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THE LONDON DRINKER

10p

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



**THE FULLER FLAVOUR·DROPS IN A
DESERT·THREATENED HISTORIC
PUB·PUBLIC MONEY STOPS CHOICE**

What we CAN do

WHEN A brewery complains that its beers are too expensive, then we should take notice. Young's are concerned that the profit made by some tenants has increased although the volume of beer sold at their pubs (i.e. Young's profit) has fallen.

With the remaining big brewers falling into line with those who had put up their prices before Xmas, 1980 has started where 1979 left off. A few pundits are also calling for a swingeing levy on alcohol in exchange for a cut in direct taxation. This may well become a parrot-cry as we near the Budget.

Last year, 'London Drinker' launched various price-check exercises. We found that the theory was welcomed by our readers but that they had difficulty in identifying with it in practice: rip-off pubs seemed to thrive on publicity, while many bargain hunters probably kept quiet about their favourite haunt in case too much praise turned the landlord's head!

A campaign which proved to Young's that drinkers were also concerned about the cost of Young's beer should, however, provide the brewery with the best possible incentive to act, perhaps by threatening to reduce supplies to the offending pubs. So write, please, to us or to Young's about any of their pubs which charge significantly above the norm - 'norm' being around 40p for a pint of Ordinary Bitter in a saloon bar.

With this issue, the 'Drinker' reverts to monthly publication. Sales were given a timely boost over the holidays and, starting with the next issue, we shall print regular lists of outlets where you can buy the magazine.

LONDON DRINKER

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Our next issue will be out at the beginning of March. Closing date for copy: 14 February.

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Public money used to stifle choice

The tale of three of the Big Six stopping a pub from selling the beers of its choice throws a disturbing light on the practices of licensing authorities.

DRINKERS IN the Forest Hill area are being deprived of a chance to sample a wider range of ales by local publicans and Big Six Brewers who are afraid of competition. But the man who is trying to offer more choice is not giving up without a fight.

Barcave Ltd., a Wine Bar, Luncheon Club and Free House group, have been fighting for the right to offer a selection of Real Ales at the new pub/restaurant which they are opening in Dartmouth Road, S.E. 23. Over a year ago, when they first applied for a licence, they met considerable opposition from three brewers with pubs in the vicinity - Charrington, Courage and Watney's. In an effort to reach a compromise, Barcave Managing Director, Ivor Andrews, offered to restrict his draught beer sales to one brewer - Charles Wells. Although the opposition from the brewers - the only people to object - was not withdrawn, Mr. Andrews got his licence.

Experience at other Barcave houses, such as the TANNERS HALL and the SIR JOHN FALSTAFF, both in EC3, showed that customers appreciated a choice of real ales. Ivor Andrews is serious about giving his customers what they want, so in November he applied to the local Licensing Planning Sub-Committee to have the "Wells only" restriction lifted.

Barcave were able to show plenty of good reasons for getting freedom to offer choice. There has been an increase in population of over 50% in the area since the last pub licence was granted, and the new pub would offer full restaurant facilities

both morning and evening. The rather motley collection of pubs owned by the objecting brewers offers little by way of excitement to the drinker's palate, and bar snacks of the most limited kind are about all that is available in the evening. Despite this, the LPSC refused to lift the restriction.

The application can, and will, be put before the Licensing Planning Main Committee in a few weeks. But if this fails then there is no right of appeal. Ivor Andrews has written to the three brewers concerned asking if they will discuss their objections. Apart from acknowledgements, no response has been elicited. The whole affair smacks of backstairs deals, secrecy and anti-competitive behaviour.

The Licensing Planning Main Committee will consider the application in March, by which time the Barcave will probably be open. Unless there is a change of attitude, customers at the Barcave will be wasting their time if they suggest to the manager that the pub sells some additional beers. Watney's, Courage and Charrington will have seen to that.

The ultimate irony, however, is that Charles Wells, who would obviously gain if their beers were the only ones on tap, have no objection whatsoever to seeing Sam Smiths, Brakspears or Ruddles competing alongside them. It seems as if some brewers at least have faith in the quality of their product and we should point out that neither Young's nor Shepherd Neame, who each have a pub in the Forest Hill area, (albeit a little further away) has raised objections to the Barcave.

The Licensing Planning Committees are paid for out of public funds! Yet here we have a case which suggests that the system operates virtually as a brewers' and publicans' Trade Protection Association, stifling competition instead of promoting it. The Barcave would improve the lot of drinkers in the area and would also provide eating facilities which are sadly lacking at the moment.

We believe that there is a clear and

urgent need for reform so that LPC's are made to serve the public rather than kowtow to private interests who seek to bolster their own inefficiency by denying others a chance to do a better job. The right of appeal against refusal to grant a certificate of non-objection to a licence must be allowed, and LPC's must be compelled to state their reasons for refusing an applicant.

LONDON DRINKER would be interested to see an analysis which compares the recent market performance of Bass Charrington with that of any of the other giants. Among beers readily available in London, draught Bass and Charrington's IPA were the "Best Buys" throughout most of 1979. Yet it was not our impression that the Company suffered because of this, quite the contrary. Why, therefore, should they feel compelled to put a minimum of 6p on a pint simply to catch up? Perhaps the Government made them do it; if you can force the gas people to increase prices simply to keep up with electricity, you can probably do the same with beer. We musn't, after all, allow dangerous concepts like industrial competitiveness to spread. Too much like Socialism.



2 BREWERS

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The Sixth Mole

Episode 2 of our action-packed thriller

(Sir Rudolph Clumping-Twatt has asked Arthur Droopy to unmask the Gurglepis spy)

COULD IT be, Droopy wondered as he approached the Sales Director's office, that his search was ending before it had really begun? Not that Walter Blithering seemed to be other than an identikit businessman. He had joined Gurglepis when they took over his family firm, which was a part of the drink trade if only because it made paper straws. Ruthless and reactionary, he had climbed to the top in record time.

And yet, he had recently been something of a thorn in the side of the Gurglepis establishment, notably in fighting to block the introduction of 7X SuperNatural Ale and to retain Golden SuperKeg. No question of taste - his own glass never contained anything more voluminous than a treble Scotch - but he insisted that all who drank draught beer were Marxist saboteurs.

As one of the more naked profiteers in an industry noted for full-frontals, he had also both amazed and infuriated his colleagues by holding back a price increase. This, again, was not through compassion for the drinker, nor did he even pretend that it was part of some competitive strategy. His loyalty to the Government and his own political ambitions had apparently persuaded him that Gurglepis must do its bit in the battle against inflation.

An enormous colour portrait of Mrs. Thatcher glared at Droopy as he walked into the office; then there was Blithering himself with smooth, silvery head, sabre-tooth cuff-links and Old Harrovian cravat. Surely, no subversion there? But, Droopy thought, what a superb front if you are going in for a touch of skulduggery!

"Droopy, my good fellow! Grab a chair! Still think I'm the chappie whose been sleeping with your wife, what? Ha! Ha!"

"Codswallop."

"Gracious me! Such aggression! Got some lead in your pencil after all these years, hey?"

Droopy stared unflinchingly. "I said, 'Codswallop'. Operation 'Codswallop'. I want to know."

It was like a sentence of death. Blithering's face went Persil-white and his fingers twitched so violently that Droopy had to pour out a large dose and literally force it between his lips. That was the limit of Droopy's Agent-Of-Mercy act, as he continued to demand; "Tell me about 'Codswallop'!"

The whisky had its effect and Blithering's bounce gradually returned. "Thought I was going to beat SuperKeg to it for a second," he muttered. "Sir Rudolph should never have mentioned that word to you but I suppose after 20 years there's no need to keep quiet.

"'Codswallop' was the code name for an agent I planted on our competitor. The competitor - the Big One! We had heard that they were developing a new lager with a built-in taste of lime. I wanted the secret. You can see the potential, like making the public pay for the 'dash' which never was.

"I can remember that morning as if it were yesterday. 'Codswallop' came to me nearly in tears. Not only had his cover been well and truly blown, but the sample he had snaffled from one of the Big One's fermenting vessels turned out not to be lager at all, let alone lager-and-lime. Our chemist had given it the works and swore that it was actually Golden SuperKeg!"

(Who blew the whistle on 'Codswallop? Can Clapton FC beat FC Cologne? See the next amazing instalment).

FULLERS~the fuller flavour



We break off from our series on the Big Six to look through the eyes of JIM SCANLON at a famous London Brewery which never got taken over.

WHILE MANY of us will look back on the past decade with a certain amount of disenchantment, it can safely be said that for the small independent brewery the seventies was a period of welcome relief and resuscitation. This can certainly be said of Fuller, Smith & Turner Limited, who are one of only two independent breweries in London to survive the take-over mania of the preceding decade.

The Griffin Brewery, their headquarters, is situated close to the River Thames in Chiswick, West London. The Company has a long history of family connections, and is controlled, mostly, at the present time by the Fuller and Turner families. Perhaps it was because of this close family tie that the company remained in business longer than most other London breweries.

Brewing has been carried out on the site for just over 320 years. In 1657, the Hon. Edward Russell occupied a large house, known as Bedford House, at the west end of Chiswick Mall. Like many such houses owned by the nobility in those days, a 'brewhouse' was attached to provide ale for the Lord and Lady as well as the numerous servants.

Various changes in ownership took place over the next century and a half, most notably those of Thomas Mawson, Matthew Graves and John Thompson. These gentlemen, in turn, were largely responsible for the expansion and development of the original 'brewhouse' to proportions more or less the size of the present brewery site.

Enter the Griffin

It was at the end of the Thompson ownership period, in 1816, that the name 'Griffin' became associated with the brewery. The Griffin was the sign of the famous Meux and Reid Brewery in the City, but boardroom disputes had forced the Reid Brewery to change the name and Mr. Thompson seized the golden opportunity to further his own business interests by using a famous name.

In 1832, John Fuller of Neston Park, Wiltshire, took an interest in the Griffin Brewery and, after brief partnerships with Douglas Thompson and Philip Wood, was joined in 1845 by Henry Smith (a partner in the Ind Romford Brewery) and John Turner (the head brewer at Romford). So came into being the Company of Fuller, Smith & Turner Limited.

Despite the 'brain drain' from Ind Brewery, relations between the two companies remained cordial and, in order that they should not

compete with each other, London was divided so that Griffin Brewery took all the territory west of Aldgate Pump and Ind Brewery east of it.

However, these friendly policies did not last for long; as new licensing laws and heavy taxes came into force, bitter competition broke out and breweries quickly went in search of new outlets to purchase. Fuller, Smith & Turner have still maintained a large concentration of tied houses in the West London area.

Out of Gas

In the early 1960's, Fuller (as the Company have now become popularly known) were one of the first breweries to opt for gas pressure dispense by a system known as Porter Lancastrian so that, by the time traditional 'real' ale began its revival, in the early 1970's, only seven of their tied houses still had handpump dispense. Gradually, the number has increased since then to the present number of 54 out of 116 tied houses.

Although the Company would prefer to see much more conversions, their policy appears to leave the choice of dispense to the tenants. Griffin catering, a subsidiary company of Fuller's and owning 26 managed houses, has a much better record of conversions than its holding company and indeed this is reflected in the substantial profits this Company has earned over the past few years.

The Fuller Pints

Whilst it is true to say that the 'real ale' revival has played an important part in Fuller's recent fortunes, it certainly is not the only one. The combination of a vigorous and co-ordinated free-trade policy and an excellent range of beers has done much to

The George and Dragon, Brentford



spread the Fuller's name throughout the South East of England.

If you are finding the stress and strain of modern living too much to cope with, then a small sample of ESB (Extra Special Bitter) will be just what the doctor ordered. Too much, however, and you will find living of any kind impossible! ESB began as a rare Winter Brew, but, due to popular demand, Fuller's continued to brew it regularly all the year round. It has an original gravity of 1055.75 degrees and, until recently, was the strongest draught beer brewed regularly in Britain.

London Pride, an aptly named beer, has a rich fruity flavour to it with a gravity of 1041.75 degrees. Perhaps because it has less of the 'killer instinct' about it than does ESB, it is the more popular beer. In normal circumstances it would be classified as an "ordinary bitter" except that Fuller's do have an "Ordinary Bitter" in their range of draught beers. Unfortunately for the real enthusiast, Ordinary Bitter is filtered and pasteurised and invariably served by gas pressure.

The last remaining draught beer, and arguably Fuller's most famous one, is Hock - a rich, dark, malty, mild beer. The word 'Hock' goes back to the brewery's earlier days when in fact the brewery was known as the Griffin Hock Brewery. Chaucer, it is said, used the word to describe the harvest, the implication being that after a hard day's work in the fertile fields of Chiswick, the labourers would drink vast quantities of this thirst-quenching brew,

Sadly, however, the days of traditional Hock are numbered for, as sales of mild beers generally have been on the decline, Fuller's have recently had to make the reluctant decision to go bright. In this way, the cellar life of Hock can be increased at the expense of flavour and taste due to the consequences of filtration and pasteurisation processes. Let us hope that a revival of mild beers is round the corner so that the drinking public may once again enjoy this most palatable of beers.

An indication of the fine quality of Fuller's beers can perhaps best be conveyed by considering their achievements at recent Great British Beer Festivals. In 1978, both ESB and Hock captured the major honours in their particular categories, while in 1979, London Pride was voted the overall best beer on show with ESB, for the second time, taking the 'special' bitter first prize.

What of the future? The present brewery redevelopment is nearing completion and this will result in a 50% increased output capacity. Obviously, the free trade will be seeking further expansion and recent activities, such as the pub-swap deal with Charringtons, might suggest expansion also of the tied trade. Already, the pub-swap, whereby Fuller's exchanged 4 of their houses in return for 7 Charrington houses, is proving to be a great success. Equally successful has been the brewery's promotion of the 'take home trade by way of Polypins whereby one can enjoy the pleasure of a pint in the comfort of one's own home.

Despite some minor misgivings, particularly over Hock, it is pleasing to note that one of our few local breweries is alive and well and Londoners can be proud of this small family brewery which boasts some of the finest beers obtained in Britain.

For a Taste of Tradition



John Fuller



Henry Smith



John Turner

150 years ago these three were the first members of their families to come to the Griffin Brewery, Chiswick, which was even then over 100 years old.

The history of the family firm they helped to form, a guide to the famous Fullers beers and the pubs where those beers can be found are in a new leaflet called 'For a Taste of Tradition.'

FULLERS



Fuller Smith & Turner, Griffin Brewery, Chiswick W4 2QB



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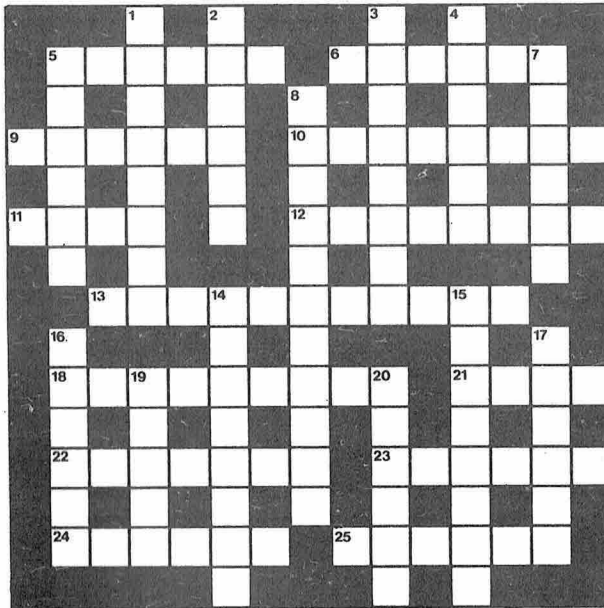
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*** * * * ***

WE AIN'T POSH BUT WE'RE CHEAP

Drinker Xword 9



LAST MONTHS WINNER
B.HAWKSWORTH
LONDON NJ1

Across

5. Hold a letter holding the beer... (3,3)
6. ...but not the brewery you'd expect to brew it! (6)
9. Lone Star inhabitants (6)
10. Yet it means to take a cherry! (8)
11. The Kama Sutra's word for it (4)
12. Tin trams mixed up to send (8)
13. It's difficult to do this on the telephone (3,2,6)
18. Dead in tun? Could be overcome by water (8)
21. Last one's to Brooklyn (4)
22. A theory Max had (7)
27. Saccharomyces - Carlsbergensis or Cerevisiae for example (6)
24. Be sure! It could be somewhere between here and Hades (6)
25. Protracted booze-up for a passive lager-drinker? (6)

Down

1. I.L.E.A. side tends to (7)
2. Whence 3 downs emerge (6)
3. Aussie lager drinkers (8)
4. At over six hundred bucks an ounce, they're worth a bomb (6)
5. Sore gonads take in the state (6)
7. Endless mixed up science - but it's pretty (6)
8. Keat's Poem is a few months out of date now (3,2,6)
14. See 17 down
15. Grayson's favourite beer?(8)
16. Ports like Rye and Winchelsea (6)
- 17.& 14. Mixed drink descriptive of Lord George-Brown? (6,3,5)
19. Decree (5)
20. Serviette (6)

Drops in the desert

IF YOU think that real ale is everywhere and that CAMRA has made itself redundant, hearken unto JOHN WARD as he leads you through the barren wastes of North London.

PALMERS GREEN (or N13 as it is known in Cockney rhyming slang) is a large suburb to the north of Wood Green. It has four public houses - each one on the periphery of the postal district - and must be one of the most under-pubbed districts in the fully built-up part of London. Each pub is at least half a mile from the next one and local residents have probably the poorest choice in London, since the surrounding districts are not exactly bursting with boozers. Add the mean licensing hours of outer North London and the fact that only one real ale is sold on draught in all those four pubs and you might ask "Why feature such a barren area?"

Well, if you have just moved into the area or have a reason to visit it you will need guidance and at least you can drink bottled Guinness in all pubs. The easternmost pub is THE CAMBRIDGE, situated on one corner of a big roundabout where the Great Cambridge Road and the North Circular Road crash into each other (traffic jams guaranteed and it can take 3 trips round the roundabout to get into the right lane for the pub car park).

This vast pub is refurbished in a plush, luxury-cinema style but without the eccentric features which give such places that essential escapist atmosphere. It is a Charrington pub and sells the usual range of keg beers and lagers although the IPA was once rumoured to be served by air pressure. Given the size of the pub it is almost certain to be dispensed by carbon dioxide pressure. The pub provides food and entertainment for a regional clientele.

Along the North Circular Road in the Westerly direction (follow the signs for The North (M1,M10), Melville Gardens leads off on the left hand side. Where this road crosses Tottenham Road we find the BIRD IN HAND, a deceptively large Watney London House. Built in an attractive farmhouse style with steep gabled roofs and with a beer garden, this pub is typical inter-war pub with a full range of bars, rooms and facilities. Regrettably, the air-pressure-dispensed London Bitter is not always very palatable. The snacks were particularly unimaginative on my visit one lunch-time.

Back to the North Circular Road, that doyen of ribbon development which stands as a tribute to Keynesian economic principles and a monument to slump labour, a short spin down the dual carriageway brings us to the COCK TAVERN. Blazoned as "The Nite Pub of North London" this bijou little estaminet once proclaimed "Cock Music Nightly" (or was it Nitely?) above a picture of Alan Elsdon supping beer from a glass held in his left hand. His right hand was presumably occupied with his instruments, for this pub does feature modern and trad. jazz and some good bands do appear from time to time. The late night scene relies heavily on discos and rock bands.

This pub is the roadhouse to beat all roadhouses. It is totally devoid of any character or atmosphere and so far removed from residential areas that it has no real local customers.

It's regulars in the lunchtimes and early evenings come from the nearby bus garage and industrial concerns.

But in all Palmers Green it is the sole real ale pub and sells a passable pint of Ind Coope Burton Ale. The pub lost half an acre of car park to a road widening scheme and is all the better for it as fewer coaches stop there now and the bentwood chairs in the saloon bar offer genuine calm and tranquility between 7 and 8 p.m. where you may read your paper and savour your drink undisturbed by the thrust and clamour of most suburban pubs at this hour.

Journeying along the historic Green Lanes to the superior levels beyond the New River we ascend to the part known as High Palmers Green and immortalised in the estate agents' particulars as "close Southgate/Winchmore Hill borders". So wary is the native of alien incursions that he will not admit the district's precise whereabouts. It's as if the wartime custom of turning round the signposts and obliterating road names had never ceased. The Underground extension obviously wanted to come here but went shooting off to unheard of places like Arnos Grove and Cockfosters; similarly, the arterial roads which all pointed in the dir-

ection of Palmers Green suddenly veered off to despoil the farm lands of Upper Edmonton rather than threaten the placid domesticity of the massed terraces of speculative housing and desirable semi-dets., "close to transport etc. and with the benefit of gasfired double glazing".

After struggling along the straggling main street (once boasting two cinemas, now replaced by supermarkets), THE FOX is reached. A big, turn-of-the-century Watney London house, not very distinguished and much altered, it has a busy restaurant business and sets a reasonable standard for a suburban pub. London Bitter is served by air pressure and is of the usual variable quality. The pub demonstrates admirably the benefits of the monopoly and restrictive licensing system: the only pub in a busy shopping street and offering an abysmal choice. For Palmers Green, even this pub is probably one too many. There would be a vigorous outcry against any proposal to provide an additional licensed establishment and not a tear shed if this one was removed, for it is patently clear that the good burghesses of Palmers Green can do quite well without pubs, thank you.

Pub news

FULLER'S HAVE dominated the recent news about independent brewers taking over pubs. This month, Young's get into the act with the MARQUESS TAVERN in Canonbury Street, N.1.

Friary Meux pubs are with us again. We hear that the FOX & HOUNDS in Carshalton High Street, will be fully transmogrified as from March.

Other Pub Changes include:

(more next month)

ACTON	ELEPHANT & CASTLE, 145 High St. W3.	Wethered Bitter (H)
BETHNAL GREEN	OLD AXE, Hackney Rd. E2.	Add Wethered Bitter (H)
BROMPTON	BUNCH OF GRAPES, 207 Brompton Rd. SW3.	Everards Tiger (H)
		Wells Bombardier (H)
CHELSEA	MARLBOROUGH ARMS, 43 Elystan St. SW3.	Wethered Bitter (H)
	QUEENS HEAD, 25 Tryon St. SW3.	Courage Best Bitter (H)
CHISWICK	CITY BARGE, 22 Strand-on-the-Green, W4.	Courage Directors (H)
	DUKE OF SUSSEX, 75 South Parade, W4.	Ind Coope Burton (H)
COVENT GARDEN	LAMB & FLAG, Rose St. WC2.	Courage Directors (H)
CUBITT TOWN	WATERMANS ARMS, Sounders Ness Rd. E.14	Ind Coope Burton (H)

FOREST GATE	FOREST GATE HOTEL, Tylney Rd.E7.	Ind Coope Burton (H)
FULHAM	IMPERIAL, 577 King's Rd.SW6. PETERBOROUGH, 65 New Kings Rd.SW6. SWAN, 1 Fulham Broadway, SW6.	Watney London Bitter (H) Bass (H) Courage Best, Directors (H)
HAMMERSMITH	DISTILLERS ARMS, 64 Fulham Palace Rd.	Courage Directors (H)
LEICESTER SQUARE	OLD KING'S HEAD, 18 Bear St.WC2.	Ind Coope Bitter, Burton (H)
MAIDA VALE	HERO OF MAIDA, 435 Edgware Rd.W2.	Ind Coope Burton (H)
MARBLE ARCH	DUKE OF KENDALL, 38 Connaught St.W2. HENRY HOLLAND, 39 Duke St.W1 LINCOLN, 44 Blandford St.W1. VICTORY, 4 Brendon St.W1. WARGRAVE ARMS, 40 Brendon St.W1.	Younger No.3 (H) Wethered Winter Royal (H) Younger No.3 (H) Wethered Bitter (H) Bass (H) Ind Coope

Note. We promised to run a list of 'real' Watney's and Truman's pubs in this issue. As we have not yet got all the details, we are holding back the article until March.

KEEPING UP WITH GODSON

THE FIRST of London's new breweries, Godson's, started operating again a few months ago. They are currently producing one draught bitter - Black Horse (O.G. 1048) - having dropped the weaker Anchor Bitter, for the moment anyway, because they say there is insufficient demand.

Godson's are full of surprises. What other brewery produced a Jubilee Ale - in 1979? Did no-one tell them that Idi Amin had got the chop? Also, their bitter has tended to change in appearance and flavour almost from one week to the next, while a story went round that on one of their brews, they forgot to add the hops!

All we can say is that on a recent sampling session, Black Horse was pale in colour and very palatable.

TONY LITTLER, the man with the enviable task of keeping up with the vagaries of Godson's, has supplied the following list of outlets.

BLACK HORSE	Padlow Wood, Near Blackmore, Ingatestone, Essex.
CLARENCE	Whitehall, London, S.W.1.
EEL PIE	9/10 Church Street, Twickenham.
GUILDFORD ARMS	95 Sutton Road, Southend-on-Sea.
HAWLEY ARMS	2 Castlehaven Road, London, N.W.1.
HOLE IN THE WALL	Meopham Street, London, S.E.1.
LONDON TAVERN	149 Maple Road, Penge, London, S.E.20.
MACKWORTH ARMS	158 Commercial Road, London, E.1.
MARKSMAN	254 Hackney Road, London, E.8.
NAG'S HEAD	79/81 Heath Street, London, N.W.3.
PRINCESS LOUISE	208/9 High Holborn, London, W.C.1.
ROCK GARDEN	6 The Piazza, Covent Garden, London, W.C.1.
SUN	63 Lamb's Conduit Street, London, W.C.1.
WHITE HART	1 Mile End Road, London, E.1.
WINDSOR CASTLE	The Walks, East Finchley, London, N.2.
VILLAGE BLACKSMITH	4 Hillreach, London, S.E.18.

Wot about the workers?

B.J. DICKSON takes a robust swipe at those who dare to come between a working man and his pint of real ale.

HAVE ALL you lovers of a good drop of "Real Ale", the kind that real men drink, ever thought of the lengths to which some breweries and publicans go to try and rip you off? If you are a "walley", to use the Working Man's vernacular for idiot, you could be taken in.

First, we have the soppy little half size imitation hand-pumps used in the country and in some pubs in London that roughly operate in the same way but dispense "fizzy" Greene King "Abbot". Why is it that Greene King's Board of Directors are so bone-headed that they will install in their tied houses an imitation when, for a few bob more, they could have the real thing serving Real Beer?

The second type of deception entails the clever-dick publican who decides to shove keg "drawn" mild fizzy CO₂-type beer up a conventional handpump. Unless you know a bit or two about beer, it can be a bit tough to detect even for a veteran CAMRA member. This happened in a pub in Ware in Hertfordshire which for obvious reasons must remain nameless.

The third is to use carbon-dioxide pressure on a normal Real Ale Cask in the cellar to cut down the time the beer has to settle before being fit to drink. You then disconnect all this lot from the barrel in the cellar and serve to the customer in the normal Real Ale way.

My main beef is, why do Trading Standards Officers, sent to investigate, have differing standards? Because, let's face it, if a pub tenant is serving up McMullen's "Country" bitter from a brace of hand pumps, behind which are secretly hidden "fizz" (CO₂) taps, this is deception.

Not so, says Enfield's Trading Standards Officer. What I say is, what the hell is it then?

CAMRA members and sympathetic non-members must, if necessary, organize pickets to distribute leaflets carrying the truth outside any pub caught perpetrating these deceptions. The working man demands a drop of beer which is well kept, the type his dad and grandfather before him took for granted. 50p a pint or more is not cheap, even in comparison to the Continent, because we aren't earning the same wages as our Continental brothers.

Incidentally, I was in several pubs in Enfield recently talking loosely about "Real Ale" and I was really surprised at the sheer ignorance of the working-class man concerning this type of beer. We are accused of boring people about beer, but if this educates just a small proportion about the British-lager farce and other take-ons, let's bore them to death, eh?

I am not a snob. I am a working class man who works in a factory, but I don't drink any old crap the breweries advertise heavily on TV. Surely, even the working man has got some mind of his own; and doesn't just drink lager because all his mates in the football club do?

The Nags Head

Heath Street, Hampstead, NW3

Managed by Steve and Christine Ellis



Abbot Ale
Adnams Bitter
Andover Ale
Brakspears Bitter
Brakspears Old Ale
Godsons Black Horse
Ruddles County
Sam Smiths Old Brewery Bitter
Home-made Bar Foods

The Village Blacksmith

Hillreach, Woolwich, SE18

Managed by Mike and Denise Lands

Adnams Bitter
Andover Ale
Andover Wallop
Godsons Black Horse
Sam Smiths Old Brewery Bitter
Shepherd Neame Best Bitter
Youngs Special Bitter
Home-made Bar Foods



Both these real ale free houses are owned by CAMRA (Real Ale) Investments Limited.

News & Views



THREAT TO HISTORIC PUB

ONE OF East London's most precious pub buildings is being lined up for an unfortunate and quite unnecessary case of brewer's vandalism. The HOOP AND GRAPES, together with its next door neighbour, No.46 Aldgate High Street, are a pair of timber framed late 17th Century buildings which have survived since before the Fire of London in a remarkably unaltered state.

The interior of the two buildings, writes OLIVER LEIGH-WOOD of the Spitalfields Trust, contains many early features and the inn has a substantial amount of its original pine-panelling and cornices still in position. Much of this was in use until fairly recently and the building could be very easily restored to its original lay-out, giving the inn a number of small intimate public rooms - a cross between Ye Olde CHESHIRE CHEESE off Fleet Street and the DOVE at Hammersmith.

However, the current owners, Charringtons, together with Hazelmere Estates, have recently submitted through their architects, revised redevelopment plans which do not reflect any desire or intention of doing this.

A large, open ground floor is planned, in which almost none of the original features of the 17th century building is to be left. The upper floors are to be converted to offices, so that the public will not again be able to enjoy eating and drinking in rooms as they were when the building was constructed. It is reported that the owners are going to strip the panelling down to the original frame and, no doubt, to treat the interiors to the same fate as the early, possibly original, bar stools, which up until a few months ago were in the building - throw them on a skip.



If the inn was restored, the attractions, both financial for the owners and aesthetic for the clientele, of such a building used in its entirety for its original purpose, would far outweigh the difficulties caused initially by the need to comply with contemporary ideas of safety and convenience.

The Spitalfields Historic Buildings Trust exists to bring together all the forces which are available now to rescue Spitalfields, but which separately are powerless to act. Anyone who wants to help or to find out more about the Trust should write to 3 Park Square West, NW1 (Tel:935-5052).



A BOOST FOR MILD

WE ARE gratified to learn from Mr. Berman that his SUN Free House will feature a large number of draught mild ales during February.

Letters

BOTTOMLESS

Dear Sir,- A previous issue of your magazine praised an Ind Coope hoselery the ROYAL SIX BELLS in Merton for giving good value. This house has recently undergone redecoration and on a recent visit I found that the bitter cost 40p and the Burton, 46p. These show a marked increase on the prices in the un-decorated pub.

What particularly annoyed me, however was the fact that whereas D.D. (40p and 42p) and the lager (46p and 48p) varied in price between the public and the saloon areas, the draught beers were the same (saloon) price throughout the house. This would appear to be discrimination against the draught beer drinker of the most blatant sort. It also shows that the landlord considers us to be fools with bottomless pockets.

C.C. Romer
Thurleigh Rd., SW12

TENANTS' LICENCE

Dear Sir,- I wrote to Fuller's concerning the price of London Pride in three of their Croydon pubs. The pubs and prices are:

Builders Arms - 38p
Royal Standard - 45p
Crown & Sceptre - 48p

They replied, "the explanation of the large variances lies in the freedom of the new tenant to fix his own price. In the case of The Crown & Sceptre, a recent acquisition from Charrington's, we have already approached the tenant concerning what we would also consider as high prices. However, at this moment, he would seem adamant in keeping the price structure, and this is his right."

K. Ebdon,
Coulsdon, Surrey.

RED GUEUZE

Dear Sir,- I have been glad to read in your pages of the introduction of gueuze into the United Kingdom and I hope that many of your readers will persevere and acquire a taste for this excellent and totally distinctive beer - when it is available at a reasonable price.

However, I am very concerned that you do not overpromote Bellevue 'gueuze'. This is generally agreed to be the Watney's Red of the gueuze world and as a processed, sweetened and crown-corked product, it is not to be compared with the bottle-conditioned version.

The importing of any gueuze into this country is a welcome start but I hope no-one will decide prematurely against gueuze on the basis of Bellevue alone, before trying 'real' gueuze in Belgium - or maybe, hopefully soon in Britain?

A.A.H. Cunningham,
South Wimbledon, SW19.

Big Six~ Beware!

A NOTICE received from the BRICK-LAYER'S ARMS, 63 Charlotte Rd., E.C.2. reads as follows: "To celebrate his 21st birthday, Octogenarian and Master Brewer, Archibald Truscott is making sure that the lights go up in London. "Born on February 29th 1896, Archy has been in brewing since he was a lad.

With his customary roguish humour he has placed money at Ladbroke's that the Big Six will be dead before he is. On February 29th at the BRICKLAYER'S ARMS his last seven brews will be available for one glorious night - from Old Rupert (1956) to Archy's 21 (1980)."

Branch news

The following is a list of events being held by the CAMRA branches in the London area, during February.

BEXLEY For details, ring "Branch contact"

BROMLEY For details, ring "Branch contact"

CROYDON & SUTTON Monday 11th February, Branch Meeting, Fox & Hounds, Carshalton, 8pm.
Monday 18th February, Pub Crawl: Nelson, Victory, & New Inn, New Town Sutton, 7.30pm.

EAST LONDON & CITY Tuesday 19th February, Branch Meeting: Birkbeck Tavern, Langthorne Road, E.11. 7.30pm.

ENFIELD & BARNET Wednesday, 13th February, Branch Meeting, Moss Hall Tavern, Ballards Lane, N. Finchley. 8 pm.
(with speaker from Fullers)

Tuesday 19th February. Social, Cricketers, Chase Side Place (off Chase Side) Enfield.
(new McMullens outlet) 8 pm.

Thursday 28th February. Social & Darts Practice. The White Lion, St. Albans Road, Barnet. 8 pm.

KINGSTON & LEATHERHEAD Thursday 21st February. Branch Meeting The Crown, Weybridge, 8 pm.

NORTH LONDON Tuesday 12th February. Branch Meeting The Cock, Triton Sq. NW1.

Tuesday 26th February. Social, Alexandra, Commerce Rd., Wood Green.

RICHMOND & HOUNSLOW Wednesday 20th February. Jt. Social with SPBW Express Hotel, Kew Bridge.

Presentation of SPBW London Pub of the Year

Monday, 25th February. Branch Meeting, Prince of Wales, Feltham.

SOUTH WEST ESSEX Wednesday, 13th February. Branch Meeting, Queens Theatre, Hornchurch.

Thursday, 21st February. Social, Rabbits, West Thurrock.

Tuesday, 26th February. Coach to Greene King Brewery.
Leaves Ilford 9.45 a.m. Fare £4. Ring 'Branch Contact' for details.

SOUTH EAST LONDON For details, ring "Branch Contact"

SOUTH WEST LONDON Sunday 10th February. Lunchtime Social, Duke of Devonshire, Balham High Rd. 12 noon.
Wednesday, 13th February. Branch Meeting, Kings Arms, Wandsworth High Street. 8 pm.
Thursday, 21st February. Social, Alma, York Rd. Wandsworth. 8.30.

WEST LONDON For details, ring 'Branch Contact'

WEST MIDDLESEX Sunday, 10th February. Lunchtime Social. George & Dragon, High Street, Yiewsley. 12 noon.

Wednesday, 20th February. Branch Meeting Plough, Mandeville Road, Northolt. 8.30 pm.

Tuesday, 26th February. Social, Lambert Arms, Oxford Rd., New Denham. 8.30 p.m.

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 (H)	
SOUTH WEST ESSEX	CHRIS CASHMORE	Brentwood 211703 (H)	283-1030 x.356
SOUTH WEST LONDON	LAURIE BISHOP	942-2045 (H)	928-8933 x.403 (W)
SOUTH EAST LONDON	MIKE WARNER	852-7759 (H)	222-5600 x.560 (W)
WEST LONDON	ROBIN PLOUGH	991-1727 (H)	"early evening please
WEST MIDDLESEX	KEITH WILDEY	423-1234 (H)	828-7733 x.61 (W)

HAVE YOU seen the latest advertisement from Heldenbräu? This one appears on the sides of buses, and shows a hand clutching a can of the aforesaid "Brew of Heroes" at one end, and a glass at the other end. A light-coloured liquid is issuing from the can and, just like a well-directed stream, is filling the glass. We wonder if this symbolism is intentional.

● A BARMAN in Wood Green (who just happened to be Irish) wanted to get rid of his heavy cold. What better than a healthy cocktail with which to wash down his Lem-Sip? So he laid the tablets on the bar while he filled a glass with a mixture of orange juice and lemonade. Old habits die hard, however: before he could stop himself he had reached for the ice bucket, put four pieces of ice in his drink and downed the lot.

I wish to become a member of The Campaign for Real Ale Limited. I agree to abide by the Memorandum and Articles of Association of the Campaign, and I enclose £4 (£5 for overseas members) in respect of my annual membership subscription. (Any additional amount will be welcomed as a donation).

FULL NAME (Block capitals)

FULL POSTAL ADDRESS (Block capitals).....

COUNTY.....

SIGNATURE DATE

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.

