



RuRAD

"In the Sticks"

LEADMILL BREWERY
and BOTTLE BROOK
BREWERY
Producers of Traditional
Hand Crafted Real Ales

In the Sticks

APRIL 2021

Free Copy

Welcome to the latest issue of "In the Sticks" the newsletter of RuRAD, Rural Real Ale Drinkers. We hope you enjoy reading it.

If you want to receive a copy electronically, e-mail snugdave@mail.com.

For current & previous issues log on to www.dgmhall.me.uk/rurad. You can also find copies of the newsletter on the Loughborough CAMRA web-site (www.loughboroughcamra.co.uk/newsletters) along with digital copies of other local beer-centric publications.

Angels Micro Pub

29 Market Place
Belper DE56 1FZ

Serving a selection of
real ales from the barrel and a
selection of ciders

Amber Valley CAMRA Mild Trail
Winner 2019

At the time of going to press, the Road Map is still in place and there has been some relaxation of the restrictions - good if you want to play golf or tennis or feel inclined to sample the pleasures of an outdoor swimming pool in April! It will be interesting to hear the experiences of readers when the pubs re-open on April 12th so please send in your reports.

Beer and Pub News

Local "In The Sticks" reader, Grahame Rhodes, reports that work is continuing at the old Rowells shop in Long Eaton - the floor has been raised and a concrete top added. Also, the Chequered Flag team (Castle Donington) intend to re-open York Chambers for outside service some time after 12th April.

A new pub will be opening soon in Belper - **The Old School House Inn**, at 8, Green Lane, on the site of the old Nonno's Italian Restaurant (now on Strutt Street). Back in December, they had optimistically forecast a January opening so the preparations for launch are well advanced. Although it looks to be a café bar in style, the web-site advertises that real ales will be available.

A planning application has been submitted to Amber Valley Borough Council (AVA/2021/0226) to convert a former bookshop at 80 King Street to a bar. There are no details at present about what kind of bar it will be. One person objecting to the plans states that "I think there are enough bars and pubs in the vicinity...". What kind of an objection is that?

A To Let sign (David Brown) has appeared outside the **Bell** at Smalley and the asking rent is £39,500 P.A.X. (Per Annum Exclusive) according to the David Brown web-site.

It has been reported to "In The Sticks" that the management company which runs the **Sitwell Arms** on Wood Lane, Horsley Woodhouse (Sitwell Arms Ltd.) ceased trading as of 31st March 2021 and the pub will not re-open under the current management. They only took over the pub in April 2019 so the timing wasn't the best. Any updates about the pub's future will be posted on the Sitwell Arms Facebook page.

An application has been submitted to Amber Valley Borough Council to expand the former **Pattermakers Arms** in Duffield with a view to re-opening the venue as a restaurant under the guidance of experienced chef, Lisa Thorley. The pub was closed and put up for sale in March 2020 and was eventually bought in November the same year. The planning application reference is AVA/2021/0018 but for some reason, the AVBC have it referenced as the **Pattern Makers!** More details about this story can be found on the Derbyshire Live web-site dated 26th February.

Contributors: Adi Stewart, Bagpuss, Bald Eagle, Charisma Bypass, The Didler, G-Rhod, Top Cat

April and the team welcome you to the

THORN TREE INN

21 Chesterfield Road, Belper
Tel: 07974 470774

Winner of the Amber Valley
CAMRA Winter Ale Trail 2019

Live Music --- Quiz Nights

Family and dog friendly

Real Ale, Real Cider, Real Fire
Real Pub

Pubs Re-opening, April 12th

The pubs listed below are planning to open their doors - or at least, their gardens, patios & car parks - on April 12th although in practice it will depend on what the weather does. On March 20th, Communities Secretary Robert Jenrick announced a "£56 million Welcome Back Fund to help boost the look and feel of high streets and seaside towns" and also the relaxation of planning rules which will allow pubs and restaurants to erect marquees [maybe even gazebos, pergolas & pavilions? Ed] in their gardens and car parks until September. This is forecast to allow many more pubs than originally expected to open their doors. The main restriction is that there should be side panels which must remain open for ventilation. It has also been confirmed that take-away alcohol can go back on sale and that there will be no curfews or "substantial meal" restrictions.



BLACK BULLS HEAD

2 Kilburn Lane, Openwoodgate
Belper, Derbyshire
DE56 0SF

The currently known list of pubs in the RuRAD area planning to re-open is as follows:

Angels Micro-pub (Belper), **Beehive/Honey Pot** (Ripley), **Bell & Harp** (Little Eaton), **Brunswick** (Derby), **Chequers Inn** (Ticknall), **Furnace** (Derby), **Holly Bush** (Makeney), **Old Oak Inn** (Horsley Woodhouse), **Peacock** (Derby), **Railway** (Belper), **Royal Oak** (Ockbrook), **School House Inn** (Belper), **Shiny Bar** (Little Eaton), **Smithfield** (Derby), **White Hart** (Bargate).

Here are more details as reported in Facebook or to our team of cub reporters...

Alan Pickersgill at the **Brunswick** (Derby) intends to open at 11.00 am on April 12th. He also plans to cover the area by the pub on Calvert Street and give part of the parking area over to extra seating. He thinks that

with the existing yard, there should be space for 70 punters. It has been reported to "In The Sticks" that the pub is already booked up for April 12th! Unfortunately, the **Dead Poets Inn** (Holbrook) will have to remain closed until May 17th as, due to a collapsing wall between the pub and the neighbour, maintenance work will mean that the garden area is off-limits. It seems that this wall issue has been rumbling on for about two years but the neighbour, whom someone close to the pub described in very unflattering terms, has been less than cooperative, even after Everards had offered to help out.

Angels Micro Pub

29 Market Place
Belper DE56 1FZ

Serving a selection of
real ales from the barrel and a
selection of ciders
Amber Valley CAMRA Mild Trail
Winner 2019

Steve Cresswell at the **Beehive** (Ripley) has erected a substantial covered outdoor patio in the garden and claims that it's the "best outdoor garden space in the Amber Valley". He is operating a booking system (only professional drinkers need apply!).

John Green and his colleagues at the **Bell & Harp** (Little Eaton) have expanded their car park and added outside tables and a marquee (with heating!) ready for April 12th. They call it the Belladrome! No bookings are being taken.

Tony Matthews at the **Chequers Inn** (Ticknall) is getting ready to open on April 12th. The pub is blessed with a large garden with plenty of outdoor tables and Tony will be erecting some open-sided marquees as protection against the elements. He has been giving away beer and soft drinks in recent weeks as the contents will go out of date before the pub opens. I'm sure he's not the only one with this problem.

The **Furnace** (Derby) have erected an open-sided marquee by the pub and intend to open every day for the first week from April 12th, opening at 2.00 pm on Monday to Thursday and 11.00 am on Friday to Sunday. After that, the usual hours will apply. They have also decided to take restricted bookings for the first week, preferring to leave plenty of space for walk-ins.

Tracy Creighton at the **Old Oak Inn** (Horsley Woodhouse) is planning to open the garden area on April 12th but is aware that the weather is going to be a key issue. She doesn't feel that the car park can be used for fear of exacerbating the occasionally difficult situation with traffic and parking along the A609 through the village.

Roger & Penny at the **Peacock** (Derby) are opening from Tuesday, April 13th from 4.00 pm. Then at 11.00 am on Saturday and 12.00 on Sunday. They admit that space is limited in their small garden area so they could fill up fast!

Pete Marshall at the **Railway** (Belper) will be opening their substantial beer garden on April 12th and are taking bookings.

Sally, Jean & Steve at the **Royal Oak** (Ockbrook) will be opening every day at 12.00 from April 12th although they will be closing a little earlier than normal for the time being.

Sean & Becki at the **White Hart** (Bargate) are looking forward to welcoming their customers back to the pub on April 12th. They have a large outdoor area with a marquee and new small covered area. Opening times will be announced closer to April 12th but they have decided against taking bookings.

Emily & Ben at the **Smithfield** (Derby) having been getting their patio area clear of empty beer casks so that it's a riverside terrace once more. Emily said she wasn't taking bookings yet and would make a decision on that perhaps a week before opening on April 12th.

At the beginning of March, JD Wetherspoons announced that 394 of their outlets would open for business on April 12th. In the local area, these include **Pillar of Rock** (Bolsover), **Portland Hotel** (Chesterfield), **Red Lion** (Ripley), **Standing Order** (Derby), **Waggon And Horses** (Alfreton) & **Wye Bridge House** (Buxton). The pubs will open for outside service from 9.00 am until 9.00 pm from Sunday to Thursday, and from 9.00 am until 10.00 pm on Friday & Saturday. A booking system will not be operating.

Barrie & Sarah would like to
welcome you to the...



8 Ray Street, Heanor, DE75 7GE

UP TO 6 EVER-CHANGING
REAL ALES + CIDERS

Dart & Dominoes every Tuesday
Quiz night on Thursdays

Children & dogs welcome
Beer Garden at rear



From The Papers

As was reported in the pub trade publication *The Morning Advertiser* (amongst others), Cadbury has teamed up with the **Goose Island Beer Company** to celebrate the 50th birthday of the Cadbury Creme Egg with the creation of **Golden Goo-Beer-Lee Creme Stout**. Developed by Goose Island UK's Head Brewer Andrew Walton, the blend of malted barley, oats, wheat and milk sugar together with cacao nibs and vanilla beans is designed to reflect the taste and texture of the

original product. Two production runs of 1000 cans each have both sold out.

The UK media have jumped on the idea that drinkers could require a "vaccine passport" before they can be served in a pub and have worried the story like a dog with a bone. Various commentators have described the idea as "outrageous" and others have "expressed fury". Senior Tory Sir Robert Syms, MP for Poole, said "It's bonkers".

Tracy and all the staff welcome you
to the

OLD OAK INN

176 Main Street
Horsley Woodhouse
DE7 6AW Tel: 01332 881299

East Midlands Pub of the Year 2016

Serving a wide selection of beers
from BOTTLE BROOK and
LEADMILL plus Guests Beers

RuRAD Bar Open Fri, Sat & Sun

A Cautionary Tale

In her book *A Distant Mirror*, Barbara Tuchman gives an account of the "calamitous 14th century" in Europe during which time, England and France were mostly at war: The 100 Years War although actually it should be called the 116 Years, 4 Months, 3 Weeks & 4 Days War but that doesn't quite have the same ring now, does it? In 1392, talks between King Richard II of England and King Charles VI of France (who was on the point of going a bit mad) were held in Amiens in order to broker a truce (one of many and all failed). In an effort to prevent friction between the English and French camps which might jeopardize the talks, extreme measures were put in place which included, according to a commentator at the time, "any page or varlet who provoked a quarrel in a tavern was to earn the death penalty". It doesn't say what the penalties would have been for not wearing a mask, trying to get served while standing at the bar and attempting to meet up with more than five of your mates.

Incidentally, this is the period in history when the bubonic plague arrived on Britain's shores from continental Europe, carried by bats..., sorry, I meant rats. Just saying.

The following article first appeared in the Nottingham Drinker of April/May 2020 and Harry Burton, author and ex-landlord of the **Nelson & Railway**, Kimberley has kindly given "In The Sticks" permission to reprint it here. Copyright for this article is held by Harry Burton and it may not be reprinted without permission.

A Scruffy Little Back-street Boozer

On Tuesday 10th of March 1970, aged 29 and married with 2 young children, a rather bewildered but highly optimistic young man stepped into the unknown as the tenant landlord of what a friend quite fairly

described as: "a scruffy little back-street boozier". The pub was the Nelson and Railway Hotel on Station Road Kimberley just across the street from what was then Hardy's and Hanson's Kimberley Brewery and the optimist was myself, Harry Burton. Now, almost 50 years later, here I am looking back and wondering where all those years have gone.

**Pete and Tracey welcome you to
THE RAILWAY**

25 King Street, Belper

Serving 8 Cask Ales, 6 Craft Beers
and Real Cider

Quiz Night every Wednesday
Live Music at week-ends

Food served until 8.00 pm

Family and Dog Friendly

Fantastic Outdoor Garden

The pub's history goes back at least to the early 1700s when it was recorded as "The Pelican" and I have drawings showing a brewhouse in what is now the car park. A farm which brewed for its workers and sold off the surplus was a common origin of many country pubs, not dissimilar from today's micro-pubs, which are filling the gap left by the closure of what used to be the community 'local'. Sometime later a daily horse drawn coach service from Nottingham to Manchester and Liverpool via Matlock was inaugurated whose route took it by the front door of the Pelican. The coach was named the "Lord Nelson" and the Pelican became the Lord Nelson Coaching Inn. With the coming of the two railways which passed within a few yards of the pub in the 19th century, the description 'Railway Hotel' was added giving it its full present name: The Nelson and Railway Inn. (I changed "Hotel" to "Inn", believing it sounded more traditional!).

However, in 1970 it really did fit my friend's description. It was basically one room, the public bar, a cold, uninviting space, the bare magnolia painted walls lit by the flickering buzz of neon tubes on the tobacco brown ceiling. The only decoration a lumpy dartboard over the small open fireplace which was itself the only source of heating.

Kimberley in 1970 had its brewery, Blanchard's Bakery, and Wolsey Hosiery factory but was still a mining town. With many small pits dotted around us, many of our customers were miners. There were four well established and prosperous pubs in the town centre, with popular tenant licensees each with a loyal clientele of regulars. We all sold the same beers at the same, brewery-controlled, prices. A pint of bitter two shillings (10p) or mild ale tuppence cheaper, no other choice of draught beers. So where were my customers to come from?

Young people at the time (anyone under 25) were regarded with great suspicion by most landlords. They were perceived to be noisy,

unruly and potential trouble-makers, unable to hold their drink and ignorant of the etiquette of the public house. Most licensees were aged 50 and over. I was unusually young as a landlord for those times and still in touch with this unappreciated audience. I'd found my niche.

My wife, Eileen, was kept busy caring for two (later three) small children so most of the workload fell on me. Fortunately, I had the necessary DIY skills and so I set to, with paint and wallpaper and a lot of elbow grease to make a more homely and welcoming space. We had an ageing BAL-AMi juke box which held 100 45" singles and that played a major part in my plans. Out went Jim Reeves and Max Bygraves, replaced by the more popular music of the day: Stones; Beatles; Rod Stewart and Motown, never over-loud, just enough to create the atmosphere I wanted. Slowly I built up my new customer base, I opened up the closed rooms and put in pin-tables and later, video games. The toilet block was cleaned up and turned from a cold and spidery place of last resort into a brightly lit and painted convenience. Outside, the two front gardens were transformed from cabbage patch (literally!) to grassy children's playground. We had two consecutive long hot summers, 1975 and 1976, and my investment in the garden paid off.

**Sally, Jean & Steve
welcome you to the**



Royal Oak



55 Green Lane, Ockbrook

Tel: 01332 662378

Country Pub of the Year

2011/12/13/15/16/17

Bass + 4 Constantly Changing

Guest Ales Available

Kimberley at this time was expanding, with affordable housing being built on what had been gardens and fields between the brewery and Watnall, bringing new people, many professionals with young families, into our town. They came to our pub and found a welcome, teachers, lecturers and social workers assimilating with the local miners, factory and brewery workers with their ferrets and allotments, each learning something from the other in the companionship of the public bar.

Hard work and enthusiasm helped us to establish men's and women's darts and dominoes teams along with long-alley skittles, soccer and cricket teams, and a fishing club. I was involved in the formation of a local quiz league in which we entered two teams, all combining to bring local people together in a true community pub. In 1974 I introduced what was to become a major Kimberley attraction, the Kimberley Pram Race. From small beginnings over the next 25 years under the stewardship of Mick Hartshorn, this

event brought thousands of visitors into Kimberley and raised over £100,000 for local charities. In 1990, in another pub project, my wife Patricia and a friend, the late Jane Sharp, formed The Nelson Players to produce an amazing Christmas pantomime which became an annual event, playing to sell-out houses in the church hall for the next eight years.

DAVE and MANDY invite you to the

THORN TREE INN

161 Church Street, Waingroves

**Serving a changing selection of
Real Ales, Ciders, Wines and
soft drinks**

**Quiz Night every Wednesday
Starts at 9.00 pm**

Open mic night every other Thursday

See Facebook for details

Dominoes every Monday

New players welcome

Spare rooms upstairs were re-furnished to become the basis of what eventually became an en-suite hotel. Always seeking fresh ideas to develop and improve the business, in 1980 we were the first local pub to introduce pub food catering. We extended our range of real ales and often featured in our local CAMRA guide becoming it's first "Pub of the Month" in 1978 and again in 1987. The list goes on, but my health suffered and in 2000 my son, Mick, came into partnership with me and took on the job for the next 20 years.

Over my 30 years as landlord my customer base had aged alongside me. Youngsters were always made welcome but we also developed an older following with real ale and a traditional choice of food in the kitchen. This was part of the huge shift in the function of the public house that those years had seen. The pub is no longer the only place to go to meet your friends and socialise, darts and dominoes, skittles and the card school are mostly history. My son put his own mark on the business just as I had done. He developed the hotel to give us 12 en-suite bedrooms, a facility which eventually replaced the dwindling beer market as our main source of income.

The major upheaval came in 2006 when, with little warning, Kimberley brewery followed in the footsteps of all the other local brewers by being sold. The new owners promptly closed down the brewery, another blow to the local economy still coping with the loss of most of the mining industry. At first we felt little effect of the takeover. We still had some years of our existing tenancy agreement to run and our new owners gave us a much wider range of guest beers to choose from. This helped to soften the blow of the loss of our local ales, which we had been drinking for most of our lives and the brewery workers, especially the draymen, that amazing group of men who had filled our pub with their banter and laughter for so many years.

However, when the time came to re-negotiate a new agreement, we realised that the playing field had changed. Without going into all the gory details, the bottom line was that the brewery wanted a much larger slice of the profits. Their rationale was that we would be compensated by cheaper costs but when they insisted on access to our annual profit and loss accounts, we should have realised that the ball was over. If we had walked then we would have saved ourselves a lot of worry and the thousands of pounds we put into what was the inevitable ending. In June 2019 we gave the brewery six months notice to quit.

As I write, two months after our leaving, the pub is in temporary management awaiting new masters. The bulldozers are at work on the old brewery site and I think that is probably the reason for our leaving. Once again, a major shift in the old pub's role will turn it into a much larger hotel and restaurant, with just a small area for drinkers! This seems inevitable. The farms and the stagecoaches have gone. The pits, the railways, the factories too. The brewery itself has gone. I bet the locals played hell when the railway came to town ("noisy boggers fraintnin' th'osses")! But as long as there are some of us who like to get together and talk over a drink or two, we'll find somewhere to do it, maybe a nice back-street boozier.

So it was that, on a cold December morning in 2019, I walked across the car park of the Nelson and Railway Inn for the last time, turning to look back and reflect on almost 50 years, a life-time of work and play. My love affair with a scruffy little back-street boozier was over. **Harry Burton.**

And finally, there is space for an unpublished article from last year by Chris P Duck.

Liverpool, 12th Feb, 2020

Our bus trip arrived at 11.15 before most opening times so we set off to the **GBG Ship & Mitre** which was open earlier than most. It

appears older inside than the Art Deco exterior and the attentive staff offered a range of 9 cask ales of which 3 came from the in-house **Flagship Brewery**. Their **Zdravo** was good and the **Arbor Blue Sky Drinking** was even better - other ales were noted from **Blackjack**, **Mad Dog** and **Abbeylea**. A great start but by now other pubs were open so we departed towards where many of the target pubs were located.

First reached was the **GBG Dispensary** where I took my medicine in the form of **Titanic First Class** whilst my colleagues hogged pies with their ale. Another very interesting interior with chemist's artefacts and other good ales from **Liverpool Brewing**, **Rat** and **Fernandes** served by a friendly barman. Just around a corner is the **GBG Roscoe Head**, one of the "Magnificent Five" in every edition of the **GBG**. Needless to say it did not disappoint and I indulged in **Conwy Kodiak American Brown** whilst we chatted with several locals including a former manager of the Philharmonic. A quaint little pub with quarry tiled floors and several small adjoining rooms including a superb Snug. Other ales here included the ridiculous named **Empire Dangerous Dave APA** and **Team Toxic Ich Bin Ein Auslander** with **Red Willow Feckless** and **T T Landlord** a bit easier on the tongue. A short walk then to the **GBG Fly In The Loaf** with a superb curved glass frontage and relict old bakery signs but very few people in considering what an interesting ale selection was available. I had **Wishbone Volk** here with alternatives from **Neptune**, **Okells**, **Bristol Beer Factory**, **Ilkley** and **Rat** so it would have been easy to stay longer, but off we went again further up the hill to the crossroads where the **Philharmonic Dining Rooms** stands. It's a Nicholsons pub and not currently in the **GBG** but well worth the visit just to see the fantastic interior with several wood panelled rooms featuring stained glass, mirrors, tiled floors and a plethora of architectural interest which has seen it recently become

our only UK pub with Grade 1 Listing. Sadly my friend's **Wily Fox Crafty Fox** had to be returned and the barman failed to turn the pump clip around so some other poor soul would get it later. Fortunately our **Orkney Dark Island** was good and the other more interesting ales came from **Inveralmond** and **Exmoor** with **Adnams Mosaic**, unusual in this area, plus 5 nationals.

This was the furthest out on the itinerary and our return route took us to the **GBG Grapes** which, whilst a basic corner boozier, held the most impressive beer list thus far. I had an excellent **Tom's Tap ESB** - other breweries were **Table Beer**, **Rock The Boat (2)**, **Melwood (2)** and **Neptune**. We also encountered a very friendly barmaid plus a local who knew some pubs in our area. A longish walk followed towards the Albert Dock region but the **GBG Baltic Fleet** was closed for renovation so we continued along the road towards the city centre to the **Bridewell** which is a superb conversion of a former prison, and new to me. We sat in a cell and I enjoyed my **Five Points Brick Field Brown**, possibly the best drink of the day. Other ales here were **Buxton Sloper IPA**, **Kirkstall IPA**, a collaborative stout from **Anthology & Echelon** plus **Bank's Amber** - I think you will notice the odd one out. An excellent venue with great beer and apparently they are opening a second bar later this year so I look forward to that. With the clock now ticking we just had time to visit the **Lion Tavern**, another pub with a magnificent historic interior. I tried **Rock The Boat Lion Best Mild** which was good and a house ale by **Red Star** which was less so. Ales from **Salopian**, **Rat**, **Leeds**, **Wily Fox** (better here) and **Butcombe** completed the selection. So back to the bus with great memories of fantastic pub architecture and interiors, some superb ales and generally a warm welcome, so what's not to like here - and the wheels were still on the bus too. **Chris P Duck.**

Well that's all for this issue folks. If you have any info or news which could be included in a future issue of "In the Sticks" please contact Charisma Bypass on 07891 365887 or Snug Dave at snugdave@mail.com by the 23rd of the month.

Edited by Snug Dave



The Burnt Pig
Ale'ouse

Erewash Valley CAMRA
Pub of the Year 2017, 2019 & 2020

53 Market Street, Ilkeston, DE7 5RB
Tel: 07538 723 722

 



Meadow Road, Derby, DE1 2BH Tel: 01332 986601

Derby CAMRA Pub of the Year
2018, 2019 & 2020

East Midlands Pub of the Year
2019

Tickers Paradise, 8 ever changing ales from across the UK, including 2 Stouts/Porters served all year round

Pork Pies & Fresh Cobs available daily

Fantastic Beer Garden right next to the river



THE WORM HAS TURNED
ESTB 2018

37-38 Queens St, Derby DE1 3DS
Serving two Real Ales, six Belgian and Continental beers on tap and a wide Selection of bottled beers.

F/B @thewormhasturned
www.wormhasturned.co.uk

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