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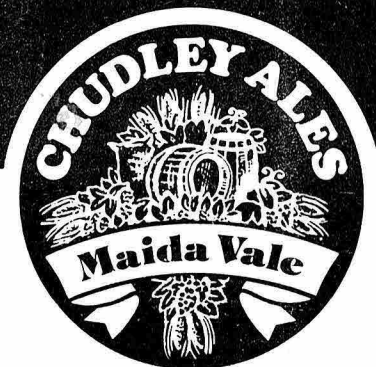
LONDON DRINKER

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



LORDS STRONG ALE
O.G. 1050

LOCAL LINE BITTER
O.G. 1038



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LONDON DRINKER

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News & Views

● CHARRINGTON ON THE MOVE

All hands to the pumps at Charrington. About half the company's 1,700 pubs currently sell beer on handpump but there are signs that the ratio will rise to three out of four over the next year or so. This follows a thorough review of dispense policy for draught Crown, IPA and Bass, which was recently carried out by the London and south-east subsidiary of the massive Bass Group.

At a recent meeting with CAMRA, Charrington's Marketing Director at the time, Keith Besant, explained the change in policy. "This is a response to consumer demand. It is clear that many consumers associate traditional draught beer with the beer-engine-and-handpump method of dispense. Company policy has been in favour of handpumps in new and refurbished houses for some time but capital has now been earmarked for the purchase of over 1,300 handpumps to meet an expanded and accelerated programme of installation. There will be much emphasis on quality control."

All pubs not currently serving real ale will be reviewed. Charrington's technicians are keen to get on with installation of the new hand-pumps. Pubs selling 54 gallons or more a week should be able in future to offer real ale on the basis that casks will be used up within two days of tapping. The company has committed itself to a proper training programme for publicans and cellar staff.

Where the depth or length of pull makes hand-pumps impractical, either free-flow electric pumps or CO₂ top-pressure pumps will be used. If CO₂ is used as the prime force, this will be clearly declared on the counter-mounting. In a very few locations, such as where 36-gallon casks have to be stood on end and beer is drawn off through the syphon system, blanket pressure CO₂ will be used with the electric pumps.

This will obviously not be acceptable as real ale dispense and Charrington have undertaken to consider declaring blanket pressure when used in conjunction with electric pumps, since camra has no quarrel with the pumps themselves. Still, it is a step very much in the right direction. CAMRA's brewery liaison officer for Charrington, John Ward, commented

"Naturally, I am pleased that Charrington have recognised the growing demand for real ale. A few years ago their position in London was pre-eminent in numbers of real ale outlets but other brewers have overtaken them. This change in their programme of handpump installations will restore their position as a leading provider of real ale in the capital and the home counties and beyond."

● SUPPORT FROM SAM'S

FOR MANY YEARS, Yorkshire brewers Sam Smith have produced only one cask-conditioned beer, Old Brewery Bitter. But they are now testing for the London market a new bitter with a lower original gravity, 1033, under the name of IPA.

The beer has so far been sold in free houses and not in any of the Smith's tied pubs. Outlets include the ARTILLERY ARMS in Bunhill Road, EC1, the VILLAGE BLACKSMITH in Woolwich and the PRINCESS LOUISE in Holborn.

Old Brewery Bitter has looked a little lonely as the one hand-pumped ale in Smith's London pubs and CAMRA will welcome the news that OBB should now be receiving a little support. IPA, if it is here to stay, will go down particularly well with those who find OBB too strong for session drinking. It is also cheaper.

● CAN YOU BEAR IT?

NO CHANCE of the DRINKER running out of lager stories so long as our readers keep sending them in. We should like to thank Ted Packer of Lancaster Gate for a cutting about Hofmeister which appeared in MARKETING.

You may remember that we ran a story in March about how Courage were looking for a new advertising agency for Hofmeister and about the sad demise of the Hofmeister bear, at least as an important part of any advertising campaign. They now have the agency and you may have seen, and perhaps even understood, various TV ads around Xmas time. "We are trying to make the lager a friend to all men, to give it a very relaxed and easy-going profile," says the man from Courage. "Hofmeister had become, in some respects, an all things to all people brand. We had to place it for the consumer."

The spokesman thought that the brand "was also viewed as perhaps too strong." It always puzzled us as to why Hofmeister was brewed at a gravity beyond many of the local lagers yet there was no attempt to advertise it as anything

NEWS & VIEWS CONTINUED

more than just another yellow liquid. As the new ads scarcely hint at quality we suspect that Courage are aiming for a mass-consumption drink which means, almost inevitably, that they will bring the gravity down.

We should be very interested to see the results of an analysis of recent Hofmeister to see whether it has indeed become weaker. And, if so, whether the price has been adjusted accordingly.

● NEVER MIND THE QUALITY

A READER who signs off as a 'Young's fanatic' (not of London Lager, we trust) has sent us part of an interview with Freddy Heineken of the brewery of that name which appeared in the American FORTUNE magazine. We learn for instance, that the only Heineken sold in America is a bottled beer brewed in Holland and that it has a certain snob appeal. This contrasts with its image in the U.K.

There is a great deal in the interview about quality control in Holland. All the breweries in other countries have to send samples to the Zoeterwoude brewery where the beer is tested and ranked on a quality scale for aroma and taste. As for the beer brewed in Holland, Mr. Heineken refuses to change the brewing process or to cut down on the number of days the beer is lagged.

Some of you may be wondering what all this has to do with the Heineken brewed in this country by Whitbread and sold unashamedly to the mass market. We all know that the beer brewed in Holland is far more potent: a recent analysis published in CAMRA's WHAT'S BREWING confirmed this by giving the Original Gravity of British Heineken as a paltry 1034.3, compared to the Dutch 1049.

We know also that the Dutch regard our Heineken as a bit of a joke. So long as people buy it they are no doubt happy to sit back, laugh and take the royalties.

● ALLIED JUMP

LATEST BIG BREWER to put up prices is Allied. We understand that the increase, which holds goods for Taylor Walker, Ind Coope and all the others, works out at about 5p a pint.

Whitbread, meanwhile, are holding their prices until 1st March "unless harsh economics force a rise." What happens after March depends,

apparently, on whether Whitbread pick up extra business before then! As their prices, recently well above anyone else's, must now be almost competitive we suggest that readers show their appreciation by visiting Whitbread pubs during February. Their draught beers are actually pretty good, although they do have a tendency in some pubs to run out at the first whiff of demand.

In the subject of prices, the DRINKER'S Marie Antoinette Award for 1981 goes to Mr. Ken Sykes, landlord of the HAWLEY ARMS free house in Camden Town. As reported in the MORNING ADVERTISER, Mr Sykes proposed that tenants should put 10p on a pint of beer and concentrate on making a bigger profit on lower sales. He has, as they say, put his money where his mouth is.

"Customers have got to realise" he says, "that if they want decent pubs they must pay to drink in them. They must learn to drink less and pay more for it."

The HAWLEY ARMS can by no stretch of the imagination be described as the Savoy Hotel of pubs and we shall be watching keenly for incipient signs of resplendency in the interior design.

● A MILD SURPRISE

THE NEW BEERS from Truman are spreading. Rumours that Tap bitter might be replaced were well-founded and it to be phased out in favour of a new Best Bitter, with an original gravity of 1045.

The big surprise is the introduction of a draught mild, Truman's Prize Mild (og 1032). This was introduced in January and should eventually be on sale in about 60 pubs. Like the other beers, it will be sold from handpumps.

● MEANWHILE...

WE HAVE RARELY heard of a brewer admitting to lowering the gravity of his beer as a means of keeping down the price. Something of this sort seems to be going on in the world of aniseed gutrot, according to the importers of Pernod. The strength of Pernod will be brought down to 70 proof from 75 and the price, provided the Government does not increase the duty, will be held.

Exciting things are happening also in the non-alcoholic world. The National Dairy Council are putting muscle into their milk adverts. Out

goes the friendly pinta. Now we are told that "Milk's Gotta lotta Bottle".

Not to be outdone, the Tea Council are spending £1¼ million on advertising which will not be averse to showing slinky females. The object of the advertising campaign is to offer "a new romance with tea".

● ANYONE FOR THRELFALL'S?

WE HAVE BEEN asked to supply details of the former Threlfall's brewery. The only information we have been given is that J.M. Threlfall, later known as Threlfall's Brewery Company Ltd., occupied the Castle Brewery, Southwark in 1864.

If you can add to this, please send us the details and we shall pass them on.

● JOINING IN

WE ARE ALWAYS ready to criticise brewers who put up their prices, so it is somewhat embarrassing to have to do the same. Since the DRINKER started 3 years ago we have always been 10p. This we managed to hold because our circulation and advertising revenue increased sufficiently to offset the inflationary trends.

Unfortunately, these have now caught up with us. As from next month, we are sorry to announce that the DRINKER will cost 12p. Unless there are massive increases in things like paper costs we should be able to keep the price steady until the end of the year.

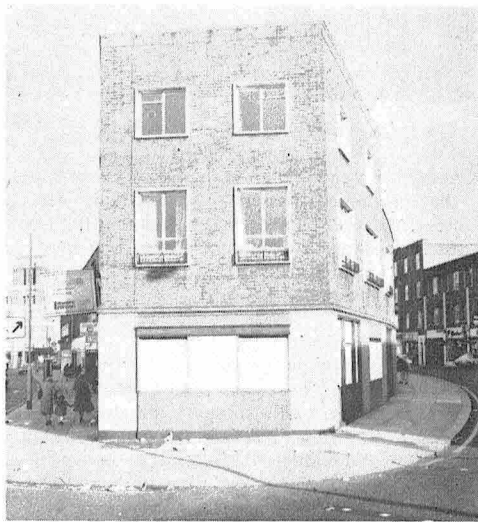
DEAD CENTRE *by Mostyn Lewis*

THE HEART OF a town has always been its market place and shopping centre. The bustle of trade and entertainment sets the style for a locality. London's suburbs are often towns in themselves — the shopping centres are bigger than those found in many provincial cities.

However, there are people whose greed or whose mindlessness determine their own destruction. My first picture is of a closed pub. Pubs come and go (they mainly go) but this one is worth noting because it was the last pub in Lewisham's market place. It was called the ALBION and had not served a pint of real ale in conscious memory.

Truman's sold up and now it will become the branch office of the Abbey National Building Society — just the thing to bring sleepy Lewisham to life. Instead of a boring old pub, we can all go down and watch the till open and shut, commiserate with all those whose mortgages are turned down for the umpteenth time and watch the Society's name revolve, pirouette or just dangle in the window. They say you need a mortgage for a pint these days. Now you can go to the pub for one. We live in exciting times.

Except, of course, in the evenings. At 5.30 the



The Albion

manager will shut his little shop, yawn and depart, and another street will die until morning. After all, who needs town centres when we have television, cans of near-beer in the fridge of those charming green-belt £20-a-place traditional farmhouse-style reconstituted Olde Englishe restaurants dotted around? Who needs pubs? Towns? Life?

Towns need life. If they cannot have pubs they must have something else that can keep life



The Joiner's Arms

going throughout the waking hours. Something that encourages passers-by, pedestrians, witnesses to what happens when no one is thought to be looking. A dead centre is a quiet invitation to vandalism and theft and is an eerie source of fear.

For what has happened, blame:

- the brewers, who make a quick quid and lack the wit to see any more potential;
- the planners, who compartmentalize activity into tidy zones and forget that there are days and nights;
- the licensing justices, better known as the de-licensing justices, who have encouraged this trend;
- ourselves, for putting up with the above.

My second photograph is of a survivor. A little way to the north, the JOINER'S ARMS occupies just 15 feet of shopping centre frontage. How long before this mean allocation of life is stripped away, leaving a bare and silent shopping parade at night? Even Trumps, Spamburgers, Kentucky Fried Pigeon and the other throwaway vendors are tucked away on the fringes.

What kind of town centre do we want? Do we



The Britannia

want to turn our shopping centres into replicas of the office blocks in the City? We shall never get civilised licensing hours while we insist that the only viable pubs are those among houses. Let us all make a Resolution in 1982 to care about our cities more, to use more of the facilities which the centres provide and fight the deadening influence.

Our pubs grew with our cities. If we do not act, they will die together. I know of a street with 15 shops, of which 10 were occupied by building societies. No butcher, stationer, tailor, cobbler, restaurant or pub. Just try to get a decent meal or a decent pint in a building society. Is this an insidious campaign to replace everywhere worth going to by a building society office, thereby forcing everyone to borrow money, buy a house and hide in it?

The pub in Greenwich which has been converted into a house, shown in my third photograph, retains the bar name and brewery sign. Perhaps the building societies want us all to do this, so that we can convince ourselves that we are really getting what we want.



If **SUN**beatable

Real Ale on the 107 *by Tony Morgan*

IN RECENT ISSUES there have been articles on pub crawls in various parts of the Greater London area. Anyone wishing to complete these crawls has the problem of getting there and back. In some cases a teetotal chauffeur can be coerced but otherwise one has to rely on public transport. With this in mind I have brought together a list of all known real-ale pubs between Enfield Lock and Stirling Corner, Barnet on or reasonably near the 107 bus route which, besides connecting the real-ale havens of Enfield Town, New Barnet and High Barnet also passes some worthwhile pubs en route.

The idea of this crawl is that one can start off with a pint in, say, Enfield, take the bus to High Barnet, have a few pints there, catch a bus back to Enfield and still have time for a pint before closing time. With the present 20p maximum fare this is quite an attractive proposition so anyone interested should do the crawl now before the fares go up. Whilst some might question the need to travel at all when looking at the range of beers available in Enfield Town I feel that the use of any form of travel not involving drinking and driving is to be welcomed.

Anyway for those interested here is the list of pubs and beers sold together with comments where appropriate:-

1. **SUN & WOOLPACK**, Hertford Road. Ind Coope Burton Ale and Burton Bitter. Look for the 'Cannon Ale' sign at the side of the pub uncovered during recent renovations.
2. **RED LION**, Hertford Road. Bass and Charrington IPA. Excellent 2 bar local.
3. **WHITE HART**, High Street, Ponders End. Ind Coope Burton Ale and Taylor Walker Bitter and
4. **THE GOAT**, High Street, Ponders End. Wethereds Bitter. Both these pubs are a little further down the A1010 after the route turns into the A110 by Ponders End bus garage.
5. **SOUTHBURY Hotel**, Southbury Road. Taylor Walker Bitter. Large pub opposite Enfield F.C.
6. **THE RUNNER**, Enfield Town. Wethereds Bitter.
7. **THE GEORGE**, Enfield Town. Bass and Charrington IPA.
8. **KING'S HEAD HOTEL**, Market Place, Enfield Town. Ind Coope Burton Ale and Taylor Walker Bitter.
9. **THE STAG**, Little Park Gardens, Enfield Town. Bass and Charrington IPA. Please note that pubs 6 - 9 are all on the west-east part of the Enfield Town one way system.
10. **CROWN & HORSESHOES**, Horseshoe Lane, Wethereds Bitter and
11. **THE CRICKETERS**, Cricketers Arms Road, McMullen Country Bitter. Both these pubs are a short walk up Chase Side.
12. **OLD WHEATSHEAF**, Windmill Hill. Taylor Walker Bitter. Opposite Enfield Chase Station.
13. **OLD PARK HEIGHTS HOTEL**, Old Park Road, Enfield. Greene King Abbot and KK Mild, Rayment BBA. Threatened free house at bottom of road immediately before roundabout at top of hill.
14. **JOLLY FARMERS**, Enfield Road. McMullen Country Bitter. Large pub with room for functions at bottom of Slades Hill.
15. **THE MERRYHILLS**, Bramley Road, N14. Ind Coope Burton Ale and Taylor Walker Bitter. Near Oakwood Station.
16. **TRENT TAVERN**, Cockfosters Road, Cockfosters. Courage Directors and Best Bitter. Large pub up A111. Turn right at roundabout.
17. **WINE HOST**, East Barnet Road. Converted junk shop now free house selling Ruddles, Fullers, Sam Smiths, Adnams and Youngs with the odd guest beer (i.e. perm any 6 from 10) at reasonable prices which most free houses would do well to copy.
18. **RAILWAY BELL**, New Barnet. Ind Coope Burton Ale and Burton Bitter.
19. **BUILDERS ARMS**, Albert Road. Green King Abbot Ale and IPA. Around the corner from the Railway Bell.
20. **DUKE OF LANCASTER**, Lancaster Road. Courage Directors and Best Bitter. Recently renovated. Walk up Approach Road immediately opposite Railway Bell.

21. RAILWAY TAVERN, New Barnet. Charrington IPA. Note pubs 18-21 very close to each other.
22. QUEEN'S ARMS, High Road, A1000. McMullen Country Bitter. Large pub by Odean cinema, ask for bitter from the handpump.
23. YE OLDE MITRE INN, High Road, near Barnet Church. Ind Coope Burton Ale and Burton Bitter.
24. KING'S HEAD, Barnet. McMullen Country Bitter. Ask for bitter from the handpump.
25. CROWN & ANCHOR, High Road, next to Barnet Church. Truman Tap Bitter.
26. SALISBURY HOTEL, Barnet. Courage Directors and Best Bitter.
27. KING GEORGE, Barnet. Charrington IPA.
28. YE OLDE MONKEN HOLT, Barnet. Courage Directors and Best Bitter. Pubs 26-28 are off the 107 bus route and anything upto 10 minutes walk up the A1000
29. BLACK HORSE, Wood Street, Barnet. (A411). Ind Coope Burton Ale and Burton Bitter.
30. ALEXANDRA, Wood Street, Barnet. Truman Tap and Truman Bitter.
31. ARKLEY HOTEL, Wood Street, Arkley. Ind Coope Burton Ale and Burton Bitter.
32. THE GATE, Barnet Gate, Arkley. Ind Coope Burton Ale and Burton Bitter.

Beyond Stirling Corner the 107 moves into Hertfordshire and Country Bus fare zones. Although it returns to Greater London, eventually terminating at Queensbury, any fare including this zone is more than 20p even now.



The Builders Arms

STOP PRESS! Further addition:-

33. PRINCE OF WALES, Church Hill Road, East Barnet, Charrington IPA. Around the corner from the Wine Host.

Please note the following points:-

* Pubs and directions are given travelling Enfield — Barnet.

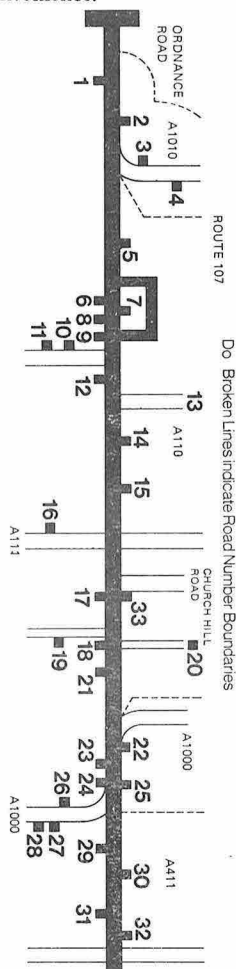
* 'Map' is NOT to scale

* In the evening, after 8 p.m. there is no longer a journey straight through.

Buses run Enfield Lock — Enfield Town and Ponders End Garage — Queensbury, and vice-versa.

* All information given is correct at time of going to press. By the time this article appears Trumans may, for example, have replaced Tap with Special Bitter, their new real ale.

* I take no responsibility for buses being late or cancelled nor for any losses or injuries sustained as a result of people doing this crawl. For instance, I suggest those interested ensure they can reach their destination without having to make an unscheduled stop of convenience.



The Linden Drinker Column



NOW HERE'S a conundrum for the Manchester lads. Boddingtons have announced what they describe as an agreed purchase of the Oldham Brewery.

Which side is CAMRA on? On the one hand comes the cast-iron promise of Boddies succulent straw-coloured brews in yet more pubs. Here is positive evidence of the great success of Boddies in bucking the downward trend of sales among brewers. Profits from the cheapest brewers around have bounded so far in the last five years that they have the spare cash to lend a helping hand to bail out a local brewer on hard times.

Oldham has not quite swung with the real ale revolution. Its name has resolutely failed to spread as Boddington's has. But the brewery in the suburb of the Manchester metropolis has a solid reputation and many fans.

And all is not lost for them. Boddies promises, so it says, to keep the Oldham brewery going for the next five years, at least. Boddies will be sold in Oldham pubs. In return some of the Oldham fizz will be sold in Boddies pubs. This may represent something of a change from Boddies' stern opposition to the world of keg and lager. But CAMRA, after all, is in favour of choice.

Yet, from the start, the campaign has also opposed any reduction in the number of independent brewers. And this is just such a reduction. Should we not now see Boddies – good though their beer may be – as one of the marauding big brewers? Boddies could, after all, have spent their spare cash on making their beer even cheaper – rather than forking out several million pounds on buying a brewery. Greenall Whitleys and Vaux got the treatment after they went on the takeover trail.

But, look at it another way. Most of our small brewers have taken over somebody or other at some time or other. Are things different now – just because takeovers are rarer? I'm damned if I know the answer. But I can't see any chance of me stopping seeking out Boddies every time I'm north of Crewe.

A couple of months ago I raised the storm cones over the news that Northern Foods – bosses for the last few years of the Hull brewery and notorious travellers on the takeover trail – had cash to spend on a new brewery or anything else that took their fancy.

Well, thankfully, something else has taken their takeover fancy. Northern Foods has instead splashed £37 million on a Philadelphia food company called Keystone. It's the firm that sold an improved recipe for hamburgers to MacDonalds. Well, that's all right then.

Looks like the Carlsberg mob are getting every more desperate. Probably the best known and least-loved lager in the world are heading east. Carlsberg lives on in Britain, of course. But its deal with our biggest brewers, Bass, to brew their Tuborg brand in Britain fell by the wayside a couple of years ago. . . So now what have we but a bid for the billion-strong Chinese trade? Carlsberg has just signed a deal with the Guangzhou brewery in Canton for 'technical co-operation.'

You wonder why the price of a pint has gone up faster than almost every other price around? Forget the crap about excise duty – the old standby of the hardpressed brewer. The real reason was spotted in a heavily-censored report on Bass and Whitbread published by the Price Commission shortly after the new Tory Government was installed. It is trade loans. A recent report from stockbrokers Buckmaster and Moore reveals that outstanding trade loans from the brewers to the free trade have leapt from £87 million in 1973 to £350 million in 1981. Not only that but the rate of interest has fallen from 4.6% in 1973 to just 2.6%. That's not exactly the sort of interest rate you'd expect on your mortgage or hire purchase agreement, but there we are. When the business is tying up the 'free' trade, then anything goes. Especially when they're screwing the majority of customers who have no choice in their favourite local – it's the tied beer or go elsewhere.

Buckmasters reckons that the subsidy made by brewers is now something like £45 million. . . That, it says, is just over 3p per pint. Buckmasters predicts a big increase in bad debts from the free trade this year – which will mean an extra burden on the majority of us tied trade drinkers. Cheers.

Some good news. Trumans have got over the 'air pressure' hiccup which nearly scuppered their re-entry into the real ale business a few years back. Now you can get their 'traditional draught bitter' to take home in polypins – 17 or 34 pint size. Most of us knew there was a market for this. Trumans did a big test market before they knew. But let us not carp. It's

here.

To persuade owners of off-licences to stock the stuff a funny lot these off-licences – they're offering a ticket in a draw for a video cassette recorder for all of them taking window stickers for the new brew.

So look out for Westminster Wines and Peter Dominic – the Truman stockists.

You'd have thought that, after the Barbican

fiasco, we might have seen the end of low-alcohol lagers. But no. Next onto the one-way trip to oblivion is Danish Light from Allied Breweries. Two publicity photos which have come my way feature a young blond-haired lady wearing a metal helmet and two horns – funny lot these Danes – and another just about to take her clothes off but still sporting a badge declaring 'Jeg er brag rattet! Personally, I'll stick to Young's.

Book Review

MINE'S A PINT – WHAT'S YOURS?

by Bill Tidy.

Pearl Books. £1.95.

ONE OF THE joys of being in CAMRA is KEGBUSTER, Bill Tidy's cartoon strip that appears in each edition of WHAT'S BREWING, the members' magazine. Tidy is our funniest satirical illustrator of life at what sociologists and marketing people refer to as the 'D' end – three classes down from the Webers and one up from Andy Capp.

Several strips have been reprinted in this book. The CAMRA ethos of beer snobbery and of conglomerates in voracious pursuit of their smaller and better slots perfectly into Tidy's world of fantasy. A world where men drink undreamt-of quantities of beer, where all barmaids are built like Mae West and where pubs are basic boozers called the GROPER'S ARMS and the FLATULENT FERRET.

The one blemish in this production is that the strip on page 38 of my copy reappears on page 52. All in all, if you enjoy Tidy's humour here is laughter by the score.

R.A.

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traditional beer
on draught at home**



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ALE DRINKER'S GUIDE TO LONDON

By Paul Freedman

We have printed several articles about foreign parts. For a change, here is what an American visitor found when he came to London. Mr. Freedman's piece under its original title is an abridged version of one published in the Winter 1981 edition of ZYMURGY, the journal of the American Homebrewers Association, and we are very pleased to be able to reproduce it.

DICKENS

I AM A fan of Charles Dickens, and so I brought back, in addition to six bottles of beer, about 40 books.

"What on?" one of my fellow workers asked.

"Dickens and beer," I said. And "one book, on *Drinking With Dickens*, which bridges the two subjects nicely I think."

The book, by Dickens' great grandson, Cedric, is subtitled, "a light-hearted sketch" — anecdotes, recipes, drawings, and excerpts from Charles Dickens' works.

In his "background to drinking, 1830-1870" (Charles Dickens' drinking years), Cedric Dickens gives a tip from his own Cambridge days on how to cool a barrel of beer no matter how hot the weather.

The barrels were covered with damp cloths on which cress was sowed. After three days, mustard seed was put on the cloths to germinate. After six days, mustard and cress sandwiches were served, along with "the clearest, coolest glass of amber ale ever drawn — ale fit for young Charles himself. The roots of the mustard and cress keep the beer at a constant 56 degrees Fahrenheit, however hot and smoky the room."

You can now cite Dickens when you lift a homebrew.

Before a homebrew recipe, Cedric Dickens explains that a friend has brewed for 15 years and "has never since caught a cold, although very prone to them before. He is quite convinced that this immunity comes with his beer."

THE LAMB

I got the book at Dickens House, one of Charles Dickens' residences, during my three-week stay in London. The Dickens Fellowship has gathered enough manuscripts, drawings and mementos to keep the aficionado busy, but I must admit one of its attractions is that it's two blocks from my favourite pub.

THE LAMB has wood everywhere. It is fairly small, so it's best to get there not too long after opening. But if it gets too crowded and the weather is reasonable, take your pint outside.

THE LAMB is a Young's pub, and is in the *Good Beer Guide* published by the Campaign for Real Ale (CAMRA). THE LAMB has three beers available on draught: Mild (original gravity 1.030), Ordinary (1.036), and the powerful, but too sweet for my taste, Special (1.046). You meet people who swear by Young's Special. But I like the Ordinary, which is really quite hoppy. And it won't send you for a loop quite so fast.

THE LAMB has the rare snob screens, which pivot shut so the publican can't hear an intimate conversation. They open so you can order — and you can turn these glass screens on either side of you to keep nearby patrons from hearing you.

Near THE LAMB are several free houses offering beers from more than one brewer. So a pub crawl in this area can offer a vast array of beers. I would often stop in at the SUN, down the block on Lamb's Conduit Street, to sample something. One of the more startling tastes on my trip was Bishop's Tipple, a powerful taste, but a much better sip than many I had. It's a barley wine with an OG of 1,066, enough to make you sit up — or maybe down — and take notice.

Pub Crawl

One evening I went on a pub crawl with four people, one a homebrewer, quite knowledgeable about British beer. It was an excellent pub crawl, which began at the MOON — sister pub to the SUN — at opening time, 5.30 p.m. From 5.30 to 6.30, there's a special on certain pints, and the people with me quickly bought several pints to hold in reserve when the special-price time ended.

We then went to the SUN and on to the LAMB.

I saw I had to drink half pints to stay alive. We went on to the CALTHORPE ARMS, the YORKSHIRE GREY, and the PAKENHAM ARMS. At the last pub, I remember a half pint of Fuller's Extra Special Bitter, a hoppy beer, and to my taste better than Young's Special. But ESB's OG is 1.055.75 and you can taste the difference. It's almost like drinking a cognac at the end of a meal.

Ah, meal, a crucial point – we didn't have any food on this pub crawl from 5.30 until the PAKENHAM ARMS shut at 11 p.m. We moved around too quickly to have any food. Fortunately, I had had something to eat before I began drinking at 5.30. I suggest you eat something or it will be a crawl.

If I had to suggest a pub after the Lamb, it might be the PAKENHAM ARMS, with its public bar where the prices are cheaper than the saloon bar.

ABBOT

One of the best beers I had was Abbot Ale (1.048 from Greece King brewery in Bury St. Edmunds, where my brother-in-law is from. He recommended it to me, and suggested I try it at the NAGS HEAD in Hampstead in North London. It was delicious, and the NAGS HEAD a free house that is owned by CAMRA's investment branch, is a place where they take care of the beer. The NAGS HEAD has a special dishwasher for glasses, the only one I saw at a pub in London.

Across the street is a Young's pub, the HORSE AND GROOM. And nearby, down a pleasant pedestrian walk is another, the FLASK. It can be a nice mini-crawl.

Also in north London are some McMullen's pubs. I liked their Country (1.041) very much. Their Mild (1.033) is the only Mild I've tried that I like. Please check the *Good Beer Guide* since, as the guide notes, less than half their 169 pubs serve real ale, that is, unpressurized. You can spend a lovely evening drinking Country or Mild.

YOUNG'S

CAMRA is celebrating its 10th anniversary, and Young's brewery its 150th this year.

In 1831, the Young family bought the brewery in South London. On Feb 18 of this year. Queen Elizabeth II came to the brewery, where she started the mill to grind the malt for Young's 150 Ale.

The Queen's secretary later wrote John Young, head of the brewery: "If the horses and stables were the original reason for the visit, the opportunity to see something of the functioning of a brewery and the chance to meet so many of those who work there made for much additional interest in the visit.

"It was a real pleasure for The Queen to visit an establishment which has such an excellent feeling about it and where the many families associated with the Brewery for a number of generations give a particular character to your claim to being a family business."

I visited the recently finished Young's pub, the FOUNDERS ARMS, which is situated on the banks of the Thames directly across the river from St. Paul's Cathedral. It is a most impressive site. A Young's official, I.A.H. Mackenzie-Smith ("Please call me Mac") gave me a delightful tour of the FOUNDERS ARMS and several nearby pubs.

I told him it was most thoughtful the way they had conveniently constructed the church across the Thames and finished it in time for the opening of the FOUNDERS ARMS.

Later, I heard a story at the brewery that John Young, before the pub formally opened, was giving a tour of the FOUNDERS ARMS to some American visitors. He knew that at 9 p.m. the lights at St. Paul's went on. So, at 9 p.m., John Young "turned to an assistant, and asked him to turn on the lights. Of course they came on. The visitors were quite impressed."

BRUCE'S BREWERIES

David Bruce opened his Goose & Firkin two years ago – brewing his own beer on the premises. He then opened the FOX & FIRKIN, and this past February, the FROG & FIRKIN. At the latter, he offers Bruce's Bullfrog Bitter, Dogbolter, Portobello Porter, and Froghoppers, as well as real ales from other brewers. To see the brewery, one can stand on a section of glass and look at the mash tuns below. It's a simple pub, more like a public bar. I enjoyed watching two elderly men walk in, and ask for "Two pints of *your* beer."

My favourite of their three pubs is the FOX & FIRKIN, where the brewing is done on the main floor. You can sip what was brewed last week "and then go up to a porthole and see what you're going to drink next week," as Bruce says. The FOX is bigger than the other two, and I like the atmosphere better. If you go to the Fox, see if you can get a copy of a

GUIDE TO ALE IN LONDON

drawing of Bruce's Brewery – which shows the steps in brewing and has some funny cartoons thrown in.

David Bruce and his wife, Louise, are considering starting pubs with the brewing on the premises in the States. I wish them luck – it will certainly improve U.S. beer.

Giving the drinker what he wants?

by *Laurie Bishop*

AS THE RECESSION continues, brewers throughout the country are trying all manner of things to get people to drink their beer. It is very interesting to see how this affects the large brewer combines in a totally different way to the smaller independents.

The most obvious result is massive advertising on television, although brewers adopt differing attitudes. In advertising Carling lager, Bass almost insist on people deciding whether to drink it at home or in the pub. Courage stress drinking in the pub, be it Hofmeister lager or Best Bitter. Ind Coope are currently reminding all and sundry that Long Life was the first beer brewed for home drinking. This leads brewers into conflict with pub licensees when they try and persuade drinkers to drink their products at home (having bought them in the supermarket) rather than in the pub.

What does this advertising do? Normally it persuades uncommitted drinkers to buy beers (lager or keg) that are overpriced and thus to give the brewer more profit. But nowadays the brewers have a terrible struggle keeping up their volumes of sales. They succeed less frequently as people find they are less able to afford inflated beer prices, so the large brewing combines have to resort to underhand methods to keep production levels up in their giant mega-breweries.

Remember that these large breweries were designed to replace all the small ones acquired when the takeovers were made. They were introduced, or planned, in an age of Double Diamond, love of the new and relatively cheap petrol. They were able to produce huge quantities of processed beer and the staff needed the skills and biochemical engineers and computer operatives to run the plant. If you can't get drinkers to drink the brews you produce, remove the ones produced at other, smaller breweries and substitute a supposedly similar one brewed at the larger plant.

Drinkers have never had it harder than nowadays. Beer and brewing are such big business that it is just not possible to leave things to run on the level that allows the consumer even a small say in what goes on. CAMRA has taken eleven years to get this far and it needs to go a lot further. The larger brewers still have too strong a hold over the consumer's drinking habits, so CAMRA needs every drinker's active support to continue the improvement.

* * *

I hope that my good friend Alan Greenwood had a Happy Christmas and I wish him a prosperous New Year. His chain of real ale off licenses continues to lengthen, bringing more people the opportunity of real ale takeaways. I hope his Lewisham branch have sorted themselves out because a friend tells me they could offer him no draught beer on the Wednesday before Christmas! For a real ale off licence that sounds like bad public relations, quite apart from anything else.

Letters

STAINES SURPRISE

For residents in the South West of London, I found a very reasonable free house at The Hythe, Staines called ANNE BOLEYN'S HEAD HOTEL, or something like that, where Sam'smith's Old Brewery Bitter and Courage Best bitter were 55p and Director's was only (!) 60p.

This is just outside Greater London, but well worth the journey.

Nick, Ruit,
East Barnet, Herts.

HONOURS LIST?

Since when has Robin Bence been Noble?

M. Warren,
CAMRA North London Branch.



LOCAL

● WHITBREAD AHOY!

A COMPLETELY new pub is a rarity these days, writes MOSTYN LEWIS, but the GATEHOUSE, opened at Woolwich Dockyard, SE18 just before Christmas, is a massive transformation by Whitbread of some fairly utilitarian 18th Century premises at the gate to the former Dockyard, which is now a housing estate.

The GATEHOUSE is a pub and a restaurant – the restaurant, known as the Rope Bar, encourages you to cook (or more likely, if you are like me, to scorch) your own steak. The River Room and the downstairs Vaults sell two handpumped beers, which continue a recent Whitbread conceit by being called Sea Dog Ale (68p) and Keeper's Strong Ale (72p) though they may be more familiar to readers as Wethered's bitter and Fremlin's Tusker. There is even a Lighterman's (Literman's?) Lager, if you wish, but we have enough trouble trying to tell the existing brands apart.

Bar meals are also available and Whitbread are to be congratulated on an ambitious contribution to the Dockyard redevelopment. Certainly it has not in the past been an area noted for dining out in!

Following our story in December about the VICTORIA, the 'free' Whitbread house, we have heard of two others. The NORTH POLE in Greenwich High Road, SE10 became, with its polar bear inn-sign, an even better motif for the season in January when the freeze left it festooned with icicles. The inside was cosier than ever, as the pub's range of handpumped beer – previously Wethered's bitter, Winter Royal and Fremlin's Tusker – was increased by the addition of Tisbury local, Greene King Abbot, Adnam's bitter, Badger Tanglefoot and Arkell's BBB.

The SHIP in Norwood High St., SE24 has gained a similar selection but with Everard's Old Original in place of Tanglefoot.

The pubs have not been sold but will operate as free houses for draught beer as an experiment under Whitbread's own management. Whitbread have also opened their London home-brew pub. Actually, it is at Hampton Court Bridge, East Molesey, which we think is just outside the Greater London area, but near enough. You might have known it as the Thames Hotel, but the new name is the STREETS OF LONDON.

The rebuilt pub incorporates the now-obligatory viewing facilities, in this case a window in the bar through which you can look at the brewery. The beer is called Gaffer's Bitter, but we do not as yet have details about the strength (or even the price) or whether it is brewed using malt extract as is the case with the other Whitbread home brews.

An excellent month for Whitbread, but we conclude on a downbeat note with the news that the ANCHOR in Lewisham Hill has been turned into the Kisses Cocktail Bar. The handpumps have gone and in their place are cocktail with ghastly names. The young of Lewisham are no doubt going crazy over the likes of A PAIR OF NICKERS – ie a cocktail which costs £2.

● BARGAIN BEERS

WE ARE NOT sure about this one, but the PROHIBITION in Mitcham Road, Croydon has been running a 'Ladies 3-Hour Happy Time'! All drinks from 5.30 to 8.30 on Monday-Saturday cost 50p for ladies – we assume this includes pints of beer.

We have been asked to point out that the normal price of a pint of King & Barnes bitter

LOCAL CONTINUED

at the WORCESTER ARMS in George St is 62p (not 65p). This presumably makes the Happy Hour price 57p.

We still have not been given the details about the PAKENHAM ARMS in Calthorpe Street.

Here is our current list. Please have confirmation that the pubs still qualify and also any changes of price, times etc. We shall not include a pub in next month's list unless we receive this confirmation.

THE WATTENDEN ARMS, Kenley; the CAVALIER in Wallington; the BRICK-LAYER'S ARMS in Shoreditch; the LORD WELLINGTON in Bermondsey; the KING EDWARD VI, Islington; WELCH BROS. in East Finchley; the MOON in Bloomsbury; the PIED BULL in Streatham; the ISLAND QUEEN in ISLINGTON; the WENLOCK ARMS in Shoreditch; the SHIP & SHOVEL in Charing Cross; the WELLINGTON in Waterloo; the OLD WINDMILL in Hadley Highstone; MARLERS in Islington; the NORFOLK TAVERN, South Kensington; the GOLDEN LION, St. James's; the SALISBURY, Barnet; the KING WILLIAM IV, Hampstead and the KING'S HEAD, Acton.

● MORE SAM'S

ANOTHER PUB tied to the Yorkshire brewers Samuel Smith has opened in the West End. The BRICKLAYER'S ARMS, 31 Gresse Street, W1 had been closed for several years, but it is now a Smith's house and serves the Old Brewery Bitter from handpump. Only the front bar is open at present.

● CLUB NEWS

NEW ABOUT real ale in clubs has dried up recently so far as the Drinker is concerned. We are pleased to learn from COLIN RICHELL that the Wood Green Labour Club, one of the early successes, has added Courage bitter to Director's.

We understand also that it sells LONDON DRINKER, probably the first club to do so.

● A FOND FAREWELL

Regulars in the KINGS ARMS in Wandsworth were sad to see Jack and Peggy Warne leave the pub on the 20th of November, writes JANE SCROGGIE.

Jack and Peggy took over the tenancy about 5 years ago when the pub was run down to say the least. Since then, a lot of hard work has been put in by the couple to bring the pub up to the excellent standard it is today.

The local CAMRA Branch will be particularly sad to see Jack and Peggy go. South West London Branch have had many meetings and socials in the pub over the years and always found the hospitality obliging to say the least. Many other groups and local clubs use the pub for darts matches and parties.

Jack and Peggy threw party for their regulars before they left. The pub was packed to the seams with happy regulars enjoying the punch (a firm favourite at New Year) and the entertainment . . . It certainly was a most enjoyable evening.

Jack and Peggy are taking over the tenancy of the DUKE OF ABERCORN in Teddington, another Youngs pub. We wish them all the best there. No doubt a number of King's Arms' regulars will find their way down to the Abercorn over the next few months. I know of one for certain.

The new tenants at the KING'S ARMS are Chris and Peter Earle from the RISING SUN, Totteridge. Taking over from such a worthy couple as Jack and Peggy must be quite a daunting task, but I am sure that they will soon settle in and enjoy running the KING'S ARMS.

● BEER MAGAZINE

WE HAVE received the first issue of THE NEW TRUSCOTTIAN, a monthly newsletter produced by the TRUSCOTT ARMS, the Clarke-Baker free house in Maida Vale.

Apart from this, we know of three magazines which are available in London pubs (excluding the DRINKER). OPENING TIMES is a tabloid which covers south Essex. The East London and South-East London branches of CAMRA produce, respectively, PIG'S EAR and the HOPVINE which are obtainable in the areas concerned.

The editors of Real Beer in London wish to apologise for the inclusion of the Jubilee Inn, 359 Ballards Lane, London N12. This pub does not sell real ale.

The Pub Information Centre



ALL YOU WANT TO KNOW ABOUT PUBS IN & AROUND LONDON

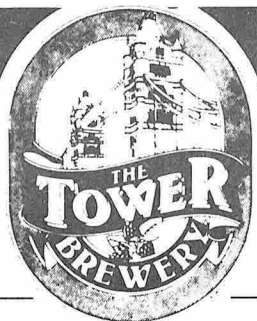
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Alan Greenwood's Beer Diary

IT HAS BEEN estimated that the take-home beer market is worth over £250 million. That's a lot of money and a lot of beer, so it is not surprising that the brewers are competing very hard to get as much of the business as possible. However, this competition has repercussions which in many cases give a bad deal to the brewers and at the same time a very bad deal for you, the customers.

To explain the situation and to help you get the best buy in take-home beers, let us consider the options. Packaged beers, in both disposable bottles and cans and in returnable bottles. Then there is loose beer sold in jugs and barrels.

If we take the last option first, we see that home barrels are not quite as absurd as they sound at first. It was, in fact, once quite common for people to have a small cask of beer at home for family drinking. So much so, that there were brewers throughout the country who produced solely for this trade and who were known as 'family brewers'. One such firm was T. Clifton of Redhill whose advert quoting a range of eight different draught beers is reproduced.

Home-size casks consisted of the 9 gallon firkins, the 2 gallon piggins and, most popular of all, the 4½ gallon pin. 4½ gallons may sound like a lot of beer, but many people go each day to their local pub and enjoy two or three pints. Over a week that is almost 2 or 3 gallons. For those who have not got a suitable and handy local or who prefer to stay in with their family or who find our pub opening hours unsuitable, it is not impractical to have a small cask at home. Particularly when family or friends (whom you will never be short of) are able to help out by sharing the odd pint.

The ultimate story of home drinking, however, concerns the old Croydon brewers Page & Overton. They were substantial commercial brewers (ie they supplied pubs) but they also had a good family trade. One of their customers used to buy on a regular basis seven 4½ gallon pins a week. At the end of each week, when he came in to settle his account, he took an eighth one.

Eventually, someone at the brewery remarked how much he obviously enjoyed their beer. The man explained that he had a shop. When the day's trade was over and the shop prepared for the next day, they liked to relax with a beer. By bed-time the cask was always empty. The

brewers pointed out that there were only seven days in the week and why did he take an eighth pin? "The eighth?" replied the man. "Well, we don't open at all on Sunday."

Today it is even more practical to have a cask at home in the form of a polypin. Polypins are small 16 and 35 - pint home casks, similar to the old piffin and pin but constructed of more modern materials. They have a robust cardboard box outer cover, which is much easier to stillage at home than is the heavier and less stable wood or metal cask, but their main advantage is their lining. This is made from a special-grade plastic which is non-toxic and which in no way taints or affects the taste or the flavour of the beer.

As the beer is drunk, the lining collapses, keeping the beer sealed from open air. Air is death to beer, so by keeping sealed the beer will stay in good drinking condition for up to 3-4 weeks (providing you can abstain for so long). Early polypins did pour the beer a bit slowly but this has now been rectified.

Price-wise, polypins work out about the same as the price of a pub pint, but that is for a first-time buy which includes the cost of the container. If these are washed out as soon as they are empty, they can be refilled for as much as 7p to 10p a pint cheaper. This has got to be a good buy, especially as the beer is proper real ale and not the sterile fizzy stuff.

(Next Month: The can exposed)

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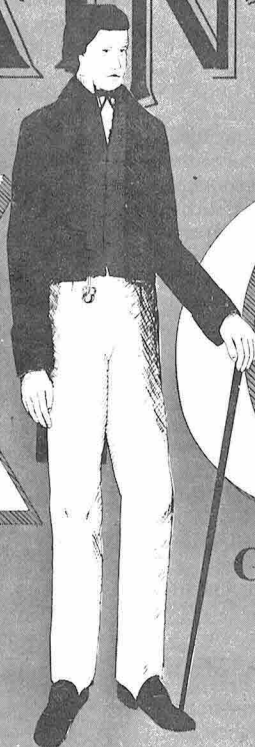
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BROMLEY	R. MASON	464 2909 (H)	407-4466 x 294 (W)
CROYDON & SUTTON	DAVE HAMER	647-0992 (H) epsom	41511 x 66 (W)
E. LONDON & CITY	PETER ROBERTS	Upminster 23581	213-7374 (W)
ENFIELD & BARNET	TONY MORGAN	440-2186 (H)	
KINGSTON & LEATHERHEAD	ANDY BAGLEY	548-2941 (H)	
NORTH LONDON	LAURIE GORDON	448-1692 (H)	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	RODNEY HOLLOWS	723-2798 (H)	
WEST MIDDLESEX	KEITH WILDEY	423-1243 (H)	965-7414 (W)

BRANCH DIARY

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

ENFIELD & BARNET: Wed. 10 (8.00). **BRANCH. NORTHERN STAR**, 130 High Rd., N11. – Thu. 18 (8.30). **SOCIAL. YE OLDE MONKEN HOLT**, High Rd., Barnet – Thu. 25 (8.30). **SOCIAL. CRICKETERS**, Chase Side, Enfield Town. – Sat. 20 Mar, **BRANCH DINNER. KINGS HEAD**, Enfield Town (for details ring Peter Dewhurst 341 4546 – (Home)).

NORTH LONDON: Thu. 11 (8.0). **OPEN COMMITTEE. PRINCE GEORGE OF CUMBERLAND**, 195 Albany St., NW1 – Tue. 195 Albany St., NW1 – Tue. 16 (8.00). **TWO PUB SOCIAL. CROWN**, 622 Holloway N1, then **HERCULES TAVERN**, 504 Holloway Rd. (Stag and Mann's IPA) – Wed 24 (8.0). **ROYAL COLLEGE ST. CRAWL**. Start **BLACK HORSE** (313), end Prince Albert (163) – Tue 2 Mar (8.0). **TWO-PUB SOCIAL. FREE-MASONS ARMS**, 646 Lordship Lane, N22, then **JOLLY ANGLERS**, 33 Station Rd.

RICHMOND & HOUNSLOW: Wed 10 (8.00). **OPEN COMMITTEE. MITRE**, St Mary's Grove, Richmond – Mon. 15 (8.0). **BRANCH. GRIFFIN**, Brook Road South, Brentford – Thu. 4 Mar (8.0). **DARTS** (v. Nth Surry). **OLD ANCHOR**, Richmond Rd., Twickenham.

SOUTH-EAST LONDON: Mon. 8 (8.0). **AGM. LEATHER EXCHANGE**, Leathermarket St., SE1. – Mon 15 (8.30). **JOINT SOCIAL** (with Croydon & S.). **ROYAL ALBERT**, Westow Hill, SE19. – Wed/Thu 24/25, **THREE BREWERIES TRIP**. Robinson's Pollard's and

Saxton Cross. Under £20, with luck. Ring Branch Contact for details.

SOUTH-WEST LONDON: Thu. 11 (7.45). **AGM. KING'S HEAD**, High St., SW19. – Fri. 26 (8.0). **SOCIAL** (New committee). **JOLLY GARDENERS' Lacy Rd.**, SW15. **WEST LONDON:** Thu. 18 (8.0). **BRANCH. BROOK GREEN HOTEL**, 170 Shepherds Bush Rd., W6. – Sun 28 (12.0) **SUNDAY SOCIAL. BUILDERS ARMS**, Britten St., SW3.

WEST MIDDLESEX: Tue. 9 (8.30). **GAMES. BRIDGE HOTEL**, Western Ave., Greenford – Wed. 17 (8.30). **Branch. NORTHCOTE ARMS**, Northcote Ave., Southall – Tue. 23 (8.30). **SOCIAL. TRAVELLERS REST**, Kenton Rd., Kenton – Sat. 27. Evening trip to Oxford. Phone Branch Contact for details.

KINGSTON & LEATHERHEAD: Thu 11 **BRANCH ORGAN INN**, Ewell – Fri – Sun 5-7 Mar **VISIT TO BATEMAN'S BREWERY**. Ring Branch Contact for details.

CHARITY GAMES

A **GAMES NIGHT** will be held on Thursday 4 March at the **RAILWAY TELEGRAPH**, Forest Hill, SE23. Organised by CAMRA's South-East London branch, all proceeds will be given to a charity concerned with Multiple Sclerosis. If you would like to play, please ring the Branch Contact.

Mr. David Roberts would like to announce the opening of his new brewery in Woldingham, Surrey.

Real Beer in London~Update 1

WE SHALL PUBLISH regular additions and amendments to the new REAL BEER IN LONDON, starting with this one. Any revised information not included elsewhere in the DRINKER will qualify, though we reserve the right to leave out, for example, slight changes to beers sold in free houses; also, pubs included in previous editions of the DRINKER.

ADDITIONS

- W1 TWO CHAIRMEN, 15 Bruton Lane, Truman: Bitter, Tap bitter (H)
- WC1 PINDAR OF WAKEFIELD, 328 Gray's Inn Road. Courage: Best bitter, Directors. (H)
- WC2 THREE TUNS, 83 Chancery Lane. Mann's: IPA; Tamplin's: Bitter (H)
- EC1 STICK & WEASEL, 273 City Rd. Truman: Bitter; Everard: Tiger; E. Pope: IPA/(H)
- EC4 COCK TAVERN, 22 Fleet St. Truman: Mild, Bitter, Best bitter (H)
- E2 GREYHOUND, 32 Old Ford Rd. Courage: Best bitter, Directors (H)
- N1 CAMDEN HEAD, Camden Walk. Younger's: No. 3, IPA (H)
- N2 RED LION, Red Lion Hill. Friary Meux: Bitter (H)

- N5 BANK OF FRIENDSHIP, 226 Blackstock Rd. Courage: Directors (H)
- N9 COCK TAVERN, 269 Hertford Rd. Charrington: IPA (H)
- N20 ORANGE TREE, 7 Totteridge Village. Bass; Charrington: IPA (H)
- EAST BARNET PRINCE OF WALES, 2 Church Rd. Charrington: IPA (H)
- NW1 COCK, 102 Chalton St. Bass; Charrington: IPA (H)
- NW4 HENDON WAY, Hendon Way. Flowers: Original; Fremlin; Tusker; Wethered: Bitter (H)

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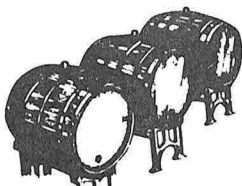
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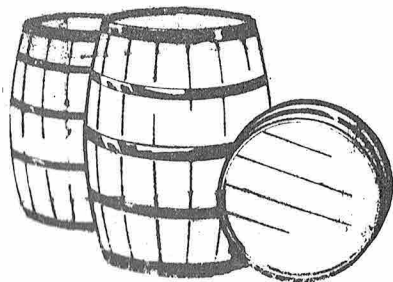


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REAL ALE OFF-LICENCE

154 HERMON HILL
SOUTH WOODFORD E.18
01-530 4358

150 HAVERSTOCK HILL,
BELSIZE PARK, N.W.3
01-586 8382

WIDE RANGE OF DRAUGHT BEERS TO TAKE AWAY IN OUR
OWN 4 pint OR 8 pint CONTAINERS.
POLYPINS AND FIRKINS ALWAYS IN STOCK.
OPEN EVERY EVENING UNTIL 10 P.M.

Where to buy London Drinker

OUTLETS NORTH PUBS

- | | |
|---|--|
| EC1 SEKFORDE ARMS, Sekforde Street | N22 STARTING GATE, Buckingham Road |
| EC2 BRICKLAYER'S ARMS, 63 Charlotte Road | NW1 SHIRES BAR, St. Pancras Station |
| EC2 WINDMILL, 27 Tabernacle Street | NW1 VICTORIA & ALBERT BARS, |
| EC4 POPINJAY, Fleet Street | Marylebone Station |
| E1 MACKWORTH ARMS, 158 Commercial Road | NW1 VICTORIA, 2 Mornington Terrace |
| E2 MARKSMAN, Hackney Road | NW3 NAG'S HEAD, 79 Heath Street |
| E2 ROYAL STANDARD, 165 Kingsland Road | SW1 BUCKINGHAM ARMS, Petty France |
| E8 ROSE & CROWN, Mare Street | SW1 FOX & HOUNDS, Passmore Street |
| E11 NORTHCOTE, 110 Grove Green Road | SW1 NAG'S HEAD, 53 Kinnerton Street |
| E14 IRONBRIDGE TAVERN, 447 East India Dock Rd. | SW1 WILTON ARMS, 71 Kinnerton Street |
| N1 CROWN, Cloudesley Road | SW6 WHEATSHEAF, 562 King's Road |
| N1 EUROPA LOUNGE, King's Cross Station | SW7 ANGLESEA ARMS, 15 Selwood Terrace |
| N1 LORD WOLSEY, White Lion Street | SE1 MUDLARK, Montague Close |
| N1 MALT & HOPS, 33 Caledonian Road | SE18 GATEHOUSE, Leda Road, |
| N1 MARLERS, 54 Pentonville Road | Woolwich Church Street |
| N1 MARQUESS TAVERN, Marquess Road | WC1 PRINCESS LOUISE, 208 High Holborn |
| N1 POTTERS BAR, Gt. Northern Hotel, Kings Cross | WC1 LAMB, Lamb's Conduit Street |
| N1 PRINCE ARTHUR, 49 Brunswick Place | WC1 MOON, 18 New North Street |
| N2 FIVE BELLS, East End Road | WC1 SUN, 63 Lamb's Conduit Street |
| N2 WELCH BROS, 130 East Finchley High Road | WC2 GEORGE IV, 28 Portugal Street |
| N2 WINDSOR CASTLE, The Walk, Church Lane | W1 WESTMORELAND ARMS, 34 George Street |
| N6 ANGEL, 37 Highgate High Street | W1 WORCESTER ARMS, 89 George Street |
| N6 DUKES HEAD, 16 Highgate High Street | W1 ANGEL, Thayer Street |
| N6 VICTORIA, 28 North Hill | W1 CARPENTER'S ARMS, Seymour Place |
| N9 COCK, Hertford Road | W1 BRICKLAYER'S ARMS, Aybrook Street |
| N9 CROSS KEYS, Edmonton Green | W5 RED LION, St Mary's Road |
| N9 RISING SUN, Winchester Road | W6 CROSS KEYS, 157 Black Lion Lane |
| N10 MARTIN'S FREE HOUSE, 89 Colney Hatch Lane | W9 TRUSCOTT ARMS, Shirland Road |
| N12 MOSS HALL TAVERN, 283 Ballard's Lane | W11 FROG & FIRKIN, Tavistock Crescent |
| N20 BULL & BUTCHER, 1277 High Road, Whetstone | W14 BRITANNIA TAP, 150 Warwick Road |
| N20 RISING SUN, Oakleigh Road | W14 CUMBERLAND ARMS, 29 North End Road |

PUBS

BARNET
E. BARNET
ENFIELD
ENFIELD
ENFIELD
GREENFORD
HAMPTON
HOUNSLOW
HILLINGDON HILL
HILLINGDON HILL
HOUNSLOW
NORTH EALING
OSTERLEY
SUDBURY

ALEXANDRA, Wood Street
WINE HOST, 243 East Barnet Road
CRICKETERS, Chase Side Place
FALCON, 115 South Street
OLD PARK HEIGHTS HOTEL, Old Park Road
BLACK HORSE, Oldfield Lane
WINDMILL, Windmill Road
CHARIOT, High Street
RED LION, Uxbridge Road
STAR, Uxbridge Road
EARL RUSSEL, Hanworth Road
GREYSTOKE, Queens Drive
HARE & HOUNDS, Syon Park, Wyke Green
BLACK HORSE, Harrow Road

OFF LICENCES

E17 Old Cellars, Pretoria Street
E17 Bootlegger, Hoe Street
E18 Barrels, 154 Hermon Hill
N1 2 Brewers, 8 Pitfield Street
N10 Finlay Wines, 392 Muswell Hill Bdwy
N11 Originales, Friern Barnet Road

N15 Majestic, Colina Mews, Park Road
NW3 Barrels, 150 Haverstock Hill
NW6 Grogblossom, 253 West End Lane
W14 Alan Greenwood's, 17 North End Rd.
W14 Outside Inn, 156 North End Road

JOIN NOW and have fun protecting your pint!

FULL MEMBERSHIP OF CAMRA offers you:

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

APPLICATION FOR MEMBERSHIP

I/We wish to become a member(s) of the CAMPAIGN FOR REAL ALE LTD.
I/We agree to abide by the Memorandum and Articles of Association of the CAMPAIGN.
I enclose £7 (£10 overseas) for FULL MEMBERSHIP
We enclose £7 for HUSBAND AND WIFE MEMBERSHIP
Or, I/We enclose completed STANDING ORDER AUTHORITY
(Any additional amount will be welcomed as a donation)

FULL NAME
(block capitals)

FULL POSTAL ADDRESS
(block capitals)

SIGNATURE

DATE

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

