



Campaign
for
Real Ale

InnSpire

THE MAGAZINE OF THE
CHESTERFIELD AND DISTRICT CAMRA



INSIDE THIS MONTH'S MAGAZINE

BYRON TAP AT BOLSOVER
RESTING DEVIL BREWERY
PENISTONE LINE ALE TRAIL
SAVE THE "WELLY" CAMPAIGN



 WALKABOUT FESTIVAL & LOTS MORE...

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Campaign
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A Warm Welcome to The Old Poets' Corner



Home to over 10 hand pulls that host award winning Titanic ales, alongside guest beers from local breweries and beyond.

A menu full of hearty, freshly prepared pub classics and an ever changing specials menu.

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The Old Poets' Corner, Ashover, S45 0EW

Letter from the Chair



The Branch has successfully held meetings in different areas of the Branch area. These have sometimes been sparsely attended. If we are to continue supporting members then it's up to members to respond. **(Next meeting Thursday 5th October, 7pm at The Ryknelnd Turnpyke, 4 John Street, Clay Cross, Chesterfield S45 9NQ).**

Details about the **Walkabout Beer Festival** can be found later in this very issue on pages 17 and 18 and it will run over three days from Friday 27th - Sunday 29th October. Planning has begun for the 2024 **Winding Wheel Beer Festival** on the 26th and 27th January (See the save the date on page 17).

CAMRA campaigns for Real Ale in Pubs and a Community within Pubs. Those pubs looking forward and adjusting are hopefully ones that will survive the current demise. Members can support by going to the pub, scoring beers in those pubs, using Whatpub.com and encouraging others to join you. It's not just about drinking real ale. Other drinks and food are available. Pubs are businesses and without income they won't survive. Highlighting the price of a pint compared to online, supermarket, Wetherspoons, etc. is not really helping.

**PUT YOUR MONEY WERE YOUR MOUTH IS....GO TO THE PUB.
STEVE - BRANCH CHAIR.**



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CAMRA Discounts



Campaign
for
Real Ale

List of pubs offering discount to CAMRA members and other types of loyalty. (Correct at time of going to press)

A number of pubs in Chesterfield offer discounts for CAMRA members
5 pubs in Good Beer Guide / 3 Brampton Brewery pubs
3 Wetherspoons pubs.

How to find all pubs offering a discount to CAMRA members using CAMRA's online pub guide What Pub:

- (1) Go to WhatPub.com in your web browser:
- (2) Search for Chesterfield
- (3) Filter search using member discount scheme.

CHESTERFIELD (INC. TOWN CENTRE)

BRAMPTON BREWERY: ROSE AND CROWN, TRAMWAY TAVERN & GLASSWORKS (WHITTINGTON MOOR)

Beer of the week at £2.75.

BURLINGTON (CHESTERFIELD) 10% off per pint discount with CAMRA membership card.

HASLAND CLUB (HASLAND) CAMRA members get the same discount on Cask Ale as Club members.

NAGS HEAD (NEWBOLD) £2.30 per pint on Tuesday night: 15p per pint discount for CAMRA members.

PIG AND PUMP (CHESTERFIELD) 10p per pint, 5p per half, discount for CAMRA members.

DISTRICT (NOT CHESTERFIELD BOROUGH)

JOINERS ARMS (BAKEWELL) 40p per pint discount with either CAMRA card or Hulley's X70 bus ticket from Chesterfield.

RYKNELD TURNPYKE (CLAY CROSS) £2 per pint on selected ales and Stowford Press cider, also selected gins with a free measure of the house tonic on Tuesdays.

SMITHY POND (WINGERWORTH) 10% discount with CAMRA membership card.

VOUCHER SCHEME 50P OFF A PINT - WETHERSPOONS:

(Chesterfield) Spa Lane Vaults, Portland Hotel. (District) Pillar of Rock (Bolsover).

NEWS



Popular real ale pub the Arkwright Arms is celebrating after winning Chesterfield CAMRA's prestigious Summer Pub of the Season award earlier this year.

Voters were quick to praise the fantastic range of cask ale and wonderful beer garden – A real sun spot! The certificate was presented by Chair Steve Monaghan on Wednesday 23rd August. *Nominations and voting for the Autumn Pub of the Season are ongoing as InnSpire went to print. More news in the next issue.*

Brampton Brewery were delighted to receive the Gold Champion award for their Cask Brampton Mild at the recent Great British Beer Festival held at London Olympia. It is now available in Cask & bottle (See that advert on page 25).

Brampton Brewery also reported that their tours are back and are priced at £10 per person. Doors open at 7.30pm & the bar is stocked with a selection of their award winning beers. Your first two pints of Brampton are included in the Tour price. In addition to a fully stocked bar you will receive two illustrated talks from their Head Brewer which cover the brewing process and the rich history associated with Brampton Brewery spanning 200 years. Tour dates are: Friday 6th October 2023, Friday 10th November 2023 & Friday 1st December 2023. Please call 01246 221680, email info@bramptonbrewery.co.uk or pop into their Brewery Shop to book.

In June 2023, Chesterfield landlord Adrian Matthews celebrated the 30th anniversary of running popular town centre pub the **Barley Mow**. We can all surely raise a glass to his three decades of service in this great pub.

A villager's plan to change a residential property into a micropub in Palterton near Bolsover has won the green light from planning authority. The new business will be known as **The Pickled Pear at The Old Post Office**, at 39 Main Street, Palterton. This is a breaking story and InnSpire will report on the opening of this new pub in the next issue.

An Apology "In the last issue of InnSpire we published an article called "The Haunted Pubs of Chesterfield". The article contained reference to Trevor and the former public house The Welbeck (Now the Hidden Knight). We would like acknowledge the article presented an inaccurate report of the passing of Trevor and was very insensitive in its content. Chesterfield CAMRA, the Editor and the Author would like to deeply apologise to the family of the deceased and have implemented new procedures to ensure this will not happen again".

CELEBRATING 150 ISSUES OF

InnSpire



INNSPIRE MAGAZINE IS 150! Whoop, whoop. A great achievement, I'm sure you agree, for the many Editors and contributors over the years. The magazine herself would like to point out that she's 150 issues not 150 years old. In reality, InnSpire was first launched in May 1996 meaning the magazine is just over 27.

If we were to travel back in time to 1996 you'd find me watching the classic movie Independence Day in Skegvegas on my first holiday without my parents. Prince Charles and Diana, Princess of Wales got divorced, BM's Deep Blue the supercomputer defeated Chess Champion Gary Kasparov and Dolly the sheep became the first mammal to be successfully cloned. Fun times indeed.

Back to InnSpire Issue 1 and while we couldn't find a digital or physical copy of the magazine, we did find Issue 50 on-line, which runs briefly through the first 49 issues.

STORIES THAT FEATURED IN THE FIRST ISSUE INCLUDED:

The Royal Oak at Millthorpe under the threat of closure (The good news is the pub is still open to this day), Townes GMT wins Mansfield Beer of the Festival, The Derby Tup at Whittingham Moor was voted Pub of the Year and the White Hart of Eckington was voted Pub of the Month (The Pub of the Month award has since been replaced by Pub of the Season - See page 4).

As the years and Issues flow by, it's interesting to note how the magazine documents the changing face of Chesterfield's pubs. Businesses' are lost to time or reborn to become new Chesterfield institutions.



BRIEF HIGHLIGHTS INCLUDE:

November 1996 - Issue 4: Tom Cobleigh announces a pub/restaurant on Sheffield Road, Whittingham Moor - The Donkey Derby.

June 1997 - Issue 7: The Queens Park Hotel in Chesterfield closes on the 30th April and is demolished 10 days later.

October 1998 - Issue 15: The first Beer Festival at the now regular venue of the Winding Wheel is announced (And, still going strong).

December 1998 - Issue 16: The Speedwell at Staveley opens it's doors as a brew pub.

June 1999 - Issue 19: Kelham Island Brewery and Visitors Centre opens.

June 2000 - Issue 25: Wetherspoons buy the Portland Hotel.

February 2002 - Issue 35: Chesterfield CAMRA celebrates 25 years as an independent branch.

June 2023 - Issue 43: Madonna confesses her love of Real Ale.

February 2004 - Issue 47: Smoke free pubs - It could happen.

June 2004 - Issue 49: The Old Red at Ashover becomes Old Poets' Corner.

It's a fascinating insight into the past. I'm sure we'd all like to pop back in time, for a few days at least, to grab a last pint in the Chesterfield Hotel or another lost pub like the Green Room, which now just memories and dust. Not that we don't have many wonderful pubs today here in Chesterfield and the surrounding areas. It would be interesting to hear what the original magazine Editor and writers, think about Chesterfield CAMRA and the changes over the years. Here now, in the present, the current InnSpire team look upon themselves as patrons of the magazine. Taking our turn to guide the magazine into the future. With the magazine set to be quarterly and not monthly, we'll not get to Issue 300 until about 40 years time.

We'd like to sign off, by thanking you dear reader. Whether you're a new reader or have been with us from the very beginning. With thousands if not millions of words written and read. With so, so many pints drank and spilled onto our pages. We can all be proud of reaching a landmark of 150 issues of the world's greatest magazine. (About Real Ale in Chesterfield).

CHRIS FOX.



DAVID HASSLEFROTH is currently on holiday in Costa del Skeggy. So, for this issue only his mate Colin the Chip Cob has stepped in and is hiding somewhere in the magazine. We challenge you find him...

Find Colin to be entered into a prize draw to win a bag of Scampi Nik Naks (Please note the prize is completely and utterly made up! Chesterfield CAMRA does not endorse the consumption of stinky potato based snacks - #StifleTheStink).



InnSpire Magazine: 150 Issues



The Tap at the top of the world

Climb the heights of **Bolsover's** infamous hill and you'll now find more than just the historic castle and a ubiquitous Wetherspoons (Plus a few more great pubs too). Perched on its peak is a new micropub, the **Byron Tap**. Over the past few weeks, excitement built as progress was shared on-line, showing the once vacant premises, being transformed into a modern but friendly bar, offering both keg and cask beers. The name of the venue was inspired by a piece of local history, as owner Chris explained: *"There used to be a brickworks in the town called the Bolsover Brickworks and they used to make Byron bricks. I'm going to have a little story up explaining the history and connection"*.



The new venue was already busy when InnSpire editor Chris Fox visited on Saturday 12th August just after the opening. A friendly welcome was offered from owner Chris Christopher who looked far from daunted despite this being his first time at the helm of a pub. A Bolsover born and bred resident, you could see straight away Chris had put his heart and soul into the project. The reward for months of hard work and let's not be bashful, it's brave to open any new business in these difficult times, was a microbar packed full of people, keen to try something different in the area. The place had a great vibe with lots of lively conversations and warm hellos. Microbars and traditional pubs are great meeting places with new friendships quickly made. Real community hubs and such early strong support was comforting to see.

Four cask ales were on offering when we visited. The plan is to stock local microbreweries along with some of the old classics. I was intrigued by Red Feather by **Welbeck Abbey Brewery** (3.9% Red Ale - American Amber) but instead went for a pint of Sleeping Beauty by Welbeck Abbey Brewery (5.3% IPA - English). This honey-sweet IPA is made with enchanting English 'Beata' hops and it was a delight for the taste buds. Also, on offer was the CAMRA favourite Farmers Blonde by Bradfield Brewery (4% Blonde Ale) but for my second pint I went for another trusty cask legend, Timothy Taylor's Landlord (4.3% Classic Pale Ale). It never lets you down, especially when kept in such good condition.





My companion Julia was particularly taken with the display of Bullseye Bully crisps. Something we'd never seen before. You really can't beat a bit of Bully. Prints and artwork on the walls gave points of interest and the decor was classy but comfortable. Bonus points from Julia for a nice and clean toilet too. You walk into an open bar area with an additional snug room to the right of the door. There's even an upstairs but we didn't venture up there, this visit. For those who like craft beer, there was two keg beers on offer from **Thornbridge Brewery**: Green Mountain (4.3% Vermont Style Session IPA) and Lukas (4.2% Helles Lager - Gluten Free). We also noticed the increasing popular Cruzcampo (4.4% Spanish Pilsner-style Lager) which Julia enjoyed.

It takes just over half an hour to get from Chesterfield Town Centre to Bolsover on the 1 or 1A bus (Clayton Street). Even better the bus currently only costs a couple of quid each way. Introduced to help with cost of living pressures, the Government fare cap scheme, "Get Around for £2", helps save on everyday travel costs. Plus, it means more money towards beer. In fact, it's possible to get a bus from Chesterfield to places from as far afield as Buxton, Clowne, Matlock and Bakewell for just two of our British pounds (£2 each way but £4 to Buxton and back is a bargain for sure). Just imagine all the great pubs you could visit. The scheme runs until the end of October 2023 so there's still time to jump on a bus and get exploring.

Bolsover seems to be a town on the up. Despite the sad sight of a few closed shops and pubs (One disappointing being converted into apartments just across the road from the Byron Tap), there's a good range of shops and hospitality venues. Add, the Castle which is interesting way to spend a couple of hours and an Artisan Markets on the first Saturday of every month (7 October 2023, 10:00am - 3.00pm), its definitely worth that bus trip. We're already planning our next visit and to quote Jim Bowen we thought the Byron Tap was **"Super, smashing, great!"**.



THE BYRON TAP
4 STATION ROAD, BOLSOVER,
CHESTERFIELD S44 6BE

CHRIS FOX.

Real Ale Quest in Newark

Ginger Baker reports on Real Ale in Newark

We congregated in short-sleeves on a warm mid-July Thursday afternoon to visit recommended real ale pubs in Newark-on-Trent. Research identified seven target bars but we managed just five.

The Castle Barge was our rendezvous, a converted grain barge on the Trent, just over the bridge from Newark Castle rail station, though a 15 minute walk from Newark Northgate. Drinks are dispensed down stairs in the bowels of the boat, and we consumed outside on the many busy benches on the pleasant waterside gardens. Three casks were on offer, all brewed by Pheasantry, being their BB Best Bitter, PA Pale Ale and Excitra, with the former two being complimented. We asked for a loyalty card to receive a pint free after buying ten, but this was no longer on offer so we didn't stop and threaded through the town towards **The Organ Grinder**, stopping to dip into our hamper and remark upon the many coloured umbrellas hung over the marketplace in the umbra of the tall 13th century tower of St Mary Magdalene.

We stayed for two drinks in the backroom of the Organ Grinder, a Blue Monkey pub, since we had a fine array of casks to choose from, and all in good order. We drank Blue Monkey's Infinity, Infinity+1, Chocolate Orange stout and BG Sips, Brewsters Fun-gal-explorer, and Batemans Salem Dark Fruits porter and Valiant. We often thank our hosts on our exit, so we were somewhat nonplussed that, before we had that chance, the landlord purposefully arrived at our table and thanked us for coming, leading to scribbled updates to our scoring sheets.

Admiring more old buildings and public sculptures, we entered the **Fox & Crown**, where there was plenty of space and took over several small tables to accommodate our crew. This being a Castle Rock pub, we chose from the pumps Elsie Mo, Preservation and Our House. But with little to occupy or inspire us we left after one drink, keen to reach a couple of micros that would open at 4pm. **The Flying Circus** micro offered many keg and bottle choices, although some thought the cask list to be a wee bit conservative by offering Ossett White Rat, Thornbridge Jaipur, Oakham JHB, Brains Reverend James and Black Sheep Bitter. But we didn't come here for an argument. Our last call was the **Just Beer** micro, near the river where the small bar at one end of a long room has a more eclectic choice of pumps being Pentrich Invisible World, Deeply Vale DV-US, Ashover Rusty, Neepsend Ashta, Turning Point Invoke the Almighty and The Zing Should Not Be (Pineapple Paloma gose) and pokey draught ciders from Seacider and Broadoak. Trains were due or we would have stayed longer. The helpful landlord gave me a heads up when I mistakenly ordered the gose, and later directed us to take the route over the lock gates towards the station with views of the castle.

We can recommend Newark for a real ale population, for short walks between pubs, interesting architecture, the market, the Trent, and all in easy reach of Newark Castle rail station.

Ginger Baker was accompanied by Psycho, 10th Earl of Emsworth, Montmorency, Lucan Lord, Patches and City Gent.



Organ Grinder Newark



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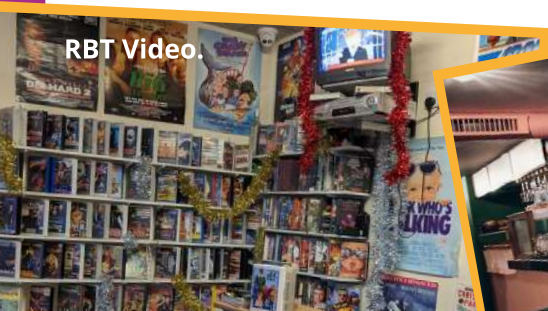
This pub is not like the others...

We all love a quirky or historic pub. Flick a couple of pages forward. Wait, not just yet. And, you'll see an article about the **Cock & Magpie** and it's revolutionary links. Some of our pubs, have stood proud in the same place for decades. Serving their community for lifetimes and more.

A friendly debate started over on Facebook, in the Chesterfield CAMRA Facebook group about the Wetherspoon pub chain. It's a conversation for another day but one thing that the majority agreed on, was that many a historic building was likely saved and put to use by the company. Spoons around the country have taken home in a variety of existing historic buildings, including churches, post offices, banks theatres and even a former public swimming pool. Each pub is furnished thematically according to the location or heritage of the building. A fun fact is that each Wetherspoons pub has a unique carpet, inspired by the pub's name, location and building. Believe it or not, there's a book about them too. Spoons Carpets by Kit Caless, if anyone is stuck for a birthday gift idea.

The Portland Hotel (West Bars, Chesterfield S40 1AY) is named after the now defunct Duke of Portland and was built on the eastern side of the Market Place Railway Station in 1899. As the name suggests it was a hotel but unfortunately the train line was unsuccessful. Created to be the terminus of the ill-fated Lancashire, Derbyshire and East Coast Railway, the line never made it to Lancashire or the East Coast and closed to passengers in 1957. Still, the building survived and it's historic grandeur can still be appreciated when you next pop in for a pint.

With slightly lesser grand origins is Sheffield's **Public** (23-55 Surrey Street, Sheffield City Centre S1 2LG). As the name suggests, this pub occupies a former gent's toilet below the grade-1 listed Victorian Town Hall. This "tiny haven of fine drinks" is described as "A Wes Anderson train carriage crowbarred in to an old bog". It opened in 2017 and has won many awards for it's cocktails. With the rise of the micropub, we'll likely to see more bars located in increasing unusual and unloved locations. Look out for the **Pickled Pear**, located in a former Post Office building. Set to open later this year in Palterton near Bolsover (See our news feature on page 4).



RBT Video.



Public.

It's not just historic features that make our pubs unique. Some bars are putting themselves on the map, by daring to be different. The beautiful **Holly Tree** pub in Forest Gate (141 Dames Rd, London E7 0DZ) has a fully functioning miniature railway in the beer garden. It's not just for the kids, but maybe don't take a ride after 5 pints. Choo, choo, argh, barf!

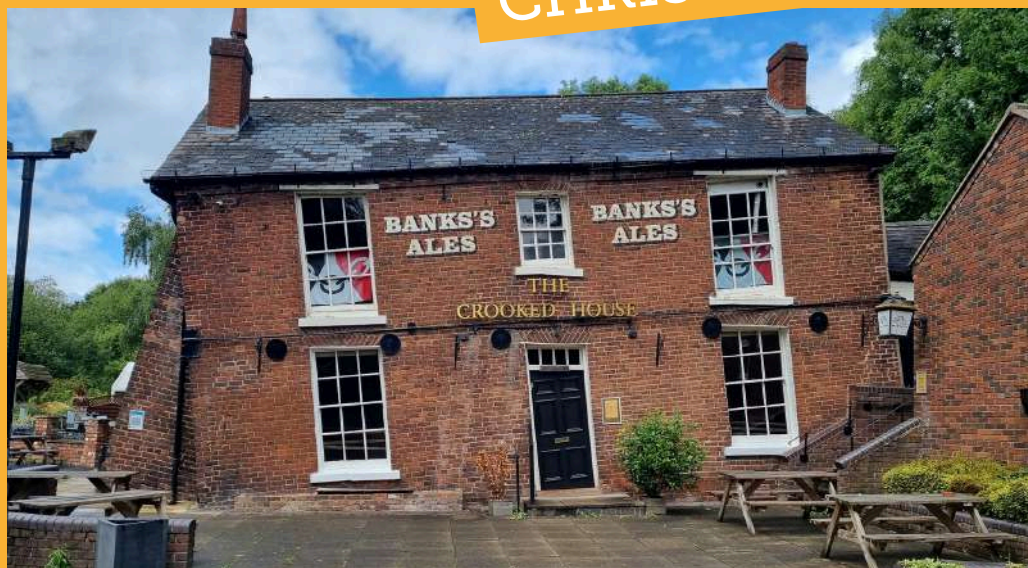
Back over the border to South Yorkshire and you'll find one of Wakefield's hidden gem. **RBT Video** (33 Northgate, Wakefield WF1 3BJ) is a speakeasy bar with a difference. On first look, you may think you've travelled back in time, as this bar is disguised to look like a local video shop from back in the day (For younger readers, thinking "what's a video?", be sure to ask your Mum and Dad about their favourite VHS movies and video nasties). With some serious 1980's vibes, the rows of VHS conceal a secret entrance to the bar in the back. All you need to know to gain entry, is the movie of the week, which is displayed in the fake shop.

Sadly, we're ending on a sombre note. One of the country's most infamous pubs the **Crooked House** (Himley Road, Himley, Dudley DY3 4DA) recently hit the news. Not long after Marston's PLC sold the pub, it burned down and a few days later demolished without permission. Staffordshire Police launched an investigation but as we went to print the cause of the fire had not yet been determined. There was great deal of speculation and anger locally due to the significance of the building within the community. The Crooked House, was an architectural oddity whose almost drunkenly slanted walls had earned it the nickname "Britain's wonkiest pub". It's leaning walls gave rise to optical illusions, with objects seemingly rolling uphill along the pub's dado rails and bottles appearing to roll upwards along tables. It was claimed that in its heyday, the novelty of the pub brought visitors from as far afield as China, Japan and America.

An MP from the area Marco Longhi has called for a 'Crooked House law' to protect other pubs from the same fate. Hopefully, new legislation like this, will mean better protection for our historic buildings. That our heritage will not be bulldozed and destroyed overnight. Memories lost to flames and important landmarks gone forever. The story is ongoing, with calls for the pub to rebuilt, brick by brick. As one local said "We just want it rebuilt – by hook or by crook".

The Crooked House.

CHRIS FOX





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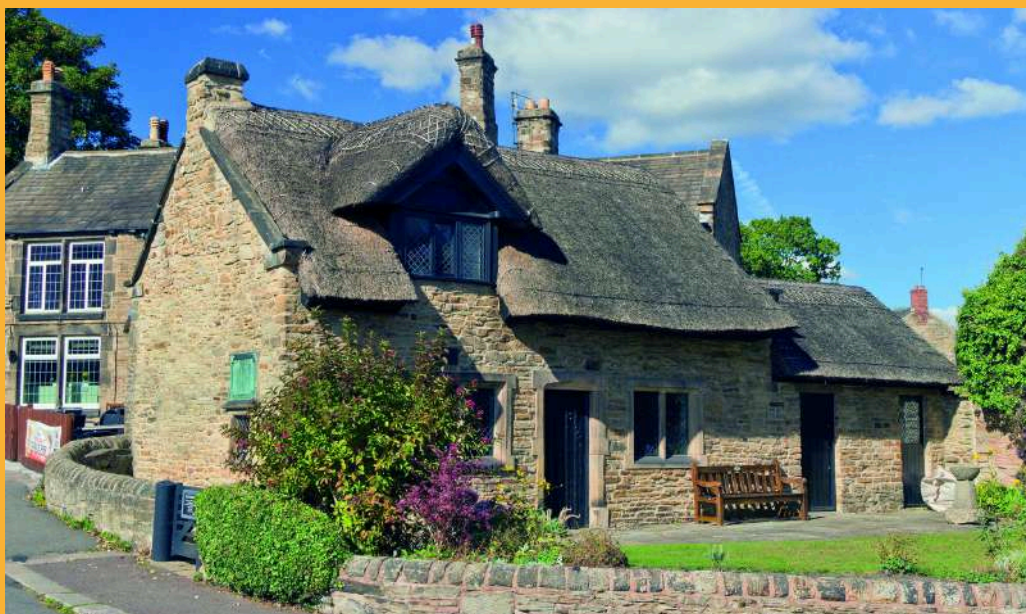
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Talkin' Bout a Revolution

There's nothing like a good old traditional pub. Nestled in the charming village of Whittington, the Cock & Magpie is without a doubt one of the best public houses in our area. For me, it's one of my very favourite places to visit. Not just for the great food, which really is superb. And, not just for the exceptional range of cask beers, with four real ales on offer when I visited. No, for me walking into the **Cock & Magpie** is like stepping back in time. In the best possible way. The wooden ceiling beams and the haberdashery style grand bar, are from an age when pubs had true character. Imagine the thousands of people that have visited before you. The tall tales, the laughter, love and good times, that this historic building has seen.

As you look around the pub, you see a number of photos, capturing the history of the pub and Whittington. There's also a fascinating heritage display case sat across from the front bar. The Cock and Magpie takes it's name from the pretty thatched cottage, that can be found just a few feet away from the pub. This beautiful building is one of Chesterfield's hidden gems. Even, the most clued up of locals might not be aware of it's dark secret. The cottage was once an alehouse called the Cock and Pynot (Pynot' being a regional dialect term for a magpie). It was also part of a plot to overthrow a King. So, grab a pint and let us let us regale you with stories old...

REVOLUTION HOUSE (PHOTO BY CHESTERFIELD MUSEUM)





By all accounts, 1688 wasn't a very good year. Rumour and unrest was muttered in not so hushed tones up and down the county. James II sat uneasily on the throne of England but many wanted him gone. A spokesperson for Chesterfield Borough Council, which now runs **Revolution House** in Whittington, explained the events which unfolded in the humble cottage: "*In 1688, three local noblemen – the Earl of Devonshire, the Earl of Danby and Mr John D'Arcy – met at Whittington disguised as a hunting party, to begin planning their part in the overthrow of James II. A rainstorm sent them seeking shelter at the Cock and Pynot alehouse.*

Between them, they raised support in the North and Midlands, and planned to offer the Crown to James' daughter Mary and her Dutch husband William. William and Mary landed at Torbay in November 1688. The country rose in support and James fled to France. The Revolution was over, but the alehouse still stands, with its thatched roof and flower border, and its intriguing name – Revolution House".

MYTHS & FOLKLORE When we visited the Revolution House on one of its open days, the lovely Chesterfield Council guide, gave us a little tour and dispelled a few of the myths that had spread about the place. Firstly, it has nothing to do with Guy Fawkes. That was a different conspiracy and different King (King James I - We're dealing with the sequel here - James II). There is also, quite disappointingly, no secret tunnels underneath the Revolution House leading to the Crooked Spire. However, recently in 2023 a series of unusual markings were found on a fireplace at Revolution House. These have since been officially confirmed as apotropaic protection marks designed to ward off witches. The markings depict a double 'V' which is a reference to the Virgin Mary Protector of Life and Family. Markings like this were usually placed near openings or windows with the intention of keeping witches and evil spirits out.

The Revolution House is a free public museum. You can only visit it on special open days, which are run by Chesterfield Council throughout the year. At the recent Whittington Gala, the cottage was open, along with a demonstration by a local beer keeper. Check out their website: www.visitchesterfield.info/things-to-do/revolution-house-p677401

For more details about the Cock & Magpie, check their Facebook page. It really is a great place to visit to grab a few drinks and a bite to eat. If the weather is kind, you can sit outside, with views of the back of the Revolution House. Just, no plotting to overthrow the current King please.

Chris Fox

FESTIVAL NEWS



Chesterfield CAMRA are once again holding their annual beer festival in 2024 at the Winding Wheel (See the save the date poster to the right). Later this month the Walkabout Beer Festival returns. Originally set up post pandemic, the festival now runs every October. Real Ale pubs in three areas are joining in with the fun, offering their finest beers, ciders and craft ales. Running over two and three days on the 27th - 28th October (Some pubs may run over onto Sunday 29th), Chesterfield CAMRA invites you to support our many great pubs and clubs. We'd also encourage members to share some photos of the pubs they visit and beers they drink on our Facebook group (**Search for Chesterfield CAMRA - The Campaign for Real Ale**). News and updates about the festival will be also posted in the group too. The pubs have been split into three areas, The Brampton Mile, Town Centre and Whittington Moor. During the weekend some of the pubs may put on something special, from tap takeovers, bands, street food and much more! **Check out the Walkabout poster on the next page and scan the special QR code.**



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BREWERY INTERVIEW



RESTING DEVIL

If you visit the Chesterfield Arms you may find yourself in the presence of a Chupacabra, Banshee, Dragon or even the Devil himself. Just your regular Chesterfield crowd. A new legend has been brewing in the pub...

Josh Clarke is the head brewer and owner of Resting Devil Brewery. InnSpire magazine sat down with Josh to talk about Chesterfield's newest brewery. Now, we're sure your all familiar with the **Chesterfield Arms** which is currently Chesterfield CAMRA's Pub of the year (And, if you're not, then what are you waiting for... it's a quite wonderful pub and you should drop everything you're doing right now and go visit it as soon as you can). The brewery is based in the pub's back room and with a 400 litre capacity, is Chesterfield's smallest microbrewery.

Said Josh: In cask terms, from a single brew we manage to get about nine, nine gallon barrels. It makes us the proper small end of the market but that also allows us to do many different beers in small batches. We can concentrate on the quality and the diversity of the beer instead of producing mass amounts of the same beer. The brewery sort of came about during the pandemic, as a way to diversify. The hope was we could come back fighting, with something new and unique to the area. I've been in the brewing trade now for 14 years and had the privilege of working for two brilliant, fairly local breweries. Myself and my wife have had the Chesterfield Arms for nearly five years now and so it just seemed to a natural progression to combine the two and make something special.

Back in October 2022, after only seven months of trading, Resting Devil won the Food Producer of the Year at the Love Chesterfield Awards, an event organised by Destination Chesterfield to showcase the great businesses across the town and surrounding area. Nominated by the public, they were invited to a tasting event, where the entries were judged on the quality of product, brand and plans for the future.





WHERE DID THE NAME FOR THE BREWERY COME FROM?

The name Resting Devil actually comes from local Chesterfield folklore. The story goes that the devil was flying over the town and decided to take a rest on the Spire of Saint Mary's Church. He got a bit upset when people in the Church started singing and rejoicing, so he took up into the air but forgot to unfurl his tail from the Spire, wrenching it into the crooked state that's in now. It's just a nice nod to stories of the area.

And, as Josh explained, he's keen to expand upon the use of folklore to name future beers.... We're aiming to develop the brand as we move forward. At the minute we're still pretty much about eighty percent cask. We've done eleven different beers and these range from session pale ales at four percent to six percent West Coast IPAs.

In the past we've launched a gluten-free beer and last year we introduced a special Summer beer Chupacabra*. A hazy Mexican pale brewed with agave syrup and lime zest. I wanted all of our beers to have some sort of narrative and to be able to tell a tale, so we spent months looking at folklore and legends from around the world. Every beer we do is named after a similar story. Our hope is people will recognise that it's one of our beers, just by seeing the name of a beer up on a blackboard. It allows us to create some sort of history or story for the beer itself. Not only will the beer be named after a legend, we can also have ingredients from the country of origin or the style of beer from the age that the story might have happened in".

So far, we've given our beers the following names: Twisted Pale (another nod to the folklore of Chesterfield and the Devil). Our West Coast IPA is called Banshee after the Irish legend. We did a stout called Dagda and again that's from Irish folklore. We have a Bitter - Extra Special / Strong (ESB) which is called Crooker. This myth is a little bit more local as it's a story from Darley Dale in the Peak District about a tree that used to like to drown people in a river there.

Onto the keg beer, we've got a lovely New England Hazy IPA called the Coos County Wood Devil. The creature is said to roam the New England part of the United States. It's basically their version of Bigfoot. We also got our beer Punxsutawney which is named after the rodent meteorologist Punxsutawney Phil, which people might know from Groundhog Day. I thought that was a story made up purely for the film but no, they really do bring a groundhog out to see what the weather's going to be like every year.

** The Chupacabra, or goat sucker, is a legendary creature of Mexican folklore. The name comes from the animal's reported vampirism, as is said to attack and drink the blood of livestock. It's also featured in the recent, not so scary Netflix kid's film.*

InnSpire magazine Editor Chris, injected at this point, between sips of Here be Dragons, that he attended the breweries first birthday bash earlier in the year on Saturday 1st April at the Chesterfield Arms. "It was great to see the pub so busy, people enjoying the special live music and of the course the fantastic range of beers. The Chesterfield Arms is one of my favourite pubs, as you always have such a great selection of cask and keg beers to choose from.

Here be Dragons was Resting Devil's Summer 2023 release. It was originally created a few months earlier in the year but due to an equipment breakdown, the beer didn't turn out as they would have liked, so it was pulled from sale and re-brewed. The result is a magnificent 5.5% New England Hazy Pale. Maris Otter, Wheat and Oat malt. Eldorado, mosaic and Eureka hops. Soft bitterness and fermented with an American East coast yeast strain. The perfect beer garden beer.

THEY SAY THE DEVIL NEVER RESTS, SO WHAT'S IN THE WORKS FOR THE BREWERY?

The feedback has been really good and we've started bottling our own beers. We have a range of six bottled beers and sales have been going well through local shops plus online sales at www.restingdevil.co.uk. We are now looking to start a stall at the Chesterfield Artisan Market. These beers are different to our cask range, specifically brewed for bottle and are packaged in Belgian style 750ml bottles.

We also are excited to go into partnership with The Chatsworth Estate since November of last year. They asked us to brew a range of special beers for Chatsworth to be sold through the Farm shop and other estate gift shops. We have brewed them a range of beers using ingredients grown/ harvested from the kitchen gardens. The current range is a plum porter, citrus IPA and a honey ale. The beers have been very popular through last Christmas and sales have gone well throughout this year, leading Chatsworth wanting to expand the range.

The cask beer we produce in the brewery is only ever going to be on sale in the Chesterfield Arms. It's a unique selling point for the pub... if you want to try the beers you've got to come to the home of the Devil. We were hoping to be kegging more beer by this point, but being the size we are, we were only able to use the single use, disposable kegs. Due to the supply chain issues, the fact that the majority of raw plastics came from the Ukraine, getting hold of a stable supply has not been possible for us. Also, even though they are recyclable, it is still a single use plastic item that, as a business that does take its environmental impact seriously, it's a tough decision for us. At the moment we are doing occasional one off kegs to go on the bar in the Arms, and are looking into other ways of kegging are beer that are viable and more environmentally friendly. Hopefully this is something we can start doing soon.

We try our best with every aspect of the pub. The same goes for the quality and the consistency of the beer. So, if you do like great beer and you want to try something new, that you've not tried before, come visit the Chesterfield Arms to give it a go.

And, there you have it. The Devil's in the detail and the beers are legendary, well worthy of many a tall tale and sure to become Chesterfield folklore.

CHRIS FOX interview with brewer **JOSH CLARKE**





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BREWER INTERVIEW



InnSpire magazine spoke to Rachel Green, Brewer at Brampton Brewery about working in the beer industry...

HOW DID YOU START A CAREER IN BREWING?

I first became interested in the brewing process during my Chemical Engineering degree when learning about yeast metabolism. Then followed a year or so working and learning about cask ale in one of Brampton Brewery's own pubs. My fascination grew and with my interest in production, I found myself working at **Thornbridge Brewery**. A few years later, a lot of learning, studying and exams as well as on the job training I'm back working for **Brampton Brewery** as their brewer.

WHAT DOES YOUR DAY-TO-DAY JOB ENTAIL?

Brewing! From mashing in and getting the wort and yeast into the fermenter one day, to filtering fresh beer ready to be bottled or racking off casks ready for delivery to the pubs the next day. One of the best things about my job is the variety and physically demanding element. I wish I could say it's all glamorous however, most days I end up with wet feet and scruffy dungarees but seeing people enjoying beer that I've had a hand in makes it all worthwhile.

ARE PEOPLE SURPRISED WHEN YOU SAY YOU'RE A FEMALE BREWER?

At times people are surprised, but it doesn't bother me as much as it used to. I used to feel insecure as a woman in a male-dominated field, so people reacting with surprise made me feel even more so like I didn't belong. Now, I just see it as people being curious about what being a brewer involves, rather than it being a personal thing about me being a woman.

DO YOU THINK THE PERCEPTION OF WOMEN & THE BEER INDUSTRY IS CHANGING?

Definitely! There are still hurtful and judgemental comments that get made but I use this as fuel to keep doing what I'm doing and be part of the next wave of change. I am working as part of The Coven project (@thecoven.w.o.p on Instagram) to actively change perceptions, to platform alternative voices, provide beer education to marginalised groups and also provide safe spaces at beer festivals.

Perception is changing and being visible to a variety of people shows that anyone can get involved. Including different perspectives in magazines like this is also a great way to change perceptions by showing that we're here!

Brampton Brewery's award winning Brampton Mild



WHAT OBSTACLES, DIFFICULTIES OR MISUNDERSTANDINGS HAVE YOU FACED?

Many obstacles and not always due to being a woman! The beer industry can be tough, with lots of stress, low profit margins and unattainable production demands. At one point I did seriously consider walking away from the beer industry altogether!

I'm lucky to have had a lot of support from colleagues, managers and friends through my career and finding my home at Brampton Brewery has definitely brought my spark back.

WHAT WOULD YOUR ADVICE BE TO OTHER WOMEN LOOKING TO GET INTO THE INDUSTRY?

Ask questions! Find other women doing what you want to do and speak to them – most are happy to answer questions and get excited when other women are interested in joining the industry.

Building a support network is a great idea and being able to ask advice from people who have dealt with similar struggles can be very helpful. I'm always happy to chat about my experiences and route into brewing and offer advice where possible.

WHAT ARE YOUR HOPES FOR THE FUTURE OF WOMEN IN THE INDUSTRY?

My main hope for the industry is to become more open to people from all walks of life. For me, beer has always been about community and bringing people together so I love seeing a variety of people gathered around for a pint.

Misconceptions and barriers to women working within the beer industry, as well as women drinking and enjoying beer, are decreasing and changing for the positive.

FAVOURITE REAL ALE/CRAFT BEER?

My original favourite is genuinely **Brampton Mild**. It was one of the first cask beers I tried that made me really want to brew. When I first got to brew it, I was excited and worried about getting it perfectly right, haha!

I do really enjoy trying new beers though and there are very few styles of beer I don't enjoy.

Rachel Green, Brewer at Brampton Brewery





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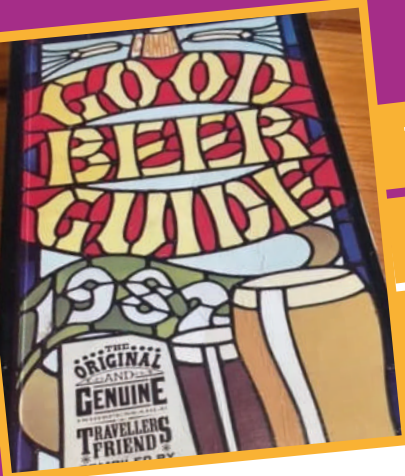
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LOOKING BACK AT THE GOOD BEER GUIDE 1982



In a recent clear-out I found a copy of the Good Beer Guide (GBG) of 1982 (Bought second-hand for 20p!). So, what was the beer and pub scene in Derbyshire like forty-one years ago and how has it changed?

Some classic country pubs were featured in the 1982 guide, and are little changed today. Examples include the Olde Gate at Brassington, the Old Hall at Whitehough, the Red Lion at Litton, the George at Youlgreave, the Hollybush at Makeney and the Three Stags Heads at Wardlow Mires. There are some notable omissions, e.g. the Barley Mow at Kirk Ireton, the Lathkil Hotel at Over Haddon and the Pack Horse at Crowdecote.

It is notable how many of the local pubs are no more. Two of the five pubs in Chesterfield have been demolished (the Queens Park Hotel and the Walton Hotel). Some of those listed in the surrounding area have been converted to private houses. Examples include the Yellow Lion at Apperknowle, the Cross Keys at Bolsover, the Royal Oak at Clay Cross and the White Hart at Eckington. Others have been converted to restaurants, e.g. the Travelers Rest in Holmesfield and the Shoulder of Mutton in Clay Cross. The Cross Keys in Bolsover is now Fulton's Foods. Somerset House in Calow is now a Tesco. The Appletree at Stanfree has been empty for many years. More recently we have lost the Gate at Cutthorpe and the Shoulder of Mutton at Hallfieldgate.

It is also notable that almost all the pubs listed in the 1982 guide are tied houses, with only one or two real ales available. In the Peak these are often Marstons or Robinsons. Many of the other breweries have been taken over or closed. In Chesterfield the Barley Mow on Saltergate was Wards, the Golden Fleece was Tetley and the Red Lion on Chatsworth Road was Stones. Also gone are the Nottingham breweries Home, Shipstones and Hardys and Hansons.

Nowadays there are over a thousand breweries listed in the Good Beer Guide, and most pubs have a choice of guest ales. This has been achieved with the help of CAMRA, and it may be thought that their work is done. However, the number of pubs lost shows that pubs are under constant threat from conversion to retail or change of use, and we must keep up the fight to preserve the ones that remain.

Dave Scrivener



WHEN CASH WAS KING. The Beatles once sang that *“The best things in life are free”* but considering they also proclaimed that *“They are the eggmen, I am the walrus, Goo goo g’ joob”* maybe we shouldn’t take them 100% at face value. Sure, money cannot buy you good health, time or even true love but it can buy you beer. Lovely, delicious beer. It is also said that money makes the world go round and with the cost of living crisis on everyone’s mind, we shouldn’t ignore the impact this is having on our pubs, clubs and breweries.

Money at the moment is tight but it’s not about being stingy it’s just about being careful with the readies we’ve got. Pennies are being pinched and pounds no longer spent but saved (I’d like to think these hypothetical coins are all being put into one of them giant empty Whiskey bottles your Grandma used to have). I’ve even seen one pub say they can no longer afford to give the CAMRA card discount on Real Ale as not enough members are visiting them. The one recurrent theme that’s come up when talking to local businesses is the ever increasing costs of energy bills and overheads. It’s understandable that businesses are looking at ways to save money. Be it dropping discount schemes, reducing their opening hours or even, oh the horror, reducing the selection of drinks on offer. **For some it’s a case of saving money or worst case, closing their doors.**

It’s a bigger issue than you or I, so all we can do is support them where we can. To spend our own hard earned pennies in our local pubs, clubs, beer shops and breweries. This article was original conceived when I spotted a social media post on Facebook from a pub, who were running a popular live music event later that afternoon. Their card machines were down and the plea was for people to bring cash. Messages were quickly sent between our group of friends on WhatsApp, with an almost comically level of panic, as we wondered where we will get cash from. It’s sad state of affairs that cash machines, especially free ones, are becoming a somewhat rare beast. The lesser known spotted ATM is slowly being driven out of it’s natural habitat. And, Banks, even in our Town Centres are closing down, one by one. It’s madness I tell you. Of course, it’s not and I’m far from a Luddite. It just shows how we’ve become reliant on technology and convenience. I’m as guilty as you, for turning my back on cash.

A few years ago, I visited a Samuel Smith's pub in Barnsley. Known for their strict rules, including a zero tolerance ban on mobile phones, I was surprised to find they were also cash only. It left me scratting around for loose change in my pockets, with the desperate hope to find more than fluff and moths. Luckily a crisp £10 note was located, the beer was cheap and the Taddy Lager very tasty. Still, without being able to pay with a simple flash of my card, I was somewhat lost. And, sober with my limited physical funds. However, conversations were flowing and people were engaging with each other and not their phones. Now I'm not saying every business should adopt their standards at all but there is something to be said for a return to old-fashioned values. The goal of keeping the art of conversation alive. No matter how inane. That said, the banning of mobiles may be a step too far for many. But, as highlighted by projects like the "Save the Welly" campaign on the next page, pubs are an important part of our community and bring people together, from all backgrounds. People visit pubs not just for great beer but to have a good catchup with friends and meet new people.

Now let's back up a bit. There's a danger with these opinion pieces to become a little preachy. For the writer to try force their own values, morals and politics onto the reader. Some of these ideas may seem like a backwards step. But like Samuel Smith these articles should be more about starting a conversation. Of course there are benefits and reasons for businesses being both cash or card only. So, lets go back to the original point of this article (Wait, there's a point). Should we all start carrying a little cash? That we should consider things like the banking fees, businesses have to pay for electronic transitions. The days it can take for electronic payments to be cleared and to reach their business' bank accounts.

What of the collection boxes, tip jars and petty cash for the odd-jobs?

What of older generation like my Dad who relies on cash and doesn't like using a card?

What could be lost if we go fully digital?

That we maybe should have a choice, where possible of using cash or card. Because once that choice is gone, will we ever get it back?

IT MAYBE THAT WE ARE SLOWLY MOVING TOWARDS A CASHLESS SOCIETY AND FOR SOME THAT IS NO BAD THING. BUT THERE ARE SOME OF US THAT STILL REMEMBER WHEN CASH WAS KING AND MAYBE IT HELPS TO HAVE A LITTLE BRASS IN OUR POCKETS TOO.

(As always the views expressed here do not necessarily represent those of the national campaign for real ale or the local branch. Our opinion pieces are written for friendly, balanced and open debate. Please get in touch if you have a point of view, feedback or relevant campaign, you'd like to highlight by emailing innspireeditor@chesterfield.camra.org.uk).

CHRIS FOX



SAVE THE WELLINGTON

Pubs and the Community

InnSpire magazine recently spoke to Andy Bell who is part of a group who are in the first stages of looking to buy the Wellington pub in New Whittington as a Community Benefit Society.

TELL US A LITTLE BIT ABOUT THE WELLINGTON AND ITS HISTORY...

The Wellington Hotel has been at the heart of the New Whittington community for nearly 160 years. With good landlords it became a hub for the community with a family friendly atmosphere serving great beer and fresh home cooked food at a good price. All ages felt welcome and enjoyed socialising, enjoying live music, quizzes, darts, pool and parties together. Beyond the regular offerings of a good pub the Wellington made a real difference to the community of the village. This was recognised in early 2015 when the pub was listed as an Asset of Community Value. After a really well supported campaign the "Friends of the Wellington Group" saved the pub from plans to turn it in to a convenience store.

WHY DID THE PUB CLOSE IN THE FIRST PLACE?

Unfortunately the property company (New River Retail) that had bought the Wellington would not offer a new lease on terms that the Landlord at the time could accept. Since then a succession of Tenants, some better than others, have tried to make a go of it but none could make it work. The rent, the beer tie and lack of repairs and investment ensured a rapid decline. Admiral Taverns bought the complete pub business from New River. It became clear to them, that some of the pubs including the Wellington needed a level of investment and a community focus that didn't fit with their business so it closed at the end of 2022 and they have decided to sell

WHY IS IMPORTANT FOR NEW WHITTINGTON THAT THE PUB RE-OPENS?

Everyone who has ever known a well-run pub that serves its local community can appreciate the sense of belonging it brings. As old and young can socialise in a neutral, welcoming atmosphere, the benefits of social cohesion spreads, making the area a better place to live in. We believe a good pub can benefit a village in so many other ways including supporting local business and by providing opportunities and employment.



WHAT IS A COMMUNITY PUB?

In general terms a Community Pub is one where a significant proportion of the customers are from local community. To be successful they need to deliver a service tailored to the community it is part of. As such the big pub company models don't always suit an individual pub. Many tied pubs across the country have failed as they haven't had the flexibility and investment to serve their customer base properly.

WHY CHOOSE THE COMMUNITY OWNED PUB MODEL?

We will be forming a Community Benefit Society to issue shares to purchase the pub. This kind of Society, where each shareholder has one vote, is a proven structure where good governance and the passion of the stakeholders can build a long-term, sustainable business. This path is well trodden, with over 150 community owned pubs now having the chance to survive and thrive.

WHAT WILL HAPPEN TO THE PUB IF YOU ARE UNSUCCESSFUL?

We have to consider the alternatives, many of which give us our motivation to see this through. If we don't put in a successful bid to buy the Wellington it will be sold to whoever puts in a better offer. The best scenario would be for a well-funded, dedicated publican to take it on and run it to its full potential. However their initial good intentions may not come to fruition due to any number of profit related or personal pressures. The worst case would be for a developer to land bank whilst pushing through planning permission for demolition.

WHAT HAS THE RESPONSE FROM THE LOCAL COMMUNITY BEEN LIKE SO FAR?

It is early days and we know this can only be successful if we have wide enough support for the potential of the Wellington. So far the overwhelming response has been positive with many ideas coming in along with offers of support. To our advantage, many people remember the good times they had in the Wellington and wish those times could return.

HOW CAN PEOPLE GET INVOLVED?

Initially we want as many responses as possible to our questionnaire. (A link to the on-line version is available on the "Saved Our Welly" facebook page or via the QR Code)
We remember the days when many CAMRA members took a trip out to sample some great real ales in the Wellington, so you don't have to be on the doorstep to put your ideas forward or even offer your support. Our plan is to make sure the Wellington delivers what people actually want, for that we are grateful for all your ideas. From the research we will develop a business plan and a detailed share offer. This will be launched at a public meeting which we hope you will be able to attend.

ANY PLANS TO SELL REAL ALES IF SUCCESSFUL? Personally I would be devastated if all it ended up serving was keg beers. I miss being able to get a decent pint in my Local and I know I'm not the only one. However I am not going to pre-judge the research, in the unlikely event the research comes back saying fizzy stuff is future, then we would run with that. My impression is that many of the new generation of pub go'ers are going to want to explore and enjoy all the best that real ale can offer. So I am extremely hopeful.

Follow progress and join on on Facebook: www.facebook.com/savedourwelly



**SCAN ME
FOR NEWS
& TO GET
INVOLVED**

Buses, Boots & Beer

There are two series of walks in the **Chesterfield CAMRA** area, organised by local beer enthusiasts. These take place on Wednesdays and Saturdays and use public transport to reach the surrounding countryside and visit some pubs along the way. The Saturday walks, led by Geoff Deighton, are once a month. The Wednesday walks, led by Lorna Wallace, are twice a month over the summer. The walks are typically 6 to 7 miles. This is an account of a walk which took place on Wednesday 24 May.

For this walk we used train rather than bus to reach Duffield. Our route took us briefly through the town on the A6 then cut across fields to a bridge over the railway and the river Derwent. From here we joined the Midshires Way, climbing through some woodland, then very pleasant farmland.

On joining a road it was not very far to our first pub, the **Spotted Cow** in Holbrook. This is a community-owned pub, with much of the interior layout preserved. As it was a fine day we sat in the pleasant garden in front of the pub while enjoying our beer.

From here it was not very far to the **Dead Poets Inn**. The pub seemed to be undergoing some refurbishment, but we were able to use the outside area to the rear of the pub. A short walk down a sunken lane led to the **Hollybush at Makeney** (See photo top right). This is rightly known as a mecca for lovers of good beer and food. The pub has a large garden with tables, which allowed us to choose between sun and shade.

Having enjoyed our beer we joined the A6 to cross back over the river Derwent to await the bus back to Derby. There is often a pub stop on the way home. On this day we called at the **Alexandra Hotel** on our route to the station. The train takes only 20 minutes to reach Chesterfield, so is preferable to the bus where there is a choice.

If you are interested in joining one of the walks in future please contact geoff.deighton@btinternet.com or lornawallace1649@yahoo.com who will add you to their mailing lists.



SPOTTED COW IN HOLBROOK

Dave Scrivener.



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MICROPUB ADVENTURES

Penistone Line Ale Trail

SCOTT SPENCER FROM MICROPUB ADVENTURES REPORTS:

An attempt at an Ale Trail on the Penistone Rail Line which runs between Barnsley and Huddersfield. The first part of the line opened in 1850 between Huddersfield and Penistone, with the other part following later. It is designated as a “Community Rail Line” and covers a 27 Mile Route (from Sheffield to Huddersfield).

DODWORTH - DODWORTH TAP After changing trains at Barnsley and hopping on board the train to Huddersfield, the first stop on the Penistone Line was Dodworth. The village is known as being a former coal mining village and the memorial stands in the centre of the village with some great history about nearby pits.

The pub I called into here is called “**Dodworth Tap**”, formerly known as the Station Inn, but opened in July 2020 after the amazing renovation work which makes the pub look so good. A large inside area with a huge stone fireplace along the back wall, alongside a great sized outdoor area.

A great choice of 5 real ales on the bar here to choose from, “**White Rat**” from Ossett Brewery was my choice, one of my favourite beers which never disappoints. Was great to meet up with the couple being The Great British Pub Crawl as well here. Check out their adventures: [hwww.facebook.com/TheGreatBritishPubCrawl](https://www.facebook.com/TheGreatBritishPubCrawl) Can also try Thorneley Arms further down the road if you want more time in Dodworth.

Dodworth Tap.



SILKSTONE COMMON – THE STATION INN The next station on the line was Silkstone Common. This one is a literal walk off the platform and into the pub, “The Station Inn”. A really warm and welcoming village pub full of locals when I entered. Sunday Lunches are served as well as other food events during the week.

A choice of 2 real ales on the bar here, Timothy Taylor “**Landlord**” and Bradfield “**Farmers Blonde**”. I went with “Farmers Blonde” from Bradfield Brewery. A great easy drinking blonde beer. A huge outdoor beer garden to the left of the pub (next to the train station entrance), which includes some small wooden cabins so lots of seating for the summer months,

PENISTONE – PENISTONE TAP AND BREWHOUSE Back on the train again, getting off this time at Penistone. Penistone station used to be the junction for the Woodhead Line which was a line linking Sheffield, Penistone and Manchester. The old part of the station can still be seen. Around an 8 minute uphill walk brings me to the town centre where the pub “Penistone Tap and Brewhouse” is located. This micropub opened in 2021 and also acts as the brewery tap for “Woodland Brewing” which was formerly known as Whitefaced, the brewery being located on the rear of the ground floor. A choice of 2 cask ales and 8 keg beers here. I started off with “**Eternal Summer**” from the in house brewery Woodland Brewing. A delicious easy drinking golden ale. Followed by “**Catharina Strawberry and Guava Sour**”, a tasty and tart sour beer from Triple Point Brewing in Sheffield.

DENBY DALE – THE WHITE HART Next stop on the line is Denby Dale, on coming into Denby Dale Station you go over a large viaduct which is Grade II Listed. It was originally built of wood but replaced by the current structure in 1880. A short 7/8 minute walk downhill from the station and through the small village brings me to “**The White Hart**”, a pub which looks fantastic on the main road through the village, with lots of outdoor seating to enjoy the sunshine (although it was quite clouded over today). A choice of 3 real ales on the bar here, 2 from Timothy Taylors Brewery and the other from Theakston Brewery. I went with “**Landlord**” from Timothy Taylors Brewery in Keighley. An award winning beer.



Stocksmoor – Clothiers Arms The next stop along the line is Stocksmoor. Its claim to fame being it was the birthplace of Ben Swift Chambers, the church minister who, in Liverpool, founded St Domingo’s parish football team, which became Everton Football Club. A picturesque small country village. “The Clothiers Arms” is located next to the station, a large country inn style pub, with outdoor seating on decking at the entrance to the pub. It offers food a number of days a week. A very traditional style pub inside. A choice of 2 cask ales on here, Bradfield Brewery “Farmers Blonde” and Tetleys Cask. I went with the “**Farmers Blonde**”, a favourite of mine and always tastes great.

BROCKHOLES – ROCK INN Next call is to Brockholes, another small village along the line. A 7/8 minute walk downhill brings me to “Rock Inn”, a Thwaites pub situated on the banks of the River Holme. It was refurbished in 2014 and is full of character and charm of a village inn. Really busy local pub, a number of cask beers available here including Wainwrights and Bombardier. I went with a pint of “**Wainwrights**” a lovely golden beer from Marston’s Brewery. Enjoyed overlooking the river in the rear beer garden.

BERRY BROW – THE RAILWAY Last call on the Penistone Line before getting back into Huddersfield. This time its Berry Brow. A short 4 minute walk downhill from the station brings me to “The Railway”, a very popular pub, and a very warm welcome on entering the pub. Lots of outdoor seating here being a front and a side beer garden. Also has food offerings at certain times. Five cask beers available on the bar today. Bradfield Brewery, Moorhouses Brewery, Abbeydale Brewery, Recoil Brewing and Ossett Brewery. I went with “**Upbeat**” a special beer from Moorhouses Brewery based in Lancashire.

A walk back up to the station to head to Huddersfield on the train to finish off the Penistone Line Ale Trail. The Golden Fleece is the opposite way from the railway station if you have longer to spend here.

Huddersfield – **KINGS HEAD** Two pubs located on Huddersfield Station. Started with the “Kings Head”. Always a busy place with lots of beer choices (both cask and keg). **THE HEAD OF STEAM** Located on the opposite side of the station is “The Head of Steam”, a 2 room pub which also offers food. A great range of cask and keg beers in here.

The original version of the article can be found on micropubadventures.co.uk
(Edited here for InnSpire Magazine)

The Railway.

Scott Spencer



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The Last Word...

If all is well and the small gods of Real Ale are kind, this magazine will be in the pubs, clubs and breweries in our area by October. I'm secretly hoping at least one of you is reading the magazine while dressed as a Werewolf or something equally, delightfully horrid. I once went to a Halloween event dressed as a Mexican Day of the Dead Skeleton. Unfortunately the event was at least two weeks after All Hallows' Eve, so I got a few strange looks on the bus.

On the theme of public transport, its not quite Trains, Planes and Automobiles but I've certainly been getting around the last few weeks. I've popped on the bus to Bolsover to the new micropub the Byron Tap and at just two quid each way, it proved to be something of a bargain. I've also squeezed into my lycra and cycled to 3 great pubs: The **Old School Taphouse** (Clowne), the **Arkwright Arms** (Duckmanton) and the **Tupton Tap** (Derby Road just before Clay Cross). Next on the Tour de Chesterfield is the **Old Poets' Corner** (Ashover), a pub I been wanting to visit for a while. **WHAT DO THESE PUBS HAVE IN COMMON?**

Yes, they all feature in this very issue of InnSpire magazine. So if you own or work in a pub, club, beer shop or brewery and you are reading this magazine, thinking "It's pretty good. I like it", then we'd love to talk to you about having an advert in the magazine. InnSpire is proud to work together with local businesses to ensure our pubs and breweries can thrive and grow in these difficult times. The magazine is distributed, by volunteers, to at least 85 pubs and clubs. With two thousand printed copies and a digital version of the magazine available to view on the Chesterfield CAMRA website, this means thousands of beer and real ale loving customers will see your advert. There really is no better way to promote your business to a highly focused and targeted audience.

Everyone who has worked on this magazine has a real love for real ale and are crazy about craft beers. Hopefully its clear to see, that this passion is truly reflected in the magazine. Feedback, articles and news stories are always welcome too. Have a pint for me and I'll see you when the Moon is full. Cheers - Chris Fox.

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