

Vol2 No5

JUNE 80

THE LONDON DRINKER

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



THE REAL ALE NOW STANDING.. see page 4

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WEDNESDAY 9th JULY, 1980

7.30 p.m.

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LONDON DRINKER

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Tasty but expensive

WHEN A resident of Twickenham heard that Samuel Smith's had bought the TUDOR CLOSE in Petersham Road, he wrote to the Yorkshire brewers pointing out that Richmond was unlike Yorkshire and that he hoped they would not alter the building so that it were more suitable for the Batley Working-Man's club or a Leeds housing estate.

He need not have worried. This freshly painted, uncluttered brown and white pub on the side of Richmond Hill, writes IAN MIHELL, does credit to the Company. The interior is expensively wood panelled and the walls display attractive prints of Turner and Osborne paintings appropriate to the area. The long L-shaped bar and food counter is designed in a manner that avoids the feeling of size and the quality of furnishings and fittings make it a very comfortable place in which to eat and drink.

The official opening of the re-named ROSE OF YORK on 22nd April was filmed by Thames T.V., the news team crew having just recovered from the previous day's launch of the Good Beer Guide. Guests were treated to a display of a horse-drawn dray, a coopers' shop in action and sheep-dog trials with sheep from Swaledale. All this tradition was continued in the opening address by Humphrey Smith, Managing Director, when he said that "he felt like a missionary bringing good beer to Londoners who were used to the mass-produced products and kegs of the Bix Six Brewers."

I could not see a price list which is probably just as well for at 58p. for a pint of Old Brewery Bitter, I am inclined to miss the view of the Thames and settle for a pint of Young's Bitter and save myself 12p. and the walk from the town centre.

POOR AUGUSTUS! This advert appeared in the Daily Mail in 1933. As BILL OLDEN, who supplied the copy, points out, if you substitute 'lager' for 'minerals' and 'real draught' for 'lager' you have a perfect CAMRA-type slogan for the 1980s. Barclay's, incidentally, were Southwark brewers who later became part of Courage.

The Tragic Story of AUGUSTUS

(who Turn'd himself into a Gas-container)



Augustus, overcome with thirst,

Drank Minerals until he Burst.

Warned by his Fate, his brother Fred

Drinks Barclay's Lager Beer instead.

BARCLAY'S Lager

Fare deal from BR Travellers-Fare

British Rail may not be everyone's favourite but they have amazed and delighted real-ale drinkers by serving the stuff in excellent condition and at competitive prices. IAN CHRISTIE explains how this happened.

DRAUGHT BASS and a girlie magazine. That was my first experience of real ale on British Rail back in the early 'seventies, when the only station still offering real beer was the railway buffet at Lincoln Central. It also served tea and curly sandwiches, and boasted a good magazine selection - the acres of feminine flesh within easy browsing reach of the counter doing much to stimulate the thirsts that kept the barrelage high.

But many more stations are now almost equally tempting. In England and Wales there are currently thirty-three real ales available in forty-seven bars on thirty-nine stations.

The re-introduction of real beer into station bars started in 1976, and monthly sales are now approaching 10,000 gallons, with Ruddles taking the lion's share.

When the railways were nationalised in 1948, all catering came under the Hotels Executive of the British Transport Commission. But in 1951, B.R. Catering was formed and in 1973, the operation became Travellers-Fare, a name chosen by passenger ballot.

The dawn of the seventies saw the launch of a £5m station buffet and bar modernisation programme aimed at dispelling the grimy, nineteenth century image of railway catering. The first attempts can best be described as 'clinical plastic' but, like some of the big brewers, the lesson has been learned and in the last three or four years the emphasis has been on creating a warm, cheery atmosphere in the image of a pub rather than a station bar. Where there is access from the highway as well as the concourse, pub signs are now erected to attract the general public.

T.F. policy is to provide a variety of good beers at a fair price in comfortable surroundings. Where a range of brews can be provided it is usual to find local ales as well as the more exotic and, apart from the generally expensive Ruddle's County, Eldridge Pope Royal Oak and Courage Directors, prices in London are still well inside the 50p per pint barrier. Particular care is taken to ensure the quality of the beer and several old bar cellarmen were brought in in the early days of the real beer expansion. The wizened face often seen scuttling back and forth in the ALBERT AND VICTORIA Bars at Marylebone for example, is well beyond retirement age, but management are content for him to work a 9-5 day rather than the more demanding pub hours, and his experience shows in the taste of the beer.

Cellar management has caused particular problems for T.F. in its real ale drive, in that some bars have no cellars to speak of, others are several floors below the bar and some, like Euston's CONCOURSE BAR, are on the same level. Cooling equipment has been installed in many cases so that cask beer can be installed, and where there are extremely long rooms, such as at the CITY BAR, Fenchurch Street, electric pumps are used.

Beer engines are the rule, however, wherever possible. Although the number of draught outlets is sure to increase gradually, the pace is bound to be slow in the future as most bars that can be converted easily to traditional dispense now have been. Further expansion will have to await modernisation and improvement schemes into which acceptable cellars can be incorporated.

Of the London station bars, Marylebone is a gem. The ALBERT BAR dates from 1899 and many of its fittings and panelling are original, as are those in the contiguous VICTORIA BAR. The SHIRES BAR at St. Pancras is particularly popular with CAMRA members, partly because of its promotion of Rayment's Bitter, this being one of the first outlets in London for the popular Hertfordshire brew. Marylebone and St. Pancras are both rightly included in the Good Beer Guide.

The EUROPA LOUNGE and the YORK BAR (the public bar) at King's Cross are both recently modernised in tasteful style, and the CASTLE BAR on Platform 1 at Paddington is an irregularly shaped listed building - it was converted from former use as Queen Victoria's rest room.

The VICTORY BAR at Waterloo offers a wide choice, and just outside the station on Waterloo Road is the WELLINGTON TAVERN, T.F.'s first attempt at running an ordinary pub. The premises have long belonged to British Rail but were let on a long lease to Watney's. So disgusted were B.R. at Watney's efforts in that establishment, that when the lease expired, they decided they could do a far better job themselves. It is a cavernous house with a good range of food, as have the Marylebone and St. Pancras bars, amongst others, and live jazz and/or folk music is planned for the future. Trade is brisk, but so is the service, and the ale and prices are very much in line with T.F. policy. Officially, this venture is an experimental sally into the conventional licensed trade, but freeholds are held of numerous other pubs near stations and it would be no surprise should several of them be taken over as leases expire.



As the tenor of this article indicates, CAMRA and Travellers-Fare see eye to eye to a great extent over the beer policy in station bars. Evidence of this was provided by the fact that CAMRA chose to hold the press launch of the 1980 Good Beer Guide in the ALBERT BAR at Marylebone at the end of April. One outcome of the event was that 'London Drinker' will be on sale there on a trial basis. T.F. allow their Bar Managers a significant degree of independence, but it is hoped that the 'Drinker' and some CAMRA products will be on sale in other London station bars in the near future.

One regret about the London stations is that none have a mild ale on sale. Tolly Cobbold Mild was taken at Marylebone last year for a trial period, influenced by CAMRA's Mild campaigning. Unfortunately, sales were disappointing and it has now been replaced by Tolly Original.

Real beer drinkers should make the most of the station beers as there is no chance of cask ale ever being served on trains. An experiment with container keg beers and lager was tried on the smooth running high speed trains, but even those inert products could not survive the journey. Why not make the going really easy, though, by filling a container with real ale at the station before you set off?

Letters..

● SUPPORT FOR CLUBS

Dear Sir,- I was interested to read in the March 'London Drinker' what appears to be a turn-about by CAMRA on real ale in clubs.

Sometime ago I asked a member of our committee about the omission of clubs in 'Real Beer In London' and was told that a decision had been made by all branch chairmen to omit clubs. The main reasons for this being that the RBIL is a guide to pubs and that all inclusions should have easy access and not be restricted to club members.

If the National 'Good Beer Guide' is also a pub guide, why are there at least two off-licenses, in Broadstairs and Leicester, in it?

Most local guides include clubs. Indeed, the Northampton Guide of 1977 lists 14 C.I.U. Clubs plus 10 others, and the Cambridgeshire Guide even lists a cinema. The RBIL is a local guide and

should also include them.

Clubs could be ideal places to hold meetings in if permission can be obtained; our committee has as many problems as most other branches in obtaining ideal pubs to hold branch meetings in.

Keith Emmerson,
London E.3.

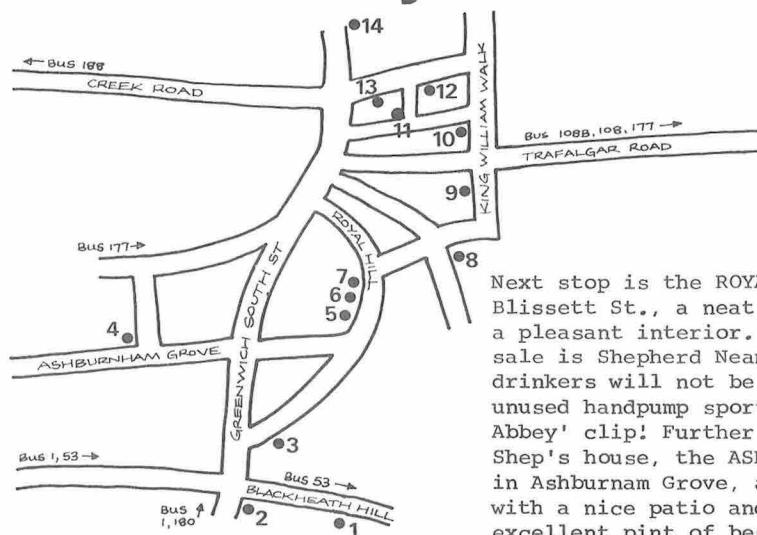
● THE NAG'S HEAD

Dear Sir,- Mr. Warren wrote to you to criticise the decor and carpet at the NAG'S HEAD.

I would like to inform Mr. Warren and your other readers that we have just received planning permission to extend the lounge bar at the NAG'S HEAD. At the same time we shall be making improvements to the existing bar area, which will include redecoration, new carpeting and upholstery. When the work is completed, the pub will be much more comfortable.

Christopher Hutt
CAMRA (Real Ale)
Investments.
Cambridge.

West side story



In April, the West Side of Greenwich was the scene of a highly-successful sponsored pub crawl for charity, organised by CAMRA's SE London branch. Here, MIKE WARNER guides you along the route.

THIS PART of Greenwich is famous for its historical connections, its superb architecture, and an excellent park with views across London and the River Thames. It is also a beer drinker's paradise, with fourteen pubs within easy walking distance boasting a fine range of the capital's beers. In fact, a great pub crawl!

Start with the HORSE AND GROOM 1 on Blackheath Hill, a pub with a fine mock-Tudor exterior which is in stark contrast to the stereotyped modernity which surrounds it. The interior is also impressive, as is the beer, which is Wethered's Marlow bitter and Fremlin's Tusker. Just down the hill at the traffic lights is the GEORGE AND DRAGON 2 which has drag-on most evenings and Ind Coope Burton Ale.

Next stop is the ROYAL GEORGE 3 in Blissett St., a neat square pub with a pleasant interior. The beer on sale is Shepherd Neame bitter; drinkers will not be misled by the unused handpump sporting a 'Draught Abbey' clip! Further on is another Shep's house, the ASHBURNAM ARMS 4 in Ashburnham Grove, a basic local with a nice patio and usually an excellent pint of best bitter ('Special').

Back along Ashburnham Grove brings us into Royal Hill, a highlight of the crawl with three pubs in a hundred yards. First is the PRINCE ALBERT 5 a Courage pub which has recently been modernised with more restraint than is usual from Courage. Directors and Best Bitter are available. Six doors along is the FOX AND HOUNDS 6 Bass and Charringtons IPA in a hunting environment and next door is the RICHARD 17, a Young's pub, known locally as 'Tollys' after its previous owners Tolly Cobbold, which has been extensively modernised. Be careful where you sit - seat-shifters get short shrift! Winter Warmer, Special and Ordinary Bitter are on sale (but why, when I ask for a pint of Bitter, do all Young's barpersons say 'Ordinary or Special'?)

A quick sober-up is required now, the local police station is just along the route. Beyond it is the ROSE AND CROWN 8, a Courage pub selling, appropriately, Directors in a theatrical setting - the cast from the neighbouring Greenwich Theatre often end up here after the performance.

The pub has an intimate atmosphere created by using candles as the main source of illumination. Theatrical prints and a tropical-fish tank complete the scene but there is still room for a dart board and video game. More Directors is available in the KING'S ARMS⁹ in King William Walk, another pub currently undergoing (or should it be suffering?) a Courage modernisation scheme which involves, among other things, the installation of two pseudo-log fires from their seemingly inexhaustible supply. The pub does however have excellent beer served by the best-looking barmaids on the crawl.

Across the road is Greenwich market, with a pub on each corner selling decent beer amid antique shops and pretentious restaurants. First comes the CRICKETER'S¹⁰ selling Charrington IPA and boasting a collection of cricketing memorabilia - including a bat signed by one of the more unremarkable of recent England teams - and also banknotes from around the world, thoughtfully protected by a plate glass screen.

Just along the alley is the COACH AND HORSES¹¹, where tables and umbrellas outside give a slightly continental air. This slightly old-fashioned pub is the local for a number of old Greenwich characters who can regale you with tales of how it used to be before the tourists came. The interior is graced in winter by a real coal fire, and the beer is Ind Coope Burton Ale and Romford Bitter (probably to be replaced by a Friary Meux beer under the current Ind Coope shake-up).

Across the market is the ADMIRAL HARDY¹², a popular one-bar pub selling Charrington IPA, and back along the one-way system is the SPANISH GALLEON¹³ for more Courage Directors in a pleasant nautical setting. Last stop is the GIPSY MOTH¹⁴, named after Sir Francis Chichester's round-the-world yacht which is preserved in concrete nearby and provides an intriguing contrast to the grander Cutty Sark, similarly preserved nearby.

Fox and Hounds - Richard I



Ashburnham Arms



The Nags Head

Heath Street, Hampstead, NW3

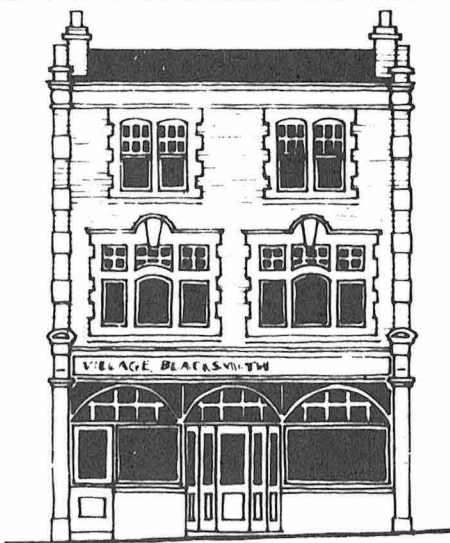


Adnams Bitter
Archers Bitter
Brakspears Bitter
Gales HSB
Godsons Black Horse
Greene King Abbot Ale
McMullens Bitter
Ruddles County
Sam Smiths Old Brewery Bitter
Simons Tower Bridge Bitter

Home-made Bar Foods

Home made bar food

Andover Ale
Everards Tiger
Godsons Black Horse
Sam Smiths Old Brewery Bitter
Shepherd Neame Best Bitter
Simons Tower Bridge Bitter
Youngs Special Bitter



The Village Blacksmith

Hillreach, Woolwich, SE18

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

Fight for Putney pub

CAMRA members in South West London have mounted a campaign to save the FOX AND HOUNDS in Putney. The pub on the Upper Richmond Road is scheduled for demolition to make way for a G.L.C. road widening scheme.

The G.L.C. will shortly be starting Compulsory Purchase proceedings for the pub and the bank next door.

Tenant, Roy Booker and his brewers Whitbread say they have not been told anything about the demolition plans. They are more than a bit concerned as Whitbread have recently spent a great deal of money removing and improving the pub.

Apart from selling a good range of real ale, the pub is a very fine Victorian building with a rare ceiling made up of plaster rowing badges. It has been a regular meeting place for the CAMRA branch for many years and has featured regularly in the Good Beer Guide. The Putney Society are also lending their support in the fight to save the pub.

A spokesman from the Wandsworth Planning Department said: "The Council has given planning approval for a number of planning applications to develop the site behind and up to the approved road widening line. The latest one was approved recently and does not include a pub in the plans."

Regulars in the pub are angry about the proposals and are prepared to fight to save their local. They feel that the road widening scheme will do nothing for their community and will only encourage even more heavy traffic to come through Putney.

CAMRA's local Pub Preservation Officer, Jane Scroggie, said: "We are working on a submission to the Department of the Environment to have the pub listed and if this is granted, it will be very difficult for anyone to justify demolition".



News and views

AN OLD TRADITION REVIVED

A DISTURBING case has come to light regarding a Courage tenanted house in South London. The licensee had been waiting for some months for handpumps from Courage to serve Best Bitter and Directors Bitter. Having finally received them a few weeks ago and paid his £300 he was surprised to get a call from Courage's offices in Purley and to be told that the brewery were going to come along and take out his handpumps and give him bright best bitter as "it would be much less trouble for him."

Fortunately he was able and willing to resist this nonsense, which also included the usual line from bully-boy breweries: "other people are happy with it!" In fact, he told Courage exactly what they could do with their bright best bitter after agreeing to take a trial container of it and then finding that he couldn't sell the stuff for love nor money.

This really takes us back to the days when Courage, like all the other big brewers, were saying there was no demand for real ale and were "persuading" landlords to go over to fizzy beer. Courage's outdated centralised ideas seem to be driving them to try to bully landlords into taking the sort of beer that is most suitable for their new Fizz-farm breweries but not for the landlords nor the beer drinker. Let us hope that landlords continue to say no to these domineering tactics and continue to supply the public with decent beer.

A 'PENNY BLACK' SITUATION

A FEW COPIES of the May issue of the 'Drinker' were printed with the cover green instead of blue. If yours has a green cover, hang on to it because it may be worth a lot of money one day.

We do, incidentally, keep back-numbers of the 'Drinker' which are available at 10p. each, plus sae. For some reason, we are right out of copies of the August 1979 issue. So if you have any, guard them well as you never know by how much they may increase in value.

PUB DECLINE

IN THE MARCH issue, we quoted the figure of 8,000 pubs as having closed since the war. KEITH EMMERSON, whose letter about clubs appears elsewhere in this issue, has sent us these figures for pubs in East London:

1938 - Pubs in Bethnal Green, Poplar, Stepney, Hackney and Shoreditch = 1,087.

1979 - Pubs in EC1-EC4 and E1-E18 = 1,000 (approx).

This suggests that there are now fewer pubs in 22 areas of East London than there were in just 5 areas in 1938.

'REAL ALE IN SURREY'

AT LAST! The long-awaited second edition of the Surrey Guide to real ale tentatively made its appearance last month.

It is four years since the Surrey branches of CAMRA produced their first publication and as one would expect the new guide has literally doubled in content and more than doubled in price!

However, at £1.00, this smart book contains 80 pages of

invaluable information for those who wish to find real ale in the county and a comprehensive introductory section gives a lot of good background information on brewing, pubs, CAMRA and beer itself.

Printed throughout on art paper, the entries are clear and comments full, formative and often entertaining. Unfortunately, the symbolic list of amenities beneath each entry seem clumsy and take up a lot of unnecessary space; space which could have perhaps gone some way to allow the inclusion of street maps for some of the larger towns like Guildford, Reigate and Farnham.

The Guide, roughly 8"x6" (not always a convenient pocket size) is competently produced and well worth buying. For copies send £1. and an sae. (9"x6") to: Paul Critchley, Flat 3, Oaklands, Knowle Lane, Cranleigh, Surrey. GU6 8JN. Cheques and postal orders payable to 'Surrey Beer Guide'.

TOLLY RETURNS

54 GALLONS in 1½ hours! That was the grand total scored by those who took advantage of drinking Tolly Cobbold's new Original Bitter at 20p a pint in THE SHIP, Croydon, one evening last month.

The occasion? The launch by Tolly Cobbold, the Ipswich brewers, of their Original Bitter in suburban London.

Also present were brewery officials Patrick Cobbold and Tim Toll-emache, who, to the delight of the throngs, announced that the 'Ship' was only the first of a number of free houses in Greater London which would in future be regularly supplied with this new bitter as well as their mild.

Original Bitter, which is to replace Cantab, is a light strength, clean flavoured beer of 1037 gravity and is currently selling

in the 'Ship', Croydon, at the more understandable price of 48p. a pint.

BE A MILD COLLECTOR

MAY 1st heralded the start of CAMRA's annual drive to 'Make May a Mild Month' and up and down the country, efforts to popularise this pleasant and cheap alternative beer by local members have been in full swing.

Having recently increased the original gravity of their Mild Ale, the Horsham brewers, with CAMRA's full backing and assistance, have launched the 'Mild Collection' to encourage sales of this highly delightful beer.

Special passport type booklets have been produced, in which are listed the 37 pubs in Surrey and Sussex selling the new Mild. By visiting each of them, drinking a pint or half of the Mild and collecting a signature from the bar staff, those who complete the course will win a specially minted tee-shirt or tie.

The 'collection' includes some absolutely splendid country pubs and with still over 3½ months to go before the final closing date, there's ample time to complete it and in doing so, become familiar with this new and excellently refreshing beer.

Passports are available from: "Mild Ale Collection", King and Barnes Ltd., Horsham Brewery, 18 Bishopric, Horsham, W. Sussex. RH12 1QP.



Pub news

WE HOPE TO print a list of pubs in London selling Fremlin's Tusker bitter, which was launched here earlier in the year by Whitbread. Will readers who know of any corrections or additions to the list supplied by Whitbread please let us have details as soon as you can.

Another of the Hampstead/Highgate tourist pubs has succumbed. The FLASK in Highgate West Hill, N6, former Evening Standard Pub Of The Year and for long famed as a fizz-trap has installed Ind Coope Burton Ale on handpump. The question on everyone's lips is - can the SPANIARDS hold out?

A nail-biting drama of suspense is being enacted in Chalk Farm. Charrington's have done over the RAILWAY TAVERN in Chalk Farm Road and it now serves Bass and IPA on handpump. In the process, they seem to be changing the name. Green awnings have sprung up on all fronts displaying LOCK TAVERN (though most of the letters have since fallen off, perhaps in protest). Meanwhile, as the nation holds its breath, the black boxes with the old name are still there.

How about this for a name-change? The GILBERT & SULLIVAN in John Adam's St., WC2, is now called ST. MARTIN'S TAVERN. Meanwhile the OLD BELL up the road in Wellington St. WC2, also a Whitbread pub, has become, would you believe, the GILBERT & SULLIVAN! Anyway, they both serve Wethered's bitter, Fremlin's Tusker and the new G&S does Winter Royal as well.

It seems that the OSBORNE TAVERN, Stroud Green Rd., N4, which we incorrectly listed as selling Tap bitter on handpump does now actually do so.

Other Pub Changes

ACTON	ELEPHANT & CASTLE, 145 High St. W3. (Wethered bitter-H) ALBION, 2 Churchfield Rd. W3. (I-C bitter, Burton-H)
EAST FINCHLEY	MARLER'S BAR, 130 High St. N2. Large range of beers on 12 handpumps. Min. price -57p a pint. Min. <u>age</u> - 20!?
FULHAM	GOLDEN LION, High St. SW6. (Bass, C'n. IPA-H). KING'S ARMS, New King's Rd. SW6. (Bass, C'n. IPA-H).
HOUNSLOW	EARL RUSSELL, Hanworth Rd. (Fuller's ESB, London Pride- H).
KENTISH TOWN	CARDINAL WOLSEY, Kentish Town Rd. NW5. (Truman Tap-H)
MARYLEBONE	PERSEVERANCE, Shroton St. NW1. (Bass, C'n IPA-H).
WOOD GREEN	WELLINGTON, 679 Green Lanes, N8. (Watney's Stag, London Bitter-H).

Finally, two recidivists: the PAINTED WAGON in SW17 and the FORESTER in SW18 no longer sell real ale.

● BEER EXHIBITION

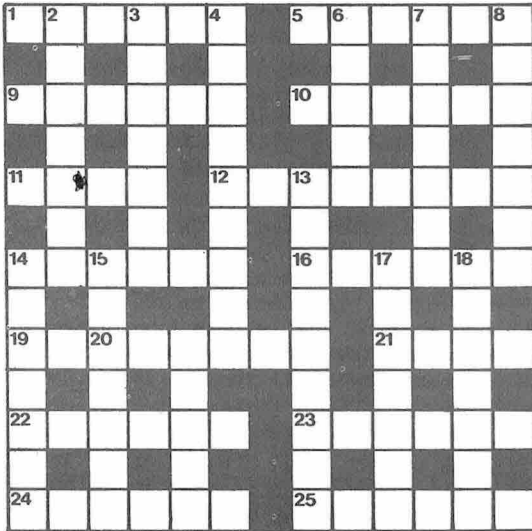
THE ANNUAL Norwood Beer Festival takes place from 1-6 July. Details from SW London Branch Contact.

● REAL CLUBS

OUR FIRST political convert? The Wood Green Labour Club, Stirling Rd., N.22 sells Courage Director's on handpump.

Drinker Xword 13

PRIZE: The first correct entry drawn out of the hat will receive a free gallon of ale. Closing date: 19 June.



MAY SOLUTIONS



Across

1. Keg ship follows vehicle with love. (6)
5. Second-rate student coddled by Dad. (6)
9. Relics to cut up. (6)
10. Measly offer of issue in a thousand. (6)
11. Nag splits points but drives on. (4)
12. They can go to your head when in. (8)
14. Give opposition a grey-brown mix with cheese. (6)
16. Tipple for abstainer when snared by tree-trunk? (6)
19. Poet concocted New York direction in sonet. (8)
21. Check the ring and turn it down. (4)
22. Watered in the Junction and took charge. (6)
23. In France, professor tied up at a venture. (6)
24. Throw away in the river with contempt. (6)

25. Doctor in assault takes up Cloth. (6)

Down

2. All go about crazy speed. (7)
3. Requested to proceed to 18? (7)
4. Bend note to give footwear a good clean. (9)
6. No calculated risk back in old brewery. (5)
7. Treble-pointed tried out book. (7)
8. Return cut to prise out. (7)
13. Civilised when worn in a disordered brain? (9)
14. Brought up and nourished in drawing. (7)
15. Abstainer runs on keg diversion. (3-4).
17. Where to drink keg article in Italy? (7)
18. Watering hold for genteel imbiber? (7)
20. Return to surrender. (5)

Alan Greenwood's Beer Diary

June.

BREWERS ARE, by nature and profession, a very reserved and fraternal group of people. They are, in fact, 'English Gentlemen'. However, every four years is an event which can stir up their emotions as certainly as if the Americans took up cricket and won a test match.

It's the Brewer's Exhibition Beer Contest. He may not readily admit it but a win means a lot to a brewer, though it is hardly mentioned in the newspapers and there are many far more publicised contests.

What makes this one so special? Firstly, the judging is more critical; not the usual newspaper panel of enthusiastic, but unqualified hams, but expert brewers who know and understand beers. Secondly, the competition is keener, being open to all-comers instead of to a small and unrepresentative selection, and each brewer aims to submit his best. Thirdly, the lengths taken to ensure fair and unbiased assessment.

The beers submitted are supposed to be the same brews as sold in the pub but there has been criticism that some entries have had a different hop rate or been dry-hopped more, primed differently or even treated to ensure they settle properly. However, nothing alters the fact that on the day the winning beer is best and even though brews

may vary slightly from batch to batch (a fact which I feel makes real ale more interesting), a quality once achieved is more than likely to be continued.

The beers are categorised, firstly into types, e.g. cask-conditioned (Real Ale), brewery-conditioned (Keg) and bottled. They are further segregated into strengths and types e.g. Pale Ales, Milds, Lagers, etc. There are approximately 36 judges who are also split into groups and care is taken that there is no bias, for instance, by regions. They are also split up so they sample the hundreds of entries and still eventually regain sobriety.

This year's outright winner was Ruddle's with their County, a beer readily available in London. Runner-up was Harvey's of Lewes.

The top award has usually gone to the smaller independent brewers. In the 'Big is Beautiful' era, some of the larger breweries refrained from entering rather than have their superior might and sophisticated technology embarrassingly beaten by an independent with little more than a Mash Tun, Copper and Fermenter. However, the Real Ale survival has been a great leveller and pretention is now eradicated, so it is now a more complete and valid contest.

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ENFIELD & BARNET	TONY MORGAN	440-2186 (H)
KINGSTON & L'HEAD	ANDREW HAYWARD	942-9834 (H) 623-7511 x.2706 (W)
NORTH LONDON	DEREK THORNE	637-7141 x.66 (W)
RICHMOND & HOUNSLOW	ANDY PIRSON	977-1633 (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	991-1272 (H) "early evening please"
WEST MIDDLESEX	KEITH WILDEY	423-1234 (H) 828-7733 x.61 (W)

Up the Khyber!

"OHH! HOHH! IT'SS Gur-gle-piss-sez Goll-denn SOOOP-A-Kegg! That'ss the beerr for mee-ee-ee!" Striding along the corridor towards the Conference Suite, his shoes barely visible in the thick pile of carpet, Arthur Droopy found himself humming the Nation's favourite TV commerical of 1962.

Not exactly coincidentally either, as today's meeting was about selling and about Golden SuperKeg, or rather its absence. After 20 years of enriching the fabric of British life (the brewery's version) or of boosting sales of Alka Seltzer (the drinkers' version), SuperKeg had caused its last belch. 7X SuperNatural Ale was soon to be launched and the Brass were gathering today to discuss marketing strategy.

Sir Rudolph Clumping-Twatt cleared his throat. "Right. Promotion of SuperNatural is the main dish on the menu and perhaps Jiminy here will start rolling the barrel?"

Delicately sipping water the Director of Marketing, Jiminy Sleak, began with a paean to SuperKeg for its part in the firm's growth. "We shall not," he cried to a chorus of assenting grunts, "readily see its like again!" He explained that a large sum was available to promote the new beer and asked for ideas.

As expected, Walter Blithering was first into the fray. "No point in wasting Gurglepis money advertising draught beer. Everyone knows that these so-called 'real-ale' fanatics would drink methylated spirit if it came out of a handpump and, what's more, would tell their friends where to get it! Far better to spend more pushing GlucksenHarn. A 1031-Gravity lager selling at 60p a pint deserves our support."

From the mix of "Hear,hear!" and "_____ off, Blithering!" which greeted this proposal, the meeting was obviously divided. "Walter is wrong," claimed Lulubelle Zmrynskya, Personnel Director. "People laugh at us and our pubs are empty. Doctors even recommend them to mentally-disturbed patients because now that the dossers have taken over the public libraries, a Gurglepis hostelry is the place to go if you want peace with gentility. We need to remind the world that we have seen the light, that we have done our jogging down the road to Damascus, and this means spluttering SuperNatural all over the box."

Cut and thrust! Thrust and parry! Eventually a compromise sum was named, a vote taken and, to his annoyance, Sir Rudolph made the count equal.

As he was dithering over which way to exercise his casting vote, he noticed that the very old gentleman at the far end of the table was babbling excitedly. This was General Sir Cuthbert White-Gurglepis-Whyte, the only member of the founding family still on the Board. He always came to meetings and sank unlimited glasses of port; never before had he actually participated.

"...twenty-eight donkeys. Plonki country. Up the Himalayas. So high that, as 'Jankers' Puttershaw would say, you could pee on to the top of Everest!"

"Four a.m. Nappy-wallah dashes in. 'Sahib General! Plonkis! They surround us!'"

"Marched outside to rally the natives. Gave 'em my favourite speech. Got to the part about Crispin's Day and 'be in their flowing cups freshly remembered'. Snapped my fingers and, like clockwork, out came the bheesties carrying my bar-

rel of Number 13. Gad, that was a brew! Raised my tankard high with the toast 'British Empire Ale! Long live the King-Emperor and Gurglepis Number 13!'

"That got the sepoys moving!
Bandooks blazing in each hand.
Never seen Plonkis run so fast.

"Whoever heard of anyone carrying cylinders of carbon dioxide up the Khyber Pass!"

The irrefutable logic of that last statement won the day.

(next month - In The Dogg House!)

The Fizz Fallacy

THE CAMPAIGN for Real Ale has not yet been in existence for one decade, yet myths and fallacies have already made their appearance.

Recently, writes BRIAN DESMOND, in the course of business, I was shown around an hotel by the manager. When we came to the bar, he proclaimed that yet one more thing of which the hotel was proud was its beer. The grill was down and so I could not see very well what was on sale, but it looked like a monopoly for the carbon dioxide show with a view of the plastic boxes that make Real Ale enthusiasts groan. When I protested that it was all on pressure, he pointed out that a handpump had been installed to dispense the real thing. "People used to want only keg," he said, "but now things are changing and they are asking for real ale."

Herein lies the fallacy. It is implied that at some time in the '60s, beer drinkers were complaining that their beer was served unfiltered and unpasteurised with a strong taste of beer and without those exciting bubbles racing to the top that they drank when they were at school. If people could have lemonade that did not taste of lemons, then why could they not have beer that did not taste of malt and hops?

The brewers heard their plea and very soon put on to the market delightful, uniform, bright-shining beer which was to the love of all. Everyone was quite happy with this until some awkward clique insisted on the resurrection of old-fashioned beer (by now talked about as if it had vanished during the Middle Ages). Grudgingly, the big brewers brewed some of this to keep this lot quiet and others started to drink it just to be trendy.

Yet the movement to keg and the movement to real ale are quite separate in their development. Keg was not in response to any consumer demand but produced purely for the convenience of the trade. It is worth remembering this. It explains the huge amount of advertising in favour of keg whilst real ale is left to sell itself.

In some ways real ale drinkers and the trade look at things from different angles: which brings me to another fallacy. Some drinkers in the Real Ale camp sneer whenever one of the large brewers brings out a new real ale. "They're only thinking of filling their wallets." What else are they in the brewing business for? They are not heading a romantic movement but trying to make money. And succeeding well, I'd say.

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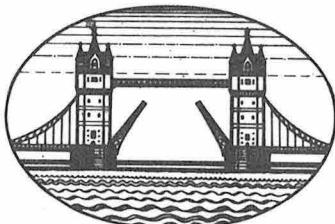
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Branch news

THE FOLLOWING events will be held by CAMRA branches during June. For details of other branch meetings, please ring Branch Contact concerned.

BEXLEY: Tue.10. (8.30) Branch. VICTORIA, Belvedere.- Sat.14. Coach Trip to Hook Norton Brewery. Leave 9.00 at Bexleyheath (Lunch in Henley).

BROMLEY: Tue.10. (8.30) Social. JOLLY WOODMAN, Chancery Lane, Beckenham.- Thur.12. (8.00) Inter-Branch Darts. (For details, see 'Croydon'.- Sun.15 (12.00) Social. GREYHOUND, Heathfield Rd. Keston.- Mon.23 (8.00) Branch. MAXWELL, Station Rd. Orpington.

CROYDON & SUTTON: Thur.12. (7.30) Inter-Branch Darts. SHIP, High St. Croydon.- Mon.16 (8.00) Branch. FOX & HOUNDS, High St., Carshalton.- Thur.26 (7.30) Pub Crawl - Cheam Village. PRINCE OF WALES, RED LION, HARROW, RAILWAY.- Sun.29 (7.30) Social. LION, Pawsons Rd. Croydon.

ENFIELD & BARNET: Wed.11. (8.00) AGM. KING'S HEAD, Market Place, Enfield. Guest speaker - Christopher Hutt.

NORTH LONDON: Tue.10. (8.00) Branch. STARTING GATE, Buckingham Rd. N.22.- Tue.24. (8.00) Social. ORDNANCE ARMS, Ordnance Hill, NW8.- Tue.1 July (8.00) Social. CROWN, Cloudsley Rd., N1.

RICHMOND & HOUNSLOW: Sat.7. Evening trip to Henley - £2.50. (for details, ring Branch contact).- Mon.16. Branch. BEEHIVE, High St., Brentford.- Tue.24. Social. EARL RUSSELL, Hanworth Rd. Hounslow.

SOUTH-WEST ESSEX: Thur.5. (8.30) Social. SWAN, Kelvedon Hatch.- Tue.10. (8.30) Branch. CROOKED BILLET, Barking.- Wed.18 (8.30) Social. THREE TRAVELLERS, Dagenham.- Mon.23 (8.30) Social. SPREAD EAGLE, Brentwood.

SOUTH-WEST LONDON: Sun.8 (12.00) Social. DUKE OF DEVONSHIRE, Balham High Rd., SW12. - Wed.11. Branch. KING'S ARMS, Wandsworth High St. SW18.

WEST LONDON: Sun.8 (12.00) Pub survey social. ARCHERY TAVERN, 4 Bathurst St. W2. (free beer for survey helpers).- Tue.17 (8.00) Pub of the month. BRIDGE HOTEL, Westbourne Terrace Rd. W2. - Thurs.26 (8.00) Branch. BROOK GREEN HOTEL, Shepherd's Bush Rd. W6.

WEST MIDDLESEX: Sun. 8 (12.00) Social. HARE & HOUNDS, Windmill Lane, Wyke Grn., Osterley.- Wed.11 (8.30) Social. CASE IS ALTERED, Eastcote Rd., Eastcote.- Wed.18 (8.30) Branch. HONEYPOT, Honeypot Lane, Stanmore. - Tue.24 (8.30) Social. GRANVILLE, Uxbridge Rd., Ealing Common. - Sun.29 (12.00) Social. WHITE HORSE, Bath Rd., Longford.

THIS IS OUR new list of outlets for the 'Drinker'.

<u>Pubs</u>	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.
	NW1	VICTORIA & ALBERT BARS, Marylebone Station.
	NW3	NAG'S HEAD, 79 Heath Street.
	NW5	BULL & GATE, 389 Kentish Town Road.
	SE3	HARE & BILLET, Eliot Cottages.
	SE13	DUKE OF CAMBRIDGE, High Street.
	SE20	LONDON TAVERN, Maple Road.
	SW6	WHEATSHEAF, 562 King's Road.
	SW15	JOLLY GARDENERS, Lacy Road.
	SW19	ALEXANDRA, Wimbledon Hill Road.
	SW19	KING'S HEAD, Merton High Street.
	W2	CASTLE BAR, Paddington Station.
	WC1	PAKENHAM ARMS, Calthorpe Street.
	CARSHALTON	FOX & HOUNDS, High Street.
	CARSHALTON	GREYHOUND, 2 High Street.
	CROYDON	BUILDER'S ARMS, Leslie Park Road.
	CROYDON	LION, Pawsons Road.
	CROYDON	SHIP, 47 High Street.
	ENFIELD	FALCON, 115 South Street.
	ENFIELD	OLD PARK HEIGHTS HOTEL, Old Park Road.
	HAMPTON	WINDMILL, Windmill Road.
	HOUNSLOW	CHARIOT, High Street.
	SUTTON	NEW INN, 18 Myrtle Road.
<u>Off Licences</u>	N1	2 Brewers, 8 Pitfield Street.
	NW3	North-West Vintners, West Heath Road.
	SE3	Bitter Experience, 128 Lee Road.
	SE11	Alan Greenwood's, 226 Kennington Park Road.
	SE13	Alan Greenwood's, 252 Lewisham High Street.
	SE23	2 Brewers, 97 Dartmouth Road.
	W14	Alan Greenwood's, 17 North End Road.
	W14	Outside Inn, 156 North End Road.
	KINGSTON	Alan Greenwood's, 1 Hawks Road.
	TOLWORTH	Alan Greenwood's, 120 The Broadway.
	WALLINGTON	Alan Greenwood's, 8 Butter Hill.

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 £5 (£6 for combined husband-wife membership; £7 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.

