

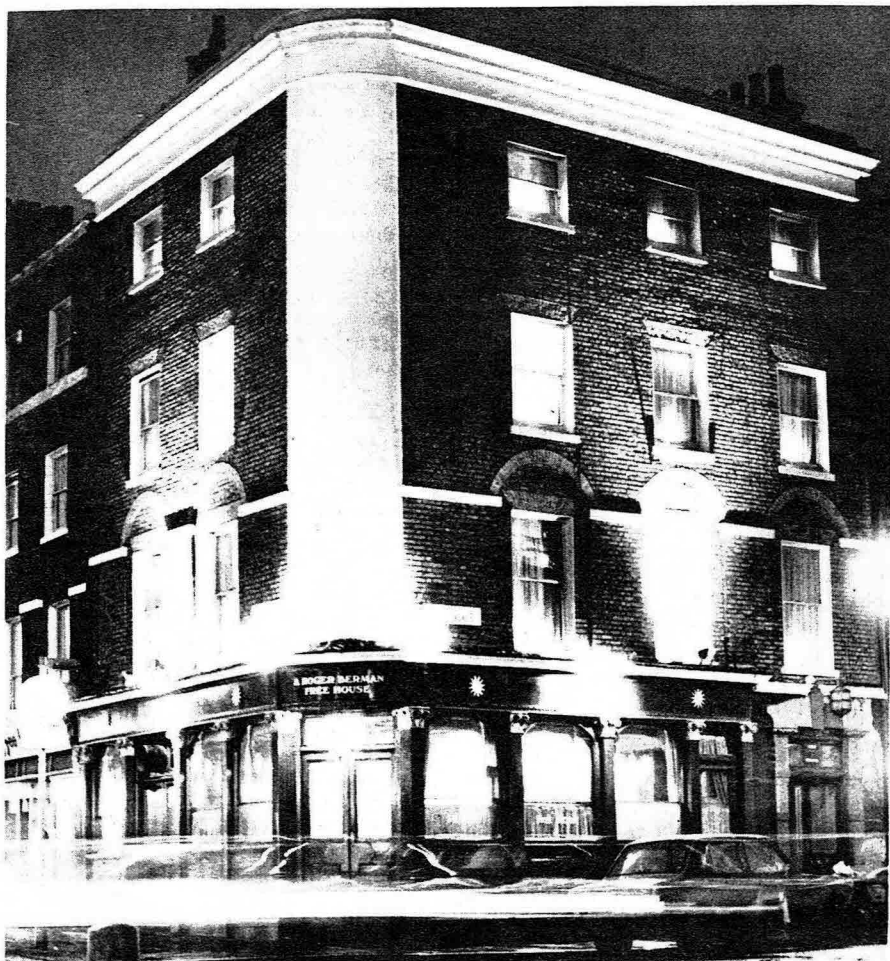
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MAY 1981

10p

LONDON DRINKER

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



ALCOHOL AND YOU

DRINK AND ITS problems are in the news, as reports and surveys abound. We have been looking at "Drinking in England and Wales" by Paul Wilson, published late last year by HMSO at £8. It analyses data collected in 1978 from a sample of 2,000 who, among other things, were asked to recall their drinking habits of the previous week.

That alone should make one treat any conclusions with caution. So far as our primary interests are concerned, beer (which covers every type of beer other than lager) is favoured by 60% of the men compared to 14% who prefer lager; for women, the figures are 15% and 11%. The breakdown by age suggests that, while lager fares particularly well with drinkers aged between 19 and 24, the percentage of men who drink beer varies little irrespective of age. A controversial interpretation would be that lager is a spirit-substitute for young men and therefore CAMRA need not get quite so upset about lager advertising, since it makes little impact on the beer market. Some of the tables are broken down into regions. Disconcerting to note

that Greater London has more deaths from liver cirrhosis, more mental illness caused by drink and more convictions for drunkenness per head than are found elsewhere. When discussing safety levels, the book uses the upper limits of 50 half-pints of beer a week (men) and 35 a week (women) recommended by the Royal College of Psychiatrists - which were adapted to the more sophisticated 'Hock' table we printed last July. On this basis, a larger proportion of male drinkers in Inner London are 'heavy' drinkers than in anywhere outside Wales and the North.

On the other hand, men in the North are likely to consume nearly half their weekly intake in one session, while Inner Londoners prefer to spread their doses over the week. London men appear to drink proportionately less beer than others, are less likely to drink in bars and are down the list of fast drinkers.

"Going out for a drink" comes second only to watching TV among recreational activities, though the Budget may affect this. The Andy Capp Award is won by Wales for the lowest proportion of times when a man is seen in the bar accompanied by his wife. Finally, if you want to give it up, the places to go seem to be East Anglia or the East Midlands.

LONDON DRINKER

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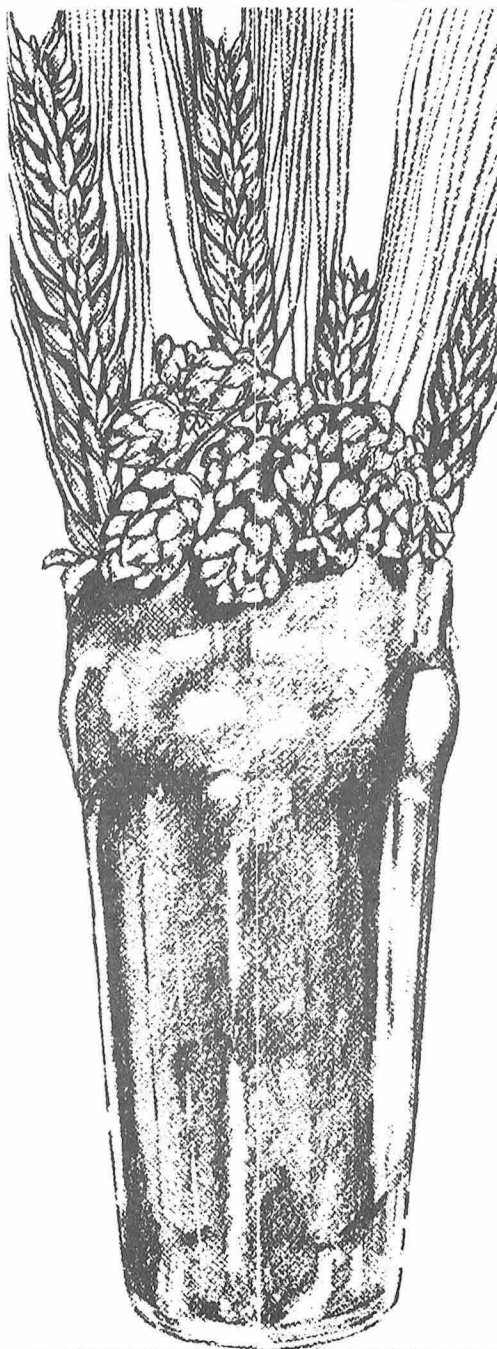
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THE PURE PINT

LAURIE BISHOP looks at what goes into the beer.



MUCH HAS BEEN made of CAMRA's success in getting breweries to change back to brewing beer traditionally and serving it by traditional methods. What CAMRA has been less successful in is getting brewers to stop using inferior materials to brew ale.

Malted barley is the traditional heart of a pint of top fermented British beer. Many beers nowadays use all sorts of other fermentable materials. Unmalted barley, rice grits, flaked maize, potato starch have all been used recently. Now it is perfectly possible to make an alcoholic drink out of these materials. The starch they contain is converted to sugar and this is turned into alcohol by fermentation, which is how vodka, whisky and gin are made.

Where beers are brewed using substitute fermentable materials, this is done to save costs. There is no doubt that beer brewed with cheaper materials tastes cheap. Brewers do not lower the price of beers when they use cheap substitutes; they make bigger profits and the customer gets a poorer drink and hence less value for money.

This is why CAMRA ought to be concerned about the use of these substitute materials (or "adjuncts" as they are known in the trade). Certainly, CAMRA has fought for brewers to be required by law to brew only beers which contain not less than 80% malted barley (I think that's the figure but if it isn't I stand corrected). A layman might think this to be a perfectly acceptable level and very fair indeed to the brewers, particularly the big brewers who use more adjuncts than smaller ones on percentage terms. To hear the howl of protest from the breweries you would think CAMRA has been advocating halving the price of beer!

One major brewer has apparently produced a beer brewed without using

malted barley. Fine, but I wouldn't call that beer! Similarly beer brewed using malt extract (which is what home-brew kits tend to use) is an inferior, although drinkable product. It is convenient to use malt extract but it is wrong to call a beer real if it does not use proper ingredients. That is why the Blackawton brewery in Devon was guilty of deception, in my view, when it used malt extract to brew and called its beer real. Similarly, David Bruce's first pub, the GOOSE AND FIRKIN in Southwark was a disgraceful attempt to launch an over-priced imitation real ale as a traditional beer.

Moving on to the bittering stage, the use of hop extracts rather than hops is also to be deplored. Again this practice benefits only the brewers and not the public. Sometimes whole hops are pelletised to make them easy to transport and Shepherd Neame do this. Anyone who has tasted Shep's superb hoppy beers will know that this pelletising process does not seem to mask the flavour in any way. Hop extracts do lose some of the alpha acid content that is responsible for the bitter and preserving properties of hopped beer. It just goes to show that there is no substitute for the real thing.

There are other things that can be added to beer which shouldn't be added. Cobalt Sylphate was tried in the USA. It helps promote a good head on beer. It also promotes heart complaints. Its use is now withdrawn. Silicones are used in this country to promote a false sparkling head to keg beers.

There are other chemicals that can

and have been added to beers and many years ago someone complained that the word brewer was now obsolete and that the word now is synonymous with chemist. Whilst chemists and biochemists have done much to improve the quality and consistency of beer they have also opened many doors which lead to poorer products and less value for the consumer. It is a pity that we in this country cannot follow the lead of Germany where beer is protected by the Reinheitsgebot, or Pure Beer Act. This bars the use of adjuncts and testimony to its value is the excellent quality of beers from that country (don't be misled by the phoney English substitutes brewed in such traditionally continental towns as Luton, Reading, Burton and Magor).

Even nearer home the Isle of Man has an act of Parliament preventing the use of adjuncts of any kind in beers brewed on the island. The ales of Okell and Castletown breweries, the island's two brewing companies are British counterparts of the Reinheitsgebot; clean and fresh, a joy to drink and brew too no doubt.

Whilst the biggest and most widespread pollutant of beer in this country is undoubtedly extraneous carbon dioxide there is much to be vigilant on with other materials. So the next time you are drinking a pint, try thinking how polluted your pint is or might be. Inferior brewing methods invariably employ inferior raw materials so it stands to reason that keg beers will, generally, have more adjuncts (as well as CO₂) than do cask-conditioned ales. You have been warned.

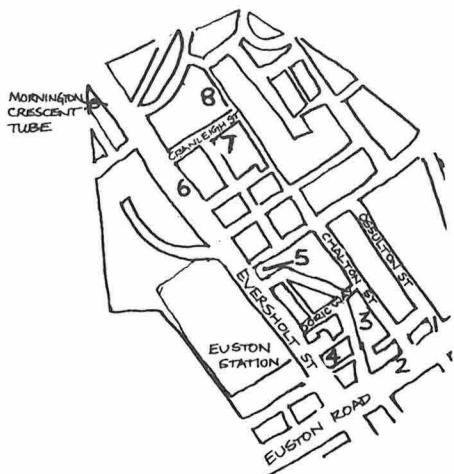
NEW BREWERY

BEER FROM EAST Finchley's newest brewery went on sale for the first time last month. David Eaves, landlord of the popular free house THE WINDSOR CASTLE, started brewing in the brewery he built himself over the last twelve months.

Eaves' Ales, the first brew of draught bitter, met with differing reactions from local drinkers but the overall opinion was definitely favourable. Modifications are currently being made to the brewery so readers are advised there might be some delay before further brews are ready for drinking.

SOMERS TOWN CRAWL

by EIRON WALTERS.



SOMERS TOWN is the South Eastern corner of NW1 (if that doesn't sound too contradictory) or rather the bits left over for people after the Midland and London and North Western Railways had finished St.Pancras and Euston stations. The area is bounded by the railways to the east and west and by the Euston Road to the south which makes it a very well defined area by London standards. As well as having clearly defined boundaries it also has a very clearly defined character owing much to the railway termini and to the fact that before the First World War this was a notorious slum area. It is still largely a working class district with the bulk of the housing council owned.

I first visited Somers Town in the Autumn of 1977 on a CAMRA prices survey. It was an extremely wet evening and in every pub I visited the choice was Tavern and Lager, DD and Lager or Tankard and Lager; fortunately things have improved since then. As recently as the last Real Beer Guide to London (1979) only one pub out of the eight listed in this crawl served beer properly whereas there is now an

8:5 proportion in favour of pubs selling real beer.

Starting from St.Pancras (if you can bear to leave the Shires Bar) and walking westwards along Euston Road the first pub encountered is the ELIZA DOOLITTLE whose official address is Ossulton Street but is actually to be found behind, appropriately enough, the Shaw Theatre and therefore easy to find. (1). This is a modern pub with an interior which tries very hard to look old but does not quite manage it. The beer is Taylor Walker Bitter and Ind Coope Burton.

Further west along Euston Road is the RISING SUN (2) which was one of the first pubs to be repainted in Taylor Walker colours which is strange as in pre-Allied Breweries days this was the original and for a long time the only Tetley tied house in London. This pub also has the distinction of being the only one in the area listed in the last Real Beer in London as selling real ale. This is a handsome pub both internally and externally with carved wood, glass and polished red granite. The beer is Ind Coope Burton and Taylor Walker.

The RISING SUN is on the corner of Chalk Street and Euston Road



and about 50 yards up the side street is the VICTORIA, a Whitbread tied house selling Wethereds, Fremlins Tusker and Winter Royal in the appropriate season(3). The first two pubs were close enough to the passing traffic to be dominated by the passing trade but the VICTORIA is very much of a locals pub and this is particularly true of the public bar. The existence of the public bar and the decor, which makes no concessions to the styles of the Sixties let alone the Seventies and Eighties, makes this the first "traditional" pub on this crawl.

On leaving, turn left up Chalton St. and left again into Church Way which leads to Doric Way and Eversholt Street. The first pub on Eversholt Street is the ROYAL GEORGE on your left as you leave Doric Way (4). This is a large Truman tied house which is rather anonymous but seems usually to be full of people about to depart for the Midlands and the North which is hardly surprising as it is opposite the entrance to Euston. The beer is of course Tap bitter, served through a proper handpump.

Turning right and walking up Eversholt Street in the direction of Camden Town you will come to the PRINCE ARTHUR (5) another traditional local with a public bar and Wethereds bitter. It is usually busy and the clientele is largely from people who live locally and those who work at Euston station.

Further up Eversholt Street you will find the SEYMOUR ARMS, the first (6) of two pubs which have started selling real ale since the launch of Taylor Walker. This is yet another pub boasting a public bar and a local clientele. This seems to be a rather neglected pub; when the Brewery comes to spend some money on it, let us hope they do not ruin the pub.

The second of the new Taylor Walker outlets is the NEPTUNE which is reached by walking further up Eversholt Street and turning right into Cranleigh Street. (7) This is an excellent local, again featuring a public bar and an above average pub pianist.

Lastly, there is the EASTNOR CASTLE which is at the top end of Chalton Street. To reach this, you turn right when leaving the NEPTUNE and left at the junction of Cranleigh Street and Chalton Street (8). At first this appears to be a Charrington pub with an interesting brown tile exterior but closer inspection will show that it has very recently become a free house. The cask beer is Young's Ordinary, a single handpump among the fizz taps for various keg Bass Charrington beers. The pub's interior still shows signs of a long neglect under the old regime.

Getting home from here is fairly easy Mornington Crescent Tube station and plenty of buses are close, or you can retrace your steps to Euston.

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2ND MAY

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NEWS & VIEWS

BREWERIANA

FOR ANYONE interested in labology and breweriana, Andrew Cunningham will be giving a talk on the subject at the Branch Meeting of CAMRA's SW London branch to be held on Thursday 14 May at the SPREAD EAGLE, Wandsworth High St., SW18. The meeting starts at 8.00 pm and will be held in the Upstairs Room.

Andrew, who founded the S.W. London branch all those years ago, will be bringing along some interesting examples of labels, jugs and ash trays from his own large collection.

SHIRTS

THE PROGRESS made by the new Social Democrat Party has so far involved computers, credit cards and about five Advertising Agencies but not much in the way of a policy.

Very reminiscent, writes our Political Correspondent, of the early days of Simon's Tower Bridge Brewery. In other words, the T-shirts have turned up, but where's the beer?

VODKA NEWS

VODKA IS Britain's fastest-growing spirit just as lager is, or was until recently, our fastest-growing beer. They are similar in other ways, being much blander in taste than their rivals and therefore a boon to manufacturers of sweet drinks which can be used to add flavour. They both also make great play about their foreign-ness, though one doubts whether the average Muscovite would make any more sense out of Smirnoff than a Bavarian would when confronted with Carling Black label.

There is a bit of a Vodka war building up, with the major brewers as usual cashing in. Vladivar, the "Vodka from Varrington" produced

by the large independent brewers Greenall Whitley, is the second-best seller (after Smirnoff, a Grand Metropolitan product), probably because it has been readily available in Bass pubs. Now Bass are entering the fray with something called Zamoyiski (!) inspired, no doubt, by Whitbread's equally-authentic Romanoff. No doubt Bass will push Zamoyiski at the expense of other brands.

Meanwhile, Courage plod on with Baboushka. The one thing needed to complete the parallel with lager is for a small brewer to develop an ersatz version as their equivalent of top-fermented lager. But they had better hurry, or there won't be any Russian names left.

HORSELYDOWN (MINUS ONE)

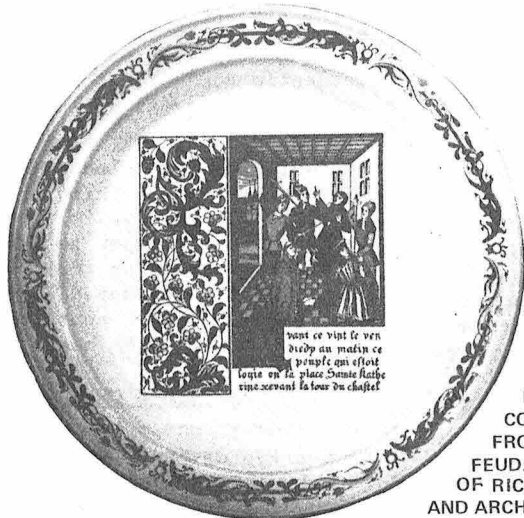
THE FIRST MONTH after the closure by Courage of their Horselydown Brewery could be described as something of a honeymoon period. Most would agree that the beer coming to London from Bristol is far superior to the later efforts of the Southwark brewery, and it has not been notably expensive.

How long this situation will last is anyone's guess, as Courage have a good track record of fouling things up. Meanwhile, CAMRA are trying to have the Anchor Brewhouse made a listed building and have submitted a document to this effect to the Department of Environment. The Victorian Society is supporting the submission.

MEMBERSHIP DRAW

RESULTS OF OUR membership competition will be announced in the June issue. Thanks again to everyone who joined and you have a total of four prizes to chase.

Majestic Vintners have donated a polyvinyl of Tisbury beer, which will



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be added to the three prizes announced previously.

RECESSION STRIKES

FALLING BEER sales must lead to cuts. As expected, the big brewers have taken the lead in actual closures, obviously believing they can rationalise production through their other breweries.

Just as Courage have used the recession to close Horselydown, so Allied Breweries have taken the chance to close Ansell's Brewery in Birmingham, where there have been several industrial relations problems.

Whitbread will stop brewing at Romsey in June, and transfer production to the former Brickwood's brewery in Portsmouth. Nearer to home, they have made 300 workers redundant at their giant 'fizz factory' just off the M1 in Luton. This supplies London with most of the keg (i.e. Trophy and Tankard) and lager products.

LICENSEES, organisers of beer festivals and those who consume their beer at home by the barrel often grumble about the difficulty of assessing how much remains in a partly-consumed cask.

Help is now at hand. While thumbing through the Grocer Diary for 1938 as I often do, writes MOSTYN LEWIS, I discovered the following:

'To Obtain Contents of a Full Cask:

Multiply the difference between the head and bung diameters, if less than 6 inches by .68 (if more by .77), and add the product to the head diameter, as a mean diameter of a cylinder; then proceed as for a circular cistern. Of A Cask Partly Filled:- Divide the wet inches by the bung diameter, if lying (or by the length, if standing) to three places of decimals, and if the quotient exceeds 500, deduct one-fourth of the deficiency; then multiply the number of gallons which the cask contains when full by the increased quotient if lying, or by the diminished quotient if standing; the product will be the contents of the partly-filled cask in gallons.'

Or use a dipstick.

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OLD PARK HEIGHTS (Round 2)

WITH THE FAILURE of their attempt to close the OLD PARK HEIGHTS HOTEL by opposing the renewal of its drinks licence in the Magistrates Court, Enfield Borough Council have now resorted to an accusation of planning infringement writes DEREK SMITH, and served an Enforcement Order for the pub to close by the 29th April.

Malcolm Green, the popular proprietor of the hotel, denies any planning infringement and has lodged an appeal. The hotel, with

its famous 'No Smoking' bar, can therefore continue trading until the case is heard.

It seems Enfield Council are hell-bent on squandering ratepayer's money to placate the fifteen local residents in their £100,000 houses who originally complained about the parking in the street outside.

The Enfield & Barnet Branch of CAMRA have called in CAMRA National Executive Member Peter Lerner, who specialises in pub preservation, and who is a town planner himself, to help plough through local planning rules, regulations and procedures in an effort to keep this excellent pub open.

BARGAIN BEERS

WE HOPE TO GET more details of pubs which sell cheap beers in the course of a session. One difficulty is that 'happy hours' and the like are often arranged at short notice and are not repeated. If anyone knows of regular bargain sessions or of special ones laid on for the future, please tell us about them.

The SHIP & SHOVEL in Craven Passage, WC2, still offers cheaper beer from 5.30 - 7.30 during the week. When we dropped in last month, the Ruddle's bitter was going for 50p.

The WENLOCK ARMS in Wenlock Road, N1, knocks 5p off a pint of Courage bitter or Director's each night from 5 - 7.

THE 10p DIFFERENTIAL

WHITBREAD BEERS tend to be on the pricey side, as is illustrated by the following tale. On the night in question the cheapest pint of real ale in the SURREY TAVERN, Trinity Road, SW17, reports JANE SCROGGIE, was 62p in the Public Bar (the most expensive was 72p in the Saloon). Furthermore, the Wethered's bitter was of very poor quality and the bar staff were experienced in pulling short measures.

Five minutes up the road in HOPE TAVERN, the Ind Coope bitter cost 52p.

FREE BEERS

AS THE MAJOR brewers continue to sell pubs, so more are converted into free houses. Among the latest is the SOUTHERN STAR, New Cross Road, SE14. It is owned by Roger Berman of the SUN and the B&W Beer Agency, so one can expect a variety of beers.

Last month, we enounced the opening of a new MARLER pub in Pentonville Road. There is a rumour going round that it is already up for sale. If true, is this a record?

THE FONTHILL ARMS, Fonthill Road, N4, is now the ST. JAMES TAVERN, selling Fuller's London Pride and ESB as well as Bass and Charrington IPA.

One that may come into our Bargain Beer category is the LORD WELLINGTON, in Weston Street, SE1. It sells Ringwood bitter and Young's beers and these were (and possibly still are) being offered at half-price in the early evening.

The PALACE in Crouch End, N8, sells a wide range of beers, none of them cheap.;

MORE DISTRICT ODDITIES

FOLLOWING ON from the interest which our search for the Desert Districts aroused, we thought that we should continue to look for facts that might distinguish a particular district.

For example, the ASSEMBLY HOUSE, in Kentish Town Road, NW5, now sells Truman Tap through a proper beer-engine. This makes it the fourth Truman pub in NW5 to do so, leaving one unconverted. Worth commenting on, as the number of Truman houses with handpumps is still small. Moreover, this seems to make Truman the major supplier of real ale in NW5 to date.

If you come across similar oddities, such as a district full of Watney handpumps or one containing a Young's fizz-house, please pass them on.

IRONBRIDGE

WHEN WE wrote about this home-brew pub in March, we were a bit vague about the brewing details.

We now learn that the beer is indeed produced from malt extract, but that there is no extraneous carbon-dioxide pressure involved. The beer is served straight from the vessel in which it is left to condition.

The East End pub has added a third beer, of 1036 Original Gravity, to its stronger beers (1045 O.G. and 1055 O.G.)

OFF TRADE GROWS

ALONG WITH the new free houses, the number of new off-licences selling real ale is also growing fast.

The BITTER END in Mason's Hill, Bromley, does a take-away trade with Greene King, Fuller's and other beers on tap, as well as a polypin and barrel service.

In N10, FINLAY WINES of Muswell Hill Broadway also does a range of beers, and sells Greene King Abbot straight from the pump.

ERRORS AND OMISSIONS

APOLOGIES TO the landlord of the STARTING GATE, Wood Green, for leaving out of the last list of 'Drinker' stockists, and to the landlords of the LORD NELSON, Sutton and the CATHERINE WHEEL, Croydon, for putting them in each others' borough.

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SOUTH LONDON'S GREATEST SELECTION OF TRAD ALES

ASK ABOUT “SOUTHERN STARS” OUTSIDE BAR SERVICE

PAUSE FOR A TIGER



A go-ahead independent brewery that is swinging back to traditional beer and chasing the London market. GREG HERBERT reports.

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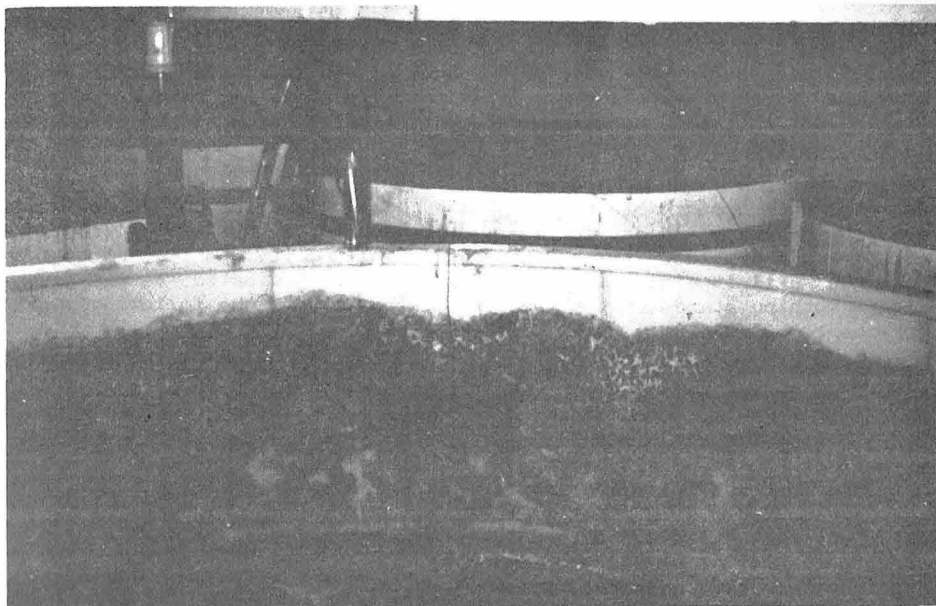
EVERARD'S BREWERY Ltd. dates back to 1849 when the family acquired Willmott's Brewery and leased the Southgate Street Brewery in Leicester of William Bates. Shortly afterwards, the company bought their first brew-house in Burton-on-Trent, the Bridge Brewery. In 1898 they moved to a larger brewery in Burton known as the Trent Brewery where all the companies beers are brewed today.

The 1931 budget brought about the closure of Everard's Leicester brewery when the Chancellor put 1d - one old penny - on a pint. This caused such a drop in beer consumption that only one brewery was needed.

The old premises in Southgate Street are still used to distribute Everard's products to the tied and free trade, although the Company are about to build a new distribution and bottling centre and office just outside Leicester.

During the early 1970's, in the wake of The Red Revolution, Everard ceased production of cask-conditioned beers, choosing to sell only 'bright beer' - chilled and filtered at the brewery and sold using carbon dioxide pressure. Everard went over to bright beer in 1972, the year before the Leicester branch of CAMRA was founded. The branch immediately set out to show Everard - Leicestershire's leading independent brewery - the error of its ways.

Some of the traditional round fermentation vessels still used at Burton.



Two years later after many arguments, letters to the brewery and considerable publicity, Everard introduced Old Original Ale, a new strong beer of 1050 original gravity.

Old Original, which was test-marketed in ten pubs during June 1975, was an immediate success. Everard followed this in 1977 by trying out their three other beers as cask-conditioned ales in THE GLOBE, a small city pub in Leicester. The results of this trial may not have surprised CAMRA members who had been asking Everard to sell all their beers as Real Ales, but Everard reported:

"The change to Real Ale at the GLOBE has produced an increase in trade which has surprised and delighted the Company."

The successful trial at the GLOBE and continuing increases in trade whenever pubs changed back to the Real Thing have led to over 90 of Everard's 145 tied pubs now selling Real Ale. Many sell all the company's draught beers and now Everard are the only brewing company in the Midlands to have four real ales in their pubs on regular sale.

The brewery at Burton still uses traditional methods to produce Burton Mild (OG 1033), Beacon Bitter (OG 1037), Tiger Bitter (OG 1042) and Old Original. The only new development is the use of pelletised hops. Some 30% of production is now cask-conditioned beer.

Everard also bottle Tiger, Red Crown, Burton Brown and Sabre Lager and sell Old Original, Red Crown and Sabre Lager in cans.

CASANOVA DOGG

STRANGE UP-MARKETINGS at Dogg's Brewery. At the entrance, a gilt-embazoned factotum stands where before there has been, at best, a pimply youth in overalls. If you wish to see the Chairman, another uniformed flunkie escorts you to his room, knocks discreetly and ushers you in.

Inside, more surprises. You are directed to a comfortable chair near the Chairman's desk. The desk, moreover, is spotless, the surface polished until it gleams in the light. Nothing stands on top. Except for one book.

On this day the caller was Dilip Mukherjee, chosen by Dogg to be the custodian of the brewery accounts. Years of running all-night supermarkets had equipped him to cope with the most subtle nuances of the Revenue men, while other qualifications included a scrupulous honesty with other people's money and that fact that he never touched a drop of alcohol.

Mukherjee picked up the book, as he was obviously intended to. The jacket glistened as he read the title "Flat On My Back". The authoress, pictured below, was Pendula Bobble. Her arms stretched enticingly above her head, while the bulges below her neck suggested that one word at least of the title was sheer fabrication.

He then noticed, as he was obviously intended to; a beer mat protruding from the middle. Opening the book at the page indicated, he was drawn irresistibly to the following passage;

"Of all the men I have loved, none can compare with the World's Most Wonderful Brewer! I first saw him when I was launching the Yard of Ale competition at a Beer Festival. He was there autographing labels. Across ten thousand bloated faces, our two eyes met and we knew. This would be for ever!

"So strong! So gentle! How we made love all summer at his

villa in Siena, while dusky troubadours serenaded us from every corner of the Via Cagnolino! The times we bathed in goat's milk while rivulets of champagne ran through my hair. My darling! Amorissimo! Carissimo..."

"Better stop reading before you go blind," Theodosius Dogg ambled in, laid his tankard of Old Retriever on the desk and settled into his chair.

"Never thought Uncle Theo had it in him, what? Caused a sensation at the Brewers Society. Nothing like it since Roddy Gurglepis had his heart attack while on a fact-finding mission to the Red Light district of Managua."

Mukherjee did not seem impressed.

"What's this non sense, Theo, about a villa in Italy?"

"Trust you to think of the Inland Revenue at a time like this. Can a man have no secrets from his accountant?"

"You can't afford rivulets of Mastiff Shandy, never mind champagne."

"You're a right bastard, Mukherjee! Looks as if I shall have to expose myself."

He sipped from the tankard. "Anyway, it is a good story. It started when the dear old BBC asked me to appear on a TV spectacular about the Economy. How small businesses were thrusting ahead, basking in the climate of enterprise instilled by the Government. Or not, as the case may be.

"Afterwards, they took us to their club for a couple of drinks on the house. The place was full of actors who were filming some costume drama. We started chatting and that is how I found myself next to this girl with the kil-size knockers.

"Extraordinary, but she turns out to be a fan of Old Retriever. You may not believe this, but she claims it is good for the figure. At least, for her sort of figure. We natter about this and that and she tells me that she is writing a book about all the chaps who have had it off with her and how her agent is worried in case there are not enough royals, film stars and playboys in it.

Pendula's tastes, she says, run more to brickies and blast-furnacemen.

"So I make her a proposition. Dogg's may be small, but we have a string of prizes for our beers as long as her arm. Why not stick me in the book? What's one man, more or less? It would be great for the firm while, for my part, I promise she will never go short of Old Retriever.

"She thinks it is a huge joke. So I get Cedric, our publicity wallah, to churn out a few syrupy paragraphs and here we are. Trade is improving and I can tell you I'm treated with a new respect round my boozers these days. Not to mention that barmaids practically fling their skirts in the air when I get anywhere near them."

"Couldn't happen to a nicer fellow," said Mukherjee. "I certainly envy you the extra dimension it has brought to your physical existence."

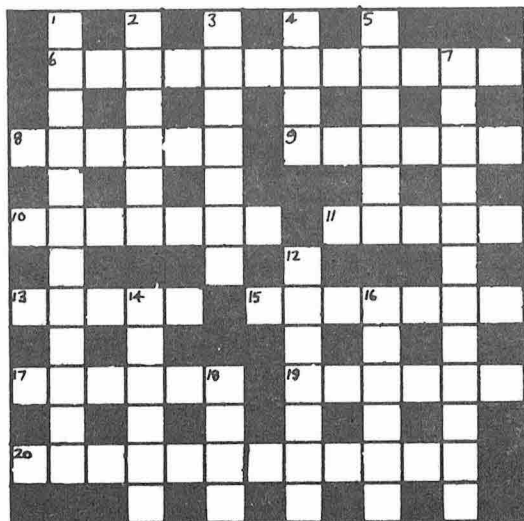
"It's not quite like that." Theodosius Dogg gazed wistfully at his half-empty tankard. "In these crisis days, the pressures on the entrepreneur - responsible for the welfare of men and women, many of them having worked for him all their lives, and for the interests of shareholders, Lord-knows-how-many of whom may be widows or orphans or be relying on him for that precious nest-egg in retirement - bear down as never before.

"They take their toll of a man, Mucky, Old Son. Strictly between the two of us, it's as much as I can do to roll on the Wife once a week.

"Still, no complaints. Pendula says we can put her on the label when we come up with our Centennial Ale. The Sultan of somewhere-or-other has invited me over and offered the freedom of his harem! Don't know about that, but I'm told he keeps plenty of bottles hidden about the place for a surreptitious tipple with his infidel guests.

"There it is, then. If the grocery trade ever looks like going sour, beg, borrow, steal or, if necessary, invent yourself a well-upholstered celebrity. Can't beat them for business!"

DRINKER XWORD 23



C	L	A	P	H	A	M	C	O	M	M	O	N
U	R	A	A	P	E	A						
P	I	C	K	L	E	S	E	X	A	C	T	
O	K	O	C	R	E	N	U					
L	E	A	D	G	O	T	A	F	T	E	R	
A	I	F	T	T	E							
S	C	R	A	P	D	O	U	B	T			
S	N	B	R	E								
T	H	R	D	M	A	N	S	N	O	W		
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E	L	C	O	O	H	I	G					
D	W	Y	L	E	F	L	O	N	K	I	N	G

LAST MONTH'S WINNER
J. DALTON
SUTTON
SURREY

Across

6. Coming in short stroll is dropping into.(12)
8. Part of a local brewery.(6)
9. Come from four in broken reed.(6)
10. Wood container for its remains?(3,4)
11. When you surprise the ruler in making a coup.(5)
13. Sane but inclined to wander.(5)
15. Women on fresh sky sign.(3,4)
17. Pen coal in the Tigris and Euphrates?(6)
19. Raises up points to hold cross lot.(6)
20. A vague feeling now up to the staggered time point.(12)

Down

1. Trustworthy clean-in outshone without keg.(6,6)
2. Charm with lute comes after morning.(6)
3. Safer, but not the track for a crawl!(3,4)
4. With herons or Miami ducks in between.(4)
5. Backward knight is round old god.(6)
7. Starved but always made it with tool.(5,3,4).
12. Cheer it around even if holding other views.(7)
14. Current island opposite Down.(6)
16. Rum and Keg concoction find abstainer in grumble.(6)
18. Sounds like loans for seeing through.(4)

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

Closing date: 20 May

Traditional beer from Everards.

Campaigning for real ale is nothing new to Everards. We've been brewing by traditional methods since 1849.

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Our pints don't last so long.

**Everards. Fine traditional beers
brewed with loving care.**



LETTERS

OPEN TAP

Dear Sir, – Laurie Bishop's letter in the February issue of the London Drinker is surely only about individual taste.

Truman Tap Bitter is currently on sale in 350 outlets in the South East of England and has been nominated Beer of the Month by CAMRA Branches. Tap Bitter could not have achieved this level of consumer acceptance if it were really 'bloody awful'.

Truman Tap Bitter is brewed to very high specifications of taste and bitterness – which our research says is demanded by the London palate and we go to great lengths to ensure that it reaches the drinker in good condition.

However, if Mr. Bishop or his friends have specific pubs in mind, it may be possible that some things are going wrong at that end al-

though all pubs serving Tap Bitter are as quality minded as we are. If they would like to let us know we will investigate the matter but to date we have no specific examples to support any allegations.

Andrew Clarke
Public Relations Manager
TRUMAN Limited.

RUDDLE RIP-OFF?

Dear Sir, – Prior to the budget I could buy a 9.68 fl.oz. bottle of Ruddles County from my local off-licence for 32p. Since the budget it has risen to a staggering 39p! Thinking my off-licence to be an isolated case I checked with several others who were also charging 39p. A quick maths calculation shows this to be an increase of about 15p per pint. Petrol going up 20p a gallon is bad enough but beer by 15p a pint is a disgrace.

I have just joined those who believe that Ruddles have become a take-home capitalist nightmare.

Harold Saks, London N5.

Alan Greenwood's Beer Diary

THERE ARE SOME wonderful stories about John Young, Chairman of Youngs, Wandsworth Brewery, who is supposed to have stopped some of his pubs selling beer when it was cloudy or "not up to his standard". Of course this is fine Public Relations when the head man is seen doing the right things, but in reality if all pubs were to stop selling beer at the first sign of a cloudy pint, there would be many pubs closed and a likely bankrupt brewing industry.

So why is beer sometimes cloudy, and if served with such a pint what should you do?

Real Ale is Real Ale because it is delivered to the pub complete with sediment still in the cask. This sediment keeps the beer live, giving it conditioning, character and freshness. Ordinarily, this sediment remains as a cloudy suspension so the beer will not settle bright for months, if ever.

To make sure it does settle, a substance known as isinglass, or fining, is stirred into the beer. Isinglass acts like a magnet and coagulates or flocculates the sediment into lumps which settle to the bottom of the cask. This process usually takes about twenty-four hours.

Sometimes the finings do not work efficiently and beer has to be served before it is completely settled. Or they only flocculate part of the sediment and the remainder stays in suspension to give the cloudy pint. Also, a settled cask could be joggled which would stir up the sediment again, and there are stories of Reps, in the old days when all beer was sedimented, calling on free houses and accidentally (on purpose) knocking the competitor's cask to alter sales in their favour.

Once I always used to think that a storm at a cricket match was a good time to dive into a pub for shelter,

but no. Isinglass is highly responsive to electrical charges and it is quite normal to have settled beer suddenly turn cloudy at the first flash of lightning, although it tends to settle bright again within just a few hours of the storm.

Another cause of cloudy beer is in the chemistry of it; beer as we all know is a good, nourishing beverage and full of proteins. A good brewer will convert all these solid proteins into the liquid beverage during the brewing process. Inefficient brewing equipment however, will result in a protein haze, as will beer subjected to too low a temperature which causes proteins to fall out of the solution in the form of the same haze. This can be quite common in winter time.

Apart from loss of a nice clean flavour none of the above will cause any harm to the beer drinker, although the excess of brewer's yeast and malt, which the sediment basically is, will beat most laxatives any day.

There are other reasons for cloudiness though which are not so good. For instance, yeast infection, which could turn best beer into best malt vinegar instead, beer slops and spillage waste being returned to the barrel, (which is now illegal), and dirty beer pipes. These faults should be easily detected as the beer will taste bad, sharp, or even rancid.

Ideally beer should be bright. If your money is perfect, so should the pint be. Although the cloudy pint need not necessarily be bad, if the flavour is marred and you feel unhappy it should be changed or your money refunded. Having said this, do not expect a favourable response from the landlord if you find you've got through three-quarters of your pint before deciding you could not drink it.

He knows all the answers for clients after a free drink.

The Bitter Experience

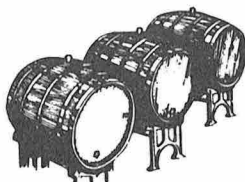
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Sundays

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case discounts.***



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Fixture in your local? Cure magnetic backside — join a

RAIL ALE RAMBLE

Our round . . .

Saturday 30 May — “Capitals United” — 15 hours in EDINBURGH from £14, out and back overnight, optimal paddle steamer cruise, sightseeing tour and sleeper facility.

Saturday 13 June — RAR 20 “Home Brew Special”. London, Shrewsbury, choice of Penrhos Court/Three Tuns (Bishops Castle) brewery visits for £8.50.

Sunday 19 July — RAR 21 visits Hook Norton for the ONLY open day this year. Brewery Tour, entertainment by Silver Band. Evening in Henley — all inclusive fare £6.90.

CROOKHAM TRAVEL

11 Attlee Gardens, Church Crookham, Aldershot, Hants.
Phone (Evenings) Fleet (02514) 28647

TARAG

TARAG THE ANAGALACTIC REAL ALE GUIDE

Episode Eight

ON TO THE FESTIVAL

THE PLASMA PHOTON drive motors burst into life. Lazarus gently disengaged the clutch and the Star Ship flew out of the atmosphere. As they levelled off at sunlight speed Lazarus said, "Stand by for Hyperdrive". He then activated the Hyperdrive unit.

Graafian looked across at Lazarus, her liquid blue eyes caressing his body in her gaze. Her tongue ran gently around her soft lips. Her soft blue hair curling over her shoulder shone gently as it reflected the soft light of the instrument panel. She spoke gently, her words weaving a loom of enticement. "Lazarus, what shall we do now?. I always find Hyperdrive such an emotive experience."

Lazarus picked his ear and replied. "I really fancy a good pint and Cosmonaut's lunch. Yes. Hot venusian wafer bread, alpha centurian yak cheese and some pickles, all washed down with a few pints."

"Bastard!" snapped Graafian, and rushed out of the control room, small blue tears welling in her eyes.

"What's the matter Graafian? Aren't you hungry?" came Lazarus's concerned reply. He shrugged and slowly looked at the controls. Women, he thought, seldom know where to get a good pint.

He was still contemplating when the door hissed open. Herbert pranced in and disrupted his concentration. "Coo-ee! I found this in a pretty little bar on Pistov. Thought you might be interested."

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WEST NORWOOD, SE27
TELEPHONE: 670 - 3448

AND

335 KINGSTON ROAD
WIMBLEDON CHASE, SW20

REAL ALE AVAILABLE ON DRAUGHT

GREENE KING IPA

ABBOT ALE

LARGE SELECTION OF CANNED BEER AND WINES

Herbert handed over a small poster. Lazarus read with interest.

CENTENNIAL BEER FESTIVAL ON HYBODROJE: THE FABLED
BREWING PLANET. OVER 100,000 BEERS. ENTERTAINMENT.

Lazarus smiled, a beer festival on Hybodroje was an event worth visiting. Quickly he punched the co-ordinates into the Ship's computer and activated the multi-channel auto-pilot.

Herbert interrupted. "What have you done to upset Graafian? She's crying."

"Probably heard that the Intergalactic Chancellor wants to increase tax on beer" came the laconic reply.

"I don't understand women" said Herbert.

"Who does?" replied Lazarus.

The ship reached maximum Hyperdrive and sped past a myriad of stars. Destination Hybodroje.

GARY D. WILLIAMSON

BRANCH DIARY

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

ENFIELD & BARNET: Thu.14 (8.00) Branch. YE OLDE CHERRY TREE, 22 The Green,N14.- Mon.18 (8.00) Folk & Ale. WILLIAM IV, Hertford Rd.,N9.- Wed.27 (8.30) Social with N.London. BROADWAY, Burnt Oak Bdwy. - Sat. 6 Jun. Evening mystery coach trip.- Wed.10 June. (8.00) AGM. MOSS HALL TAVERN,Ballards Lane,N12 (Guest-Michael Jackson).

NORTH LONDON: Tue.12 (8.00) Crawl round Brecknock Road.Start TORRIANO, Torriano Ave.,NW5; finish LORD STANLEY,Camden Park Road,NW1.- Tue.19 (8.00) Social. HAPPY MAN, Woodberry Gro. NW1 - Wed.27 (8.30) See 'ENFIELD & BARNET'

RICHMOND & HOUNSLOW: Mon.18 (8.00) Branch. RED COW,Sheen Rd.,Richmond.

SOUTH-EAST LONDON: Mon.11 (8.00) Branch. SOUTHERN STARS,New Cross, SE15. - Thu.12 (8.00) Social. CROWN, Lee.

SOUTH-WEST LONDON: Sun.10 (12.00) Social. PRINCE OF WALES,Garrett Lane, SW17.- Thu.14 (8.00) Branch. SPREAD EAGLE, Wandsworth High St.,SW18. (Guest - Andrew Cunningham). -Fri.22 (5.30) Fleet St. Crawl with E. London. Start CARTOONIST,Shoe Lane, then TIPPERARY (6.15). End POPINJAY (9.00)

WEST LONDON: Tue.12 (8.00) Pub of the Month. COACH & HORSES,Hill St., W1.- Thu.21 (8.00) Branch. BROOK GREEN,170 Shepherds Bush Rd. W6. - Sun.31 (12.00) Social.NORLAND ARMS, Addison Rd.,W11.

WEST MIDDLESEX: Wed.13 (8.30) Open Committee and Social. FEATHERSTONE ARMS, Featherstone Rd.,Southall. - Wed.20 (8.00) AGM. KINGS HEAD, High St., Harrow-on-the-Hill. - Wed.27 (8.30) Social. YE OLDE HATTE, Uxbridge Rd.,W13.- Tue.2 Jun. (8.30) Games. BRIDGE, Western Ave.Greenford.

AWAITING DEMOLITION?

The MAGPIE & PUNCHBOWL in Bishopsgate which is threatened with demolition.



ON YOUR WAY TO THE COAST

(or Goodwood or Singleton Open Air
Museum or Childsdown Vineyard)

STOP AT THE



A FAMILY RUN FREE HOUSE

On the Chichester Road, Just South of Midhurst where one may enjoy FIVE REAL ALES OFF THE HANDLE, three lagers and Guinness, together with a host of strong bottled beers & lagers. In winter we have a Superb Old Ale and most of the year, VERY strong bitters such as OLD THUMPET, Festive and Pompey Royal together with Ballards of Rogate (brewed in a cow shed seven miles away).

TWO ACRES OF GROUNDS

with rustic tables overlooking the South Downs and enormous car parks front and back make the Royal Oak a

GOOD MEETING PLACE

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MIDHURST 4611

If you have a team to enter for DWILE FLONKING, Bat & Trap, Passing the Splod, etc. let us know OR JUST TURN UP ON

SATURDAY 25th JULY

and enjoy 13 unusual bitters in the Barn
at our

FESTIVAL OF PUB GAMES

CAMRA BRANCH CONTACTS

BEXLEY	BILL BECKETT	300-7757 (H)	283-1000 x.2912
BROMLEY	BOB DARVILL	697-1631 (H)	409-3434 (W)
CROYDON & SUTTON	DAVE HAMER	647-0992 (H)	Epsom 41511 x.55 (W)
E.LONDON & CITY	PETER ROBERTS	Upminster 23581 (H)	213-7374 (W)
ENFIELD & BARNET	TONY MORGAN	440-2186 (H)	
KINGSTON & LEATHERHEAD	ANDY BAGLEY)	399-0915 (H)	
	LOUISE JOSELYN)		855-7777 x.699
NORTH LONDON	LAURIE GORDON	359-1340 (W)	
RICHMOND & HOUNSLOW	ANDY PIRSON	977-1633 (H)	
SOUTH-WEST ESSEX	CHRIS CASHMORE	Brentwood 211703 (H)	283-1030 x356
SOUTH-EAST LONDON	MIKE WARNER	852-7759 (H)	227-3391 (W)
SOUTH-WEST LONDON	JIM SMITH	671-3482 (H)	
WEST LONDON	DI KEHOE	603-3103 (H)	early evening please.
WEST MIDDLESEX	KEITH WILDEY	423-1243 (H)	828-7733 x.61 (W)

PUB CHANGES

ENFIELD	OLD WHEATSHEAF, Windmill Hill. - Wethered bitter (H)
	SIX BELLS, Chase Side. - Wethered bitter. (H)
	OLD BELL, Baker St. - Wethered bitter. (H)
	GOAT, High St., Ponders End. - Wethered bitter (H)
	STAG, Little Park Gdns.- Bass, Charrington IPA (H)
SE1	LORD CLYDE, Clenham St. - Truman Tap (H)
SE15	ASYLUM TAVERN, Asylum Rd. - Courage bitter, Director's (H)
SE17	ROSE & CROWN, 16 Hillingdon St. - Watney Stag, London (H)

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	NORTHCOOTE, 110 Grove Green Road.	
E17	FLOWERPOT, 128 Wood Street.	
N1	EUROPA LOUNGE, King's Cross Station.	SW6
N1	LORD WOLSEY, White Lion Street.	SW7
N1	MALT & HOPS, 33 Caledonian Road.	WC1
N1	PRINCE ARTHUR, 49 Brunswick Place.	WC1
N2	WINDSOR CASTLE, The Walk, Church Lane.	WC1
N6	ANGEL, 37 Highgate High Street.	W1
N6	DUKES HEAD, 16 Highgate High Street.	W1
N6	VICTORIA, 28 North Hill.	W1
N9	CROSS KEYS, Edmontown Green.	W6
N10	MARTIN'S FREE HOUSE, 89 Colney Hatch Lane.	W11
N12	MOSS HALL TAVERN, 283 Ballard's Lane.	W14
N14	YE OLDE CHERRY TREE, 22 The Green.	E.BARNET
N20	BULL & BUTCHER, 1277 High Road, Whetstone.	ENFIELD
N20	RISING SUN, Oakleigh Road.	ENFIELD
N22	STARTING GATE, Buckingham Road.	ENFIELD
NW1	SHIRES BAR, St.Pancras Station.	HAMPTON
NW1	VICTORIA & ALBERT BARS, Marylebone Station.	HOUNSLOW
NW3	NAG'S HEAD, 79 Heath Street.	OSTERLEY
NW1	FOX & HOUNDS, 29 Passmore Street.	SUDBURY
		WHEATSHEAF, 562 King's Road.
		ANGLESEA ARMS, 15 Selwood Terrace.
		MOON, 18 New North Street.
		PAKENHAM ARMS, Calthorpe Street.
		SUN, 63 Lamb's Conduit Street.
		ANGEL, Thayer Street.
		CARPENTER'S ARMS, Seymour Place.
		DEVONSHIRE ARMS, 21a Devonshire Street.
		CROSS KEYS, 157 Black Lion Lane.
		FROG & FLIRKIN, Tavistock Crescent.
		BRITANNIA TAP, 150 Warwick Road.
		WINE HOST, 243 East Barnet Road.
		CRICKETERS, Chase Side Place.
		FALCON, 115 South Street.
		OLD PARK HEIGHTS HOTEL, Old Park Road.
		WINDMILL, Windmill Road.
		CHARIOT, High Street.
		HARE & HOUNDS, Syon Lane, Wyke Green.
		BLACK HORSE, Harrow Road.

Off Licences

E17 Bootlegger, Hoe Street.
N1 2 Brewers, 8 Pitfield Street.
N15 Majestic, Colina Mews, Park Road.
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

N1 CROWN, Cloudesley Road.
HILLINGDON HILL RED LION, Uxbridge Road.
HILLINGDON HILL STAR, Uxbridge Road.
NORTH EALING GREYSTOKE, Queens Drive.

Off Licences

N10 Finlay Wines, 392 Muswell Hill Broadway.

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FULL MEMBERSHIP OF CAMRA offers you:

- * A member's handbook
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I/We agree to abide by the Memorandum and Articles of Association of the CAMPAIGN.

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

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Or, I/We enclose completed STANDING ORDER AUTHORITY

(Any additional amount will be welcomed as a donation)

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DATE _____

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

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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

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