



Campaign  
for  
Real Ale

# InnSpire

THE MAGAZINE OF THE  
CHESTERFIELD AND DISTRICT CAMRA



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THE MAGAZINE OF THE  
CHESTERFIELD AND DISTRICT CAMRA

ISSUE 149 - JULY 2023

**Circulation 2000**

Views expressed do not necessarily  
represent those of the national  
Campaign for Real Ale or the local branch.

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## Letter from the Chair

Hello and welcome to InnSpire. In May, this year, I was elected as Chair of Chesterfield CAMRA Branch. Congratulations to all those elected. Thanks to all our advertisers, contributors and new editor Chris Fox, without whom we would not be able to produce this magazine.

Monthly Branch meetings, held first Thursday of the month, are open to members and non-members. During the coming year these will be more socially focussed. If you wish to join CAMRA please see page 38 in this magazine for more details.

**Chairs Quest** In early 2023 I listened to "Pubs.Pints.People. Podcast" and heard a CAMRA member talking about ticking every pub in The Good Beer Guide (GBG) in the year of its publication. I thought, as did he, it was ridiculous. But.....That gave me an idea. What if I got a copy of GBG 2023 and ticked all the pubs in Derbyshire. I started officially with a trip to Dronfield on the day I should have been running The Dronfield 10k, Sunday March 12th, but it had been postponed due to snow. I recruited a fellow real ale drinker and we got the bus to The Coach and Horses. Unfortunately it was shut till 1pm. We walked to Dronfield Arms via Beer Stop. Then got a bus to Unstone walked up the hill to Travellers Rest, Apperknowle and across to Miners Arms, Hundall. **This began my Quest. By the end of May I had visited 30 of the 93 pubs.** I will be posting on Chesterfield CAMRA Facebook and Twitter my future trips if anyone would like to join me. I look forward to meeting people during the year. **STEVE - BRANCH CHAIR**



# A word from the Editor

I have a confession. No, it wasn't me who did it, with the Candlestick in the Library. Rather this is my third clumsy attempt to write this opening letter. The first was unceremoniously moved to my computer's waste bin due to what is known in the trade as "too much waffle". The second attempt was abandoned due a strange over reliance on quoting Ronan Keating's magnificent noughties pop ditty "Life Is A Rollercoaster" as a metaphor for the troubles the beer industry is facing.

So, for third attempt I thought I'd just use these precious column inches, like Steve on the opposite page to instead firstly thank all the pubs, shops and breweries, that have advertised in this month's magazine. Cheers everyone. Without your ongoing support InnSpire would be likely be little more than a double sided leaflet, hand written in crayons. An, improvement some would say but since our relaunch we've aimed to modernise the magazine to reflect the evolving values of CAMRA and the Chesterfield Branch.

I'd also like to thank the team of volunteers who deliver the magazine to businesses all over our district and beyond. Hopefully they treated themselves to a few well-earned shandies while they travelled around Chesvegas' greatest watering holes.

Finally, I'd like to tip my hat to everyone that has contributed to this issue. The writers, proof-readers, the candlestick makers and the lovely Branch members listed over on the opposite page. As volunteers, they put in countless hours of unpaid graft to spread the good word of CAMRA. After reading this, you may be recalling another song by Mr Keating: "You say it best, when you say nothing at all" but I hope you enjoy reading the Summer edition of InnSpire and have a few pints in the sunshine for me! **CHRIS FOX**

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& FINE SPIRITS**  
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# 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  
& GLASSWORKS (WHITTINGTON MOOR)**

Beer of the week at £2.75.

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

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

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

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

## **DISTRICT (NOT CHESTERFIELD BOROUGH)**

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

**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).

# Chesterfield CAMRA's Annual General Meeting (AGM).

Thursday the 4th of May was not only Star Wars day but also the date of Chesterfield CAMRA's Annual General Meeting (AGM). An excited ramble of Branch Members gathered at the Pig & Pump, pints in hand ready to elect and fill positions on the committee. After a warm welcome and much beer related chat, members ventured to the upstairs room to discuss the year ahead.

Proceedings were overseen by outgoing Chair Darren Siseman and moderated by Regional Director Rob Hamnett-Day.

All positions were nominated, proposed and seconded. Feedback/suggestions were appreciated and one could not help but be inspired by the enthusiasm the members showed. Of course, a big "thank you" was forthcoming to Darren who had been the Chair for three terms and guided the Branch through what was no doubt one of the most difficult periods of its existence (Covid, if it needed saying). The Branch committee it must also be noted, stands on the shoulders of all the volunteers who have come before. With a pledge to continue the great work of the past, whilst innovating and looking forward to the future too. Plus, drinking lots of tasty real ale of course!

## THE NEW COMMITTEE WAS VOTED IN AS BELOW...

**Chair:** Steve Monaghan.

**Accounts Examiner:** Paul Cooper.

**Branch Secretary:** Jane Lefley.

**Membership Secretary:** Chris Swanwick.

**Pubs/GBG Officer:** John Wilcock.

**Media Contact:** Chris Fox.

**InnSpire Magazine Editor:** Chris Fox.

**Pub Awards:** Jane Lefley.

**Beer Festival Chair:** Rob Taylor.

**Newsletter:** Steve Monaghan

**Treasurer:** Ian Lefley.

**Website Co-ordinator:** Chris Fox.

**Social Secretary:** Chris Swanwick/Jane Lefley.

**Clubs Co-ordinator:** Darren Siseman.

**Meet & Greeter:** Chris Swanwick/Jane Lefley.

**Cider Rep:** Alison Smith.

Ian Lefley presented the Treasurer's Report and audited accounts for 01/01/22 - 31/12/23.

**New Chair, Steve Monaghan was quick to implement Chesterfield CAMRA's Innovation/Development Plan. This will be discussed and implemented at future committee meetings. News of the plan will feature in next issue of InnSpire Magazine.**

# NEWS

## PUB OF THE SEASON AWARDS

The last few months have seen Chesterfield CAMRA recognise two pubs with their prestigious Pub of the Season awards.



**The District Pub of the Year award** was presented to the Arkwright Arms (Duckmanton - Chesterfield S44 5JG) on Saturday 15th April 2023. This was part of the Branch's Pub of the Year award which was covered in the last Issue. (Pub of the Year for those who didn't pick up an issue, shame on you, was the wonderful Chesterfield Arms). New Chair Steve Monaghan was on hand to present the certificate, as fellow Branch members looked on and enjoyed the great selection of Cask and Craft Keg beers on offer.



Later in the year on Tuesday 2nd May 2023, Steve once again represented the Branch to crown the **Spring Seasonal Pub 2023**. The worthy winner was The Tap House (Chatsworth Road - Chesterfield S40 2BY). Part of the pub revival on the infamous and glorious Brampton Mile, the Tap House is just one of many fantastic pubs in this area and as in years gone by, Chatsworth Road has once again become a destination for Real Ale drinkers.

The Summer Seasonal Pub 2023 award will unfortunately be presented as this magazine goes to print (We've not quite cracked time travel just yet). Photos will of course appear in the Autumn issue of InnSpire and on the Chesterfield CAMRA Facebook group. Chesterfield CAMRA would like to thank all Branch Members who took the time to vote and would welcome everyone to get involved in the future.



**DAVID HASSLEFROTH** is hiding somewhere in this very issue. Find him to win a bag of Pickled Onion Monster Munch and a piggy back from our Editor (Prize is completely made up. Please don't ask Chris for a piggy back - He's really not up to it).



# NEWS

## RAC &

## FASTEST PINT

### The Real Ale Corner

The Real Ale Corner (415 Chatsworth Road, Chesterfield S40 3AD) which is one of Derbyshire's oldest Micropub has new owners. Previous owners Gareth & Salli have officially joining the group known as "Retired People" with the new owners taking over from Monday the 22nd May.

Gareth said on the RAC Facebook page: "Dan and Laura will be taking over the helm and I hope you continue to support them and the RAC as you have since its inception in 2009. Dan is from Hertfordshire and Laura is a Lancastrian (Good to keep the red rose flying at the RAC). I have thoroughly enjoyed my four years at the RAC, met many new people and made some great friends along the way. This weekend will be my last behind the bar so it would be great to see as many of you as possible. Finally, to the most important part of the RAC, the beer! It is fitting that my final weekend shift will feature what is really the flagship pint.....you know what it is! "I'M SPARTACUS" I will of course continue to frequent the RAC, just the drinking side of the bar so you won't get rid of me that easily. Cheers and thanks for the memories".



### FASTEST PINT IN THE UNIVERSE

A proud moment for Chesterfield CAMRA and the Winding Wheel Beer Festival as Beer Festival Chair Rob Taylor and Branch Secretary Jane Lefley presented Joan Laplana aka the Fastest Pint in the Universe with a cheque for £1412.30. The money was raised at the Winding Wheel Beer Festival earlier this year as featured in last month's InnSpire magazine. The money was donated to Ashgate

Hospice who provide compassionate, specialist palliative and end of life care to patients. Thank you to everyone that donated and well done to Joan who is set to feature in the Guinness World Records for the fastest time running the London Marathon dressed as a pint of beer.

# NEWS



**What do you want first... The good news or the bad news? No this isn't the start of a terrible dad joke. (The doctor says, "I have good news and bad news. Which do you want first?" The guy says, "I guess I'll get the good news first." The doctor replies, "You're going to get something named after you"). No, instead this is rather some-thing of a celebratory article.**

But, first the bad news. We've seen a number of pubs in Chesterfield close their doors. If these closures are temporarily (Fingers crossed) or permanent (Let's hope not) remains to be seen but we'll publish any updates in the next issue's news section.

A big shock was the news that The Rectory (Church Way - Chesterfield S40 1SF), a popular Real Ale pub had suddenly closed with seemingly no notice. Rumours, as they so often do, appeared on Facebook, saying that a take-over was happening soon but for now its doors remain shut (That said it could be back open by the time we go to print so please keep an eye on social media and we'll endeavour to update this as close to our deadline as possible).

## **NOW THE GOOD NEWS...**

Popular live music venue The County Music Bar has re-branded itself to now be called Gasoline (83 Saltergate - Chesterfield S40 1JS). An American Style Social & Sports Bar with revamped premises the ambition is to attract a more diverse customer base, with weekdays and weekends without a live band particularity quite in the past. The hope is this change of direction can secure it's future for years to come but there was some grumbles about the change of focus on social media. Real Ale and Craft Beer on offer was somewhat limited on our visit, with Camden Town Pale the drink of choice but we were impressed with the new decor, large screens and marked it as a venue for future England matches.

## **THE RUTLAND REOPENS**

On the way to the Chesterfield CAMRA AGM (See page 4) our Editor was delighted to see The Rutland (23 Stephenson Place - Chesterfield S40 1XL) had reopened and the cheerful staff were already serving drinks ahead of their official opening on the 5th May 2023. Two Cask beers were available and a quick half of Farmers Blonde was gratefully chosen (See photo at the top of the page). The plan we were told is to expand the Cask range to four hand pumps in the near future. A Chesterfield staple of the Real Ale scene for over 150 years, The Rutland has been much missed and it's great to see it back open. It will be run by Martin and Dawn Alvey. Dawn was the former manager of The Rectory and Martin helps run the Great Historic Pub Tours (See our Chesterfield's Most Haunted Pubs feature on page 23).



**THE RUTLAND**

**GOLDEN FLEECE**



**BRAMPTON SOCIAL CLUB**

## THE RUTLAND CONT.

Martin said that “Dawn knows running pubs like the back of her hand. The main thing with taking over The Rutland is trying to turn it back into a ‘pub pub’ again, just a nice place that people want to go to. We want get some nice ales on and different drinks that people will like, and get that atmosphere back again”.

## GOLDERN FLEECE

Another of Chesterfield’s iconic pubs the Golden Fleece (9 High Street - Chesterfield S40 1PS) officially reopened on Friday, May 19. This historic venue has gone under a major revamp after closing its doors over two years ago. Molly Jarvis, along with her partner James who are taking over the pub, bring with them a wealth of knowledge as Molly previously ran the Three Merry Lads in Cutthorpe.

## BRAMPTON SOCIAL CLUB

Finally, a new bar has opened on Chatsworth Road in Brampton. The Brampton Social Club, formerly known as The Alma Inn, is an upmarket but welcoming bar with a great range of beers. With rotating taps, including guest beers from local producers such as the popular Brampton Brewery, it’s another great addition to the area. Bar owner Santiago Perez said: *“Chatsworth Road is the happening place, with good weeknights and vibrant weekends. We want to be part of creating Brampton as the place to go, so we all benefit.”*

Last joke (Because why not): A man goes into a bar with his small pet newt called Tiny. “A pint for me and a half for Tiny, please,” he says to the landlord. The landlord asks, “Why do you name him Tiny?” The man replies, “Because he’s my newt.”

# PUB INTERVIEW

## THE NEPTUNE



The Neptune Beer Emporium or the Neppy to it's regulars, is a traditional pub and music venue which is a popular destination for real ale lovers. With 8 rotating cask ales on tap as well as real cider and Belgian beers, you'll be spoilt for choice when selecting from the amazing range of drinks. The pub has a wonderfully quirky nautical theme. After all, Neptune was the Roman god of water and the sea (Plus maybe beer too?).

**We sat down with Jason Davies, recent new owner, to find out more about the pub...**

### **WHERE IS PUB BASED AND WHAT IS YOUR USP?**

Outskirts of Town Center and our USP, we have a wide selection of beers ranging from Cask, Craft, Belgian, Continental and recently renovated with a Nautical theme. The Beer garden is a great place to sit with a pint and listen to Live Music. There was massive potential with the beer garden so we treated it to a makeover and can now sit over 90 people comfortably again with Nautical Theme.

### **HOW DID YOU END UP OWNING A PUB?**

I was a regular of the Neptune for over five years. We truly loved the pub, the people and the atmosphere. Always a lover of real ales and good music, so when Gary Norton mentioned stepping down for the Pub, I jumped at it. We took over 1st June 2022, and have had so much support from the locals, friends and family. They can sometimes be found with a paint brush in one hand and a pint in the other.

### **BEST THING ABOUT OWNING A PUB?**

Meeting new people, from customers to trade suppliers there is a real sense of community within the trade. We also feel like we're providing community service for a range of people.

### **WHAT ROLE DO YOU THINK PUBS HAVE IN THE COMMUNITY?**

A social hub, for all generations at times we can have a family of four generations sat around the table, its always Grandad that's buying the beers. The Neptune is known for its Live Music, we have Open Mic Sundays and Musicians from all ages come to play and listen, it's always a great day for all.

### **WHAT ARE THE CHALLENGES YOU FACE?**

The upkeep of the premises is one of the challenges as Free house we have no support, so if the rook is leaking or tap is leaking it's down to us to fix it. We have had a lot of help from family, friends and punters which has been overwhelming.

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

I believe there is a strong market for both, we have 8 Cask lines and it always amazes me how the brewers come up with their ideas, the recipes and the designs. We have been asked by our punters to stock Craft Beers, so have put on 4 lines of Craft Ales and they sell really well.

### **BEST SELLER & PERSONAL FAVOURITE?**

Moonshine and Jaipur are best sellers, there would be trouble at the mill if we ran out of either. My personal favourite, there are many beers to choose from. I have a real soft spot for Local Breweries and if I had to choose, it would be the first Real Ale I tried, Thornbidge Kipling, when you can get it!

# THE NEPTUNE

**THE HOME OF REAL ALE AND LIVE MUSIC  
WONDERFUL ALE WITH WONDERFUL PEOPLE**

Opening Hours: Monday 4pm -10 pm | Tuesday to Thursday 4pm to 11pm  
Friday 3pm to 12pm | Saturday 12 Noon to 12pm | Sunday 12 Noon to 10.30pm



**We're all about the beer at the Neptune. We have 8 changing cask ale pumps  
alongside real cider, lager, craft beer and Belgian beers on draught.  
ITS ALL ABOUT THE PEOPLE AND OUR LOVE FOR LIVE MUSIC.**

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*(Nestled half way down St Helens Street, just off Newbold Road or Sheffield Road)*

**Website: [www.the-neptune.com](http://www.the-neptune.com) | Facebook: [www.facebook.com/NBeerEmporium](http://www.facebook.com/NBeerEmporium)**

# Trains, Ale & Belly Dancers

## Rail Ale 2023 – A Storming Success!

This year's Rail Ale Festival once again entertained thousands of music, beer and railway fans from near and far, with Saturday's crowd breaking the previous highest daily attendance record set in 2019.

From start to finish, the three days of the most atmospheric music and beer festival in the country provided something for everyone. Buster Bloodvessel and his Bad Manners gang got the party started on Thursday night. **The Beer of the Festival** was announced and sold out within hours. Festival favourites Ashover Brass Band entertained their fans in the Marquee after an exotic exhibition from a group of belly dancers (yes you read that correctly!). A charter train arrived with a contingent of beer and railway fans from the south of England, although the visitors who travelled the furthest came from Finland and Australia. The Cider and Gin bars did a roaring trade and the beer never stopped flowing, and the sunshine was the icing on the cake, especially for the ice-cream van!

The Beer of the Festival was announced on Thursday afternoon, beating off stiff competition from some great beers from across the country (See page 12). **Alphito from Neepsend Brew Co** was a very popular winner – we're told the brewery has a few casks left so we hope those who didn't get to the Festival this year will find it on a bar somewhere in near future.

Special mention goes to the Mayor of Darmstadt, Jochen Partsch, in the UK on a whistlestop visit to meet the newly appointed Mayor of Chesterfield (Darmstadt is twinned with Chesterfield). Of course, there was only one place to be in Chesterfield on Friday night and he thoroughly enjoyed his visit to Rail Ale, trying out several beers in the process.

This year's Festival was brought to a show-stopping close by Flash, rightly described as the UK's top Queen tribute band, a perfect end to a perfect three days.

As always, the Festival wouldn't be the success it is without the 100s of volunteers providing a cheery welcome to our visitors. From the gatehouse crew checking everyone in and handing out glasses and programmes and the token team to the vast logistical exercise that provides the bar staff and managers. Not forgetting the cellar team keeping all that lovely beer in peak condition, the general volunteers keeping everything tidy and finding the owners of the occasional piece of lost property and the back-room admin staff answering questions on social media. It truly is a great team effort and huge thanks go to everyone involved in this year's event.

**Missed out on this year's Festival? Next year's dates are already confirmed: 16th, 17th and 18th May 2024 – so make sure you get them in the diary! Advance tickets will go on sale in December.**

Alexa Stott



# Rail Ale Festival

## CHAMPION BEER OF THE FESTIVAL: Neepsend Brew Co - ALPHITO

### CATEGORY PRIZES:

#### Low Gravity Beers - Pale

Gold: Aldwark Artisan Ales - Baabaarian Gold

Silver: Oakham Ales - Citra

Bronze: Salopian Brewery - Oracle

#### Strong Beers - Pale

Gold: Neepsend Brew Co - Alphito

Silver: Welbeck Abbey Brewery - Atlas

Bronze: Lenton Lane Brewery Brewery - 200 Not Out

#### Low Gravity Beers - Brown

Gold: Welbeck Abbey Brewery - Red Feather

Silver: Timothy Taylor's Brewery - Boltmaker

Bronze: Muirhouse brewery - Tick Tock Boom

#### Strong Beers - Brown

Gold: Greene King Brewery - Abbot Ale

Silver: The Brunswick Brewing Company Ltd - First Class

Bronze: Woodforde's Brewery - Nelson's Revenge

#### Low Gravity Beers - Dark

Gold: Timothy Taylor's Brewery - Landlord Dark

Silver: Dancing Duck Brewery - Back, Sack & Quack

Bronze: Blue Monkey Brewery - Monkey Chocolate Coconut Mild

#### Strong Beers - Dark

Gold: Neepsend Brew Co - Ashta

Silver: Aldwark Artisan Ales - Frankenstein Porter

Bronze: Lenton Lane Brewery Brewery - Twist & Shout

#### Speciality Beers

Gold: Beermats Brewing - Sum'mat Twisted

Silver: Eyam Brewery - Mompesson's Calling

Bronze: Oakham Ales - Black Magic



# Barrow Hill Rail Ale Festival

Our group of ten friends from Derbyshire, Birmingham and Oregon met at the annual Barrow Hill Rail Ale 2023 Festival on a bright Friday afternoon in May. We arrived just after noon by special bus from Chesterfield Rail Station, and were guided through the gates by efficient ushers, arriving early enough to bag a table for our potation.



**I counted 260 cask beers, 13 draught lagers, 61 craft beers, 82 ciders/perries plus the gin and prosecco bar.**

Armed with £10 beer vouchers, we set upon the many racks of stillage. One of our number had earlier downloaded the beer and cider list to a tablet for easy reading, while others scanned the displayed QR code on phones. Sponsored beers had the advantage of being printed in the festival programme – Blue Monkey, Carlsberg Marsden's, Greene King, Oakham Ales, Ossett, Purity and Thornbridge. Our group favour cask beers and ciders, and enjoyed around 10 half pints apiece over the next few hours, in between visiting food stalls, music shows and train rides.

It was pleasing that the event is visited by so many families and couples. We've been coming for 20 years, and men of a certain age – susceptible to the combination of old locomotives, cask ales and revolving machinery - are somewhat over-represented at this festival. So perhaps odd to also find a thriving market for flashing LED flowery tiaras.

On the Friday or Saturday afternoon, the Rail Ale train travels up and down the short track, or can be waved at from the platform or sidings behind the Roundhouse. Apparently, there's a special train pulled by a Class 66 diesel loco that arrives at Barrow Hill on Saturday afternoon that starts from Finsbury Park, stopping at Peterborough and other stops on the way and returns later the same day. Plenty of accolades from us for Barrow Hill Rail Ale Festival, no complaints and all our beers were a good temperature and in top condition. I recognised a few local cellarage experts busy on the day, and so hats (and tiaras) off to them and the setter-uppers.

**Ginger Baker was accompanied by Margot, Snowy, Rosbif, Montmorency, Psyclo, 100 Summers, McBeer, Lucan Lord and Psmith.**



## Ginger Baker



# BRING ON THE SUMMER!

**WE HAVE BEEN BUSY GETTING OUR FOUR VENUES READY FOR THE SUNSHINE!!**

Come & relax in one of our well tended beer gardens & sample a locally brewed beer from our own brewery. Our pubs also boast a fantastic selection of gins, Belgium beers & light summery wines!

Having a BBQ or party? We can deliver a range of our local, speciality beers to your door! Call us for details.

Our well stocked shop & brewery offers a premium range of chilled continental beers, wines & spirits.

## THE BIERHUIS

Unit 6, Chatsworth  
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01246 221680

## THE ROSE & CROWN

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S40 2QT  
01246 563750

## THE TRAMWAY TAVERN

192 Chatsworth Road  
S40 2AT  
01246 200111

## THE GLASS WORKS

388 Sheffield Road  
S41 8LF  
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# BREWERY INTERVIEW



## WHERE IS YOUR BREWERY BASED AND WHAT IS YOUR USP?

We're based in the heart of the famous "Brampton Mile". I guess our USP was being able to register the original brewery name and resurrect brewing on Brampton once again.

## CAN YOU TAKE US THROUGH THE ORIGINS OF THE BREWERY?

Well, the original brewery has roots back to the early 1800's. Our own journey started in 2006 when we were able to re-register the original name, we had the brew-plant installed in 2007 and opened our first pub – The Rose & Crown – in 2009. The rest, as they say.....

## HAS THE WAY YOU BREW CHANGED OVER THE YEARS?

Not intentionally! I'm a big believer in the principle that if you always do the same things, you'll always get the same results, but having said that I'd be amazed if there hasn't been some shifting of the sands over the years. Other than that, we are just more open-minded to some of the advances in brewing technology and processing aids that assist what we're trying to achieve.

## WHAT ARE THE CHALLENGES YOU FACE?

I think the industry in general is facing challenges today the likes of which it has never seen in history before. The price rises we've seen on raw ingredients, cleaning chemicals, equipment and wages is completely unsustainable – unless people are happy to pay £15-per-pint of course.





### **FUTURE OF BREWING IN BRITAIN?**

Britain has brewing heritage which is almost unique in the world and I'm confident there will always be a flourishing brewing sector in Britain. As a nation of beer-drinkers we wouldn't have it any other way.

### **DO YOU THINK PEOPLE ARE BUYING MORE REAL ALE?**

I'm not so sure they are buying more "real" ale, but I certainly think that combined with "craft" beer (whatever that is!) that the sector is definitely growing. Let's cut to the chase here – it's not the concept of kegged beer that is a bad one, it's the rubbish liquid that was being processed into them that was so off-putting. The new generation of "craft" brewers are proving beyond doubt that great quality, even un-fined and un-filtered beer, can still be processed into a keg – carbonated or not – and it still comes out tasting great.

### **BEST SELLER/PERSONAL FAVOURITE?**

Golden Bud is still our best-selling cask ale, Speciale beats everything else in bottle & keg. I can't say which is a personal favourite – that's like asking me to pick my favourite child.

### **CHRIS RADFORD - MANAGING DIRECTOR & HEAD BREWER**



# Winding Wheel Beer Festival Helpers Trip 2023

Following the great success of the Winding Wheel Beer Festival earlier in the year, a “helpers trip” was arranged to thank all the dedicated volunteers who help put on this amazing event. Under the guidance of Beer Festival Chair Rob Taylor, the Winding Wheel Beer Festival has become a one of the most popular events on the CAMRA and Real Ale calendar in our district.

The destination was **Leatherbritches Brewery** and Chesterfield CAMRA's Secretary Jane Lefley reports on this very unique day out...

Cold, wet and windy we waited for the bus to arrive at the Town Hall steps. The big red double decker pulled in and we couldn't decide if we were going on a summer holiday or on the buses... well read on and make your own decision.

We were heading to Leatherbritches Brewery, so on we all got, with nearly everyone opting to sit upstairs. We travelled along the A38 and someone said “we've been on here a long time, should we not have turned off back there?” Quickly we got Sat Nav out on our phones to check. Yes, was the definitive answer, so the Navigators went to the front to speak to the driver, who rather worrying said his Sat Nav had lost connection to the network. After taking this in, Navigator No.1 said “You need to take next slip road off and go back down the A38” but the bus driver firmly replied “Its working now and telling me to turn off here” (And who are we to argue with Sat Nav).





Off the A38 we went, oops a bridge and the weight limit was 7.5 tonnes (It should be noted at the point the bus weights about 14 tonnes with no passengers on). Yes, you guessed it over we went! This somewhat traumatic journey did not end there, because as we approached another bridge the passengers upstairs began to think we are going to convert the bus to an open top. The bridge ahead was 12ft 6" and the bus 14ft 1" as it was written above the front window. Screams and shrieks for the driver to stop. Which thankfully we did. After turning around on a driveway on a very narrow road, you can guess what is coming, as yes we went back over the 7.5 tonne bridge once again. This time we got back on our way to Leatherbitches following the route of the navigators.

Arrived at Leatherbitches tad late and definitely ready for a drink, which Edward was prepared with copious amounts of beer fresh from cask in jugs and glasses lined up. The beers flowed, with over 200 pints drank and then our hungry bellies were fed with hot pork cobs and roast potatoes.

A presentation was made to Edward for winning "The Beer of the Festival "with Lemongrass and Ginger. He thanked us for visiting his brewery and sent a message "Big cheer for all those on the bus, you drank over 200 pints. Great having you here. Should do it more often. Well done to those who arranged too. Cheers"

It was then time to get back on the bus. We headed to the Smithfield in Derby as a stop off on way home and found they were having a presentation too. This time to Ashover Brewery. We arrived at the Smithfield where we enjoyed some excellent beers in good condition and met up with some not so strangers from Ashover Brewery whom managed to blag their way home with us (Little did they know what they was letting themselves into).

After spending an hour at The Smithfield, we made our way to the Pig and Pump to finish the trip off. Excellent feedback, everyone enjoyed themselves and nothing but praise given to Ed from Leatherbitches. The journey home was straight forward once the driver had been directed out of Derby by the Navigators via no low or weight limited bridges.

Jane Lefley



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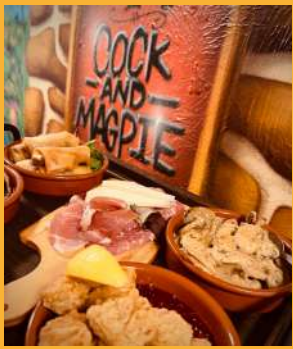
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## Opinion Piece

# SOCIAL AT THE LOCAL

If you are reading the printed paper version of this magazine, hopefully you'll find it reassuringly old school. And, with a decline in newspapers, maybe community focused magazines and fanzines like InnSpire may become the last bastion of the printed word. In an increasing digital world, the way we communicate and connect has changed but like this magazine there's still something very traditional about our pubs. They are after all, places where we can meet up in the real world. There's nothing virtual about them but the local is no doubt very social. That said, the line between the on-line and actual world has become more blurred and entwined. Now this brings with it both opportunities and potential pit-falls for our pubs and clubs.

Let's start with the positives... First, like many of you, I find Facebook a great way of staying up to date with local events and even discovering new places to visit. The social media platform is a great way to find out what new beers the pubs in my area currently have on tap. (I'd also jokily like to request Matt from GinSpired to stop posting photos of his amazing beer fridge online, as I'm far too weak: I just need to pop in and visit him when I see them glittering beauties on my feed).



I'm also a fan of the Real Ale Finder App which is regularly updated by pubs close to me like the Arkwright Arms (Checks Phone: Littlemore Citra by Ashover Brewery on Cask and AM:PM by Thornbridge on Craft Keg look tempting) and Brimming with Beer ("Hmmm, Vivienne by Thornbridge. Not had that before. Julia get your coat on. We're off ta pub!").

The main aim of our pubs is to get the punters through their doors. And whilst chasing likes and boasting about having two million followers on Facebook is all very good, if you can connect with real ale and craft beer drinkers in your area on social media platforms like Facebook, Twitter and Instagram, hopefully that will mean some of them actually rock up to your pub.

Now for negatives... It may be easy to rage against the machine but social media can help give volume to the somewhat more divisive voices out there in cyberspace. For example, rather than address an issue, there and then, with the staff or owner, it's more likely now, a person will instead write a negative review online. This can sometimes be fair but equally harsh with cases of businesses being misidentified or worst even lied about. With no chance to correct the problem in the present and offer a solution. There's a growing business for Companies, offering "online reputation management" to counter and remove bad reviews from platforms like Tripadvisor. It's worth noting that most of our pubs and clubs, are run by hardworking people, doing their very best to offer good service. We shouldn't forget the person stood behind the bar, has put their heart and soul into their business and every review, both good and bad, can affect them.

**It's a balance and on all probability, I'd certainly recommend that our pubs take control of their online presence. That they adapt and evolve to ensure they are seen on that there T'Internet. With CAMRA looking to attract and engage with a younger audience, we too should look at how we can move with the times and not get left behind. Not, that suggesting we sack the magazine off and move everything over to TikTok just yet. When writing this article, I spoke to my friend in the Chesterfield Arms, who promptly showed me an App on his phone that wrote content for blogs and magazine. "There you go mate. They don't really need you anymore. AI (Artificial intelligence) is the future". As the meme says "what a time to be alive" but I'm not quite ready to let Robby the Robot take over my job, just yet. We may one day see the rise of the robots (And I for one welcome our new metallic masters) but for now there's comfort in a good pint, some good craic and meeting up with friends both old and new, in our local social hub, the pub!**

**CHRIS FOX**

The tour costs  
**£7**  
per person



# CHESTERFIELD GREAT HISTORIC PUB TOUR

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- |           |           |
|-----------|-----------|
| APR 29TH  | JULY 8TH  |
| MAY 13TH  | JULY 22ND |
| MAY 27TH  | AUG 5TH   |
| JUNE 10TH | AUG 19TH  |
| JUNE 24TH | SEP 2ND   |



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**CHESTERFIELD GREAT HISTORIC PUB TOUR**  
THE HAUNTED PUBS OF CHESTERFIELD >

# THE HAUNTED PUBS OF CHESTERFIELD

## SHAUN STEVENSON FROM GREAT HISTORIC PUB TOURS REPORTS:

In castles, country houses and cemeteries up and down the land, hauntings seem to occur in every type of place, I'm sure there must be a haunted phone box in a village somewhere.

Public houses seem to be a favourite venue for ghosts, maybe it is the constant movement of people or the tragic events that happen there occasionally or maybe, it's just the drink. Chesterfield has some great historic ghost stories.

The unusual activity at **The Sun** on West Bars has been reported by local and national newspapers over the years and seems to be continuing. The cellar and rear section of the pub date from the 1700s when the Sun was a coaching inn and the yard was used for livestock auctions. The story goes that in the 1700s, a coach arrived full of hungry passengers who disembarked and went into the pub.

The coachman was robbed and murdered that evening, his body was thrown down one of the wells at The Sun. It seems the ghost of this coachman now haunts the cellar with repeated reports of various landlords investigating the sound of drunken jollity coming from the cellar and finding nothing more than unexplainable disarray. The coachman is blamed by the current landlord for repeatedly setting off the fire alarm during the recent Covid lockdowns. The only solution that worked was to fool the coachman into thinking the pub was open by leaving the music on all day, even though there was no one in the pub.

The story of the murdered butcher, George Collis and his haunting of **The Royal Oak** in the Shambles is a relatively well known local tale. George was murdered by his business partner, John Platts in 1845, and his body was dumped in the cesspit in Falcon Yard. The Butchers Shop in which he was murdered is now part of the top bar of the Royal Oak, which is sadly closed at this time. Accounts of him throwing lightweight objects in the bar are quite commonplace, but on one occasion, he apparently opened a glass-fronted fridge and threw a bottle of wine onto the floor, wasting a perfectly good Pinot Grigio.

**The Rutland's** proximity to the churchyard may explain why some believe that it is the most haunted pub in Chesterfield. A ghostly White Lady was often seen descending the stairs in the bar, although there are few recent reports. She is supposedly a manifest spirit of a young girl called Hannah Owens, who worked at the pub in 1875. She apparently was the victim of an assault and whilst still in shock, she hung herself in the pub's water closet. Other strange noises and doors being slammed in the middle of the night have made it difficult for anyone to live in the upstairs accommodation.

**The Spread Eagle** is another old coaching inn which was investigated by paranormal experts in conjunction with Peak FM, eight years ago. The investigators were convinced that a demon had pushed a servant girl down a flight of stairs. Reports that one of the bar stools left anyone sitting in it with a cold uneasy feeling. However, reports like these have largely ceased following the extensive refurbishment of the entire property.

Mystic Paranormal UK, a local investigation team are set to visit **The Golden Fleece** as this article goes to print.

The hunt for ghosts continues and a great way to keep up with the latest revelations is a Facebook group called Chesterfield Ghost Stories. If you have a local ghost story to tell, you can join the group and share your experience.

**The Chesterfield Great Historic Pub Tour is running right now. A walking tour of Chesterfield's historic sites and eight of the best pubs in town. At just £7 per person, it's a fabulous afternoon's entertainment, even if you stay sober. To take part in the tour, please check out the advert on page 23. (Our Editor took part in the tour with some friends in May and can highly recommend this great day out, that also supports our local pubs too).**

**The Rutland in 1905**





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# Chesterfield Stephenson STEAMPUNKS

The Airship drifted nosily under the dark clouds as it struggled against the oncoming storm. The decades old motor emitted a horrid whine, that even the thunder was unable to hide. The old canal bridge, under which I'd found refuge, vibrated as the bloated blimp, circled above. They wouldn't stop searching until the temporal teleportation device I had stolen, was prised from my cold, dead hands. Time was running out to meet up with the extraction team at the **Lockoford Inn**. With no options left, I whispered a small prayer to the Small Gods of Real Ale and then pressed the device's button. The world went black and I disappeared.

Life and pubs are full of nice surprises. One would never guess on venturing into your local drinking establishment on a wet Wednesday evening, you would find yourself surrounded by Steampunks. Now, for those not in the know, Steampunks are not a cross between Johnny Rotten and Thomas the Tank Engine but rather a group of lovely people who have embraced this subgenre of Science Fiction (A mix retro-futuristic technology, industrial steam-powered machinery and Victorian era fashion. The cold opening above, was this writer's poor attempt at Steampunk fiction). It is said a picture is worth a thousand words, so for a better understanding of what this means, then just divert your eyes to the photo at the bottom of the page. Ok, now you've had a glance at the amazing costumes on display... I'm sure you all agree, they look great





The Chesterfield Stephenson Steampunks meet once a month at the Lockford Inn. It's an open meeting that welcome Steampunkers from all walks of life (Check out their Facebook page for more details). Now, as a life-long geek, I couldn't help but be inspired the group's enthusiasm and love for their hobby. You may remember reading our article in the April edition of InnSpire magazine about the role of the pub in the community. How our locals are not only a place to grab a delicious pint of Cask but also have opened their function rooms to community groups, offering a safe place for people to come together.

Now I must admit my ears pricked up, on hearing the George Stephenson link in the group's name. The "Father of Railways" died in 1848 at the nearby Tapton House in Chesterfield, just up the road from the Lockford Inn where for a few years I went to school (Tapton House that is. Not the Lockford Inn). Fun fact: Mr Stephenson also seemed to spend a lot of his later life, trying to grow straight cucumbers in thick glass tubes rather than anything locomotive related. Which has little to do with either Steampunks or Real Ale but nonetheless very much the kind of useless trivia we are sure you've come to expect from InnSpire Magazine.

On my visit to the Lockford there were two Cask beers on offer, which are regularly rotated. With it being a school night, I had just the one pint of Dizzy Blonde Amarillo Pale Ale by Robinsons Brewery and promised to return soon to have a few more. A beautiful traditional pub, that I must admit had slipped under my radar, I left smiling knowing that I had another nearby "local".

Like the little story at the beginning, groups like the Chesterfield Stephenson Steampunks, give people an escape from modern life and the worries it can bring. A way of being transported to a different world. For a few hours at least. Be it Steampunk or Real Ale, one can see the parallels, in a passionate group of people, coming together to celebrate the thing they love. And, by George, we are lucky that our pubs and clubs are still around, offering a warm welcome to the adventurers and dreamers, who find a sense of community within their doors.

Chris Fox

# Lewy, Lewy!



**Lewy A.K.A. Lewis Ryan** has spent over 25 years in the art and design industry before starting his own business focusing on two of his loves: music and beer. The good things in life. Since starting his own business in 2016 he has worked with a number of Breweries, Musicians and Music Festivals on a host of creative projects. Breweries, bottle shops and bars include: Abbeydale Brewery, Amundsen Brewery, Bang The Elephant, Brewdog, BritHop Brewery, Buxton Brewery and many, many more. Lewy has also painted two murals here in Chesterfield for the Hop Lamp bar, located on Whittingham Moor. Featuring a King Kong/Crooked Spire mashup and a fire breathing Godzilla, if you've not seen them, I suggest you drop everything right now and go check them out. Mines a pint of Green Mountain please. **Our Editor sat down with Lewy for a chat about all things beer and art...**

## HOW DID YOU FIND YOURSELF WORKING WITH BREWERIES AND THE LIKE?

My background is in Fine Art. I did a GNVQ in Art and Design at Barnsley College, then went on to do a BA in Fine Art at Coventry University. I've always wanted to be an artist, but when I first finished University in 2002 I needed to get a "real job" to pay the bills.

Fast forward and I eventually spent 6 years at a LED Lighting company and helped grow the yearly business turnover from £400K in 2010 when I started to £1.4million in 2016 when I left. In 2016 the company owner decided to step out of the business and become CEO. He planned to only be coming in every so often, so he asked me to step up as Managing Director. Being very career minded I jumped at the opportunity. I was part way through training when he decided to sell up instead - the new business owner taking the MD position I'd been training for. I found out in an impromptu meeting with all the other staff when the new owner was introduced to us all. I handed in my notice the very next day without much thought of which direction I'd take. I was so angry that I had put so many years into building that company up, with many carrots dangled over the years (things like shares in the company) which never appeared. I had never felt anger like that before. I knew at that point I couldn't work for anyone else but myself, and I had to go back to my creative roots. Looking back now it was the shove I needed to get back into being creative.

So to finally get to the answer to your question: I went self-employed and started looking into areas where there was financial growth, but more importantly it had to be in industries I would love to work within. Beer and music were the first things that came to mind.





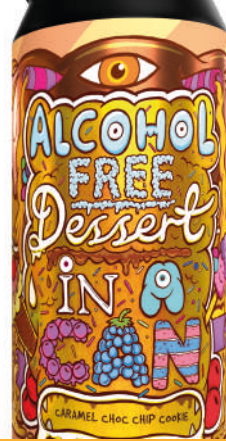
I've tinkered with home brewing for years, and drank real ale since the 90s. I'm the singer songwriter in a Psychedelic Folk Rock band (The Rolling Down Hills). They were both industries I understood and I thought my accumulated skills set could help breweries and musicians get noticed. The craft beer scene was booming with a high demand for bright, stand out can artwork. So that was the first place I started.

I made a few new beer related illustrations (Hopzilla and some fan-art for BrewDog's Elvis Juice), built a small portfolio and started sharing my work on craft beer forums and on social media, hoping to get it in front of the right people. I took on a few pet portrait commissions and photography work to keep the bills paid until things got rolling. After a couple pieces of work from a newly launched brewery (Rock Leopard Brew Co - Hops and Rain) and a bottle shop (Beer Dock - Beer Kong) I was invited by Matt Jenkinson who at the time was on the team over at BrewDog Sheffield, to do some live art sessions in their bar as part of brewery tap takeover evenings. The live art sessions were a great way for me to talk with the people at the breweries as well as show them what I could do. After each session the brewery would take the art I had created that night back to the brewery to be displayed. It was a great way to network with the kind of people I wanted to work with. That's how I first met the folks over at Abbeydale Brewery. I've been a self-employed creative since. It snowballed from the first few pieces really, but I think the invitation BrewDog gave me was the trigger point that has led me to the career path I'm on now. The beer industry has changed a lot since those days, and I've just tried to stay with those changes art wise.

### **IS THERE A SPECIFIC PROCESS YOU HAVE WHEN ILLUSTRATING FOR BREWERIES?**

I think listening to what the client wants is really important, probably the most important thing, in that you have to get to know the client well to fulfil their aims. After that it's a simple process of sketching down ideas and running with the one that I love the most. A lot of illustrators and designers work digitally - I'm a little old school, in that I still like to make my illustrations on paper with ink, in the way comics were traditionally created. Those ink drawings get scanned in sections into the computer, stitched together and then coloured digitally in Adobe Photoshop. I've been experimenting lately with some digital only work on the iPad, but I think the majority of my work will always stay ink on paper; there's a feel to the finished illustrations that can't quite be replicated digitally.

I work pretty big too, even though the finished beer labels are relatively small, I work at A1 paper size and on 1200 dpi files - It means the detail is there if I ever wish to convert the artwork to posters or other things in the future. After the artwork is all coloured I like to play around with the finishing, often adding metallics or transparencies to really make the labels stand out on the bottle shop shelves or on the pump clips.



### WHERE DO YOUR IDEAS OR INSPIRATION FOR THE DESIGNS COME FROM?

I try to have a theme/world I create for each of the breweries whilst still working in my own style, It's a hard thing to do. Breweries need to look unique, If I'm working with loads of different breweries the end customer still needs to recognise that brewery straight away by looking at the can. That's why I try to create a world for each of the breweries I've worked with.

I'm always trying to push boundaries with the illustrations, be that metallic finishing or clever ways to make the artwork fun - I created a make your own Obi-Wan Kenobi label that people could cut out and assemble for a Collaboration brew for Emperor's Brewery and Bang The Elephant. Inspiration often comes out of the blue for weird things like that, that one came in a dream.

### ILLUSTRATION IS CERTAINLY A KEY PART OF REAL ALE & CRAFT BEER BRANDING. WHY DO YOU THINK THIS IS?

I think they've always come hand in hand - Packaging design has a role to make people want to consume the product within, I suppose beer isn't any different really in that aspect. People relate to a brand and want to immerse themselves in it, Illustration makes it easy for people to fall in love with the brand for it's visual aspect as well as for the finished beer.

When I was a kid in the 80s I used to collect beer mats, mainly for the artwork, there was such a wealth of diversity in the styles of art and design. I guess that's one of the things that got me interested in the design world to begin with.

### ANY FAVOURITE PROJECTS YOU'D LIKE TO HIGHLIGHT?

One of my favourite projects has to be the 2 Collaboration series illustrations I did for Abbeydale Brewery - 12 beers in total, 12 Brewery Collaborations brought out over 2 years - All 12 beer labels could be collected and they joined together to make a poster sized illustration.

It was a monstrous ambitious project that the idea again came to me in a dream, nothing has been done like that before. The series was nominated for a SIBA design award and we got to the finals with it in Liverpool.

**The first part of that collaboration series was one of my first big jobs so there'll always be nostalgia in remembering it, again I don't think I'd be doing what I'm doing now if it hadn't have happened, everything snowballed right after it.**



## WHAT EXCITING NEW PROJECTS CAN BE EXPECTED FROM YOU IN THE FUTURE?

There are loads of current projects that are exciting. I've recently finished the artwork for Amundsen Brewery's Alcohol Free Dessert in a Can - Soon to be launched - The original Dessert in a Can series is so iconic for Amundsen, and I'm really proud to have been given the opportunity to design the artwork for the Alcohol Free version.

There's exciting stuff coming out from Emperor's Brewery that I've had a hand in (I can't say much about it just yet - but it's really exciting news). I've also got a mural project pencilled in for a new bar in Nottingham (again can't say too much just yet) and possibly another for one of the Breweries Tap Rooms down in London.

**I'm quite fortunate that the breweries I've worked with come back to me again and again, so they must be happy with what I do. I'm still amazed that I get to draw and paint for a living!**

Check Lewy out online at [www.lewisryanart.com](http://www.lewisryanart.com) however he is current updating his website as we we go to print and slowly moving things across to [www.lewy.uk](http://www.lewy.uk) (You can find his newest content on there).

**Instagram:** [instagram.com/lewylewylewy](https://www.instagram.com/lewylewylewy)

**YouTube:** [www.youtube.com/user/callmelewy](https://www.youtube.com/user/callmelewy)

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# MICROPUB ADVENTURES

Bingley, Saltaire and Shipley.

## **Scott Spencer from Micropub Adventures reports:**

A day out over Easter weekend up to the Aire Valley in West Yorkshire. Visited a selection of breweries, micropubs and independent pubs in Bingley, Saltaire and Shipley. All easily accessible by train (with a bus out to Wilsden for Bingley Brewery).

**The Brown Cow** First call in Bingley is to “The Brown Cow”, a Timothy Taylor’s pub. It is located in the old part of Bingley, next to “Ireland Bridge” which dates back to 1686. Named as such because Irish Mill workers used to gather at the pub. A full range of Timothy Taylor’s cask ales here to choose from here. I went with a pint of “Landlord”. An award winning beer. A great food selection is also available here. Outside is a huge area for outside seating by the riverside and is beautifully done out. Lots of seating both undercover and in the sun. Also the pub was victim to a flood in Boxing Day 2015. The plaque shows the flood level that the water rose to.

**Ling Bob** A bus from outside The Brown Cow up to nearby Wilsden (about a 10 minute bus journey). Called into the “Ling Bob”. A pub at the end of the village with great outdoor seating at the front and side of the pub. A great selection of four local cask ales to choose from here (Ilkley Brewery, Ossett Brewery and Timothy Taylor’s). Alongside a wall behind with lots of keg beers. I went with “Mary Jane” from Ilkley Brewery.

**Bingley Brewery Tap** A steady 15 minute walk from the last pub (or 10 minutes from the bus stop in the village) to a small industrial estate, where “Bingley Brewery” is located. A small taproom located within the brewery unit. It opens the first Friday and Saturday of every month. Seating is available both inside and outside. On the bar today was a choice of five cask ales, alongside cans of cider, Prosecco and Wine. I started with “Petham Cross”, before moving onto “Arden Pale” and “Centennial”. They also have a food van here, this weekend being Mexican selling Burritos.

**Chip N Ern** A bus back from Wilsden into the centre of Bingley to visit the “Chip N Ern”, a micropub a short walk from the train station. A lovely small pub done out with wood panelling and a wood floor. Packed full of decorative items all around (including on the ceiling). A great choice of beers on here with seven cask beers and four keg beers to choose from. I went with “Arch Blonde” from Barker Bridge Brewery, a new brewery for me which is located in Cullingworth.

**SALT Beer Factory / SALT Taproom** Back on the train, this time getting off at Saltaire a few minutes down the line, and a short walk up to “SALT Beer Factory”. This houses 2 separate bars. The first being the “SALT Beer Factory”, which has a large bar and served Wood Fired Pizzas. Behind this in the other half of the building is the SALT Brewery with the Brewery Tap. The pub itself is housed in the former Tramshed which was built in 1904. Started here with “Loom” from SALT Brewery, a great West Coast Pale Ale, really refreshing. Alongside one of their wood fired pizzas and a great outside area in the sun.

Headed through the bar to **SALT Brewery Tap** (there is also an entrance around the side of the building). In here you are sat around the brewery with some elevated seating on a second level as well. Another great selection of SALT Brewery keg beers, alongside a couple of cask beers from Ossett Brewery. I went with “Azazza & Talus Vermont Session IPA”. A refreshing and hoppy session IPA.

### **Saltaire Brewery Tap**

Last call of the day to the taproom of “Saltaire Brewery”. A steady 15 minute walk down the canal from Shipley Train Station. A small building at the front of the brewery building houses the taproom. The brewery itself first started brewing in March 2006.

Six Cask beers and four Keg beers to choose from on the bar here, all brewed by Saltaire Brewery. I went with one of their new beers “Aquila”, a great fruity pale ale to finish the day with, metres from where it was brewed.

**The original version of the article can be found on [micropubadventures.co.uk](http://micropubadventures.co.uk) (Edited here for InnSpire Magazine)**





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