

"RuRAD "In the Sticks"

LEADMILL BREWERY and BOTTLE BROOK BREWERY

Producers of Traditional Hand Crafted Real Ales

In the Sticks

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 snugdaye@outlook.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 beercentric publications.

The Dew Drop
Inn
Ilkeston Junction

Traditional, unspoilt,
Victorian Pub in the CAMRA
heritage pub guide
(Ilkeston's best kept secret!)

A selection of the finest cask ales, ciders, craft beers and bar snacks

Two minutes walk from Ilkeston train station

Mon-Thur: 4.00-10.00, Fri: 2.00-11.00 Sat: 12.00-11.00, Sun: 12.00-10.00

Beer & Pub News

The Moulders Arms (The Thack) which was put up for sale through Everard Cole has now been withdrawn from the market as the owner has decided not to sell after all.

The **Hay Hotel**, Shirland ("a very good place to be") finally re-opened its doors on 22nd October. HH is very happy.

The former Indigo Furniture shop (20-22 Dale Road, Matlock) is expected to become a new Bod bar. All beers in Bod bars are sourced by Titanic brewery. [The outlet on Stoke station, which I visited recently, is GBG listed. Ed].

The following is taken from the Derbyshire Dales planning pages (ref. 21/00587/FUL):

"The proposal is for the refurbishment and conversion of the former Indigo furniture store, to a new BOD Titanic Brewery Café & Bar. With the changes in shopping habits exacerbated by the pandemic the letting agent has reported no interest from retail companies and does not anticipate a future use for the premises in long term quality retail. The change of use for a quality family BOD

NOVEMBER 2021

community Café Bar is a natural progression for a building of this quality. A great selection of teas and coffees will be available with a breakfast, lunch and tapas style evening menu."

Sally, Jean & Steve welcome you to the



Royal Oak



55 Green Lane, Ockbrook Tel: 01332 662378

Country Pub of the Year 2011/12/13/15/16/17/20

Bass + 3 Constantly Changing Guest Ales Available

Lunches Served: Every Day from 12.00 Evening Meals: Mon to Sat Visit https://royaloakockbrook.com for details

The Hurt Arms Facebook page reveals that they now own the Canal Inn on Bullbridge Hill, Ambergate and have grand plans for it. These plans sound very interesting, but there's an element of worry as to whether it will still be a drinking pub at the end of it. Tram Inspector.

Many thanks to Steve Copestake for the following news items:

It can be now be confirmed that "Boot Beers" are now being brewed by Littleover Brewery. The first two, Clod and Boot Bitter, were delivered to the Boot, Repton on 21st October and were expected to be available for sale by the end of the month. Normally there are five beers on during the week and six at the week-end.

The **Green Man** in Willington was closed on 24th October for refurbishment and the work is expected to take about four weeks. Across the road at the **Sun** (Marston's), Neil is looking to put in a fourth hand pump. Steve reports that the beer has always been in good condition when he calls in.

Steve & Stella at the **Brickmakers Arms** at Newton Solney (Burton & South Derbyshire CAMRA joint Country POTY 2020) have regular music and open mic nights in the Covid (now heated) marquee. Needless to say, the beer is always excellent (Four Burton Bridge and two guests). **Steve Copestake**.

Walter Scott who runs the **Queen's Vaults** in Ashbourne and previously was the brewer of Wentwell beers from 2011 to 2016, has

Free Copy

started brewing again, under the name Walter Scott Brewery. Two beers have been produced so far: Farmhands Bitter (4.1%) and Barrel Organ Blues (4.5%) - the names are familiar but the recipes and strengths may have changed. Both beers have been sampled in the "Vaults" recently. Sooty.

On a recent visit to the Arkwrights micro-bar in Belper, I was pleased to report that I had a cracking drink of beer from Brass Castle (the name of which escapes me), but not so happy to find that I was paying an extra 5p to drink a half pint? On another visit, to the Dew Drop Inn, Ilkeston, I was pleasantly surprised to learn that on Monday, Tuesday & Wednesday there is 30p per pint off the cask ales. On the bar were beers from Ossett, Acorn, Ashover and Castle Rock, not forgetting the Green Devil from Oakham. Charisma Bypass.

As an addendum to that story, Tony is also now selling sausage rolls, scotch eggs, pies and pasties (various flavours, baked on the premises & delicious) as well as the usual filled cobs. Ales sampled on my visit were from Abbeydale (Deception), Vocation (Bread & Butter) and Aurora (might have been Constellation?). Ed.

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

Derby CAMRA recently announced the POTY winners for 2021 which are **Smithfield** (City) a n d **Royal Oak**, Ockbrook (Country). Congratulations to all concerned.

Amber Valley CAMRA diary dates for November are as follows:

Thur 4th Nov. Steampacket, Swanwick. 8 pm Thur 2nd Dec. Hunter Arms, Kilburn.8 pm

Contributors: Aron37, Charisma Bypass, Snug Dave, Sooty, Steve Copestake, Tram Inspector

Beer Festival News

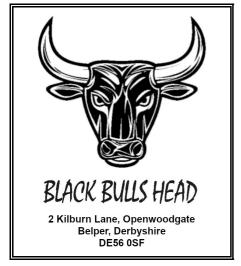
Amber Valley CAMRA Beer Festival Update

Now that we have come out of lockdown and CAMRA is allowing us to run festivals again, the Amber Valley Beer & Cider Festival is to be held again. Due to the success of the Belper Goes Green festivals run by Amber Valley as part of the Transitions Eco Festival held on Belper Rugby Club's field we have decided that the AV festival will also be run there at a similar time of year. So the event moves from Strutts School to Strutts Field across the road in a large marquee. The dates will be Thursday 30th June to Saturday 2nd July 2022. This will give us the opportunity to have much bigger and better acts as well as some local performers. Those of you who went to the Butterley festivals will know what I mean. There will of course be loads of interesting beers all kept at cellar temperature by our cooling systems plus ciders, perries, wine etc. The Rugby Club bar will be open offering a full range of gins, cocktails, etc. as well as food.

Our first beer festival meeting is to be held on Thursday 4th November at 7.30pm at the Steampacket Inn, Swanwick - please come along, all are welcome. We are looking for people to help organise and run the festival there are lots of things to be done as it's not just bar work. Without helpers the festival may not happen. It is still very early days and we have yet to get CAMRA approval for the festival. However, I am hoping with your help we can achieve this, and look forward to another successful festival.

Nigel Heathcote Beer Festival Organiser

Beer Festival Organiser
Amber Valley CAMRA



Beer Festival Reports Barrow Hill Rail Ale

On Thursday the 10th September our party of 6 arrived at Barrow Hill beer festival via train and free bus from the railway station. An impressive festival held in the Roundhouse with loads of character and atmosphere. On the way in we noticed the marquee in which

the Ossett bar was situated together with a few bars selling craft keg beers. The White Rat and the Voodoo from the Ossett bar were in excellent nick.

Then it was into the Roundhouse itself where we found the Derbyshire bar, Festival bar 1, Festival bar 2, a Craft Keg bar and a Cider bar. I sampled a few beers from each location, firstly from Festival bar 2 the Excelcius (5.2%) from Ossett, Jimbo Very Best Bitter (4.0%) from Purity and the Galaxy Dream (4.0%) from Tindall which turned out to be the best drink of the festival in my book? From the Festival bar 1 I had the two Brass Castle beers: Bad Kitty and Sunshine, I then turned my attention to the Derbyshire bar were I enjoyed the Bamboozled (5.4%) from The Mad Brewer. It was also nice to see Bentley Brook brewing again after so many years, so I had to try All Together (6.5%) from them.

A good day out was had by all and it was nice to see this festival on again. Many thanks to the organisers for making it all possible and I look forward to the next one which I believe runs from the 19th to 21st May, 2022 according to the programme. Charisma Bypass.



Wirksworth

On the 9th October I made a visit to the one day Wirksworth beer festival held at the rock face behind the Lime Kiln pub. It was a well organised event with a marquee set up towards the back which housed 23 Derbyshire brewed ales from 12 different breweries. I tried Barlow Sesh (4.2%) & Bob On! (3.8%) from Collywobble, Bentley Brook Down Dale (4.7%), Drone Valley Derbyshire Blonde (4.3%) and Ashleyhay Wapentake Pale (4.8%). All beers were priced the same and the quality was good. The band playing whilst I was there was very upbeat with a good crowd in attendance; food was also available at the event so with good weather to match it was a very successful day. Sooty.

Spotlight on...

Much of the following article was written back in early 2020 but it was decided to hold

it back until "In The Sticks" could be printed and distributed again.

Another month and another feature on one of the region's favourite pubs. If some of the following appears to be more than a little laudatory, well, the words were mostly provided by Ben. But hey! the pub has just won Derby CAMRA Pub of the Year for the fourth year in a row so perhaps he can be forgiven for giving Emily and himself a bit of a pat on the back. And so we shine the RuRAD Spotlight on the...



Derby CAMRA Pub of the Year 2018, 2019, 2020 & 2021

South Derbyshire Pub of the Year 2019

East Midlands Pub of the Year 2019

Tickers Paradise, 9 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

Smithfield, Derby

Build it and they will come! Not the words of God to Noah but the words of Emily Bowler when she first took the reins [Ben put "reigns" which is perhaps appropriate in this case! Ed] at the Smithfield in Derby just under five years ago. Her bold vision for the pub has paid dividends and it is fair to say that this particular drinking establishment has set a benchmark that many others now strive to emulate [Wow Ben! Don't sit on the fence will you?! Ed].

Emily has been a familiar figure in the licensing trade within the Derby area having gained experience with Wetherspoons at the Standing Order where she first began to make her journey into the world of real ale. Emily furthered this appreciation for the product when she became manager at the Pattenmakers in Duffield. Whilst there she was given carte blanche to change the beer selection and she really began to experiment. Did I mention she was bold? Here we go: out went TT Landlord, the best selling beer at the pub by far and in came a new range of pale hoppy beers, un-fined beers, dark beers, in fact any sort of beer you can imagine. This approach did not go unnoticed and in 2015 the Pattenmakers picked up Derby CAMRA Country Pub of the Year, something Emily has become more acquainted with in recent years.

Every ship needs a good anchor though and for Emily this comes in the form of her partner Ben whose journey to the pub trade was slightly different. After serving as an officer in the Royal Navy, Ben settled down into Civvy Street as a Health and Safety

Manager with a local haulage company and didn't think that he would be pulling pints again until Emily decided that she would like a pub of her own.

Pete and Tracey welcome you to THE RAILWAY

25 King Street, Belper

Serving 8 Cask Ales, 6 Craft Beers and Real Cider

Star Bars Cask Ale Finalist 2019

Quiz Night every Wednesday Live Music at week-ends

Open from 10.00 am every day Food served until 8.00 pm

Family and Dog Friendly Fantastic Outdoor Garden

The pair of them explored various avenues, a micro-pub and at one point even considered taking on the lease at the Pattenmakers but in each case the figures did not stack up. Then in 2017 the opportunity arose to take on the Smithfield, a pub that has always had a good reputation for real ale. It wasn't easy at first recalls Emily, "At the start there was just Lana and myself with Ben at the weekends as he was still working full time. He didn't join us full time at the pub until 12 months later so Lana and I would do the cleaning and all the rest of the shifts between us. Yes it was hard work, but you only get out what you put in."

The Smithfield, under Emily and Ben's navigation [nautical pun, in case anyone missed it. Ed] has established itself as a pub with a great following but the journey has not been an easy one: the floods back in November 2019 saw the pub close and many casks of ale had to be tipped down the drain, perhaps an Ark may have been useful on that occasion. But with characteristic determination they re-opened a week later with an aptly named "F*** you Flood" Party. Did I mention she was bold? Mostly Ben.

Just to bring things right up to date, Emily & Ben added the following paragraph in October 2021

Just a few months later it is fair to say the rug was pulled from under the feet of every pub in the land when the UK went into Lockdown. How did Emily and Ben cope with this? To remain in touch with their customer base they hosted daily quizzes via their Facebook page, a frank and honest daily monologue for all and sundry to digest and a memorable video showing how "social distancing" may work in pubs resulting in poor Ben on the receiving end of a couple of pints and a bag of crisps square on the chops. Their commitment to the seemingly unstoppable machine that is the Smithfield is without question, and that commitment and passion has seen them pick up the Derby CAMRA

POTY award for an unprecedented fourth consecutive year. **Emily & Ben**.

Out & About

Two Breweries in Matlock

Towards the end of October, the Jedi joined me for a quick Sunday trip to Matlock with the express aim of visiting the Red Lion home of Moot Ales - and the Bentley Brook Tap, hidden away on Lumsdale Road just outside Matlock. We started at the Red Lion which is a very smart pub/hotel and clearly very popular with Sunday diners. There were four Moot Ales beers on the bar: Matlock Blonde (4.1%), Gold (4.4%), Giddy Edge IPA (5.3%) and one I failed to record. The service is what you would expect from a hotel and the atmosphere was very relaxed.

We then navigated our way to the Bentley Brook Tap along the narrow and rather potholed Lumsdale Road which runs parallel to the Bentley Brook itself. However, we found it and it was indeed open. The brewery is owned and run by Kurtis Baker although he was away in London, but we spoke to his twin brother and father who were "looking after the shop". They had one cask ale - Down Dale (4.7%) on the bar plus a craft lager and a variety of bottles, cans and soft drinks. They also have snack food available. The bar/shop is open from 11.00 am till 5.00 pm* on Saturday and Sunday and is well worth seeking out if you are in the area. With a bit more of the day left, we diverted to Middleton and called in at the Nelson Arms for a last beer where we found Blue Monkey BG Sips, Whim Cascade and Leadmill American Girl on the bar (in addition to Pedigree).

* The Tap may open at 12.00 some week-ends and also Fridays at 4.00 pm. Check Facebook for confirmation.



Erewash Valley CAMRA
Pub of the Year 2017, 2019, 2020 & 2021
Also mini-kegs, pork pies, cheeses
black puddings, pork scratchings etc.

f

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



Basingstoke, Andover & Salisbury

On the morning of October 2nd I met up with HH at Derby train station for the 8.04 to St Pancras (my first time on a train in 19 months). On arrival in the smoke we got the underground (suitably masked, which was more than could be said for some!) to

Waterloo for the train to Exeter St Davids. which deposited us in Basingstoke at about 11.20. We took a "short cut" through the shopping centre across from the station to keep out of the drizzle and in a round about way got to our first destination, the GBG JDW Angel on Festival Place. If there's one thing you can rely on 'Spoons for, it's being open! Alongside the usuals there were 4 beers of note, of which we tried Wolf Howlin' Wolf and Woodforde's Wherry - HH enjoyed his Wherry, me not so much. Next it was on to another 'Spoons, the GBG Maidenhead Inn on Winchester Street, which is quite small there were 3 noteworthy beers with Rudgate York Chocolate Stout and Hogs Back Surrey Nirvana being favoured, again HH's being better than mine. To HH's delight, our next stop was a "proper pub", the Wheatsheaf, where of the 4 ales on the wickets, Otter Ale and Butcombe Bitter were in good order. Then it was a short walk (thankfully it was still only trying to rain) to the GBG Basingstoke Sports & Social Club on Fairfields Road. This smart club had 4 ales on the go, 3 from Fuller's and a quest, which was Andwell Gold Muddler - for me the best drink of the day so

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

Offering a range of Real Ales, Traditional Ciders, Lagers, Spirits & Wines!

Live Music --- Quiz Nights
Family and dog friendly
Real Ale, Real Cider,
Real Fire, Real Pub

From there it was back to the station but whereas in Basingstoke it was still really just trying to rain, by the time we'd got to Andover it had really got the hang of it. So we eventually got a taxi to the Angel Inn on High Street, a former GBG pub, which rather disappointingly only had a couple of pedestrian beers on and a half of *Tribute* was nursed while we waited for the rain to ease off (during which time HH was employed as chief door closer). When it did ease off we made a break for the GBG JDW John Russell Fox on High Street where there were 5 pumps on the go - a couple of Stonehenge brews caught our eye and Spire Ale and Great Bustard were in fine form. The GBG Andover Tap was next, just around the corner on Winchester Street where there were 2 beers on hand pump and 1 on gravity with both of us going for Animal Lion London Porter, which was top notch. A couple of local CAMRA members overheard HH asking if there was a discount and we got chatting to them. We

told them where we'd been and where we were going and one of them said that the Kings Head in Salisbury was the worst 'Spoons he'd been in - I presumed he'd never been in the Red Lion at Heanor! One of them also said he'd spent 2 days on a beer tour of Derby so I asked him what he did on the second day! We had a quick look in the Redbridge, another former GBG pub, but there was nothing to detain us and so we moved on to yet another former GBG pub, the White Hart on Bridge Street. We had a half each of Ringwood Razor Back before moving on to the GBG Town Mills on Bridge Street, where HH not only had to suffer the indignity of waiting for a suitable break in the barmaid's conversation to get served but 2 halves of Wadworth Burnt Orange set him back £4.70!

HH had the nous to get a card off the taxi driver so rang him to get us back to the station and on to **Salisbury**. We were intending to drop our bags off at the digs on arrival but decided instead to knock off a few pubs around the train station. Firstly it was the GBG **Deacons**, just down from the station on Fisherton Street, where we had a choice

from 3 (and the first of many) Hop Back beers with GFB being favoured and found to be in good order. Then it was a short walk, negotiating the underpass, to the GBG Village Freehouse on Wilton Road where of the 3 beers on offer we sampled Goffs Black Knight and Downton Quadhop and gleaned a bit of info from a couple of locals. Then we renegotiated the underpass and got to the GBG Duke Of York on York Road, which looked closed but thankfully wasn't - and of the 6 pumps on the go we both went for Plain Ales Inndependence. Then it was back to the digs (re-re-negotiating the underpass), the JDW Kings Head on Bridge Street - which is no Red Lion by any means - where after getting settled in we snaffled a couple of mixed grills with a pint of Daleside Old Legover to wash it down - just the job. We were going to get a bus out to the GBG Rugby Club but there were some taxis on the rank so we took one of them, which dropped us right at the front door. Of the 2 Hop Back beers available, Crop Circle was quaffed and we departed for a bus back into the centre. A former GBG pub, the Pheasant Inn on Salt Lane was next and Salcombe Shingle Bay was preferred of the 4 ales on hand pump. We then moved on to the GBG Wyndham Arms on Estcourt Road, the birthplace of Hop Back Brewery, and Citra was sampled of the 4 Hop Back beers on offer. A short walk got us to the GBG Winchester Gate on Rampart Road and this is where my note taking becomes even sketchier than usual with Wriggle Valley Coppa Hoppa and Tomos & Lilford Southerndown Gold being chosen of the 4 ales presented. Thank goodness for Untappd! Then it was on to the GBG Rai d'Or, which is basically a bar in a Thai restaurant, but don't let that put you off because there was a very warm welcome and 2 cracking ales on offer - Bowman Ales Lapwing and Piddle Piddle and we both tried both (mainly because the gaffer sat and had a chat with us). Finally it was on to the GBG (NI) Haunch Of Venison on Minster Street. This grade 2* listed pub is an absolute gem, which we really should have visited earlier in the proceedings to fully appreciate it. Of the 4 beers on hand-pump we had one from Downton, I know not what. From there it was back to the Kings Head where we had a Black Sheep Riggwelter before calling it a day, and a jolly good one at that. Rodders.

Beer Festival Diary - Near and Not so Near

4th-6th Nov. Grantham Beer Festival. St Wulframs Church, Grantham. 70+ ales, cider, perry 4th-6th Nov. Kidderminster Autumn Beer & Cider Festival. Town Hall, Vicar Street, Kidderminster. 45 ales, 18 ciders 25th-27th Nov. Dudley Winter Ales Festival. Dudley Town Hall, St James Road, Dudley. 63 ales, craft, cider/wine

4th-6th Nov. Egham Beer Festival. United Services Club, 111 Spring Rise, Egham, Surrey.60 ales 11th-14th Nov. Wirral Beer Festival. Hulme Hall, Bolton Road, Port Sunlight.80 real ale, 80 craft ales + continental 11th-15th Nov. Darlington Snooker Club Beer Festival. 1 Corporation Street, Darlington 17th-20th Nov. Harwich & Dovercourt Beer Festival. Kingsway Hall, Kingsway, Harwich 18th-20th Nov. Eastbourne Beer Festival. Seafront Western Lawns, Eastbourne. 90 ales 18th-21st Nov. 38th White Horse Old Ales Beer Festival. 1-3 Parsons Green, Parsons Green, London 30th Nov-4th Dec. 36th Pigs Ear Beer Festival. The Round Chapel, Powerscroft Road, Hackney, London. 175 ales

We advise confirmation of dates and times before attending the above festivals, as changes may occur.

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@outlook.com by the 23rd of the month.

Edited by Snug Dave

Many thanks to all our contributors and the "In The Sticks" distribution team: The Baron, Big Foz, Charisma Bypass, Del Boy, The Jedi, HH, Konrad and Sooty. Apologies if I've missed anyone. Thanks also to our advertisers without whom this newsletter would not get published.

Angels Micro Pub

29 Market Place Belper DE56 1FZ

Serving up to nine (or more) real ales from the barrel and a similar number of ciders & perries

Amber Valley CAMRA Cider POTY Winner 2020

Amber Valley CAMRA Mild Trail Winner 2019



BEEHIVE

151 Peasehill, Ripley Tel: 07510 431414

Steve would like to invite customers old and new to the Beehive/Honey Pot

Selection of 3 real ales at the Beehive and 6 real ales at the Honey Pot as well as various ciders and perrys

Darts, Dominoes and Skittles on weekly

Quiz night Fridays plus card bingo

Everyone welcome

Disclaimer: The RuRAD Executive Committee would like to apologise to readers who were expecting a newsletter featuring information about Rural Agriculture & Development but find instead tales about old blokes drinking beer. We cannot imagine how disappointed they must feel.