



## KEEPING YOU INFORMED ABOUT YOUR BEER

ISSUE No. 45

SPRING 1993

FREE

# KEN'S CAFE BAR PLAN



## "Lamentable Lamont"

Norman Lamont has ignored the pleas of over 65000 drinkers throughout Britain, including almost a thousand locally, who signed a petition urging a freeze on beer duty in the recent budget. He raised duty by five percent seconds after acknowledging the threat posed to the industry by travellers bringing in cheap foreign beer. We will now pay 37 pence a pint more tax than the French.

Two local MPs were amongst 150 who supported CAMRA's petition. Derby North MP, **Greg Knight** said "As a fellow beer drinker I think it is important that the voice of beer drinkers is heard" and offered to present a local petition to the Chancellor. **Phillip Oppenheim**, MP for Amber Valley said, "I support your campaign and feel that in general beer prices are too high."

Commenting on the 1.5 pence (doesn't he know we've got rid of the half penny) rise, Derby CAMRA chairman, David George said, "This will hammer British pubs and brewers, is a

Home Secretary, Kenneth Clarke, who joined CAMRA at the Sussex Beer Festival in February, has published a consultation paper on licensing reform. The Government is asking for views on proposals which include:

- ☐ A new licence allowing continental style cafes to sell alcohol.
- ☐ A new certificate allowing certain pubs to admit children under 14 accompanied by an adult.
- ☐ Defining in law the grounds on which an application for a full on licence or off licence can be refused.
- ☐ Abolishing the Welsh Sunday opening polls.

*totally unfair imposition on British drinkers and makes a complete nonsense of the single market in drinks. It is lamentable. Lamont is pandering to the horse owning gin and tonic set of Newbury and has done nothing for a wider British tradition - drinking beer."*



MPs Greg Knight (above) and Philip Oppenheim (top left) who supported CAMRA's campaign to freeze beer duty.

☐ The Brunswick are refusing to pass on the increase on their own beers "to reward the good people who use our fine establishment" announced proprietor, Trevor Harris, modestly.

CAMRA welcomed the consultation paper and its proposals with some reservations. National Campaigns Manager, Stephen Cox said, "We warmly welcome proposals to reform the law on children in pubs. Suitable pubs should be allowed to admit under-14s, provided the licensee wishes to serve them. Of course neither the Government nor CAMRA want to change the law on when children can drink alcohol. But making the kids drink squash in the car park is one of the bizarre British rituals that really ought to be scrapped."

"We firmly believe that the granting of new licences should be reformed. Under the present system magistrates have unlimited discretion, and we think this must be replaced with clear statutory guide-lines."

Mr Cox admitted he was puzzled by the 'cafe licence' proposal as "we are uncertain what it is intended to achieve. Do we want transport cafes selling cans?" he asked.

Despite this reservation he hoped that the Home Office would listen to customers and the licensed trade who "want the option to open longer hours on busy nights like Friday and Saturday, and the option to open on Sunday afternoons."

Your views should be sent to: A Division, Room 725 Home Office, Queen Anne's Gate, London SW1A 9A, by 30th June.

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**Brunswick Inn**

DERBY

Purpose-built brewery

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## NEWS

The **Brunswick Inn**, whose latest accolade is the London Branch of the Plymouth Argyle Supporters Club Pub of the Year, have launched another two beers. On the day that a bus crashed into the brewery, 'Fat Boy Stout' at 4% ABV (1040 og) went on sale at £1.20 per pint. Structural Engineers are checking for damage. In early April **Recession Ale**, (3.2% ABV, 1033 og) was launched at only £1 per pint.

**All Change.** New licensees at the **Rutland**, Rutland Street, Derby and the **Queens Head** at Ockbrook whose previous publican has moved to the **Spread Eagle** at Etwell.

**New Names.** The **Refreshment House**, Curzon Street, Derby has been re-named "**Freddies**" as a tribute to Freddie Mercury. Just around the corner the **Kensington Tavern** has Kensington Bitter on sale. This is a Burton Bridge beer with a customised pump clip. They also sell Cains Mild and Courage Directors. The same Burton Bridge beer is on sale opposite the station, badged as **Merry Widdows Bitter**.

**Barnett Opens in the Corner.** Kim Barnett, Derbyshire cricket captain, opened his new Banks's local, the **Kings Corner**, Lime Lane, Oakwood before flying off on a pre-season tour.

**Melbourne News.** The **Melbourne Arms and Cuisine India** opened last month and Phil Hunt, new owner of the **Railway**, has Pedigree, Taylors Landlord, Kirby Strong and Wards Sheffield Bitter on sale.



Come and try Stan's Pub of the Year 1992

**The Alexandra Hotel**

SIDDALS ROAD, DERBY

Superb Home-made Food



# Derby Man in Bohemian Rhapsodies

As the 6.30 train from Frankfurt rolled into Pilsen on a wet July morning, my first impressions were not promising; a dreary nineteenth century Bohemian town with even drearier Stalinist tower blocks. But I wasn't really there for the architecture. Not many need reminding that Pilsen (or Plzen to be more accurate) is the home of the famous Pilsner Urquell brewery, home of the world's first bottom-fermented beer.

The temptation to compare Pilsen with Burton is irresistible. It has the same dowdy Victorian feel and the same scruffiness as Burton, but both towns have undeniable character, and both are likeable in a rough diamond sort of way.

After finding a cheap hotel, the Slovan, dropping off our gubbins and hanging around until a less ungodly hour, it was off to the brewery. But then...disaster! No one had mentioned that there was a sort of Bohemian Bank Holiday on, and the brewery was closed down for the day. Attempts to bribe the guard with a few dollars failed, and we were about to leave dejectedly when one of the workers offered to give us a guided tour (for a little hard currency of course). He even spoke English, a rare commodity in an area where most people's second language is German.

Surprisingly for a former Communist country, the quality of the product is still taken very seriously. The coppers

into which the hops are added are still actually copper, not stainless steel; the hops used are, of course, the Zatec strain (better known as Saaz here). The beer is still stored in oak casks, at a temperature of 12 degrees, (although it felt a damn sight colder in the storage cellar), for at least three months. English lagers are lucky if they get three weeks.

Two beers are produced at the brewery: Pilsner Urquell (1050), of course, known locally as Plzensky Prazdroj, and a darker, sweeter beer called Gambrinus (1060). The restaurant adjacent to the brewery is the best place to sample these excellent beers, either on their own or to wash down the very good local goulash.

There are many other beers worth a try in the Czech Republic. In Prague, the most popular is Staropramen (1050), a very quaffable number with a mildly hoppy flavour. A bar called U Fleku in Prague is the only place you can get the

wonderful Flek 13 (1052), another dark, sweet brew. To the south of Prague is Ceske Budejovice, home of Budweis (1044). This is actually one of Bohemia's least interesting beers but still light years ahead of its execrable American namesake. Finally, in what is now the Slovak Republic there is the strong Martinsky Porter (1080 ouch!) which is dark and tasty.

Although I've quoted the original gravity of the beers described above, the Czechs actually have their own system; thus, Urquell is 12, Flek is 13 and Martinsky is 20. At first I was appalled by the descriptions on the bottles until I realised that this did not refer to the percentage alcohol!

The price of beer in what was Czechoslovakia varies wildly, although still generally cheap. In the Clock Square, Prague, they've cottoned on to the idea of tourism, and half a litre is an extortionate £1.50. This compares with about 70p in U Fleku, 24p in the restaurant next to the Urquell brewery, and 12p in a workers' bar in the steel works town of Kollin.

For the beer lover, Bohemia is unbeatable for both quality and value.  
Jonathan Phipps

## Listed Pubs List

Did you know that 18 of Derby's pubs are listed buildings requiring planning permission before any alterations can be made - inside or out?

The Abbey at Darley Abbey, Green Man on St Peters Street, Wardwick Tavern on the Wardwick and Friary Hotel. Friary gate are all Grade II\* - buildings whose planning permission comes from English Heritage.

The other 14 are Ye Olde Spa, Abbey Street; Bell and Castle,

Burton Road; Brunswick, Station Approach; Greyhound, Friar Gate; Iron Gate Tavern and Mr Jorrock's on Iron Gate; Seven Stars, King Street; Crown and Cushion, London Road; Malt Shovel, Potter Street, Spondon; Red Cow, St Edmunds Close, Allestree; the Shakespeare and the Old Bell, both on Sadler Gate; Dolphin, Queen Street and the Corner Pin, Derby Road, Chellaston.

These need their permission from Derby City Council so if you see some 'out of character' work taking place, don't just sit there - phone the Council. They have a Conservation Planner, Jonathan Phipps, to make sure our listed buildings are looked after. Don't assume he already knows about all alterations - if no-one tells him he won't know.

Jonathan Phipps on 255059 or David George on 702867 and we'll talk to the Council.

The Sir Francis Burdett Inn  
Derby Road, Melbourne



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## The George Hotel

MIDLAND ROAD

Karen and Stu extend a warm welcome to all.

KIMBERLEY CLASSIC

Good Food Bar  
12 - 2 Monday to Friday

## Bitter makes you thirsty

Do brewers add anything to make drinkers so thirsty they want to drink more and more? This is the question Sandwell Trading Standards Officers asked Erik Millstone of the Science Policy Research Unit at the University of Sussex and Keith Thomas of the University of Sunderland to investigate.

"From our study, it appears that some beers do make you thirstier, but we can't explain why," says Millstone. He ruled out the idea that, as alcohol was a known diuretic, it could make you thirsty by making you urinate more. Strong beers did not make test volunteers more thirsty.

The study, published in the British Food Journal, measured thirst by asking people to drink a pint of beer and, thirty minutes later, drink water to clear their palates. The amount of water drunk was measured.

Apparently people drank most water after drinking Stones Bitter whilst the same beer had the least effect on the desire to urinate. A spokesperson for the Brewers Society doubted that brewers added anything specifically to make people thirsty.

Derby Beer Festival souvenir glasses 1944 onwards complete. Reasonable offers considered. (0332) 705675

## DRINKER! Comment

### Instant Bass?

Bass are making it as difficult as they can for publicans to sell a decent drop of Draught Bass.

Bass has always needed at least 2 - 3 weeks to mature in the cellar before being served, indeed many buffs insist that a month should be the norm.

But Bass are now sticking "Best before" labels on casks, giving them a shelf life of about 2 weeks from delivery. This means that should there be any problem with the beer after that date the licensee will not be able to get his money refunded.

One Derby landlord who cares enough about serving good Bass is concerned about the effect of the labels. He feels he is being hounded into selling Bass at a faster turnaround than he believes is best for the quality of the beer.

It is very seldom a cask needs to be returned, but when one is wrong it is invariably the result of a brewery problem like a cask infection or a split cask liner unnoticed on inspection. A living beer delivered in a clean cask and kept in a clean cellar has an indefinite life and sticking a 2 week death sentence on it is the final indignity for a beer designed to travel the world.

Battle-scarred as it is and despite this bureaucratic attempt to make life easy for lower management, Bass can still be a fine drink. But you won't find a brewer who prefers instant Bass.

Ivor Clissold

## The 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 FOUR GUESTS

Lunchtime food available  
11.30-3.00 and 6.00-11.00



# Go Mild in May

1. Buy a pint of traditional mild ale in any of the pubs listed below.
2. Collect your Mild Trail card making sure it has been stamped.
3. Visit 9 other pubs on the list, buy a pint of mild and get your card stamped in each.
4. Once you have 10 different stamps hand in your card, with your name and address, to claim a free pint of mild.
5. Start all over again — simple isn't it?

All cards handed in go into our draw for free beer and tee-shirts.



In Derby the pubs are: The **Alexandra Hotel**, Siddals Road; the **Bell & Castle**, Burton Road; **Brunswick Inn**, Station Approach; **Central Vaults**, Exchange Street; **Crompton Tavern**, Crompton Street; **Crown & Arrows**, Sinfin Avenue, Shelton Lock; **Dolphin**, Queen Street; **Friargate**, Friar Gate; **Furnace**, Duke Street; **George Hotel**, Midland Road; **Greyhound**, Village Street; **Jonty Farmer**, Kedleston Road; **Kings Corner**, Lime Lane, Oakwood; **Kings Highway**, Kingsway; **Needles**, Bembridge Drive, Alvaston; **New Inn**, Rosehill Street; **Silk Mill**, Full Street; **Victoria Inn**, Midland Place; **Vine Inn**, Whittaker Street and the **Woodlark**, Bridge Street.

In Shardlow there's the **Canal Tavern**, **Dog and Duck**, **Malt Shovel** and **Shakespeare** and at Hilton we have the **White Swan**.

## PRIZES!

- ☐ A free pint of mild when you hand in your completed Mild Trail card stamped in ten participating pubs — don't forget your name and address.
- ☐ All cards handed in by the end of May will go into a draw for more great prizes.
- ☐ First prize is 9 gallons of Batemans Mild.
- ☐ Two runners up prizes of Batemans tee-shirts.
- ☐ The completed cards from each pub will have their own draw for a Mild Trail tee-shirt.
- ☐ The draws will take place at a Mild Trail party at the Brunswick Inn, Station Approach, Derby in June — all entrants will receive an invite and there will be more free beer — 18 gallons of Brunswick Celebration Mild between us.

Join the Derby  
**CAMRA Mild Trail**  
and win prizes

Sponsored by  
the Brunswick  
Brewing Co. Ltd  
and George  
Bateman and  
Son Ltd.



# Marvellous Mild

Traditional, tasty, dark and low in alcohol.

There has been a tremendous revival in real ale in the last twenty years. Two hundred new breweries have been set up, and real ale sales are rising again.

However, the revival has centred around bitter beers and stronger ales. CAMRA wants to support the full breadth of Britain's brewing tradition. Hence our annual promotion, in May, of Britain's mild ales.

In many parts of the country, the real milds are slowly slipping off the bar, replaced with stronger and better promoted ales, or even pallid lagers. It's not that bitters and strong ales are worse beers, far from it. We just want the choice of flavours and beer styles to survive for future generations to enjoy.

Up until the end of the Second World War, Britain drank more mild than bitter. Now mild is only 8 per cent of all draught beers. Real mild must be the Cinderella of the real ale revival, the only real beer that can't go to the ball.

## What is mild?

As its name suggests, it is milder in taste than bitter, because it is less heavily hopped. The classic mild is a darker beer, because it is made with darker malts, or coloured with caramel. Mild has a softer, more subtle flavour than bitter, though still flavoursome compared with a lager of similar strength. With a few exceptions, milds are fairly low in alcohol, say 3 to 3.5 per cent abv.

Pinning down a strict description is difficult. Many brewers make light milds; light coloured beers that aren't as strong as their ordinary bitters. In some parts of the country they are dubbed "boys' bitters", but they are refreshing, tasty drinks in their own right.

## Mild Regions

Mild's survival has been strongly regional. The mild belt, of South Wales, the Midlands and some of the North have seen the taste for mild remain. Some brewers here

still sell more mild than bitter. Banks's even advertise mild on television. Regional tastes in ales have helped keep Britain's brewing heritage alive, in an age when most commodities are nationally produced and nationally promoted.

Milds survive in many other parts of the country. The milds of East Anglia and the Thames Valley, the boys' bitters in the South West, can all be found if you know where to look. That's one of the great uses of CAMRA's *Good Beer Guide*, to hunt down that elusive and mysterious thing, the perfect pint of real ale.

And there are brewers keen to buck the trend: Hull, who for a time were the world's only mild-only brewery; Tetley Walker in Warrington who brew four cask milds; Tetleys, and Theakstons, both of whom have re-introduced milds alongside their bitters.

The decline in dark mild has been blamed on the fashion for lighter coloured drinks over the last few decades. Much of this fashion is set through advertising, and what the brewers choose to promote. However, what we are now seeing is the revival of new stouts, and other dark beers such as porter. Strong dark ales such as Old Peculier are selling like wildfire. So the darkness can't be much of a problem in itself.

*Traditional, tasty, dark, and low in alcohol: it's called mild! All it needs now is a good advertising campaign.*

## FREE BEER!

Get on down to the Woodlark on Bridge Street, Derby — Derby CAMRA's Pub of the Year 1992 — on Monday 19th or Tuesday 20th April.

To celebrate the accolade there's a special offer on: buy a pint of Bass, Adnams Southwold Bitter or Mitchells Fortress Bitter and you get one free!

**Cheers Maurice — see you there.**

## What's the difference between mild and bitter?

Mild is the descendant of one of our oldest drinks: ale. Long before fleeing Flemings imported hops, ale was the traditional tipple, made from malted barley, water and yeast. Herbs were sometimes used as flavourings.

It must have been a variable drink, as there was little control over processes or temperatures and fermentation was thought to be under divine control. The malt would be overcooked, resulting in a dark, rich ale containing plenty of sugar to supplement the diet.

Hops arrived from the Continent via the Thames. (When I was a lad, the hop factors were still along the river; even the phone exchange was HOP).

Folk liked the taste of the new beer, and hops added a preservative



## Beer Boffin answers your queries

element which made the drink more reliable and potable. In spite of government resistance to the alien plant, its use spread throughout the country.

Tastes changed again in the 19th century when the clear beers of Burton travelled the land. Lighter malts were used in beer and this became "Bitter". The old ale, even though it too now had some hops

added, became known as "Mild". Bottled beers also became popular about this time and for some strange reason the bottled versions of mild and bitter are known as brown and light.

Nowadays, brewer's parience has quite forgotten the original difference between beer and ale. "Ale" now describes mild and bitter, indeed anything that doesn't resemble lager.

Ivor Clissold

## Festive Milds

As usual, the Derby Beer Festival (July 14 - 18) will feature around a dozen milds. As we go to press there are 19 on the shortlist. The collection lorry this year is going to South Wales and Bristol so **Brains Dark** from Cardiff and Crown Buckley, **Buckley's Dark Mild** from Pontyclun, Mid Glamorgan are good bets. The former was a "Beer of the Year" nomination last year.

Local possibilities include **Brunswick Mild** (although Porter and the new Stout are more likely), **Lloyds Derby Mild**, **Burton Bridge XL Mild**, **Ansells Mild** and, from Nottingham, **Hardys and Hansons Mild**.

From that famous mild area, the West Midlands, comes another "Beer of the Year" nomination and Festival favourite, Sedgley's **Sarah Hughes Original Dark Ruby Mild** — strong at 6% ABV. Other possibilities are **Highgate, Holdens and Bathams Milds**.

The North may provide **Hull Mild**, **Cains Dark Mild** from Liverpool, West Coast's **Dobbin's North**

**Country Dark Mild** from Manchester and possibly a new beer; **Ryburn Mild** from Sowerby Bridge in West Yorkshire.

If it is still available in July, London may provide another new beer; **Fullers Hock** and others from the South may include **St Austell XXXX Mild** and **Earl Soham 'Gannet Mild'** from the Suffolk town of the same name. It is hoped that the latter two will be available in the Darwin Room.

Quite something to look forward to — full details will be in our **special Beer Festival** edition out in mid June.

## ... other Festival News

Much of the Festival entertainment has now been booked and includes the Stapleford Big Band, Sounds of the Blues Brothers, Please Y Self — described as a new age skiffle band — Drowsy Maggie who will entertain us again with their brand of Irish Folk and Midnight Pumpkin Trucks.

Entertainments Manager, Terry Morton, tells me the Chaddesden Asthmatics Marching Bagpipe Band will be playing. I suspect he's winding me up but that I'll have to wait until the Festival to find out how.

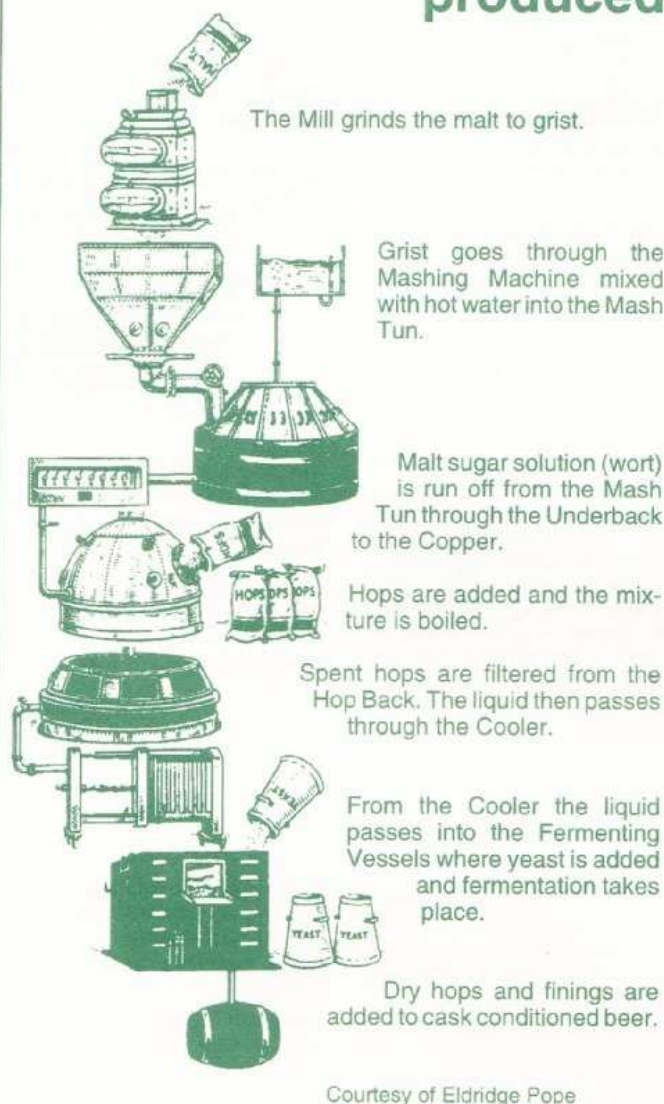
Those of you who complain that some beers are only available in the Darwin Room, which is always closed when you come, can begin celebrating. Plans to open the Darwin bar for more sessions are being considered but I wouldn't bank on it being open every lunchtime.

Admission prices are likely to remain the same as last year's although some sort of offer is being considered to attract more customers on the Thursday lunchtime. Of course, if you're a CAMRA member you won't be worried by that as you'll get in free. See the form on page 7.





## The Brewing Process — how cask mild is produced



### ❑ What is Mild?

Mild is a general term for a type of beer which is less hoppy and usually has a lower percentage alcohol by volume than bitter, porter, old ale etc. It is known by different names in different parts of the country. For example it can be known as 'light' in the north of England, '60/-' in Scotland or 'dark' in South Wales.

**❑ You say that milds have a lower percentage alcohol by volume than other beers. Doesn't that mean that they are weaker and don't have as much taste?**

It is true that most milds have a lower alcohol content than other beers, but many are stronger than the lagers which are brewed in this country and then given foreign names to make them seem strong and worth the premium

prices. The fact that real milds are not as strong as premium bitters does not mean that they are less flavoured.

### ❑ Are all milds dark?

No. Milds vary in colour from almost black beers like Donningtons XXX and Thwaites Best Mild, to the light, straw coloured ales such as McMullens AK and Taylors Golden Best.

### ❑ Is it true that leftover drinks are put back in the mild cask?

No! Firstly, the practice of putting drink back into the cask is illegal. Secondly, if a landlord is less than honest on this point of law, he will probably put such slops into his strongest beer

## Is Home Mild Facing the Axe?

For some time Nottingham branch of CAMRA has been concerned for the future, not just of the Home Brewery at Daybrook, Nottingham, but also for the future of Home beers.

Home Ales and their 400 pubs were taken over in 1986 by brewing giants Scottish and Newcastle and the brewery now brews Home's beers plus Matthew Brown Bitter and Dark Mild.

Scottish and Newcastle took over Matthew Brown of Blackburn and assured the North-west public that the brewery was 'sacrosanct'. They went on to close it in 1991 and transferred the brewing to Nottingham.

Increasingly, advertising seems to be reserved for Theakstons products (another victim of a Scottish and Newcastle takeover) as though Home can be allowed to simply fade away.

In the Nottingham area Home pubs are still being shown as supplying Home beers but beyond about 15 miles the name is being changed to reflect S&N's policies. A case in point is the St Helens Inn, Five Lamps, Derby which once sold very characteristic pints of Home Mild and Bitter. The only traditional beers at the St Helens these days are brewed in Edinburgh and Newcastle and another, once proud, name seems doomed to the scrapheap.

David George

## Trading Standards Officers Set to Act

Trading Standards Officers are set to prosecute a major brewer over the term 'draught' being used to promote canned beers.

In February, Officers said that the term was inappropriate for packaged beers. This declaration was the result of complaints from CAMRA and a number of individuals to trading standards officers in Burton, home of Allied, Bass and Marstons.

LACOTS, the Local Coordinating Committee of Trading Standards Officers, was asked for advice. The group replied that "The term draught must relate only to the way the beer is delivered and not to its taste or appearance. It would therefore be inappropriate to apply this term to canned beers".

"Brewers like Bass have been rumbled" said CAMRA's Campaigns Manager, Stephen Cox. "Their advertising and promotions have deliberately set out to blur the distinction between cask and canned beer — the Worthington can even displays a handpump!"

## Old Wives' Tales

because with their higher alcohol content they have more resilience to bacteria in the slops and he can also make more money this way.

### ❑ Isn't mild an old man's drink?

This is just what the advertisers of lager and National brand beers would like us all to think, as they try to persuade us to drink inferior products at high prices. Beers which are cheap to produce and can then be sold at higher prices than mild mean greater profits for the brewers. Cask conditioned mild is a pleasant, refreshing drink which is enjoyed by young and old and can be drunk in the public bar of the local or at a twenty-first birthday party.

### ❑ Is Diat Lager good for slimmers?

The word 'diat' has nothing to do with dieting. According to Slimming Magazine, milds have an average calorific value of 150. You can add an extra 30 for ordinary bitters and lagers, and another 30 still for premium beers. The message is clear — if you don't want to pinch more than an inch the milds are for you!

**THE OLD  
SILK MILL**

THE SMART PLACE  
TO DRINK REAL ALE

**Boddington's Mild**  
Whitbread beers plus  
Marston's Pedigree

FULL STREET, DERBY  
Telephone 42159



## National Brewers

The big brewers produce just 21 milds between them - four of those for other companies! Nine come from Allied who brew Anells, Tetleys, Tetleys Dark and Walkers Milds for themselves, Davenports Best, Shipstones and Greenalls Milds for Greenalls and Holt, Plant and Deakin Mild for the Wolverhampton based brewery. There are two different Tetley Milds.

Bass brew M&B Mild at Smethwick. Highgate Mild at Walsall, Mild XXXX at Tadcaster and Worthington Dark in Cardiff. The single contribution from Courage is the Halifax brewed Wilsons Original Mild but how long that will last is anybody's guess. Scottish and Newcastle brew Matthew Brown Dark Mild and Home Mild at their Nottingham brewery and Theakstons Traditional Mild at Masham, North Yorkshire. There are fears for the future of anything called 'Home'.

Whitbread produce two milds at their Boddingtons Brewery and Higsons and Chesters Best Milds at the Exchange Brewery in Sheffield. They had previously taken over and closed the original sources of Higsons and Chesters.

## Independent Brewers

Adnams Mild, Southwold, Suffolk (ABV 3.2%). A fine dark mild, malty with a subtle hint of hops and fruit.

Arkells Mash Tun Mild, Swindon (4%). An almost black beer with an intense roast flavour. Well worth seeking out.

Aston Manor Dolls Dark Mild, Birmingham (3%). A roast and hop flavoured mild with a hint of bitterness and sweetness.

Banks and Taylor Shefford Mild, Beds (3.5%). New dark mild.

□ **Banks's Mild, Wolverhampton (3.5%).** A mid brown, hoppy mild with a strong malty taste. Widely available in Banks's and Marston's pubs locally. *Unspoilt by Progress*



## Who Brews It?

□ **Batemans Dark Mild, Wainfleet (3%).** Some roast taste and slight hint of fruit is balanced by a hoppy and bitter flavour and finish. Try it at the Alexandra on Siddals Road, Derby. A 1992 "Beer of the Year" finalist.



Bathams Mild Ale, Brierley Hill (3.6%). A hard-to-find dark brown beer with a caramel and hop taste.

Belhaven 60/- Ale, Dunbar (2.9%). Dark and malty.

Brains Dark, Cardiff (3.5%). A full bodied dark brown mild.

Brakspear Mild, Henley on Thames (2.8%). Thin beer with a red/brown colour and a sweet, malty, fruity aroma.



Burtonwood Dark Mild, Warrington (3.1%). A smooth, dark brown, malty mild with a good roast flavour and some caramel and bitterness. Good dry finish. If its available in Burtonwood pubs locally, without added gas, we don't know about it. If you find any let us know.

□ **Burton Bridge XL Mild, Burton. XL Bitter with caramel.**



of a porter.

Caledonian 60/-, Edinburgh (3.3%). Flavoursome.

Cotleigh Nutcracker Mild, Wiveliscombe (3.6%). A dark, occasionally brewed mild.

Crouch Vale Best Mild, Chelmsford (3.5%). Good roast flavour with a sharper bitter after-taste.

Crown Buckley, Buckleys Dark Mild, Pontyclun (3.4%).

Earl Soham Gannet Mild, Earl Soham (OG 1032.5). More like a light porter.

Elgoods Black Dog Mild, Wisbech (3.6%).

The Brunswick Brewing Co. Ltd., Derby, Celebration Mild (3.3% ABV, 1034 og). Brewer, Graham Townsend, uses Marris Otter barley - 165k pale, 25k crystal malt and 10k roast barley, along with some dark No 3 invert sugar and Challenger hops in his recipe. Together with their own well water this gives a "lightly hopped malty taste" according to Graham.

□ **Everards Mild, Leicester (3.1%).** Full bodied malt flavour with more than a hint of cherries. Available in Everards pubs locally.



Featherstone Mild, Leicester (3.6%).

Goachers Maidstone Real Mild (3.4%).

Greene King XX Mild, Bury St Edmunds (3%). Dark and delicious beer but difficult to find.

Guernsey LBA Mild (3.8%). The rich mellow flavour combines malt, fruit, hops and butterscotch.

Hanby Black Magic Mild, Wem (3.3%).

□ **Hardys and Hansons Best Mild, Nottingham (3.1%).** A dark, sweetish mild, slightly malty. Can have fruit notes. Widely available locally.



Harveys XX Mild Ale, Lewes (3%). The aroma and taste are malty, with a roast flavour, and the palate is fruity and sweetish.

Holdens Mild, Dudley (3.6%). A splendid smooth blend of malt, hops and roast flavours.

Holts Mild Ale, Manchester (3.2%). Roast malt is prominent, but so are hops and fruit.

Hook Norton Best Mild, Banbury (2.9%). A malty, sweetish taste, tinged with a faint hoppy balance. Splendid and highly drinkable.

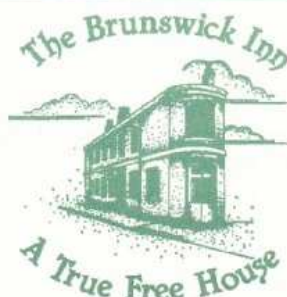
Hoskins and Oldfield HOB Mild, Leicester (OG 1035). A dry stout-like flavour.

Sarah Hughes Original Dark Ruby Mild, Sedgley (6%). A well balanced, flavoursome ale with roast, malt, fruit, sweet and bitter flavours all detectable.

Hydes Anvil, Mild (3.5%) and Dark Mild (3.5%), Manchester.

Isle of Man Okells Mild, Douglas (3.4%). Has a full malt flavour with surprising bitter hop notes and a hint of blackcurrants and oranges.

Jennings Mild, Cockermouth (3.1%). A dark, mellow mild.



King and Barnes Mild, Horsham (3.2%). A smooth, malty, dark brown mild.

Lees GB Mild, Manchester (3%). A beer with a rounded and smooth character.

Linfit Mild, Linthwaite (3%). Some hop aroma, slightly dry flavour; the finish is malty.

□ **Lloyds Derby Mild, Ingleby (3.3%).** New to the range.



MaClay 60/-, Alloa (3.4%).

□ **Mansfield Riding Dark Mild, Mansfield (3.4%).**



Chocolate malt taste and finish with a dash of fruit, follows a pleasant, roast malt aroma.

Mitchells Best Dark Mild, Lancaster (3.2%). Smooth and highly drinkable.

Moorhouses Black Cat Mild, Burnley (3.2%).

Morrells Mild, Oxford (3.7%).

Old Mill Traditional Mild, Goole (3.4%). Now a thin brew.

Parish Mild, Somerby Leics (3.3%).

Pitfield Mild, Stourbridge (OG 1034).

Randalls Best Mild, Guernsey (OG 1035). The fruity character remains throughout, with a sweetish, malty undertone.

Reindeer Mild, Norwich (3.6%).

Ridleys Mild, Chelmsford (3.4%). A bitter taste studded with a strong roast flavour; bitter aftertaste.

Rising Sun Mild, Stoke on Trent (3.3%).

Robinsons Best Mild and Best Dark Mild, Stockport (both 3.3%). The Best Mild is a pale brown, well balanced beer whilst the rarer Dark is very quaffable with a fruity/malt aroma and a dry finish.

Ryburn Mild, Sowerby Bridge (OG 1034).

St Austell XXXX Mild, (3.6%) A strong malty, caramel sweetish flavour. Very drinkable.

Talors Dark Mild, Keighley (3.5%). Golden Best with caramel.

Thwaites Mild, Blackburn (3%); a fine malty flavour and Best Mild (3.2%); a rich, smooth malty flavour.

Tolly Cobbold Mild, Ipswich (3.2%). A malty dark mild with roasty notes.

□ **Wards Mild, Sheffield (3.2%).** Malty, roast taste.



West Coast, Dobbins North Country Dark Mild, Manchester (3%). Very full flavoured for its strength; dark and rather fruity.

Whitby's Merrymans Mild, Whitby (3.6%).

Woodfordes Mardler's Mild, Norwich (3.3%).



# Derby Drinker

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Edited by David George, 62 Morningside Close, Allenton, Derby DE24 9JP. ☎ (0332) 702867 Artwork by Rob Gilvary, 130 Green Lane, Derby ☎: (0332) 43497.

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

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## Bottle Collecting gets Heavy

Bottle collecting is a heavy business, particularly if you insist on keeping the contents intact. The issue once became such a weighty matter that it was mentioned in an obsessed collector's divorce petition.



A full half pint bottle weighs 1.25lb, and that soon adds up when your collection

Hard times, economy in recession, rising unemployment — sounds familiar, doesn't it? Wait a minute, though, we're not talking about today's problems. Believe it or not, things were pretty much the same for the average Derby drinker exactly 60 years ago in 1933.

A pint of bitter would cost you about sevenpence (old pence — equal to 3p today) in a pub. According to Mr A E Butler, secretary of the Derby and District Licensed Victuallers' Association, even this was "still too high and out of proportion to the earnings of the working man. Fourpence a pint would be a fair price in the circumstances." I'd certainly drink to that, Mr Butler.

'The Temperance Crusader', august organ of the Castle Donington branch of the Ban-the-Booze brigade, commented: "the most wonderful thing in the midst of the world perplexity is the financial success of the brewers." Alas, 'twas ever thus, brother.

It wasn't all bad news, however. The Chancellor, in his budget of 25th April 1933, cut beer tax by 1d a pint and recommended brewers to increase the

runs from shelf to shelf. When the chairman of the Association of Bottled Beer Collectors, Bob Heath, moved home, he discovered that his beloved bottles weighed almost a ton and he would need a four-bedroomed house just to keep his mass of glass. And he is a specialist! He only saves commemorative British issues.

The Association was formed by a meeting of collectors at the Burton Bridge Brewery in 1983, a brewery known for its range of bottled beers. But the catalyst came along six years earlier — from Buckingham Palace, when almost every brewery in the land produced a special bottle to

## Time Was...

Nick Meakin, Derby Drinker's historian-in-residence turns a bleary eye on the spring of 1933; 60 years ago.

strength of the average ale by two degrees. (It had been reduced to keep prices down). He further urged them to increase the proportion of home-grown barley used, to help British farmers. Welcoming these measures as "long overdue," Mr HC Offiler (the legendary "Ces" Offiler of the brewery bearing his name) doubted, however, that the reduction in price would bring about a considerable increase in consumption. He promised, though, to implement the Chancellor's suggestion to increase the strength. How often would you see that today?

## Overheard...

A thirsty couple entered a well known North Derbyshire free house one lunchtime. The male half of the duo duly ordered half a pint of Pedigree whilst his partner surveyed the range of soft drinks. "I'd like something non-alcoholic — I'm at work at 7. I'll have half a pint of McEwans Lager."

Do you think she works for Scottish & Newcastle?

commemorate The Queen's Silver Jubilee.

Patriotic landlords began to round up the royalty brews to display in their bars, and the Silver Jubilee Ales were soon followed by Royal Wedding beers as Prince Charles and then Prince Andrew got hitched — swiftly followed by Royal Baby ales. No other hobby can claim such a noble warrant of approval.

Anyone wishing to join these clinking collectors should contact John Minty, 53 Ridge Road, Kempston, Bedford.

Officers were also in the news as they agreed to buy the Castle and Falcon in the Morledge from Worthingtons, along with the adjacent shop premises in East Street, later to be swept away and replaced by the Eagle Centre and the modern pub which still bears this name.

The *Derby Evening Telegraph* was teasing its readers with a daily word game, "Tangled Inns," where the name of a well-known Derby pub would be scrambled into an anagram. Thus "Oh I see he held secrecy" was revealed the next day to be Ye Old Cheshire Cheese, a small 18th century inn on St Peter's Street which closed in 1975.

Rams' fans could "hardly believe their eyes" when they beheld the new £12000 double decker stand being built at the Osmaston Road end for the 1933/34 season. To get over their amazement, they could stop off at Edward Barton's off-licence on Normanton Road and treat themselves to a dozen pint bottles of "John Hair's Home Brewed" for the princely sum of seven shillings, including deposit. If this proved a little too hairy, an advert of the time was extolling the virtues of Bile Beans, no less, which had apparently transformed the life of a certain Mrs Webster. "My system was sluggish and run-down for years," she claimed. "Only Bile Beans were able to touch my liver. Now we're never without Bile Beans in our house! Available in packets to suit every purse." (Or liver?)

Spring was in the air, as the definitive first cuckoo was heard at Micklegate on April 27th, bringing out fresh-air fiends all over the county. Spare a thought then, for the Rev. JH Brooksbank, vicar of Hathersage, who complained that his parishioners had been "shocked last Sunday by a party of hikers, including a cluster of half-clad girls, who called out blasphemy as the congregation was leaving the church." The mind boggles at the thought — half clad, eh? Probably showing their knees, the brazen hussies!

Nurse, a glass of John Hair's Home Brewed and be quick about it!

## The Greyhound

Village Street, Derby

Boddington's Mild and Bitter  
Castle Eden, Pedigree  
and Bass

Lunchtime Food

## The Smithfield

Meadow Road, Derby

Under new management  
Good home-cooked food  
and quality real ales

Brian and Hazel look forward  
to seeing you

## 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  
(0332) 792844/799165



Join NOW!

Application Form

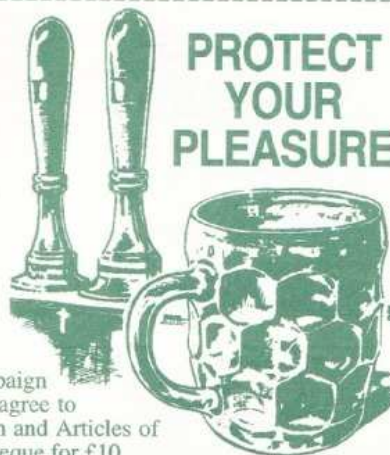
I/We wish to join the Campaign  
for Real Ale Limited and agree to  
abide by the Memorandum and Articles of  
Association. I enclose a cheque for £10  
(£14 if overseas)

Name(s) .....

Address .....

Postcode .....

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



PROTECT  
YOUR  
PLEASURE



# Match the Milds — Win £10



Here's a competition with a difference; all you have to do is match the numbers on the map with the place, brewery and real mild ale and a tenner could be yours. So here they are:

Places: (a) Birmingham, (b) Burton, (c) Bury St Edmunds, (d) Cardiff, (e) Douglas, (f) Lancaster, (g) Lewes, (h) Linthwaite, (i) Manchester, (j) Nottingham, (k) Swindon, (l) Warrington, (m) Wem, (n) Wiveliscombe.

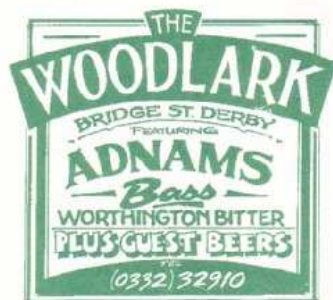
Brewers: (A) Arkells, (B) Aston Manor, (C) Brains, (D) Bridge, (E) Burtonwood, (F) Cotleigh, (G) Greene King, (H) Hanby, (I) Harveys, (J) Hardys and Hansons, (K) Isle of Man, (L) Lees, (M) Linfit, (N) Mitchells.

Mild Ales: (a) Best Dark Mild, (b) Best Mild, (c) Black Magic Mild, (d) Dark, (e) Dark Mild, (f) Dollys Dark Mild, (g) GB Mild, (h) Mash Tun Mild, (i) Mild, (j) Nutcracker, (k) Okells Mild, (l) XL Mild, (m) XX Mild Ale, (n) XX Mild.

## SOLUTION No. 44

	B	R	U	N	S	W	I	C	K
	E	X	E	T	E	R	O	L	D
P	E	A	C	O	C	K	Y	E	
F	R	I	A	R	G	A	T	E	
	Q	U	E	E	N	S	R	E	D
C	U	R	Z	O	N	F	O	X	
H	E	A	D	H	O	U	N	D	S
	S	P	A	J	I	M	M	Y	S
	T	I	G	E	R	L	I	O	N
		V	I	C	T	O	R	I	A
A	L	E	X	A	N	D	R	A	

An amazing 70 entries to our Pubs in Code competition from which my wife has drawn **Dave Montgomery's**. He lives in Allestree and picked his Drinker up in the Dolphin.



## Baynton's Blisters



### Walk 2: Milford - Chevin - Makeney

An excellent way to clear a hangover and enjoy a pleasant view is to ascend a nearby hill and 'drink in' the view. Unfortunately Derby does not abound in hills and the Peak District often seems to be a long journey away.

However, a few miles away from the bright lights of Derby is a pleasant hilly walk with exceptional views over Belper and the Ecclesbourne Valley. There are a number of walks over the Chevin starting at Belper and Duffield. The most direct, however, starts from Milford, crossing over the A6 from the Strutt Arms and turning up Chevin Road then left up Sunny Bank.

This is a wheezing knee-cracker of a climb; a test of character for over-indulgent ale fans. At the top you are on the Chevin and the road becomes a rough track with the golf course on each side — the golfers may smile at you as they have driven up. This is a prehistoric ridgeway and after regaining your breath you proceed along it for about a mile before taking a steep left turn which climbs past a covered reservoir. By a small quarry area you turn right down a sunken lane to the Belper - Farnah road. Turn left and go along the road for about half a mile to a large house which is Hazlewood Hall. The track back to the Chevin, the golf course and our starting point leads behind the hall past a small farm.

Full details of this walk, with a map, are in 'Walking in Derbyshire' published by Derbyshire Countryside Ltd.

Eventually returning to Sunny Bank and descending to the A6 you will get a treat if you have started early enough. Proceed over the A6 and cross the river by the bridge behind the Strutt Arms leading to the garden centre. Walk through the garden centre, picking up more gnomes for your rockery, and turn right. You will soon reach a left turn leading to the splendidly quaint ale house, the Holly Bush at Makeney.

You can now try the inviting jugs of Pedigree, and guest beers whilst resting your throbbing thighs and heaving chest. You soon discover that a good walk is even better in retrospect.

Rambling Les Baynton.

So, get matching — there are some clues in this issue. Send your completed entries with your name and address and the name of the pub where you picked up your Derby Drinker to: **Match the Milds, Derby Drinker, 62 Morningside Close, Allenton, Derby DE24 9JP** by 22nd May.

### May

No.	1	2	3	4	5	6	7
Town							
Brewer							
Mild							
No.	8	9	10	11	12	13	14
Town							
Brewer							
Mild							

Name .....

Address .....



## DERBY CAMRA DIARY

Everyone is welcome at Derby CAMRA socials and meetings.

### Tuesday Socials — from 9 pm.

#### April

13th: Ferrers Arms, Sinfen District Centre (Everards)

20th: Maypole, Brook Street, Derby (Home)

27th: Cliff Inn, Crich (Kimberley)

#### May

4th: Old Silk Mill, Full Street, Derby (Whitbread)

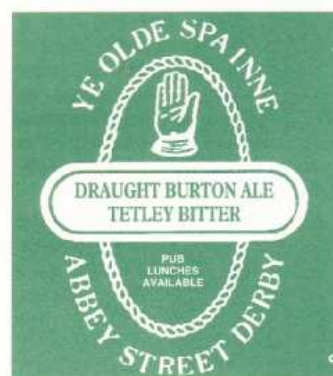
11th: Crown & Arrows, Sinfen Avenue, Shelton Lock (Kimberley)

18th: Bell & Castle, Burton Road, Derby (Bass)

25th: Greyhound, Village Street, Derby (Whitbread)

### Branch Meetings — start at 8 pm.

Thursday 13th May — The Alexandra Hotel, Siddals Road, Derby (Free)



## REV



## BY ROB

