

KEEPING YOU INFORMED ABOUT YOUR BEER

ISSUE No. 36

CHRISTMAS 1990

FREE

LOVE THY LOCAL

WITH Christmas looming and the constabulary polishing their intoximeters for the festive drinkdrive clampdown it is time to sound out your local.

You know — that little pub just around the corner that you never notice because paradoxically, it is too close.

Most people travel to reach pubs—it expands their choice and offers a change of scene—but small pubs, often found tucked away in back streets, can offer good times within walking distance. Of course, your local will bring you good cheer all year round, not just at Christmas. It's good to walk into a pub which contains friendly faces; where the licensee knows your name and your tipple and you can wear what you like instead of worrying about the impression you make.

Some local locals which spring to mind in Derby city centre are The Crompton Tavern, Crompton Street; The Smithfield, Meadow Road and the York Tavern, York Street, off Friargate.

The Crompton (Wards), with its guest and bottled beers proliferating like mad, is friendly, usually packed and has a great atmosphere. Students especially favour this smashing pub. Find it just off the top end of Green Lane.

The Smithfield is tricky to find but the Bass can be excellent and it's worth the search. Walk across Exeter Bridge and take the path by the river opposite the river gardens. Keep walking and you can't miss it. Journalists gather here so be prepared for loud discussions on anything and everything.

The York Tavern (turn off Friargate into Larges Street then first right into York Street). It's a small Marston's house with a very friendly bunch of regulars and a welcoming licensee.

So the message for this issue of *Derby Drinker* is: Support Your Local Pub. And there is more than one reason to do so. Most importantly, if you don't support it you may lose it. Lack of trade has closed many excellent locals.

It could save you money! Many small locals sell beers more cheaply than vast city venues.

It could save your driving licence. The editor of this newsletter is one of the many who can now say with the utmost sincerity "Don't Drink and Drive". By this time in 1992 I may possibly have my driving licence reinstated but the conviction stays on it for ten years and car insurance hits the roof. So use your local and stay legal!

JF

* More favourite locals from Pip Southall on page 3.

BAR FACTS By Phil McCarrykeg

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

DO YOU NEED GLASSES?

A. T. Wibberley wishes to dispose of his collection of Derby Beer Festival glasses dating from 1979 to last year. Interested? Then give him a ring on Derby 517225.

KING'S SINGERS

If you like a touch of folk music with your pint, The Old King's Head, Days Lane, Belper, is home to a most friendly and good-humoured folk club each Tuesday evening from around 8.30 pm. Sing, Say and Play nights, when poets and storytellers are also welcomed, are free entry. A small charge is made when established acts are booked. And the beer, Pedigree, is generally excellent. You don't have to perform, it is quite acceptable to just sit and listen or grunt the occasional chorus.

GOOD (DOG) SHOW

In common with the King's Head, the Brunswick has a thriving Folk Club and also raises money for guide dogs. Regulars of the Brunswick have now succeeded in raising the amount necessary to buy a Guide Dog — £1,000. The dog will be named Brunny in honour of its sponsors and a photograph will be hung in the pub so that customers can see what their generosity has achieved.

GREETINGS!

Derby Branch of CAMRA and Derby Drinker wish you all a very merry Christmas and a happy and prosperous New Year. May your 1991 pints be many, varied, tasty and enjoyable. Thanks for your support in 1990 — let's make the next year even more successful!

NOTTS. GAINS CITY'S SUPPORT



Enjoy Bateman's Good Honest Ales at

Alexandra Hotel

SIDDALS ROAD, DERBY

Plus PEDIGREE and VARIED GUEST BEERS and Superb Home-made Food Councillor Chris Gibson, Lord Mayor of Nottingham, Councillors Meg Munn and Betty Higgins, City Council Leader, are hit with the 11,500 name petition by CAMRA's Andrew Ludlow (I) and Stewart Arguile (r).

The petition resulted in the City Council taking up the Shipstone closure issue with Greenall's.

Since this event, CAMRA has launched the Shipstone's Drinkers' Club, which already has over 2,000 members. Please join and help the fight. Send £1 to: Save Our Shipstones Campaign, 145 Abbey Road, West Bridgford, Nottingham NG2 5ND. *See story page 2

Photograph courtesy of T. Bailey Forman Newspapers Ltd.









The Great Northern

Junction Street

Linda and Roy invite you to try Burton Ale Traditional Mild, Tetley Bitter + a Guest Beer all on handpump LUNCHTINE FOOD - BEER GARDEN

Tel: Derby 49651



RULES OF MEMBERSHIP

- TO ENCOURAGE RESPONSIBLE DRINKING OF SHIPSTONES NOTTINGHAM ALES.
- TO ENCOURAGE THE RETENTION OF THE FINE SHIPSTONES ALES.
- TO ENCOURAGE THE BREWERY TO CONTINUE TO BREW SHIPSTONES IN NOTTINGHAM.
- 4. TO ENCOURAGE AND SUPPORT THE SHIPSTONES BREWERY AND ITS LOCAL WORKFORCE

SAVE OUR SHIPPO'S!

GREENALL WHITLEY have become so mazed with closing breweries they are closing themselves!

As demand for tasty beers continued to grow, Greenall's, instead of trying to brew some, bought up the excellent Davenports — and closed the brewery. Instead of promoting the pleasant Wem Bitter from Shropshire, Greenall's ran it down — and closed the brewery. They took over Simpkiss in an overnight deal — and closed the brewery. Such was their haste to get the shutters up they even threw the last delicious brew down the drain.

Greenall's treatment of Shipstone's has been only slightly better. They renamed the bitter 'Local Bitter' for no reason at all and rationalised the hop store thus reducing the extraordinary complexity of the Shippo's taste. A king among bitters was demoted to a prince.

And now, the coup de grace. Both the Nottingham and Warrington breweries are to be closed and production contracted out to Ind Coope at Burton. Had Allied bought Greenall's, the Monopolies Commission would have disallowed it. On our side of the bar the results will be the same.





If Shippo's is closed their pubs will eventually become Allied outlets. We have seen the sad process before.

- * First, the careful matching of existing brews by the new brewery. The new brew is usually a slight improvement.
- * Bottled brand names disappear and are replaced by 'national brands'.
- * National branded draught beers are phased in as a "welcome addition to customers' choice."
- * The original draught beers gradually become blander by the death of a thousand short cuts and get increasingly difficult to find, especially in drinkable condition.
- * As the beer is no longer worth seeking out and drinking, it is considered to be no longer viable and phased out. Thus, another chain of pubs falls to Big Six products throughout.

Few will shed tears over the loss of the Warrington operation, which resembles a lager plant. To lose Shippo's would be tragedy. We hope the spirited local campaign to save it, backed by Nottingham City Council and many labour and social organisations, will prevail. You can help — join the Shipstone's Drinkers' Club.

TETLEY'S TENANTS

Tetley's are introducing ten year assignable leases in place of existing tenancy agreements. This means a tenant can lease a run-down pub, improve the trade and either run it himself or lease it to someone else without having to pay an increased rent.

On the whole, Tetley's have little reason to curse the MMC Report. They have had to sell blocks of pubs to Vaux and Cameron's, but their increased sales of beers to the freed-up pubs of John Smith's, etc., exceed the amount of guest beers being bought in.

STRUTTS LONDON ROAD DERBY 44421

MANSFIELD BEERS OLD BAILY RIDING BITTER

New - RIDING DARK MILD

LISTENING IN LEEDS

A meeting between Tetley's and CAMRA took place at the Leeds brewery on 18th October. Ivor Clissold represented Derby and told them of the sea of mediocrity this city is under. Most Tetley Bitter in this area has a metallic edge to it and the trouble seems to be the hops.

Tetley Bitter is over-hopped because so much bitterness migrates to the froth when the beer is pulled through Yorkshire-style tight sparklers. (Taste a dollop of Yorkshire froth and see.)

A second factor is the extra time it takes to deliver Tetley's down the M1 to Derby pubs means that the dry hops have been in contact with the beer longer, adding to the harshness. So when this is served with a locally set sparkler the result can be horrid.

None of this is Tetley's fault. They brew a beer the locals love, designed to be served in the way they want. But the Allied moguls ignorantly assumed that Tetley's success in Yorkshire could be exported.

For the same reason that the excellent Burton Ale has not exactly grabbed Yorkshire by the throat. Tetley Bitter will never be accepted as a replacement for Ind Coope in Derby — and Allied pubs are suffering the consequences. If Bass get their act together with their promised medium-gravity bitter, Ansells' sagging sales could go through the floor.

So why are we talking to Tetley's and not Ansell's? Because Tetley's listen, Ansell's just tell us we are imagining things.

Please pass this copy of Derby Drinker to a friend

DERBY PUB SIGNS No. 3

The Buck in the Park Curzon Street/Wardwick

Not as straightforward as it seems. The sign of the Buck surrounded by a fence was being used as Derby's borough seal as early as 1446 but was not authorised by the College of Arms until 1939.

The popular view is that the Buck in the Park reflects the origin of the place name from the Danish Deoraby or Djurby: djur — deer; by — place. But this may be a coincidence: the stag was a popular device for such uses. Historians suggest Derby has its origin in the name the Cellic Coritani tribe gave to the river: Deru — oak; vent — white.

But the key to the puzzle may be the same as the one which confounds visitors: why is it spelt Derby yet pronounced 'Darby'? If one listens carefully to an unspoilt local accent the pronunciation is not 'Darby' at all—it's more like 'Doowby' (the oo' as in door). This pronunciation has, perhaps, lost a syllable but it is much closer to the Viking name than the modern spelling. The river, of course, was never called the Darwent.

The deer have all gone, alas. The last deer park within the borough was, according to the 1852 Board of Health map, where the Railway Technical Centre stands on London Road.

DRINKER! Commeny

TECHNICAL TALKS

CAMRA is not all beards, sandals and beer bellies. We have a Technical Committee who, amongst other things, tries to talk to brewers and find common ground.

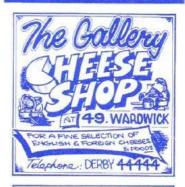
In the last few weeks, this body met with the head brewers of both Tetley and Marston. In both instances the commitment by the brewing staff to the product was inarguable. Both brew what they perceive the customer wants. And both are, to say the least, regular consumers themselves.

With the present emphasis on quality in all aspects of industry the question is often asked: who is your customer? And here is the rub: the brewer's customer is all too often the company's marketing division, who know little and care even less about draught beer. Never mind the taste, feel the advertising.

Sometimes the marketeers get it right. Burton Ale and Kimberley Classic are excellent examples. But Pedigree and Tetley got their reputations from consumer word-or-mouth, not saturation hype.

In days of yore Brewers were part of the local community and were in touch with what the locals wanted. Today, the ranks of bureaucracy ranged between the brewer and the final customer, the drinker, almost guarantees that you won't get what you want.

CAMRA, being the only voice of the consumer (apart from the odd surprised shopper pulled in to complete a market research questionnaire) finds it difficult to convince non-technical brewery officials that we really do know what we like. But the smaller the brewery, the easier it is.



John & Margaret Pratt welcome you to

The Coach & Horses

Mansfield Road, Derby Tel: 44673

A DRAUGHT BASS A

Hot and Cold Meals Monday-Saturday lunchtimes



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 INU (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).

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HELPFUL FOLK

No. 6 The Obliging Draymen

The owner of a very small enterprise in Leicester ordered one keg of Carling lagerade. The draymen turned up with, and proceeded to deliver — 37!

The publican protested — but in vain. Our heroes insisted on delivering all 37 kegs. The cellar was completely filled and the kegs backed up the delivery chute into the yard.

The job completed (and bonuses guaranteed) the draymen helpfully advised the owner to phone the brewery, who would quickly send out another team to remove the 36 unwanted kegs, for more bonus, of course.

To err is human: to really cock things up you need a computer and a drayload of lager-toting pieceworkers.

A LOCAL NO MORE

Marston's, in a rare outbreak of democracy, invited Derby CAMRA to view their plans for the Dog and Duck at Shardlow.

In reaction to conservationists' pressure, major concessions have been made. They will retain the outer walls and roof! The rest of the plan is a predictable Tavern Table disaster: a small drinking area surrounded by a huge restaurant.

Dog and Duck customers know what a friendly local it is. But there will be no raffles for local causes in a steak and burger joint. No trips out for regulars (no regulars!). No local chat (no locals!).

Shardlow is losing a pub and part of its village life. We know Marston's are in business to make money, but does their constitution include wrecking society?



Did goe to a grate festivall of ale at Deorby. A crowd of rude localls mingled with burghers of the towne at Ye Brunswikk Inne, which made ye Inne crowded indeed, soe that my travellyng robe was smirched with spilled ale. The tapster, a rude and glitter-ey'd greyhead wyth bristlyng beard, hath the sharpest tongue in the towne. Hys insults, hardlye to be borne by one of high birthe suche as myselfe, seemed not to trouble thys hard-drynking folke of Deorby. The Brunswikk tapster berateth all who step within ye door, neither doo hys drudges, working lyke dogges, escape the lash of hys tongue.

Yette hys ale be as sweet and wholesome as hys temper be sour and foul, whych may be thee cause of hys drynkers' blindness to it.

Withal, I found myeselfe laughing with hym after quaffing manye excellent draughts.

Thee grate festivall of ale be held but once in a year for whych my akeing hedd and fumbling steppes be mightily pleased.

COOL CLASSIC

Hats off to Kimberley — they've brewed a classic pint!

Hardy's and Hanson's have not been Derby's favourite brewery for reasons of politics as well as taste. We still smart from the loss of The Globe in Sacheveral Street, which the brewery could have saved after a change of heart by the Council: a classic case of take the money and run from the brewery.

Then there was the shabby business over the licence of The Brunswick: classic dog-in-the-manger stuff.

And we could never raise much enthusiasm for the beers. The bitter is sweet and mawkish, the mild is more bitter but still tastes cheap. Ingredients have not been disclosed, so we suspect accordingly.

But it is their new ale, Kimberley Classic, really 'classic'? At 1047 og it is bound to attract comparison with Ind Coope's Burton Ale and what one first notices is the cost. The rrp is £1.10 though it can be had for less and this represents a considerable handful of change compared to Burton Ale.

On its way to one's chops the beautiful golden hue is much appreciated and the soft, foamy head is typically Kimberley. The taste? The deep, rounded body of a Burton pale ale with a subtle bitterness and hop aroma. Excellent!

Now we know they can do it, what about Kimberley producing a bitter bitter! It's still the cheapest bitter in town so another 5p to cover a few more hops could turn H & H into the Independent Brewery of the Year.

Double Trouble

Long-time CAMRA member Ivor Clissold thought he'd had one over the eight when he contracted double vision.

But no, it was not a surfeit of Sarah Hughes, nor a touch too much Taylor. After much squinting and trying, in vain, to decipher his newspaper, accompanied by much muttering and chuntering, our real ale stalwart discovered the problem. One of his spectacle lenses had fallen out!

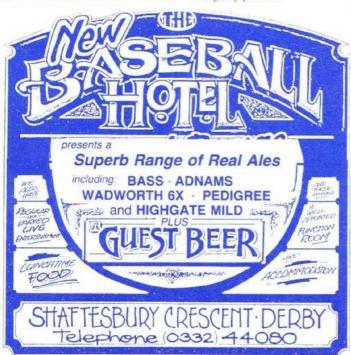
Pip's Tips

As this issue is meant to make you more aware of your local pub, CAMRA member **Pip Southall**, from Shelton Lock, Derby, adds three more City gems to the list.

The Great Northern, Junction Street, Derby. This recently decorated basic pub has two rooms, plus dogs, students and a variety of beers. A full complement of Allied 'guest' ales are supplied (Benskins, Friary Meaux, ABC, etc. are usually on) with the odd guest from the free trade — Stocks Old Horizontal, Theakston's Old Peculier and the like. (The landlord is keen on high gravities). Deserves a visit. Or two.

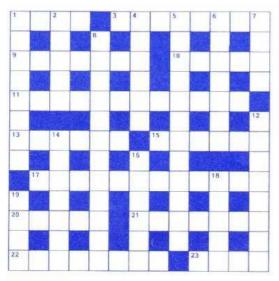
Golden Eagle, Agard Street/Searle Street, Derby. Ward Kirby Strong and Sheffield Bitter on handpump. Situated on a quiet corner of a once terraced street leading down to Brook Walk, the Eagle is a calm, relaxing backwater. The Ward beers go down well after a hard day at work and the bar banter is prolific, save for three half-hour weekly sojourns to the screen as the licensee is rather keen on Coronation Street! Popular bistro in the lower section - real cheese nights are held here regularly. Pity the footbridge across the brook was removed in 1978 as this was a valuable shortcut to the Woodlark!

Boaters Bar, Friargate, Derby. Another Wards house, serving Wards Sheffield, Kirby, Darley and occasional guest beers. Next time you're in the city centre and someone suggests a drink in Jimmys take them on the short walk along tree-lined Friargate to Boaters for a different atmosphere and a very enjoyable pint. Formerly the French Revolution restaurant, Boaters' stone flagged bar has pew seating, beers from South Yorkshire and is set in a building of some charm. Quiet it can be, but it can also bustle with the sound of good conversation and it is always a pleasure to call in here. Boaters is also a very popular restaurant.



APPLICATION FOR MEMBERSHIP I/We wish to join the Campaign for Real Alc 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.

PRIZE CROSSWORD — WIN £5



ACROSS

- Unsinkable home of Murphy's. Beamish & Crawford
 (4)
- 3. Dogged by Cliff's group (8)
- 9. Conical fermenters are mostly (7)
- 10. Drink through it, if it isn't the last! (5)
- An electric pump connected to a handpump gives this.
 (8, 4)
- 13. They are usually on the bar or in the air (6)
- 15. Plaster unto Caesar? (6)

17. I and I, or Adam and Eve (5, 7)

- 20. The French don't ask for it (5)
- 21. Don't leave a tap like this (7)
- 22. Like an empty or a broken glass (8)
- 23. Two points and I'd see Miss Blyton (4)

DOWN

- 1. Countryman at home (8)
- 2. A picture worth a word (5)
- 4. Went on about the crap lager? (6)
- 5. Like Shipstone's, or Greenall's reputation (12)
- 6. Sang like a bird (7)
- 7. Like Greenall's reputation (4)
- Machines that hum or people with crinkly hands (5, 7)
- 12. Simpkiss and Wem gave this to Shipstone's fate (8)
- 14. Home of good beer and awful lager (7)
- 16. Rinse the mash (6)
- 18. Cut it and cry (5)
- 19. It tells you the pitch (4)

Please send completed entries to:

Derby Drinker Crossword, 42 The Fleet, Belper, Derbyshire DE5 1NU, stating your name, address and where you picked up your copy of the Drinker.

DERBYCAMRA 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

1st January—Brunswick (Free). 8th January—Blue Bell, Kirk Langley (Bass). 15th January— Crompton Tavern, Derby (Wards). 29th January—Furnace (Kimberley).

February 5th—Hollybush, Makeney (Free). 12th February—Honeycomb, Mickleover (Everards). 14th February—Branch Meeting and AGM: Baseball, Shaftesbury Street (Bass). 19th February—Royal Oak, Ockbrook (Bass). 26th February—Exeter, Exeter Place (Marston).

5th March—Jonty Farmer, Kedleston Road (Banks's). 12th March—Rose & Crown, Ripley (Allied). 19th March—Malt Shovel, Shardlow (Marston). 26th March—Sir Francis Burdett (Free).

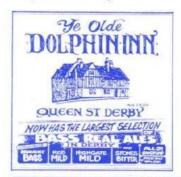
OLD CHESTNUTS

The Exeter is yet another friendly local in Derby and its open fires give rise to traditional activities.

One evening in November the bar was lined with folk munching roast chestnuts cooked on the coal fire in the untouched, traditional snud.

Needless to say, Derby Drinker's editorial team joined in the feast — how much better chestnuts taste when cooked this way!

Add to this gastronomic delight a pint or three of landlady Barbara Gibbons' smashing Marston's Pedigree — we thought we'd died and gone to heaven.



Little Brown Jug

One of the most pleasing aspects of the last year or so is the resurgence of the most ancient form of dispensing cask ale — by gravity, jugged from the cask.

Many licensees have begun to feature the jug on the bar again, especially since the guest beer law arrived.

Locally, jugged ales can be sampled at the Holly Bush, Makeney; the Cap and Stocking, Kegworth and the Barley Mow, Kirk Ireton which all attract discerning drinkers from miles around.

Recently, more pubs have joined the list. The Station Inn, Midland Road; the New Flowerpot, King Street; and the Vine, Ford Street with jugs of Burton Ale and Burton Bridge.

Finally, a mention for a 'lost pub', the Saracen's Head. No, not the one in Victoria Street but at Heath End. Calke, near Ticknall (turn right after passing Calke Abbey grounds and it's on the left). Here you will find excellent Bass straight from the cask and a timeless atmosphere at this delightful country inn. Long may it remain untouched!

Pip Southall

TRIALS OF THE PAST

On display in the Malt Shovel at Aston is a cartoon depicting a malevolent licencee hovering over a diminutive customer who says, 'Ah, cloudy beer. Delicious!' Someone had appended the name Eric to the punter. The real Eric, Rodgers of that ilk, explains.

In the days after World War Two there was a beer shortage and one had to keep a weather eye open to find which pubs would be open for the sale of beer. Often this was not until 8 or 9 pm — and only until the beer ran out.

Summer 1947 — a steaming evening spent cycling round searching for an open pub. Joy! the Crewe and Harpur at Swarkestone was! I joined a long bar queue and noticed, as I approached, the beer getting cloudier and cloudier! It was mud when my turn came, but people were still drinking it. Still, it was hot and beer was in short supply. The barman said: "Sorry, no more beer." "What else have you, then?" I asked desperately.

"We've only bottles of Tower Lager left." So I tried one — for the first and last time. It was awful, but it did cool me off it — for good. What did happen to Tower Lager?





