



ISSUE NUMBER 98

WINTER-FEST 2004

FREE

Winter delights at the Darwin Suite - Derby's 3rd Winter-Fest

THE DERBY CAMRA WINTER-FEST RETURNS FOR A THIRD GREAT YEAR FROM 4TH-7TH FEBRUARY, AND IS SET TO ONCE AGAIN BRIGHTEN UP EVERYONE'S WINTER WITH IT'S UNIQUE BRAND OF BEER AND MUSIC THAT HAS FIRMLY ESTABLISHED IT AS ONE OF THE HIGHLIGHTS OF THE YEAR ON THE DERBY SOCIAL SCENE.

And this year promises to be extra special as it marks 30 years of the Derby Branch of the Campaign for Real Ale so the whole event should turn out to be one big celebration.

Held in the Darwin Suite of the Assembly Rooms on Derby Market Place, the festival will feature over 80 beers from all over the country and abroad, which will include every style imaginable from Bitter & Lager to Mild, Porter & Stout to Cider, Perry, Foreign Bottled Beers and Fruit Wines, and three specially brewed Festival Ales from local microbreweries as well.

Perhaps the biggest draw will be

the exceptional line-up of entertainment that we have put together including two top tribute bands that should appeal to all tastes and age groups, unless you prefer things a bit on the quieter side that is, in which case the beer connoisseurs sessions on the Wednesday night and Thursday lunchtime are for you.

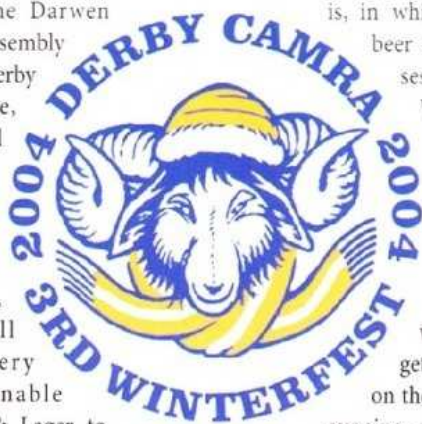
The whole thing gets under way on the Wednesday evening at 6pm and runs through to the Saturday night and will again be open Friday & Saturday from 11am to 11pm.

The Winter-Fest is by far the biggest and best event in the Derby Winter calendar and is the perfect

place to spend some time blowing away those seasonal cobwebs. So why not come and join us for the anniversary celebrations at the Festival That Rocks by getting yourself down to the Darwin Suite for this special occasion. But remember, it does get busy in the evenings so please come early to avoid disappointment.

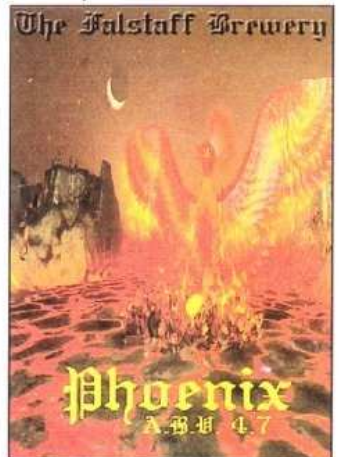
Full details of the beer and band line-ups can be found on the inside pages or check out the website www.derbycamra.org.uk or email winterbeerfest@derbycamra.org.uk

Gareth Stead
Chairman Derby Winter-Fest



First two brews from Falstaff

December saw the Falstaff Brewery launch its first two beers. Phoenix (4.7%) was tremendously received and the first night was heaving with punters sampling the revived brewery ale.



Next beer was 3-Faze, named after all the problems that Jim and Steph have had in getting the electrical supply up and running at the brewery. At 3.8% it's fair to say one of the weaker offerings in terms of strength for the Falstaff pub, as regulars prefer the heavier ales, but it was on the bar at £1 a pint, a real bargain.

All in all, two excellent offerings with many more to come. Watch for both these Falstaff beers at the Derby Winter-Fest.

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



Hollybush Inn, Alkeney

Fine Real Ales 01332 841729

Derbyshire Belgian Bar sparks twinning rumour!



Last autumn saw the launch of a Belgian Bar in South Normanton. The White Hart is now a Belgian bar and restaurant. Hardy & Hansons bitter for the English ale enthusiasts and a wide variety of Belgian draught and bottled beers. Jacqueline the licensee is a Belgian national and a fervent supporter of the beer and cuisine of her homeland.

Husband Pete and his father have carried out a running refurbishment of the pub and opened in late September, supported by Chimay and Interbrew. Rumours that the Belgians are to open a South Normanton bar over there as a twinning gesture are greatly exaggerated and emanate from the Derby CAMRA Christmas Show team!

Brewery News - Glossop : Yet Another new brewery for Derbyshire - More in pipeline with countywide mini-boom?

Glossop Brewery should be up and working shortly at an industrial unit in the Peak village of Hayfield, in north Derbyshire, adding to our once-depleted county list. Don Pape is the man behind the venture.

Another new county brewery should soon follow at the **Queens Arms** at Taddington to the west of Bakewell. Licensee Nathan Gale has been seeking planning permission to build a microbrewery at the back of the pub.

Rumours also abound that the **White Peak Brewery** in Bakewell itself could be operating shortly so the High Peak are experiencing a boom in new ventures. The New Wave of the New Wave of micros perhaps?

Other rumours some closer to home are circulating about new brewing ventures in places as diverse as stately homes and old

factories. Watch this space! Up at **Leatherbritches** Edward Allingham is now fully concentrating on the brewery and bottling side of things. The Festival Special Porter 5.2% brew will be available in bottles, a booming market for the Fenny Bentley brewery. They are adding a fermenting vessel to double capacity due to demand.

Brunswick beers continue to appear in everards pubs and Graham Yates reports a successful Yuletide especially for Rambo at 7.2% not for the fainthearted.

The new sign is up at **Leadmill's Old Oak** at Horsley Woodhouse and Richard Creighton reported his pre-Christmas beer festival a great success with 20 beers from other micros plus the Leadmill range. The brewery now has its ale on at the Seven Stars in Openwoodgate.

Two awards from the West

Beer Fest for Lord Nelson

The Lord Nelson on the main A6 road through Belper has its first beer festival the last weekend of February running through to the Monday. Up to 16 different beers will be available.

Ashfield Beer Festival

Ashfield Beer Festival takes place at Festival Hall, Kirkby-in-Ashfield, Nottinghamshire, with over 50 beers.

Opening times are Friday 30th January 2004: 11-6 and 6-11. Saturday 31st January: 11-6, and 7-11 and Sunday 1st February 12-2 (Free).

Entertainment at the festival features Crossroads and Stumble Brothers on the Friday and Soulburners and Pulse for the Saturday. Concessions for CAMRA at all sessions.

PUB NEWS

Cask beer has returned to the **Gallant Hussar** on Ashbourne Road, Derby after a long period of keg domination. Bass and Pedigree. Another good news item is that Hardy & Hansons have bought the **Greyhound** at Cromford, another real ale gain. The **Wheel** at Ticknall still has Bass on the real ale front and it has been in good condition. Inside the pub looks a little different as the two rooms have been opened up. Upstairs is now the restaurant. A large selection of English and Continental bottled beers are on offer at **Le Cave Robert** in Derby Market Hall. Kevin Neale (ex White Swan, Littleover and White Hart, Duffield) has now left the **Elms**, Winhill for the **Square and Compass**, Linton, in deep South Derbyshire. A real ale gain is the **Sherwood Forester** on St Thomas's Road where Bass has appeared. In West Derbyshire the **Foresters** at Scropton has reopened after refurbishment and there is a change at the **Rose & Crown**, Boylestone where Pete Kirkland is about to move to France.

Midlands Beer of the Year competition were handed out to Burton brewers **Tower** and the **Museum**. The overall winner was Ma Pardoes Entire.

Haywood Brewery at Callow Top have their beer available at the Coach and Horses, Fenny Bentley and the Plough in Ashbourne.

Whim Brewery at Hartington have had their Black Christmas on the bar over the festivities. It went down very well in the Flowerpot.

Come and visit

JORROCKS

One of Derby's most historic pubs
41 Iron Gate, Derby

Try our range of traditional real ales in a warm and friendly atmosphere

Bar snacks available daily
Robinson's Bitter, Pedigree plus guest

Derby Drinker

Derby Drinker is distributed free of charge to pubs in and around the city. Published by the Derby Branch of the Campaign for Real Ale and printed by Colourstream Litho, Riverside Road, Pride Park, Derby.

Edited by Pip Southall, 3 Bird Grove, Chellaston, Derby DE73 1TX. Tel: 0779 2984937 (Mobile)
email: pipsouthall@tulanline.co.uk
website: www.derbycamra.org.uk

Advertising rates: Front Page £40, Others £35. Larger adverts negotiable from £50. Discount for advanced payment.

Advertising Manager: Trevor Spencer, 5a Gerard Street, Derby Tel: 07986 779364 (Mobile), 01332 740029 (H)

Other contributors this issue: Tony Beech, Bill Dudley, David Edge, Ralph Edge, Reg Newcombe, Linda & Marcus Smith, Gareth Stead, Eric Streets, Julian Tubbs.

©Derby CAMRA 2004. Opinions expressed in *Derby Drinker* are not necessarily those of the editor, nor of the Campaign for Real Ale Ltd.

Winter-Fest Specials

Derby CAMRA have commissioned three local microbrewers to brew some Festival Special Ales for the 3rd Derby CAMRA Winter-Fest. Each of the breweries at Brunswick, Shugborough and Leatherbitches have come up with three unique ales for you to try, which reflect the dark traditions of winter beer. You may never see these beers again so sample them while you can at the Festival, but treat them with the respect they deserve!

BRUNNY MUM 6%

Brunswick

Originally brewed in the German dukedom of Brunswick by Christian Mumme, this distinctive, dark and well-hopped beer was brought to England in ships, maturing on the voyage. This version, brewed at the Brunswick Inn for this Winter-Fest, gives a fair impression of the original, despite missing out on the sea voyage.

OLD ENGLISH 6.5%

Shugborough

Brewed with Old English varieties of barleycorn and hops in the restored brewery of Shugborough Hall, ancestral home of the Earls of Lichfield. This is a real old-fashioned pale ale, unlike some so-called 'pale ales' of today only half the strength, which would never have survived the sea voyage for which pales were first brewed.

WINTER-

BEATER 5.2%

Leatherbitches

Dark as a winter night, this richly warming porter fortifies the body and makes the spirits glow. Brewed at Leatherbitches Craft Brewery in the Peak District village of Fenny Bentley just to the north of Ashbourne, and just the thing to ward off the winter blues.

This beer should be also available in bottle form at the Festival.

Festival Opening Times at a glance

Wednesday Evening 6-11 (£2)

Thursday Lunch 11-3 (£1)

Evening 6-11 (£3.50)

Friday 11-11 (£2 before 6pm, £4.50 after)

Saturday 11-11 (£2.50 before 6pm, £4.50 after)

Additional Beer Notes

Please note that the beer selection was correct at the time DD went to press, they may be subject to slight variation. Only 30 beers will be on at any one time, it would be a great help to the barstaff if you can order your beer by number (on display) rather than name when the bands are playing. Thank you.

Saturday afternoon buskers welcome for Beer Idol!

The Saturday afternoon at the Winter-Fest is a relaxed session and one where you can get up and entertain us all if you fancy it and earn yourself a free pint at the same time.

So if you bring along an instrument, borrow a guitar or just feel like singing a song,

telling a few jokes or reciting your poetry, get on that stage and we'll see what you can do.

Any form of entertainment is welcome, Beer Idol or Billy Idol it will all be good fun and you will have certainly earned that free pint of winter ale!

Hardy & Hansons - Our Festival Sponsors

Once again Derby CAMRA is indebted to Hardy & Hansons Brewery for the glasses sponsorship. The Kimberley brewers have been unstinting sponsors of Derby Beer Festivals and traditional beer and pubs for many years, and they deserve a big thank-you.

**Derby CAMRA
Summer Beer
Festival Wed July
7th to Sun July
11th 2004
Next Winter-Fest
2nd-5th Feb 2005**

Extra Staff always useful

Whilst drinking your winter beers at the 2004 Derby Winter-Fest spare a thought for the barstaff. They are all volunteers, giving up their time to serve you with beer.

This also applies to the cellar team, doorstaff and stall minders in and around the foyer, not to mention the organisers who have worked for months to ensure the

Festival runs smoothly. If you think you may like to help out in one of these roles then extra staff are always appreciated. Just see someone at the staff desk, near the membership desk in the foyer and they will sort you out with something. And of course you will be rewarded with some free beer tokens too.

Consult the experts

Printing experts for
all your business needs

Riverside Court

Pride Park, Derby

Tel: 01332 224860

Fax: 01332 224861

Email: info@colourstream.co.uk

www.colourstream.co.uk



Print for Business

Winter-Fest Beer List 2004

Brewery	Beer	ABV	Style	Description
Abbeydale	Moonshine	4.3%	Gold	A pale beer with a good balance and a fine hop nose
Abbeydale	Black Mass	6.6%	Strong	A real stout, strong, bitter and black
Abbeydale	Last Rites	11.0%	Strong	A barley wine, full of flavour
Beartown	Kodiak Gold	4.0%	Gold	A straw coloured beer with a citrusy aroma.
Beartown	Ginger Bear	4.0%	Bitter	A refreshing beer, with root ginger
Beartown	Pandamonium	4.8%	Stout	A stout with a hint of blackcurrant. A favourite with the girls (it says here)
Beowulf	Hurricane	4.0%	Bitter	A deep quaffing bitter. It is enjoyably fruity with a fabulous floral aroma.
Beowulf	Wergild Lager	4.1%	Gold	A cask-conditioned lager with a continental mixture of bitterness and fruit.
Beowulf	Heroes Bitter	4.7%	Bitter	A slightly sweet golden hoppy bitter with nutty overtones.
Brunswick	Railway Porter	4.3%	Porter	Porter with hints of coffee and vanilla
Brunswick	Brunny Mum	6.0%	Strong	A distinctive and dark beer, brewed for the festival
Burton Bridge	XL Mild	4.0%	Mild	A good honest mild - dark, smooth and satisfying
Burton Bridge	Bramble Stout	5.0%	Stout	Well-balanced stout reveals a galaxy of flavours
Burton Bridge	Thomas Sykes Ale	10.0%	Strong	A well-aged barley wine of great complexity
Castle Rock	Large	4.5%	Bitter	A new beer to commemorate the literary works of Robert Rankin, one of the three and a half strangest men in Britain.
Clark's	Festival Ale	4.2%	Bitter	A light, fruity premium bitter
Clark's	Ram's Revenge	4.6%	Bitter	A ruby coloured beer with plenty of malt and hops
Falstaff	3-Faze	3.8%	Bitter	A golden coloured session beer, slightly sweet with plenty of fruit and hop
Falstaff	Phoenix	4.7%	Bitter	A warming copper coloured beer, from the recently re-opened Falstaff brewery
Fernandes	Boy's Bitter	3.2%	Bitter	A light session beer, long lasting hop flavours
Fernandes	Malt Shovel	3.8%	Mild	Dark and malty beer with a good dry finish
Fox	LJB	4.0%	Bitter	A good traditional bitter
Fox	Cerberus Stout	4.5%	Stout	Named after the three-headed dog sometimes spotted after beer festivals
Fox	IPA	5.2%	Gold	A true IPA, full of flavour
Goldthorn	Winter Sunbeam	4.6%	Gold	A hoppy pale ale
Grainstore	Winter Nip		Strong	A surprise for the middle of winter
Hardy & Hansons	Peak Perfection	4.1%	Bitter	A tasty traditional beer from one of our regional breweries
Hardy & Hansons	Old Kim	4.5%	Bitter	Chestnut brown. Very fruity, medium bodied, some apple aroma.
Hardy & Hansons	William Clarke	8.0%	Strong	Deceptively drinkable, dryish winter strong ale
Haywood	Dr Samuel Johnson	4.5%	Bitter	With weekly libels and septennial ale, Their wish is full to riot and to rail (Johnson)
Holden's	XB	4.1%	Bitter	A Black Country treat
John Thompson	JTS XXX	4.1%	Bitter	A characterful bitter from the other side of the Trent
John Thompson	JTS Rich Porter	4.5%	Porter	A classic porter from our oldest local microbrewery
Kelham Island	Kelham Gold	3.8%	Gold	An award-winning session ale
Kelham Island	Grand Pale	6.6%	St Gold	A superb pale beer with a spicy hop aroma. Not to be missed, but watch the strength.
Khean	All Rounder	3.9%	Gold	Light and clean tasting session beer
Khean	Caught Behind	4.2%	Stout	Smooth traditional easy drinking stout
Leadmill	Maple Porter	4.7%	Porter	Rich, dark and fruity, Canadian maple syrup adds a certain something
Leadmill	Sidewinder	5.0%	Gold	A straw coloured pale ale, with malt is balanced with Goldings hop
Leatherbritches	Belter	4.4%	Gold	A pale yet complex beer
Leatherbritches	Hairy Helmet	4.7%	Gold	Pale and powerful
Leatherbritches	Winterbeater	5.2%	Porter	A traditional porter, brewed specially for our festival
Leek	Leek Pale Ale	4.3%	Gold	A refreshing light golden ale, with plenty of hop and hints of spice
Leek	Old Big 'ead	5.5%	Stout	A stout/porter cross, dry with a hint of sweetness, wonderful burnt toffee flavours
Orkney	Skullsplitter	8.5%	Strong	A velvety smooth yet spicy stout, with plenty of fruit
Shardlow	Melbourne Mild	3.7%	Mild	A well balanced dark beer with a hoppy aftertaste
Shardlow	Kilnhouse	4.1%	Gold	A refreshing golden beer with a long lasting bitterness
Shugborough	Old English	6.5%	St Gold	A strong, pale ale traditionally brewed in the historic brewhouse at Shugborough Hall. The recipe uses traditional English ingredients to recreate the ale drunk by the nobility in the nineteenth century.
Slaters	Monkey Magic	3.4%	Mild	Dark brown with plenty of hop, a pleasant satisfying aftertaste
Slaters	Slater's Top Totty	4.0%	Bitter	Hoppy aroma, good balance with an astringent finish
Slaters	Ale Storm	5.2%	Bitter	A seasonal ruby coloured malty bitter
Smiles	Best	4.1%	Bitter	A pale brown bitter-sweet ale with fruit lasting throughout
Smiles	Bristol IPA	4.5%	Gold	Crisp, hoppy dry bitter, styrian hops provide the tartness
St Austell	Tinner's Ale	3.7%	Gold	A popular golden beer, with plenty of malt
St Austell	HSD	5.0%	Bitter	A true well rounded premium bitter

Winter-Fest Beer List 2004

Brewery	Beer	ABV	Style	Description
Storm	Ale Force	4.2%	Bitter	Amber, smooth and complex, a slightly sweet aftertaste
Storm	Silk of Amnesia	4.7%	Bitter	A full flavoured, dark amber beer with rich chocolate palate and clean bitter finish.
Summerskills	Cellar Vee	3.7%	Bitter	Mid brown in colour, full of crystal malt and hop flavours
Summerskills	Hopscotch	4.1%	Bitter	Tawny session bitter with malt flavours and hoppy undertones
Teignworthy	Old Moggie	4.0%	Gold	A golden, fruity and hoppy ale with citrus notes throughout
Teignworthy	Beachcomber	4.5%	Gold	A pale brown beer with a dryness and grapefruit taste in the end
Teignworthy	Christmas Cracker	6.0%	Strong	The Christmas beer from this Devon microbrewery
Tigertops	Blanche de Newland	4.6%	Gold	A Belgian style wheat beer
Tigertops	Bock	6.4%	St Gold	A full bodied and complex beer
Titanic	Iceberg	4.1%	Gold	A pale refreshing wheat beer to quench any thirst
Titanic	Captain Smith's	5.2%	Bitter	A good strong brown ale, with balanced malt and some sweetness
Tower	Tower Bitter	4.2%	Bitter	Traditional golden bitter with loads of fruit and hoppiness
Tower	Malty Towers	4.4%	Bitter	Yellow with a malty aroma and a clean astringency
Townes	Oatmeal Stout	4.7%	Stout	A smooth and deceptively easy-drinking stout
Walsh's Bakehouse	Bakehouse Bitter	3.8%	Bitter	A classic session bitter with crisp grapefruit aroma, refreshing and full of flavour
Walsh's Bakehouse	Flying Top	4.4%	Bitter	An award winning rich amber ale with bold floral aromas and citric fruit tones.
Weatheroak	Weatheroak Ale	4.1%	Bitter	Light in colour, hoppy, crisp with a dry bitterness
Whim	IPA	4.5%	Gold	A pale yet complex beer, with strong malt characteristics
Whim	Black Christmas	6.5%	Strong	A dark, seasonal beer from deepest Derbyshire
Wickwar	BOB	4.0%	Bitter	A distinctive amber coloured beer with a malty finish
Wickwar	Mr Perretts Stout	5.9%	Stout	A stout with plenty of richness and berry flavours
Wyre Piddle	12 Ducks of Xmas	6.2%	Stout	Brilliant warming stout, packed with complex flavour, one of a series of Duck beers brewed exclusively for the Babington Arms in Derby.
York	Stonewall	3.7%	Bitter	A light amber bitter, strong hops and a clean finish
York	York Bitter	4.0%	Bitter	An easy drinking beer with a floral aroma and a malty taste

Continental Beers

Beer	Brewery	Country	ABV %	Colour	Description	Blurb
Achel Blonde	Archel Abbey	Belgian	8	light	Trappist	Champagne-like beer has a cloudy, golden-yellow, witbier like appearance and exudes a malty pear, and cherry aroma with a hint of yeast. Slightly fizzy
Bush Amber	Dubuisson	Belgian	12	amber	Walloon Amber	Classic walloon amber barley wine capable of caressing the taste buds even at the end of a long evening.
Duvel	Duvel-Moortgat	Belgian	8.5	light	Flemish Golden	Light gold beer with initial aroma of yeast then light citrus. A very drinkable ale and the Devil name is appropriate since it hides its alcohol very well.
Timmerman Peche	John Martin	Belgian	5	light	fruit lambics	A Peach flavoured Lambic (naturally fermented beer). A balance of peach tartness and sweetness.
Liefmans Frabiose	Liefmans	Belgian	4.5	brown	brown fruit ale	Brown ale infused with raspberry juice, sweeter than the Kriek. 2nd Prize BII Awards 2000
Liefmans Kriek	Liefmans	Belgian	6	brown	brown fruit ale	Liefmans Kriek is a dark, fruity and deceptively strong cherried brown ale 1st Prize BII Awards 2000
Rocheftort 8	Rocheftort Abbey	Belgian	9.2	dark	Dark Trappist	One of the classic trappists, firm and enjoyable sweetish fruit dark tripel. Similar to Chimay Blue.
Gambrinus	Gambrinus	Czech	4.9	light	Pilsner	Pils from the home of Pilsner in Pilsen
Jever Pils	Jever Pils	Germany	4.9	light	Pilsner	A great crisp refreshing German pilsner for summer. Golden. Crisp, clean with floral hoppiness.
Premium Pils	Oechsner	Germany	4.9	light	Pilsner	A rounded malt accented premium pils, golden yellow in the glass, clean and very easy to drink. Rich aroma of malt and strong hops. Light malt in the mouth, dry finish with light hops.
Schneider Weisse	Schneider	Germany	5.4	light	Wheat beer	Classic German wheat beer. Mildly spicy - cloves and coriander present, along with apple and banana.
Export Guinness	Guinness IR	Ireland	8	dark	stout	The black, treacly, bitter blockbuster version of the great stout, brewed in Dublin to a strength even a Belgian can take seriously.
Brooklyn Lager	Brooklyn Brewing	USA	5.1	amber	Lager	Medium golden peach colour with substantial white head. Well balanced crisp flavour with a medium body. Gouden Gold Award, Chicago World Beer Cup, 2002
Carolus Tripel	Het Anker	Belgian	9	amber	Flemish Golden	Dark, dry pilsner, bitter with bags of character.
Christoffel Blond	St Christoffel	Dutch	5.5	light	Pilsner	Lambic brewers since 1882.
Gueuze Black Label	Giradin	Belgian	5	light	Lambic	

Winter-Fest Entertainment 2004

The Derby Winter-Fest has quickly gained a reputation for cracking live music in its short existence. This year is no exception as we feature two top tribute acts and much more besides.

If its a tribute to something you are after then Coldplayer (top right) are up there with the best. Little can be said about Coldplay that isn't already understood by the people who follow and idolise the band worldwide. Their deep, powerful live performances leave audiences spellbound. You can now experience their music as close as it gets, being performed totally live by the UK's ONLY professional Coldplay tribute band - **COLDPLAYER**.

Don't just close your eyes and think they sound like Coldplay: open them - they even look like Coldplay! Just back from a storming German tour this is an event not to be missed.



STIPE (above) are a leading tribute act to REM, that great band that have been around since the early 1980s. This bunch are experienced musicians and play all the songs you'd want to hear from *The End of The World* *As We know It*, *Losing My*



Religion through to the latest *Bad Day* single. Rick Southern is on vocals, he fronted the original Stipe in 1996 and toured the UK for 5 years as frontman of Monster. Paul Tonge (guitar/mandolin) has played in and formed many bands since 1993. Tony Williams (Bass/acoustic) is a writer and musician from way back with the Pistons. Nick Peters is on drums, a veteran of many indie bands and to complete the line-up Pete Nicholls (keyboards), also formerly with Monster, is said to be "Classically trained but not Pavarotti-shaped!" We are sure you'll love them.

BLUES BASEMENT (bottom left) are a local band formed in 1998. They have a reputation for a dynamic and professional live show that never fails to engage the audience. They are regular performers at the Flowerpot,



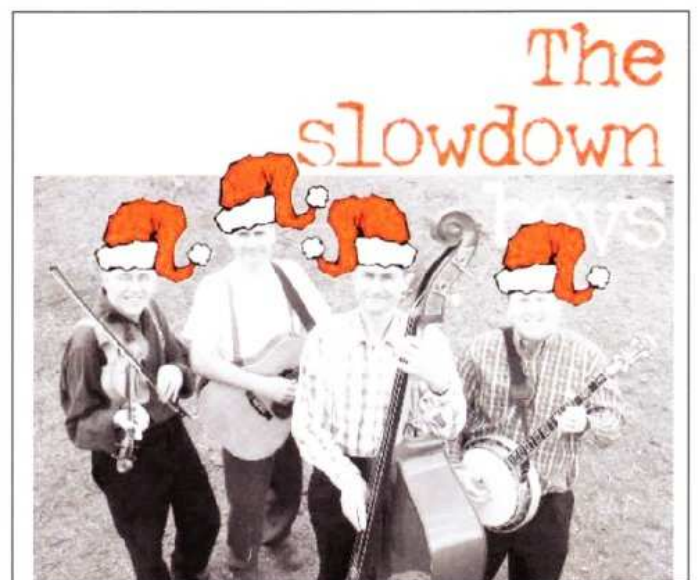
from the likes of Robert Johnson, Peter Green, Gary Moore and Nine Below Zero.

The **SLOWDOWN BOYS** (below) play a mix of Bluegrass, Old Time American and Country music. They are Julia Clark (banjo/vocals), Mitch Proctor (fiddle/violin), John Elliott (Guitar/vocals) and Tim Zielonko (Bass). The last three are seasoned musicians with the likes of Cajun bands R. Cajun & the Zydeco Brothers, the Bearcats, Bayou Noir and the Arkansas Travellers. They also still think its Christmas.

WED	QUIET NIGHT
THURS	BLUES BASEMENT BLUES ASSURANCE SLOWDOWN BOYS
FRI	STIPE + STRYDER
SAT	COLDPLAYER + JEBO

FRI/SAT LUNCH ALAN
WOOLEY & FRIENDS

Fishpond at Matlock and (before it's sad demise) the Top Bell at Barton-under-Needwood. Their recording and stage experience goes way back and involves work with artists such as Tom Robinson and Marillion. Blues Basement have Mick Dunn (guitar/vocals), Rick Rogers (guitar, vocals & harmonica), Nick Wray (piano/flute), Simon Phillips (Bass) and Dave Ellis (drums). The set takes us through Delta, Rn'B and features songs



National Pubs Week 2004

National Pubs Week 2004 will take place between Saturday 21st and Saturday 28th February to celebrate British pubs. National Pubs Week was originally launched in February 2003 to encourage more people to visit pubs more regularly. A staggering 15,000 pubs organised events and displayed promotional material in the first campaign.

Due to this success, CAMRA have now made National Pubs Week a calendar event. Mike Benner, CAMRA's Head of Campaigns said, "National Pubs Week was an event created to encourage people to visit pubs more regularly at a time of year when trade can be slow for the industry. We were delighted that 15,000 pubs came on board in February 2003 and hope the

2004 event will be even more successful." Benner continued, "The key to the success of National Pubs Week is getting pubs involved in the campaign, ordering free promotional material from CAMRA and arranging a number of events

to encourage people through the door to celebrate British pubs throughout the last week of February 2004."

Pub Participation

CAMRA have produced a wide range of promotional material for pubs to use for National Pubs Week. This includes 3 different poster designs, beer mats, press

release templates and advice/briefing sheets. These can be ordered on-line by visiting

www.camra.org.uk/pubsweek or calling Samantha Jones on 01727 867201.

Mike Benner said, "I would urge all publicans, whether they

serve real ale or not, to get their orders in as soon as possible so that CAMRA can get the packs out in time for them to build up local interest in National Pubs Week." Benner concluded, "In today's competitive leisure industry, its important that pubs become more marketing focused to attract & keep custom. They do not have to organise really

imaginative events - pub quizzes, food promotions, themed nights, pub crawls can all work if that is what their locals want."

National Pubs Week Industry Partnerships

To improve on the success of National Pubs Week 2003, CAMRA have formed a number of industry partnerships to help promote the event. Charles Wells, Fuller's, Batemans, Enterprise Inns, Tynemill, The *Publican* Newspaper and British Institute of Innkeeping have all pledged their support by agreeing to distribute promotional material, writing trade press features and encouraging pubs to organise events throughout the week. Keep an eye out for local events run by Derby CAMRA during Pubs Week.



Any Volunteers! Derby CAMRA Summer Festival still seeking Publicity Manager

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-ordinated through a monthly committee meeting held in a central Derby watering hole. The summer festival committee is still looking for a volunteer Summer Festival Publicity Officer following the appeal in the December edition of *Derby Drinker*.

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.

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

**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

01773 599191

**Prince of
Wales**

**Butterley Hill,
Ripley**

01773743499

Abbot, Pedigree, Greene King
IPA and 2 Guest beers

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 £16, Joint £19. OAP/Unwaged/Under-26 £9 (£12 Joint), Overseas £20 (£23 Joint). If U-26 please add Date of Birth

Name(s):

Address:

.....Post Code

SignedDate

Please send your remittance (payable to CAMRA Ltd) with this completed form to: Membership, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW

Derby Drinker

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

**National
CAMRA Winter
Ales festival
returns to
Burton**

The National CAMRA Winter Ales Festival is held at Burton Upon Trent Town Hall for the second year running from 29th to 31st January.

There will be 100 real ales, along with ciders, perrys and fruit wines. Opening times for this prestigious national event supported by the whole campaign are as follows. THURSDAY evening 7-11, FRIDAY 12-4 then 6.30-11 and SATURDAY 11.30-11, all day to go at!

Lunchtimes are free to all, Thursday evening £3, Friday and Saturday (after 6) £5, earlier £2. CAMRA members free at all sessions.

Entertainment is provided and food at all times. For further information please contact publicity: Nik Antona on 01283 711611 or email nik.antona@btinternet.com

**Former bar
demolished**

Union Two on Willow Row has been razed to the ground. It was first opened as a pub/bar in 1986 and was known as The Dial and stocked Everards beers on draught, then a rarity in Derby. It also had a vibrant alternative music policy before being taken over by the University.

**National Inventory award
for City's oldest pub**



Several Derby CAMRA members gathered at the Old Dolphin in Queen Street shortly before Christmas to witness the presentation to the pub of a certificate marking its recognition on the National Inventory of Historic Pub Interiors by the national campaign.

Landlord Jim Harris is

pictured with the certificate in the pub's tiny snug, accompanied by Tim Williams, Julian Tubbs, Reg Newcombe, Gareth Stead, Peter Elliott and Pip Southall. Similar certificates have also been presented to the Olde Gate at Brassington and the Barley Mow, Kirk Ireton.

**Vanished Pubs of Derby
The Old Wine Vaults, Market Place**



As we are celebrating our Winter-Fest in the Assembly Rooms on Derby Market Place it seems very apt that we remember how the view round here used to look and a pub that once occupied the area of the Assembly Rooms, the Old Wine Vaults. Universally known as the Sough, the pub dated from the 1730s and passed into George Brentnall's control by 1754.

It was variously known as Brentnall's then Bowyer's Wine Vaults until Pountain & Co acquired it in 1872. It then occu-

piated a greater section of the Market Place but Offiler's bought it and the Wine Vaults by the end of the 19th century was the more modest and compact pub we see in the photograph, not unlike the Jorrocks (then Globe) nearby.

A sough is local parlance for a tunnel or drain and the name resulted from the alleyed access to the pub.

In this view the Vaults is second left next to what remains of the row, now the Derbyshire Building Society. To the right the rest of Newcastle House also

**The Furnace Inn
Duke Street, Derby**



*Kimberley Mild, Bitter,
Olde Trip*

**Long Lane
Celebrations**

The Three Horseshoes in Long Lane, in the scantily populated western tract of Derbyshire, almost closed 15 years ago. That was when a bunch of locals stepped in to get involved in running their own village pub, and a good one it is too.

In late February/early March they plan to celebrate that anniversary with a selection of special beers. The licensee, formerly of a *Good Beer Guide* pub in Cheshire has also had some good news as he is no longer tied to W&D and the Three Horseshoes is now a true free house.

awaits the bulldozer, and the old Assembly Rooms (right and now at Crich) lie neglected after the 1963 fire and blue buses mingle with the old cream and green dating it to c.1970.

The 'rough and ready' pub (the editor struggled to find many people who admit to drinking in here!) was eventually demolished around 1972 to make way for the Assembly Rooms.

**De Olde
Dolphin Inne
Queen Street
Derby**

Jim, Jo & all the staff assure you
of a warm welcome

**Breakfasts from 8.30 onwards
Fri-Sun**