

KEEPING YOU INFORMED ABOUT YOUR BEER

ISSUE No. 64

LATE WINTER 1997

FREE

77 BEERS!

- and that's on an off night!

Derby - real ale capital - 77 real ales on an off night! We've got more beers than most towns have trombones.

Derby CAMRA conducted a survey of City centre pubs on Tuesday 14 January. They deliberately chose the worst time for choice: availability of guest beers starts to increase on Thursdays, peaking on Saturdays, with sometimes a drop left on Mondays. Mid-January, a couple of weeks after the calendrical carousings is traditionally the worst for trade. Yet we counted 77 different real ales on sale. Outside of a beer festival, no city or town can beat that anywhere. All 42 pubs selected for the survey are within 10 minutes walk of the city centre.

Most popular beer is easily *Pedigree*, appearing in 21 of the pubs, ranging from £1.01 at the **101 Bar** to £1.81 in **Irongate Vaults.** *Bass*, that once great and popular pale ale, made only 9 appearances, from £1.30 in the **Tiger Bar** to £1.66 in the **Bell and Castle** and **Sgt Peppers**.

Directors ranged from £1.25 (Standing Order); £1.65 (Blessington Carriage); £1.75 (Brunswick). Tetley Bitter is

Compass Embroidery

for Pub staff and teams we supply t-shirts, poloshirts, sweatshirts, caps chefs and catering clothes, football kit and more

PLUS an embroidery/printing service for names, logos and designs

639 Harvey Road, Alvaston, Derby (ring road between Alvaston and Allenton) tel/fax 01332 752003

Visit the new cellar bar at

The Flowerpot King Street, Derby Tel: (01332) 204955

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

usually £1.58, unless you fancy paying £1.80 at the **Shakespeare**.

The largest selection was the **Brunswick**, with 17 beers on draught, including 8 own brews. Two of these were of topical celebration: *Heavy Des* for a large local; and *Bridge Relief* for the end to the building site misery suffered during the Pride Park bridge construction.

A pleasant surprise was the **Victoria**, Midland Place. Its range of 5 beers were all priced at £1.60

and included the usually expensive Old Speckled Hen, Black Sheep and some excellently kept Pedigree.

The total did not include draught cider. Old Rosie is on tap at the **Brunswick** and the **Alexandra**. The latter also stocks a range of 24 bottled continental beers, many of which are bottle conditioned.

Fancy helping out with our pub surveys? We have a great time join us now to find out how to take part in our activities.

More on the way

The New Station Inn. Nottingham Road, Derby which has been boarded up for over a year will soon be added to the list of Derby free-houses. It has been bought by Derek and Pauline Beaumont, formerly of the Sitwell Tavern, for a knock-down price. With backing from Bass the pub is undergoing refurbishment. We'll have to wait and see whether this means the usual Bass and Pedigree or a more adventurous guest beer policy. Meanwhile, over in Melbourne. Dale Tilling has bought the

Railway Inn. After extensive

renovations he aims to be open by Easter with nine real ales on sale, accommodation and a restaurant.

Back in Derby Wetherspoons new Babington Lane pub has been given a name - its to be called the **Babington Arms** and will open February 27th after £800,000 has been spent on fitting out the pub. Guest beers will not necessarily be the same as those at the Standing Order.

Watch out for a major 'good news' announcement from a leading Derby free-house. Details in the next issue.

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

Regent Cantors in to city centre

London-based Regent inns who have contracts with Bass, Scottish Courage, Whitbread and several regional brewers have submitted plans to turn Cantors furniture shop in Derby's Market Place into a pub. Their licensees can also take beer from a major wholesaler.

Yates cut their cloth

Yates's Wine Lodges have budgeted £1.25m to buy Iron Gate tailor, Brigdens to turn into a pub. Although their main claim to fame is wine their outlets feature beers from Bass and Scottish Courage as well as some regional ales.

Bass go bigger

Not to be out-done, Burton brewer, Bass are investing £4m in a huge new leisure complex on Traffic Street, Derby. It is claimed to be the first of its kind in Britain and will include a bar, restaurant and cabaret room. It will be aimed at over 25s and is due to open this spring.

Full time brewer

Ex Wards brewer, Dave Corbey has taken on brewing for Fenny Bentley micro-brewery, Leatherbritches who have also bought a half share in the Vaults, Wellington Street, Leicester. Owner Bill Allingham is also on the lookout for outlets for his 3 varieties of beer flavoured sausages home-made at the Bentley Brook Hotel.

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

Beer IS good for you

Pregnant, getting on a bit, or just plain thirsty? Have a pint. We always knew it - now it's official - beer is good for you!

December's Chemistry in Britain

carries an article by
Professor David R
Williams and
post-doctorial
researcher Jeremy C
Philpott, praising beer
as 'sterile, free of
toxic metals,
isotonic and good
for the heart.'

spina
spin

A little known fact is beer's high

content of protein and vitamins: about 2g of protein per pint, one seventh of which occurs as amino acids. These play many important metabolic roles such as activating enzymes, controlling the body's pH and converting energy for use in muscles. These are all derived from malt, so the less adjuncts, the more you'll get.

Then there's nearly 4g per pint of water-soluble B vitamins, such as niacin, pantothenic acid,

DEADLINE EXTENDED

Following a disappointingly poor response to the Staff of Life pub sign competition licensee Chris Nix has extended the deadline by a couple of weeks. Ideas so far have certainly not lacked imagination but are not deemed appropriate.

The Woodlark

Bridge Street, Derby

Paul & Debbie warmly welcome customers old and new.

Traditional ales include Bass, Pedigree, Adnams, Salisbury

Quiz Thursday night and piano sing-a-long Sunday

Tel: 332910

John & Staff welcome you to

The Furnace Inn Duke Street, Derby



Kimberley Mild, Bitter, Classic and Cellarman's Cask pyridoxine and riboflavin. Not much thiamin or biotin, though.

Useful for those with child is folic acid (26µg per pint) - vital in the pregnancy diet to avoid foetal spinal abnormality, and beer is

a lot more pleasant way
of ingesting it than
spoonfuls of yeast
extract.

Another benefit is that beer is low in sodium; in the ratio of 1 sodium:4

> potassium, compared with 29:1 in some 'sports' drinks.

Calcium is half that of white wine. Nitrate - about 5µg per pint - is well down, too.

answers your queries

Mainly due to the use of spring water, if it's cadmium, cobalt, chromium, lead, mercury or tin you crave, drink something else. Our great protector here is yeast, which is so sensitive to pollution, it packs up working at the least sign of contamination.

Public awareness still centres on aluminium as a possible cause of Alzheimer's disease, even though

Open all hours

Wardwick Hop and Vine - the city centre off-licence where you can find all sorts of weird and wonderful beers - are teaming up with the Spar chain of shops to provide Derby's first 24-hour convenience shop.

They'll still be selling their vast range of bottled beers but will be adding convenience foods, bread, milk, frozen ready meals etc. for those of you who suddenly run out at 4 am. If you want a bottle at that time, however, you'll have to buy two cases - off sales (unless deemed wholesale) will still be restricted to existing licensed hours.

ELEC CLIC ELLT

Main Street Horsley Woodhouse

Home cooked food served 6.30 - 9.30. Open lunchtimes. Curry night -Wednesday, Quiz night - Monday



The Village Freehouse for a wide choice of beers and food the debate has shifted to vascular causes. Beer contains, on average around 100 ppb (57µg per pint), about the same as canned cola, but 36 times less than tea. Aluminium cans, casks and kegs make no difference, as the beer is protected by a coating of lacquer.

While we knew about the antiseptic quality of alcohol and the anti-microbial effect of the iso- α -acids from the hops, recent research links the presence of iso- α -acids to prevention of osteoporosis in the elderly.

The moderate amount of alcohol in beer allows the liquid to be used by the body (we need around 4 pints of water a day) while the alcohol increases the amount of high density lipoproteins (HDL) in the blood, associated with reduced risk of coronary artery disease. High levels of HDL mean less low density lipoproteins, stringy things which cling to artery walls, causing artherosclerosis. The pellet-like HDLs simply knock them off.

Beer quenches thirst more than any other alcoholic drink because its high water content more than compensates for the dehydrating effect of the alcohol. At 93% of its weight, a pint of beer is almost a quarter of the human daily water requirement.

But we still have to watch the scales. Carbohydrates derived from malted barley add up to about 180kcal a pint, though that's good compared with cola at 240 kcal and 200 kcal for skimmed milk. Don't fall for the low c patter: converting carbohydrate into alcohol does nothing to lower the calorific value. Alcohol weighs in at 7.1 kcal per gram.

You'll need a bit more dietary fibre than that to be found in a pint, though stout will get you double.



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

DRINKER! Commen

In bad taste - the Bland Food Show

A festival of bad tastes took place at the NEC, Birmingham under the guise of the BBC Good Food Show.

On display was a range of the latest in drinks to thrill the Great British palate. Unfortunately the Great British palate - or should I say mouth - loved them.

Stag's Breath Liqueur,
Canton Ginger Liquor,
Barbados Blue, Amarula
Wild Fruit Cream, all
wonderful names for almost
tasteless slurry. All they had
in common was mouthfeel; a
creamy smoothness we have
come across elsewhere.
"Ooh, isn't it rich and
smooth," was the common
reaction.

It's the same effect as smoothflow, nitrokeg beers. Pasteurised, chilled to the point of numbness and served up with a foam-inducing mixture of nitrogen and carbon dioxide, all one experiences is the advertised 'smooth' and 'creamy' texture: there is no taste worth remarking upon.

Reflecting the rest of the food industry, blandness is the watchword. The long apprenticeship of discovering and appreciating flavours has been scrapped. Anything that is not instantly appreciable is rejected. The acquired taste' is never acquired. Even the wine business is suffering from this 'easy to drink' mentality. with the Merlot grape being the latest favourite, not for any complexity of taste, but because its wines are soft and uncomplicated. The same can be said of Chardonnay.

And are the big vintners and brewers disappointed at this trend? No way. They practically invented it, and now reap the benefit of cheapened processes. And short measure, of course.

Ivor Clissold



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Cellarmanship

a CAMRA Guide by Ivor Clissold

The burgeoning guest beer market means publicans often receive a cask of unknown beer. Should it be sold immediately, kept a day, a week, a month?

Farmers, hop growers, maltsters, brewers and drayers all play their part to produce and deliver our great British drink. But too often it falls at the last fence: indifferent cellar and bar management can turn a treat into a tragedy.

Poor cellar techniques cost money in dissatisfied customers and wasted beer. This book explains every aspect of running a good cellar and serving a pint that does both pub and brewer proud.

Cellarmanship is the only manual dealing with the care of all cask beers. It draws together information previously only known within certain breweries, and adds experience from hundreds of cellar and technical staff. Advice is given on the treatment of over 300 breweries' products.

The pub trade has become volatile and customer-led. Products and techniques are developing, leaving the licensee who defensively claims 20 years' experience rather vulnerable. Too often this turns out to be 1 week's experience 1,000 times, and can ingrain bad habits while ignoring new developments. Cellarmanship will be of great help to old and new hands in the trade.

The CAMRA Guide to Cellarmanship Ivor Clissold ISBN 1-85249-126-4 £6.99.

Woodlark rooms themed

You can now get a slice of history with your Adnams at the **Woodlark**, Bridge Street, Derby. The West-end pub has devoted its back room to old photos of the area and its people whilst its bar features memorabilia from World War II. The lounge is as brassy as ever.



Les Baynton's Beer Lines

Beware the writer drinking strong ale, Constructing the plot of his murder tale

He'll rob your character, thieve bits of you

Then spew you out in Chapter Two

"Writer in the bar" from "Beer Lines" - Les Baynton's second collection of pub poems to be published.

This is a collection of 27 observations of the variants of pub-going humanity encompassing everyone from the doorman to the beer-ticker, the karaoke king to the joker and the balti-goer to the beer gut. Les paints word pictures of people and situations which bring to life half-remembered characters familiar to all those who hold the British pub dear. And he reminds us that it is people - diverse characters; odd, eccentric, brash, quiet but all strangely normal - who make our pubs what they are.

Buy it - I bet you can put a name to most of those descriptions. It may even be you!

Available at Tynemill's pubs or from Pint Pot Poetry, PO Box 37, Derby DE1 9XY.

It's not played round here!

Lincoln has been in the news lately. The Bishop and Dean have been falling out. In a very real sense.

This is traditional enough, but pop into the Tap and Spile (21 Hungate), and you can get a piece of 11th century action by playing chess. Circular chess.

Dave Reynolds found a reference to chess played on a circular board in a 19th century history book 13 years ago. The board has 64 divisions; they are segments rather than squares, but the locals prefer the monastic 'cells'. 16 cells in each of 4 concentric rings.

Dave found no rules so the house has adopted the 'Reynolds code'. The pieces are the same as 'straight'

chess, except at the start the pawns are laid out on each flank. Once into the game, though, it is all very different. The rooks, for example, have infinite mobility if the outer circle is empty. They perform swooping pincer movements from the other side of the board and can move through 360° if they like.

But after a few games and a few pints of Bass, the board starts to look square and its time to go.

The pieces who lose most power in round chess are the bishops, they are down to a maximum of 4 squares at a time. Perhaps no bad thing in Lincoln.

Ivor Clissold

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.

Judge it for yourself

Protect YOUR Pleasure Join CAMRA 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 £14 (£17 for joint, £8 for OAPs, £18/£21 for overseas membership)

Name(s)	
Address	
	•••••

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

BEER FESTIVAL DIARY

Plymouth Beer Festival

February 27th - March 1st at the Lower Guildhall, Plymouth Centre. 50 ales and ciders, hot and cold food and entertainment on Friday evening. Disabled facilities. Contact Ian Daniels on 01822 616861 for details.

Wigan Beer Festival

March 6th - 8th at the Mill at the Pier which is 5 minutes walk from both bus and rail stations. 35 beers, hot and cold food and entertainment all sessions except Friday. There is a family room available on Saturday lunch/ afternoon. Contact Brian Gleave on 01942 840658 for details.

London Drinker Beer and Cider Festival

March 19th - 21st at the Camden Centre, Bidborough Street, London WC1 - close to St Pancras Station. All London's independent beers should be available plus cider, perry and imported beers. Hot and cold food, live music on Friday evening with a breweriana auction on Wednesday evening. Contact Christine Cryne on 0181 542 6965 for details.

Leeds Beer, Cider and Perry Festival

March 20th - 22nd at Pudsey Civic Hall, Dawsons Corner - 3 minutes walk from New Pudsey rail station. 70 beers plus a huge selection of ciders and perries as well as foreign beer. Live music and souvenir glasses. Contact Neil Pring on 0113 255 8747 for details

Bass bid for Carlsberg-Tetley hit by MMC

Bass are facing an uphill struggle to get its takeover of Carlsberg-Tetley past the Monopolies and Mergers Commission without substantial changes.

The bid was referred to the MMC in December by Trade Secretary Ian Lang.

City observers say the prospect of a brewing combine with nearly 40 per cent of the market has aroused powerful opposition.

CAMRA has pledged to fight the takeover. Campaigns Manager Stephen Cox said it would extinguish effective competition and clear the way for further takeovers.

"If this is allowed, what's to stop Scottish Courage bidding for Whitbread?" he said "Allowing it to go through at the cost of a few pub sales won't be enough - a line must be drawn in the sand."

GOOD BEER GUIDE 1997 on sale now

The latest edition of Britain's number one beer and pubs book is now on sale. There's a new look to the 1997 edition, including new maps and a new breweries section.

- 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, no-smoking areas and wheelchair access.
- Information on all Britain's breweries from giants like Bass-Carlsberg to the newest micros like Swale in Kent, Grainstore in Rutland, Wolf in Norfolk, Glentworth in Yorkshire, Moor in Somerset, Whitewater in Northern Ireland and Cambrian in Wales. There are no less than 68 new breweries in the 1997 edition, in locations from Scotland to the South Coast.
- Even more tasting notes to help you find a favourite.
- The CAMRA list of 'pubs to save' is reproduced in full. Discover the heritage pubs which must be preserved at all costs.

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 £10.99, 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).

Derby City Charter 20th Derby CAMRA Beer Festival

Assembly Rooms
Market Place,
Derby
from
Wednesday 9th Sunday 13th July

1997
90 Beers, Cider &
Perry including
foreign beer
Live entertainment
Hot & Cold food
Creche/Family Room
Coach parties by
arrangement
Accommodation - Tel:
01332 255802 (T.I.C.)
Details Tel: 01332
770209

Derby CAMRA AGM

The Annual General Meeting of the Derby branch of CAMRA will take place at the Flowerpot, King Street, Derby on Thursday 13th March starting at 8.00pm. Whilst there will be the usual boring bits (annual accounts, reports etc.) it is also a lively social occasion and all are welcome - although you will need to be a member and bring your membership card to be able to vote on motions and in elections.

Welcome

A warm welcome to new licensees at the Friargate, Friar Gate, Derby, the White Hart, Aston on Trent and the George, Iron Gate, Derby. Wendy and Paul Weston have moved from the George to the New Zealand Arms whilst the latter's previous incumbent, Paul McCarthy is now at the Flamingo and Firkin.

Draymen to strike

Drivers working for Tradeteam, the company set up in September to deliver Bass beers are set to stage two 48 hour strikes in a dispute over pay cuts of up to £5000 per year. Despite a work-to-rule and overtime ban Bass say that supplies will get through. If any pub has difficulties the Headless Beer Co run by John Evans of the Flowerpot will help. He can be contacted on Derby 01332 204955

From the team that brought you the Flower Pot

The Smithfield

Meadow Road

Derby's newest real ale house on the banks of the Derwent

Quarter mile from Train Station Quarter mile from Market Place

LARGE CAR PARK

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Hemington

Fine Ales — Fine Company
Eight Traditional Ales
available

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