



KEEPING YOU INFORMED ABOUT YOUR BEER

ISSUE No. 35

AUTUMN 1990

FREE

BASS TENANTS IN FEAR

One of those typically British legal loopholes excludes tenants of licensed houses from the security of the Landlord and Tenant Act. The Monopolies and Mergers Commission decided that this should not be so and the Government agreed.

But Parliament, with its usual ponderous efficiency, managed only to plod through the second reading of the enabling Bill before rushing off on their thirteen-week holiday (much longer than school hols, but then they're much more childish).

So Bass set out to comply with the new law by looking at removing tenants before it's enforceable!

Consultations by Bass with various Derby Bass licensees have left them worried that their homes and livelihoods could be lost. There is no guarantee that Bass will even offer them a chance to manage their pub.

And Bass, of course, are only looking at the most lucrative tenanted pubs in the estate.

One licensee has pointed out that, even if he is accepted for the

managership of the pub he has run for the last seventeen years it would mean that his income would drop dramatically.

Ted Goodall of the Half Moon, Littleover has been in the pub for thirty-five years, taking over the tenancy from his parents seventeen years ago. He says, "Now I am self-employed, a tenant, but as a manager I would not get the profits, just a wage." To lose your home of thirty-five years can't be much of a whoopee either. Not to mention having your business snatched away after hard work to build it up.

And Bass tenants also point out that running a pub is not just a job, it is a vocation. CAMRA fears that managers will not understand the needs of regulars in the same caring way that a tenant would.

Bass managed houses are like managed houses everywhere: boringly run and lacking the incentive of an enterprising tenant. Bass will find that this short-sighted policy will cost them dear in the end. It has already cost them many friends.

ALFRETON '90 In overdrive for Number Five!

The Fifth Alfreton Beer Festival is in its final planning stages and new Chairman Sally Winterton is going full steam ahead with her committee to get things organised for 27th October.

Twenty great beers from all over Britain will be on sale at Alfreton Leisure Centre on that date — including the famous Exmoor Gold (for those who didn't get enough of it at Derby Beer Festival!).

Traditional ciders are also there to be tried and a nice change from beer if you've lost the taste.

There will be two sessions: 11 am to 3 pm and 6 pm to 11 pm with food and soft drinks also available during both.

Entertainment, souvenir glasses, CAMRA sales and membership stalls, games and side stalls will also feature — so bring some extra cash!

Admission prices are 50p at lunchtime (OAP's free) and £1.50 in the evening and glasses with the colourful 1990 Alfreton Beer Festival logo cost just £1.

And remember — CAMRA members get in free. Now aren't you glad you joined?



WHITE SHIELD — RED FACE

CAMRA man walks into an unenlightened pub and surveys the array of keg beer dispensers. "Yes sir?" says the young barmaid.

"Er, have you got any White Shield?" he asks desperately. Barmaid blushes. "I think you'll find them in a machine in the Gents", she stammers.

MORE BREWERY RIP-OFFS!

Barrel price increases of £8, £9 and even £10 welcomed folk back from their holidays. There used to be annual price increases, but now they seem to occur every nine months.

At one time the Chancellor could be relied upon to increase beer duty annually and allow the breweries the chance to sneak in their price rises at the same time. But the Government has realised that the working man's refreshment can only bear so much loading and have ceased to increase duty automatically.

This leaves the Brewery increases

exposed, but they bravely waded into another price hike soon after midsummer's day, when friends Whitbread set the style. Bass, Grand Met and Courage were not far behind.

It has been a bad year for farming once more, and increased raw material costs are blamed yet again. The biggest ingredient — malting barley — has gone up by fifteen per cent.

But hang on a minute: how much malt is used in your pint? It's less than threepenn'orth! So folk throughout the country are paying from 8p to 10p more to cover a cost increase of less than a ha'penny! The cheeky devils even ramp up independent-brewed beers. In some pubs Whitbread charge a whopping £1.25 for Pedigree that you can get for £1.04 in a Marston's house.

The law of diminishing returns is operational. One local licensee claims that his takings are the same as a year ago but his clientele is down by twenty per cent. So the pub has lost a lot of its atmosphere, and twenty per cent of his old punters are either drinking elsewhere or staying at home with a six-pack. The Big brewers must realise that beer is not liquid gold.

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BAR FACTS

By Phil McCarrykeg

It's sale time at Ticknall. If you like a drop of Bass, the Wheel is rumoured to be for sale at £250,000.

The Great British Beer Festival concluded a successful week on 11th August, in spite of half the radius of its Brighton venue being inhabited mainly by fish. The Hotel Metropole added to the enjoyment by switching off the air conditioning each night so a lot of beers were getting iffy even by Wednesday. Again the question is asked: do we need a warm, flat beer festival? Isn't there enough around as it is?

Camra's Beer of the Year award has gone to Ind Coope's Burton Ale. Congrats, ICBB. Unlike most Allied brews, Burton Ale was designed by brewers. Will this novel idea catch on?

The Old King's Head, Day's Lane, Belper, continues with its guide dog fund raising. The Easter Bonnet competition made a colourful start to the initiative.

Greenall Whitley have announced the closure of Shipstone's brewery (200 jobs) at Nottingham, along with their Warrington plant (500 jobs). The pubs will sell Allied national brands, though some replicas will be brewed by Ind Coope at Burton.

If Ind Coope brew Shippo's it is likely to be a better effort than that from the Greenalls-owned Star Brewery. But it won't last: Shippo's pubs will eventually be painted in unglorious Tetleycolour.

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Derby Drinker

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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).

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HELPFUL FOLK

No. 5

A stranger from Chesterfield was drinking in a city centre bar and notices an advertisement for *Derbyshire Ale*. He buys a copy and another pint, reads one and drinks the other. "Can you direct me to the Brunswick?" he asks the barman. "Sorry, sir, I'm not allowed to tell people where it is." Stranger drinks up, leaves, and asks a policeman.

Why a pub would want to sell a pub guide yet not expect people to use it is most puzzling. Brunswick prop, Trevor Harris is reputed to be blacking out all entries in his copies of the guide except his own.

Alex Goes 'Green'

Tynemill, the company behind the Alexandra, Siddals Road, has been digging into its company pocket. It has bought the Derby Tup, Whittington Moor, Chesterfield.

Dave Williams, the popular licensee of the Alex, is in residence at the Tup — complete with wife Lynne and a new addition — Helen Elizabeth, around fourteen weeks old, plus Derby's favourite shaggy dog, Hoskins.

The Alex has been left under the capable cellarmanship of Mark Robbins, Dave's assistant, now a licensee in his own right.

Both pubs, and others in the Tynemill chain, have just produced an exciting new initiative — organic food.

All meat is now naturally reared and hormone free. Vegetables, as far as possible, are organically grown. This should please environmentalists and food worriers.

Incidentally — one thing you won't get at either pub is green beer — it's kept too well. Best of luck to both parties and here's to the environment.

New Social Secretary

Derby Drinker welcomes Derby branch of CAMRA's new social secretary — Bernadette Warner.

Bernadette volunteered for the committee position after this year's Beer Festival.

The position was left vacant after Richard Green, who had held the post for almost a year, changed his employer and went to work in Chesterfield — rather a long way to travel for meetings!

Now Bernadette is hard at work looking at trips, venues for socials and other ideas for the next year's social calendar. Welcome to Derby branch!

How's this for an Old Ale?

A beer being brewed in the Orkneys may give us an idea of how ale tasted in Britain centuries ago. Roger White, owner of the Orkney Brewery, is using a neolithic strain of barley known as bere (pron. 'bare'), which still grows on islands north-east of Scotland.

Bere has survived on the Orkneys because of its strength and shortness. Modern barley strains, with the exception of Golden Promise, stand too high and are flattened by autumnal gales.

Mr. White says bere is identical to barley used by Egyptians and Babylonians some 5,000 years back.

Bere is a four-rowed barley and yields almost grass-sized grains

compared to a modern strain. The malted product does not have that Ovaltine bite to it and tastes grapey rather than grainy.

CAMRA's Roger Protz sampled the brew which, due to the low yield of the barley, is struck at 1034 o.g. Roger says it has a fruity nose, much like a sherry. Much like Roger, really. The fruitiness was also evident in the palate and aftertaste. He says that a blindfold test would have led him to believe he was tasting a cider, but its most appealing aspect was the quenching, refreshing character.

Roger White does not claim that this is the taste of ancient ale, but it is probably quite close to the small beers that refreshed our ancestors.

Peep's Diary

To the South, with much labour in travel at Brummagem, to sojourn in the Valleie of the Wye.

An excellent Inne, Ye Olde Ferrie, is situated at the edge of the Wye flood and frequented by many inhabitants of Symond's Yatt. The weather being full hott, we repaired to our room and slept, relieving the rigors of our journey. Symond's Yatt being near to the Welch Border, we repaired to Monmouth and here saw many young men and women who had digged the earth under an olde Shoppe, finding divers articles from Roman tymes and many other past dayes.

Many innes and tavernes abound in the southern Partes — with much travel we reached Bishopp's

Frome and ye Greene Dragon. An excellent alehouse and with full merrye companye. We did eat there of strange foods from Itallie, the tapster being of that countrie. He doth, methinks, have a fine understanding of our English ales.

The sunne still being hott as a glede, we repaired to oure inne on the bank of the Wye and slept in our rooms. Woken by the clamour of Duckes and a mighty Goose which maketh his home on the waters. Found that my armes were burned red as beefe by the sunne's rays and my legges were notte as they shud be, the ale of this region being full strong and quenching, wherefore I took too much in the heat of noone. Thence homeward, much rested and with an akeing hedde.

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

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Whitbread Talks

W. Clement Stone, author of *Success through a Positive Mental Attitude*, said "Never be afraid to approach the top man". So Derby CAMRA asked Whitbread's senior brewing executive, Miles Templeman, to attend and address a branch meeting in June.

He duly arrived, sickly besuited and smiling, and was welcomed by the Campaign's National Chairman, John Cryne and Derby Chairman Nigel Barker.

Mr. Templeman's brow furrowed, however, when he was presented with a hot-off-the-press copy of *Derby Drinker* — with the hard-hitting Whitbread Campaign article as the front page lead.

General branch business was quickly disposed of, and Nigel Barker, declaring an interest as being involved in two Whitbread houses, stood down, handing the meeting over to Branch Secretary Duncan Crabtree.

Mr. Templeman outlined his brewery's commitment to real ale, yes, he wanted quality beers and a choice of beers. He defended decisions to close breweries. He spoke well.

The assembled members were then invited to ask questions and comment. What ensued was an example of CAMRA branch politics at its best. It was civilised. It was courteous. It posed some real stinking questions.

As for quality beers, some of Whitbread's dismal recipes were referred to. Cheltenham seem incapable of using more than 72.5% malt. "When did Whitbread last win a brewing award?" No-one could recall such an event. Mr. Templeman thought about these things, thanked the Branch for some stimulating ideas, roused his long-suffering chauffeur and was driven away.

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BEEREX BLOWS THE BLUES (Right out of the window!)

Derby CAMRA's thirteenth Beer Festival was successful on just about every front.

A count-up on the Sunday afternoon revealed that over 95% of the beer had been sold and our treasurer almost smiled.

Most of the beers were well on form, but a shift was detected in drinking habits this year. In the past there had always been a rush to quaff the stronger ales, with the result that only the weaker ones were still available by the end of each session. This year, more sensible practice prevailed with the electric soups selling slowly until later in the evening.

Star of the show was Exmoor Brewery's Gold Ale, a lager-looking bitter of quite delicious taste. And the four barrels of Sarah Hughes Dark Ruby disappeared at some speed, much helped by the dedicated attentions of Bennie Gardstein, when off duty.

The biggest surprise regarding entertainments came on Thursday, when fill-in band Jai played a very sound and professional set at very short notice — they'd been booked only a week before! They were followed by the Sounds of the Blues Brothers, who provided ninety minutes of great entertainment based upon the famous film. They also brought a couple of hundred fans along, which we didn't expect — so beer sales went through the roof that night.

These two bands, both new to the Beer Festival venue, were a great find for us. Thanks, fellas!

Tommy Owen's Quartet provided excellent mainstream/modern jazz in the Darwin Room as an alternative to the Main Hall rave-up — it gave a nice, pub-like atmosphere to the Darwin Suite and the provision of tables and chairs gave many a weary punter the relief of a quiet sit down.

Friday — the thirteenth, and the thirteenth Festival! Horseshoes were nailed to the cellarman and his underpants were forcibly filled with white heather to be on the safe side.

No worries — Friday night was a stomping good time in the Main Hall with Benny Gardstein and the Houseshakers in brilliant form. He even brought along a guest artiste — Mick the Wheels — a young pianist/singer of great and undiscovered talent.

The Darwin Suite was open as a quiet room — no band. This was something of an experiment, but

one which was a success judging by the number of happy conversations going on in there all night.

Saturday lunchtime, the beers still going strongly and an appreciative crowd to see Bob Ludlam's New Stompers trad/mainstream jazzers. These lads like their ale and the Headbanger took a beating from the trombonist! They also appeared in fine form on Sunday lunchtime with a new set and no sign of hangovers — a really entertaining band and nice blokes, too!

But what can we say about Saturday night? To those people who came for a good time — only to get soaked with beer from the loutish antics of a few morons — we extend apologies.

The Umpah Band, The Amazing Bavarian Stompers, doing their professional best as the half-pints flew into the air, begged the beer-throwing idiots to stop, but to no avail. Many people stayed on to sing and sway to the music but many left, dripping and disappointed.

Saturday night may be "idiots' night" in Derby city centre, but next year's Beer Festival committee will look at making the Festival a job-free zone.

It was a disappointing blot on what was, otherwise, a most enjoyable and friendly festival. We must thank the Assembly Rooms staff for doing a sterling job and still remaining reasonably sane. Likewise all the volunteer staff who manned bars, stalls and cellar.

And, of course, thanks to the Mayor of Derby, Councillor Barry Chadwick, the Mayoress, Mrs. Buddug Chadwick and Derby City Council. Oh, and George Waldram, Derby's Town Crier, the only man to stop opening nighters' chatter with a bellowing announcement — and without a microphone!

DERBY PUB SIGNS No. 2

Melanchthon's Head
Park Street (demolished)

An odd choice for a pub sign, this was the only example in Britain.

Philipp Melanchthon (1497-1560) was Professor of Greek at Wittenberg University. He presumably felt obliged to render his name in Greek from the original Schwarzerd (trans: black earth).

He was a great intellectual, but probably would have been lost to history had he not met Martin Luther. Melanchthon's *Loci communes* (1521) contained the principles of the Reformation.

He was more conciliatory than Luther: he was a friend of John Calvin and mediated between Luther and the humanists. His creation of schools gave him the title of Preceptor of Germany.

There is little in his career to endear him to drinkers, even less so those of nineteenth century Derby. We can only assume that the sign reflected the publican's non-conformity.

DRINKER! Comment

GREED

The MMC recommendations promised hope for our pubs but the Government surrender to big brewers produced a result that pleased no-one.

CAMRA supports the tenancy system. A tenant is self-employed and, given a guest beer, can suit the market he knows much better than remote marketing executives; a market which salaried managers don't particularly want.

It seems right that pub tenants should have similar rights to other tenants — but Bass, it seems, has decided to grab as much as it can. Instead of a tenant sharing in profits, Bass wants it all. But Bass will find that returns will diminish.

Too many of our pubs have been turned into filling stations by insensitive management. *This is shameful.*

A true pub has a heart, each has its unique atmosphere.

"Retail outlets", and "profit centres" are not pubs. Regulars are faithful, not faceless. Customers, tenant, games, good beer, conversation: all are essential.

Pubs should live, their hearts should beat — not tick like clocks.

There is still insufficient competition to stop the big boys hiking prices as often and as high as they wish.

The latest round is not based on increased costs, it is based on increased greed.

Small breweries are seen as ever cheaper and more efficient. Their beers are tasty and consistent. Big brewers should learn that consumer opinion is the most powerful market force.

Total greed causes nausea — pub-goers are sick to death of high prices and uncaring mega-breweries' attitudes. Unwanted changes are no remedy for indigestion.

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OLD BAILY

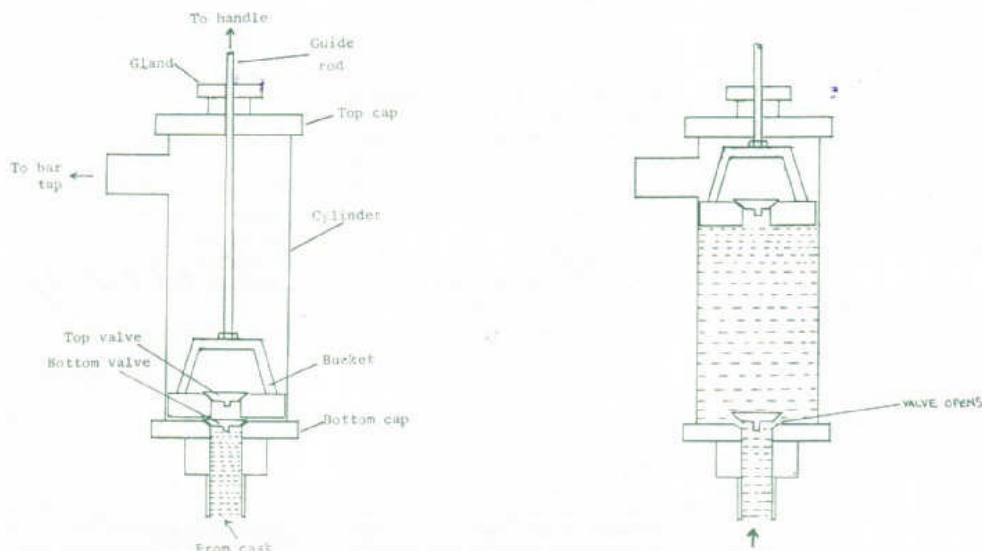
RIDING BITTER

New — RIDING DARK MILD

For any Drinker with nothing better to do than wonder what happens under the counter when a beer pump handle is pulled —

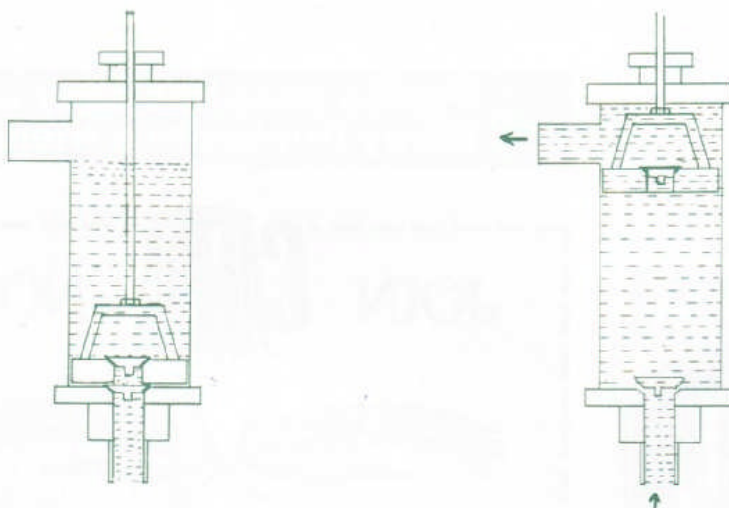
THE HANDPUMP — EXPOSED!

This gadget has been in use since the late eighteenth century, in more or less the form illustrated here. The cylinder contains a half-pint, but some modern varieties using agitators deliver a quarter-pint, doubling the mechanical advantage and allowing a high pressure delivery. It is a simple suction pump relying on two non-return valves.



Beer is first pulled into the pump by vacuum. Fig. 1 shows the start of the process with the bucket (piston) at the bottom of the cylinder.

The first pull on the handle raises the bucket to the top of the cylinder. This sucks a half pint of beer into the cylinder.



The handle is returned to the vertical position, pushing the bucket to the bottom of the cylinder. The beer is trapped in the cylinder by the bottom valve and gets past the bucket by passing through the top valve.

The next pull on the handle pushes the first half-pint out to the bar tap, while sucking in the next half-pint via the bottom valve.

DERBY CAMRA DIARY

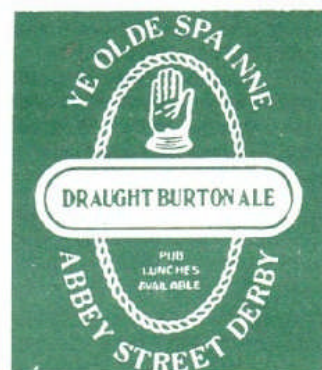
Everyone is welcome at Derby CAMRA socials and meetings. For more information about these events phone Social Secretary Bernadette Warner, Derby (0332) 765684 or 511534.

Tuesday Socials - 9.15 pm

11th September—Smithfield, Meadow Road, Derby. (Bass). **18th September**—Queen's Head, Ridings (Free). **25th September**—Grandstand, Nottingham Road, Derby. (Banks's). **2nd October**—The Wheel, Ticknall (Bass). **9th October**—Stenson Bubble, Stenson, Derby (Allied). **16th October**—Liversage, Old Nottingham Road, Derby (Marston's). **23rd October**—Steam Packet, Swanwick (Shipstones). **30th October**—John Thompson, Ingleby (Free). **6th November**—Navigation, London Road (Bass).

Branch Meetings—8 pm

13th September—Brunswick (Free). **11th October**—King Alfred, Alfreton (Home). **8th November**—King's Head, Days Lane, Belper.



REV



BY ROB