

Going for a Burton

Autumn 2026

Burton and South Derbyshire CAMRA Magazine

Award Nomination

A HERITAGE PUB REVIVAL



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THE WATERLOO'S NEXT CHAPTER



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Editors Ramblings

Welcome to the Autumn edition of Going for a Burton.

The pubs were saved by not one knight in shining armour, but two. First came the World Cup. Everyone expected it to boost trade, but few imagined we would be heading to the pub at 1 o'clock in the morning to watch a match. In the end, thunderstorms in the USA delayed kick-off until 2 o'clock. I do not often congratulate the government, but this time they got it right: pubs were allowed to stay open late, even until 30 minutes after the final whistle. That is the sort of government I like! Then again, we are apparently sacking him because he was too boring. Really? Perhaps he was not so bad after all. The decision was made quickly, without much public pressure, and it gave football fans and drinkers exactly what they wanted. The second knight in shining armour was, of course, the weather: three heatwaves so far, across May, June and July, with August and September still to come. There is no doubt that as the mercury rises, so does the intake of ale. Knowing Sod's law, we will probably be having floods by the time you read this.

Stop Press Andy Burnham has announced that there will be a business rate cut of 20% next April. He said this was the first step and the cavalry is coming. Great stuff! ***Stop Press***



Theo Hollier, Editor

Keeping in Touch

Published quarterly, the magazine leaves several weeks with no communication from CAMRA before the next issue appears. To help fill that gap, the leaflets in the holders next to the magazines in pubs and clubs are there to keep everyone updated on what is happening in the Branch.

Open to Everyone

Branch meetings are the only events limited to members. Everyone is welcome at all other Branch activities.

Support Your Pub or Club

The Pub and Club awards ceremonies are currently underway, and the more people who come along to support the staff, the better.

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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The Alfred

A Heritage Pub Revival Worth Celebrating

Nomination for the Heritage Pub Revival Award



On Derby Street in Burton upon Trent, The Alfred — formerly The Prince Alfred — has been given something far more meaningful than a fresh coat of paint. It has been given its place back at the heart of the community.

Closed in 2022 and later approved for conversion into flats, the pub seemed destined to become another lost chapter in Burton's brewing story. Yet the current landlord and landlady saw what others might have missed: the character, history and promise still held within its walls. After more than a year of determined effort to gain access and bring the building back to life, they finally took over in September 2025.

The revival since then has been remarkable. The Alfred has been sensitively restored, retaining the atmosphere and layout of a classic Burton brewery house while introducing the modern touches needed to make it welcoming, comfortable and sustainable for today's customers.

A Pub Rooted in Burton's Brewing Heritage

Built in the 1860s, this double-fronted terrace pub is an important survivor from Burton's brewing past. It was once the brewery tap for Truman's Brewery until the brewery closed in 1971, and reminders of that heritage remain visible today in the public bar, including the mirror and historic pictures that help tell its story.

Over the decades, The Alfred passed through various hands before being bought by Burton Bridge Brewery in 1996. Its continued survival matters not only to local pubgoers, but also to the wider story of Burton and the United Kingdom's brewing history. Had the building been lost to residential conversion, another tangible link with the town's great brewing tradition would have disappeared.

A Revival with Community at Its Centre

The Alfred's restoration has not been about erasing the past, but about allowing it to breathe again. The garden has been completely restored, brightened with fresh flowers and made inviting once more. Inside, the pub has become a home for four darts teams, a supporter of a local football team, and a stage for singers and musicians who now have a welcoming place to perform.

Most importantly, The Alfred has become a genuine community pub. It is a place where friendships form and flourish, where regulars find company, and where, for some, it may provide the only daily human interaction they have. That sense of belonging is at the heart of what makes a heritage pub worth saving.

Continues on next page...

THE ALFRED

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British Heart Foundation



Scouts
Branston

Food, Music and Fundraising

The reopening of the kitchen has brought hot, hearty meals back to the pub, including much-loved Sunday roasts. Alongside its wide choice of cask ales, cider and regular bar favourites, The Alfred has rebuilt the simple pleasures that make a pub feel alive: good food, good drink and good company.

The pub has also shown a strong charitable spirit. Since reopening, it has supported a range of good causes, and at the start of July hosted a major fundraiser for four different charities. With live bands, singers, food and a broad drinks selection, the event showed how quickly The Alfred has re-established itself as a place capable of bringing people together for something bigger than a night out.



The Alfred – before and after

Why The Alfred Deserves Recognition

The Alfred is not simply a reopened pub. It is a heritage building rescued from possible loss, a piece of Burton's brewing history kept in public use, and a revived social hub serving the people around it.

Its nomination for the Heritage Pub Revival Award reflects the care, persistence and community-minded spirit behind its return. By preserving the character of a historic brewery tap while creating new memories for today's customers, The Alfred proves that heritage pubs are not relics of the past. In the right hands, they remain living, welcoming and vital parts of local life.

Chris & Jane Hance



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Bottled Bass Is Back

Good Stuff Or Great Stuff?



The new version of bottled Bass is... what's the phrase? Not quite a triumph, not quite a letdown, it sits somewhere in the middle ground: it's alright.

When word first came that production had left AB InBev's brewery at Salmsbury and bottling was returning to Burton, it felt like something close to a homecoming. My first question, naturally, was whether we'd see it bottle conditioned. That was dismissed quickly, too ambitious apparently, but even so the idea of my favourite beer being bottled again in its spiritual home felt like a win. AB InBev had listened, understood and acted.

And to be fair, the first sampling didn't disappoint. At a blind tasting back in March with fellow members of the Honourable Order of Bass Drinkers, nobody clocked it as anything other than a pasteurised take on Draught Bass. The feedback was positive: good clarity, a solid head, familiar aroma, that reassuringly recognisable character. There was a sense, dare I say it, of celebration. Bottled Bass was back, and it felt good.

Then came the reveal.

The lower ABV.

There was genuine surprise, bordering on disbelief. At first, it felt like we'd been had, but in hindsight, tasting it this way was probably the fairest way to judge it. No preconceptions, no baggage, just the beer itself. And in that context, it held its own.

Compared to the Salmsbury version, this is streets ahead. That stuff barely resembled Bass at all. This, on the other hand, actually tastes like it belongs to the same family. It's less gassy, pour it properly and you'll coax a respectable head out of it. The old version just collapsed instantly into fizz and nothingness. I'm told that others have managed to reproduce the lacing, but so far, I've fallen short.

Leave it in the fridge for half an hour (no longer mind, treat it with respect), enough to bring it down to cellar temperature and it's perfectly drinkable. More than that, it's enjoyable. Close



enough to Draught to scratch the itch, though let's not kid ourselves, once you know it's weaker, you can't un-know it. There's a slight hollowness where that extra one percent alcohol should sit.

That's really the crux of it; this isn't a replacement for Draught Bass, and it never could be. Pasteurised beer rarely stands shoulder to shoulder with cask and expecting it to would be optimistic. Even a hypothetical 4.4% bottle-conditioned Burton version might have struggled to truly replicate the magic. Cask is king for a reason.

But judged on its own terms? This is a clear improvement. A decent, reliable way to enjoy Bass at home. No more, no less. Which is why it feels just a little frustrating, because it's good stuff, however it could have been great stuff.

Still... it'll do.

Ian Webster

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The Waterloo Inn

Great Beer, Great Entertainment and a New Chapter for a Burton Local



There are some decisions in life that require careful consideration, detailed planning and perhaps even a spreadsheet or two.

Taking over your local pub apparently isn't one of them.

When father and son's Paul, Sam and Luke Woodward, from Winhill, took over The Waterloo Inn in February, they weren't exactly strangers to the place. Far from it.



Left to right: Sam, Paul, Luke

"The Waterloo was our local," explains Paul. "We'd been regulars for many years, so when the opportunity came up to take it on, there really wasn't much hesitation."

Six months later, you could argue they haven't had much time to hesitate about anything since.

The aim was simple: **keep everything people love about a traditional Burton pub – great beer, friendly faces and a proper pub atmosphere – but give people a lot more reasons to visit.**

And they certainly haven't been short of ideas.

Since reopening in late February, the Woodward's and the Waterloo team have introduced a packed programme of entertainment. There's live music every Saturday, regular quiz and party nights, music, film and book clubs, and celebration evenings built around everything from Eurovision to the rather more nerve-racking experience of watching England in the World Cup.



England World Cup Game

Some evenings involve singing. Some involve dancing. Some involve shouting at a television.

All, naturally, are helped enormously by a good pint.

A pub that takes its beer seriously.

Of course, in Burton upon Trent, you can't simply call yourself a great pub and forget about the beer.

Fortunately, beer is something The Waterloo takes very seriously.

Since February, the team has significantly expanded its guest ale offering, with multiple

guest ales regularly appearing alongside the pub's established favourites.

That commitment was put to the test when The Waterloo took part in the Burton Ale Trail for the first time.

It also provided the perfect excuse to launch the pub's newly developed beer garden, ready to welcome the many Ale Trail visitors discovering The Waterloo for the first time.

Luke, who runs the day-to-day operation of the pub, remembers the weekend particularly fondly.

"It was great to see so many new faces coming through the door and enjoying our ales. The best bit was seeing many of them come back again after the trail. That's exactly what we want – people discovering The Waterloo and then deciding they've found a new local."

The beer garden quickly became an important part of the pub – although, as it turned out, the Woodward's had slightly bigger plans for it than a few tables and umbrellas.

Continues on next page...

THE WATERLOO

TRADITIONAL PUB

A friendly traditional pub with a warm welcome, great atmosphere and a real community feel.

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- Beer garden terrace at front
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And then came W-Fest...

Six months into running a pub, most new landlords might reasonably congratulate themselves on surviving.

The Waterloo team decided to build a festival stage.

W-Fest was born.

A purpose-built outdoor stage transformed the new beer garden into The Waterloo's very own festival venue, with six performing artists, street-food vans, children's entertainment and a DJ playing under the stars.

For one summer day, the traditional Burton pub became a mini music festival.



Packed Beer Garden at The Waterloo for W-Fest

Sam, who looks after The Waterloo's social media, marketing and communications, probably summed it up best:

"Wow, wow and wow! The Waterloosers wanted a big event in the sunshine – and what an event it turned out to be."

"Waterloosers", incidentally, is Sam's affectionate social-media name for the growing community of customers and regulars surrounding the pub. And at W-Fest, there were plenty of them.

Paul adds: "Luke, Sam and the whole Waterloo team put on an amazing event. Our regulars

had a fantastic time, but we also welcomed lots of people who had never visited us before. There was singing, dancing, families enjoying themselves and just a brilliant atmosphere. Standing there looking around the garden, it was quite something to think we'd only taken the pub on a few months earlier."

So, what happens next?

That might be the slightly dangerous question.

After all, if the first six months can produce a new beer garden, weekly live music, clubs, quizzes, parties, an Ale Trail debut and an entire music festival, exactly what are the Woodwards planning for the next six?

For now, they're keeping the formula reassuringly simple:

**More great beer. More great entertainment.
More live music. And definitely more fun.**

Because while The Waterloo may be one of Burton's traditional pubs, the Woodwards are determined that it should also be one of its friendliest and most entertaining.

It's still somewhere you can wander in, sit at the bar, order a pint and put the world to rights.

It's just that these days there might also be a band playing, a quiz happening, a club meeting, a party starting or several hundred people dancing in the beer garden.

And somewhere, Sam will probably be filming it and shouting:

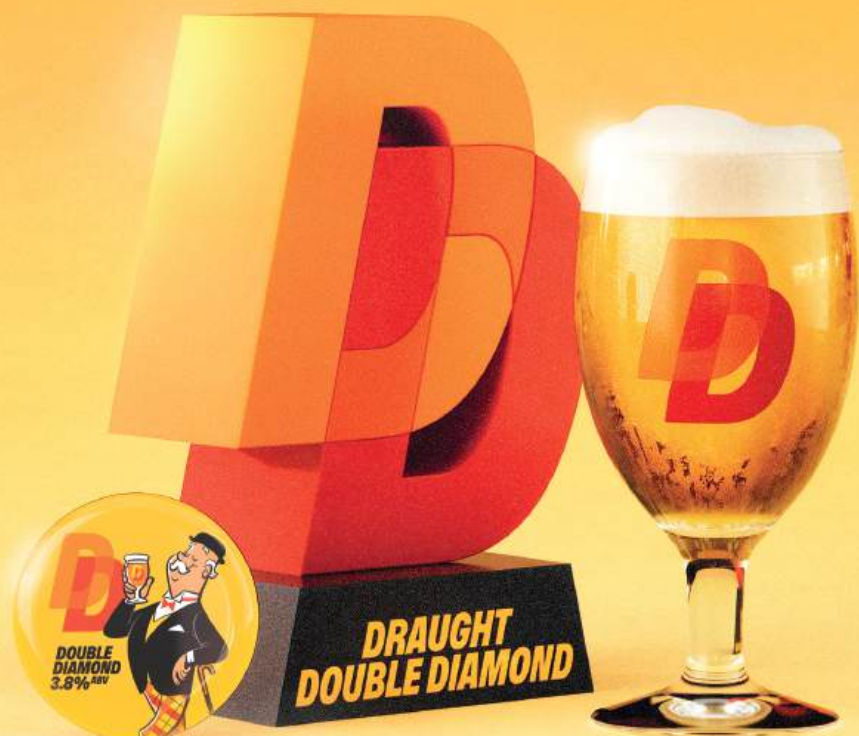
"Waterloosers!"



The Eurovision Waterloo Team

The Waterloo Inn – a proper traditional pub, with a growing reputation for great beer, live entertainment and a very good time.

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CAMRA Members Pub Discount

Tutbury Club has been added to our CAMRA members' discount list, becoming the third venue in the Burton & South Derbyshire area to offer members a saving. Members can now enjoy £1 off a pint of real ale at the club on presentation of a valid CAMRA membership card. If you know of any other local pubs or clubs offering CAMRA member discounts, please let us know so we can include them in future editions.



CAMRA DISCOUNT ON PRESENTATION OF MEMBERSHIP CARD

PUB	LOCATION	DISCOUNT	RESTRICTION
Oak & Ivy	Wellington Road, Burton	10%	Only Real Ale gets the discount.
Riverside	Riverside Drive, Branston	10%	Only Real Ale gets the discount.
Tutbury Club	Tutbury, High Street	£1/Pint	Only Real Ale gets the discount.

Beer Town

By Jean Sprackland

Jean Strackland, the Author, grew up in Burton on Trent, she has published six poetry collections, including this collection, Beer Town I. In the booklet there is a II and III as well.

A collection called 'Title' won the 2007 Costa Poetry Award. She is Professor of Creative Writing at Manchester Metropolitan University. The Beer Town booklet is being sold at Burton Library, with proceeds going to 'save our library' while stocks last.

Beer Town I *By Jean Sprackland*

My home town is a town build on water.
Water bore it, and bears it still –

the abbey church of St Modwen, its graveyard,
the bones of the monks who brewed the first ales,

all the brewhouses, malthouses, gatehouses
archways, railways, alleys, yards

of Bass, Marstons, Worthington, Charrington,
Ind Coope, Allsopp, Evershed, Bridge,

the terraced streets and their corner pubs,
the Plough, the Dog, the Loaf & Cheese,

the Oak & Ivy, the Roebuck, the Leopard,
the Malt Shovel, the Blue Posts,

the raised bench at the Cooper's Tavern
where gaffers gossip over their pints,

the battery pack of steel towers
and streamlined hum of Molson Coors,

the Union Room, the coopering workshop,
microbrewery, Marmite factory –

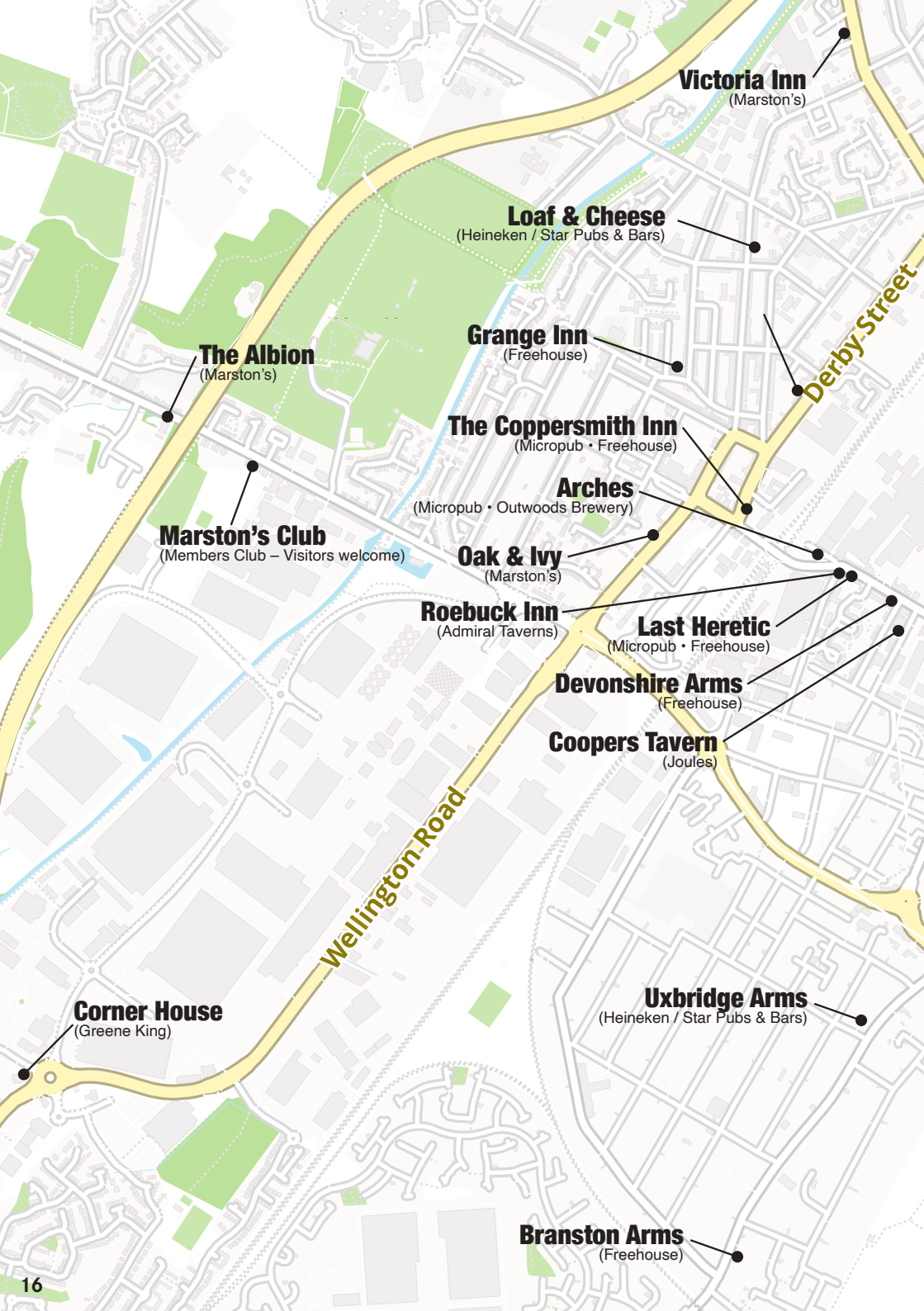
a town built over deep boreholes,
water drawn up from the keuper marl,

the aquifers of the Mercia Mudstone
where rain makes its slow way through strata

leaching gypsum from the rock,
growing hard and bright and stropicpy,

the whole town stacked and balanced on water,
from brewing museum to tap room bar

where it pulls the trick of the Burton Snatch:
nudge of sulphur, wink of struck match.



Victoria Inn
(Marston's)

Loaf & Cheese
(Heineken / Star Pubs & Bars)

Grange Inn
(Freehouse)

The Albion
(Marston's)

The Coppersmith 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)

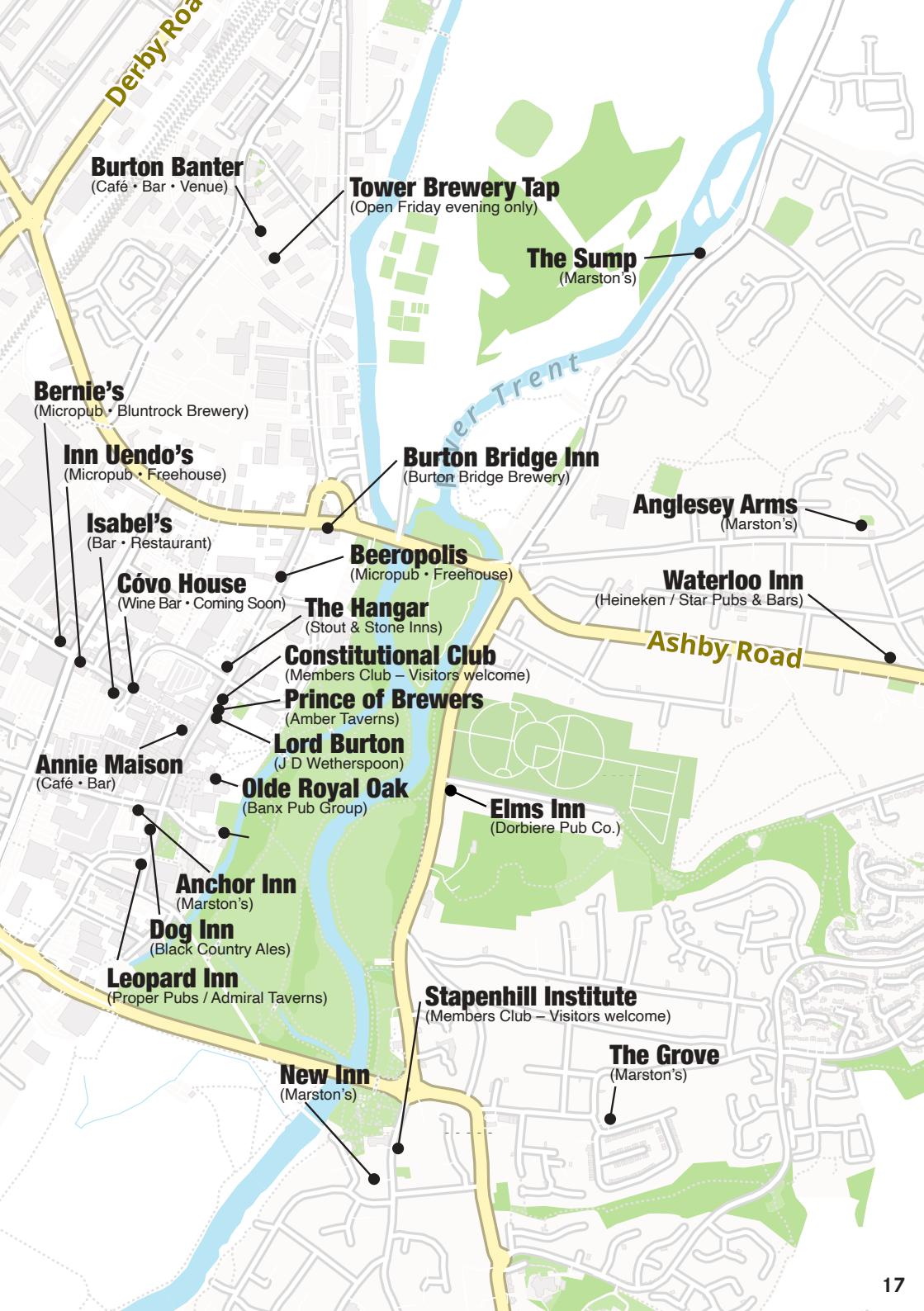
Devonshire Arms
(Freehouse)

Coopers Tavern
(Joules)

Corner House
(Greene King)

Uxbridge Arms
(Heineken / Star Pubs & Bars)

Branston Arms
(Freehouse)



Burton Banter
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Tower Brewery Tap
(Open Friday evening only)

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(Marston's)

Bernie's
(Micropub • Blunrock Brewery)

Inn Uendo's
(Micropub • Freehouse)

Isabel's
(Bar • Restaurant)

Cóvo House
(Wine Bar • Coming Soon)

Beeropolis
(Micropub • Freehouse)

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(Burton Bridge Brewery)

Anglesey Arms
(Marston's)

The Hangar
(Stout & Stone Inns)

Constitutional Club
(Members Club – Visitors welcome)

Prince of Brewers
(Amber Taverns)

Waterloo Inn
(Heineken / Star Pubs & Bars)

Annie Maison
(Café • Bar)

Lord Burton
(J D Wetherspoon)

Olde Royal Oak
(Banx Pub Group)

Elms Inn
(Dorbiere Pub Co.)

Anchor Inn
(Marston's)

Dog Inn
(Black Country Ales)

Leopard Inn
(Proper Pubs / Admiral Taverns)

Stapenhill Institute
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The Grove
(Marston's)

New Inn
(Marston's)

Beer and the good life

Exploding popular myths...



For many, the modern perception of beer seems light-years away from that which prevailed in the first half of the twentieth century in the British Isles. Was it truly the case that The Brewers Society (forerunner to the British Beer and Pub Association) had the government's blessing to run its 'Beer is Best' campaign to champion the merits of beer as a desirable feature of a wholesome lifestyle? Were our Irish friends really able to say 'Guinness is good for you'? Did Sir Bernard Miles truly regale us on the television by telling us that Mackeson 'looks good, tastes good and it certainly does you good'?

Nowadays, beer (in other countries as well as in the UK) is lumped together with other alcoholic beverages in negative contexts. The general exception is wine, the perception of which is more frequently favourable, linked as it has been to an almost refined lifestyle, suffused with quality dining and a healthful existence (Baxter, 2009). It is time for the brewing industry to reclaim the moral high ground, for which purpose it needs to change not only the attitudes and understanding of the government and the populace in equal part, but it also needs to steer clear of extreme practice. Wine makers do not insert bottles of Pinot Noir into stuffed squirrels. They do not squeeze bull testes into Gewürztraminer. They do not convert whole towns into party meccas.

The Beer Belly

The general response I get to my claims that beer is the healthiest adult beverage is 'but what about the beer belly?' A complete myth (Wannamethee, 2005). It is a matter of calories into the body versus calories out. Burn off (through activity) more than you consume and you won't get fat. To this end, the drinker needs to count those calories. Most people think that the main source of calories in a beer is carbohydrate. Wrong. It's alcohol – and any alcoholic beverage will deliver calories in proportion to its alcoholic strength. Yes, beer contains some carbohydrate and protein, but their contribution is minor compared to alcohol. A pint of English draft ale at 3.5% ABV in your friendly local might well be a more sensible option than a generous pour of California Zinfandel in a trendy wine bar.



Charlie Bamforth, Distinguished Professor Emeritus, Department of Food Science & Technology, University of California, with Adrian Wedgwood, Life Member of the Chartered Institute of Brewing & Distilling, Life Member of CAMRA and former Director of the Bass Museum of Brewing, seen recently at the University of Nottingham International Centre for Brewing Science.

Nutritional value of beer

And when you are making this decision you might factor in that:

- There is more nutritive value in the beer than there is in the wine. Beer contains substantially higher levels of most B vitamins, notably folic acid (Owens et al, 2007). • Beer is one of the richest sources of silicate in the diet (Casey and Bamforth, 2010), which has been linked to a reduced risk of osteoporosis in moderate beer drinkers (Tucker et al, 2009).
- Beer contains significant levels of soluble fibre (Diaz-Rubio and Saura-Calixto, 2009) and possibly prebiotics (Bamforth and Gambill, 2007).
- Beer contains antioxidants which are at least as effective as those from wine when assayed in the laboratory (DiPietro and Bamforth, 2011). The 'acid test' of course is whether they get into the body and do some good there. In beer this has been shown to be the case for at least one antioxidant, ferulic acid (Bourne et al, 2000).

Celiac disease

The defensive retort from the wine lobby is – what about the negative components of beer? Most beers are made from barley and wheat ergo they contain gluten and related proteins so are not suitable for people with celiac disease. The reality is that the malting and brewing processes are exercises in removing protein from the grist materials, such that the amounts of problematic proteins surviving into beer can be extremely low (Guerdrum and Bamforth, 2011). For those not satisfied with this, the use of prolyl endoproteinase eliminates the last traces (Guerdrum and Bamforth, 2012).

Coronary heart disease

Regardless of the nutritive value, there remains the myth that wine is the healthier option because it contains resveratrol, a polyphenolic material that counters atherosclerosis. Quite apart from the fact that hops deliver resveratrol to beer (Callemien, 2005), the more important point is that the resveratrol story is totally suspect, not least

Continues on next page...

THE DEVONSHIRE ARMS

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for the fact that a key researcher was accused of falsification of data. It is now generally accepted that the key component leading to a reduced risk of coronary heart disease from moderate drinking is alcohol, irrespective of the source beverage (O'Keefe et al, 2014; Matsumoto et al, 2014). Any superior healthiness of a wine drinker as opposed to a beer drinker has been linked to other aspects of a person's lifestyle (Johansen, 2006).

Beer is good for you

Beer has been linked to enhanced health in rather more ways than helping with the heart. Moderate consumption reduces the risk amongst other things, (Bamforth, 2004) of:

- type 2 diabetes (Koppes et al, 2005)
- rheumatoid arthritis (Lu et al, 2014)
- kidney stones (Ferraro et al, 2013)
- Parkinson's disease (Liu et al, 2013)

Beer drinking has been linked to improved cognitive function including in the elderly (Ganguli et al, 2005). I might mention in passing that it has been demonstrated that people with higher IQ's drink more alcohol (Belasen and Hafer 2013). Just saying.

The challenges of correlations

It is of course important to remember that man (or woman) does not live by beer alone. Accordingly, it is by no means a straightforward thing to link beer drinking to a positive bodily outcome nor, for that matter, to an adverse impact. A given correlation (either positive or negative) is not necessarily causal between beer (or wine) consumption and a bodily response.

This usually comes to the fore when we are talking about something like cancer. There are many reports linking alcohol consumption to the risk of various cancers. However, (and not as extensively highlighted in the media) there are studies registering the opposite. To take a likely example: there is a link between smoking and cancer. There is also a correlation between smoking and drinking beer. As such, it is entirely possible to draw a correlation between beer drinking and cancer, whereas there is very likely no causal relationship whatsoever.

Clearly the need is to focus on the composition of beer with regard to the presence of mutagens and anti-mutagens. The commitment of maltsters and brewers to lowering the former

is well known (Lachenmeier and Fugel, 2007). There is a burgeoning literature concerning the latter (e.g. Arimoto-Kobayashi, 2006).

Downsides

Downsides to beer? Of course there are, for the most part the same that one would get with excess consumption of any alcoholic beverage: accidents, offensive behaviour, hangovers.

Of course beer is often pointed to as a cause of gout – but it is not alone (Neogi et al, 2014). I daresay you won't be hearing that from the wine lobby.

What is needed?

There is no question that the majority of beers (I will exclude those of ridiculously high alcohol content) can, with justification, be claimed to have a significant role to play in a healthful lifestyle when consumed in moderation. I can attest to the fact that there are those from the industry who would prefer me to steer clear of such pronouncements. I assume that this is for two reasons:

- (a) They don't want the neo-prohibitionist anti-alcohol lobby to be driven to ever more defensive and unbalanced postures
- (b) Such messages do not sit comfortably with their marketing strategies imaging large volumes of beer being consumed by the young and boisterous.

For my part I commend those within (and without) the industry to present beer as the 'go to' beverage for folk of all ages who seek a drink of unquestioned superiority (over wine) in terms of range of types, theatre in the pour, ability to pair with food, beneficial impact on the body and range of potential drinking occasions. Instead, we have people throwing ping pong balls at it.

Charlie Bamforth - University of California, Davis

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Burton Ale Trail

Beer, Heritage and Great Company



Saturday 6th June 2026 saw me head over to Burton-on-Trent for the yearly Burton Ale Trail, organised by Ian Webster. I was joined by Niall, from 'From Sheffield with Pubs', and we also met up with Jenny and Kenny from the 'Real Ale Finder' App at various points during the day.

We started at Stapenhill Institute Club, a long-running community club dating back to the 1880s, before heading to The Elms, a traditional former parlour pub with lovely Bass history and faded "Best Bass Elms Inn" lettering on the outside.

From there we crossed the River Trent to Burton Bridge Inn, home of Burton Bridge Brewery, with its historic rooms, brewery links and preserved upstairs skittles alley. A short walk then brought us to Beeropolis, a welcoming beer bar on the High Street, before calling into the grand Burton Constitutional Club, a former post office with impressive rooms, snooker tables and a bowling green.

Next came The Dog Inn, a traditional pub now run by Black Country Ales, followed by Inn Uendo's, a lively micropub close to the station. Just over the road was Bernie's, a new bar opened in 2026 in part of Burton's former Museum and Art Gallery building.

We then moved on to the Devonshire Arms, a historic pub with Burton Bridge Brewery connections, before visiting the wonderful Coopers Tavern, one of Burton's most famous

and atmospheric pubs, with beer served straight from the cask in the Tap Room.

After that came The Last Heretic, named after Edward Wightman, the last person in England executed for heresy, before heading back towards the station for The Roebuck Inn, a long-established Burton pub with links to the old Ind Coope Brewery.

The next stop was Outwoods Brewing, set under the railway arches on part of the former Allsopp's Brewery site. We then crossed the railway to The Coppersmiths Inn, a cosy micropub in Grain Warehouse Yard, before visiting The Alfred, a traditional Burton pub once linked to Truman's brewery.

Later on, I took the Villager bus out to Stretton for The Junction, a bright modern micropub with a fun road-sign theme. I then headed to Winhill for The Waterloo Inn, a friendly community pub on Ashby Road, before finishing the day at Burton Tennis & Squash Club, where Steve and Heather gave me a really warm welcome.

It was a fantastic day from start to finish, with a great mix of historic pubs, clubs, micropubs and brewery taps. Burton's brewing story was everywhere, but the best part was the company, the conversations and the warm welcomes along the way.

Scott Spencer, Micropub Adventures

BRICKMAKERS ARMS

— NEWTON SOLNEY —



CAMRA SOUTH DERBYSHIRE & COUNTRY PUB OF THE YEAR 2026 ★ ★ ★

Bruce and Caroline are proud and delighted to announce that the Brickmakers Arms, Newton Solney has been awarded **CAMRA South Derbyshire & Country Pub of the Year 2026**.

Our warmest thanks to everyone who have supported and assisted us during our first year of trading – special mention to our fantastic team, all our customers and the village collective who made us so welcome.

As a family-run, independent pub this award means so much to us as recognition of our commitment to quality real ales, premium drinks, and creating a warm, welcoming environment for everyone who visits us. Whether its for a relaxed drink or food, you can expect excellent service and a great, friendly atmosphere.

Our very own food truck, **Main Street Kitchen**, is now open, serving freshly prepared food every **Wednesday, Friday, and Sunday**, perfectly complementing our drinks offering. Alongside this, we have restarted our live music sessions for the summer.

For the latest updates and upcoming events, please follow us on social media or visit our website.
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Burton & South Derbyshire



Burton & South Derbyshire CAMRA Pub of the Year:

The Devonshire Arms



Burton Bridge Inn



The Arches



South Derbyshire (and Country) Pub of the Year



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Colville Arms, Lullington



East Staffs (and Country) PotY



New Inn, Tutbury



Tutbury Club



Branch Club of the Year



Stapenhill Institute Club



Stretton Social Club



Pick up a slice of history – for the last time!

CAMRA's 40th National Breweriana Auction; Saturday 24th October 2026



Have you ever fancied owning a slice of brewing history? Then this Auction is just the thing for you. Run by the Campaign for Real Ale, the National Breweriana Auction returns to Burton on Trent's Town Hall on Saturday 24th October but sadly, after 40 events, this will be the very last national one so don't miss it!

It will have circa 150 interesting auction lots; everything from mirrors to trays; advertising signs, water jugs, flagons, bottles, books and pump clips as well as a few more unusual items. Plus there will be a number of stands selling brewery memorabilia adding to the atmosphere in this wonderful Victorian venue.

There are all sorts of items from all over the country to decorate your home. What about a flagon from Wadworths? Wadworths is based in Devizes, Wiltshire. They were founded in 1875 and remarkably are still owned and run by the descendants of John Smith Bartholomew, the co-founder of the brewery.

Or what about a limited-edition commemorative Millennium Ale set comprising of an unopened

bottle, glass and bottle opener in a lovely metal container. This is from Mansfield Brewery, who first started brewing in 1855 in North Nottinghamshire, taken over by Wolverhampton and Dudley in 1999 and closed in 2002. Wolverhampton & Dudley then took over Marston's and adopted that name. Sadly, following acquisition by Carlsberg, the Wolverhampton Brewery was closed in 2026.

There are numerous items that you can either use, or more likely display. What about a tray from Bass and there are a number of lots from Worthington including an ashtray (well used!), a match holder and the famous Worthington Mayor jug. And straddling the two brewers is a trio of leaflets listing their bottlers. These two Burton on Trent breweries were founded in the mid/late 1700's with Worthington 16 years older. By the late 1800's, Bass was the biggest brewery in the world and merged with Worthington in 1927. Bass sold the brand to Coors (now Molson Coors) in 2002. Maybe their best known brand was Worthington White Shield; an iconic British style IPA, which ceased production in 2023 but you can still purchase it in Norway and the Netherlands! Included in the lots is

an unusual display card advising customers to order their last bottle at last orders 'to allow for the care necessary in pouring the last rush of orders for Worthington White Shield'.

And the Auction wouldn't be the Auction without a Guinness item or two. This year we have a mug and a display stand among the lots.

These are just a few of the items on sale, each with a history to tell. You don't have to be an expert to attend the National Breweriana Auction. The Auction is great fun to take part in (or even just to watch) and it's an opportunity to get some great bargains plus many of the items on sale can appreciate in value. And, of course, like any CAMRA event, there is some good beer on sale all day (from a local brewery).

The event starts at 10.30am with the opportunity to view the lots and browse the breweriana stands that will also be there. Bidding starts at noon and is normally finished by 3pm, giving a chance to have a final perusal of the stands before joining many of the Auction's visitors visiting some of Burton's iconic pubs before heading home.

Entrance is by catalogue (£3.00), available on the day, or in advance by post: £6.15 (first class) via <https://tckty.camra.org.uk/e/559/national-breweriana-auction>.

If you can't get there, postal bids are accepted, just contact Bill Austin: 07831 688276 or baustin1951@btinternet.com.

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For more details, see: www.gandc.camra.org.uk.



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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.

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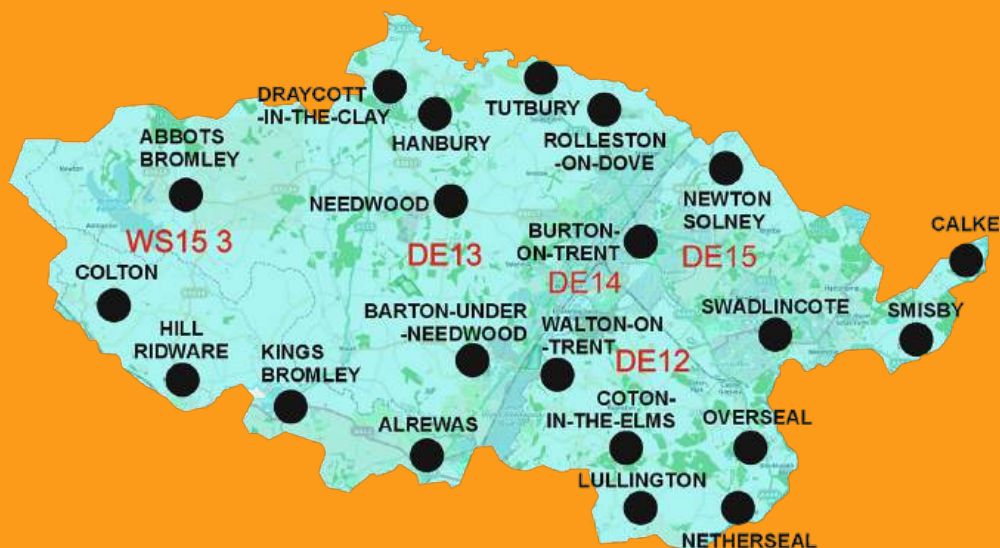
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Burton & South Derbyshire Branch Area

2026 is the Burton and South Derbyshire CAMRA Branch 51 Year Anniversary (1975 – 2026) and we have a number of social activities, pub events and brewery trips throughout the year.



Upcoming CAMRA Events

Sep 2026 – Dec 2026



September

Wed 9th Sep 7:30pm – Oak & Ivy, Burton (September Meeting & Social)

Sat 19th Sept – Annual Cross-CAMRA Skittles Evening for the Geoff Mumford Memorial Trophy

Mon 21st Sept 7:30pm – Beeropolis, Burton. Festival Committee Meeting (Everyone Welcome)

Wed 23rd Sep – Social Catchup. Meet 7pm at Coppersmiths Inn and later move on to The Alfred.

October

Sat 3rd Oct – Post Festival Trip – Green Duck Brewery Tour, Codsall Station Pub & Stourbridge pubs

Sat 17th Oct – Lichfield Pub Ale Trail (meet at 11am at The Dog in Burton to catch bus to Lichfield)

November

TBC

December

Sat 5th Dec – Derby Pub Ale Trail (meet at 11am at The Dog in Burton to catch X38 bus to Derby)

Upcoming Local Events & Festivals

Wed 23rd to Sat 26th Sep – Shrewsbury CAMRA Beer Festival

Wed 14th to Sat 17th Oct – Derby Heritage Beer Festival, Derby Market Hall

Sat 24th Oct – CAMRA's 40th National Breweriana Auction, Burton Town Hall (10:30am to 4pm)

For Upcoming Branch Events visit the Burton & South Derbyshire CAMRA Facebook:

www.facebook.com/BurtonCAMRA/events

For general Pub & Local Brewery news and updates:

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Going for a Burton

Going for a Burton is published by the Burton and South Derbyshire branch of CAMRA. © Campaign for Real Ale (CAMRA). Copies are distributed across the town of Burton upon Trent and beyond.

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Advertising rates are available at gfab.camra.org.uk or from advert@gfab.camra.org.uk

Items for publication are welcome and should be sent to editor@gfab.camra.org.uk

Going for a Burton is designed by Hollier Creative @[HollierCreative](https://twitter.com/HollierCreative)

Going for a Burton is printed by Reflex reflexprint.com

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