



RuRAD

In the Sticks

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In the Sticks

December 2015

Free Copy

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

If you want to receive a copy electronically e-mail uplonkerrodney2006@yahoo.co.uk

Or for current & previous issues log on to <http://www.mansfield.camra.org.uk>

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Beer and Pub News

Sooty reports "Last month saw the opening of two micro pubs during the same week in Burton-upon-Trent, the first to open on the 17th was the **Fuggle & Nugget**, 81 High Street which is towards the Burton Bridge brewery. There are 5 changing real ales on the bar to choose from along with cider, wine, fruit beer and soft drinks. Opening times are 12-2.30 4.30-9.30 Wed-Fri, 12-10 Sat & 12-3 Sun. The second pub opening which was on the 20th is the long awaited **Middle Earth Tavern**, which is located in part of the Old Midland Grainstore opposite the station, just descend the steps to the left side of the railway bridge and you are there. There are 2 pumps on the bar dispensing Middle Earth beers plus at least 2 more that include guests on gravity, cider is also available. There opening times are 5-9 Wed & Thurs 5-10 Fri, 12-10 Sat & 12-4 Sun, your host are Carla & Steve Twells"

Didler informs "The **Canalside** (formerly the Good Old Days/Ilford Club) Station Rd, **Ilkeston** has reopened as a free house with Great Heck Blonde & Dave, Dancing Duck Dark Drake, Flipside Russian Rouble, Wychwood Hobgoblin and Stencil Blonde from £2.90 on my visit. Ales in good nick a vast refurbishment at great expense in alehouse style, etc. Nice garden created for summer, a great addition to the Ilson real ale scene"

The Steamin' Billy Brewing Co have opened there second outlet in the Derby area, it is the **Coronation** on Baker Street, **Alvaston**, the future of this pub looked bleak until it was acquired and refurbished by the Steamin' Billy group. A selection of Steamin' Billy beers plus guests are available, they also have their own pizza oven

There have been a few **Derby** pubs lost recently; the **Portland Hotel** on London Road has been sold to developers as has the **George Cross** on Boyer Street and the **York Tavern** on York Street

According to Didler the **New White Bull** at **Giltbrook** is shortly to be demolished. Greene King wouldn't sell it to Blue Monkey who wanted it as their tap house.....a great shame, total madness

Trigger reports that a recent visit to the **Little Chester Ale House** in **Derby** revealed that alongside 2 ciders, 3 ales from Hartshorn - Ignite, Shakademus and Happy Haze plus Wentwell Barrel Organ Blues were on handpump with Bartrams Cherry Stout and Funfair Steam Punk Porter coming soon

Nicky & Pete Foster
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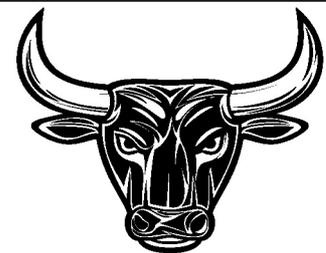
Mon to Thur 3 - 11,
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Amber Valley CAMRA Pub of the Year 2016

All branch members were sent an email at the beginning of November inviting them to nominate up to 5 pubs in our branch area to go forward to the competition. As a reminder, nominations should be emailed to yankees57@outlook.com and the deadline is

Friday 11th December, after which the top 8 will be judged from Monday 14th December through to Sunday 28th February 2016 and the winners will be announced at our A.G.M. on Thursday 17th March. Judges must be CAMRA members, though they don't need to be Amber Valley Branch members. We would like to have as many judges as possible so if you are interested, contact us at yankees57@outlook.com for more information.

You only have to commit to visiting each pub once during the judging period and sending in your score sheet by email or post. We will send you a form listing the eight nominated pubs and the various categories to be judged, together with updated explanatory notes from CAMRA. We hope that all judges enjoy taking part and helping us to choose a worthy winner and runner-up for this very prestigious annual branch award. If you are a branch member but don't receive our email circulations, it may be that you didn't register an email address when you originally joined CAMRA. Please email yankees57@outlook.com with your name, membership number and email address if you would like to be added to the circulation list to receive important branch news



BLACK BULLS HEAD

2 Kilburn Lane, Openwoodgate,
Belper, Derbyshire
DE56 0SF

RuRAD Supporting Local Beer Festivals

On the first day of this festival at the **Hollybush, Makeney** I found a selection of some 25 ales to choose from plus a selection of ciders, and I was pleased to see a good selection and variety of beers. I started by sampling the Cross Pacific Pale Ale 4.0% from Firebrand, quickly followed by Green Bine Gold 4.0% from Howard Town, then Nor'hop from Moor Beer Company was next at 4.0% again. I then went for the Pale 4.3% from Squawk Brewing Co and Fabric from Ashover at 4.4% before finishing off on Treasure IPA 4.8% from Great Heck and Wingman 4.6% from Summer Wine - which for some reason I kept calling wigwam and the people behind the bar

were quick not to let me forget! There were also beers from Oakham and Thornbridge, and more locally, from Welbeck Abbey, Whim, Leadmill, Lincoln Green and Shiny. Also plenty more from further a field including beer from Bristol, Kent, Yorkshire, Dorset, Bedfordshire, Norfolk...the list goes on! A very enjoyable evening, drinking good beer in good company-Charisma

The Mansfield CAMRA Festival at South Normanton offered a selection of 50 plus ales and a range of ciders and perrys, with an emphasis on local beers complemented by a few from further afield. Beers were from Blue Monkey, Dancing Duck, Derwentio, Double Top, Dukeries, Grafton, Kings Clipstone, Landlocked, Muirhouse, North Star, Welbeck Abbey and Wentwell. Breweries represented from out of the area included Wold Top, Titanic, Tiny Rebel, Steel City and Sheffield Brewery. On my two visits I managed to try Issue One 4.1% from the brand new Flathead Brewery which was launched at this festival, then the champion beer from Tiny Rebel, Cwtch 4.6%, followed by Operation One 4.3% from Plan Zed brewery which I think was a collaboration brew. On my second visit I sampled Wold Gold 4.5% from Wold Top and Graffiti IPA 5% from Firebrand brewery. Had no luck on the tombola but it was nice to see Tweedle Dee and Tweedle Dum-Charisma

I have got to give the festival at the **Thorn Tree, Ripley** a mention as it was their first one and was very impressive - I hope all their hard work and effort paid off! All of the stronger beers had been hit hard when I got there on the Saturday, with the Chocolate Amaretto Guerrilla from Blue Monkey selling out first - with Big Blue, Infinity+1 and Jaipur also selling out quickly. Sadly, as I was only making a fleeting visit I settled for the Ripper from Amber Ales but there were also beers from Peak Ales, Shardlow, Brunswick, Leatherbritches, Shipstones, Falstaff, Tollgate, Dancing Duck, Castle Rock, Dukeries and Landlocked. Hoping that they have another festival and that I will get to spend more time there!-Charisma

I arrived at the **Black Bulls Head, Openwoodgate** on the Friday to find the place packed - there being 12 ales and 8 ciders / perrys available in the Bedlam Bar and I tried the American Pale Ale 4.7% from Dark Star which

was in excellent nick. Other beers on offer included Citra and Tranquility from Oakham, Pint from Marble, High Wire from Magic Rock, Melba Peach and Jaipur from Thornbridge, Ay Up from Dancing Duck, Landlord, Exmoor Gold, Titanic Plum Porter and Baz's Bounce Blower from Parish at 13%. In the main bar I had two more cracking drinks - Ram Tam from Timothy Taylors and Batham Best Bitter 4.3%, one of my all time favourites, which was at was at its best. Other beers on the bar included Abbots, Bishops Farewell, Green Devil, Lagonda IPA and Pail Galaxy Topaz from Shiny. A very impressive first festival!-Charisma

Having heard good reports of **Wakefield** - perhaps even in this esteemed publication - GC and I headed north from Derby to explore the town for ourselves. For those who don't know, you can save money by splitting your train ticket at Sheffield, especially if you are two people travelling together. You don't necessarily have to actually change trains in Sheffield, but it must be a scheduled stop. We started off at **Henry Boons** near to the station, which is associated with and attached to Clark's brewery. This is a pub with a traditional feel and is a good place to start as it opens at 11.00am every day, even on a Sunday apparently. There were 5 hand pumps with two beers from Teignworthy (Golden Sands & Gun Dog) plus Golden Pippin from Copper Dragon, Timothy Taylor's Landlord and Cascadian from Clark's. We were expecting a few more Clark's beers as the pub is seen as the Brewery Tap but perhaps we were just unlucky. If you visit the Clark's Brewery web site they now describe their beers as Craft Cask Ale and since the word "Craft" was prominent on the Cascadian pump clip, we went for the Golden Sands instead. According to an interview, which appeared in the Wakefield Express in April 2015, the landlady claims that "Every stranger that comes in the pub we always ask their name and there are a few dogs that come in and we know every one of them by name too". Well they didn't ask us ours and I can tell you, we was proper upset! I mean, where does that leave US? Lower than dogs? Shortly after we arrived, the pub was "invaded" by a group of men in fancy dress many of which represented American Wrestling stars (apparently). A fund-raising effort we presumed. (That's just a normal Saturday in Wakefield! - Ed) We moved on to the **Hop**, a few minutes up the road, which is co-owned by Ossett and the drummer out of Embrace. This results in a pub, which combines ale and music and I would have to say that both the choice of ale on offer and the music playing were both excellent. They had a good range of Ossett beers plus a couple from Rat Brewery (White Rat & Ratatouille), which is also owned by Ossett. Plus Saltaire Blonde, Great Heck Citra and

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Opening Times: Mon to Thu 5 - 11
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[Good Beer Guide listed](#)

Kirkstall Black Band Porter. In addition the barman (whom we shall call Bluebeard) was friendly, informative & helpful. We could easily have stayed longer but that's the dilemma you face on a beer trip, should you stay or should you go? A little further up the road, we found the **Black Rock**, a very traditional locals pub with horse racing on the TV, which was being followed avidly. We were made very welcome and were offered a choice of 4 ales: Kelham Island Easy Rider, Sharp's Atlantic, Salamander Pachyderm and Partners Spike's. We then headed straight to the **Red Shed**... "No we didn't!" - "What?" - "No we didn't, you got us lost" - "Oooh I didn't" - "Yes you did - map, smart phone and all those 'O' levels and you still got us lost"..... Anyway readers, let's just put that to one side.... OK then, the next establishment on the list - it can't really be called a pub - was the Red Shed which is indeed a red shed. It's also known as the Wakefield Labour Club and is really tricky to find! I think we might have walked into a Comrade's Meeting before finding the way to the bar where they had Small World Autumn Bank, Camerons Long Leg, Ossett Victoria and Acorn Pretty Green. Not a bad selection for a place like this but a pub it most definitely isn't. We fell into conversation with two other like-minded men, from Huddersfield and Hull, who were doing the same sort of circuit as us. We then quickly found our way to **Fernandes Brewery Tap and Bier Keller**... "No we didn't, we explored a set of pedestrian walkways under the A61 first". "Look, who's writing this eh?". OK then, we found our way to the Fernandes etc. etc. by a somewhat circuitous route. A well-known and essential stop in Wakefield, it didn't disappoint. We didn't get to see the Bier Keller part of the complex as it only opens on Friday and Saturday after 6.00pm but the main bar is a comfortable, wood-heavy open space with a very old-fashioned feel. There were 10 hand pumps with Fernandes and Ossett beers featuring prominently as to be expected - plus Nottingham Foundry Mild and Acorn Yorkshire Pride. Apart from the fact that the barman gave every impression of still being asleep (we were warned by Bluebeard - remember him? - that this might be the case), this was another place we could easily have spent the whole afternoon. Bluebeard also recommended that we might try **Graziers**, which isn't in the GBG but it is close by the Bull & Fairhouse, which was also on our list. Graziers had 4 ales on offer but it was

Tracy and all the staff welcome you
to the

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RuRAD Bar Open Fri, Sat & Sun

very crowded and noisy (World Cup Rugby was on) so we didn't stop long but slipped away to the **Bull & Fairhouse** next door. Another friendly pub now owned (or at least managed) by Great Heck Brewing. We had a choice of Great Heck Washington Red, Blue Bee Reet Pale, Ossett White Lion and Plum Porter - probably Titanic but GC's note taking skills were in decline by this time. We met up with the men we met in the Red Shed earlier in the day so spent a very enjoyable time comparing notes while the locals took the proverbial out of the barmaid who was doing her best but it was her first day on duty! All very good-natured and entertaining. Our final port of call was **Harry's Bar** (Wakefield CAMRA PoTY, 2013), which is conveniently close to the station but only opens at 4.00pm. Another very popular and therefore crowded one-roomed bar but with a good choice of ales from Salamander, Andwell, Five Towns, Bob's Brewing, Moorhouses, Bingham and Exit 33. All in all, a very good day out with a great choice of beers available and a friendly welcome everywhere we went. Pubs of the day would have to be the Hop and Fernandes Brewery Tap - Snug Dave (with interference... sorry, I mean assistance from GC)

Mark and Dawn welcome you to

The Bell

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produce lambic beer using airborne yeast and bacteria (no yeast as raw ingredient) which is barrelled over 1-2-3 years and blended to achieve the desired taste, becoming geuze once bottled and allowed 2nd fermentation (bubbly, less acidic, very dry) - the brewery tour led us through every floor of the building to the roof where evidence of naturally occurring yeasts covers the slats and beams. Brewing is only possible from November to April - far too hot in summer. Some 80% is exported. Tastings afterwards in 25cl glasses reflected that brewing cycle: lambic, then geuze and ending with fruity lambic (cherry/kriek). That evening's pubs south from Grand Place were Poechenellekelder, 5 Rue de Chene, a lively upstairs alehouse jam-packed with mementoes and customers; its beer menu lists 128 beers from which we chose on tap (au fut) St Feuillien Brewery's Blonde, and La Porte Noire, a cellar bar on Rue des Alexiens with 7 handpumps from which Kasteel's Red and De Ranke's V Cense were chosen. Brewery 2 next day was Brasserie de la Senne, along 82 tram route in Molenbeek-St Jean. Began 2010 with 3 workers (now 13) and operates a far faster, double fermentation production cycle with 9000L anticipated this year. Dry hopped with pellets (from Germany, Czech Republic, UK) in custom-built fermenters, 20% exported, no beer more than 3months old in their warehouse and award-winning beer labels. Tastings of 4 beers followed: Taras Boulba extra hoppy ale 4.5%, depth from cold hopping; Zinnebir 5.8% darker & sweeter, by far their most popular style; Jambe de Bois (wooden leg), 8% strong, fruity trippel (not triple fermented, rather a term from monastic times meaning brewed for special occasions as opposed to everyday drinking); X-mas Zinnebir made to a different recipe each year, 8.5%. Brewery also produce house beers for certain Brussels bars eg Band of brothers for Moeder Lambic. Saison beers are traditionally made from autumn to spring with the final batch in mid-May using whatever was leftover and whose taste was

therefore always a surprise. The Beer Project Brussels was Saturday night's destination, 188 Antoine Dansaertstraat (far end from The Bourse), a brand new modern brewpub due to open to the public at Halloween. Their initial beer range includes Dark Sister dark IPA 6.6%, Babylone 7% beer made with 'recycled' bread, and Grosse Bertha 7% wheat beer. Final outing took us out of the city via De Lijn bus route 128 (1 per hour) to Eizeringen in Brabant county to a pub only open for 3 hrs each Sunday lunchtime. Its fascinating name, "In de Verzekering de grote Dorst", translates as The Insurance against the Big Thirst. Stocking a big range of both new and old bottled beers, our 37.5cl bottle-size selections were Oud Beersel brewery's Geuzevielle and Girardin's Geuze. Crowded already by the time we arrived, more people joined the throng after mass finished in the church opposite and a ramblers' group arrived plus cyclists out for a spin - luckily bright sunshine allowed many to enjoy drinking outside and bask in warm autumn temperatures. Overall, a very interesting visit with vast diversity of beers that suggests a positive future-Aron & Anon

BEEHIVE

151 Peashill, Ripley
Tel: 07510431414

Mandy & Dave would like to invite
customers old and new to the
Beehive/Honey Pot.

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

Darts, Dominoes and Skittles on
weekly.

Quiz night Fridays plus card bingo.

CAMRA Members Investment Club [CMIC] invited people over to **Brussels** for visits to 3 breweries and 1 out-of-town pub. The 45-person group booked their own transport and accommodation. We booked Eurostar, which offers a very reasonable senior rate at £32 each way and, 1 week ahead of travel through Expedia, a 1-bedroom city centre apartment in B-Aparthotels property 5 mins walk from Grand Place. After settling in, our 1st evening drink was enjoyed in A La Morte Subite; this translates as "sudden death" which rose around 1910 named for the loser in the final game played by National Bank of Belgium employees in their lunch hour before returning to work. Located at 7 Rue Montagne des Herbes Potageres, the long "Yates" style bar has high ceilings and plenty seating, now run by 4th generation of Vossen family. As usual in every Belgian bar, each beer is served in its own brand glass - Grimbergen Brune (brown) and the house peach on draught (au fut) were tried. First brewery tour was Cantillon, 56 Rue Guede whose very interesting history dates back to 1900 when 100 breweries existed in Brussels alone - in recent years, Cantillon remained the sole survivor since when a few "upstarts" have set up. Cantillon

BUTCHERS ARMS

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On arrival at **Grange over Sands** for a 3-night stay I was soon sent on a shopping trip, which enabled a visit to the **Commodore** with my brother. I had a Kirkby Lonsdale Devils Bridge, which was decent although the pub was a bit shabby. Old Peculier, Wainwright and Theakstons Best were also available but this was one of only 2 real ale pubs in this tourist resort. I understand that Thwaites now have their Original, Lancaster Bomber & Wainwrights brewed by Marstons although still badged as 'Thwaites'. The next day we walked to **Cartmel** where I made a beeline for **Unsworth Yard Brewery**. This had 3 of their ales on a small bar & a shop where I returned another day for some bottles and a shirt as I had been made very welcome. The Crusader, Last Wolf & Freedom were all very good but all of their beers are only usually available in the immediate vicinity so you are not likely to come across them in our area. I then tried the nearby **Royal Oak**, which had the formerly mentioned Crusader & Last Wolf plus Eden Rocket and Bowness Bay Swift Best & Swan Blonde. Although an old-fashioned pub I did not find it very welcoming but the beer was ok. The **GBG Kings Arms** next door is owned by the same people and slightly better; the beers here were Hawkshead Windermere Pale, Bitter,

Lakeland Gold & Red plus the inevitable Doom Bar. The Red was a good drink. Across the road the **Priory** was a fairly posh hotel but did have Unsworth Yard Land of Cartmel and Cumberland Legend Loweswater Gold, which was a bonus. On Saturday morning we caught the train for a return visit to **Ulverston**, which is a very scenic 20-minute trip. Here we went in the **GBG Mill** which we had previously visited a year or so ago. This Lancaster Brewery pub offered a very friendly welcome even to our wet canine visitor with their Blonde, Amber, Red & Stuart available. Guest beers were Gloucester Sorachi & Priory Pale, Bowness Bay Swallow Gold, Oakham JHB, Wainwright and a seasonal from Wychwood. An impressive array and well worth a visit. I was looking forward to renewing acquaintance with the landlord of the **Old Friends**, which is now in GBG with him having bought it from Robinsons. I remembered talking with him over his ambitions for the pub but was to be sadly disappointed

when the pub was temporarily closed for refurbishment. We then moved on to the **GBG Swan** for a first visit, this too had a friendly and knowledgeable barmaid and a great range of ales albeit not all to my taste but still excellent. I believe I tried Butcombe Chinook APA, Dawkins Bristol Gold and Elland Amnesia but cannot remember due to the latter. Also available were Durham White Gold, Acorn Blonde, Castle Rock Sherwood Reserve plus 2 each from Springhead and Hawkshead. Next to the **GBG Stan Laurel** where I had previously stayed over and as usual I was scratching my head over what to drink. I had Old School Black Magic and Ulverston My Hometown (house beer) with Kirkby Lonsdale Monumental, Golden Salamander, Thwaites Original and perversely Magpie Thieving Rogue the alternatives. Still an excellent beer pub but becoming a bit more food orientated. With

time running out as usual I then briefly and foolishly checked out 3 more pubs not previously visited. The **Sun** was very barren inside but unexpectedly offered Bowland Buster, Cumberland Corby Ale, Lytham Pilsner Radler and Lancaster Stuart, the former being ok. The **Farmers** again had a good selection where I had Healey's The Welly with Lancaster Bomber, Yates Golden, Bombardier and a house beer the other options. Beer again decent but too much like a restaurant for me. My final call before the train was at the **Globe**, a Robinson's pub, which was again rough going inside. The Oak Aged Red was ok with Dizzy Blonde also on but with most punters on lager I was ready to depart. On leaving the train I went to the other ale pub in **Grange**, the imaginatively named **Keg & Kitchen**. Although this was mainly to see the football results I was pleased to see that 2 Unsworth Yard beers were available. Both were sampled and quite acceptable but I failed to record their names - Chris P Duck

Proposed Trips

December 19th - RuRAD Christmas Gathering, meeting in the Sheffield Tap for an 11.30 departure to various pubs in the city. If you wish to join us en-route contact Charisma on the number below (a plusbus ticket will be required from the train station)

Beer Festival Diary - Near and Not so Near

- 30th November to 6th December Steamin' Billy Brewing Co Christmas Ale Trail, In Their 10 Pubs, 50 Ales www.steamin-billy.co.uk
- 3rd to 5th December Derby Inn Beer Festival, Derby Road-Burton-upon-Trent 15 Ales
- 3rd to 7th Last Post Beer Festival, Uttoxeter Old Rd-Derby
- 10th to 12th December George & Dragon Beer Festival, Bridge St-Belper
- 26th to 30th December Old Oak Beer Festival, Main Street-Horsley Woodhouse, Derby's 20+ Ales

- 1st to 5th December 32nd Pigs Ear Beer & Cider Fest, Round Chapel, Powerscroft Road-Hackney, Gtr London 200+ Ales
- 4th to 5th December The Ale Wagon Winter Beer Festival, Rutland Street-Leicester
- 10th to 13th December Hollybush Beer Festival, 54 Mitton Street-Stourport, West Midlands
- 10th to 13th December Suddaby's Winter Beer Festival, 12 Wheelgate-Malton, North York's 26 Ales 4 Cider's
- 11th December On The Edge Brewery 9#, Old Junior School, South View Road, Nether Edge-Sheffield, 9 Beers
- 12th December Golden Duck Brewery Open Day, Unit 2, Redhill Farm, Top Street-Appleby Magna, Leicestershire
- 19th December Christmas Festival, The Fat Cat, 23 Alma Street-Sheffield O114 2494801
- 15th to 16th January 27th Exeter Festival Of Winter Ales, Exeter Football Club, St James Park, Stadium Way-Exeter 76 Ales 12 Ciders

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

Well that's all for this issue folks however if you have any info or news which could be included in a subsequent issue of "In the Sticks" please contact Charisma Bypass on 07891 365887 or Rodders on uplonkerrodneym2006@yahoo.co.uk by the 23rd of the month.

Edited by Rodders the Red Nosed Reindeer



**Merry Christmas and a Happy New Year
to you, Constant Reader**



Other contributors and helpers for this issue of "In the Sticks" (not credited elsewhere) Charisma Bypass, Jedediah Trippe, The Baron, BigFoz, The Tweedles, Sooty, Del Boy, Trigger, Don Pedro, Two Gallon Man, Billy One Mate -Apologies if I've missed anyone.

Olive, Sally, Jean & Steve welcome you to the

 **ROYAL OAK** 

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BEER FESTIVAL 10th to 12th December

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