

PEEL ALE

Dronfield & District CAMRA

Issue No.10 : Spring 2019



It's Festival Time!



*Dronfield CAMRA Hosts First Major
Beer & Cider Festival - Details Inside...*

www.dronfieldcamra.org.uk



CAMPAIGN
FOR
REAL ALE

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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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Every Sunday From 5pm
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FROM THE EDITOR



Hello everyone. As you'll have seen elsewhere in this issue, the major news is the confirmation that Dronfield CAMRA will be holding its first ever beer festival from Thursday 30th May to Saturday 1st June. The venue will be the Pioneer Club on Stonelow Road. Over fifty real ales and ciders will be available and naturally we really hope that as many Peel Ale readers as possible will support the event.

Branch volunteers have been heavily involved in the organisation to date and will of course be helping out at the festival itself. Arranging a festival such as this represents a major undertaking for a small branch like ours and we are indebted to many others from outside the branch who

have already given their assistance and shared their expertise. We hope to see as many of you as possible at the festival!

Elsewhere, it's been a busy few months for Dronfield & District CAMRA. As well as our monthly meetings and a number of successful socials, members have submitted their votes for the Pub and Club of the Year and Winter Pub of the Season awards and helped select the branch's four entries for the next edition of the Good Beer Guide.

For those who are unfamiliar with the voting process, I should explain that each Dronfield Branch member (159 at last count) is afforded the opportunity to vote. Individual branch members visit local pubs and clubs over the course of the year so are well placed to know how well a pub is being run and if the beer is in good condition. There is often lively debate between branch members as to which venues are worthy of awards and competition in the Dronfield and District area remains strong. We urge current members to look out for communications about future votes and get involved. And of course, if you're not a member of CAMRA, you could always join so you can make your voice heard.

Pat Hancock - Editor

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Advertising rates per issue are:

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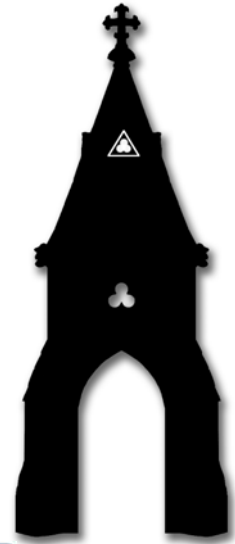
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Please contact us to discuss any artwork advice.



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

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ISSUE 11 COPY DEADLINE

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

PUB & CLUB NEWS

A number of pubs, bars and shops in Dronfield will be hosting their own events on Saturday 1st June alongside the new CAMRA beer festival at the Pioneer Club.

Visitors are encouraged to explore the town and enjoy events both indoors and outdoors featuring a large array of beers to try along with food and entertainment.

Participating venues are: Beer Stop / Wine World, Blue Stoops, Coach & Horses, Dronfield Arms, Hyde Park Inn, Jolly Farmer, Manor House Hotel, Smiffy's, Victoria, White Swan.

More information can be found on Facebook and Twitter.

The **Talbot** on Stubley Lane, Dronfield – which in its latest incarnation was known as Big Dukes BBQ and Grill – closed suddenly in mid-March.

The **Peacock at Barlow** began serving Afternoon Tea in their orangery from 6th February. The package priced at £14.95 per person includes tea/coffee, finger sandwiches, cake and a scone with Cornish clotted cream and strawberry jam. Bookings only from 2:30-4:30pm Monday to Saturday.

The **Travellers Rest** at Apperknowle was recently awarded membership of Timothy Taylor's Champion

Club in recognition of the loyalty and tireless dedication to excellent cellarman ship.



As part of Sheffield Beer Week, the **Coach and Horses** in Dronfield staged a tap takeover from Northumberland's Allendale Brewery. The pub's Sunday afternoon music sessions continue to prove popular. On 21st April, Keith Christmas, who played acoustic guitar on David Bowie's Space Oddity album and appeared at the very first Glastonbury Festival in 1970 will be performing.

Dronfield **Beer Stop's** launch of four keg lines earlier this year is proving to be a great success. Permanent lines from Cloudwater and Northern Monk have been very popular, backed up with two other kegs from rotating breweries, showcasing a range of different styles from some of the most in demand craft brewers around. They continue to have over 300 different bottles and cans in stock which can be taken home or drunk in the premises. They get daily deliveries and aim to get new releases as soon as possible after they are launched. These regularly sell out very quickly, so keep an eye on their social media pages on Facebook and Instagram to see what is arriving.

The Beer Stop are excited to have started to schedule 'meet the brewer' and 'tap takeover' events

starting in the Spring, bringing nationally and internationally renowned breweries to Dronfield. Confirmed so far are:

Cloudwater:

Saturday 4th May (12-7pm)

Abbeylea:

Saturday 1st June (12-7pm)

These events are free to attend with no ticket required, just turn up on the day. They will have four kegs pouring at any one time, with these likely to change throughout the day. The fridges will be stocked with the latest cans from these breweries, and with representatives on hand to discuss the beers. Further information will be released on the Beer Stop's social media closer to the events.

Just before going to press in early April, it was announced on social media that **Smiffy's Bar** (pictured below) on Chesterfield Road in Dronfield had been sold. The last weekend of trading was 6th/7th April. Proprietors, Richard Smith and Kay Hanwell who have run Smiffy's, thanked customers for their support and friendship over the last two years.

It is understood that the new owners will be keeping it is a bar and are planning a major refurbishment. We expect to be able to report on this in the next issue of Peel Ale.



NEW CAMRA NATIONAL CHAIRMAN

The Campaign for Real Ale has announced its new chairman-elect as Nik Antona (pictured), who will take on the leadership of the organisation following its Members' Weekend, AGM and Conference to be held in Dundee in April.

Nik Antona takes over from Jackie Parker, who is stepping down after a year in the role, and after nine years as a member of CAMRA's National Executive which elected Nik as chairman-elect.

Based in Burton-on-Trent, Nik has been a National Executive member since 2009, and currently chairs the Finance and General Purposes Committee. He was a CAMRA Regional Director for five years, representing the West Midlands.



Nik said: "I'm delighted and honoured by the confidence my National Executive colleagues have shown in me by electing me to take over as Chairman in April.

Jackie has been a strong leader for the organisation and I'm keen to carry on where she will leave off - making sure CAMRA is effective in

its national campaigns, especially in seeking much-needed reform of the Pubs Code, calling for a review of Business Rates on pubs and campaigning to get a reduction in beer tax on pints served in pubs."

Jackie said: "It's with great sadness that I choose to step down as chairman of the Campaign. It's the right time, however, as I come to the end of my third term as a National Executive member. I've spent nine years as a National Executive member and served as a Regional Director for three years prior to that. I believe it's healthy for an organisation to refresh its leadership regularly and now is the time to step aside and give someone else the opportunity to lead the Campaign."

WINTER GBBF ON THE MOVE

Following three great years in Norwich, the Winter Great British Beer Festival will move to Birmingham next year as part of a three-year rotation around the country.

As the West Midlands is a region built on the trade and innovation

of the industrial revolution, next year's festival will be themed "A Festival of a Thousand Trades", celebrating industry, diversity, and creativity throughout time.

Planning for the festival is already well underway, and details

including dates and venue for the 2020 festival will be released soon. West Midlands Regional Director Gary Timmins said: "This is an incredibly exciting opportunity for us to showcase the fantastic food and drinks that the region has to offer."

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**



NOW OPEN EVERY SATURDAY

11AM – 5PM

Serving a range of your favourite Drone Valley draught beers, cider and bottles.

(Opening times will be extended through the Summer)

SATURDAY 1st JUNE

The ONE and only DRONE VALLEY Brewery open day

FULL RANGE OF DRONE VALLEY BEERS AND CIDER

Entertainment

- **HAMISH AND THE BOY; DRONNY BOTTOM BUSKERS; LUCY EMMET**

Food and Gin

- **THE GIN WAGON; MOSS VALLEY MEATS; SUNSHINE PIZZA; KEVIN'S PIES**

Transport

Shuttle buses between Dronfield station, Dronfield CAMRA beer festival, the Brewery, & the Award winning Miner's Arms at Hundall

Profits to good causes



MADE IN
DERBYSHIRE

BREWERY NEWS



During a quiet January, the brewery has taken time out to make improvements around the brewery. Equipment has been adapted and newly insulated. A new stairs has been built and mezzanine areas fenced. A bar area and snug have been created for our more regular opening times. The brewery is open for draught and bottle sales every Saturday from noon and events are planned including the River Drone duck race.

In March, DVB took over the bar at the Blue Stoops in Dronfield, providing all four hand pulled beers, Carr Lane Black Label on keg and a selection of bottled beer. The brewery were very grateful to True North brewery for the opportunity - 20p for every pint sold was co-donated towards the pupils of Henry Fanshawe School's Duke of Edinburgh award equipment needs.

Looking ahead, new brews include an American Pale 4.6%, a Mild and a Red Rye Ale.

Volunteers continue to brew and bottle the range of twelve beers. A limited edition of the Imperial Russian Stout 7.5% will be available in 500ml bottles.

'Being the one and only Drone Valley brewery, we will be open on 1st June on the day of the Dronfield CAMRA beer festival. A range of beers and ciders, music and at least four eateries will be available AND a free shuttle service between the station, the Dronfield beer festival, the Brewery and the multi-award winning Miner's Arms at Hundall'



A couple of Hopjacker beers – Pyrites and Pollyanna – have made a welcome reappearance on the Dronfield Arms bar.

BARLOW BREWERY

In late March and after much consideration, Glyn Sanderson announced on social media that he had sold Barlow Brewery. Although he had not been actively trying to sell, it was known that if someone made an offer he would consider it.

Subsequently, a satisfactory offer was received.

Glyn stated that he will be moving into semi-retirement with less heavy work and commitment that is needed to operate a brewery.

Glyn then went on to thank all of Barlow Brewery's customers and suppliers.

The final Barlow Brewery beer to be produced was appropriately titled 'Swan Song'.



The Tap House in Brampton, Chesterfield will continue to operate as a free house.

The brewery site has been cleared of equipment and a rural craft distillery will be taking its place opening in June.



In March, Collyfobble Brewery celebrated their 100th brew with an Anniversary Ale, 'TON-UP' - a rich, dark, malty ale at 4.4%. The beer is brewed with eight malt varieties and a combination of British hops, Brambling Cross and East Kent Goldings.

LADIES' DRONFIELD PUB POTTER

On February 16th, a small group of us met in the Dronfield Arms for a pot of ale, then agreed the weather was good enough and we were fit enough for a short walk so allowed some clinging husbands to give us a lift to Drone Valley Brewery before dismissing them.

After a sociable visit there, we potted back along the River Drone, Callywhite Lane and Mill Lane in lovely sunshine and arrived through the gennel at Smiffy's before heading to the White Swan. It was good to enjoy the newly reopened White Swan but as some of us had particularly enjoyed the

dark beer at Smiffy's, we returned there for our final drink.

The latest potter took place on March 30th to Nottingham.

All ladies are welcome to join us on any of our future outings.

Ruth Hepworth

BY ROYAL APPOINTMENT

ROYAL OAKS IN AND AROUND DRONFIELD

As any regular pub-goer will know, the Royal Oak is one of the most popular pub names in the country. To understand how so many inns came to have this name, we have to go back to the time of the English Civil War when Prince Charles (later Charles II) sought to regain the throne following the execution of his father Charles I in 1649.

Following the Battle of Worcester on 3rd September 1651 at which 3,000 men lost their lives, Charles and his party fled Oliver Cromwell's 28,000 strong New Model Army and made it to Boscobel House in Shropshire to seek refuge. The story goes that the future king found a giant oak tree in Boscobel Wood and hid in its branches before spending further time in a priest-hole in the house itself and later fleeing to France.

The story soon became known throughout England and after Charles's return on the Restoration in 1660, many pubs were renamed the Royal Oak in his honour. Instead of being a symbol of defeat, the name came to represent defiance and loyalty to the kingdom. The tree was reportedly destroyed in the seventeenth and eighteenth centuries by tourists who cut off



Coal Aston

branches and chunks as souvenirs although a descendant of the original, 'Son of Royal Oak' which is itself 200-300 years old still stands.

These days, the Royal Oak is the third most popular pub name in the country, after the Red Lion and the Crown. Like many readers, I have spent time in many such named pubs over the years, both locally, and in further away places such as Saundersfoot, Sunningdale, Stockton-on-Tees and Cerne Abbas in Dorset.

In the Dronfield and District CAMRA area, we have two Royal Oaks of our own although another pub with that name



existed on Summerley Road near Apperknowle until the 1960s. In the hamlet of Millthorpe near Holmesfield, a 300-year old former Wards pub is now a thriving free house with a reputation for good beer and food whilst in Coal Aston,

a well-established ex-Tetley house stands on Eckington Road and is known locally as 'The Pond'.

Listed opposite are some Royal Oaks in the local area together with a few others that have closed their doors for the last time. How many have you had a pint in?

Pat Hancock



Laxfield, Suffolk

Open:

Cordwell Lane, Millthorpe
 Eckington Road, Coal Aston
 Cemetery Road, Sheffield
 The Shambles, Chesterfield
 Riddings, Old Brampton
 Derby Road, Old Tupton
 Earsham Street, Burngreave
 North End, Wirksworth
 Blackburn Road, Blackburn
 High Street, Barlborough
 Turnshaw Road, Ulley, Rotherham
 Manchester Road, Deepcar
 High Sreet, Mosborough
 Chatsworth Road, Brampton
 Sparklow, Hurdlow

300-year old rural inn with fine garden. Ex-Wards. CAMRA Summer Pub of the Season for 2018.
 AKA the Pond. Cask Marque approved ex-Tetley house with good beer & Ring-a-Bull game played.
 Tennants/Whitbread pub now serving outstanding beer under the Beer Engine moniker.
 Historic 13th century inn once used by the Knights Templar and oldest pub in Chesterfield.
 Food-led pub at west end of the village - the only pub following closure of George & Dragon.
 Ex-Home Ales pub on the A61 roundabout. Re-opened as the Tupton Tap with ten ales.
 Friendly, unspoilt local close to Grapes and closed Gower & Old Mill pubs. Keg Stones served.
 Atmospheric, locals' pub on narrow street. Local pictures, pool and well kept local beers.
 Out of the way ex-Stones pub just off the M1 standing beside an enormous chimney!
 Refurbished ex-Stones pub in the village centre opposite the closed Apollo.
 Well-maintained Sam Smiths village pub with attractive bar and separate restaurant.
 Former Tetley pub close to Stocksbridge bypass offering locally sourced real ales
 High Street pub built in 1843 which became a beerhouse around 1870. Ex-Stones pub.
 Popular ex-Mansfield & Cameron's pub with well kept real ale and regular entertainment.
 Country pub off A515 south of Buxton with accommodation, home cooked food and local beers.



Chesterfield © David Johnson



Blackburn, Rotherham



Cardington, Shropshire



Mastin Moor © John Whitehouse

Closed:

Summerley Road, Apperknowle
 Hollis Croft, Sheffield
 High Street, Beighton
 Savile Sreet, Sheffield
 Walkley Bank Road, Walkley
 The Dale, Stoney Middleton
 Mansfield Road, Intake
 Lansdowne Road, Sharrow
 Bolsover Road, Mastin Moor
 Townhead, Eyam
 Station Road, Chapelton

Rural beerhouse run by 'Handlebar' Jack Easterbrook until its late '60s closure. Now a house.
 Wards pub off Broad Lane. The Gate Inn stood opposite. Closed and demolished in 1999.
 Village centre Whitbread pub run by the Crookes family 1841-1895.
 One of a cluster of pubs close to Twelve o'clock Court and the new Tesco. Closed in 1956.
 A Tetley beer-off with a tap room to the left. At foot of Freedom Road. Closed in 1970s.
 16th century limestone inn. Now a private dwelling opposite Toll House fish and chips.
 Lively John Smith's house at the junction of Hollinsend Road. Now a funeral director's.
 Small terraced Gilmour/Tetley pub near the junction with Washington Road. Closed in 1967.
 Stones pub closed in 2000 and flats built on the site. The Gate closed around that time.
 16th century Stones pub. Re-named the Prancing Pony before its closure.
 Once busy Whitbread pub close to ASDA and opposite Coach & Horses. Closed c.2016.

THE COW SHED BEER FESTIVAL

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+ BEER TASTING NOTES

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WHAT IS LOCALE?



Dronfield and District CAMRA has recently introduced the LocAle scheme, which is designed to encourage pubs and clubs to stock at least one locally produced beer at all times. The branch defines 'locally produced' as being within 15 miles of the pub. The following pubs

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

For further information contact Graham Hall on secretary@dronfieldcamra.org.uk

The Angel Inn – Holmesfield
 Beer Stop – Dronfield (RAIB only)
 Coach & Horses – Dronfield
 Collyfobble Brewery Tap – Barlow
 Cross Daggers – Coal Aston
 Dronfield Arms – Dronfield
 Drone Valley Brewery Tap - Unstone
 George and Dragon – Holmesfield
 Green Dragon – Dronfield
 Hare and Hounds – Barlow
 Horse and 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
 Tickled Trout – Barlow
 Traveller's Rest – Apperknowle
 Victoria – Dronfield
 White Swan – Dronfield

BRANCH DIARY

BRANCH MEETINGS:

Wed. 8th May: George & Dragon, Holmesfield.

Wed. 12th June: White Swan, Dronfield.

Wed. 10th July: Gate Inn, Troway.

Wed. 14th August: Collyfobble Brewery, Barlow.

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

BRANCH SOCIALS:

Saturday 11th May: Nottingham Mild ale pub crawl. Meet at Dronfield station in time for 11.15 train to Nottingham.

Saturday 18th May: Dronfield Branch working the Derbyshire Bar at Barrow Hill Rail Ale (11-4)

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

Thursday 30th May to Saturday 1st June: Dronfield CAMRA Beer & Cider Festival.

Check website for future socials:

www.dronfieldcamra.org.uk

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 July 2019.

TYNE & BEER

A TOUR AROUND NEWCASTLE PUBS

Regular Peel Ale readers will know that we like to get around the country and visit some of the finest pubs that Britain has to offer. Back in late February, we stayed overnight in Newcastle where of course there was an opportunity for a few pints in the city's lively quayside area along the way.

Purpose of the visit was to see American rock band, the Lemon Twigs at the Riverside venue on the banks of the Tyne. Music fans may recall that Channel 4's 'The Tube' was filmed at the Riverside, although the current venue is a different building to the original Riverside which hosted gigs by Nirvana, Stone Roses, Sonic Youth, The Smiths, Oasis, Elvis Costello and David Bowie to name just a few, but sadly closed in 2005. The gig itself was a blast and there was time for an overpriced can of Punk IPA but we're a beer magazine, so let me tell you about the three pubs we visited before.



First of the three, the **Bridge Tavern** (pictured above) stands at the foot of Akenside Hill between the support piers of the iconic Tyne Bridge. The pub stood here before the bridge was constructed in 1928 and was known as the Newcastle Arms (the old name

can still be seen at the front of the pub) and featured in the first series of *Auf Wiedersehen Pet* before it became the Pump House, Muse and Fever in the 1990s. When we arrived, the pub was bustling with Newcastle United fans fresh from their team's win over Huddersfield Town at St James's Park. The ten or so cask ales available came from the in-house micro-brewery and from local breweries such as Wylam and Hadrian Border.



Next, we made it to a pub known locally as 'The Coffin' but please don't let that put you off. Conveniently for us, placed next to our hotel, the **Crown Posada** (pictured above) is long, narrow pub that features on CAMRA's National Inventory of Historic Pub Interiors making it a venue that I've wanted to visit for many years and it didn't disappoint. The pub has stained-glass windows at the front and inside, dark wood panelling, shipbuilding photos and crown chandeliers. On the bar, were half a dozen beers including Tyneside Blonde, a particularly refreshing and well-kept pint from Hadrian Border brewery whose ales (Gladiator, Centurion et al) I



remember from the good old days of the Tap & Spile on Waingate, Sheffield. Again here, the pub was full of life, with all seats taken including in a screened-off snug to the left of the front door.

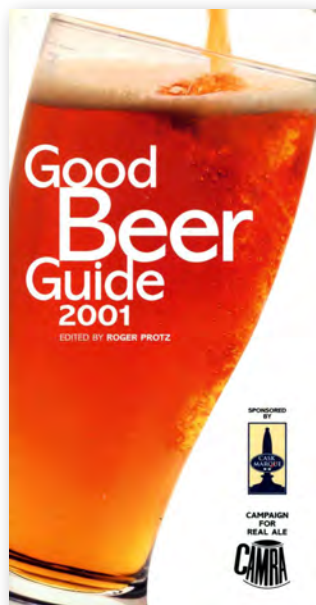
Making our way up Dog Leap Stairs towards the **Bridge Hotel**, we arrived to find yet another packed out pub, many hanging around after the Newcastle match to watch the rugby union encounter between Wales v England on one of the many TVs. The present Bridge building dates from 1901 and is situated next to Castle Keep and Robert Stephenson's High Level Bridge. The pub's upstairs room has played host to a long running folk club (Sting played here apparently) whilst downstairs there are an abundance of real ale choices from Hadrian, Anarchy and other northern brewers. My beer of choice here was S.O.B (Strong Old Brew), a nice tasting porter from Hadrian Border.

A Saturday night in Newcastle is a lively occasion and might not suit everyone, however there are plenty of fine traditional pubs as well as newer micro-pubs and brewpubs to suit all taste. We were pleased to have at least visited three of them.

Pat Hancock

PEELING BACK THE YEARS

GOOD BEER GUIDE: 2001



The 2001 edition of CAMRA's Good Beer Guide was published eighteen years ago. Much has changed since then but through the rise of the micro-brewery we were beginning to see the start of the UK brewing industry as we know it today. Here's a brief look at the guide from a local perspective.

BREWERIES

One of the seven Derbyshire breweries listed in the guide were Whim Ales, a long standing village brewer of real ales readers will have seen locally in both pubs and beer festivals. Whim Ales were established in 1993 at Whim Farm south of Hartington, close to the Staffordshire border by owner Giles Litchfield.

The four Whim beers included in the 2001 edition were all part of the brewery's 2019 portfolio and are listed on their website. Arbor Light, at 3.6%, was/is a

'light coloured bitter, sharp and clean with lots of hop character and a delicate light aroma' whilst Hartington Bitter (4.0%) was described as 'a light, golden-coloured, well-hopped session beer with a dry finish and a spicy, floral, aroma'. Whim's other two beers were Hartington IPA and Magic Mushroom Mild and their seasonal offerings included a wheat beer named Snow White, Old Izaak (winter only) and 6.4% stout/porter hybrid, Black Christmas.

Whim continue to brew five regular beers that include Earl Grey Bitter and a pale ale named Flower Power. The brewery retains a tied house, the award-winning Wilkes Head in Leek.

The other Derbyshire breweries included Leatherbritches from Fenny Bentley and Townes of Staveley, Chesterfield, whilst in Sheffield both Abbeydale and Kelham Island were now well established.

PUBS

The Gate Inn in the hamlet of Troway was one of three pubs from within our branch area to feature in the Good Beer Guide of 2001. Hidden away on a quiet road, just off Snowdon Lane between Coal Aston and Marsh Lane, the Gate remains something of rural gem and continues to be run by licensees, Andy and Kay, serving Theakston Best Bitter and guest ales such as Hopback Summer Lightning. In 2001, the pub belonged to Warrington brewery, Burtonwood and was described as a "local, with panoramic views over the

Moss Valley with an award-winning garden". Readers were advised to watch out for community events including a marrow competition which I believe continues to this day. Burtonwood Bitter and the 4.8% Top Hat were available on hand pump.

Over in Apperknowle, GBG standing dish, the Yellow Lion on High Street served hand-pulled Stones Bitter and guest ales and was a "stone-built free house comprising a large lounge and a non-smoking restaurant". At the time, the pub had been in the same hands for over thirty years and held its own beer festival in early summer.

By 2001, the Jolly Farmer on Pentland Road, Dronfield Woodhouse was operating as a Greenall's Alehouse serving guest ales alongside Marston's Pedigree, Timothy Taylor Landlord and Greenall's Bitter which by then was brewed for them by Carlsberg-Tetley in Northampton. The Jolly Farmer was opened in 1976 as the 'Gorsey Brigg' by Shipstone's brewery who were acquired by Greenalls two years later. Shipstone's brewery ceased brewing operations in 1991. These days, the Jolly Farmer thrives as part of the Pub People chain.

Among the featured pubs in North Derbyshire were the Scotsman's Pack at Hathersage, the Devonshire at Middle Handley, the Grouse at Longshaw and the now closed Angel Inn at Killamarsh.

Pat Hancock

THE RAILWAY YARD

• ELSECAR HERITAGE RAILWAY •

3 - 6 MAY 2019

FREE ENTRY

LIVE MUSIC



Beer Festival

Over 100 real ales, ciders, & draft beers

CLUB FEATURE

HILL TOP SPORTS & SOCIAL CLUB



Hilltop Sports and Social Club on Longacre Road, Hilltop, Dronfield is a well-run, friendly, family-orientated club with over a thousand members. It was founded in 1964 by a local football team who built it with a loan from Mansfield Brewery and since then it has undergone a number of extensions and refurbishments.

The club has a large function room with a stage and dance floor which can seat up to 250 people. This room has two pool tables which are moved aside when the club stages regular entertainment events. On the first Friday of the month, a family disco takes place and on the last Saturday of each month, "saturdayniters" welcomes some of the region's top local bands.

At the rear of the building, the function room extends

to a quieter, comfortable members' lounge. The club has an impressive back room with a full-size snooker table that once belonged to Chesterfield born eight-time World Snooker Champion, Fred Davis.

The club has been voted Dronfield & District CAMRA Club of the Year on four occasions and unlike many clubs, always serves real ale. Barnsley Bitter from Stancill Brewery is permanently available and club secretary and treasurer, Dick Armitage tells me that this is particularly popular with regulars. Alongside this is a regular pale ale such as Abbeydale Moonshine or Bradfield Farmers Blonde and a third beer which changes on a monthly basis. In recent months, Farmers Belgian Blue and Brown Cow have been on

the bar and at the time of my visit, I was impressed by the quality of the Dark Drake, a 4.5% oatmeal stout from Derby's Dancing Duck brewery.

Hilltop was a regular Three Valleys venue and stages its own festivals where a greatly increased range of ales are available. This year, the club plans to stage festivals on May Bank Holiday weekend and again on Saturday 8th June.

Sunday evening at Hilltop is games night with bingo, a quiz, Play Your Cards Right etc and cash prizes are available. Every Tuesday at 9pm is the Chairman's Quiz which is followed by Bingo and Black Ball.

The club's opening times are 7-11pm (Mon-Thurs), 6pm-midnight (Fri), 6pm-1am (Sat) and noon-midnight (Sun).

Annual membership is well-priced at £15 which includes two free drinks at Christmas and a discounted bar price. Visitors are welcome at any time. Anyone wishing to join can simply call into the club and ask for a membership form.

Pat Hancock



PICTURE THE CRAFT SHEFFIELD'S INDIE BEER FEAST



This year's Indie Beer Feast took place in March and was attended by a group of Branch members, some in a volunteering capacity and others simply to enjoy an evening's drinking. After the success of last year's inaugural event, the festival was extended to two days with considerable demand for tickets.

Once again, the venue was the Grade II listed Abbeydale Picture House on Abbeydale Road, Sheffield, a former cinema that was active between 1920 and 1975. The building is now leased

to the local arts charity CADS, who are assisting with its restoration and ensuring that the building stages more public events such as live music and comedy, flea markets and film screenings.

The focus of the event which heralded the start of this year's Sheffield Beer Week is mainly on keg dispensed beers although this year, a larger number of cask ales were available. Unlike many other beer festivals, the individual breweries are responsible for their own bars which are set up either in the

foyer or around the edges of the cinema itself.

The festival does not produce a physical programme so punters need to scour the various bars and find a beer they like the sound of. Payment is by cash rather than token but seems to work perfectly okay. Festival glasses are included in the entrance fee and it is probably sensible to select the half-pint option, so that you can sample more beers, many of which are on the strong side (two 12.0% Imperial Stouts, Thornbridge's Necessary Evil and Coconut Crater from Manchester's Wander Beyond Brewery were I think, the strongest if anybody is counting).

This year's breweries included a handful from the local area including two stalwarts of the local brewing scene, Abbeydale and Thornbridge. These were joined by the recently launched Saint Mars of the Desert whose new brewery is based on Stevenson Road in Attercliffe and by Neepsend Brew Co whose two cask beers were of particular interest to me - the





first, Annona was a appetising 4.2% oatmeal pale ale and better still was Bollenhut, a Black Forest Gateau Stout which tasted as good as it sounded.

Among the other neighbouring breweries in attendance were Lost Industry from Wadsley Bridge, Sheffield whose range included a couple of sour beers, namely Annum Cherry and Strawberry Daiquiri. Sours are still relatively new to Britain but an increasing number are being produced and finding their way into our pubs and bars. Unlike some, I'm not adverse



to sour beer myself and over the course of the evening I tried Triple Fruited Gose from North Brewing Co and Turning Point Brew Co's fabulously named Berliner Weisse, Alan's Psychedelic Breakfast.

Other beers I sampled included Grower Owned, an IPA from Magic Rock, Headhunter and Disco King, two pale ales from York based, Turning Point Brew

Co and Ridgeside's low alcohol pale, Nothing But The Rain which really was low at just 0.5%. Indie Beer Feast is certainly an enjoyable festival which is sure to be of interest to those with an appetite for unusual ales and also to those who enjoy drinking in unique surroundings.

Something to put in your diaries for next year.

Pat Hancock



BANDS IN A BREWERY



&

13TH APRIL - RIVERS

11TH MAY - THE KERRY FERNANDAZ BAND

1ST JUNE - UNCLE SALTY

10TH AUGUST - THE NATTERJACKS

7TH SEPTEMBER - THE SUFFRAJETZ

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DEJA-BREW

PUB CLOSURES REMAIN HIGH



The latest pub closure figures from CAMRA reveal that 14 pubs are closing their doors each week, prompting the real ale consumer's champion to renew calls for fundamental action to **Save Our Pubs**.

If the UK exits the European Union, the Government will have the freedom to reduce Beer Duty specifically in pubs - levelling the playing field between the price of beer sold in social, community settings and cheap supermarket alcohol consumed at home.



a drop in the number of pubs closing, showing that our hard-fought campaign to get planning protection for pubs was worth it.

"protecting pubs in the English planning system was a necessity and a welcome move from the Government. However, it's taken nearly two years for the trickle-down effects of the planning changes to show. Our politicians should back the asks of the Save Our Pubs Campaign in full, and show they are squarely behind pubs."

This move is one of three key measures CAMRA believes the Government needs to take urgently to halt the tide of pub closures. The Campaign is also calling for full reviews both of the Business Rates System to fix the unfair amount pubs pay, and of currently ineffective legislation designed to enable pub tenants to get a fair deal from their big-business property owners - both moves the Government has promised but is yet to carry out.

The number of pub closures has dropped slightly from a rate of 18 a week last year, thanks in part to CAMRA's success in achieving new local planning protection for pubs in England. But the figure remains far too high and without swift action, it is unlikely that many of them will ever reopen.

Jackie Parker, CAMRA's National Chairman said: *"Pubs are a very important part of our national culture and are valuable community assets which help to combat loneliness and social isolation. It's great we have seen*

Pub Closure Report: July-December 2018

The following report of pub closures is for all pubs, in England, Scotland and Wales and covers pubs known to have closed between the 1st July and the 31st December 2018.

It has been compiled using CAMRA's WhatPub online pub guide, which contains information on about 46,600 pubs currently open in England, Scotland and

Wales. This is estimated to represent over 95% of all currently open pubs. Several thousand CAMRA members provide updates on pubs to the 220 CAMRA branches who maintain the WhatPub database. Branches then monitor these pub closures and record the key details including when and why. The total closures are given (permanent closures and non-permanent closures).

Pub closures in England, Scotland and Wales		
Total pub closures	Closures	Per Week
Jul-Dec 2018	378	14.5
Jan-Jun 2018	476	18.3
Jul-Dec 2017	463	17.8
Jan-Jun 2017	525	20.2
Jul-Dec 2016	455	17.5

Total pub closures Jul-Dec 2018	Closures	%	Jul-18	Dec-18
England	339	0.8%	41,022	40,683
Wales	23	0.8%	2,924	2,901
Scotland	16	0.4%	3,628	3,612

Total pub closures Jul-Dec 2018	Closures	%	Jul-18	Dec-18
East Midlands	29	0.8%	3,497	3,468
East of England	20	0.5%	4,208	4,188
Greater London	30	0.7%	4,168	4,158
North East	17	0.9%	1,913	1,896
North West	59	0.9%	6,525	6,466
South East	63	1.0%	6,404	6,341
South West	43	0.8%	5,183	5,140
West Midlands	25	0.6%	4,324	4,299
Yorkshire and the Humber	53	1.1%	4,780	4,727

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 in Liverpool that sold excellent 'Higgy's' Mild and Bitter and the best cheese toasties I've ever had. Time moves on however, and the second part of my top ten featured below are all well worth a visit if you find yourself in the area.

6: Coalbrookdale Inn, Coalbrookdale, Telford



The second entry from our trip to Shropshire is the Coalbrookdale Inn, which is situated in the heart of the museums area of Ironbridge. This Grade II listed inn opened in 1834 and has a great atmosphere with plenty of people having a good chat and enjoying some excellent predominantly local beer, with offerings 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.

7: The Bell, Pensax, Worcestershire



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This previous West Midlands Pub Of The Year and local CAMRA Pub of The Decade surpassed all our expectations. With wooden floors, hanging hops and open fires, it has a real country feel. We were made very welcome by the strongly pro-CAMRA owners and regretted that we'd already eaten when we saw the pub's high quality menu. Five beers were available when we visited, namely Hobson's Best Bitter, Franklin's English Garden, Three Tuns 1642 Bitter, Goff's Joustier and Exmoor Gold. We went for the latter three of these, which we thoroughly enjoyed drinking on the patio, taking in amazing views over the countryside. Jean commented that she could sit there all afternoon. The Bell is a classic country pub combining good beer, great food and amazing views, again, well worth a visit.

8: Sheaf View, Heeley, Sheffield



Continuing the theme from part one of my selections, my next entry is the Sheaf View. This nineteenth century pub ticks all my boxes; it serves high quality reasonably priced real ales in an atmosphere conducive to drinking and conversation - no annoying fruit machines or background music here! The walls are adorned with breweriana, and the outdoor and conservatory areas provide a range of drinking spaces to suit all tastes. Whenever you visit, you're guaranteed a warm welcome and a good selection of beers served by knowledgeable bar staff. When heading towards Sheffield from Dronfield, we rarely get beyond the 'Heeley Triangle' of which the Sheaf is my favourite point of call.

9: Albion Ale House, Conwy, North West Wales



We discovered this pub when staying in Conwy back in 2016. This former Ansell's house is full of authentic 1920s furniture and features, which have resulted in it being listed in 'Britain's Best Real Heritage Pubs' as *"the best example of an unaltered inter-war pub in Wales"*. Now managed by a consortium of four local breweries, it showcases their beers whilst also offering interesting guest ales. Another classic pub where conversation is encouraged. An absolute must if you find yourself holidaying in North Wales.

10: Dewdrop Inn, Ilkeston, Derbyshire



We first visited the Dewdrop as part of a joint social with our friends from the Erewash branch, when it provided an excellent start and end point to our excursion around Ilkeston, being handily placed for the newly opened train station. As with the majority of my selections, it's a traditional Victorian pub with an unchanged three-room layout and period fixtures and fittings. An excellent range of well-kept beers are always on offer with several from small local breweries. Very friendly locals and superb sandwiches make this a great place to call in for a pint and a butty if you have missed the train!
Graham Hall

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IT'S THE BEER TALKING ADVENTURES IN PUBLIC HOUSES

I've always written close to home. When I first started writing, everybody I asked said that I should write about what I know about. I've stuck to that ever since, so all of what I write takes place where I'm from. Wherever I have lived, I have never been more than a stone's throw from a local pub. My new book *It's The Beer Talking: Adventures in Public Houses* comes out at the end of February.

I suppose the title tells you most of what you need to know about what is inside its covers. Yes it's about beer and pubs and because it's a memoir, it's about what I've got up to in ale houses over the years. I hope it's funny. I wanted to write a comedy, so it would be a bit of a bugger if it didn't make folk laugh. There are one or two sad bits in it as well, because even in pubs, life isn't always funny ha ha. Like my other writing, it is based on memories and emotions and characters I have known. Most of it is true, some bits are made up and the rest, well, if it isn't true, it ought to be!

I've written a lot of books, but I'm not always sure what to say when people ask me what my books are about. Perhaps my best known book is *Bringing it all Back Home*. It's about music. All sorts of music, from music hall to the blues and pop. Then again it's not really about music at all, it's about where music has taken me and how it shapes me. Another more recent book is *Song for My Father*. I generally



say that one is a book about my dad. Yet I didn't know my dad for most of my life, so it's a book about looking for him, what happened in the few months after we were reunited and mostly about what happened when we weren't in each others lives. *It's The Beer Talking* follows a similar template. There's plenty of beer in it, a lot of laughter, one or two tears and now and again a bit of bawdy banter. It's just a book of stories that take place against a backdrop of the public house.

These stories are about the joy of joining in, celebrating who we are and the quest to find the perfect pint. There are journeys here and discovery, but because our favourite pubs are usually in our own back yard, it's a book that takes place near home. In many ways it's a book that takes delight in localness, the simple pleasure of where we are from, wherever that might be.

The book starts with my first taste of beer, in a smoke-filled working men's club, then rattles like a boxful of dominoes through more than half a century of backstreet boozing all over the world in that rare old haunt we call the public house. In a time when local pubs are closing down at an alarming rate, the book is a bit of a call to treasure them. I say this because I believe that pubs are like libraries. More than any other buildings near where we live, they are storehouses of our communal knowledge.

At times snapshots of our neighbourhood, at other times a refuge from what's going on outside, but always somewhere familiar and welcoming. I love the pub most of all, because that is where over the years I have found a lot of friendship. Come to think of it, *It's The Beer Talking* is a book about friendship. As a matter of fact, all of my books are about friendship. If you like books about beer, pubs, fun and friendship, you might want to give it a try.

"Ian's book is brimming with laughter, tall stories, great memories and endless rounds of wonderful beer. It's also a call to arms to save this unique institution". Roger Protz, Editor Good Beer Guide: 2000-2018

It's The Beer Talking: Adventures in Public Houses is published by Route on 28th February 2019. For more details visit:

www.route-online.com

Ian Clayton

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BEER & CIDER FESTIVAL

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dronfield.camra.org.uk



CAMPAIGN
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REAL ALE

DRONFIELD BEER & CIDER FESTIVAL

Dronfield & District CAMRA are proud to announce that we are organising our first ever real ale & cider festival this year, taking place at the Pioneer Club from 30th May to 1st June. This is the weekend the 3 Valleys festival used to take place so is already established in the diary as a time for beer in Dronfield! Although 3 Valleys is no more, many of the pubs in Dronfield will be putting on independent events on the Saturday and forming something of a beer festival fringe alongside our own event.

The CAMRA festival run jointly with the Pioneer Club will see us build some temporary bars in the club including on a newly constructed decking area featuring up to 50 real ales served fresh from the cask and a selection of traditional ciders including some sourced from local producers – all served in a commemorative Dronfield beer festival branded glass. We've also arranged for our friends the Bar Stewards to bring their craft beer bar to the event with an interesting selection of beers on keykeg, can and bottle.

We anticipate a beer list featuring all the beers brewed around the Dronfield area – ie Drone Valley and Collyfobble; some of the highlights from our wider region including Sheffield and Chesterfield along with a mixture of new, interesting and classic beers from further afield.

The festival begins with a preview night featuring the full beer range on Thursday

from 6pm to 10pm with free entry to everyone – just pay a deposit on the glass (you can return the glass for a refund or keep it as a souvenir).

Friday the festival opens at midday and again the daytime session is all about the beer and cider with free entry available to all until 5pm, in the evening entry is £3 (free for CAMRA and Pioneer Club members) and live music will feature. Bars close at 11pm.

Saturday the festival again opens from midday until 11pm and entry is £3 (free for CAMRA and Pioneer Club members) with a variety of entertainment planned.

Throughout the festival the Pioneer Club's own bar will also be open as part of the festival serving a full range of beers, wines, spirits and soft drinks. Snacks will also be available from the bar in addition to food served by street food traders outside.

The Pioneer Club can be found on Stonelow Road, about 5 minutes walk from Dronfield railway station. There is also a bus stop right outside the venue served by Stagecoach bus 44 (Sheffield - Woodseats - Coal Aston - Dronfield - Chesterfield) and TM Travel bus 14/15 (Dronfield Civic Centre - Coal Aston - Apperknowle - Marsh Lane / Chesterfield). The main local taxi companies are Network and City, both have smartphone apps for ordering cabs.

CAMRA VOLUNTEERS

As with all CAMRA beer & cider festivals, ours is entirely

organised, managed and staffed by enthusiastic volunteers to share our love of good beer and cider and raise funds to support the campaign (if you aren't a member check out camra.org.uk for more details, don't forget members get free entry to the festival at all times or if you sign up as a new member at the event you'll get a free pint or two on us).

So we're looking for volunteers to help out at the event including constructing the festival on the days before, staffing it when we are open and taking it all down and packing the kit away on the Sunday afterwards. As a volunteer you don't get paid but there are a number of perks for staff including free drinks. Role whilst we are open include serving on the bar, selling beer tokens, promoting CAMRA membership, working admissions and glass sales/returns, admin and more. Visit our website for a staffing form

www.dronfield.camra.org.uk

PROMOTE YOUR BUSINESS AT THE BEER & CIDER FESTIVAL

We have a number of opportunities to support the festival financially through sponsorship including having your logo on the souvenir glasses, on the back of the beer tokens, a banner over the stage, on individual beer casks, etc.

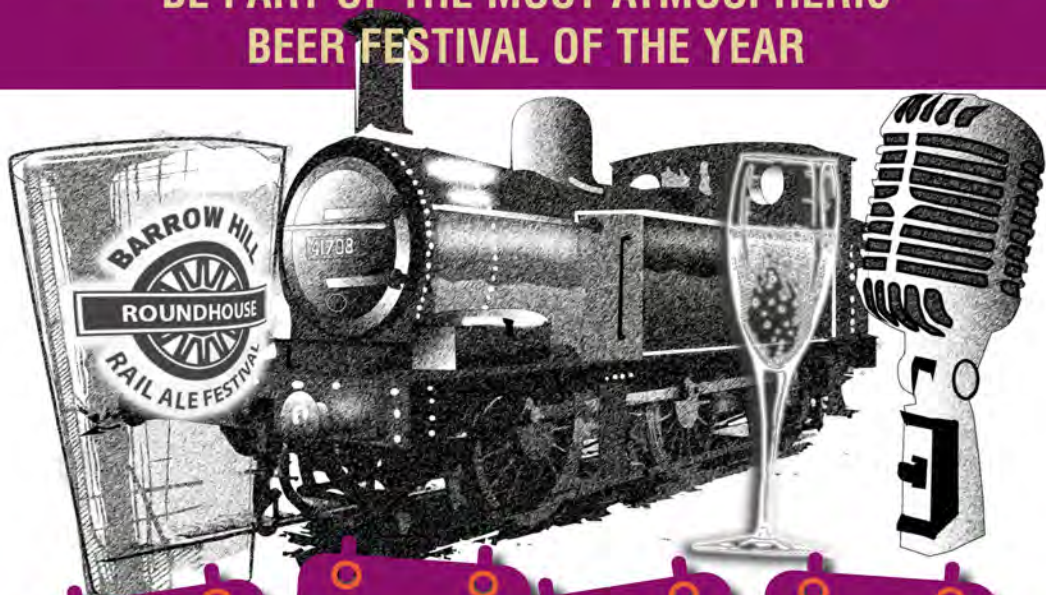
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BARROW HILL RAIL ALE PREVIEW

This year, the ever-popular Rail Ale beer festival takes place between the 16th and 18th of May. The festival, widely regarded as the most atmospheric in the country is held in the unique surroundings of the Round House at Barrow Hill near Staveley with the drinking areas set out in the engine shed itself alongside a couple of remarkably well-preserved steam locomotives.

Over 350 different cask ales from breweries large and small will be available. The beer list will be published in due course on the festival website www.railalefestival.com. As in previous years, the main festival bar will feature ales from all over the UK whilst the ever-popular Derbyshire bar will as you would expect showcase beers from local breweries. New for 2019 will be a New Brewers bar where you can sample beers from some breweries you may not be familiar with.

More than 50 craft and continental beers will be available and once again there'll be a dedicated bar for cider and perry. Also returning will be the



gin palace which needed to be re-stocked three times last year and for the first time this year, there'll be a bar serving good quality wines.

Once again, the Beer of the Festival competition will be taking place with several panels of independent judges anonymously assessing the standard of the beers in seven different categories and selecting their Champion Beer. Last year's overall winner was Green Devil IPA from Oakham Ales.

The festival kicks off at noon on Thursday 16th with the afternoon Trade Session which ends at 5pm. Then at 6pm, doors open for Rail Ale Party Night. Priced at £15, the session will include the full extensive range of beers and a set from the country's number one Abba tribute act, Revival. Running alongside this will be the VIP Rail Ale Evening Experience, aimed primarily at businesses and industries in the local area which will include fine dining and entry into the party night.

On Friday, music will begin at 1:30pm and culminate with a performance from returning rock/pop covers band, the Dukes of Pork. Saturday sees the Ashover Brass Band play in the Café Bar Marquee and musical entertainment throughout the day. Saturday night's headliners are Sheffield's Everly Pregnant Brothers who bring their inimitable brand of humour to the Roundhouse for the first time.

The best way to get to and from the festival is the free bus which runs from Chesterfield railway station via the town centre. Service 90 runs from Chesterfield bus station at half hour intervals each day until 5:40pm.

I shall be back again at the festival for the umpteenth year in succession but I still occasionally speak to people who are unfamiliar with the event or whom never quite get around to attending. Without wishing to repeat myself, I really do recommend the event to those who have not been previously.

Pat Hancock



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CAMRA'S NATIONAL PUB OF THE YEAR

In late February, it was announced that the Wonston Arms in Hampshire has been voted the winner of CAMRA's prestigious National Pub of the Year award. The competition helps to highlight quality pubs around the country. Each year, local CAMRA branches nominate a local pub to be entered and these two hundred or so pubs then go through to the regional competition, which then whittles down to four pubs that go forward to the national final.

The Wonston Arms, situated in the village of Wonston, just north of Winchester is described as a small community pub and was derelict just four years ago when owner/landlord, Matt Todd found the money to purchase the dilapidated inn. Since then, the pub has gone from strength to strength and become a focal point for the local community. Matt was said to be overwhelmed that the pub had scooped the award and thanked the local community for all their help and support. He went on to explain that he had strived to recreate the kind of pub he visited with his Dad in the 1970s in the north of England.

On the bar, four real ales are served, mainly from local breweries such as Bowman and Flower Pot together with a selection of 180



gins. The pub also hosts regular pop-up foodie nights and social events selected to meet local demand. Darts matches, folk music, jazz sessions, quizzes and a photography club all take place, and local food vendors are invited for special fish and chip, pizza and curry nights.

CAMRA's National Pub of the Year Coordinator, Ben Wilkinson said: "Matt and his team have created a fantastic rural village pub with a great atmosphere by shaping it around the community and its needs. They have realised that it takes something special to create a sense of real belonging so that people want to come out of their homes and back in the pub".

"Pubs like the Wonston Arms highlight what communities stand to lose if their local pub closes - something being experienced in all too many places. These types of pubs are more than just businesses, they are the heart of our local communities and part of what makes the UK the country it is. The Wonston Arms serves excellent cask ales and is a great social environment for all. It fully deserves its title as the best in the country."

Runners-up in the competition include last year's winner, the Cricketers Arms in St Helens, the Chequers in Little Gransden, Cambridgeshire and the Volunteer Arms (Staggs) in Musselburgh, Scotland.

Pat Hancock

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

small profit which is either put aside for future printing costs, passed on to CAMRA HQ or used by the branch to conduct locals surveys and the like.

If you are reading this and are interested in advertising or know anyone who can help, please contact any Branch member.

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SATURDAY	11-9
SUNDAY	12-4

WINTER PUB OF THE SEASON 2019

CROSS DAGGERS – COAL ASTON



Dronfield CAMRA chairman Nick Wheat is pictured with Anthony Hutchinson and Beverley after being presented with their award.

The Cross Daggers, tucked away on Brown Lane in Coal Aston, has been voted Dronfield and District CAMRA's 2019 Winter Pub of the Season. The Daggers is a traditional one-room pub, selling four well kept real ales.

Anthony Hutchinson (pictured above with barmaid Beverley), who also runs the Royal Oak in Coal Aston, has been at the helm for eighteen years and likes to run the pub on traditional lines. The Daggers is full of character, with photos of the various changes the pub has gone through over the years well worth a look; the changing Tetley's signage reflects the different promotional and style changes this much missed Leeds brewery used until it's

recent closure. I well remember supping Tetley's bitter at the Daggers when we moved to Dronfield in the 1980's – a truly excellent pint, with recent attempts to revive it by other breweries a pale imitation.

The beer range usually includes Tetley Bitter and Theakston's Best as permanent fixtures, with two other beers chosen from the Punch Taverns roster. On a recent visit, I was pleasantly surprised to find Hobson's Town Crier on the bar. The Daggers - and its sister pub, the Royal Oak - are both Locale accredited, with offerings from Abbeydale and Bradfield usually available.

The pub plays an important part in village life, with various events planned over the year.

There's an interesting 'Christmas Countdown' board behind the bar, and the free bread and dripping we enjoyed on a recent Thursday night visit, together with the roasties on Sunday lunchtimes all add to the 'local' feel of the Daggers.

A weekly quiz takes place on Monday evening at 9.30pm. The pub is open from 4pm-11:00pm Monday to Saturday and from midday to 8pm on Sundays.

Congratulations to everyone involved in making the Daggers such a great pub to visit. If you've not popped in recently, give it a go, you won't be disappointed with either the beer, the atmosphere or the friendly welcome!

Graham Hall

HARROGATE SPA TOWN TO BAR TOWN



Anyone short of ideas for a good pub crawl could certainly do worse than giving the North Yorkshire spa town of Harrogate a second look. Now that the trains are back in action, it's possible to get from Dronfield to Harrogate in just under two hours (with a change in Leeds not nearly long enough for a quick one in the Brewery Tap). The pub scene in Harrogate has certainly improved beyond all recognition since my previous visits around the turn of the millennium. Back then I remember being distinctly unimpressed by the town's pubs with only the ultra-traditional Sam Smiths pub, the Gardeners Arms in the suburb of Old Bilton making a lasting impression.

So, just before Christmas, we booked a night at the West Park Hotel, overlooking The Stray, a long area of public parkland (looks better than it sounds) and enjoyed a top night out round the town. Before we reached our first pub, we enjoyed a first rate meal at an intimate (and certainly not

pretentious) seafood restaurant called the Drum and Monkey on Montpellier Gardens which we'd booked in advance. Definitely recommended if a), you have the time and b), like fish.

And so, to the pubs. The first pub we chose to visit was the **Old Bell**, centrally located on Royal Parade. I was perhaps a little unfair when I said I hadn't enjoyed Harrogate's pubs on my previous visit as The Bell has long had a reputation for decent real ale and has been a Good Beer Guide regular for many years. The Bell is a supporter of local breweries large and small with Theakston Best Bitter and Timothy Taylor Landlord complimented by real ales from Kirkstall and Brass Castle. Claire began her evening with a stout named March of the Penguins from Williams Brothers of Alloa whilst I stayed closer to home with Cream from long established Yorkshire brewer, Rooster's.

From here, we headed to our furthest point, the **Cold Bath Brewing Co**, a new microbrewery and bar located opposite the Harrogate Convention Centre,

a 2,000 seat auditorium which famously hosted the Eurovision Song Contest on my birthday in 1982 (Germany's Nicole was the runaway winner with A Little Peace and the UK entrant, Bardo were seventh since you asked). The Cold Bath operation is exclusively keg and most of the beers are pushing a fiver but has its own unique character with seating out front which I imagine would be great in warmer weather. The pub has a feeling of an old warehouse with the brewing equipment located upstairs overlooking the bar. I thought that the beer choice wasn't clearly displayed but I eventually decided on a 5.0% Simcoe & Citra IPA which was brewed on site.



Next, we headed back into town and the intriguingly titled **Major Tom's Social** (pictured above right), an independent bar and pizzeria located in an upstairs space above Space Retro Vintage and Furniture on The Ginnel. The atmospheric bar was busy when we arrived and we found ourselves standing next to a pinball machine and close to a giant blackboard illustrating the brewing process.



At the bar, cask and keg stand side by side. On the keg front, The Experimental, a Flemish black from Bermondsey's Anspach & Hobday took the eye but I swerved this for a pint of hand-pulled Tropic Fiesta from Beatnikz Republic.

The extensive choice of beer in Harrogate was evident once more in our next port of call, the **Starling Independent Bar Cafe Kitchen**. Six cask ales and ten keg can be found here, all clearly displayed on small individual blackboards behind the bar. Some heavyweight stuff here such as Magic Rock Cannonball (7.4%), Vocation Smash & Grab (8.5%) and Hawkshead Tiramisu Stout (10.0%)! Fair play to Starlings for their commitment to cask with a cloudy cider (Flat Tyre Rosie's Pig) and more local ales from Roosters, Harrogate Brew Co, Black Sheep and Brass Castle alongside my choice, Hawkshead Windermere Pale. Tea and coffee drinkers are well catered for here - tea comes from Manchester's Brew Tea Company and there's an extensive coffee selection too.

Regardless of how much some of us reckon we know about beer, we've all been attracted by a ridiculously named beer on occasion. One of the daftest names around is Why Kick a Moo

Cow from Arbor Ales which I sampled in our next venue, the **Little Ale House** (pictured below) - Harrogate's first micro-pub, a one room affair with a bar at one end and a downstairs cellar area. Tucked away on Cheltenham Crescent, this pub has a cosy, friendly atmosphere, five real ales (Orkney Scapa Special, Bad Seed Amarillo Pale Ale etc) and also on the bar, pork pies and scotch eggs!

Tonight's penultimate pub was the **North Bar**, a large bar with a contemporary feel. Somewhat larger than its Leeds sister pub, it opens at 8am each morning, specialising in food and warm drinks during the day as well as beers. There was time enough for a half pint of Baby Faced Assassin, a 6.1% IPA made with citra hops from Rooster's of Knaresborough.



With time running out, I was keen to make it to the **Harrogate Tap** overlooking platform one of the town's railway station. Rather like the Sheffield Tap, the Harrogate version is nicely furnished and has a long bar with at the time of our visit, eleven real ales. The pub was decked out for the festive period and at the far end of the bar, a large tree added to the Christmas feel. Another Scottish beer was available here in the form of Cromarty Happy Chappy and there were offerings from Northern Whisper, Great Yorkshire Brewery, Brass Castle as well as my selection, Tapit from Thornbridge.

As we made our way back to the hotel, we noticed another Good Beer Guide listed pub, the **Coach & Horses** almost next to the hotel. From what I had read, this was one of Harrogate's best and most traditional pubs so it was a shame we hadn't the time to call in. Another time perhaps. Finally on Sunday morning, we awoke early and arrived early enough to get a table at the famous Betty's Tea Room (pictured opposite top), a Harrogate institution and well worth the visit for those who've not visited before.

Pat Hancock



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LOST PUBS OF DRONFIELD

THE BRIDGE INN - DRONFIELD



The Bridge Inn dated from the early years of the 19th Century. It was a coaching Inn on the main turnpike road between Chesterfield and Sheffield which was laid through the Drone Valley in 1795. The pub was named after Dyers Bridge which crossed the River Drone close by. Dyers Bridge itself was so called because the trades that were carried on in the Drone Valley were mainly related to the dyeing, soap-making and tanning industries before these were overtaken by the metal trades.

In 1870, Bradway Tunnel was completed and the railway line between Sheffield and Derby came through Dronfield. Over the next few years this led to the mass closure of coaching Inns. What probably saved the Bridge Inn was its proximity to the Lucas Foundry and the railway station which led to a taxi rank being established right outside the pub.

Another factor was "The pub on every corner syndrome" Most pubs were either owned or tied to breweries, so for a brewery to gain a foothold they needed a pub. In 1900 the Bridge Inn was taken over by the obscure Sheffield brewer, Carter Milner & Bird, to provide

them with an outlet in Dronfield. In 1902 the landlady was Sarah Graham who may well have been appointed when Carter Milner & Bird took over the pub. Sarah ran the pub until 1909 when David Ingham (pictured above on the right) took over. David was a long serving landlord and handed over to James Harold Ingham (presumably his son) in 1924.

Carter Milner & Bird was a troubled operation. They named their brewery The Hope Brewery, which ironically was based around The Hope & Anchor public house on Mowbray Street, Sheffield. It is said that the real reason that the brewery was so named was because of the flimsy financial position the brewery ran on

hope of better things. Due to a series of catastrophes, including the deaths of two of the partners, the brewery ceased operations between 1908 and 1924. So the Bridge Inn would have had to get by on whatever beers the owners could purchase elsewhere. The brewery resumed beer making in 1924 and struggled on until the Second World War.

In 1940 The Luftwaffe bombed Sheffield, a raid which destroyed Tomlinson's Anchor Brewery on Cherry Street. Tomlinson's was a very large company with a substantial estate of public houses that suddenly had no brewery to supply them. The Anchor Brewery quickly amalgamated with Hope Brewery to form Hope & Anchor Breweries and order was restored.

Around 1950 Hope & Anchor signed an agreement with Carling of Canada to brew and market Carling lager in the UK, so the Bridge Inn would have been one of the first pubs in the country to sell the new-fangled lager.

In later years, the Bridge struggled in the hands of a pubco. Sadly the pub closed in 2014 and has since become four flats.

Nick Lister



CLUB OF THE YEAR 2018 PIONEER CLUB - DRONFIELD



Tony Hartigan and Alison Prosser are pictured after being presented the award by Dronfield CAMRA chairman Nick Wheat

Dronfield and District CAMRA recently voted the Pioneer Club on Stonelow Road, Coal Aston as its Club of The Year. The 'Pio' is a strong supporter of both CAMRA and community-based events, frequently hosting branch and festival planning meetings, supplying the minibus for various branch socials, and holding well attended quiz and bingo sessions on Sunday evenings.

The club operates a number of sports teams with Wednesday night pool sessions being

particularly popular. Four hand-pulled beers are usually available, often including at least one from the local Drone Valley Brewery, so there's always something interesting on the bar. The Pioneer is the core venue for this year's first Dronfield and District CAMRA festival, which runs from Thursday 30th May to Saturday 1st June, and Tony is busy making the adaptations to the club to provide enough space to make this a success. Please come and join us!

Anyone wishing to visit the Pioneer club will find it just past the Greendale shopping centre, set back from the road on the left-hand side.

Congratulations to Tony, Alison and the team on winning this award for the second successive year. We look forward to the Pioneer continuing to develop as part of the ever improving Dronfield real ale scene.

Graham Hall

STOP HIDING THE CIDER! PROMOTING PRODUCTS PAYS!

Thirty years ago, when I first moved to England, places where real cider drinkers could find their favourite drink were limited to CAMRA beer festivals and a few pubs dotted around the country. We live in a very different world now, with customers being able to find at least one real cider in many pubs, with some selling a good selection. The increase in producers also means that some are able to support local businesses.

This means that during my travels around the country, there is generally a pub nearby where I can enjoy a real cider, but there are times when I miss out on this opportunity because I haven't noticed that it is available. This is something that happened on a number of occasions on a recent tour of pubs around a city I was visiting.



As someone who appreciates a quality real ale, on each occasion when entering a pub I would see an interesting range of real ales prominently displayed. Having bought something to my taste, while walking round the pub or sometimes when leaving, I would find a discretely positioned list of real ciders that I would have loved to have tried. So, what would have helped me to spot the ciders and perries on offer? On entering the pub,

make sure that the products are clearly noticeable in all parts of the bar, particularly where customers will be making the decision on what they would like to drink. If it is not possible to list all the products available, a poster or notice letting them know that real cider is available will prompt them to look for the full list or ask at the bar. Posters to demonstrate that real cider is available can be obtained from CAMRA Head Office or via your local CAMRA branch.


Hopefully, by promoting and publicising that you offer real cider, it will not only help visitors who already appreciate it, but may well encourage new people to try them.

*Andrea Briers,
Chair of the Cider & Perry Campaigns
Committee (aka APPLE)*

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DINING OUT

HYDE PARK AT DRONFIELD HILL TOP

The ninth of our regular feature highlighting some of the first rate catering establishments in our area.

The Hyde Park Inn, 2 Hilltop Road, Dronfield. S18 1UH

Tel: 01246 290120 Email: dronfieldhydepark@gmail.com www.thehydeparkinn.uk

Whilst discussing possible material for this issue of Peel Ale, we realised that the Hyde Park at Dronfield Hilltop had advertised with us since the very first issue. We felt therefore that a visit to sample the food on offer would be appropriate,

Food is served Monday to Saturday with last orders being taken at 8:45pm whilst on Sundays, dinners are served until 6pm. In addition to the main menu, the Hyde Park offers variety with its Monday Steak Night, Tapas Tuesday and Friday Fish Night. Menus are available to view online at their website (listed above).

Four real ales were available when we visited, namely Timothy Taylor Landlord, Black Sheep Bitter, and two from Bradfield brewery; Farmer's Blonde and the seasonal favourite, Belgian Blue. We chose the Bradfield Beers and both the Blonde and the Blue were in excellent condition and a pint or three were enjoyed.

As there were six of us in our party, we were able to sample a variety of dishes from the menu. Ruth chose the Tuna Mayo Wrap

which consisted of two wraps containing nicely moist, gently flavoured tuna mayonnaise, cucumber and tomato pieces. These were served with a side salad, coleslaw and chips to make a pleasingly substantial meal that both looked and tasted good.

Roger H ordered scampi and chips. The helping of scampi was generous with both the chips and the peas well above the norm in quality.

Chicken and Bacon Salad was Sue's selection - a substantial meal which again was well presented, with crisp salad, many varied ingredients and plenty of meat whilst Roger S went for that traditional Friday favourite, Cod and Chips - a large cod fillet in very dry and crispy batter with chunky chips, mushy peas and tartar sauce.

Jean thoroughly enjoyed 'Chicken Plain and Simple', a healthier option, which comprised of grilled chicken breast, a jacket potato with cheese and a side salad. The chicken was nicely cooked, remaining moist (which isn't always the case with grilled chicken). The jacket potato was

just as it should have been, crisp on the outside and soft and fluffy inside, whilst the side salad was much more interesting than the mixed leaves and a bit of cucumber and tomato that you sometimes get. An excellent meal for those who are trying to eat more healthily.

Finally, Graham opted for the Pie of the Day from the Specials Board which happened to be Chicken and Ham which included a small amount of grated carrot included to enhance the flavour. The pie was served with chips and mushy peas and was thoroughly enjoyable. The pie came with a nice shortcrust pastry top, which was cooked to perfection - again, much nicer than the puff pastry slab that often accompanies a pie. The sauce was rich and tasty, the peas just right and the chips nice and crispy.

When the meal was finished we left with the feeling of being both very well fed and looked after.

*Roger & Ruth Hepworth,
Roger & Sue Stow,
Graham & Jean Hall.*



MAD AS HATTERS STOCKPORT TRIP



In late November, a select group of ten Dronfield and District CAMRA members (plus Nigel from Chesterfield) set off on a much-anticipated trip to explore the pubs of Stockport. Given the considerable selection to choose from, Peter offered to plan the day, and the chosen pubs certainly didn't disappoint.

Our first stop was the **Railway** at Portwood. This GBG 2019 listed pub is a traditional street corner local offering an excellent range of predominantly local beers at the best prices of the day. The locals we got chatting to were proud to tell us that 'you'll get nowt cheaper than this', an opinion that was certainly borne out as the session developed. Among the beers on offer here were two from Salford based Outstanding (Blonde and Ultra Pale) and one each from Green Mill, Crouch Vale, Salopian, Thornbridge, Kelham Island, Dunham Massey and Pictish. The dark beer lovers split between the Dunham Massey and Crouch Vale brews whilst the remainder sampled the Outstanding and Salopian offerings – the universal opinion was that all the beers were

in excellent condition and extremely good value. A great start to the day!

Back on the minibus, we headed up to the Market Square for a group of three very different pubs. The first of these was the **Petersgate Tap** (pictured below), a modern family-run bar offering a good range of cask and keg beers. Popular with the group were Hawkshead Windermere Pale, Oakham Jester and the Chocolate Oatmeal Stout from Horwich's Black Edge Brewing Co, all of which were considered excellent. It was a bit too early in the day to be tempted by Torrside's Monsters with its ABV of 9.5%!

Pausing to take photos of the iconic Robinson's Brewery, we set off for stop number three,

Project 53, a modern bar that is the tap for the Mobberley Brewhouse. In addition to the wide range of keg beers, there were three good Mobberley beers on hand pump, namely Mosaic, Maori and Barn Buster. At this point, some of the group chose to refuel by consuming well-cooked pizzas!

You can't come to Stockport without visiting at least one Robinson's pub, and this box was ticked by another GBG 2019 pub, the **Bakers Vaults**, which was next door. A good range of Robinson's beers here, although most of us tried the Titanic offerings that were also available. Plum Porter, Wincle Burkes Special and the outstanding Cappuccino Stout were served in dimple pint tankards and really well appreciated. The gin palace style interior of this Grade Two listed building reminded me of some of the pubs I visited in Liverpool when 'I wer' a lad!

Time was passing, so we headed back to the bus and off to Heaton Norris to visit the **Hope Inn**, home of the Fool Hardy Ales micro-brewery (pictured top right). Jean and I visited this one midweek



lunchtime a few months back and we were the only two in the lounge; what a contrast this time! The pub was buzzing, with both rooms full of happy customers enjoying the Fool Hardy beers and an excellent range of guest ales such as Blue Stone Rocketeer, Outstanding 3.9, Green Duck Hoodoo, Fixed Wheel No Brakes IPA and Bedlam Smash. A selection of stronger craft keg beers were also available with potency of up to 6.7%. I loved this unpretentious pub with its strong emphasis on quality beer and conversation - a super mid-point for the trip.

Just along the road from the Hope lies the **Magnet**. This former Wilson's pub is family-run and focuses on beer quality and choice, with fourteen handpumps and twelve kegs on offer. We loved its multi-roomed interior, with each area of the pub having its own character. Tom's remark - *"it's a good job I don't live round here, I'd never be out of the place"* just about sums it up. Spoilt for choice on the beer front, I went for the Mallinson's Mount Hood whilst Jean sampled the West Highland Way Pale Ale, which were both super. Possibly my pub of the night.



A pub I've seen many times whilst heading to and from Manchester but never visited is the famous **Crown Inn** (pictured below) Set on Heaton Lane under the arches of the viaduct, this former Boddingtons pub, offers fourteen cask ales from Stockport, Titanic, Clun Dog, Wily Fox, Fisher's, Copper Dragon, Bradfield, Pictish, and Weatheroak. Another very traditional, friendly pub which was National Pub of the Year runner-up to the Kelham Island Tavern in 2009. One I've been planning on visiting for years and well worth the wait.

Our final stop in Stockport was the **Olde Vic** at Edgeley. The atmosphere at the Vic is *"enhanced by the decoration in classic 1930's junk shop style with memorabilia from forgotten eras adorning the walls"*. Dom quickly engaged with the locals in a conversation about the sadly declining fortunes of Stockport County FC, now of the National League North whose Edgeley Park ground is close by. All five real ales were in excellent condition with the Saltaire Amarillo particularly good.

Sadly, it was time to head for home. After some discussion, it

was decided to take the direct route back, which, by fortunate coincidence, took us past the **Three Stags Heads** at Wardlow Mires. For several of the group this was a first visit to this uniquely atmospheric pub in deepest Derbyshire, and they were highly impressed by the *"nationally important historic pub interior"*, comprising two small rooms warmed by an ancient range. The pub has a long association with Abbeydale Brewery with Deception and Absolution available on the night along with Birchover Bircher Best. We sampled all three and agreed that they provided a great end to the day.

To sum up then, an excellent excursion over the border, with every pub well worth a visit. When so many pubs are involved, there is sometimes a weak link in the chain, but not today - we could have quite happily spent a bit longer in each one. Thanks to Peter B. for organising the day, Tony for being such an accommodating driver, and Tony and Alison at the Pioneer for the use of the minibus.

Graham Hall

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PIONEERCLUBS18

A FIRE AT BESSIE'S ICONIC WELSH PUB DAMAGED



that broke out just before midday on Sunday 24th February. Fire crews from Haverfordwest and Fishguard arrived at the remote pub at Pontfaen.

Fire damage at this ultra-traditional parlour pub which first opened in the 1840s and has remained in the same family for more than 170 years is being assessed and whilst it is expected that it will remain closed for the foreseeable future, it is hoped it will be able to re-open before long.

Bessie herself now runs the pub with her son and granddaughter and has been serving 'the best Bass beer in Pembrokeshire' since she was twenty years old. Thankfully she was said to be shaken but unhurt.

Pat Hancock

During a family holiday to Wales ten years ago, I drove out to visit the iconic National Inventory listed Dyffryn Arms at the bottom of the Gwaun Valley popularly known for miles around as Bessie's after long-serving 88-year old landlady, Bessie Davies.

Visiting Bessie's really is like taking a step back in time. The one room which is open to the public has a stone fireplace, a high-back settle and a selection of old style wooden chairs. On the wall in the corner of the room, you'll find a old dartboard whilst to the right of the small serving hatch in the wall stands a portrait of The Queen in her younger years. It is said that the pub's front room is occasionally opened up but you need to be a local to know when.

Whilst a selection of bottled beers from local breweries and draft cider are available at Bessie's, the main attraction is

the wonderful Bass ale (which replaced Ind Coope Burton Ale as the 'house beer' sometime in the eighties) which is served not from a hand-pump but direct from a glass jug straight from the cask.

I was therefore understandably sorry to hear that the pub had been badly damaged in a fire





★ BEER DAY BRITAIN ★

BEER DAY BRITAIN

What is Beer Day Britain?

Beer Day Britain is the UK's national beer day annually on June 15th when people celebrate the national drink.

What is the purpose of Beer Day Britain?

- To encourage people to celebrate beer and join the national party.
- To raise the profile of beer as Britain's national drink.
- To celebrate Britain's amazing brewing scene and heritage in spreading the love and knowledge of beer around the world.

Why June 15th?

Beer Day Britain is the UK's national beer day and it happens annually on June 15th. This date is significant because it shares the date that Magna Carta was sealed in 1215. Ale is mentioned in clause 35 of the great charter.

"Let there be throughout our kingdom a single measure for wine and a single measure for ale and a single measure for corn, namely the London quarter."

Academics do not know what the legal measure for ale was (the 'London Quarter' refers to corn, not wine or ale). It is unlikely to have been the pint because that only became a legal measurement in 1698 with a weights and measures law called *'An Act for the Ascertaining the Measures for Retailing Ale and Beer'*. In the late 1860s the Department of Weights and Measurements created a standardised measure for the Imperial pint and that is still the legal standard today for draught beer.

Having the Magna Carta connection with Beer Day Britain makes people appreciate that for centuries ale has played a central role in this country.

How does Beer Day Britain work?

There is no central organising committee so everyone who makes, markets, retails, advocates or drinks beer celebrates in whatever way that suits them and encourages their associates to join the national party.

What happens on Beer Day Britain?

People drink and celebrate beer! At the pub, brewery taproom, home, a party, picnic, BBQ, on an ale trail, and myriad other places to drink beer. And they join in the National Cheers To Beer at 7pm.

In previous years these activities have happened.

- Brewers brewed special celebration beers using British hops.
- Brewery taprooms hosted special events.
- Brewers ran competition to give-away beer and merchandise.
- Pubs/bars hosted special events including beer & food matching dinners, hog roasts, beer festivals, fancy-dress parties, pub games tournaments.
- Speciality beer retailers hosted events in their shops and sold Best of British beer selection boxes.
- People entered the 'Cheers To Beer' singing contest. Cheers To Beer lyrics, vocal score and karaoke backing track is available as a digital download from www.beerdaybritain.co.uk
- Millions of people posted social media messages meaning that Beer Day Britain trended throughout the day and evening.

National Cheers to Beer

The focus of Beer Day Britain is the National Cheers To Beer at 7pm.

People raise a glass and say 'Cheers To Beer', then post a social media message

using the hashtag #CheersToBeer. Each year this hashtag trends throughout the day and evening.

who is behind beer day britain?

Beer Day Britain was instigated and launched in 2015 by Jane Peyton - award winning beer sommelier, drinks educator, broadcaster, and writer. All the major organisations in the beer industry support Beer Day Britain including Britain's Brewing Alliance, British Beer & Pub Association, Campaign for Real Ale, and Society of Independent Brewers.

Quotation from Jane Peyton

Jane Peyton said "We have so much to be proud of with Britain's vibrant brewing heritage and current brewing scene and the fact that our pubs are a cornerstone of the social life of the nation. Without beer, pubs would be wine bars. Now we have an official day to celebrate beer in Britain so please join us for a national party so we can make Beer Day Britain the best beer fiesta in the world!

Twitter & Instagram: BeerDayBritain – #CheersToBeer

FaceBook: www.facebook.com/BeerDayBritain

Email: jane@BeerDayBritain.co.uk

Website: www.beerdaybritain.co.uk

COME ON PEEL THE NOISE

A tenth instalment of *Come On Peel The Noise*. Yet another selection of music questions from across the decades for your enjoyment.

- Who's eight UK number one albums include *Bringing It All Back Home*, *John Wesley Harding* and *Nashville Skyline*?
- The 1991 film, *Buddy's Song* featured a number one single for Chesney Hawks. Can you name it?
- Which US rock band's hits include *Give It Away*, *By The Way*, *Dani California* and *The Zephyr Song*?
- Greatest hits compilation, *Carry On Up The Charts* was released in 1995 by which group?
- 1893 composition, the *Liberty Bell* march was used as the theme tune to which famous British comedy series?
- Who had hits in 1987 with cover versions of *Respect Yourself* and *Under The Boardwalk*?
- Crazy*, which topped the UK charts for nine weeks in 2006 was released by which duo?
- Which song from the *Rocky Horror Picture Show* was a 1989 top ten single for Damian?
- Complete the names of these ELO songs: *West.....*, *The Diary Of.....*, *Last Train To.....*
- According to LadBaby's 2018 Christmas number one, *We Built This City* on what?
- Welcome to the Pleasure Dome*, *Rage Hard* and *Warriors of the Wasteland* were later singles for which band?
- Which surname is shared by Kimberley from Girls Aloud, Eagles singer/guitarist, Joe and X Factor judge Louis?
- In which year was the first 'Now' compilation released, 1980, 1983 or 1986?
- Which singer has been confirmed to play the Sunday 'legends' slot at the 2019 Glastonbury Festival?
- The American soul singer responsible for *Mustang Sally* and *In the Midnight Hour* was Wilson who?
- Nice One Cyril* was a 1973 top twenty hit for which football club?
- Name the American actor who appears with Paul Simon in the video to *You Can Call Me Al*.
- Pete Shelley who died in December was the singer in which Manchester punk rock outfit?
- What song begins "It's a godawful small affair, to the girl with the mousy hair"?
- What colour were Natalie Cole's Cadillac, Fuzzbox's Sunshine, Wire's Flag and Nick Drake's Moon?
- Madness, Motorhead, Dexy's Midnight Runners and Amazulu were among the acts to appear in which 1980s comedy series?
- Who was the bass player in Queen?
- James McVey who appeared in last year's 'I'm a Celebrity... Get Me Out of Here' was a member of which band?
- Complete the names of these Doors songs: *Light My.....*, *Riders On The.....*, *People Are.....*
- Trevor Horn and Geoff Downes, best known for *Video Killed The Radio Star* were collectively known as what?

ANSWERS: 1. Bob Dylan 2. The One And Only 3. Red Hot Chili Peppers 4. The Beautiful South 5. Monty Python's Flying Circus 6. Bruce Willis 7. Charl's Barkley 8. The Time Warp 9. Hero (Wild West), Horace Wimp (The Diary Of), London (Last Train To) 10. Sausage Rolls 11. Frankie Goes To Hollywood 12. Walsh 13. 1983 14. Kylie Minogue 15. Pickett 16. Tottenham Hotspur 17. Chevy Chase 18. Buzzcocks 19. Life On Mars by David Bowie 20. Pink 21. The Young Ones 22. John Deacon 23. The Vamps 24. Fire (Light My), Storm (Riders On The)

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