

PEEL ALE

Dronfield & District CAMRA

Issue No.9 : Winter 2018/19



White Swan Back on Song



Famous Dronfield pub
reopens after uncertain future...

www.dronfieldcamra.org.uk



CAMPAIGN
FOR
REAL ALE

#Itsallaboutthebeer

NEPTUNE

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A range of hosts each week welcome musicians & singers to the stage...
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FROM THE EDITOR



Somehow or other Peel Ale has just about been able to keep itself afloat so here we are with issue nine. We've been able to tempt a couple of new advertisers to support us and we're eternally grateful to those breweries and pubs who've continued to support us throughout. The situation is precarious however and if we're to continue, we'll need to get a few more advertisers on board. Articles and ideas are always welcome too - you don't need to be a regular at CAMRA events to contribute. Also, if you're a pub in the Dronfield and District

area and have some news or an event that you'd like to publicise then let us know.

By the time the next issue of Peel Ale is published, we will be able to give some specific information about Dronfield CAMRA's first beer festival which is expected to take place at the Pioneer Club in 2019. The festival should go some way to compensating for the loss of the annual Three Valleys day which we know was looked forward to by so many. Thanks must go to Andy and Rob for making the event such a success over the years.

Speaking of beer festivals, Dronfield CAMRA enjoyed a good night at Amber Valley CAMRA's beer festival in Belper, whilst members including myself also attended the Steel City festival at Kelham Island which was great as always.

As we head into winter, I hope readers will continue to support their local pubs and breweries and of course enjoy this edition of Peel Ale.

Pat Hancock - Editor

ADVERTISING IN PEEL ALE

Advertising rates per issue are:

Half page advert: £50

Full page advert: £100

Back page advert: £125

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

To book your advertising space, please contact Roger Hepworth

advertising@dronfieldcamra.org.uk

Peel Ale is published 4 times per year.

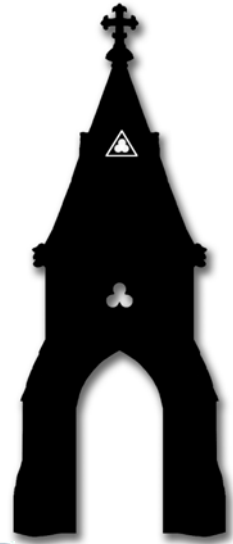
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Artwork must be supplied in high resolution PDF, TIFF or JPEG file formats, please.

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



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*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

ISSUE 10 COPY DEADLINE

Any submissions for the next issue of Peel Ale must be received by 1st February 2019.

PUB & CLUB NEWS

Dronfield & District CAMRA were sad to learn of the passing of Ron Harris (82) of the **Hare & Hounds** at Barlow. Ron, a former advertising executive



whose parents were in the trade, grew up in South Wales and together with wife, Pauline bought the Hare and Hounds in 1981 fulfilling a long standing dream to run a pub.

After being closed for around eighteen months, the **White Swan** in Dronfield re-opened on 23rd November. Both rooms have undergone extensive refurbishment to appeal to a modern clientele (pictured below). Abbeydale Moonshine and Black Sheep Best Bitter are expected to be permanently available along with a rotating guest ale, which was Bradfield Brewery's seasonal favourite - Belgian Blue - on the opening weekend.

The pub offers a 20p discount on cask ales every Tuesday. Regular entertainment nights have been arranged and a weekly quiz will be

launch in the new year. The new man in charge is Chesterfield born Brandon Hoult who has extensive experience in the pub trade and most recently worked as a restaurant manager in Edinburgh. Opening hours are 4-11pm (Mon), 12-11pm (Tues-Thurs), 12noon-2am (Fri-Sat) and 12-11 (Sun).



Belgian Blue has also been sighted in numerous venues. Locally, its been sighted on the bar at the **Rutland Arms**, in Holmesfield - which is also selling Peak Ales Chatsworth Gold on a regular basis, the **Dronfield Arms** - whose range of guest beers has continued to develop and impress since the on-site Hopjacker Brewery ceased brewing, and the **Green Dragon** - where an outside shelter is being erected which meets the requirements associated with a listed building



and won't disturb the history of the pub, and The **Tickled Trout** at Barlow which was recently awarded the Best Out of Town Restaurant at the Chesterfield Food and Drink Awards.

The **Coach & Horses**, Dronfield are about to start selling Matlock Wolds Farm beers in addition to the Thornbridge range.

After a successful trial day, Sunday lunches are now available between 12-4pm at the **Royal Oak** at Millthorpe. Meals are served from 12-8pm daily (closed Monday) including cheese and meat platters, pork pies, Derbyshire oatcakes and artisan ice cream.

Real ales from local breweries such as Stancill, Bradfield and Kelham Island continue to be available at the **Jolly Farmer** in Dronfield Woodhouse. A 'Psychic Night' took place in November with another scheduled for Monday 28th January.

At Marsh Lane, the **Fox & Hounds** (pictured below) has undergone a refurbishment



and after a short period of closure enjoyed a re-opening party on Saturday 13th October. Pie Night is Monday, kids eat free on Tuesdays and Thursday is Steak Night. There's a weekly quiz night and regular entertainment too.

Beatles tribute band, *Johnny and the Moondogs* play their last ever gig at the **Miners Arms**, Dronfield Woodhouse on Saturday 8th December. The evening will also feature a Beatles related charity raffle with proceeds going to Trussell Trust, Chesterfield Food Bank and Thornberry Animal Sanctuary.

Dronfield Woodhouse Sports and Social Club was the host for another successful Great Fire of Dronfield on Saturday 3rd November. Another huge crowd was in attendance for the fire and two separate firework displays at 7pm and 8pm. A selection of real ales is always available inside the club itself.

A revised planning application has been submitted for change



of use and conversion to a residential dwelling at the now closed **Barrack**, Apperknowle (pictured above). A local action group has been set up on social media objecting to the closure.

It's been another impressive year at The **Beer Stop** on Dronfield Bottom with the job being made much easier by the sheer volume of incredible beer coming out of breweries in the local area, nationally and from overseas. 2018 has seen them have visits from Black Iris, Twisted Barrel, Ridgeside and also Northern Monk, an event at which they were delighted to launch their collaboration beer, Dronx. Their annual Christmas party will take place on Saturday December 8th (12-6pm), with full details to

be announced via social media. They will be open in the run up to Christmas for gift boxes, mini kegs, gift vouchers and also for you to get stocked up on beer to drink yourself.

The Beer Stop is also working on another Christmas collaboration beer following the success of Spruce Willis last year, a pine needle IPA brewed with Lost Industry. Extended opening hours have been going down well with customers since they began in September and will be continuing for the foreseeable future. The Beer Stop now has a permanent '5 for £10' range on its shelves with a rotating collection of bottles and cans with some great bargains to be had amongst a selection of over 350 beers and gins. Customers can stay and enjoy a drink on the premises whilst browsing their range. All bottles and cans can be taken away or drunk on the premises (with no extra fee for doing so), and they also have some of the UK's best craft beer available on two keg lines.

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:

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

All these pubs also give discounts for half pints.

Please note that pubs are within their rights to change promotions to suit their business and may not have got round to informing the Branch of these changes.

If you find that any of the above pubs do not offer a discount or if any other pubs in the area are offering a discount for CAMRA members which are not listed above, please let us know.



**CAMPAIGN
FOR
REAL ALE**

THE 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

BREWERY NEWS



The brewery has continued to pop up at pubs and clubs across the local area and several Farmers Markets and Local Producer Fairs. We did so many Open days at the brewery during the year we ran out of allowable licence days. Our last of the year will be on Saturday, 8th December. However, we have applied for a permanent Premises Licence which we hope will come through at the end of November. We will then be able to hold more events at will and be more often open for direct bottle and draught sales.

We have been building up stocks of bottled beers ahead of the Christmas period. A full range of our locally named offerings are available. (Dronny Bottom Bitter, Dronfield Best, Gosforth Gold, Fanshawe Blonde, DVB IPA, Coal Aston Porter and Stubble Stout). SpecAles in bottle include Candleriggs 1909 strong mild, Amarillo single-hopped pale and Winter Wonderland. Our 7.5% Imperial Russian Stout has been released from a six month hibernation in a cave in Sheffield; well worth looking out for.

Most of our bottled offerings will be available in cask (and some in keg) across true Free Houses in Dronfield, Chesterfield, Sheffield, Matlock and beyond. Also look out for the Carr Lane Black Label, a stunning 6.2% black IPA and the most popular Cherry Stout.

We have developed an - as yet un-named - seasonal stout with warming gingerbread notes.



Our Membership now exceeds 400 and is growing. Life membership is just £10 (see website for details) and a perfect Christmas present for someone special in your life. They too can say 'I own a brewery...'

Finally, can I thank our valiant volunteers who brew, rack and bottle and help sell our beers and the cider team for collecting, chopping, scratting, podging and pressing the cider (pictured above). The profits from their labours go to local good causes.

Jeز Horton

Collyfobble
BREWERY

New beers include our Autumn seasonal, Flittin Red, a 4.5% Red Ale which has an ever changing selection of hops and additions including Columbus and Citra with additional local honey and a version brewed with Amarila and oranges. In December we will have our Flittin Christmas series of which the first addition will be a 4.7% dark ale brewed with lots of oats, dates and chestnuts. All our core range of beers are available in bottles at The Peacock at Barlow. We

have lots of different gift packs available for perfect Christmas presents! You can also pick up a three bottle pack at local Majestic Wines stores.

BARLOW BREWERY

Barlow Brewery beers continue to be sighted in venues in and around Sheffield and Chesterfield and further afield too. As well as some of the brewery's more well known beers, Barlow's Jolly Roger Porter has been doing the rounds along with a golden ale, Amber Gambler, Mish Mash and a 5.2% beer, Nebula which is a new one on me. The Tap House on Chatsworth Road in Chesterfield has had Barlow's legendary Anastasia Russian Imperial Stout.





THE ROYAL OAK

CORDWELL LANE • MILLTHORPE • 0114 2890870



Opening hours: 12noon - 11pm (closed Monday)

Food served 12noon to 8pm

Sunday Lunches served 12noon to 4pm

Serving fine wines, premium lagers,
4 cask ales including changing guest ale.



— THE OAK PLATTERS —
'Large enough to share'

The "Hungry Ploughmans": £8.75 / £10.75

Huntsman Pork Pie: £11.95 (large)

Stilton Pork Pie: £9.75 (medium)

Charcuterie: £10.75

— YOU CHOOSE CHEESE PLATTERS —
See blackboard for his week's cheese

1 cheese £3.50 • 2 cheese £6.95 • 3 cheese £9.50

— PORK PIE & PICKLES —

Potters of Barnsley: £3.50 / £4.95

Huntsman: £5.95 (large)

Stilton Topped: £3.95 (medium)

— PREMIUM ARTISAN PIES —

Served with mash potato, mushy peas, gravy

Premium Steak Pie: £7.95

Chicken Breast & Wiltshire Ham: £7.95

Rump Steak & Mushroom: £7.95

Mediterranean Vegetable Goats Cheese Pie (V): £7.95

— PÂTÉ —

Farmhouse (course): £5.75

Brussels (smooth): £5.75

Our aim is to give value and quality, please enjoy your visit to the Royal Oak. Many thanks: Peter, Sarah and the team.



tripadvisor



The Royal Oak at Millthorpe is the sister pub to the multi-award winning Travellers Rest at Apperknowle.

— SPECIALS —
See blackboard

Homemade Soup of the Day: £3.90

Ramblers Beef Stew: £7.95

Goulash Boule: £7.95

Homemade Hominy Pie (V): £5.95

Derbyshire Oatcake: £5.25

Petite Fondue: £6.95

Quiche of the Day: £4.95

— ADD-ONS —

Add-ons make all the difference!

Black Pudding: £1.00

Scotch Egg: £2.00

Pickled Egg: 50p

Pickled Gherkin: 50p

Tangy Red Onion Chutney • Piccalilli

Devilish Chilli & Tomato Relish •

Cranberry Sauce: All 50p per portion

— LUXURY ARTISAN ICE CREAM —

Double Cream Vanilla • Devilishly Chocolate

Mint Crisp • Strawberries & Cream

Sticky Toffee Fudge • Amaretto & Black Cherry

Dark Chocolate Orange: All £2.25 per 120ml tub

Traditional Sunday Lunch at The Oak

Choice of meats served with roast and mashed potatoes, Yorkshire puddings, fresh seasonal vegetables and delicious home made gravy.

Served 'til 4pm - normal menu 12 'til 8pm

£12.00 : Bookings taken : vegetarian options

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

Angel Inn - Holmesfield
 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. 19th December: Travellers Rest, Apperknowle - Christmas social with buffet.

Wed. 9th January: Green Dragon, Dronfield.

Wed. 13th February: Smiffy's, Dronfield.

Wed. 13th March: AGM: Blue Stoops, Dronfield.
 Branch meetings commence at 8pm and all are welcome to attend.

The Peel Ale production team welcomes any articles, letters and suggestions for future publication.

Submissions for the next issue of Peel Ale must be received by 1st February 2019.

BRANCH SOCIALS:

Saturday 26th January: Manchester Beer Festival and pub crawl. Meet at Dronfield station in time for 11.02 train (subject to Northern Rail strike).

Friday 8th February: Trip by 43 bus to the 'Heeley Triangle'.

Saturday 23rd February: Derby Winter Ales Beer Festival. Meet at Dronfield station in time for 11.15 train (subject to Northern Rail strike).

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

FRIENDS REUNITED

EREWASH VALLEY CAMRA VISIT DRONFIELD

Back in 2017, a group of Dronfield and District CAMRA members boarded the train to Ilkeston, where a group of similarly minded Erewash branch members were waiting to guide us around some of the better pubs in their patch - I remember the Dewdrop Inn, with it's amazing sandwiches and superbly kept beers and the Burnt Pig micro-pub with great affection.



We've been trying to arrange a return leg for some time, and finally made it happen in early August. Meeting a group of thirteen, Jean and I escorted them to the **Dronfield Arms** (pictured above) for our first stop of the day. There were three Hopjacker beers available - Pyrites, Illywhacker and Digby, together with Timothy Taylor Landlord, Abbeydale Moonshine and Pineapple Lodge from Welbeck Abbey. The majority of us tried the Hopjacker beers which were new to many of the group and found them to be in good form.

Leaving through the car park for an impromptu local history lesson delivered by Ruth, we headed for our minibus pick-up at the **Beer Stop**. Whilst waiting for the bus, we met a couple from Eckington, Paul and Janet, who, on spotting my CAMRA shirt, asked if they could join us for the day. We were happy to oblige - new friends are always welcome!



By now, with twenty-one in attendance, we had exceeded the capacity of the minibus, but driver Tony was happy to operate a 'shuttle' service! Next stop was the **Coach and Horses**, (pictured) where the usual good range of Thornbridge beers were on offer, together with a real cider and Cherry Porter from Drone Valley Brewery. There is limited availability of Thornbridge beers in the Erewash area, so the sight of Lord Marples, Jaipur, Wye, Brother Rabbit and the intriguingly named Strawberry Lucaria (a strawberry ice cream porter) nestling on the bar was very inviting and, between the different members of the group, we must have tried most of these. The general impression was very positive, although the cucumber element of Wye was considered 'interesting'. The dark beer fraternity were very impressed with the porter. It was my turn to deliver the impromptu history lesson this time, as we were at the home of the world's oldest football club.

Time was passing, so back on the bus for a run up to the **Rutland Arms** at Holmesfield. This was a

new venue for our friends from Erewash, with many beers not often available in Ilkeston. Gary always keeps his beer in excellent condition, and on the bar when we visited were two Locales from Bradfield (Blonde and Farmers Ale), Black Sheep Best Bitter, Theakston Best Bitter, Aurornis Xui from new Sheffield brewery Dead Parrot, and my personal favourite at the Rutland, Castle Rock Harvest Pale. Several of our Erewash friends went for the Bradfield beers and found them very pleasant - the Harvest Pale was, as always, on top form. Thanks to Gary and his staff for making us feel welcome - I think we livened up a quiet Saturday afternoon!

Stop number four required the longest transfer of the day, heading off to Apperknowle to visit the **Travellers Rest**. Several of the Erewash branch had visited the Trav's for judging purposes, and a couple eat there on a regular basis, so it was familiar to some of the group, but a new experience for most. Everyone thought it was a super pub, and the beer range, which included offerings from

Timothy Taylor Landlord, Neepsend Blonde, Adnams Ghost Ship, Stancill Stainless and two from Fuggle Bunny, Orchard Gold and Jammy Dodger had something to suit every palette, with Jammy Dodger considered one of the beers of the day, by some. It was only the promise of pie and peas later in the day that stopped some of us ordering the Trav's famous cheese and pork pie platters.

The penultimate stop of the day was **Miners Arms** at Hundall. This multi-award winning pub was a 'must do', with its pleasant welcoming atmosphere, lovely garden and excellent beers making it unmissable for anyone visiting our patch. Amongst the beers on offer were Bristol Beer Factory's Chocolate Milk Stout (which rivalled Jammy Dodger for the title of dark beer of the day), Raw American Independence IPA, Dronny Bottom Bitter from Drone Valley Brewery, Church End Brewer's Truth and Pictish Alchemist. The usual varied selection in the usual perfect condition; I

tried the Pictish and found it excellent, whilst the Church End brew was also very good.

Time was passing, so, with a detour to drop some of the Erewash group back at the station, we headed to the final venue of the day, the **Pioneer Club**, our branch Club of the Year. Since Tony and Alison took over the running of the club, it has improved out of all recognition, with four changing beers, including some Locales available on cask. On our visit three were from the Double Top Brewery in Worksop, Summer Ale, History Maker and Mad House and Jarvis from Dead Parrot. Jean and I really enjoyed the Summer Ale whilst the Mad House (a 'modern porter') also went down well. The aforementioned pie and peas were served here (thanks, Alison!) and was excellent value at only £3 a head - a perfect conclusion to the day. It only remained to make sure that our Erewash friends were delivered to the station in time for the 18:15 train back to Ilkeston, which thanks to driver Tony, we were able to do.

To sum up then, an excellent day enjoyed by all. We're proud of the pubs and clubs on our patch, and it was great to be able to share them with like minded individuals from another branch. We could have chosen many other pubs, but you can only fit so many into one day. Having finally re-established contact, we've no intention of letting it lapse again - a joint ladies group excursion has been discussed and we're also considering a joint social to Burton, together with another trip to Ilkeston to some of the pubs we didn't have time to visit last time.


Thanks to everyone involved in making the day so enjoyable, especially Tony the driver and Tony and Alison at the Pioneer for the amazing pie and peas and for being so supportive of branch activities - we really appreciate it! For news of future events and socials, please check the Dronfield CAMRA website and Peel Ale - we'd love to see you.

Graham Hall

The Hyde Park Inn

Hilltop, Dronfield S18 1UH Tel 01246 290 120

Email: dronfieldhydepark@gmail.com

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FOOD SERVED: Monday 4pm-9pm

Tuesday - Saturday 12noon to 9pm

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**Dronfield & District CAMRA
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**TAKE AWAY
FISH &
CHIPS**
now available



Quality hand pulled cask ales and
a wide variety of lager, beers & wines

Good Food • Good Beer • Good Company



CAMPAIGN
FOR
REAL ALE

Chesterfield & District CAMRA 2019



CAMPAIGN
FOR
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BEER



FESTIVAL

@ The Winding Wheel

Fri. 1st & Sat. 2nd Feb 2019

Lunchtime sessions 11am - 4pm £5.50

Evening sessions 6.30pm - 11pm £6.50

entry fee includes free glass & programme

Entertainment - Friday Night - *SUFFRAJETZ*

Saturday Night - *GLITZ* (glam rock)

Over 100 beers

plus a selection of cider, country wines and gin

Tickets available from:-

Chesterfield Tourist Information Centre (01246 345777) Arkwright Arms, Sutton cum Duckmanton (01246 232053),

Chesterfield Arms, Newbold Road (01246 236634) Derby Tup, Sheffield Road (01246 454316),

Real Ale Corner, Chatsworth Road (01246 202111) The Beer Parlour, King Street (07870 693411)



PUB FEATURE

THE VICTORIA – DRONFIELD



One of the most traditional pubs in the Dronfield area has to be the Victoria on Stubley Lane. As the name suggests, the Victoria was built in the 1800s and for many years belonged to Gilmour's brewery and then Tetley's. These days, the pub, located close to Sainsbury's supermarket consists of one horseshoe shaped room serviced by a central bar with a pool table and jukebox in a raised area to the left. The pub is smart and uncluttered although plans are afoot for a refurbishment sometime in 2019.

Landlord Chris Snell, who took over the pub in 2011 has increased the variety of cask ales available and ensures that the beer is served in good condition. The Victoria is both Cask Marque accredited and part of CAMRA's Locale initiative. Local beers from Drone Valley and Toolmakers

have featured but at the time of our visit in November, Banks Sunbeam, Triple Hop and Atlantic Hop from Clark's of Wakefield and a Castle Rock beer brewed in memory of the legendary Brian Clough were on the bar. The Vic is also one of the few outlets in the area that serve Peroni lager on draught.

In line with CAMRA principles, the Victoria has a strong community focus with local

pool and football teams using the pub. It's clientele is varied and without being cliquey, many of the customers are on first name terms with Chris and his team and also with each other.

Regular entertainment is hosted on Thursday evenings and the Victoria is a good place to watch sporting events, particularly football, with both Sky Sports and BT Sport being available. Three TV screens are positioned throughout the pub so the action can be viewed regardless of where you're located. When the occasion necessitates, an extra screen will be erected in the outside drinking area to the right of the pub.

The Vic is a friendly, no-nonsense pub serving well-kept beer. A mainstay of the Dronfield drinking survey and worthy of our support.

The Victoria is open from 12-11pm (Sun-Thurs) and from 12 noon until late on Friday and Saturday.

Pat Hancock



MY TOP 10

Hi! My name's Graham Hall and I'm secretary of the Dronfield and District branch. Brought up on Merseyside when the delights of Higson's, Boddington's, Burtonwood and Walker's were still widely available, I joined CAMRA back in 1977. Had I been choosing my Top 10 then, it would have featured classic pubs from Liverpool such as the Caernarvon Castle, which featured in the Good Beer Guide for many years and was a basic city centre pub that sold excellent Higgy's Mild and Bitter and the best cheese toasties I've ever tasted. Time moves on however, and the pubs featured below, from near and far, are all well worth a visit if you find yourself in the area. Part 2 to follow in the next issue of Peel Ale.

1: Limeburners Arms, Nether Kellett, Lancashire



cc-by-sa:2.0 - Limeburners Arms Nether Kellett by Alexander P Kapp - geograph.org.uk/p/844986

A recurring theme within my Top 10 will be a preference for unspoilt ultra-traditional pubs, where time appears to have stood still. The Limeburners, which stands in a small village just north of Lancaster ticks this box beautifully - no juke boxes, fruit machines or TVs to disturb the flow of conversation, and furnishings that haven't changed for years. There's usually one changing cask beer on offer - when we visited it was from Box Steam brewery in Wiltshire. A memorable pub, with a long-standing landlord whose family have run it for over eighty years and friendly locals.

2: Blue Anchor, Helston, Cornwall



Continuing the theme of traditional pubs, my second selection is the Blue Anchor, a famous old brewpub that began its life as a monk's rest home and became a tavern when the monasteries were dissolved.

I'd been meaning to visit this thatched pub for many years and finally made it there in September 2017. The pub certainly didn't disappoint, with its cosy interior and impressive skittle alley. The legendary Spingo beers such as IPA, Middle and the weighty Braggett and Special are a major attraction and available in bottle form too to take away.

We sat in one of the slate floored rooms and sampled several of the beers - next time we're in Cornwall we'll spend a bit longer here!

3: Ship Inn, Low Newton by the Sea, Northumberland



We visited this seaside gem several years ago whilst staying in Alnwick. The in-house micro-brewery produces some excellent ales (Sea Coal and Sea Wheat to name but two) which, when combined with high quality seafood and amazing coastal views make this a must visit if you ever find yourself in this part of the North East.

Set in the corner of a three-sided block of fishermen's cottages, the pub is just yards from a beautiful beach - a perfect place for a picnic!

4: The Grove, Holbeck, Leeds



On a recent branch outing to Leeds, I was very impressed by this *'traditional Yorkshire pub nestled amongst modern offices'* which was located in the Holbeck area of the city.

The Grove has an excellent selection of predominantly local beers on offer with two small side rooms and a concert room which has been the home of the world's oldest folk club since 1962. I was reminded of Dewdrop Inn at Ilkinston and White Lion at Heeley but felt that The Grove just had the edge. Just a pity that the pie and peas were off, as it was a Saturday afternoon!

5: All Nations, Madeley, Shropshire



Jean and I visited Shropshire back in July, staying in Much Wenlock. Amongst the many pubs we tried was the All Nations, 'a cosy traditional two roomed 1832 brew house with wooden beams and a warm inviting fire in winter'.

Packed with history, this unpretentious pub is located next to the Blist Hill Victorian town. Local beers from the likes of Hobsons, Ludlow and Wye Valley are available along with one from the in-house brewery. All were served in super condition, soaked up by excellent ham sandwiches, making this made a really memorable stop.

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SHEFFIELD'S REAL HERITAGE PUBS



The recent publication of the second edition of Sheffield's Real Heritage Pubs is certain to be of great interest to anyone with an interest in local history and pubs in general. The 96-page publication, produced by the Sheffield and District branch of CAMRA and edited by Dave Pickersgill is an expanded version of the first edition which was made available as a download only in 2017.

The book has been particularly well researched and provides the reader with a comprehensive account of all surviving pubs in the Sheffield area which appear on CAMRA's National or Regional Inventory of Historic Pub Interiors. Pubs are divided into six categories ranging from those that have remained wholly or largely intact since the second world war, or are exceptional examples of intact post-war schemes completed before 1970 to those where the interior layout has been radically altered but where particular fixtures and fittings survive.

Surviving pubs are presented in five regional areas. Each individual entry includes a

description of the pub's features and history, details of listed status and a link to CAMRA's pub heritage website. Also included for each pub is a link to the Whatpub website which for the uninitiated includes a current description of the pub, opening hours and details of real ales available. Colour pictures of the interior and exterior of the pubs and occasional historic floor plans are included to accompany the text.

Pub enthusiasts like myself will be all too familiar with local treasures such as the Sheffield Tap, White Lion, Grapes and Bath Hotel, all of which serve good quality real ale. It is hoped that those reading the book who are not so familiar will be tempted to seek out the pubs for themselves.

It was interesting to read the story of some lesser known pubs of historical interest. For instance, the Wyvern on Leighton Road, Gleadless, a pub I drive past most days and have only visited on one occasion remains unaltered since the early sixties and still retains an



off-sales shop. Another well preserved pub which I revisited this year is the Princess Royal on Slinn Street, Crookes which retains many fixtures and fittings from the 1920s and has changed little since 1949.

Towards the end of the book there are further listings of pubs that are still standing but which are currently closed and information about local breweries and pub companies. Sheffield's Real Heritage Pubs is available in limited edition at just £5.99. Highly recommended for pub aficionados everywhere.

Pat Hancock



CAMRA NATIONAL AWARDS



Broken Dream Breakfast Stout from Berkshire's Siren Brewery was voted CAMRA's Champion Beer of Britain on the opening day of the Great British Beer Festival at Olympia. The 6.5% beer scooped gold thanks to its deep and complex blend of chocolate, coffee and a touch of smoke. The judges commented that it stood out for its aroma, taste and finish, all of which were superb.

Named after the Sirens of Greek mythology, Siren Brewery captivated judges for the second time this year, having taken home silver in this year's Champion Winter Beer of Britain competition at the Great British Beer Festival Winter back in February.

The final decision was made after a year of local tasting panels and regional heats in



which the very best beers across the UK were invited to compete at the Great British Beer Festival. Final judging for the competition was held as the festival opened its doors to the public on 7 August.

The silver medal went to Suffolk-based Green Jack's Ripper (8.5% ABV), a strong barley wine that is both dangerously smooth and yet well-hopped, and winner of CAMRA's Champion Winter Beer of Britain competition earlier this year.



Bronze was taken by Tyne & Wear-based Mordue for their Workie Ticket (4.5% ABV). The 1997 overall champion is a complex and tasty bitter, this brew boasts plenty of malt and hops and a long, satisfying, bitter finish.

Nick Boley, CAMRA's National Director responsible for the competition says: "Congratulations to Siren Brewery for taking home the Champion Beer of Britain award with their Broken Dream Breakfast Stout - the highest beer accolade in the country. This is a distinctive, strong, well-balanced stout from an outstanding craft brewery. If there is any beer in the world that is dangerously drinkable, it's this one!"

Siren Brewery founder Darron Anley said: "What a huge achievement that the Champion Beer of Britain is a heavy stout with coffee and lactose flavours in the midst of such warm summer weather! Broken Dream Breakfast Stout is one of our core beers and one of the first beers we ever brewed - we're absolutely delighted".

Awards were also presented in a number of other categories. In the Golden Bitter category, Abbeydale Moonshine which is of course widely available in our branch area took joint bronze behind the Salopian brewery pair, Oracle and Hop Twister whilst another South Yorkshire

brew, Acorn Barnsley Bitter took the same position in the Bitter category in which Orkney Red MacGregor came out top. Other winners were Greene King XX (Mild), Mordue Workie Ticket (Best Bitter), Fullers Dark Star Revelation (Strong Bitter), Colchester Brazilian Coffee and Vanilla Porter (Speciality).

In September, CAMRA also named its top sixteen pubs in the country as part of its search for the National Pub of the Year. The contenders include a diverse range of pubs from micro-pubs to street-corner locals and community-run pubs. As well as serving excellent beer, many on the list brew their own beer, host beer festivals, music and community events and boast fantastic interior design.

Each of the pubs were local branch winners and deemed to be the best in the region overall, with a perfect mix of the essential characteristics of a great pub: atmosphere, decor, welcome, service, value for money, customer mix, and most importantly - quality real ale. They are selected by CAMRA volunteers and can all be found in the latest Good Beer Guide.

The finalists will now compete in the next round of the



competition, hoping to be named one of the four super-regional finalists and stay in with a chance of becoming the overall winner.

This year's East Midlands representative is the White Hart in the hamlet of Bargate, near Belper and is just 40 minutes drive from Dronfield. It has been voted the local CAMRA Pub of the Year for the last two years and is described as a cosy two-roomed pub with a reputation for friendly staff, an excellent selection of changing cask ales and a welcoming atmosphere.

Also within reasonable driving distance is the Fountain Inn in Leek. This town centre inn serves eight real ales and two real ciders

and prides itself on having an ever-changing choice often from local and lesser known breweries.



CAMRA's reigning national Pub of the Year, the excellent Cricketers Arms in St Helens which I was pleased to be able to visit in April makes the list again and I was personally pleased to see the inclusion of the Golden Smog micro-pub up in Stockton on Tees, a friendly place serving quality beer, located up a gennel (or ginnel if you prefer) just off the main drag.

The final announcement of the National Pub of the Year winner will take place in early 2019 and be reported in the next issue of Peel Ale.

Pat Hancock





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OLLIE DAYS

A VISIT TO OLIVER REED'S LAST PUB



©Ray Gale

During a recent holiday in Malta, we visited the capital, Valetta where I was especially keen to visit The Pub, a backstreet English boozer, forever associated with the death of hell-raising actor, Oliver Reed. This no-frills pub, on Archbishop Street has one small room which is covered with Royal Navy memorabilia and pictures and newspaper cuttings of the legendary actor.

During my short stay, I enjoyed a couple of pints of local brew, Farson's Blue Label and was made to feel welcome by the English owner, who allowed me to pose for a photograph behind the small, well-stocked bar. As well as a fine selection of spirits, the pub serves the ever-popular Cisk and bottles of St Austell Big



Job. Oh, and for the record, John Smith's Smooth.

Describing itself as the official sun-block of Malta, The Pub made the headlines in 1999 and subsequently made it to number five on the list of the world's most legendary bars when the star of *Women In Love* and *Oliver!* suffered a fatal seizure. During a break from filming the movie, *The Gladiators*, Reed who had been sober for months prior to the visit, was involved in an arm-wrestling match with sailors from HMS Cumberland which was docked in Valetta harbour and shared two bottles of rum with them before later downing eight pints, a couple of whiskeys and running up a bar bill of \$435.

After this, the actor reportedly sat down on a bench, closed his eyes and fell to one side. He died in an ambulance on his way to hospital aged 61.

Elsewhere on the island, a number of local beers are available. A couple of smaller brewers operate on Malta whilst on the island of Gozo to the north, Lord Chambray began brewing in 2014. Their

current catalogue includes some interesting beer styles including a black IPA, a Belgian wheat beer, a traditional English bitter and a brown ale. Although we didn't get the opportunity to travel to Gozo, I was able to taste their San Blas, a 5.9% IPA in a pizza restaurant on the mainland.

Malta's oldest brewery, Farson's, based in the town of Hamrun, just outside the capital were established in 1929 by a merger of Farrugia and Sons and Simonds of Reading, who had been exporting beer to Malta since 1880. The new company originally created beers for the British forces stationed on the island and to this day produce a mixture of lagers and traditional British beer styles – they even do a milk stout!

After merging with the Malta Export Brewery after the war, Farson's took over production of Cisk Lager, the current undisputed number one seller on the island. During my stay, I was able to sample a few of Farson's more interesting beers, namely IPA, Hopleaf and my drink of choice, the 3.3% Blue Label – a sort of mild. On our penultimate day in Malta, I bumped into Double Red, a strong, English style dark beer, which at 6.8%, I'm sure Ollie himself would have approved of.

Pat Hancock





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DINING OUT

JOLLY FARMER AT DRONFIELD WOODHOUSE

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In October, with my wife, Claire out at the theatre, I treated my son and daughter, Owen and Amelia to a Saturday evening meal at the Jolly Farmer on Pentland Road in Dronfield Woodhouse, a pub we've visited on numerous occasions since we moved to the area several years ago. The Jolly Farmer is local to us and we've always found it to be a convenient and welcoming place for a family meal. The pub is particularly popular with diners but with different levels and alcoves, it retains an intimate, pubby feel which makes it a great place to visit.

The Jolly Farmer has a long standing association with real ale and beers from local breweries are frequently available from the likes of Little Critters and Toolmakers. Five real ales were available at the time of our visit, including Bradfield Farmers Blonde and Easy Rider from Kelham Island Brewery. Alongside these were Marston's 61 Deep and the regular Brains Reverend James, which is rarely sighted in this area.

The pub was very busy when we arrived but the bar staff seemed to be coping well enough. Service was friendly and polite throughout and we

were directed towards our table with the minimum of fuss.

The beer I was particularly drawn to was Lydia, a 4.0% pale ale from the Stancill stable and it proved to be a sound choice. Jolly Farmer beers are always well kept but this one was particularly good so much so that despite the other beers on offer, I was back half an hour later for another.

Amelia's chosen meal was 8oz gammon (a 16oz version is also available!) which was served with home cooked chips, peas, onion rings and a fried egg and was value for £6.99. Owen is fast becoming a connoisseur of BBQ Ribs and for £9.99 was served with two half racks in sauce which he finished off with aplomb. After much deliberation and with the review in mind, I chose a meal that I'd eaten several times before at the Jolly Farmer, Sizzling Fajitas. As always, the chicken, peppers and onions were served on a iron platter and with pots of spicy salsa and sour cream. At £7.99, this again represented great value and unusually we didn't stay for dessert.

The pub's main menu offers a good selection of starters priced between £2.99 and £4.79

including Stilton and mushroom pepper pot and crispy calamari and the Jolly Farmer Combo sharing platter at £8.99. Alongside fajitas, salad and burger options are competitively priced main courses including Butternut Squash and Spinach Lasagne (£7.29), Chicken and Chorizo Linguini and New Jersey Chicken, (both £7.99) and Slow Cooked Lamb Shank (£10.99). The pub also offers several 2 for £12 choices and has a separate light bites menu.

Typically, desserts include Chocolate Fudge Cake, Sweet Belgian Waffle and Strawberry Jam Sponge and all are priced at £3.29.

Food at the Farmer is available from 12noon to 2.30pm every weekday and then from 5pm to 8:30pm and on Saturdays right through from 12noon to 8:30pm. Sunday roasts are available from 12noon until 4pm. Full menus including for Christmas are available online.

As always, we enjoyed our time at the Jolly Farmer. A great place for a meal, a pint, or indeed both. Recommended.

Pat Hancock



KEGBOUND? A CLOSER LOOK AT CRAFT KEG



Over the years, keg beer has evolved and been re-invented a great deal as the brewing industry strives to resolve many of the issues with this method of dispense. From the original post war keg beers, to nitro keg beers and now the new “craft” keg beers, which have changed the landscape of the UK beer scene in the last few years.

Previous forms of keg beer have been much more suited to the mass produced end of the market, with keg beer having been made more stable and long lasting by pasteurisation and filtration, which kill off the beer, delivering a product that has more often than not become lifeless and lacking in flavour. However, recent innovations in keg dispense have allowed quality, unpasteurised and unfiltered beers to be served on keg.

There are a few different forms of the latest keg dispense, but the market leader is KeyKeg, which is the term we shall use for the purposes of this article.

KeyKegs are essentially a sterile bag within an outer plastic sphere capable of holding pressure. When filled the inner bag expands to fill the outer plastic sphere. When served the beer leaves the bag and the space in the sphere is replaced with the serve gas. The gas never comes into contact with the beer so unlike with conventional kegs any pressurised gas can be used.

The result of this is that KeyKeg can deliver many of the traditional benefits of keg beer such as longer shelf life, but for beer that is unfiltered and unpasteurised. Which means that KeyKeg beer can have as much flavour and character as cask ale, but with additional cold and fizz. Indeed that additional chill and carbonation is the only effective taste difference between KeyKeg ale and cask ale.

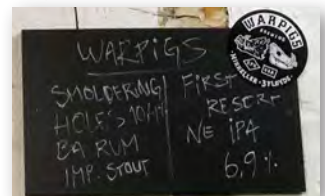
KeyKeg beer has many advantages. It allows pubs to offer a quality alternative to the mass produced keg beers, and to offer much more choice to keg drinkers than previously available. KeyKeg also allows venues such as restaurants and cafes to offer customers quality draught beer.

This form of dispense is more suitable for a number of beer

styles. Stronger beers such as imperial stouts and double IPAs benefit from the increased carbonation and longer shelf life. KeyKeg is also much more suitable for sour beer styles than cask. For this reason a number of breweries have started to produce sour beers since the introduction of KeyKeg as unpasteurised keg dispense does allow for sour beer styles to be served at their best.

For many brewers, KeyKeg has become their preferred method of dispense for their most premium beers, and a lot of the most sought after, hoppiest and experimental beers around are now to be found on keg.

However, this form of dispense does still have disadvantages. Firstly it is more expensive than cask ale, often quite considerably so. This means that breweries wishing to present their beer in this manner need to make sure that the beer is as good as possible because it is quite



annoying when you pay a lot of money for a beer only to find that it's full of off flavours.

There are many reasons why the newer keg beers are so expensive. Many of the new types of keg such as KeyKeg cannot be re-used for example. Also, many of the new types of keg require their own custom couplers, which cost pubs money.

Secondly, not every beer is suited to keg dispense. Traditional beer styles such as bitter are much better on cask and the carbonation often gets in the way of the flavour in many beers of normal strength.

Thirdly, where cask ale has a very wide range of acceptable carbonation, keg beers have a much narrower range of acceptable carbonation, and this varies from beer to beer. Stronger beers can

generally handle the increased carbonation of KeyKeg dispense much better than weaker beers for instance. Beers undergoing secondary fermentation in the keg will also add to the carbonation levels in the beer.

Working on the keg bar at a beer festival last year this was very noticeable. The carbonation levels in the beers on show were quite hit and miss. Some beers came out totally flat whilst others fobbed wildly, at times becoming almost unpourable. The issue of carbonation in the newer keg beers is a key area that keg manufacturers and brewers will need to work together on going forward in order to ensure that beers are given the correct carbonation levels.

The emergence of new keg dispense suitable for quality

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FREAK	MAGNET
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2/3	5 80
HALF	4 35
1/3	2 90

unfiltered, unpasteurised beer has been a major part of how beer has evolved in the last few years and KeyKeg has been at the forefront of many of the current top trends in UK craft beer from Gose to New England IPAs.

As you can imagine, there are a wide variety of views on this among members of the Campaign For Real Ale. KeyKeg is not suitable for every taste, but if pubs are replacing the likes of Carling and Stella Artois with KeyKeg beers of much higher quality than that has to be welcomed. One thing we can be sure of is that the market for craft beer in keg is very likely to grow and evolve further in the next few years.

Thomas Sturgess



ADVERTISING IN PEEL ALE

Since we launched Peel Ale in the Summer of 2016, we have promoted the local drinking scene and the interests of the pubs, clubs and breweries in our area.

Reaction to Peel Ale has been overwhelmingly positive and although we are a seasonal publication, people have remarked about the amount of content we include in each issue

and the magazine's professional presentation. 2,500 copies of the Peel Ale are produced and we are indebted to the efforts of Dronfield and District CAMRA members who ensure that it is delivered to all our local outlets as well as the well known beer venues in Sheffield, Chesterfield and further afield.

Until now, we have been able to cover printing costs and make a

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LOST PUBS OF DRONFIELD

THE GREYHOUND - DRONFIELD



©Dronfield Heritage Trust

The Greyhound was built alongside the Sheffield to Chesterfield turnpike at the beginning of the nineteenth century. It was well placed as a staging post, being sited close to the toll gate which stood just before the Coach and Horses.

An early landlord during the 1820s was William Bargh whose trades are listed as Blacksmith and Victualler. These were certainly handy trades for someone running a coaching inn. During the next fifty years the owners of the Greyhound operated stage coaches between Sheffield and Chesterfield. The pub was one of more than a dozen coaching stops along the route, but owning the coaches helped the Greyhound stay ahead of the game. However the writing was on the wall. The railway age had arrived and it was only the difficulty of making a tunnel between Totley and Dronfield that delayed the arrivals of the railway here until 1870.

When the railways arrived, Francis Scott was landlord. He also employed a fourteen year old Maria Bargh as a servant. Presumably Maria was

descended from the earlier landlord. The coaching trade was killed off almost immediately by the railways and the Greyhound was bought by Tennant's Brewery of Sheffield. From that point onwards most landlords seem to be listed as victualler/farmer, so it is clear that until the motor car age the pub had ceased to be viable without supplementary income.

However the motor car age brought increased trade as the Greyhound ceased to be an inn offering stabling and accommodation and just became a roadside pub.

The original pub is the left hand building. The pub expanded into the right hand building in the Victorian era. The extension was part of the stabling or old farm

buildings and may well have been used when the pub was a coaching stop.

The pub has had numerous landlords.

1828: William Bargh
 1833: Joshua Bargh
 1835/1846: Peter Bennett
 1862: James Garlick
 1871/1881: Francis B Scott
 1891: Thomas Samuel Burley
 1890s: Sarah Hannan
 1905-1907: Reuben Ardron.
 1912: John R Pearson
 1925: William Anley
 1932: Samuel Baxby
 1941: Telford Chas Lavender

The Lavenders ran the pub through the war years and into the 1950s and there are still folk around who recall them.

Cliff and Alice Staniforth had the pub from late sixties until the mid seventies.

It was a Tennant's and from 1962 a Whitbread pub until the formation of the pubcos and struggled into the twenty-first century with a succession of landlords and gradual decline.

The final landlord appears to have been known as Russ. After the pub closed in 2008 it was converted to an Indian restaurant.

Nick Lister



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**CAMPAIGN
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PEELING BACK THE YEARS

GOOD BEER GUIDE: 1982



The 1982 edition of the Good Beer Guide, billed as the 'original and genuine, indispensable traveller's friend', whilst recognising the considerable gains made by CAMRA in its first ten years bemoaned the continuing dominance of the Big 6 breweries. Also under surveillance was the price of a pint which in some parts of the south east had reached 70p a pint. Inside, an article on 'battered bars' highlighted increasing pub closures across the country and the impending fate of the Queens Park Hotel in Chesterfield.

BREWERIES

Derbyshire breweries were limited to just two - Buxton's Winkle Brewery and Lloyds of Ingleby whilst Sheffield continued to provide a home to the larger Stones, Whitbread

and Wards operations. The guide also confirms the intention of Whitbread to install brewing equipment in a number of their tied houses. At the time of going to press, the Alford Arms in Frithsden, Hertfordshire had begun brewing and by 1982, Sheffield had a new brewpub of its own - The Frog and Parrot on Division Street.

Having closed its doors on Sunday 3rd January, the former Prince of Wales reopened under its new moniker on Monday 26th April under the enthusiastic stewardship of Gary and Sally Campion. The original intention was to create an authentic 1940s style atmosphere complete with an impressive range of bric-a-brac, an old style pub piano and Tony, an 18-month old macaw who was to be placed in the front bay to greet customers upon entry.

Two home brewed ales were available at the outset alongside Castle Eden and guests, Reckless, a 4.6% offering named in honour of a family who once lived at the premises and a less potent brew which would ultimately be known as Old Croak. In years to come, the Frog and Parrot would be best known for the legendary barley wine, Roger and Out, brewed by Roger Nowill which was available to buy in thirds and at one time was listed in the

Guinness Book of Records as the world's strongest beer. Although brewing ceased at the F&P many years ago, we understand that plans are in place for Sheffield's Dead Parrot Brewery to recreate Roger and Out especially for the pub.

PUBS

Dronfield's two oldest venues, the Green Dragon and Blue Stoops both featured in the 1982 guide. The former served Stones Best Bitter and was described as an 'old world inn with a 15th century inglenook' whilst the Stoops, minus the inglenook was similarly described as a '16th century old world pub' and served Wards Sheffield Best Bitter. Also in our area, two GBG regulars, the Yellow Lion at Apperknowle and the Travellers Rest continued to flourish.

Two former Wards houses, the New Inn (now the Tickled Trout) at Barlow (a busy and friendly village centre pub) and the Royal Oak at Millthorpe (a 300-year old village pub serving excellent fare) both sold Darley Thorne Best Bitter alongside cask Wards with the latter also offering Bulmers Cider on hand pump. The Royal Oak, renowned at the time for its black pudding and bacon sandwiches had been sold at auction for £103,000 in January 1982 to Robin and Elaine Wills who previously ran a hardware store on Abbeydale Road.

Pat Hancock



MUCH ADO ABOUT WENLOCK

A TOUR AROUND SHROPSHIRE PUBS



Back in August, Jean and I had one of our mini breaks, returning to Shropshire where we'd had an enjoyable visit to Clebury Mortimer a couple of years ago. This time, we opted to stay in the town of Much Wenlock, planning on using this as a base for exploring the historic Ironbridge area of Shropshire.

We stayed at the **Fox Inn**, a small hotel in the heart of Wenlock. There were three beers on offer here, Wainwright's and Cumberland Ale from the Marston's stable and the more local Salopian Lemon Dream, which was the one we opted for - a perfectly acceptable well-kept pint. Excellent breakfasts and evening meals made this a good choice, although the plumbing was slightly eccentric!

We spent the first evening exploring the other pubs in the village, with mixed results. One of the pubs, the Raven no longer sold real ale, and, possibly the

most pubby venue, the George and Dragon, had recently closed and was awaiting a new tenant.

The **Talbot Inn** looked promising, but only offered Sharp's Doom Bar on hand-pump. Things were not looking good, but the final pub in the village, the **Gaskell Arms** came up trumps with three locally produced beers, namely Old Prickly from Clebury Mortimer based brewer Hobson's, Wye

Valley Butty Bach and Salopian Darwin's Origin. This became our temporary local, and was a comfortable historic coaching house, with knowledgeable and friendly bar staff.

On the Friday, as the weather was a bit unpredictable, we decided to visit Shrewsbury. Unfortunately, we chose the Flower Show weekend which meant that all sorts of diversions were in place and parking very difficult, so, after three laps of the town centre, we managed to find the way out and headed for Ironbridge.

Purchasing a pass to visit the different museums and historic sites in the area, we started off at Blists Hill, which is a reproduction of a Victorian town. A feature of Blists Hill is the **New Inn** (pictured), a rebuilt Victorian pub selling Banks Mild and Bitter which we felt obliged to sample. I find both of these beers to be rather bland, and the examples available here did nothing to change that point of view.



Back to the hotel for rest and then we returned to Ironbridge for an evening meal and a couple more beers. We ate at the **Tontine Hotel** (pictured), opposite the eponymous 'Ironbridge', which offered two beers from Three Tuns, Bitter and XXX and Wye Valley Butty Bach. We went for the Three Tuns offerings, which were both in excellent condition – pity about the food!

Just up the road is the **Coracle** micro-pub which offers a mix of cask and craft beers - the cask beers were from Rowton, Tiny Rebel, Oakham and Moor Beer Company. Jean went for the Rowton Bitter and was very impressed, whilst I, feeling adventurous, chose Tiny Rebel's Strawberry Milkshake IPA, which is an acquired taste. A nice, friendly little venue.

Our final stop of the night was the **Coalbrookdale Inn** (pictured below), a 2018 Good Beer Guide entry and a potential contender for my top ten pubs feature. We loved the atmosphere here with plenty of people having a good chat



and enjoying some excellent predominantly local beer, with brews from Hobson's, Salopian, Wye Valley and New Inn, amongst others. I revisited Hobson's Town Crier, whilst Jean sampled the Wye Valley Butty Bach - both of these were excellent. We'd have loved to stay a bit longer and try the other brews. Next time we're anywhere near, this will be a must.

Saturday was taken up with a visit to Church Stretton, which has some interesting looking pubs, particularly the Joules

brewery owned King's Arms and a micro-pub named Stretton Ale House. Again, if we find ourselves back in Shropshire, these will merit a visit.

Back to Ironbridge for a trip to Madeley and the **All Nations** (pictured above), one of the 'famous four' brewpubs in operation when CAMRA was formed back in the early seventies. I couldn't miss the opportunity to try the All Nation's Bitter, which was excellent, whilst Jean went for the Pitchfork Golden Ale, which, again, was very good. A couple of ham sandwiches and a pork pie later, we were suitably refreshed and ready to head down the hill to look at some more of the historic sites.

On the Saturday night we headed back to the local Gaskell Arms to find that Ludlow Gold was now available. An excellent final pint.

To sum up then, an enjoyable break with some good beers and pubs. There's much more still to see in Shropshire yet, and plenty worth a revisit. I'm sure we'll be back!

Graham Hall



Pic: John Law

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BEER AND PUB CAMPAIGNERS CHEER DUTY FREEZE

The Chancellor's surprise decision to freeze Beer Duty has been welcomed by CAMRA.

Thousands of emails were sent by CAMRA members to MPs ahead of the Budget, which saw the unexpected announcement of a freeze in duty on beer and cider.

Pub-going is increasingly becoming an unaffordable activity for many, driving consumers from their local to supermarkets. With pub closures at 18 per week, pubs are becoming an endangered feature of our high streets, suburbs and villages.

The Chancellor also announced rate relief for businesses with a rateable value under £51,000, which will see rates bills cut by a third for around 90% of independent small business, including pubs.

While this change will see annual savings of up to £8,000 for some pubs, CAMRA is disappointed that pub specific rate relief has been scrapped, meaning that pubs with a rateable value of over £51,000 will lose out. Many of these pubs saw the largest rates increases after the last revaluation, and are struggling under sky-high bills that threaten them with extinction.

Hundreds of CAMRA members took part in a mass lobby recently to reinforce the importance of pubs and encourage MPs to commit to necessary change, including:

- An urgent review of the Pubs Code so that the Market Rent Only option becomes a genuine choice for tenants

- Support introducing a preferential rate of Duty for draught beer
- Commit to reshaping the Business Rates system to address the unfair burden on pubs.

CAMRA's national chairman, Jackie Parker, said: "A decision to freeze Beer Duty is welcome, and will no doubt go some way to keeping the British pub-going tradition affordable. However, the decision to implement the business rates relief for some and not all pubs is not enough to help protect pubs from extinction - we need wholesale reform of the business rates system to tackle the grossly unfair burden placed on pubs. There must be long-term change to business rates, Beer Duty and the Pubs Code to secure the future of our treasured locals".

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COME ON PEEL THE NOISE

More pop posers from across the decades to ponder over. I got all 25 but then again I did set the quiz.

1. Which politician made an appearance in the video for 1984 Tracey Ullman single, *My Guy*?
2. Name the band who took their version of the Norman Greenbaum's *Spirit In the Sky* to number one in 1986?
3. Walter Becker and Donald Fagen were the leading members of which US rock band?
4. What surname is shared by R&B singers, Beverley and Gladys and New Kids on the Block member, Jordan?
5. Spanish soprano Montserrat Caballé who died in October recorded which song with Freddie Mercury in 1987?
6. Which female teenage singer reached number one with *Because We Want To*, *Girlfriend* and *Day & Night*?
7. Complete the names of these musical duos: Gallagher and, Godley and, Peters and
8. Which European capital provided the title of a 2013 single by George Ezra?
9. Name the legendary French crooner who died in October aged 94.
10. Which song begins "I never thought it would happen with me and the girl from Clapham"?
11. Who had hits in the late 90s with *The Rockafeller Skank*, *Praise You* and *Right Here, Right Now*?
12. The Specials, The Selecter and The Bodysnatchers were all signed to which record label?
13. Which song topped the charts in 1979 for Gary Numan with the band Tubeway Army?
14. Complete the names of these Elton John songs: *Crocodile*, *Philadelphia*, *Tiny*
15. Which singer/songwriter recorded *Wichita Lineman*, *Rhinestone Cowboy*, *Galveston* and *Southern Nights*?
16. Who did the two remaining Sex Pistols team up with to record the track, *No One Is Innocent*?
17. In which year did Elvis Presley die?
18. Which British singer/actress who recently turned 86, is best known for the song *Downtown*?
19. Singer Alison Clarkson had hits in 1989/90 with *Hey DJ*, *Where Are You Baby?* and *Doin' The Do* under what name?
20. *Oh My God*, *I Predict a Riot* and *Ruby* were early singles for which band?
21. Which song, recorded by Elvis Presley was revived by the Pet Shop Boys and reached number one at Christmas in 1987?
22. *Close To The Edge*, *Tales From Topographic Oceans* and *Going For The One* were hit albums for which prog rock act?
23. Name the virtual band formed by Damon Albarn who recorded *Feel Good Inc*, *Clint Eastwood* and *Dare*.
24. Paul Jones and Mike d'Abo were both singers with which 1960s hitmakers?
25. Tony Iommi, Geezer Butler and Bill Ward were all long time members of which heavy metal band?

ANSWERS: 1. Neil Kinnock 2. Doctor and the Medics 3. Steely Dan 4. Knight 5. Barcelona 6. Billie Piper 7. (Gallagher and) Lyte, (Godley and) Creme, (Peters and) Lee 8. Budapest 9. Charles Aznavour 10. Up! The Junction by Squeeze 11. Fatboy Slim 12. 2-Tone 13. Are Friends Electric? 14. (Crocodile) Rock, (Philadelphia) Freedom, (Tiny) Dancer 15. Glen Campbell 16. Ronnie Biggs 17. 1977 18. Petula Clark 19. Betty Boo 20. Kaiser Chiefs 21. Always On My Mind 22. Yes 23. Gorillaz 24. Manfred Mann 25. Black Sabbath

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