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THE MAGAZINE OF CHESTERFIELD & DISTRICT CAMRA



As Greene King has Kimberley in a Half-Nelson, will it be another case of... **A Kiss in the Hardys?**



STOP PRESS:
CONGRATULATIONS TO
THORNBRIDGE BREWERY
FOR WINNING THE SILVER
MEDAL IN THE STRONG
BITTERS CATEGORY AT
GBBF FOR JAIPUR!

Meanwhile, in Holmgate... as we went to press, the tenants of the still-trading Woodthorpe Inn are facing the real possibility of a massive rent hike hanging over them. Inevitably, this would make their position untenable and undo all their hard work, as well as frustrating the hopes of local residents - who have campaigned for the retention of this community pub.

Also in this issue: Special Campaigning Award • Literary Drinker
Classic Walks • Soapy Beer • Derbyshire CAMRA Pub of the Year 2006
Davy Jones' Brewery • Paradise Lost • The Tin Pub of Birchinlee

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A View From The Chair

by Chairman, Rhoda Waygood

'Hardys & Hansons' is a well-known name to everyone across our region, via their familiar Kimberley-branded beers and pubs. Originally two separate breweries starting up in the 19th Century, they merged in 1930, remaining within the control of the original families ever since. At the end of last year the managing director left the company and there were various other changes, including the redundancy of the free trade manager.

This caused a lot of speculation about the future of our regional brewer, which was confirmed recently when they were in talks with a number of other companies. The upshot has been that Greene King has made an offer - likely to be rubber-stamped at an EGM scheduled for August 14th - with the take-over to come into effect on September 5th.

Greene King has, as yet, remained silent on the future of the Kimberley brewery and its beers. Whilst they have, in the past, had a record of taking over and closing down breweries (such as Morlands and Ruddles), last year they acquired Belhaven in East Lothian and so far have kept the brewery open.

Locally and nationally, CAMRA is concerned that the Kimberley site may go (sooner or later), with the loss of jobs and an historic brewery. Nottingham Civic Society is attempting to get the brewery building listed, and a campaign has been launched to save the brewery and its heritage. Any attempt by Greene King to brew 'Kimberley' beers in Suffolk will be opposed by CAMRA - as moving the production of real ale always alters its character.

We have some excellent H&H pubs in our area: the Rose & Crown at Barlborough, the Bell at Cromford, the Church and Grouse at Darley Dale, the Boat House and the Duke of Wellington at Matlock, and the Welbeck in town (which still proudly advertises Kimberley beers!), to mention just a few. H&H is also one of the few regular producers of Cask Mild left - it is always worth drinking, especially in the Hay at Shirland! Acquisition of its 268-strong pub estate would mean that Greene King would own around 2,680 pubs nationwide - another attack on consumer choice. Would you really want the already ubiquitous Greene King Abbot and IPA replacing Kimberley beers in our local pubs?

You can help by visiting the national CAMRA website - www.camra.org.uk - and sign the on-line petition. Also, you can email Greene King to make them aware of the real interest in saving Kimberley beers brewed in Kimberley. Please support this campaign!

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PUB OF THE YEAR 2004**

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<http://thearkers.mysite.orange.co.uk>

Soapy Beer?!

by Andrea Waterhouse



A recent holiday in the Yorkshire Dales saw us - not surprisingly - overdosing a little on Black Sheep Bitter and Theakston's Old Peculier, which were on offer at virtually every bar. Guest beers on the handpumps were few & far between and often from these two local breweries! When we found Black Sheep Emmerdale at a Leyburn pub, I was more than happy to give it a try, as I had previously only seen it in bottles.

Masham's Black Sheep Brewery is a stone's throw away from Theakston's. It was set up by Paul Theakston after the family lost control following a take-over - although Theakston's is, ironically, now back in the hands of the family! Brewing began in 1992 in a building that was the site of the old Lightfoot Brewery, which had been bought and closed by Theakstons in 1919. Black Sheep now runs a successful business, producing over 50,000 barrels of beer a year and has a foot in the tourist market. Their brewery tours, bistro, bar and 'Sheepy Shop' attract thousands of people annually and their beers can be found in pubs, clubs and shops nationwide.

Their beer range includes Riggwelter (dark and strong at 5.7% ABV), Black Sheep Bitter (a good standard bitter beer at 3.8%) and Black Sheep Ale (slightly stronger than the bitter at 4.4%). Black Sheep Bitter is the usual one to be found in cask form, but bottled versions of all the range can be found in most supermarkets and off-licences.

Emmerdale was originally launched in May 2003 on the set of the long-running TV soap by actor Patrick Mower (who plays Rodney Blackstock). The beer was a little stronger then, at 5% ABV. On January 27th this year, another Emmerdale cast member - Chris Chittell, long-standing character Eric Pollard - pulled the first pint of the new style Emmerdale Fine Dales Ale, at the Crown Inn, Manfield (the current CAMRA Yorkshire Pub of the Year). Black Sheep Brewery was using the occasion to re-launch two of their brands: Black Sheep Special was re-named Black Sheep Ale and Emmerdale was being lowered in gravity to 4.2% ABV. It was thought that this strength would make it more generally appealing and would sell better as a session beer than a strong ale.

The new 4.2% Emmerdale is brewed using Goldings hops, Maris Otter barley and demerara sugar. It is a light and bright golden/copper colour with a slightly off-white head. My pint was very sparkling in appearance and the head was quite short lived, leaving only a small amount of lacing on the glass.

The aroma was quite fruity, with hints of orange marmalade. This tartness combined well with the sweet smell of the sugar and the slight aroma of toast from the malt.

These scents were balanced by a citrus hoppiness. Texture was medium bodied, giving a pleasant creamy mouthfeel. I found that Emmerdale's underlying flavours were quite dry and bitter. The initial sweetness combined with a bitter hoppiness and a good amount of toasted malt flavour. As you drink, a caramel/toffee taste comes through (again as a result of the malt), along with a rich fruitiness. This all leads to a finish that blends the bitter and the sweet and an after-taste that isn't especially long, but leaves you with the citrusy bitterness of those Goldings hops.

Emmerdale isn't my favourite beer in the Black Sheep range, but it does have an interesting blend of flavours, However these flavours, although meant to provide balance, don't seem to work as well together as in some other beers. It is certainly tasty and I liked the marmalade elements, but it just seemed a little too sweet in places and a little too bitter in others. The balance wasn't quite there - nearly, but not quite! I enjoyed the beer and went on to sample it elsewhere.

Although not one of my favourites, it was light, refreshing and pretty tasty - a beer to enjoy with food and one that can be quaffed rather than sipped - a good easy drinking beer and one for a summer's day. I would certainly drink it again and would recommend it as a well-brewed and interesting beer.

Black Sheep Emmerdale isn't as easy to find in the Branch area as it is in North Yorkshire, but it puts in a regular appearance at the Royal Oak, Millthorpe.

www.blacksheepbrewery.com

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Derbyshire CAMRA Pub of the Year 2006

by Alun Sheerer



There were five contenders this time: the Bell Inn, Smalley (Derby Branch), the Horse & Groom, Scarcliffe (Mansfield & Ashfield), the Monsal Head Hotel (Sheffield & District) and the Needlemakers' Arms, Ilkeston (Erewash) alongside our entry, the Old Poets' Corner at Ashover. We were hoping for 'back-to-back' wins, as the 2005 award went to the Peacock in Brampton, Chesterfield.

Each branch visits the 'other' pubs, which are scored on beer quality and other factors, A busload of us did our part of the judging one night in late April - here's how the pubs fared, in the 'order of play' that night:

Needlemakers: a very welcoming and traditional town centre pub, where one of the beers was jugged directly from the cellar. Would visit again when in the area.

Bell: another warm welcome and some great beer in a traditional 19th Century pub with 3 different rooms. Good value as well.

Kings Head Mansall



A picturesque village pub serving Batemans XB, Valiant and Summer Swallow.

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Horse & Groom: a traditional pub (and former winner of this award) with no food or jukebox. Up to 6 real ales to choose from.

Monsal Head: in an idyllic location, with an extensive beer range in the former stables that retains its original floor. It can get very busy at the bar at times.

(We didn't visit the Poets', as the rules preclude us from judging our own nominee, and we are already very aware of the virtues of our own Pub of the Year!)

After the scores from all the participating branches were collated and the numbers were crunched, the result was announced. First place went to the **Bell**, whilst the **Poets'** was declared runner-up. Congratulations to both pubs!

Keep an Eye Out for Cyclops!

We all know you like tasting notes... the Great British Beer Festival, which was held at Earls Court during the first week of August, saw the launch of a revolutionary tasting system (inaugurated by Everards), which promises to redefine descriptions of beer. Research suggests that more people are willing to try Real Ale for the first time, or try more varieties, if an easy-to-understand guide was introduced.

In an effort to demystify the sometimes over-complicated language often used to describe beer, CAMRA (in partnership with 14 breweries from across Britain, including Caledonian, Hook Norton and Titanic) has developed a generic tasting system which could become the industry standard.

'Cyclops' simplifies beer descriptions in a graphic, easily understandable style and - to encourage drinkers to try different beers - informs them about the look, smell and taste, as well as indicating (using a scale of 1 to 5, similar to the wine industry) beers' sweetness and bitterness.



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OCTOBER IS CIDER & PERRY MONTH - GET INVOLVED!

We are busy preparing for our 4th annual Cider & Perry promotion which takes place across the Branch area throughout October, and we need local pubs and drinkers to play their part.

Does your pub serve Real Cider & Perry?

Would you like an excuse to give it a go?

If either answer is YES, now is the time to get in touch...

We can provide contacts for suppliers, publicity for the participating outlets and busloads of mad people to get stuck into it during the month-long campaign!

We know the following pubs in the Chesterfield & District CAMRA area have either supported previous campaigns or are prepared to offer the real stuff:

*Old Poets' Corner, Ashover
Portland, Chesterfield town centre
Rutland, Chesterfield town centre
Spa Lane Vaults, Chesterfield town centre
Derby Tup, Whittington Moor, Chesterfield*

*Boat, Cromford
George & Dragon, Old Brampton
Hay, Shirland
Old Bowling Green, Winster*

Please call Julie or Andy on 01246 230243 to get involved.

County and Station Dale Road, Matlock Bath

Tel: 01629 580802

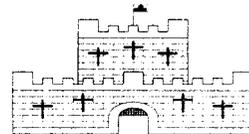


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Music Quiz Tuesday with Lucky 7s,

'Open the Box' & Meat Raffle

General Knowledge Quiz Friday

in aid of local charities.

Karaoke Sunday

Social Diary



Branch Meetings (8.30 start)

Thursday 7th September - Temple Hotel, Matlock Bath (bus available).

Thursday 12th October - Royal Oak, Shambles, Chesterfield (**note change of date**).

Branch Survey Trips, Socials and Local Pub Festivals:

'Wednesday Wobble' Good Beer Guide rating trips by mini-bus. Town Centre pick-up at 7.45pm (outside Comet) - all welcome. 9th & 23rd Aug. 6th & 20th Sept. 4th Oct.

Friday 11th to Sunday 13th August - George & Dragon Beer Festival, Old Brampton.

Saturday 12th August - Branch trip to Falstaff Brewery, Derby.

Saturday 26th August - 3rd Elton Charity Beer Festival (Branch bus trip).

Friday 25th to Monday 28th August - Bank Holiday Beer Festival at the Arkwright Arms, Sutton-cum-Duckmanton (see advert for details). <http://thearkers.mysite.orange.co.uk>

Friday 25th August to Monday 11th September - County & Station Beer Festival, Matlock Bath (see advert for details).

Saturday 2nd September - Branch trip departing approx 4pm to the famous Yew Tree at Caudon Low, followed by a pub crawl around Leek and finishing at the Lathkil Hotel.

Sunday 3rd September - Branch Real Ale Ramble from Matlock via Cromford to Bonsall. Mini-bus pick-ups at Eckington and Chesterfield.

Saturday 9th September - East Midlands CAMRA Regional Meeting at the Old Poets' Corner, Ashover. Please come and support this Branch hosted meeting.

Friday 15th to Sunday 17th September - Arkwright Mini Micro Fest, Sutton-cum-Duckmanton (see advert for details). <http://thearkers.mysite.orange.co.uk>

Sunday 1st October - Branch Real Ale Ramble - route TBA.

Mini-bus pick-ups at Eckington and Chesterfield.

Thursday 5th to Sunday 8th October - Autumn Beer Festival at the Old Poets' Corner, Ashover (see advert for details). www.oldpoets.co.uk

Other Beer Festivals:

Thurs. 31st Aug to Mon. 4th Sept. - 1st RuRAD Beer Festival at Moss Cottage, Ripley (note venue change).

Sat. 26th to Mon. 28th Aug. - 157th Moorgreen Country Show, Watnall CAMRA Beer Festival Tent.

Sat. 26th to Mon. 28th Aug. - 3rd Ashbourne Beer Festival, Green Man Royal Hotel, Ashbourne.

Fri. 1st to Sat. 2nd Sept. - Erewash Valley Beer Festival at Freisland Sports Centre, Sandiacre.

Sat. 9th Sept. - Edale Beer Festival in Edale Village Hall (open from 2pm)

Thurs. 21st to Sat. 23rd Sept. - 7th North Notts Beer Festival at Worksop Town Hall.

Thurs. 28th to Sat. 30th Sept. - Sheffield 32nd Steel City Beer Festival at St. Phillips Social Club.

Information on Branch socials or trip booking - please contact Mick Portman (01246 277757 : socials@chesterfieldcamra.org.uk). Branch Meetings and all social trips are open to both members and non-members of CAMRA.

Branch Contacts

CHAIRMAN:

Rhoda Waygood: 28 Chesterfield Road,
Eckington, Derbyshire S21 4BD.

Tel: 01246 434082

e-mail: chairman@chesterfieldcamra.org.uk

INSPIRE PRODUCTION & ADVERTISING:

Nick Wheat: 56 Main Road, Holmesfield,
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e-mail: inspire@chesterfieldcamra.org.uk

Head, Body, Nose and Legs

by Frank Priestley (the Brewers' Bard)



If I asked you: what has a head, body and nose but no legs and then what has a body, nose and legs but no head, would you assume that I was suffering from some thirst-induced madness and discreetly edge away? Or would one so discerning as you immediately realise that I was clearly describing the characteristics of certain types of drink?

All but the most deprived must know that a head is the frothy top to a glass of beer. There is no difficulty in producing a head – just tighten the nozzle of the dispenser or pour it from a great height – the difficulty is, keeping a good head. Part of the art of brewing is to produce a head that is retained for as long as it takes to drink the contents of a glass at one's leisure. As beer is drunk, residue of the froth should be left sticking to the inside of the glass – leaving a series of rings, recording each mouthful enjoyed. This is known as lacing and is much to be desired.

Almost as familiar as head, is body. This of course refers to the flavour of the drink. In the case of beer, the main components are the mellow, fruity sweetness of the malted barley and the delicate, herby bitterness of the (hopefully English) hops. These two flavours should be carefully balanced so that both can be detected at an enjoyable level but neither should be so strong as to mask out the other. There are small amounts of other materials that are produced during fermentation that can add to the character of the brew and these can account for the different tastes of beers from different breweries. I have known beers whose flavour has been enhanced by the particular strain of yeast that has been used to ferment it, but this is by no means always the case. Other beverages have their own characteristic blend of flavours and once again, it is important that they are carefully balanced in order to produce the optimum tasting experience.

Closely associated with the flavour of a drink is its nose or aroma. Our sense of smell is thousands of times more acute than our taste. Immediately after pouring a drink, place your nose over the glass and inhale slowly. You will experience such a spectrum of flavours that could never be detected by taste buds alone.

Finally, we come to legs. What on earth can they be? If you take a little strong drink – a spirit or a drink fortified with a spirit, such as port – and swill it around the glass, you will observe little rivulets of liquid running down the inside of the glass. These are legs. It is a nice irony that the drinks that most readily create legs in the glass are the ones that most rapidly disable the legs of the drinker.

And so to the riddle: for a man like me, who is loyal to the juice of the barley, the answer is simple. It is beer that has a head, body and nose but no legs and it is whisky that has a body, nose and legs but no head.

Cheers!

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Literary Drinkers

by Pete Bunten



There's more depth to Norfolk than the Broads. In the north of the county, the wonderful coastal light railway that links villages like Cley and Wells opens up for the discerning visitor ornithological and beery delights. From Adnams to Woodfordes, from Heacham to Yarmouth, the Norfolk coast is a drinker's safe haven. And in Yarmouth are the herring, immortalised by the next in our line of literary drinkers: Thomas Nashe.

Nashe is an undeservedly lesser-known contemporary of Shakespeare. He was one of the roaring boys of Elizabethan literature, a literary jack of all trades. He said, "*I have written in all kinds of humours... more than any young man of my age in England.*" He was a famous - even notorious - pamphleteer, with little obvious coherent philosophy, but a delight in

vituperation and verbal combat: a distant ancestor, perhaps, of 'Private Eye'.

He died young, aged no more than 34. He was a real man of East Anglia, that region of heretics and dissenters. Born in Lowestoft in 1567, he moved to Thetford before going up to St John's College, Cambridge. A university play of the time featured a character called Ingenioso, popularly presumed to have been based on Nashe. The play pronounces the said Ingenioso to be a good fellow who sits and writes 'over a pint of wine and a pipe of tobacco'. After a predictably inglorious academic career he ended up, as such talents tend to do, in London. Here he did some serious boozing around St Paul's, still an area well provided with stimulating pubs and eating-houses. Eventually plague and scandal combined to drive him from the city and he found himself at the end of the century back in East Anglia, in Yarmouth.

A hard-drinking man, Nashe was as physically striking as many of that tribe tend to be. He always had a faintly bohemian air, wild-haired, scrawny, scruffily clothed and famously gag-toothed, thus appropriately fanged for a professional satirist. There is something Shakespearean about the vigour of his prose, but he might also be seen as a precursor of Dickens, with his range of vocabulary, breadth of humour and energy of inventive detail.

His most famous work is 'The Unfortunate Traveller', a picaresque proto-novel, studded with scenes of visceral brutality. Jack Wilton, the narrator, is a drinking man much in the style of his creator. He cannot even get through the first page of his story without breaking off to say, '*soft, let me drink before I go any further*'. The story begins with our narrator serving abroad in Henry the Eighth's army. The quality of these loyal soldiers of the crown does not seem to be very high, possibly due to the presence in the camp of a Lord of Misrule, who keeps 'a plain alehouse without welt or guard of any ivy-bush, and sold cider and cheese by the pint and the pound'. As Jack wisely points out '*there's great virtue belongs, I can tell you, to a cup of cider*', but the troops' regular sampling of this virtuous drink does little to enhance their battlefield prowess. Jack Wilton's career is rather Svejik-like in its progress - or lack of it - largely explained by his recollection of '*how oft I was crowned King of the Drunkards*'. Finally brought to virtue by the horrible fate of a couple of murderous thieves, he returns to England and does the decent thing by marrying his long-time mistress.

Henry VIII also features in Nashe's comedy 'Summer's Last Will and Testament', in that the play is named after his court fool, Will Summer. At one stage in the tale Summer rails against the shackles of time: '*If a man be drinking with good fellows late, he must come home, for fear*

the gates be shut.' Possibly some readers may recognise a domestic parallel here. Bacchus makes a triumphal entry later in the play:

*Baron of double beer and bottle ale
Come in and show thy nose that is nothing pale,*

and wisely asserts the primacy of good drink in our lives: 'What is flesh and blood without his liquor?' 'Pierce Penniless', a sort of morality tale, also has much to say about drink and drinking. It is a vibrant and colourful homily on the seven deadly sins. At one stage it launches gleefully into drunkenness which is patriotically blamed on the English association with the Low Countries. Specific reference is made to the custom of drinking 'super nagulum'; the interesting process involves tipping up the glass at the end of the drink to prove that there's less liquid left than would cover a fingernail. If there's more, the drinker must 'drink again for his penance'. Quite right, too. But finally we return to East Anglia and Nashe's last published work, 'Lenten Stuff'. It is a disquisition on Yarmouth and includes the epic tale of the Yarmouth Red Herring. In the introduction Nashe sets out his philosophy: 'Let the can of strong ale stand in readiness to entertain me' and later proclaims his scorn of watered-down drink: 'Give me pure wine of itself, and that begets good blood and heats the brain thoroughly. I had as life have no sun as have it shine faintly'. This could surely stand as the motto of the true literary drinker. See you in the bar.



Pete Bunten's highly recommended book, "Literary Drinkers", may be purchased for £2.95 from selected local book stockists or by mail order for £3.50 (including P&P) from Pynot Publishing, 56 Main Road, Holmesfield, Dronfield, Derbyshire. S18 7WT.

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Made to Measure?



A Glasgow licensee has vowed to continue selling his beer by the litre, despite a warning from trading standards officers. Gordon Wetzel-Stewart and his German wife Petra run their West Brewing Company using German methods.

He explained: "Our customers like to order a Mass - a traditional German measure of beer - which is one litre. The problem is the legislation. Milk and beer are the only things that can't be sold in metric. Spirits and wine have to be sold in metric and I even have to pay my beer duty in metric. However, I can sell bottled beer by the litre. It's ridiculous.

The law is an ass."

Mr Wetzel-Stewart continued: "We have asked trading standards to consider a compromise where we offer customers their beer by the pint and the litre. If they want to pay for a pint we can then give them a pint glass."

At the moment, UK law stipulates that beer can only be served in 'half pints, thirds of pints or multiples thereof'.

Meanwhile, at the Great British Beer Festival...

A THIRD LIKE A THIRD!

Research conducted by CAMRA has revealed that 36% of all adults (and 61% of females aged 25-34) agree beer should be served in third pint glasses so people can sample more varieties of beer and cider in a more responsible way, savouring quality rather than quantity.

As we went to press, visitors to CAMRA's Great British Beer Festival were due to sample the enormous range of beers using (for the first time) the option of stylish third of a pint glasses.

CAMRA Research and Information Manager, Iain Loe said: "Thirds of pints are a legal and traditional measure that has been forgotten in recent years. There has even been talk from the Government of scrapping the measure altogether. However, CAMRA feels that the third of a pint has a future role to play for people enjoying Real Ale."

CAMRA is not calling for thirds to be introduced in all pubs, but would like to see them phased in - especially at pubs with a good selection of Real Ales - when licensees replace breakages.

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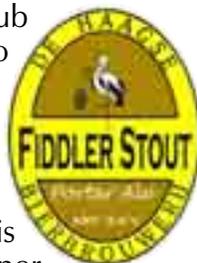
**22 years in the
Good Beer Guide**

Go Dutch in the Fiddler Café

by Howard Borrell



Many readers will remember the Firkin pub chain of the 1980s and 90s; well, they also branched out abroad and the 'Fiddler & Firkin' - as this gem situated in the centre of Den Haag (The Hague) was called - was the first of that expansion.



Allied-Domecq disposed of their toy and this venue ceased to brew, until a new Dutch owner decided to resume the brewing operation in 2001, as a separate but clearly linked business.

The bar - now owned by a Scouser, Alan Hughes, and managed by a Scot, Ian Taylor - caters well for locals and the large ex-pat community alike, with a great range of English-style ales.

The house beer remains Fiddler Ale (5% ABV), a fine hoppy brew. I also tried Fiddler Stout (5.6%), an extremely delicious, coffee and chocolatey beer. Pale Ale, a continental-style Blond and a traditional Dutch Bock complete the excellent range.

You can't fail to find the bar, as it's right next to what's known as the 'big church' - get there for noon to witness the bugler. It has a great buzz always - there's jazz on Sunday afternoons - and it gets packed when English football is shown live.

It's well worth making the effort to visit, and you can tick off the Houses of Parliament and the Royal Palace within a five-minute walk, too.

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Peak Ales Brewery Visit

by Rosetta Whine



Ever keen to support our local microbreweries, in early summer the Branch ran a trip to Peak Ales which proved to be exceptionally popular as over 50 members and non-members enjoyed the hospitality laid on by Rob and Debbie. After a tour of the brewery, a cold buffet of tasty local ham and cheeses was washed down with three superbly presented beers: Swift Nick, Dalesman and a strong seasonal ale, Will's Glory.

With a trip to the Falstaff Brewery in Derby due to take place when this issue hits the streets, check our website - www.innspire.org.uk - for up to the minute details of other brewery trips that will be taking place.

Beam me up, ScotCo!

In a move that will stun the academic world, and cast doubt on many of the fundamentals that underpin most great scientific thinking, Scottish Courage (ScotCo) claim that they have been able to get 4% more out a vessel of fixed proportions. No trickery is involved, although it does appear to be crucial that the liquid is transferred (from the vessel of fixed proportions) into a Foster's lager glass...read on and I'll explain.

The elusive character behind this new science is a Dr. Phillip Tufnell. Whilst his scientific credentials are unknown, this is the same Phil(ip) Tufnell who has played cricket for England, appeared in 'I'm a Celebrity, get me out of here'. He can be seen in an advert that has appeared in the Morning Advertiser (weekly paper for licensees) promoting his 'Tuff Test'.

Want to know how it's done? Take a barrel of Foster's lager and insert your Head Injection Tap on the dispense font. Use of the Tap guarantees a 'perfect head all pint long', better beer for customers and more profit for the landlord. Hurrah!

So the GCSE Physics exam question will now proceed along the following lines. If X = the volume of beer in the glass, and Y = the volume of beer in the barrel, then $nX = Y$. Detail your understanding of the principle that ensures that the following formula is also true:

$$nX + 4X/100 = Y$$

Explain that one, Einstein... and Bill Bryson...

Could it just be that ScotCo is promoting use of a device that puts 4% less lager in each Foster's glass? Never! So the landlord is able to sell 104 pints whereas beforehand they only sold 100 whilst the '96% pint' of lager costs the same as the '100% pint'. Well I never.. there's something for every lager drinker to sit and ponder.

2006 Special Campaigning Award

Shoulder of Mutton, Hallfieldgate *by the Handley Hack*



The Shoulder of Mutton is an attractive stone-built pub set in semi-rural surroundings. On the corner of a road junction, and side-on to the main road, it is easy to drive past without really noticing - this would be a mistake!

On approaching the door, your eye is drawn at once to the pleasant well-tended garden at the side, on several levels. There is plenty of outside seating,

ideal for enjoying glimpses of the countryside visible through the trees on the other side of the lane, whilst you enjoy your pint.

Inside it is welcoming and comfortable, with a warm and friendly atmosphere. There are two rooms, the smaller to the right of the entrance (interesting selection on the jukebox), whereas straight ahead is the main bar area with its all-important handpumps.

Owners Wendy (pictured right, accepting the award from Branch Chairman Rhoda Waygood) and Roy have been welcoming customers for nearly twenty years to this thriving pub. It is very much part of the community - the first choice of date for our visit was already taken up with a local charity event!

There are always three real ales on offer. John Smith's is a regular and the two guests are usually from microbreweries, which on our visit were from Church End and Shardlow - followed by one from Slaters after we had drunk all the Church End!

This beer policy was really what won the award - consistently offering its customers quality and choice - as well as it being one of the most genuinely welcoming and friendly pubs in the area.

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CHESTERFIELD CAMRA PUB OF THE YEAR 2003



Pub of the Season – Autumn 2006



Rose & Crown
Barlborough



Rutland Arms
Chesterfield

VOTE NOW FOR PUB OF THE SEASON!

Four nominations were made at the July Branch meeting for the Autumn 2006 Pub of the Season award.

Branch members may vote by attending the meeting at the Temple Hotel, Matlock Bath on Thursday 7th September or vote by post, sending details of the pub you wish to win the award, together with your name and full postal address and CAMRA membership number to **Nigel Mower, 1c Kestrel Drive, Eckington, S21 4HS**. Alternatively e-mail these details to Nigel at secretary@chesterfieldcamra.org.uk

All entries must be received by 5pm Wednesday 6th September and will be included in the vote at the Branch Meeting the following night.



Royal Oak
Millthorpe



Industry
Newbold (Chesterfield)

Derbyshire Pubs Past & Present - 'The Tin Pub' of Birchinlee

by Jim McIntosh

Now largely forgotten and with little evidence of its existence remaining, the Derwent Canteen - constructed of corrugated iron - once existed in a temporary settlement near Bamford. This is an account of its 15-year history...

Parliamentary approval for the Derwent & Howden dams project included provision of workers' housing, reflecting longstanding concerns about the living conditions of 'navvies'. To accommodate their workforce, Derwent Valley Water Board (DVWB) constructed a settlement at Birchinlee, 800 feet above sea level. Known locally as 'Tin Town' because the buildings' corrugated iron, it housed 250 to 500 people between 1901 and 1914 whilst the Derwent & Howden dams were completed. (Ladybower reservoir was built between 1935 and 1945)

Housing comprised dormitories for single men, smaller huts for married men with families and separate huts for foremen. Facilities included two hospitals, a school and mission room, Post Office, greengrocers, cobbler and barber, clothier and draper, confectioner and tobacconist, bathhouse, a recreation hall and police station. Of specific interest here was the 'Derwent Canteen', which was licensed to sell beer.

The Works Committee sanctioned the canteen in June 1901 and a provisional licence granted on the understanding that it would only exist during the construction period. It opened for business on November 30th 1901.

Management of the canteen was undertaken by the People's Refreshment House Association (PRHA) for an initial fee of £75 per annum, and the known managers/licensees of the canteen were:

Arnut Pack	November 1901 - March 1902
Arthur Manning	March 1902 - May 1903
Henry Matthews	May 1903 - July 1907
Mr Mitchell	Dates not known.

Were DVWB looking to set up a 'model' establishment to meet the social needs of their workers, or (given navvies always drank) did they just want to ensure that the resulting profits did not end up elsewhere? Before the canteen opened they had made the right noises - the licence application had stated that the 'model' house would prevent the men going off to the nearest inn at Ashopton, getting drunk there, and becoming a nuisance upon their return.

However, Works Committee's true objectives emerged during a dispute with temperance campaigners. A representative from the Temperance Society visited, subsequently writing, 'The canteen is just the same as any other pub. We see lots of men reeling about drunk. You should see them at night.' The village PC was also reportedly seen drinking in the bar! It was further alleged that licensee Arnut Pack had tried to limit workers' beer consumption and had been driven out for his trouble.

The Works Committee responded to these allegations by enlarging the canteen to overcome another complaint: overcrowding. Indeed the canteen was subsequently extended on several occasions - including an additional room in 1906, for use by customers not requiring alcoholic drinks: the only success for the temperance campaigners.

The canteen was a profitable venture, with annual profits during the period 1903-14 often exceeding £2,000. DVWB only returned relatively small sums to the villagers (e.g. £20 in March 1903 for a concert at the recreation hall). Canteen profits also funded books for the village library and the ceremony to celebrate the completion of the Howden dam in September 1912.

Evidence that DVWB wanted to ensure that only they made profits from the drinking needs of their workforce comes from the tough stance they took against all possible competition to the 'Derwent Canteen'.

Firstly, they bought the Ashopton Inn from the Duke of Devonshire in 1902. Although it was eight miles away, this was the nearest pub to Birchinlee. The PRHA took over its management in January 1905. To ensure that their monopoly was not infringed, DVWB took steps to block any licence applications that would create competition. For example, in 1901 Mr Pickford proposed to apply for a licence for a canteen to be called the 'Crook Hill Canteen'. The application was withdrawn - it is not known what pressure was exerted to achieve this outcome. Finally, DVWB opposed an application (made by Mr A Muir Wilson on behalf of Mr J A Wilson) for a canteen to serve the Bamford & Howden railway, then in the course of construction.

Unfortunately it has not been possible (to date) to establish which brewery supplied the canteen with beer. There was no facility for brewing beer on site, so deliveries would have been made via the railway, the prime use of which was to take construction materials up to the dam.

A surviving photograph in Brian Robinson's book (see bibliography, item 3) shows the interior of the canteen as a small, sparsely furnished room with a circular bar in one corner. Handpumps are clearly visible in the bar. About a dozen men are crowded around tables at one side of the room.

On completion of the dams' construction, the canteen building was sold to an unknown purchaser in September 1915 as part of the dismantling of the village. Its fate is unknown. An archaeological survey in the early 1990s discovered a three metre deep stone-lined hollow with a doorway - part of the canteen's cellar. Still in situ today, this is the sole evidence of its existence.

Bibliography:

1. 'Town of Tin', Bill Bevan - British Archaeology Magazine 59, June 2001 (see www.britarch.ac.uk)
2. Birchinlee – the workmen's village of the Derwent Valley Water Board – Brian Robinson (1983).
3. Memories of Tin Town, Brian Robinson (2001)
4. Trade Directories of the period

Membership Matters

by Jim McIntosh

Branch membership stands at 550, slightly down on our highest ever figure (556) and - if you've been thinking of joining but haven't got round to it - now would be an extremely good time to commit pen to paper. This is because membership subs will increase on January 1st 2007 and - for the first time - will cost less if you pay by Direct Debit.

Full details of the new rates will follow in a later 'Innspire' but by joining now, you won't pay the new rate until January 1st 2008. And, please bear in mind that DD payers (who get the first three complete calendar months' membership free) pay the current membership rate after the free period expires. So you need to join before the end of August to get three months free and pay current membership rates for 12 months.

Welcome to the following people who have joined since the last issue of Innspire:

Andrew Sale (licensee of the White Horse, Old Whittington), Brian Smith & Helen Evans, Christopher Wilmarsh, Nicholas Griffiths, Nigel Gyte & Claire Milne, Charlotte Hare, Norman Shepley, Neil & Paul Storey and Carl & Claire Taylor.

Whilst there hasn't been a new edition of our member newsletter 'Innspiring' for several months (due to a house move, primarily, and I'll also blame the World Cup as everyone else does), if you would like to receive future editions please send an email to membership@chesterfieldcamra.org.uk to go on the mailing list.

Getting Involved with CAMRA

All of CAMRA's members are highly valued. Without you the organisation would not exist, but did you know that CAMRA membership could mean so much more than your monthly copy of 'What's Brewing' or a concession at the local beer festival?

CAMRA is a very active organisation, full of vibrant personalities getting involved in many different ways. From taking part in local pub surveys, distributing magazines, to running local beer festivals - the work is varied, challenging, but most of all, enjoyable. There is of course an element of commitment to volunteering, but ultimately it is like-minded individuals working together and having fun that really encourages members to keep giving their valuable time.

Why bother? Well, without more individuals getting involved actively, CAMRA will struggle to continue to grow and develop. Local branches are always looking for new faces to join in at meetings (we are currently planning our 2007 Festival) or social events and would be very happy to hear from you. So why not become a more active part of CAMRA? It is rewarding, fun and will no doubt at some point involve having a few pints - what could be better?

So how do you find out more? Contacting your local branch is a great start (see page 9 if you live in the Chesterfield & District Branch area). Alternatively, contact details can be found in 'What's Brewing' or at www.camra.org.uk ('CAMRA Near You').

Not sure which branch you are in? Contact CAMRA HQ by 'phone (01727 867201) or email camra@camra.org.uk and they will gladly help you.

It takes all sorts to campaign for real ale



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Just fill in the form below and send, with a cheque (payable to CAMRA Ltd.) or for Three Months Free membership (for those renewing or joining by Direct Debit) complete the Direct Debit Form. All forms should be addressed to **Jim McIntosh, 8 Wellspring Close, Barborough, Chesterfield. S43 4UY**. Alternatively you can join online at www.camra.org.uk. Rates for single membership are £18 and joint £21 (£10 OAP single, UB40, disabled and under 26). Please indicate the applicable rate..

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"Classic Walks" - Walk 3: The Market Hotel (Chesterfield) from the South

by The Dalesman

The Route: Another urban route this, primarily a long uphill climb over hard ground, making walkers with dodgy knees just a little wary. Parking is not a problem - there is public transport right at the very start of the walk. The route begins at Beetwell Street bus station, about where the Hulley's bus from Baslow arrives, rising continually across the Market Place to the pub door. A very popular route, with a series of options available to suit: either start left from the bus stop (round Wetherspoons to Dents Chemist and across), or right to the Library and through the Precinct. I have on occasion of severe cramp, gone straight up from the bus stop on the escalator. Should the weather unexpectedly deteriorate just prior to commencement, I would probably recommend the 'Precinct' route.

Safety and Equipment: Be wary on all these paths of the bane of a walker's life: the 'Motobility scooter'. Shouting cheerfully as they pass, "Gerrout o't'way!" - with a cheery wave - these mad folk come silently along at speeds of up to 7mph with no thought other than a full Lidl bag. Skateboarders can also be a menace so keep your wits about you. Urban walkers most certainly need to be aware of pickpockets, cutpurses and ne'er-do-wells, all seen to advantage here. There is also a rather large horse roaming the area, so watch where you put your feet.

What to take: Ordnance Survey map No.119. No sandwiches or flask are really required on this walk. There is a range of very well stocked local traders, from whom you can haggle anything from camera film to cappuccino to Library books. (I make the obvious assumption here that you have a valid Library ticket!)

Highlights of the walk: Usually a fabulous array of birds can be seen along this route: big tits, blue tits (mainly at night), bustards [*Is this spelt right?* - Ed] and usually a corncrake with its loud and raucous call: "Pound a bag, Pound a bag." Watch out for climbers among the market stall canopies especially late at night. During December and early January, a very short forestry section is in place outside Dents, usually with lights. There are some dogs too!

About the pub: Keith & Jan probably keep the best beer in the town centre: Tetley's and at least three other real ales. If you walk this route of a lunchtime, your rucksack and kagoule may not be to the business suits' taste. The stone floor is perfect for your filthy boots (see horse section).

Degree of difficulty/Time required: Can be rated as quite difficult. It's hard underfoot, making it very tough on the knees, as well as the constant uphill drag. Allow at least eight minutes. It's well lit, but should you lose your way: ask a policeman.

The Old Bowling Green, Winster



David & Marilyn will be pleased to welcome you to their 15th Century free house, in this sixteenth year of owning the pub.

Selection of ever-changing hand pulled beers from local breweries and Black Sheep and regular guest ales too – coupled with imaginative food, all prepared on the premises.

Members of Chesterfield & District CAMRA are offered 10% discount on both food and drinks.

Open every evening from 6pm, meals served up to 9pm, and Sunday lunchtime between 12 noon & 2.30pm.

Telephone 01629 650219 – table reservations advised for weekend meals.

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Help Lindsey celebrate her 1st anniversary at the pub.

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Paradise Lost

by The Highwayman

It had to happen. After the Edinburgh episode she started to wonder why people were pointing and laughing (even more than they normally do). Children may sometimes have access to this publication so I cannot go into graphic detail about the acts of violence and scenes of terror hitherto only witnessed in the most gruesome of Stephen King novels. It should though go some way to explaining why the Highwayman was missing from the last edition of Innspire. Some ladies, who frequent our hidden fortress of sanctitude and who know my secret identity, were on a mission to cause me some considerable pain by telling her what I had written. With that in mind - and to ensure this problem never occurs again - I have been working for the last two months in my secret laboratory developing this typeface. Only friends of the Highwayman can read this particular style, and as I do not have any enemies (apart from her) who ever read this bi-monthly bible for beer buffs, I know I must be safe from future repercussions of a pugilistic nature.



Now then, where to begin? It was obvious, to me at any rate, that a trip out in the mobile palace was too puny a gesture to build up the old brownie points. A master plan of some magnitude was needed before even starting to use the old 'trust me, I'm a landlord' routine. So, in a nutshell, the plan: buy a nice car - book a cottage in the Lakes - take a full week off work - ...aye, take her with me. Thus, off we set for the land of Wordsworth...

*I wandered lonely as a cloud
That floats on high o'er vale and hills,
When all at once a pub I spied:
Real Ale, no fuss, no frills.*

"...find our way?" I heard her say, as I drifted back into consciousness, "Hello - are you listening? How will we find our way? You haven't even brought a map", she said - in a voice that is referred to locally as a cross between Olive Oyl and Marge Simpson.

'If you ever took one iota of interest in anything I did, you would have spotted - on the dashboard of this luxury limo in which you are now a privileged passenger - a technological breakthrough in navigational aids,' I thought. "Tom Tom on the dash," I said. I may as well have been talking the little known Martian dialect of Tathmajessywhack3.

"Tom Tom?" she said, throwing back her head to the side, curling her lip and punctuating the action with a pronounced 'tut'. At this point - as if by way of introduction - the sexy voice wafted from the sat nav's speakers: "In two hundred yards, turn left".

With my tongue cheekily protruding from the corner of my mouth, my head cockily nodding from side to side like a parcel shelf dog gone wrong: "See."

All went well until we approached a junction some way up the M1: "Prepare to take the next exit on the left," said the voice in the box. Ignoring her - because of the traffic report I had just heard on the radio - I sailed past the junction. At this point I realised I had, by purchasing this gadget, introduced into my car another female.

"Why aren't you going where she said?" said the one at the side of me.

"Take the next exit on the motorway," said the voice in the box.

"What was the point of buying it if you are not going to listen to her?" said the one at the side of me. "Take the next exit and leave the motorway," said the voice in the box.

I terminated one of the aggravating voices there and then, and if it were not for the fact it was a new car and recently valeted, believe me, the other one would have been a close second.

With the aid of the animal instinct for survival, the male reluctance to admit you are lost and an immense amount of luck we actually arrived in Bowness-on-Windermere, our planned destination, not much later than scheduled. The cottage was booked via 'The Heart of The Lakes' who advertise on the net. I can honestly say that if there was anything wrong with their advert it was that they failed to describe how beautiful the cottage and its surroundings were. It was our home for the week, and the brownie points were amassing at a tremendous rate of knots.

So down to the serious business - the beer.

I was surprised by the limited number of pubs in the area serving Jennings - Fish King (one of my current favourites from their range) was not offered in any of the pubs we visited. A great number of the pubs in the area have bowed to the colour of the tourists' money and become restaurants that happen to sell beer. Having said that, the Albert Hotel on Queen's Square in Bowness with its separate dining area surpassed itself on both counts. Hartley's Cumbria Way (brewed by Robinsons of Stockport, 4.1% ABV) was an excellent accompaniment to the 'Cock and Bull', an interesting combination of beef and chicken strips complimented with spiced rice. The beer, a deep gold with a good smooth malty finish, was very moreish. The Mariner, an alehouse, was one of the week's favourite haunts. Jennings' Cocker Hoop and Cumberland Ale were both on sale and on form. Also well worth a mention was the Royal Oak Inn on Brantfell Road. Coniston Bluebird (pale ale, 3.6%) was a real thirst quencher and - excuse the pun - went down very fast.

What a week: excellent weather, fantastic food and copious quenching quaffs. What could go wrong? The day before we set off home: another gloriously hot day - glad the car has air conditioning... if only it still worked. For some inconceivable reason the air con decided it had worked hard all week and deserved a break. Why do women assume every Welshman can sing, every Scot can play the bagpipes, every Irishman has a sense of humour, every Englishman's idea of multi-tasking is passing wind from both ends whilst scratching an area of hidden pleasure, and that all men are mechanics? Not a hint of a breeze in the searing heat and not even a wheeze of asthmatic breath coming through the air vents. The brownie points were melting away as the mercury rose up the capillary tube.

The journey home the next day was silent - apart from the one voice: "At the roundabout turn right and take the third exit ... in two hundred yards turn left ... you have reached your destination."

The Bizarre Tale of 'Davy Jones Brewery'

by Nick Lister

It is said that an army marches on its stomach, but over the years supplying Britain's soldiers with beer has been a great way of raising morale. It was for this reason that India Pale Ale was devised, and 200 years later history would repeat itself during WW2...



In 1944, Britain's Royal Navy launched its most ambitious plan for supplying soldiers with beer. Anticipating a long war in the Pacific, with impending shortages of beer for troops, George Adlams & Son (brewery engineers of Bristol) were asked to design a 'brewing boat' capable of making 250 barrels

of beer per week using malt extract. Initially, four such floating breweries were planned, later reduced to two because of many technical problems, including exploding drums of extract.

The 7,500 ton MENESTHEUS & Agamemnon were sister ships, built originally for the Ocean S.S.Co (Blue Funnel Line) in 1929 for their Liverpool - Far East service. In 1940 they became minelayers. During May 1942 both assisted in patrol, during the sinking of HMS Hood and the Bismarck. Whilst laying mines, the Menestheus was attacked by a German Focke Wolfe bomber, resulting in loss of power and water going into the engine room. She was towed to Belfast to unload her mines and placed on dry dock for repair.

Following this incident both vessels were converted to naval recreation ships for the Pacific Fleet. Chosen for the brewing project, they were sent to Vancouver, Canada in the summer of 1945 to be outfitted, presumably to Adlams' designs.

But the war, or rather the lack of it, got in the way. After atomic bombs were dropped on Hiroshima and Nagasaki, the Japanese surrendered on August 14th 1945. Rather less cataclysmic, the first test brew on board the 'beer boat' was not completed until December 31st. By this time only the Menestheus was equipped with what was dubbed the 'Davy Jones Brewery'. It was sent on a single, somewhat meaningless voyage to Yokohama, Shanghai, Hong Kong and other Pacific ports to dispense to sailors and visiting dignitaries just one brew, an English mild ale. After barely six months as a brewery, the Menestheus sailed back to England and her brewhouse was dismantled. In 1948 she was returned to her owners and commercial service, but in April 1953 was abandoned on fire after an engine room explosion off the coast of California. The vessel was subsequently towed to Long Beach and scrapped.

Footnote: Pay attention if your Greek Mythology isn't up to scratch - Menestheus was a legendary King of Athens during the Trojan War. In the Iliad he was not characterised as valiant - it is said Agamemnon found him in the back rows of the troops, seemingly avoiding action - unlike the ship that bore his name.

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Pub & Brewery News

Obituary (1): It is with great regret that we report the sudden passing of Bob Skinner, landlord of the Clock Inn, South Normanton. Although just outside our area, the Clock has been a stalwart advertiser with Innspire. Our condolences go to his son Ed, who is battling on with running the pub.

Obituary (2): We also record the passing of Tim Smith, until recently the owner of 't Ostens Bierhuus in Ostende - he was a familiar figure to quite a few of our readers, who have sampled his wares whilst on holiday.

Mild corner - the quiet, ongoing revival of this beer style continues well beyond its May niche - Taylor Golden Best has been sighted at the **Victoria Club** on Whittington Moor, and has also had a popular stint at the **Royal Oak**, Millthorpe. Its sister beer, the Dark Mild has been available in the **George & Dragon**, Old Brampton. In addition, Theakston's Mild has been offered at the **Waterloo**, Biggin. The **Industry**, Newbold has recently included beers from Thornbridge, including Jaipur, Blackthorn and Brock.

Samuel Smiths have made a set of customised casks to enable the **Chesterfield Labour Club** to serve their Old Brewery Bitter as the Club seeks to increase its turnover of cask ale.



It has been reported that real ale is available again at the **Cock & Magpie**, Old Whittington, but on the other side of town, it was sadly noted that our 1998 Branch Pub of the Year, the Boythorpe, was no longer selling real ale. Pete & Sheila Kemp are pictured in happier times when they were hosting the local area launch of CAMRA's 'Ask if it's Cask' campaign in 2001. They subsequently left Chesterfield for Burnley and a fresh challenge in early 2003. A very regrettable decline for a once thriving real ale outlet and community local.

John Chadwick and Kathy Shorrock have formally taken over the management at the **Arkwright Arms**, Sutton-cum-Duckmanton from John's parents, Paul & Judy. The Branch wishes both couples all the best for the future.

In Apperknowle, 9 beers (2 of 'em Milds) were recently found, 4 of which were brewed locally. The **Barracks** was offering Tetley Bitter, Abbeydale Moonshine, Brewster's Marquis Bitter and Kelham Island Pale Rider, whilst the nearby **Travellers Rest** had John Smith's Cask, Caledonian Dr. Bob's, Bradfield Farmer's Brown Cow, (Fullers!) Gale's Festival and Thornbridge Pollux on the bar.

The Angel in Eckington, which has been shut for 12 months or so, has undergone extensive refurbishment this month, but there have been no clues thus far as to whether real ale will ultimately feature.

The **Pebley Inn**, near Barlborough, will be one of a limited number of outlets in North Derbyshire that will be offering Stones Bitter that has been brewed to the original recipe. The beer will return to its traditional 4.1% ABV and, we are told, will taste *'like Stones used to taste'*. The beer will be available around mid-August - so grab it while you can! Still with the Pebley, Salamander Coronet (4.8%) was available on our most recent visit - a most enjoyable and 'hoppy' experience.

Stuart Mycock - a local farmer - took over the **Waterloo**, Biggin (near Hartington) at the end of May, his first ever pub. The Waterloo is an Enterprise Inn and the current beer range is four cask ales: Theakston's Mild, Black Sheep Best, Black Sheep Ale and a changing guest ale (such as Peak Ales Bakewell Best and Taylor Landlord). The pub is delighted to use the SIBA Direct Delivery Scheme and Stuart says that Mild has been very popular.

The **Thorn Tree** in Matlock goes from strength to strength and has increased their range to six cask ales: Adnams, Draught Bass, Black Sheep, Caledonian Deuchars, Taylor Landlord and a rotating guest ale.



The **Temple Hotel** in Matlock Bath (pictured) has new owners. Mel and Chris now offer a choice of up to two real ales, which are ever changing and usually feature Derbyshire micro-breweries. Recent beers available have been from Leatherbritches, Peak Ales, Thornbridge and Whim. The beer is beautifully kept by Chris

(who is a genuine real ale fanatic) and will soon be dispensed by two splendid banks of refurbished 1960s triple handpumps. Diners can enjoy good home cooked food made from fresh ingredients. A bit 'above' the beaten track, but well worth seeking out. Why not join us here for our September Branch Meeting?



The **Peacock** in Bakewell (pictured) is a regular outlet for Peak Ales Bakewell Best Bitter and has been getting rave reviews from the locals.

The **Outside Café** in Hathersage is now licensed to serve bottled beer, and surely the 'outdoor' clientele will appreciate the likes of Bradfield Farmer's Pale Ale & Farmer's Stout, Thornbridge Blackthorn & Lord Marples and Wentworth Pale Ale. Kelham Island and Peak

Ales products are expected to follow.

Pub & Brewery News

The **Edale Beer Festival**, held to support good causes in the village, will take place Saturday 9th September from 2pm in the Village Hall. Situated close to Edale station on the Manchester to Sheffield line, the beers featured will be from micros in Derbyshire, Cheshire and South Yorkshire.

The festival follows the barrel race. In 1999 Geoff Townsend complained to the manager of the Nag's Head that he had run out of his favourite beer, when stocks were plentiful at the Snake Pass Inn. It was agreed that if Geoff and friends carried a cask across the Kinder Massif, the manager would treat them to the cask. Geoff's team did it... last year seven teams took part, the faster teams completing the five-mile journey in about an hour!

Keen to expand on the recent beer festival at July's Cutthorpe Carnival, Adrian Close of the **Three Merry Lads** is looking to offer over 50 real ales in a marquee next to the pub in 2007.

Just out of our area, **Teversal Grange**, near Mansfield is reportedly serving a range of Real Ales and Ciders. Why not call in, or visit www.teversalgrange.co.uk for more details.



Spire Brewery has recently installed a new purpose-built bar complete with 6 handpumps. Owing to very positive feedback and interest from local outlets and distributors, Dave McLaren will be brewing Sgt. Pepper Stout (5.5%ABV) in early August. He has also changed the formulation for Encore (still at 3.9% ABV but much lighter in appearance) in response to customer feedback.

The Brewery continues to make steady progress, and having managed to get into Wetherspoons, local drinkers can hopefully find their full range of

beers through these outlets.

Britannia Cream Ale continues to sell well despite its 6.4% ABV - "*dangerously drinkable*" is the phrase that has been applied! It has been described as being rather reminiscent of the bottled version of Adnams Broadside.

Paul Holmes MP is to invite Spire to supply a cask of beer to be sold in the House of Commons' bar.

Townes' Pynot Porter has been brewed again and their latest special brew is 'Achtung Baby!' - a 3.8% ABV pale bitter.

Thornbridge Brewery has expanded into an outbuilding with 2 more fermenting vessels having been installed so that production can be increased to 18 brews a month. In addition a one barrel test brew plant has been installed.

The ever popular Jaipur had been ordered for GBBF and like St. Petersburg, has been entered in the Good Bottled Beer Guide. Several Indian restaurants are now taking non-bottle conditioned Jaipur.

Finally, the first of a planned 4 or 5 tied pubs is currently in the process of being acquired and we hope to be able to provide further details of where they are to be in a future edition.

The proposed **Clarion Brewery** at Blackwell, near Taddington is on hold due to problems finding suitable premises. Brewing is unlikely to start until early 2007.

Amber Valley Ales of Hammersmith near Ripley was due to launch their first brew as we went to press. The beer will initially be available at the Nag's Head, Ripley.



CAMRA's Champion Beer of Scotland 2006 award has gone to **Kelburn's Cart Blanche**. Named after Paisley's River Cart, which flows past the brewery in Barrhead, East Renfrewshire, this golden full-bodied ale boasts smacks of flavour. The appearance is enhanced by a touch of wheat malt, giving good head retention and a wonderfully dry after-taste that won't be easily forgotten. As the name suggests feel free to enjoy 'Cart

Blanche' as the mood dictates. Although designed to be drunk unaccompanied, it is equally satisfying along side food such as cheese, mussels and pizza.

Cairngorm won second and third places with **Black Gold** and **Trade Winds** respectively - just missing out on a hat-trick of Championships. **Ossian's Ale** from **Inveralmond** was placed fourth. The other finalists were Isle of Skye Young Pretender, Kelburn Red Smiddy, Orkney Red MacGregor and Sulwath Solway Mist.

And finally, that sinking feeling... a few local members got more than they bargained for when they attended July's Beer Festival at the **Mallard** on Worksoop station. This was the afternoon of the tremendous thunderstorm that left the town centre underwater and the downstairs room in the Mallard flooded for a while as water came down the steps at an alarming rate. The staff were soon busy with mops and buckets, but before long our party got back to enjoying the beers on offer which included Matthews Brass Knocker, Castle Rock Willow and a delightful 4.3% beer from Willy's Brewery at Cleethorpes called Sea Breeze. However, when the time does come to meet your maker, what a way this would have been to go!



The Real Philosophy Of Life

A philosophy professor stood before his class, with some props. He picked up a large empty jar and proceeded to fill it with rocks about 2 inches in diameter. He then asked the students if the glass was full. They agreed that it was.

So the professor then picked up a box of small pebbles and poured them into the jar. He shook it lightly. The pebbles, of course, rolled into the open areas between the rocks. He then again asked the students if the glass was full. They agreed that it was.

The professor then picked up a box of sand and poured it into the jar. Of course the sand filled up everything else.

"Now," said the professor, "I want you to recognise that this is your life. The rocks are the important things - your family, your health, your children - things that, if everything else were lost and only they remained, your life would still be full. The pebbles are the other things that matter, such as your job, your house, your car. The sand is everything else, the small stuff. If you put the sand in the jar first there is no room for all the pebbles or the rocks. The same goes for your life. If you spend all your time and energy on the small stuff you will never have room for the things that are really important to you. Pay attention to the things that are critical to your happiness. Play with your children, take time to get medical check ups and so on. There will always be time to work, clean the house, give a dinner party or fix the boiler. Take care of the rocks first - things that really matter. Set your priorities, the rest is just sand."

As the class quietly reflected on what the professor had said, one of the students marched to the front. He took the jar - which the other students and the professor had agreed was now full - and proceeded to pour in a glass of beer. The beer filled the remaining space and soaked into the sand, making the jar truly full.

The student, looking at the class and the professor, smiled and added...

"And furthermore this proves that no matter how full your life is, there is ALWAYS room for a beer."

PS - Chesterfield Beer Festival - 2nd & 3rd February 2007 - see you there!

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