

DERBY Drinker

KEEPING YOU INFORMED ABOUT YOUR BEER



No 2

APRIL/MAY 1983

FREE

Goodbye to Worthington Bitter

Now Bass offer Springfield



WORTHINGTON Bitter has bitten the dust in traditional form - and the new name to look out for is Springfield, already the subject of an intensive advertising campaign.

Brewing combine Bass, who have been brewing Worthington Bitter at Burton, have long hinted that the brew was uneconomic - though it was never promoted as heavily as the company's principal traditional beer, Draught Bass.

Springfield Bitter is now available to Bass landlords in traditional form. It is brewed at the combine's Wolverhampton brewery - and Draught Bass is now the only traditional brew produced in Burton by the company.

By the time Worthington was discontinued only a handful of Derby area pubs still served it - and the Derby branch of CAMRA held a "wake" to mourn the passing of the clean-tasting brew at one of them, the Royal Oak, Ockbrook, recently.

Landlord Lew Wilson was sorry to see it go - he ordered more than usual for the last delivery and told the Drinker: "Worthington has always sold steadily and sales weren't affected when I put on Draught Bass."

Mr Wilson has installed Springfield Bitter to replace his Worthington.

• OUR picture shows landlord's daughter Sally Wilson pulling the last few pints of Worthing Bitter at the Royal Oak. Queuing with empty glasses are Derby CAMRA members Ivor Clissold, Terry Morton, Geoff Morris, Steve Tingle and Rog Robinson.

FESTIVAL BOOKED

DATES are fixed for the sixth Derby Beer Festival - it will be held at the Assembly Rooms, Derby, from Wednesday to Saturday July 13 - 16.

The Assembly Rooms stage the festival for the first time last year after the first four annual festivals had been at the King's Hall.

Although there were a number of problems to be overcome, mostly to do with keeping the prestigious Assembly Rooms as clean as possible on a potentially messy occasion, last year's festival was a great success.

Further details about the festival will be out soon - look out for news in Derby Drinker.

GET IN TOUCH!

If you think there's something we ought to know, and report, simply drop a line to the Editor, Derby Drinker, 1 Lower Eley St., Derby.



DERBYSHIRE'S only Davenport's pub, the Navigation at Shardlow, is now serving both its traditional cask conditioned beers from hand-pumps.

Five years in the National Good Beer Guide already, the pub is run by Tony and

Jackie Henson, and manages to combine a remarkable variety of entertainment.

There's a children's room and play area, pub garden, video

games, pool table, television and the more traditional darts.

The Navigation is close to the canal - but situated on the main road. With bar snacks

and meals served lunchtimes and evenings, it's ideally placed for passing trade.

Davenport's, of course, are better known for their "beer at home" service, but they have over 120 pubs too, mostly in the Birmingham area. About half of them serve traditional ales.

Handpumps for Davo's



Certificates for pubs in all 10 CAMRA beer guides



FOUR local pubs have been included in all ten issues of the National Good Beer Guide - such has been the quality of their beer over that period.

The annual guide is published by the Campaign for Real Ale, and to mark the pubs' achievement the Derby branch of CAMRA have come up with framed certificates.

The first was presented to Barbara Gibbons, landlady at the popular Exeter Arms, Exeter Place, Derby, on Tuesday April 5. Barbara is pictured with Derby branch chairman Mike Meara.

The Exeter, one of the most distinctive pubs in the city and among

the last to stop home-brewing (in 1969) survived a change of brewery a couple of years ago to retain its place in the national beer guide, Martson's taking over from Bass.

Today Marston's Pedigree bitter and Mercian Mild are the traditional beers available - and the pub is as popular as ever.

The other top-rated pubs are the Tiger, Tamworth Road, Long Eaton (Marston's), the Durham Ox, Durham Street, Ilkeston (Ward's), and the Olde Gate, Brassington (Marston's).

Dates for the presentation of certificates to these pubs have been fixed as follows: The Tiger, Tuesday April 19; The Durham Ox, Tuesday May 3; the Olde Gate, Wednesday May 18. In each case the presentation will take place at approximately 8.00 pm

White Hart Hotel

CHURCH STREET, ASHBOURNE.

"A Marston's HOUSE"

TRY OUR:-

MEALS, hot or cold. Served between 12 - 2p.m. in our Bar or Dining Room. If you are limited for time pre-book your meal! MORNING COFFEE

BUSINESS OR PRIVATE FUNCTIONS CATERED FOR. TRADITIONAL SUNDAY LUNCH, SET 3 COURSE MEAL, BOOKINGS ONLY

MARSTON'S FINEST CASK ALES Including No. 5 Draught Mild

Telephone your hosts.

Michael & Maureen Bould for details, Ashbourne 44711



Longer hours

PUBS in Long Eaton, Ilkeston, Heanor and Ripley are now opening until 11.00 p.m. on each evening - if they choose to - after a successful application to local licensing magistrates.

Pubs in West Derbyshire have had this licensing arrangement for a long while, but the East Derbyshire area application was put down to an increasing tendency for customers to go out to their pubs later than before.

Hopefully our customers will be able to spend an extra half hour with us," said Marlpool landlord Jesse Boot.

Although magistrates agreed to the

longer hours, not all landlords were in favour. Douglas Rodgers of Heanor's Market Hotel, opposed the change claiming customers did not generally want "extra time."

Derby and District LVA also opposed the move - and pubs in Derby continue to close at 10.30 p.m. most evenings.

Falklands Cheer

EVERARD'S the Leicester based brewers with a brewery in Burton on Trent, are bringing cheer to the Falkland Islands.

They set up a brewery soon after Britain won the islands back with a principal product called Penguin Ale.

REV



BY ROB

Point of view

CELLAR CONDITIONS,
BY IVOR CLISSOLD

Something to get aerated about...

WHY is it that some pubs sell such consistently good ale while others have regular lapses? Could the answer be just sales and cellarmanship?

Quality control at most breweries these days ensures that a consistent barrel of beer is delivered. But there is a shelf life which varies with temperature and cellar cleanliness. On average, once a cask of real ale is opened it goes flat within a week, while keg beer will keep its uninteresting self for a month or so. Canned and bottled beers (also keg) have about the same "life" - if that's the word.

As soon as air comes in contact with alcohol, oxidation takes place. With a fresh cask of real ale the yeast is still at work with its secondary fermentation and this produces a

steady outflow of CO₂ which prevents the air getting to the beer. But when fermentation ceases the CO₂ gradually disappears, the beer becomes flat and oxidation commences. The first stage of this process is the production of acetaldehyde (ethanal), a pungent, fruity liquid which gives the first warning that the beer is on the turn. The second stage is the production of acetic acid (vinegar), by which time even a lager drinking licensee will have to admit that it ain't right.

The incidence of the latter is fortunately very rare, but the former appears all too frequently. And it happens with beer which is hardly ever flat. How so?

The trick is to get oxygen into the beer, past its protective layer of gas and the best way to do this is to tip some aerated beer into the cask.

Why should anyone do that? Well, if you have watched the ritual of barrel changing in some pubs you'll realise why. This involves pulling at least a gallon through the pump into a bucket. Mine host then trots down the cellar with the bucket and...

Filtering back (for thus is it called) involves the use of a filter bowl which is rather like a belled-out funnel. This is placed in the spile hole and a filter paper is inserted, followed by the recycled beer. While the paper prevents any large nasties from going back into the cask, the frothy beer contains lots of air and it is this which does the damage. Plus the risk of disturbing the settled beer in the cask.

With all this mucking about with filters, buckets and hazy, sharp beer, one wonders if there might not be

a better way. Like taking a glass down to the cellar and clearing the beer from the cask before connecting it to a clean line. (Wastage about 1½ pints). Then throwing the first pint through the pump away because it will be "wet" with water used for cleaning the system. Result - perfect beer, no carting of buckets before the punters, easier work and more customers. Cost - about 4 pints per barrel (but most barrels are 4½ pints oversize anyway).

As far as I know this is the drill which most breweries teach - a pity that there are so many in the trade who have received their "training" from the wealth of folklore which besets such an old and noble profession.


The only pub I can name which never filters back is the Exeter - and when did you last have even a slightly dodgy pint there?

FEEL STRONGLY ABOUT SOMETHING? WE'LL PRINT IT IN "POINT OF VIEW" IF YOU'LL PUT YOUR NAME TO IT. WRITE TO: POINT OF VIEW, DERBY DRINKER, 1 LOWER ELEY STREET, DERBY.

PAT & MARILYN
WELCOME
YOU TO

THE COACH AND HORSES

DERBY BB0581



A FINE OLD VILLAGE PUB
WITH A FRIENDLY ATMOSPHERE

MARSTONS PEDIGREE ALES
N°5 MERRY MONK MILD
AND OWB RODGER

LUNCHTIME MEALS SNACKS
LUNCH & EVENING

WE'RE IN The CAMRA NATIONAL GOOD BEER GUIDE

You'll Be Made Very Welcome at

THE SIR FRANCIS BURDETT

DERBY ROAD
MELBOURNE

Draught BASS

MILD & SPRINGFIELD BITTER
— AND BULMER'S CIDER —
ALL ON HANDPUMP

FOOD - STEAKS, FISH, COLD TABLE ETC

— CHILDRENS ROOM —
PLUS A FUNCTION ROOM AVAILABLE FOR PRIVATE PARTIES
TEL: MELBOURNE 2105

DERBY Drinker

No 2

APRIL/MAY 1983

LOCAL CAMRA DIARY

TUESDAY SOCIALS 9.15 pm, (all welcome): April 26, Nottingham Arms, London Road, Derby; May 3, Durham Ox, Durham Street, Ilkeston; May 10, Telegraph, London Road, Derby; May 24, Tiger, Lock Up Yard, Derby.

BUS TRIP TO KINVER: Saturday April 30, picking up between Riddings and Derby.

BRANCH MEETING: Thursday May 12, Hollybush, Makeney.

Pat Meara, 61 Borrowash Road, Spondon (Derby 663332) has details of all the above events.

LANDLORDS are counting down to E-Day - July 1 - when they hope a European Commission plan to reduce the power of brewery ties will become law.

The National Union of Licensed Victuallers believes the tie is crippling pubs in which the licensee is a tenant... though the brewers argue that a full tie is essential to maintain the British pub as the institution it is.

The Landlords argue that the current strength of the tied house system, in which breweries control the destiny of the vast majority of pubs, leads to higher rents, higher prices and lack of choice for the customer.

Tenants cannot compete, they say, with free trade or managed pubs, clubs or off licences. It's a theme recently taken up by Keith Apthorpe, Derby and District LVA chairman.

Landlords in tied houses can sometimes buy spirits cheaper in a supermarket than they can from the supplying brewery, he pointed out. As the tie stands, many landlords have to buy wines, spirits and other supplies from the brewery (or a brewery recommended supplier).

If the European Commission blueprint is accepted the tie would apply only to beer.

Another very contentious issue is gaming machines. Breweries take a considerable cut of the profits from

the "fruits" as the system stands - and can control the supply of machines to pubs.

Remarkably, the brewing industry picked up £300-million from gaming machines during 1981 - it's a slice of the cake tenants would particularly like to get their hands on.

The arguments are long and complicated - but another of the NULV's points is that ties are so strict it is very easy to fall foul of the rules. Then the tenant could be made to leave his pub by the brewery.

The NULV is convinced public support is with the tenants: "The British public do not see the brewers as the defender of the pub. In fact there is little doubt that the sympathies of the public would be with the tenant, because freedom from the tie would make a wider range of products available to the customer."

If the Licensed Victuallers win the day on July 1, as seems likely, watch out for significant, if not drastic changes in your local...

LANDLORDS UNITE AGAINST TIED HOUSE SYSTEM

CLIFF'S

LANGLEY Mill landlord **Cliff Brown's** customers know there's no point in arguing when he calls "Time, Gentlemen, please."

Cliff, of the Great Northern, Derby Road, has over 100 clocks on his premises to prove himself right! He's been collecting them ever since he moved into the historic canal-side pub eight years ago.

It's a time consuming hobby - but not all consuming. For Cliff collects lots of other items too. His traditionally laid out pub (separate bar and lounge) is an Aladdin's cave of knick-knacks - nothing too valuable, just collectable.

A few of the clocks are in the bar, but most are in an adjoining spare room - wall clocks, grandfather clocks, carriage clocks, bedroom

clocks, watches and cuckoo clocks.

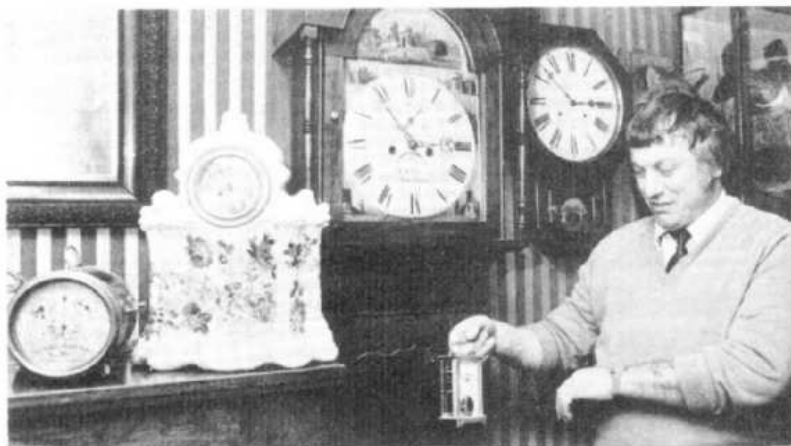
There are lots of bits of clocks too - Cliff does all his own repairs. Some of the clocks are over 100 years old, but Cliff keeps them ticking away.

"Clocks are simple really - they're just one wheel or cog driving the next until one goes wrong," he says modestly. And he doesn't regard himself as a serious collector.

"Proper collectors wouldn't buy and sell as I do. They'd keep a really good clock. But I'll sell if someone asks me to name a price..."

Langley Mill born, Cliff is also something of a local history buff - with particular knowledge of the Pentrich Revolution of 1817. He'll tell you that when, in that year, the men of Pentrich marched fruitlessly on Nottingham, they called at the Great Northern, then known as the Junction Navigation for ale.

A LANDLORD WITH TIME IN HIS HANDS!



TRY AN ADVERT

LICENSEES - an advertisement in **Derby Drinker** can boost your takings.

We expect **Derby Drinker** to take a firm hold as a bright, snappy, informative **FREE** read for pub-goers in and around Derby.

With a single advert on the front and back pages and no more than two to a page inside there's bound to be a big demand. You can discuss details with Keith Normington, 4 Nearwood Drive, Oakwood, Derby (tel: Derby 832392).

The MALT SHOVEL
The Wharf
Shardlow
SERVES HANDPUMPED
MARSTONS
PEDIGREE & MERCIAN
MILD
Plus Home Cooking
from the Poachers Kitchen
MON-SAT LUNCHTIMES
TEL: DERBY 792392

Derby Drinker is distributed free to pubs in and around the city, published by the Derby branch of the Campaign for Real Ale and printed by G & B Offset. Editor: Col Crawford, 1 Lower Eley Street, Derby. C Derby CAMRA 1983.