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10p

LONDON DRINKER

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



"OLD GEORGE HAS CHANGED HIS HOME BREWING
METHODS SINCE THAT HOLIDAY IN FRANCE!"

The Bitter Experience

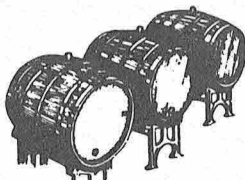
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LONDON DRINKER

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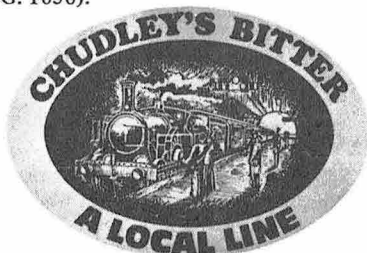
News & Views

• LONDON'S NEW BREWERY

ONE OF THE happier spin-offs of the Horselydown debacle should be in the pubs by the time you read this. Tim Chudley was a brewer for Courage who was given the choice of redundancy or a transfer to Reading. He decided to leave Courage and set up on his own.



He now has his brewery, tucked into the grottier end of Maida Vale and well placed for deliveries around London. Most of his equipment comes from Horselydown, and the present capacity is about 50 barrels a week. There are two beers: Chudley's Bitter, with an Original Gravity of 1038, and Lords Strong Ale (O.G. 1050).



Pubs taking the beer should include the nearby FROG & FIRKIN; the FOX & FIRKIN and the SHIP, in Borough; the NAG'S HEAD in Hampstead and possibly the CROWN in Aberdeen Place, the PONTEFRAC CASTLE in Wigmore Street and the PRINCESS LOUISE in Holborn.

• GREAT BRITISH BEER

THIS YEAR'S Great British Beer Festival will be held this month in Leeds. It takes place at

the Queen's Hall, just off the City Centre, and runs from Wednesday 12th until Sunday 16th.

As well as an enormous range of beer there will be pub games, entertainment by top jazz and brass bands, morris dancing, a Beer Of The Year competition and much else. The official opening will be conducted by local sports personalities Chris Old and Trevor Cherry (subject to playing commitments, suspensions, etc.).

Apart from Saturday, admission will be free during lunchtime and in the evening before 7 pm. On Saturday, and every evening after 7, the entrance charge is a modest 50p. British Rail are making special discount fares available which in some cases work out cheaper than day returns. Write for application forms (with s.a.e.) to 'GBBF Travel, 17 Westbury Road, London N11 2DB.

• BE IGNORANT – DRINK LAGER

IF YOU ORDER a pint of lager in a pub, you may be suffering from an inferiority complex and be worried about making a fool of yourself by picking a beer that is not socially acceptable. That seems to be one of the messages put across in an interview in 'Campaign'.

Readers will know that we regularly quote from 'Campaign'. As the marketing trade's own image-making magazine, it devotes much space to the leading sources of advertising revenue, among which brewers rate high. They recently spoke to Gary Luddington, the marketing director of Carlsberg, on the subject of cut-price lager.

Carlsberg have not joined the price-cutting war. One reason, according to Mr. Luddington, is that the company would be in danger of losing its quality image. It has also not battled very hard with its Carlsen Lite, and Mr. Luddington believes that other brewers may not have realised what an insecure lot the lager drinkers are.

"If you look at any research on lagers," he says, "one of the things people tend to say is that they drink lager because there is no association with the real ale syndrome. They feel they don't have to be as knowledgeable as they do with beer."

News & Views continued

There is no social stigma about drinking the wrong product and therefore lager is a product they can drink confidently and in a relaxed way."

This does not mean that they will drink any old stuff. According to Mr. L. "psychologically, people still want to be reassured about quality and brewing heritage Therefore, those who develop a chemical pop image are left with nothing more than a modern day drink."

Carlsberg does not only stress quality in its advertising but maintains exacting standards in its Northampton brewery. We would be more impressed if their basic "draught" lager had a bit more character. Unfortunately, they have succumbed to the temptation to push the usual kind of unexceptional yellow liquid with a low gravity. The fact that the name is 150 years old and the yeast comes from Copenhagen does not guarantee anything tasty.

● A FEW GENTEEL SNIFFS

ONE THING that gets up the 'Drinker's' collective nose is the fawning attitude and the amount of space which the quality press and the glossies reserve for wine. The obverse is that they don't do anything for beer, even though more people drink it and it enjoys an astronomically higher reputation than does British wine.

An example no more nauseating than the usual run of such pieces appeared recently in the 'Guardian', one of those papers that give acres of weekly space to wine. Harford Thomas, back from "motoring around on the other side of the Channel", moaned about the unfair duty on imported wine and referred to the stuff as the "most civilised of everyday drinks." As an EEC freak, he even managed to equate wine with some sort of cultural stimulation: switch from the wallop to the plonk, and you will be too busy making intelligent conversation and traipsing round art galleries to throw bricks at shop windows.

We have, needless to say, nothing against wine. We also have nothing against wine bars, but we tend to react when these are portrayed as the drinking dens of the future. Pubs contribute far more positively to British life and we would like to see not only brewers but tenants 'and managers' organisations propagating this. As an example of the line to take, how many wine bars collect money for charity, arrange trips for pensioners and run dart leagues?

GOOD DRINKING?

ALAN GREENWOOD certainly started something when he said that alcohol might be good for you. We have had another letter, this time from MICHAEL NEWMAN, which argues that drinking stupifies rather than stimulates.

Mr. Newman quotes at length from 'Clinical Pharmacology in Dentistry' by Cawson and Spector, gentlemen who obviously know what alcohol is all about especially in a social context. "As more drink goes down," they write, "talk becomes noisier and speech progressively more indistinct due to lack of muscular control. Moods become unpredictable and movements become ataxic Eventually, if enough drink is taken and vomiting does not start first, the hypnotic action is overwhelming and is marked by the sudden disappearance of a guest (or host) sliding under the table."

● YOUNG ADVANCE

Hundreds of shareholders, writes Jane Scroggie, packed out the Young's Brewery Annual General Meeting in the West Centre Hotel in Fulham.

Chairman, John Young seemed pleased with the last year. Business has been good and the introduction of 'John Youngs London Lager' last year has been an undoubted success. The new brewhouse has been completed and is now in production. Eight more conical fermenters have appeared on the skyline. The event of the year however was the Queens visit to the brewery in February, as the specially commissioned film showed.

Not to be outdone by other brewers, Youngs launched another new beer at the A.G.M. — a bottled lager for the Royal Wedding!

It certainly has been quite an eventful 150th year in business.

● HIGHBURY HOP

A BEER TENT, run by CAMRA's North London branch, will be one of the attractions at Highbury Fields at the end of the month. The Islington Voluntary Action Council are running a two day event with stalls, entertainment and all on August 29th and 30th. About 12 beers should be available and opening times are 12-5 on the Saturday and 12-4 on the Sunday.

THE DIRKNER STRIKES AGAIN

LAST MONTH'S issue produced a record crop of misprints. While few of these should have troubled anyone with the merest skill at acrostics and anagrams, we point out that the last paragraph of Alan Greenwood's Diary should have started "Beer is not more harmful than these beverages."

You may have noticed that the format has changed in the last few months, and that the print is now typeset. This is because we have lost the services of the irreplaceable Adele Jones, who not only wrote a couple of superb articles for the 'Drinker' but typed each copy, putting up with the editorial vagaries and often working well beyond the call of duty.



Real Ale Off-Licence in Bromley

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and barrels, keep right on to.....
The Bitter End

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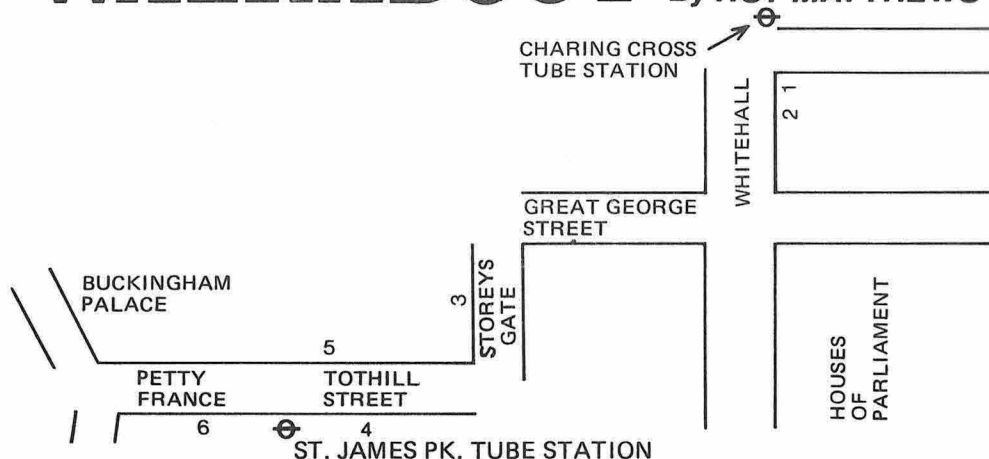
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WESTMINSTER WALKABOUT

By ROY MATTHEWS



The area of SW1 has within its boundaries some of the most famous buildings in the world and many readers may at times find themselves in the vicinity. I have tried to convey the variety of Real Ale available.

If you start from Charing Cross Tube Station and proceed down Whitehall for some 50 yards, you will arrive at the first port of call, **THE OLD SHADES (1)**. This is a Charrington house serving both IPA and Bass, and you can also obtain hot and cold food. It consists of one large bar with comfortable seating and contains a surprise item at the far end of the bar - a dart board! A rarity for this area.

A few doors down the road is the **CLARENCE (2)**, a free house renovated in an attempt to create a 'Ye Olde Englishe Pub' atmosphere that includes candlelit wooden tables. The choice of beers varies but on my visit it consisted of Greene King Abbot, Rayment's SPA, Well's Bombardier, Arkell's BB and both Ruddle's bitters. All at a premium price, however. A selection of food is also available.

The next pub involves a stroll past the corridors of power to the bottom of Whitehall. Turn right into Great George Street and take the second turning on the left into Storey's Gate and the **WESTMINSTER ARMS (3)**, a free house consisting of a relatively small bar and a row of handpumps which serve Bombardier,

Shepherd Neame bitter, Arkell's BB, Wadworth's 6X, King & Barnes PA, Gibb's Premium bitter and Fuller's Chiswick bitter. All at very reasonable prices. The availability of King & Barnes PA and Gibb's Premium is unusual for the London free trade and I would recommend the sampling of both brews.

When you leave, turn right into Tothill Street and on the left you will find the **FEATHERS (4)** a Charrington house serving IPA and Bass together with the usual pub fare of Shepherd's Pie, Steak & Kidney Pie etc. This spacious pub's main point of interest is a very impressive Wenlock Brewery mirror, a reminder of one of the London breweries which fell victim to the great takeover mania of the 'sixties.

Opposite St. James' Park Tube Station is the **OLD STAR AND CROWN (5)**, a pleasant on-bar pub that sells Wethereds bitter and Fremlin's Tusker.

Turn right into Petty France and a walk of 100 yards will take you to the **BUCKINGHAM ARMS (6)**, a Young's pub selling Ordinary and Special bitter with an excellent grill section at the rear of the bar. A pub which is well worth its entry in the 1981 Good Beer Guide.

A retracing of steps will take you to St James' Park station, where I trust you will commence a safe and merry journey home.

The Linden Drunker Column

THE RATBAGS have done it again. I refer, of course, to the big brewers.

While failing abysmally to provide their customers with the beers they want at prices they can afford, the national combines have succeeded in jacking up their profits again.

In the last year national beer sales have dropped by five per cent. Poor brewers, you might think. The recession is starting to hit them like the rest of British industry. But no. The big brewers have that special magic ingredient called monopoly. As the storm of the recession gathers they simply huddle together more tightly and cook up yet another round of price increases. Then, lo and behold, profits are up.

Take Whitbread. Not a prime example of British entrepreneurial capitalism at its most lean and competitive, I am sure you will admit. Its grotesque inefficiencies and dinosaur-like management systems make it look more like the kind of industrial dead wood Mrs. Thatcher hoped to dispense with, if you'll pardon the pun. And so in the past year, as dole queues lengthened and pay packets shrunk, Whitbread's beer sales fell by 5%. For many industries the result of such a contraction would be ruthless price-cutting, a war to retain their share of a declining business. The weakest would go to the wall. But the big brewers are different. They don't cut their prices and compete for a shrinking market. They raise prices. If the customers won't pay the big brewers' profits by buying lots of beer, then they can pay through inflated prices.

So this last year Whitbread, like the other major brewers, has increased its profit margin on every pint sold over the bar. The result is that, while beer sales have dropped by 5%, Chairman Charles Tidsbury was able to report profits up 7.4%.

All the while, of course, these paragons of industrial virtue have been complaining that the April increase in VAT and duty is to blame for lost beer sales. Hogwash, Mr. Tidsbury - just like much of your beer.

Geoffrey Kent, the fags man from Nottingham who the Imperial Group (sic) brought in to try and make sense out of the continuing Courage cock-up has wangled the top job in the group after a record £300,000 pay-off to the previous Chairman. The poor deluded folk at Imperial - who have to think about the chaos of their cigarettes, crisps, tinned peas and sauce bottle empire as well as little matters like one of Britain's Big Six brewers - seem to think that young Geoffrey, 56, has done a good job at Courage. Apparently they like the idea of those lotteries tickets given away every time you buy

a pint. (I understand by the way, that the first prize will soon cease to be cash. Instead you could win a run-down clapped-out ex-brewery somewhere in South London.)

Geoffrey's great trick has been to lift Courage's sagging share of the national beer sales from below 8% up to around 9%. This sounds good, on the face of it - which is as far as the average Imperial Board Member can see. But in reality it is pure luck. Courage owns most of its pubs in the South. It does not have the huge pub and club empires in the North - John Smith's excepted - that the other big brewers run. So, with unemployment causing havoc to beer sales in the North, it was only to be expected that Courage's more wealthy southern customers would make the firm look like a winner.

City tip: Don't be fooled. Sell Imperial shares.

Before we leave the amazing Courage lotteries, I have some interesting information which might be of interest to the more adventurous. As you know (or, if you've managed to avoid a Courage pub in the past few months, perhaps you don't) Courage offer one lottery ticket per pint to customers in their pubs. Well this is apparently legally rather dodgy. The tickets have to be given away free and, it is argued, they can hardly be free if you have to buy a pint of their beer first.

So, my informant tells me, Courage have had to agree that they will give away tickets to ANYONE going into their pubs. They don't tell you this, of course, but you are in fact, in law, probably entitled to walk into any Courage pubs and demand to be given a lottery ticket.

All in all, I number publicans among my most favourite people. I'm charitable enough to even put the occasional bad pint down to thunderstorms or an infection in the brewery. But my confidence has been severely tested by the news that consumer protection officers in South Yorkshire have found, during a mass survey of pubs, that one in twenty of all pints they bought had been watered. This makes even the great short measure fraud pale into insignificance. Not least because it's very difficult for even the most discerning palate to spot that he's got an extra shot of H2O in his pint.

What to do? My advice is to get on to the consumer protection officer in your borough and ask how many surveys he has conducted in the last year and whether any prosecutions have been made. My guess is that most boroughs don't bother. But if enough of us pester them they might. Needless to say any cases of watering you hear about should be reported to the same officer. And keep pestering till you get a prosecution.

ARKELLS BREWERY



Traditional Wiltshire Beers
Enjoy a pint

Alan Greenwood's Beer Diary

“ROLL OUT the barrel, We” have a barrel of fun”, is how the song goes. But to anyone in anyway connected to the beer industry barrels are anything but fun.

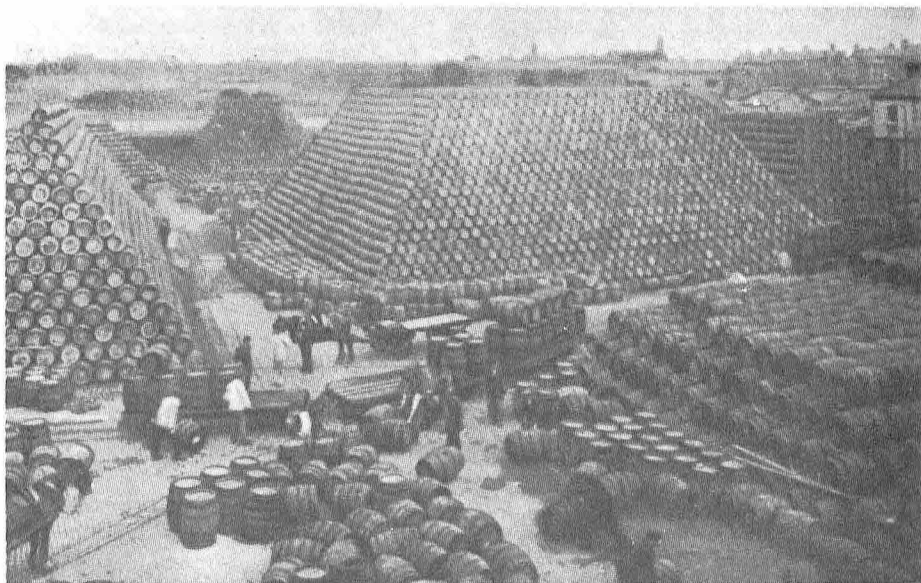
Technically, they are not barrels at all, but casks. A barrel to a brewer is a measure of 36 gallons and the name given to a cask of that capacity only. A half barrel (18 gallons) is a Kilderkin; a quarter barrel is a firkin and an eighth is a pin. There are also casks larger than a barrel: Hogsheads at 54 gallons and Butts at 108 gallons.

The origins of these names are not too clear but are generally credited with being Middle Dutch. The capacities however were based on the mathematical art (now fast disappearing) of 12, 240 and 360: these were the common bases for most British units of measurements before computers, so that money, weight, length, capacity etc. all had interwoven common numerators or denominators. Slowly however brewers are moving towards metric systems and the Hectolitre, 22 gallon, and 11 gallon casks are appearing.

Another change of recent years is that most casks are now made of metal, although originally they

were all wood. These were made by craftsmen known as Coopers who would start off by making a large cask, then as it aged or got damaged it would be returned to the coopers who would dismantle it, remove or cut down the damaged staves. The cask would then be reassembled and sent back to the brewery to start a new life as the next size down, so a barrel would become a kilderkin; a kilderkin a firkin etc.

Most wood casks were made of good quality Oak but standards did vary and there is a brewery story of a few years ago involving the quality of some wood casks and also the quality of some beer. This concerned Hall's brewery of Alton, Hants. These were the people who originally brewed a beer known as Alton Director's Bitter and were taken over by Courage, since when the brewery has been turned over to the production of Harp lager and Director's Bitter has had to be brewed at various other Courage breweries. In their day, however, Hall's were excellent brewers and having quite large brewing capacity were often able to help other brewers out. So it was that Rake's a small Portsmouth brewery could not meet the demand one hot summer. They sent a lorry or dray of empty casks up to



Part of the Coopers Yard, Guinness Brewery Dublin in 1939.

Hall's for filling up, but such was the quality of Hall's beer as opposed to the quality of Rake's casks that on arrival back in Portsmouth, the natural conditioning of the beer caused most of the casks to explode, rendering wood, beer and debris everywhere. From that time on Hall's insisted their beer would in future only be supplied in their own casks.

One answer to the easily damaged wood cask was the introduction of the metal casks in the 1950's by the manufacturers of Milk Churns. Whilst they are more robust it still happens that a very lively beer shoots the bung or tap from the casks leaving anyone nearby drenched in a sticky cold shower of beer and hop leaves. This is rare and in terms of easier handling, weight, cleaning and availability, metal has become far more popular. Not everyone however, has been so pleased with the phasing out of wood casks and one group of drinkers became so dismayed that they formed a 'Society for the Preservation of Beer from the Wood'. This was a fore-runner of CAMRA and could even be said to have given birth to CAMRA. At the time of its formation brewers were dividing into two sorts, those that produced pressurised keg beer that had to go into metal casks and those that produced traditional non-pressurised beers that had to go into conventional wood casks. Being discerning drinkers themselves they actively campaigned for the preservation of the more tasty beer. CAMRA really took over when the metal cask manufacturers produced casks that could be used for traditional beer and the relevance of wood disappeared. Nowadays, with the cask out of sight in the cellar, it is virtually impossible to tell whether the beer has come from a metal or wooden cask.

It is in fact now generally accepted that it is the type of beer that is more important than the container, proven by the outstanding success of Polypins. These are 15 and 35 pint homesize casks that keep the beer in plastic liners. The plastic is a special grade that does not affect the beer in any way. The advantage is that people who prefer to drink at home can now have the pleasure of decent real beer instead of those horrid fizzy cans.

One cask experiment carried out a few years ago that did fail was when the Westcrown brewery introduced square casks. The main reason for the failure was that they used an unsuitable liner that tainted the beer. The advantages of the square cask was that it could be better stacked on to the lorries; also, that it would not roll about when put up for settling.

However, while in some respects it was better to handle it was not so easy. The shape of a conventional cask may have come about fortuitously but in terms of physical moving it is a mechan-

ical design triumph, allowing the weight of the mass to roll, pivot and lever itself in a number of desired directions, so it can be said quite literally that beer in a square cask is heavier than in a conventional shape.

All being well, this article will be accompanied by a picture of an old cooper's yard at Guinness's Dublin brewery, which will show literally thousands of casks in constant use. Brewers need lots of casks, far more than the amount of beer they sell because there is a cycle of use. The first week, the cask is being filled at the brewery then being delivered, the second week it is at the pub being drunk, the third week waiting for collection, where it then has to wait for cleaning so it is ready for next weeks filling.

Add to this the delay when it has to wait another week as it was not quite empty for collection, or add the number of other reasons casks get delayed, and you soon get to the recognised brewer's ratio of needing five barrels for every barrel it sells. That means anyone wishing to set up a modest brewery to produce and sell 100 barrels (3600 gallons) of beer a week would need 500 barrels or 1000 Kilderkins or 2000 firkins or permutations of this. At approximately £70 for any one of these size casks it can be a crippling investment.

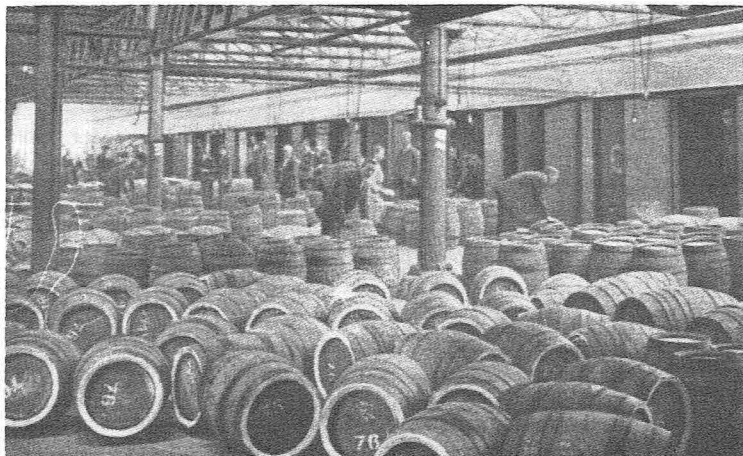
This ratio of 5 to 1 is the average for the whole country. Larger companies that have one large central brewery and then distribute through a series of depots will obviously have further delays at the depots which means they could even be on as high a turnaround ratio as 8 to 1. A local brewery delivering to within just a few miles of the brewery should be able to manage a much quicker turnaround which means a much lower cask investment and consequently cheaper and more profitable beer. This is a clear plus for the local brewery.

At present there are an estimated 80,000 wooden casks and approximately 15,000,000 metal casks in existence. With the brewing industry last year producing over 39,614,163 barrels of beer that means a cask investment of over £1 billion pounds. It is not surprising therefore that the brewers have over the years mounted a virulent campaign against the abuse or misuse of their casks. So aggressive are they that scrap metal dealers, even ones that would consider the crown jewels fair game, shake in their boots at the risk of finding a brewers cask amongst their scrap. Only recently, a new brewery man with a previously impeccable record was given an eighteen-month suspended prison sentence when he was found pirating casks belonging to another brewer. It is interesting to note that brewers do not offer special prices for the larger bulk sizes. This is

ALAN GREENWOOD'S BEER DIARY continued

because the ideal is for a pub to order the size cask it can get through at any one session. It would be a great temptation for a publican to order the cheaper size cask which would be quite stale before it had all been consumed. So whether it is the size, the shape, the investment

or what material a cask has been made from, much thought has gone into it and the only fun a barrel will ever be is when it could be made obsolete by having beer pumped direct from the brewery, like water from the mains. A brewer's and publican's dream.



Wooden casks being loaded onto railway goods vans – Guinness Brewery, Dublin in 1939

OLD PARK HEIGHTS

The Appeal against Enfield Borough Council's Enforcement Order against the OLD PARK HEIGHTS is unlikely to be heard before December. The pub can at least continue trading until then.



The photograph shows proprietor Malcolm Green pulling a pint of Rayment's bitter in the now-famous No Smoking bar.



LOCAL

● SUPERCOCK

AMID THE razzmatazz of Imperial's publicity machine and the eagerness of the 'Morning Advertiser', writes COLIN RIDDETT, Courage launched their new £400,000 'Super pub' last month.

The CROWN AND ANCHOR in Shoe Lane, EC4 is, claim Courage, the first of a new generation of pubs. Their aim has been to cater for all tastes, from the traditional pub-goer seeking a pint and a game of darts to those seeking a wine-and-dine establishment.

If all this sounds fairly distasteful to you, then pay a visit and judge for yourself.

The pub has a number of drinking and eating areas, including a fair approximation of a conventional public bar. Prices, by Central London standards, are reasonable. In the public bar, Courage Bristol-brewed Best Bitter sells at 58p a pint. Director's bitter costs 64p. In the carpeted lounge the beer, again served by handpump, costs 2p a pint more.

For my money, the public bar wins hands down. Not only has the lounge got a carpet, it also has obtrusive piped music and lingering cooking aromas.

The toilet accommodation, as one would expect of a brand new £400,000 pub, is good. Soft toilet paper and hot water in abundance.

It is not often these days that we can say much in favour of Courage and their policies. But in this instance it would be churlish not to accept that this is a valiant attempt to provide a pub for a range of tastes - both in decor and in ale.

● KNOCK TUDOR?

THE TUDOR TAVERN in Leigham Court Road,

SW16, opened its doors to the public early in July, writes JANE SCROGGIE.

Good news for real ale drinkers? Six different real ales have been installed in the bar. However, the cheapest, Fuller's Chiswick Bitter, will set you back 66 pence. If you feel like really pushing the boat out, try a pint of Eldridge Pope's Royal Oak at 78 pence.

The TUDOR TAVERN, tacked on to the side of the Leigham Court Hotel and resembling a scout hut from the outside, at one time housed a discotheque but was closed a number of years ago as a result of the behaviour of the 'undesireable elements'.

Director Peter Jeal said "We are hoping to cater for a nice clientele, serving good beer and nice food. We will have entertainment two or three times a week. Possibly the odd drag show. We'll see what the customer responds to."

● BARGAIN BEERS

DETAILS STILL dribble in about happy hours and the like. the ROYAL CONNAUGHT in High Holborn, a Charrington pub, reduces its price by 10p every week-night from 5.30-6.30. Nearby, the MOON in New North Street knocks one draught beer down to 40p during the same hour and between 12.00 and 1.00 on Saturday. Its sister pub, the SUN, sells a cheap pint from Monday to Saturday between 11.00 and 12.00.

The ISLAND QUEEN in Noel Road, N1 regularly sells Charrington Crown bitter for 50p a pint.

We have had a lyrical account of the PIED BULL in Streatham High Road from JOHN DAVIS. Public bar prices are 43p for Young's mild, 51p for bitter and 58p for Special. The pub is being thoroughly redecorated, but John is assured by the landlord that this will not affect the prices, the style or the atmosphere of this "wonderful boozier".



MARLERS

of 54 Pentonville Road N1 (near the Angel)

present 10 real ales.

Felinfoel Double Dragon

Greene King Abbot

Tolly Cobbold Original Bitter

Fullers London Pride

Arkells

Devenish Wessex

Wadworth 6X

Friary Meux

Theakston Old Peculier

Ruddles County

HAPPY HOURS each evening between 5.30 and 7.30

One beer available at 50p!

Food mostly available.

Functions catered for on request.



LOCAL Continued

Previous entries: the WENLOCK ARMS in Shoreditch; the SHIP & SHOVEL in Charing Cross; the WELLINGTON in Waterloo Road; the OLD WINDMILL in Hadley Highstone and the MARLER FREE HOUSE in Islington.

● TRIP BACK IN TIME

VISITORS TO East Finchley's two Good Beer Guide-listed pubs would do well, suggests DEREK SMITH, to spare ten minutes and deviate from their well-established habits and try a White Shield Worthington or a bottle of Guinness at the ALEXANDRA, 1 Church Lane, N2.

The ALEXANDRA has a unique collection of memorabilia adorning the walls and ceiling of its small bar, which has been collected over the 112 years that the pub has been in the Pryor family. Even today, older residents of Finchley know the pub as 'Joe Pryor's, the father of the present tenant.

Apart from the huge collection of rifles, muskets, swords and other weaponry, there are many interesting photographs of Old Finchley which date back to the turn of the Century, or even earlier. More modern photographs show the many postwar beansos that the pub organised on day trips to the coast.

A unique pub, described as East Finchley's only museum. The major drawback for real ale lovers is that the ALEXANDRA only serves Truman's processed beers, but a bottle of Guinness might make a pleasant change one day because this pub is well worth a visit for its own sake.

● OFF-TRADE GROWS

THE NUMBER of free trade off-licences selling draught beer continues to grow. Imperial Wines of Hoxton Street, N1 sell Bateman's XB at 45p a pint and Everard's Tiger at 48p

Various polypins are available from Venus 5 in Castle Road, NW5.

Littlemore Wines of 398 Kenton Road, Kenton stock Wadworth 6X, Bateman's XB and Fuller's ESB and say they can get most beers to order.

We would like to apologise to Finlay Wines of Muswell Hill Broadway for omitting them

from our last list of North London 'Drinkers' stockists.

● NEW DARTS

ON A RECENT pub crawl in Croydon, some CAMRA members were intrigued by a variation on the usual dart games which they found at the FISHERMAN'S ARMS, a local Fuller's pub. A conventional dartboard is used but the numbers aimed for are supposed to conform to a predetermined grid.

It is far too complex to illustrate in a simple family journal such as this, but everyone enjoyed it.

● GREENE KING ARRIVES

THE BEER HAS been available here for some time, but now Suffolk brewers Greene King have acquired their first London pub. This is the TRAFALGAR in Castle Road, NW1.

KK mild, as well as bitter and the mighty Abbot, is on sale.

● PRESERVE IT

Interested in Pub Preservation? Yes? Why not come along to the FOUNDERS ARMS, Hopton Street, S.E.1 on Friday 11th Sept. where evening CAMRA members will be holding a PUB PRESERVATION social as well as enjoying a few pints of Young's.

● QUALITY

South West London Branch will be hosting Watney's Quality Control Officer at their Branch meeting on the 10th September. If you have any comments on Watney's beer come along and air them. See next month's 'Drinker' for the venue.

● PUB CHANGES

WE WOULD like to thank two readers from East London for sending details of pubs now taking draught beer: KEITH EMMERSON of Bow and someone who did not sign his/her name but who lives in Gordon Road, Barking.

EC1 THREE CROWNS, Tysoe St. –
 Wethered's bitter (62p)
 RED LION, Rosoman St. –
 Whethered's bitter, Fremlin's Tusker
 ROYAL MAIL, Myddelton St. –
 Charrington IPA

Local continued

BRITANNIA, Ironmonger St., —
Wethered's bitter, Fremlin's Tusker
CHEQUERS, 44 Old St. — Wethered's
bitter
FOX AND ANCHOR, Charterhouse St.
— Ind Coope Burton Ale

- E3 HAND & FLOW, Parnell Rd. —
Wethered's bitter (60p)
E14 GUN, Coldharbour Lane, — Taylor
Walker bitter
GREENWICH PENSIONER,
Bazely St. Ind Coope Burton Ale.
E16 WINDSOR CASTLE, Silvertown Way. —
Young's Special.
E18 RAILWAY BELL, 87 George Lane. —
Courage bitter, 'Director's.

In addition, the Bar Sinister of the Throgmorton

Restaurant, Throgmorton St., EC2 sells Ind
Coope Burton Ale, Burton bitter, and Taylor
Walker bitter. Those athletically inclined might
note that the Queen Mother Sports Centre in
Tachbrook St., SW1 sells Well's Bombardier
from polypins.

Other changes

- N9 BOUNDARY HOUSE, Hertford Rd. —
Wethered's bitter.
N11 NORTHERN STAR, High Rd, —
Friary Meux bitter.
BARNET LORD NELSON, West End Lane. —
Ind Coope Burton bitter.
ENFIELD SOUTHBURY HOTEL. — Taylor
Walker bitter.
HAMPTON WICK RAILWAY HOTEL' High St. —
Courage Best bitter, Director's
PONDERS END IZAAK WALTON, Green St., —
Wethered's bitter.

Letters

SRI LANKA MEMORIES

Laurence Wiltshire's article on the Nurawa
Eliya Brewery (June issue) in Sri Lanka
certainly revived some memories for me. I did
my two years National Service in Ceylon at
RAF Negombo in 1955/56 and visited the
brewery whilst on leave at Diyatalawa. I am
pleased to see that the old brewery has not
changed much in 25 years.

I cannot recollect ever seeing the beer on
draught in Colombo, but there were plenty
of bars up-country around Kandy which
served it that way, and it was also on draught
around the RN base at Trincomalee. Even in
the NAAFI on our camp where you could
only obtain it in bottles, it was preferable to
the bottled Tiger and Anchor from Singapore
and to the Tennant's Lager!

Dave Sullivan
Sydenham, SE26

TETLEY WALKER COMEBACK

The launch of Taylor Walker bitter in
November 1980 was in no way low key. It was
accompanied by full page ads in the Evening
Standard as well as many local papers listing
the outlets where the new beer could be found.
Posters were also produced for display in pub
windows, as well as an excellent set of drip
mats, plus pump clips, bar towels and ash trays.

The company admit that there have been
problems with the new bitter, but I am assured
that these have now been resolved and that the
number of Taylor Walker outlets which serve
the bitter in good condition and regularly far
outweighs these which serve it irregularly and
in poor condition. This has certainly been my
experience of late, and I take every opportunity
to drop into "new" pubs and sample Taylor
Walker bitter. However if any specific
comments regarding particular pubs are
passed to me, these will be forwarded to
my contacts in the new company.

Brian Seymour
Edmonton, N9

Ed Note: Brian Seymour is CAMRA's liaison
officer for Taylor Walker.

Whats on the Menu at CLARKE BAKER INNS?



King & Barnes, Tisburys, Shepherd Neame & Youngs Beers

at

1. THE WINDMILL, 27 Tabernacle St., E.C. 2.

**



Devenish, Sam Smiths, Fullers & Bass Beers

at

2. THE BRICKLAYERS ARMS, 63 Charlotte Rd., E.C.2.

**



Eldridge Pope, Arkells, Charles Wells, Green King Beers

at

3. THE TRUSCOTT ARMS, 55 Shirland Rd., W.9.

**

Whitbreads, Wethereds & Tusker Beers at the

4. THE CROWN, 35 Albert Embankment, S.E.1.

&

Courages Best & Directors Beers at the

5. BLUE BOY HOTEL, Station Hill, Farnham, Surrey.

CLARKE BAKER BITTER

only available at

Clarke Baker Inns

Free the Publican

by Laurie Bishop

TODAY I READ of vastly increased profits for Ruddle's and a slight drop in profits for Marstons. Ruddle's have 1 tied house, Marston's have 500. There is no doubt that in these hard times brewers are becoming very keen on the idea that tied houses are an expensive luxury. So the smaller brewers either sell off or buy no more and concentrate on the free trade. The bigger brewers sell off unprofitable pubs like so many cost units with no regard for the social effect on the village or community and precious little regard for the landlord, given that he is bound to be a tenant.

Tenants are not employees so they are easier to get rid of. I expect you read in the papers of Watney's treatment of one of their tenants, in Brighton I think, where they were given notice to quit and offered a derisory sum for fixtures and fittings. The smaller brewers are no better sometimes. Eldridge Pope chucked out a tenant so they could put in a manager who would otherwise have been made redundant. These are not the sort of actions that we expect from brewers.

Tenants are not paid a straight salary like managers. They gain their living from the profits obtained from sales. They are restricted (or tied) to the brewers for beer and it was only recently the brewers finally agreed to untie the landlords so that they could buy their wines and spirits from cash and carry places rather than through the brewery, which was invariably more expensive and restrictive and put the pub at a disadvantage to the supermarket etc.

In the past CAMRA have been criticised for acting as little more than unpaid hacks and lackeys of the NULV, the tenants' organisation. I have very little sympathy with many tenants. Those who are lazy, do not open at the appointed hour (or at least soon after it), do not look after their beer properly, do not bother to serve cask conditioned ale, are insolent, surly, boorish or anyone of a dozen other things, do not get my custom. But anyone who is in a position where he or she has to deal with the Brewers Society deserves all the help he or she can get.

CAMRA have argued long for the relaxation of the product tie in pubs to allow landlords to choose draught beer from other breweries than that to which they are tied.

In the present recession landlords are feeling the pinch like everyone else. It is only fair that they should be given every chance to succeed in an open market. Naturally the brewers are not keen, especially the big ones. They have enough trouble getting the pubs to take their beer and have to offer all sorts of inducements. In the free trade they give under-the-counter gifts and interest free loans. Now, a new innovation this, in the tied trade we get million pound bingo, 3p off draught lagers and similar nonsenses.

One can hardly see the brewers giving any more at this stage. Yet the right to stock a wider variety of beers, particularly when the brewer does not offer a particular type of beer, is something which cannot reasonably be refused to any landlord unless some pretty good reasons are put forward. And falling sales because of the inferiority of the product is not a valid excuse either.

SMASH THE UNION

This is not a call from the Prime Minister but the effect of Bass's attitude towards the unique method of brewing Draught Bass amongst others. The Burton Union system is used only by Bass at Burton (surprise, surprise) and Marston's also of Burton. Without going into the whys, the end result is a superior brew that - travels well and tends to give many people the "runs" next morning.

Now Bass are to close the Union rooms and brew White Shield, Draught Bass, Worthington Best Bitter and others by conventional processes. "We can match the flavour. We have the technology," they say. Bass also said they would brew Joules Bitter at Burton to the same recipe as that used at Stone (the old Joule's brewery). Now you can't even buy Joules bitter.

I remember the landlord of the NELSON in Merton High Street being very excited when he managed to get some Draught Bass because Charrington couldn't deliver any IPA. After many months of effort Charrington were finally persuaded that the NELSON could have Bass. But even now the taste of Bass is different. They may be able to match the flavour to some extent in test brews but that's a lot different to a full scale production run.

continued

FREE THE PUBLICAN Continued

At least Marston's Pedigree bitter will still be brewed by the Union system although the only decent place to drink it in London is the CHESHIRE CHEESE in Fleet Street. It's well worth the effort if you don't work in London. Shame on you Bass Charrington.

ENDPIECE

Finally this month a Freudian slip from the brewer I love to hate. An ex Style and Winch pub near me is, as part of the crazy cockerel campaign to get the unsuspecting public to drink their lagerades and other fizzy offerings, displaying a sign which says: "TAKE COURAGE, TRY A PINT OF BEST." For once I agree with them.

Happy holidays to you all and good drinking.

TARAG

THE ANAGALACTIC REAL ALE GUIDE

Episode 11: Festival Fright

The day dawned. The Hybodroje Festival opened. The largest beer festival ever, with beers from all over the Universe. Brewers celebrating and congratulating each other. The galactic Press quaffed vast amounts of free beer and passed out in succession, slumping to the floor.

Banners, streamers, bands and the inevitable souvenirs. All the trappings of a great festival. The Major of Hybodroje declared it open and proceeded to catch up with the Press.

Lazurus, wearing a Royal Wedding T-shirt, escorted Graafian, wearing a black taffeta merkin with matching black cape and shiny thigh-length black leather boots, and Laclair, who wore a white Emmanuel tunic with plunging neckline and knee-length suede boots. Herbert followed discreetly. The four travellers joined the throng and passed through the portals to the festival. The crowds moved under the watchful eye of a ten-foot giant called Mikill.

There was much merriment and the crowd drank all the wondrous beers. However, one bar did not sell any. The brewery at Deadwater had not sold a pint all day. At this point, a young man came to their bar, bought a pint and drank it in one swallow. He was about to turn to his companions and tell them it wasn't that bad after all, when he dropped dead.

Unaware of the severity of the situation, his companions fell about laughing. One of the bar staff defied regulations and had a free pint. He died immediately, his body slumped across the bar.

It was only after two more tried it and met an untimely demise that the alarm was sounded. A doctor was called who, after pondering a while, declared that the imbibers had died. He was, however, a competent physician and, though realising the deceased had in fact drunk Deadwater Brewery's bitter, decided to check more thoroughly. His El McKoy Diagnostic Subether Analysing Unit detected traces of WV Gamma 4, the deadliest chemical in the Universe.

They had been poisoned. As the Galactic Police were called, Cyclon Gehehna, the most evil man in the Universe, was quietly kicking his associate in the ribs. "Imbecile!" he hissed. "Of all the beers to poison, you poison the only beer that people drink by accident. This could have been my hour of glory, We could have triumphed. Never will such a chance present itself again. What else could go wrong."

Tarquag spat out a mouthful of teeth and whined. "Quite a lot. I sent out all the Press Statements saying you'd done it!"

GARY D. WILLIAMSON

"PINTATHALON"



The winning "PINTATHALON" Team receiving their Trophy from Mr. Ian Clarke, Managing Director of Clarke Baker Inns, at THE WINDMILL, Epworth Street, E.C.2. The competition was a knockout for teams of five over ten events including: Darts, Dominoes, Shovehalpenny, Charades, Running, Cream Cracker Eating and the traditional Boat Race. 20 teams entered last winter and with sponsorship and donations helped raise £600, towards the pubs appeal for "Muscular Dystrophy" Research.

Photo shows L to R. Mr. Peter Mann Manager of THE WINDMILL

Mr. Ian Clarke, Mr. Rick Manby capt. of The Front Five and his winning team SUE, CHRIS, DOC and MARTIN.

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ALSO BARGAIN WINE SELECTION
 e.g. COUNTRY MANOR ONLY 1.39
 6 x 1½ Lt. SOAVE 21.30

It is always advisable to order Barrels in advance

Branch Diary

The following events will be held by CAMRA branches during August. For details of other branch meetings, please ring Branch Contact.

BROMLEY: Thus. 20 (8.30). Branch. WHITE HOUSE, Palace Rd, Bromley.

EAST LONDON: Tue. 18 (7.30). Branch. OLD TOWN OF RAMSGATE, Wapping High St., E1.

ENFIELD & BARNET: Wed. 12 (8.00). Branch. KING'S HEAD HOTEL, Enfield Town. - Thu. 20 (8.30). Social. PRINCE ALBERT, Golder's Green.

KINGSTON & LEATHERHEAD: Sat. 22 (11.00). CHARITY DWYLL FLOCKING. PLOUGH' Blackbrook (coach from Surbiton).

NORTH LONDON: 'Nothing over 55p' month. Tue. 11 (8.00). Branch. Wood Green Labour Club, Stirling Hall, Stuart Cres., N22. (Director's 48p). - Tue. 18 (8.00). Social. QUEEN'S ARMS, 1 Kilburn High Rd., NW6 (Young's Ord. 54p). - Tue. 25 (8.00). Crawl, NW3. Start HOLLY BUSH (Ind Coope Burton Bitter 54p). - Tue. 1 Sept. (8.00). Social. HALFWAY HOUSE, 1 Kentish Town Rd., NW1 (Ind Coope Burton Bitter 53p).

RICHMOND & HOUNSLOW: Mon. 17 (8.00). Branch. FIVE OAKS, Staines Rd., Twickenham. - Thu. 27 (8.00). Social. CRICKETERS, The Green, Richmond.

SOUTH-EAST LONDON: Mon. 10 (8.30). Branch. SULTAN, 238 St. James' Rd., SE1.

SOUTH-WEST LONDON: Tue 18 (7.30). Social. PIED BULL, Streatham High Rd., SW16. - Fri. 21 (8.00). Public bar social. PIED BULL, STREATHAM.

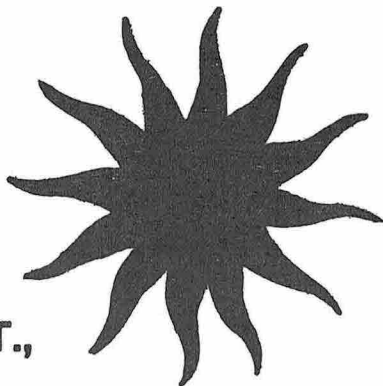
WEST MIDDLESEX: Wed. 19 (8.30). Branch. CROWN & OLD TREATY HOUSE, Oxford Rd., Uxbridge. - Thu. 27 (7.45). Harrow crawl. Start KINGSFIELD ARMS, Bessborough Rd.

CAMRA BRANCH CONTACTS

BEXLEY	BILL BECKETT	300-9757 (H)	283-1000 x 2943 (W)
BROMLEY	R. MASON	464 2909 (H)	407-4466 x 294 (W)
CROYDON & SUTTON	DAVE HAMER	647-0992 (H) Epsom	41511 x.55 (W)
E. LONDON & CITY	PETER ROBERTS	Upminster 23581	213-7374 (W)
ENFIELD & BARNET	TONY MORGAN	440-2186 (H)	
KINGSTON & LEATHERHEAD	ANDY BAGLEY	399-0915 (H)	
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 (W)
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)

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Boddingtons — Penrhos — Ringwood
Simons - King & Barnes - Hook Norton
Robinsons — etc., etc.**

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DRINKER XWORD

No correct solution last month – due to
the complexity of the questions!!

No Crossword this month

CHUDLEY ALES OF MAIDA VALE ~THE NEW LONDON BREWERY

LORDS STRONG ALE (OG 1060) Well-hopped Strong stuff

CHUDLEY'S BITTER (OG 1038) Dry-hopped good drinking beer

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FOX & FIRKIN Lewisham High St SE13

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CROWN Aberdeen Place NW8

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PONTEFRAC T CASTLE Wigmore St W1

PRINCESS LOUISE Holborn WC1

Where to buy LONDON DRINKER

OUTLETS — SOUTH

Pubs

SE1	GOOSE & FIRKIN, Southwark Bridge Road.
SE1	LEATHER EXCHANGE, Leather Market Street.
SE1	VICTORY BAR, Waterloo Station.
SE1	WELLINGTON TAVERN, Waterloo Road.
SE3	HARE & BILLET, Eliot Cottages.
SE4	WICKHAM ARMS, Upper Brockley Road.
SE10	ROYAL GEORGE, Blissett Street.
SE13	DUKE OF CAMBRIDGE, High Street.
SE13	FOX & FIRKIN, 316 Lewisham High Street.
SE15	OLD NUN'S HEAD, Nunhead Lane.
SE18	MELBOURNE ARMS, Sandy Hill Road.
SE18	VILLAGE BLACKSMITH, Hillreach.
SE19	ROYAL ALBERT, Westow Hill.
SE20	LONDON TAVERN, Maple Road.
SE27	HOPE, 49 Norwood High Street.
SW15	JOLLY GARDENERS, Lacy Road.
SW16	PIED BULL, 418 Streatham High Road.
SW19	ALEXANDRA, Wimbledon Hill Road.
SW19	KING'S HEAD, Merton High Street
SW19	PRINCESS ROYAL, Abbey Road.
SW19	ROYAL SIX BELLS, 22 High St., Colliers Wood.
BROMLEY	PRINCE FREDERICK, Nichol Lane.
CARSHALTON	FOX & HOUNDS, High Street.
CARSHALTON	GREYHOUND, 2 High Street.
CHEAM	PRINCE OF WALES, Morden Road;
CROYDON	BUILDER'S ARMS, Leslie Park Road.
CROYDON	CATHERINE WHEEL, High Street
CROYDON	LION, Pawsons Road.
CROYDON	MITRE, Canterbury Road.
CROYDON	SHIP, 47 High Street.
SURBITON	RAILWAY TAVERN, Ewell Road.
SURBITON	VICTORIA, Victoria Road.
SUTTON	LORD NELSON, Lower Road.
SUTTON	NEW INN, 18 Myrtle Road.

Off Licences

SE3	Bitter Experience, 128 Lee Road	BROMLEY	Bitter End, Masons Hill.
SE11	Alan Greenwood's 226 Kennington Park Road.	KINGSTON	Alan Greenwood's, 1 Hawks Road.
SE13	Alan Greenwood's, 252 Lewisham High Street.	TOLWORTH	Alan Greenwood's, 120 The Broadway
SE23	2 Brewer's, 97 Dartmouth Park Road.	WALLINGTON	Alan Greenwood's, 8 Butter Hill.
SW11	Majestic Vintners, Hester Road.		
SW19	Alan Greenwood's, 308 Haydon's Road.		

New Outlets

N1
SW17

Marquess, Marquess Road.
Leather Bottle, Garrett Lane.

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Or, I/We enclose completed STANDING ORDER AUTHORITY

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FULL NAME

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FULL POSTAL ADDRESS

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DATE

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