

This Week News

GLASGOW DENIES BAN PLAN

But cops are keen for pubs to have toughened glass in time for Christmas

By Roy Beers

The Publican's man in Scotland

AN INITIATIVE to encourage pubs to switch to toughened glass is not an attempt to ban traditional glassware by the back door, according to Glasgow police.

The pledge follows concerns from the Scottish Beer & Pub Association (SBPA) about a new initiative launched by the police and two other trade organisations.

Along with the Scottish Licensed Trade Association and the Scottish Late Night Operators Association, police are urging every pub in the city to ditch normal glassware in time for the run up to Christmas.

They argue glass injuries are so serious it makes sense to encourage toughened glass as standard.

But the SBPA, which successfully challenged a bid by authorities to make toughened glass compulsory in 2006, is strongly against a blanket approach.

SBPA chief executive Patrick Browne said: "Attention should be focused on premises where there is an identifiable problem."

"There were 52 incidents in 2009 in a huge area where there were perhaps a million pub visits, and it isn't logical to force every pub to change its glassware on that basis."

But Strathclyde Police head of licensing chief inspector Stuart Neil said: "The number of incidents is small, but the consequences of an attack are horrific – and it can happen in literally any premises."

He added that "special" glassware, for example branded continental beer glasses not available in toughened versions, shouldn't have to be removed.

Licencee Kevin Febors at the Beer Café in the Merchant City said: "It depends what sort of operation you have, and whether you're collecting glasses properly – but if you haven't had a problem you shouldn't have to switch."

SLTA welcomes move towards toughened glass

Scottish Licensed Trade Association chief executive Paul Waterson said the move towards toughened glass has "more advantages than disadvantages".

He described the scheme as positive and said he hoped all venues would adopt the new glassware voluntarily.

"We hope everyone will switch by November 1, in time for the busy Christmas period. And many places are already using toughened glass," Waterson said.

Waterson was also keen to stress that it was pint and half pint glasses that were expected to be in the new toughened format, not wine glasses.

He also dismissed that the cost of switching glassware was a problem for pubs. "It's not a major issue," he said.

Premises in Glasgow already have to switch to polycarbonates after midnight.



Paul Waterson: 'It's not a major issue'



An award-winning baker has created beer-flavoured bread to mark a local festival. Peter Wright from the Cake Shop in Woodbridge, Suffolk, used beer and brewer's yeast to make the Greene King IPA loaf. The bread has been baked for the Real Food and Beer Festival which is due to be held at the Bury St Edmunds brewery on Saturday and Sunday (May 15 and 16). Peter said: 'Using beer and brewer's yeast gives the bread a unique taste and texture, and the IPA bread goes brilliantly with meats and pâtés.'

CUSTOMERS WANT MORE MENU INFO

MOST CUSTOMERS would be happy to have nutritional information on menus – but they want to have a choice about how details are displayed.

In a survey of 400 people by The Mystery Dining Company (TMDC) 58 per cent said they support the inclusion of nutritional details, such as calorie counts, on menus.

However, 44 per cent of those questioned said if that information was compulsory they would prefer to have the choice of ordering from a second menu without the information displayed.

Three quarters also said that including nutritional information would influence their choices.

TMDC director Sally Whelan said: "Half of the respondents indicated that they would order a dish with fewer calories in each course.

"This response alone suggests that

an establishment's most popular dishes may lose favour quickly if they are perceived to be too high in calories or fat content when compared with other menu options."



The survey also revealed that only 16 per cent of people would ignore nutritional factors when ordering a meal out.