

Vol 2 No2

March 80

THE LONDON DRINKER

10p

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



**The Bass story - Mainlining with
Ind Coope - Spot the pub - Letters**

Towards 1981

WITH THIS issue, 'London Drinker' reaches its first birthday. It's a great feeling to have survived for one year, especially as there were times when we believed the knacker's yard was just around the corner. We should like to thank all our supporters - distributors, stockists, advertisers - and especially you out there who read us every month.

What has particularly pleased us is that more of you are writing. Keep it up, because we depend on articles, letters, news items, cuttings, ideas without these, our part-time editorial team could not sustain this level of monthly creativity, multi-talented though they may be! And let us know what you think of the 'Drinker', good and bad.

Pub crawls, pub entertainment, pub food, clubs which sell real ale, curry houses (for those strange beings who prefer to round off a session with a steaming Vindaloo), reviews of books on beer, T.V. shows or whatever. This is just a selection of topics in search of an author. We are also in the market for cartoonists and illustrators.

Our copy deadline for major articles is usually the middle of the preceding month. As articles of this nature seldom become out-of-date from one month to the next, this deadline should cause no difficulty. News items and letters lose their impetus more quickly, but here we can normally accept contributions right up to the last week in the month.

Look forward to hearing from you.

LONDON DRINKER

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Our next issue will be out at the beginning of April. Closing date for copy: 17 March

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Real Grotnys

IN OUR Christmas issue, writes MOSTYN LEWIS, we examined the present state of the Grand Metropolitan brewing empire. Here in London we are concerned with two parts of that empire - Watney's and Truman's.

Walk into one of their pubs and as likely as not you will see what seem to be a couple of handpumps. Look at your prized copy of any of the CAMRA guides and you will look in vain for these pubs - because these 'pumps' are not what they seem. Watch carefully and you will soon be aware that there is no 'pulling' of beer taking place: instead of rippling muscles and all the associated benefits of a real handpump, the Grotny barmaid requires only a flick of a nail-varnished finger and the amber liquid gushes forth.

This miracle of technology is of course a fake handpump, the 'County' or 'DCL' (after the manufacturers, Distillers Company Limited, better known for Whisky and Thalidomide) pump. It is a switch that turns on an air pump that pushes air into the cask, thereby forcing beer out of the cask and up to the bar.

What's wrong with that, you ask? Surely around the country there are plenty of electric pumps serving up cask beer? There are indeed, especially in the Banks's pubs in the West Midlands, many of the Manchester pubs of Robinson's, Boddingtons', or Holts', or the Nottingham pubs of Kimberley, Home or Shipstone's. The difference between their electric pistons and the DCL pump is that the DCL pump forces air into the barrel - the others do not.

This isn't hair-splitting. By forcing air into the barrel you reduce the escape of the Carbon Dioxide bubbles that are produced by the beer working away in the cask - and the beer tastes fizzy. I'll allow that it's sometimes less fizzy than others, especially when large amounts of beer are being drawn off (sorry - pushed out) in a short time, and the beer is being removed from the cask considerably faster than it can create Carbon Dioxide in quantity. However, would you recommend anyone a beer that's only presentable now and again? The DCL pump is just not up to the job.

Fortunately, there are now signs of improvement. After going through successive modifications (Now up to Mk V, or is it IIIb (ii) ?) of the pump because of 'Technical problems inevitable with Revolutionary New Technology' (i.e. unreliable because too complex?) the top management of Grand Metropolitan have put aside their gin-and-limes and sanctioned 'limited experiments' with straight, honest, real, handpumps to find out what all London's other beer barons have known for years: that handpumps don't bite, aren't likely to frighten the horses or turn into Ayatollahs overnight. Let's hope they turn out to be addictive.

The following list is based very largely on information given to IAN CHRISTIE by the breweries concerned. The beers are:

Truman TAP bitter (O.G. 1039.5 degrees)-brewed in London
Watney STAG bitter (O.G. 1044 degrees)-brewed in Norwich
Watney LONDON bitter (O.G. 1037.5 degrees)-brewed in London

REAL WATNEY (Hand-pump)

BLIND BEGGAR	337 Whitechapel Road, E1.	LONDON/STAG
SHIP	Main Road, Gidea Park, Essex.	LONDON/STAG
ADAM & EVE	81 Petty France, SW1.	LONDON/STAG
CLARENCE	Whitehall, SW1.	LONDON
IMPERIAL ARMS	577 Kings Road, SW6.	LONDON
PRINCESS ALEXANDRA	95 Portobello Road, W11.	LONDON/STAG
DUKE OF YORK	Victoria Street, SW1.	STAG
NORFOLK	Westbourne Grove, W2.	LONDON/STAG

"Tombstone" electric pumps

PRINCE OF WALES	10 Fairholt Street, SW7	STAG
WATERLOO DESPATCH	Britannia Hotel, Grosvenor Sq. W1.	STAG

REAL TRUMAN (hand-pump)

FIVE BELLS	165 East End Road, E. Finchley, N2.
RAILWAY HOTEL	Station Road, Edgware, Middx.
THREE HORSESHOES	28 Heath Street, NW3.
TALBOT	64 London Wall, EC2.
SAXON HOUSE	Air Street, W1.
HAND-IN-HAND	Pinner, Middx.
BUCKINGHAM BAR	Victoria Station, SW1.
DICKENS INN	London Street, W2.

Scottish & Newcastle pubs serving TAP

PILLARS OF HERCULES	7 Greek Street, W1.
WINDSOR CASTLE	98 Park Road, NW1.
THREE CROWNS	Babmaes Street, SW1.
STAGS HEAD	New Cavendish Street, W1.
GOLDEN LION	51 Dean Street, W1.
FOUNTAINS	2 Porchester Street, W2.
THE GEORGE	250 Haverstock Hill, NW3.
YE OLDE LONDON	42 Ludgate Hill, EC4.
SUN IN THE SANDS	123 Shooters Hill Road, SE3.
THE CLACHAN	Mitre Court, Fleet Street, EC4.
CRYSTAL PALACE	1 Anerley Hill, Upper Norwood, SE19.
MITRE TAVERN	38 Fish Street Hill, EC3.
HORSE & GROOM	Westminster Bridge Road, SE1.
THREE COMPASSES	146 High Holborn, WC1.
BLACK BULL	199 Whitechapel Road, E1.

TAP bitter dispensed by electric pumps

There are a few of these, among them:

THE PEACOCK	41 Minories, EC3.
RED LION	253 Cricklewood Lane, NW2.
OWL AND PUSSYCAT	Basildon
THE FORESTDALE	Addington

Footnote. If for any reason you find yourself within the confines of Wormwood Scrubs prison, it may be useful to know that the Officers Club serve London Bitter on hand-pump.

● THROUGH THE ROOF (cont)

FOR THE SECOND time since August, Fuller, Smith & Turner are putting their prices up, this time by a recommended 4p a pint on draught and bottled beers. This means that there has been a 13%, 16%, 17% and 12% rise in the wholesale price of ESB, London Pride, Bitter and Hock, respectively, in the last six months.

Who do you know that has had a wage rise to match? Meanwhile, Young's have increased the wholesale price of their beers for the first time in a year. Special is up 3p a pint and Ordinary. 2p; Mild, however, stays the same in an effort to boost sales.

But at the same time, prices in managed houses have risen by 6p a pint for Special and 4p a pint for Ordinary. The recommended Public Bar prices per pint in managed houses are now 47p for Special, 41p for Ordinary and 33p for Mild. This is a 20% rise for Special and a 17% rise for Ordinary compared to their October prices.

Not to be outdone, Godson's have put the price of Black Horse up a pint. Their spokesman said that the increase, the first since they re-commenced brewing in March, was forced on them by ever-increasing costs. "particularly in the prices of malt and hops, of which we buy only the finest quality. We hope we will be able to keep the price steady for some time."

Now for the good news. The overlong-awaited Tower Bridge Bitter has finally turned up. Pubs which sell it include the SUN in Lamb's Conduit St., the NAG'S HEAD in Hampstead and the VILLAGE BLACKSMITH in Woolwich. It seems quite tasty. And it is cheap.

● PARADISE LOST

IT IS with sadness, writes DEREK SMITH, that we note the closure of the hub and epicentre of an eleven year old's idea of paradise. Never again will multitudes of kiddies with money to burn throng to the ever-open doors of the Baskin Robbins ice cream parlour in High Road, East Finchley. Who with a dry eye can think about those happy children wearing out their tongues on a thirty-one-flavoured, multi-coloured ice-cream cornet?

An enormous orange poster has appeared in the white-washed windows of this redundant emporium announcing that the premises are shortly to be re-opened as another "Marlers" Traditional Ale and Wine Bar selling "nine real ales, country wines, spirits, cocktails and good hot cheap food."

If the "Marlers" in Muswell Hill is an example, then East Finchley's expensive ice-cream parlour will be replaced by a free house selling over-priced beer and attracting, this time, adults with money to burn.



The Big Six~Bass

In the fifth of our series, JOHN WARD describes Bass Charrington, the biggest brewers of them all whose black boxes and red triangles are familiar sights throughout London.

IN 1777 William Bass started brewing in Burton. Two centuries later Bass had undisputedly become the biggest brewer in Britain and probably in the whole of Europe. In that period the story has been one of takeovers, mergers and rationalisations. Researchers have traced the family tree back to no less than 273 individual breweries that have been swallowed up over the years. Since 1945, there have been no fewer than 81 company takeovers and all but eleven of the breweries taken over have been closed down.

What does it mean to be the largest brewing firm in Britain today? Bass have some 10,000 pubs; they employ 62,500 staff; and they have an annual turnover in excess of £800 million. The takeover trail has taken them outside of brewing into the hotel business (they own Britain's third largest hotel chain, Crest Hotels) as well as the soft drinks business in the shape of Canada Dry. As well as their own brewing activities they have substantial stakes in three of the regional brewers; Castletown of Belfast, Higson's of Liverpool and Maclay of Alloa. In addition, they have a large stake in the leading cider firm, Taunton. Internationally, the company exports throughout North America and operates the modern Lamot lager brewery in Belgium.

The Pride of the Bass empire is their modern brewery at Runcorn in Cheshire. It was one of the largest breweries in the country, when built. The enlarged capacity is a mind-boggling two million pints a day which represents more than two million barrels a year. The extension provides extra tank space and centrifuging capacity for bright beer, a new syrup room for the Shandy Bass plant and plenty of extra lager plant. For all that, it is still a brewery producing not a single pint of real ale.

But, while Bass produce no real ale at their Runcorn factory, the other eleven of their breweries dotted about the country brew no less than 20 different cask conditioned beers. Six of them come from the Cape Hill Brewery in Birmingham (formerly Mitchell and Butler's Brewery). Included amongst these six is Charrington's I.P.A. which is widely available in London and the South East. In terms of quantity, Bass can claim to be doing their bit for real ale, for as roughly 27% of their total beer output is in cask form, they do produce more than any other brewer. Another indicator of their presence in the real ale field is that in the current Good Beer Guide many hundreds of pubs serving Bass Group products are listed covering every county in England and Wales.

Apart from their massive Runcorn factory, much of their brewing is still a localised activity. For example, the Highgate Brewery at

Walsall is the only brewery in Britain which solely produces Mild. Its product is extremely popular but, if you want to try it, you will have to travel as it is only distributed in a very restricted area in the West Midlands.

The centre of Bass operations remains at Burton on Trent, however, and the traditional brewery there produces real ale in an entirely conventional way. Indeed, the plant is an excellent example of a traditional brewery with a great deal of elderly copper-clad equipment and pipe work. Also at Burton is the Bass Museum of Brewing - the biggest and best in the country - with three buildings and many original exhibits depicting the brewer's art and the crafts on which a traditional brewery depended.

Probably the best-known and most widely available product from Bass is, of course, Draught Bass, which is available in most parts of England and Wales. Recently, the strength of Draught Bass has been increased to a respectable original gravity of 1044. The Good Beer Guide describes Bass as a distinctive, lightly hopped, bitter.

Although the price of Bass's products have just been raised substantially following a period of voluntary restraint, Draught Bass and the local beers normally represent good value for money, in comparison with other brewer's beers of equivalent original gravity.

While most bottled beers currently available in Britain have been filtered, artificially pressurised and usually pasteurised, and do not qualify as real ale, there are a few which are sold in natural condition. One of the most famous of them is Worthington White Shield. This naturally conditioned pale ale, with an original gravity of 1051.4, is available in practically all pubs in the Bass group and is very often to be found in outlets belonging to other brewers.

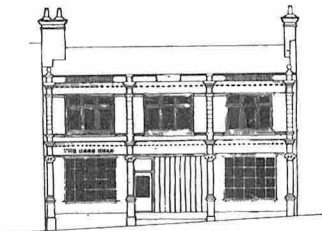
Other real ales from Bass and readily available in London and the South East are Charrington's I.P.A. and Crown Bitter. I.P.A. has a gravity of 1038.9 and is an easy drinking bitter, with a pleasant flavour. It has been brewed at Cape Hill Brewery in Birmingham since the Charrington Whitechapel Brewery in London closed down in 1975.

Crown Bitter, which is a lighter bitter, has an original gravity of 1035.8 and is brewed for Charrington by Tolly Cobbold at their Ipswich Brewery. Their brewing of Crown Bitter is part of a composite deal entered into some time ago. In return for brewing Crown, Tolly Cobbold stopped making their poor selling Husky lager and now take Carling Black Label and Tuborg in their houses. This deal was no doubt influenced by the substantial stake that Bass had in the share capital of Tolly Cobbold.

In July 1977, CAMRA's 'What's Brewing' magazine published the results of its survey on lagers. In general, lager was found to be weak, over-priced and bad value for money. The Bass group's lagers proved to be no exception. Tuborg was Britain's weakest lager having an original gravity of 1030 and the survey showed that it was then

The Nags Head

Heath Street, Hampstead, NW3



New this month!

GALE'S HSB

56 pence per pint

SIMON'S TOWER
BRIDGE BITTER

39 pence per pint

The Village Blacksmith

Hillreach, Woolwich, SE18

New this month!

SIMON'S TOWER
BRIDGE BITTER

39 pence per pint



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

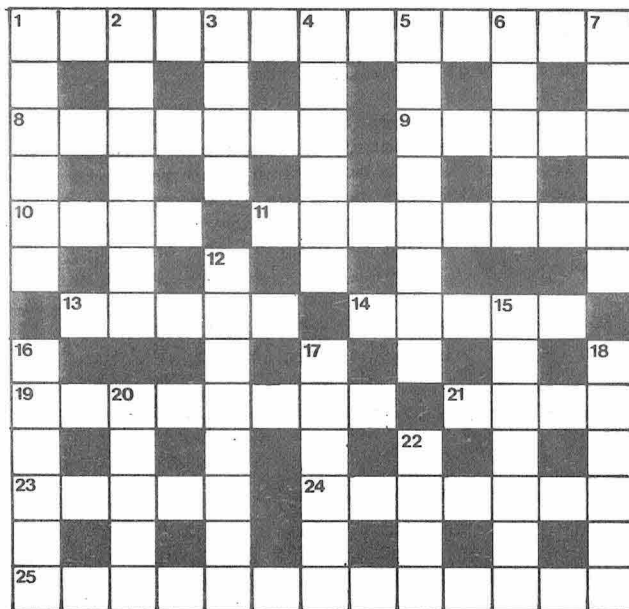
the most expensive of the non-premium brands of lager. Carling Black Label proved to be somewhat better value - it's a full eight degrees stronger and usually sells at a premium price.

Brewers say that lager costs more to produce than equivalent ordinary beers but all published estimates suggest that the differences in production costs are negligible. And remember, the lower the original gravity, the less duty is paid to Customs and Excise. It's really just a way for brewers to make a lot of extra profit by promoting lager as a sophisticated, fashionable drink, when, in reality, British lager is little more than coloured water, neither good nor bad - a sort of negative beverage. However the drinker has to pay for the high cost of promotion aimed at maintaining the market share among a plethora of brands, not one of which has the loyal following of the great real ales such as Draught Bass.

HISTORY LESSON - BASS CHARRINGTON STYLE

- 1744 William Worthington begins brewing at Burton on Trent.
- 1757 Westfield and Moss begin brewing at the Anchor Brewery, Mile End, London. Later taken over by the Charrington family.
- 1777 William Bass opens for business at Burton.
- 1827 Shipload of Bass Pale Ale bound for India is wrecked at sea; salvage auctioned at Liverpool and the fame of Bass I.P.A. spreads throughout Britain.
- 1839 First railway reaches Burton. Michael Bass takes a stake in the Midland Railway and uses it to market his beers nationwide.
- 1863 New Brewery opened in Burton by Michael Thomas Bass with his unique Union system of fermenting.
- 1868 Henry Mitchell opens his Old Crown Brewery Smethwick - later moves to Cape Hill, Birmingham.
- 1875 Bass 'Red Triangle' device registered as Patent No.1. after an overnight wait outside new Patent Office.
- 1877 Bass tops one million barrels a year.
- 1927 Bass-Worthington merger.
- 1939 Henry Mitchell buys the Highgate Brewery, Walsall.
- 1960 Eddie Taylor begins to form his Northern United Breweries chain.
- 1960 William Butler's Springfield Brewery bought by Mitchell.
- 1961 Bass, Ratcliff and Gretton merge with Mitchell & Butlers.
- 1962 United Breweries and Charrington merge.
- 1967 Bass Mitchell & Butlers merge with Charrington United.
- 1968 William Stone and William Hancock bought by Bass Charrington.
- 1975 Mile End Brewery closes.
- 1976 Bass Charrington brew the largest amount of beer ever sold by one firm in Europe.

Drinker Xword 10



Across

1. Southern brew. (4,3,6)
8. Prick Teddy and out (7)
9. Off centre (5)
10. 'Ear the point and make money. (4,4)
11. Flattery can get you nailed. (4,4)
13. Beer as it should be. (2,3)
14. Exploiting (5)
19. Well thought of, if not that wise (8)
21. Doesn't he like you? (4)
23. Very hot and bothered (5)
24. Cut favourite and leave him next to nothing (7)
25. Sound of frustration (7,6)

Down

1. In the Eastern stars? (6)
2. Basic, but no bother. (7)
3. Rich Indian lady? (4)
4. Handout raps cleric! No. bother! (6)
5. Get Tory to swing red! (4,4)
6. Upper-class charge-hand? (5)
7. Horse-play in bitter herb (6)
12. A mad following (5,3)
15. Sounds like a double order (7)
16. Flits away to keg junction (6)
17. Bend half-a-keg; ever so handy! (6)
18. War And Sex?
20. Sounds like a great, big zero. (5)
21. A bit of oo-lah-lah (4)

Mainlining with Ind Coope

by ALAN GREENWOOD

For those who may have missed it in the National Press, Ind Coope, the Southern arm of the Allied Breweries conglomerate, is reviving three old brewing companies absorbed during the past few decades. Ind Coope's reasons for the revival, is to provide a vehicle and identity for a new decentralised business and sales structure. A prudent step for any industry having suffered the stodgy effects of a suppressive monolithic corporation. However, leaving behind Ind Coope's internal problems, the revivals will be an interesting case of either successful or faulty public relations, as handled badly, could be most delicate if it is not to be a damaging exercise.

The Companies being revived, are firstly, Old London Brewers - Taylor Walker, and if you really want to see genuine respect for a beer, mention to an old-time-drinker "Taylor Walker" or "Mainline", and whilst he may not actually cry with emotion, he is certain to recall it with deep affection and respect. "Mainline" was probably the most successful 'London Beer' since "Porter". It was quite dark, but not a mild or old ale as it had the same hop rate and other characteristics of bitter. Whilst it had its contemporaries at that time, it would be unique in London today.

The Company was as popular as its' beers, with its name proudly embossed on the masonry of its' pubs or etched onto tiles. There is an excellent example on a pub now used as a park House in Tench Street, behind St Katherine's Docks. In their time, Taylor Walker had acquired a number of breweries themselves, but it was nice that many were allowed, and sometimes even encouraged, to continue producing for local requirements like the Black Eagle Brewery at Westerham. The principal breweries, however, were the original Barleymow Brewery, Limehouse, and the Cannon Brewery, Clerkenwell, the latter being acquired in 1930 and now used as Ind Coope's London Office.

What exactly happened in 1959 I do not know, whether just a conflict of interests, jealousy, or out and out hate, but when Ind Coope took over, never was a Company so swiftly and completely obliterated, within literally months, there was no trace of the identity or style of Taylor Walker.

The second Brewer was Benskins of Watford, who's beers were once common over most of Hertford and Middlesex. This brewery and its trade mark was not erased as fast as Taylor Walker, but its individual beers were still replaced.

After the take over in 1957, brewing continued right up until 1972 but its own four draught beers and five bottled beers were withdrawn and replaced with Romford and Burton products so that for many years before the end, only Ind Coope bottled Light and Brown Ale were produced at Watford. Officially, Benskins best selling draught beer, K K Light Mild, is still produced by Ind Coope for the Old Benskins trade, but those that know, admit it is not the same. Maybe one reason for this comes from the brewing water (or liquor as its known in the brewery) Watford waters come from the Colne Valley springs which imparts their own characteristics and flavours to the beers. Benskins had three wells under the brewery and to reproduce all that was best in their beers, Colne Valley water is essential.

Benskins other beers were 'XXX' a dark mild, 'Jubilee' originally brewed for the Jubilee of 1948 and so popular it was kept, and 'P.A. Bitter' a 1042

gravity, a hard, very bitter Bitter. This is the one Ind Coope are most likely to make you think they have re-created.

I have not mentioned their most famous beer, 'Colne Spring Ale' a 1093 gravity bottled beer, as this article is concerned principally with draught beers.

Benskins was a significant part of Watford, including being the sole benefactor of Watford Football Club during the 1930's and 40's. The Brewery was only demolished recently but its attractive offices and former brewer's house still stand, and are currently being converted to house a Museum of Watford.

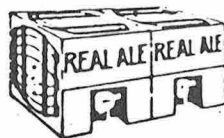
For the third Brewery, Ind Coope are reviving Friary Meux, which will undoubtedly prove the easiest into which to re-introduce a beer, as there is no clear precedent.

Friary Meux was itself two separate companies, only a short eight years before Ind Coope took over in 1964, namely Friary, Holroyd & Healey of Guildford and Meux of Nine Elms (previously Tottenham Court Road). Consolidation takes time, and whilst Friary Meux were quick to plaster their new trademark of a diagonally divided red and black background, behind a Gold horse shoe, around their 672 pubs and managed to establish common bottled beers.

As can be seen, the three companies being revived have been very significant in beer history, and it is the hope that the revival will impart a heritage and individuality into the Southern Allied Brewery Division, attracting new customers whilst retaining existing trade; and so brew to better than the existing 38% of capacity.

As a final thought to the Public Relations Department of the new companies, those that knew Taylor Walker, Benskins and Friary Meux and loved them, will be only too pleased to come back again, but will be sadly disappointed with an insipid imitation, and the young who didn't know, will have no greater attraction than they have now.

ALAN GREENWOOD'S BEER AGENCY



SUPPLY CASKS OF REAL DRAUGHT
BEERS FOR ALL OCCASIONS.

A GOOD RANGE

OFF-LICENCES OPEN DAILY

10.30-1.30 5.30-9.30

SUN 12-2 7.00-9.00

RE-USE YOUR POLYPIN & SAVE

Wash out immediately empty. Keeping box clean and dry—we will refill clean Polypin.

8 Butter Hill
Wallington, Surrey
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1 Hawks Road
Kingston, Surrey
01-549 7811
Closed Mon. Morn.

252 Lewisham High Street
London SE13
01-852 8360
Closed Sun. Morn.

17 North End Road
Olympia
London W14
Tel: 01-603 4978

120 The Broadway
Tolworth Surrey

226, Kennington Park Road
London SE11
01-735 3036

Pub news

THE REAL ALE bandwagon has caused many of London's tourist pubs to switch to cask-conditioned beer. The latest is JACK STRAW'S CASTLE on Hampstead Heath, which now serves Bass and Charrington's IPA from handpumps.

There are some changes in our list of Godson outlets. Delete the EEL PIE and the GUILDFORD ARMS; insert the LION, Pawsons Road, Croydon and the RAILWAY TAVERN, Ewell Road, Surbiton. Also, the address of the BLACK HORSE should read "Nine Ashes Lane, Paslow Wood Common, Nr. Standon Massey.

Other pub changes

HORNSEY	THREE COMPASSES, High Street,N.8.	Wethered's bitter (H)
MAYFAIR	CLARENCE, 4 Dover St.W1	Charrington IPA (H)
	YATES WINE LODGE,11 Avery Row W1	Bass (H)
		Young's Bitter (H)
MERTON PARK	WHITE HART,144 Kingston Rd.SW19.	Wethered Bitter (H)
NORTH KENSINGTON	SUN-IN-SPLENDOR, 7 Portobello Rd.W11	Charrington IPA,Bass (H)
NORWOOD	SHIP,Norwood High St.	Fremkins Tusker (H)
PIMLICO	SUPRISE,110 Vauxhall Bridge Rd.SW1	Charrington IPA, Bass (H)
PUTNEY	QUILL, 22 Charlwood Rd.SW15.	Bass (G)
RUTCLIFF	CROWN,Commercial Rd.El.	Ind Coope Burton (H)
ST.JAMES	FEATHERS,20 Broadway,SW1.	Charrington IPA, Bass (H)
SOUTHALL	OAK TREE,The Common.	Courage Directors(H)
STEPNEY	WHITE HART, 1 Mile End Rd,El.	Ruddles Bitter, Courage Directors (H)
STRAND	BODEGA,2 Bedford St.WC2.	Wethered Bitter (H)
	CHARLES DICKENS,264 Strand,WC2.	Eldridge Pope
		Dorchester Bitter (H)
SUTTON	NEW INN	Wethereds Winter Royal, Fremkins Tusker (H)
VICTORIA	No.9 BAR,Victoria Station,SW1.	Ruddles Bitter (H)
WEST BROMPTON	IFIELD TAVERN,59 Ifield Rd.SW10.	Ind Coope Bitter, Burton (H)
	TOURNAMENT,344 Old Brompton Rd.SW5.	Wethered Bitter (H)
WEST END	BLUE POSTS, 6 Tottenham Ct.Rd.W1	Bass (H)
	COCK TAVERN,27 Gt. Portland St.W1.	Younger No.3 (H)
	TOTTENHAM, 6 Oxford St. W1.	Ind Coope Burton (H)
	TOWER TAVERN,20 Clipstone St. W1.	Charrington IPA,Bass (H)

Spot the pub

BELOW ARE SOME INTERESTING ARCHITECTURAL FEATURES TAKEN FROM LONDON PUBS. CAN YOU IDENTIFY THE PUBS?





Letters

● COURAGE COMPLAINT

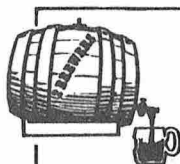
Dear Sir,- I have noticed an increasing tendency for beer to be difficult to buy in Courage pubs in the southern part of Greater London, and I would very much like to know what your readers think of my explanation for the shortage of beer.

Courage are now completing their giant beer factory at Worton Grange, near the M4 at Reading. When finished, this works (I cannot grace it with the description of brewery as it will not, according to present plans, brew a drop of traditional beer), will have the capacity to brew beer for all Courage outlets in the southern half of England and Wales. I think it possible that the workers at the

London brewery are worried about the threat to their place of work and are probably not taken in by Courage's bland reassurance that they "have no plans to close the brewery in the foreseeable future". Are the workers at the London brewery sceptical? Are they trying a little industrial muscle to win support for their cause and jobs? I for one would be very interested to find out.

I wonder what other readers think about the loyalty brewers pay to their customers and employees?

Paul Hoibrise,
New Malden,
Surrey.



2 BREWERS

REAL ALE OFF-LICENCES



**BIG CHOICE OF POLYPINS (36 pints) & FIRKINS (72 pints)
OF DRAUGHT BEER for PARTIES at HOME & WORK ~ ~
Helpful & efficient service. Free loan of stands and glasses**

ALSO AVAILABLE: EXTENSIVE RANGE OF BOTTLES & LARGE CANS FROM OVER 50 TRADITIONAL
BREWERIES. DRAUGHT & BOTTLED CIDER & PERRY. MEAD, & AN INTERESTING SELECTION OF WINES
& HOME BREWING & WINEMAKING INGREDIENTS & EQUIPMENT

FOREST HILL IS OPEN: Monday to Saturday 10 am to 6.30 pm. Thursday until 8 pm. Closed all day Wed
PITFIELD STREET IS OPEN: Monday to Friday 11 am to 6.30 pm. Saturday 10 am to 3 pm. Closed all day Sunday.

8 PITFIELD St. LONDON, N.1 01-739 3701
97 DARTMOUTH Rd. Forest Hill, S.E.23 01-699 1326 & 01-291 3708

The Sixth Mole

Episode 3

Our intrepid spy-chaser learns about
THE DOGG'S BREAKFAST!

(Queen Kristina loves Boris Bukovitch, but he has sworn revenge on the House of Ivanov. Meanwhile, Baron Blotski boils a kettle...)

A LESSER man might have compromised. But Maximian Dogg positively gloried in his surname and had taken care that the brewing concern he had founded would not merely enshrine it but would ram it down people's throats. His trademark was a spaniel, happily clutching a pint, and you can still find posters or beer mats on which such catchphrases as "It's a Dogg's Life!" or "Going To The Dogg's!" are shamelessly emblazoned. This is why, too, on the side of each of their pubs is branded the slogan "The Dogg House".

The beers did not escape. Boxer Bitter, Old Retriever, Mastiff Mild, Pale Peke and Brown Basset left no doubt as to their origin. (The recent addition, Dobermann Lager, was generally rated among the worst of a bad lot and was often referred to by brewery staff as "Old Jaundice").

Arthur Droopy made his way gingerly across the endless catwalks and gang-ways, his progress not helped by the fumes from the coppers making him groggy. At last he found himself in the Chairman's office, face-to-face with Maximian's redoubtable great-grandson. An enormous paunch, braces two inches wide, polka-dotted bow tie and military moustache, made Theodosius Dogg look every inch the friendly family butcher. His room was littered with files, ledgers, brewing catalogues, yellowed newspapers and an ill-matched assortment of heavy objects.

"Must be quite a shock to the system, seeing what a real brewery looks like compared with that

battery-fed mausoleum of yours," said Dogg cheerfully, as he offered a cigarette and ushered his guest towards the chair least affected by the debris. An elderly lady brought in coffee and biscuits and, for Dogg, an evil-smelling concoction in a pewter mug. "This is the brewery tradition", he explained as he waved the mug in a gesture of salute. "It's known as the Dogg's Breakfast - half a pint of Old Retriever, lashed with Bushmill's. One way or the other, it gets you through the day.

"Now then, what's all this about a spy? How have I discovered, let us say, that Gurglepis are bringing out a SuperAnnuated Bitter, or something? He roared with laughter as Droopy's head shot up. "007 Dogg triumphs again! Actually, one of my draymen has been knocking off Sir Rudolph's private secretary and that's how I get fed these titbits of information. Serves Old Walrus-Face right for surrounding himself with crumpet! Now, you take my Florrie. Been with us for about 97 years and nobody's idea of a security risk."

The mug was now half-empty. "There's no reason why I should help you, when you think about it. But I like Gurglepis. After all, if it wasn't for your men gorging themselves every night on my Boxer Bitter I should probably have to close some of the pubs round here. And you do own 10% of the old firm. So what can I do?"

Droopy delved into history. "We are sure, at least, that someone tried to pass on, or sell, the formula for Gurglepis's Golden SuperKeg..."

"...and you want to know who-dun-it, right? Well, that I don't know. But," Dogg lowered his voice to a conspiratorial whisper, "I can tell you where you will find the answer!"

(next month- Heir Of The Dogg!)

Branch news

THE FOLLOWING is a list of events being held by the London CAMRA branches during March.

BEXLEY

Tuesday 11 (8.30). Branch Meeting. VICTORIA, Victoria St., Upper Belvedere. - Wednesday 26 (8.30). Social. SEVEN STARS, Footscray.

BROMLEY

see 'Branch Contact'

CROYDON & SUTTON

Thursday 13. Branch Meeting. SHIP, High St., Croydon. - Tuesday 18 (7.30). West Croydon Pub Crawl. NEWTON ARMS, LION, DUKE OF CAMBRIDGE, CLIFTON ARMS. - Sunday 30. Lunch-Time Social. QUEEN'S HEAD, Hackbridge. - Tuesday 1 April (8.00). Pub-of-the-month Social. FOX & HOUNDS, Carshalton.

EAST LONDON & CITY

see 'Branch Contact'

ENFIELD & BARNET

Thursday 6 (8.00). Social. OLD PARK HEIGHTS HOTEL, Old Park Rd., Enfield. - Wednesday 12 (8.00). Branch Meeting. WILLIAM IV, Hertford Rd., Edmonton, N9. - Thursday 20 (8.00). Social. CAVALIER, 67 Russell Lane, N20 (Saloon Bar). - Tuesday 25 (8.00). Lady Day Social. RISING SUN, Highwood Hill, Mill Hill, NW7. - Tuesday 1 April (8.00). Snowball Fight. BUILDER'S ARMS, Albert Rd., New Barnet.

KINGSTON & LEATHERHEAD

see 'Branch Contact'

NORTH LONDON

Tuesday 11 (8.00). Branch Meeting. BULL & GATE, 389 Kentish Town Rd., NW5. - Tuesday 18 (8.00). Social. DAGMAR, Cornwall Rd., N15. - Tuesday 25 (8.00). Canonbury Pub Crawl. Meet FOUR SISTERS, Canonbury Lane, N1.

RICHMOND & HOUNSLOW SOUTH WEST ESSEX

Wednesday 26. Branch Meeting. ALBANY, Twickenham.

see 'Branch Contact'

SOUTH WEST LONDON

Sunday 9. Noon Social. DUKE OF DEVONSHIRE, Balham High Rd. - Wednesday 12. Trip to Brakspear's Brewery. See Branch Contact for details. - Thursday 13 (8.00). Branch Meeting. SPREAD EAGLE, Wandsworth High St.

WEST LONDON

Sunday 9. Noon Social. OLIVE BRANCH, 20 Homer St., W1. - Saturday 15 (10.15). Bourne Valley Brewery Trip. See Branch Contact for details. - Tuesday 25 (7.30). Branch Meeting. RED LION, High St., Acton. - Thursday 27 (7.00). WL/SPBW Campaigning Crawl. Start FOX & PHEASANT, Billing Rd., SW10.

WEST MIDDLESEX

Tuesday 11 (8.30). Social. GREYSTOKE, Queen's Drive, Nth. Ealing. - Wednesday 19 (8.00). Branch Meeting. KING'S HEAD, High St., Harrow-on-the-Hill. - Sunday 30. Noon Social. LAMB, Norwood Grn., Southall.

TRAVELLER'S FAIR

BRITISH RAIL may be not much good at running trains, but they seem to do a lot better when it comes to pubs.

They have now taken over the ex-Watney house, the WELLINGTON in Waterloo Road, near the station. An interesting idea which other pubs could copy is the displaying of the prices at the door to

pub. They also do not price the real ales over the kegs.

The range of real ales is: Shepherd Neame and Young's Ordinary Bitter (44p); Arkell's BBB and Eldridge Pope IPA (46p); Eldridge Pope Royal Oak (50p). The cheapest keg is Younger's Tartan at 50p.

News & Views

★ IN THE CLUB

THE PUB LANDLORD'S Union, the National Union of Licensed Victuallers is concerned about the growth of private clubs which cream off trade from public houses. At the same time, CAMRA has decided to put some effort into increasing the amount of real ale served in clubs.

Since the war, over 8,000 pubs have closed. In the same period, about 13,000 new licensed clubs have appeared. Add the phenomenal growth of off-licences, with supermarkets joining in the rush to sell alcohol, and the enormous profits which clubs, but not pubs, are allowed to make through gambling machines and you can see why the landlords are worried.

Most of the people involved with the so-called Real Ale Movement prefer to drink in pubs and assume that this is the majority view. But one very good reason for campaigning in clubs is the considerable attention paid by brewers to supplying them. The Manchester Evening News recently printed the replies received by a club which asked several large brewers to state their terms. In return for the club

taking their beers exclusively, the brewers were prepared to offer interest-free loans of between £10,000 and £25,000 - the smaller the loan the greater proportion to be written-off against barrellage.

If we can persuade a majority of clubs to take real ale, the impact on the brewers would clearly be enormous. For 'London Drinker's' part, we should like to hear from readers about real ale outlets. As we state elsewhere in the magazine, we are interested particularly in clubs which anyone can join - sports or political, for instance, rather than those restricted to members of a particular firm or vocation. Also, let us know if you have any good campaigning ideas.

★ HAMPSTEAD HIT BY GALE

THE NAG'S HEAD in Hampstead has pulled off the beer equivalent of a scoop. It is now one of the very few free outlets anywhere - certainly the only one in London - to sell Gale's HSB. The Hampshire brewers concentrate on keeping 90-odd tied houses supplied with their very popular beers and have little capacity to spare for an attack on the free market.

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	Roy Randall.	680.7755 (W). 644.3252 (H)
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)

Where to buy it

WHERE YOU CAN BUY 'LONDON DRINKER'

THESE ARE the pubs which stock our magazine. We are very grateful to them for their support. If anyone has been left out inadvertently we do apologise, but please put most of the blame on those suppliers who have not given us the information.

We intend to print an up-dated list every month, though the size (with luck) may mean that we run it in instalments.

EC2	BRICKLAYER'S ARMS, 63 Charlotte Road
EC2	WINDMILL, 27 Tabernacle Street.
N1	PRINCE ARTHUR, 49 Brunswick Place.
N2	WINDSOR CASTLE, The Walk, Church Lane.
N6	ANGEL, 37 Highgate High Street.
N12	MOSS HALL TAVERN, 283 Ballard's Lane.
NW3	NAG' HEAD, 79 Heath Street.
NW5	BULL & GATE, 389 Kentish Town Road.
SE20	LONDON TAVERN, Maple Road.
W8	BRITANNIA, 1 Allen Street.
W8	CHURCHILL ARMS, 119 Kensington Church Street.
W14	RADNOR ARMS, 247 Warwick Road.
CARSHALTON	GREYHOUND, 2 High Street.
CROYDON	SHIP, 47 High Street.
ENFIELD	FALCON, 115 South Street.
SUTTON	NEW INN, 18 Myrtle Road.

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 combined husband-wife membership; £6 for overseas members) for my annual membership subscription. (Any additional amount will be welcomed as a donation).

FULL NAME (Block capitals).....

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

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.

