



KEEPING YOU INFORMED ABOUT YOUR BEER
 ISSUE No 57 AUTUMN 1995 FREE

DUTY CALLS

Britain's big brewers and pub operators are calling for the Chancellor to set a strategy for phased reductions in beer duty. The Brewers and Licensed Retailers Association are asking Ken Clarke, that man of the people, to start with announcing a 3.5 pence a pint snip in the November Budget, followed by a similar reduction in each of the following four Budgets.

It sounds ambitious, but at the end of the fifth Budget duty would still stand at 6.5p a pint compared to 3.6 in France.

Another organisation, the Independent Family Brewers of Britain, who represent 38 of the more middle-sized companies, have rallied to the slogan "Cut beer to save jobs".

IFBB says that personal beer imports from the continent are equivalent to more than 58% of their members' total annual production of 2.4 million barrels. It represents the output of around 22 breweries. One feels for them when one realises that 73% of IFBB members' output is real ale: hardly any of the imported muck is even potable, let alone real.

IFBB chairman Anthony Fuller (Smith & Turner couldn't make it) stressed family brewers' feelings of responsibility towards their local communities. "None want to cut jobs, but the industry is being undermined by the Government. The imports problem would not exist if British excise duties were brought into line with Europe."

Sally Takes Chair



Sally Winterton, the new chairman of Derby CAMRA, has returned for her second spell in the hotseat after a break of three years. Sally has taken over from Alan Fullwood who volunteered for the job when David George stood down at Derby CAMRA's AGM in March.

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

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Pubs "Too Damaged" to Save

The Department of National Heritage has turned down Derby CAMRA's recommendation that five Derby pubs be listed. English Heritage - the agency who look after Britain's best buildings - had appealed to CAMRA to make suggestions for listing.

After an exhaustive study carried out in conjunction with the Civic Society, Victorian Society, Georgian Society and others the suggestions were whittled down to the Lord Nelson, Curzon Street; Peacock, Nottingham Road; Sir Robert Peel, Park Street (now closed); Portland, London Road and Blue Pool, Stenson Road.

Whilst the Sir Robert Peel was turned down because English Heritage officials could not gain access to view the perfectly preserved interior, that same interior was being ripped out behind locked doors by its new owners. All the others had undergone some internal alteration and were therefore dismissed.

The alterations suffered by these pubs are less than those of many existing pubs such as the Seven Stars, King Street or the Old Spa, Abbey Street. Those alterations may have been donkey's years ago but they are, nevertheless, not in their original condition.

CAMRA's aim was to preserve the best of what we have left. The Department of National Heritage and English Heritage seem only concerned with preserving perfection.

Baseball Hotel Demolished

Meanwhile, the campaign to save the **Baseball Hotel** ended with its demolition. The consolation is that Derby County owner, Lionel Pickering, has heeded Derby CAMRA's plea to save the bar and fittings. They are in storage and look set to take their place in the new "Baseball" pub to be incorporated in the new Normanton Stand.

David George

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Brunswick Inn

D E R B Y

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NEWS

Date Set for Standing Order

Pub operator J D Wetherspoon is to open its first pub in Derby on Wednesday October 11th. The Standing Order has been converted from the former NatWest Bank in Irongate, at a cost of more than £1 million.

The pub will be run by managers John Iwanjko and Liz Liversidge, who previously ran Wetherspoon's pub in Victoria Station, London. They'll be serving six cask conditioned beers at all times, plus guest beers at the weekend.

And two beer festivals featuring beers from around the country will take place twice a year. The pub will have a complete ban on music and pool tables and a third of the customer area of 5,700 sq ft will be no-smoking.

Draycott Change

Rams fan, Tony Annison, took over the tenancy of the Victoria in Draycott in April. Tony has three Marstons beers on handpump and will be decking out his pub in Derby County memorabilia.

Wilmot NOT Bass

We got our Wilmots mixed up in the last issue. The one in Chaddesden is, of course, an Ansell's/Ind Coope house. Best wishes to the new incumbents.

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"To the Quality Gentry and Others (that's us plebs), in and around DERBY: At the Blackamoor's Head (very politically incorrect), Market Place, all this week - Two Large and Beautiful Ostriches, lately arrived from Barbary. Fowles of the greatest Magnificence, they give a Blow almost equal to that of a Horse." Now that's something you don't see very often these days - beats karaoke into a cocked hat and you wouldn't get any trouble on a Friday night with one of them on the door.

They sure knew how to pull in the punters in 1745 - but things weren't all beer and ostriches; there were highwaymen waiting to waylay tradesmen travelling between Derby and Burton - Bonnie Prince Charlie was rumoured to have landed in Scotland but not to worry, the Derby Mercury advised - "There is good ground for hope that the Troubles in Scotland will soon blow over." Despite a £30,000 reward (worth over a million today), the readers were more interested in the National Lottery - pardon? Yup, that's right, there was a Lottery in those days - drawn at the Guildhall, London, with 10 prizes of £100 each (it won't change my lifestyle a bit).

Time Was...

Nick Meakin takes a peek up the kilt of 1745 - 250 years ago.

"A good accustomed INN, known by the sign of the Crane, behind the Town Hall, for sale. Apply to Ralph Wilson, Soap-Boiler, next door to the above." Obviously the soap-boiling business was bubbling along nicely and he could afford to let the pub go. "To be sold at Ipstones near Leek - a calf with six legs" - very handy if you've got company coming. Company was coming. The Duke of Devonshire called a meeting in The George on 28th. September, to raise a volunteer force, known as the Derbyshire Blues, the subject of much local amusement, to resist the invader. Still nobody really believed it would happen, much less affect Derby. By the beginning of December, the Scots were at Ashbourne. Mayor Robert Hague did what any self-respecting mayor would do in such circumstances - he moved to Nottingham. On Wednesday, 4th. December, an advance guard turned up at the George and demanded accommodation for 9000, exaggerating the size of the Jacobite army by half, to spread panic. "Hang on," said the barmaid, "Ethel, is the spare room made up?"

The Scottish army, described as "A parcel of shabby, pitiful-looking fellows, dressed in dirty plaids," moved into Derby, 40 or 50 to each inn or large house. The Prince took up lodgings at Lord Exeter's House (now no more but bequeathing its name to The Exeter and Exeter Place.) One landlord complained that, "In addition to stuffing themselves with bread, cheese and ale, they ate a side of beef, six fowls and eight joints of mutton." All this and no sign of paying the bill. Roaming Scots purloined anything they took a fancy to - even the shoes off people's feet.

A couple of days later, however, it was all over. After setting a guard on Swarkestone Bridge, scouts from the rebel army reported back the news they had feared all along; not only was the Duke of Cumberland's army advancing to meet them but the further south they went, the more expensive the beer got! A reluctant Charlie left Derby on a (stolen) black horse, his men leaving "all manner of swords, pistols and sundry odd things" behind them. Hopefully they took along a few bottles of Samuel Drewry's Ointment for the long journey home: "An infallible remedy for the ITCH - no matter how many foul beds you lie in along the road, you will never be offensive in company. Only 3 shillings a bottle."

Festival is a Hit

12,002 happy drinkers downed 41,296 pints of ale and cider at the 18th Derby Beer Festival in July. There were record attendances on Friday night (2163) when Earl Jackson and the Jailbreakers were the star attraction, and Saturday night (2019) for the appearance of R Cajun and the Zydeco Brothers.

Although the overall attendance was down by 134 on last year, more beer was drunk. The organisers put this down to a reduction in the average strength of the beer and a reduction in beer prices.

The average price of a pint at the Festival was £1.34 - 13 pence lower than at the 1994 Festival and an 8.8% reduction. The average price of a pint in pubs in the East Midlands was £1.50. The lower prices were because much of the beer came from small independent brewers in North Yorkshire whereas 1994's beer run was to the more expensive East Anglia.

Planning will soon begin for next year's Beer Festival. If you would like to help organise the event contact Julian Hough on 01332 677072.

DRINKER! Comment

Don't Pay!

There's only one answer to the greed of the big brewers - don't pay!

In July we learnt about Bass Taverns and their weekend pricing policy. Apparently they charge their normal prices at the weekend and offer a discount during the week at selected pubs. Believe that and you'll believe anything!

Two of the pubs offering this weekday "discount" are Jimmys in St James Street and the Saracen's Head, Victoria Street. If you've paid less for a pint in these pubs than you did before then let me know - I will publicly drink a pint of lager!

Increases of between 7 and 20 pence a pint on Friday and Saturday nights simply cannot be justified. Claims that the increase covers extra staff costs are absolute tosh - those costs are paid for by increased sales on busy nights.

Legal Requirement

It is a legal requirement of pubs to display a price list. When you visit a pub look for it and only pay the price listed. If you are charged more than the list or there is no list displayed then get angry and report them to Derbyshire Trading Standards.

As if that wasn't bad enough the big brewers - including Marstons - have announced record profits and their second price increase of the year. Drinkers have taken enough - our pockets can stand no more. Don't just meekly accept the ridiculous prices we are being charged - set yourself a limit of £1.50 to £1.55 and don't buy anything that costs more for an average premium bitter.

Only a large scale revolt by drinkers will hit greedy brewers where it hurts - in their shareholders dividend. Perhaps they will then think again. Join the revolt - don't pay. **David George**

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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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Real Ale in Derby - New Edition

The latest update of Derby CAMRA's "Real Ale in Derby" which lists all the real ale pubs in the city centre was launched at the Derby Beer Festival in July.

It lists 66 pubs selling real ale within half a mile of the Market Place or the Spot as well as 14 curry houses and a handy map so you can find your way around.

The guide, priced just 30 pence, is available in a number of city centre pubs or from John Arguile, 71 Elms Avenue, Littleover, Derby DE23 6FB. Send a stamped, addressed envelope (and 30p) if ordering by post.

The annual Beer and Pubs review has been published by the Brewers and Licensed Retailers Association show pubgoers are enjoying themselves as much as ever.

The "Cheers" Report survey, using 10,000 pub users across the UK, came up with five reasons to be cheerful.

1. Friendly atmosphere
2. Comfortable with a pleasant decor
3. Good place to meet friends
4. Good food
5. Good beer

There were some regional variations but the top 2 never varied.

Tim Taylor's Landlord doesn't taste like it used to. Are the rumours that it is being brewed elsewhere true?

These rumours have been around for a couple of years now.

I called the brewery and was told by Alan Hey, Production Director, that they are wholly testicular, or words to that effect.

Alan, a straight Yorkshireman, who has worn out many carpets collecting prizes for Landlord, insists that there has been no change to the recipe ever since its invention. And it's all brewed at Knowle Spring, Keighley.

What has changed is its availability. At least 3 pubs in Derby feature the beer continually. What hasn't changed so much are cellar conditions and cellarmanship training. Real ale should be served at the temperature at which it is brewed - around 54°F - and it should contain around 1.1 atmospheres of CO₂. This



Beer Boffin
answers your queries

Cheer up — it could be worse

Allied Breweries held a similar poll a few years ago which demonstrated that a large percentage of people chose their pub by the state of the toilets, so we seem to be making progress.

Since 1990 pub users satisfied with their local have increased from 57% in 1990 to 67% in 1994. Women in the 18-34 age group moved from 54% to 70%: perhaps reflecting the objective of many a pub refurbishment. All women dissatisfied

carbon dioxide is naturally produced by the yeast and gives an excitement to the palate as well as conveying some of the volatile flavours to the tongue. If 1.1 atmospheres sounds a lot, compare it with lager, which can be 3 to 4 or more. A liquid's ability to absorb CO₂ is directly related to its temperature. That's why lager is served cold.

When it hits the stomach and warms up, belching begins as the gas is released.

Conversely, it is essential that warm casks are vented much less than when cool. A considerable pressure has to be kept in the cask to produce

a similarly conditioned pint to a cool one. If not, they will not just taste flat, but will have all their aromatic flavours driven off, leaving a boring, insipid drink.

I have tried Landlord at several pubs in Derby and there is no doubt that the livelier ones still deliver the unique taste. The flat ones have lost the Styrian Goldings trade mark and are mediocre drinks.

Ivor Clissold

with their local dropped from 25 to 16% over the same period.

In spite of many pub closures, the 60,000 remaining are well spread out. A survey of 7,800 communities with populations under 10,000 found 70% of them have a pub, while only 48% have a school, 41% a resident church minister and 41% have no shop of any kind. 87% of these parish pubs sell food.

The effects of nitro-keg beer are showing up in statistics. "Draught" bitter, mild and stout commands 37.2% of the beer market and real ale accounts for just over half of this. Lager has dropped to 29.4%: it was once approaching half. Clearly most of the nitro-keg sales have come from lager.

Man the Handpumps!

The Boat Inn, Cromford, has scooped Chesterfield CAMRA's Pub of the Month award for August. Amongst at least four real ales are two guest beers, as well as Draught Bass and Boat Inn Bitter, brewed exclusively for the pub by Townes of Chesterfield at 3.8% ABV. In addition, there's Adlestons' Live Cider - so why not paddle up there and sink a few?



Tales from THE BAR

That's understandable

Counsel My sole purpose in this little monologue is to record that understanding on the record, and if there is any disagreement with my understanding by counsel for the defendants, which I believe there is not, to ask that that be recorded so that there be no misunderstanding subsequently by any party to this case or any third parties as to what we intend to provide.

The Judge My problem with what you have said is simply that I am not altogether sure that I understand what you have said.



4.8% ABV.

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Address

Postcode

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

Lazin' on a Sunday Afternoon

Extended Sunday opening hours arrived on the scene on August 6th, with more of a whimper than a bang. There was very little publicity about it and even some landlords were left in the dark.

"First I knew about it was when the brewery asked if I needed any extra on my beer order," said one local licensee. From now on, pubs will be allowed to open from 12.00 - 10.30pm and shops will also be able to sell alcohol during these hours. No more will we see the faintly ridiculous spectacle of the drinks aisle in the supermarket blockaded by empty trolleys before twelve and after three and corner shop proprietors will surely welcome the demise of the seven o'clock queue, as customers line up at the till with their carryouts.

Most publicans seemed in no rush to open all day. "I'm going to give it a try but I've got to get staff lined up who

can do it on a regular basis," said one. Therein lies the rub, as far as landlords are concerned. There is no point opening the extra hours unless it brings sufficient extra custom to pay for the staffing costs. However, for pubs in tourist areas, particularly those serving food, it will be a welcome reduction in bureaucracy. For years, foreign visitors have been unable to understand why, after a hectic day's sightseeing, they are denied the opportunity to sit down outside a quaint English pub and criticise our warm beer. No more.

Now if they'd just do something about closing time on Friday and Saturday nights, we'd be well on the way to a sensible, freedom-of-choice approach to



Grist to the Mill

Mike Patterson is a much travelled man. At work he's a concessionary fares officer for Derbyshire County Council. Life's an exciting round of school buses and OAP logistics, but he does get the odd holiday.

Does he spend them at home? No, his busman's holiday is to get the motor out for serious mileage, and he often finds himself, long after the M6 has pe-

tered out, on the sunny Orkney Islands.

Not a man to pass up a local pint, Mike has fallen for the produce of the Orkney Brewery, founded in 1988 by former licensee Roger White. While his Raven Ale is known to the Sassenach guest beer spotter, Mike has developed a taste for Dark Island, a porter-like potion.

But finding the Orkney trip a little awkward during the week, he has taken to personally importing the porter and not being selfish, has arranged with Hartshorne licensee Mike Briggs to sell it at the Mill Wheel, one of the few pubs to boast a still-revolving overshot water wheel. Trouble is, a cask of Dark Island doesn't last long and Mike P is running out of holidays. If he'd stuck to teaching, Hartshornians might have had a guaranteed supply through the summer.

Mike Patterson (L) with Mill Wheel host Mike Briggs (R) and the inevitable beer bore (Ivor Clissold). Photo - Ron Jones.

Whim's Mushroom Winner

Congratulations to Giles Litchfield of Whim Ales, Hartington, who scooped the Best Mild award at the recent Doncaster Beerex '95 with his Magic Mushroom Mild.

Shardlow Re-vamp

Meanwhile at Shardlow Brewery, Simon Platt is planning to celebrate his second anniversary with a range re-vamp. The budget bitter, Chancellor's Revenge, has

MICROBYTES news from local microbrewers

proved so popular that Simon is making it his standard bitter. The Shardlow Bitter gains a couple of degrees to make it a true premium bitter at 4.5% ABV. Whistle Stop is also continuing and a new dark ale is to be introduced shortly - apparently, when Shardlow was an inland port, spices from the Mystic East used to be unloaded there, so Simon's going to call his new beer, wait for it, Abu Derby - yeeouch!

Brunswick Festival

Over at the Brunswick, Trevor Harris tells us preparations are well in hand for his eighth annual Beer Festival, running from 3rd-7th October.

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REV



BY ROB