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LONDON DRINKER

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



INTERNATIONAL
SECTION INSIDE

DRIBLETS FROM THE THAMES VALLEY

CAN YOU RECALL the last time a Young's pub ran out of Ordinary Bitter? Despite the steady, sometimes manic drinking one finds therein, the pubs usually stock up with enough barrels to keep the handpumps busy.

Others are not always so successful. On two recent occasions, for instance, a CAMRA branch has held meetings in Whitbread pubs where the Wethered's bitter has run out. In each case, the branch agreed with the pub in advance about the date of the meeting and about the likely beer requirements.

This kind of inefficiency is an outcome of the London beer revolution, whereby brewers injected massive doses of 'real ale' into pubs from which the same product had lately been removed and in which a different pattern of consumption had been envisaged. As a result, many 'real' Whitbread pubs sell keg Trophy and Tankard, at least one lager and 'draught' Guinness in addition to Wethered's.

Compare this with a typical Young's pub, where Ordinary and Special bitters compete only with one lager and with Guinness (Young's mild,

where available, is usually sold in small quantities and may well run out if there is a sudden leap in demand), Whitbread may boast today about the beer 'from the Thames Valley', but they cannot deny that the presence in London of Wethered's bitter is the result of an after-thought which not all their pubs have yet come to terms with. Scottish and Newcastle have probably the worst reputation and, as one of your editors recently found to his cost, even pubs which sell Truman's Tap as well as Scotch Ale are quite capable of running out of both. Again, you have only to look at a typical S&N counter groaning with the weight of at least six processed beer dispensers to understand why landlords don't stock enough barrels of draught beer. The same goes for some Truman pubs.

The big brewers most able to keep up supplies seem to be, strikes permitting, Charrington and Ind Coope. Charrington have never tried to withdraw draught beer from London, while Ind Coope have in some cases removed a keg or top-pressure beer to compensate for introducing draught beer.

LONDON DRINKER

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OLD TIME TRAVELLER'S ALE



An unusual brewery tour undertaken by MARTYN CORNELL.

THIS YEAR marks the 200th anniversary of the foundation of one of London's greatest breweries - Barclay Perkins. For most of the past two centuries the name was as familiar to Londoners as the River Thames. Not any more, alas - but let us take a trip back in time to the year 1842, when Barclay Perkins' Anchor Brewery, Southwark, was in its heyday.

The first thing you'll notice, standing outside the main gates of the brewery just down from Southwark Bridge, is the smell. Not the usual malty brewery smell, but a nauseous whiff from the River Thames. Much of Victorian London's sewage flows, untreated, straight into the river. During the summer, MPs in the House of Commons across the river find the stench so bad they have to keep all the windows shut, despite the heat.

Amazingly, all the water for Barclay Perkins' beer comes straight out of

that self-same river. The brewing process kills off the germs quite effectively, but no wonder they say in the 20th century that beer doesn't taste like it used to.

The brewery was actually started in about 1616 by a man called Monger, on a site next to the old Globe Theatre. Eventually it passed to Edmund Halsey, son of a miller from St. Albans, and after he died it was bought in 1729 by his nephew Ralph Thrale for £30,000.

Ralph's son Henry inherited the brewery, and married the beautiful and intelligent Hester Lynch Salusbury. The Thrales, particularly Hester, were great friends and patrons of Dr. Samuel Johnson. The great man actually had a room near the main gate of the brewery where he wrote such works as his famous dictionary.

But Henry Thrale wore himself out in dissipation after the death of

his only son, and lost a fortune trying to outbrew his leading rival, Samuel Whitbread. Thrale died in 1781, and a short time later the brewery was sold to the Quaker banker, David Barclay, and to John Perkins, Thrale's old superintendant. It was at the auction that Dr. Johnson made the observation: "We are not here to sell a parcel of boilers and vats, but the opportunity to grow rich beyond the dreams of avarice." The remark was certainly true of Barclay and Perkins, for by 1815 they were the biggest brewers in London. Johnson's reward was to be adopted, years later, as the brewery's trade mark!

Down by the river's edge you can see the malt-porters unloading the barges at the quays. The brewery's two malt warehouses are some way back, and the porters have to carry their one-and-a-half hundredweight loads through the streets and up several flights of stairs, where the malt is dumped into enormous bins, each one capable of hiding a three-storey house right up to the chimney pots.

The brewhouse is filled with five huge sets of vessels, three for porter - we are still in the great age of porter drinking, remember - and two for ale. Down one long wall are eight huge windows, and closest to these are five circular mash tuns, each surmounted by a square malt case supplied from the hopper high up in the roof.

Five hundred tons of malt come through here every week and 20 tons of coal are burned every day. Work starts at 4 am in the morning, and the coppers are in use almost continuously. The water for mashing the malt is pumped from the Thames by steam engine, and kept in two huge tanks that stand forty feet high in the main courtyard. It is boiled up in the brewhouse coppers, and run into the double bottom of the mash tun where it percolates up into the malt.

After boiling, the now-bitter

liquid is drained through the hop-back, where the hops are strained off. Brewery workers then strip off their shirts, and climb into the tank, where, enveloped in steam, they shovel the wet hops into buckets to use again in the next brew. The operation is highly dangerous, for if the boiling hot hops touch their bare skins, the men will be severely scalded.

Meanwhile, the black porter wort has been pumped to the top of a nearby building, where it spreads out across two huge shallow floors, over 10,000 square feet each and divided up by narrow ledges a few inches high, to cool off. In the hottest weather, cold water from a well in the brewery is run through the wort in pipes to help it cool - the only well water used. Everything has to be scrupulously clean; any infection and the beer would soon go off.

The wort then flows down into four huge square fermenting vessels, each holding 54,000 gallons, where the yeast is pitched in. After fermenting for a short time the porter, black and bitter, is run down into the run room, containing around 300 cylindrical vessels called "rounds", holding just over eight barrels of beer each. Here the beer is "cleansed", as the yeast works off through a hole in the top of each round into long troughs.

After the cleansing process we can follow the beer via a long pipe to the immense storerooms where the porter is, in 20th century parlance, conditioned. Here, in a labyrinth of buildings, are 150 vats each over three times the height of a man, raised up off the ground by hefty baulks of timber and containing a total of four and a half million gallons of beer.

Some of the larger vats hold over 100,000 gallons each, and weigh when full in excess of 500 tons. Passageways run under the vats, so that it is possible to stand beneath a ceiling of beer 20 or 30 feet deep.

The whole complex of stores completely surrounds a small burial ground, swallowed up over the years as the brewery expanded, where many of the company's former workers now lie.

Back in the main part of the complex we can see the cellars where the butts of beer are filled by brewery workers - all wearing the typical red stocking brewer's cap - from a big hose attached to whichever of the vats is ready.

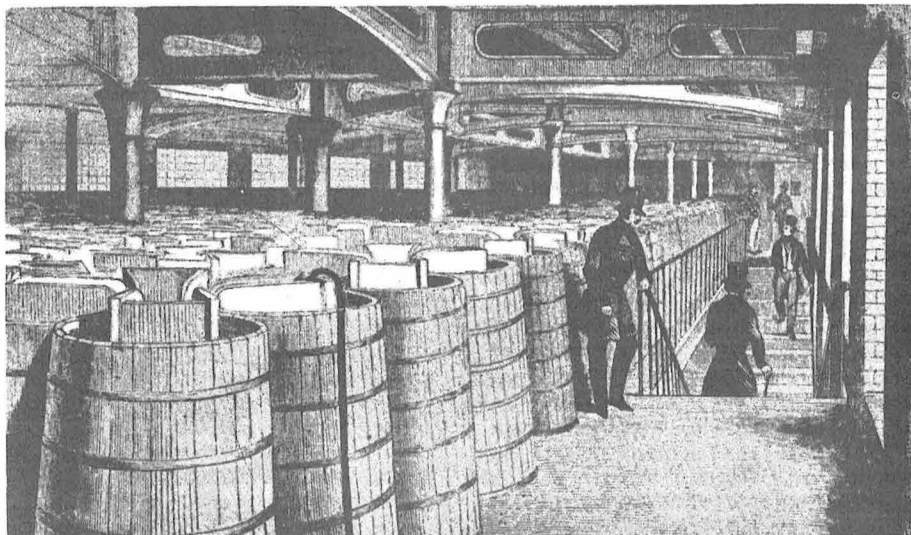
Over to the west is another large yard where the returned casks are steam-cleaned, and the cooperage where new casks are made and old ones repaired. You can see the sheds where the casks are stored, a vast array of all sizes - Barclay Perkins owns over 60,000 barrels, hogsheads, butts and so on.

To ferry all those casks, full of ale or porter, out to the pubs of London the company has 80 horse-drawn brewer's drays, and nearly 200 horses. The stables are off a courtyard to the south of the porter stores, and around the same yard are the vet's house and laboratory, a blacksmith's shop and a harness-maker's shop.

Nearby is a building stacked with red and green signs of all shapes and sizes, declaring in gold letters "Barclay Perkins & Co.'s Entire." Even in Queen Victoria's day the word entire was an obsolete expression for the drink better known as porter, but the name continued to be hung up outside pubs, causing confusion to foreigners, for another 50-odd years.

But now it is time to return to the 20th century. In 1955, Barclay Perkins merged with the other Anchor brewery, Courage's, just down the river by Tower Bridge. In 1960, the brewery was demolished, and a bottling stores for Courage erected in its place. Now even that is to be pulled down, as Courage intends to stop all brewing operations in London.

There is, however, one beer that still carries the Barclay name, on the bottle cap - their famous Imperial Russian Stout, a thick, rich, naturally conditioned bottled beer with an original gravity of 1101.8. Try some - even if it is no longer made with untreated Thames water.



Alan Greenwood's Beer Diary

IF ONE were to compile a "Who's Who" in brewing, there is one name that cannot be overlooked, although it hides shyly from the limelight in almost complete contrast to its owner.

Patrick Fitzpatrick at 27 has all the fire, pride and arrogance of a young colt rather than the much slower cart-horse symbol that hangs over the entrance to his Godson's Brewery in London's East End.

The brewery was started in 1977 by Patrick and his wife, (maiden name Freeman), with the help of a brewery consultant friend John Wilmot, and became registered as Godson, Freeman and Wilmot, (note no mention of Fitzpatrick simply, I am told, because it's just not a brewery name.)

Digging deep into his own saving, and without assistance from his pub-owning family, the Murphy's, he set out with the help of John Wilmot to seek equipment and succeeded in obtaining a collection of other brewery's "cast-offs", some bearing years of corrosion. Then in spite of total scepticism from many, and the fact that the building was about to fall down around him, he started to brew a 1042 OG strength beer known as Anchor bitter, and it was not too bad either.

Within nine months however, he had to vacate the building so the brewery moved to Old Ford, where a new 1048 OG stronger beer known as Godson's Black Horse, or GBH to regular imbibers, was introduced.

Another nine months and the brewery was on the move again, to its present site in nearby Chisenhale Road. All this moving, crudeness of equipment, modest funds and a number of personnel changes, unfortunately resulted in a very inconsistent beer and an inconsistent service. (No doubt Patrick was only too glad his name was not shown.) However, he has an abundance of determination and being a most likable person, enough

publicans, (just), were prepared to continue taking it for survival.

Amongst those pubs that did continue was my local, THE WINDSOR CASTLE, Church Lane, East Finchley, so I was able to keep au fait with it. Then suddenly last September something happened. The beer was crystal clear, a little darker than it had been, with a beautiful, distinctive flavour, and a good hard, hoppy bite. I enjoyed it immensely, although expected next week's brew to be different again. But no, it has remained consistent and good for a full six months now, and the landlord admits it settles well in his cellars.

So I took a trip to the brewery to investigate and found a number of developments. Firstly, the appointment of an excellent new brewer, Robin Hatcher. Also Patrick who has not borrowed a penny for the brewery, has spent the small profit that has been generated on new fermenters and fermenting room and a new boiler.

So the future for this enterprise, the first new brewery in London this century, is exceedingly bright. It has good products, good working relations, no financial burdens, established accounts in about 40 pubs, is about to be bottled, and is likely in the near future to go into the draught take-home trade. In the "Who's Who" listing Fitzpatrick's (alias Godson's) beer must therefore be included, and the detail "Godson's beers, have come of age."



The Black Horse Brewery

THE PIPER AND THE TUNE

by LAURIE BISHOP

CAMRA has raised a real hornets nest in some quarters by the publication of its policy booklet on the state of the brewing industry today. Titled "Whose pint is it anyway" it calls for far-reaching changes in the industry to put some more muscle in the consumer's elbow. Produced by the Campaign's Monopolies Committee, it so frightened the "Daily Telegraph" that their financial column was moved to a vitriolic attack on CAMRA on the grounds of our "dwindling membership", our "left wing bias" and our interference in things that should not concern us.

The Monopolies Committee has always been the part of CAMRA that deals with the real meat of the Campaign's attacks on the brewing industry. One recalls the old story of how a small brewer can deal with a complaint about the beer in the public bar of the OLD BORE at Stretchley by sending the Head Brewer round the same morning. A national brewer would either ignore all complaints or, if all parts of the brewery considered it appropriate, set up a steering committee to report in three months time to the PR man. In other words, it takes 'months to see a boy at the bottom nowadays whereas previously you could go to the top man'.

I feel it unlikely that the big brewers would like the idea of splitting themselves up, but would government want to split big companies up? The present government wants to increase efficiency but is doing it the wrong way. Instead of creating situations where companies must be more efficient, ie. split the brewers completely and allow the lower parts of the chain more say, they want

to bleed the industry dry. That is why, in part, Courage are shutting Horselydown. And the company gets the profits from the sale of the site, the workers lose their jobs, the shareholders lose the opportunity for dividends from the site, the licensees get beer in worse condition (because it's had to travel further) and the drinker loses out in all sorts of ways

Another suggestion in the booklet is the relaxation of the tie. I can almost hear the hands being thrown up in horror. There is no statement more calculated to create an argument between CAMRA and brewers, or even within CAMRA, than the abolition of the tie. And all because of basic misconception of what is meant.

It is likely that if the abolition of the estate tie occurred then all the "free" pubs that suddenly flooded onto the property market would be snapped up by leisure companies, like Lad-brokes or Coral. But you wouldn't have the sight of Ruddles County and Old Original in all the pubs as some people seem to think. You would have Hofmeister lager and Tartan.

No, what the Monopolies Committee suggest is the abolition of the product tie to allow beers to become more widely available. But at the same time the sinister and unfair advantage that the big brewers have in offering financial inducements to clubs must be stopped. The booklet supports this idea too.

In connection with this it is worth remembering that CAMRA was very close to winning an agreement with Roy Hattersley, who was Prices Secretary in the last Labour government, to allow pubs to stock an additional bulk (i.e. draught or keg) beer of the landlords choice. So a Charrington landlord would be able to stock Young's Special bitter, or Shepherd Neame lager for instance if he wanted to. There seems no

chance of getting anywhere with that idea at the moment.

I've mentioned these ideas above to some of the people I drink with in pubs local to work, home and recreation. Whilst most of them are only agreed on one thing, that the price of beer is too high by half, I find the majority would like to see a greater availability of beers within the pub system. But of course the brewers and the government (any government lest anyone should accuse

me of political bias!) are united in that they cannot let the public, the consumer have his way. It would not be good for the industry. To which I have one thing to say before moving on. Young's and Fuller's are not perfect by any means but they are a good deal nearer my idea of what brewers should be doing nowadays than are Courage and Watney's. Unfortunately the government, by the very nature of its policies past and present, supports the latter two and discriminates against the former.

LONDON PUB QUIZ

by DAVID CARLYLE

1. City pub, destroyed by the Great Fire of London and rebuilt 2 years later in 1668, closely connected with S.P.B.W.?
2. Trendy pub on Isle of Dogs renowned for a real good old "knees up".
3. Over a pint of who's beer would you be "making eyes at me down at the OLD BULL & BUSH?
4. There are several pubs called THE LAMB AND FLAG in London. Who's coat of arms is the Lamb and Flag?
5. Alfred Hitchcock's autographed photo hangs in this Ind Coope pub, which is close to a famous "nick".
6. Belgravia pub said to be haunted by the ghost of an officer flogged to death there many years ago.
7. Name the Notting Hill pub recently reopened by the Yorkshire brewers, Sam Smiths.
8. East End Riverside pub, built during the reign of Henry VIII and once frequented by Samuel Pepys.
9. Name of the Fulham Road pub famous for its collection of pipes and cartoons?
10. Name of the Shepherd Neame pub in Peckham?
11. Large pub in Harrow-on-the-Hill famed for its variety of real ales?
12. Name the pub which adjoins:
 - a) Fullers Brewery
 - b) Youngs Brewery
13. Name the Islington pub with a small theatre upstairs and live music in the bar nightly?
14. The Sherlock Holmes Hotel is in Baker Street. Where's the pub?
15. Bishopsgate pub where one might inspect the "Bridal Chamber" or stroke a lucky cat?
16. Southwark coaching Inn, once used by Dickens, found in an alley off Borough High Street?
17. The GREEN MAN & FRENCH HORN is a Theatreland pub. Where did the name originate?
18. Name the Irish pub close to the Statue of Eros?
19. Barnes pub well known for its Jazz.
20. Re-arrange these letters to find the name of a popular central London pub that's more a mini beer festival.
KAMPHENA RAMS.



Answers~back page.

NEWS & VIEWS

▲ PRE-BUDGET BLUES

BY THE TIME the Budget comes round later this month, most of the brewers will have put their prices up yet again. If the Chancellor does what everyone seems to expect, we can look forward to another increase very soon.

From their reported comments, the brewers are almost resigned to losing even more custom. Beer production is already one-billion pints down on the previous year. Why increase prices in that case, you may ask, at a time when the country is in recession and inflation is falling? Does anyone know the answer?

▲ GOODBYE

NOTHING, it seems, can stop Courage from closing the Horselydown Brewery. The campaign to save it still has plenty of steam. An attempt to make the brewery a listed building will,

if successful, save it from the worst excesses of re-development and may force Courage eventually to reconsider.

For the present, however, time has run out. Looking back over the past six months, we can point to effective campaigning among Courage tenants and customers. It may be that efforts to involve the shareholders of the Imperial Group, which own Courage, may bear fruit in the near future. Imperial are said to be far from happy with Courage and are rumoured to be considering divesting themselves of the breweries while retaining the pubs, thereby creating at a stroke the largest chain of free houses in the country.

Meanwhile, CAMRA will be organising a series of wakes in selected Courage pubs in London. These will be held towards the end of the month to coincide with the closure of the Horselydown

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▲ PASTURES NEW

OUR REQUESTS for articles on beer trips, drinking holidays and the like have not until now met with much response. It is symptomatic of the times that the first account of this kind sent to the 'Drinker' does not describe a tour of the Lake District or the Cotswolds, or even of Manchester or the Black Country, but is set in Antwerp.

Interest in foreign beers has never been higher, and some veteran campaigners moan about the publicity given to such beers when the local product still needs care and attention. All one can say is that increasing numbers of beer drinkers are buying the stuff here or are going abroad to drink it. If it hasn't happened already, it can be only a matter of time before the promoters of Real Ale Rail Trips start organising excursions across the Channel.

So this month, the 'Drinker' goes international. The beers concerned may not always be dispensed so as to conform with our definition of real ale, but people seem to enjoy them. Perhaps this is a good moment to ask readers again for their beer experiences. Whether these relate to Austria or to Aberdeen, to China or to Cheltenham, we should be very happy to print them.

▲ EMERALD ALE

THE CENTRE SPREAD is not the only international aspect of this month's 'Drinker'. David Carlyle, who compiled our London Pub Quiz, is an Irishman at the heart of the first CAMRA branch to be formed in Dublin. He runs a local antique business but keeps up with British beers, and we understand that visitors to his Dublin shop before Christmas could hardly see the Faberges and Chippendales for barrels, the contents of which were pressed enthusiastically on all comers.

One can now drink cask-conditioned

Theakston's bitter in Ireland, with Godson's possibly on the way, and there is talk of a local brewery being started. All this leads us to hope for a Dublin crawl to be featured in these pages before long. A journey forth is recommended particularly to patrons of the CLARENCE, the PRINCESS LOUISE and like establishments, as the price of a pint of Theakston's in Dublin is about 86p!

▲ OUR BEST WISHES

WE SHOULD like to give thanks and best wishes for the future to two 'Drinker' stalwarts. Caroline Bennett looked after our advertising and managed to increase the number of advertisers many times over. We have also lost our distribution king as Robin Bence has achieved his ambition to run a pub in Manchester.

▲ DIRKNER RUELS OK

WE SPOTTED two notable misprints in the February issue. In Derek Smith's piece on McMullen's, the third paragraph should read "...or in their managers by not allowing AK to be served without the iniquitous gas pressure..."

The other concerned the former PRINC ALBERT in Croydon and stands as a classic example of Freudiana on the part of our typographeuse. No doubt it was the reference to the exorbitant cost of the beer which led to the name being printed PRICE ALBERT!

▲ SANDOWN SAMPLING

HORSES will be back markers at Sandown Park on 3-5 April, which are the dates when CAMRA's Kingston branch have organised a beer exhibition in the Grandstand.

The troughs will flow with 20 different beers. Entrance: 75p for a lunchtime session; £1 for evening. Souvenir glass included. Tickets and details from Ian Amy, 41 Greenwood Road, Thames Ditton, Surrey.

Cafes and Canals

- A PUB CRAWL OF AMSTERDAM

by DENIS PALMER

INTERNATIONAL
SECTION
HOLLAND



AT FIRST SIGHT, Amsterdam does not appear to be the most exciting city for the enthusiastic beer drinker to visit. The standard drink is pils (of which more anon.) and most of the pils is brewed by Heineken. Some streets in the city seem to be solely illuminated by Heineken signs hanging outside the massed bars.

Matters have improved over the last few years as a number of the city's cafes has started to sell a range of Belgium beers - usually in bottle but sometimes on draught.

Even the choice of pils is improving. Amstel, although brewed by Heineken, retains something of a flavour. Two southern breweries, Brand and Gulpen, are beginning to supply their products to a wider range of cafes in Amsterdam. Lager-phobes should note that Dutch Pils bears no relation to the sold fizzy product we know as 'lager' or 'pils'. Firstly the beers have **body** (the OG will be at least 1046) and the method of serving the beer, with a large head, removes a lot of the excess gas from the pro-

duct allowing it to be drunk in comfort. Even the temperature is carefully controlled so that although the beer is chilled you won't freeze your hand or dentures to the glass.

Licencing hours are, of course, one of the attractions of the city.

Most cafes close at 1.am. on weekdays and 2.am. on Friday and Saturdays. However, late cafes can be found in most areas and in the central area a number of cafes open to 4.am. or even in a few cases, 9.am. So it is perfectly possible to drink, legally, for 24 hours. For your own safety, take note of my comments on the OGs of beers before attempting this feat.

Here are just a few cafes that I think are worth a special visit. Don't feel obliged to stick to it as most central cafes have their own idiosyncracies. Beware though, that Amsterdam being the city it is, some might be rather more idiosyncratic than you expect.

A convenient place to start is Cafe De Schutter (1) in Voetboogstraat which is a short walk through the pedestrian area from the tram stop at Muntplein. The cafe is on the first floor and is one of the largest in Amsterdam. The front bar sells Brand pils and the rear bar - open evenings only - sells Lindeboom pils (from one of the smaller of the southern breweries). One or two other beers are on draught including Hanan Alt and, at the time of writing, 'Schutta Triple'. In fact this is Vielle Villiers triple from the Van Assche brewery near Antwerp - at an OG of 1072 it should be treated with caution.

Coming out of De Schutta, continue down Voetboogstraat and turn left

at the bottom to Spui. Facing you here is Cafe Hoppe (2). The beer here is Amstel pils with a range of bottled beers, but the attraction is that this cafe sells the largest volume of beer in Amsterdam. A visit on a summer evening will confirm this and beer is best drunk in comfort on the pavement.

From Hoppe, walk down Spuistraat keeping a careful eye on your left for the narrow alley, Ramssteeg. Here lies cafe Gollem (3), the gem of Amsterdam for the visiting beer drinker. In this small cafe are available about 130 different types of beer - eight on draught. The pils is Brand, but that will hardly concern the visitor. It is probably best to choose your beer in consultation with either Herman or Henke, one of whom will be behind the bar. Henke is not only a walking encyclopedia on beer but knows just about every cafe in Amsterdam and will gladly advise you on other spots to visit. A word of warning when buying bottled beers, look at the bottle. If it is marked 'Cat.S' that means the OG of the beer is over 1063 - often well over.

For many people the crawl will end here, but the dedicated should tear themselves away for a walk over the canals to Kloveniersburgwal and De Engelbewaarden (4) - better known as The Amsterdam Literary Cafe. The rear room, fitted out as a reading room, and the pretentiousness of some of the customers (many students or ex-students) explain the name. A range of draught beers and a number of bottled beers are available, but perhaps the most interesting for the visitor is the draught Leffe Double. This is a dark Belgium Abbe beer with an OG of 1065 and a rich addictive taste.

It is a further sobering walk to the next cafe, just off Oudezijds. Achterburgwal - right in the heart of the red light district. Cafe Cul-de-Sac (5) is to be found down an alley-

way between a sex shop and one of the famous Amsterdam windows. On my last visit this featured a lady, bearing a strong similarity to a senior civil servant, offering domination and control.

Those with minds on higher things should brave the dark stroll to the unique and very local cafe. Outside is a playground and a sandpit for the kids. Inside are Grolsche and Gulpen beers and numerous games of chess and draughts. Both pils are good but probably the best beer to try here is the Gulpen Dort. Although brewed by the same technique as a pils, this dark-golden, full-flavoured beer (OG 1063) should persuade even the most anti-lager drinker that something great can come from top fermentation.

For those who can (or must) resist the temptations of the red light district and who fancy a night - (or early morning) cap, the stroll back across the city centre to Cafe De Kikker (6) on Egelantiersstraat will prove worthwhile. This cafe opens from 11.p.m. to 4.a.m. (or thereabouts) and features the full range of Gulpen beers, a few bottles, a truly mixed clientele and more chess and draughts.

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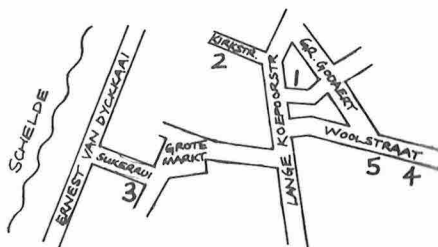
Antwerp

WHERE BEER IS KING

by TONY BAKER



Familiar names on the Groenplaats cafes



Except for some good 'local' cafes around the station and the back of the main street, the best area to head for is the old part of town. There, De Koninck can be found in most bars, and the choice of other beers is extensive.

De Koninck, top-fermented and pleasant to taste, is the local brew of Antwerp. It is served under gentle pressure and is cold, with a pleasing head. Maybe the perfect compromise between a top- and bottom-fermented beer, it costs the same as the so-called 'lager'-type beers in cafes. It is available in bottle form, but is at its best on draught.

IT HAS BEEN recently my great pleasure to visit Antwerpen, my idea of a CAMRA member's paradise.

Belgium, for a start, has no licensing laws so that you can, if you want, drink non-stop for 24 hours (if I ever contemplate suicide, I can't think of a better way to go). The place abounds with cafes and bars; it has as many of these as in England we have pubs, though it covers an area no bigger than Wales.

Hotels are cheap (£6 or £7.50 with a good breakfast). Transport is efficient, and you can use one ticket for local buses, trams and the Metro - this can be bought at the main station where you pay about £1.20 for an eight-trip ticket.

In this same area are the speciality cafes: Kaffee Wet Grote Ongenoege (1) with 700 different beers of which 6 are 'van de tap' (on draught), and another one in Zirkstraat (2), with six hand-pumps serving Godson's Black Horse, Shepherd Neame bitter and four Belgium beers. Both sell Hoegaarden Witbier, a refreshing and cloudy 'white beer', ideal for warm days.

In Suikerrui, there is the Cafe Kamina (3), which serves Rodenbach on draught. This is an unusual red-coloured beer with a sharp-sour taste.

Look out for two unbelievable bars in Wolstraat, almost opposite each other. One nicknamed 'The Sonny Boy Williamson Pub' (4) has a fantastic

front cover

Antwerp - The Old Town (Photo; Courtesy Belgian State Tourist office)


juke-box with a Sonny Boy EP, a Sam Cooke LP, Righteous Bros. classic singles and other good records, each costing 5 francs a selection (or sometimes nothing). The music is not loud enough to disturb the talkers or the chess players. De Koninck is of course available.

Almost opposite is The Bass Pub (5), another night-bar where everyone goes when the SBW closes. This cafe is indescribable, but suffice to say that it has good music, home-made soup and De Koninck, and you never normally leave until it is light.

Outside many cafes there is a square-shaped hut. This is the local chippy, doing chips with various sauces and sausages. It is quite acceptable to take your food into the cafe and eat it with your beer, so long as you clear up afterwards.

Trappist beers are often available 'van de tap', and these beers, brewed by the Trappist monks, make an excellent night-cap as they are strong and full-bodied. Antwerp is also ideal for darts, with as many boards per percentage of pubs as in England.

Before closing, I must comment on the friendliness of the Flemish people in this, the 'Flemish cultural capital' and Belgium's second city (by the way, the reason behind the title of this article is that De Koninck in Flemish means 'The King').



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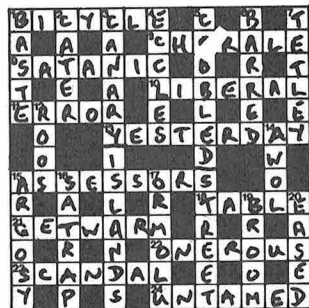
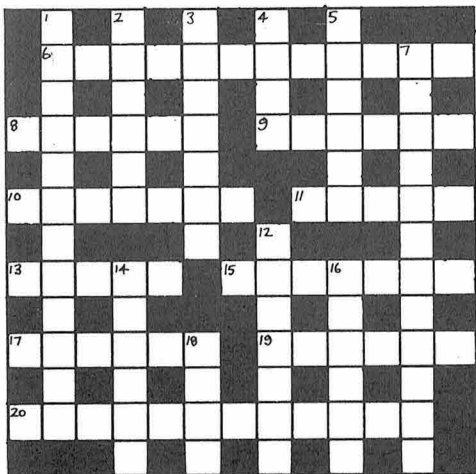
TEL: 01-390 3446

Statue of Brabo - note the De Koninck van on the left.



(Photo - CGT- Esterhazy)

DRINKER XWORD 21



LAST MONTHS WINNER
MR. WH MARTIN
HOUNSLOW

Across

6. She quietly serves on a trolley? (4,8).
8. Short umpire is lacking in wager. (6).
9. We mix vino as displayed. (2,4).
10. Red Ivan might have been one! (7).
11. Run away and bound after keg. (5).
13. Sounds like strong ale from the West! (5).
15. Fall about to cut the lady open (7).
17. Half-keg layer makes up good beer. (6).
19. Note correct and shines. (6).
20. Ladies who prefer to drink these? (6,6).

Down

1. Leon level AD (in Roman time)- a proper shambles! (4,2,6).
2. A mole, without pound note to a single cell. (6).
3. Sprinkle street water used for beat. (7).
4. Short cover. (4).
5. Crawl with beginner after wood. (6).
7. Bound over to see chapel set. (12).
12. Hit him as a member. (7).
14. Scratch out obstruction in river. (6).
16. Abstract hit broken before night. (6).
18. Once the Co. Mayo revels contained. (4).

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

Closing date: 18 March.

LETTERS

▲ ROYAL DEFENCE

Dear Sir,- I must put pen to paper in response to LAURIE BISHOP's remarks about winter brews. (L.D. December, "The Beer That Warms").

Wethered's Winter Royal certainly DOES count; it is marginally stronger than Winter Warmer, and Marlow is definitely a lot nearer to Central London than either Lewes or Horsham. As for Suffolk - well.

You won't have to travel even twenty miles to get it either - there are outlets much closer in (the George in Borough High St.) although mainly on the west side of London. There's one barely a stool's throw from the editor's chair!

I suggest you encourage more London licensees to ask for it, but please leave some for us out here, won't you? We certainly don't want Wethered's to "do a Ruddles" on us

Returning to Winter Warmer, from the treatment Laurie gives it, I'm not convinced that he really likes it as much as he thinks he does!

Peter Morris
Aylesbury, Bucks.

▲ SPOTTY RIPOSTE

Dear Sir,- As a barman in a busy pub I was very interested to read Pete Watson's article on hygiene in February's London Drinker. He obviously knows a great deal about bar work and I feel his ideas have great potential.

Environmental Health Officers do try to keep an eye on hygiene in pubs but there just isn't enough of them. Perhaps more officers could mean lightning swoops on pubs to check staffs' fingernails? Special tongs could be provided so that staff don't have to handle the glass when serving a customer.

Personally, I always wash my hair before every session to avoid dandruff and pick any nasty spots so that they don't fall off during opening hours into someone's beer. This is very important in our pub as we have a high prevalence of spotty barmen.

As you know, most pubs only possess one cloth and this is used for a number of jobs from polishing the glasses to cleaning the toilets. Perhaps barstaff could lick the ashtrays clean after each session and avoid getting the cloth too dirty?

Finally, thank you Mr. Watson for providing the drinking public with an insight as to what really happens on the side of the bar that you have never been on. Once your measures are implemented I'm sure you will be able to speak from your mouth and give your arse a rest!

A.R. Phillips
Lewisham, SE13.

▲ PINTS AT ISSUE

Dear Sir,- I would be interested to know that when Laurie Bishop says in the February 'Drinker' 'I mentally repeat to myself an average of twice a day as I raise a pint to my lips'...., does he mean that he drinks on average two pints a day and drains each in one, or does he mean that he only averages one pint a day which he empties in two gulps?

It is an interesting insight into the drinking habits of one of our keenest members.

William Hill
Camberley, Surrey.

▲ PRAISE FOR AK

Dear Sir,- Interested to read your article on McMullens AK Mild in the February issue. It is a very good pint which my mate Bill has been drinking for sixty years without complaint (or is it forty?) Anyway, we worked out he could have bought two houses instead.

Incidentally, the Hatfield Polytechnic Students Union now has AK on the hand pump which is an encouraging sign.

Chris Fewtrell
Hatfield, Herts.

LOCAL SUPPORT

Sir, - I was sorry to learn from Mr. Pullen's letter in the December issue that, on the basis of one unsubstantiated article in your magazine, he now regards

CAMRA as an elitist organisation.

As he lives in Kingston, we would be delighted to welcome him at one of our Branch meetings where I'm sure we could convince him that our aim is not to make people "unwelcome in their own locals". Our next meeting is on 19 March at MALDEN MANOR, New Malden.

Andy Bagley
Chairman
Kingston & Leatherhead CAMRA

TARAG

TARAG THE ANAGALACTIC REAL ALE GUIDE

Episode Six.

CLOUD OVER HYBODROJE

MEANWHILE, IN A distant part of the cosmos, Cyclon Gehenna and his evil henchman Tarquag (a powerfully built, half-witted creature from the planet Erexim) were orbiting a small planet in a second-hand cosmic dray. Cyclon peered at the monitor above the console, pressed a button and was suddenly observing the surface of the planet.

This planet was called Phlart Two on most Michelin cosmic maps. In reality it was Hybdroje, the fabled planet of the breweries, Described in the Anagalactic Real Ale Guide as follows: "Hybdroje - fabled brewing planet often known as Phlart Two. Colonised by an intergalactic brewing company who built 28,000 breweries, each specialising in a limited number of special beers. (Thought to be the universe's equivalent to a town called Manchester somewhere on a planet called Earth). Theologians and drinkers agree that God built the planet on the 7th day because he'd had a busy week and needed a good pint. To contradict this statement on Hybdroje is heresy and punishable by being slowly poached in stagnant Marshof, the foulest liquid in the Universe."

Cyclon shouted "Tarquag, prepare to land." At that point, the ship's intercom burst into life and crackled "Message from Phlart Two. Tourists are welcomed. Please use landing bay coordinates 621 14B. From here you will be shown to our guest house and introduced to your tour guide android. Your craft is now locked into our tractor beam and will be docked in 2 minutes. Please extinguish your cigarettes and fasten your seat belts. Finally, on behalf of the planet, may we wish you a pleasant time."

Cyclon pulled out a small green bag containing a metal canister. The canister contained concentrated WV Gamma 4, the most powerful liquid pollutant known and which was banned throughout the cosmos. Two tea-spoonfuls could pollute a planet's water supplies for 10 years. Cyclon had a pint of it!

Below, the sparkling waters of Hybdroje, likened to those of the River Trent, gently lapped the shores of the planet.

GARY D. WILLIAMSON.



★ LOCAL ★

► BUCKING THE TREND?

THE FIRST THING the visitor notices in the MALT & HOPS, which opened last month at 33 Caledonian Road, N1, is the price of a pint. Not the usual Free House bonanza but around 50p - in some cases, below.

The cynic will put this down to an attempt initially to drum up trade. So did we. But the manager, Rob Nugent, believes that the prices he charges offer him a reasonable profit and he tells us that they should not go up for reasons other than those Budget-induced. If he is right, let's hope he is starting a trend.

► NOBS STRIKE AT SMOKELESS PUB

THE BIZARRE attempt by a handful of Enfield residents to withdraw the licence of the OLD PARK HEIGHTS HOTEL has not succeeded - yet. The case, which has the Council's support, came up before the magistrates last month and has been adjourned until the end of March.

As we wrote in the December 'Drinker' landlord Malcolm Green opened a 'No Smoking' bar in his hotel and thereby seemed to tap a market which caught his competitors, in particular by surprise. People came from miles, some by car, and 15 residents have complained about the cars parked in front of their houses.

The Council apparently had plenty of notice of their petition, which did not prevent them giving Mr. Green only the minimum seven-day warning. Even in that time, he managed to collect 800 signatures on a counter-petition. The local CAMRA branch

sent a telegram to the Chief Clerk, pointing out that the OLD PARK HEIGHTS offered a choice both of beer and of atmosphere which was unique in the area.

One might think that Enfield is not going to have many pubs left if the Council takes notice of every group of 15 residents which complains about cars. Perhaps the true reason lies in the types of houses these particular residents live in - worth £100,000 each, according to the 'New Standard'.

► BRUCE COMES NORTH

THE THIRD home-brew pub run by David Bruce opens as we go to press. This is the FROG & FIRKIN in Tavistock Crescent, W11, the first of his pubs to be set north of the Thames. It will add to the range of beers with exotic names already sold by Bruce in the GOOSE & FIRKIN, Southwark and the FOX & FIRKIN in Lewisham.

► TRAMSHED DOOMED?

THE FIGHT to save the TRAMSHED may be lost. The Council have backed a scheme to develop part of Woolwich, which will mean that the real-ale entertainment centre will be pulled down.

Representatives of the local Tramshed Supporters' Association still hope to fight the decision. The problem is that the Council intend to build a new theatre to replace the old one. Very nice, but it won't have the atmosphere and it may well not serve cask beer.

ROYAL GEORGE

WE APOLOGISE to the landlord of the ROYAL GEORGE, Blissett Street, SE10 for leaving him out of our list of pubs selling the 'Drinker'.

NEW SAM'S HOUSE

YORKSHIRE BREWERS Samuel Smith have re-opened the LORD WOLSEY, White Lion Street, N1, as the latest addition to their London estate.

DISTRICT NEWS

TO OUR not-very-great surprise, we learn that the E12 postal district does have a real-ale pub - the EARL OF ESSEX in Romford Road, which sells Courage Director's and bitter. Also the VICTORIA CROSS in Jack Cornwall Street is down for Taylor Walker bitter. Now, what about SW20?

COURAGE CONVERSIONS

WE HAVE SLAGGED Courage often enough, so let us at least congratulate them on continuing to put handpumps into many of their pubs. There is a theory that this is all part of a subtle plot to confuse. We shall learn the truth soon enough.

DIFFERENTIAL BEERS

I SEE that the KING'S ARMS in Roupell Street near Waterloo Station, writes LAURIE BISHOP is selling the new Taylor Walker bitter. A very nice drop of beer, although rather expensive for what it is.

They ought to take a leaf out of Charles Wells who have just gained a new outlet in London, also near Waterloo. It's the HOPE AND ANCHOR in the Cut, and at the last count, Eagle Bitter was 46p a pint. A very nice pub and a welcome newcomer to the area as it used to belong to Ind Coope, who have quite a few around Waterloo as it is.

DARTS PLEA

CAMRA's East London And City Branch

are asking for support. Their darts team plays in the MenCap League which raises funds for the Mentally Handicapped. Past followers of the fortunes of CAMRA darts will not be surprised to learn that the team is bottom of the league.

A good time is, however, had by all. Matches are held on Thursdays, starting at 9.0pm. Home games - at the ROYAL STANDARD (Young's), Kingsland Road, E2 - will be played on 19 March and 9 and 23 April; away games on 26 March at TRINITY HOUSE, Orchard Place, E14 and on 16 April at the LORD NELSON, Morning Lane, E9.

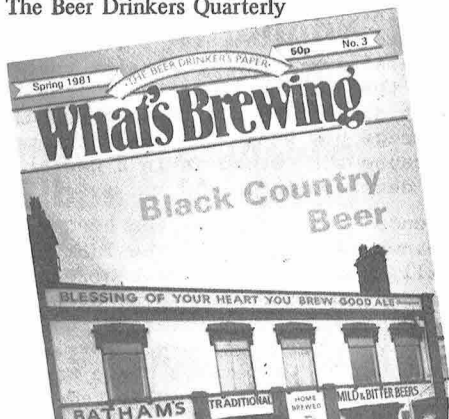
EAST END BREW

VIEW WHILE THEY brew is the new sensation, and the IRONBRIDGE home-brew pub in East India Dock Road, Canning Town, has followed the FOX & FIKIN in having a gallery from where you can see the cellar.

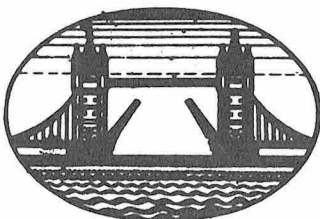
Perhaps our reporters were somewhat non-compos at the time, but they could not see if the beer was in barrels or in tanks! We believe that the system used to brew involves malt extract and a covering blanket of CO₂.

Anyway, the beers are Ironbridge bitter and the stronger, dark East Ender.

The Beer Drinkers Quarterly



Spring issue now available from your bookstall - 50p
Includes a report on Black Country breweries, Green bowls, 'real' cheese, Whitbread's and much, much more.



SIMON'S TOWER BRIDGE BITTER

A dryish bitter of 1042 O.G. from London's new brewery. Now on sale at:-

Village Blacksmith	—	Hillreach, Woolwich, S.E.18.
Sun	—	Lambs Conduit Street, W.C.1.
Lord Wellington	—	132 Weston St, Bermondsey, S.E.1.
Tramshed	—	51 Woolwich New Road, S.E.18.
Nags Head	—	Heath Street, Hampstead, N.W.3.
Moon	—	New North Street, W.C.1.
Bitter Experience (off-licence)	—	129 Lee Road, Blackheath, S.E.3.
Royal Oak	—	42 Sparrows Herne, Bushey Heath, Herts.
Sailor Prince	—	Gordon Road, Peckham, S.E.15.
Ship	—	St. Mary's Church Street, Rotherhithe S.E.16.

HAVE YOU HAD YOUR PINT OF SIMON'S YET?

Orders from B & W Beer Company Ltd. Telephone: 01-561 3345/1750

▲ RUBBING OUT THE BEAR?

IT MADE the front page lead in 'Campaign', the weekly advertising paper. The news that the Hofmeister lager account is up for grabs. Courage have taken away from the Young & Rubicam agency an account worth, in 1980, a trifling £1,138,000.

Y&R invented the 'Hofmeister Bear'. According to 'Campaign', it won several awards (we emphasise that it was the bear that won the awards, most definitely not the beer), but Courage now want something different because the "brand is in a new stage of development".

Sounds like a job for the RSPCA. Meanwhile, who will be the lucky firm? Will it be Saatchi & Saatchi, who already spend Courage's money pushing Kronenbourg lager ("gives Europe nearly as much pleasure as Mrs. Thatcher")? Or perhaps Boase Massimi Pollitt, who look after Courage Best and John Smith Yorkshire bitter?

BMP must have dreamed up "Gercha"

for London and "T'this, t'that and t'other" for Yorkshire. Now that Courage London moves to Bristol, can we look forward to a succession of West Country bumpkins advertising "Beer loik they be brewin' a' Bristle for nigh on 'undreds o'years' on TV?

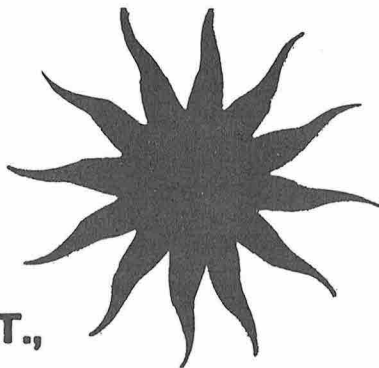
Another vital snippet from 'Campaign' is that we are now in the Year Of The Cockerel! One might have guessed as much.

▲ KINGSDOWN DOWN

ANOTHER SIGN of the times is the decision by Arkell's to lower the gravity of their Kingsdown Ale. Kingsdown was introduced a few years ago as the Swindon brewery's strong beer, with a gravity of 1060. It has now come down to about 1050 and the price should be reduced accordingly.

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LONDON WC1**



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Godsons — Tolly-Cobold — Everard
Batemans - Wadworths - Belhaven
Arkells - Devenish - Gibbs - Marstons
Beamish - Paines - Hall & Woodhouse
Shepherd Neame - Coopers - Banks
Boddingtons — Penrhos — Ringwood
Simons - King & Barnes - Hook Norton
Robinsons — etc., etc.**

Londons largest Real Ale selection

SOLE PROPRIETOR: ROGER BERMAN

MEMBERSHIP DRAW

- MORE PRIZES

A CHANCE to win 12 bottles of assorted naturally-conditioned Belgium beers! This is the latest addition to our Grand Membership Draw, thanks to the generosity of Phil Holmes of the Real Thing Agency in Nottingham (thanks also to Denis Palmer, who wrote the Amsterdam crawl in this issue and who is involved with Anglo-Dutch Imports).

We are already offering a polypin of real ale and are looking for extra prizes. All winnings delivered free of charge to anywhere within 10 miles of Central London.

The draw is open to new members of CAMRA who join via London Drinker. Just complete the form below and send it to us with your subscription.

Please note that only applications on the 'London Drinker' form are eligible for the draw. The form will be printed again in the April issue.

Closing date for entries is 30 April.

JOIN NOW and have fun protecting your pint!

FULL MEMBERSHIP OF CAMRA offers you:

- * A member's handbook
- * 12 copies of "What's Brewing" — the Campaign's entertaining and highly regarded monthly newspaper.
- * Generous discounts on a wide range of CAMRA products and publications (including the best selling GOOD BEER GUIDE).
- * An invitation to join in all CAMRA activities such as brewery trips, branch meetings, socials, conferences and beer exhibitions.

APPLICATION FOR MEMBERSHIP

I/We wish to become a member (s) of the CAMPAIGN FOR REAL ALE LTD.

I/We agree to abide by the Memorandum and Articles of Association of the CAMPAIGN.

I enclose £5 (£7 overseas) for FULL MEMBERSHIP

We enclose £6 for HUSBAND AND WIFE MEMBERSHIP

Or, I/We enclose completed STANDING ORDER AUTHORITY

(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 Ltd. Applications should be sent to 'London Drinker', 122 Manor Way, Uxbridge, Middx.

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(For Full or Husband/Wife Membership Only)

To (your Bank)

Please forward to Barclays Bank Ltd., 3 High Street, St. Albans. (20-74-09) for the credit of CAMRA Ltd. Subscription Account. A/C No. 501 87887; now the sum of £5/6* and continue to pay this sum on the annually until further notice.

*Delete as appropriate

SIGNATURE

DATE

NAME (block capitals)

BANK A/C No. AND ADDRESS

BRANCH DIARY

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

EAST LONDON & CITY: Tue.17 (8.00) Branch. GEORGE, Commercial Rd. E1.

ENFIELD & BARNET: Mon.9 (8.30) Folk & Ale. WILLIAM IV, Hertford Rd., N9.- Wed.11 (8.00) Branch. BULL & BUTCHER, High Rd., N.20 - Thur.19 (8.30) Wilting Shamrock Social, RISING SUN, Winchester Rd., Enfield - Mon.23 (8.30) Social (with Herts and Essex). WELSH HARP, Waltham Abbey.

NORTH LONDON: Tue.10 (8.00) Budget Night Crawl in NW5. Start DUKE OF ST. ALBAN'S, Highgate Rd., finish LORD PALMERSTON - Tue.17 (8.00). SPN Social. CROWN, Cloudesley Rd., N1.- Tue.24 (8.00) Social. DAGMAR ARMS, Cornwall Rd., N15 - Tue.31 (8.00) Social. RAILWAY TAVERN, Roman Way, N7 - Tue. April 7 (8.00) AGM. ROSE & CROWN, High St., N6.

SOUTH-EAST LONDON: Mon.9 (8.00) Branch. HARE & BILLET, Eliot Cottages, SE3 - Thur.19 (8.00) Joint social with SPBW. MELBOURNE ARMS, Sandy Hill Rd., SE18.- Tue.24 (8.00) Social/Brewery Trip. FOX & FIRKIN, Lewisham High St., SE13.

SOUTH-WEST LONDON: Thur.12 (8.00) Public Bar Social. JOLLY GARDENERS, Lacy Rd., SW15. - Sun.22 (12.00) Social. SURREY TAVERN, Trinity Rd., SW17 - Tue.31 (8.00) Social. ROYAL OAK, Lynham Rd., SW2 - Sat. April 4 (9.00 am). Trip to Cambridge (evening in Hertford.) Ring Branch Contact.

WEST LONDON: Tue.10 (8.00) Pub of the Month. FROG & FIRKIN, 41 Tavistock Cres. W11.-Thu.19 (7.30) Branch. RED LION, 281 High St., W3 - Sun. April 5 (12.00) Mild Social. ANTELOPE, Eaton Terrace, SW1.

WEST MIDDLESEX: Mon.9 (8.30) Open Committee & Social. BRIDGE HOTEL, Western Ave., Greenford -Wed.18 (8.30) Branch. RED LION, Uxbridge Rd., Hillingdon Hill - Mon.23 (8.30). Social. SIX BELLS, Ducks Hill Rd., Ruislip.

CAMRA BRANCH CONTACTS

BEXLEY	BOB BELTON	303-4590
BROMLEY	BOB DARVILL	697-1631(H). 409-3434(W)
CROYDON & SUTTON	DAVE HAMER	647-0992(H) 643-3311 x.290(W)
E.LONDON & CITY	JULIAN FARROW	980-0564(W)
ENFIELD & BARNET	TONY MORGAN	440-2186(H)
KINGSTON & LEATHERHEAD	ANDY BAGLEY)	399-0915(H)
	LOUISE JOSELYN)	337-9142(H) 855-7777 x.699(W)
NORTH LONDON	LAURIE GORDON	359-1340(W)
RICHMOND & HOUNSLOW	ANDY PIRSON	977-1633(H)
SOUTH-WEST ESSEX	CHRIS CASHMORE	Brentwood 211703(H) 283-1030 x.356
SOUTH-EAST, LONDON	IVOR BLOOR	699-7335(H) 934-4396(W)
SOUTH-WEST LONDON	JIM SMITH	671-3482(H)
WEST LONDON	DI KEHOE	603-3103(H) early evening please
WEST MIDDLESEX	KEITH WILDEY	423-1234(H) 828-7733 x.61(W)

Where to buy LONDON DRINKER

OUTLETS - NORTH

Pubs

EC2	BRICKLAYER'S ARMS, 63 Charlotte Road.
EC2	WINDMILL, 27 Tabernacle Street.
EC3	RED LION, Lombard Court.
EC4	POPINJAY, Fleet Street.
EC4	QUEEN'S HEAD, 31 Blackfriars Lane.
E1	LORD NELSON, 230 Commercial Road.
E2	APPROACH TAVERN, 47 Approach Road.
E2	MARKSMAN, Hackney Road.
E8	ROSE & CROWN, Mare Street.
E11	NORTHCOTE, 110 Grove Green Road.
E17	FLOWERPOT, 128 Wood Street.
N1	EUROPA LOUNGE, King's Cross Station.
N1	PRINCE ARTHUR, 49 Brunswick Place.
N2	WINDSOR CASTLE, The Walk, Church Lane.
N6	ANGEL, 37 Highgate High Street.
N9	CROSS KEYS, Edmonton Green.
N10	MARTIN'S FREE HOUSE, 89 Colney Hatch Lane.
N12	MOSS HALL TAVERN, 283 Ballard's Lane.
N20	BULL & BUTCHER, 1277 High Road, Whetstone.
N20	RISING SUN, Oakleigh Road.
NW1	SHIRES BAR, St. Pancras Station.
NW1	VICTORIA & ALBERT BARS, Marylebone Station.
NW3	NAG'S HEAD, 79 Heath Street.
SW6	WHEATSHEAF, 562 King's Road.
SW7	ANGLESEA ARMS, 15 Selwood Terrace.
WC1	MOON, 18 New North Street.
WC1	PAKENHAM ARMS, Calthorpe Street.
WC1	SUN, 63 Lamb's Conduit Street.
W1	CARPENTER'S ARMS, Seymour Place.
W6	CROSS KEYS, 157 Black Lion Lane.
W14	BRITANNIA TAP, 150 Warwick Road.
ENFIELD	FALCON, 115 South Street.
ENFIELD	OLD PARK HEIGHTS HOTEL, Old Park Road.
E. BARNET	WINE HOST, 243 East Barnet Road.
HAMPTON	WINDMILL, Windmill Road.
HOUNSLOW	CHARIOT, High Street.
OSTERLEY	HARE & HOUNDS, Syon Lane, Wyke Green.
SOUTH EALING	EALING PARK TAVERN, South Ealing Road.
SUDBURY	BLACK HORSE, Harrow Road.

Off Licences

E17	Bootlegger, Roe Street.
N1	2 Brewers, 8 Pitfield Street.
NW3	North-West Vintners, West Heath Road.
W14	Alan Greenwood's, 17 North End Road.
W14	Outside Inn, 156 North End Road.

NEW OUTLETS

Pubs

N6	DUKES HEAD, 16 Highgate High Street.
N6	VICTORIA, 28 North Hill.
N1	MALT & HOPS, 33 Caledonian Road.
SE1	VICTORY BAR, Waterloo Station.
SE18	MELBOURNE ARMS, Sandy Hill Road.
SW1	FOX & HOUNDS, 29 Passmore Street.
W1	DEVONSHIRE ARMS, 21a Devonshire Street.

Off Licences

N15	MAJESTIC, Colina Mews, Park Road.
-----	-----------------------------------

QUIZ ANSWERS

1. YE OLDE WATLING. 2. WATERMANS ARMS. 3. Ind Coope's bitter or Burton. 4. Knights Templar. 5. THE GLOBE, Bow Street. 6. GRENADIER, Wilton Row, SW1. 7. EARL OF LONSDALE, Portobello Road, W11. 8. PROSPECT OF WHITBY, Wapping. 9. THE QUEENS ELM. 10. THE BEEHIVE, Meeting House Lane. 11. THE DIRTY DICKS. 12. (a) MAMSON ARMS (b) BREWERY TAP. 13. KINGS HEAD, Upper Street, N1. 14. Northumberland Street, WC2. 15. DIRTY DICKS. 16. THE GEORGE. 17. The name came as a result of a marriage between two families who owned neighbouring pubs in the 1890's. 18. WARDS. Piccadilly Circus. 19. THE BULLS HEAD. 20. PAKENHAM ARMS.

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