

ISSUE NUMBER 97

WINTER 2003

FREE

First Pub for Leadmill Brewery

LEADMILL BREWERY OF DENBY HAVE acquired their first pub outside of the Old Stables bar. Richard Creighton has taken over at the Old Oak at Horsley Woodhouse, which had been closed for some time, and indeed was the subject of a planning application for a change of use to private residence, making the takeover doubly important.



All hands to the pumps at Leadmill's Old Oak at Horsley Woodhouse.

The pub serves a large range of Leadmill's large range and may have guest beers in the future. A beer festival is planned before Christmas and will run from Friday 18th December through to the Sunday. It will be held outside the pub and will feature 16 beers from other micros including Abbeydale, Triple fff, Orkney, Mordue, Crown at Hillsborough, Oakham and Kelham Island. The usual Leadmill range will be served from the bar.

Richard has many plans for the Oak which was a Good Beer.

Guide entry not too long ago. New signage is about to go up and the sign will feature the Leadmill 'keyhole' logo and is being painted by a local artist from Milford. Users of public transport take note that the pub can be reached own the 125 service from Derby (Mon-Sat) once an hour during the day and every two hours from 18.35 with the last evening bus back at 22.10. On Sundays the service is once more every two hours. Both bus stops are located right outside the pub in a drinkersfriendly route.

Jan and Steve

City Pub of the Year 2001

The Rowditch Inn

246 Uttoxeter Road, Derby

4 REAL ALES AVAILABLE Large selection of fruit wines Visit our unique cellar bar at

The Flowerpot

King Street, Derby Tel (01332) 204955

Try our continually changing range of real ales in the warm surroundings of a traditional town pub

> Hot food Monday to Saturday Sunday lunches a speciality

LARGE FUNCTION ROOM

Meanwhile the Old Stables at Park Hall Road, Denby is going from strength to strength opening Friday from 5-11pm, Saturday 12-11pm and Sunday 12-10.30pm. Brewery tours, private functions and parties are

Falstaff almost ready to resume brewing

Licensees Jim and Steph at the Falstaff, Society Place, Normanton, have informed *Derby Drinker* that the brewery established in 1999 and later mothballed, is to recommence brewing shortly.

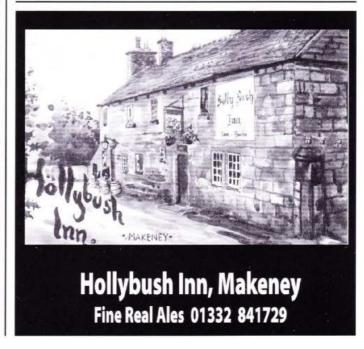
A series of problems have hit the pairs hopes over the last few months, not least injury to the Leatherbritches brewer, Dave Corby who is overseeing the project. The first new beer, a 4.7% brew Phoenix, should be on the bar by the time *DD* is on the streets. Jim is confident that Falstaff will have some beer available in time for the 3rd Derby Winter-Fest in February.

Winter-Fest coming soon

When Christmas has gone it will be time for Derby's 3rd annual Winter Beer Festival before you know it. Wednesday 4th to Saturday 7th February are the dates and the beer order is well in hand already with some dark delights and special brews.

As a preview of the entertainment we can reveal that Thursday night is Blues Basement, supported by the Slowdown Boys and a blues jam finale. Friday night sees Stipe (REM tribute), supported by Stryder. Saturday has Coldplayers (Coldplay tribute) plus support.

Wednesday evening and Thursday lunch are quiet sessions with the Friday and Sat dinner times featuring Allan Woolley and friends. So get the dates in your diary and lets all drink to another resounding success for the 2004 Derby Winter-Fest.



Micros Galore at Chellaston Hotel

As reported in the last *Derby Drinker* there has been something of a microbrewery revolution at the Lawns Hotel at Chellaston.

The pub and restaurant on High Street in the village has been featuring Shardlow Brewery beers for some time and also has extended it's range to other micros. In November alone beers featured include Shardlow LSB (Lawns Special Bitter (5%), Cavendish Gold, Ghostbuster (4.6%), Stedmans Tipple (5.1% and nothing to do with the Derby CAMRA Mild & Bitter Editor!) and Sharon's Scorcher, a 4.5% beer named after owner Sharon Hubbard.

On the other guest beer front we have seen Wolf Brewery of Attleborough's Lupine and Wolf In Sheeps Clothing, Leek Brewery St Edwards, Atlas Nimbus, Leadmill Spit or Swallow, Samuel Berry's Strong



IPA from Crown at Hillsborough, beers from Hydes and Robinson's and Broadstone brewery's Extra Special. Cask mild has also featured - a rarity these days. And if none of that takes your fancy there's always Bass and Pedigree - the staple Chellaston diet!

Manager of the Lawns, Jackie Fearn (pictured) said "We are trying our best to back local brewers and so far it has been most successful". Jackie has previously been at the Half Moon at Littleover and the Greyhound (Friar Gate) and Moon, Spondon. The Lawns has a reputation for it's food which is served seven days a week, and in these days of promoting British ale to compliment good food there can't be many better places to sit down for both.

Brewery News - Edale : Another new brewery for Derbyshire

The county of Derbyshire has probably been under represented since the new wave of microbrewing began in the late 1970s. Lately however we have seen **Haywood** at Callow, stirrings of revival at the **Falstaff** in Normanton and a new brewery in the north of the county at **Edale**, near Kinder Scout, the Dark Peak and the start of the Pennine Way.

After long brewery trials at Foxfield Brewery in Cumbria, Edale Brewery is finally operating on home ground at the Ruskin Villa in the village. A two-and-a-half barrel plant is in use and two ales are supplied to the Hillsborough Hotel in Sheffield.

This include the 4.2% Kinder Garten, sales of which are supporting funds for a new village hall. Other early brews have included Kinder Gate (3.8%), Kinder Noh (4%), Kinder

Downfall (5%) and Kinder Lurcher (again 4%).

The **Haywood** brewery tap, the Callow Inn at the holiday park has closed until 6th April with production runs reduced to half brew length in winter. Latest brews are Callowtop Imperial IPA and Woggle Dance. Although a small brewery, trips are available by arrangement.

The **Brunswick** in Derby became a tenanted pub from October, with Graham Yates as the tenant. Brunswick beers are also appearing on the Everards tied estate, one a month as guests. December sees Father Mike featuring and January's choice will be Railway Porter.

Leatherbritches have installed a Steele's masher at their Fenny Bentley brewery. As documented elsewhere brewer Dave Corby has been incapacitated recently but is back in action now. Across at Castle Rock, their beer for the Nottingham beer was named Trammie Dodger and was well received. The Tynemill outfit plan to brew it as a regular ale soon.

New at Belper's Lord Nelson

Jon Ford has just taken the tenancy on The Lord Nelson on Bridge Street, Belper (the main A6 through town). At the moment, they have two regular beers, Pedigree and Greene King Abbot, plus a guest from the jug. Having said that, they only been open since Halloween, and Jon "wants to build a great real ale pub, almost a country pub in the town centre". The Nelson is a nofood pub, although you can get pork pie and cheese and biscuits.

PUB NEWS

Key Largo has opened above Boots at Allestree Park Farm Centre. The new venture from Dave Brown of Dead Poets fame features real ale in the form of Greene King IPA. In the same area the Park Farm Hotel (Pothole) has closed. Crazy names continue apace in the city centre. The Pig And Truffle has become the Bedroom and the site of the old post office is to be a wild west theme bar called Covote Wild. Real ale survives at the reopening Wheel at Ticknall. Sgt Peppers on Burton Road, Derby has finally reverted to the Duke of York. The Hawk and Buckle at Etwall has won Marstons Cask Ale Pub of the Year with the Smiths Tavern, Ashbourne finishing second for a West Derbyshire double. Meanwhile the New Bridge Inn at Shelton Lock has won second place in the national Marston's Pedigree Great Pint Award. Guest ales from the W&D list are available at the Red Lion at Repton, Real ale is available at the new (July) Brewsters family pub and restaurant on Pride Park. Pedigree and Wadworth 6X are the beers, plastic glasses on match days.



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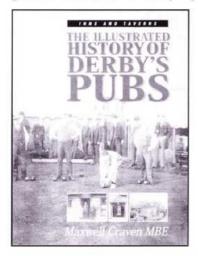
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BEER BOOK CORNER

The 2004 edition of the CAMRA Good Beer Guide was launched in the autumn. It contains 4,500 detailed pub descriptions, brewery information and beer listings. There is a list of beer festivals and a complete list of all pubs on the National Inventory



of Outstanding Pub Interiors. Articles by the country's top beer writers help to make the *GBG* a n essential travelling companion for any beer drinker - and not a bad Christmas present either at £12.99. CAMRA members can purchase the guide for a stagger-

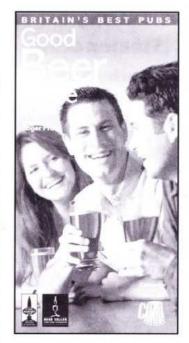
ing £7.50 bargain - see the advert and JOIN NOW!!

Local pubs stocking copies in Derby are the Alexandra, Brunswick, Flowerpot, Rowditch and Smithfield, further out at the Royal Oak, Ockbrook, Cross Keys at Belper and the Leadmill pair of Old Stables and Old Oak, Horsley Woodhouse. These will be at a slightly higher but still cheap price.

Another book, this time local, is another must for

anyone who is interested in Derby's drinking scene. Friend of CAMRA, Maxwell Craven's Illustrated History of Derby's Pubs (Breedon Books £16.99) lists every pub known to have existed in the city. It can settle that pub argument of say 'where was the Eagle Tavern?' and resolve doubts as to when some of our town gems disappeared under the demolishers hammer. Remember bygone inns such as the Nottingham Castle, Eagle & Child and New Inn and further back in time marvel at some old names such the Mazeppa, Melancthon's Head and the Northern Star.

It's interesting to see how many name changes pubs have undergone - not all of them as recent as you may think - the



Saracens Head may have reverted to its old name lately but it was once the Turf Tavern! A book for the pub historian or for the nostalgic drinker to dip in and out of at their leisure.

Derby CAMRA Summer Festival Publicity Manager Volunteer Required

The 27th Derby CAMRA Summer Festival will take place in the Assembly Rooms from Wed July 7th to Sun July 11th 2004. In addition to the hundreds of volunteers who work during the festival itself throughout the year a small team work behind the scenes organising beer, entertainment, scaffolding, staffing etc and this pre-festival organisation is co-coordinated through a monthly committee meeting held in a central Derby watering hole. The summer festival committee is now looking for a volunteer Summer Festival Publicity Officer.

An ideal person would be enthusiastic and committed with lots of ideas for publicising the festival between now and July. The Publicity Manager is responsible for co-ordinating all publicity material and ensuring as wide an audience as possible is reached. All work is entirely voluntary but it is great fun as well as very rewarding to know that you play a part in making Derby Summer Beer Festival one of the biggest, best & most enjoyable events in Derby.

Prince of Wales

Butterley Hill, Ripley 01773743499

Abbot, Pedigree, Greene King IPA and 2 Guest beers So whether you would like a career in publicity and can use this opportunity to gain valuable experience, you already have experience in this field and would like to use your knowledge to help your local CAMRA branch, or you simply think you

would make a great Summer Festival Publicity Officer, please contact Summer Festival Chairman, Kate Neale for more details.

Kate Neale, email:summerfest@derbycamra.org.uk Tel: 01332 342180

Join CAMRA Now

APPLICATION FORM

I/We wish to join the Campaign for Real Ale Limited and agree to abide by the
Memorandum and Articles of Association. I enclose a cheque for £ Rates are:Single
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NO AGENCIES PLEASE! VOLUNTEERS ONLY!

The Sinclair family welcome you to the

Cross Keys

Market Place, Belper

Bateman's Good Honest Ales XB, XXXB, Dark Mild and Bass Regular Guest Beer

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Derby CAMRA Pub of the Year 2003

The Smithfield Meadow Road

on the banks of the Derwent Quarter mile from Railway Station Quarter mile from Market Place

The Steampacket

Derby Road, Swanwick

Regular beers from Adnams, Jennings, Young's and Tetley plus a guest.

50 yards from Swanwick Red Arrow bus stop

01773 602172

End of an Ingleby era as JT hands over reins

Down at Ingleby things have changed slightly. John Thompson of the eponymous inn, and responsible for the county brewing revival in 1977, has moved upstairs as they say in football, taking over running the pub is son Nick, back from abroad and working in the city. Nick has a few plans for the John Thompson including opening all

day in summer and a more extensive food service.

As far as the beer is concerned brewing continues, with the possibility of extra homeproduced ales on the bar. JT himself will not be disappearing from the scene and will still keep his hand in at the bar, but will have more time to sit across the counter and sup his fine ales.

Olde Trip Melbourne

Bob Owen, CAMRA member and for over 12 years licensee of the Lamb is retiring in December after seeing off Centric Inns and Gibbs Mew. Bob will retain some interest in the pub and Dave, his manager for 5 years will take smoothly over.

The Furnace Inn

Duke Street, Derby

Kimberley Mild, Bitter,

has a rotating guest beer policy with just the one beer on offer, often Shepherd Neame Late Red. The locals like it and it's a different choice. The pub boasts two real fires, one original range and one reclaimed from a Crich hall.

house, the Blue Bell.

Round-up

The Roebuck in Potter Street

The Paddock, towards Donington Park, has been featuring Shardlow beers, including Revd Eaton, available with the rest of the brewery's range at their tied

Seymour Ale?

Seymour's Bar in St Werburgh's Church Yard off Cheapside, a pub which has long been keg, will be serving Real Ale sometime in the near future from newly-installed handpumps on the bar.

The new licensee's father runs the GBG-listed and CAMRA award-winning Colvile Arms in Lullington and will help his son in the choice - the first beer will be neither Bass nor Pedigree!

ROLL OUT THE BARREL

It's not often that a hefty 60-year-old CAMRA member gets a chance to participate in a World Championship but that's what I did recently at Burton Upon Trent, the home of brewing. The occasion was the World Barrel Rolling Championship, held as part of the annual Burton Festival in the grounds of the Coors/Bass Museum. There were 20 teams competing this year including three very fit young teams from Puttner Brau brewery in Germany and our fun CAMRA team -' The Old Drinkers'.

You may be wondering how this curious sport started and if there is much skill involved. In the days of heavy wooden casks there was indeed skill in moving these around the brewery and a friendly rivalry brought about the barrel racing, which finished in the 1950s but has been revived in Burton and in the Czech Republic and Germany. The barrels are pushed along by 'bobbing sticks' about the size of a baseball bat and the two person teams have to excercise great skill keeping them straight when running with them, and guiding them round the bends. It is not easy sometimes to control a large 40kg barrel and they frequently career off into the barriers of the crowd. This is perhaps why modern aluminium casks are popular with licensees and draymen.

Well the 2003 championships were quite a spectacle with teams crashing into each other and a · barrel upending one of the team members when they were in the lead! Everyone was impressed with the skill and speed of the German teams, which included the current World Champions. The final line-up is decided on times, then a knock-out amongst the finalists decides the winners. So it was with great pleasure that saw the final line-up the German Champions, Wolfgang and

Matthias Meiler against a Burton Bridge team of Bruce Wilkinson & Dave Toon.The Putter Brau team triumphed but the Bridge boys were close behind them cheered on by the local crowd. The winning time for

the 200-metre course was just over 30 seconds, they should have been called the flying brewers!

The trophy is a magnificent silver beer cask which is engraved with the name of the winners but always stays in Burton. The winners take away a separate trophy and there are awards in other categories. The Derby CAMRA team (above) 'Mild & Bitter' won the CAMRA trophy once again and all competitors received a commemorative bottle of bottled ale from the museum White Shield Brewery. My fun team The Old Drinkers were sadly unplaced but had a lot of fun. Trophies were presented in the Burton Bar at the Bass Museum and a very convivial time was had by spectators and teams from Burton, Derby and Germany. The World Championship will be held again next year with German and Czech teams once more to compete with local brewers, college and CAMRA teams. The only mystery is the relative lack of teams and spectators. I spoke to the Puttner Brau team manager who told me that last year in Germany their event attracted over 40 teams, bands and around 4,000 spectators!

Perhaps with more publicity, next vears event could attract more pub, CAMRA and club teams from around the country and a really good crowd of spectators. It is, after all, only a day after the wonderful Burton Beer Festival. In 2004 it will be in the last week of September again so why not come along and maybe even roll out a barrel yourself. Get the exact date nearer the time from Burton Bridge Brewery 01283 510573 or the Burton Mail 01283 512345.

Les Baynton Master Guild of Beer Writers

Ye Olde **Dolphin Inne Queen Street** Derby

Jim, Jo & all the staff wish everyone a Happy Xmas & New Year

Breakfasts from 8.30 onwards Fri-Sun