



Campaign
for
Real Ale

InnSpire

THE MAGAZINE OF THE
CHESTERFIELD AND DISTRICT CAMRA



CHESTERFIELD TOWN CENTRE PUB OF THE YEAR CHESTERFIELD ARMS



INSIDE THIS MONTH'S MAGAZINE

- 🌿 Beer Festivals & the Latest News
- 🌿 Women Working in the Beer Industry
- 🌿 Area Focus - Whittington Moor
- 🌿 Talking Point: Pubs & the Community
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CAMRA discounts and more...

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Campaign
for
Real Ale

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InnSpire

THE MAGAZINE OF THE
CHESTERFIELD AND DISTRICT CAMRA

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Views expressed do not necessarily
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LETTER

from the Vice-Chair

Hello and welcome to the new look InnSpire.

I hope the relaunch will encourage members and non-members to read InnSpire and engage with our CAMRA Branch, specifically the AGM on Thursday 4th May, 8.00pm at the Pig & Pump.

Thanks to **Rob Taylor, Chair of Festival Committee**, for our successful, first post-Covid, Beer Festival at the Winding Wheel (See the article on page 7).

Congratulations to our...

Pub of the Year: Chesterfield Arms,

District Pub of the Year: Arkwright Arms.

Cider Pub of the Year: Chesterfield Alehouse.

On behalf of the Branch and Committee I would like to thank Alan Crow, who supported the Branch for many years as Public Affairs Officer, for his time and commitment.

Finally, I look forward to meeting you in a pub, at a Branch meeting/Beer Festival or Branch social in the coming months.

Steve Monaghan
VICE-CHAIR



CAMRA Discounts



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

16 Pubs in Chesterfield offer discounts for CAMRA members

**5 pubs in Good Beer Guide / 4 Brampton Brewery pubs
3 Wetherspoons pubs.**

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

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

CHESTERFIELD (INC. TOWN CENTRE)

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

Beer of the week at £2.75.

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

CRAFTY DOG (BRAMPTON) 20p per pint discount for CAMRA members, plus a free pint when they sign up for a loyalty card.

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

Nags Head (Newbold) £2.30 per pint on Tuesday night: 15p per pint discount for CAMRA members.

Pig and Pump (Chesterfield) 10p per pint, 5p per half, discount for CAMRA members.

DISTRICT (NOT CHESTERFIELD BOROUGH)

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

LOCKFORD INN (TAPTON) 10% discount with CAMRA membership card.

OURS (CRESSWELL) Buy a half, get it made up to a pint for free on production of CAMRA membership card.

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

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

VOUCHER SCHEME 50P OFF A PINT - WETHERSPOONS:

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



THE LAMB



HOLYMOORSIDE



**QUAINT TRADITIONAL COUNTRY PUB RUN BY PEAK ALES,
SERVING PEAK ALES TRADITIONAL CASK ALES.**

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THURSDAY & FRIDAY 5PM - 11PM

SATURDAY 5PM - 11PM

SUNDAY 12PM - 10PM

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01246 566167**



NEWS



RAIL ALE RETURNS

Rail Ale is back and it's time to get your tickets for the most atmospheric music and beer festival of them all!

Widely regarded as one of the must-do events in the North of England, the Rail Ale Festival has been taking place at Barrow Hill Roundhouse near Chesterfield for over twenty years.

This year's Festival will take place on Thursday 18th, Friday 19th and Saturday 20th May 2023. Combining the unique atmosphere of the UK's only operational railway roundhouse with an unsurpassed range of cask beers, craft ales, ciders, and gins and a wide-ranging musical line up has created a recipe for success that attracts thousands of people every year.

FOR MORE DETAILS SEE PAGES 18 - 19.



BRIMMING WITH BEER



**A SMALL FRIENDLY BAR IN BRIMINGTON,
PACKED WITH BEERS, CIDERS, WINES,
COCKTAILS AND SPIRITS**

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NEWS



MASON'S BAR

Jaceys a popular micro-pub on Whittington Moor, has relocated and re-branded itself as Mason's Bar. Just five doors down from its original location, the new larger premises means more seating and events like Motown and Northern Soul nights. As well as cider (Old Mout), craft beer (Beavertown Brewery's Neck Oil & Bones Lager) there will also be cask real ale. Find them at 10 Station Road, Whittington Moor, Chesterfield S41 9AQ.

And, for more great pubs and bars on Whittington Moor check out our feature on pages 14 - 17.

COCK & MAGPIE

The Cock & Magpie in Old Whittingham have recently increased their cask offer. On visiting this wonderful traditional pub, you may discover anything from a tap take over by Little Critters Brewing Company to CAMRA favourites like Titanic Brewery's Plum Porter and Abbeydale Brewery's award winning Moonshine. You might even find a beer you've never tasted before like the Tequila Blonde by Bridgehouse Brewery. (Blonde ale infused with real Mexican tequila and lime).

Fore more details check out their advert on our back page.



BRIMMING WITH BEER

Brimming with Beer, an outstanding micro-pub in Brimington has been fully refurbished with new decor and furniture. But, of course the beer they serve, remains as good as ever. Opened June 2016, the bar has gone from strength to strength. A place not to be missed if you're a real ale and craft beer lover (Which if you're reading this magazine, you must be).

Owner Ben Stephenson said: *"With a rotating range of Keg & Cask beers and even new spirits, wines and cocktails added all the time, we like to think we have a drink for everyone at Brimming with Beer."*

Check out their advert on the opposite page 5.



FESTIVAL NEWS



Rob Taylor (Festival Chair) reports: Chesterfield CAMRA held its 1st post Covid beer festival at the Winding Wheel on the weekend of February 3rd and 4th. Over 60 beers were available, with producers from as far away as Scotland and Norfolk taking part, along with 26 breweries whom are all located within a 25 mile radius of the Winding Wheel giving the festival a local feel.

Beer of the Festival winner was Leatherbritches Lemongrass and Ginger, with Ashover Blackberry Stout declared runner up. Craft Beer of the Festival was Salt Jute and the cider of Festival was Gwatkins Stoke Red.

Fears that the train strikes would affect attendance were thankfully unfounded as both days were well attended, with the following quotes posted on the CAMRA facebook page:

Charlie Yapp: "Top day yesterday. Everything was very well organised & ran to perfection".

Andrew Cullen: "Congratulations on a good festival and great to see a good turnout and lots of beer drunk for the first one after Covid".



FESTIVAL FACTS & STATS!

- Just 60 pints left on Sunday morning at take down, 30ltrs of cider.
- 4692 pints sold of Real ales.
- 844 pints of craft beer sold.
- Gin bar restocked and still sold out by early Saturday night.
- Fastest Pint and Christmas Cracker collecting for Ashgate Hospice raised £1140 in spare change and £272.70 was donated in unused tokens. So total £1412.70 thank you to everyone that donated.

NEWS

PINT MAN

You may remember reading about Joan Laplana, from Chesterfield, in the August edition of InnSpire magazine. Joan, a Derbyshire nurse was hoping to break the Guinness World Record for the fastest time running the London Marathon dressed as a pint of beer.



Here's an update about this great fundraising project...

WE DID IT!! On Sunday 2nd of October against all odds I became the fastest pint of the Universe at the London Marathon. It was a nail biting race against the clock and in occasions I thought the world record was slipping away but at the end thanks to the crowds and the amazing support (and shouting) from my incredible partner Lucy, I managed to cross the line with 67 seconds to spare.

The race started with perfect weather conditions, no rain and no sunshine but around mile 17 the sun came out and I hit the wall. The temperatures inside the costume were raising and my pace was slowing down but somehow, I recovered and managed to speed up slightly in last 6 miles and even do a little sprint to the finish line. I still can't believe we managed to do it!!

I am chuffed to bits. The Guinness World Record have been in contact with me and I should have my official certificate in next few weeks. I want to say a massive thank you to everyone who got behind this crazy challenge. It has been 18 months of hard work. I want to especially thank Lucy, my partner, for being there during all the training and especially on the difficult moments during the Marathon that I was ready to give up. Lucy and I are already planning our next challenge for next year in support of Ashgate Hospice.

More will be revealed later in the year...

PUB OF THE YEAR

Pub of The Year 2023: **CHESTERFIELD ARMS**

On Saturday 17th December 2022 our five intrepid volunteer judges were escorted by our Vice-Chair, Steve Monaghan, to the top three pubs as voted by members, in the District and Chesterfield.



For those that don't know we split the branch area into two separate sections so that District pubs get a fairer chance. So, in order of visits: **Old Poets Corner (Ashover), Horse and Groom (Scarcliffe), Arkwright Arms, Chesterfield Arms, Chesterfield Alehouse and Rose and Crown (Brampton).**

Each judge was given a criteria sheet and six scoring sheets at the start of the process. Steve explained the process and guided them when requested. The score sheets were collected by Steve after scoring in each pub, no alterations were allowed. No scores were revealed during the process or until announced via Facebook on Wednesday 21st December, 2022. The scores were checked and verified by an independent, non-CAMRA member and a committee meeting. We also award a District Pub of The Year if they do not win overall POTY.

The Arkwright Arms is District Pub of the Year 2023. Both winning pubs have won awards at Branch level in previous years. In fact, Chesterfield Arms has won POTY 2 years running. Steve and the Judges would like to thank all the pubs and their staff for welcoming them on the day. **PLEASE** consider putting yourself forward as a judge for next year's POTY judging. Many visit pubs, as a pub crawl, and discuss the pubs themselves. This is just a formal way of ensuring this process is fair. To be considered for Pub of the Year only members can vote for pubs. The pubs voted for with top three scores in Chesterfield, and In District, are then judged. So why not join CAMRA, vote for your favourite pubs and if enough members vote for them they will be in the top three. **LOOKING FORWARD TO MORE MEMBERS PARTICIPATING NEXT YEAR!!**



THE CHESTERFIELD



ARMS

Enjoy a warm
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5 trad ciders
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Superb wine & spirit selection
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40 Newbold Road, Chesterfield.
www.chesterfieldarms.co.uk



RESTING DEVIL

NEW PUB INTERVIEW



WHERE IS YOUR PUB BASED AND WHAT IS YOUR USP?

Our pub is based in the heart of Clowne just a few minutes off junction 30 of the M1. We are also on the 77 bus route. We are the only pub in Clowne serving craft beer and cider and we also have the largest selection of gin and rum. Although we do not serve food our customers are welcome to bring in their own or order in takeaways. Children and dogs are also welcome.

HOW DID YOU END UP OWNING A PUB?

We have been involved in beer festivals for many years. Heist's old premises became available (where we were regular customers) as a lot of other circumstances combined. Despite the threat of another Lockdown we took a chance.

BEST THING ABOUT OWNING A PUB?

Not having anyone to answer to. Finding and buying beer from different small breweries and introducing people to different styles that they have never tried before. Meeting new people and all of the dogs that visit us.

WHAT ROLE DO YOU THINK PUBS HAVE IN THE COMMUNITY?

Bringing people together to socialize and support the community.

WHAT ARE THE CHALLENGES YOU FACE?

Energy prices not only for us but also our suppliers which is forcing us both to raise our prices and many breweries to close. This is also obviously affecting our customers too as they are being left with less disposable income.

DO YOU THINK THAT PEOPLE ARE BUYING MORE REAL ALE/CRAFT BEER?

Trade is steady but I don't think that it's increasing.

BEST SELLER? Lukas and Rattler.

PERSONAL FAVOURITE?

All but 3 of our lines are constantly changing so it's very difficult to pick just one and we've had over 150 different beers on since we opened at the end of 2021. However Chad to the Future from Toms Tap and Brewhouse was an exceptional sour and Rumthing Rumthing Darkside from Heist/Emperors was an excellent imperial stout. We were also selected for the national release of both of these beers.

HEATHER & DENIS TEECE - OLD SCHOOL TAPHOUSE



OLD SCHOOL TAPHOUSE



Bringing proper craft beer back to Clowne!

A craft beer and real ale taphouse situated in a former historic school building. The Old School Taphouse offers a friendly welcome and a great range of beers, ciders, wines and more...



GREAT RANGE OF QUALITY CRAFT BEERS

EVENTS & POP-UP SHOPS
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www.facebook.com/oldschooltaphouseclowne

Article

WOMEN & THE BEER INDUSTRY



To produce this article, I sat down with three women. Vicki - retired primary school teacher (30+ years), mother of two now young adults, prefers a nice porter or stout. **Emma** - pub gaffer, twenty years in trade, four and a half years at current pub, mother of two (8 years old and 8 months old), prefers craft pale ales. **Claire Monk** - Brewery Chief Bunny, eleven years brewing/managing team of ten, mother of two, 6 and 2 years, prefers a nice refreshing pale in spring/summer and a darker ale in winter.

They reflected on Beer, Pubs, CAMRA, life responsibilities, work roles and how they manage it all. Their introductions to the world of The Beer Industry differed:- **One had grown up with parents who ran a pub.** One had stumbled upon beer/brewing whilst at University. **One had over time gravitated to drinking Real Ale.**

They were reticent about views on the male world of beer, brewing and pubs but had definite ideas what made a pub inviting to them as women: **Warm, Welcoming staff, Knowledgeable staff, Nice decor, Clean and well-kept toilets, Good, Correct glasses for a drink.**

The role of CAMRA, with women as part of the customer potential, suggestions included: **More emphasis on promoting pubs/breweries and their products, Better Pub/Brewery liaison, CAMRA educating Pub staff, Magazine content that includes pub and brewery information, More women on CAMRA committees.** The trend for Craft Beer raised a question about CAMRA's support of Cask conditioned Beer. Pubs and Breweries offering Cask, or Cask only, may need CAMRA's explicit promotion. Highlighting the expertise required to produce Cask Beer.

Along similar lines was a discussion about the use of certain words to encourage interest. The word Bitter has connotations of a time gone by and not current. So other terms could be used such as Golden Ale. However, this further muddies the waters of what type of beer a certain brew may belong to?

Finally, The age old question Pint glass or half pint glass? Resounding answer **PINT GLASS!** But which type? Straight, Mug, Goblet? The debate continues.....

Steve Monaghan

AREA FOCUS

WHITTINGTON MOOR

PART 1

Whit Moor has always been home to a large number of indie shops and of course, lots of great pubs and clubs. Much like Chatsworth Road (See, our [Brampton Mile feature pages 25 - 26](#)) it's had good and bad times but once again it's become a destination for real ale lovers. A big boost to the local pubs in this area, was Town moving their football ground from Saltergate to the bottom of Whit Moor.

The Batch House with it's own bar the Hop Lamp has been in the area now over a year and with a new micropub called Masons just opened (See our [News page](#)), there really is no better time to take a trip along Sheffield Road to sample a beer or two. Not forgetting a few of the old favourites too. We've just covering the first three pubs in this article but hope to revisit the area in the near future...

THE GLASS WORKS

This pub describes itself as a "rebellious little bolthole" and is warm and welcoming with a great selection of real ales. Located on the corner of Sheffield Road and Sanforth Street, opposite the glorious Technique Stadium, home to Chesterfield Football Club, that stands proudly on the site of the old Dema Glass factory.

Owned by Chesterfield's own, Brampton Brewery, The Glassworks has a fantastic range of hand-pulled real ales and traditional ciders awaiting to titillate your taste buds. There is also a well-stocked selection of craft beers, lagers, plus all your favourite wines and spirits.

Beer sampled was Kuiper Belt by Brampton Brewery (Golden Ale).

Check out their [Facebook page](#) for more details: www.facebook.com/theglassworkschesterfield



THE BEER PARLOUR

For clued up real ale lovers the Beer Parlour is something of a hidden gem. But make no mistake, it's a place certainly worth seeking out. Tucked just off Sheffield Road on King Street N, this pub has distinctive but cosy decor with haberdashery styled fittings, that evokes a time lost to the past. With beers from Chesterfield, Derbyshire and South Yorkshire Breweries, its a place every beer lover should visit soon. A true character pub that always has a great range of real ales.

THE HOP LAMP

Superb craft beer bar located in The Batch House artisan food hall serving first class beers, cocktails and spirits from the UK and beyond. We found a top range of Craft Beer from breweries like Buxton, Northern Monk, Purity and Thornbridge on offer when we visited.

Our roving reporter went for a pint of Thornbridge's Green Mountain, (A beautiful hazy Vermont Style Session IPA). As so often with Thornbridge's beers, it went down a treat. Opened in 2022, The Batch House and Hop Lamp have a welcoming and friendly atmosphere. And, as a bonus they are dog friendly and accessible for wheel chair users too.

Events include regular live music and quiz nights. The Hop Lamp has a modern, industrial style decor, lots of seating and two murals by renowned artist Lewis Ryan aka Lewy, that have a real wow factor. Lewy has illustrated craft beer-can designs and artworks for Abbeydale Brewery, Lost Industry and Hammerton Brewery (To name but a small handful of the famous beer companies, he has worked for). The murals feature a Chesterfield spin on King Kong climbing the Spire and a vibrant Godzilla artwork.

The Hop Lamp is a real destination in Chesterfield and a great addition to the area for Craft Beer lovers. We loved it!

Other great pubs on Whittingham Moor include the Derby Tup, the Red Lion and the new micro-pub, Masons which has just opened. We hope to revisit the area, in a future article (Part 2 anyone?). If you have any recommendations, feel we have missed out a pub or want to suggest an "Area Focus", please write to the Editor to give us a polite nudge in the right direction (See our Facebook group "Chesterfield CAMRA - The Campaign for Real Ale" for more details).





A Modern Craft Beer Bar situated within the Batch House amongst 10 independent Food Vendors where you can order from any Food Vendor, sit and eat on any table either using our QR codes or alternatively order from each vendor directly. Or just order from our bar.



PERMANENT BEER LINES FROM:

-  Thornbridge Brewery x 2 Lines
-  Purity Brewery x 1 Line
-  Buxton Brewery x 2 Lines
-  Duvel Moortgat x 2 Lines
-  Henry Westons Cider x 2 Lines

GLUTEN FREE & VEGAN OPTIONS ALWAYS AVAILABLE!

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The Hop Lamp



The Hop Lamp



@TheHopLamp



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Chesterfield S41 8JY (Across from Technique Stadium)
OPEN UNTIL LATE 7 DAYS A WEEK!**

THE MOST ATMOSPHERIC DRINK & MUSIC FEST

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18TH - 20TH MAY 20



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FESTIVAL OF THE YEAR!

2023

THURSDAY 18TH MAY

12 noon to 6pm

Trade Day with BSBA Beer Awards &
SIBA Midlands Beer Competition

Doors re-open at 6.30 for

BAD MANNERS

FRIDAY 19TH MAY

12 noon to 11pm

music all day plus headline act

HIGHWAY CHILD

Funk & Soul Band

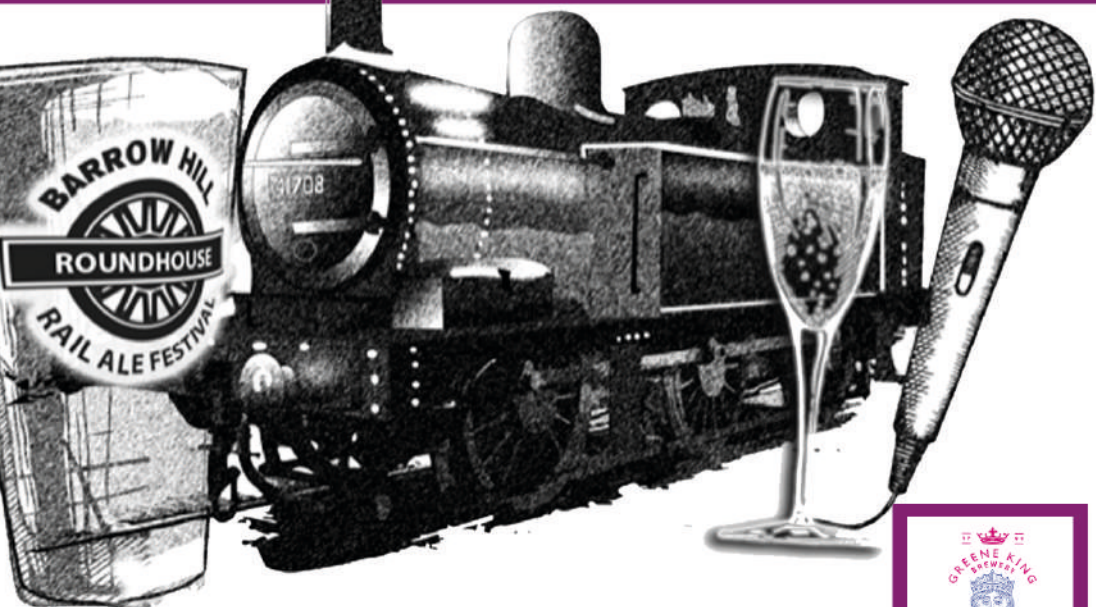
SATURDAY 20TH MAY

12 noon to 11pm

music all day plus headline act

FLASH

The UK's Top Live Queen Tribute Band



* Prices are for advance bookings & may be subject to a booking fee.

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Timothy Taylors, Titanic & Welbeck Abbey**



**MAIN
EVENT
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MIRCOPUB ADVENTURES

SHEFFIELD

Scott Spencer from Micropub Adventures reports:

A trip over to Sheffield today. It may take a few visits to cover everything here but starting today in Hillsborough and working back towards the centre. Some great micropubs and craft bars alongside a few brewery taps.

Sheffield Tap. First call on the day is to the “Sheffield Tap”, located on Platform 1 of Sheffield Railway Station. This opened in 2009 and the building was originally the first class waiting room for Sheffield Midland Station, built in 1904. A huge selection of cask and keg beers are on the bar here. Today there were 10 cask beers and 14 keg beers, with a wide variety of styles. There is also an on-site Micro Brewery “Tapped” which opened in 2013 and can be seen from the former dining room which is pretty impressive itself. The beer I had from here today was “Mojo”, one brewed on site.

A tram journey next to get me out of the town centre and up to Hillsborough. A ticket costs £4.80 and covers me on the whole tram network (and most of what I’m covering today can be accessed from the tram).

Brass Monkey. A short walk from Hillsborough Tram Stop brings me to “Brass Monkey”. This opened in December 2018 and serves a range of craft beers and artisan gins. Camden Pale on Keg available here alongside a selection of lagers.

BREWERY	BEER	STYLE	PRICE	AVAIL
VECTINS	PILSNER	GERMAN PILS	4.8	5.50
EVINGTON	MITTEL	Pilsner	4.6	5.00
HARCH	MYSTIC	CHERRY	5.5	7.70 5.30
WENDSHEPHERD	100% WITBEER	GERMAN WITBIER	5.3	6.00
MORTINHAWK	ENGLISH BERRY	ENGLISH BERRY CIDER	4.0	4.70
ASPAH	CYDER	DRY FRUIT	4.5	4.70
NEPTUNE	HELLS CASKWIT	BROWN ALE	5.9	5.30 5.00
THE SIBB	CREAMSCAPE	SMOKE TRIPLE IPA	11	13.00 8.10
DICK BACHTON	SONIC	IPA	4.9	6.10 4.20
NEPTUNE	MOLLY	IRISH STOUT	4.0	6.30 4.40
NEPTUNE	HEAR THE SIRENS	WHISKY B & B	10.5	10.80 7.40
THEBROOK	GREEN MOUNTAIN	WILDYARD	4.3	5.00 3.90
ROOSTERS	CONE TRICE PENNY	FEDERAL	4.1	5.30 3.70



Next call is down to **“Northern Monkey”**, a small bar near the crossroads of Hillsborough. A really warm friendly welcome here from a family run bar, and great to chat with some of the locals. Trade was picking up as I left with Sheffield Wednesday playing at home. I started on Abbeydale “Absolution” before moving onto Bradfield’s “Brown Cow”.

Another short stroll over the road to **“The Pangolin”**. Situated on the platform of Hillsborough Park Supertram. A small one room bar, which again was busy due to the football game. A choice of 5 craft keg and 2 real ales alongside a wide range of cans and bottles to drink in or takeaway. A recent tap takeover from “Sureshot Brewery” in Manchester explains the number of beers available from them. I went with “Small Mans Wetsuit”, a tasty pale ale. Onto the tram again now and a couple of stops down, disembarking at Langsett/Primrose View, and a lovely 12 minute walk up hill (at least the return is downhill).

After a nice uphill walk I arrived at **“Walkley Beer Co”**, a small corner micropub I last visited in 2018. A great friendly welcome in here! 5 keg beers, 2 cask beers alongside a cider were available today (as well as a great range of cans and bottles in the fridges). I went with the sour beer from Pollys Brew Co “Everything’s Peachy”.

A short walk around the corner to **“The Raven”** next, a pub co owned by Loxley Brewery and Wisewood Inn. Fantastic warm welcome here and had a great chat with the bar tender. 5 Loxley Brewery cask beers available on the bar here (a new brewery for me), alongside 9 craft beers on keg. I went with “Lomas”, a tasty five hop pale ale.

Blind Monkey. Another short walk downhill towards the Supertram stop brought me to the “Blind Monkey”. This pub reopened in April 2018 after extensive renovations and looks amazing both inside and out with a large beer garden which can be covered if raining. 5 cask beers available on the bar, 2 from Don Valley Brewery, 2 from Thornbridge Brewery and 1 from Lincolnshire Craft Beers. I went with “Green Green Hops of Home” from Don Valley Brewery. A short walk downhill this time to the Supertram stop to board the tram to Infirmary Road.

Heist Brew Co is a short walk from the Supertram stop and comprises of two large adjoining rooms with lots of seating, games, food and beers. A very popular place as was really busy when I arrived mid-afternoon. A great selection of beer from the in house brewery along with a great guest selection. I went with “All Green on the Yellow Front”, a tasty Session IPA at 4.5% ABV. The food offering was from “Slap & Pickle”, I enjoyed a delicious freshly cooked burger and chips from them. Worth every penny!

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

Scott Spencer



WOODFORDE'S BREWERY

Great tasting beer, brewed with passion & pride for over four decades. Founded in 1981, & named in honour of Parson James Woodforde an 18th century clergyman who wrote lovingly of his passion for good food & great beer, Woodforde's began life as a partnership between two home brewers and has grown into the award winning brewery it is today.



Brewing for over 40 years



Award winning beers



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www.WOODFORDES.COM

BREWERY INTERVIEW



WHERE IS YOUR BREWERY BASED AND WHAT IS YOUR USP?

We are based in a beautiful location at the edge of the Broadland National Park called Woodbastwick. We believe the stress-free environment of our home makes for beautifully relaxed beer, brewed for savouring. We use locally-grown Maris Otter barley to brew our beer as we believe it is the best barley in the world. Yes, it costs more but we are run by brewers who are passionate about beer, not accountants. Our best seller is the famous Woodforde's Wherry, a Supreme Champion Beer of Britain, which is brewed four times a week ensuring we always have the freshest beer available. We only use the best ingredients and it's our brewery policy that brewers decide on the recipes and ingredients and only the brewers can sign off the beer as good enough to go into the market. To this day, we are one of the few breweries to achieve the Supreme Champion Beer of Britain prize twice, for Wherry and Nog, our strong Norfolk dark ale.

CAN YOU TAKE US THROUGH THE ORIGINS OF THE BREWERY?

In the late 1970's Norwich and Norfolk was seen as a desert for brewing until two beer home brew enthusiasts and friends decided to start a small brewery. They named it Woodforde's in honour of Parson James Woodforde who wrote lovingly in the 18th century about great beer and good food. The brewery quickly took off and outgrew its small premises, it moved to a new site and quickly outgrew that too. 30 years ago we moved to our forever home in Woodbastwick and settled in to growing a reputation for great beer. The highly renowned beer writer Roger Protz still talks about Norfolk being a desert for good beer until Woodforde's arrived. When we get praise from someone as esteemed in the world of beer as Roger we know we are doing something right and we intend to keep our high standards in every brew.

HAS THE WAY YOU BREW CHANGED OVER THE YEARS?

Yes and no. We still stand by our traditional roots with Wherry, Nelson's Revenge and Nog still brewed with the same fine ingredients and handcrafted methods. We are immensely proud that these classic British beers are still loved and we hold their recipes, ingredients and brewing methods to our hearts. We still get the special hop variety that makes Wherry unique from the same farmer and the same valley that our brewers selected 40 years ago.



However we know times and tastes change so we have developed beers to meet the trend for lighter more hoppy beers, Volt IPA is a heavily hopped American style IPA, Bure Gold (named after the beautiful River Bure at the heart of the Broads) a golden citrusy beer and Reedlighter Pale Ale a lightly balanced hoppy 4% beer that is perfect for those relaxing moments down the pub. Of course with climate change we are working to lower our carbon footprint by reducing water usage, reducing energy consumption and we have also moved all of our operation on site so all of our beer moves a maximum of 30 metres from brewing to final packaging whether its in cask, keg, can, bottle or mini keg. Our water is drawn from Artisan wells and our barley is all grown locally

WHAT ARE THE CHALLENGES YOU FACE?

The biggest challenge currently is the sheer scale of cost increases. Our electricity bill went from £50,000 a year to £350,000 overnight. We use the finest Maris Otter barley and it is also the most expensive malt in the market, but we believe it is the supreme champion malt so it is a critical part of our recipes. However this comes at a cost, its 40% more expensive than the next best grade. That coupled with a 45% increase in cost puts the P&L under a lot of pressure. However we are brewers not accountants so we brew with the best ingredients and not the cheapest. We also have the same issues as other smaller brewers in a very crowded market. We are confident that in a very full and vibrant market our beer stands up well to the competition. The feedback we get on a regular basis is very satisfying and we aim everyday to produce great beer for the Great British drinker. Great Barley, Full hop flowers, Fine well water and our brewer's passion for high quality brewing should enable us to overcome the short term challenges. Praise from someone as esteemed in the world of beer as Roger we know we are doing something right and we intend to keep our high standards in every brew.

FUTURE OF BREWING IN BRITAIN?

British brewing is pretty buoyant with lots of small brewers doing their thing. From a drinkers perspective there has never been a better period in our history. However for a brewer it has never been tougher, but we genuinely believe that things will balance themselves out over time. Hopefully the pubs and bars that are proving great beer will weather the current storm. We have recently opened a depot in Mansfield so we can service the East Midlands market place with our fresh beer. This means we are not going through convoluted supply chains and we can service pubs locally with our fine Norfolk ale. We believe the Nottinghamshire and Derbyshire areas are good market for our beer. Drinkers are knowledgeable and discerning and there is a real demand for our beer. People drink Wherry on holiday and would like it at home too. We will also be working with some small local brewers to supply their beer too. This will give them access to more customers and helps keep their costs down by sharing delivery costs etc. We are not trying to squeeze out local brewers (after all they probably use the same Norfolk barley that we do) we want to work with them, support them and help them on their brewing development. We even plan to take their beer to sell in Norfolk to help them with their viability and scale as well as giving them a wider market.

DO YOU THINK PEOPLE ARE BUYING MORE REAL ALE?

Its difficult to say, it certainly has its peaks and troughs. The pandemic hit the category hard in pubs but there was an explosion in Take home cask in mini kegs and poly pins. Some brewers have closed and new ones are opening. Its tough for people at the moment but the pub is still a great place to relax and real ale is the best value category on the bar. High quality, hand crafted beer from small scale producers who care. Consumers get a great deal on cask beer, especially when you see other categories heading alarmingly to £6 a pint. I expect real ale to be a major part of pubs going forward and there is nothing more disappointing than going into a pub and finding no real ale on the bar. As Brewers we need to do everything we can to ensure the quality of our product is perfect every time.

BEST SELLER/PERSONAL FAVOURITE?

Our best seller is Wherry but Nelson's Revenge and Volt IPA are growing strongly. Voltage IPA and Albion cream stout are also doing well within the keg craft and stout categories. I'm always asked what's my favourite and its like being ask to name a favourite child. I do tend to go with Wherry on most occasions and its such a lovely pint, easy drinking but with a lovely balanced flavour. However I do enjoy all our beers, especially when I'm in our brewery tap.

JOE PARKS - CEO - WOODFORDE'S BREWERY LTD



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Propping up the bar

To relaunch InnSpire, our team made a concerted effort to visit as many local pubs as we could. Purely, for research purposes of course. It's a hard job but someone's got to do it. The one thing we found inspiring, was the hard work our pubs are doing to get themselves noticed and to support the community.

We were delighted to discover about Chesterfield's Steampunk Society, who meet up in pub's back room and learn about the pubs that have raised lots of money for local causes. One gentleman told us that after moving to Chesterfield and feeling somewhat alone and isolated, it was at his local micro-pub, where he made new friends and even found a sense family. Pubs really are great!

When we visited the Markham Arms in Brimington, we were not only given a warm welcome but were also really impressed by their plans for the future. New landlady Becks brings with her, years of experience. Having run numerous pubs, it was great to hear about the recent success of their new comedy night and live music events. Becks also told me how she hoped to bring in new decor and photos featuring Brimington's Mining Heritage. A great example of a pub looking to the future whilst respecting it's history. Plus, as an added bonus, they are on a local bus route, with the stop right outside the pub!

The crawl costs
£7
 per person

BRAMPTON MILE

GREAT HISTORIC PUB CRAWL

The legendary Brampton mile is back! Join us at 1pm in The Star Inn on Chatsworth Road, for a guided pub crawl with historical and hysterical stories. Take on the challenge of a drink in every one of the 16 pubs or enjoy a more leisurely pace by missing out a few, the choice is yours. The tour finishes at 6pm at The Junction, so join our guides for just £7 per person.



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KEEP READING TO FIND OUT MORE ABOUT THE BRAMPTON MILE HISTORIC PUB TOUR >

BRAMPTON BEER TOUR



SHAUN STEVENSON FROM GREAT HISTORIC PUB TOURS REPORTS:

Chesterfield's Brampton Mile has been a famous rite of passage and the source of many madcap stories for as long as anyone can remember. It used to be a formidable challenge but having lost many of the pubs over the years, these days it's much more achievable and it's not even a mile. Martin Alvey and Shaun Stevenson run a Chesterfield Town Centre Pub Tour and having been asked repeatedly to provide a tour of the Brampton Mile, they will be starting the Brampton Mile Great Historic Pub Crawl on Saturday 6th May 2023.

TOURS WILL RUN EVERY FORTNIGHT UNTIL 9TH SEPTEMBER.

Starting at **The Star** on Chatsworth Road at 1pm, the tour includes some fascinating history of the long lost and still remaining pubs, colourful landlords, extraordinary events and local industries. At just £7 per person, it's a fabulous afternoon's entertainment, even if you stay sober.



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THE LOCAL

Greetings, fellow beer hunters. Welcome to my latest real ale adventure and ongoing quest to find the best places for tasty bitters, hazy pales, juicy IPAs and even on today's arduous journey the rare, lesser known sour. Today myself and trusty companion Julia, headed to the Arkwright Arms, a public house that came highly recommend by everyone we spoke to.



Photo Credit: Michael Cummins

First a little history lesson... no wait, come back... there will be lots of beery goodness soon, I promise. Despite its name Arkwright Town is not a town, a scandal and at the very least false advertising. It is rather a village that is very notable for one reason: In the early 1990's the whole village moved! The story goes that on one dark evening in late 1988, a resident noticed a blue flash of flame in an unlit fireplace and promptly called British Gas. It was found the leak was gas, no, not that kind... It was Methane. And without being too dramatic, potentially the whole village could have exploded. Houses were evacuated and long story short, within a few years the village was demolished and rebuilt on the other-side of the road.

The Arkwright Arms itself has been ever-present, serving frothy beer to both villages old and new. However, for a while it was very much a village pub without a village.

Even with the new, large housing estate the Arkwright Arms is a little isolated. A lonely island in-between Arkwright, Duckmanton, Inkersall and the distant Bolsover. Despite this it is very popular with nearby residents, local walkers and bikers. A traditional Mock Tudor fronted country pub with a welcoming atmosphere and lots of benches outside. We were delighted to see a fantastic selection of chip cobs on the menu. Which then unfortunately started the cob vs breadcake debate with my Yorkshire companion.

Now, this magazine isn't really about history or the correct name for a bread cob. And, thankfully once again, the Small Gods of beer were looking down on us with a great variety of delicious ales on keg and cask. I'm a big fan of any pub with a beer blackboard. A board always gets Brucie bonus points from me as you can see the style and ABV of the beers on offer with ease. The selection was tremendous with local breweries, Thornbridge (Bakewell) and Ashover (Clay Cross) well represented.

After careful consideration I went for a beer I have never seen before. Hopton (Thornbridge - Cask: 4.3%), an English Pale Ale. Even for a cask beer I found this remarkable smooth. Hints of lime but a subtle flavour when compared to similar pales from Thornbridge like Crackendale. I could have drunk a few pints of this if not for the long walk home.

Next, I tried Butts Pale Ale (Ashover - Cask: 5.5%). A Pale in the style of a West Coast IPA. Again, delightfully smooth but you could taste that it was stronger and more hoppy.

Julia our sour expert went for the Floresta (Thornbridge - Keg: 4.2%). A Berry Sour which had a nice balance. Fruity and as name suggested sour but not overpowering so there was little face puckering from Jools. Sours are often quite dramatic beers but the Floresta would be a good starting point for any novices out there. It must be noted, that not many local pubs have sours on tap, so it is a joy to find a pub so close to home that does.

With nearby pubs in Duckmanton and Staveley currently closed, it is great to see a pub doing well and sticking to it's values of supplying great food and even better beer. A pub that celebrates real ale and more than lives up to the hype. It's definitely worth a visit and if you smell gas, don't worry it's bound to be just the pub dog in the corner.

CHRIS FOX

Last Drinking Skoole Visit Matlock

A windy Thursday afternoon in January, between heavy showers, our group of nine friends from Chesterfield, Leicester, Wingerworth and Birmingham disembarked from buses and trains to congregate at The Pointing Dogs to begin our crawl around Matlock. This roomy and dog-friendly renovated pub was empty when we arrived, and we drank from Derby Brewing's cask selection of What We Brew In The Shadows, Hop Til You Drop, Business As Usual, and for those with less refined tastes the Guinness Draught and Carlsberg Somersby Apple Cider.

Our next call was to be Twenty Ten, but its door says open at 3, contradicting research that it opened at noon, so we dipped into our warm hamper of sausage rolls and pasties, and went a couple of doors along Dale Road to receive a welcome at the Titanic-run Bod Café. Here you can have tapas, lunch, cakes, coffee but we hovered around a drinkers table by a separate bar of handpumps to order Titanic's Plum Porter, Steerage, Spiced Honey Amber and First Class, with a side order of Inch's Apple Cider. High-heeled red shoes are nailed outside the Ladies, and light tan brogues for the Gents. Our spy told us a sign on the inside of ladies' cubicles greet the user with a cheery "Hello sweet cheeks!"

Bod Café.





A short walk, and we arrived at the warm and roomy Remarkable Hare and drank Chapter Dead Man's Fist Smoked, Timothy Taylors Landlord, Belhaven Black Scottish Stout, Molson Coors Aspsall Cyder and Thornbridge Wilder's Folly, the stout being commended but the condition of the TT Landlord disappointed. We strolled across the park over the footbridge across a fast and swollen Derwent, past the sign, over our heads, showing heights of past distressing Matlock floods. A few minutes later we entered the Red Lion at Matlock Green. We found a side room so as not to further alarm the sedate luncheon takers, and we drank their own Moot microbrewery's Blonde, Matlock Best, Dark Lane porter and Giddy Edge IPA, and a Thatchers Gold Cider.

Some of us being lame, we timed our departure to use the X17 bus stop just outside to take us up the steep climb enabling a flat stroll to the Farmacy micropub that opened at 4. A warm welcome, and we ordered their very own Aldwark Artisan's Frankenstein porter, Roan and Elixir Gold, and Triple Point Debut APA while we squeezed into a table or leant on the bar, while acknowledging the now familiar faces joining us from an earlier pub. It now being just after 5, and a short walk away, we entered our last pub of the day, The Newsroom, a deceptively roomy micro. A neat board displayed details of a wide choice of casks, kegs and ciders. We sampled Abbeydale Heathen APA, Torrside Candlewick Stout, New Bristol Salted caramel popcorn(!) stout, Thornbridge's Green Mountain and Lord Marples. At this point, our numbers and senses became increasingly depleted, as targeted trains, buses and strong draughts beckoned.

The inspiration for this day's brannigan was online archive of various pub crawls published by Rural Real Ale Drinkers (RURAD). Our highest scores were for the Salted Caramel Popcorn Stout, and for The Newsroom. Ginger Baker was accompanied by Psmith, McBeer, Biggles, BigG, Montmorency, Pablo, Lucan Lord and Orinjade.

Ginger Baker

PUB TALK

Time is relentless, marching forever onward. And yes, the times they are a-changin' but sometimes the song remains the same. Now, please excuse this slightly dramatic and somewhat pretentious opening but for many the pub has been the one consistent thing in their life. To many a pub is not just a building where you can get a decent pint but a place to meet friends both old and new. A place where everybody knows your name and you are greeted with a smile from a friendly face. It may even be the only place, where a person gets to talk to another human that day. Bringing together people of all ages and backgrounds. So, yes traditional pubs still have a part in our communities and their role in our towns and villages has evolved. Maybe now more than ever...

THE VILLAGE PUB

It's true that times are hard and our village high-streets are very different from what they used to be. Our village banks are gone, traditional butcher's and fruit and veg stores are a rarity and our little independent businesses are struggling to keep the lights on. That said, it's not all doom and gloom. This would be rather depressing article if that was the case and we'd like to avoid the sentiment of "it was better when I was a lad and you could get a pint of mild for 20p". Due to communities banding together, we've seen neglected and run down pubs rise like a phoenix from the flames. When faced with their villages no longer having a pub, people have banded together and cried. "Not on our watch. You can't take our pub away from us!"



Across the UK, an ever-growing number of public houses are now either owned or leased by a local community group. An innovative way to save our locals from closure. Funded by volunteer shareholders and fuelled by passion, pubs have been taken from near ruin to become wonderful success stories.

Closer to home, Chesterfield's oldest pub the Royal Oak has recently been in the news. Currently up for sale, this historic building is located in The Shambles, a Grade II conservation area. Rich with character, it really should be a Chesterfield landmark. The Royal Oak's roots as a pub stretch back to 1722 but if you go back even further it allegedly served as rest house for The Knights Templar during the Holy Crusades of the 12th century. Imagine if those walls could talk, what stories they would tell.

A campaign and Crowdfunder was formed and pressure put on the Council to ensure this pub indeed remains a pub for maybe another 100 years. It's no easy task and the money involved vast but one can only admire those who dare to step up and wish them the best of luck.

There is also a knock on effect of having a successful local pub in your area. If they do food they will often use local produce and the real ales they serve tend to come from local breweries. Then there are jobs: the staff, the cleaners and trades the pubs use. Beyond this, other public houses have branched out by offering other services within their premises: As well as great beer you might find a village shop, art gallery, Post Office or local library sharing the building. Mutually beneficial symbiotic relationships that mean everyone wins. We should also not overlook the little things. The money raised for local raffles, the sponsorship of grass root sport clubs, the community boards promoting fellow local businesses, even pubs offering a warm place and free cup of coffee. During the dreaded Lockdown pubs adapted, with one of our locals selling fruit and veg and others becoming food banks. Pubs fighting to stay open for their community.

And of course, dear reader you can help. Not just by volunteering but by visiting your local, even just for a pint. By leaving a positive review and spreading the word. By shopping locally and supporting the businesses that have done so much to support us. The majority of people that are reading this magazine, will surely agree that pubs are amazing. That society would be worst off without them. We know we are preaching to the converted. So, lets raise a glass to the local and hope they continue to serve us, the community for many more years to come.

CHRIS FOX



SPRING VIBES & LOTS OF BREWING GOING ON!

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