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**Brunswick Inn**

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KEEPING YOU INFORMED ABOUT YOUR BEER

ISSUE No. 60

SPRING 1996

FREE

# MORE HEADLESS BEER

John Evans, former partner in the Brunswick Inn, founder of the Headless Beer Company, which wholesales beer to free houses, has established the Flower Pot as an unmissable place to drink in the City centre. Before he transformed the pub from its run-down state, the City centre ended somewhere near the Dolphin. Sceptics said it was out of the way: not for ale devotees it isn't.



But the pub has been suffering from success. The function room regularly fills for the Saturday Stomp series of Celtic rockers, but the 250 inside could easily be joined by a similar number packed into the bar or overspilling in to surrounding pubs. No landlord likes to see trade turned away and John had plans but he plays his cards slowly and carefully.

The boarded window that was a tyre workshop has come down to reveal an excellent view of... a cellar! Lots of pubs have a brewery on view, now it's time we exposed the secrets of how real ale is kept. Inside, a newly opened bar is served solely by this cellar, which is also visible behind the counter through four glazed lights. The cellar walls are insulated and all the lights are double glazed. A thermometer shows the cellar temperature to anyone interested.

The bar is pleasantly appointed, has two fixed settles and all the woodwork is stained light oak. The counter, also oak, is completely clear of fittings. So where's the beer?

On the back wall are three gangs of six taps, set in stainless steel panels. These connect directly to the casks behind, and glasses are filled by some invention of Isaac Newton's. John has designed the stainless steel gantries himself, an impressive sight of twenty-four casks in three tiers.

John got the idea from the old spirit taps which used to grace

the back fitting of the Alexandra, believed to have been given away when Shipstone's closed the place. With such short pipe runs and no dispense equipment, line cleaning will be a doddle. There are dispensers for fizzy drinks, but they are discreetly sited on a side wall.

So is this the overflow facility for the other bar? Not exactly, says John. There is no question of the bar's commitment to real ale, but it also has a juke box and a fruit machine. "More for students". But clearly the room is bound to relieve the occasional congestion as well as adding a few more regulars to the Flower Pot's long list.

A most original and welcome addition to the City's amenities and John deserves a rest. But no, he's gone and bought the **Smithfield**! Separate from the Headless Company, he and Lol Stevenson are joint venturers in a partnership which took it over on 19th March. Any big plans? Well, the floor is rotten and will be immediately renewed less first-footers find themselves on an impromptu cellar visit. The bar counter is losing its oppressive canopy and is retreating into the passage to give more drinking space, and, trade unions, football, fishing clubs, etc., please note, the area where the pool table stood will again become a separate room.

There are plans, too, for a riverside garden and the old archway will be pressed into public service at a later date, too. Meanwhile Lol, our new host, will swing open the doors on May 18. *Good luck to you both, and nice to see the Smithfield in safe hands again.*

*Ivor Clissold*

## Back on the Ale Trail

Tony Murphy, new licensee at the Silk Mill, Full Street, Derby, is determined to restore the pub to the city's "Ale Trail." He has six beers on handpump and other changes in the pipeline include the removal of the pool table to make a bit more room for imbibers.

Across the road, the **Dolphin** has yet another new incumbent. We wait with bated breath. A warm welcome goes out to all new licensees in the area, which also include the **Bear** at Alderwasley, the **Fisherman's Rest**, Broadholme and the **Mason's Arms**, Mickleover.

## Gibbs Mew Creeps In

Watch out for Gibbs Mew Salisbury Bitter in Centric Inns' pubs. It's apparently replacing the handpumped Worthington Bitter. If only it were replacing the awful Creamflow version — you know, the stuff you wash the dogs in, that gives their coats such a healthy sheen. With the gas pressure turned up, it could have been used to provide a foam blanket to fight fires, like the recent unfortunate ones at the **Jubilee City**, Osmaston Road and the **George** in Belper. All other readers' suggestions welcome.

## The Nags Head Inn

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**Marston's Pedigree and Headbrewer's Choice**

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

Hot food Monday to Saturday  
Sunday lunches a speciality

LARGE FUNCTION ROOM



## CAMRA on the Internet

Now available to all you anoraks who prefer surfing the Internet to slurping a real pint, CAMRA is on the World Wide Web at <http://www.camra.org.uk> or on e-mail at: [camra@camra.org.uk](mailto:camra@camra.org.uk). Joking apart, the website provides bang-up-to-date info about things such as new breweries, changes to the *Good Beer Guide*, how to join CAMRA as well as details about campaigning issues. Whatever next? Cyberpubs? The virtual reality short pint? I'm just logging off for a real one, thanks.



## Raging Rooster Launches Cellarman's Cask

Kimberley brewer Hardys and Hansons have signalled a more aggressive marketing approach with the launch of their "Cellarman's Cask" range of beers. Each beer will be available for two months but, unlike other brewers who have produced a range of high-strength premium beers, Hardys and Hansons will be ringing the changes.

Their first brew, Raging Rooster, was launched in Kimberley pubs and the free trade on April 4th. Brewer George Tunney describes it as a dark oak-coloured bitter, with a strength of 4.2% ABV. Try it at the *Furnace* or the *Duke of Clarence* in Derby. The follow-up, as yet unnamed, will be a 3.5% ABV light-coloured refreshing bitter, available in June and July.



## Jolly Sailor Hemington

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## THE BELL INN



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Free House — beers from Bateman's, Ruddles, Marstons  
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**Duke of Clarence**  
Mansfield Road, Derby

KIMBERLEY  
Mild, Bitter, Classic and  
CELLARMAN'S CASK

Piano singalong  
Friday, Saturday, Sunday  
Quiz Night Monday

## Exceptional Merit

March 14th was an exceptional evening. Derby CAMRA chairman, Sally Winterton, presented a "Pub of Exceptional Merit" award to John Evans of the *Flower Pot*, King Street, Derby. Sally said it was a well-deserved recognition of John's achievement in transforming the pub. After accepting the framed certificate, John unveiled his new cellar bar to CAMRA members attending their branch AGM. (See Page 1) Also receiving awards at the meeting were

long-serving CAMRA members Nick Meakin and Ian Winterton, who were given engraved pewter tankards to thank them for their contribution to the campaign and the Derby Beer Festival over the years.

Meanwhile, across the city at the *Brunswick*, Trevor Harris was launching his Exceptional Merit Ale, celebrating the news that his establishment is to be similarly recognised this year.

## DRINKER! Comment

### Not Born Yesterday

What are the people who run Bass Taverns thinking? What new feeble, transparent excuse for a price hike are they going to come up with next? First it was the cost of washing up half-pint glasses, then it was the "discounts" for weekday drinkers (or rather the price increases at weekends). Now it's those rotters at Sky Television who are "forcing" them to stick even more on the price of a pint for the privilege of ignoring the satellite telly in the corner of the bar. Do they think we were born yesterday?

If they get away with it, will these and other ludicrous excuses be foisted on their other regions? Are we in the East Midlands just guinea pigs to see just how patient and loyal Bass Taverns customers really are before they vote with their feet and drink elsewhere?

Only the people in control at Bass Taverns know the answers to all these questions. Answers which we, as customers feel we ought to be given. It's our

pockets, after all, that are affected. Without answers, we can only resort to conspiracy theories — that they're out to rake in as much as they possibly can from their long-suffering and, until now, loyal customers.

The response of every drinker who objects to being taken for a ride should be to make their feelings known. Stop drinking in Bass Taverns pubs and let them know why you're doing it.

Meanwhile, we wait with bated breath to see whether Bass Taverns and their East Midlands Regional Manager, Peter Dimond will respond by treating customers as if they credited them with at least a grain of intelligence. Let's have no more of these ridiculous excuses for putting the price up every few weeks. If these "cost increases" are genuine, why aren't all the other pub companies following suit?

Over to you, Mr. Dimond.

**David George**

John & Staff  
welcome you to

**The Furnace Inn**  
Duke Street, Derby



Kimberley Mild, Bitter, Classic  
and Cellarman's Cask

The  
**Olde Silk Mill**  
Derby

**Traditional Beers**

Pedigree, Boddingtons, Abbot,  
Speckled Hen, Flowers  
plus others

Home cooked lunches available seven days

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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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## Drinker's Porky

The rumour, printed in good faith in our last issue, that the *Wilmot*, Normanton Road, was to become the Pig and Something-or-other turned out to be unfounded. Much to our relief, this is one pub that will be keeping to its long-established name. The landlord did inform us, however, that the nearby *Melbourne Bar* is soon to become *Hurley's*. (Estee Lauder on draught? — Ed.)

## Heather's Hiking Heaven

Heather Harding, who recently took over the *Hanging Gate* at Shottle has gone the extra mile to make ramblers feel welcome. They are to get their own room with vinyl tiled floor, maps with walks marked on, boot racks, rucksack shelves and coat pegs. Now, what to do about smelly socks?

When I pass a barley field I wonder how many pints there are to the square yard. Have you any idea?

You sad person. Can't go for a stroll in the sticks without slaving to either eat the livestock or drink the crops.

I begged Burton Bridge brewer Bruce (*that's enough alliteration, Ed*) Wilkinson's opinion and he took the macro approach, starting with the UK beer output of 35 million barrels.

My latest available figure was for the 1995 barley crop, which gave:

England & Wales Autumn	0.609
England and Wales Spring	0.246
Scottish Autumn	0.056
Scottish Spring	0.244
Total	1.155 mHa

And here comes the first fudge. Not all the crop goes for malting. Even knowing the amount of malting barley produced, some of it may end up in the cattle feed market if competition is keen. Whatever, the estimate for the years malting barley was 1823.42 thousand tonnes. But demand was expected to be for 1,900 m tonnes, so a bit of importing could have taken place.

Almost impossible to estimate is the amount of this grain that is rejected for malting due to high nitrogen, variability of grain size, etc. Some will be so poor as to be not even offered to the market, other crops will be rejected by



**Beer Boffin**  
answers your queries

barley factors, maltsters, and, rarely, the malt could be blown out by the brewer. On top of that there will be a wastage factor incurred during the malting process. I seem to recall that around 13% of weight will be lost in drying alone.

Another fudge is the amount of malt used to make beer. One tonne of malt will make 40 barrels from a full malt mash at 40 o.g., but hardly any beers are 100% malt. If your pint happens to be *Pedigree*, it is brewed at 45 o.g. with 83% of the mash being malt.

It would be easier to give a Pride Park than a ball-park figure, but a square yard one is **about 2 pints**.

Ivor Clissold

## Tippenny Too Strong

The mistake that Marstons were so worried about on their original Tippenny beer mat (Competition, *DD59*), was, of course, the strength. The correct strength is 4.5%ABV and not the printed 5.2%. We had several tasting notes sent to us but not a single replacement beer mat. Did they produce one? We, and mat collector (or dripmatologist), Nigel Farsfield of Chiltern Gardens, Long Eaton, would like to know. Nigel wins the tennet, despite the lack of beer mat.

## Bentley Brook's Second Fest

From May 24th to 27th, the *Bentley Brook Inn*, home of Leatherbritches Brewery, at Fenney Bentley just north of Ashbourne, holds its second festival, with over 50 different beers from micro-breweries all over Britain, plus traditional cider.

To help the beer go down, there's live music on Friday, Saturday and Sunday nights, with barbecues, hog roasts and real ale sausages, plus skittles, boules, croquet and other games and, when it all gets too much for you, accommodation. Camping is free, there's a caravan site 100 yards away, or, if you prefer your creature comforts, bed and breakfast is available at the hotel.

Opening hours are 11 am to 11 pm except Sunday, when it's 12 noon - 10.30 pm. Admission is £2 after 6 pm, free before that. For more details, phone 01335 350278.

## Lincoln Beer Festival

May 23rd to 26th, at the *Drill Hall*, Broadgate, Lincoln. Over 70 real ales, many on a railway theme to celebrate 150 years of railways in Lincoln. Hot food and entertainment. Closed Friday evening. Contact Bob Foulger on 01522 538595 or e-mail [bob@foulger1.demon.co.uk](mailto:bob@foulger1.demon.co.uk).

## Doncaster Beerex

May 30th to June 2nd, at the *Dome Leisure Centre*, Bawtry Road. Thursday, 6-11; Friday/Saturday 11-11; Sunday 12-4. Over 60 ales including Bavarian beers. Food, good disabled persons' access, family room, entertainment Friday and Saturday evening. Admission £1 before 6 pm, £2 after (Sunday free). Contact Ian Wright on 01302 785716.

## The simple truth



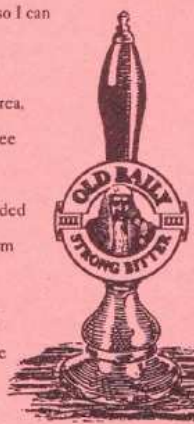
### Tales from THE BAR

*The Judge* Would you lift it so I can describe it for the record?

The sergeant is pointing to an area, oh, I would say about two or three inches above his left wrist.

He is holding his left arm extended outward so the left side of his arm and hand are facing me, and it would be just at the spot where the front of the arm becomes the right side and back of the arm.

Is that clear enough for everybody?



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.



## FESTIVALS AROUND BRITAIN

**May 2-5 Ongar Beer Festival**, Budworth Hall, High Street. 30+ beers and ciders. Buses from Epping underground. Tel. *Brendan Sothcott, 01279 429389.*

**May 16-18 Walsall Spring Real Ale Festival**, Walsall Town Hall, Leicester Street, Walsall. 60 beers, ciders and foreign bottled beers. Admission free lunchtime and before 7 pm, £1.25 after. Entertainment all sessions except Thursday evening. Tel. *Rob Bentley, 01922 713437* for details.

**May 24-26 1st Newark Beer Festival**, Newark Castle grounds. Open lunchtimes only. Beer only available in Festival glasses, £2 each. Tel. *Chris Constantine, 01636 77246.*

**May 30 - June 1 21st Wolverhampton Beer Festival**, Civic Hall, North Street (5 min walk from bus station). 100 beers, ciders, perries and foreign beers. Entertainment Friday and Saturday nights. Beer £1/pint after 9 pm. Tel. *Andy Beaton 01902 758363.*

**May 30 - June 1 10th Stockport Beer and Cider Festival**, Town Hall, Wellington Road South (A6). 85 beers plus ciders. Entertainment and food all sessions. Details, *John Flynn, 0161 432 1816.*

6th - 10th August 1996, Grand Hall Olympia



Tues-Thu eve: 5pm-10.30pm: £4; Wed-Thu lunch: 11.30am-3pm: £1  
Fri: 11.30am-10.30pm: £4.50; Sat: 11am-7pm: £3.50

250,000 pints of real ale  
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Seating for 1000 people  
Family Room  
Phone: 01727 867201 for  
further details

## The 19th Derby CAMRA BEER FESTIVAL

The Assembly Rooms, Derby  
Wednesday, 10th July (evening), Thursday, 11th  
to Saturday, 13th July (lunchtime and evening)  
and Sunday, 14th July (lunchtime)  
**AROUND 90 REAL ALES**

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NEW BUSHBURY MOUNTAIN DAREDEVILS, THE RATTLEKERS and much more.  
See next issue/local press for details.

## ABV DEREGULATION SLAMMED

Philip May, Derbyshire's public protection officer, has attacked the government for repealing regulations which, until January, required pubs to display the strength of beers and spirits. "It helped prevent drink-driving abuses and Trading Standards investigations into watered beer," he said.

It also helped drinkers wanting to taste a range of beers by enabling them to start on the weaker brews and move up to the stronger gravities. Doing it the other way tends to leave the taste of the stronger beer on your palate and masks the taste of the lighter ones.

## Royal Oak Polished Up

Fiona Simons tells us that the Royal Oak, Market Place, Burton-on-Trent has recently undergone a refurbishment and regularly serves six or seven cask ales. She looks forward to welcoming Derby Drinker readers to the pub if you're down Burton way.

Hopefully, most brewers and pubs will continue to display this information on pump clips and display material and won't stop doing it just because they're no longer obliged to.

## Extra Hour Plan

City centre licensees have given a welcome to plans by Home Office minister, Tim Kirkhope, to extend closing time to midnight on Fridays and Saturdays. However, CAMRA Campaigns Manager, Stephen Cox, warned that limited changes in licensing hours might be counter-productive.

"It's an area crying out for reform," he said, "but we think that all the proposed extension will do is move closing-time punch-ups from 11 pm to midnight and the big danger is that a minor deregulation which doesn't put an end to closing time punch-ups will inhibit a more radical change which probably would."

CAMRA has been campaigning for the complete abolition of "permitted hours," in favour of a system which allows establishments to set closing times appropriate to the nature of their clientele — a move which has the support of most chief constables.

## DERBY CAMRA DIARY

Branch Meetings, usually held on the second Thursday each month are fairly light-hearted as well as informative. If you want to find out the latest pub and beer information, or how the beer festival preparations are going or just want to enjoy a pint with some like-minded people, you will be most welcome. Meetings start at 8 pm and occasionally feature a guest speaker or some social activity such as a quiz.

**Thursday, 9th May - Alexandra Hotel**, Siddals Road, Derby. A Tynemill free house. This meeting will feature a presentation to licensee Mark Robbins.

**Thursday, 13th June - Our first meeting for a long, long time at the Victoria**, Midland Place, Derby. Even a raucous meeting will be a quieter night than usual for this pub, as bands give way to beer talk for the evening.

**Thursday, 4th July - we're in the same area of town, this time at the Brunswick Inn**, Station Approach, for the busy pre-Beer Festival meeting. There's also a presentation to Landlord Trevor Harris.

**Thursday, 8th August - we'll be packed into the bar at the Royal Standard**, Derwent Street. A popular choice of venue.

**Thursday, 12th September - The Flower Pot**, King Street. What will John Evans unveil next?

From the team that brought you  
the Flower Pot

## The Smithfield Meadow Road

Derby's newest real ale house  
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## REV



## BY ROB