

KEEPING YOU INFORMED ABOUT YOUR BEER

ISSUE No. 53

CHRISTMAS/NEW YEAR '94/'95

FREE

PLEASE RE-LEASE ME!

Bass licensees are revolting — and that's official! Tenant landlords who have been suffering under restrictive new pub leases have banded together to fight the double whammy of high rents coupled with high-priced beer, which their competitors in the free trade can buy up to £45 a barrel cheaper!

The disgruntled publicans, many of whom say they are on the brink of bankruptcy, got together recently in Derby to form the Association of Bass Lessees, amid extensive coverage by local press and TV.

Chairman Nigel Barker, landlord of the Dolphin, Derby, summed up their feelings when he said Bass's middle management didn't seem interested in the problems faced by lessees, who are being squeezed between so-called "fair market rents" by Bass Lease Co. (the pub-owning arm) on the one hand and premium beer prices on the other. As the lease only allows tenants to buy beer from Bass and not to take advantage of more competitive prices available from whole-salers, where price savings of £200 week can be

achieved, Bass are losing out on sales of soft drinks, wines and spirits, as tenants try to recoup losses by buying these non-tied items from the cheapest source. "All we want is for someone to sit down and tell us exactly how we're supposed to make a living under these

conditions," said Nigel. "Otherwise, no matter how well we do as landlords, we can never make enough money to get out of the mire."

Brian Rees, representing Bass landlords in the London and South-East Licensed Victualler's Association, said that things were just the same in his area, with lessees who complained being told, "You're the only one making a fuss." He said that the only way to get Bass to listen was if landlords right across the country acted together. Unless Bass lessees could charge a

NEED

could charge a more competitive price for their beer, they would continue to lose trade to free houses and supermarkets, where brewers are falling over

themselves to offer cheap prices to maintain volumes.

Martin Moore, an adviser to lessees of the Inntrepreneur chain, jointly operated by Courage and Grand Metropolitan, said some of his members had already gone bankrupt. He outlined legal advice he had received that such leases contravened Article 85 of the Treaty of Rome, which states that the tenant must enjoy a financial benefit in return for signing a tied lease. Since the imposition of "fair market rents," this is no longer the case, as the tenant is paying both a high rent and premium beer prices. "Brewers are having their cake and eating it," he said.

Bass is Britain's biggest brewer, with 24% of the market, brewing nearly 9 million barrels per

annum. The whole Bass plc group turns over £4.5 billion, in operations ranging from Gala Bingo Clubs to Coral betting shops, as well as pubs. Like all brewers, however, there is pressure to increase market share in a sector where overall beer sales are falling. Thus, there is a temptation to turn high barrelage pubs into managed houses. Is this the real reason why Bass are seemingly indifferent to the problems of their lessees? There will always be smaller pubs which are capable of trading profitably and the tenant system is the best way of retaining these - but only if it is possible for the tenant to earn a living!

Bass needs to rebuild the trust of its tenants rather than slowly strangling the goose that lays the golden egg.

Festive Frolics

Thursday, 15th. December is the date for the Derby CAMRA Christmas Show and Social, starting at 8.00 pm at the Wherehouse, Friargate.

This is our annual opportunity to let our hair down (what little we've got left), have a few beers and a good laugh at the antics of that hilarious revue group, the University of Spondon Footlights Club, whose 1-hour sketch show has become a firm favourite with Derby drinkers, whether CAMRA members or not.

There will be a full buffet as well and you can reserve tickets (£3.75 each) by phoning Tim Williams on Derby 381358. We'd love to welcome you there - and we know you'll have a good time. Get your tickets soon! 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

NEWS

Brews News

Guest beers are reported to be available at the Prince of Wales, Ripley, the Malt Shovel, Aston and the Heage Tavern at Heage. The White Swan, Spondon has Ruddles County and the Noah's Ark, the Morledge, Derby has Boddingtons Bitter whilst the Old Lord Nelson, Curzon Street, Derby has been selling something called Grady's Bitter at 90p a pint! The Golden Eagle, Agard Street, Derby offers Hanson Mild, Banks's Bitter, Pedigree and Camerons Strongarm whilst at the Canal Turn at Findern, a family orientated pub with 3 bouncy castles, 2 ball pools and a children's menu, you can choose from Pedigree, Bass, Ruddles County, Draught Burton Ale and Tetley Bitter while you watch the kids play. The Hole in the Wall, Long Eaton has an interesting range of guest beers coming up to add to its Bass and Worthington

On the Move

Welcome to new licensees to the Queens Head, Chesterfield Road, Belper; the Beehive, Ripley which now offers Home Mild and a guest beer; the Horse and Jockey, Ripley; Osmaston Park Hotel, Derby and the Kings Head, Duffield. Farewell to those from the Friargate and the Vaults, Derby and the Pattenmakers, Duffield who are moving to Norwich, Scunthorpe and Newcastle respectively.

The Nags Head Inn Hill Top Castle Donington

Marston's Pedigree and Headbrewer's Choice

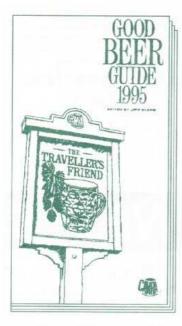
Home-cooked food, lunch and evening Bar Billiards, Darts, Petanque Live jazz band every Sunday fortnight at 9 pm Warm Welcoming Atmosphere

Tel: (0332) 850652

Visit the newly extended Flowerpot Inn King Street, Derby

Try our continually changing range of real ales in the warm surroundings of a traditional town pub

> At least 10 beers always available



IT'S HERE

The new edition of Britain's number one beer and pubs book is now on sale - and it's the biggest ever (528 pages).

5000 of the best beer pubs in Britain, county by county, fully mapped, with all facilities highlighted, from accommodation and meals to family rooms and no-smoking areas.

It's the book no beer-lover can be without and is ideal for holidays, business trips, days out or nights on the town.

Available from all good bookstores, local pubs or direct from CAMRA at only £9.99, it's the perfect gift for your granny's Christmas stocking — or why not treat yourself?

Copies available post-free from CAMRA at 34, Alma Road, St. Albans AL1 3BW (cheques made payable to CAMRA Ltd) Credit card sales on (0727) 867201.

Australian Rugby League test team players are known for playing hard and partying harder. "The best thing about this tour is the free beer", said one recently. "The worst is that it's Four-X. I don't know how they got the cat to squat over the can".

WE'RE THE TOPS!

Derby is the "Real Ale Capital of Britain," according to CAMRA Branch Chairman, David George.

A survey of city centre pubs on a Tuesday night in October revealed that 92 different real ales were on sale in an area from the York Tavern near the old Greyhound Stadium in one corner to the railway station in the other.

In a report sent to the City Council's Arts and Tourism committee Mr George calls on the City Council to organise a 'Beer-Break' package to attract beer tourists to the city. Apart from pub crawls, visits to local breweries and the Bass and Heritage Brewery Museums could be included.

Arts and Tourism Chair, Mick Walker said that the committee would be looking at ways to incorporate this revelation into Derby's tourism publicity whilst Pennine Hotel General Manager, Andrew Pemberton called it a "splendid idea" and promised to raise the matter at their next hoteliers meeting.

David George said "the response so far is encouraging - by this time next year we could be seeing organised breaks in Derby. This will be of real benefit to hotels, restaurants and, most importantly, pubs locally."

Lew Wilson

Derbyshire lost another of its long-serving landlords recently, with the death of Lew Wilson, licensee of the Royal Oak at Ockbrook for over 40 years.

Derby CAMRA expressed its deepest sympathy to his widow, Olive, who helped Lew keep the Royal Oak in the Good Beer Guide year after year and earn it a rare 'Pub of Exceptional Merit' award.

After a collection at a meeting £50 was donated to the Friends of Derby City General Hospital.

Whitbread's Briefs Fall Down on Bank Job!

The former Nat West Bank on Iron Gate is to re-open in the spring as a pub under the original title of the Banker's Draft.

The Wetherspoons Pub
Company who are spending
some £1.3m on creating a
3,900 square foot bar area
with one third reserved for
non-smokers, were finally
successful in obtaining a
licence for the premises after a
blatant attempt by lawyers
representing Whitbread to
scupper the deal.

Wetherspoons have made a speciality of taking over city-centre premises such as banks or offices and transforming them into pubs. Several of the big brewers have attempted to block licence applications for such developments in the past, purely to stop Wetherspoons moving in on what they regard as "their" territory; namely busy city centres.

The Whitbread case collapsed spectacularly when Whetherspoon's lawyers flourished a letter, revealing that Whitbread themselves had put in a bid for the site!

Beers scheduled for the new cellar (or should that be vault — sorry) include Wadworth 6X, Theakstons XB and Best Bitter, Youngers Scotch and Morlands Old Speckled Hen in addition to guest beers and two beer festivals per year.

Derby Drinker have also been invited to suggest any other beers we might like to see; let us know your favourites at the usual address.

The burning question in our minds though, is whether they'll allow you to drink with an overdraught!

Commen

Just when you thought it was safe to order another pint...

You can't take your eyes off these breweries, or at least their marketing departments, for a minute. After all the fuss about promoting canned beers as "draught", the men in the Armani suits are trying to slide another piece of misleading terminology past us.

The problem concerns so called "mixed gas" beers. also known as smoothflow. By using a mixture of nitrogen and carbon dioxide, keg beers can be made to taste smoother and less gassy. Already, trade advertising has shamelessly referred to "keg real ale" and claimed that they are "as tasty as cask without the hassle." How long before we see fake handpumps dispensing such beers in outlets where staff are not trained to handle real ale. with nothing to alert the customer that this is not cask-conditioned ale. Anything that encourages short-cuts is a threat to wellkept traditional beer.

We've said it before and we'll say it again; we've nothing against breweries selling keg beer as keg beer — it has its place in the market. We draw the line, however, at promotion or dispense methods which kid the customer into thinking they're getting something different.

CAMRA has stated that breweries using misleading descriptions or dispense methods for mixed-gas beers will not receive orders for their cask ales from CAMRA's national or regional beer festivals.

It's the Watney's Red Barrel saga all over again!

Nick Meakin

Norman Arms Village Street Derby

Home Bitter & Mild, Theakston's XB and Bass all handpulled Lunchtime Food

Open 11 — 11

COOPERS ARMS

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Open for lunches and dinners seven days per week Children accommodated Beers supplied by Bass & Marstons

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Wardwick Hop & Vine

63 Wardwick, Derby 0332 371134

Orders now being taken for Poly and Mini pins – see instore for details. Xmas stock of Belgian beers now in.

4 pm - 11 pm Monday to Friday 12 noon - 11 pm Saturday Pub hours Sunday





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

Derby CAMRA 1994. Opinions expressed in Derby Drinker are not necessarily those of the editor, nor of the Campaign for Real Ale Ltd.

Whitbread **Engineer Award**

The November issue of Management Today carried an article extolling the virtues of management techniques at Whitbread's keg plant in Magor, South Wales.

They are now the lowest-cost beer producer within Whitbread and have done it by changing shift patterns. The result was a 26% increase in productive capacity and a 24% fall in middle management numbers.

"Forget the image of the master brewer" says Technical Manager Robin Cooper. "With mixed teams, we now have beer brewed by former engineering supervisors." Say no more!

The Maypole **Bridge Street Derby**

of December including live music from Delta on the 17th

Happy Mondays - £1 pints 6 till 11

'Derby Rams butt for it, Coalfacemen cut for it; Good Wholesome Beer - let's have one at the local!' So ran a newspaper advert by the Brewers' Society, intended to get people back into the pubs and away from that devilish new invention, the TV. Perhaps they should relaunch the campaign today! In 1954, the country was agog to the miracles of the new technological age - 'The supply of television sets is precarious, 'warned Dyers of St. Thomas's Road. 'Reserve yours now in order to guarantee delivery before Christmas.' An amazing sight - meat cut into individual portions and wrapped transparent plastic, hit the shops. 'Surely this is a glimpse of the future,' intoned the Telegraph. In that future, according to Mr. M. C. Flower of Nottingham University, we would all be driving atomicpowered cars. Not quite.

Time Was...

Time was - Nick Meakin regresses to his childhood in 1954 - 40 years ago.

Ted Moult married Marie Rose Blake in Derby on 27th. November. I well remember playing against him in Ticknall pub quiz teams a few years ago and discovering the 'country bumpkin' image he loved to portray on TV panel games in fact masked a keen intellect. A real character, sadly missed. Ind Coope announced they were increasing their prices by a halfpenny a bottle, just in time for Christmas. Meanwhile, the other Burton breweries watched in trepidation as floodwaters burst the banks of the Trent and threatened to inundate the town.

Lager louts get more

excited on weakish drinks

with containing 3+ atmos-

pheres of CO2 than beer drinkers ingesting more

alcohol but only 1.1 COz

Sucking with a straw

involves creation of a vac-

uum in the mouth to allow

The licensing bench announced that pubs could stay open till 11 pm on December 24th, 27th and 31st without applying for a special licence. Gawd bless yer, guv'nor, you're a real gent!

Captain Donald Miller (you got a better class of landlord in those days) of the Chestnut Tree, Portland Street, announced that he had balanced 3000 pennies on the rim of a pint pot. Well it kept him out of mischief, I suppose. Meanwhile some cad was running round pubs cutting the toe off Christmas charity collection stockings for the blind and pocketing the contents. Bad show, what?

Art teacher Alan Ward, painted a new sign for the Green Man & Black's Head, Ashbourne, though without the furore and accusations of racism that accompanied its more recent refurbishment. A thirsty Ronald Haywood helped himself to a bottle of Offiler's Stout, worth 1s.1d., from a dray parked on Green Lane, only to have his collar felt by the police constable who happened to be leaning against the other side of it! He was bound over for 12 months.

The Mau-mau spread a reign of terror in Kenya and Fanny Craddock was terrorising customers with her cookery demo's at the Electricity Board in Irongate. Winston Churchill, on his 80th birthday. was presented with the famously controversial Graham Sutherland portrait which, he later said made him look stupid, "which I ain't."

Good news from the Vatican: the Pope's hiccups seemed to be disappearing after more than a week. It can be rough stuff, that communion wine, your Holiness!

Paul Tomlinson of Sinfin asks "Does drinking beer through a straw really get you drunk quicker?"

This is a strange instance of something becoming more potent when diluted with something else.

The something is of course alcohol, the active falling over ingredient in beer. This will not alter however the beer is drunk.

But the something else is carbon dioxide (CO2), which acts as a vehicle to speed the absorption of alcohol into the bloodstream. Fizzy drinks like gin and tonic, scotch and soda and champagne have a more rapid effect than straight spirits or still wine.



Beer Boffin

the ambient air pressure on the surface of the beer to push it up the straw. But the vacuum is created by pulling breath into the stomach: breath recently

atmospheres.

expelled from the lungs and rich with CO2, so the beer becomes saturated with it on its way down.

There will be secondary effects, too. Sipping fast enough to keep up with the round will disrupt the normal breathing pattern: the body will become sluggish and more susceptible to alcohol. Ivor Clissold

Dave & Zoe of

wish all customers a very Happy Christmas & New Year Entertainment through the weekends

Snackers Derby 678357

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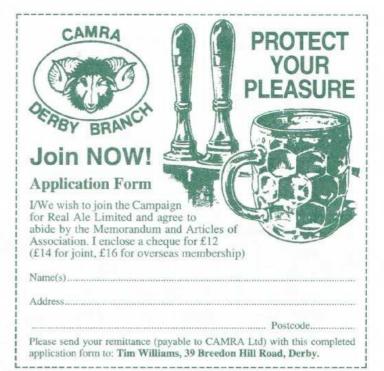
Julian and Gina (formerly of Hoskins Wharf)

The Cross Keys

Bond Gate, Castle Donington Tel: Derby 812214

The following Real Ales are available:

Theakstons XB, Mild, Best Bitter, Old Peculier and, for December only, Masham Ale. Also Marstons Pedigree plus two guest beers



J's Fluid

Trilbied, moustached Nick Miller, former Offilers employee and now a chartered pub stocktaker, kindly gave me the Offilers tun book for 1908.

The book records in copperplate pencil the progress of all the Offilers Derby brews of the time during their fermentation period. Amongst all the milds and stouts is a weak beer called 'J', that does not figure in contemporary price lists.

I do not know the mash, but the first recorded gravity readings are typically 9 or 10. What could this have been? If the figure is the starting gravity in o.g. it would hardly be worth brewing. The most likely of several explanations are:

- The reading may have been in brewers pounds, an old measurement which indicated the amount of dissolved sugar. 9 brewers lbs = 25 o.g.; too weak to call beer really.
- It was weak because it was sold to either a mineral water company for making shandies or to a vinegar producer. I recall the Kedleston Road vinegar works mashing at 10° o.g.

Or does anyone remember an early shampoo called 'J'?

Ivor Clissold

Students Get Organised

Stuart Rayment, a first year student at the University of Derby has taken the first steps to organise a Real Ale Society on campus.

Contact Stuart at Flat 1c, Room 2, Bridge Street or phone 204806 if you want to join him.



John & Staff

Wish all customers and friends a very Happy Christmas and Properous New Year Kimberley Mild, Bitter & Classic



Ring My Bell

John Carrington takes a look at Smalley's roadside gem

To the north east of Derby lies the village of Smalley. The main road through the village provided a link between Derby and Mansfield many years before it was affectionately named the A608. Today, Smalley is a pretty village which won the 'Best Kept Village' award in 1980 and 1982, marked by a crest at the junction with the A609 Belper road. A hundred yards or so towards Derby from this crest you will find the Bell, a typical village pub with plenty of character.

The original Bell Inn, dating back to the mid 1600's was located opposite Smalley Hall, some 800 vards towards Derby from the present site. It stood on a track down to coal mines on the old Mundy Estate near Mapperly Village. The mines in those days were hacked out in the shape of a bell and so the track became known as Bell Lane by the locals and the ale house was called the Bell Inn. The innkeeper of the day was also responsible for paying the colliers as they made their way home from the bell mines. Later, around 1840, a new inn was built in the centre of the village which took the name of the Bell Inn when the original Bell was demolished. Bell cottage now stands on the original site opposite Smalley Hall at the end of Bell

Today's Bell Inn is a tastefully decorated two room hostelry based on the old style pub. Outwardly, the main structural difference is that the main entrance has been moved to the right (south) by a few feet. Colin and Carol Burrows have been the keepers of the house for around nine years now and each have strong ties with the trade. Colin's parents ran the White Lion at Beeston, whilst Carol's parents kept the Newdigate Arms at West Hallam between 1965 and 1987. Carol's grandmother, a Mrs Bradley, was one of the Bradleys of Basford who ran the brewery of that name around 70 years ago. Mrs Bradley was born and raised at the Rutland Cottage on Heanor Road, Ilkeston.

Colin has worked as an Area Manager for both Shipstones and Mansfield Breweries between 1972 and 1983 when Colin and Carol moved into the Bell. In 1991 they turned it into a freehouse and today they have a good selection of real ales including beers from Batemans. The Bell was the winner of the local Amber Valley council award of 'Most Florally Attractive Pub of the Year 1992'. You may agree that this Bell has seasonal a-peal.

DERBYCAMRA DIARY

Christmas Social

Thursday 15th December at the Wherehouse, Friar Gate, Derby from 8.00 pm. Comedy Revue and buffet. Tickets £3.75 from Tim Williams 01332 381358.

Branch Meeting

Thursday 12th January at the Royal Standard, Derwent Street, Derby from 8.00 pm. Mansfield and quest beers.

Skittles Match

Thursday 19th January. Social with Burton CAMRA at the Heritage Brewing Museum in Burton. Transport details from Sally Winterton 01332 773459

Branch Meeting

Thursday 9th February from 8.00pm. Venue to be arranged. Guest speaker will be Steve Cox, CAMRA's Campaigns Manager.

AGM

Thursday 9th March from 8.00 pm. Venue to be arranged. All are welcome to join us at any of these events.



Food served all day Tel: 349115

