

# DERBY Drinker

KEEPING YOU INFORMED ABOUT YOUR BEER

No 6

SPRING 1984

FREE



## A Date for Your Diary

The signing of the contract with the Assembly Rooms means that the organisation of the 7th Derby Beer Festival is under way. The style of the event will be much as last year, with food and entertainment every session. The entertainment is now being booked and will be a mixture of familiar and new names - more details later.

Once again there will be a wide choice of beers, including the local favourites plus some new names from the south of England and elsewhere. Also cider being very popular last year, especially with the ladies, will be featured again.

## EVERARDS GOING HOME

Everards, the Leicester based brewers with a brewery in Burton are packing their bags and hopping back to Leicester.

Within 18 months they will close their Burton brewery and move to a new brewery in Leicester where they will only brew their strong bitter, Old Original. Their other beers will be taken from several big six brewers in rough form leaving Everards to add their own dry hops and primer. These will be sold under Everards names but the future of 'Burton Mild', 'Tiger' and 'Beacon' is uncertain.

Everards would not name their proxy brewers but we understand from sources connected with the brewery

that the Mild will come from Ansells (ind Coope, Burton), the equivalent of Tiger will come from Bass and the successor to Beacon will be supplied by Whitbreads. Only the OG (strength) will be determined by Everards.

The new brewery in Leicester is still at the planning stage but, when in operation, will brew between 10,000 and 15,000 barrels per year split between canning and traditional beer. There are no moves to close the Burton brewery until the new Leicester brewery is in operation and, as it is likely that there are annual contracts for hops and barley, this should not happen before January 1985 at the earliest.

## BUDGET GOOD AND BAD NEWS

First the good news - beer isn't going up the 7p per pint as was feared, the bad news it is going up by 2p a pint (with cider up 3p a pint). In a move condemned by the licensed trade and CAMRA alike (though some of the former were quick to slap on the increases and not all limited themselves to 2p), the Chancellor bowed down before the European wine-makers and moved towards a levelling out of the duty and wine and beer. (Good news for table wine drinkers - it's 10p less a bottle). Spirits and strong wines were also increased by 10p a bottle.

While the increases are not excessive, indeed they are generally below the rate of inflation, the fact that table wine went down shows that the increases were not necessary to the budget overall, also it is feared that, in an industry already hit by recession, any increase will help to drive away the customers pushing all concerned in the industry deeper in the mire.

Bad news also for those of you that like a take-away meal to round off a night out - now VAT is to be charged at full rate on all hot take-away food.

## Drinking can be hazardous to your marriage!

Gentlemen apart from the well known (bad) side effects of booze, did you know that too much drink increases the likelihood of snoring.

THE  
**7TH DERBY CAMRA  
BEER  
FESTIVAL**  
WEDNESDAY 11<sup>TH</sup>  
TO  
SATURDAY 14<sup>TH</sup>  
JULY 1984  
ASSEMBLY ROOMS  
• DERBY •

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## REAL LAGER IN DERBY

Want to try something completely different? Then look out for the bright yellow handpumps of Allsopp's Gold Cross. This is the new lager from the Allied group of companies, brewed in Wrexham, and marketed in the East Midlands by Ind Coope. Unlike most, if not all, other draught lagers available it is brewed by traditional methods, that is, completes the process like other 'Real Ales' conditioned naturally in the cask. Served cool, drawn by handpump straight from the cask, it has none of the gassy taste of other lagers but beware - it is stronger than most.

In Derby it is available in the Stanhope Lodge, Alvaston, The Cock and Bull, Sinfen and The Wardwick Tavern in the town centre, but keep an eye open in other Ind Coope pubs.

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# HOLLY BUSH INN

  
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## DEFINING FININGS

By Ivor Clissold

**There was a certain inevitability about the discovery of fire and the invention of the wheel - or even the discovery of fermentation - but who the hell thought of taking the swim-bladders of fish, soaking them in acid and then throwing the resultant goo into their beer? A bizarre piece of serendipity.**

Almost all finings are made from isinglass - the slimy stuff that used to be employed for preserving eggs before refrigerators became generally available. Like most odd words in the brewing industry ('kilderkin' is another) it is Dutch in origin: from **huizenblas** meaning 'swim-bladder'. This was first mentioned as a clarification agent as long ago as 1400 B.C.

To make isinglass, decently sized swim-bladders are required and the fish need to be at least 6ft. long to make the job worthwhile. The noble sturgeon was once a favourite but is now a rarity, though one may see a few more now that the Israeli rabbis have declared it not to be a 'scaly fish' - which it is! - thus lifting an ancient taboo on a profitable industry. It varies a bit with the weather, but most of the fish used are found between the latitudes 20°N and 15°S. A pretty exhaustive list of them is Saigon (round and long); Penang; Brazil lump; Maracailo pine; Karachi; Purse; Indian pipe.

The dried bladders arrive in Britain whole (referred to as leaf), shredded or as floc. Clearly the attraction of using swim-bladders is that they are almost 100% collagen, the active ingredient. However, collagen does not dissolve in water, so the bladders must be pretreated by soaking for up to six weeks in a mixture of cold tartaric and sulphurous acids. This produces a mixture of solubilised collagen and gelatine, which is not strictly speaking a solution, but which will at least mix with water (or beer). The slimy character comes from the gelatine, which is a by-product of the acid treatment and does not aid the fining process. After production the finings are stored cool, at 4-10°C. They can be ruined if the temperature gets too high.

When beer is racked into casks at the brewery, it should normally contain a yeast 'charge' of between 150 and 2250 million cells per pint. This of course makes said pint extremely murky, but fortunately the yeast cells have a negative charge: when finings are added (which have a positive charge), the yeast cells are attracted into clumps, and gravity then takes them and the finings to the bottom of the cask.

Very occasionally things go wrong and the beer refuses to clear.

The usual problems are:

1. Too little or too much finings. For normal strength finings the usual dose is about two pints per barrel. Over-fining will neutralise the charges and have no effect on the yeast.
2. The yeast may have a relatively small negative charge, if the acidity (or pH) was wrong during brewing.
3. The beer may already have an excess of positively-charged material. This can be overcome by the addition of a measure of auxiliary finings. These are usually alginates, carrageenin or silicic acid, all of which are negatively charged and will attract the oppositely-charged material in the same way as isinglass. But auxiliary finings should be added before the main finings - in fact they usually thought of being part of the brewing process.
4. The cloudiness may be caused by wild strains of yeast, which have a very low charge.
5. The yeast concentration is too high.

It is usually best to contact the brewery if you have a clarity problem, but as such problems usually occur when the brewery is closed, it is useful to know of the 'three glass test'. Pour three half-pints of the questionable brew: add a drop of primary finings to one, a drop of auxiliary finings to another, and a drop of both to the third. It will become obvious within a few minutes which if any is going to work. It usually takes some hours for finings to clear a cask, so this test will save a great deal of time.

## 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).



# Point of view

## TIME GENTLEMEN PLEASE

Name the odd one out, - Derby, Ilkeston, Ashbourne, London - yes Derby! The only one where you can't get an alcoholic drink in a pub after 10.30 pm. on a weekday. For once the Licensed Victuallers Association and CAMRA were in agreement both supporting the application to extend weekday drinking hours to 11 pm. to bring the city into line with the rest of the county and much of the country. Even the police had no objection but the National Association of Licensed House Managers, who represent about 60 pub managers in Derby, convinced the magistrates

that it would not be a 'good thing'. So Derby continues to close at 10.30 pm. Monday to Thursday for at least another year.

Do you want longer opening hours? Would you stay out later if given the opportunity or would it make no difference to your drinking habits? Some landlords believe that people will not spend any more, instead they would start later, and this would lead to an increase in prices to cover the extra costs of heating, wages etc. Let us have your opinions and comments, either way.

## THIS ISSUE

### AN ANTI-SOCIAL HABIT?

But is it? Smoking I mean. Alright the health hazards are pretty well documented, so are those of too much salt, fat, alcohol, aspirin, paracetamol or driving, being a pedestrian, or just staying at home, etc. etc. Anti-Social? O.K. I don't like the smell of cigarette smoke that much, but nor do I like the smell of some womens' perfumes, stale beer, car exhaust, and whiskey. Pipe smoke I do like. But what I mean by questioning the anti-social aspect of smoking is the failure of an experiment made by an Ilkeston landlord last year. Paulo Orro of

the Concorde public house made his main room a No Smoking area but after a few months, despite the vociferous support by anti, and non-smokers, it became obvious that the support was vocal only and Mr. Orro had to revert to a smoking allowed area, with just an alcove for the non-smokers. It seems that the people who socialise in pubs either smoke or don't mind a smokey atmosphere, and before the anti-smoking lobby say they don't go to pubs because of the smoke where were you when the lounge of the Concorde was smoke free?

## 10 YEARS OLD

The Derby Branch of CAMRA is 10 years old in August this year. Anyone who remembers those heady days of 1974 and was at the first meeting held at Alexandra, and is interested in coming along to the special celebrations, please contact the editor for further details.

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.



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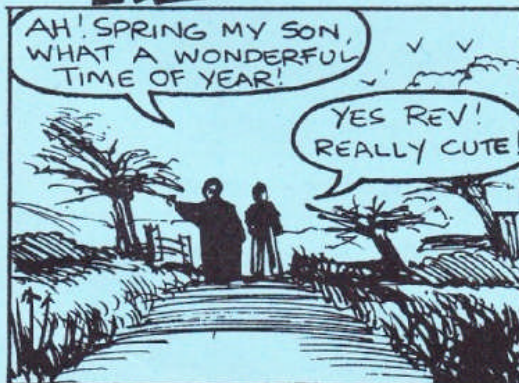
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## REV



## BY ROB



# DERBY Drinker

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## DERBY ENVIRONMENTAL WEEK 1984

This biannual event commences this year on May 12th with the "DEWFAIR" at Elvaston Castle Country Park. As with previous years there will be craft marquees with demonstrations of various craft skills, and the sale of finished goods, all sorts of stalls, demonstrations by dance troops and bands, a German Shepherd Dog display, guided tours of the castle grounds, a "conservation in action" demonstration and of course a REAL ALE BAR run by the Derby branch of CAMRA. Beers this year will be from Marstons, Burton Bridge, and the newcomer to Derby, Banks, with the bar remaining open all afternoon until 5pm, (or until the beer runs out).

The remainder of the week will again feature a variety of Environmental orientated tours, displays, talks and film shows. Some examples include:- a "Dawn Chorus" guide

to birds at 4.15 am at Elvaston Castle; run by the RSPB; an open evening with the Derbyshire Archaeological Society; displays on local housing by the Walbrook Housing Association; a guided tour "To the Woods" at Mapperley Nature Reserve, Shipley Park, by the Derbyshire Naturalists Trust; a coffee morning and displays by the National Trust; a Nature Quiz-Walk through Darley Park with the Derby Natural History Society; and finally the closing event on Saturday 19th at the Assembly Rooms with a talk by Phil Drabble, a National Trust film, more displays, stalls and refreshments. Many other organisations will be involved during the week and other events include a coach excursion each day (except Saturday).

A full programme of events for the week is available from libraries, museums and various other outlets.

## COMPETITION TIME

£5 must be won!

Yes the first all correct entry drawn out of the hat on 1st June will earn a £5 book token (sorry - they don't do beer tokens).

There are 10 pub names below, but the letters have been rearranged. Just sort them out and return the form below, please answer the question for our records and don't forget your name and address.

1. LOP HIND .....
2. STEVEN RASS .....
3. DAKS HINGE .....
4. OIL DERN .....
5. NOW OR DANCERS .....
6. GETIR .....
7. LOT HELL BE .....
8. RAM ENGEN .....
9. ARL AND AXE .....
10. SHORT HEWIE .....

Which pub did you get your Derby Drinker in .....

Name .....

Address .....

Derby Drinker competition No. 1  
The Editors decision is final

Please return to: The Editor, 1 Lower Eley Street, Derby.

## LOCAL CAMRA DIARY

### TUESDAY SOCIALS

Tuesday 17th April Dunkirk, King Alfred Street, (Ind Coope); 24th April, The Mafeking, Porter Road, (Bass); 1st May, Derbyshire Yeoman (Home); 8th May, Rose and Crown, Boyleston, (Marstons); 15th May, White Swan, Littleover, (Ind Coope).

### BRANCH MEETING

9th May, Coronation, Baker Street, Derby, (Home).

REAL ALE BAR AT ELVASTON CASTLE

12th May - Derby Environmental Week.

## Have You Got One Yet?

Well it has been on sale at all good bookshops and the best pubs since 30th January this year. What's the old fool rabbiting on about you ask? Why the 1984 Good Beer Guide of course. Bigger and better than ever, listing over 5000 pubs with special articles (including one on the TV star of That's Life, the canine connoisseur of Real Ale - Ben) and a list of all the

Real Ale breweries in the country along with notes on the beers they produce. All this for 55p less than the '83 guide - £3.95.

Also, for those of you who feel the cold, why sit at home in front of an insipid gas fire when you could be down the pub basking in the heat of a Real Fire - all pubs with solid fuel fires are marked.

## YET MORE CHOICE FOR DERBY BEER DRINKERS

After the arrival of BANKS of Wolverhampton last year (at The Grandstand Hotel) now comes the news that another West Midlands brewery, DAVENPORTS, is taking over Ramsdens Tavern. Their beer has been available at the Navigation at Shardlow for many years now, and the brewery, like Banks are looking at the possibilities of increasing their estate generally in the East Midlands.

The arrival of Davenports will bring the total of breweries owning pubs in the city to twelve, with other beers available in some of the Free houses, this represents a choice bettered by few other cities in the

country. The South Derbyshire area has yet more choice including of course one of the two breweries in the county, the John Thompson at Ingleby.

More choice for Derby Drinkers is provided in the outskirts of the city at Mickleover, Maccworth, Chad-desden and Kingsway as the Nottingham brewers (HOME) take over four Ind Coope houses (part of a larger deal covering the whole of the midlands) in exchange of Skol lager being sold in all Home pubs. The Derbyshire Yeoman is the first to reopen under its new colours, the Nags Head, Bull and Bush and The Rhino will follow shortly.

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.

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