

# PEEL ALE

Dronfield & District CAMRA

Issue No.8 : Summer/Autumn 2018



## FROM STEEL TOWN



## TO BEER TOWN



[www.dronfieldcamra.org.uk](http://www.dronfieldcamra.org.uk)



CAMPAIGN  
FOR  
REAL ALE

#Itsallaboutthebeer

# NEPTUNE

## BEER EMPORIUM



### A TRULY INDEPENDENT PUB...

We pride ourselves in supporting our local micro breweries. There are always 8 hand pulls on the bar & a fine selection of premium Gins & Rums

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### OPEN MIC...

Every Sunday From 5pm  
A range of hosts each week welcome musicians & singers to the stage...  
Everyone invited! Check out Face book or call the pub for details

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### REGULAR & MID WEEK LIVE MUSIC...

from 8.30pm  
Fantastic local live bands...Check out Face book or call the pub for details

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### OPENING HOURS...

Mon 4 - 10   Tue 4 - 11   Wed 4 - 11   Thu 4 - 11  
Fri 4 - 11   Sat 12 - 11   Sun 3 - 10

# FROM THE EDITOR



The announcement in April that CAMRA members had narrowly voted against deciding to widen the organisation's remit to be the voice of all beer, cider and perry drinkers certainly generated a powerful reaction from both sides of the debate. From my point of view, the result to retain the status quo was not unexpected given the poor reputation that beer served in keg and can-form has had for the vast majority of CAMRA's history.

In the event, the resolution fell just 3% short of the required 75% although CAMRA has agreed to play a leading role in the provision of information, education, and training to all those with an interest

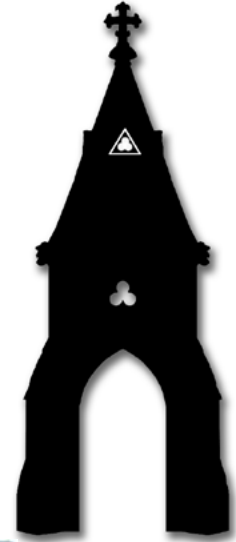
in beer, cider, and perry of any type. In the period immediately after the result, many beer drinkers on both sides of the fence took to their keyboards to declare their delight and dismay.

For the time being at least, CAMRA will continue to campaign for cask conditioned beer and equally importantly for me, strive to protect the nation's pubs. I'll certainly continue to give my full support. I expect over the next year, the vast majority of the beer I drink will be cask, but I look forward to trying some of the non-cask products I've discovered in places such as the Old Workshop in Sheffield and Dronfield's own, Beer Stop.

In our own branch area, high quality cask conditioned beers and the occasional quality keg beer are still widely available, as evidenced in the recent branch pub survey despite the loss of a few key venues in the last year. A report of our findings can be found elsewhere in this issue of Peel Ale.

I'm sure like me, you'll find the opportunity to visit some of the great pubs and clubs in the Dronfield area in the months to come.

*Pat Hancock - Editor*



facebook.com/groups/DronfieldCamra



@DronfieldCAMRA

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

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

## BRANCH CONTACTS

**Chairman: Nick Wheat**

chairman@dronfieldcamra.org.uk

**Secretary: Graham Hall**

secretary@dronfieldcamra.org.uk

**Membership: Ruth Hepworth**

membership@dronfieldcamra.org.uk

**Peel Ale Editor: Pat Hancock**

peelale@dronfieldcamra.org.uk

**Treasurer: Roger Stow**

treasurer@dronfieldcamra.org.uk

**Press & Publicity: Tom Sturgess**

publicity@dronfieldcamra.org.uk

**Socials: Graham Hall**

socials@dronfieldcamra.org.uk

**Pubs Officer: Roger Hepworth**

pubs@dronfieldcamra.org.uk

**Webmaster: Jasmine Bovill**

webmaster@dronfieldcamra.org.uk

## 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](mailto: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.

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

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

Please contact us to discuss any artwork advice.

[artwork@dronfieldcamra.org.uk](mailto:artwork@dronfieldcamra.org.uk)

## ISSUE 9 COPY DEADLINE

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

# PUB & CLUB NEWS



The **Peacock** at Owler Bar has been offering three beers from Sheffield Brewery alongside Greene King IPA. On a recent visit, the beers available were Seven Hills, Blanco Blonde and their spring seasonal IPA, Get Thi'sen Outdoorerz.

Just outside our patch, **Lees Hall Golf Club** hosted their annual beer festival over the Bank Holiday weekend in late May. A good range of locally brewed real ales were on offer to sample in the comfortable lounge or from the outside bar overlooking the green (pictured above). Alongside real cider from Weston's were beers from Sheffield Brewery, Abbeydale, Bradfield and Stancill.

A seasonal beer from Bradfield brewery has been available at the **Rutland Arms** in Holmesfield including WimBulldon, a fruity 4.5% pale beer and a specially produced 4.2% World Cup Ale.



The **Talbot Arms** at Dronfield Woodhouse opened again just in time for the 3 Valleys festival. It now seems to have a more permanent manager and three real ales were available on a visit in July.

The **Thai at the Travellers** in Holmesfield served its last meals at the end of April. Its place in history will forever be secured as the birthplace of Sheffield CAMRA when the Travellers Rest - a former Home Ales pub - hosted its first meeting in April 1974. Possibly unique for the wider area in that it was believed to be the only ethnic restaurant that offered real ale until a couple of years ago, we understand that the site has been sold to a large property development company, and like the former Horns Inn opposite and Hearts of Oak in nearby Dronfield Woodhouse, may now go the same way as a housing development. The photograph below dates from 1972 and shows the Travellers Rest and Horns Inn opposite.

The **Brook at Troway** which re-opened earlier this year, has sadly closed once again.

The **Miners Arms** at Hundall now has access to Unstone Community Centre on Crow Lane, Unstone. A new bar is being refitted at the 150-capacity venue with real ales available. The centre can be hired out for parties,



presentation nights or any large event. Contact the Miners for more details.

Both the **Dronfield Arms** and **Coach & Horses** in Dronfield have discontinued their loyalty card schemes. Existing cards were being honoured for a limited time but no new cards will be issued.

Things continue to move forward at the **Beer Stop** with new breweries being stocked all the time and the quality and range of beers continuing to give fans of all styles something to get stuck into. An extra fridge has been put in place which now means that of the range of over 350 beers, more than 200 are now kept chilled at all

times meaning better storage for bottles and cans and more cold beer to drink.

The Beer Stop continue to work closely with new and established breweries from the UK and overseas and more events are being schedule with at least one per month. An Oktoberfest day is in the pipeline and will feature a range of top German beers (full details and dates will be updated on their Facebook and Instagram pages). From September, opening times will be extended to 9:30pm on Fridays and Saturdays to 9:30pm and to 12-4pm on Sundays.

The July Dronfield CAMRA Branch meeting took place at the Beer Stop (pictured).

At the time of going to press, the **Butchers Arms** at Marsh Lane has closed and an application was submitted in early July to convert the **Barrack** at Apperknowle into a single dwelling house.



## 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**



# NEW

## THE DRONE VALLEY TAP

pop up

### PUB DATES

- 19th, 20th & 21st APRIL @ The Brewery  
BREWERY SOCIAL
- 1st - 7th MAY @ Donfield Barn  
DRONE VALLEY ARTS FESTIVAL
- 5th - 23rd MAY @ THE PIONEER CLUB  
WEEKEND COLOSSEUM MUSIC
- 2nd JUNE @ The Brewery  
OFFICIAL 3 VALLEY FESTIVAL VENUE  
GUEST BREWERIES, LIVE MUSIC AND FOOD VENDORS

# ARTWORK

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

Further event information will be announced via our social media sites

# REQUIRED

## Profits to Good Causes



# BREWERY NEWS



Three Valleys was a great success and thanks go out to all that helped. A healthy profit was made on the day despite the costs of fencing off the River Drone.



The brewery staged pop-up pub openings at the Dronfield Arts Festival, Dronfield Gala, the Beer Stop and Dronfest among other locations. Brewery open days will occur during the rest of the Summer and early Autumn. Carr Lane Black Label, a 6.2% black IPA is DVB's first keg beer



and is also available in cask. Candleriggs 1909 5.8% a strong mild, was ordered for CAMRA Great British Beer Festival in August at Olympia London.

New departures for the brewery in development, are more craft keg versions of existing beers including Goodnight Vienna, contracting out the popular bottle lines and perhaps getting their beers into cans.

Further information at :

[facebook.com/dronevalleybrewery/](https://facebook.com/dronevalleybrewery/)

*Collyfobble*  
BREWERY

Collyfobble Brewery in Barlow have brought on board Bob Phaff as Head Brewer. After setting up breweries and brewing beers in America, Scotland and Sheffield over the last ten years, Bob has joined Collyfobble to continue to grow the 4bbl brewery.

Collyfobble's core range has increased to five beers with the addition of their strongest beer to date, IPA-UP, a 5.2% IPA brewed with Amarillo, Centennial, Chinook & Citra

Hops. Also a Summer long series of pale ales has been introduced, Flittin Hop is a 4.3% pale ale which is brewed with an ever-changing selection of hops (version 1 – Citra & Amarillo, version 2 – Mosaic, version 3 – Nelson Sauvin.

Collyfobble celebrated their first birthday on Saturday 28th July with an open brewery day from 2pm.

Brewery tours and tastings each weekend for parties of over four people are available.

Please contact Bob for more info. Email:

[ayeup@collyfobblebrewery.com](mailto:ayeup@collyfobblebrewery.com)



# WHAT IS LOCALE?



following pubs and clubs have joined the scheme – why not pop in and see what's on the bar? Look for the LocAle logo!

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

Angel Inn - Holmesfield  
 Barrack - Apperknowle  
 Beer Stop - Dronfield (bottled real ale only)  
 Coach & Horses - Dronfield  
 Collyfobble Brewery Tap - Barlow  
 Cross Daggers - Coal Aston  
 Dronfield Arms - Dronfield  
 George & Dragon - Holmesfield  
 Green Dragon - Dronfield  
 Hare & Hounds - Barlow  
 Horse & Jockey - Unstone  
 Hyde Park - Hill Top  
 Jolly Farmer - Dronfield Woodhouse  
 Manor House - Dronfield  
 Miners Arms - Hundall  
 Peacock - Barlow  
 Peacock - Owl Bar  
 Pioneer Club - Dronfield  
 Royal Oak - Coal Aston  
 Royal Oak - Millthorpe  
 Rutland Arms - Holmesfield  
 Ticked Trout - Barlow  
 Traveller's Rest - Apperknowle  
 Victoria - Dronfield

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

## BRANCH DIARY

### BRANCH MEETINGS:

**Wed. 15th August:** Barrack, Apperknowle.

**Wed. 12th September:** Hare & Hounds, Barlow.

**Wed. 10th October:** Hilltop Club, Dronfield.

**Wed. 14th November:** Horse & Jockey, Unstone.

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 October 2018.

### BRANCH SOCIALS:

**Saturday 8th September:** Saltaire Brewery Beer Festival. Our annual visit to this fantastic event in a historical setting with a visit to pubs around Shipley and Leeds railway stations afterwards. Meet at Dronfield station in time for 11.02 train.

**Saturday 6th October:** Dronfield CAMRA Branch ladies social visiting interesting pubs. Venue TBC.

**Wednesday 10th October:** Sheffield Steel City Beer Festival at Kelham Island Museum.

Contact any Branch member for further information or email [socials@dronfieldcamra.org.uk](mailto:socials@dronfieldcamra.org.uk).

# PUB FEATURE

## GREEN DRAGON - DRONFIELD



Situated on Church Street in the heart of Dronfield, the Green Dragon is one of the area's best known pubs and certainly one of its oldest. The pub's origins date back to the fourteenth century and in medieval times it was used by monks from the nearby church and priests from Beauchief Abbey. The pub is said to have become an alehouse in 1547 and more recently was owned by both John Smiths and Stones before being acquired by Enterprise Inns in 1998.

As you enter the pub, you'll find the characterful main bar which houses a large stone fireplace on your left with a comfortable second room to the right. An attractive function room, which hosted Dronfield and District CAMRA's inaugural meeting can be reached up a short flight of stairs and is available for hire. On the bar, Abbeydale Moonshine, Bradfield Farmers Blonde and Theakston Best Bitter are permanently available alongside a changing guest which on my

latest visit was Thornbridge Jaipur. Landlady Veronica Tomlinson returned to the pub for a second spell five years ago and ensures that the Dragon makes the most of its central location. The pub is always popular, particularly at weekends with entertainment high on the agenda. Live music takes place in the main bar every Saturday evening from 9:15pm and on Sunday, there's an acoustic jam session and a music quiz hosted by Russ Dennett. A general knowledge quiz is held on Mondays and Thursday from

9:30pm and on Fridays, a DJ plays music from the eighties. Once again in 2018, the pub participated in the Three Valleys Festival and on Sunday 26th August, the pub's annual Party in the Car Park will take place.

The pub offers wine deals on Wednesdays and Fridays and all beers are available at £3 a pint between 3-7pm every day.

Opening times are 3-11pm (Mon-Thurs), 3pm-1am (Fri), 12noon-1am (Sat) and 12noon-11pm (Sun)  
*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

# A PUB POTTER DRONFIELD LADIES OFF THE PISTE

30th June saw our third Pub Potter, for women led by Dronfield and District CAMRA ladies with friends. Another enjoyable wander and chatter as we got to know one another. This time we visited pubs in Troway and Coal Aston.

In January we had toured those in Dronfield High Street and last year made a train trip to York. We did not all know the pubs but we each knew which real ales we preferred and found them all to be well kept. However we would have liked to have had a dark beer, stout or porter available in each pub too.

Our plan was to meet at 2pm in the Brook in Troway but found it was still closed so we walked down the country lane to the **Gate Inn** where we were greeted by a friendly landlord and his customers in rustic surroundings. Next we welcomed woodland shade followed by open views of fields across the Moss Valley where sickle-making had made use of water power and had formed pathways for communication with Sheffield, Eckington and Mosborough.



Arriving in Coal Aston just before 3.30pm, it was pleasing that the **Royal Oak** (known as The Pond because of its historical position in the village) remained open for us and made us comfortable despite its usual Saturday afternoon closing time.

We then moved on to the **Chequers** on Green Lane. This large well-known pub specialises in food but the staff were not too busy to chat with some of us about the techniques of serving Guinness. We noted The Yew Tree on Holmley Lane but having loitered it was now time to visit the small village local, the **Cross Daggers**. After another warm welcome we were also offered cake which remained from their afternoon Bake Off competition.

Finally some of us went to the much improved **Pioneer Club** on Stonelow Road and at last obtained dark ale - Coal Aston Porter from the local Drone Valley brewery.

Whilst we were busy socialising, some of our male members were conducting the annual survey of all the ales on the bars throughout our branch area on this particular weekend. Thus all our drinks were listed and pumps photographed for the collective article in Peel Ale.

Perhaps more women will join us when we next potter about on the other side of Dronfield, or further afield (Derby or Nottingham - maybe October 6th?) Look out for this on our website or in Peel Ale magazine.

*Ruth Hepworth, Jean Hall and Sue Stow*

## CAMRA DEFINITION OF "BARREL-AGED BEERS"

*CAMRA recognises that storing beers in wooden casks for a period of up to two years has considerable historical precedent, can have a positive effect on the characteristics of some beers, and that skilful brewers may choose to use this technique when conditioning a beer or preparing it for sale.*

CAMRA believes that:

- In order to give the consumer the most accurate information the term 'Barrel-Aged' should be confined to those beers that have been stored in a wooden cask for a minimum of six months.
- Where the name of the wood is stated in the claim then the container must be primarily constructed of this type of wood.

- In cases where the beer has been in contact with wood for less than six months the use of the term 'aged' is inappropriate.
- Where the effect is imitated by the introduction of wood chips or some similar means and the storage period six months or more these beers may reasonably be described as 'Wood-Aged'.

# MAJORCAN MAGIC

## CRAFT BEER DRINKING IN PALMA

When you think of a package tour to Majorca, the stereotypical image is one of high rise Magaluf hotels and faux 'English' pubs and bars of dubious standards and national brand beers. "Two rashers, two sausages, two eggs, two pints: two Euros". You get the gist. In other words, the sort of establishment that the discerning drinker wouldn't dream of setting foot in when at home, so why put up with this when you're abroad?

It was to avoid this stereotype that led us to stay in El Arenal. It was a resort predominantly frequented by German and Dutch tourists and it was within easy reach of the island's capital - Palma - by bus. Plus we got a 'free' upgrade to all inclusive!

We were anticipating the added bonus of the resort boasting a craft beer bar just down the road from our hotel but this gen turned out to be out of date.

Once the novelty of the all inclusive hotel bar's nondescript fizzy lager - Mahou - served in coffee cups wore out at the 10pm cut off, it was time to explore the resort.



This is where we found the major difference to British bars in foreign holiday resorts - vast 'superpubs' such as Bierkönig and larger outdoor bars such as Bamboleo-Biergarten serving quality - if mainstream - German lagers but with delicious *Hefeweißbier* (bottle conditioned wheat beer) regularly available in bottles - Paulaner and Maisel's Weisse being particularly popular and enticing after a night on the pilsners! The main street in the heart of the resort - *Carrer del Pare Bartomeu Salvà* - is full of such bars.

It just so happened that our stay coincided with an Oktoberfest at the Megapark Komplex (pictured above). This was an amazing experience. Entry to the

fake hacienda style building by the main beach revealed a huge Munich style beer hall on two floors with scores of full length bench seats, live bands and a level of good natured drunken revelry I'd never encountered before. Whatever people think of German tourists - they certainly know how to party!

It was saddening to think that had this been a similar event at an English resort it would probably have ended in a drunken riot.

But enough of this Teutonic high jinks, time to explore the capital - Palma de Mallorca!

The 'must visit' craft beer bar in Palma is probably **Lórien** in the middle of the old town on Carrer de les Caputxines. Somewhat tricky to find without smartphone maps, the bar is well worth seeking out.

Upon entry we were greeted with a modest sized but impressive looking bar (pictured left) featuring 5 taps and an extensive selection of bottled/canned beers on the blackboard. The obligatory hipster bearded barman served us several different beers, my favourite being the Montserrat Stout at a warming 8.5%ABV.





The bar owner was interested in the copy of Peel Ale that we offered him and added it to his extensive collection of other CAMRA magazines that had been donated.

Our next port of call was Beer Oasis, aka **Guirigall** on Calle Brosse. This was just 5 minutes walk away (if you know where you are going!) and up some steps behind a very unassuming looking door. This is a much smaller affair than Lórien with just a couple of taps available but did offer a reasonable choice of bottles but in a far less salubrious surrounding.

After a longer walk we came across a cluster of 3 bars, my favourite of which was also my favourite bar in Palma, **Cervecería Tramuntana** on

Calle Caro (pictured above). Whilst Lórien was the most aesthetically pleasing bar with a nice traditional 'look and feel' about it, I found the atmosphere just a little on the dull side whereas Tramuntana was far more vibrant with its big screen TV tap menus and a great general vibe. The purist may not have thought the same but we were on holiday!

Whilst the beer range was comparatively international, there were some Spanish beers available and it was here that I drank my favourite beer of the holiday - *Basqueland IPA*. It was a bar that we returned to!

Just around the corner was an up and coming craft beer bar chain called **Beer Shooter** on Carre de Pou offering 4 taps of mainly Spanish craft beer plus many bottles and cans including internationally brewed craft stalwarts such as BrewDog. This was probably *the* place for those seeking out Spanish brewed craft beer as they offered an extensive range of bottled and canned beer. The franchise manager was clearly a beer enthusiast and was very keen to offer samples of all the draught beers on offer.

It should be noted that local craft beer enthusiasts have little regard for the only large scale 'craft brewery' on Majorca - Forestera.

The last bar of the three was **Atomic Garden** on Carrer de Borguny but was not particularly exciting and just offered mainstream craft brands. It was more of a rock music bar but there was nothing doing when we visited and was very quiet. Maybe it would be buzzing with a live band on!

After a couple of nights around Palma we retired to the small bar opposite our hotel for a nightcap...

*"Zwei weißbier vom faß bitte!"*

Nick Wheat



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**CONTACT US**

**PEAK ALES**

THE BARN BREWERY, CHATSWORTH, BAKEWELL, DERBYSHIRE, DE45 1EX.

T. 01246 583737 E. INFO@PEAKALES.CO.UK

[WWW.PEAKALES.CO.UK](http://WWW.PEAKALES.CO.UK)



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PROUD MEMBERS OF THE DERBYSHIRE BREWERS' COLLECTIVE & THE SOCIETY OF INDEPENDENT BREWERS

# CIDER PUB OF THE YEAR 2018

## TRAVELLER'S REST - APPERKNOWLE



*Susan Gibbins and ??? ??? ? are pictured after being presented the award by Dronfield CAMRA's Nick Wheat*

The Traveller's Rest in Apperknowle has been voted Dronfield and District CAMRA's Cider Pub of The Year by members of the branch.

The Traveller's commitment to real cider has been evident for a number of years and this has been recognised by their retaining the award won last year. There are always seven real ciders available from the pub's custom built cider station, located behind the bar.

On presentation night, these included offerings from Lilleys, Westons, Broadoak, Celtic Marches and Gwynt Y Ddraig, varying in strength from a modest 4.0% up to a more challenging 7.5%! There was a good mix of traditional 'apple-only' ciders and more unusual flavours, with Lilley's offering both mango and rhubarb.

As well as cider, the pub serves an excellent selection of varied and well-kept cask and keg ales, a fine range of pork pies and cheese platters and some excellent hot pies. We visited on a Wednesday, when the Trav's has a special bistro menu which looked extremely tempting and appetising, an impression confirmed by several members who'd previously sampled it.

The Monday night live jazz sessions are well worth a visit if your musical tastes lie in that area. The number of pubs in our area serving real cider is gradually increasing and for the Traveller's to continue to win this award does them great credit. Congratulations to all involved!

*Graham Hall*





# "BACKING BRITISH PUBS" CAMPAIGN

## LEE ROWLEY MP EXPLAINS HIS POSITION

In May, CAMRA members were asked to contact their local MPs as part of a campaign to "give pubs a chance", calling for the government to provide a support package for the Great British pub.

It was argued that pubs are the cornerstone of our communities, offering a safe and social space for people to meet, providing 900,000 jobs across the UK and contributed £23billion to the UK economy.

However despite their great value, 18 pubs a week are forced to close their doors for good to the detriment of communities and the local economy they once served.

MPs were invited to show support for the campaign by adding their name to an Early Day Motion (EDM 1233).

Our local MP for North East Derbyshire, Lee Rowley, explained that when he was first elected he made a decision not to sign any Early Day Motions at all, irrespective of the merit or otherwise of what they were saying.

Lee explained "EDMs simply don't work; they have minimal impact on the legislative process, a relatively high cost associated with them and, along with around 200 other MPs, I don't sign them. I'm on record that EDMs should be abolished because they don't work and, as a result, I don't sign any."

Despite not signing the EDM, Lee explained that he was keen to help and support pubs where able.

He had invited the Minister for Small Businesses, Andrew Griffiths MP, to Eckington to meet with local business owners - including a number of pub landlords from across the constituency - to talk about the industry and, in particular, how business rates continue to affect some pubs in our area.

Lee continued; *"I completely agree that pubs play a crucial role in the social and economic life of our nation and North East Derbyshire and it is important that we protect them where we can in the future. I have been pleased to see the re-opening of some of the pubs that closed in our area in recent years – the Brook at Troway and the Fox & Hounds in Marsh Lane are two.*

*Since my election last year, I've also tried to visit a number of pubs so I can understand the challenges and opportunities they have. Visits have included the Phoenix at Ridgeway, the Tupton Tap on Derby Road and the Rutland Arms in Holmesfield. I am also hoping to undertake a pub tour over the Summer to meet residents and, at the same time, to discuss how things are going with local landlords.*

*The Government has already done much to support pubs in recent years, as I am sure you will be aware through CAMRA:*

- *The Asset of Community Value scheme which allows communities to try to save any pub which is in danger of being closed or converted to another use.*



*The 'More than a Pub: The Community Business Support Programme' campaign which supports local communities who want to own their local pub,*

- *The 'Pub is the Hub' initiative to help landlords diversify and provide essential services, such as village shops and post offices, in order to improve the sustainability of their pub,*
- *The Chancellor's announcement in the Autumn Budget 2017 a freeze on all alcohol duties for 2018,*
- *The Spring Budget 2017 providing a £1,000 discount on business rates bills in 2017 for pubs with a rateable value of less than £100,000 - 90 per cent of pubs in England. This has now been extended in the Autumn Budget for a further year through to March 2019."*

Dronfield & District CAMRA thanks Lee for taking the time to explain his stance on this important issue and are encouraged by his support.

# EXE RATED

## A TOUR OF THE PUBS AROUND EXETER

Over the course of the May Day bank holiday, I spent a couple of nights in Exeter. Uncharted territory for me but surely some good beer to be had.

On Saturday evening, I took a ten minute stroll into the city centre and called at the **Beer Cellar**, a rather loud micro-pub on the corner of Cathedral Square which in a previous incarnation had been a Chinese noodle bar. Six cask ales were available alongside a selection of craft beers. After initially ordering a sub-3% Cloudwater keg offering, I quickly swerved towards the locally brewed 4.5% Hanlon's Brewer's Blend having been advised that the weaker beer retailed at over six pounds!



Next up was the **Fat Pig**, a backstreet Victorian pub with a contemporary feel which not too long ago was the Coachmakers Arms. As well as offering a small locally sourced menu, the pub also houses its own distillery and an on-site brewery. Just three beers here and the clear choice was Fat Pig's own Little Big Man, a pale ale weighing in at 4.8%.

Foregoing the GBG-listed Hour Glass Inn and George's Meeting House, I made next for the **Iron Bridge**, a smart, split-level pub located next to a bridge of the same name which re-opened in



2017 having been closed for a number of years. I was impressed with the selection here with two beers from up north, Marble Pint and the excellent Thornbridge Crackendale among the half a dozen available. My choice, and best pint of the evening was Megs Bomb from Arbor Ales.

Saturday evening ended as it began in a micro-pub. **Pursuit of Hoppiness** has been open around eighteen months and is perhaps the country's only pub that was formerly an English Language School. From the six real ales and four craft kegs, I chose Cydonia from Vibrant Forest (a new one on me) who brew near Lymington in the New Forest. During my time here, I got chatting to a group

of recently arrived overseas university students about among other things Sheffield FC, Sean Bean and the Hound of the Baskervilles!

Sunday began with a drive through picturesque Exmoor in glorious sunshine en route to Holnicote point-to-point. I was keen to call at the **Royal Oak** (pictured above) in the remote village of Luxborough, which we had stayed at on our honeymoon some fourteen years ago. On arrival, I found the inn to be quite unchanged and enjoyed a refreshing outdoor pint of Potholer from Cheddar Ales.

On my return to Exeter, I visited nearby Topsham and a pub I'd wanted to visit for some years, the **Bridge Inn** (pictured below),





a nine hundred year old inn of real historical importance which stands on Bridge Hill right next to the River Clyst. Not only was this Grade II listed pub

mentioned as a dwelling in the Domesday Book, it has traded as a pub since 1797 and been run by the same family for six generations. Whilst here, I was



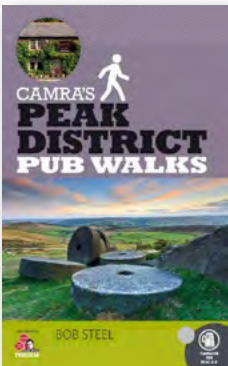
treated to a tour of the pub by landlady, Caroline Cheffers-Heard and told of the time in 1998 when the Queen made an official visit over an outstanding pint of 121, a celebratory brew from Branscombe brewery to mark the family's long time association with the pub. Beer is served from an outside hatch and the pub's interior has to be seen to be believed - see picture above of the function room and the serving room below. Hugely recommended.



My enjoyable visit ended at the **Great Western Hotel** close to St David's Station, a traditional railway hotel with a fine array of beers and a 10% CAMRA discount to boot. The two beers I tried here were GTA, a honey beer from Skinner's and the citrusy Avocet from the Exeter Brewery just up the street. The last named was particularly well served and a good way to end to end my short break in Exeter.

*Pat Hancock*

## CAMRA'S PEAK DISTRICT PUB WALKS



CAMRA recently launched the third edition of Peak District Pub Walks, by Bob Steel.

A pocket-sized travellers' guide to some of the best walking and best pubs in the Peak District, this book explores some of the region's fascinating industrial heritage and has useful information about local transport and accommodation.

Completely updated to reflect changes to the Peak District pub

and beer scene since the last edition, it includes new or altered routes and many new pubs. Easy-to-use ordnance survey maps and concise route information make it the perfect guide for the casual walk as well as the more serious hiker.

The guide retails for £12.99 but can be purchased by CAMRA members through the website for just £7.99 (£9.99 for non-CAMRA members).

[shop.camra.org.uk/books.html](http://shop.camra.org.uk/books.html)

# CIDER HOUSE RULES

## TWO CLASSIC CIDER HOUSES



Earlier this year, I was afforded the opportunity to visit two of the country's very best cider houses. Only a handful of cider-only establishments now remain due to changing drinking habits and alterations to the way that cider was taxed in the 1970s. Thankfully drinkers can still enjoy quality cider and perry, including in our own patch in places such as the Travellers Rest, Miners Arms and Jolly Farmer.

Kicking off CAMRA's cider month a day early, we made a long awaited first trip to the **Monkey House**, a charming black and white timbered, thatched farmhouse in the Worcestershire village of Defford, south of Pershore and quite close to the M5. The pub is said to have gained its name when one drunken regular arrived home covered in scratches after falling into a hedge and later claimed that he had been attacked by an escaped monkey. Sounds plausible to me!

I'd read many reviews describing the Monkey House as being a real throwback to times gone by and championing the quality of their cider and had vowed to make a visit some years ago.

There's no actual bar at the Monkey House. Cider is served from a stable door hatch in the wall and on warm days customers are expected

to sit or stand in the attractive front garden. Almost reassuringly, real ale is off-limits at the Monkey House as cider and perry are very much the focus. Drinks are marked on a small chalkboard just inside the hatch and included a dry, medium and sweet cider, all produced for the pub by Weston's and a perry too. The dry cider I sampled was crystal clear and extremely refreshing. Due to the overcast weather, we made for the old bake house or 'Tool Shed', a rather basic, stone-build outbuilding that stands next to its thatched neighbour which was full of welcoming locals, all discussing the issues of the day and drinking from traditional pottery mugs. We were invited to tuck in to a selection of snacks, (cheese, crackers, bread, pate and pickles) which were laid out on a wooden table.

The Monkey House is truly a pub like no other, although if you're planning a trip, do check the opening times beforehand.

A few weeks later, whilst down in Devon, I made a detour to **Ye Olde Cider Bar** in Newton Abbot, a real cider drinker's heaven and a deserving recipient of CAMRA's Cider Pub of the Year in 2011 and 2017. Although not visually inviting from the outside, this town centre pub has plenty of character inside with several distinct drinking areas and walls adorned with pictures of the pub and its patrons from over the years. Upon entering, I was immediately struck by the large bar which is made out of old barrels from behind which a huge selection of fruit wines and ciders/perries in draught, keg and bottle form are served.

Prices at the Cider Bar are more than reasonable with even some of the more explosive ciders like the 8% Wiscombe Suicider on offer at just £3.40. Settling down with a hot pasty on the hard wooden seats in the large stone-floor bar, I enjoyed glasses of two very different ciders, the 6.0% Sam's Dry from Devon's Winkleigh Cider and the easy drinking pink-coloured Rhubarb Cider from another leading Devon cider maker, Norcott's.

Two absolutely first class pubs to seek out.

*Pat Hancock*



# DRONFIELD AREA PUB SURVEY 2018



Over the course of the last weekend in June, members of Dronfield and District CAMRA made visits to all of the pubs and clubs in our area to conduct the second annual branch beer survey. 35 locations were called at in total in Dronfield and the surrounding areas of Dronfield Woodhouse, Holmesfield, Millthorpe, Barlow, Owlter Bar, Coal Aston, Unstone, Apperknowle and Hundall.

As in the first year, the objective was to record the variety and number of beers available in each pub. The range of cask ales available continues to be impressive and will be the envy of many areas across the country, although the number of individual beers on offer fell from 90 to 81. This year's total of different hand-pulled beers was also down from 125 last year. Both of the above statistics be attributed to the fact that four more venues were open last year. The closure of the Three Tuns, which last year served more single beers than any other would also be another significant factor behind this statistic.

Dronfield's own Drone Valley Brewery for whom the Three Tuns acted an unofficial brewery tap had three separate beers available and these were available in two venues, the Miners Arms at Hundall and the Pioneer Club at the time of the

survey. Of course, DVB products continue to be widely available beyond the branch area and at regular pop-up events. Another local brewery, Collyfobble's four beers were available in two Barlow pubs, the Peacock and Tickled Trout whilst Three Valleys IPA, the sole Barlow Brewery beer was seen in the other village pub, the Hare and Hounds.

Hopjacker beers, brewed downstairs at the Dronfield Arms could be naturally be found at that venue whilst their Grifter was spotted at the Barrack in Apperknowle. The aforementioned Dronfield Arms had the greatest selection of real ales on the day, with five Hopjacker beers lining up alongside Moonshine, Landlord and Exit 33 Oak Stout.

Elsewhere, well-known brands such as Greene King IPA and Black Sheep Bitter feature alongside beers from Sheffield area breweries such as Bradfield, Stancill and Abbeydale. For the second year, the most available single brew was Bradfield Farmers Blonde which was seen in nine venues, one more than Timothy Taylor Landlord with eight. Keeping the status quo, Abbeydale Moonshine was third with six.

The strongest beer encountered was once again at the Miners Arms at Hundall. This year

the honour went to Nutty Ambassador, a 6.0% hazelnut milk stout from Sheffield's Little Critters brewery. Aside from real ale, it was encouraging to see handful of pubs retaining their commitment to real cider and on the keg front, Brewdog Punk IPA and beers from Cork's Franciscan Well brewery were sighted as well as the two ever changing keg options at the Beer Stop on Callywhite Lane.

Once again, the survey serves to highlight that the Dronfield area is a good place to find a wide variety of beers from a number of different breweries. Thanks must go to everyone who helped with the survey.

Here's a summary of 2018's figures.

- Number of real ale hand-pumps in operation - 118
- Number of different unique beers to choose from – 81
- Most commonly sighted beer – Bradfield Farmer's Blonde (9)
- Most number of hand-pulled beers from one brewery - Bradfield (11)
- Number of beers brewed in branch area – 16
- Strongest beer – Little Critters Ambassador (6.0%)
- Most beers at one venue – Dronfield Arms (7)

*Pat Hancock*

# A WEE SWALLY DRINKING IN EDINBURGH'S BEST PUBS



It's fair to say that I was somewhat unprepared for my first visit to Edinburgh back in 1993. My debut pint in a Scottish pub was an underwhelming experience. On the night of the Eubank v Benn re-match at Old Trafford, we sought salvage from the rain in a downmarket Old Town boozier called the Castle Arms after taking in the Meadowbank Thistle v Queen of the South match (nil-nil since you asked) with little knowledge of Scottish beer and oblivious to the schilling system that denoted its strength north of the border. We later found our way to a few better pubs but returned home without visiting any of the Scottish capital's magnificent pubs.

Fast forward to May 2018. Over the course of four days, I revisited a few old favourites and discovered some new ones along the way. We arrived on Monday in baking sunshine and staying local to our accommodation, ventured out onto Princes Street and Rose Street. After no time at all, liquid refreshment was needed so we made a beeline for the **Standing Order** (pictured top), one of two Wetherspoon outlets on George

Street. As the name suggests, the building was a bank prior to its opening in 1997. The main room here is visually impressive with its high ceiling and a sculptured bank manager looking down anxiously at the drinkers below. My choice from the ten or so cask ales available was Harviestown Bitter & Twisted, CAMRA's 2003 Champion Beer of Britain.

In the evening, I took a twenty minute stroll out of the city to the **Stockbridge Tap** (formerly Bert's Bar) in the suburb of the same name. The Tap, which was quiet when I called is a smart, comfortable place to enjoy a pint and has a several large mirrors from former breweries such as Robert Younger, Usher's and Murray's hanging from the walls of the main room. A good selection of cask and keg ales were available, including from Scottish breweries, Swannay and Windswept. Sticking to Scottish beer I went for Happy Chappy, a pale ale from Cromarty Brewing Co. After a gentle walk back to the New Town, I entered the craft beer bar, **Six Degrees North**. Cask ales are not available here but they have



a staggering forty keg choices and a vast array of Belgian bottled beers in the cellar bar directly below. All beers and their styles and strengths are clearly displayed on four screens behind the long narrow bar. Ten beers on the night were brewed by Six Degrees at their base in Stonehaven, including my first selection, Bombini, a 6.0% honey beer which was available at £4.00 a schooner. Also on the bar were four beers from Belgian brewers, De Struise and three from Magic Rock, including their 11% IPA, Unhuman Cannonball. The night's strongest beer award was shared between two 12%ers, Very Big Moose, an Imperial Stout from Aberdeen's Fierce and XXXX from the aforementioned De Struise. As an occasional drinker of sours, I was really taken with Resins, a herb sour made with juniper and rosemary by Bethnal Green outfit, Redchurch.



And so to perhaps my most favourite Edinburgh pub and that of Inspector Rebus himself, the **Oxford Bar**. I was back on the Scottish cask ales here, plumping for Lia Fail, a quite potent, reddish offering from Perth based, Inveralmond Brewery which I've since read were bought by Innis



and Gunn a few years ago. Four beers are usually available here and always very well kept. The Ox, as it is known, is described on Whatpub as a 'vibrant drinking shop' and has an atmosphere all of its own - almost unaltered since the nineteenth century. A CAMRA National Inventory plaque is displayed at the side of the simple, characterful bar which is where you need to be to soak in the atmosphere at this most wonderful of pubs.

On Tuesday evening, we'd booked tickets to see Robert Powell and Liza Goddard (namedropper!) in a Sherlock Holmes play at the Kings Theatre. Almost next door stands another architectural Edinburgh gem, **Bennets Bar**. A long wooden bar counter stands at the left of the main room with tables opposite and a giant mirror at the far end. Directly left as you enter is the tiniest of snugs in which stands two small benches and a wooden table. There's a great selection of malts on offer and seven casks ales. The two I tried here were Inverlmond Ossain and another well established beer, Dark Island from Orkney.

After crossing the Firth of Forth to St Andrews on Wednesday, the **Alexander Graham Bell**, perhaps the only drinking establishment to be named after a Sweet single (expect the Blockbuster pub in Hydrabad - Ed) was our chosen

place to eat. Here, I noticed a number of old telephones on display about the pub and information about AGB himself. Children are always welcome in Wetherspoons of course and their food and beer remain great value for money. Scottish breweries were well represented too and the Lock Lomand Bonnie N'Blonde was in decent nick.

Tucked away on West Register Street, just off Princes Street are two pubs that are always worth visiting. Sadly, there wasn't time for the sumptuous Café Royal but we did make it through the revolving doors of the **Guildford Arms** (pictured below). Opened in the Victorian era, this is a design classic with a high ceiling, a beautiful canopied bar and a superb upstairs gallery restaurant.



Titanic Plum Porter and Pigeon Fishers Porter were on sale but I remained loyal to the Scottish cause and made mine a pint of Ferry Grapefruit.

**Kay's Bar** (pictured above) is a pub I always set time aside to visit when in Edinburgh. Located on Jamaica Street, a quiet cobbled backwater in the New Town and well off the tourist route, Kay's is one of the smallest in the city and although less than ten minutes walk from Princes Street, can prove difficult to find. The pub, originally a Georgian town house has a main bar decorated with large casks and vats and a small snug at the back which is filled with books. There's a great selection of malt whiskies here and real ale (I chose Hybrid Citra Storm) is well catered for too.



On our final day, there was time for a quick lunchtime pint in the **Abbotsford** (pictured above) on Rose Street. Standing next to Jenner's famous department store, this pub is something of an Edinburgh institution, well regarded for its many original Edwardian features and its heavyweight original island bar. The pub is popular with locals and tourists and has long been a supporter of Scottish breweries such as Fyne Ales, Orkney and Loch Lomand who were responsible for my beer of choice, Lost In Mosaic.

In the evening, I visited five pubs in the city's West End. **Thomson's Bar** on Morrison Street is a single room drinker's pub with oak beams and wood panelling. The pub gets busy when Hearts are at home or when there's rugby at Murrayfield. Thomson's, which was in the midst of a 'speed quiz' is famed for its real ales although I have to say that the Pale from Cross Borders brewery wasn't on great form when I visited. By contrast, I was bowled over by **Monty's** (pictured right) across the road, a thriving corner local with a striking bar behind which spirits were stacked four shelves high.

There was an fine selection of cask and keg here, many of which were over 5.0%ABV including a blonde unfiltered pale ale from Leigh based outfit, Pilot.

Next stop was the **Haymarket**, part of the Nicholson's pub chain which is located at a busy junction at which stands a stone clock tower with a plaque dedicated to the memory of Hearts players and staff that died during the First World War. The pub has a large island bar and ten real ales, most of

which came from well established Edinburgh brewery, Stewart including my pick, the strangely titled, Radical Road Reverse. From here and in fading light, I made my way back onto Lothian Road and to the **Blue Blazer**, a pub I recalled visiting on a stag-do ten years ago. Beers here were mostly from small Scottish breweries and Elemental Dark Ale from Tempest Brewing was perhaps the best of the night so far.

My final port of call was the **Hanging Bat**, a busy three level bar with a small adjoining brewery which opened in 2012. The keg-centric selection here was really interesting and included beers from Magic Rock, Cloudwater, Vibrant Forest and three European brewers, Amundsen (Norway), Fantome (Belgium) and Stigbergets (Sweden). Both beers I tried were from Hanging Bat themselves, the purple coloured Purple Haze, a fruity Belgian IPA with all manner of ingredients and on cask, Heavy Matter, a heavyweight barley wine which weighed in at 13.5%!

*Pat Hancock*



# THE AUTOVAC PUTS NO FRESHNESS BACK MENACE OF THE AUTOVAC



Recently, I had a very enjoyable week in Edinburgh. Whilst there is a huge amount to recommend about the capital of Scotland, there is a clear problem with how cask ale is served in some of Edinburgh's pubs.

To find out what the problem is, you have to peer over the bar to the drip tray. If you see a steel drip tray with a tube coming out of the bottom of the tray then you are in a pub that uses autovacs. This is a device that feeds the contents of the drip tray back into the line for the next person's pint. Autovacs have disappeared in most parts of Britain, but are still to be found in some of Edinburgh's pubs, and in a few pubs in Yorkshire. In Edinburgh, some pubs with traditional tall fonts actually have them built into the bar.

The reason why pubs use autovacs is to reduce waste by recycling beer that would otherwise be thrown away. However, whilst this is of benefit to their finances it does have a detrimental effect on the quality of the beer being served.

Firstly, beer that ends up in the drip tray will have inevitably passed over the hand of the bar staff to get there. It is virtually impossible for bar staff to ensure their hands are free of bacteria when pouring pints unless they wash their hands every single time they use the till, handle



*Pic: The Weekly Gripe*

money, wipe tables and collect used glasses. If a barman dipped his finger into your pint as he gave it to you, you'd probably refuse to accept it, but that is effectively what happens with the autovac.

Secondly, beer that goes into the drip tray will also be exposed to airborne bacteria. Oxygen will also get into the beer, causing the beer to further deteriorate rapidly. The beer will also be exposed to light (especially as the tube connecting the drip tray back into the line is usually clear) and this will also cause light damage to the beer. I'd also query how often pubs using autovacs clean the line from the drip tray.

The result of this is a clear difference in beer quality in pubs that use autovacs, and not in a good way either! On the occasions that I did sample beer served in this manner

it was of noticeably worse quality. It was particularly irksome in one pub to order Oakham Green Devil, a fine IPA only to find that the beer had become very vinegary due to this practice.

Bad practice such as the use of autovacs lead directly to brewers turning to keg beer in the 1960's and 70's in order to stop their beer being treated like this and if we are to champion cask ale, then we have to confront these sort of practises so drinkers can rely on cask ale being of the best possible quality.

In the case of the pub I enjoyed the most in Edinburgh, the pub did have autovacs built in with the tall fonts, but they were disconnected, and the beer quality was noticeably better than in pubs where autovacs are actively used.

*Thomas Sturgess*

## MY TOP 10

*After much deliberation, I was finally able to select my all time top ten pubs – the second half of which are included below. I first joined CAMRA in 2002 and spent my twenties living in Essex which explains why three of the five establishments listed below are from that area of the country.*



### **6: The Swan, Stratford St Mary, Essex**

Located by the banks of the River Stour in the heart of Constable Country, the Swan is the best gastro-pub I've visited. There may only be two cask ale pumps, but rest assured that both of these will be beers you really want to drink. There is also an extensive selection of keg and bottled beers so you can be sure to find the perfect beer to pair with your food. The food is good, the service second to none and the surroundings, both inside and out are excellent. The hop plants in the garden are particularly noteworthy and have been used to provide hops for Adnams beers.



### **7: The Victoria Inn, Colchester**

Located on the main road between Colchester North railway station and the town centre, the

Victoria is run by a Yorkshire couple and serves as an unofficial Yorkshire Embassy down south, complete with Henderson's Relish, and the Everly Pregnant Brothers on the jukebox (I may have been responsible for putting some of their ruder songs on when the pub has been busy). There are always some really good beers on cask, with beers from Colchester Brewery often to the fore, not to mention live music on Sundays. An excellent pub, enough to make yours truly wish I was still living in Colchester!



### **8: Shakespeare's, Sheffield**

With more great pubs than you can shake a stick at, Sheffield deserves its reputation as the UK's capital of real ale. And the pub I keep coming back to whenever I have spare time in the Steel City is Shakespeare's. Located on the edge of the Kelham Island area where so many other great real ale pubs are situated, this former Wards pub may seem a tad shabby to some, but the beer range is outstanding with an excellent range of beer from many of the very best breweries. The staff are really helpful, and the atmosphere is always good, so much so that I would go as far as to say that I find Shakespeare's the most characterful and welcoming of Sheffield's real ale pubs. Live music is regularly hosted upstairs.



### 9: The Plasterers Arms, Norwich

It takes a heck of a lot to top the Fat Cat pubs in Norwich but the Plasterers Arms manages the feat. Another backstreet pub on a street corner, the Plasterers has a great, well chosen beer range from East Anglia and beyond. In addition, the pub holds regular tap takeover and meet the brewer events and has previously hosted the Fem.Ale Festival, celebrating women in the brewing industry with a festival of beer made exclusively by brewsters. Add some great pizzas, bar billiards, occasional live music and a great atmosphere into the mix and it all adds up to a pub that never fails to impress.



### 10: The Southampton Arms, London

When I first became interested in beer, London was not the best place to drink. I found some of the capital's beer to be overpriced and poorly kept. These days, London has moved on from this in some style and is now a real hotspot for good beer.

Located in Kentish Town, the sign outside announces 'Ale, Cider, Meat' and that pretty much sums up what's on offer. The pub is gloriously old fashioned, with a log fire, plays old vinyl records and naturally has a great selection of beer. A wonderful place to relax away from the bustle of The Big Smoke.

Thomas Sturges

## The Hyde Park Inn

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Setting off for Belper, we decided to call in at the **King William** at Milford. The 'King Billy', dramatically situated at the foot of sandstone cliffs is a pub that I've driven past many times but never previously managed to visit. We found it to be a friendly pub with a good selection of primarily national brands including Abbot, Landlord, Bass, Doom Bar, and more interestingly, Worthington White Shield and Papa Jangles Voodoo Stout from Totally Brewed. The majority of the group chose the latter of these and found it excellent.

Onwards and upwards, and back on schedule, we resumed our journey to Belper and to **Angels Micro Pub** (pictured below) in the Market Place. Arguably the best selection (other than the beer festival) of the night here, with beers from Crouch Vale, Oakham, Dancing Duck, Thornbridge, Titanic and Ossett, encompassing a variety of colours, styles and strengths, and all at £3 a pint. We really enjoyed this small friendly bar and would have loved to stay long enough to work our way through some more of the beers. Thornbridge Crackendale and Ossett Treacle Stout were probably most popular here, but if ever the phrase 'spoil for choice' was appropriate, it was at the Angel.

Resisting the charms of the Bateman's pub across the road, we started the journey home by stopping at the **Black Bull's Head** at Openwoodgate. A good range of beers were available at this friendly pub, with three from Oakham, Abbot Ale and Bass and guests from Brodies (Shoreditch



Sunshine and London Fields), Burning Sky Aurora and Thornbridge McConnel's. Between us, we sampled a fair few of these, and the general opinion was that they were consistently very good.

Final stop of the night was in Clay Cross, home of the **Rykneld Turnpyke** which was formerly Egstow Working Men's Club. There were eleven cask beers on when we visited, primarily from the onsite Instant Karma brewery, although guests were available from amongst others, Thornbridge and Maxim. Feeling obliged to sample the Instant Karma brews, Jean and I went for Saffron Kasaya and Nirvana Cascade and others plumped for Bramling Porter and Milestone Black Pearl.

Time to complete the journey home. After some discussion about the most appropriate route back, we all arrived home, safe, sound and having thoroughly enjoyed our evening out. It's great to explore some of the excellent Derbyshire pubs and to sample the wide range of beers available. Thanks must go to Tony at the Pioneer Club for use of the minibus and to our chauffeur for the evening, Darren.

Graham & Jean Hall





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# DINING OUT

## THE PEACOCK AT BARLOW

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We had visitors from the Deep South - Ruth's cousin John and his wife Rosemary from Hampshire. We decided to treat them to a nice meal out in Derbyshire. We decided that we would try the Peacock at Barlow.

All the beers on offer were from the in-house Collyfobble Brewery. I went for their new brew, IPA Up whilst Ruth sampled the mild - *Mild Tha Knows*.

The current menu at the pub offers a varied selection with most main courses priced between £10.95 and £14.95 including Smoked Cheese and Caramelised Onion quiche 10oz Gammon Steak, Confit Belly Pork and Seat Trout Fillet.

The most expensive item on the Peacock's menu is the 28 Day Aged 10oz Sirloin Steak at £22.95.

Alongside a selection of light bites and pies are a number of vegan options including Aromatic Poached Pear, Vegetable Stir Fry and Moroccan Vegetable Tagine. Roast dinners are served on Sundays and the pub offers a separate menu for children. Desserts at the Peacock include Sticky Toffee Pudding, Summer Berry Panna Cotta and Double Chocolate Brownie.

Ruth and Rosemary both chose Vegetable Stir Fry for their main course, John had Steak Pie,

while I opted for the Gammon Steak. Desserts taken were Creme Brulee, Ice Cream Sorbet and the Cheeseboard.

The food was nicely presented, well cooked and in generous helpings and the service was excellent. When the meal was finished we left with the feeling of being well-fed and well looked after.

Food is served from midday every day, until 9.00pm from Monday to Saturday and until 7:30pm on Sunday. The Peacock also offers a breakfast menu from 9am to 10:30am every day.

*Roger Hepworth*



# LOST PUBS OF DRONFIELD

## FLEUR-DE-LYS - UNSTONE

It's sad that for the second edition in a row, I am reporting on the imminent demolition of one of the area's pubs. This time it's the Fleur de Lys at Unstone.

The name of the pub derives from both the heraldic symbol for France and that of Edward III, who was king of both England and France. It's unclear when the Fleur de Lys became a pub. It is marked up as such on maps of 1875 when it was on the main road from Sheffield to London. The map is interesting as it shows three pubs operating on this short stretch of road, and reflects the trade from the road, the railway, mining and iron works along the Drone Valley. The railway may well have killed off stagecoach travel along this stretch of road, but it allowed a massive expansion of the heavy industries and mining along the valley.

Over the years the pub seems to have changed proprietor at frequent intervals as shown by the list of landlords...

1901 Job Hopkinson  
 1905 Joseph Knowles  
 1911 Thomas Bailey  
 1913 George Bailey  
 1925 Joseph Adams  
 1932 Ernest Smedley  
 1941 Charles Hall  
 1948 Charles Hall  
 1951 Mrs Alice Hall

At the dawn of the twentieth century the pub belonged to Whitmarsh & Watson's South Street Brewery of Sheffield, but in 1906 it was one of 140



pubs that went with that brewery when it was taken over by Duncan Gilmour of the Ladysbridge Brewery. For the next fifty years of its life, the Fleur belonged to Gilmour's (as seen in the above photograph courtesy of Jane Singleton), but after the second world war the company sold off many unprofitable and run down properties, and it seems that in the 1950s the Fleur de Lys became a free house, thus missing the takeover and rebranding by Tetley.

The pub survived being bypassed by a new road, followed by road re-alignments and widenings which resulted in most neighbouring buildings being demolished. The old post office was demolished and they moved to the building next door to the pub, whilst on the northern side the building which many years before had housed the old Bay Childers pub made way for a car park for the Fleur de Lys. But the industry that surrounded the pub

was disappearing and most through traffic now skirted the pub on the Dronfield bypass.

The pub had started selling Scottish & Newcastle beers, an arrangement that lasted through to the 1990s. This allowed them to sell beers like Younger's No 3 and Theakston's XB, and of course Tartan Keg Bitter for those of that persuasion. The owners of the pub made drastic alterations, and added extensions during the 1960s, probably facilitated by surrounding properties being demolished and the road being moved. By now the pub



was barely recognisable as the one that Gilmour's had sold.

During the 1970s, the pub was run by Val and Arnie Slack, but it continued to change landlords at frequent intervals.

I used the pub from time to time in the 1980s when out of area beers like Younger's and Theakston's were hard to find in our local hostelrys, but often the beer was not at its best due to slow sales and the use of large casks.

In the mid-1990s, a serious fire closed the pub for a long period whilst repairs were affected. In 1996, planning permission was granted to build ten en-suite bedrooms above the dining area. It was clear the emphasis was moving away from serving beer, as by this time notices in the pub guides stated "no real



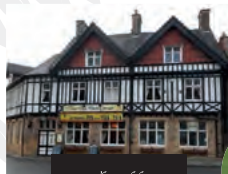
ale available", and I stopped going in. The pub had become affiliated to Mansfield Brewery who's signage hung outside till the end.

Clearly the pub had become isolated by the construction of the Dronfield bypass, and

the large car park always seemed short on trade. Last year the pub bowed to the inevitable and put up the shutters. It will now be the site of several town houses and flats.

*Nick Lister*

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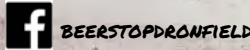
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# MY THREE VALLEYS



Having returned from a few days away, I hadn't made any concrete plans for this year's Three Valleys beer festival but vowed to call out and sample the unique atmosphere we've come to expect over the years. Sixteen venues (three more than last year) signed up for the 2018 event with three venues making their festival debuts.

First pub of the day for me was the **Blue Stoops** which is always one of the busiest locations, particularly towards the end of the day when crowds congregate around High Street and Church Street. Once again, the Stoops' car park had been set aside to house a large outside bar. Beers from the likes of True North, Drone Valley, Titanic and Thornbridge were available along with a good variety of ciders. The beer I tried here was Little Hopper, a nice 3.6% pale from Sheffield's Little Critters brewery.

From here, I visited one of 2018's new venues, the **Butchers Arms** at Marsh Lane. By the time I arrived, a good sized crowd, including a few Dronfield CAMRA members had gathered at the front of the pub and at the rear where an outside bar had been erected serving real ales from Raw and Pigeon Fisher, four real ciders and gins from Derbyshire Distillery. Funky Hop Donkey Lite, a sub-4.0% beer from Raw was the one for me and was another decent beer.

One venue I was keen to visit was the **Fuggle Bunny Brew House**



on the Meadowbrook Industrial Estate at Halfway, quite a distance from the rest of the action but a welcome addition nonetheless. A small outside bar had been assembled serving gin, prosecco and beer whilst there was a good atmosphere inside the brewery building itself. It was good to see a mild on offer here in the shape of Fuggle Bunny's own Maltly Mayhem which I could certainly have drunk more of.

My final destination of the day was closer to home, the **Jolly Farmer** at Dronfield Woodhouse. The usual range of around six real ales and ciders had been extended for the day and as in previous years there was an outside bar serving beers from Brampton Brewery including their Best Bitter and Golden Bud. The Jolly Farmer was clearly doing a roaring trade with large crowds surrounding the pub and three deep at the bar inside.

*Pat Hancock*



# TIME FOR A BITTER HISTORY

## HOW OUR TASTES HAVE CHANGED

Traditional English Bitter, often derided in current times is perhaps the definitive beer style of the 20th century. The craft wave boom we're experiencing at this present time is built on the back of bitter.

The style evolved out of the pale ales of the 18th and 19th century, after drinkers in the early 19th century began to term more noticeably hopped pale ales as "Bitter". This was in contrast to the mild ales of the time, made with less hops. In the 19th century, there was no difference between pale ale and bitter. Over time the term "bitter" became something of an umbrella term for the various styles of pale ale and regional variations took root as well. Pale Ale's growth in popularity was also greatly aided by the arrival of mass produced, affordable glassware in the 19th century.

After World War II, mild went into decline and bitter became the dominant beer style. Bitter was lighter, more refreshing and of higher quality than the mild's of the time. By this point mild was increasingly become a dumping ground for "slops" returning to the cask in pubs. The whole issue of how beer was being kept in pubs at this time caused sales of bottled beer to shoot up. The desire of breweries to lead consumers back to draught ale was to lead to another major development that proved almost catastrophic for bitter.

Keg bitter had been around since the 1930's, but keg beer began to take off in the 1950's, with Flowers Keg Bitter being the beer which popularised



keg dispense. Originally this was produced as a means of introducing Flowers beers to small free trade outlets unsuitable for cask. Pasteurised and filtered, keg beer could keep for longer and was a more consistent product. This was in contrast to cask beer, which often suffered at the time due to poor cellarmanship. Soon keg beer began to take hold in pubs, with more breweries taking up production of keg beer and brands such as Double Diamond and Watneys Red Barrel replacing cask beer.

The novelty of keg bitter soon wore off as drinkers came to realise that the processes that made keg beer keep for longer also killed off the beer and made keg beers lifeless and lacking in flavour compared to their cask counterparts. In addition to this, consolidation in the brewing industry meant that there was increasingly less choice in pubs.

Increasing number of drinkers began to rail against this state of affairs, and in 1971 a group of drinkers, fed up with inferior quality keg beer and restricted

choice in pubs formed the Campaign for Real Ale. Although the campaign was also concerned with saving mild and reviving porter, the main focus of CAMRA was bitter, which constituted the overwhelming majority of cask ale. By this point in time, the beer style that was overwhelmingly associated with cask ale was bitter.

In addition to bitter's issues with keg, the beer style was facing increased competition from lager, which was lighter and better suited to keg dispense. Lager was also much more appealing to young people, with bitter becoming regarded as something of an "old man's drink", which is an image that the beer style suffers from to this day.

In the 1990's bitter faced a new development in the form of nitro keg. Noting that among the issues that had turned people off the old keg bitters was gassiness and poor mouthfeel, the big breweries turned to nitro keg dispense to serve bitter, giving us such beers as John Smith's Extra Smooth and Tetley's Smoothflow. Nitro keg dispense involves a

mixture of nitrogen and carbon dioxide being used to pressurise the beer, which gives the beer a thick head and increased texture. However, these beers were still pasteurised, filtered, lifeless and much blander and less characterful than cask bitter. I started drinking in pubs at the time when nitro keg was at its peak and I soon came to the realisation that cask bitter was considerably better than the keg versions.

When I first joined CAMRA in 2002 traditional bitter was still very much the dominant style of cask ale. However, the number of breweries and different beers being produced was very much on the rise and by this point a couple of new trends were developing that in time would knock traditional bitter off its perch in the cask ale market.

Firstly, there was Golden Ale, a lighter style of cask ale started off by Exmoor Gold and Hop

Back Summer Lightening. Secondly there was the growing influence of the American craft beer scene, with more breweries making their own versions of the pale ales and IPA's of the States, which had become markedly divergent from traditional bitter due to the liberal use of hop varieties from the new world.

These changes caused pale ale to evolve into something lighter and much hoppier than traditional bitter, and pale ales heavily influenced by US craft beer such as Darkstar Hophead led the charge for the craft beer movement in the UK. In recent years, assertively hopped pale ales have become increasingly popular, taking the place of traditional bitters as the most popular cask ales in many pubs.

Bitter is a beer style that struggles to move with current trends, with the best examples

often being from the more established and traditional breweries such as Fullers and Woodforde's. Traditional bitter is excellent for many English hop varieties such as Fuggles, but can sometimes be a poor template for showcasing new world hops. Not many breweries have attempted to serve traditional bitter via key keg, but when I have come across bitter served in this way it has not been nearly as enjoyable as bitter served on cask. Traditional bitter just does not seem to be suited to any form of keg dispense.

Bitter is increasingly derided as "boring brown twig juice" by many craft beer fans but it is central to the history of British beer, at its best by far when cask conditioned and with earthy, mellow flavours that deserve to be appreciated and enjoyed.

*Thomas Sturgess*

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# CREAM OF THE CROP

## A SURVEY NORTH DERBYSHIRE 'BEST' PUBS

On a sunny day in mid-May, seven Dronfield and District members set off to survey the Derbyshire North Pub of The Year 2018 entries. Each of the six CAMRA branches in North Derbyshire had chosen their POTY and each branch was required to visit all six entries, scoring them against criteria such as beer quality, community involvement and atmosphere.

Our first port of call was the **Old Hall Inn**, the representative of the High Peak branch. Based in the village of Whitehough, near Chinley, the Old Hall is a classic village pub, set in superb gardens. Whilst there's a strong emphasis on food, a good range of real ales are available in a separate bar area, with offerings from Thornbridge, Whim, Abbeydale, Bradfield, Beartown and Marstons. Several of us tried the Thornbridge Wednesday and the Abbeydale Voyager, whilst I went for the Beartown Bearly Literate and Jean tried Whim Arbor Light. The dark ale fans settled for Bradfield Farmers Brown Cow. Very positive comments all round about the beer, and the outside space provided excellent surroundings in which to drink it. A fine start to the day, and a worthy finalist.

Back to the bus and off to the **Red Lion** at Litton, another pub renowned for the quality of its food, and its contribution to village life. The Red Lion was the representative of the Derbyshire part of the Sheffield branch, and amongst the beers on offer was one from Sheffield, Abbeydale Absolution. The three other beers were Peak Bakewell Best,



Moorhouses White Witch and Butcombe Original. Whilst the pub was busy serving Sunday lunches, we were made to feel very welcome, and found the beer perfectly acceptable. 'Old' Roger and I particularly enjoyed the Moorhouse's brew. Again, a very worthy finalist!

Stop number three was the Matlock branch entry, the **Thorn Tree Inn** (pictured below), set high in the hills above Matlock with great views over the town. Initial misgivings on seeing the Greene King signage were soon overcome, with only Ruddles Bitter available from their stable. Six other ales were on offer, including Skinners Lushingtons,



Twickenham Naked Ladies, Draught Bass and from Norfolk, Woodforde's Wherry. The only one of these I'd not tried previously was the Twickenham brew, so I went for this, whilst Tom, feeling nostalgic from his time down south, chose the Wherry. 'Old' Roger sampled Exmoor Gold, whilst experienced Landlord drinkers, 'Young' Roger and Sue, found it an excellent example of this classic ale. We all felt that the beers were in excellent condition and found this traditionally decorated pub one of our favourite venues of the day - it'll be interesting to visit again at a time when it's busier, as 2.30pm on a Sunday is probably not the best time to judge atmosphere. Pie night on Wednesday sounds a good option.





Three down, three to go! Next stop was the Mansfield and Ashfield branch entry, the **Devonshire Arms**, at South Normanton. We'd hoped to make this our lunchtime stop but arrived too late for the always excellent Sunday lunch. The very apologetic barmaid said that we were welcome to bring our own food in, and exploration of the local area revealed a supply of reasonably priced pork pies, sandwiches and scotch eggs, so we were able to have an indoor picnic. The dark beer lovers found their first real dark beers of the day - Sarah Hughes Dark Ruby Mild and Thornbridge St Louis porter - which they thoroughly enjoyed. Other beers available here included Blackjack Motueka IPA (my choice and very good), Theakston XB, Acorn Pulawski IPA and Falstaff Smiling Assassin, together with the first real cider of the day, Broadoak Mango Cider. Other group members sampled the Thornbridge and Acorn brews and found them excellent. The very knowledgeable landlady was happy to come and chat about the pub and the beers, confirming its role in the community. The Dev is a perfect

fit for the town in which it is based, providing good food and ale at reasonable prices. Again, another worthy finalist and potential winner.

The penultimate stop was the Chesterfield branch entry, the **Rose and Crown** at Brampton (pictured opposite). This Project William pub focuses on beers from the local Brampton Brewery, with four on the bar and the much-anticipated Brampton Mild on gravity from the cellar. A good range of guest ales were available, two from Everards (Sunchaser and Tiger), plus The Governor from Welbeck Abbey, Brewster's Hophead and Single Hop pale ale from Pheasantry, which I sampled and found in good form. Jean enjoyed the Brewster's beer, old Roger the Welbeck Abbey and Ruth and Sue the Brampton Mild. The good range of ciders available ensured that the Rose and Crown ticked lots of boxes - even at four o'clock on a Sunday afternoon it was busy with both eaters and drinkers. Another worthy winner!

Back to home ground for the final stop, the Dronfield and District entry, the **Miners Arms** at Hundall. The reigning

Derbyshire North POTY always offers a great range of beers (pictured above) and real ciders, which can be enjoyed either in the cosy interior or the garden. There were five beers on the bar when we visited, including locally produced Drone Valley Dronny Bottom Bitter, Pentrich Dry River, The Blinding Room from Hull's Atom Brewery, Hopcraft Perfect Skin and Pictish Alchemist's Ale. The Miners is a strong supporter of local events, holding regular beer festivals, participating in 3 Valleys, and always stocking at least one Locale. The beers are always reasonably priced and in excellent condition.

There is enormous competition for the Dronfield and District POTY award, and its great credit to everyone at the Miners that it is a regular award winner, and strong contender for this year's Derbyshire North competition.

To sum up, then. Six clean, comfortable but very different pubs, all serving their local communities well and all offering high quality beer. If you've not tried any of them yet, it's well worth a visit - I'm sure you won't be disappointed. It was a close call - any of the six would have been worthy champions - but there can only be one winner, and the award (announced at a regional meeting in June) went to Old Hall Inn at Whitehough. Congratulations on behalf of the branch to all who work there.

Many thanks to Tony at the Pioneer Club for the use of the minibus, and to Bill, our very accommodating driver for the day.

*Graham Hall*

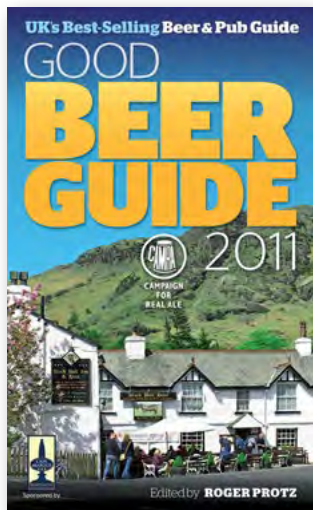
CHESTERFIELD

BEER FESTIVAL

ARTWORK

# PEELING BACK THE YEARS

## GOOD BEER GUIDE: 2011



In the year of CAMRA's fortieth birthday, the Good Beer Guide, in its thirty-eighth year included over 4,500 pubs and a brewery section which had grown to 180 pages.

### BREWERIES

Among the brand new breweries listed in the guide was Barlow Brewery, located at Church Farm in the village of the same name. Founded by Glynn Sanderson, Barlow received planning permission in 2010 and produced its first beer, Barlow Black, a 'dark

ale with strong roast and a well-balanced, bitter finish' weighing in at 5.0%. Two other beers were listed in the guide, Heath Robinson (3.8%) and Carnival Ale (4.0%). Barlow Brewery continues to brew to this day.

The brewery boom which began in the late nineties had taken hold by 2011. A total of thirty-one independent breweries were listed in Derbyshire alone, the majority of which are still going strong. Also new in 2011 were two Derby micros, Mr Grundy's and Rowditch, Marlpool Brewery in the south of the county and closer to home, Staveley based Raw whose names comes from the fact that the brewery uses raw, natural ingredients to produce its beer. At the outset, Raw began using a five-barrel plant acquired from Wigan's Prospect Brewery and expanded to fifteen barrels in 2017. The initial range of beers included Blonde Pale (3.9%), Dark Peak (4.5%) and Grey Ghost (5.9%).

### PUBS

The 2011 GBG heralded a historic second National Pub of the Year award in the previous year for Sheffield's Kelham Island Tavern – the first time a pub had lifted the title in two consecutive years. CAMRA's Pubs Director, the late Julian Hough explained that with so many fantastic pubs in Sheffield, it was difficult enough to be crowned the best in the city, yet alone in the whole of the

UK. The award recognised the pub's high attention to detail, service to the surrounding community and quality in all areas, not least the beer.

Locally, just two pubs were included from our branch area. The Sheffield FC owned, Coach and Horses on Sheffield Road was described as a 'roadside pub north of the town centre, with one comfortably furnished open-plan room' and served the 5.9% heavyweight IPA, Jaipur and 'up to five Thornbridge beers, available on a rotating basis, usually including the latest specials. Good home-cooked food was made with locally sourced ingredients and served in a friendly, relaxed atmosphere.

Up the hill in Dronfield Woodhouse, the Jolly Farmer was and is a 'community pub built on a large housing estate in 1976 by Shipstones, and turned into a themed ale house in the 1990s. The cask beers are stillaged in a glass-fronted cellar behind the bar which is free of the usual ostentatious lager pumps. The pub is open plan but has distinct areas including a tap room with pool table and a raised dining area'. Two guest beers were available along with Black Sheep Bitter, Taylor Landlord and Tetley Bitter.

Just beyond our boundary were the Grouse Inn at Longshaw and the Millstone at Hathersage.

*Pat Hancock*





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# 44TH STEEL CITY BEER & CIDER FESTIVAL PREVIEW



This year's festival will feature over 200 real ales as well as other craft beers and traditional cider and perry. Street food traders will be on site and there'll be live music on three of the four days. The venue is again the atmospheric Kelham Island Industrial Museum with bars spread across the Upper Hall, marquee, Millowners Arms and Lower Hall.

The beer range should be diverse enough to keep everyone happy with everything from milds, traditional malt bitters and blondes, IPAs, stouts and porters through to sours, flavoured beers and other interesting specialities on both cask, key-keg, cans and bottles. There should also be some vegan and gluten free options.

The festival opens on Wednesday at 5pm for a quiet session offering free admission and is popular with people within the pub and brewing business who like to talk beer. This year's Champion Beer of Sheffield will be announced on the night.

On Thursday, the festival opens at midday with free admission to all until 5pm, after which there

is a £2 charge (free for CAMRA members). At 8pm, The 88s take to the stage to kick off the week's musical entertainment.

Friday night is 80's fancy dress night and entertainment is provided by James Taplin & Mick Holmes at 6:30pm and Highway Child at 9pm. Entry is £5 (£2 for members) with a discount for those arriving before 5pm. Friday night gets very busy so it's worth getting down early to beat the queues. The festival opens at midday.

Saturday is the final day, opening at the slightly earlier time of 11am and is drinking up day (last admissions may be earlier). Entertainment is provided by Kelham Island Rapper (1:30pm and 3:30pm), Loxley Silver Band (2pm) 2pm, James Taplin & Mick Holmes (4pm) and Gamsu Ryth & Blues Revue (6pm). Entry is £3 (£1 for CAMRA members).

There's no need to buy tickets in advance - just turn up and pay on the gate. Everyone drinks from a commemorative glass (£2 deposit on entry) which you can either return for cash back or keep it as a souvenir. A

programme containing the beer list with tasting notes is available for 50p and is also available on the website.

The festival is organised, run and staffed entirely by volunteer CAMRA members who help put the event on to share their love of good beer and/or cider. Volunteers are always welcome to help out. There are a variety of roles, not just behind a bar pouring beer but also things like hosting games, selling programmes and beer tokens, promoting membership and helping in the admin office. As a volunteer, you of course don't get paid for working but perks include free entry, free staff t-shirt and the ability to try some of the beers and ciders for free. There's also a subsidised staff reunion social after the event. If you'd like to get involved and help out, a staffing form is available online.

The venue is located in the Kelham Island district, just outside the City Centre, and is home to a whole host of great pubs and bars. The tram stop at Shalesmoor, on the Blue and Yellow routes, is the easiest gateway to the area and the festival is just five minutes walk from there. There are also various bus routes nearby – or it is perfectly walkable from the City Centre.

More information about the festival can be found at:

[www.steelcitybeerfestival.co.uk](http://www.steelcitybeerfestival.co.uk)

Public transport timetables, maps and ticket information can be found at:

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

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# BEER & CIDER

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CAMPAIGN FOR REAL ALE

# AMBER VALLEY CAMRA BEER & CIDER FESTIVAL 2018

The 9th Amber Valley CAMRA festival will be held at Strutt Club on Derby Road, Belper from Thursday 27th September to Sunday 30th September 2018. The venue has its own car park, with the railway and bus stations only a short walk away.

The festival will be held in the main hall and various "classrooms" of this former Grammar School with the bars in a marquee in an adjoining playground. There will be "quiet rooms" available at all sessions and local caterer, Farmhouse Kitchen, will provide a selection of hot and cold food from Thursday to Saturday.

The festival will launch on Thursday with a special preview session from 4-6pm with free entry to all including non-members. This will be followed at 7.30pm by a free-to-enter quiz with prizes, where table-service will be provided for participants.

There will be live music in the main hall on Friday and Saturday

nights - for full details of all entertainment, opening times and prices, please visit

[www.ambervalleycamra.org.uk](http://www.ambervalleycamra.org.uk)

Advance tickets can be purchased online for all sessions except Sunday. You can also pay on the door but be sure to arrive early to ensure admission. Over 18's only after 6pm. The Sunday session 12-2pm is free entry with any remaining beers at £2 a pint.

There will be over 65 ales from around the country, including some one-off festival specials, a varied selection of cider and perry as well as country wines and soft drinks. The beer and cider list will be available to view on our website closer to the event.

2018 sees the centenary of the end of the First World War and we have adopted this as the theme for our festival this year. We are collaborating with the Belper in Wartime Group who

will have a programme of events throughout the weekend, including an exhibition in Room 18. There will also be various talks and performances in Room 18 and the main hall on Friday and Saturday afternoon. Customers will be given the chance to record their memories of relatives' lives in Belper from 1917-1922.

Musical entertainment this year will be provided by Crossroads (classic rock and blues) on Friday night, supported by the Fab Two (Beatles tribute), and local rock covers band, Headshrinka headlining on Saturday night, supported by Acorn Roots (pop/folk/reggae/Celtic).

2018 Festival commemorative glasses in various styles will be on sale for £3 and hire glasses will be available on sale or return.

Amber Valley CAMRA look forward to welcoming visitors old and new and hope you have a great time with us at Strutts.

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# COME ON PEEL THE NOISE

Twenty five carefully chosen pop quiz questions to get stuck into from the 60s through to the present day. Answers are below. Good luck.

- Which song's opening line is "She came from Greece, she had a thirst for knowledge"?
- Name the soul singer who was shot dead in 1964 and reached number two in 1986 with *Wonderful World*.
- Sheffield born Joe Cocker and Jennifer Warnes teamed up to record which song in 1982?
- Which clarinetist and bandleader was known as 'The King of Swing'?
- Guitarist 'Fast Eddie' Clarke who died in January this year played in which rock band?
- Who's solo hits include *The In Crowd*, *Let's Stick Together*, and *Slave To Love*?
- Complete the names of these Rolling Stones songs: *Brown .....*, *Get Off My .....*, *Sympathy For .....*
- Lordi, who won the 2006 Eurovision Song Contest with the song *Hard Rock Hallelujah* hail from which country?
- Which Prince song reached number one in America in 1986 and was covered by Tom Jones?
- Mother and Child Reunion* and *Take Me to the Mardi Gras* were seventies solo hits for which U.S singer?
- Which Troggs song was covered by Wet Wet Wet and was number one for fifteen weeks in 1994?
- Beyoncé Knowles, Kelly Rowland and Michelle Williams were members of which group?
- Which American rock band released *Eye of the Tiger* in 1983?
- Name the 1981 Human League album that featured *Sound of the Crowd*, *Love Action* and *Don't You Want Me*.
- Which One Direction member left the group in 2015 and had a solo number one with *Pillowtalk* in the following year?
- In which year did the Woodstock Festival take place? 1967, 1969 or 1971?
- Adam Clayton and Larry Mullen Jnr are the rhythm section of which group?
- Name either of Dexy's Midnight Runners UK number one singles.
- Who collaborated with Sting on the album *44/876* earlier this year?
- Video Games* was the 2011 breakthrough single for which American singer/songwriter?
- Complete these band names: ..... and the Waves, ..... and the Machine, ..... and the Blowfish.
- Which American duo had hits in the 1980s with *I Can't Go For That*, *Private Eyes*, and *Maneater*?
- ELO teamed up with which female singer on the 1980 single *Xanadu*, from the album and film of the same name?
- What's Love Got to Do with It*, starring Angela Bassett was a 1993 biographical film about the life of which singer?
- Which band's chart topping albums include *One By One*, *Wasting Light*, and *Concrete and Gold*?

ANSWERS: 1. Common People by Pulp, 2. Sam Cooke, 3. Up Where We Belong, 4. Benny Goodman, 5. Motörhead, 6. Bryan Ferry, 7. (Brown) Sugar, (Get Off My) Cloud, and (Sympathy For) The Devil, 8. Finland, 9. Kiss, 10. Paul Simon, 11. Love Is All Around, 12. Destiny's Child, 13. Survivor, 14. Dire, 15. Zayn Malik, 16. 1969, 17. U2, 18. Foo Fighters, 19. Shaggy, 20. Lana Del Rey, 21. Katrina, Florence, Hoortie, 22. Hall and Oates, 23. Olivia Newton-John, 24. Tina Turner, 25. Foo Fighters.

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