



## KEEPING YOU INFORMED ABOUT YOUR BEER

ISSUE No. 44

EARLY SPRING 1993

FREE

# MARSTON'S TEST 8 NEW BEERS

**Marston's are to run a guest beer programme: and brew it all themselves!**

In a bold and enterprising demonstration of flexibility, 8 brand new beers are to be sold in 164 selected pubs over a 20 week period which started on February 1st.

Most of the pubs will get a new handpull to serve the "Head Brewer's Choice" beer, which will be supported by the usual pump clips and drip mats.

Customers will be invited to return a questionnaire giving their thoughts on the new arrivals and the 4 most popular brews will be repeated, making a total of 12 cask ales over a 6 month period.

Perhaps the most interesting is the first in the selection, Chestnut Ale. Unusually for Marston's, or indeed any large brewery, it will be brewed from a full malt mash.

The malt will be derived from Maris Otter barley: a strain no longer recognised by the Brewers' Society. The abv will be 5%.

The rest of the goodies are:

☐ Luncheon Ale 2.5% ☐ Harvest Ale 3.7% ☐ Stout 4.0% ☐ Burton Pale Ale 3.8% ☐ Christmas Beer 4.0% ☐ Winter Warmer 5.2% ☐ Union Mild 4.0% ☐ Christmas beer in April: how's that for choice!

Apart from the rather hairy Winter Warmer, they are all of good

quaffing strengths. The Luncheon Ale looks especially interesting, bucking the lunatic broth trend in offering something light, "dry and crisp ... and a slight overtone of dry hop."

As you would expect, Marston's have selected the pubs for turnover and cellarman ship.

Ivor Clissold



## Durham Ox Celebrates Award



Derby CAMRA chairman, Rob Gilvary (right) and Nottingham CAMRA chairman, Andrew Ludlow, (second right) present Frank and Mary Barton of the Durham Ox, Durham Street, Ilkeston with a certificate to commemorate the pub's inclusion in the Good Beer Guide for 20 consecutive years. Only 37 pubs in the country have achieved this remarkable feat and Wards brewery's Promotions Manager, Roger Vernal and Area Manager, Martin Gomersall were rightly "very pleased with the recognition given over 20 years

and to the work of Frank and Mary Barton: long may it continue."

The locals were equally enthusiastic; "One of the few remaining proper pubs in Ilkeston — as Ilson as ey up mi duck" said Eddie Fritchett. As for beer quality; "Its all reight and if its not all reight we give em a bollockin at back a bar" added Alan Bates.

The Bartons have been at the pub for 11 years and were preceded by Jack Whittaker.

**Congratulations to a magnificent 'locals' pub.**

Enjoy Derby's finest range of quality cask conditioned beers at the CAMRA award winning

**Brunswick Inn**

DERBY

Purpose-built brewery

HOME-PRODUCED LUNCHES & EVENING BUFFETS AVAILABLE

## Head Brewer's Choice Pubs

The pubs locally are:

The Brunswick Inn, Buck in the Park, Crompton Tavern, Labour Club and Exeter Arms all in Derby centre, New Bridge Inn, Shelton Lock; Rose and Crown, Chellaston; Crewe and Harpur, Swarkestone; Mickleover British Legion; Three Horseshoes, Long Lane; Travellers Rest, Draycott; Hawk and Buckle, Etwell; Railway Hotel, Hatton; Kings Head, Hilton; Green Dragon and Rising Sun both at Willington; Old Kings Head and the Tavern both at Belper; Fishermans Rest, Broadholme; Hollybush, Makeney; Coach and Horses, Horsley; Nags Head, Smalley; Old English, Matlock and the Dog and Duck and Old Crown both at Shardlow.

## Alex Aiming for 600

The Alexandra Hotel, Siddals Road, Derby are aiming to beat their 1992 total of 517 guest beers by setting a target of 600. As we go to press they are averaging 2 per day!

## Classic Pulls

John Drury, of the Sun Inn, St Giles Road, Derby tells me he now has Kimberley Bitter via electric pumps as well as handpulled Classic. The Anglers Arms, Nottingham Road, Spondon also offer both beers although the bitter has added gas when the cask gets low — be sure to ask before you buy!

## Duke's Bitter

The Duke of Devonshire, Bridge Street, Belper is serving Duke's Bitter brewed by Chris Voyce at John Thompson's Ingleby brew-house.

## Real Beer and Curry

From late February the Melbourne Arms, Ashby Road, Melbourne will be called the 'Melbourne Arms and Cuisine India'.

Indian food will be served in the lounge/restaurant — you can wash it down with real ale from Scottish and Newcastle: possibly Theakstons!

Come and try Stan's  
Pub of the Year 1992

**The  
Alexandra  
Hotel**

SIDDALS ROAD, DERBY

Superb Home-made Food



**Why is it that, after drinking acceptable beer all evening, you can suddenly get a sour pint?**

The commonest beer spoilage bug is the lactobacillus, named after its tendency to sour milk by turning the milk sugar, lactose, into lactic acid.

Unless the pub cellar is spotlessly clean, the bugs will be present in the atmosphere and will enter the cask through the spile hole. They will sit on the surface of the beer, feed upon the sugars and multiply into a scum-like skin. Their waste product, the sour lactic acid, will penetrate a layer of beer below the surface.



## Beer Boffin answers your queries

Unless you shine a lamp into the cask and see the lactobacilli skin, the first you know about its

presence is when the beer gets low enough in the cask for some of the infected layer to be drawn through the tap. Ugh! Time to change the cask.

No one can claim a completely bug-free cellar, so this can happen in most pubs when a cask runs low. What is quite unacceptable is when you take your infected pint back only to be told by an ignorant bar person, "Well, everyone else is drinking it." No they are not, you fool, and pulling a replacement pint from the same cask will only make things worse!

Ivor Clissold

## Ind Coope Acts to Stop Abuse

Ind Coope Burton Brewery have replied to Derby CAMRA's criticism of the Guild of Mastercellarmen by announcing measures to prevent abuses of their quality badge award.

Secretary, David George, wrote to Ind Coope after members had expressed concern about the quality and non-availability of Draught Burton Ale in some pubs displaying Guild pump clips.

Trade Liaison Brewer, Barry Jones revealed that "there may be some outlets displaying Guild badges to which they are no longer entitled. Following Government implementation of the MMC proposals, a number of public houses sold to other brewers or sold as free houses may not be stocking Draught Burton Ale and are therefore beyond our control. We have had difficulties retrieving the Guild badges from some of these accounts." He then announced that "all Master-cellarmen are now

awarded an annual certificate and sticker following an inspection visit to show they are entitled to continue to display Guild badges and plaques."

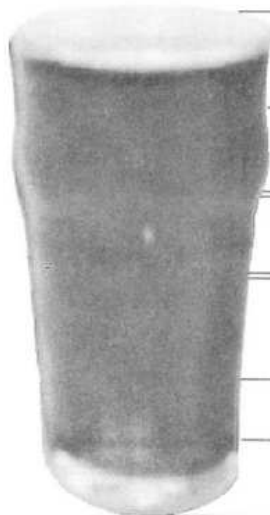
A senior brewer from Ind Coope will address CAMRA's April Branch meeting to talk about Guild procedures and quality assurance—all are welcome. See back page. DG

## NEWSDESK

**What's happening in your local? We want to know about it — new cask beers on sale, pub refurbishments and extensions, charity events, changes of landlord or owner — let us know.**

☎ (0332) 702867

## Where the Money Goes



Duty 24p
VAT 19p
Raw materials 3p
Production Wholesalers and Cellar Services 18p
Marketing 3p
Pub Costs 27p
Central Company overheads and other costs 15p
Profit 21p

Whitbread News of July 1992 gives an insight to where your hard earned cash goes when you hand it over to the other side of the bar on buying your pint.

Taking a lunchtime quaffing pint of 3.7% ABV at £1.30 per pint as an example 43 pence goes to the Government, 24 pence goes on production, 42 pence is spent on overheads either at the brewery or pub and 21 pence is shared in profit between the pub and brewery.

If we were to pay duty at the same rate as our French neighbours this pint would cost £1.10 with only 4 pence (at most) going to the Government as Duty. DG

## DRINKER! Comment

### Pubs Boob

**Derby CAMRA's policy when it comes to topless bar staff is "We keep our eyes firmly on the beer".**

The proliferation of pubs selling voyeuristic sex in the price of a pint is an indication of the desperation of some licensees to keep their financial heads above water in difficult times. It is an easy and sensationalist solution which disguises an otherwise poor product — much as page 3 girls sell rubbishy newspapers.

Before offering us bouncing boobs and G-strings these licensees would do well to have a close look at their pubs and their successful opposition. A good pub is one which attracts a wide cross section of the adult population — both sexes and all ages. It does so by being clean, comfortable, friendly and efficient and by offering quality, value and choice.

By bringing in guest beers, home made food, a good cellarman and good kitchen and bar staff a pub can go a long way to building a reputation which will see it through the hard times and enable it to flourish in better times.

Topless bar staff merely add to the sagging reputation of a wilting pub. Quality, value and choice will make a firm favourite of both sexes and all ages. **Headless licensees would do well to adopt Derby CAMRA's policy.**

David George

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

A HOMELY WELCOME AWAITS YOU AT THE  
**CORNER PIN CHELLASTON**  
DRAUGHT BURTON ALE  
MEALS  
MONDAY TO SATURDAY LUNCHES

## The George Hotel

MIDLAND ROAD

Karen and Stu extend a warm welcome to all.

KIMBERLEY CLASSIC

Good Food Bar  
12 - 2 Monday to Friday

## COOPERS ARMS

Tom and Victoria Cooper are happy to welcome you to the historic Coopers Arms, Weston Hall, Weston-on-Trent  
Open for lunches seven days per week and dinners five days per week

Children accommodated

Beers supplied by Bass

All enquiries phone 690002

## The Friargate

HOSKINS ALES  
PLUS FOURS GUESTS

Lunchtime food available  
11.30-3.00 and 6.00-11.00





**Derby Drinker** is distributed free of charge 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 David George, 62 Morningside Close, Allenton, Derby DE24 9JP. ☎ (0332) 702867 Artwork by Rob Gilvary, 130 Green Lane, Derby ☎: (0332) 43497.

Advertising Rates are — front page £35, back page — £30, inside pages — £28. Discounts for payment in advance. ☎ 251822 for details.

Further information on all aspects of Derby CAMRA can be had from Rob Gilvary or Dave George (see above).

© Derby CAMRA 1993. Opinions expressed in *Derby Drinker* are not necessarily those of the editor, nor of the Campaign for Real Ale Ltd.

## Attacked

Derby Drinker needs a volunteer, preferably a dog handler, to deliver to the Golden Eagle on Agard Street. Our present chap was attacked by the pub's alsatian in the street after delivering the last issue.

Although saved from injury to his upper arm by the thickness of his coat he was quite shaken and refuses to return until the dog has gone!

Volunteers to deliver to this, or any other pub, should contact Sally Winterton on 0332 773459.

# King Street and the Flower Pots



Of the eleven licensed houses shown on the map of the area in 1886, only one — the New Flower Pot — survives today. As the map indicates, the locality was once packed with pupils, pulpits and pubs — especially pubs. This was due to the large population that lived around what had been until 1810, the only route to Nottingham. All horse traffic had to cross the Derwent at St Mary's Bridge before then and proceed into Derby along Bridgegate and King Street.

The **Old Flower Pot** (1) was located in King Street directly opposite the site now occupied by its newer namesake. It closed, along with the **Oddfellows Arms** (2) also in King Street, in 1907, due to pressures by the temperance movement to diminish the number of licences. A spate of closures for the same reason followed. **The Shamrock** (3) went in 1908, then the **Acorn** (4) and the **Golden Lion** (5) in 1910. Chapel Street lost the **Rose and Thistle** (6) and the **Crown and Cushion** (7) in 1914, but then began a forty year period of no change. The clearance of the Goodwin Street area resulted in the transfer of the licence of the **Duke of Devonshire** (8) to the newly built **Derbyshire Yeoman** in 1959 and the absorption of the **Old Vaults** (9) into Batterby and Hefford in 1964. Finally the **New Inn** (10), a long standing Bass house of some note, succumbed to allow the construction of St. Alkmund's Way in 1967 which just left the **New Flower Pot** (11).

John Arguile

## Valuable Badges?

Brewery badges were produced both before and after the war in enamel.

Guinness began advertising their stout in Scotland in 1928 and were in the unusual position of having the biggest brewery in the world, but no system of tied houses to sell their product. They were manufacturers pure and simple, and in 1928 they were prepared to spend vast amounts on advertising.

Benson's agency came up with the slogan 'Guinness is good for you' but since the 1960s it has been illegal to imply that alcohol can be 'good for you' in any medical sense and the slogan has long been replaced. The success of the Guinness campaigns is clear through the popularity of



alternative badges, such as 'Guinness makes you fart' of 1980.

Enamels exist for all the big breweries, often featuring a mascot. William Youngers introduced a set of 'Father William' enamel designs much prized by collectors. CAMRA have also used badges to good effect — one example was the campaign against John Smiths. The badge featured the Courage cockerel and the slogan 'John Smiths it's fowl'. For several



years they produced nothing but keg beer but by 1985 were once again producing a real ale. A set of six badges were issued to 'Save our Draught Bass' in a similar campaign.

So, if you have some old badges lying about, they may have a history and be worth something. If you don't want them, **Frank Setchfield** of the **Badge Collectors Circle** will take them off your hands. He's at 57 Middleton Place, Loughborough, Leics LE11 2BY. ☎ (0509) 212897.



## From Suffolk's Oldest Brewery, Britain's Finest Beer.

ADNAMS & CO PLC  
SOLE BAY BREWERY  
SOUTHWOLD, SUFFOLK IP18 6JW  
Tel: Southwold (0502) 722424

## Hoskins Wharf



CANAL SIDE RESTAURANT  
& TAVERN

*Why not come and see us at one of our many special events.*

*This family run pub tempts you with guest beers in addition to Hoskins Bitter, Penn's and Theakston's Mild all on hand-pump.*

LONDON ROAD, SHARDLOW  
DERBYSHIRE DE7 2GL



### 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/Husband & Wife Membership for one year — £10

or

Full/H & W overseas membership for one year — £14

\* Delete as appropriate

Please send your remittance (payable to CAMRA Ltd.), with this completed Application Form to: **Tim Williams, 30 Breendon Hill Road, Derby.**

# PUBS IN CODE — WIN £10

	26	14	24	15	2	21	12	22	20
	10	3	10	19	10	14	7	8	4
25	10	9		22	7	22	20	17	10
18	14	12	9	14	6	9	19	10	
	11	24	10	10	15	2	14	10	4
22	24	14	13	7	15	18	7	3	
23	10	9	4	23	7	24	15	4	2
	2	25	9	1	12	16	16	17	2
	19	12	6	10	14	8	12	7	15
		5	12	22	19	7	14	12	9
9	8	10	3	9	15	4	14	9	

1	2	3	4	5	6	7	8	9	10	11	12	13
		X							E			
14	15	16	17	18	19	20	21	22	23	24	25	26
R							C					

ABCDEFGHI  
JKLMNOPQR  
STUVWXYZ

You'll find a list of well known pub names and a noble street when you crack our Pubs code. They all read across but there are two words reading down to describe what all discerning real ale fans are involved in.

Each main grid number represents a letter, for example if 3 turns out to be A, write A in all the squares with a 3. Every letter is used and we've given you some in the check grid to start you off.

There's a tenner to the first correct entry out of the hat on March 26th so get cracking — the code, that is. Send entries, with your name and address and where you picked up your Derby Drinker to **Pubs in Code (No.44), Derby Drinker, 62 Morningside Close, Allenton, Derby DE24 9JP.**

## Baynton's Blisters

Walk 1: Ticknall and Foremark

Why not explore the Ticknall area after visiting the Chequers or Staff of Life for a few jars of Timothy Taylors or Double Dragon on a Sunday lunch. Get your walking boots out, alternatively there's a good ten mile ride around Ticknall's quiet

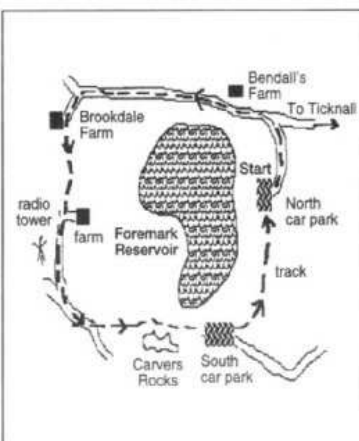


bridlepaths if you own a mountain bike. (*Mountain Bike Guide — Derbyshire published by Ernest Press 1991*).

Foremark Reservoir is the ideal setting for a short, attractive walk not far from Ticknall. You can't walk around the bankside but the surrounding countryside is great — even for those not used to walking. Leave Ticknall on the Hartshorne Road and in a short while take the right turn to Milton and Foremark. This will bring you to the North car park — time to put your boots on! Now head South on the boundary path for one and a half miles until you reach the ancient Carvers Rocks. However, if you want to circumnavigate the reservoir head out of the car park turning left down the road and, after about a mile, take the track on the left past Brookdale Farm in the direction of Repton Shrubs. The circular walk of about 6 miles will eventually take you past Carvers Rocks and back to the car.

Full details and map are in: *Short Circular Walks in South Derbyshire (J. Merrill, 1990)*. If you go early you can finish at Ticknall's welcoming Ale Houses rather than carry all that beer around all afternoon! Why not join the next CAMRAble — watch this space for details.

Rambling Les Baynton



## FESTIVAL DATES FIXED!

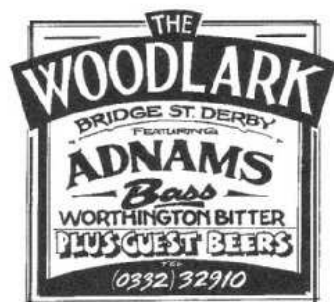
Make a note in your diaries, folks — the 16th Derby Beer Festival will be opened on the evening of Wednesday 14th July and close at the end of lunch on Sunday 18th.

We'll have a sneak preview in the next issue — out mid April — and a bumper Beer Festival edition in the pubs by mid June.

### SOLUTION No. 43

B	A	T	E	M	A	N	S					
A				S	E			S	K			
S		S		E		L	T		R			
		C	A	L	E	D	O	N	I	A	N	
		O		S	T				L			
		R		P	E	D	I	G	R	E	E	
		A		Y					A			
		S	R	E	L	L	U	F	E	S		

**WINNER!** Andy Leather of Pares Way, Ockbrook has a brown beer token winging its way to him. He picked up his Derby Drinker at The Old Crown, Cavendish Bridge, Shardlow where he says the Pedigree is the best he's tasted!



## DERBY CAMRA DIARY

Everyone is welcome at Derby CAMRA socials and meetings.

**Tuesday Socials — from 9 pm.**

### February

**16th:** Honeycombe, Ladybank Road, Mickleover (Everards).

**23rd:** Wardwick Tavern, The Wardwick, Derby (Allied).

### March

**2nd:** Half Moon, Burton Road, Littleover (Bass).

**9th:** Paddock, Mansfield Road, Breadsall (Kimberley).

**16th:** New Inn, Rosehill Street, Derby (Mansfield).

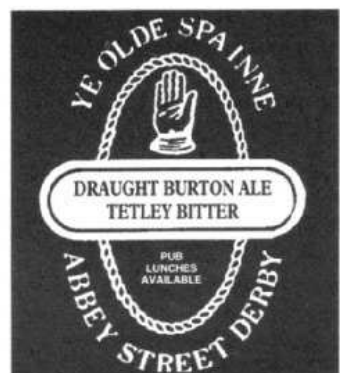
**23rd:** York Tavern, York Street, Derby (Free).

**30th:** New Flower Pot, King Street, Derby (Bass).

**Branch Meetings — start at 8 pm.**

**Thursday 11th March —** Annual general meeting at the Station Inn, Midland Road, Derby (Bass).

**Thursday 15th April —** The Bridge Inn, Mansfield Road, Derby (Allied).



## REV



## BY ROB