

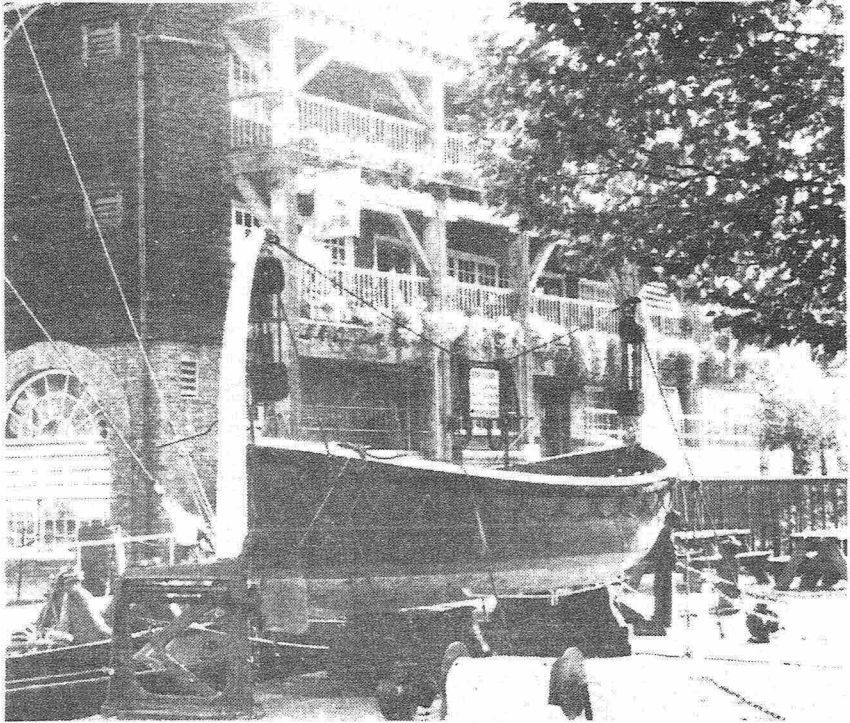
Vol 1 No 8

November 79

# THE LONDON DRINKER

10p

Produced by the London branches of the Campaign for Real Ale Ltd



**RIVERSIDE CRAWL · PRICES · PUB NEWS ····  
THREATENED SOUTH LONDON LOCALS ·····  
TENANTS IN TROUBLE · REVIEWS & LETTERS**

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# Apologies

Sorry about the October issue which wasn't. Some of us were battle-weary after working and/or drinking at the Great British Beer Bonanza. The main reason, though, was that this aura of general inadequacy was intensified when our editor, Brian Sheridan, resigned, so that the state of chaos at the 'Drinker' became even more than usually pronounced.

As printing over the end-of-year break is a problem, we have decided on a combined December-January 'Drinker', a bumper Christmas edition which should hit the hostelrys early in December. After that it is back, we trust, to monthly publication.

We should like, in the meantime, to pay tribute to Brian, on your behalf as well as ours. He has been the mainspring of the 'Drinker' ever since it started; indeed, without his enthusiasm and dedication it is unlikely that the magazine would have got off the ground. We hope that his new commitments will still enable him to find the time to write for us.

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LONDON DRINKER is published by the London Branches of CAMRA, the Campaign for Real Ale Ltd.

The views expressed in this publication are those of the individual contributors and are not necessarily the views of either the London Branches of CAMRA or the Campaign for Real Ale Ltd.

Advertising in LONDON DRINKER is not expensive - and the magazine is reaching an increasing number of Beer Drinkers and pub users every month. For details, contact our Advertising Editor, Caroline Bennett at 11 Bettridge Road, SW6 or telephone 977-8787 ext. 326 (Tuesday to Friday only, please)

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## THE LONDON DRINKER

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# The cheaper pint~ Has it arrived?

A pint of ordinary bitter in a London free house costs 33p. This is not fantasy, nor a throwback to the last price rise but five. For some months now (see August's 'Drinker'), the Nag's Head in Hampstead has each week put on a guest beer which they sell for a nominal profit. The price depends on the usual variations of outlay, gravity and so on, but it has so far swung between 33p and 38p a pint.

Another pub selling beer at pre-historic prices, at least for part of the time, is the Sun in Lamb's Conduit Street.. In his letter which we printed in our September issue, owner Roger Berman pointed out that he reduces his rates in the morning so that, for example, Brakspear's PA sells at 30p.

There must be other examples. Please, landlords and drinkers, send us the details and we shall be delighted to print them.

Meanwhile, a few comments on price cutting. As a means of attracting customers, old and new, we much prefer a fixed charge for the beer to the practice of changing the price according to the clock. Provided the beer does not disappear immediately - Steve Ellis, landlord of the Nag's Head, reckons 3-4 days is his average - a customer knows he has a reasonable chance of getting a (comparatively) cheap pint whenever he chooses.

Mr.Berman's approach is obviously intended to draw people in during those fleeting moments at daybreak when you can see one end of the Sun from the other. He may, of course, argue that a pub with an enormous turn-over based on a panoramic range of beers could not solve the logistics of selling one of them consistently at a low price, even with three or four barrels in reserve.

The thought of hundreds of Sun-worshippers simultaneously feeding off the same handpump is frightening indeed. Whether that would happen depends on the drinkers, and we suspect that the regular patron of the average London beer exhibition either sticks to one or two brands or

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flits from pump to pump. The first might be tempted by the price but is unlikely to leave his favourite tipple alone for longer than a pint; the second will continue to shop around.

Significantly, the Nag's Head took over a week to sell out of a beer priced at only 33p - this was Tolly Cobbold's, not one of your charismatic brewers but nothing wrong with their bitter. And if increased sales automatically followed a fall in price in relation to other beers, then Young's Mild would by now have become London's best-seller.

A price reduction of this sort benefits those who now find it difficult to afford an enjoyable evening's drinking. It is also a way in which our free houses, who have done much to spread real ale but who have charged an excessive amount for the privilege, can improve their image. So far they have been the front-runners in the price explosion; perhaps they are now starting to make amends by taking the first steps to lead the licensed trade back to sanity.

Pubs which normally take several beers - to the extent that their customers would have heart attacks if the same selection was on tap for two weeks running - are uniquely placed to make this gesture.

As for their profits, we see every reason why the Sun, the Nag's Head and others who would come at the lower end of any table devoted to over-pricing in the free trade should ultimately be the winners.

Those who are already breaking the 50p barrier with depressing regularity are the ones who have something to lose.

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# REAL BEER IN LONDON

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# They're all talking about it

As more and more people discuss beer - arguing their likes and dislikes or grumbling about the price - the news media will react in the only way it knows. The results may not prove anything but they are fun and they make a welcome change from endlessly repetitive articles on wine.

## 1. CAN YOU TELL THE DIFFERENCE ?

It speaks volumes for the topicality of real ale, CAMRA and the rest that the magazine 'Now!', launched recently with an unprecedented splurge of razzamatazz and paid publicity, should devote a couple of pages to the subject in one of the first issues.

Part of this took the form of the inevitable blind-fold test, in which 24 people sat down at the Goose And Firkin home-brew pub in Southwark and tried to identify real from keg. On the whole, they did pretty well apart from a strange inability to tell Masterbrew bitter from Abbey keg, both of course brewed by Shepherd Neame. Worth repeating the comment by Mike Hardman, a founder-member of CAMRA and one of the lucky 24, that in his view "you really need six pints or so of real ale to appreciate the difference." Quite.

'Now!' also had the bright idea of matching British brewed lagers against those from Germany and seeing whether the drinkers could tell one from t'other. The short answer was no, though without knowing the criteria used, it is impossible to understand why, for example, 10 out of 12 people thought Carlsberg Special was brewed in a foreign land. Did the 10 consider it was too good to be British, or just not good enough? If the former is the case, and let us be charitable, then those Danes beavering away up in Cobblersville are clearly doing a grand job.

It would be too much to hope that the staff of 'Now!' peruse avidly each issue of the 'Drinker', but they certainly made reference to the Chislehurst pub crawl which appeared in our July issue.

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## 2. TUBE-LESS IN BAYSWATER

1979 may have brought back the small local brewer, but it also looks like being the year when Britain succumbed to beers from Europe and beyond. Not the sort we associate with Danish mercenaries, jokey animals and Sig Ruman accents. This is the real stuff, matured in the bottle for Lord-knows-how-long and sold in pubs and smart London restaurants at prices that make the average pint at the Princess Louise resemble this week's loss-leader in Petticoat Lane.

Michael Jackson wrote about these beers in the London 'Evening News' recently. Chimay, Rodenbach Grand Cru, Duval and similar exotica are now handled by British importers, and he decided to test them on discriminating drinkers and see how they went down. In selecting a group whose palates would be up to it, he hit on the perfect solution: why not try out the beers on some Australians?

He soon found the ideal guinea pigs, living in Bayswater and just back from the Munich festivities. The results were all one could hope for. The Grand Cru, which Jackson claims is one of the world's greatest beers, was rated by one tippler as a cheap Champagne. Another spat it out. Chimay and Duval fared little better and even Cooper's, Australia's only top-fermented beer (brewed by the monks of St. Abbo in a 10th Century monastery not a million miles from Adelaide) got a fairly rough ride.

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■ It's the 50 up for Fuller's. Another celebration is due on behalf of the West London brewers who, as we saw, have already walked off with most of the prizes at the Beer Festival. Now, in converting their brewery tap, the MAWSON ARMS, to real ale they have brought the number of 'real' Fuller pubs up to 50. Only 70 or so to go!

■ Truman's Tap bitter is slowly finding its way on to proper pumps. The latest conversion is the OSBORNE TAVERN, Stroud Green Rd., N4, while Tap has also been added to the Younger's No.3. available in the well-known S&N house, the THREE COMPASSES in High Holborn, WC1.

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# Down by the riverside

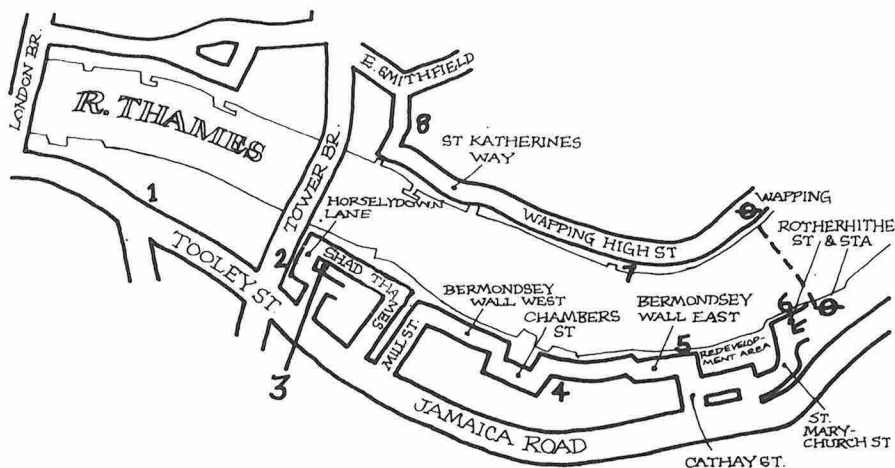
## Bracing Bermondsey & Romantic Rotherhithe

(with a little bit of Wapping)

This Riverside Walk was written up by NOEL STAINER for 'Capital Offence', the staff magazine of the Manpower Services Commission's 'Capital' Project, and we are very happy to have permission to re-print it.

From London Bridge Station, turn right into Tooley Street, the "Rue de Rivoli" of Southwark. The first pub worth a visit is the Duke Of Clarence (1) (Charrington), a small Edwardian house on the corner of Battle Bridge Lane, where you can sit down with a pint of Bass and tickle the ear of the nearest convenient bull-terrier while an aged local relates the life story of his neighbour's uncle's tabby-cat's nephew.

If you've had enough of this, move east along Tooley Street and cross Tower Bridge Road into Queen Elizabeth Street. On the corner is the Copper (2) (Courage), a modern pub, quite noisy in the early evening, serving handpumped Director's and best bitter.



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Turning left into Horsleydown Lane you can't fail to miss the Horsleydown Brewery, founded by John Courage on this site in 1789. You might like to drop into the Anchor Tap (3) (Courage) for a quiet drink but unfortunately real ale isn't available. However, the saloon bar has a very amiable cat who is prepared to sit on your lap all night if you feel so inclined.

Following Horsleydown Lane right into Shad Thames, you'll find yourself enveloped by the brewery rising on both sides like the walls of a canyon. With that tantalising brewer's whiff in your nostrils, walk with head held high and scan the maze of iron walkways and pipes (pumping next week's JC) criss-crossing above, past a sad droop of old warehouses on your left, until you eventually emerge into Tooley Street once again and turn left.

Turn left again into Mill Street. The reason for this little detour, if you're interested, is that you've been skirting a virtually inaccessible inlet of the river called St. Saviour's Dock. This is all that now remains of the old River Neckinger, immortalised by Dickens as "Folly Ditch" in "Oliver Twist". It was here that he set the scene for Bill Sykes' rooftop chase and ensuing death plunge. I once managed to gain access to this forlorn place and found what must be one of the most desolate and secret spots on the river. The squalid area of "Jacob's Island" ("Oliver Twist") to the east of the inlet now only survives in the name Jacob Street.

Walking very quickly down Mill Street (Dickens' infamous "Mill Lane") clutching your wallet in both hands, turn right into Bermondsey Wall and keep on parallel to the Thames, along Chambers St. and Loftie St. Around here you'll catch your first glimpses of the noble stream through the twisted metal and pulverised masonry of the partly-demolished warehouses on your left.

On the corner of Farncombe Street is a pleasantly ordinary riverside boozer The Old Justice (4) (Charrington) which serves IPA on handpump, and a dart-board and mat with the new international metric dart-chucking distances. Leaving the Old Justice, walk along Bermondsey Wall, which in parts degenerates to an alley flanked by corrugated iron. The only signs of life around here



are the occasional threadbare pigeons and the packs of rabid guard-dogs hurling themselves at wire-mesh fences in thwarted attempts to rip out your throat.

On the left is Cherry Garden Pier, once, believe it or not, the site of a fashionable 17th C. pleasure grounds. It was from the Pier that Turner painted the "Fighting Temeraire" before she was broken up on the Rotherhithe dockyard further downstream. From this point on the river, ships toot their sirens (in the morse signal "B") when they want the bascules of the bridge raised.

Just beyond, on Bermondsey Wall East, is the Angel (5) (Courage), the name supposedly being derived from "Angelus" (whether the bell sounded for that devotional exercise or opening-time must remain conjectural). It was built by friars of the Cluniac Order around 1530 and in later years Samuel Pepys, ever fond of a jar, mentioned it in his Diary.

Unfortunately, real ale is no longer served. Despite this (or maybe because of this) it was voted "Evening Standard Jubilee Pub of the River" in 1977. It's pleasant enough, if a bit twee, with its studded leather furnishings and subliminal piped muzak al la Reditune; but the best thing on offer is the prospect upriver from the balcony. In the evening the view can be especially

THE MAYFLOWER, Rotherhithe. Stamps and bitter mixed



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impressive, with the silhouette of Tower Bridge flanked by the cupola of St. Pauls and the Post Office Tower arranged in perfect postcard symmetry.

Make a diversion round an area presumably scheduled for "re-development", go down Cathay Street and left into the paradoxically-named Paradise Street until you come to the roundabout on Jamaica Road. Turn left into St. Marychurch Street and down Elephant Lane. At the bottom on the right is Rotherhithe Street, which will lead you to the Mayflower (6) (Charrington) where you will no doubt be ready for handpumped IPA.

This very pleasant pub dates back to the mid-sixteenth century but was rebuilt 200 years later, and only the original foundations have survived. If you don't fancy a pint, try a book of 9p postage stamps. The right to sell stamps in the pub was originally granted for the convenience of local sailors.

Indeed the bar has a distinctly nautical flavour, although the sailors have long since vanished, to be replaced by the "executives-and-secretaries" set and serious huddles of local theatre-group activists. Through the bar is a small verandah on wooden piles overlooking the Thames, which affords marvellous views of the Pool of London.

Somewhere below the river in front of you is a tunnel connecting Rotherhithe to Wapping on the opposite bank. This was opened as the first underground pedestrian tunnel in London in 1843, and was largely the achievement of Isambard Brunel. After a few minor mishaps (like the roof caving in), the tunnel was abandoned for pedestrian use, bought by the East London Railway Co., finally absorbed by the London Underground in 1913 and became part of the Metropolitan Line linking south dockland with Whitechapel.

Rotherhithe Station is just round the corner in Brunel Road. Hop on a tube and emerge in Wapping High Street. Turn left and stumble into the Old Town Of Ramsgate (7) (Charrington) where the draught Bass is excellent.

Walk along Wapping High Street, into St. Katherine's Way until you reach the Saint Tropez of EC1, St. Katherine's Docks. These were originally built for the long-term storage of wine and wool, and to connect with the then national canal system. Closed in 1968, the GLC snapped

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them up for £1½m. and the site was leased to Taylor Woodrow & Co. who are now developing the area into a residential and tourist trap, complete with yacht marina. Right in the Middle is the Dickens (8) selling a selection of real ales at surreal prices. If it's a warm night, it's advisable to eschew the humid interior and sit on your bollards out on the dock watching a few ½-million pound yachts bobbing up and down in the basin.

## **...but GLC scheme dooms six pubs**

MOSTYN LEWIS on A Threat To Dockland

The Leader of the Greater London Council is Sir Horace Cutler, who has revived the bad old days of grandiose road schemes with a £140 million scheme for a spectacular series of tunnels, flyovers, roundabouts, cuttings and similar British Road Federation totems across South London from Bricklayers Arms to Woolwich, to revive the Docklands area (by covering vast areas of it with concrete) and to be called Olympic Way (because it will be nowhere near the site of Horace's other dream at our expense - the 1988 Olympics). At a more human level, it destroys 170 homes and 6 pubs.

Often road schemes sit around for so many years that by the time it becomes known that a pub is doomed it is too late to intervene. As this is a new scheme nothing has yet been decided, but it is being pushed through rapidly and the consultation time allowed has been very short.

'London Drinker' hastened round the six pubs and found with relief that none was a real beer pub - although one dispenses the quasi-fizz Watney 'London Bitter' by toy handpump. However, to leave the issue there would be irresponsible. These pubs will not be replaced by anyone, continuing the overall loss of pubs in Inner London that has seen some areas lose half their pubs since the war. Fewer pubs means fewer brewers - the demolished pub gives the brewer a 'credit' towards a replacement in the same licensing district, but if ever used it will be only to help justify some vast new drinking zone and eaterie. Fewer pubs means less chance of new brewers or free traders introducing more choice.

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The South East London Branch of CAMRA therefore lodged a formal objection to the loss of these pubs both for these reasons and on planning ground appropriate to the individual pubs. If you don't know the pubs, let's take a quick tour.

VICTORY (Rotherhithe New Road) - Watney's

A comfortable pub with public bar and occasional live music, providing a centre for the adjacent housing estate.

JOLLY GARDENERS (Rotherhithe New Road) - Ind Coope

A splendid two-bar Victorian pub - pannelled walls, tiled floor, etched windows, screens, pewter drip trays and plaster ceiling, which could be a real showpiece - look for it all on the bric-a-brac stalls if the road goes through.

NEW JOLLY CAULKERS (outside Surrey Docks underground)

- Courage

A big solid pub with three separate bars, one being used for Jazz on Monday nights. The kind of pub that Courage are putting Directors Bitter into these days.

CHINA HALL (Lower Road, near the above) - Ind Coope

You go to some strange places for CAMRA. This pub is quite old, but has been horrendously given 'the treatment' to aim at the disco trade. Still, without it where will that trade go? "I don't fancy what you do but fight for your right to fancy it". (ANON)

WATERMANS ARMS (Woolwich Road/Charlton Church Lane) -

- Watney's

Couldn't you guess from the name? What pub designers call a nautical theme - chock solid with maritime and river oddments. This is supposed to be the Docklands area where there is a frantic attempt to create new jobs - but pulling down somewhere to go to lunch doesn't help.

VICTORIA (Woolwich Road/Westmoor Street) - Truman

Not much pleases the eye along this devastated road, but this stands out with all the best of Truman tiles and moulded eagles. If it comes down you won't get another like it. A cosy little one-bar pub.

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If you know and like any of these pubs, tell the G.L.C. Tell them if you agree with us that we've seen enough pubs go down to enhance the reputation of engineers for drawing straight lines and smooth curves. If you must, build your road, but excavator spare that pub!

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# Ale in Sussex

Another guide recently published is that covering Sussex. Although outside the scope of Greater London, many 'Drinker' readers will surely regard this new comprehensive guide as a valuable source of information for drinking well away from the capital.

Like many other country guides produced these days, the Sussex guide has adopted the clear, tried and tested format of the National Good Beer Guide by clearly laying out all of the necessary information in a workmanlike fashion.

One rather annoying feature of previous editions was the separate listings for East and West Sussex, which, for those who don't know where the dividing line lies, could prove frustrating. This edition combines the two with an appropriate (E) or (W) alongside the place name, making life much easier.

The general texts on real ale and dispense methods are backed up with a brief history of brewing in the counties - a subject which could fill a dozen volumes in itself. The larger towns have accompanying maps, which unfortunately suffer from the odd transposed numbers and wrongly placed pub.

One thing the guide does clearly demonstrate is the enormous inroads that real ale is still making both in the tied trade and particularly in the expanding number of free-trade outlets, especially on the Coast and in particular in Brighton. Latest changes in Brighton are highlighted by the return of Gales of Horndean and Harveys of Lewes, who have both acquired tied houses in the town. At 60p, The Guide to Real Ale in Sussex is thoroughly recommendable to both ardent and casual drinker.

Copies obtainable from - Phil Bethell, 29 Stirling Court Road, Burgess Hill, Sussex - enclosing 60p plus a 6"x9" stamped addressed envelope.

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# Letters

Dear Sir,

A disturbing development in pub circles these days tends to be the increasing number of licensed premises that emblazon on their doors the dress requirements of their patrons. In the area where I live it is rapidly becoming impossible to get served in your gardening clothes, apart from the feeling of embarrassment in dirtying the carpet or the furniture.

The whole business really is aggravated by the fact that none of these 'choosy' pubs has any longer the alternative facility of a public bar - which is really the crux of the matter.

It is also one of the penalties of living in an area that is rapidly becoming 'up-market'. Not only are the pubs becoming more singularly exclusive, but they're also becoming ridiculously expensive.

The same holds true further out in the country. For those who are keen walkers and hikers and who, in order to avoid the main roads, resort to bridleways and dirt tracks, it becomes distressing to find that that much sought after real-ale pub more often than not turns out to be a mini-version of a West End hotel, where you not only feel distinctly out of keeping with the surroundings, but are also frowned upon in your muddy boots and anorak.

In these days of increased personal wealth, it's surely wrong for so many pubs to increasingly behave as if they were exclusive clubs - the title 'public house' isn't wholly applicable anymore. As usual it tends to be the big brewers who either encourage or allow their licensees to gear their establishments towards a particular segment of the market.

Luckily, in the writer's case, a little further down the road a choice exists, thanks to our two London independent brewers, who realise the importance of keeping everybody happy in offering pubs that cater for most people.

J. Downside,  
Croydon,  
Surrey.

# Pints galore at Ally Pally



Photo by Ian McIntosh (IFL)

Never have so many drunk so much so quickly. That is how it must have seemed to those CAMRA members who served the beer at the Great British Beer Festival at Alexandra Palace. For the first time since this annual event began, the beer ran out before the end - and this despite all the extra barrels which were rushed to the Palace once the organisers realised the speed at which the ale was going down.

The crowd was put at over 80,000, about 30,000 up on 1978. This meant another 50,000 or so additional pints sold, which pushed up the total to 250,000 over the 6 days. Doors were closed on both Friday and Saturday nights, and the bars were shut on Saturday afternoon so as to conserve supplies.

The Beer of The Year competition was dominated by London, as Fuller's almost swept the board. Their Extra Special Bitter won the strong ale award and London Pride was voted both the top bitter and the top beer. The prize for mild went to Hanson's of Dudley.



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# New threat to tenants?

Brewery sacks landlord. Landlord stands firm.  
Brewery cuts off supplies.

This was the drama being played out at the Sir Richard Steele in Haverstock Hill, Hampstead. Given notice to quit by Charrington's the licensee, Martin Onslow, organised a petition to the brewery and refused to budge. He had the backing of his local Licensed Victuallers Association, and CAMRA's North London branch wrote to Charrington's on his behalf.

What gave a sinister twist to the affair was that it followed closely upon the death of Mr. Onslow's father. The family had run the pub for 20 years, and for the last 7 of these, father and son had been joint licensees, even if not joint tenants. According to the Hampstead & Highgate Express, Charrington's say they wish to spend plenty of money on the pub and to replace Mr. Onslow by a manager.

At one point, the brewery stopped sending beer and threatened legal action. Mr. Onslow has since been in touch with them, and he told the 'Drinker' that they have now compromised by offering him another tenancy in the area.

There was a very similar recent case, also in North London. After protests on her behalf, the brewery, Truman's, allowed the licensee a certain period on probation.

In Croydon, too, the joint licensee of the Bricklayer's Arms, whose husband had just died, complained that Charrington's were trying to replace her with a manager. Fortunately, the pub was involved in the recent Fullers Charrington swap and Fuller's proved themselves to be the more humane organisation by removing the threat of eviction.

There can be no moral defence for companies which try to deprive a long-serving employee of his or her livelihood at the moment of bereavement, just as if they were replacing a piece of machinery, and we congratulate Mr. Onslow for showing such brave determination and also on his partial victory.

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# More 'real' pubs

FOUR SISTERS, Canonbury St., N1. Courage Directors and best bitter.  
EXMOUTH ARMS, Coburg St., NW1. Courage Directors and best bitter.  
HANBURY ARMS, Linton St., N1. Bass & Charrington IPA.  
FISHERMAN'S ARMS, Old Oak Lane, NW10. Ind Coope Burton Ale and Romford Bitter.  
YE OLD KING'S HEAD, 380 Holloway Rd. N7. Ind Coope Burton Ale and Romford Bitter.  
MARQUESS TAVERN, Canonbury St. N1. Add Ind Coope Burton Ale.  
SHIP, High St. Croydon. Beers are now: Everard Tiger bitter; Raven bitter; Young SPA; Ruddell County and bitter; Gibbs Bishop's Tipple; Bateman bitter & Mild; Shepherd Neame bitter.

## Two Off-Licenses:

THE OUTSIDE INN 156 North End Rd. W14. Real ale for carry-out in jug or bottle includes Fuller's London Pride (35p a pint), Young's SPA (38p) and Ruddell's County (38p)

BRADY'S, Brighton Rd., South Croydon. Westcrown Bitter available to take away.

Finally, this month's Curse Of The 'Drinker' is hurled at the GREYHOUND in Harrow Road, Wembley which has stopped selling real ale.

MORE PUB SWAPS. In January 1980, Courage give up 7 pubs in the South-West area of London to Whitbread, who in return lose 8 pubs in Luton and St. Albans.

The London pubs are :

ANTELOPE	- Surbiton	WILLOUGHBY ARMS	- Kingston
MAYPOLE	- Surbiton	NEW INN	- Long Ditton
DUKE OF YORK	- Brentford	GREYHOUND	- Thames Ditton
DRUID S HEAD	- Kingston		

At least 2 of these, the ANTELOPE and the MAYPOLE sell real ale at the moment.

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# Brewery trips

The South-East London branch of CAMRA is organising a couple of brewery trips for December:

1. Whitbread's Frelm brewery in Faversham, Kent. Thursday, December 13th.

Coach leaves Lewisham at 6.00 pm, returns at midnight.

Cost: £3.50. (£1.50 deposit)

2. Guinness brewery in Park Royal.

Wednesday, December 4th. 50p deposit (returnable if own transport).

Contact: CAMRA S.E. London,  
6A, Eliot Vale,  
S.E.3. Tel: 852 7759

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## CAMRA branch contacts

BEXLEY	Bob Belton	303-4590
BROMLEY	Bob Darvill	697-1631 (h) 491-7050 x 246 (w)
CROYDON & SUTTON	Dave Hamer	647-0992 (h) 215-3683 (w)
E.LONDON & CITY	Bas Clarke	531-6933 (h) 222-4213 (w)
ENFIELD & BARNET	Brian Seymour	803-4062 (h) 366-1112 x 329 (w)
KINGSTON & L'HEAD	Andrew Hayward	942-9834 (h) 623-7511 x 2706(w)
NORTH LONDON	Derek Thorne	637-7141 x 66 (w)
RICHMOND & HOUNSLOW	Chris Bruton	940-8270
SOUTH WEST ESSEX	Chris Cashmore	Prentwood 283-1030 x 356 (w) 211703 (h)
SOUTH WEST LONDON	Laurie Bishop	942-2045 (h) 928-8933 x 438 (w)
SOUTH EAST LONDON	Mike Warner	352-7759 (w)
WEST LONDON	Robin Plough	997-4871 (early evenings please)
WEST MIDDLESEX	Keith Wildey	423-1243 (h) 828-7733 x 61 (w)

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# Calling all landlords

We are hoping to increase the number of pubs which take copies of 'London Drinker' for sale to their customers. From our point of view, we have found that landlords who keep the 'Drinker' have no difficulty in selling their copies, which means that we are virtually guaranteed a certain number of sales each month.

Although there is a small discount, we would not pretend that the direct profit you will make from sales will be other than negligible. Once a pub becomes known as a supplier, however, it should attract readers of the 'Drinker' who wish to get the latest copies; some of them will no doubt linger over a few drinks while they read it.

We intend shortly to start printing in the magazine regular listings of the names and addresses of all pubs in which copies can be bought.

If you would like to take 'London Drinker', please get in touch with your local CAMRA branch - or drop us a line and we shall arrange for someone from the branch to deliver copies to you. We also supply cardboard containers for the magazine which can stand behind the bar.

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I wish to become a member of Campaign for Real Ale Limited. I agree to abide by the Memorandum and Articles of Association of the Campaign, and I enclose £4 (£6 joint husband and wife membership) as my annual membership subscription. (Any additional amount will be welcomed as a donation.)

FULL NAME (Block capitals) \_\_\_\_\_

FULL POSTAL ADDRESS (Block capitals) \_\_\_\_\_

SIGNATURE \_\_\_\_\_

Cheques should be made payable to Campaign for Real Ale Limited. Applications should be sent to Membership, CAMRA, 34 Alma Road, St Albans, Herts. AL1 3BW.

