to our active volunteers, our members, possible new members and those people visiting pubs and clubs as possible, and we continue to achieve our goals of campaigning for real ale, cider and perry drinkers across the UK."

CAMRA NATIONAL PUB OF THE YEAR



The Cricketers Arms in St Helens, Merseyside had been crowned CAMRA National Pub of the Year for 2017. The annual competition, first held in 1988 helps to highlight quality pubs around the country that are worth seeking out. Each year, local CAMRA branches nominate one pub in their area to be entered and these two hundred or so pubs then go through to the regional competition, which then whittles

down to four pubs that go forward to the national final.

The pubs in the national final are evaluated on the quality of the real ale served, value for money, atmosphere and interior decoration and in the end, the Cricketers triumphed over another north west establishment, Wigan Central in Wigan, Weavers Real Ale House in Kidderminster and the Stanford Arms in Lowestoft.

Just five years ago, before owners Andy and Denise Evans took over, the Cricketers served no real ale and was boarded up for closure. Thanks to their hard work and commitment, the pub soon became a thriving community pub and popular with all age groups. These days the pub offers thirteen local cask ales, around a hundred types of gin and twenty ciders in summer as well as regular entertainment and beer festivals. Plans are already in place to establish a microbrewery on site.

With a bit of planning, I hope to make a visit to the Cricketers in April and report back in a future issue of Peel Ale. The pub can be found on Peter Street, just outside the town (postcode WA10 2EB) and is open from 12 noon every day.

Congratulations to all concerned.

Pat Hancock

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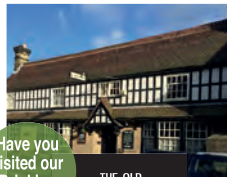
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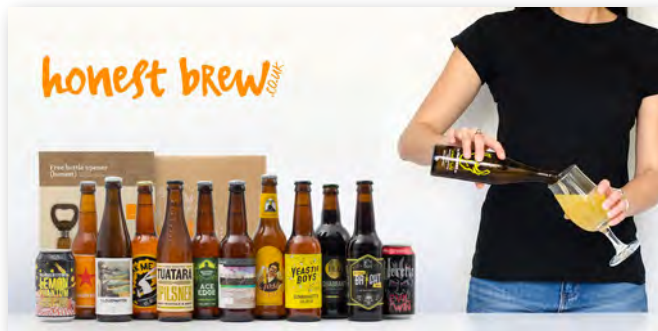
With more and more commerce happening online, it is inevitable that more people are turning to online beer sellers that specialise in selling top rated craft ale such as Beer52, Ales By Mail and Honest Brew. Many of these websites also offer subscription clubs where you can get regular deliveries of some of the many craft beers out there.

This is a growing market, and big multinational beer companies have also taken an interest in this sector. As a result, Beerhawk is now owned by InBev and Beerwulf is now part of the Heineken stable.

BEER52

The advantages of buying beer online are choice and convenience. Online craft beer retailers often have a large selection of the most revered craft ales around. And of course, being online means that the beer is delivered directly to you with just a few clicks of effort.

More beer enthusiasts are turning to online beer sellers in order to acquire the rarest and most highly rated craft beers around. It's worth remembering at this point that



whilst we are very fortunate to have a number of excellent pubs, bars and specialist off licences in Dronfield and surrounding areas making it easy to find excellent beer, not everywhere is so well off. In some places it is probably easier to get a decent IPA online then it is at your local pub!

ALES BY MAIL

There can be downsides to this. Deliveries are entrusted to couriers, often at the cheaper end of the market and there is always a risk of the order being delayed and/or damaged in transit, especially when you consider how fragile glass bottles can be. Of course there is also the whole matter of being out of the house when deliveries are made, which can be an issue for some people.

There is also the social element to beer. Put simply, it is far more enjoyable to drink beer in a pub, enjoying the company of others then it is to drink beer at home. For this reason I myself prefer to head off to a pub or bar if there is a beer out there I really want to try.



However, many craft beer aficionados are resolving this issue by holding bottle share events. This is where a group of beer enthusiasts meet to share the best and most interesting bottled and canned beers they have with others. It appears that the first public bottle share event in the UK may have been started in Norwich by Nate Southwood, author of the "Booze, Beats & Bites" blog. The idea has since spread across the UK and bottle share events are happening in more places, including The Beer Stop in Dronfield. Those of us who have acquired interesting and rare bottled beers now have every reason to bring out our bottles and get socialising.

Thomas Sturgess



WOMEN WANDERING ONCE MORE...



Following an enjoyable day out in York last year, where ladies from Dronfield and District CAMRA explored the excellent beers available in York's characterful pubs, we decided to organise another social event here in Dronfield on Saturday 20th January. Being mindful of the unpredictable weather at this time of year, we decided to start at the **Victoria** and head downwards onto the High Street. What could possibly go wrong? At best we could slip and slide from one pub to another. At worst we could spend the afternoon enjoying each other's company and sampling fine real ales so abundant in Dronfield.

Anyway, the Victoria was a good choice to begin our social and yes, the weather was kind. Suitably attired in our Dronfield CAMRA shirts, we were soon recognised by landlord Chris, who was welcoming and informative regarding his real ales. With no dark beers available for Sue and Ruth, we settled

down to enjoy well-conditioned Drone Valley's Gosforth Gold and Jennings Cumberland Bitter. The friendliness of the Victoria's local customers, the warmth of a large roaring coal fire and good ales could have stopped our Saturday jaunt in its tracks but, reluctantly, we had to move on.

Strolling down High Street and Church Street, we paused at the Peel Monument (after which our branch magazine is named) and made time to admire the many historic buildings Dronfield has to offer, including the old first storey Town Hall, and the restored Old Medieval Hall Barn. We felt that this part of Dronfield has been much improved by recent work, and, even for those not seeking a good pint, well worth a visit.

Our next pub was the **Blue Stoops** on High Street. This lovely old pub, first built in 1570, as indicated in the stonework near the door, has undergone extensive renovation over the last couple of years and now stands proud giving Dronfield a landmark which we have all

loved and cherished over the years. The interior and real ales didn't disappoint either. On the bar were two beers from the True North brewery and two guests, Drone Valley's Gosforth and Azacca Gold from Milestone Brewery. The Blue Stoops is an essential stop for quality beer and a comfortable environment in which to discover more about Dronfield's history.

From the Stoops we hopped, skipped and jumped next door to the **Manor Hotel**. This well-established Dronfield favourite sits well near to the historic buildings listed earlier. As always, a well-kept pint of Abbeydale Moonshine greeted us and a warm welcome from the staff.

Heading down Church Street past the partly twelfth century church, we couldn't resist a quick half in another famous Dronfield pub, the **Green Dragon**. A warm welcome from staff, customers and a couple of furry friends awaited us together with Bradfield Farmer's Blonde and Theakston Best Bitter. In such a comfortable pub, we were tempted to stay a while and sip another well-conditioned beer, but time was against us and we had to say our farewells.

At this point you may wonder how the ladies of Dronfield CAMRA were faring, having visited four pubs in as many hours. Never fear. The drinking process was slowed down considerably by chatter and laughter amongst ourselves and anyone else who wanted to join in. Fresh air and a walk down to Dronfield bottom perked up our merry group, and we

headed to our final destination, the **Dronfield Arms**. This area of Dronfield was once a lively place, with pubs for travellers, tradesmen and mill owners, but it became somewhat cut off from the church and High Street when the railway arrived in 1870.

Whilst we awaited the arrival of our chauffeurs, there was plenty of time to see what real ales were on offer at the Dronfield Arms. Chris, the owner, was there

to greet us and talk about the range of beers from the on-site Hopjacker brewery and other guest beers, all of which were in excellent condition, with Pyrites, Long Con and Pekko much appreciated. Our afternoon was sadly drawing to a conclusion. Ruth, Alison, Helen, Rachel, Sue and I were keenly aware that Dronfield pubs are working hard to produce quality real ales, and that we'd just scratched the

surface by visiting five in the town centre. A repeat social at other venues will become a must for the future with a joint venture with similarly minded ladies from the Wakefield branch planned for later in the year. If you'd like to join us for future events, near and far, details will be available on the Dronfield CAMRA website and in Peel Ale magazine.

Jean Hall and Ruth Hepworth

LATE NIGHT BEERS



Going back about 15 years a big night out on the town in Sheffield generally always involved going to a nightclub as pretty much all the pubs and bars closed at 11pm. It would cost £5-10 to

get in the club (although there were cheaper offers if you went in early to beat the queues) and the choice of drinks was terrible and expensive.

Nightclubs generally shut at around 2am from when there were huge queues in kebab shops and a choice of going on a hunt for an elusive taxi or catching the 2:30am night bus to Bradway.

Fast forward to today, post the licencing reform of 2003 – which is something CAMRA campaigned for – pubs and bars can apply for a licence for

whatever hours suits as long as the council feel it is appropriate for the location and there are many places to get real ale and other craft beers well into the night - on a weekend at least.

The fast food and taxi situation is much improved too, although sadly night buses are no more.

A local spin off is Dronfield, which hasn't had a nightclub in many years, does now have pubs and bars that open as late as 1am if you fancy a night out at the weekend without travelling too far. Here are your options post 11:30pm:

Blue Stoops, High Street (Dronfield) –	open until midnight Sun-Thur and 1:30am Fri/Sat.
Coach and Horses, Sheffield Road (Dronfield) –	open until midnight Fri/Sat.
Dronfield Arms, Chesterfield Road (Dronfield) –	open until 12:30am Fri/Sat.
Green Dragon, Church Street (Dronfield) –	open until 1am Fri/Sat.
Hyde Park Inn, Hill Top (Dronfield) –	open until midnight Fri/Sat.
Jolly Farmer, Pentland Road (Dronfield Woodhouse) –	open until 1am Fri/Sat, midnight Sun-Thur.
Miners Arms, Carr Lane (Dronfield Woodhouse) –	open until 1am Fri/Sat.
Miners Arms, Hundall Lane (Hundall) –	open until midnight daily.
Smiffy's, Chesterfield Road (Dronfield) –	open until midnight Fri/Sat.
Victoria, Stubley Lane (Dronfield) –	open until midnight Mon-Sat.
Yew Tree, Holmley Lane (Coal Aston) –	open until midnight daily.

Visit www.whatpub.com for more information about pubs in the area.

Andrew Cullen

COME ON PEEL THE NOISE

Another opportunity to test your pop music expertise with our regular quiz, *Come on Peel the Noise*, or *Noize as Slade might have it*.

- Which band reached number two in the charts in 1985 with *Love and Pride*?
- Name the female singer whose US number ones include *We Are Never Ever Getting Back Together* and *Shake It Off*?
- What was the name of Elvis Costello's backing band?
- I Won't Let the Sun Go Down on Me*, *Wouldn't It Be Good* and *The Riddle* were eighties hits for which singer?
- Which father and daughter duetted on the song, *Changes*, which reached number one in 2003?
- The Who's legendary 1970 live album was recorded in which northern city?
- Name the 1995 Pulp album that features *Common People*, *Disco 2000* and *Sorted for E's and Wizz*.
- In which year did Peter Gabriel quit as singer of Genesis? 1975, 1979 or 1984?
- Michael Jackson and Paul McCartney had two hits together in the early 80s. Name either.
- What was the name of the Housemartins first album which featured the singles, *Happy Hour* and *Think For a Minute*?
- Complete these titles: *Viva* (Elvis), *Viva* (Spice Girls), *Viva* (Coldplay), *Viva* (Morrissey).
- Name the music hall/variety comedian who recorded *The Bee Song*.
- Sittin' On The Dock of the Bay* was a posthumous American number one for which soul singer in 1968?
- What was the name of BBC1's new Friday night pop show launched in 2017?
- Joe Strummer, Mick Jones, Paul Simonon and Topper Headon were members of which band?
- Which American composer was responsible for the film scores for *Jaws*, *Star Wars*, *Superman* and *E.T*?
- Black Night*, *Smoke On The Water* and *Child in Time* are songs by which leading seventies rock group?
- Name the lead singer of Australian band INXS who died in 1997.
- What are the Christian names of the Bee Gees?
- Which Sheffield based singer first recorded *Is This the Way to Amarillo* in 1971?
- Trooper, a beer produced by Robinson's brewery was inspired by which British heavy metal band?
- Which song was played by Status Quo to open up Live Aid?
- Puff Daddy and Faith Evans 1997 chart topper, *I'll Be Missing You* is based upon which 1983 song by The Police?
- Which singer/actress was married to both Jim Kerr of Simple Minds and Liam Gallagher of Oasis?
- Under what name did Timmy Mallett record *Itsy Bitsy Teeny Weeny Yellow Polka Dot Bikini* in 1985?

ANSWERS: 1. King 2. Taylor Swift 3. The Attractions 4. Nik Kershaw 5. Ozzy and Kelly Osbourne 6. Leeds 7. Different Class 8. 1975 9. The Girl is Mine or Say Say, Say 10. London 0. Hull 11. Las Vegas, Forever, La Vida & Hate 12. Arthur Askey 13. Otis Redding 14. Sounds Like Friday Night 15. The Clash 16. John Williams 17. Deep Purple 18. Michael Hurndence 19. Barry. Robin and Maurice 20. Tony Christie 21. Iron Maiden 22. Rockin' All Over the World 23. Every Breath You Take 24. Patsy Kensit 25. Bombalurina

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