

# Going for a Burton

Spring 2026

Burton and South Derbyshire CAMRA Magazine

100+ Cask Beers, Kegs & Ciders

## BEER & CIDER FESTIVAL SPECIAL

## BEER LIST INSIDE

19th - 21st March



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# Death or Glory?

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# Editors Ramblings

## Welcome to the Spring edition of Going for a Burton.

Happy new year! Or is it? With pubs closing at an unprecedented rate, it is grim! On the 27th January Rachel Reeves did make a concession by taking 15% off pub business rate bills. Unfortunately, this will not start until April. It was also announced that property tax bills will be frozen for two years. The treasury minister stated that an average pub will be £1,650 better off next year. This all sounds great but is this enough?

Certainly not if the 40% business rate discount for COVID is ending and taken into account. I would say that business rates are going up dramatically for the next 3 years to claw this money back. I guess that means more battles with the government in the coming months and years.

The holiday period has been more staying in and less going out I think. Everywhere seemed quieter than usual with the town centres not thronging and some pubs were quiet. The new 'Hanger' seemed quite busy, but I only looked through the window as they don't sell Real Ale. To sum up, it could have been worse, but could it?

To my knowledge there has been four pubs closed on the periphery of Burton Town centre for various reasons. Hopefully some will come back, but which ones from The Grange, The Weighbridge, The Great Northern and the Brews of the World, all closed in and around the town centre. We could say that we have two new pubs, the Alfred, which had been closed for about 3 years and the Hanger, which is barely recognisable from the Crossing / Blue Posts.

Hopefully this is the end, as demand will slowly pick up in Spring and Summer. So go out now, have a pint and save a pub. I must say that



Theo Hollier, Editor

it was very positive from the Burton MP, Jacob Collier, to have an article written on three quarters of a page in the Burton Mail supporting pubs. Also, I was lucky and just walked past the Telly and Jacob was there on BBC Midlands Today supporting the pub cause again. There had been a debate in the House of Commons, and it seems nearly all MPs were in favour.

I hope they act quickly and stop the business rate increase in April or it will be another nail in the coffin. There were several other areas that looked positive but there is one area that I have rambled on about previously. Unless I missed something, there is no sign of any action to prevent supermarkets from selling cans and bottles of beer at unrealistically low prices.

The other thing that isn't going to help pubs is the likelihood the government will reduce the drink drive limit from 80mg/100ml to 50mg/100ml. Hopefully, the government will just lower the limit for (say) 17 to 21 or 17 to 25 year olds. Certainly, young drivers are the ones that have the higher death rate.

Don't forget the Burton Beer Festival starts on Thursday 19th March. Finally, pubs, it's really just down to use'em or lose'em!

## Brickmakers Arms, Apology to Steve and Stella

I now realise that the title of the Brickmakers article in the winter edition of GfaB could be regarded as insensitive. It was my mistake to let this be published. Editor.



**BURTON & SOUTH DERBYSHIRE**

# **BEER & CIDER FESTIVAL**



**@BURTON TOWN HALL**

**19TH-21ST MARCH 2026**

**THU & FRI 12 NOON-11PM, SAT 12 NOON-10PM**

**100+ CASK BEERS**



**CIDER, CRAFT KEG, GIN & WINE BAR**

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# Festival Welcome

Welcome dear friends to the 44th Burton and South Derbyshire Beer and Cider Festival. I would like to extend my sincere gratitude to everyone involved in organising and preparing this event.

Our beer ordering team has curated an impressive selection of ales, striking a thoughtful balance between various styles—from light and traditional bitters to porters and stouts. Beers from local breweries are available in the Lingen Room.

Chris has assembled an outstanding range of ciders and perries, including selections from Derbyshire producers, ensuring there is something to suit every preference. Should you require guidance, please do not hesitate to consult our knowledgeable volunteers.

We are pleased to welcome back the Gin Bar this year, broadening the festival's appeal. In addition, Freedom Brewery will be joining us; this esteemed British lager producer is locally based in Bagots Park, Staffordshire. Freedom lagers can be found on the Gin Bar.

As is tradition, we support a local charity each year. This year is the Midlands Air Ambulance Charity. There are collection boxes around the halls and a stand in the Dove room, please give generously and any unspent tokens. Thank you.

Well-behaved children accompanied by adults are welcome and should remain within the Dove Room during their visit.

Enjoy a line-up of local entertainment: Steve will perform a new Wurlitzer set at lunchtime, Old Skool (Classic Rock Band) on Friday and Liquid Brass, 9-piece brass band (performs a range of musical styles including swing, pop, rock, classical) on Saturday.



Jacky Allen, Festival Chair

We encourage you to support your local pubs by visiting the many establishments within walking distance of the venue. A map highlighting nearby ale pubs can be found in the programme.

If you are not yet a member of CAMRA, we invite you to visit the CAMRA stand to learn more about our social events, such as the Ale Trail. For updates and additional activities, please follow us on Facebook.

It would be difficult to put the festival on without the generous support of our sponsors. Our sincere thanks go to Reflex Print Solutions, Beeropolis – micro pub, Outwoods Brewing, Burton Bridge Brewery, Chas Rail Ltd, Harncce Heating and Plumbing, Carlsberg Britvic, G3 Brewery and Barbara Brooks.

On behalf of the Committee, I extend a huge thank you to The Town Hall staff for their help behind the scenes, Theo for putting the program together and all the various outsiders who get things done on time. Thank you very much.

Finally, we express our deep appreciation to the dedicated volunteers whose hard work makes this festival possible. Thank you to all attendees for your support.

Enjoy the festival.

## Burton & South Derbyshire CAMRA Facebook

Find out everything that is going on in your branch.

Meetings, cycle rides, brewery visits, socials, voting awards (members only), festivals, pub news, real ale news, award ceremonies, lunch meet ups, pub crawls, dining out experiences with pubs before and after, visits to other branches and much, much more.

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# THANKS TO OUR SPONSORS



WELCOME TO YOUR

# BEER & CIDER FESTIVAL GUIDE

This beer guide is crafted to help you easily discover beers that suit your taste. Beers are carefully grouped according to their strength (ABV). Within each group, they are arranged in ascending order of strength, allowing you to easily find your favourites or discover new ones.

Each beer is marked with a colour code that represents its style. The descriptions provide details about any notable features you may want to be aware of. To begin, simply refer to the Beer Characteristics key on the following page. Enjoy your journey through our selection.

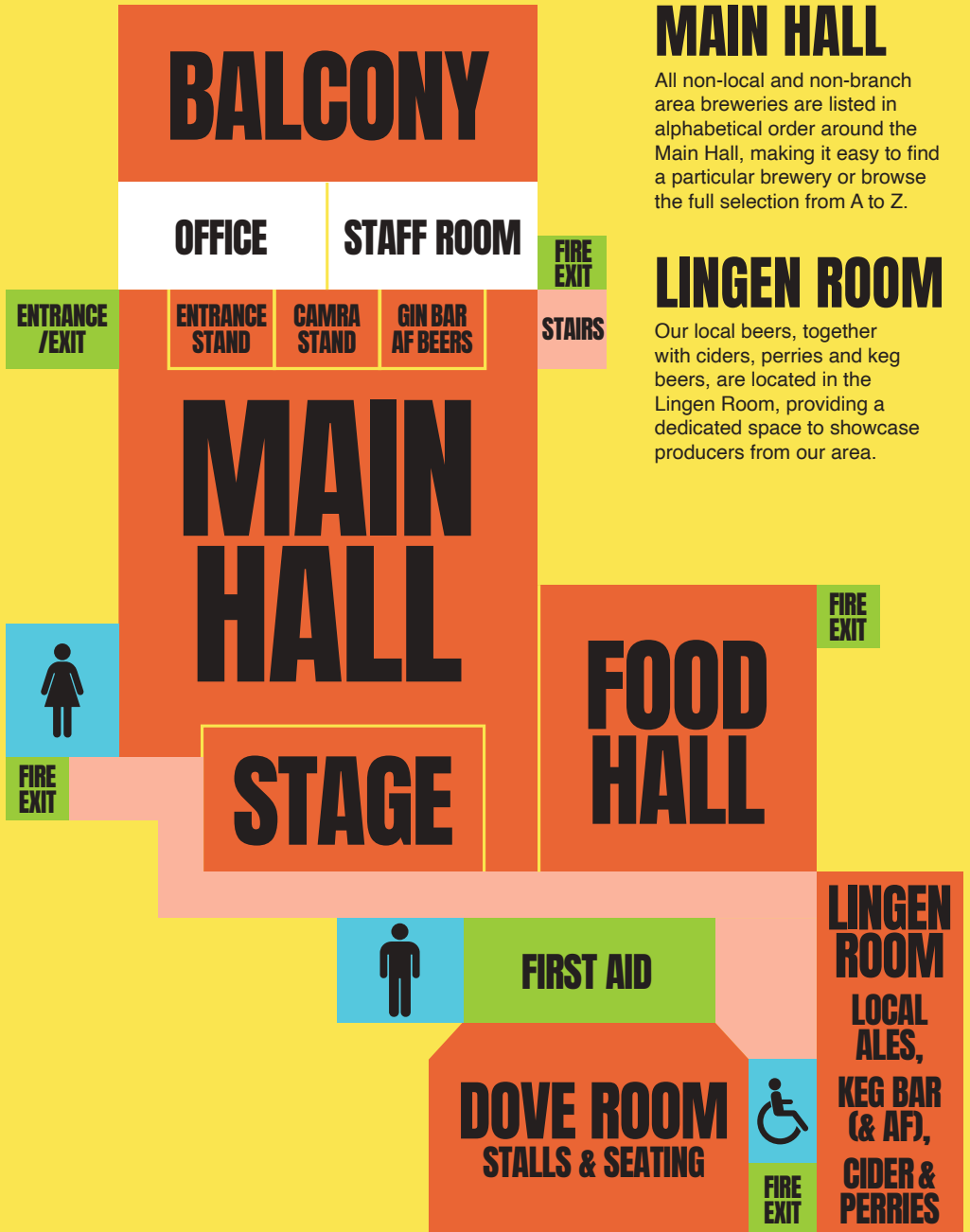
All locally brewed beers, the ciders and the keg beers will be located in the Lingen Room. The remainder will be alphabetical around the main hall by brewery. Every beer in the list has its location under its name.

There may have been some last minute changes to the beer list. These changes are detailed in the enclosed errata sheet.

## ONLINE BEER LIST



# Festival Floor Plan



## MAIN HALL

All non-local and non-branch area breweries are listed in alphabetical order around the Main Hall, making it easy to find a particular brewery or browse the full selection from A to Z.

## LINGEN ROOM

Our local beers, together with ciders, perries and keg beers, are located in the Lingen Room, providing a dedicated space to showcase producers from our area.

# Beer Characteristics Key

**Gluten-free** - Contains less than 20ppm gluten

**Vegan** - No animal-derived finings or ingredients

**Unfined** - Naturally hazy; no clarifying agents used



## Beer Guide Breakdown

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## Alcohol-Free Beers

### ZERO ABV LOW ALCOHOL BEERS

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
Fresh AF	<b>Cloudwater</b> <i>Lingen Room</i> <b>KEG</b>	The ultimate thirst-quencher, this AF IPA is brimming with vibrant hop flavours and refreshing zesty orange and succulent peach notes.	0.5%	Pale <i>(Pale)</i>



# Cask Beers



LOW: 1.0% - 3.9% ABV

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
Anchovy	<b>Elephant School Brewing</b> <i>Main Hall</i>	Raspberry and watermelon pale ale.	3.4%	Pale <i>(Pale)</i>
Hooky	<b>Hook Norton</b> <i>Main Hall</i>	Old Hooky is a beautifully balanced beer, fruity by nature with a wellrounded body and the suggestive echo of crystal malt.	3.4%	Session Bitter <i>(Amber)</i>
Sunshine Pale Ale	<b>Burton Bridge Brewery</b> <i>Lining Room</i>	A pale straw coloured beer. Fruity with hints of citrus and a touch of pine on the nose. <b>Sponsored by Burton Bridge.</b>	3.4%	Session Bitter <i>(Pale)</i>
Mild	<b>Bathams</b> <i>Main Hall</i>	Sweet and well-balanced dark brown ale with a hoppy, fruity finish. Full of flavour without the heaviness sometimes associated with mild ales.	3.5%	Mild <i>(Dark)</i>
Alpha	<b>Triple Point</b> <i>Main Hall</i>	A bitter with a whole load of alpha acid in from some beautiful hops. Cryo Citra, Cryo Loral and Admiral in a huge whirlpool addition. <b>Gluten-free.</b>	3.7%	Bitter <i>(Amber)</i>
Blonde	<b>Roebuck</b> <i>Lining Room</i>	Light and refreshing, floral nose and clean balanced palate.	3.7%	Blonde <i>(Pale)</i>
Nottingham Mild	<b>Magpie</b> <i>Main Hall</i>	Traditional dark mild brewed with Nottingham yeast. Malty, biscuity and balanced. <b>Vegan.</b>	3.8%	Dark Mild <i>(Dark)</i>
Lohag	<b>Front Row</b> <i>Main Hall</i>	Land of Hops and Glory - A session golden/blonde ale.	3.8%	Pale Ale <i>(Pale)</i>
Lemongrass & Ginger	<b>Leatherbritches</b> <i>Main Hall</i>	Session Pale Ale with lemongrass and ginger, very refreshing.	3.8%	Speciality <i>(Pale)</i>
Pyrite	<b>Limestone</b> <i>Main Hall</i>	A light coloured golden ale.	3.9%	Golden <i>(Golden)</i>
Blonde	<b>Stancil</b> <i>Main Hall</i>	A beautifully clear golden ale with a strong and creamy white head. Light, refreshing and perfectly balanced.	3.8%	Blonde <i>(Pale)</i>
Vulcan Bitter	<b>Neepsend</b> <i>Main Hall</i>	A classic Bitter brewed with a careful blend of malts for a dark amber hue and a perfect balance between bitter and sweet.	3.9%	Bitter <i>(Amber)</i>
Black Country Bitter	<b>Holdens</b> <i>Main Hall</i>	An impressive golden straw coloured medium bodied ale, brewed using the finest English Maris Otter malts and choicest Fuggles	3.9%	Session Bitter <i>(Straw)</i>

**LOW MEDIUM: 4.0% - 4.4% ABV**

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
Broken Promise	<b>Salopian</b> <i>Main Hall</i>	A golden ale with super fresh aromas of lemon and papaya bursting from the glass, followed by a zip of mango and a zap of grapefruit.	4.0%	Vibrant Blonde (Pale)
Charrington Oatmeal Stout	<b>Heritage Brewing Company</b> <i>Lingen Room</i>	Charrington oatmeal stout has a well-balanced nutty flavour with a slight bitterness and a hint of treacle. <b>Sponsored by Burton Bridge.</b>	4.0%	Stout (Dark)
Gold	<b>Triple Point</b> <i>Main Hall</i>	Honeyed malts combine with citrusy Cascade and peachy Amarillo hops for a quenching, balanced bitterness. A great sessionable golden ale perfect for summer. <b>Gluten-free.</b>	4.0%	Golden Ale (Pale)
Bure Gold	<b>Woodfordes</b> <i>Main Hall</i>	We've meticulously selected the pale and lightly-roasted malts to form a classic aromatic, golden ale with notes of passionfruit and orange. <b>Vegan. Gluten-free.</b>	4.0%	Golden (Golden)
Mrs Doyle	<b>Falstaff</b> <i>Main Hall</i>	A light coloured pale ale.	4.0%	Pale Ale (Pale)
Blonde	<b>Billericay Brewery</b> <i>Main Hall</i>	A beautiful Essex-brewed handcrafted artisan golden ale with a refreshing tantalizing hoppy, but a very slight bitter finish.	4.0%	Blonde (Pale)
Soverign Gold	<b>Burton Bridge Brewery</b> <i>Lingen Room</i>	Sweet caramel aroma with a grassy hop start with malt overtones. Fresh and fruity with a bitterness that emerges and continues to develop. <b>Sponsored by Burton Bridge.</b>	4.0%	Golden Ale (Pale)
Brewer's Gold	<b>Burton Bridge Brewery</b> <i>Lingen Room</i>	Our newest brew, uses the finest Brewers gold hops, imparting spicy hedgerow notes and aromas of blackcurrant and lemon balm. <b>Sponsored by Burton Bridge.</b>	4.0%	Bitter (Pale)
Blonde	<b>Neepsend</b> <i>Main Hall</i>	Mellow and easy drinking pale with a dry finish. Hopped with Brewer's Gold, Chinook and Cascade. <b>Gluten-free.</b>	4.0%	Blonde (Pale)
Tinners Tipple	<b>Golden Duck</b> <i>Main Hall</i>	Golden ale with citrus aroma	4.1%	Golden (Golden)
Reet Petite	<b>Pour Me Brew Co</b> <i>Main Hall</i>	Deep red American style beer. Malty initial flavour gives way to a hoppy finish. A great twist from the norm. <b>Vegan.</b>	4.1%	Red Ale (Amber)
Duck Down	<b>Dancing Duck</b> <i>Main Hall</i>	A delicious pale ale hopped with Chinook and Crystal, giving flavours of grapefruit and tangerine, rounded with soft biscuity malt. <b>Gluten-free.</b>	4.1%	Pale Ale (Pale)
Neolthic	<b>Caveman Brewery</b> <i>Main Hall</i>	Easy-drinking and refreshingly bitter, with a straightforward malt base and a crisp hop kick.	4.1%	Golden (Golden)

**LOW MEDIUM: 4.0% - 4.4% ABV**

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
Dr Johnson's Contrafibularity	<b>Uttoxeter Brewing</b> <i>Main Hall</i>	This session pale ale has lime marmalade flavours with peel notes, a malty aroma, a fruity start, a slightly bitter finish, and an orange citrus touch.	4.2%	Pale Ale (Pale)
Hunshelf	<b>Woodland (Penistone)</b> <i>Main Hall</i>	Blonde, golden ale.	4.2%	Blonde (Pale)
What The Fox's Hat	<b>Church End</b> <i>Main Hall</i>	A beer with a malty aroma, and a hoppy and malty taste with some caramel flavour.	4.2%	Session Bitter (Amber)
Edge	<b>Kinver</b> <i>Main Hall</i>	A light coloured session bitter with subtle citrus notes leading to a dry bitter finish.	4.2%	Session Bitter (Straw)
Bridge Bitter	<b>Burton Bridge Brewery</b> <i>Lingen Room</i>	A deep amber beer with a characteristic maltiness with distinctive dry hop aromas. <b>Sponsored by Burton Bridge.</b>	4.2%	Bitter (Amber)
Udder Bliss	<b>Green Duck</b> <i>Main Hall</i>	Launch off with bright, zesty citrus and subtle floral notes from Centennial hops.	4.2%	Pale Ale (Pale)
Nemesis	<b>Peakstones Rock</b> <i>Main Hall</i>	Biscuity aroma with some hop background. Sweet start, sweetish body then hops emerge to give a fruity middle.	4.2%	Bitter (Amber)
Nottingham EPA	<b>Magpie</b> <i>Main Hall</i>	Developed with former Nottingham Brewery staff, using their knowledge, and the same authentic Nottingham yeast strain to keep the character true to the beer people loved. <b>Vegan.</b>	4.2%	Extra Pale Ale (Pale)
Choc Ice Porter	<b>Little Brewing</b> <i>Main Hall</i>	Roasted malt, chocolate sweetness and velvety vanilla cream have come together to complete this decadent porter. <b>Gluten-free.</b>	4.2%	Porter (Dark)
Chained Oak	<b>Peakstones Rock</b> <i>Main Hall</i>	An amber coloured traditional IPA. A smooth flavour and good aroma.	4.2%	IPA (Amber)
Release the Chimps	<b>Nene Valley</b> <i>Main Hall</i>	A hazy IPA for everyday drinking. Big hop additions give a crisp, dry mouthfeel and a clean punchy bitterness. <b>Gluten-free. Unfined.</b>	4.2%	IPA (Hazy Pale)
Dickie	<b>Billericay Brewery</b> <i>Main Hall</i>	Billericay Dickie Bitter is a traditional English amber ale with a darker, hoppy flavour and gentle malt sweetness.	4.2%	Bitter (Amber)



## LOW MEDIUM: 4.0% - 4.4% ABV

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
Walrus of Love	<b>Brentwood Brewery</b> <i>Main Hall</i>	A smooth and sessionable stout with notes of coffee and chocolate to make you never, never want to give it up.	4.2%	Stout (Dark)
Sinbin	<b>Front Row</b> <i>Main Hall</i>	Hoppy aroma. malty taste with hoppiness mixed in. Creamy mouthfeel with a subtle bitterness to finish.	4.2%	Golden (Pale)
Star	<b>Portobello Brewing</b> <i>Main Hall</i>	A smooth, balanced bitter. Brewed with traditional English hop and malt varieties, Star is our take on the classic British bitter.	4.3%	Bitter (Amber)
No.7	<b>Stancil</b> <i>Main Hall</i>	A traditional English pale ale with bags of malty character topped with a smooth, creamy head.	4.3%	Pale Ale (Pale)
Darwins Origin	<b>Salopian</b> <i>Main Hall</i>	Rich, spicy and malty. Celebrating Shrewsbury's most famous son, Darwin's Origin represents the evolution of brewing. Using ingredients from three continents.	4.3%	Session Bitter (Amber)
Kelham Island - Easy Rider	<b>Thornbridge</b> <i>Main Hall</i>	A pale, straw-coloured beer with a sweetish flavour and delicate hints of citrus fruits. <b>Vegan.</b>	4.3%	Modern Blonde Ale (Pale)
Best Bitter	<b>Bathams</b> <i>Main Hall</i>	A straw-coloured bitter which initially seems sweet, but a complex dry, hoppy taste soon predominates.	4.3%	Session Bitter (Straw)
1950s Ruby Mild	<b>Heritage Brewing Company</b> <i>Lingen Room</i>	Subtle hints of treacle and chocolate reinforce the solid bitter backbone. <b>Sponsored by Burton Bridge.</b>	4.3%	Dark Mild (Dark)
XXX	<b>Three Tuns</b> <i>Main Hall</i>	A renowned Shropshire beer with a 17th-century Three Tuns Brewery recipe, XXX is our premium pale ale. A straw-coloured bitter with a light malty sweetness.	4.3%	Session Bitter (Amber)
Neanderthal	<b>Caveman Brewery</b> <i>Main Hall</i>	An ale full of roast and caramel malt flavours and traditional Kent hops.	4.4%	Bitter (Amber)





## HIGH MEDIUM: 4.5% - 4.9% ABV

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
Egyptian Cream	<b>Nene Valley</b> <i>Main Hall</i>	Velvety mouthfeel and full bodied richness created by a large variety of dark malts, flaked oats and lactose. A fruity hop bite brings balance to this creamy milk stout. <b>Gluten-free.</b>	4.5%	Milk Stout (Dark)
Hobgoblin Amber	<b>Carlsberg Britvic</b> <i>Lingen Room</i>	Balanced, earthy, lightly citrus, with classic English hop character. <b>Sponsored by Carlsberg Britvic.</b>	4.5%	Amber Ale (Amber)
Hobgoblin IPA	<b>Carlsberg Britvic</b> <i>Lingen Room</i>	A traditional British-leaning IPA with bright citrus, tropical notes, and a juicy bitterness. <b>Sponsored by Carlsberg Britvic.</b>	4.5%	IPA (Pale Golden)
Charrington IPA	<b>Heritage Brewing Company</b> <i>Lingen Room</i>	A malty aroma with resinous English hop notes. It has a pleasant hoppy bite leading to a smooth malty flavour. <b>Sponsored by Burton Bridge.</b>	4.5%	English IPA (Pale)
Dark Drake	<b>Dancing Duck</b> <i>Main Hall</i>	Delicious malty, caramel and liquorice flavours combine wonderfully in a smooth drinking, velvety, oatmeal stout with a freshly roasted coffee and toffee finish. <b>Gluten-free.</b>	4.5%	Oatmeal Stout (Black)
Chocodile	<b>Little Critters</b> <i>Main Hall</i>	Our Chocolate Milk Stout is a rich, velvety blend of roasted malts and silky lactose, delivering deep chocolate notes with hints of caramel and coffee.	4.5%	Chocolate Milk Stout (Black)
Old Rasputin	<b>Tollgate</b> <i>Lingen Room</i>	Rich dark stout with a thick creamy head.	4.5%	Stout (Dark)
Hartington IPA	<b>Whim Ales</b> <i>Lingen Room</i>	Beautifully moreish, slightly malty session IPA. Hops: First Gold & Sovereign.	4.5%	Pale Ale (Blonde)
Salted Caramel Lucaria	<b>Thornbridge</b> <i>Main Hall</i>	A luxurious ice cream porter with a rich, creamy body and a perfectly balanced sweet-and-salty roasted malt. <b>Vegan.</b>	4.5%	Porter (Dark)
Pink Eye Pale	<b>Warrington Ales</b> <i>Main Hall</i>	An English style Pale ale, it takes its name from the iconic 1999 mural of a weeping eye on the former Fairclough Flour Mill in Sankey Bridges.	4.5%	Pale (Pale)
English Rose	<b>Milestone</b> <i>Main Hall</i>	Fruity red ale with a subtle hop and rich smooth maltiness.	4.5%	Red Ale (Blood Red)
Cushty Peeve	<b>Milestone</b> <i>Main Hall</i>	Tropical Hazy IPA with lovely fruity flavours and wonderful aroma. <b>Unfined.</b>	4.5%	Hazy Pale (Hazy Pale)

## HIGH MEDIUM: 4.5% - 4.9% ABV

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
AM:PM	<b>Thornbridge</b> <i>Main Hall</i>	A session IPA, allowing you to enjoy all the flavours and body of an IPA at a lower ABV. <b>Gluten-free.</b>	4.5%	Session IPA (Pale)
Anchor	<b>Woodland (Penistone)</b> <i>Main Hall</i>	Pale, American ale.	4.5%	American Pale (Pale)
Elvis Peachley	<b>4Ts</b> <i>Main Hall</i>	India Pale Ale, with velvety smooth peach aromas. We can't build our dreams on suspicious minds so take my hand, take my whole life too	4.6%	Pale (Pale)
Peasants Revolt	<b>Elephant School Brewing</b> <i>Main Hall</i>	A red ale with new world hops: full bodied and punch, for your revolutionary tastes.	4.6%	Red Ale (Amber)
Market Porter	<b>Portobello Brewing</b> <i>Main Hall</i>	Our take on the classic London Porter, brewed with a blend of seven different malts for body, richness and complexity	4.6%	Porter (Dark)
Infinity IPA	<b>Blue Monkey</b> <i>Main Hall</i>	An infinitely satisfying golden ale brewed with massive amounts of 'Citra' hops to give a distinctive taste.	4.6%	IPA (Pale)
Wristy Fitzy	<b>Golden Duck</b> <i>Main Hall</i>	Smooth and rich with creamy finish	4.6%	Bitter (Chesnut)
Sump Hole	<b>3Ps</b> <i>Lingen Room</i>	Single hop IPA.	4.6%	IPA (Pale)
Gone for a Burton	<b>Tower</b> <i>Lingen Room</i>	Aroma from Styrian hops and bitterness from Northdown, and Fuggles hops.	4.6%	Bitter (Amber)
Nog	<b>Woodfordes</b> <i>Main Hall</i>	A Supreme Champion Beer of Britain! Our deep, ruby-red ale graces the senses with comforting splashes of warm hints.	4.6%	Dark Ale (Dark)
Griffin	<b>Three Tuns</b> <i>Main Hall</i>	Malty chesnut ale.	4.8%	Bitter (Amber)



## HIGH: 5% - 6.9% ABV

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
Albion	<b>Little Brewing</b> <i>Main Hall</i>	Traditional Burton ale. <b>Gluten-free.</b>	5.0%	Burton Ale (Amber)
Pia	<b>Tollgate</b> <i>Lingen Room</i>	Rich, citrusy fruity flavours and a floral hop aroma	5.0%	UK/NZ Pale Ale (Golden)
Marston's Pedigree Reserve	<b>Carlsberg Britvic</b> <i>Lingen Room</i>	Marston's Pedigree has a fascinating aroma, with a palate of biscuity malt, spicy hops and light fruitiness.	5.0%	Premium Bitter (Amber)
Stairway to Brewers Gold	<b>Burton Bridge Brewery</b> <i>Lingen Room</i>	A shimmering pale-gold IPA pushed to new heights by a bold solo hop showcase. <b>Sponsored by Burton Bridge.</b>	5.0%	Premium Bitter (Pale)
Stairway to Heaven	<b>Burton Bridge Brewery</b> <i>Lingen Room</i>	Stairway is a golden hoppy beer with a smooth flavour, brewed with English Fuggles and Goldings hops. <b>Sponsored by Burton Bridge.</b>	5.0%	Pale Ale (Pale)
Damn	<b>Gates</b> <i>Lingen Room</i>	Smooth drinking ruby ale.	5.0%	Premium Bitter (Ruby)
Cinder Toffee Stout	<b>Blue Monkey</b> <i>Main Hall</i>	A rich full-bodied stout with huge toffee aromas and delicious caramel undertones lingering nicely on the tongue, a crunchie in a glass! <b>Vegan.</b>	5.0%	Stout (Dark)
Instanter	<b>3Ps</b> <i>Lingen Room</i>	Cherry bakewell milk stout.	5.0%	Milk Stout (Dark)
Black IPA	<b>Outwoods</b> <i>Lingen Room</i>	Black IPA. <b>Sponsored by Outwoods Brewing Co.</b>	5.0%	IPA (Black)
Tynt Meadow Blonde	<b>Mount St. Bernard Trappist</b> <i>Main Hall</i>	Pale, bitterweet blonde. <b>Vegan.</b>	5.0%	Blonde (Straw)
Chocolate & Fudge Stout Detectives	<b>4Ts</b> <i>Main Hall</i>	Moreish English stout with long lasting chocolate fudge aroma. Chocolate and Fudge the stout detectives wasn't letting this stout get away lightly! <b>Vegan.</b>	5.0%	Stout (Dark)
Golden Gates	<b>Warrington Ales</b> <i>Main Hall</i>	Malty strong golden ale. <b>Vegan.</b>	5.0%	Golden (Golden)
Half Centurion	<b>Kinver</b> <i>Main Hall</i>	A golden best bitter; malty before the American Chinook hop takes command to give a balanced hoppy finish and provide the great aftertaste	5.0%	Best Bitter (Golden)
Falcon Punch	<b>Brentwood Brewery</b> <i>Main Hall</i>	A tropical IPA with continual punches of passionfruit, mango and lychee.	5.1%	IPA (Pale)

## HIGH: 5% - 6.9% ABV

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
Kelham Island - Pale Rider	<b>Thornbridge</b> <i>Main Hall</i>	Combining floral hops, citrus fruit flavours and biscuity malt. An award winning, iconic, Sheffield pale ale. <b>Vegan.</b>	5.2%	Pale Ale ( <i>Pale</i> )
IPA	<b>Roebuck</b> <i>Lingen Room</i>	Straw-coloured and well balanced.	5.2%	IPA ( <i>Pale</i> )
Starship	<b>Green Duck</b> <i>Main Hall</i>	A delicious milk stout, packed with strawberries, pairing perfectly with the milk chocolate sweetness of the roasted malts	5.2%	Milk Stout ( <i>Dark</i> )
Tesseract	<b>Black Hole</b> <i>Main Hall</i>	A full-bodied stout with a backbone of chocolate and biscuit malt, complemented by a hint of plum.	5.2%	Stout ( <i>Dark</i> )
Flower Power	<b>Whim Ales</b> <i>Main Hall</i>	Premium, citrusy Hoppy Pale Ale. Hops: First Gold, Mount Hood, Jester.	5.3%	IPA ( <i>Pale</i> )
Twisted Citra	<b>Leatherbritches</b> <i>Lingen Room</i>	Big hitting IPA ith citra and mosaic hops.	5.3%	IPA ( <i>Pale</i> )
Bare Knuckle ESB	<b>Uttoxeter Brewing</b> <i>Main Hall</i>	A brilliant winter warmer! Rich and strong dark amber.	5.4%	Amber ( <i>Dark</i> )
Stone the Crows	<b>Limestone</b> <i>Main Hall</i>	A rich red to black beer carefully crafted from the finest crystal and chocolate malts. Chewy juicy fruit flavours give way to a deep lingering bitterness.	5.4%	Ruby ( <i>Dark</i> )
Vanilla Chinchilla	<b>Little Critters</b> <i>Main Hall</i>	We've combined a variety of delicious dark malts with delicious vanilla and lactose sugars to create a silky smooth porter	5.5%	Ice Cream Porter ( <i>Black</i> )
Ale to the King	<b>Tower</b> <i>Lingen Room</i>	Royally satisfying taste.	5.5%	Strong Ale ( <i>Deep Amber</i> )
Masterpiece	<b>Heritage Brewing Company</b> <i>Lingen Room</i>	A recreation of the classic Worthington White Sheild. Masterpiece was the name of one of the former dray horses at the museum where our brewery used to be. <b>Sponsored by Burton Bridge.</b>	5.6%	IPA ( <i>Pale</i> )
Darkside	<b>Falstaff</b> <i>Main Hall</i>	A strong black mild with ruby tones. Dark chocolate and plum aroma's with fruity bitter chocolate flavours and hints of coffee in the finish.	6.0%	Mild ( <i>Dark</i> )
Sim Simma	<b>Pour Me Brew Co</b> <i>Main Hall</i>	This stout boasts deep notes of roasted coffee, dark chocolate, and a subtle hint of spice. <b>Vegan.</b>	6.0%	Jamaican Stout ( <i>Dark</i> )
Milky Way	<b>Black Hole</b> <i>Main Hall</i>	Champion Beer of Britain Gold winner 2023 A pale wheat beer. Honey and banana on the nose advises the sweet taste, making a surprisingly moreish strong beer.	5.5%	Wheat ( <i>Pale</i> )

## STRONG: ABOVE 7% ABV

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
Tynt Meadow	<b>Mount St. Bernard Trappist</b> <i>Main Hall</i>	Strong, dark ale. <b>Vegan.</b>	7.4%	Old Ale (Mahogany)
Reservoir Gold	<b>Gates</b> <i>Lingen Room</i>	Gently hopped and sweet finish. Deceptively smooth.	7.5%	Barley Wine (Amber)
Imperial Stout (Union)	<b>Thornbridge</b> <i>Main Hall</i>	Rich, dark with subtle peatiness. Molasses, liquorice and chocolate goodness in a smooth full bodied Imperial Stout	7.7%	Imperial Stout (Dark)

## Keg Beers

### LOWEST TO HIGHEST ABV

BEER	BREWERY	DESCRIPTION	ABV	STYLE/COLOUR
Fresh AF	<b>Cloudwater</b> <i>Lingen Room</i>	The ultimate thirst-quencher, this AF IPA is brimming with vibrant hop flavours and refreshing zesty orange and succulent peach notes.	0.5%	Hazy IPA (Pale)
Puppy Hotel	<b>Green Duck</b> <i>Lingen Room</i>	Nectarone & Citra hops.	4.0%	IPA (Pale)
Lukas	<b>Thornbridge</b> <i>Lingen Room</i>	Helles is a traditional, elegant Bavarian style of beer originating in Munich. Lukas is straw blonde, full-bodied yet sparklingly light. <b>Gluten-free.</b>	4.2%	Lager (Pale)
Chill Pils	<b>G3</b> <i>Lingen Room</i>	Quality lager malt, classic Czech Saaz hops and plenty of patience. Chill Pils is brewed at a relaxed pace to deliver a clean, crisp and refreshing finish. Put your feet up and enjoy. <b>Vegan. Gluten-free.</b>	4.4%	Czech Pilsner (Straw)
Mantle	<b>Indie Rabble</b> <i>Lingen Room</i>	The Earth's Mantle is the largest part of its interior. The Rabble's Mantle is our hazy pale ale. At our core, we hope you love this citrusy, hazy pale beer	4.4%	Hazy Pale (Pale)
Loti	<b>Glasshouse</b> <i>Lingen Room</i>	Peach, citrus, mango, apricot, and an abundance of tropical fruit all come from a delicious dry hop of Galaxy and Mosaic.	5.2%	Pale Ale (Pale)
Death Blow	<b>Dark Revolution</b> <i>Lingen Room</i>	Bursting with juicy aromas of peach and zesty citrus,	8.0%	Hazy DIPA (Pale)
Espresso Martini	<b>Vault City</b> <i>Lingen Room</i>	Infused with Reshad, Ethiopian coffee sourced and roasted by our Danish pals at Coffee Collective, it showcases aromas of milk chocolate and light fruit	13%	Imperial Stout (Dark)

# Ciders and Perries

**LOWEST TO HIGHEST ABV** (ALL LOCATED IN THE LINGEN ROOM)

CIDER	CIDERY	TYPE	STYLE	ABV
Raspberry	<b>Hunts</b>	Fruit Cider	Sweet	3.8%
Cherry Bakewell	<b>Barbourne</b>	Fruit Cider	Sweet	4.0%
Tangerine Dream	<b>Barbourne</b>	Fruit Cider	Medium Sweet	4.0%
Rum and Raisin	<b>Broadoak</b>	Fruit Cider	Sweet	4.0%
Purple Haze	<b>Broadoak</b>	Fruit Cider	Sweet	4.0%
Bonobo Banana	<b>Cockeyed</b>	Fruit Cider	Sweet	4.0%
Strawberry Blonde	<b>Cockeyed</b>	Fruit Cider	Medium Sweet	4.0%
Rhubarb Bob	<b>Farmer Jim's</b>	Fruit Cider	Sweet	4.0%
Strawberry & Kiwi	<b>Farmer Jim's</b>	Fruit Cider	Medium Sweet	4.0%
Red Diesel Strawberry	<b>Gwatkins</b>	Fruit Cider	Sweet	4.0%
Raspberry Ripple	<b>Snailsbank</b>	Fruit Cider	Sweet	4.0%
Rhubarb	<b>Snailsbank</b>	Fruit Cider	Sweet	4.0%
Wild Cat	<b>Dorset Nectar</b>	Cider	Cider	4.5%
Devon Red	<b>Sandford Orchards</b>	Cider	Medium	4.5%
Gasping Goose	<b>Newton Court</b>	Cider	Cider	5.8%
Pyder	<b>Three Cats</b>	Perry	Medium	6.3%
Farmhouse	<b>Hecks</b>	Cider	Sweet	6.5%
Perry	<b>Hecks</b>	Perry	Medium	6.5%
Monkey Bridge	<b>Monkey Bridge</b>	Cider	Medium Dry	6.5%
East Midlands	<b>Sisson &amp; Smith</b>	Cider	Medium	6.7%
Traditional	<b>Three Cats</b>	Cider	Medium Sweet	6.7%
Bulmers Norman	<b>Sisson &amp; Smith</b>	Cider	Dry	6.9%
Black Dragon	<b>Gwyny y Ddraig</b>	Cider	Medium	7.2%
Perry	<b>Broadoak</b>	Perry	Medium Sweet	7.5%
Bull Walloper	<b>Hunts</b>	Cider	Medium Sweet	7.8%
The General	<b>Sandford Orchards</b>	Cider	Dry	8.4%

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- Pete Brown, The Times



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Tutbury Cricket Club	The Hour Glass
Tutbury Bowls Club	The Cross Keys
Tutbury Club	The Leopard
The Courtyard	The New Inn
Willows	The Vine

Drink, Food & Entertainment  
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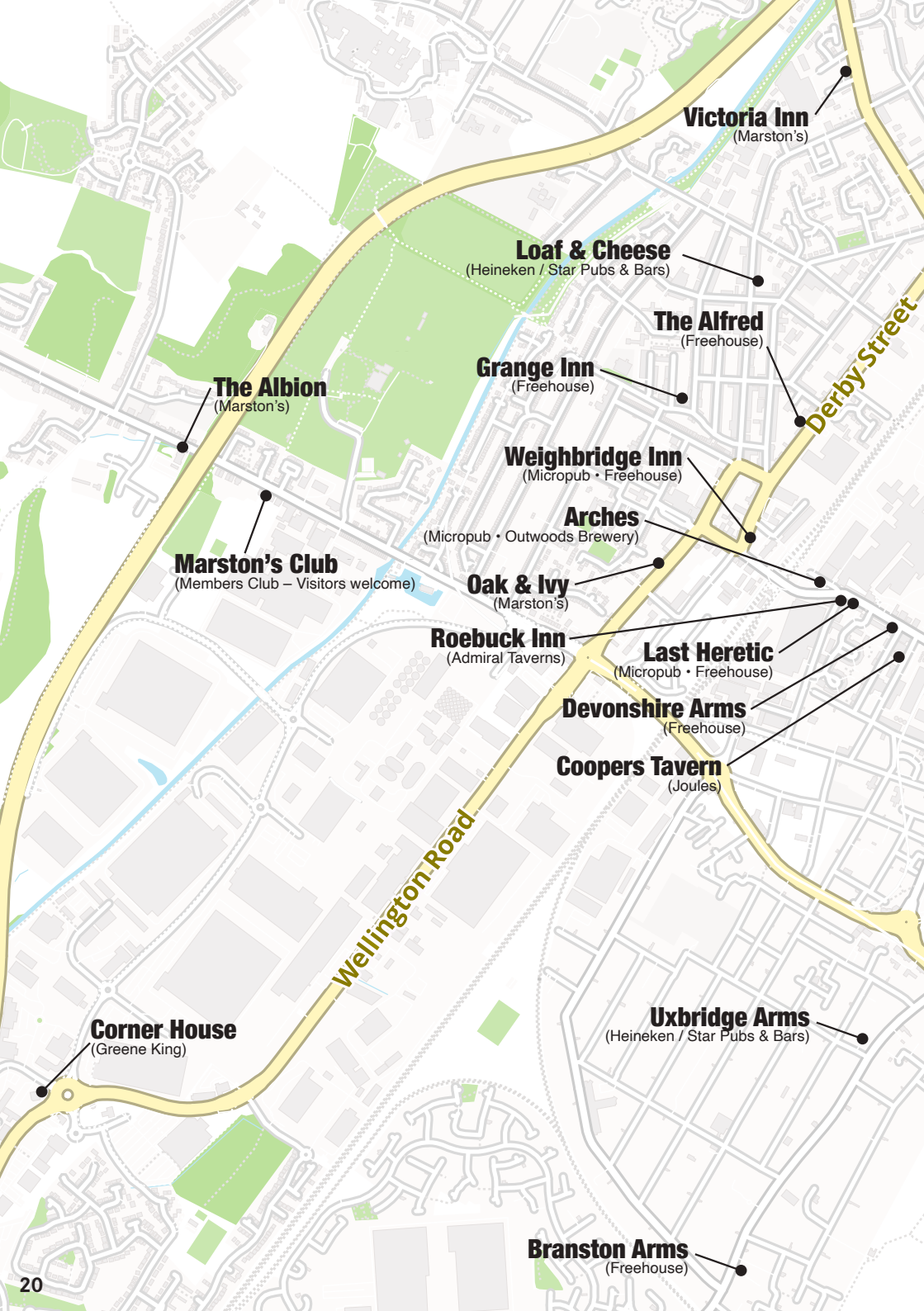
**LITTLE**  
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**Victoria Inn**  
(Marston's)

**Loaf & Cheese**  
(Heineken / Star Pubs & Bars)

**The Alfred**  
(Freehouse)

**Grange Inn**  
(Freehouse)

**The Albion**  
(Marston's)

**Weighbridge Inn**  
(Micropub • Freehouse)

**Arches**  
(Micropub • Outwoods Brewery)

**Marston's Club**  
(Members Club – Visitors welcome)

**Oak & Ivy**  
(Marston's)

**Roebuck Inn**  
(Admiral Taverns)

**Last Heretic**  
(Micropub • Freehouse)

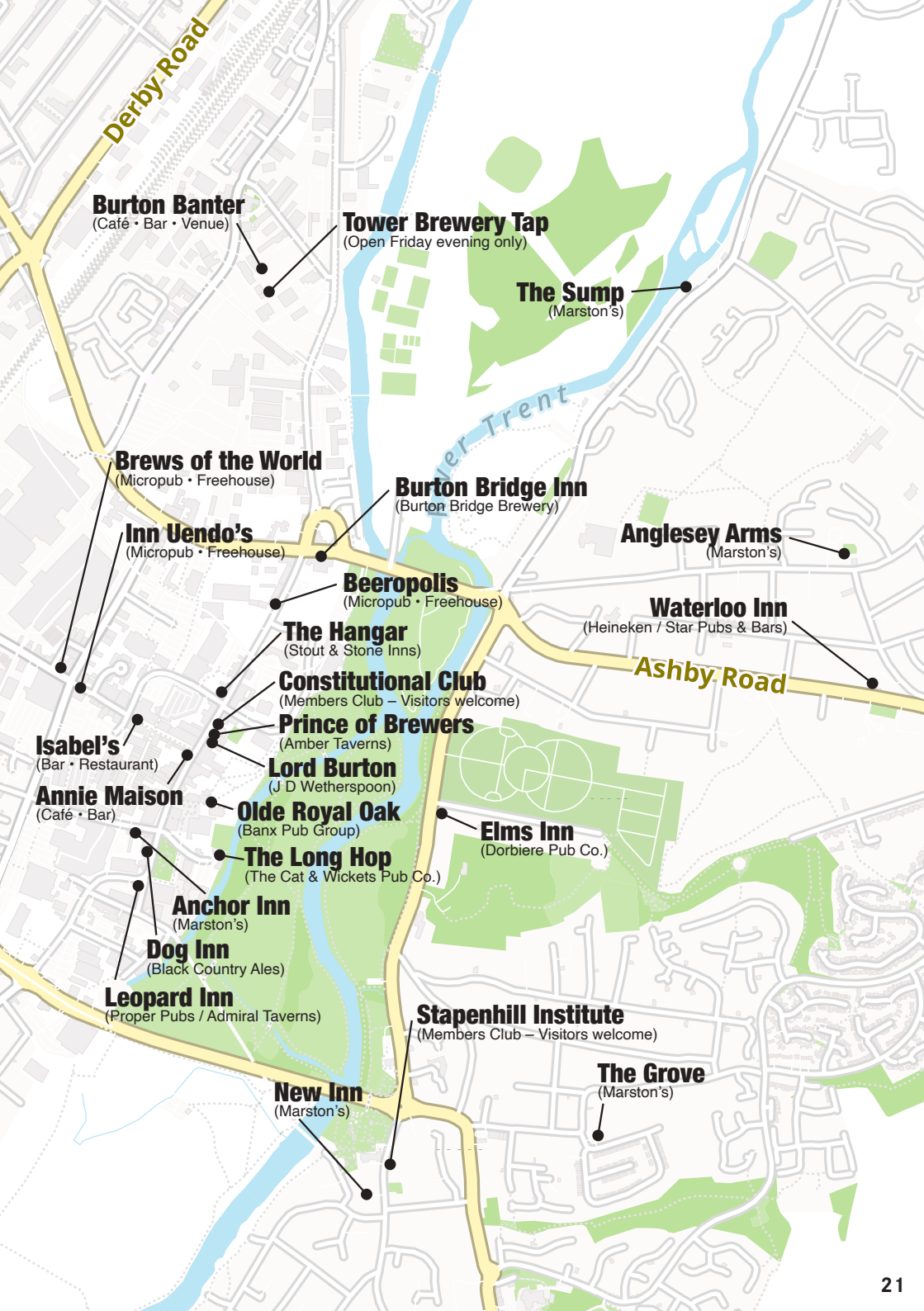
**Devonshire Arms**  
(Freehouse)

**Coopers Tavern**  
(Joules)

**Corner House**  
(Greene King)

**Uxbridge Arms**  
(Heineken / Star Pubs & Bars)

**Branston Arms**  
(Freehouse)



**Burton Banter**  
(Café • Bar • Venue)

**Tower Brewery Tap**  
(Open Friday evening only)

**The Sump**  
(Marston's)

**Brews of the World**  
(Micropub • Freehouse)

**Burton Bridge Inn**  
(Burton Bridge Brewery)

**Anglesey Arms**  
(Marston's)

**Inn Uendo's**  
(Micropub • Freehouse)

**Beeropolis**  
(Micropub • Freehouse)

**Waterloo Inn**  
(Heineken / Star Pubs & Bars)

**The Hangar**  
(Stout & Stone Inns)

**Constitutional Club**  
(Members Club – Visitors welcome)

**Ashby Road**

**Prince of Brewers**  
(Amber Taverns)

**Isabel's**  
(Bar • Restaurant)

**Lord Burton**  
(J D Wetherspoon)

**Annie Maison**  
(Café • Bar)

**Olde Royal Oak**  
(Banx Pub Group)

**Elms Inn**  
(Dorbiere Pub Co.)

**The Long Hop**  
(The Cat & Wickets Pub Co.)

**Anchor Inn**  
(Marston's)

**Dog Inn**  
(Black Country Ales)

**Leopard Inn**  
(Proper Pubs / Admiral Taverns)

**Stapenhill Institute**  
(Members Club – Visitors welcome)

**The Grove**  
(Marston's)

**New Inn**  
(Marston's)

# A Game of Two Halves?



The ninth Burton Ale Trail kicks off on Thursday 4th June 2026 and the final whistle blows on the Sunday 7th; this year we're going with full on World Cup theme! By early June the nation will start to be gripped by football fever, so it felt only right to bring the beautiful game to the pubs of Burton.

Last year we rode the wave of Ozzy Osbourne's farewell and shifted a record number of shirts. This time? We're going bigger. Not one, but two official event t-shirts will be available. One nods to a certain 1966 victory, while the other offers a diplomatic alternative for anyone who supports another country (we are thinking the Ayrshire mob) or for those allergic to Three Lions nostalgia. Choose your strip wisely.



We're also proud to unveil our sponsors line-up too: Burton Bridge Brewery, the town's oldest brewer, are our headline act, bringing heritage and brewing innovation to the Burton Ale Trail since 2021 and Samuel Allsopp & Sons Ltd, whose Burton story stretches back nearly 300 years, sponsor the second shirt, reinforcing that this town's brewing roots run deep.

Bass, Joule's and G3 feature on the main event shirt and across our digital platform, and we're delighted to be working closely with Real Ale Finder to help supporters, sorry drinkers, track down their next pint with VAR-level precision.

Behind the scenes, preparations have been in full swing since December. Artwork designed, sponsors secured, it's months of graft for four days of magic, but the Burton Ale Trail matters as much now as it did when it launched five years ago.

Back then, it was created to help local pubs find their feet post-COVID. Today, the industry is still defending itself against a relentless attack. The shock closures of Brews Of The World just weeks before the 2025 event and The Weighbridge Inn in January, were sobering reminders of how fragile the sector remains. Burton has bucked the national trend in recent years, with new additions like The Arches and Inn-Uendo's bringing fresh legs, but the real test is sustainability and with you as the twelfth player the town will keep plugging away, always looking for another scoring opportunity.

Without climbing too far onto the soapbox, meaningful support for pubs isn't just desirable, it's essential. Without positive action, there could be more casualties to come but there's still everything to play for, it's not over until the final whistle.

For now, though, the focus is clear: four days, a fantastic line-up of pubs, countless pints and one town proudly playing to its strengths. Lace up your boots, pull on your shirt, practice your dribbling, rehearse your favourite football cliches and get ready for kick-off, it's going to a thriller we promise.

*Ian Webster*



# BURTON BRIDGE BREWERY

PROUDLY SPONSORS

# BURTON ALE TRAIL

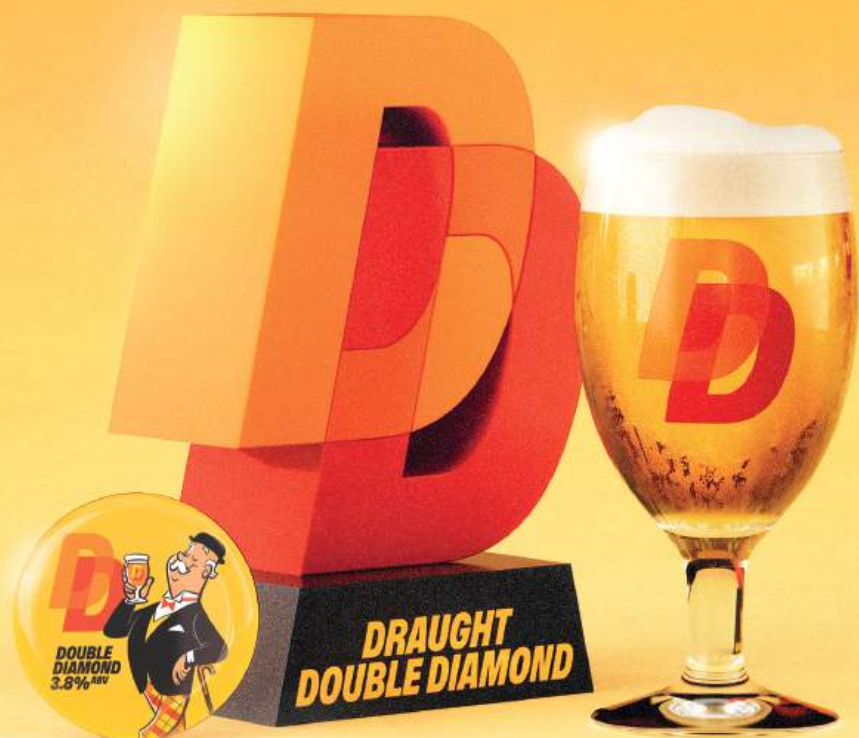


# 4TH-7TH JUNE 2026

— [WWW.BURTONALETRAIL.COM](http://WWW.BURTONALETRAIL.COM) | PARTICIPATING VENUES TBC —

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# **DOUBLE DIAMOND**



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DRINKS LIKE A LAGER  
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# A free magazine? You've got to be kidding?

No, not kidding, believe it or not, it's totally free to all readers. This is mainly because pubs, breweries and businesses pay for advertising. Their money makes all of this possible. So, to say thanks to all of them, please do your bit by supporting as many of our advertisers as you can.

Last but not least in the chain are the distributors, around 22 of them, covering our large branch area and beyond. They do this because they are passionate about Real Ale & Cider and pubs and perhaps even to spread the word. They are often the first people to let the branch know when a pub has closed or when pubs run out of Pedigree because Carlsberg haven't made enough for Christmas. All are volunteers and do it for free, simply because they like doing it. Thank you. Editor.



## THE RED LION



Hayley and the team welcome everyone to The Red Lion.  
Come on in and enjoy a real community village pub!

- Open 7 days a week.  
Children and dogs welcome.
- Selection of cask ales,  
ciders and lagers
- Live music every Saturday night
- Live sports shown regularly
- Front and rear beer gardens



Farmers Market 4th Saturday  
of every month 9.30am to 2.00pm

 The Red Lion at Repton  
 3 Burton Road, Repton, DE65 6FL

# Burton Folk Club



## New Year, New Venue!

The Club has been based at the Albion on Shobnall Road since May 2018 where we have had some happy times. Unfortunately following a refurbishment last year it became impractical to continue; however, we are delighted to now be safely installed at Marstons Sports & Social Club, just 200 yds on the other side of the A38 flyover. The hall is a bit larger and has the advantage of a permanent stage with lighting and excellent house PA. It is also on the ground floor with full access for wheelchairs from the large carpark. There is a well-stocked bar with drinks at very reasonable prices, plus snacks and cobs available. We have been made most welcome by the friendly staff and look forward to a bright future.

## 60th Anniversary Celebration

Of course the Club has moved many times in its 60 year history, starting out at its first regular venue as the Barley Mow Folk Club in Jan 1966. Our original Celebration of six superb decades on 9th January sadly had to be cancelled due to a combination of illness and severe weather, but we are delighted to announce a new date on Friday 6th March at our new venue. The Club Founder, **Dave Bull** will once more return to headline with assistance from a dazzling bill of performers, who will travel back from the present day to when, as a 17 year old, Dave founded one of the longest existing folk clubs in the country.



*Dave Bull*

We are also delighted to welcome back **Andy Wall** who was the Club Resident in the late 70s and early 80s before moving out of the area. Dave's younger brother **Geoff Noble** is now in charge and will also be contributing a couple of songs, as well as compering the evening, as he does most Guestnights.



*Andy Wall*

We will be joined by those who organised, performed or were in the audience over the years, digging up their memories and a few songs too. If you have anything you wish to share, either from the distant past or more recently, please email [info@burtonfolkclub.org.uk](mailto:info@burtonfolkclub.org.uk) with details so we can read it out on the night (you can remain anonymous should you so wish!) It will be a fascinating evening so please put the date in your diary and let us know by email if you will be joining us.

Admission is free but we will be most grateful for all your contributions to the YMCA Food Bank [www.burtonymca.org/food/](http://www.burtonymca.org/food/) and we will also be donating proceeds from the raffle and holding a collection for the YMCA so make sure you have a bit of cash to donate please.

## Superb Season

As you might expect though, there is much more to complete the season. As well as a plethora of folk legends who have graced our stage over the years, there are some more special events too. We will be having three evenings in partnership with our friends at Burton Brewhouse next Spring, starting with Reg Meuross performing his celebration of Woody Guthrie on Friday 27th March [www.brewhouse.co.uk/events/reg-meuross-fire-dust-trio](http://www.brewhouse.co.uk/events/reg-meuross-fire-dust-trio) and a rare appearance by a band who were favourites at Brewtown Folk Club The Willows on Saturday 28th March [www.brewhouse.co.uk/events/the-willows](http://www.brewhouse.co.uk/events/the-willows) This will be part of our special Folk Day there in the afternoon. It's a free event when our talented floorsingers take to the stage in the Bistro for the afternoon, plus a Shanty Session and a Ceilidh Taster Session upstairs in the Dance Studio. We are also delighted to welcome back the amazing Honey and the Bear on Thursday 16th April with an expanded five-piece line up [www.brewhouse.co.uk/events/honey-the-bear](http://www.brewhouse.co.uk/events/honey-the-bear) Tickets are now on sale for all three if you follow the links for details.



Geoff Noble

As part of our celebrations we are also inviting anyone with memories from whatever year to share them with us. These are being compiled into scrapbooks that will form part of an exhibition at Burton Brewhouse Arts Centre [www.brewhouse.co.uk](http://www.brewhouse.co.uk) along with news clippings and signed photos from the many famous and also little-known acts that have performed at a variety of venues the Club has used. The exhibition will run from Monday 9th March – Saturday 4th April with a launch at 7pm on Tues 19th Mar.

We hope you can join us sometime, especially if you frequented the Club in days gone by – who knows you might meet some old friends?

# THE ELMS

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REGULAR LIVE MUSIC

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FACEBOOK: THEELMSPUBBURTON

The rest of our season looks like this:

Thu 26 Feb – Sherburn Bartley Sanders

Fri 13 Mar - Tom McConville & Michael Biggins

Thu 9 Apr – Vicki Swan & Jonny Dyer

Fri 10 Mar – Jim Causley

at **Burton Caribbean Association (Not Marstons)**

Thu 30 Apr – Gren Bartley/Keith

Kendrick & Sylvia Needham

Fri 15 May – Jeff Warner

**Doors 7:30 for 8pm start. Admission £12.**

**Email: [tickets@burtonfolkclub.org.uk](mailto:tickets@burtonfolkclub.org.uk)**

We will also be running our popular free Singarounds for musicians and good listeners from 8pm on: **Thursday 19th March, Friday 3rd April, Thursday 23 April & Thursday 7th May.**

More details at:

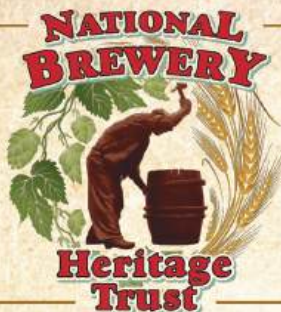
[www.burtonfolkclub.org.uk](http://www.burtonfolkclub.org.uk)

Email: [info@burtonfolkclub.org.uk](mailto:info@burtonfolkclub.org.uk)

**We look forward to seeing you all for all our future Guestnights and Singarounds at Marstons Sports & Social Club, Shobnall Rd, Burton-on-Trent, DE14 2BG.**

Geoff Noble





## PRESERVING BREWERY HERITAGE



The National Brewery Heritage Trust became a registered charity in 2012. It was set up to help protect, preserve and make available to the public Britain's brewing and pub heritage for future generations.

### Our Vision

The vision is to develop a **National Hub** for Britain's brewing and pub heritage in **Burton upon Trent**

We are hugely grateful to our members for their financial support, as well as their engagement with our work.

### Members receive

- **£5 discount** on **CAMRA membership**
- Access to the Molson Coors online staff shop, opening the door to exclusive products and discounts.
- Exclusive content that brings Britain's rich brewing and pub history to life – stories, insights and behind the scenes access.

Membership currently costs just **£25 a year!**

More importantly, your membership is an investment in the future of our past, directly supporting the mission to save Britain's brewing and pub heritage.

**JOIN TODAY & HELP PROTECT BRITAIN'S BREWING HERITAGE**

Go to [www.breweryheritage.com](http://www.breweryheritage.com) or email [membership@breweryheritage.com](mailto:membership@breweryheritage.com) for more information on personal and corporate membership.

# Promote your business or event in the next issue of Going for a Burton



Our Branch magazine, Going for a Burton is free. Those of us who write articles for inclusion are doing it for free and those of us who distribute the magazine to pubs and clubs are doing it for free. We drive our cars to almost the borders of Rugeley in the west, almost to Sudbury in the north, to Breedon-on-the-Hill in the east and almost to Clifton Campville in the south. Why? Because we believe in the real ale cause - promoting pubs, breweries and local businesses - and enjoy doing it.

**Full Page: £175**

**Half Page: £95**

**Quarter Page: £55**

**Inside front/back  
or cover see website**

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Advertising revenue covers the cost of design and printing the magazine. We help local businesses to increase awareness of their services across our distribution area and reach more potential customers. If you would like to promote your business or event in Going for a Burton, we would be pleased to hear from you. See details on page 31.

We appreciate the support of all of our sponsors and hope that our readers will do the same by visiting them.

# A Tale of Three Labels



On New Year's Day 1876, a lone and anonymous brewery employee secures the first registered trademarks in Britain; Bass, Ratcliff & Gretton's three iconic beer labels, after a night spent waiting in the cold.

My name, should you trouble yourself to ask, is of no importance whatsoever, and will never be engraved upon marble, entered into ledgers of fame, nor toasted by future generations. Some may reasonably question whether I ever drew breath at all, and they would not be wrong to do so, for there exists not a single scrap of proof that I ever lived. I am, in all likelihood, no more than a tale contrived by another anonymous brewery employee, set down some eighty years after the event, and fashioned solely to lend a little romance to the prosaic business of opening an envelope and attending to the business of forms and papers on a Saturday morning in a London office. How the brewery actually achieved its quiet coup in securing the first of the British trademarks has slipped from memory entirely, and with it, if indeed I ever was there, I also have been lost to history.

Yet my occupation on this particular morning is of no small significance, and so I find myself seated in service of Messers Bass, Ratcliff & Gretton, upon the cold, unyielding stone steps of the Trademark Office in London, at half-past eight on New Year's Day, in the year 1876.



The sun has, by all accounts, risen; but if it has done so, it has exercised a remarkable discretion in keeping itself well hidden behind the stern façades of the surrounding buildings, as though it too objects to gentlemen spending the night outdoors. The cold is sharp and penetrating. According to *The Times*, a newspaper that began last evening as a source of enlightenment and has since been reduced, by necessity rather than disrespect, to a makeshift cushion, the temperature fell during the night to forty-one degrees Fahrenheit. I am grateful for my overcoat, which has laboured manfully in my defence, and count myself fortunate that the weather remained fair; had rain been forecast, my employers would surely have excused my vigil, such is their concern for both their interests and the wellbeing of those who serve them.

These employers are not men of modest ambition, but brewers of such renown that their ales are spoken of in distant ports and foreign tongues, and consumed in places where English weather, and English patience, are but dimly understood.

If you should care to picture me, you may do so without fear of excess. Imagine a figure not out of place in a respectable engraving: noble grey beard, a top hat worn with quiet confidence, a smart suit brushed and pressed, and a walking cane carried not from necessity but from obedience to fashion, which governs a gentleman's appearance with the same unyielding authority that Parliament applies to the nation. I am, in short, a proper Victorian gentleman, though one chilled to the marrow after a night spent communing with stone steps better suited to statues than men.

I was instructed, in terms both clear and firm, to ensure that I stood first in the queue when the doors opened this morning. I therefore arrived after supper yesterday evening and was relieved to find myself alone. Indeed, I remained so throughout the night, save for the occasional passer-by. London is accustomed to the sight of men sleeping in doorways, but my tidy appearance, being neither dishevelled nor reduced to rags, provoked a number

# SHOULDER of MUTTON

📍 16 Main Street, Barton under Needwood, Staffordshire, DE13 8AA

- Former 17th-century coaching inn and long-established village pub, located in the centre, opposite the church.
- Home-cooked food with a regularly changing menu and Sunday roasts, served in the restaurant and lounge.
- Spacious, landscaped patio garden to the rear.



**Opening Times:**  
**Mon–Thu:** 12pm–9pm  
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**Sunday:** 12pm–7pm

of curious glances, as though my presence posed a small but nagging riddle, which most preferred not to solve before hurrying on about their business.

I hold fast to my briefcase, and do so with good reason, for within it resides a fortune. Not my own, alas, but my employers'. Inside lies an envelope containing a quantity of papers and most precious the three example labels pertaining to my employers' beers, small in number and size yes, yet they are worth more than gold: the first bears a Red Triangle, proclaiming Bass & Co's Pale Ale; the second a Red Diamond used for Strong Ales, and the third a Brown Diamond, reserved for Extra Stout.

This was no ordinary New Year's Day: the Trade Marks Registration Act 1875 coming into force this very morning, and I was here to register the first three under its authority. The labels being objects of envy throughout the brewing world. It is said, with some justice, that a determined man may find Bass beer on the far side of the globe, provided he has the patience to look and the wisdom to recognise it.

Such fame, of course, invites mischief. There have been many scoundrels, fellows of slippery

conscience and inventive dishonesty, who have attempted to pass off their own inferior products as ours, either by refilling Bass bottles or worse by producing labels altered only enough to deceive the unwary. I have seen, with my own eyes, bottles adorned with a red bell instead of the triangle, and beer brazenly sold under the name "Baass & Co." The legal registration of these marks will at last allow Bass, Ratcliff & Gretton to pursue these rogues through the courts fortified by the full, solemn weight of the law, newly awakened to its duty and finally to protect what they have so diligently built.

The Red Triangle has been in use at Bass for as long as I can remember, and longer still, for it was known to my grandfather, who himself entered the company's employ as a young man. In his time, as in mine, that modest three-cornered figure carried with it a reputation that travelled far beyond its hometown of Burton upon Trent.

**Continues on next page...**



The Pale Ale label itself was devised in the year 1855 by George Curzon, a Burtonian born and bred, a man of steady hand and sharper mind. It was he who drew the ornamental border of Stafford Knots, not for aesthetics alone, but as a deliberate snare for the dishonest, a pattern intended to perplex the forger and expose the imitator who lacked either patience or skill.

The law, it is true, has offered some measure of protection to such marks since the Merchandise Marks Act 1862 came into force; yet that safeguard was but a thin coat against a hard winter. It warned, but did not defend; it discouraged, but did not prevent. Until this very day, a man might still steal a reputation with little more than impunity. Now, at last, the law has sharpened its pen, and honest marks may stand on firmer ground.

At the stroke of midnight the church bells rang out across London, pealing bravely to welcome the year of our Lord 1876; yet for me there was no warmth of celebration, no clasped hands nor strains of Auld Lang Syne, only the bitter comfort of stone steps for a seat, and the stiff chilled vigil of duty to welcome the new year in service. As the night wore on and the cold grew bolder, I found myself repeatedly wishing that the Red Diamond had been attached to a bottle

rather hidden in the briefcase, for Bass No. 1, our strongest ale, was devised expressly to fortify a man against just such conditions. That it should be denied me at the very moment of greatest need struck me as an irony worthy of remark, if not redress.

But to return to the present, I am warmed by the arrival of a gentleman bearing a formidable collection of keys. He bids me good morning, cheerfully, as men tend to do when they have slept indoors, and unlocks the door of the Trademark Office. Taking pity on the shivering gent he meets, I am ushered inside and offered a seat in a small waiting area. The comfort of the chair is a blessing of the first order; the absence of a hot drink, a disappointment I endure in silence.

Fatigue soon claims me. I cannot have slept more than an hour all night, and even that was achieved in brief, untrustworthy snatches. I am awakened by a polite cough from the clerk. To my horror, I find that I am no longer alone. Three other gentlemen now sit waiting, each also clutching briefcases with an air of guarded importance. They regard me in silence, their faces politely inquisitive, as though each were silently calculating the hour at which I must have taken my place in order to secure my position at the head of the line.

# THE DEVONSHIRE ARMS

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I shake his hand, bid him a Happy New Year, and take my leave, returning to my lodgings. Back to warmth. To bed. And perhaps, just perhaps, to a bottle of Bass, finally put to its proper use.

Ian Webster



"The representative of Messrs Bass, Ratcliff and Gretton?" the clerk inquires.

I nod slowly, for sleep still clings to me, heavy and unwilling to be dismissed, I rise from the comfort of the chair and clutching my briefcase as though it might otherwise take flight, I proceed down a narrow corridor into a modest office, where the purpose of my vigil is at last to be fulfilled.

"How many marks?" the clerk asks.

"Three," I reply, and nearly offer him the wrong one first, such is my weariness. But I recover. First the Bass & Co. Pale Ale label with the Red Triangle. Ten minutes pass. Then the Red Diamond. Then the Brown.

The clerk's pen scratches industriously across the paper as he completes the necessary forms, each stroke sounding to my tired ears like the ticking of a clock marking an historic event. Payment is then accepted, with due propriety and without remark, and so the business, long awaited and faithfully endured, is concluded in a seemingly trice, standing in contrast to all that had gone before.



## THE BURTON BRIDGE INN



OWN  
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# The Red Hand Is Close

History books and old maps are invaluable things, when you need to get the facts straight before doing something permanent like naming a street Red Hand Close in reference to the Red Hand trademark of brewer Burton Samuel Allsopp & Sons Ltd.



*Red Hand Close, but not close enough*

“Red Hand Close, as part of Trent & Dove’s Tyldesley Court development, was included among a list of proposed street names in keeping with the town’s focus on brewing heritage and submitted to East Staffordshire Borough Council for overall approval in 2023,” said a spokesperson for Trent & Dove. “We want the name to reflect and celebrate Burton’s rich brewing heritage in a wider context, rather than focusing solely on Tyldesley Court itself. In addition, Allsopp’s Old Brewery was historically located to the south of the Tyldesley Court site, further reinforcing the relevance of this heritage-led approach to naming.”

Tyldesley Court itself is named after Sir Thomas Tyldesley, a Civil War general who crossed Burton Bridge in 1643. Today it comprises of 72 high-quality apartments for the over-55s, alongside nine general-needs flats and ten three-bed family homes, all providing much-needed affordable housing.



*Tyldesley Court front along High Street*

## The Olde Royal Oak

Weekly Events:

- 🎮 Games Night – Wednesdays
- 🎤 Karaoke – Fridays
- 🎵 Live Entertainment – Saturdays

- 5 real ales, 3 Lillies, 5 keg ciders, 3 lagers, Guinness & 2 IPAs
- Come say Hi to Gareth and the team!
- Check Google for opening times



But a little historical context is essential. In the 19th century, the High Street area was the very heart of Burton’s brewing industry. Worthington’s, Bass, Allsopp’s, Salt’s and the Burton Brewery Company all had premises fronting the High Street and backing onto the Trent. Just around the corner, at the foot of Trent Bridge, stood Nunneley’s.

**Continues on next page...**

# The Oak & Ivy

## Burton's Best Kept Secret

- A warm welcome always awaits you
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- 2 permanent beers, Pedigree & Directors
- Dogs are welcome inside and out
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- 4 changing beers, 3 of which national



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Ludgate St, Tutbury, DE13 9NG

12 handpulls with freshly made cobs & bar snacks available



1<sup>st</sup> | East Staffordshire Country Pub Of The Year 2025  
2<sup>nd</sup> | Burton and South Staffordshire Country Pub Of The Year



### THE DOG

Lichfield St, Burton-on-Trent, DE14 3QZ

14 handpulls with freshly made cobs & bar snacks available

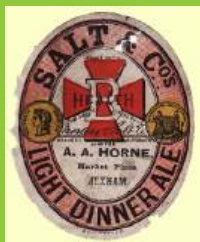


Listed in the CAMRA Good Beer Guide 2026



For details of all our pubs visit [blackcountryales.co.uk/pubs](http://blackcountryales.co.uk/pubs)

As the 20th century wore on, consolidation and modernisation took their toll. By the 1950s and 60s, Allsopp's Old Brewery, Salt's, the Burton Brewery Company and Nunneley's had fallen into decline and were demolished. Salt's, Burton Brewery Co. and Nunneley's were replaced by Bargates, a bold 1960s shopping development that rapidly became a white elephant and was eventually demolished itself. The site then languished as little more than a car park until Trent & Dove acquired the land. The rest, as they say, is history.



*Salt's Light Dinner Ale label with the red Maltese cross.*

Trent & Dove are correct in saying that Tyldesley Court lies near to Allsopp's former site but what they fail to mention is that the land itself once belonged to not one, but three unrelated breweries. Why Allsopp's Red Hand, when their brewery lay on the other side of Meadow Road, where Carling House now stands empty? Why not Red Cross Close, after Thomas Salt's red Maltese Cross trademark?

Your guess is as good as mine. I have nothing against Trent & Dove and the excellent work they do, thankfully their houses are better than their historical research.

And this isn't the first time Burton's brewing heritage has been treated carelessly. Before COVID, Marston's marketing department launched the Horninglow Street series of beers to celebrate their roots, even numbering the first release No.1 Horninglow Street. Had anyone consulted a map, they might have noticed that this was an actual building and nowhere near the original brewery on Horninglow Road North. By the second release, the "street" had quietly vanished from the name.

The bottom line is simple: it is either right or it is wrong and Red Hand Close is wrong. Like No.1 Horninglow Street, it needs changing.

By all means celebrate Burton's brewing heritage but please, get it right. And the less said about the Malt Shovel (or rather, spade) outside Primark, the better.

*Ian Webster*

# BRICKMAKERS ARMS

— NEWTON SOLNEY —

We're a family-run pub, passionate about real ale, great drinks, and creating a warm, welcoming space for everyone. Main Street Kitchen will be returning in March! Follow us on social media or check out our website to see upcoming events — we can't wait to welcome you to The Brickmakers Arms!



Website:



Opening Times:

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Sat: 12pm–12am | Sun: 12pm–9pm | Mon: Closed

📍 Main St, Newton Solney, Burton, DE15 0SJ

🍷 Brickmakers Arms Newton Solney

Facebook:



# Gluten-free Beer? ...Why?

Do you suffer from bloating, wind, griping gut pains after a good drinking session? It's coming to light that more and more people have these symptoms, could this be you? If so, this could be an allergy or intolerance due to the gluten in beer. While this is not a medical page or advice column it can be a genuine problem.

It is often dismissed by those who do not experience it. Gluten is a protein found in grains which are used in the beer making process. The grains are mainly wheat, barley and rye. There are many people who have a mild allergic reaction through intolerance. At the other end of the spectrum it is a serious medical condition.

The medical condition is actually called coeliac disease. Well, that makes it sound a bit more serious! So, what exactly is coeliac disease? It is a serious autoimmune condition where the body's immune system reacts to gluten. This reaction causes the immune system to attack and damage the lining of the gut. The gut is where food and nutrients are absorbed. Coeliac disease is not an allergy or a food intolerance, and the only treatment is a strict gluten-free diet for the rest of your life.

To cut a long story short, there are not enough pubs that have gluten-free beers. Most pubs don't have any real ale gluten-free (GF) beers. In fact I would say most pubs don't have any GF beers from hand pumps or kegerators. Due to this shortfall, some pubs stock a few bottles of GF beers and GF Speckled Hen is regarded as the most palatable but it is GF Peroni that is the most prolific but barely drinkable for some people.



**The Navigation**

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120 Horninglow road, Burton, DE142PT

There is hopefully, light at the end of the tunnel, more breweries appear to be making GF beers. Sadly the Burton Town Brewery went bust during covid but they had their full range except for one dark ale. It is a possibility that the Bridge Brewery are GF, as the word went round and two people that are gluten intolerant have tried it and have no adverse effects and are now regular drinkers in the Bridge. The Bridge is not certified GF but they use a gluten removing enzyme during the brewing process.

*Theo Hollier, Editor*



# Upcoming CAMRA Events



## March

**Wed 4th March 7:30pm** – The Miners Arms, Church Gresley (March Meeting & Social)

**Thur 19th – Sat 21st March** – Burton Beer Festival  
100+ Cask Ales, Live Music (Fri & Sat)  
Tickets now on sale (so book early)  
[burtoncamra.wordpress.com/beer-festival](http://burtoncamra.wordpress.com/beer-festival)

Beer Festival Tickets:



## April

**Wed 1st April 6:30pm** – Tower Brewery – Brewery Tour £15

**Wed 15th April 7pm** – Inn Uendo's – Burton (Branch AGM)

## May

**Tue 5th May 7:30pm** – The Swan (Cellar Room) – Branch Meeting and Social

## Other Beer Festivals

**Wed 10th - Sat 13th Dec**  
– Cambridge Winter Beer Festival 2025,  
Cambridge Corn Exchange CB2 3QB

**Thur 5th – Sat 7th Feb**  
– Tewkesbury Winter Ales Festival,  
The Watson Hall, Tewkesbury GL20 5PX

## TBC Events

- **Cross-Branch CAMRA Skittles Competition** (for the Geoff Mumford Trophy) – Date TBC
- **Winter Ramble** – Date TBC (Feb/Mar)

For additional details of upcoming Branch Events visit the Burton & South Derbyshire

CAMRA Facebook events page:

[Facebook.com/  
BurtonCAMRA/events](https://www.facebook.com/BurtonCAMRA/events)

For general Pub & Local Brewery news and updates:


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**BurtonCAMRA.wordpress.com**

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## Going for a Burton

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