

PEEL ALE

Dronfield & District CAMRA

Issue No.13 : Spring 2024



FREE

PLEASE
TAKE ONE



**HANDPUMP
HIJACK**



IN THIS ISSUE: ASK "IS IT CASK?"



Campaign
for
Real Ale



SPRING VIBES & LOTS OF BREWING GOING ON!



THE BRAMPTON BREWERY TEAM ARE READY FOR SOME SPRING SUNSHINE & WE ARE LOOKING FORWARD TO BRINGING YOU SOME LOCALLY BREWED REAL ALES.



ALL OF OUR BEERS ARE AVAILABLE TO BUY OVER THE BAR AT ONE OF OUR FOUR TRADITIONAL PUBS OR IN OUR WELL STOCKED SHOP, IN THE HEART OF BRAMPTON!

A LOCAL BEER DELIVERY SERVICE IS IN OPERATION, PLEASE CALL FOR DETAILS

OUR VENUES ARE PROUD SUPPORTERS OF LOCAL LIVE MUSIC! CHECK OUT OUR SOCIALS FOR MORE INFORMATION

BEER... DONE REYT!



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Business Park - S40 2AR
01246 221680

THE ROSE & CROWN
104 Old Road
S40 2QT
01246 563750

THE TRAMWAY TAVERN
192 Chatsworth Road
S40 2AT
01246 200111

THE GLASS WORKS
388 Sheffield Road
S41 8LF
01246 768688

4 & 5 CHATSWORTH BUSINESS PARK • S40 2AR
• 01246 221 680 • info@bramptonbrewery.co.uk •

FROM THE EDITOR



Welcome to the Spring 2024 edition of Peel Ale, the first issue in around a year. Pat, who edited the magazine right from the beginning has taken a step back from this voluntary role although you'll still find some content written by him! I'm your new editor for now, pulling together content for Peel Ale alongside Sheffield & District's Beer Matters magazine. I'd like to thank Pat for all he has done getting Peel Ale where it is along with Nick Wheat who does the design work to put all the content into a print ready magazine. A big thanks to all our advertisers too, we couldn't print the magazine

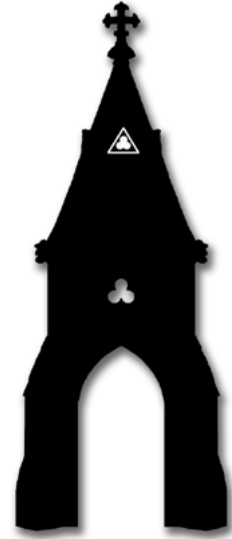
without their valuable financial support, please take your custom to those businesses if you can and mention you saw them advertised in Peel Ale!

Dronfield is a town that punches well above its weight when it comes to pubs and beer. It's a great place to drink and socialise, and as a voluntary campaign group, we like to do our bit to promote what's good in the area, inspire people to visit pubs, and try the different ales on offer.

However not all is well in the industry with many hospitality and brewing businesses coming out of Covid with debts only to face hugely increased operating costs with massive energy bills and a public not going out and spending as much due to the cost of living crisis. This is a theme that the national organisation of CAMRA has been campaigning on, including lobbying MPs and others with influence.

Anyway, hope we're doing our little bit locally and you are inspired to go out and enjoy the pubs and beers featured in this issue of Peel Ale!

Andy Cullen - Editor



 facebook.com/groups/DronfieldCamra

 [@DronfieldCAMRA](https://twitter.com/DronfieldCAMRA)

Opinions expressed are those of the author and may not represent those of CAMRA, the local branch or editor. Peel Ale is © CAMRA Ltd.

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

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ADVERTISING IN PEEL ALE

Advertising rates per issue are:

Half page advert: £60

Full page advert: £120

To book your advertising space, please contact Peter Boitoult:

advertising@dronfieldcamra.org.uk

Peel Ale is published by Dronfield & District CAMRA. Copies are distributed to outlets in and around Dronfield plus selected real ale outlets in Sheffield, Chesterfield and beyond.

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

Note: we are unable to accept artwork supplied in Microsoft Word, Publisher or Powerpoint.

Please contact us to discuss any artwork advice.

artwork@dronfieldcamra.org.uk

ISSUE 14 COPY DEADLINE

Any submissions for the next issue of Peel Ale must be received by 1st September 2024.

COVER STORY: HANDPUMP HIJACK

BIG BREWERS' PLAN TO MISLEAD CONSUMERS



For generations, a handpump on the bar has been a sign of quality. Where cask is well kept, consumers can be sure of a spotless cellar, well-trained bar staff and a commitment to offering the best of UK brewing. Now, Carlsberg Marston's Brewing Company – one of the world's largest brewery conglomerates – has resorted to misleading consumers by hijacking the handpump to serve its "Fresh Ale" product. CMBC says this is "preserving the beloved hand pull ritual that delivers the traditional theatre of serve that ale is famed for".

CAMRA believes consumers deserve better than CMBC play acting at serving cask – a product they claim to champion while closing breweries and removing cask lines from bars. Our handpump hijack campaign calls on brewers to be proud of all their whole range of beers by serving them in a way that won't mislead their customers.

What is 'Fresh Ale'?

One of the factors that makes cask unique is that it doesn't leave the brewery as a finished product. Instead, the conditioning that completes

the brewing process is done at the pub, and relies on the skills, timing and experience of the staff and licensee.

On the other hand, most beers, including lagers, kegged beers, and 'Fresh Ale' are ready to drink when they leave the brewery. These beers have a longer shelf life, and can be easier to serve.

Brewers often make both these types of beer, and CAMRA believes they should market them accordingly, so consumers know what they're getting. 'Fresh Ale' is not a cask beer, and hijacking a handpump to sell it as if it was is unfair and misleading to pub-goers.

So what's next?

This is just the start of the campaign. CAMRA will keep the pressure on brewers who are part of this handpump hijack.

So far, CMBC has three beers in their 'Fresh Ale' range. They are Wainwright Gold, Wainwright Amber and Hobgoblin IPA. At least one other brewer has launched a 'Fresh Ale' product designed to look like a cask beer at the bar.

Consumers can help by:

Let us know if you come across 'Fresh Ale' in your local. You can do this by using the 'Send an email to the CAMRA branch' button at the bottom of the relevant WhatPub venue page to alert your local branch.

Send us photos of 'Fresh Ale' pump clips. We need to find examples! Email or tag us on social media.

If in doubt, *Ask if it's Cask*. We need consumers to make licencees aware of the issue of misleading dispense and explain why you won't be buying it.

What has CAMRA done so far?

CAMRA has written to National Trading Standards and Trading Standards Scotland asking for an investigation into the products, and whether the Consumer Protection from Unfair Trading Regulations have been breached. It's hoped that Trading Standards bodies across Great Britain will take coordinated national action to address this misleading practice.

ASK, "IS IT CASK?"

The launch of 'Fresh Ale' by Carlsberg Marston's Brewing Company (CMBC) is a handpump hijack, which misleads consumers into thinking they will be served a cask-conditioned beer – which is far from the case.

Serving so-called 'Fresh Ale' though a handpump also boots a genuine cask beer off the bar, depriving consumers of choice.

CMBC claim to champion cask beer but have instead closed breweries and removed cask lines from bars.

PUB, CLUB AND BREWERY NEWS

The **Beer Stop** at Dronfield has changed hands. You may well recognise the new owner, for he is the brewer that runs Temper Brewing just a few doors down under the Dronfield Arms.

The Beer Stop is open 3 days a week, opening at 3pm on Thursdays and at midday on Fridays and Saturdays. It is open a little later than before, until 8pm. The format hasn't changed much - it's a specialist craft beer bottle/can shop that also has a few keg taps and you can drink in or take away. Once a month they have a special event Saturday planned with a pop up food trader. Booked in so far are Mad Man's Munchies on 12 April and Tuck's Melts on 4 May.

The regular cask ale at the **Underdog** bar has changed with Abbeydale Moonshine replaced with Chantry Brewery's Steelos pale ale.

The **Dronfield Arms** is now a location for "Pizza Pi" who are trading from a shed near the outdoor drinking terrace. Place your order at their counter outside and they will be happy to deliver the pizza to your table in the pub.

Also on 'Dronny Bottom', the **White Swan** now serves bar snacks on weekday afternoons including pizza, garlic bread, chicken wings and chips. They are available Monday to Thursday 4pm to 8pm and Friday from midday to 4:30pm.

Meanwhile, the **Rutland Arms** in Holmesfield hosts "Firery Dough" wood fired pizzas and "Po' Boys Pies and Sides" on alternate Tuesday evenings until 8pm.

The **Miners Arms** at Dronfield Woodhouse hosts Smith's Fish and Chips in their car park from 4pm every Thursday.

The **Green Dragon** on Church Street, Dronfield continues to have a programme of events. As well as a DJ on Friday nights and live singers on Saturdays there is a quiz night on Thursdays and free pool on Tuesdays.

The **Miners Arms** at Hundall once again have a programme of live music planned over the summer including "*Mad About Mandy*" playing there on 12th May and gigs for One Valley Beer Festival and the Eckington Beer & Music Festival.

In March, Thornbridge Brewery launched the cask version of their Green Mountain Hazy Session IPA and this was on the bar of the **Coach & Horses** in Dronfield throughout the month. This beer is part of Thornbridge's '*year of beer*' with a different special cask ale each month. April sees the release of "Hirundo" a springtime pale ale at a sensible 4.5% ABV then in May it is the turn of "Lost in the Forest", a Slovenian hopped pale ale and in June "Wye", their cucumber pale ale, is to make a comeback.

The **Miners Arms** in Dronfield Woodhouse, as well as cask ale and sport on TV, has introduced occasional live music. *Junkyard Dog* played on 22 March. They have new opening hours of 3pm to 11pm Monday to Thursday, 2pm to midnight on Fridays, midday to midnight on Saturdays and midday to 11pm on Sundays.

As we were about to go to press it was announced that the proposed micro-pub at the late

Frank Fisher's former butcher's shop on Dronfield High Street was refused planning permission. Reasons stated were a lack of acceptable noise impact assessment and it had not been demonstrated that the proposed external works would preserve or enhance the character and appearance of the host building and, in turn, the Dronfield Conservation Area.

A very disappointing outcome.

Drone Valley Brewery, a community enterprise based in Unstone, have released a new session IPA. It is brewed with a couple of New Zealand hop varieties - Nelson Sauvin and Motueka so expect a distinctive citrus flavour, however it is a very sensible 3.2% ABV!

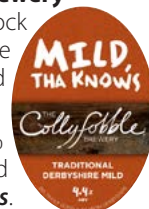


Meanwhile their tap room has now moved to summer opening hours - Friday 4pm to 8pm, Saturday 3pm to 8pm and Monday 4:30pm to 7:30pm. They will also be opening on the first Sunday of the month from 2pm to 7pm.

Collyfobble Brewery

at the Peacock in Barlow, are brewing a mild for May.

It will be a 4.4% brew called **Mild, The Knows**.



OUR CORNER OF THE WORLDWIDE WEB DRONFIELD CAMRA WEBSITE LATEST

The screenshot shows the Dronfield CAMRA website homepage. At the top, there's a navigation bar with the site name and a search icon. Below that is a large banner for the 'Dronfield Campaign for Real Ale' featuring a local stone archway. The main content area is divided into several sections:

- Home:** A vertical sidebar on the left with links for Branch Diary, Branch Committee Contacts, Peel Ale Magazine, Dronfield and District CAMRA 'Out and About', Local Pubs & our area, Pub of the Season award, Pub of the Year Award, Club of the Year, Local breweries, Good Beer Guide, Special deals for CAMRA members, Public Transport in our area, X (aka Twitter), QR codes, Members' Area, National CAMRA, WhatPub, What's Brewing, Discourse, Join Us, Beer Festivals, and Sign In.
- Welcome to the Dronfield & District branch of CAMRA, the Campaign for Real Ale:** A blue banner across the top of the main content area.
- Informational Cards:**
 - Handpump Hijack:** A card with a red stamp that says 'HANDPUMP HIJACK' and an image of a handpump. Text below asks 'ASK, "IS IT CASK?"' and discusses the launch of 'Fresh Ale' by Carlsberg Menzies Brewing Company (CMBC) and the issue of cask-conditioned beer.
 - Online Voting:** A card with a large red checkmark and the word 'VOTE'. It states 'Online Voting is currently CLOSED.' and provides a link to create or reset login details.
 - Branch Diary:** A card listing upcoming events: 'Brampton beer crawl' (Friday 3 May 2024 18:30), 'Branch Social to Leeds' (Saturday 11 May 2024 11:00), and 'Branch meeting' (Tuesday 14 May 2024 19:30). It includes a photo of a group of people outdoors.
 - Peel Ale Magazine:** A card titled 'Peel Ale Magazine' stating 'Local news can be found in our magazine, "Peel Ale" our branch magazine.' It features the magazine's cover.
 - WhatPub:** A card titled 'WhatPub' with a 'PUB GUIDE' and a map of the branch area.
 - Members' Preferences:** A card showing a screenshot of a 'My Marketing Preferences' form with a 'MEMBERS' section.

Dronfield & District CAMRA's website is the place to go for up to date information on activities supported by the Branch.

We have links to national campaigns and a diary of social events that are open to anyone who wishes to join in with.

If you'd like to get in touch, this is where you'll find our contact details and links to our social media sites.

We'd love to hear from you or see you at a future get together.

Scan the QR code with your smartphone to find out more – or just head straight to:

dronfield.camra.org.uk

Rich Taylor (webmaster)



WHAT IS LOCALE?



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

For further information contact Peter Boitout on locale@dronfieldcamra.org.uk

Beer Stop, Dronfield: Bottles and cans from various local brewers.

Coach & Horses, Dronfield: Numerous Thornbridge ales.

Cross Dagers, Coal Aston, Drone Valley.

Drone Valley Brewery Tap, Unstone: Ales from on-site brewery.

Dronfield Arms, Dronfield: Abbeydale, usually Moonshine and the on-site Temper Brewery.

George & Dragon, Holmesfield: Abbeydale and Peak Ales.

Green Dragon, Dronfield: Bradfield (usually Farmers Blonde).

Hyde Park Inn, Hilltop: Bradfield (usually Farmers Blonde).

Jolly Farmer, Dronfield Woodhouse: Drone Valley and Bradfield.

Manor Hotel, Dronfield: Abbeydale Moonshine

Miners Arms, Hundall: Drone Valley.

Peacock, Barlow: On-site Collyfobble brewery.

Pioneer Club, Coal Aston: Drone Valley.

Royal Oak, Coal Aston: Drone Valley.

Royal Oak, Millthorpe: Bradfield (usually Farmers Blonde).

Rutland Arms, Holmesfield: Bradfield, Peak Ales.

Tickled Trout, Barlow: Peak Ales Chatsworth Gold.

Travellers Rest, Apperknowle: Bradfield (usually Farmers Blonde).

Underdog, Dronfield: Chantry Steelos.

BRANCH DIARY

BRANCH MEETINGS:

Tues. 14th May: Dronfield Arms, Dronfield.

Tues. 11th June: Collyfobble Brewery Tap Room.

Tues. 9th July: Miners Arms, Hundall.

Tues. 13th August: Rutland Arms, Holmesfield.

Tues. 10th September: Green Dragon, Dronfield.

Tues. 8th October: Angel Inn, Holmesfield.

Tues. 12th November: Tickled Trout, Barlow.

Branch meetings commence at 7.30pm and all are welcome to attend.

Check website for details and for future socials:

www.dronfieldcamra.org.uk

BRANCH SOCIALS:

Saturday 11th May: Trip to Leeds catching the 12.03pm train from Dronfield.

Friday/Saturday 17th/18th May: Staffing Rail Ale at Barrow Hill (please make your own way there).

Saturday 13th July: Barlow, Millthorpe and Holmesfield on the No. 16 bus.

TBC: Sheffield centre from New Bath Hotel

TBC: Sheffield Abbeydale Road area

Please check the branch website and social media accounts for further details or email Peter B. at socials@dronfieldcamra.org.uk

THE CAMRA GOOD BEER GUIDE WHY YOUR ENTRIES INTO THE NATIONAL BEER SCORING SCHEME DATABASE (NBSS) MATTER

Every year, CAMRA branches submit their selected pubs for Good Beer Guide Entry.

You can buy the 2024 GBG at various places including www.camra.org.uk

The diagram below describes how Dronfield & District branch decide on which of their pubs to submit. Pubs with the highest beer scores, indicating the best quality serving of real ale in our area, will become our entries into the GBG. It is therefore vital that as many CAMRA members as possible, visit our local pubs and score their beers into the beer scoring system.

Please help us to ensure our decisions are based on as many independent surveyors as possible.

Voting for Good Beer Guide Entries

How It Works

1



WhatPub

Members enter your beer scores into
<https://whatpub.com/beerscoring>

0	No cask ale available	
1	Poor	Beer that is anything from barely drinkable to drinkable with considerable resentment.
2	Average	Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
3	Good	Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
4	Very Good	Excellent beer in excellent condition.
5	Perfect	Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.



2

Branch Calculates
Average Beer Scores
per Pub for the
qualifying year



3

Pubs ranked by
average score



3

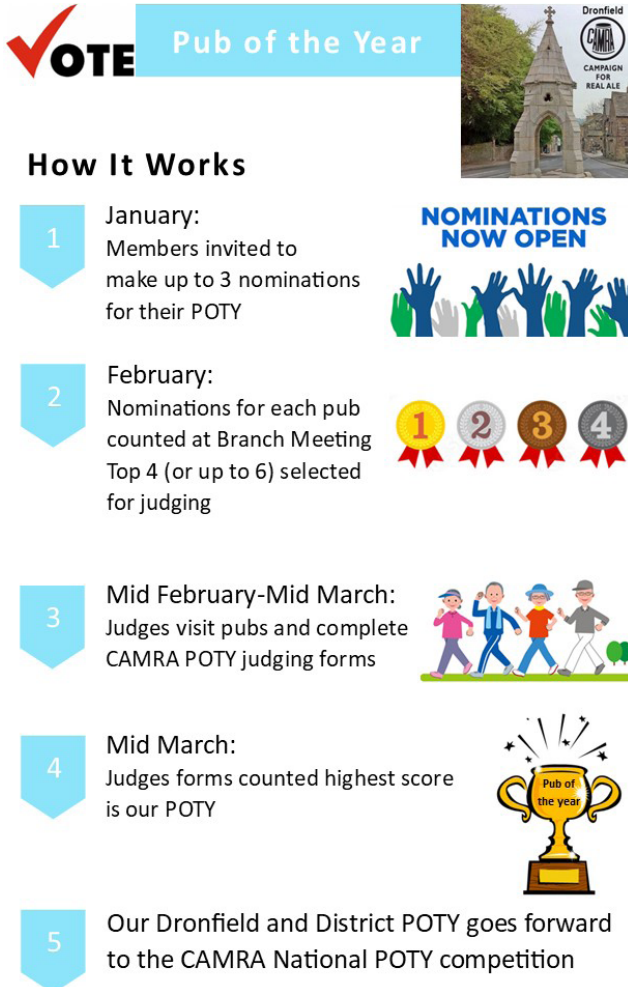
Top 4 pubs selected for
GBG entry

THE CREAM OF THE CROP CAMRA'S PUB OF THE YEAR (POTY) COMPETITION

Each year CAMRA holds a competition to find the very best pub in the UK. Dronfield & District Branch submit their locally awarded POTY into this competition. Our local winner is then entered into the North Derbyshire competition, and that winner goes into the East Midland regional competition. The winner of East Midlands then becomes one of the 16 regional finalists from whom the overall POTY UK winner is selected.

The infographic below describes our process for local POTY selection. All Dronfield & District CAMRA members can make up to 3 nominations, so please get involved and make your nominations count! Make sure you have your CAMRA Marketing preferences set to receive local branch emails so you are informed about key events such as POTY nominations being open.

The branch may also award up to 2 Pub of the Season (POTS) awards throughout the year to pubs we deemed worth special recognition. If you want any further information about Dronfield and District's POTY/POTS process please contact secretary@dronfieldcamra.org.uk.



DRONFIELD ARMS



Home of Temper Brewing.
Camra Pub of the season:
Winter 2023/24
Good Beer Guide 2024

WEDNESDAY

Quiz Night
7:30pm

THURSDAY

Open Mic
Night
8:30pm

IT'S GOOD TO TALK!

2023 MEET & GREET EVENTS



In October 2023, Dronfield & District CAMRA branch held two “Meet & Greet” events. Our aim was to meet more of our local members with the hope to encourage them to get more involved. We also hoped to get to know more non-members, who are visiting our pubs, drinking real ale locally, who might enjoy joining CAMRA.

The Coach & Horses is run by Thornbridge brewery and is situated on Sheffield Road to the north of Dronfield, next door to the Sheffield FC football ground. We set up a table showcasing previous CAMRA Good Beer Guides, Peel Ale Magazines, various flyers and most importantly, an article on reasons for joining CAMRA. Of note: CAMRA’s 50p discount vouchers are currently accepted in the Coach & Horses, which means if you drink there often, it makes CAMRA membership essentially free! The evening kicked off with a free Thornbridge beer tasting session, including a sample of the 13% ABV Necessary Evil stout. This was followed by a beer themed quiz and finally live music provided by Jamie Mallender’s Swear Box.



Our second event, was held down ‘Dronny Bottom’ at the Dronfield Arms, which is the home of Temper brewing company. The team hosted a free beer tasting session which included a selection of Temper’s cask ales and was followed by a quiz. Many members then enjoyed food from Pizza Pi which can be purchased between 4-9pm Wednesday to Saturday, by visiting the kiosk in the car park and is delivered to your seat in the pub.

To those that attended, it was lovely to meet you all.

Following these successful events which were very well attended, the team plan to organize more meet & greets later in 2024. Join our facebook page to make sure you hear about future events by scanning the QR codes below or reference the ‘*Branch Diary*’ on the website.

Lyn Taylor



Facebook Branch Website



THE MOST ATMOSPHERIC DRINK & MUSIC FESTIVAL OF THE YEAR!

RAIL ALE

16TH - 18TH MAY 2024

EVENT SPONSORS



Supported By: - Ashover Cider, Blue Monkey, Oakham, Ossett, Thornbridge, Timothy Taylors & Titanic.

DRINK | MUSIC | TRAIN

OVER 400 BEERS & CIDERS PLUS LAGER, GIN, WINE & PROSECCO

THURSDAY 16TH MAY

12 noon to 6pm

Trade Day with BSBA Beer Awards

THURSDAY ROCK NIGHT

Doors open at 6.30pm for

AC~DC UK

Europe's Most Explosive

Tribute to AC/DC

Supported by

THE CROSSROADS BAND

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www.seetickets.com

SCAN FOR
TICKETS



FRIDAY 17TH MAY

12 noon to 11pm

Music all day plus headline act

SOUL BATTALION

Best of Soul & Motown

SATURDAY 18TH MAY

12 noon to 11pm

Music all day plus headline act

CALLING PLANET EARTH

New Romantic · Synth Pop · New Wave

BARROW HILL
ROUNDHOUSE



CAMPBELL DRIVE, BARROW HILL,
CHESTERFIELD, DERBYSHIRE S43 2PR
www.railalefestival.com

RAIL ALE 2024

ROLLING THUNDER IN BARROW HILL



It is not long to go until Rail Ale 2024 and tickets for the most atmospheric music and beer festival of the year are selling fast. As well as the option to buy individual tickets for each day of the Festival, those keen to make the most of this hugely popular Derbyshire event can buy a three-day Rail Ale Festival Pass, which includes entry to all three days of Rail Ale 2024 and Rail Ale Rock Night on Thursday 16th May.

Widely regarded as one of the must-do events in the North of England, the Rail Ale Festival has been taking place at Barrow Hill Roundhouse near Chesterfield for over twenty years. This year's Festival will take place on Thursday 16th, Friday 17th and Saturday 18th May 2024.

Combining the unique atmosphere of the UK's only operational railway roundhouse with an unsurpassed range of cask beers, craft ales, ciders, and gins, a wide-ranging musical line up and train rides has created a recipe for success that attracts thousands of people every year. Three days of fantastic entertainment have been lined

up for the 2024 Festival. Music lovers will be treated to a wide range of live music in the marquee and on the main stage from jazz and brass through acoustic, funk and soul to rock and roll.

Kicking off the Festival at Thursday's Rail Ale Rock Night are AC/DC UK, one of the most renowned and authentic DC Tributes in Europe. A full-sized production features six fully firing cannons, inflatable Rosie, a Hells Bell, a wall of Marshall stacks, and an incendiary delivery from the band themselves! Festival goers should get ready to rock the roof off the Roundhouse – for one night only!

Headlining Rail Ale on Friday night will be Soul Battalion, a Sheffield-based Soul & Motown band with blazing brass, driving rhythm and soaring vocals. And we have a real treat in store for Saturday night with Calling Planet Earth, showcasing the best of New Romantic 80s: Duran Duran, Spandau Ballet, Ultravox, Tears For Fears, ABC, Japan, Human League and more. Definitely not one to miss!

As well as the music, there are all those beers and ciders, the renowned Rail Ale Gin Palace and, of course, the Rail Ale trains to look forward to. To quench the thirst there will be over 400 real ales from around the country, a great range of ciders and craft beers, an impressive line-up of gins and a sprinkling of sparkle with the Prosecco & Wine bar.

The Street Food Court and Roundhouse Café will be on hand to provide a tasty range of food to suit every appetite from pork pies to pizza, bacon baps to burgers and hog roast to noodles, tempting snacks and complete meals.

Between 12noon and 5pm on Friday and Saturday, the popular Rail Ale train will be running for everyone to enjoy a trip on, beer or gin in hand, through the Roundhouse yard and up and down the Springwell Branch Line.

A bus service will operate between Chesterfield railway station and the Roundhouse on all three days of the Festival.

Tickets are on sale from www.seetickets.com and local outlets in Chesterfield, Sheffield, Derby and Nottingham. For more information on the event, including details of Rail Ale Rock Night with AC/DC UK, please visit www.railalefestival.com.

Date	Times	Ticket	
		Advance*	On the Day
16 th May 2024	12 noon to 6.00pm	£9.00	£13.00
16 th May 2024 Rock Night	6.30pm to 11.00pm	£17.50	£23.00
17 th May 2024	12 noon to 11.00pm	£14.00	£18.00
18 th May 2024	12 noon to 11.00pm	£16.00	£20.00
2024 Three-Day Festival Pass including Rock Night		£50.00	£65.00

*Booking fees apply

Alexa Stott

... AND I WISH I WAS ON THAT X17" (STONE WALLS AND THE GRASS IS GREEN)

For fans of the Saw Doctors reading this article title, you may be thinking that the Dronfield & District CAMRA branch travelled from County Galway to Sligo in Ireland on the N17. Alas, we remained more local, but experiencing the luscious Derbyshire green grassy fields, the dry stone walls and the abundance of rain, it was arguably a similar trip!

The UK government have committed to £2 single journey bus fares until Dec 2024, so we made the most of the cheap travel and met on the X17, a bus route which starts in Sheffield, passes Meadowhead roundabout, travels via Chesterfield and to Matlock, with some buses continuing all the way through to Wirksworth. The journey has exquisite views of our Derbyshire hills and is an absolute bargain for the distance you can travel for your fare.

Meeting at the **Feather Star** (15 St. Johns Street, Wirksworth), we were offered a wide range of excellently presented real ales including Bass Face by Shiny Brewery, HBC 586 by North Riding, Fennec Blonde by Brew York and London Black

by Anspach & Hobday. Whether you are into your dark ales, blonde ales or IPAs, there really was something for everyone in this chilled out, eclectic styled pub. Definitely worth a visit.

We headed back on the X17, to the **Boat Inn** at Cromford where the staff welcomed us and kindly found us space to sit. Serving some familiar offerings; Citra by Oakham Ales, Pedigree by Marstons, Theakston's Old Peculier, and Moonshine by Abbeydale Brewery; the great smelling food made us wish we were staying for lunch in this dog friendly pub. For those unfamiliar with Cromford, it was mentioned as early as the 11th Century in the Domesday Book. Nowadays, it's principally known for Arkwright's Water Powered Cotton Spinning Mill located just outside the village, built in 1771.



Back on the X17, we headed to Matlock Bath. The **FishPond** didn't disappoint with more great looking food and a range of 3 real ales: Green Devil by Oakham, Ravenna by Thornbridge and Alton Abbey by Peakstones Rock Brewery. Known as the seaside town of Derbyshire, Matlock Bath has plenty of pubs, amusement arcades and sweet shops. At weekends, it is a busy meeting place for motorcyclists and if you happen to be visiting on a Saturday in October or November, the extremely popular Matlock Bath illuminations showcases illuminated boats on the Derwent river.



The constant downpour didn't dampen our spirits and we jumped on another bus into the main town of Matlock. Real Ale drinkers are spoilt for choice in Matlock, if you head up Bank Road you have the **Thorntree Inn**, The **Farmacy** and The **Newsroom**.

Sadly no time for those on this trip, we focused our visit closer to the bus route and thoroughly enjoyed our time at The **Twenty Ten** on Dale Road. This pub was North Derbyshire Pub of The Year 2022, and it continues to host a wide range of cask ales and keg. We just had time for





one more stop at **bod**, the Titanic Brewery Tap, for a lively discussion of whether we prefer their Cherry or Plum Porter. Highly recommend trying both!

We'd love to see all our members on our social trips and welcome feedback on anything you'd like us to do differently. Check out our branch diary on the website for details of future meetings, trips & meet ups:

www.dronfield.camra.org.uk

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 against real ales and traditional ciders. All these venues 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 any changes.

Coach & Horses, Dronfield – Accepts 50p CAMRA Members' Discount Scheme vouchers or 20p off per pint.

Jolly Farmer, Dronfield Woodhouse – 15p off per pint.

Miners Arms, Hundall – 20p off per pint of real ale and cider.

Peacock, Owlbar – 10% off per pint.

Pioneer Club, Dronfield – 10% off per pint.

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.

KEEPING IN TOUCH

CHECK YOUR MEMBERSHIP MARKETING PREFERENCES

We have about 130 members in our Dronfield & District CAMRA branch which has 31 pubs as well as 3 breweries to support. These historical English sociable venues are well worth encouraging with their real ale tradition. Indeed that is the reason CAMRA was established in 1971.

The dozen or so really active members meet regularly for formal meetings in different pubs each month and informally for social meetings visiting several pubs in one area and choosing our Pub or Club of the

year or Season, and contributing to CAMRA's ***Good Beer Guide***.

Whether you are an active member or not we would love to meet you and hear what you feel about our activities. You can find them listed on our website.

If when enrolling you opted to receive information by email that is the only way we can contact you. We cannot write to you or phone you unless you also opted for that so please check your options and adjust if necessary... and please do not let membership expire as

the trade needs as much help as possible in these changing times!

If members would like to receive emails from Dronfield & District CAMRA about upcoming social events and meetings (or to stop receiving these emails) please visit the national CAMRA website and update your preferences.

You can also opt to receive messages from other branches under Branches

account.camra.org.uk/marketing

*Ruth Hepworth
(Membership Secretary)*

AWAY WITH THE IMPS "JOLLYBOYS" VISIT LINCOLN

Having a close eye online can sometimes pay dividends. None more so than the periodic rail sales that crop up from time to time. Northern Rail's recent sale saw a huge release of journeys. Journeys all over the North of the country for £1. Discussions showed a gap in busy life schedules for 4 of us to have a day out. Having previously gone west to Manchester and East to Hull with previous sales we decided that the very pretty city of Lincoln would be an excellent choice and how this proved to be right.

So armed with fully charged powerbanks for mobile phones, a previous good nights sleep, sturdy footwear and a sense of adventure we met at Sheffield Station to jump on the train to Lincoln. A sedate journey of just over an hour, through rolling countryside. We arrived safe, sound and punctually at Lincoln station.

Very close to the station was our first stop, a short stroll over a level crossing to **Treaty of Commerce**.



This is a linear pub and busy even at 12 noon as they are just opening up, offering an excellent range of ales from Batemans, Elgoods and Sharps.

Further exploring of the pub shows a big beer garden at the rear of the pub. The staff were cheery and jovial and showed a great welcome. We sat close to the bar to plot our routes for the rest of the day.

Realising that the **Golden Eagle** would not be open until 1pm, we decided a stroll through Lincoln town centre to seek sustenance en route would be a great opportunity. So we arrived as this Traditionally feeling Castle Rock pub was just opening up, however the chatty staff were happy to serve us some delightful Castle Rock Harvest Pale, other choices from Pheasantry and Brass Castle were seen and 4 traditional ciders available from the bar.



Outside there was a long beer garden, that during the warmer weather must be sunny and comfortable. Still finalising our plans for the day, we decided

that a taxi from there to the next pub would be a good choice as the journey takes on a very steep hill indeed.

We arrived at the **Victoria** and was welcomed by the barstaff. We found a fantastic pub with games room, outdoor seating under Marquee and a range of ales again from Batemans, but with a guest from Timmy Taylors.



All were on great form and went down a treat, the pub itself is a great destination on its own and would probably have seen us spending more time there as we were finding our hidden talents of darts and we resisted in opening the world of all the board games that are available to while away a few hours.

A few steps from this pub and we were then in the **Strugglers Inn**. A real ale tourists mecca, the walls and ceiling coated in pump clips from breweries old and new, some nostalgic chatter between us looking at pump clips from long lost favourites, Salamander, Barlow Brewery etc. The pub itself had a roaring fire going, the beer range being



extensive from the bar showing Ossett, Welbeck Abbey, Green King, Timmy Taylor and a hand pulled cider. Our beers again showing the fine form of ales we have experienced at all the previous pubs.

Staff being very welcoming and experienced in their field and this shows with the amount of awards that this pub has received over the years!



It was a short walk from here to **Beerheadz** which had an altogether different vibe to the more traditional pubs we had experienced, a more roadside,



modern bar, with semi industrial feel to it with booths to aid chatting and catching up but so close to the Cathedral, we found it clean and tidy, ample places to recharge phones and a bar filled with 6 hand pulls with a great range of ales, all immaculately kept as we had previously experienced.

This is a very dog friendly pub and has a relaxed atmosphere

It was a short 10 minute stroll from here to the **Morning Star**. By the time we arrived here the pubs were obviously getting busy as it was a Friday evening, again very dog friendly place with 5 handpulls showing Pheasantry, Milestone, Doombar and Landlord beers on show, The pub is obviously a firm favourite for locals alike being just outside of the centre of Lincoln. The staff, as we found in all other venues, were welcoming and cheery, very efficient in serving us some delicious ales.



We now realised that our planning of the day and our route decision making was paying dividends as the last pub of the day was downhill rather than uphill, a bonus with the realisation that we had taken on board quite a lot of beer between us

The last pub of the day was the **Joiners Arms**. This was another local favourite, however not as busy as the others we had experienced. The beers available on top form and an excellent place for us to take stock of our experiences of the day, it being a bit quieter being a bonus for us to unwind and relax.



Overall we found Lincoln to be a beer journey to remember, lots of experiences to be had here in a very pretty setting. We found all bars to be friendly and welcoming, beers all to be on fine form and expertly kept. The question I always ask myself is would I go back, I have to confirm that Yes I would, in a heartbeat. Memories of the day will be held fondly for a good while.



Rob Barwell
(additional photos by Nick Wheat)

2023 DRONFIELD & DISTRICT CAMRA

*Cross Daggers, Coal Aston
Pub of the Season: Summer 2023*

*Congratulations to Anthony Hutchinson and
the team at the Cross Daggers!*



*Dronfield Arms, Dronfield
Pub of the Season: Winter 2023*

*Congratulations to Megan O'Reilly and the
team at the Dronfield Arms!*



BRANCH AWARD WINNING PUBS & CLUB

Miners Arms, Hundall
Pub of the Year: 2023

Congratulations to Natalie, Matt, Geoff and the team at the Miners Arms!



Pioneer Club, Dronfield
Club of the Year: 2023

Congratulations to Tony, Alison and the team at the Pioneer Club.



SCOUSE WORK

A GALLOP AROUND LIVERPOOL'S FINEST PUBS

Having spent an enjoyable day in Lincoln a few weeks before, the second half of our 'Spring Double' took us to Liverpool, a city centre bursting with fantastic, characterful places to drink and all for £1 each way! With so many favourites to go at, it was very much a question of which pubs to leave out.

Upon arrival at Lime Street Station, there was time to spend a few moments with Ken Dodd and Bessie Braddock (statues)



before taking a short walk to a real Liverpool institution, the **Globe**. Standing on Cases Street which was truncated in 1989 when the Clayton Square shopping centre opened for business, this unpretentious, some might say, earthy city centre pub was where the Liverpool branch of CAMRA was formed in 1974. Beers here were national brands, all well-served. Although only just past twelve, a local 'character', resplendent in a fetching maroon beret was already well into his stride.



From here, we took a short walk onto Dale Street. Pubs aplenty here with cases made for the Excelsior and another trad-classic, the Vernon Arms. The one for us today however was the **Ship and Mitre**, a long-standing favourite with local beer drinkers and a multi-award winner to boot. There were six real ales here (my choice: Sneaky Rat from Huddersfield) and a short menu with meals served through a serving hatch. A first-rate plate of Liverpool's finest Scouse set two of us up for the rest of the day.



Onwards then, past Moorfields Station and the old Yates Wine Lodge to the **Lion** on Tithebarn Street, a visually impressive (listed) pub with several different drinking areas. Approaching, I was confused for a moment to see a picture of a steam locomotive on the pub sign, rather than a lion as you might expect. I realise now that the pub takes its name from a train that ran between Liverpool and Manchester. Quiet yet comfortable, the Lion felt very much like a place to spend an afternoon, perhaps with a book or newspaper, enjoying a quality pint of ale. Peerless Brewing Co are a new one on me - based in Birkenhead, their Seven Streets IPA was a good and sensible choice.

On previous visits to Liverpool, I've spent time in pubs 'up the hill', near the university

and between the city's two cathedrals. The most famous of these is the Philharmonic Dining Rooms on Hope Street, but we collectively made a controversial decision to leave it out this time. We headed instead to the highly unusual **Peter Kavanagh's**, a pub formerly known as the Grapes which adopted the name of a former landlord in the late seventies. Students of pub architecture will love this multi-roomed gem with its stained glass, ornate murals and I jest you not, old radios hanging from the ceiling. Fine beer here again in the shape of Oakham Citra.



This is when my notes stop... but I remember! If anything, the **Belvedere** was my favourite pub of the day. Not my first visit but somewhere I will not miss when I'm in Liverpool again. This is another back street boozier but with an air of refinement about it, being as it is, in the Georgian area of the city. It was mid-afternoon and there

	NAME	STYLE	BREWER
KEG	BUDVAR	CZECH LAGER	BUDVAR
KEG	KELSO PILS	ENGLISH LAGER	LOFT & GARDENERS
KEG	BAVO	BELGIAN LAGER	HUYGHE
KEG	GULLINNESS	IRISH STOUT	GULLINNESS
CASK	WHITE RAT	PALE ALE	OSSETT
CASK	MOSAIC	SUMMERS PALE	MOSSELEY
CASK	BELGIAN BEER	BEIGNA ALE	OSSETT
CASK	DICKENS CIDER	BITTER	SALMONS
CRAFT	PALE ALE	NEWCASTLE PALE	BOTTON
CRAFT	IMMORTALITY STOUT	EL DORADO IMPERIAL	TOLLYS
CRAFT	HARLOWE PILSENER	NEWCASTLE PALE	HENDON
CRAFT	FLARE	CIDER	PULPIT
GERMAN	HEULE	HEULE PILSENER	AVINGE/STONING



was a convivial atmosphere in the right-hand room, good conversations being had, a real fire and four good handpumps. Another Yorkshire beer, White Rat from Ossett was the selection. Saved from conversion into flats in 2003, I would recommend to anyone visiting this part of town.

Only minutes away, **Ye Crack** was famously frequented



by John Lennon before the Beatles took off. With its impressive vintage brewery signs (Boddington, Marston and Bass) this is an attractive pub both inside and out. By the time of our visit, the after-work crowd had arrived in their droves but we found a table to enjoy the atmosphere. Aside from the main pub is the snug, affectionately named 'The War Room' and on the bar, real ales from breweries near and far. Phoenix Brewery beers have been a feature here for many a year - alas there was none of their Wobbly Bob available on the day.

Where next? No beer visit in Liverpool would be complete without a call at the **Roscoe Head**. Many will know that it is one of only five UK pubs that have appeared in every edition of CAMRA's Good Beer Guide. Always keen to sample beers local to the area, my choice here was Jester, a 4.3% IPA from Liverpool's Big Bog Brewery. Fyne Ales Jarl and Tetley Bitter were among the other offerings. It was pleasing to see the Roscoe still in great form as its future was in doubt a few years ago. Thankfully, after a long and drawn-out battle, it was acquired by the



existing tenant, having been made an asset of community value, thanks to the involvement of Liverpool CAMRA.

Further along Roscoe Street is the **Grapes**, known locally as the 'Little Grapes' in order to distinguish it from other pubs called, err, The Grapes. The thing is, it's no longer particularly little, having been extended a few years back. Yet again, this pub was bustling with a good cross-section of customers. Some were here to eat but this is still very much a drinker's pub and cask beers were from unfamiliar (to me) north-west breweries such as Chapter and Top Rope. For the record, my beer was a New Zealand Pale, from Brimstage Brewery on the Wirral.

Some of us had switched to halves by this point and our well-planned itinerary had led us back towards Lime Street Station. Heading in that direction, we failed in our attempt to bypass another old favourite, the **Dispensary**. Formerly a Cains house, this pub was once known as (you've guessed it) the Grapes and has always been busy when I've visited. Today was no exception. I can honestly say that I have no memory of what beer I had in here and the same is true of the **Liverpool Brewing Co Tap** on Lime Street.

As far as city destinations go, Liverpool was and is right up there for me. There are so many traditional city pubs performing well, adapting to modern tastes but still as I remember them. If I was planning a return trip to the city, I'm sure that I could pick ten different city centre pubs and still have a great day.

Pat Hancock



The Angel

at Holmesfield



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We chose to dine at The Angel in the centre of Holmesfield, intrigued by the fully gluten-free menu despite neither of us being coeliac!

Despite the bustling Saturday tea-time crowd the staff were welcoming on our arrival and the dog-friendly atmosphere was appreciated - as was the availability of free treats.

One feature of the Angel is the availability of gluten-free cask ales which was impressive. Their commitment to offering gluten-free options, even in their beer selection, was evident and highly commendable.

For starters we chose pork belly bites (£9) and halloumi with chilli dipping sauce (£6) which were exceptional. The halloumi, fresh and uncoated, was a standout, while the pork belly impressed with its moistness and flavourful Asian 'slaw'.

There was a slight but understandable delay in receiving our mains given how busy they were but our patience was rewarded. The fish and chips (£18) boasted a crispy gluten-free batter and fresh fish, and the pie (£19) with a remarkably gluten-free crust, was packed with delicious steak

and ale with a wild mushroom topping served with creamy mash and roasted vegetables.

We just about had room for a dessert, opting for the Sticky Toffee Pudding (£8) and Fruit Crumble (£8) - still gluten-free and very satisfying. The generous portions were certainly impressive.

Service was really friendly and we thoroughly enjoyed a leisurely dining experience which was appreciated as our visit to The Angel exceeded expectations.

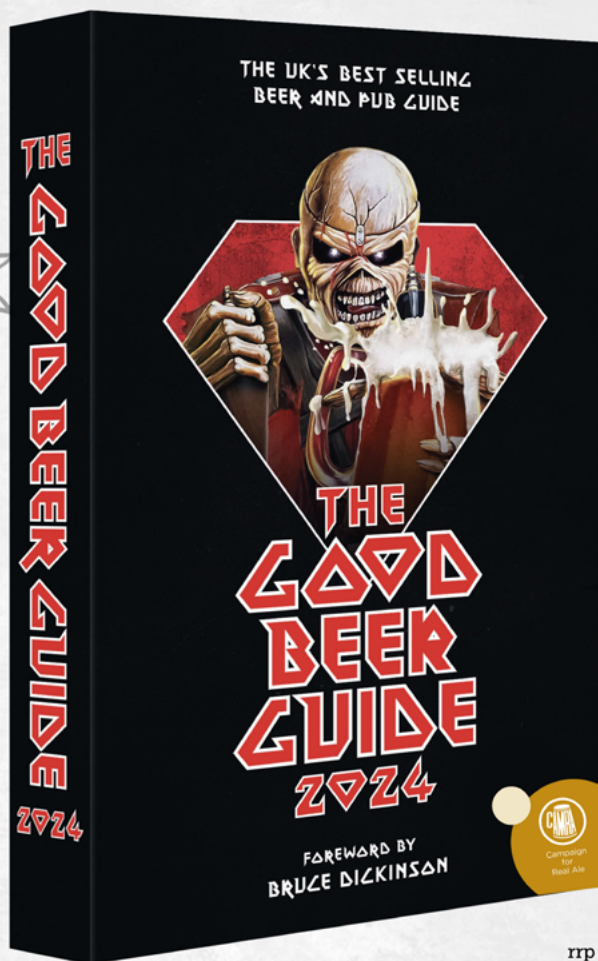
Having left a lasting impression, we departed satisfied and eager to return and highly recommend this establishment to others seeking a splendid dining experience with a gluten free food menu and beers.

The Holmesfield Local Market runs four times a year and the Angel is one of the venues in the village, offering their celebrated gluten free pies for sale. The market features a wide variety of stall holders selling food, drink and crafts and is well worth a visit.

Nick Wheat



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50 UP !

THE 2024 CAMRA GOOD BEER GUIDE



With a mix of brewers, press, Iron Maiden fans and more, CAMRA celebrated the forthcoming release of The Good Beer Guide 2024 at Signature Brewery in Walthamstow. With Trooper on draught alongside some musically inspired beers, live music, a stand-up comedian and a beer writing expert Pete Brown, the event was a very positive one – which could have been a little more popular if the heavens had not opened and drummed quite so loudly onto the tin roof!

The Good Beer Guide is the UK's best-selling beer and pub guide and it continues to represent the best of the best in the brewing and hospitality industry.

With 4,500 pubs, bars, and clubs selected by unpaid volunteers up and down the

country, this is the best guide for pubgoers interested in being served a good pint of real ale as well as those who wish to find a local near them that is welcoming and has many other benefits that may appeal.

Each entry contains a short description as well as details of regular beers that can be linked to the brewery section to discover local beers, as well as some treasured national favourites.

This guide is compiled by consumers for consumers and is the most independent and complete guide to find good beer.

As well as the 'Famous Five' (Pubs who have been included in the Good Beer Guide since the first edition) there are a number of other pubs out there that are on a massive streak for inclusion in The Good Beer Guide.

The standard edition of The Good Beer Guide 2024 features the iconic image

of 'Eddie' pulling a pint and the lettering from the world renowned band Iron Maiden.

'Every beer has a story to tell, and every pub... well... if the walls could speak – what dramas have unfolded under the oak beamed roofs?

It is easy to forget that the roots of our Pub culture go back for centuries, and perhaps we have been guilty of taking them for granted.

This guide is a clarion call to get involved, to go local, to preserve humanity and courtesy in our Pubs, not have them turned into mere alcohol cash machines.' said Bruce Dickinson, an English singer, songwriter, musician, airline pilot, entrepreneur, author, and broadcaster. He is best known for being the lead singer of Iron Maiden as well as being an avid drinker of real ale, so much so that his collaboration with Robinsons Brewery has produced one of the most iconic and well-known beers in the UK – Trooper.



IT'S ALL IN THE PREP.

AN (ABRIDGED) DAY IN THE LIFE OF THE PUB



Despite the challenges and the upheaval of the last decade not much really changes in the life of the pub, modern technology has made some of the daily tasks easier but there's not much difference between my daily tasks and that of my grandfather who used to run The Dial House Club in Wisewood in the 1940s.

Probably the most challenging thing about running pubs these days is the changes in drinking habits between the generations and running a traditional pub will mean that you see people between 18 to 80. Trying to cater to the masses and offer something for everyone can be a fools errand, the best you can hope for is that you run a pub that you would like to drink in with a focus on quality local products and hope that like minded people will pop in to see you and have a chat over a pint of craft ale.

Of course this is easier said than done and a lot of work goes into pouring that perfect pint for you and ensuring that every pint is as tasty as the last requires a bit of planning.

I think it's important to note at this point that the pint you're drinking right now began its

journey around 3 or 4 days ago when we first started getting the cask ready for sale and you're always working a few days ahead to ensure everything is perfectly ready for sale.

We could talk about cleaning and the double-edged sword that is urinal cakes (they're more likely to block your drains than anything else) or we could discuss at length plant watering or the importance of ordering till roll, but I prefer to focus on the big things, getting the cellar ready for a day's service.

Well luckily last night the cellar was closed by a handsome chap who took steps to ensure today's beer was kept at its best overnight, (more on the handsome chap later). The first thing we'll need to do is turn on the beer taps and replace the overnight hard spile with a daily

soft spile. Now your hard spile is placed in the top of a cask to seal up the barrel overnight and stop oxygen getting in and playing silly games with the yeast in the beer but during service we need to replace the beer sold from the cask with air otherwise we're going to get a vacuum inside the cask which will stop the beer from pouring, it also stops bits and bobs from falling into the barrel and ruining that perfect pint.

Once we've done this we probably want to have a look and see if any of the beers are going to run out today so we can plan which of our fine ales will go on to replace them, now as I said this is a 3 or 4 day journey and each beer in the cellar will be at different stages of development which is where our careful planning would come in with knowing which beer is ready for sale and which are currently still going through their secondary fermentation.

Now we're happy with the cellar we'll turn our attention to front of house and make sure everything is tickety-boo for our wonderful guests to enjoy their libations in comfort. We are looking to see if we have enough clean dog bowls, an appropriate display



of savoury comestibles (nuts etc) and that we've picked the perfect playlist to accompany an evening of jovial frivolity.

Our guests are our sole reason for existing and not enough can be said (certainly in this short space) about the importance of maintaining a warm and welcoming venue where people can meet up with their friends and family and while away their time in comfort and happiness secure in the knowledge that we will be here tomorrow and everyday after, its almost timeless.

As the last guest leaves, we still have plenty to do and the handsome chap (I told you he'd be back) must now set his sights on cleaning and wiping and the emptying of bins before we can get back into our cellar and see what needs to be done. Any empty spaces on our stillage



must be racked with fresh beers and any beers we will need in the next few days must be tapped and vented and allowed to sit to perfect their flavours they are known for. All our beers must now be hard piled and taps turned off to stop any leaks and drips and waste and lastly

we hose down our floor to clear the spills and drops from a hard days work quenching the thirst of our community. Its not a hard job but it can be long and tiring but we wouldn't do it if we didn't love it.

Mark Gale @ The Coach & Horses, Dronfield

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MY TOP 10

I'm Barnaby, a long-time real ale fan, a CAMRA member since 2016 and active in the Dronfield & District branch for the last few years. I grew up in Sheffield and lived there until I moved to Dronfield in 2015. My favourite beers are at different ends of the scale: either a jet-black stout or a dank, juicy IPA. Over the next two editions of Peel Ale I'll share my top 10 pubs, in no particular order. Here are the first five:...

1: Blue Ball, Worrall, South Yorkshire, UK.



The Blue Ball holds a special place in my ale-filled history. It was here that I sipped my inaugural legal beer, marking a coming-of-age moment. The charm of this pub lies not just in its picturesque location in Worrall, but in the countless hours spent here with friends playing pool in my youth. One particularly unforgettable encounter was with a police detective famous locally for apprehending the notorious Yorkshire Ripper.

The Blue Ball, with its cozy ambiance and historical connections has been refurbished in recent years and I still call in whenever I'm in north Sheffield.

2: Mulberry Street Bar, Little Italy, New York, USA.



For a fervent fan of Mafia films and TV series, this bar is nothing short of a pilgrimage site. Stepping into the footsteps of cinematic legends such as Al Pacino, Johnny Depp, and James Gandolfini, I found myself immersed in the ambiance that served as the backdrop for the film "Donnie Brasco" and the iconic TV series "The Sopranos" amongst others. The Mulberry Street Bar transcends its role as a film location; it's a living testament to the cultural tapestry of Little Italy.

3: Ye Olde Trip to Jerusalem, Nottingham, UK.



As one of England's oldest pubs, Ye Olde Trip to Jerusalem is steeped in history. Nestled against Castle Rock in the shadow of Nottingham castle, and attached to medieval caves, this Grade II listed building offers a glimpse into the past. Its claim to be established in 1189 adds to its mystique, positioning it as one of several pubs vying for the title of England's oldest. The pub's name is believed to originate from the notion that pilgrims or crusaders would stop at the inn on their journey to Jerusalem - a testament to its enduring legacy and historical significance. Inside, patrons can enjoy a reasonable selection of guest ales, with the atmospheric surroundings serving as an impressive backdrop. The addition of the caves, reputedly used as a brewhouse for Nottingham Castle, adds an extra layer of fascination to this iconic establishment, making it a must-visit destination for history buffs and ale enthusiasts alike..

4: Valhalla, York, North Yorkshire, UK.



Nestled amidst the cobbled streets of York, Valhalla beckons with its homage to York's Viking heritage and a stellar selection of brews. From the moment you step through the door, you're transported to a realm where the spirits of Vikings and the echoes of rock 'n' metal reverberate in harmony. This quaint pub, housed within one of the city's smallest venues, boasts an impressive selection of beers. On my visit I found Imperial Tonkoko stout, brewed locally by Brew York brewery, which earned a perfect five stars from me on Untappd! Valhalla shines as a beacon of uniqueness and character, with the flickering candlelight and the embrace of ancient beams.

5: Pit & Pendulum, Nottingham, UK.

Venture into the dark and atmospheric confines of the Pit & Pendulum, a Gothic-themed sanctuary nestled in the heart of Nottingham. Amidst the eerie ambiance and reasonable selection of real ales, I enjoyed the rock music and the spine-tingling horror theme of the venue. But perhaps the most intriguing feature of Pit & Pendulum is its gents' toilet, concealed behind a deceptive facade of a fake bookcase door. Watching unsuspecting patrons fumble in search of the facilities provided endless amusement - a testament to the old world charm of this enigmatic pub.

Barnaby Knowles



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 - To run the brewery business
 - To maintain and develop the facilities



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SAVE OUR INN SIGNS! THE INN SIGN SOCIETY



Founded in 1990, the Inn Sign Society raises awareness of the nation's pub signs and compiles a record for the benefit of future generations. Many pub names have links with events from the past or personalities of national and local importance, and the Society provides a forum for members to research the history of inns and pub names.

It has an active web site and a quarterly full-colour journal to which members are encouraged to submit articles, pictures of pub signs and news

from their areas.

As inns and pubs close at an alarming rate, much local heritage is in danger of being lost forever. Pubs are not just a place to enjoy a drink, they are often at the heart of the community and can reflect its history.

Many members take a general interest in all signs, with some specialising in particular breweries, counties, aircraft or railways, to name but a few.

The Inn Sign Society is seeking to recruit more members and bring in new blood to help continue the good work done over the last 32 years.

For more information, including on how to join, see the website at www.innsignsociety.com

If the Inn Sign Society doesn't research, capture and save our pub sign heritage, perhaps no-one else will.

*Iain Perks, Membership Sec.,
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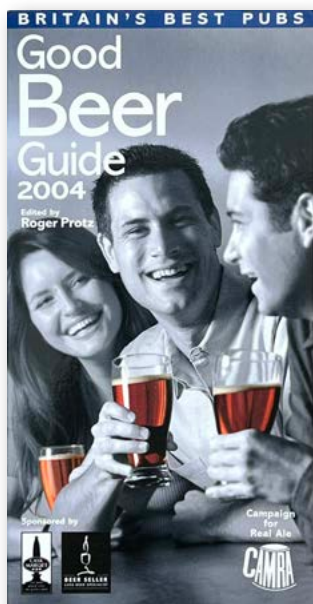
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PEELING BACK THE YEARS

GOOD BEER GUIDE: 2004



2004 doesn't seem so long ago. A glance through the pages of that year's Good Beer Guide provides an insight into the pub and beer scene of the time. Much of it is familiar and yet, within the detail, there are stark differences. Twenty years on, some venues are still at it, doing what they do well. Other once-loved pubs and breweries have closed and newcomers are not yet born. Here's a snapshot of our area at the time.

BREWERIES

In this regular feature, we have been reminded that the variety of beers available locally was limited until relatively recently. Local favourites; Stones, Wards and Whitbread dominated the scene along with Tetley and John Smiths. Older drinkers will recall that the sight of Marston's Pedigree or Timothy Taylor Landlord was rare indeed.

By 2004, each of Sheffield's 'big four' breweries had closed and beers from unfamiliar brewers like Adnams,

Black Sheep and Greene King were appearing on bars. The number of pubs in the region offering locally brewed beers was certainly much lower than it is today.

Derbyshire boasted just seven breweries, the nearest being Townes Brewery who were in 2004 celebrating their tenth year of trading. Their operation began in an old bakery on Lockford Lane in Chesterfield before they relocated four years later to the Speedwell Inn at Staveley which was voted Pub of the Year by Chesterfield CAMRA in the early 2000s and was the main outlet for Townes brands such as Golden Bud, Speedwell Bitter and Pynot Porter.

South Yorkshire had an equal number of listed brewers including three based in Sheffield. With Bradfield Brewery, producers of Farmers Blonde and the seasonal, Belgian Blue a year away from producing their first beers, the standout name on the South Yorkshire list was Abbeydale. 2004 was actually the year I got married and I arranged for a barrel of Moonshine to be delivered to the venue so that beer was already pretty well-established by then. The GBG beer listings include another favourite to this day, Absolution and the heavyweight pair, Black Mass (6.66%) and Last Rites (11.0%).

PUBS

Located on Commonsides Road, Barlow, the much-missed Hare and Hounds was a welcoming, unpretentious local where the beer (at the time, Draught Bass and Stones) was always in great form. In 2004, it was described as 'standing proud, and affording superb views across the picturesque Cordwell Valley, this much-

expanded pub remains at the heart of the local rural community. Fine ales and the hearty banter of conversation are the key elements here. The pub resists the temptation to serve cooked food - why bother when fresh local produce is available in such quantities? Cheese, eggs, gammon, vegetables and pickles are all available to take home.'

In Dronfield Woodhouse was the Jolly Farmer, then, as today, a fine all-rounder. Cask options available were Black Sheep Bitter, Greene King Ruddles and Tetley's. *This pub was built in 1976 as part of a large, private housing development. The original owners, former Nottinghamshire brewers, Shipstone's were taken over by Greenalls, who turned it into an ale house with real ale to the fore, notably with casks on stillage behind a glass panel. Despite many changes of ownership since then, the pub's character remains much the same and it attracts a mixed clientele, mostly from the immediate area. Quizzes and games take place regularly.'*

The final two pubs were both at Troway. The Gate, a 'friendly pub in good walking country' served Burtonwood Bitter and Top Hat alongside guest ales. Up the hill was the Black-a-Moor, known in later years as The Inn at Troway before it ceased trading. The GBG description was 'this 1930s mock-Tudor comfortable roadside pub places an emphasis on food, but has a strong commitment to real ale and always stocks two or three constantly changing guest ales, often from micro-breweries. The conservatory and terrace garden provide panoramic views over the Moss Valley. Two beer festivals are held each year in the summer months.'

Pat Hancock

PUBLIC TRANSPORT UPDATE

INTRODUCING TRAVEL DERBYSHIRE ON DEMAND

There are four regular bus routes serving Dronfield.

The 43 and 44 are the main routes linking Dronfield with Sheffield and Chesterfield. The 43 runs via Dronfield Woodhouse and the 44 runs via Coal Aston and Dronfield station.

The 44 has enjoyed a recent improvement to the evening and Sunday service with all journeys now running through to Chesterfield.

Rural buses 15 and 16 link Dronfield Civic Centre with Chesterfield. The 15 runs via Apperknowle, Hundall and Unstone and the 16 runs via Holmesfield and Barlow. All bus services are currently operated by Stagecoach.

However the newest bus service for Dronfield is one without a route or timetable. ***“Travel Derbyshire On Demand”*** operates throughout North East Derbyshire in the daytime Monday to Saturday and can be used to go anywhere in the district that isn't served by normal scheduled buses.

You book your ride in advance using their smartphone app or by contacting the booking call centre by telephone and the system generates a



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Service Hours: Monday to Friday: 7am to 7pm, Saturday: 8am to 5pm. (No service on Sundays or bank / public holidays).

All journeys are a flat fare of £4 per ride for adults. Alternatively Derbyshire Wayfarer tickets are accepted as are English National Concession Senior/Disabled passes if they are endorsed as Derbyshire Gold.

More information about the service can be found online at:

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LOST PUBS OF DRONFIELD

TRAVELLERS REST, CHESTERFIELD ROAD



Arthur Wellesley, Duke of Wellington, pushed through the Beer Act of 1830. The Act, designed to curb the rise of gin consumption and to bypass local magistrate's legislation, abolished all duty on beer and allowed any householder or ratepayer, on payment of two guineas to the Excise, to sell beer and cider from their property. Inevitably, there was a stampede for the new licence. Applicants were not only prospective publicans but shopkeepers and traders. The result was that beer could be sold legally in thousands of new locations. Within six years there were 46,000 beer shops or beer houses in the country.

The Travellers Rest was one such beer house off Quoit Green in Dronfield. A stone building believed to date back to around 1820, the building still exists sited near the White Swan public house and is mentioned in the inventory of William Greaves Brewery in 1908. Just when it became a pub is unclear as it did not belong to Greaves in 1884. This of course does not mean it was not operating independently before this time.

In 1908, the 150 yard stretch of Chesterfield Road between Callywhite Lane and Lea Road

would involve passing six public houses and perhaps the odd beer house, so competition was tight, particularly since the railways had taken much of the traffic from this road.

Thomas Moseley took on the licence in 1911. Moseley was 61 at the time and may well have retired from regular employment as an agent for the Refuge Assurance Company before moving to the pub. In February 1920 the licence came up for renewal. The board heard that Moseley was nearly 70 years old and refusal would mean serious hardship to a man who was an excellent landlord and always willing to serve meals to travellers.

However it seems the matter was taken out of their hands according to the Derbyshire Advertiser and Journal dated 11th June 1920: "*The licence of the Traveller's Rest, Dronfield (occupier, Mr. Thomas Moseley), was refused on the grounds of redundancy.*"

All was not well at William Greaves & Co. Up until 1908 the company had enjoyed steady expansion adding pubs to the estate at regular intervals. But in 1908, the head of the brewery, John Akenhead died without making a will and the company

clearly lost direction, ceasing to expand any further.

In 1920 William Greaves had accepted a takeover offer from Duncan Gilmour from Lady's Bridge Brewery in Sheffield. Gilmour closed both of Greaves Breweries and closed the majority of the public houses in Greaves tied estate. Gilmour was more interested in Greaves' off licence shops. It would appear that with 9 other brewers peddling their wares in Dronfield, Gilmour wasn't minded to supply a beer house outside their regular distribution area so Gilmour de-licenced pretty much all the Greaves pubs, taking them out of competition to their existing pubs and the Travellers reverted to being a private dwelling. Whether Thomas Moseley was allowed to see out his days there is not known.

So here is the irony – the census of 1891 lists half a dozen unnamed beer houses on the main road through Dronfield, one of which may have been the Traveller's Rest, but the success of the Beer Act meant there were just too many pubs and 90 years on, magistrates and brewers started to weed out the lesser hostelries.

Nick Lister

COME ON PEEL THE NOISE

*It has been said certain members of Dronfield CAMRA do enjoy their pop. We couldn't possibly comment but nonetheless we are happy to offer up another edition of our regular quiz, **Come On Peel The Noise**.*

1. Which American singer embarked on the *Eras Tour* in March 2023?
2. *The Way We Were*, *Evergreen* and *Woman In Love* are all songs associated with which New York-born singer/actress?
3. What nationality is the violinist, Andre Rieu?
4. David Soul, who died in January 2024 topped the chart twice in the 1970s. Name either.
5. *The Bends*, *Kid A* and *Amnesiac* are all albums by which band?
6. Which British actress had three UK No. 1 singles between 1998 and 2000 including her debut, *Because We Want To*?
7. Who has been the lead singer of The Four Seasons since their formation in 1961?
8. Smokey teamed up with which comedian for a re-recording of *Living Next Door to Alice*?
9. Complete the names of these U2 albums: *The Unforgettable*, *Rattle And*, *Achtung.....*
10. Which German R&B duo had their Grammy revoked in 1990 after being found not to have sung on recordings?
11. Name the female singer songwriter who won a record six BRIT awards in 2024.
12. Which song, originally released in 1983 made No 1 in the UK charts for a third time at Christmas 2023?
13. Frankie Goes to Hollywood, Huey Lewis & the News and Jennifer Rush are all associated with which song title?
14. Which member of One Direction quit the band in 2015?
15. What are the surnames of these three members of Take That? Mark, Jason, Howard
16. Which band scored a number one single in 2023 with the track, *Now and Then*?
17. Name the U.S soul singer, who shares his surname with a Beatle whose hits include *War*, *Contact* and *H.A.P.P.Y Radio*.
18. *Murder On the Dancefloor* singer, Sophie Ellis-Bextor is the daughter of which former Blue Peter presenter?
19. Which famous BBC radio DJ died in February 2024 aged 69?
20. "At First I was Afraid, I was Petrified" is the opening line to which song?
21. *The Ying Tong Song* was released in 1956 by which comedy group?
22. Which actor is name-checked in a Bananarama song title?
23. *I Got the Power* was a 1990 hit single for which German dance outfit?
24. What song title is shared by Thin Lizzy (1977) and Toploader (2000)?
25. What surname is shared by singer, Paul, Canadian rock singer, Neil and AC/DC brothers Angus and Malcolm?

ANSWERS: 1: Taylor Swift 2: Barbara Streisand 3: Dutch 4: Don't Give Up On Us/Silver Lady 5: Radiohead 6: Billie Piper 7: Frankie Valli 8: Roy Chubby Brown 9: Fire (The Unforgettable), Hum (Rattle And) Baby (Achtung) 10: Milli Vanilli 11: Raye 12: Last Christmas by Wham 13: The Power of Love 14: Zayn Malik 15: Owen (Mark), Orange (Jason), Donald (Howard) 16: The Beatles 17: Edwin Starr 18: Janet Ellis 19: Steve Wright 20: I Will Survive by Gloria Gaynor 21: The Goons 22: Robert De Niro 23: Snap! 24: Dancing in the Moonlight 25: Young



CAMRA's Good Beer Guide is the original independent guide to good beer and good pubs. Now in its 51st 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

Alternatively, discover all of the pubs listed, and more, with CAMRA's Good Beer Guide app, available on both iOS and Android devices at gbgapp.camra.org.uk

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