



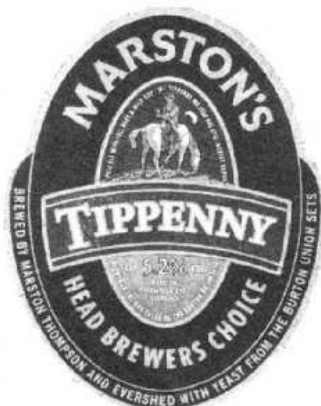
KEEPING YOU INFORMED ABOUT YOUR BEER

ISSUE No. 59

LATE WINTER 1996

FREE

HOME AXED!



Marston's Mat Mistake

There's something not quite right about this beer mat. You can win a tenner by telling us what — see back page for competition details.

Boat Inn

Cromford

(near the Market Place)

Boat Inn Bitter, Bass, Old Speckled Hen plus guest & Addlestons Cider

Home cooked lunches and evening meals including authentic Indian recipe food

- Function Room -

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

On January 16 Scottish & Newcastle announced a series of plant closures which include Nottingham's Home Brewery.

The Home family's involvement started in August 1890, when the company was registered to acquire the Daybrook-based business of John Robinson. The company had a solid reputation for wholesome beers at honest prices. Their dealings with their tenants were similarly transparent and they were one of the first companies to install a cask weigher which invoices pubs for the precise amount of beer dispatched.

But by 1986 the owning family faced the usual problem of disparate interests; the kin still involved in the business fell out with the drones. Alas, the latter had the major shareholding and by July Scottish and Newcastle owned a Midlands estate.

There were the usual platitudes about keeping the brewery going and for 10 years S&N kept its word. It was the usual death of 1000 cuts: ending local bottled beers; introducing S&N national brands backed by advertising campaigns of questionable veracity. *Do drinkers of the alleged Theakston's beers believe their tippie is crafted by Yorkshire yeomen and drayed in handsome oaken casks?* It's actually concocted in Newcastle, pumped out as fast as modern techniques will allow and shipped in mundane Alumask Grundy containers. S&N escape the toothless rage of the Advertising Standards Authority by keeping a token presence at Masham, the original Theakston's plant.

An S&N spokesman said Home beers "are popular in the locality but not one of the great loved ales". But who allowed, or engineered, deterioration of Home ales in the last ten years, reduced their availability and promoted S&N products at their expense? Mansfield Brewery, who already

brew Home Mild, will take on production of the Bitter now. And probably like the Mild, the Bitter will improve under their stewardship.

Farther afield, S&N are closing one of Britain's oldest breweries, the 1838 Fountain Head Brewery of Halifax, bought by Samuel Webster in 1860 and acquired by Watney Mann in 1972. Their beautiful Pennine Bitter survived for 5 years or so, then the brewery was wrecked to accommodate production of Fosters Lager. I was told by a proud hostess that "lager means storage and we mature Fosters for 2 whole weeks". After that Pennine lost its aroma and hop and Webster's name became, like Watneys, a guarantee of blandness. Websters became, under Watneys, "not one of the great loved ales", just like Home's, and for a similar reason. In this case production is being transferred to their Tadcaster lager plant, still quaintly known as John Smith's.

The closure of the 2 breweries and 13 depots are expected to produce cost savings of £75m, so can we look forward to even cheaper S&N pints? They could be cheaper, but drinkers will have to judge whether they are worth the money.

Ivor Clissold

Derby Drinker is produced by the Derby Branch of the Campaign for Real Ale

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

Brunswick Inn

D E R B Y

Purpose-built brewery

HOME-PRODUCED LUNCHES & EVENING BUFFETS AVAILABLE

NEWS

GRAPES NOT FOR SALE

Following our story in the last issue that the Grapes at Belper was for sale, we are assured that this is not the case. Landlady Jane Askew is doing a roaring trade at nine barrels of Marstons' beers a week and has no intention of giving up. The story was gleaned via the *Derby Evening Telegraph* and we are more than happy to apologise for repeating their error.

NEW PUBS POSSIBLE

The former Railway Institute on Station Approach, Derby is to be turned into a pub by Stenson Bubble licensee Karl Sanders and his brother Frazer.

The Yates Wine Lodge chain are looking to spend up to £1m buying and converting premises on Derby's Market Place, which is rapidly becoming a prime site for cafe-bar developments. Hopefully drinking at pavement tables won't fall foul of the bye-laws restricting drinking in the street. Unless we get a repeat of last summer though, the byelaws are likely to be less of a deterrent to outside imbibing than the British weather!

FOR SALE

Fleurets of Birmingham are the agents for the sale of the New Station, Old Nottingham Road, Derby at £65,000 and will entertain offers for the Byron, Lower Dale Road, Derby.

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: (01332) 850652

Name Changes — Pigs and Irish in vogue

The Wilmot, Normanton Road, Derby, is undergoing refurbishment and will be known as the **Pig & something-or-other**, following the **Pig & Truffle** in Victoria Street, which is Enterprise Inns' new pub style, intended to feature a range of real ales. **The Saracen's Head**, also in Victoria Street, is set to become the 25th in Bass's "O'Neill's" Irish theme pub chain. The conversion will cost £165,000. What's with this sudden Oirish invasion? Revenge for Wimbledon threatening to re-locate to Dublin?

All Change

The Duke of Clarence, Mansfield Road, Derby, is now tenanted by John Barnes of the nearby **Furnace**, Duke Street. He's passed on the art of talking to his beer to his manager, Chris. **The Blue Bell**, Melbourne, has a new licensee and the **White Swan**, Ripley is for sale at £75,000. Meanwhile at the **Cross Keys**, Castle Donington, Matthew Horam has taken over as the new manager.

Belper News

James Bolbie of the Hollybush won the £82,000 auction for the **Black Swan**, while the **Bull's Head**, Lane End, was sold for £145,000. The new licensee of the **Duke of Devonshire** has dispensed with topless barmaids — well, we always thought the idea was a bit wobbly.

Jolly Sailor Hemington

Fine Ales — Fine Company

Eight Traditional Ales
available

(01332) 810448

A TRUE FREE HOUSE

THE BELL INN



SMALLEY

Free House — beers from
Bateman's, Ruddles, Marstons
LUNCH & EVENING FOOD

25 years — and what have we achieved?

March 16th, 1996 is CAMRA's 25th Birthday. CAMRA has achieved a lot in its first quarter-century — more than most drinkers realise.

Our biggest achievement was getting the public to stand up for their tasty traditional real ales, against a tide of tasteless processed beers which was sweeping the country in the early 70's. Independent brewers were on the verge of quitting. CAMRA gave them a reason to continue. Now just about every brewery has to have real ales in its range to survive.

The next achievement was the number of new, small breweries which have sprung up, producing distinctive beers for discerning drinkers. Now there are over 300, offering a wide variety of brews. These are the companies which innovate — bringing back porters, stouts and winter ales, beers with exotic flavourings.

CAMRA has always sought to defend the traditional pub. We have persuaded English Heritage to produce guidelines for pubs of historic interest and encouraged the listing of such buildings. We have encouraged local people to take a stand against pub closures, particularly

in rural communities. We have campaigned for sensible licensing hours, listing of beer strengths and opposed the high prices and restricted choice imposed by some large companies.

However, whereas in 1971 we had the "Big Six" breweries controlling much of the market, today this has become the "Big Four," with even more dominance of beer sales. We still have a job to do and to do this we need new members. Each of our 180 branches runs a lively social programme, as well as 145 beer festivals a year throughout the country. We provide information through our national newspaper, "What's Brewing," as well as local branch newsletters, such as Derby's "Mild & Bitter," sent to local members. CAMRA is campaigning for the customer — we need your help to carry this on into the next century. Membership of CAMRA is normally £12 a year — until 30th April it will be only £10. Phone (01727) 867201 and join by credit card or complete the form on page 3 — don't let real ale become a highly-priced speciality product which only a minority can afford. We look forward to having you on our side!

Trev's German Mark

On 17th February, Derby and Osnabrück celebrated the 20th anniversary of the twinning of the two cities. A party of dignitaries from our German twin celebrated the occasion at the Brunswick with a special 5% malty beer, specially brewed by Trevor Harris for the occasion and named "Jubiläumsbier" (Anniversary Ale). Trev has now produced 62 brews since the brewery opened at the Brunswick and he hasn't finished yet. Next up is a Burton-style bitter at 4.9%, Brunswick Burton Brew.

POOH GOSH

The Headless Beer Company, otherwise known as John Evans's beer wholesale operation at the Flowerpot, King Street, Derby, recently announced the launch of a new beer from Church End Brewery in Warwickshire. Called Pooh Beer, it is a pale, 4.3% bitter, distinguished by added honey, supplied to the brewery by a local apiarist (who keeps bees, not apes, but then you knew that). They're just dying for you to pop down the Flowerpot and ask for a pint of Pooh. John hopes it'll become a Number One attraction. Or at least Number Two.

WHISKY SCOTCHED!

The Derby Drinker staff training award goes to the management (if that's the word) of a certain Derby Bass pub. A colleague, surveying the miserable choice of bulk beers, ordered a scotch. The barmaid scanned the top shelf before announcing they had none. "What about that?", said our man, pointing to an inverted bottle of Bells. "No, that's whisky", she confidently replied.

DIY YANK ALE

We scarcely know how to tell you this but an American brewer called Fred van Urk has produced something called, er, Wanker Beer. It must mean something else to our colonial cousins. Advertising posters feature a bevy of young ladies known as the Wanker Girls. We know of no plans to export it to the UK at present but if it was available over here, we'd insist on it being hand-pulled, of course.

DRINKER! Comment

Pop the Question

The marketing of alcoholic "soft" drinks has, rightly, taken some flak recently. This led the Portman Group, representing brewers and alcoholic drinks manufacturers, to introduce a voluntary code of practice for naming, packaging and promoting such drinks.

Amongst other platitudes, they recommend that the distinction between alcoholic and soft drinks is not blurred. Their very production, however, flies in the face of this piece of "wisdom."

The stuff looks like good ol'-fashioned home-made lemonade. It tastes like lemonade. It's chilled. It's carbonated. The only hint of alcohol is a warming in the chest — assuming this can be felt through the chill of the drink and the bubbles of carbon dioxide bursting all the way down your throat.

In a recent "road test" for a national paper, George Best was rendered practically legless in no time at all (for him). The expert couldn't tell the difference and therefore wasn't expecting it to have such an effect so quickly. If this can happen to George Best, what about an inexperienced 18-year-old?

Chris Holmes, the managing director of Tynemill Ltd., a small pub chain which includes Derby's Alexandra Hotel, has banned the sale of such drinks in his pubs. A responsible attitude but one that will have little or no effect on trade — Tynemill's customers are, by and large, mature enough to appreciate a real drink and not be tempted by dayglo pop-art packaging.

Supermarkets, off-licences and pubs which aim for a teenage clientele have the power to follow Chris Holmes' example but to far greater effect. They could put an end to this nonsensical fad but my money says they'll continue to put cash before responsibility. The same goes for the manufacturers.

David George



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 and Nick Meakin**, 72 Meynell Street, Derby DE23 6NH. ☎ (01332) 601258. Artwork by Rob Gilvary, 130 Green Lane, Derby. ☎ (01332) 343497.

Advertising Rates are — front page £35, back and inside pages — £30. Discounts for payment in advance. ☎ 601258 for details.

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

© Derby CAMRA 1996. Opinions expressed in *Derby Drinker* are not necessarily those of the editor, nor of the Campaign for Real Ale Ltd.

Premier Pubs to Visit

From the 1997-8 season, Rams supporters will be able to find a safe pub in which to sup a pint or two before the match whilst on their travels. Chris Rowland, a Liverpool fan from Barton-under-Needwood, is compiling a guide to friendly pubs with decent beer, near to football grounds.

CAMRA are due to publish the book in July next year and are looking for your recommendations. Personally, I prefer a village pub with good beer and food on the outskirts of town but whatever your preferences, then send us the details — or you can phone Chris direct on 01283 712438.

What's so good about Maris Otter barley?

Companies who develop new varieties of barley of course want to sell them. New varieties offer increased yield yet the price of good malting barley is stable. Price has never gone down as yield has gone up.

The rate of change is increasing, like any other field of human endeavour. The variety Spratt Archer held sway from 1920 for 15 years. Sway is the operative word: a field of Spratt Archer would reach a man's chest; Pipkin is calf length. Less straw = more grain.

Plumage Archer took over as top dog in 1935 and lasted 8 or 9 years. Pioneer appeared in 1943 and after the war varieties came even more rapidly.

Maris Otter is a cross of Proctor with Pioneer. It does not yield brilliantly: Puffin (2% of the crop) Pipkin (33%) and Halcyon (23%) are more prolific, and consequently cheaper than Maris Otter (42%). These are all winter varieties, which contain much more sweetness than the drier spring varieties like Alexis, Chariot, Golden Promise and Triumph. Around 90% of cask beers are made with winter barley malts.

So 68% of cask beers are brewed with varieties other



Beer Boffin

answers your queries

than Maris Otter. Those who insist upon the variety are always brewers, usually in small companies where they still have the final say on

ingredients. With brewing, like any process, the less change you have the more chance there is of consistent replication. Enough things can go wrong without deliberately changing the barley.

Conservatism apart, Maris Otter is only grown for malting and is consequently not heavily fertilised as this increases nitrogen content beyond comfortable limits for brewing. Other varieties are also grown for feed and there is a temptation to slip some of this high-N grain onto the more lucrative malting barley market, with difficult consequences for both maltster and brewer.

As for taste, after malting and brewing the difference is minuscule.

Ivor Clissold

A Minute Loss

According to the Central Statistical Office, it now takes 13 minutes to earn a pint of bitter, a minute less than the 14 minutes it took in 1971. That pint should therefore, have cost me nothing in 1971 and £1.68 now. What do they say about statistics?

Award For Standing Order

As we go to press, news reaches us that Wetherspoons' conversion of the former Natwest Bank in Irongate into the spacious Standing Order has won a prestigious award from Derby's Civic Society. It has won "Best Refurbishment of a Building in Derby in 1995." This follows Mansfield Brewery, who in 1994 were highly commended for their work on the Royal Standard.

Added Plus

If you're between 18 and 29 years old and enjoy socialising with others in a convivial atmosphere, Derby's Eighteen Plus group meets every Tuesday at a pub somewhere in the city centre. Members enjoy a programme of events such as pub quizzes, games evenings, bowling, visits to theatre and cinema, and weekend walks. The Derby group is the local arm of a national federation of over a hundred 18+ clubs, originally formed in 1941 and is run as a multi-cultural, non-profitmaking organisation. There is an annual fee but prospective members are encouraged to come along for a few weeks without any obligation. For more information, phone Sarah or Ian on Derby 364726.

Tales from THE BAR

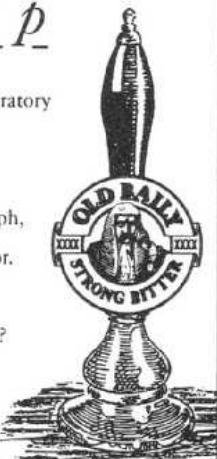
Measures Up

Counsel What device do you have in your laboratory to measure alcohol content?

Witness I have a dual column gas chromatograph, Hewlett-Zapper 5810 with flame analysis detector.

The Court Can you get that with alloy wheels?

Witness Only on the GT model.



4.8% ABV.

Judge it for yourself

Protect YOUR Pleasure

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 for joint, £16 for overseas membership)

Name(s)

Address

Postcode

Please send your remittance (payable to CAMRA Ltd) with this completed application form to: CAMRA, 230 Hatfield Road, St. Albans, Herts AL1 4LW.

Bet you haven't got one of these! – WIN A TENNER

We are indebted to an eagle-eyed (and generous) reader, who sent in this extremely rare beer mat. These were issued recently by Marstons before the mistake was noticed. They were hurriedly withdrawn, with an instruction to licensees to destroy them immediately.

What were Marstons afraid of? Answer this question and send us a replacement beer mat. The first correct answer out of the hat on 15th April wins a tenner.

Send to: Marstons Mat Mistake, Derby Drinker, 72,

Meynell Street, Derby DE23 6NH.



GOOD BEER GUIDE 1996 the biggest ever!

The new edition of Britain's number one beer and pubs book is now on sale – and it's the biggest ever (546 pages)!

■ Around 5,000 of the best beer pubs in Britain, arranged county by county, fully mapped and with all facilities highlighted, from accommodation and meals to family rooms and no-smoking areas.

■ Information on all Britain's breweries from giants like Whitbread and Bass to the newest micros like Jollyboat in Devon, Flagship in Kent, Beartown in Cheshire, Icen in Norfolk, Frog Island in Northamptonshire and Leaking Boot in Humberside. There are no less than 57 new breweries in the 1996 edition, in locations from Scotland to the South Coast.

■ With the pub world changing so quickly, it's the book no beer lover can afford to be without and is ideal for holidays, business trips, days in the country or nights on the town.

■ Available from all good bookstores or direct from your local CAMRA branch at only £9.99, it's the perfect gift – or why not treat yourself!



Copies are also available direct and post-free from CAMRA at 230 Hatfield Road, St Albans AL1 4LW (cheques made payable to CAMRA; credit card sales on (01727) 867201).

FESTIVALS AROUND BRITAIN

Feb 29-March 2 Bradford Beer Festival in the Communal Building, Bradford University. 200 beers and ciders plus entertainment.

Feb 29-March 2 Rugby Beer Festival at Newbold RFC, Parkfield Road, Newbold, Rugby. 60 beers and ciders plus entertainment.

Feb 29-March 2 Wigan Beer Festival at the Mill at the Pier, Wigan. 35 beers and ciders plus entertainment. Contact Brian Gleave (01942) 840658.

March 6-8 Squiggle! At the Camden Centre, Birdborough Street, London WC1. (Near King's Cross/St. Pancras). Contact Christine Cryne on 0181 452 6965.

March 21-23 Leeds Beer, Cider and Perry Festival. 50 Beers.

March 22/23 Dukeries Beer Festival, Leisure Centre, Ollerton, Notts. 40 Beers, ciders and fruit wines.

March 29/30 Coventry Beer Festival at Coventry University Students' Union. Contact Paul Hamblett on (01203) 417675.

April 19-21 Mansfield Festival of Real Ale, Leisure Centre, Chesterfield Road South, Mansfield. 70 beers, ciders, perries and country wines. Contact Nigel on (01773) 712410 or Andy on (01623) 642843.

DERBY CAMRA DIARY

Festival Aims at Devon & Cornwall

The organisers of the 19th Derby Beer Festival are hoping to feature beers from Devon and Cornwall at this year's event at the Assembly Rooms from Wednesday 10th to Sunday 14th July. They are also investigating the idea of importing some German beers for your delectation along with many favourites, old and new.

Entertainment pencilled in includes the **Amazing Bavarian Stompers** on the Saturday night, the **New Bushbury Mountain Daredevils** on Friday, **R. Cajun** and the **Zydeco Brothers** on Thursday and the **Rattlers** in the Darwin Suite on Friday and Saturday nights as well as Saturday lunchtime. Entertainment manager Terry Morton hopes to book a swing band for the opening night on Wednesday, while numerous support acts remain to be confirmed.

Derby CAMRA AGM

The Derby CAMRA AGM will be held at the **Flower Pot**, King Street, Derby, on Thursday, March 14th at 8 pm. All are welcome, though you'll need a current membership card to vote. Fill in the form on page 3 and come along to tell us what you think.

The Bentley Brook Inn

Fenny Bentley
Home to Leatherbriches
Brewery

Always six Real Ales with independent guest beers. Good food, friendly inn, brewery trips BBQs, Beer Festivals. Open for food and drink all day
Tel: (01335) 350278

The Cross Keys

Bond Gate
Castle Donington
Tel: (01332) 812214

Traditional beers, including Youngs, Abbot, Pedigree plus guest beers and ciders
Lunches: Mon-Fri, 12-2
All home-cooked

REV

BY ROB

