

Derby Drinker Special BEER FESTIVAL Edition

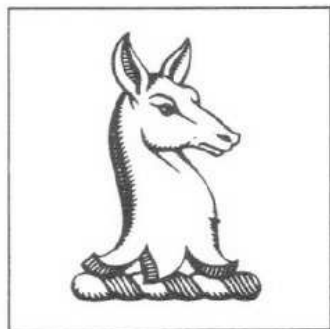
KEEPING YOU INFORMED ABOUT YOUR BEER

ISSUE No. 34

SUMMER 1990

FREE

CAMPAIGN!



Following a motion put by Derby branch of CAMRA, the campaign's national AGM at Norwich in April voted resoundingly for a countrywide boycott of Whitbread products.

Why Whitbread? Because their greed and uncaring attitude has finally aroused the anger of CAMRA members all over the UK.

The Whitbread company of today is the product of 220 breweries swallowed in takeovers over the years, and of these only four remain: Cheltenham, Castle Eden, Sheffield and Faversham. The closure of Faversham (Fremlin's) was announced early this year.

And still this greedy monopoly is not satisfied. It has recently taken over Higson's of Liverpool and Boddington's brewery at Manchester. Higson's has already been closed.

The old Boddington's company have kept their pubs, so Whitbread — with plenty of brewing capacity elsewhere — are only interested in buying the Boddington name. We predict that Boddington's brewery, like all the rest, will be closed and a cardboard replica of the once famous beer will be made elsewhere.

CAMRA has had enough. The only way to stop this cynical badge-engineering is to insist that famous beers come from famous breweries. Higson's brewery is closed and therefore Higson's beers are no more. Any more than the famous Flowers of Stratford-upon-Avon, closed in 1954 but still used as a Whitbread product name.

If CAMRA can get this message across to the public, other famous beers may yet survive. The most worrying and closest to home is Pedigree. Whitbread has a stake in Marston's and are selling Pedigree in hundreds of their pubs. Why not buy the place up, close the Burton brewery and transfer Pedigree production to Cheltenham? It won't taste anything like the same, but did Whitbread ever care about taste?

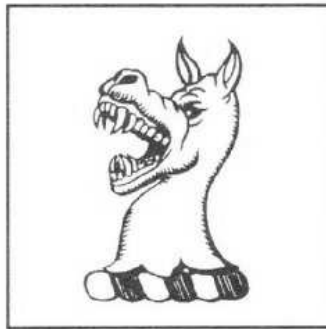
Many Whitbread licensees are CAMRA members, many of whom joined to help fight for good independent real ales. Whitbread's policies are not the fault of the licensee, whether a CAMRA member or not: they are never consulted by their employers. And we don't expect them to martyr themselves: they will continue to support our objectives as they morally see fit. Our fight — and theirs — is against an unfeeling marketing machine. Our victory — and theirs — will result in pubs which sell something worth drinking. We will buy it.

Whitbread employees, in the light of constant changes within the company and the continuous closure of breweries inevitably resulting in job losses must surely feel insecure about their posts.

APOLOGY

It was stated in the last issue of *Derby Drinker* that the Old Plough Inn, Weston-on-Trent, was to be knocked through and turned into a restaurant. Information has since been received that this is not the case and that a refurbishment was effected some time ago and no plans for a restaurant are being considered.

We apologise unreservedly to the licensee and customers of The Old Plough for any inconvenience and distress caused by the article.



A more caring company, greater choice of products and the retention of regional breweries will safeguard local jobs, ensure healthy growth of custom and give employees peace of mind.

DRINKERS — JOIN OUR FIGHT. BOYCOTT ALL WHITBREAD PRODUCTS. WE ASK WHITBREAD LICENSEES TO WRITE TO THE BREWERY BOSSES AND COMPLAIN ABOUT THE EFFECTS OF OUR CAMPAIGN, FOR IT WILL BE EFFECTIVE. TOGETHER WE CAN WIN!

FAREWELL

Our condolences to the family and friends of the late Molly Bowley, licensee of the Swan, Draycott-in-the-Clay, who died in March.

Molly was the third generation of her family to run the pub and it is good to hear that Ann, her 73 year-old sister and bar-help for the past forty years, is to take on the licence.

The Swan was one of the 'famous Forty' pubs run by Ind Coope Brewery, and it was sensitively refurbished leaving not only the pantry where the beers are stillaged and served by gravity, but also the ancient dividing curtain. It has been in the last ten Good Beer Guides and is one of very few pubs round here still serving by gravity.

Enjoy Derby's finest range of Cask Conditioned Beers in the comfortable surroundings of

THE BRUNSWICK INN

including Old Hooky and Timothy Taylor's Landlord

Tel: 290677

TRADITIONAL HOME-MADE LUNCHES NOW AVAILABLE

BAR FACTS

By Phil McCarryKeg

ONE TO TRY

The Baseball Hotel, Shaftesbury Street, is now fully refurbished and very nice it is, too. Not content with simply serving a simple Bass range, the pub also has Stones, Adnams, Wadworths 6X and Highgate Mild plus regular and varied guest beers.

GEORGE & DRAGON

This Albert Street, Derby pub has now closed but the licence has been retained in the area manager's name — does this mean it could one day re-open? We hope so.

HORSE OF A DIFFERENT COLOUR

The Spotted Horse, Victoria Street, has gone a funny shade of Jacobean oak on the outside and is now called Lloyds. This is apparently one of a chain of Ansell's pubs of the same name. How boring.

NEW INN NEWS

The New Inn, Little Eaton has now re-opened after its Tavern Table-type tart-up. All we can say is the eating area is very large and the drinking area is very small. But they will clear a table of eating irons for you if you want to pretend it is still a pub, not a restaurant.

WELL, WELL

The Brunswick Brewery is going ahead despite the discovery of a well. The owners now think the well water may be useable and hope to brew with it.

HANDPUMP POWER

The Smithfield, Meadow Road, haunt of journalists and Bass drinkers, now has handpumps and Highgate Mild. Licensee Steve Jessop has also taken on the Royal Standard, Derwent Street. We wish him all the best.

Enjoy Bateman's Good Honest Ales at The Alexandra Hotel

SIDDALS ROAD, DERBY

Plus PEDIGREE and VARIED GUEST BEERS and Superb Home-made Food

The Great Northern Junction Street

Linda and Roy invite you to try Burton Ale Traditional Mild, Tetley Bitter + a Guest Beer all on handpump LUNCHTIME FOOD · BEER GARDEN Tel: Derby 49651

WHAT IS REAL ALE?

Your questions answered . . .

Many people come to Derby Beer Festival never having tried real ale. For those drinkers, and for keg drinkers in pubs around our area *Derby Drinker* answers some questions.

Why was CAMRA formed?

CAMRA was formed to protect British beer and the British beer drinker.

What does the term 'real ale' mean?

The expression 'Real Ale' was coined by us and means traditional draught beer, unpasteurised and unpressurised.

How do lagers and keg beers differ from real ale?

So-called 'draught' lagers and keg beers are pasteurised before they are despatched from the brewery. This can give them a nasty, burnt

or metallic taste. They are also chilled and filtered to remove all the yeast and prevent any further development of the liquid. Because it is sterile, it has to be protected from the atmosphere by carbon dioxide gas, which is also used to serve it by pushing it to the bar pump. Apart from making it fizzy, this gives it a sickly, sweetish tang.

So why is real ale better?

Real ale, on the other hand, is put into casks with yeast still in suspension. The yeast goes to work on the sugars remaining in the beer — secondary fermentation — and develops a complexity of tastes which ensures that no real ale is exactly like another. It should be served without the use of gas pressure and at the same temperature at which it was brewed (54-58° F, 12-14° C); colder temperatures will remove the flavours.

THE MILD ONES

CAMRA dusted off its "Make May a Mild Month" slogan again this year, and Derby CAMRA gave the event its highest profile yet.

"Go Mild in the City" said the striking posters and hundreds of drinkers got on the mild trail by picking up a card from one of the participating pubs. A pint of mild in twelve of the pubs earned them a stamped-up card, a free pint and an entry in a prize draw.

There were a few glitches at the start of the month, with some pubs not having had their draught mild delivered from the brewery.

At the time of going to press it is not known how successful the scheme has been, but the number of pubs selling real mild for the first time in donkeys' years coupled with

armies of touring mild gricers brandishing their cards, makes this one of CAMRA's major initiatives in the city.

And Jan Wilson, a fairly new member of Derby CAMRA gave the mild campaign her seal of approval. "The few hitches I discovered dampened my enthusiasm at first but these were soon forgotten when I met some keen licensees serving me with excellent pints of traditional mild.

"I have been particularly happy with the quality of mild and the welcome in the Furnace, the New Flowerpot and the Alexandra," she continued. "If everyone on the track of mild has had the same welcome in the many other pubs involved this campaign is a great success."

To Nigel Barker, who organised the mild campaign, *Derby Drinker* extends congratulations on a job well done.

**REMEMBER —
PLEASE DON'T
DRINK & DRIVE!**

STRUTTS
LONDON ROAD
DERBY 44421

MANSFIELD BEERS
OLD BAILY
RIDING BITTER
New — RIDING DARK MILD

DERBYSHIRE ALE

— review by Ivor Clissold

The second edition of *Derbyshire Ale* has at last hit the shops and pubs. For those old enough to drink then, the first edition came out in 1983 and soon sold out.

This edition is bigger (136 pp) than the last and at £2.95 seems underpriced. The increased size meant going over to 'perfect' binding rather than saddle-staples, and this makes the book much easier to handle.

The contents are a joy to read: each town and village has gazetteer information, varying from half a column on Ashbourne to the faintly praising one-liner on Apperknowle: "Small dormitory village near Dronfield."

Cringe at the effect of the 1753 dog tax on Derby! And the 'quiet' village that sold the church bells to repair the bridge!

There is a profusion of illustrations ranging from the well-crafted drawings of Editor Reg Newcombe to Rob Anderson's photographs and medieval woodcuts. It all makes for a very lively book.

The content is not confined strictly to the county — villages hard by the border are often included like Castle Donington, though the Potters stopped serving Bass nine months ago, alas.

For anyone abroad in the county this book is a must. Not just for the pubs, but the wealth of anecdotal information therein.

Derbyshire Ale, from most bookshops and some pubs £2.95.

DERBY PUB SIGN ORIGINS

No. 1

Eagle & Child, formerly St. Alkmund's Church Yard

The Eagle and Child was vulgarly nick-named the Bird and Bastard, and with good reason.

The sign was from the crest of the Derby family and represents an event during the reign of Edward III (c.1350).

Sir Thomas Latham had only one legitimate child, a daughter, but an illegitimate son by a Mary Oscatell. He arranged for the baby boy to be laid at the foot of a tree on which an eagle had nested. Taking a walk with his lady around his estate, they 'discovered' the boy and agreed to adopt him as their son.

The son was afterwards called Sir Oscatell Latham and his daughter (some say his half-sister) married Sir Thomas Stanley, Earl of Derby. The latter family thus gained the Latham estate, the legend and the crest.

DRINKER! Comment

ACTION STATIONS

Back in the seventies, when CAMRA was a baby, it turned back the tide of keg threatening to swamp Britain with a fizzy, tasteless and non-traditional flood.

In the first year of the nineties, the mouse is about to roar again — but this time the voice is louder, stronger and angrier than ever before.

CAMRA faces the greatest challenge of its history — we are to take up arms against a sea of Whitbread.

It is immensely sad that our fight this time should not be against the all-powerful Keg Kings of years ago. We must now battle a company which admittedly produces real ale.

But in so doing it has caused the mass closure of local breweries. Only four remain and these mostly produce beers which are nothing like the original ales whose famous names grace Whitbread pubs' handpumps.

This cannot go on. *It must not go on.* In years to come, will we see a vast range of beers at the pump, bearing their once-proud names, Pedigree, Timothy Taylor, Bate-mans, Robinsons, Thwaites, Arkell, Archers, etc., etc., ad nauseum — only to find that the label covers a Whitbread beer brewed in a Whitbread mega-brewery and tasting nothing like it used to?

When all pubs sell Whitbread, by whatever name, British beer will be dead. If you don't want to be present at the wake, act now!

THE DUKE OF YORK
BURTON ROAD, DERBY
NOW HAS FOUR REAL ALES
DRAUGHT BURTON ALE
TETLEY'S BITTER
RIDDLES COUNTY
ANGELL'S MILD
ALL ON HAND
LIVE BANDS 3 NIGHTS A WEEK!
Telephone (0332) 44732

At the David & Marilyn Foulk
THE TIGER
LOCK-UP YARD, CORNMARKE
DERBY, TEL: (0332) 362936
Traditional Ales
Bass Welcome Food Award

The Gallery CHEESE SHOP
AT 49, WARDWICK
FOR A FINE SELECTION OF ENGLISH & FOREIGN CHEESES & FOODS
Telephone: DERBY 44444

John & Margaret Pratt welcome you to
The Coach & Horses
Mansfield Road, Derby
Tel: 44673
▲ DRAUGHT BASS ▲
Hot and Cold Meals
Monday-Saturday lunchtimes

DERBY

DERBY CITY

CHARTER

CAMRO

13th

BEER FESTIVAL

— IN THE —
ASSEMBLY ROOMS DERRY

WEDNESDAY 11th SUNDAY 15th JULY 1990

ENTERTAINMENT

WEDNESDAY EVENING

ROGUES GALLERY

MAIN HALL THURSDAY EVENING

SOUNDS OF THE J.F. BLUES BROTHERS

MAIN HALL FRIDAY EVENING

BENNY GARDSTEIN AND THE HOUSEGUESTS

DARWIN SUITE THURSDAY & FRIDAY EVENING

ENTERTAINMENT PLUS ADDITIONAL BEERS

SATURDAY EVENING

AMAZING BAVARIAN STOMPERS

THUR & FRI LUNCH

TOMMY OWEN

SAT & SUN LUNCH

BOB LUDLAM

OPENING TIMES

11.30 - 12.30 LUNCH THUR - SAT (12 - 2.30 SUNDAY)

6.30 - 10.30 EVENINGS (11.00 SATURDAY)

ADMISSION PRICES

LUNCHTIME 50^p FREE SUNDAY

WEDNESDAY AND THURSDAY EVENING £1.50

FRIDAY AND SATURDAY EVENING £2.00

SENIOR CITIZENS FREE AT LUNCHTIME



Special **SOUVENIR GLASSES**

FOOD
• EVERY SESSION

OVER 60 BEERS
FROM 29 BREWERIES

PLUS REAL CIDERS

THE MANAGEMENT RESERVE THE RIGHT TO REFUSE ADMISSION

AND WILL NOT ADMIT PERSONS WHO ARE OR APPEAR TO BE UNDER 18



FESTIVAL



Ahh, the memories of last year's Festival.

The romance, the beer, the nosy photographers. (Hee Hee). Yes, folks, we decided to let you see some scenes of revellers from last year's bash — what a happy lot they were.

Recognise yourself? You can order prints of these photographs from —

Ron Jones
Photography
Telephone Derby
(0332) 40553.



You can't have a beer festival without servers — and they do a fantastic job with a jug, a tap or handpump. Here's to them!



Some people went too far . . .

OLD PLOUGH INN

Weston-on-Trent

*Award Winning Garden
Barbeque at Weekends*


BURTON ALE AND PEDIGREE

Family Room

*Lunch and Evening Meals
Served*

Tel: Derby 700331

THE
CLIFF INN
CRICH,
DERBYSHIRE
Tel.
Ambergate
852444
Kimberley ALES
Roy & Beryl Calladine




The Green Dragon Inn
Willington
FIVE VARIED CASK ALES : Guest ale shortly
LUNCH AND EVENING MEALS
Large Garden and Car park
TEL: BURTON-ON-TRENT 702327



Dance the evening away like these two lasses — you'll find plenty of partners.



NEW FLOWER POT

*Range of traditional Bass ales
and GUEST CASK ALE*

HOME-MADE MEALS & SNACKS AVAILABLE

Open all day Friday and Saturday

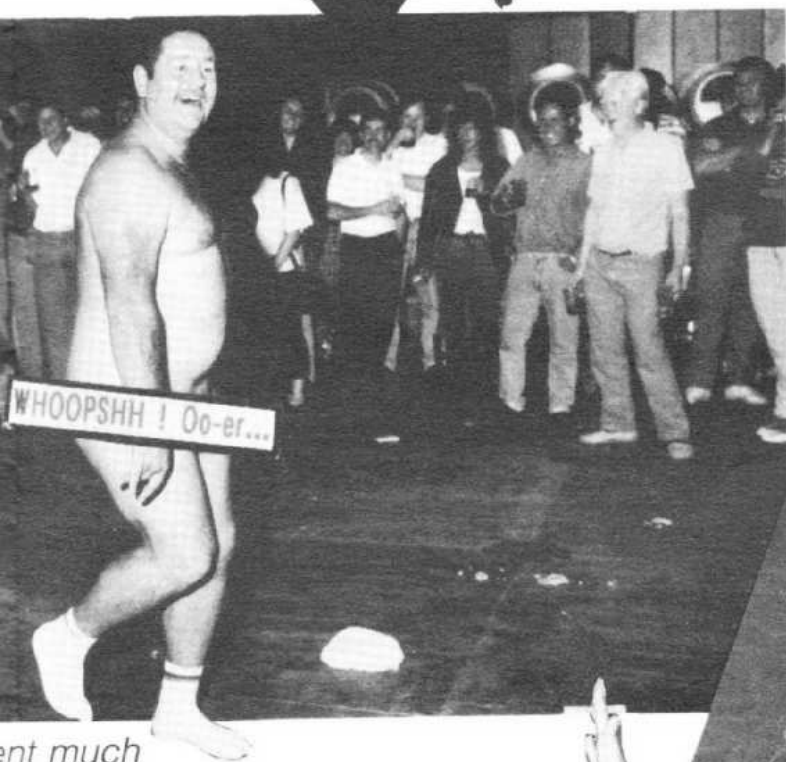


1989 BACKS

FLASH



*Even our bar security staff
are delightful!*



ent much

*... while others
got hatted to get ratted!*



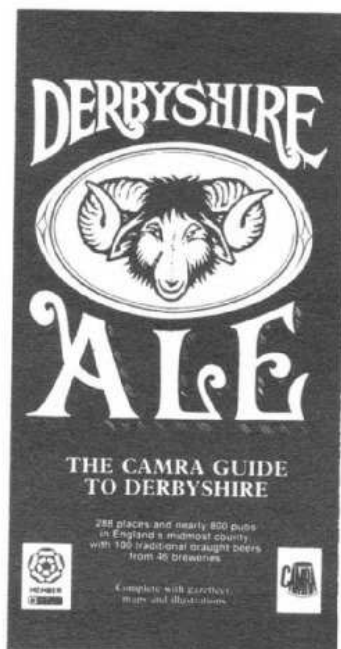
WHAT'S at BEER FESTIVAL ON 1990



Taa-raa! Yes, it's Beer Festival time again for the lucky drinkers of Derby and thereabouts. The annual thrash will again occur at the Assembly Rooms, Derby on the 11th-15th July.

The plot will be much the same as last year (though we should be open on Wednesday evening). We are again opening for the Sunday lunchtime session as this was so enjoyable last time, as well as providing an excellent recruiting ground for helpers to knock-down, which was done last year in record time.

The Darwin Suite will be pressed into use on both Thursday and Friday nights. This will increase the number of people we can admit as well as providing alternative entertainment to that in the main hall. And for those who hate all the entertainment, Friday night in the Darwin will be entertainment free!



Want to sell 1990's
**DERBYSHIRE
ALE**

in your shop
or pub?

Ring N. Ratcliffe
on Derby 47012
to order your supplies

Beautiful Beer!

Our guests this year are mainly from East Anglia and the South West of England. As usual, most of them are personal favourites of members of the beer selection board, a selection slightly modified by the logistical problems involved with collection, tachograph hours, etc.

As the years pass, progressively more micro breweries are represented. From dodgy DIY starts in the business, many are now producing consistently good and tasty beers, well worth publicising and drinking.

The South East selection includes only two regional pub-chain companies: Greene King of Bury St. Edmunds, with XX Mild and the famous Abbot, and Elgood's of Wisbech, Cambs., whose EB and Greyhound Strong Bitters are refreshing but well above average alcohol content for their starting gravities.

Returning are Crouch Vale's IPA and Anglian Special from Essex. Their policy of using only natural ingredients is unshaken, as is Woodforde's of Norfolk, whose beers are tremendously popular when guesting at Derby's real free houses. The epicures rate Wherry as tops but Baldrick, Norfolk Porter and lethal Headcracker come not far behind. Bitter and the porter-like Old Growler will be representing Suffolk's Nethergate Brewery and those great favourites Adnams and Batemans will be found in the Darwin Suite.

Our truck is driving straight past Whitbread's Cheltenham factory in favour of Smile's Exhibition and Best Bitter from Bristol; the nearby Butcombe Bitter; Ash Vine's Tanker and Bitter from Frome and on to Wiveliscombe, Devon for Exmoor's Dark, Gold and Exmoor Ale and Cotleigh's Tawney and Old Buzzard, Devon's oldest brewery, Blackawton, will supply Bitter, 44 and Headstrong.

Burton Bridge, as usual, will be sporting some of their fine range, as well as supplying us with Swindon's Archer's Best Bitter and Headbanger. The Black Country's phenomenal Sarah Hughes and Holden's Mild, Bitter and Stout should be around, too, along with Bass Highgate Mild.

Bass will also be represented by Draught Bass (of course), the new Worthington Bitter from Burton and Stone's Bitter from Sheffield. Ansell's Mild, Ind Coope Burton Ale will trundle over from Burton, as will

Marston's Pedigree, Merrie Monk and Owd Rodger.

And in case that lot isn't enough we shall throw in Ward's Darley Mild, Sheffield Bitter and Vaux Double Maxim.

There seems to be an unwritten rule that you can't have a beer festival without Timothy Taylor's Landlord: this rule will be observed, and some Golden Best, too. We shall also feature a different 'guest' beer at each session, but we're not letting on what they are!

GOODIES — TO TAKE AWAY

One of our most popular Beer Festival stalls is the CAMRA-monger's.

Apart from the highly popular Festival tee shirts, the stall purveys a wide range of CAMRA products which are usually only seen in the more discerning bookshops.

CAMRA has commissioned a series of regional pub guides and the latest should be available. *The Best Pubs in Yorkshire* gives us Barrie Pepper's long and appreciative view of the top pubs in Yorkshire's broad acres, while Roger Protz looks at his homeland of East Anglia and finds an extraordinary number of gems in what has been considered by many to be a Watney desert.

The second edition of *Beer, Bed and Breakfast* will be on sale, which is being increasingly relied upon for away weekends (£3.95). *Pubs for Families* (£2.95) is an absolute boon for couples strapped with kids of that awkward age between zero and eighteen. David Kitton's *Good Cider Guide* will steer you round the scrumpy emporia of England.

Despite brisk sales, there should be enough *Derbyshire Ale* copies left to satisfy demand, as well as a profusion of guides to other counties and towns.

Limelight 1990

Some old favourites will entertain you at the 1990 Derby Beer Festival in July.

We welcome the return of Wednesday night regulars Rogues Gallery after a year's break. Last year they were unable to appear due to other commitments — good to have you back, lads.

Thursday night sees a new and exciting band for the Festival — Sounds of the Blues Brothers. These guys do a complete one-and-a-half-hour show based on the famous film which should give some great nostalgic entertainment for Blues Brothers fans and a new experience for those who have never seen the movie.

Friday night — welcome back Benny Gardstein and the Houseshakers. Last year, Benny's prowess on the piano in impromptu lunchtime jam sessions brought the house down — even without the rest of the band. We look forward to a great evening of entertainment from a super showman. Saturday lunchtime sees the return for the third year of Rotherham jazzers New Stompers under the leadership of Bob Ludlam. Their enthusiasm for jazz shines out in their highly professional and joyful routines which have never failed to rouse the enthusiasm of Derby Festival audiences — in fact we like them so much we have booked Bob's band again for Sunday lunchtime!

Saturday night is barmy night — get your singing head on and your dancing legs in gear as the Amazing Bavarian stompers bring their inimitable brand of Bierkeller craziness back to the Festival stage — silly hats will be worn.

Thursday and Friday lunchtimes the Tommy Owen Trio will entertain with their relaxed and popular mix of jazz classics and good old pub singalongs while for the kids on Saturday and Sunday lunchtime Hugh Barwell will hold court in the Foyer with his usual surprising puppet and music mixture.

Once again we have taken the Darwin Suite, on two nights this year. Thursday evening is jazz night with Tommy Owen returning with a superb jazz quartet — we recommend it to all aficionados. Friday evening in the Darwin Suite is Drinkers' Night — No music, just a quiet room to chat and compare the merits of beers.

At Derby Beer Festival, visit the
CAMRA SALES STALL
in the Foyer

T-shirts, books, collectors items, badges, glasses, etc., etc.

1990 Good Beer Guide 1990 Derbyshire Ale

IMPRESS YOUR FRIENDS AND BREAK THE ICE AT PARTIES!



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 J. M. Tatler & Son Ltd., Abbey Street Works, Derby.

Edited by Julie France, 42 The Fleet, Belper, Derbys. DE5 1NU (Tel: Belper 823919). **Artwork by** Rob Gilvary, 130 Green Lane, Derby (Tel: Derby 43497).

Advertising Rates for 1990 are: Single block, front and back pages — £28, single block, inside pages — £25, double block, inside pages — £47. Discounts for payment in advance. Tel: Derby 677072 for details.

Further information on all aspects of Derby CAMRA can be had from any of the following contacts: Chairman — Nigel Barker, The Dolphin, Derby (Tel: Derby 49115). Secretary: Duncan Crabtree, 45 Amesbury Lane, Oakwood, Derby DE2 2LX. (Tel: Derby 834658).

© Derby CAMRA 1990. Opinions expressed in *Derby Drinker* are not necessarily those of the editor, nor of the Campaign for Real Ale Ltd.

HELPFUL FOLK

No. 4 Mr. 'Jobsworth' of Bass

Derby Beer Festival's head cellarman was compiling the menu for the next do, and wanted to know the strength of the new Worthington Bitter. He rang the brewery and asked.

"I don't think we can tell you that, it's commercially sensitive information," whined the Bass lackey. "But it's a legal requirement to display the alcohol content at point of sale," replied the exasperated cellarman. "I don't think I can help, you'd better speak to our PRO, Maurice Lovett".

However, the PRO was not in that day, so our hero rang the Managing Director — who gave the required gen within five seconds.

New BASEBALL HOTEL

presents a
Superb Range of Real Ales
including: **BASS · ADNAMS**
WADWORTH 6X · PEDIGREE
and **HIGHGATE MILD**
PLUS
GUEST BEER

WE ALSO HAVE
REGULAR AND VARIOUS LIVES ENTERTAINMENT
LUNCHTIME FOOD
A WELL-DECORATED FUNCTION ROOM
AND
ACCOMMODATION

SHAFTESBURY CRESCENT · DERBY
Telephone (0332) 44080

BOOTS AND BEER

By our rambling correspondent Les Baynton
(The man in the corner with the green rucksack and the cornplasters)

It is a great bonus to come upon a good pub at lunchtime when on a walking holiday. Of course the sensible CAMRA walker always takes the GBG along to help in the planning of refreshment stops.

So it was that we were strolling along the Wye Valley Walk just out of Monmouth on a fine morning in April. Lambs frisked bleating away from the footpath and the swans glided majestically along the river. We were headed for a small village called Redbrook and would then climb steeply through the woods to the famous Naval Temple and Roundhouse, which would give superb views of the Wye Valley and the Black Mountains. This seemed a daunting prospect after lunch and obviously fortification was called for.

The Boat Inn at Penallt looked a promising entry in the GBG and seemed to be situated about half a mile off our route. A fascinating fact about this Welsh pub is that its car park is across the river in England! I wondered if two lots of police would be needed to investigate any drink-driving offences? We located the pub at lunchtime, not in the small village as expected but just next to our route and the village of Upper Redbrook. It was reached by a narrow footbridge alongside a

railway bridge of some age. Sure enough the car park was on this side of the river in England, whereas sitting in the bar you were in 'foreign' territory.

It was a real gem of a pub, the small bar displaying a number of casks racked at the back. A blackboard listed eight real ales, and an interesting menu was chalked up on a beam over the bar. A wood-burning stove stood in the corner with logs stacked behind it, and the whole atmosphere was warm and unpretentious. They even put on folk and jazz evenings in the small bar: quite a squeeze, I guess. The beer was dangerously well-kept and I imagine many a beer-loving walker had spent far too long here instead of on the trail.

We tasted London Pride; Brains SA; Wadworth 6X; Old Peculier and the house special — Boat Best Bitter. They were all in excellent form, displaying their individual characteristics. The climb up to Offa's Dyke was tough going, but I carried with me the memory of a pub with real quality and character to which I knew I would return.

• The OS National Trust Guide *Offa's Dyke Path South* is a most useful reference book covering this area.

TOP TIPS

Keep drinking, folks, and you could help save the world from the greenhouse effect.

Researchers have discovered that cattle and sheep, notorious for the quantity of their . . . er . . . *digestive emissions*, produce less methane, which contributes to global warming, if fed on the by-products of whisky and beer manufacture instead of unfermented grain.

Perhaps the less said about this delicate subject the better.

JOIN US!

If you are worried about what is happening to your pint or your pub, if you want to join the best consumer organisation in Britain, fill in the form below.

But wait — it costs **£10!** Wouldn't it be nice if you could save some money? Well, you can.

If you join CAMRA at the 13th Derby Beer Festival in July it will only cost you **£7** for full membership for one year.

And that's not all — it also means you can get free entry to other Derby Beer Festival sessions and to many other CAMRA festivals and events all over the country.

Once a member, you can make your voice heard about the subject of beers and pubs; you can join us and other CAMRA branches for socials and trips and, of course, you can get *really* involved in next year's Derby Beer Festival!

So come on, join us and have a great time fighting for your heritage of good, honest British Beer — and drinking it too, of course!

Attention: Mr. C. Green and Mr. A. Jones

Your letters sent to the editor regarding an article in the last issue of *Derby Drinker* did not state your addresses.

Please send this information so your letters may be considered for publication.

**Please pass
this copy of
Derby Drinker
to a friend**

JOIN CAMRA NOW



APPLICATION FOR MEMBERSHIP

I/We wish to join the Campaign for Real Ale Limited.

I/We agree to abide by the Memorandum and Articles of Association of the Campaign.

NAME(S)

ADDRESS

Full membership, one year, £10 UK and EC

Joint membership, one year (husband and wife), £12 UK and EC

Full/joint overseas membership, one year, £16

Life membership £100 Joint life membership £120

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

LETTERS

Derby Drinker had some correspondence this month, so we've given the crossword a rest. Unfortunately, two letters we received did not have the writers' addresses; so could not be printed, (see announcement on page 7). Still, it's good to know your views and news, so drop us a line at the address above.

A letter to DD from Nigel Barker, Chairman of Derby CAMRA and Bass licensee, prompted a reply from Ivor Clissold. Here we print both.

For many years now a visit to your local Bass pub has usually meant two choices: draught Bass or no draught Bass!

How things have changed. From May our old friend Worthington Bitter has been relaunched as Worthington Best Bitter. Stones, that tangy, straw-coloured Yorkshire bitter, has also arrived.

On the mild front the news is even more unbelievable. The brewery which has made only keg mild available for many years now supplies two cask milds without licensees having to put their heads on the chopping block to stock them. Cask M&B Mild and the excellent Highgate Mild are now in local pubs.

Licensees have been encouraged to stock Highgate and even been

Letters should be sent, with full name and address, to:
The Editor, Derby Drinker, 42 The Fleet, Belper DE5 1NU.

given a handpump to serve it through! The powerful brewery who insisted we have our beer from little plastic boxes now concedes that we all love our beers through handpumps. The only problem is that many Bass licensees are not used to this new-fangled real ale, and Bass will need to make sure that the art of cellarmanship is spread abroad.

N. Barker

IAC replies:

And what has led to this sudden change of Bass tack? After all these years of refusing to let Bass licensees sell other Bass products, why is the larder suddenly opened to them? Could this be connected to the MMC regulations? If they choose, Bass or Allied licensees are now entitled to stock a guest draught beer—from ANY SOURCE they wish—and beers from other arms of the Bass empire do not count. But it looks as if Bass are hoping that licensees will be content—or misled—enough to stick with Bass products. However, I would not crawl through muck and broken glass for Springfield these days: licensees would do much better looking to small breweries to spice up their draught beer range. But such products have been spotted on Bass premises and it seems they will supply licensees with all sorts of goodies on request, and at sharper prices than some of

beer agencies. It will be great to see Stones and Highgate in more local pubs, but even better to see more outlets for the micro-breweries.

* * *

Dear Drinker,

Sometimes I wonder why I became a CAMRA member when I am sometimes unable to purchase a traditional pint of ale without removing part of my clothing, i.e. my leather jacket, or am asked to wear Sunday best to drink in an establishment which smells of stale food, beer and smoke, the residue of which returns to me in the morning by the smell on my clothing.

I do understand that some scruffily-dressed individuals may go out to cause trouble and licensees practising dress restrictions are only protecting their interests, but I would point out that many smartly dressed people go out with mayhem in mind. I only ask that licensees please consider that clothing does not make the person. If I wished to destroy the establishment in which I had chosen to drink I'd do it whether dressed in biker's clothing, dress suit or stark naked; my first priority as a CAMRA member is the quality of the beer I'm drinking, not how good I look when I'm drinking it.

J. C. Wilson

DERBY CAMRA DIARY

Everyone is welcome at Derby CAMRA socials and meetings. For more information about these events phone Social Secretary, Richard Green, Derby 49115.

Tuesday Socials - 9.15 pm

19th June—The Grange, Malcolms Street (Ansell's). 26th June—The Woodlark, Bridge Street (Bass). 3rd July—The Wheat sheaf, Wirksworth (Free). 10th July—Crompton Tavern, Crompton Street (Wards). 17th July—The Exeter Arms, Exeter Place (Marston). 24th July—The Lawns, Chellaston (Free). 31st July—The Peacock, Old Nottingham Road (Marston). 7th August—Dog and Partridge, Bedford Street (Allied). 14th August—Old Talbot, Hilton (Bass). 21st August—Staff of Life, Ticknall (Free). 28th August—Old King's Head, Days Lane, Belper (Marston). 4th September—Bull's Head, Repton (Allied). 11th September—Smithfield, Meadow Road (Bass).

Branch Meetings—8 pm

5th July—New Bridge Inn, Shelton Lock (Marston). 9th August—White Horse, Morledge (Ansell's).

SOLUTION No. 33



Hope from Home

When Nottingham's independent Home Brewery was taken over some years ago there was much concern that they would be swallowed up totally and lose their local identity to the Scottish and Newcastle big boys. They are now in the process of re-designing their pubs and whilst some may think the new schemes somewhat gaudy the local identity remains.

A welcome move is their new counter mounts for the electrically dispensed ales, which now clearly declare 'Cask Conditioned' where the beer is real ale; now you know what you're buying. CAMRA are also pleased that Home have relaunched their Mild with a large advertising campaign of the type usually reserved for lager.

Well done, Home, but please don't go mad and turn all those basic and friendly pubs into architects' dreams and drinkers' nightmares!

Business Supplement

The Government and most of the press are blaming the latest inflation rise upon wage claims, as usual. But before you ask your boss for a pay cut in the national interest, you might consider that the average company dividend payout in the food industry in 1988-89 was 18% up on the previous year.

The drink companies did no worse.

Company	% Profits Increase	% Dividend Increase
Allied	15	15
Bass	18	21
Grand Met	27	20
Guinness	28	33
Whitbread	19	22

A nice little earner, brewery shares, and they always seem to blame price increases on raw materials.

Ye Olde DOLPHIN INN



QUEEN ST DERBY

NOW HAS THE LARGEST SELECTION OF

BASS REAL ALES

GUINNESS, M&B, HIGHGATE, STONES, ALL ON

DERBY CAMRA

YE OLDE SPAINNE



DRAUGHT BURTON ALE

PUB LUNCHES 7 DAYS A WEEK

ABBEY STREET DERBY

PAUL & ALISON

Welcome you to

LORD NELSON

CURSON STREET DERBY

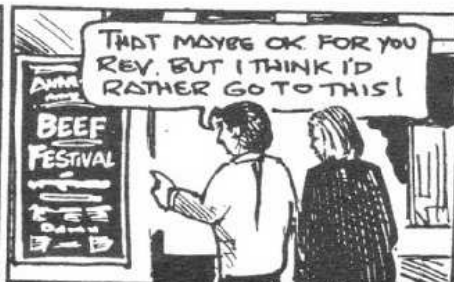
Telephone 371582

IND COOPE BEST BITTER

DRAUGHT BURTON ALE

LUNCHTIME / REGULAR FOOD / LIVE MUSIC

REV



BY ROB