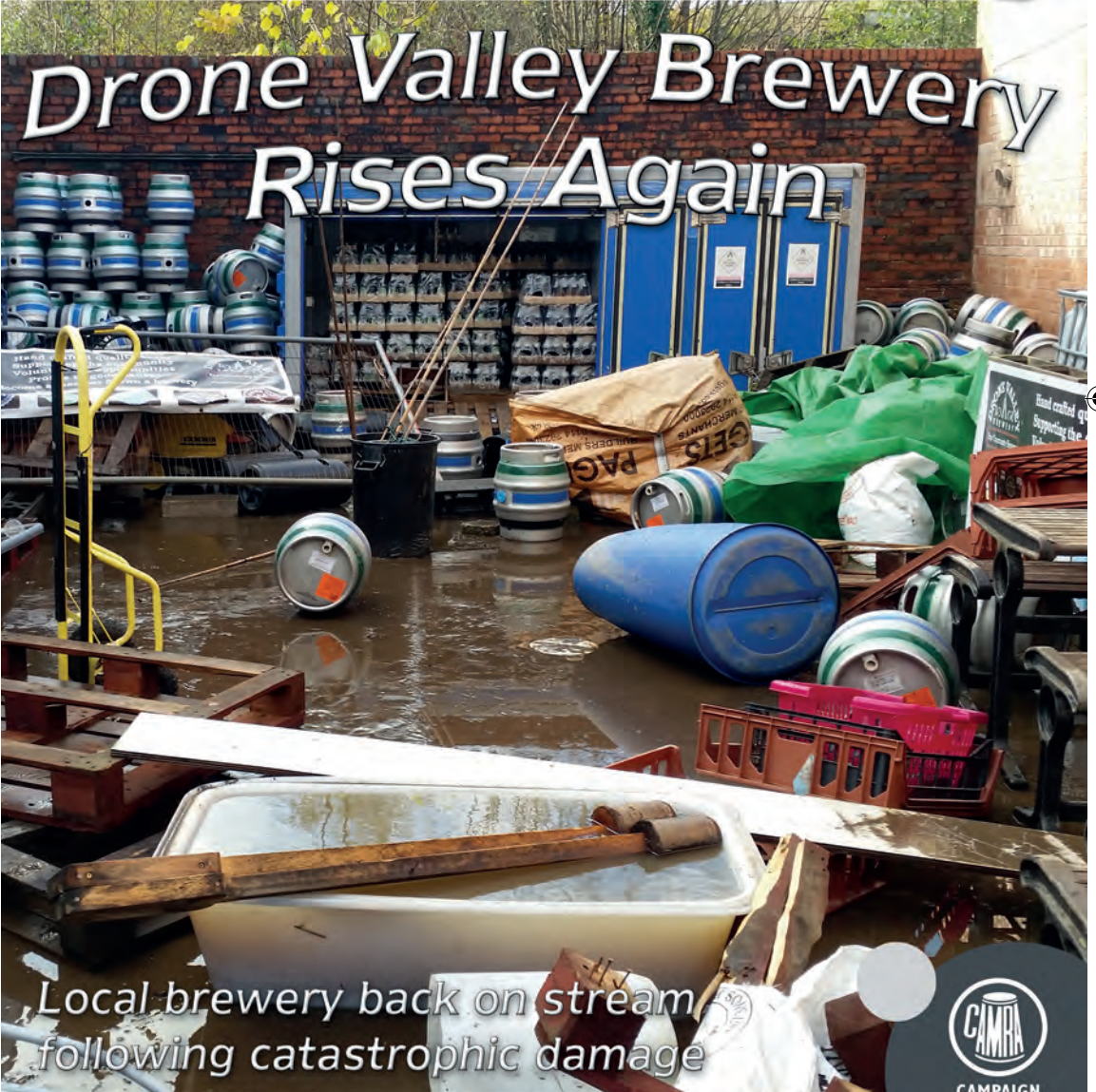


PEEL ALE

Dronfield & District CAMRA
Issue No.11 : Winter 2020



Drone Valley Brewery Rises Again



Local brewery back on stream
following catastrophic damage

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FROM THE EDITOR



Welcome to Issue 11 of Peel Ale. Due to personal circumstances it's been longer than usual since our last publication went to press. Since then, a number of branch awards have been presented to acknowledge the continuing high standard of pubs and clubs in the area and Dronfield CAMRA organised its own three-day beer festival at the Pioneer Club.

Drone Valley Brewery and Collyfobble have continued to fly the flag as the branch's only brewers since Hopjacker and Barlow Brewery ceased trading although it is hoped that brewing will recommence at the Dronfield Arms in the near future.

Speaking of Drone Valley, we were all saddened to hear that the brewery had been the victim of flooding recently. Details of the damage can be found elsewhere in this issue. We very much hope that the brewery gets back on its feet quickly and the loss of revenue can be recovered. They deserve our support.

Despite the closure of several venues in the area over the last few years, it is always pleasing to be able to report the opening of a new venue. The Underdog opened in the premises most recently occupied by Smiffy's on 18th September and has proved popular with drinkers in an area of Dronfield that now has four locations serving great beer in a distance of just a few hundred yards.

As the editor of Peel Ale I'd like to thank advertisers and readers that enjoy our magazine for their patience. Getting this latest issue off the ground hasn't been the easiest of tasks but we've tried to include as many of our usual features, both local and national from the world of beer as we can. We hope that you enjoy it and that pubs and breweries will continue to support us by advertising wherever possible.

Pat Hancock - Editor

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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 12 COPY DEADLINE

Any submissions for the next issue of Peel Ale must be received by 1st March 2020.





PUB, CLUB AND BREWERY NEWS

The newest addition to Dronfield's bar scene opened on 18th September. **Underdog** (pictured opposite) is a free house on Dronfield Bottom, close to the Dronfield Arms, Beer Stop and White Swan and just a few minutes walk from the station. It is the premises previously occupied by Smiffy's, which has undergone a refurbishment giving it a modern look with exposed brick and steelwork. Continuing with the local theme, all the staff are from the Dronfield area and local suppliers are being used where possible.

On the beer front, Underdog features a range of five cask and twenty-one keg taps with Triplepoint Brewery in Sheffield supplying the house beer. The Underdog also boasts an extensive gin list, with the house pours provided by Derbyshire Distillery, plus of course other fine wines and spirits.

Meat and Cheese sharing boards are available Thursday to Sunday to provide nice nibbles to accompany your drinks. Special events are planned including beer, wine, port, gin, rum and whisky tastings with small plates paired with the drink, there are also likely to be tap takeovers and trips to visit the breweries involved.

It was all change at **Collyfobble Brewery** at the **Peacock**, Barlow. "Bob The Brewer" has left for pastures new and has been replaced by...."Ben the Brewer"!

Ben will still be brewing all the core beers and he has introduced a 'Winter warmer' spiced dark ale at 4.5%.

Ben is planning to brew a 4.3%ABV Porter. Mini Kegs of



Collyfobble beers are on sale at £25 each or two for £40.



He is also planning to offer 'Brewery experience' days. The cost will be £95 per person which will include meals, beer samples and a take home gift.

Finally, Ben is trying to sell to more local hostleries instead of just selling it all to wholesalers.

Also in Barlow, Lauren White has left the Glassworks on Whittington Moor and has been appointed the new manager of the **Tickled Trout** where she was assistant manager in 2014.

Exciting news has emerged about the proposed re-commencement of brewing operations at the **Dronfield Arms**. The former Hopjacker brewery kit will be used by **Gravity Brewing Company**. Last November, a 11% ABV vanilla imperial stout was brewed as a limited batch for the Joiners Arms micropub in Bakewell which was followed in mid-January by a double dry hopped Centennial pale ale.



Around 700 different beers came and went during 2019 at The **Beer Stop**, a year which marked their fifth anniversary. Several breweries visited for increasingly popular meet the brewer events, and more and more new faces have come in to have a drink, or take bottles and cans home. The weekly hosting of The Greedy Greek deli during the summer was a huge success so keep





an eye out for news on when this will start up again. Cans have continued to establish themselves as the preferred method of packaging beer, with cans now close to 80% of sales compared to 20% in bottle.

Proprietor Luke Shemilt has been invited to Cloudwater in Manchester to discuss the future of independent craft beer businesses and take part in a collaboration brew that will only be available through independent retailers nationwide in early Spring.

Four rotating kegs are on at all times, plus an ever growing selection of great cider and a carefully chosen range of gins. 2020 promises to be another exciting year of developments in the shop as well as events and collaborations with breweries.

The **Travellers Rest** at Apperknowle no longer offers CAMRA discount but has instead introduced a new loyalty card scheme in the form of "Buy 10 drinks - get one free" which actually offers even better value for money.

News of pub, club and brewery closures are always sad occasions and we understand that the **Dronfield Woodhouse Sports & Social Club** is to close for the final time on 17th March.

There have been developments regarding pubs in the Dronfield area which closed recently.

Planning permission to convert the **Barrack** at Apperknowle into a house has been approved on appeal.

The former Masons Arms / Hallows / **Three Tuns** on Cemetery Road in Dronfield received a planning application in September 2019 for change of use from Class A4 (public house) to A3 (restaurant) with "part single storey / part two storey rear extensions, single storey front extension and internal / external alterations". The application had not been decided when we went to press (though it was noted that several objections had been submitted by concerned local residents).

The **Talbot Arms** on Carr Lane, Dronfield Woodhouse now has

steel shutters covering all the windows and the site is now behind secure fencing. However its future remains unclear as no planning application for change of use had been submitted thus far.

Similarly, the Blackamoor / **Brook Inn** at Troway now has tarpaulin sheeting covering the roof and fencing now blocks off the site. Signage on the fencing suggests the pub is to be redeveloped by a company called Spacepad – "specialising in, new builds, renovations or any commercial projects for private lands". However no planning application for change of use had been submitted when we went to press.

Finally, work is well under way with converting the former **Travellers Rest**/Thai Restaurant in Holmesfield to a private dwelling. The more recent extensions to the property have been demolished (revealing long covered over former signs) and construction has commenced. The former pub car park is currently for sale with planning permission to build a house.

PUBS DISCOUNT SCHEME

The following pubs in the Dronfield & District CAMRA Branch area currently offer a discount to CAMRA members on production of a current membership card:

- Coach & Horses, Dronfield – 20p off per pint**
- Jolly Farmer, Dronfield Woodhouse – 15p off per pint**
- Miners Arms, Hundall – 30p off per pint of real ale and cider**
- Peacock, Owlbar – 10% off per pint**
- Pioneer Club, Dronfield – 10% off per pint**

All these pubs also give discounts for half pints.

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

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



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WHAT IS LOCALE?



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 – Owlter Bar
 Pioneer Club – Dronfield
 Royal Oak – Coal Aston
 Royal Oak – Millthorpe
 Rutland Arms – Holmesfield
 Ticked Trout – Barlow
 Traveller's Rest – Apperknowle
 Underdog - Dronfield
 Victoria – Dronfield
 White Swan – Dronfield

Dronfield and District CAMRA participates in 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

BRANCH DIARY

BRANCH MEETINGS:

Wed. 12th February: White Swan, Dronfield.

Wed. 11th March: Green Dragon, Dronfield.

Wed. 8th April: Pioneer Club, Dronfield (AGM).

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

Check website for details and 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 March 2020.

BRANCH SOCIALS:

Friday 14th February: Minibus trip to pubs in Barlow and Millthorpe. Cost will be £6 a head. For further details and to book a place, please contact Peter B. on 07791159526 or peterb56@hotmail.co.uk

Saturday 28th March: Train trip to Burton Beer Festival and potter around some of the pubs in town, catching the 11.15 train from Dronfield station - the most economic way to do this is by purchasing a Derbyshire Wayfarer ticket.

Saturday 25th April: Branch excursion by minibus to pubs in and around Leek. Cost will be £12 a head. Contact Peter B. as above.



SUBLIME TO SUBMERGED DRONE VALLEY BREWERY CATASTROPHE



The Award

In October we were honoured to have been nominated for the Community Champions Award, Business Champion.

The awards are a celebration of the local heroes who too often go unrecognised for their extraordinary efforts helping people in their community. Established by the local charity, South Yorkshire's Community Foundation and BBC Radio Sheffield, the awards aim to shine a light on the good work being done across South Yorkshire and North Derbyshire. The Awards were made at a prestigious dinner at Sheffield Cathedral... Imagine our delight.. WE won!!!!

October/November

This is our busiest time for brewing and bottling. Our targets were 6,000 bottles and a good range in cask and keg in stock. This included our 7.5% Imperial Russian Stout which had been maturing since June, the seasonal delight, Winter Wonderland at 5.8%, a new 4.3% Red Ale and ten locally named bottled favourites for gift presentation boxes. We had booked to appear at fifteen local Christmas fayres



and markets across Dronfield, Sheffield and Chesterfield...

The 'Flood'

The brewery was flooded sometime during the night of Thursday 7th November. But it wasn't from the mighty River Drone...

We had no reason to be concerned and had been monitoring the river level; it didn't breach its banks. Imagine our shock and despair at the sight on Friday morning. We had suffered an internal sewage flood. The inundation had come up from the toilets and sewer drain to a metre high, leaving sludge across the whole area and inside the brewery above the worktops.

The floor and work areas were covered with two inches of muck. The force had moved

a tonne pallet of malt across several yards. Within an hour, ten volunteers had answered the call and the clear-up began.

We took advice from Environmental Health and were able to salvage stock that was above the flood level. We have destroyed 4000 bottled beers, half of our cask stock is awaiting destruction, a 20-cask





brew in progress was wasted and all of our malt has had to be discarded.

Our volunteers have worked tirelessly to clean up the mess and disinfect all equipment, walls and floors. We were determined to open the bar as usual on the following Saturday,

which we did, and planned to be bottling and brewing as soon as possible.

First estimates are a loss of £20,000 of stock. We sold 5,000 bottles at this time last year, so Christmas looked grim.

At the time of print, we await an explanation from Yorkshire

Water. And no, we are not insured against flood because of where we are...but it wasn't the river, which we are protected against. It came from within....

There are still a few structural issues to overcome but we go on...the van, though submerged to its seats, started second time! The last completed brew before the disaster was a Red Ale which has been renamed Flood Red Ale.

The brewery is open for bottle and draught sales from 11am until 4pm, every Saturday.

Jez Horton



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PUB FEATURE

JOLLY FARMER – DRONFIELD WOODHOUSE



The Jolly Farmer on Pentland Road, Dronfield Woodhouse is a deservedly popular pub which began life in the 1976 as the Gorsey Brigg. The pub was initially built by Nottingham's Shipstone brewery but now belongs to the Pub People group who now own over fifty venues, mainly across the East Midlands.

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. What was once an estate pub nearing closure, it has managed to reinvent itself since it's refurbishment over a decade ago.

In addition to the main part of the pub, there's a games room

to the left of the main entrance which houses a pool table. In warmer weather, the extensive outside seating is well utilised by customers.

All areas of the pub are served by a central bar which can often be busy. A good selection of real ale is always available - in our most recent beer survey which was conducted by members of Dronfield CAMRA in August, the selection was Kelham Island Easy Rider, Brain's Reverend James, Marston's 61 Deep and Little Critters Blonde Bear. The Jolly Farmer has had LocAle accreditation in recognition of its long-term commitment to serving locally produced beer.

In addition to its cask ales, the Jolly Farmer stocks a number of

traditional ciders and a range of bottled beers. The menu is constantly changed but includes an extensive selection of pub favourites and chargrilled steaks.

The Jolly Farmer hosts a weekly quiz on Tuesdays from 9pm and other events such as psychic nights. The pub is a regular supporter of charity events for good causes such as Macmillan Cancer Support.

Meals are served from 12noon to 2.30pm every weekday and then from 5pm to 8:30pm and on Saturdays from 12noon to 8:30pm. Sunday roasts are available from 12noon until 4pm.

Full menus are available at:

www.pubpeople.com/jollyfarmer

Pat Hancock



OUT ON THE TOWN

DRONFIELD LADIES DAY IN YORK



Earlier this year, a group of ladies met at Dronfield station for a journey to York. A Sunday was deliberately chosen as previous Saturday trips taught us the train and the city would be full of hens and stag dos. On arrival we went straight into **York Station Tap** for refreshing starter beers. Ruth enjoyed Kentucky Riot Stout, Sue chose Green Mountain IPA from Thornbridge, Anne (our Cider drinker) Lilly's Somerset Mango cider and I had a Three Brothers S'More Porter - all excellent.

Onwards to Bootham Tavern which was overcrowded so we proceeded to the **Old White Swan** (a Nicholson's Ale and Gin House est. 1873) where we had a reviver and a very good lunch. Ruth and I both had Titanic

Plum Porter (how could we not, as dark beer connoisseurs, and it's my favourite). Ann had Urpull Chez larger while Sue and I enjoyed a Mortimer Orchard Weston Cider.

Having had my favourite beer we went off to my favourite pub (Jean, who couldn't make the trip, will be envious) the **Blue Bell** on Fossgate, a historical treasure in the middle of the pedestrian part of the city with its Edwardian interior and authentic fittings, one of the few public houses in the UK with Grade II* listed status. Ruth enjoyed a Rudgate Ruby Mild while Sue had a Blue Bell House IPA. Ann tried a Chez Sternhargin lager which she found refreshing and I enjoyed Obligation, a craft beer from

Phillips brewed in Victoria, British Columbia. Reluctantly we felt we should move on but crossed the precinct to **The Hop** but lacked atmosphere. Meanwhile, Ann had discovered an inviting Tea Shop. "How about a cream tea, girls?" - we couldn't say 'No' so in we went for a tradition delicious cream tea!

We looked in at The Terrace on Fossgate but decided to head back towards the railway station and en-route we looked at the Ackhome, too loud for gossiping, so walked to the Falcon Tap only to find it closed for refurbishment, so we headed to the York Brewery Tap only to find it was also closed with a big skip outside!

Undeterred we went back to the York Tap to have a restoring glass or two. We were still so busy chatting and drinking - Ruth had the Kentucky Stout again, Ann the Aspalls Suffolk cider, Sue Vermont IPA and I ended with Timothy Taylor (my hometown brewery) Ram Tam. We almost missed our train but arrived safely back in Dronfield at 8:15pm having had an excellent day out. Here's to the next one, watch this space.

Sue Stow





JUST CHAMPION SURREY HILLS PALE TAKES TOP AWARD



A brewery located in the heart of the Surrey Hills Area of Outstanding Natural Beauty has come out top in a competition to name the best beer in Britain, according to CAMRA.

The Champion Beer of Britain 2019 competition is one of the most prestigious and well-recognised beer awards. Hosted by CAMRA, it takes place on the opening day of the Great British Beer Festival in August.

Shere Drop is a former winner in two different categories and took home bronze in 2010. Described as pale in colour with a subtle hint of grapefruit and lemon in the aroma, the wonderful hop bitterness is complemented by a balanced malt flavour.

The Champion Beer of Britain is the culmination of almost a year of local tasting panels and regional heats, recognising the very best in British beer. Final judging for the competition is

held at the opening of CAMRA's flagship beer festival, which sees over 40,000 visitors through the door to sample nearly a thousand different beers, ciders, perries, wines and gins.

Ross Hunter, director of Surrey Hills Brewery, said: "I am absolutely elated. We have reached the final a number of times, which is most important as it means we are consistently producing quality beers - which is our top goal! To win the gold overall is a fantastic achievement. I am just speechless!"

Nik Antona, CAMRA's National Chairman says: "Congratulations to Surrey Hills Brewery for winning the Champion Beer of Britain award for its Shere Drop, which is the highest beer accolade in the country. The judges were particularly impressed with the malty flavour and long finish. A very worthy winner."

Silver place was won by Grey Trees Brewery's Afghan IPA, a previous winner of the Strong Bitters category, taking first place in 2017. Grey Trees is based in Aberdare in South Wales.

Bronze was taken by Oakham Ales, based in Peterborough, for their session IPA, Citra which I'm sure many readers will have seen locally. Oakham are regulars in the Champion Beer of Britain competition and took home the silver award in 2014, 2009 and 1999 as well as gold in 2001.



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FRIDAY	11-9
SATURDAY	11-9
SUNDAY	12-4



STEAMING AT BARROW HILL RAIL ALE 2019 REVISITED



Right back in May, Dronfield CAMRA members were pleased to be invited to the consistently excellent Rail Ale festival at Barrow Hill Roundhouse near Chesterfield. In previous issues of Peel Ale we have tried to highlight what makes this festival that bit different. Being able to drink such a wide range of beers and ciders in a unique atmosphere amongst the wonderful steam locomotives is a real pleasure and 2019 was no different.

The three-day festival began on Thursday with over 350 beers to choose from at the afternoon trade session. As well as sourcing beers from all over the UK, Rail Ale showcases beers from closer to home on the Derbyshire Bar. From our branch area, Drone Valley brought along their Dronfield Best Bitter, Cherry Stout and Carr Lane Black Label. A trio of Collyfobble ales were also available in the shape of Sup Wiyo, Flittin Red and Mild Tha Knows.

Having drunk what I thought were my final beers from the now defunct Barlow Brewery at the Hare and Hounds six weeks previously, it was a delight to see three of their beers at the festival so I had to sample their

New Zealand IPA, Wakatu and legendary 7.5% Russian stout, Anastasia for posterity.

As well as the established Derbyshire Bar and two other main bars in the roundhouse itself, individual breweries such as Ossett, Greene King and Little Critters had their own bars in the marquee from which to showcase their wares. I also paid a few visits to the craft-keg bar which this year featured around a dozen beers from the bar's main sponsor, Thornbridge. There was a varied selection of beer styles to be found here including sours from Lost Industry, Fierce Beer and Tiny Rebel.

Late afternoon saw the presentation of the festival awards on the main stage. Representatives from the winning breweries took to the stage to accept their certificates in six categories with the overall Champion Beer of the Festival going to High Gravity Pale Ale winner, Nekter, brewed on Shoreham Street in Sheffield by relative newcomers, Triple Point. 2020 will be the twentieth year of Rail Ale and will take place between 14th and 16th May.

Pat Hancock



MY TOP 10

In our regular My Top Ten feature, we ask CAMRA members to consider what are the best ten pubs that they've ever visited and explain why. In this issue Claire Hancock selects the first five of her ten pubs with her remaining selections held over to the next Peel Ale.

1: The Fleece, Bretforton, Worcestershire



A lovely historic pub in rural Worcestershire which has been a favourite of mine for many years. The pub dates back to the fifteenth century and was taken over by the National Trust in 1977. It has succumbed to fire since I last visited but the building has been restored and looks as good as ever. With bare board floors and furniture that is in-keeping with its age, the Fleece has been the recipient of numerous awards and is the current Daily Telegraph/Sawdays Pub of the Year. It has a full diary of events and holds regular live music nights and craft workshops. There's a great selection of beer from breweries such as Uley and Purity.

2: The Nobody Inn, Doddiscombleigh, Devon



I remember arriving here in darkness after a hair-raising drive through several miles of narrow lanes and high hedges. Before we acquired a Satnav, this was an excellent way of keeping my map-reading skills up to scratch! Set to the east of Dartmoor, this is an exceptional seventeenth century inn that is perfect when you want to settle in once place for the night. The building formally became an inn in 1838 having previously been dwellings. It is ideal for an overnight stay and serves an excellent array of food including corn-beef hash and pan-roasted duck. The bar is a sight to behold with its collection of around 260 whiskies and a similar number of wines. Great beer too in a stunning setting.

3: St Peter's Brewery, nr Bungay, Suffolk



Arriving here, you feel that you are stepping back in time with a stunning hall surrounded by a moat. Best seen on a sunny day when you can sit out in the superb garden. The brewery is located right next door and there's a shop where you can stock up on the entire St Peter's range. The hall dates from 1280 and was extended using parts of Flixton Priory, a monastic establishment dissolved by Cardinal Wolsey in the 1520s. The stained-glass windows are stunning. The beer ranges from Best Bitter at 3.7% to the 7.7% Christmas Ale. My favourites are the Honey Porter and the Plum Porter. This remains one of my most memorable places, - a really characterful building.

**4: Harrogate Tap, Harrogate, North Yorkshire.**

I do like a good station tap - Sheffield being another of my favourites. I visited this one on an overnight stay in 2018. The tap opened in 2013 in the original station building. The station itself was built in 1862 and was the first building in Harrogate to be made out of brick. It really is a great place to spend time watching the world go by. I have always had a soft spot for trains (blame my Dad) and the view of the platform here really makes this. Of course, the beer range is excellent - both me and my husband will vouch for this, being unable to resist 'just one more'.

5: T'oud Clooster, Ghent, Belgium

This is a very recent addition to my favourite places. I found this gem of a pub on our first night in Belgium whilst Inter-railing with my husband and two children. The building is dark and atmospheric, with candles and unusual decorations throughout. The quirky nun theme was novel and the kids loved it. Food at T'oud Clooster is excellent and the range of Belgian beers is extensive (Chimay, Mort Subite, Westmalle etc). All this made for a great trip and this would be top of my list on a return trip to stunning city of Ghent.

Claire Hancock

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A PIONEERING EVENT

DRONFIELD CAMRA BEER FESTIVAL 2019



With the end of the 3 Valleys festival in Dronfield that ran for almost ten years, we decided May/June 2019 would be a good time to put on the first ever Dronfield CAMRA beer festival in partnership with the Pioneer Club and the Bar Stewards.

Alongside our real ale and cider festival, a number of Dronfield town centre pubs put on free events on the Saturday forming a festival fringe, badged as 'One Valley'. We appreciated those pubs choosing to sponsor our posters and flyers.

The planning for the Summer 2019 festival started back in Autumn 2018 with the branch organising committee putting together the budget, arranging

to hire all the equipment, getting the publicity designed, sorting out insurance, recruiting volunteers and more - plus of course ordering the beer and cider.

The festival bars were constructed in the week leading up to the festival. The real ale bar was located in the Pioneer Club's back room with a stillage of around 40 cask beers, all on cooling. A number of our local Derbyshire and Sheffield Breweries were represented on the list as well as interesting beers from further afield. A special thanks must go to our sponsoring breweries - Brampton, Peak Ales and Matlock Wolds Farm.

Meanwhile, outside in the yard was the real cider bar with around a dozen to choose from, with both the traditional simple apple ciders and flavoured ciders on offer. The Bar Stewards were also in the yard with their pop-up craft beer bar offering some more exotic options!

On Friday and Saturday daytime the Pioneer beer garden (well field basically) came alive with plenty of outdoor seating in the sunshine, the Pioneer food bar serving burgers, pies, jackets and hot dogs, a bouncy castle for the kids and on Saturday afternoon the Ireland Chesterfield Colliery brass band playing.





Friday and Saturday night saw the entertainment on the club stage with some excellent live music, Do\$ch brought a little rhythm and blues to proceedings on Friday whilst on Saturday night, Flat Foot Sam provided a bit of bar room boogie.

CAMRA members enjoyed free entry to the beer festival throughout all three days of the event whilst non-members paid a small entry charge at

the times entertainment was provided and all the drinks were served in proper festival glasses by enthusiastic staff.

A huge thanks to the organising committee and all the other volunteers that staffed the event along with those who came along and supported the event on the day by spending money eating and drinking.

Also, a special mention for those volunteers that came back on

Sunday and Monday to take it all down and load the equipment onto vans to return it!

Since our festival in Dronfield, branch members have volunteered at a number of other local CAMRA beer festivals including Sheffield and Chesterfield and are looking forward to going to the charity beer festival at Magna in Rotherham this March.

Andy Cullen



COMPLETE WAFFLE

DISCOVERING BELGIAN BEER IN GHENT

A recent rail trip around Europe was the cause of great excitement in the Hancock household. Needless to say, I was anxious to visit some of the continent's best pubs and bars along the way and in readiness for the trip, I acquired a copy of CAMRA's Good Beer Guide Belgium.

Having disembarked the Eurostar in Brussels, we caught one of the numerous local trains to Ghent in the East Flanders region, a large university city with a fine castle, more than its fair share of fine old buildings, museums and its centrepiece, Europe's most beautiful inland harbour around which there are some excellent restaurants and bars.

On our first night in the city, we ate out in an atmospheric, intimate old restaurant named **Toud Clooster** (pictured below) just off the main shopping street and only a short stroll from the hotel. The building has an interesting history - the story goes that in the fourteenth century, the entire block belonged to the Convent of the Black Sisters (or Klooster der Zwarte Zusters). After the

convent was closed down four hundred years later, the buildings were split into several properties and somewhere between now and then the restaurant came into being.

As well as a great menu of predominantly traditional Belgian dishes, Toud Clooster offers a decent drinks menu with beers from Chimay, Rochefort, Duvel as well as some lesser known breweries. After referring to my scribbled notes, I promptly ordered a couple of heavyweight ales to accompany my meal. Westmalle Trappist Dubbel at 7.0% was a fine starter and followed rather swiftly by Gulden Draak.

Golden Draak, which you won't be entirely surprised to read is Dutch for Golden Dragon comes from the Van Steenberge brewery in the small East Flanders village of Ertvelede and I'm sure will be familiar to all Belgian beer aficionados. This flavoursome 10.5% beer is described as a beer without equal and is a dark tripel with secondary fermentation in the bottle.



On our first full day in Ghent, I enjoyed a dinnertime visit to one of the city's must-do pubs, **Het Waterhuis aan de Bierkant** (pictured above). The pub occupies a prime location on the river and has a superb terrace which will no doubt be a real boon in the summer months. The traditional bar was quiet when I took my seat to survey one of the lengthy beer menus placed on the tables. Perhaps slightly overawed by sheer choice, my first beer, the 6.9% Gentse Strop was decent enough. It was quickly followed by a bottle of Oude Gueuze, a good Lambic sour from Mort Subite (that's Sudden Death) in Brussels.

In the evening, I visited three more well recommended bars. The first, **De Dulle Griet** is something of a Ghent institution and is named after a fifteenth century cannon that stands just around the corner. This atmospheric pub set on the edge of a busy market square whose walls are adorned with brewery memorabilia is the undisputed beer capital of Ghent, offering as many as five-





hundred different beer types. Trappist beer, abbey beers, fruity Kriekbiers – they have the lot.

Whilst I was at De Dulle Griet, I observed some American tourists who were drinking the house beer enjoying the pub's custom of handing over their shoe which is then promptly placed in a basket that is then raised to the ceiling to prevent them waltzing off with one of the pub's special glasses.

From here, I made the journey to the **Trollekelder**, another top-notch brown café set over three floors with an impressive selection of over three hundred beers. Despite being housed in a fifteenth century building,

the pub has only been trading for around thirty years, but feels older. The pub is candlelit, has hops hanging from the ceiling and is set on three levels, its walls adorned with brewery advertising with assorted bric-a-brac in every conceivable part of the pub. Another fine selection of beers here – over 250. The beer I tried was Chimay Blue Grande Reserve, a powerful 9.0% Trappist beer.

My final pub of the night was **Café Afsnis** which the Good Beer Guide describes as a 'mellow candlelit dive' - in a good way. Standing next to St Jacob's Church, this has to be the most dimly lit pub I've ever visited,



entirely candlelit and with another great choice of beers. The Old Bruin Brouwerij t'Verzet, a good sour weighing in at 6.0%.

The following day, we spent some time in Bruges before heading south of Cologne. We feel we have unfinished business and we'd all like to come back to Ghent and try out Brussels and Antwerp.

Pat Hancock



ALL SORTS OF AWARDS

Since we last went to press, a number of our pubs and clubs have succeeded in winning awards, both at branch and county level. Congratulations to all – your commitment to high quality beer in comfortable surroundings is much appreciated!

Dronfield CAMRA Branch Pub of The Year and Cider Pub of the Year 2019 **Miner's Arms, Hundall**

The Branch Pub of the Year award was won, once again, by the Miner's Arms at Hundall. Decided by Dronfield CAMRA members' votes, the Miner's consistently offers an excellent changing range of beers in varying styles and strengths, always kept in excellent condition. A supporter of Locale and local breweries, there is always something interesting on the bar.

The pub has several distinct areas, including a pool room and TV, where major sporting events are shown and a great beer garden at the rear which



is well utilised in summer. A selection of hot and cold snacks is always available.

Dronfield CAMRA's Cider Pub of the Year award for 2019 also went to the Miner's. There is always a wide range of ciders

encompassing a variety of styles, strengths and flavours - you're sure to find something that appeals!

It's been good to see that recent staff changes haven't affected the Miner's - we love it as it is!

North Derbyshire Pub of The Year 2019 **Miner's Arms, Hundall**

After a pub or bar has won the branch award of Pub of the Year (POTY) it can then be put forward into the next round of the National CAMRA POTY competition which is the "County" round. Owing to the large amount of branch and sub-branches within Derbyshire area it was decided several years ago to split the county into a north and south divide with each area having a winner which is then entered into the next round along with the other County winners, the East Midlands Regional POTY.

Judging for the North Derbyshire round is carried out by the representatives of participating



branches using the CAMRA approved scoring system which takes into account not only the quality of the beer but the style, welcome, decor and ambience of the establishments.

The 2019 North Derbyshire POTY winner is the Miners Arms at Hundall who have

had previous success in this competition in 2016 and 2017.

Many congratulations to owners Matt Bradshaw and Geoff Fields along with manageress Natalie Edwards and their staff in securing this prestigious award against some very creditable opposition.



**Derbyshire County Club of The Year 2019
Pioneer Club, Coal Aston**

By winning the branch Club of The Year award, the Pioneer became eligible for consideration as club of the year for the whole of Derbyshire. Following a judgement process carried out by CAMRA Area officers, the Pioneer was voted Derbyshire Pub of The Year, beating off competition from several other branches' nominations. The award was celebrated at a presentation evening, and when the Pioneer hosted Dronfield's first East Midlands regional meeting back in September, the general feeling was that it was a very worthy winner! Congratulations to Alison, Tony and the team for winning this prestigious award for the first time!



**Dronfield CAMRA Most Improved Pub of The Year 2019
White Swan, Dronfield**

The White Swan is the worthy winner of our Most improved pub award for 2019. Since reopening in late 2018 following refurbishment after a lengthy closure, the Swan has offered consistently well-kept beer, usually having three cask beers and an assortment of keg.

There is a very popular Wednesday night quiz, and the Swan also offers



a selection of Pieminster pies. The pub has Locale accreditation, with Abbeydale Moonshine usually available. Other breweries

represented on the bar recently include Purity, Titanic, Moorhouses and Kelham Island and our very own Drone Valley.

**Dronfield CAMRA Pub of The Season Summer 2019
Rutland Arms, Holmesfield.**

In addition to the awards listed above, we also present two seasonal awards, for Summer and Winter Pub of the Season. The winner of the former of these for 2019 was the Rutland Arms at Holmesfield. The Rutland is an archetypal village pub with a very loyal local following, as shown by the excellent turn-out at the recent presentation. Welcoming to all, the Rutland



serves a good selection of local ales - Bradfield and Peak Ales are usually available - together with those from further afield such as Theakston and Castle Rock. The beers are always

in tip top condition, and the lunchtime pie and peas are the best around! Congratulations to Gary, Lucie and the team on this well-deserved award.



SEEKING THE GRAND NATIONAL PUB OF THE YEAR FINALISTS 2019

CAMRA's quest to find the very best pub of the year has reached its final stages. Four pubs have been short listed for the prestigious National Pub of the Year award which was first presented in 1988. Each year, over two hundred CAMRA branches select their regional winner. These then go through to the regional competition to select the sixteen top pubs, which are then whittled down to four finalists - one of which will become the ultimate winner.

Remarkably, three of the four finalists are previous winners of the National title. The **George and Dragon** at Hudswell near Richmond in North Yorkshire lifted the award three years ago. Following the closure of the original George and Dragon in 2008, the pub was purchased by a community group who re-opened it in 2010. The George and Dragon has since gone from strength to strength, acting as the village hub, a venue for local events. The pub also boasts its own library, shop, allotments and other community facilities as well as food and drink. Four changing beers are served from Yorkshire breweries such as Rudgate and Wensleydale.

Over the border in Lancashire, another past winner, the **Swan with Two Necks** in the pretty village of Pendleton in the Ribble Valley has also made the shortlist. The Swan which has been run by Steve and Christine Dilworth for over thirty years finished runner-up in 2011 and went

one place better two years later. It retains a traditional feel despite being recently renovated and again plays an important part in village life. Good home-cooked food is served at lunchtimes and during the evening alongside ever-changing guest ales.

The third previous winner and the only one that I've had the pleasure of visiting is the **Bell** at Aldworth (pictured below in 2007), a hilltop village in the county of Berkshire, a timber-framed Grade II listed gem which has been formally dated back to the year 1340. A long-standing entry on CAMRA's National Inventory of Historic Pub Interiors and a Good Beer Guide regular, the Bell has been owned by the McQuhae and Mcauley families for around 130 years. This ultra-traditional country inn which stands next to the village cricket ground, serves beers from Arkell's and West Berkshire, including a house-bitter, Old Tyler and a permanent mild and food in the shape of ploughman's

platters, filled rolls and hot puddings. The Bell has been an outstanding pub for many a year but last scooped the national title back in 1990.

The **Red Lion** stands on the village green at Preston in Bedfordshire (handy for the M1 and A1) has won its regional award for the last three years and qualified for the final four as East Anglian regional pub of the year. The pub which was previously two separate cottages dates back to the early eighteenth century and was in the ownership of long defunct Luton brewer, John Green for many years prior to their takeover by Whitbread in 1962. The Red Lion attracted national interest in 1983 when it was purchased by local residents and became the UK's first community owned pub. The pub serves Fuller's London Pride and Young's Bitter and guests from local micros.

The winner will be announced in February 2020.

Pat Hancock



THE VOTES ARE IN 2019 DRONFIELD PUB SURVEY

The third annual pub survey of the Dronfield and District CAMRA branch area was conducted over the weekend of 24th-26th August. Pubs from Coal Aston in the north, through Dronfield to Barlow further south were visited and the cask ales available in each venue recorded for prosperity.

Both the overall number of beers and the number of individual beers available was down on the last two years and this can be partly attributed to the smaller number of pubs in the area. At the time of the survey, the building formerly known as Smiffy's in Dronfield had not opened in its new guise, The Underdog.

As in 2018, the three most sighted beers were Abbeydale Moonshine, Timothy Taylor Landlord and Bradfield Farmers Blonde. The latter again gained

top honours, being seen on six occasions. Other beers that were available in multiple venues were Tetley Bitter and Black Sheep Bitter.

A total of sixty-nine individual cask or craft-keg ales were available including four each from the branch area's two trading breweries. Drone Valley beers were seen in the Blue Stoops, Victoria, Miners Arms at Hundall, Pioneer Club and their own tap at Unstone whilst Collyfobble beers were available in the Peacock and Tickled Trout at Barlow.

The strong commitment to locally brewed beer was evident in many venues with ales from Brampton, Thornbridge, Stancill, Fuggle Bunny, Neepsend, Peak Ales and Little Critters all on the list.

Once again, the survey serves to highlight that the Dronfield area is a good place to find a wide

variety of beers from a number of different breweries. Thanks should go to everyone who helped with the survey.

Here's a summary of this year's figures for 2019.


- Number of real ale hand-pumps in operation (96)
- Number of different unique beers to choose from (69)
- Most commonly sighted beer – Bradfield Farmer's Blonde (6)
- Most number of hand-pulled beers from one brewery – Bradfield (8)
- Number of beers brewed in branch area (10)
- Strongest beer – Wylam NLM (8.7%)
- Most beers at one venue – Coach & horses, Travellers Rest, Rutland Arms (6)

Pat Hancock

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NEVER MIND THE MONARCHS PUBS AND QUEEN VICTORIA'S CHILDREN



Throughout the course of history, numerous pubs have been named after members of the Royal Family. Prior to Henry VIII's breakaway from the Church of Rome and the Dissolution of the monasteries in 1538, many inns were named the Pope's Head and were run by lay brothers who were the first innkeepers. In order to stay the right side of the king, innkeepers quickly changed their name to the King's Head which is why we still see pubs with the Tudor monarch's image on to this day. Since the reign of Henry VIII, monarchs have had public houses named in their honour. The first inns bearing the Queen's Head name were of course named in honour of Henry's

daughter, Elizabeth I, although it is understood that the queen was often unimpressed with how amateur sign-writers represented her and often instructed signs to be torn down or burnt. After this, any future pub signs bearing her image were forbidden unless they followed an approved example.

Since Tudor times, most monarchs have seen their names used although protocol dictates that living members of the Royal Family are not to be portrayed on inn signs during their lifetime. The George name originally referred to St George, patron saint of England but since 1714 has been a kingly name. All six of the Georges have featured on pub signs with the Hanoverian kings that ruled between 1714 and 1830 still a common sight in Britain today.

Queen Victoria, the longest reigning monarch before Elizabeth II is of course well represented. Many local pubs bearing her name have ceased trading in recent years but examples can still be found at Brampton, Whittington Moor, Heeley 'aka Roundhouse' and in our own branch area on



Stubley Lane, Dronfield. Fifteen miles west of Dronfield in the Derbyshire village of Great Hucklow is another pub bearing the name of a British queen, the Queen Anne, a pub dating from 1621 with a long-standing reputation for good real ale.

The naming of pubs in homage to royalty is not restricted to monarchs. Many other lesser known Royals names live on as pubs including all nine of Queen Victoria's children.

Princess Victoria: The eldest of Victoria and Albert's children was born in 1840, nine months after her parents' wedding. Victoria was created Princess Royal before her first birthday and numerous pubs with that title are named in her honour. She married Prince Friedrich (Fritz) of Prussia in 1858 aged seventeen. After her husband's death, their eldest son, Wilhelm



Victoria



Edward



Alice



became German Emperor - he was of course, Kaiser Bill and played a part in the outbreak of the First World War. Several pubs carry the Princess Victoria moniker but many were built prior to the birth of the Princess in 1840 and are likely to refer to the Queen Victoria herself before she ascended to the throne. A Matlock Bath pub, recently re-christened Toad Tales and Ales is one such example.

Prince Edward: The future Edward VII was born Albert Edward in 1841 and given the title Prince of Wales. He married Princess Alexandra of Denmark (who had many public houses named after her) in 1863 but kept several mistresses including Winston Churchill's mother, Lady Randolph Churchill, actress, Lillie Langtry and Alice Keppel, great-grandmother of Camilla, Duchess of Cornwall. Edward ascended to the throne in 1901 after his mother's death at the age of 59. Following his death in 1910, he was succeeded by his own son, George V. There are pubs named King Edward VII but a much more common sight is the Prince of Wales or occasionally the Prince of Wales Feathers.

Princess Alice: Queen Victoria's third child. She married Prince Ludwig in 1862 and after moving to Darmstadt (one of

Chesterfield's four twin towns), the family were beset by tragedy - after the death of her son Friedrich who fell out of a window aged two, diphtheria claimed the life of her young daughter Marie and then Alice herself. Another daughter, Alix married Tsar Nicholas II of Russia and was famously killed by the Bolsheviks in 1918. The Princess Alice pub in Whitechapel was used by prostitutes during the time of Jack the Ripper and was the last place that victim, Alice Coles was seen before her death. It was also the haunt of local hoodlum, Jack Tizer, known as 'Leather Apron', a suspect in the murder hunt. This ex-Truman's house is now the Culpepper gastropub.

Prince Alfred: Born in 1844 to Queen Victoria and second in line to the throne at the time behind his brother, Edward. He joined the Navy at the age of 14 and rose to the rank of captain and was a popular choice to become the King of Greece in the 1830s, a position he was forced to decline. Having become the first British royal to visit Australia a year earlier, he survived an assassination attempt in 1858. He married Grand Duchess Maria in Russia at the Winter Palace in St Petersburg in 1874 and succeeded to the title, Duke

of Saxe-Coburg and Gotha. He died in 1900 from cancer aged 55. The Alfred Ale House in Burton-on-Trent is owned by Burton Bridge and was once the Truman's brewery tap. The ornate Prince Alfred in Maida Vale continues to thrive.



Princess Helena: Victoria's fifth born child who it is said was overshadowed in life by her siblings. She married Prince Christian of Schleswig-Holstein in 1866 despite opposition from her eldest brother the Prince of Wales and his wife Alexandra. In addition to being President of the Royal British Nurses Association, she was a founder member of the British Red Cross. She was close to her brother Alfred who was just two years older than her. She died in 1923 aged 77. A Cameron's owned street corner local has stood on the corner of Whitby Street and Grove Street in Hartlepool for many years (pictured above).

*Alfred**Helena**Louise*



Princess Louise: Artistic sixth child of Victoria and Albert who was a skilled painter and sculptress – her statue of her mother still stands in the grounds of Kensington Palace. Her marriage in 1871 to the Marquess of Lorne was welcomed by her mother but her brother, the Prince of Wales (the future Edward VII) felt she had married below her class. Upon her husband's appointment as Governor of Canada, they crossed the Atlantic where they remained until returning to Britain in 1883. She remained an active member of the Royal family until her death in 1939 aged 91. The National Inventory listed Princess Louise on High Holborn, London (pictured above) is currently run by Sam Smiths' and is 'a rich example of a Victorian public house interior'.



Arthur



Leopold



Beatrice

Prince Arthur: Queen Victoria's seventh child and third son was born at Buckingham Palace in 1850. Named in honour of his grandfather, Arthur Wellesley, Duke of Wellington, Arthur was handed the title, Duke of Connaught and Strathearn by his mother in 1874 and had a forty-year military career. He served in Egypt, India and became the Governor General of Canada in 1911. He died aged 91 in 1942 and is buried in the Royal Burial Ground in Frogmore. Several pubs bear his name including a Hackney establishment re-named the Lady Diana in 1981 (which has since reverted to its original name) and the historic Grade-II listed building in Walton, Liverpool.

Prince Leopold: The penultimate child of Prince Albert and Queen Victoria, Prince Leopold entered the world in 1853 and was described as delicate from the outset, suffering, as many descendants of Victoria did, from the genetic disease of haemophilia. Described as her most intellectual child, he studied at Christ Church, Oxford University where he established a relationship (possibly romantic) with the Dean's daughter, Alice Liddell who was the inspiration for Lewis Carroll's Alice in Wonderland. He married in 1882 but died two years later in



Cannes, following a fall, aged just 31. A handsome looking pub bearing his name can be found in Southsea, Portsmouth (pictured above).

Princess Beatrice: Described by her parents as 'the most amusing baby we've ever had', Beatrice was born in 1857, the last of Queen Victoria's nine children. After her father, Prince Albert's death, when she was four years old, she became close to her mother and later served as her personal assistant. After a possible romance with Napoléon Bonaparte's son Louis ended when he died in the Anglo-Zulu war, she fell for Prince Henry of Battenberg who she married in 1885. Following Henry's death from malaria on board HMS Blonde, off the coast of Sierra Leone in 1896, Beatrice acted as her mother's companion and editor of her journals. She died in 1944. The Princess Beatrice pub stood on Camden High Street and is now the Be at One cocktail bar.

Pat Hancock



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A group of us decided to visit The Bridge at Ford to sample what food was on offer. It was birthday time again, so we took daughter Rachel, son-in-law Tony and grandson Arran with us.

The Bridge was, until recently one of the Thwaites chain of pubs but is now owned by Marstons. The beers available were the regular Lancaster Bomber from Thwaites and two guest ales – Magoo's Brew (also from Thwaites) and Burnt Orange (an IPA from Wadworth). All were very good, the most popular among our party being the Lancaster Bomber.

Only three of us had starters - two went for pea and ham soup and the third goat's cheese salad. Both dishes were stated to be very satisfactory.

Main Courses: A wide choice of both specials and from the regular menu, varying in price and served with imagination.

Rachel: Sole in a creamy seafood sauce, from the Specials board. *"Friendly staff, very helpful - a lovely place to celebrate my birthday in an unfussy environment."*

Roger: Sirloin Steak with Chips and salad. *"This was grilled to perfection (medium rare). Chips and salad were a splendid accompaniment."*

Ruth: Lamb Cutlets: (Specials Board) *"Delicious and filling."*

Tony: Beer Battered Cod with hand cut chips and Mushy Peas. *"Lovely fish and chips; quality mushy peas."*

Arran: Mixed Grill. *"Lovely range of meats, just short of being over generous in quantity."*

All meals were well seasoned with the vegetables carefully cooked. Service was pleasant, friendly and helpful. We did not feel able to manage one of the excellent range of desserts.

Roger Hepworth,



THREE BECOMES ONE ONE VALLEY BEER FESTIVAL IN PICTURES





PROTECT YOUR PLEASURE WHAT HAS DRONFIELD CAMRA DONE FOR ME?

Since the formation of the branch in 2012, I have had a new interest for my retirement and it has been shared with my husband of over fifty years! We both have activities of our own too, but our joint interest in active countryside sports, travel and camping had become less possible as we grew reluctantly older.

We have always enjoyed pubs and beer and now have a greater understanding of the financial problems and often disappointed enthusiasms that many publicans face as well as the technical issues of buying in, storing and serving quality beers and ciders.

CAMRA supports pubs and breweries all over the country, whether new, old, in town or out in the countryside. Public houses are England's traditional meeting places and lodgings for both travelling tradesmen and lone individuals. Ale was the

traditional drink here just as wine was in hotter countries where vines grew more easily. Beer was safer than water because it was purified by the heat treatment.

Searching out and visiting more pubs has fuelled my interest in local history, architecture and people and has taught me more about the town I live in and the countryside around it. Best of all, I have made many new friends and acquaintances with whom I can pass the time of day, chat and joke. My non-drinking friends have at last come across the real me!

Dronfield Branch has about 160 members who receive newsletters from headquarters and privileges in locals all over the country. As a small group of ten to twelve active members, we have become friends despite age and lifestyle differences. We have travelled to other towns

and cities by public transport or minibus, seeing places that were new to many of us - not just the pubs.

We have joined with members of other nearby branches to see their areas, or show them ours and we have helped at one another's beer festivals. Some of the lady members have enjoyed their own visits to York and Nottingham where we could look in shop windows and eat cream teas without rushing madly from pub to pub. We have also enjoyed walking through parts of the Moss and Drone Valleys that those new to the area had never visited.

Do join in with us on some of our trips or meetings. We'd like to meet more of you to hear what you would like from CAMRA - so do come and chat when you see us around in pubs.

Ruth Hepworth.



TIED UP IN NOTTS

NOTTINGHAM MILD SOCIAL TRIP



Peel Ale readers searching for an alternative day or evening out, might wish to consider a train journey to Nottingham, an interesting city with more than its fair share of good quality pubs and bars. Direct trains from Dronfield station are frequent and can take as little as 38 minutes. Importantly, return journeys run late into the evening with the last train of the day departing at 11:18pm and arriving in Dronfield at one minute past midnight.

Nottingham is a splendid destination for beer at any time of year and in May plays host to the annual Mild Trail which showcases a style of beer which originated in the middle ages and was the country's most popular up until the 1940s. Sales have of course declined tremendously since then but mild refuses to go away and in recent years there has been a revival with many recently established breweries producing their own take on this classic drink.

Forty-one venues were part of this year's Mild Trail including fifteen in the centre of Nottingham itself. Over the course of the month, drinkers could visit any of the participating pubs and collect a sticker each time they order a half or pint of cask mild. All participants qualify for a free pint at the Robin Hood Beer and Cider Festival at Nottingham's Motorpoint Arena in October and there are gold, silver and bronze certificates, depending on how much mild you sup over the course of the thirty-one days.



Members of Dronfield and District CAMRA rolled up in Nottingham one afternoon in early May. Straight out of the station is a venue that I hadn't previously visited, Beerheadz. The pub was opened in December 2017 in the Grade II premises of an Edwardian Cabman's Shelter which is part of Nottingham Railway Station by the Beerheadz group that now have bars in Grantham,





Melton Mowbray, Lincoln and Retford. The pub was recently voted local cider pub of the year and several trad ciders were available alongside four real ales (including Drone Valley Stubble Stout) and a good selection of craft beers. A specially brewed beer, Post Nuptiale with Mosaic HBC 431 from North Riding Brewery was my choice. A superb beer to start the day in a fine new drinking establishment.

No day out in Nottingham is complete without a visit to the Vat and Fiddle, the tap for the Castle Rock brewery next-door. I first visited The Vat back in the early nineties when it was known as Tom Hoskins and prior to this, the pub was known

as The Grove Tavern and was a Whitbread tied house. The pub has gone from strength to strength since then and is a must-do when in Nottingham. Castle Rock supplied nine of the twelve hand-pulled beers available. Alongside favourites such as Harvest Pale, Screech Owl and Elsie Mo was It's Always Honey, a 4.0% honey nut mild. Cue much discussion about what constitutes a mild. Another mild, and my choice on the day was Castle Choc, a collaboration with another of the city's breweries, Lenton Lane who began life in 2014 as the Frontier Brewing Company before relocating from Derby to Nottingham two years later.

On my last visit to the city, we visited the collection of fine pubs in the Canning Circus area. On this occasion, we stayed closer to the railway station. Next up, we found the Fellows, Morton and Clayton, an attractive Grade II listed red-brick pub with a conservatory and outside seating which became a pub in the early eighties having previously been offices. This pub, named after a leading canal transportation company of yesteryear was a previous favourite of mine although I had noted that the pub had been closed in more recent times. The beer range here was more limited although the Extra Pale Ale from Nottingham Brewery was in decent nick.

Right next door to the above is the Canalhouse, a converted warehouse with, perhaps uniquely, a short canal running through the inside of the pub and two narrowboats moored inside. The Canalhouse is a real all-rounder, popular with drinkers of all ages who sit inside or on the popular patio area overlooking the canal. In addition to ales from local brewers including owners, Castle Rock, the pub offers a





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wide range of bottled beers from across the globe, including an excellent selection from Belgium, Germany and the USA. Food is served from midday and is well worth checking out. Half a dozen of us can vouch for the beer-bites which included Salt and Pepper Squid, Falafel and Potato Skins. They went down well with my pint of Hawkshead Mosaic and Simcoe IPA.

Unlikely as it may seem, members of our group had never paid a visit to the Olde Trip to Jerusalem, so this was our next port of call. It's widely known that this famous old inn has a claim to being the oldest in the country, having said to have been established in 1189. The pub which was known as The Pilgrim until 1799 is built into the rocks that Nottingham Castle is built on and is believed to have been used by crusaders on their way to Jerusalem. These days, the pub has passed into the ownership of Greene King. A good range of beers are available here - my choice being Spring Green from Lincoln Green brewery.

I was back on the mild at our sixth pub of the day, the Crafty Crow, a stylish bar just up the hill from the Olde Trip. Stairs at the main



entrance lead to a comfortable lobby area with a large central bar up a further flight. The bar was known as BZR prior to its conversion in 2014 and is owned by the Magpie Brewery. A dozen real ales are served along with a similar number of craft-keg offerings. Magpie beers are always good value and Four For a Boy, a 3.6% ruby mild was no exception. The Crafty Crow is a fine addition to Nottingham's beer scene and is recommended. Before we boarded the train back to Dronfield, there was time for a trip to another

Nottingham institution, The Bell. Set on Angel Row, just off the Market Square, the Bell is yet another Grade II listed building and it too claims to be the oldest in the city. The pub which was acquired by Hardy and Hanson in 2002 and has now passed into the ownership of Greene King, has one long main room at the rear and two side rooms that also have their own bars. Whilst we were there, a Nottingham legend, veteran Cockle Man, Dave Bartram, who I am informed is not the former singer in Showaddywaddy, made an appearance. Resplendent in his white D&S Seafood coat and hat, Dave has been selling seafood from his basket in city centre pubs for fifty-eight years.

On the day, we were only able to pay a visit to a handful of Nottingham pubs. The city has plenty more that I can vouch for that are well worth seeking out. CAMRA members are reminded to take their Wetherspoons vouchers along if they visit Nottingham and they can be used when buying Castle Rock beers. I forgot mine!

Pat Hancock



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TROON LANDINGS

A TOUR AROUND THE Ayrshire COAST

Troon is a small town on the Ayrshire coast best known for its splendid golf courses. Its best course, Troon Golf Club has hosted the Open Championship on nine occasions since 1923, most recently in 2016 when Swede, Henrik Stenson lifted the famous claret jug. The course which was granted Royal designation in 1978 during its centenary year has the longest and shortest holes in Open Championship golf - a 601-yard par five entitled Turnberry after another famous nearby course and the 123-yard Postage Stamp.



The town is a great base from which to explore the area, close to the seaside towns of Ayr and Irvine and the ferry service over to the Isle of Arran from nearby Ardrossan.

Over the course of our week in Troon, I called in at each of the town centre pubs, beginning on Saturday evening with **Cheeky Charlies**, which is essentially one long narrow bar with multiple TV screens showing live sport with a couple of pool tables at the far end. The pub offers a decent selection of whiskeys and three real ales from Scottish breweries, St Andrews Amber Ale from Belhaven, Stewart Brewing's Penny Post and best of the three, Wildcat, a 5% ale from Cairngorm brewery up in Aviemore. A friendly pub which is much better than its name suggests

which is deserving of its place in CAMRA's Good Beer Guide.

Less impressive was **Bruce's Well**, at the opposite end of Troon's main thoroughfare, Portland Street, a comfortable enough but indistinctive lounge bar which has previously boasted Cask Marque accreditation that no longer sells real ale. This Greene King owned pub appeared to be struggling perhaps due to its position on the edge of town. The worst feature of the pub however was the beer - in order to ensure readers of Peel Ale received a full understanding of the pubs visited, I felt compelled to order a pint and was rewarded with a particularly awful pint of keg Belhaven Best. Worst one for a while, folks.

Two more keg only establishments can be found on Troon's main street and are worthy of a mention. The first, **Girvan's** is another one-room bar which was until quite recently known as the Postage Stamp. The bar was busy when I visited and well-maintained with Racing TV and several old pictures of the town displayed on the walls. The Belhaven keg ale (when will I learn?) was a little better than in Bruce's Well. Across the road at 15 Portland Street is the **Lonsdale Bar** (pictured below), the oldest



pub in Troon which unusually has two separate rooms served by a central bar which must be accessed through two separate entrances. I liked this place - the back room was particularly comfortable with tartan seating and a real fire. My drink of choice here was (deep breath), Tennant's Lager, the first pint I've ever had I think and actually an upgrade on the keg-Belhaven!



Later in the week, I called at the second Good Beer Guide entry in Troon, **McKays** (pictured above). This is a split-level bar with a choice of three real ales, bar food and a warm welcome from the landlord. Mackay's serves a changing selection of beers from Scottish breweries - the obvious choice here was Pentland IPA which was particularly well kept. After a second visit to Cheeky Charlies, my final pub visit was to the **Harbour Bar** overlooking the North Bay where the ferries used to run to Larne and Campbeltown until a few years ago. Whilst enjoying the delights of QPR v Brentford on TV, I sampled the sole real ale, Misty Law, brewed in south-west Glasgow by Kelburn Brewing Co.

Pat Hancock



PEELING BACK THE YEARS

GOOD BEER GUIDE: 1974



1974 marked the publication of the first printed edition of CAMRA's Good Beer Guide. The 96-page volume was a considerable step-up from the first loose-leaf guide which was first published in 1972 and 18 pages long, containing details of just 300 pubs.

Edited for the only time by early CAMRA member, John Hanscomb, the 1974 edition covers only England, Wales and the Isle of Man. For ease of reference the guide was split into counties with a short breweries section at the back.

BREWERIES

All breweries in England, Wales and the Isle of Man were listed

together with three in Scotland whose beers were available south of the border. The first edition famously contained the comment on Watney's brewery: "Avoid like the plague" which generated a lot of media attention and caused the publisher to recall the first print run and revise the description to "Avoid at all costs".

Elsewhere, Charrington beers were said to be "mediocre" and Gibbs Mews products were described as "a disaster". Readers were also advised not to bother with beer from Northampton brewery, Phipps and to "steer well clear" of Truman products. Ales from the Paine brewery in St Neots were simply "a complete waste of time".

Several breweries whose beers were available locally were included. Darley's of Thorne: was "an unusual brew", Home Ales was "excellent if it's not pressurised" and Hardy and Hanson's was a "prize-winning beer" and "usually reliable". Wards of Sheffield was 'reasonably reliable' but Barnsley Bitter was "a shadow of its former self and due to close".

PUBS

Of the eighteen Derbyshire pubs listed, three were in the village of Crich. Two of these establishments remain open to this day and maintain a good reputation for well-kept beer. In 1974, the Black Swan was a "pleasant inn, stone built, like virtually everything in the village" and the Cliff Inn was a "pleasant stone pub in attractive

countryside at the top end of the village next to the Tramway Museum". Both pubs and a third pub, the Jovial Dutchman, "an ordinary village local" which closed in 2009 and became a private residence belonged to the Hardy and Hanson brewery at Kimberley.

In Sheffield, the Blue Bell on High Street (now Cavell's), the olde worlde Queen's Head on Pond Hill and the Brown Bear (or Brown Bull as it appeared) on Norfolk Row were listed.

Each of the above served John Smith's Bitter by the electric dispense method. No descriptions were given but at the time, the Brown Bear, a listed building which was built on the site of Sheffield's first public library built in 1771 and which has since been acquired by Sam Smiths was managed at the time by Ron Gall and his wife Mae.

Another pub close to Sheffield's bus station, the Penny Black featured and served Whitbread ales. The days of the final Sheffield entry, the Pomona were limited and the pub was demolished due to the need to widen Ecclesall Road in the late seventies. A new version of the pub was opened by Home Ales in 1981 around 100 yards further up the road and featured in 1980s versions of the Guide whilst under the stewardship of the old pub's licensees, Brian and Carol Nicholls.

Pat Hancock



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Set in an acre and half of grounds in the centre of Dronfield, Chaplin's Wine Bar opened to much fanfare on 18th June 1984. Occupying a town house built in 1760 at the junction of Green Lane and Callywhite Lane opposite Henry Fanshawe School, Chaplin's traded throughout the late eighties under the management of Peter Yeats who ran several other bars in the area including the Woodstock Diner (aka Prince of Wales) on Ecclesall Road South. He was assisted in running Chaplin's by his wife of eleven years, Jill Saxby, who was crowned Miss Great Britain in 1985.

At the time of opening, the venue was described as being decorated in stylish Victoriana with red-plush upholstery in the main section of the pub and blue and gold in the wine bar with the accent on luxury. Blue and red suede wallpaper and Chesterfield settees complemented the upmarket décor.

The patio area and attractive garden with outdoor seating proved popular in summer and it was hoped this area could accommodate wedding parties and other special occasions. A sixty-foot well in the grounds which was discovered during conversions was topped off

with a wishing well cover. At other times, outside barbecues were held and it is said it was possible to purchase uncooked meat and cook it yourself.



The property was previously known as Cliffe House and was the home of Rev. David Clarke, Henry May, and the noted county councillor Dr Samuel Rooth whose death in 1908 necessitated a by-election.

Reputedly haunted by several ghosts including a lady in white who was said to peer through a ground floor window hoping to be let in from the cold.

The first hundred customers on opening night were treated to a free half-pint of keg Webster's Yorkshire Bitter. Pub food including sandwiches, home-made pies, and chilli-con-carne was served at lunchtimes.



After the project had run its course, the building was demolished. The Green Care Home now occupies the site.

Pat Hancock

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.

- Which country won the 2019 Eurovision Song Contest?
- Former Undertones singer Feargal Sharkey had a solo number one single in 1985 with which song?
- Sit Down, Come Home, Laid* and *She's a Star* were Top 40 singles for which Manchester indie band?
- Which 1991 Nirvana album featured the singles, *Smells Like Teen Spirit* and *Come As You Are*?
- Diana Ross sang with which Motown girl group before her departure in 1970?
- What was the name of the 2019 film biopic based on the life of Elton John?
- Complete the names of these Madness songs: *Baggy*, *The Return of the*, *Wings Of*
- Who had hits in the early seventies with *48 Crash*, *Devil Gate Drive* and *Can The Can*?
- Which cover of a 1951 Betty Hutton song provided Björk with her highest charting single to date?
- Complicated*, *Sk8er Boi* and *Girlfriend* were all top ten hits in the early 2000s for whom?
- Which American bandleader disappeared whilst flying over the English Channel in December 1944?
- Slippery When Wet*, *New Jersey*, *Keep the Faith* and *These Days* were all hit albums for which group?
- Que Sera, Sera* was the signature tune of which singer/actress who died in 2019 aged 97?
- American hip-hop outfit Run DMC teamed up with Aerosmith in 1986 to record which song?
- The singer, Shakira hails from which South American country?
- Which country singer's best-known songs include *Lucille*, *Coward of the County* and *Ruby, Don't Take Your Love to Town*?
- Keith Flint who died in March 2019 was the frontman for which band?
- After the demise of The Specials, Terry Hall, Neville Staple and Lynval Golding formed which trio?
- Which song provided Blondie with a UK number one single in 1999, their first since *The Tide Is High* in 1980?
- Hysteria* and *Adrenalize* were number one albums on both sides of the Atlantic for whom?
- Name the two hosts of the widely criticised 1989 BRIT Awards ceremony.
- Which two female groups had number one hits in 1989 and 2001 with *Eternal Flame*?
- American duo, The Rembrandts are best known for recording the theme tune to which well-known sitcom?
- What surname is shared by singers, Jim, Van and Mark?
- Which South Park character, voiced by Isaac Hayes was responsible for Chocolate Salty Balls?

ANSWERS: 1. Netherlands 2. A Good Heart 3. James 4. Neve(r)mind 5. The Supremes 6. Rocketman 7. (Baggy) Trousers, (The Return of the) Los Palmas Seven
Rogers 17. The Prodigy 18. Fun Boy Three 19. Maria 20. Def Leppard 21. Mick Fleetwood & Samantha Fox 22. The Bangles and Atomic Kitten 23. Friends 24. Morrison 25. Chef



CAMRA's Good Beer Guide is the original independent guide to good beer and good pubs. Now in its 47th edition, the fully revised and updated Guide recommends pubs in England, Scotland, Wales, Northern Ireland and offshore islands that serve the best real ale. From country inns through micropubs and taprooms – if you love pubs, don't leave home without the Good Beer Guide.

The Guide is researched by independent volunteers across the UK with every pub featured visited at least once for an assessment. It is the UK's best-selling beer and pub guide, based on combined trade and direct sales and is available to order at shop.camra.org.uk

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