KEEPING YOU INFORMED ABOUT YOUR BEER

ISSUE No.21

AUTUMN '87

FREE

CHARTER FIRST TO REVEAL ALL



HURD ABOUT HOURS?

A relaxation of pub licensing hours within a year in England and Wales was promised by the Home Secretary, Mr. Douglas Hurd, recently

He reiterated the Government's determination to do something about our inadequate opening hours, after the election had put paid to hopes of getting a bill through in the last session. "It seems silly that we are still governed by rules which were introduced during the First World War to keep munitions workers sober,"said Mr. Hurd.

Dismissing worries from Alcohol Concern that increased hours could lead to more problems of abuse, the Home Secretary pointed to the suc-cess of relaxed hours in Scotland over the last ten years, claiming that no clear evidence linking longer hours and increased incidence of alcohol problems had been presented

No doubt the debate will continue.



Burton Bridge Brewery and the Derby Branch of CAM-RA joined together to produce Britain's first beer with the contents listed on the label. The 1050 O.G. Charter Ale was specially brewed by Burton's smallest brewery to celebrate the tenth anniversairy of Derby being granted City status by Royal Charter and, of course, the tenth Derby CAMRA Beer Festival, held at the Assembly Rooms in July.

CAMRA argues that, in these days of ingredients being listed on virtually everything consumable, beer is a notable exception and the brewers should fall in line with the rest of the food and drinks industry.

Ingredients are listed as water, malt, hops, yeast, Irish Moss, Isinglass. Another sample of ingredients being listed comes all the way from South

Australia. Coopers Extra Stout - a rare Aussie real ale - has its contents and brewing method on the label.

*Irish moss is another form of seaweed and isinglass is made from the swim-bladders of fish - both are used to aid the settlement of solid sediment in traditionally-brewed beer.

SEE COMMENT, PAGE 2.

250,000 PINTS LATER

Andrew Clay, 25, of Chaddesden, thought he was ordering just another pint of Burton Bridge during the first night of Derby's record-breaking tenth Beer Festival but was surprised by bar staff, who told him that his was the quarter-millionth pint of ten festivals so far.

At only his second festival, Andrew found himself the fortunate recipient of free beer and a souvenir tankard to drink it out of. He'll certainly be back for the eleventh, as will Dutch visitors Hans Kamerman and Rob Turfboer, although it is doubtful whether Steve Tong and Kent Hendrich will be able to make it all the way from California again!

Other visitors to the festival included CAMRA Chairman, Jim Scanlon and South Derbyshire M.P. Edwina Currie, who witnessed the work that goes into setting up the event (See Page 3). Derby South M.P. Margaret Beckett and her husband, Leo, visited the festival while the doors were open and Mrs Beckett paid the £9 subscription to join the other local M.P.'s Greg Knight and Phillip Oppenheim as CAMRA members.



For the record, 9700 visitors downed 33160 pints during the four days of the festival. Attendances on Thursday and Friday lunchtimes were up 170 and 180 respectively on last year and on Saturday night, over 1000 people were packed into the Assembly Rooms by 7.10 p.m., just 40 minutes after opening! Incredibly, drinkers were not put off by the subsequent queue and, in all, 1680 were admitted for the party atmosphere of the Karl Braun Umpah Band, as balloons and ticker-tape floated down from the ceiling onto the assembled throng.

Here's to the eleventh!

BAR FACTS By Phil McCarrykeg

More Beer, More Beer! The Park in Chaddesden has Ind

Coope Bitter and Burton Ale on sale whilst Pedigree is available at Pymm's Champagne Bar on Ashbourne Road, Derby and the Canal Tavern- the splendidly converted 200 year Clock Warehouse in Shardlow sells three Hoskins beers plus a guest beer. The Wheel at Holbrook and theRoyal Oak at South Normanton have both re-opened selling Tetley Bitter, Ansells Mild and Bur-ton Ale and the Seven Stars at Open-woodgate has Mansfield Four XXXX jugged from the cellar in addition to Pedigree. The Rocket, Breadsall and the Harrington, Alvaston have both added Burton Ale and across Cavendish Bridge, Shardlow the Bridge is selling Darleys Bitter.

Mild Comeback

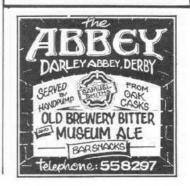
Taking our plea for more Mild to heart are the King William IV at Milford where Border Mild has been introduced, the New Flower Pot King Derby where M&B Mild is jugged from the cellar as well as Bass, and the Vine Mickleover which sells Ansell Mild. But beware the Shipstones Mild at the Black Swan, Belper - the handpump is fake and the beer is keg.

Codnor's Strongarm

Camerons Strongarm comes to the area at the Glasshouse in Codnor which was recently sold by Mansfield Brewery.

All Change

The Liversage, Derby, no longer serves Border Mild and Bass is no longer available at the White Swan, Melbourne whilst the Royal Oak, Ockbrook has finally given in to 'pressure from the Brewery" and removed Springfield Bitter. On a happier note Tetley Bitter has replaced Ind Coope Bitter at the Wardwick Tavern, Derby.





There's Planners ...and Planners

In the recently-published free guide to Real Ale In Central Derby, a photo of the Exeter Arms was captioned "Snug and Fireplace saved from Planners." Ian Turner, has written to CAMRA, pointing out that "negotiations with the brewery (Marstons) were conducted by staff in my Design and Conservation and Development Control sections, from a basic premise that the "planners" would not allow the brewery to ride roughshod over the interior features and many intended alterations were avoided as a result."

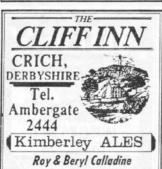
As the Exeter Arms is not owned by the City Council, we did not for one minute imagine that it would need saving from our City Planners. It was, of course, Marstons' planners to whom we referred and we are grateful that our planners, along with CAMRA, Exeter regulars and Mike Harding, no less, were united in opposing Marstons' plans.

Indeed, Mr. Turner continues, "Certain members of staff were and remain, so dedicated to that aim, that they have made it a practice to pay regular visits in their private time to the said lnn, to ensure that no harm is done."

Please continue your vigilance, Planners - and save us from brewery planners!

N.B. Real Ale In Central Derby is available free from most pubs in the City centre or send a S.A.E. to Phil James, 1, Hill Brow, Derby.





PROFITSOF DOOM

Yes, I know we're forever Harping on about lager... oops, sorry, no pun intended (Likely story - Ed.) but we honestly think it represents the biggest threat to traditional British beers since Napoleon Bonaparte embarked on his abortive attempt to convert us all into a nation of wine-drinkers.

Boney, as we all know, was soon disillusioned by that well known real-ale drinker, the Duke of Wellington, who was so fond of the stuff, he even named himself after a pub. (Oh yeah? - Ed.) But what gallant saviour is going to step forward and give lager the Elba? (Thats enough "history" - Ed)

The fact is, lager is more profitable to the brewer, because it usually has a lower gravity than ale, hence less duty payable on it. Moreover, as that duty becomes payable the moment the beer is brewed, it is not in the brewer's interests to keep it inside the brewery for a moment longer than necessary. But wait - what does the word lager mean? In German, it means "store" and that is precisely what happens to continental lagers before they are sent out; Danish Carlsberg and Czech Pilsner Urquell for between two and three months at a fraction above freezing point, for example. Few British brewers will admit to their lagering times but most British lager is lucky to get 2-3 weeks in tank before being pasteurised (something a lot of the Continentals don't do). If Britain adopted a "factory gate" system of duty payment, like many European countries, it might at least encourage some brewers to make a token effort at lagering.

Then there is the advertising. This year, Watney's planned spending on their three main lager brands (Budweiser, Fosters & Holsten) will total close to 15 million pounds. Allied will pour 8 million into promoting Skol alone. Guess who's paying for that? Congratulations; you go to the top of the class - and the bottom of your pocket.

So where does this leave traditional ale? All the advertising for lager is aimed sqauarely at the under 25's, with jokey, Jack-the-lad images, cartoon characters, etc. A whole generation is growing up with a publicity machine which is browbeating them into drinking only lager. Ale advertising takes a smaller proportion of the Big 7 brewers' advertising spend each year. There is no evidence that once people get to a certain age, they suddenly switch to drinking ale instead of lager. Brewers such as Bass are already over the 50% mark with lager as a proportion of total Indeed the City regards less

than 45% as a mark of weakness in brewery results.

The danger is that the brewers are caught in a vicious circle of their own devising; ever-increasing concentration on lager forces them to bring out more new brands of lager, thus reducing brand-awareness among consumers. Not that this is high, anyway; most people simply ask for "a pint of lager" and are served whatever brand that pub carries. This leads to more and more promotional money being put into lager at the expense of ale, forcing out smaller brewers, who cannot match these maga-sums in advertising. Eventually, the market is dominated by the big brewers, leading brands. (In a recent report, City analysts, Hoare Govett, predicted that, five national brands could account for 75% of the British market!)

Who is to say that, once the market is dominated by a few large companies, these in turn will not become tempting targets for foreign brewers, such as the American giants, Anheuser-Busch, six times the size of our biggest producer, Bass? Witness already the arrival of Australia's Elders, now owners of Courage. Where will it all end?

When will we finally rebel at having things forced down our throats and demand freedom of choice, to drink what we like, not what somebody tell us to? CAMRA would like to see a total ban on media advertising for alcohol - no, you aren't seeing things - we believe that the whole bandwagon is running out of control and brewers are getting caught on a treadmill of ever-increasing promotional expenditure, which leads to increased production capacity to provide beer necessary to get the sales to fund the advertising to sell the beer...etc. etc.

All of which spells doom for the traditional British pint. Unless, of course, YOU want to do something about it.

Strutting Pride

We always knew the FourXXX was good and so do Mansfield Ales. Strutts on London Road has recently received the Brewery's Best Kept Cellar award. Congratulations.

ADVERTISE IN DERBY DRINKER Rates - Inside £17 per block, Front and Back £20 per block. Telephone Derby 701554 evenings.

ORINKER!

Allay Our Fears

Tinned tomatoes, peaches, carrots, Coffee Mate, mint sauce, Weetabix, Bran Flakes, Nescafe, Marmalade, Branston Pickle, Bisto, Marmite, Drinking Chocolate, yoghurt, margarine and orange squash, sage and onion stuffing mix and Burton Bridge Charter Ale all have two things in common. The first is that all are to be found in the Editor's kitchen. The second is that all have their ingredients listed on the packaging.

If substances as innocuous and wholesome as Bran Flakes and yoghurt have their ingredients listed, shouldn't our supposedly wholesome British beer be labelled with both ingredients and strength?

It wasn't so many years ago that the idea of strength labelling was an unheard-of concept and yet most bottles and cans now carry this information.

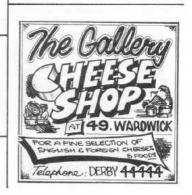
Australian brewers Coopers list ingredients, strength (percentage alcohol by volume) and the brewing method on their Extra Stout bottles. In labelling of strength our brewers led the world, yet, in telling us what is in the beer we drink, they remain in the Dark Ages.

In these times of "E" number awareness and healthy eating habits, our brewers had the chance to go along with the rest of the food and drink industry and reassure us that what we are drinking was pure and natural. They fluffed it and consequently suspicion grows, rightly or wrongly, that there is more in our beer than meets the eye.

Come on, brewers - allay those suspicions - tell us what's in our beer!

Happy Tiger

Looking for a cheap pint in town? The Tiger Bar in Lock-Up Yard is serving Bass at 70p a pint between 6 and 10 Monday to Thursday and till 8pm Friday and Saturday.





A Right Royal Pint Puller

If your looking for the recipe for long life (as opposed to the recipe for Long Life - water and a few other minor additives), look no further than that splendid lady, Her Majesty Queen Elizabeth the Queen Mother, recently a serene 87 years young. On a visit to the East End, she turned down the offer of champagne at the Queen's Head in Stepney and insisted on pulling herself a pint of Young's Special instead. Downing the lot, she pronounced it "Bloomin' lovely." Gawd bless yer, ma' am.

Cock 'n' Bull Story?

Another pub closes its doors for the last time on August 31st., victim of the expansionism of a British megaconcern. A familiar enough tale these days, or so it seems.

Well, what are CAMRA doing about it, you may ask, why are they not camping outside the doorway, protest banners in hand?

A chance would be a fine thing; all we need is a couple of thousand for the air tickets. For the pub in question is the famous Cock 'n' Bull, on Sunset Strip, Hollywood, California, once the favourite haunt of British stars of the 30's and 40's such as David Niven and Basil Rathbone. All the pub's fixtures and fittings were imported from England in Hol-lywood's pre-war heyday, to make the Cock 'n' Bull feel just like home to expatriate Brits, slaving under the hot Californian spotlights.

And what fiendish megabrewery is responsible for the demise of this historical watering-hole? Er, well, not a brewery at all, actually; the Jaguar dealer next door wants to expand his showrooms and the pub is in the way, so down it must come, alas.

(We phoned Dean Martin for a quote but some drunk answered and said something about leaving his heart in San Francisco; a family mediemergency, we assumed.)



A Pint and a (

CAMRA National Chairman, Jim Scanlon and Junior Health Minister, Edwina Currie, drink to the success of the tenth Derby Beer Festival, when they met at the Assembly Rooms during the preparations. Mrs Currie declared "I'm anti-smoking but not anti-alcohol" and decided that the Timothy Taylor's Northernor No.1 Dark Ale had a "lovely smell" and was "very nice, very sweet."

Edwina, who says she developed a taste for Brown Ale when she was treasurer of the Oxford Union, first joined CAMRA at the Swadlincote Beer Festival in 1984. After talking to Mr. Scanlon, the Minister pleged to keep an eye on what goes into beer. "We will keep all additives under close srutiny. I know many people would welcome better labelling."

Jim Scanlon and CAMRA would certainly welcome it and those discerning drinkers who like to know what's in their pint would welcome the reassurance that it contained only water, hops, malted barley and yeast, plus finings - natural substances used to aid the settling of sediment.

Cask Line Closes

Ruddles, the Leicestershire brewers taken over recently by Grand Metropolitan Watneys, have closed their cask filling line. Their real ales, Best Bitter and Ruddles County, will in future be taken in tankers to regional Watneys breweries and put into 10gallon converted kegs for distributi-

Ruddles say the beers remain unchanged

and will still be served traditionally.

This represents Watney policy to promote certain key brands nationall, in particular County and Websters Bitterr, at the expense of regional brews such as Drybroughs and Ushers Founders ale, which are being replaced by the national brands in their respective areas.

2nd ALFRETON **BEER FESTIVAL**

The Leisure Centre Church Street SAT 21st NOV 11-2.30, 6-10.30

REAL ALES

Lunch and Evening Entertainment

Join Us

Over 50 new members joined CAMRA at the Beer Festival. Welcome to you all (if you're reading this'!) we hope to see many of you at future meetings and socials (details elsewhere in this issue).

However, that still leaves several thousand Derby Drinker readers who are not yet members of CAMRA! Don't all rush at once but if you have ever thought of joining CAMRA, or if you have ever thought that something ought to be done about impro-ving the quality of beer, don't just sit there, do something!

Either send off the membership application below, or, if you would like further details of CAMRA first, write to the address shown on the application form and we'll send you some.





Martin & Liz

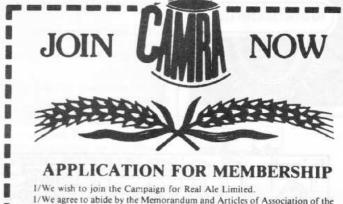
Welcome You To The

NEW FLOWER POT

King Street M&B Mild and Draught Bass Jugged From The Cask

Plus Home-cooked Lunches - Mon - Sat





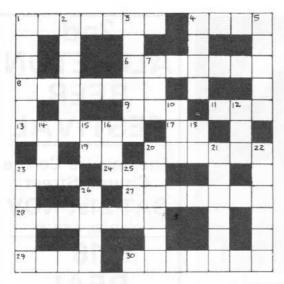
I/We agree to abide by the Memorandum and Articles of Association of the Campaign. NAME(S)

ı

Full/H & W overseas membership for one year £12.00 Delete as appropriate.

Please send your remittance (payable to CAMRA Ltd) with this completed Application Form to: Tim Williams, 39 Breedon Hill Road, Derby.

100 feet 200 feet 200 feet 200 feet 200 feet 200 feet 200 feet



- Shire ale under threat from Watneys (7)
- Doug's at Home with longer hours (4)
- Horny growth that stops your feet fraying at the ends.
- Breathed in (7)
- Dirty Queen Vic. landlord is backward (3)
- Retiring coconuts ? (3)

BEERFESTIVA

- Jumpy Miss S.informed on by one-legged criminal?
- If Mr. T. wasn't afraid of flying, this airline would be his initial choice (1,1)

INTENT

0

19. Mix this in glass to settle beer sediment (2) **SOLUTION - DD20**

TESTWW

1 D N

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DRAUGHT BURTON ALE

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INNE

CROSSWORD-WIN £5

- 20. Sheepish Belgians brew excellent ale (6)
- 23. & 24. Sheepish rugby-playing Barbarian (3,3)
- Gymnastic glass? (7)
- 28. Requested a round of neat drinks (7)
- 29. Swift fraction (4)
- 30. Swinging bar in a circus (7)

Down

- Know Y Shirley revels in being mixed up? (6)
- Serve food (4,2)
- 3. 4 Across will do this for hours (6)
- Master James is foxed in his quest (4) Lady E. held up in confusion? (5)
- 3. Lady L. neta up in Conjuston; (3) 7. Odd short poem? Nice one, Cyril! (3) 10. Ind Coope brewers are a dab hand at brewing a not bad strong ale! (1,1,1)
- Doing the Lambeth Walk in Vietnamese capital with out an...? (3)
- 14. Embryonic cricket ground, Noel? (3) 15. 3.14159? It's all Greek to me (2)
- 16. Initially, I'd like a Fullers extra special bitter (1,1,1)
- 18. My backward mother in in morning? (2)
- Sir Harry'll be in Scotland afore ye get this clue! (6)
- Small central American state (6) Hot food for good health? (6) Scotch mist a pea-souper? (5) 23.
- 25. Devoured a mixed tea (3)
- 26. This may be corny but bully for you if you get it (4)

Winner of the Crossword in DD20 was S.Smith, 2, Dean Road, Ambergate, who picked up his or her Derby Drinker at the Fishermans Rest, Broadholme. Send your entry, stating where you got your copy, to: Derby Drinker Crossword, 40, Weston Park Gardens, Shelton Lock, Derby, DE2 9EU. First correct entry out of the Editor's deerstalker wins £5. If you thought that last one was

cryptic, wait till you try this one! ENTRY DEADLINE - 1ST NOVEMBER

Medicinal Pint...or two

It just goes to prove what we always said; a pint a day keeps the doctor away - and that comes straight from the heart!

Frank Gardiner, of Frampton Cotterell, near Bristol, owes his life to his daily pint of Smiles Bitter, according to doctors at Bristol Royal Infirmary. Frank underwent major heart surgery two years ago and was prescribed tablets to keep his blood thin and prevent clotting. But owing to a mixup, the prescription was made out for too low a dose. When doctors discovered the mistake, they were amazed to find Frank still fighting fit, thanks to daily trips to his local, the Rising Sun, where his favourite tipple helped keep the blood flowing.

Said Frank: "The beer round here is great-not fizzy like the usual stuff. recon it should be put on prescripti-

Another transfusion of best bitter, please, landlord.

PLEASE PASS THIS COPY OF DERBY DRINKER TO A FRIEND

CITY DESK by E. Con O'Mist

Our City Desk reports yet another mega-merger; Hedgehog Foods, manufacturers of "Save the Hedgehog Healthier Crisp" have combined with "Bensons Natural Choice Jacket Fried Slightly Sea Salted Po-tatoe Crisp Ltd." Quite a mouthful perhaps they could call themselves Benson Hedgehog?

Trading on our Reputation

You read it here first! The Derby Trader knows where to look when it wants a good story; they recently quoted both our article on mild ale and the item about a new hangover cure from the last issue of Derby Drinker. At least they had the grace to credit us for the mild piece. Still, it's all good publicity for the cause, we suppose.



Everyone is welcome at Derby CAMRA socials and meetings. For more information about these events phone Social Secretary, Terry Morton on Derby 674025.

Tuesday Socials -9.15pm 22nd September Dolphin, Queen Street, Derby (Bass), 29th September Hoskins Wharf, Shardlow, 6th October - Green Dragon, Willington (Ind Coope), 13th October - Cornishman, Alvaston (Shipstones), 20th October - Coach & Horses, Mansfield Road, Derby (Bass), 27th October - Jolly Colliers, Horsley Woodhouse (Wards) 3rd November - Olde Spa, Abbey Street, Derby (Ind Coope), 10th November - Kings Head, Duffield (Bass), 17th Novem-ber - Harrington Arms, Alvaston (Ind Coope)

Branch Meetings -8.00pm Thursday 8th October - White Horse, The Moreledge, Derby (Ind Coo-pe); Thursday 12th November - Liversage, Nottingham Road, Derby (Marstons).

Beer Festivals

Birmingham - 17 - 19 September. Nottingham - 15 - 17 October at the Victoria Leisure Centre. Alfreton -21st November (see page 3).







Further information on all aspects of Derby CAMRA and the Campaign for Real Ale can be had from any of the following local contacts: Chairman: Philip James, 1 Hill Brow, Derby. (Tel: 385933) MILD & BITTER editor: Mike Meara, 61 Borrowash Road, Spondon, Derby (Tel: Derby 663332). Artwork by Rob Gilvary, 130 Green Lane, Derby (Tel: Derby 43497).