Vol.4 No.10 NOVEMBER 1982

LONDON[©] DRINKER

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







Pit. 4 bts

Bitter Ale 26/- 13/- — 5/Catmeal Stout 25/- 17/6 — 5/Gold Medal Ale 25/- 17/6 8/- 5/
Stock Ale 41/- 29/6 11/- 6/Double Stout ... 46/- 22/6 12/- 6/-

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BRANCH DIARY

The following events will be held by CAMRA branches during November. For branches not mentioned, please ring Branch Contract.

KINGSTON & LEATHERHEAD: Thu 11 (8.30). Branch. Antelope, Cobham. — Thu 18 (8.30). Social. Norbiton, Clifton Rd., Kingston.

NORTH LONDON: Tue 2 (8.00). Two-pub Social, N1. Island Queen, Noel Rd. and Narrow Boat, St. Peter's St. — Tue 9 (8.00). Social. Rosetti, Queen's Grove, NW8. — Tue 16 (8.00). Two-Pub Social, N8 Queen's Hotel, Broadway Parade and Harringay Arms, Crouch Hill — Tue 23 (8.00). Social. King Head, 126 Blackstock Rd., N4. — Every Sunday (12.00). Social. Lord Wolseley, White Lion St., N1.

RICHMOND & HOUNSLOW: Wed 10 (8.00). Open committee. Three Horseshoes, High St., Feltham. – Fri 19 (8.30). Social. Old Anchor, Richmond Rd., Twickenham. – Mon 22 (8.00). Branch. Swan, Lower Square, Isleworth.

SOUTH EAST LONDON: Mon 8 (8.00). Branch. Kings Arms, Roupell St., SE1 – Thu 18 (6.00). Social (with ELAC). The Bridge House, Tower Bridge Rd., SE1 (Brewery trip at 7.00).

WEST LONDON: Wed 10 (8.00). Pub of the Month. Westmoreland Arms, George St., W1 – Thu 18 (8.00). Branch. Brook Green Hotel, Shepherds Bush Rd., W6 – Sun 28 (12.00). Social. Churchill Arms, Kensington Church St., W8. – Advance notice: 100th Branch Meeting Celebration Party to be held on Thu. 16 December.

ENFIELD & BARNET: Wed 10 (8.00). Branch. Northern Star, High St. Soughgate N14.

BEXLEY: Thu 25 (8.30). Branch. Alma, Alma Rd., Sideup.

SOUTH-WEST LONDON: Fri 12 (8.00). Social, Woodman, 60 Battersea High St., SW11 – Wed 17 (8.00). Branch. Prince of Wales, Union Rd., SW8.

CAMRA BRANCH CONTACTS

BEXLEY	DES WARD	Erith 45716(H)	Erith 33020 x 4 (W)
BROMLEY	RÓGER 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)	283 1000 x 2944 (W)
KINGSTON &			
LEATHERHEAD	JOHN NORMAN	546 3476 (H)	Weybridge 47282 x 2659 (W)
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	IVOR BLOOR	699-7335 (H)	934 4396 (W)
SOUTH-WEST LONDON	JOHN DAVIS	670 0734	
WEST LONDON	RODNEY HOLLOWS	723 2798 (H)	
WEST MIDDLESEX	KEITH WILDEY.	423 1243 (H)	965 7417 (W)

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The Views expressed in this publication are those of the individual contributor and are not necessarily the view of either the London Branches of CAMRA or the Campaign for Real Ale Ltd.

News & Views •

WHERE WE CAME IN

YOU CANNOT KEEP a good brewer down when it comes to putting up his prices. The recession continues, with a 4% drop in beer production in August compared with last year. Yet Courage have just put 3p on a pint and other brewers are likely to follow. By the time the next *Drinker* is out, we shall no doubt have the grim details.

We are a little surprised, as this is one industry which depends above all on the goodwill of the customer. No one enjoys having to continually explain away a price increase, and with the Chancellor ever ready to slap more duty on to the cost of a pint the pressure on landlords grows all the time. While other activities reflect the impact made of the recession, the lengthening dole queues and the drop in inflation, the brewers carry on as if this was still 1977.

There is no doubt that this is done purely to retain profit margins, something few of us are able to do. To quote from the latest report on the brewery sector by stockbrokers Grieveson Grant: "The brewers are protecting their profits by maintaining their margins . . . It has been the experience of the trade that in most cases the marginal volume bought by keeping prices down has not compensated for the loss of profit on the bulk of sales. This has meant that beer prices have been increased well ahead of the inflation rate. "The longer term effect this could have on beer demand can be argued," the report goes on "as indeed can be how much the price increases have contributed to the recession, but in investment terms the increase in profits, and consequently of dividends, is a positive factor."

Good for shareholders, but of no comfort to anybody else.

• IMAGE AND REALITY

NAME-CHANGING continues to be the game played by the big brewers. The biggest news for some time is that Watney will be known henceforth as Watney Combe Reid. They have a new logo and a new advertising policy which will plug their pubs and, we understand, give their draught beers at least equal promotion with the less-interesting parts of their portfolio.

Both Alan Greenwood and Linden Drunker, in their different ways, comment in this issue. We think that Watney have acted with



"The Tim Bobbin, the Watney, Combe, Reid pub in Clapham with the new livery.

Note the Stag roundel on the side wall.

a more realistic approach than might have

a more realistic approach than might have been expected and we are pleased that they have, for example, come up with attractive pump-clips. The earlier versions of the Stag and London Bitter clips were about as offputting as one could imagine, almost as if they did not want anyone to buy the beer.

Our main worry, apart from a lingering doubt as to whether the commitment to draught beer will extend all the way down, is over price. Watney's prices can be as competitive as any of the big brewers and some of their landlords have proved this. Unfortunately, Watney are not able, as Young's did some time ago, to use prices in their managed houses to put the brake on their more avaricious teants. This is because managed pubs come, not under Watney's direct control but under the wing of Chef & Brewer, who have just come up with the ultimate in public relations by encouraging their managers to put prices up by as much as they can get away with!

Watney's themselves have recently announced a general increase which will put at least 2p on a pint.

We understand, though this is unconfirmed as we go to press, that Scottish & Newcastle have joined the game by changing their name to McEwan-Younger (or is it Younger-McEwan?).

MORE NAME-CALLING

CONTINUING THE theme of naming breweries and beers, there have been a couple of recent instances where Bass have come on a bit heavy with our small local brewers. In one case, they wrote to Arthur Collins of the

Tower Brewery objecting to the name. Bass, you see, have a Tower Brewery in Tadcaster, which is not too far from London but is a great deal closer to York. As a result, Mr. Collins has had to change his logo.

Bass have also been after David Bruce for brewing Barbican bitter. The fact that the pub in question, the Pheasant & Firkin, is fairly close to the Barbican and that the bitter is draught beer is clearly not sufficient to prevent confusion with Bass' alcohol-free larger.

Apparently there is some hilarious correspondence between the two companies on display at the Pheasant & Firkin. Meanwhile, Mr. Bruce has changed the name of his beer to Barbarian bitter.

CRAWLING IN THE PACIFIC

SOME OF YOU may recall our story some time back about the San Miguel brewery in the Philippines, which had managed to turn itself into a monopoly as the only brewery serving the islands. San Miguel was getting worried because another brewer, producing a beer called Hausen, had managed to break in. At the time we suggest that this was a classic case of a lag brewer being upset by a smaller rival. However, a story by Michael Jackson in CAMRA's What's Brewing points out that the man behind Hausen is an even bigger mate of the President than is the man behind San Miguel.

Meanwhile, not a million miles away from the Philippines — in Papua New Guinea, to be exact — two local breweries are indulging in the sort of price war we could do with overhere, with beers being reduced in price by 30%. Our source for this information is that beer-swiller's bible, the *Times Higher Education Supplement*.

IT HAD TO HAPPEN

A TRUE STORY, and one that has probably occured many times in many different ways. Our man who supplies London Drinker to several pubs in South London was doing the rounds in a popular Young's pub in West Norwood when he was approached by a young man. To his bewilderment, this young man started asking him all kinds of searching questions about focal lengths and exposure times.

You have guessed it already. As our supplier entered the pub, the people who were drinking with the young man had pointed him out as the local CAMRA man (or was it Camera man?).

ANOTHER DAY, ANOTHER NAME

A SOMEWHAT minor change of name by a big brewer this time, with Allied Breweries (UK) becoming simply Allied Breweries. The interest lies in their new logo, which consists of three pump-handles and nothing else. A slight suggestion there that the company may have something to do with draught beer.

• HOW'S YOUR MORALE, HARP MAN?

ACCORDING TO Campaign, premium lagers are growing faster in this country than are the standard lagers. They define premium lagers as being strong and of European origin and standard as being, well, the other.

Most beer advertising seems to be concentrated on the standard lagers and, reading between the lines of the article, one wonders where these lagers would be without it. Brewers are fond of saying that there is a natural demand for lager, but can one honestly use a term like 'demand' for something that is so essentially characterless?

Anway, to quote Campaign. "Within the standard sector there are six major selling brands which most lager drinkers would be hard pushed to distinguish between if put to a blindfold test, and which advertising has to differentiate." That is why one lager is supposed to refresh, another bites, another might be the best, and so on.

"Few people choose their pub because of the lager it sells – although that may change as with beer comsumption.

"The typical lager drinker, according to advertisers, is a man who has a reputation to keep up with his mates and brewers are well aware that they have a continuing struggle to back up their lager with a campaign to reinforce this image."

SUCCESS STORY

THE RECENT Great British Beer Festival organised by CAMRA, which was held in Leeds for the second year running, was apparently a great success in every respect. The London beers did not manage to win any prizes this time and most of these went to Yorkshire brews. One small triumph for London, though, was the fact that Bob and John Waters of CAMRA's Bromley branch were judged to have run the best bar of the Festival. We offer our congratulations (and perhaps the branch will return the compliment by remembering to pick up their copies of London Drinker next time round).

Next year, the Festival will be held in Birmingham, which will make it much easier for people in London to nip up for the day.

THOSE WERE THE DAYS

A NICE FOOTNOTE to the Watney, Combe and Reid story was provided by the Morning Advertiser, whose editor recalled the bad old days (for Watney's beer) and the time when hsi paper moved from Fleet Street to Brixton. This meant a move from near a Watney's pub to somewhere near a pub owned by a "wellknown South London brewery", which laid on a reception at which the editor was supposed to be "weaned" from Watney's to the real stuff. CAMRA members were present and a good time was obviously had by all. Pointing out the moral of the story, the editor goes on to offer consolation to Watney's with the news that he "still drinks their brews when the occasion is called for and he doesn't think they are that bad."

PRIZE SURPRIZE

DESPITE ALL the troubles we did actually receive four correct entries for the August Crossword. They have only just surfaced but they were posted in good time and so qualify for the prize.

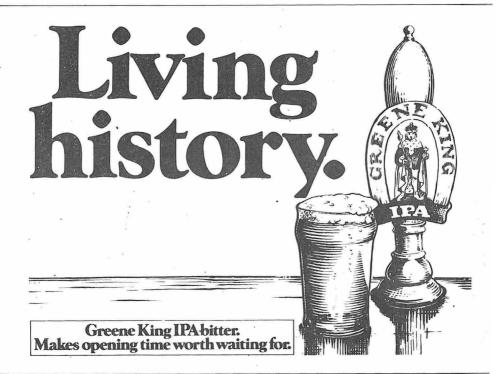
Thanks to Messrs. Ludgate, Prince and Cheshire for taking part and to the winner Mrs. Andrews of Chingford who will receive £4 worth of draught beer.



Linden Drunker continued from page 13

is PA Newton's "It makes you think" column. Here we find "The trouble with Harry." a vicious and entirely justified attack on Harry Schindler, the retiring boss of the pub managers' union; a boot in the gut for Scottish and Newcastle's Nectar of the Gods advertising campaign; a sock in the mouth for the Brewers' Society; and a sharp spike in the goolies for Camerons' spot-the-barmaid competition.

What we want is a bit more belching abuse and a bit less arse-licking.





London's "Original Show-Bars"

'EVERY NIGHT IS NEW YEARS EVE'

We promise you an exciting production of LIGHTS, MUSIC, DANCE and OUTRAGEOUS MOVEMENT. together with a selection of delicious PLUMS Cocktails, Cask Conditioned Ales and Lagers from all over the world.

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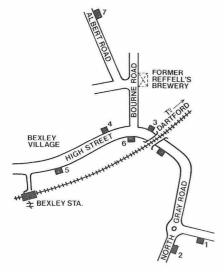
ENJOY THE SHOW BARS SQUAD'S

WHEN ROWLEY HILL CALLS "TIME" SIMPLY 'FASTEN YOUR SEAT BELTS' ITS THE SHOW-BARS SQUAD'S FINALE!!



Booze'N'Bexley by Des Ward

OLD BEXLEY VILLAGE is a typical example of the real ale revolution that has swept much of surburban London. In 1977 not a single drop of real ale was available in any of its pubs. Now beer flows from handpumps in vast quantities. This offers a wide "range of beers and a chance to see one of the few genuine villages in this part of London. Its total length however is less than half a mile.



Our starting point is the Rising Sun (1) in Vicarage Road. The surrounding green fields and the public bar give an atmosphere more akin to a country pub than a London inn. The large handpumps with the Courage Best Bitter and Directors provide the real ale. The minipumps with the Guinness, John Smiths and Hoffmeister do not.

On leaving the pub, turn left and take the short walk to the roundabout. On your left you will find the Coach and Horses (2). This is a warm and friendly one bar road house. It offers a real log fire in winter and Ind Coope Bitter and Burton Ale all year round. These two brews are rarely found in this part of London.

Turn right out of the Coach and Horses and start to walk along North Cray Road. At the junction with Bexley High Street you will find the Old Mill (2A). At the time of writing this Berni Inn with an attractive exterior and a somewhat ludicrous interior sells Watney London Bitter under DCL air pressure.

However, with Watney handpumps turning up in many of their local outlets it may well be by the time you read this real ale is flowing. It should be noted that few have accused the Old Mill of giving value for money.

For those whose idea of heaven is a mixture of jazz-funk and good beer, paradise will be found in the Jolly Millers (3). The disco which plays on most nights might not always be welcome, but the Bass and Charrington IPA which earned the pub a place in this years Good Beer Guide will be.

It is a little known fact that the tradition of the "yard of ale" was founded in Bexley Village. Although the exact location of the drinking of the first "yard" is lost in the mists of time, the Kings Head (4) can probably claim to be the home of the yard of ale. This attractive old oak beamed pub is often crowded. The Courage Best Bitter being one of the reasons why.



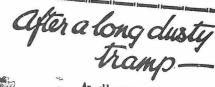
"The Railway Tavern (right) in 1912".

Further along the High Street is the Railway Tavern (5). This quiet unpretentious pub offers more Courage Best Bitter and Directors. As the name suggests, Bexley station is situated next to the pub.

Turn back along the High Street and you will arrive at the George (6). This pub is a complete contrast to the Railway Tavern. Its a large trendy and often noisy pub. The compensation does come in the form of Wethereds Bitter and Fremlin's Tusker.

The journey to our last pub passes the former Reffells Brewery Building in Bourne Road. What many consider to be the best is left till last. The Black Horse (7) in Albert Road won the title "Friendliest Pub of the Year" from Courage. The award is certainly deserved and the pub shows every sign of becomming a Good Beer Guide regular. You will not find better Courage Best Bitter or Directors.

Illustrations credited to Mick Scott, Bexley Local History Librarian and his book "Photographic Memories".



An old country inn and glass of Reffells—that's when you appreciate it most.

Reffells is the ideal Summer drink refreshing and stimulating at the

Try it yourself—you'll find it "Once Reffells, always Reffells."

PRICE LIST.

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BEXLEY BREWERY, LTD.
BEXLEY

Telegrams: "Reffells, Bankay." Telephone: 118 Benleyheath.

Bitter Experience

REAL ALE OFF LICENCE

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Wholesale rates on application.

ALAN GREENWOOD'S BEER AGENCY AND WINE SELECTION

NEW BEER DISPENSERS AT GREENWOOD'S

Alan Greenwoods Beer Agency, the original Real Ale Off-Licence Service have now installed the new Grundy Beer Dispensers at five of their shops; Wallington, Tolworth, Wimbledon, Kennsington and the new one at Clapham. The new equipment dispenses beer accurately from 1 pint upwards for jug sales and polypin refills.

The new equipment uses no pressure and the quality, flavour and palate of the beer is as pure as it would be served by gravity direct from the cask. Draught beer provide the best value take home beer, so whether you're watching TV, playing cards, having a party, gardening or decorating, why not drop in for your take home beer and see the new equipment in action for yourself.

Enjoy a really Traditional Home-Pint

Jugs & Homesize Casks of Beer. Fresher tastier and up to 20p a pint cheaper then cans.

Plan Your Christmas Parties Now!



OPEN MON - SAT 10.30 - 1.30 5.45 - 9.30 SUN 12 - 2.00 7 - 9.00 p.m.



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LANDSEER ROAD, HOLLOWAY, LONDON N.19

(ESTABLISHED JUNE 1982)

TRADITIONAL ALES

FROM ADNAMS, ARKELLS, BELHAVEN, GODSONS, GREENE KING, SHEPHERD NEAME, TIMOTHY TAYLOR, TISBURY, WADWORTHS & MANY OTHERS.

PLUS

A WIDE RANGE OF EXOTIC COCKTAILS, ENGLISH COUNTRY WINES & TRADITIONAL CIDERS ON HAND PUMP.

ALSO AVAILABLE AT "MARTINS FREE HOUSE" 89 COLNEY HATCH LANE, N.10 AND "DICK'S BAR", 61 TOTTENHAM LANE, N.8.

• LOCAL •

FOUR FOR FULLER'S

THE RECENT spurt of pub sales has apparently provided Fuller, Smith and Turner with four extra pubs. They will not say where these are and we have not been able to find out, though the assumption is that they are in London. If anyone knows of a pub which has recently changed hands and where the signwriters are splashing brown and orange paint about, we suggest it is worth keeping an eye on.

Fuller's have actually just opened one of their recent acquisitions, but this is a long way away in Wokingham. It is called the Ship.

TRUMAN'S NEW LINE

LAST MONTH WE mentioned the happenings at the Railway Hotel in Edgware. Now we can print a fuller account, which has been supplied by *Laurence Fryer*.

Set back from busy Station Road, Edgware stands the impressive mock tudor Railway Hotel.

The pub dates from 1931. The name originates from the now defunct Great Northern Line, of which Edgware was the terminus. A few old railway buildings still stand to this day.

Inside the pub the real-ale drinker will find a pleasant surprise. There are no less than five draught beers on sale. One is the familiar Godsons Black Horse Bitter or G.B.H. to its fans. This is a permanent guest beer selling at 78p per pint.

MORE PRICEY NEWS

AS OUR article on beer prices in this issue makes clear, we are very keen indeed that readers write in with any news on prices. Our bargain section depends on it and we like to know what attitudes people take towards London beer prices, even if it is just having a moan about a certain beer or a certain pub.

A variation on this theme was sent in by Mr. J.A. Cohen of Southall, who was not very happy with being asked to pay 86p for a pint of Marston's Pedigree in a free house. As our article suggests, we should in such cases be interested to have price details of the other beers on offer. Mr. Cohen was unable to provide this information because there was no price tariff displayed. This is not very good practice by the pub and we have asked the CAMRA branch concerned to look into it.

Good-value pubs have been singled out by

James Phillips of Norland Road, W11. He cites the Gunter Arms in Fulham Road, SW10, where the Taylor Walker bitter is 62p a pint, and the King & Keys in Fleet Street, where Ind Coope Burton Ale is 70p. He also says that, attracted by our picture of the barmaid at the Marquis of Granby, he visited the pub and was startled to find that the Webster's cost him 83p a pint, compared to 70p in his local. Referring to our comments on Watney's in the News & Views section, we suspect that the Marquis — very much a prime-site pub in the heart of London's theatreland — could well be under the control of Chef & Brewer!

SAVED

WE ARE PLEASED to learn that the Dickens Inn, which we noted some time ago was under threat, has won its appeal against a refusal to renew its licence. This giant pub by St. Katherine's Dock had managed to meet most of the objections put forward previously before the hearing.

Talking of establishments under threat, the Tramshed Theatre in Woolwich is still there and has even acquired a special brew. This has been brewed by the Two Brewers Off Licence/Brewery in Pitfield and is called Tramshed Bitter, with an Original Gravity of 1050. A pint of that should keep you going nicely until the interval.

ADMIRAL IN DOCK

ONE OF THE few pubs in our area owned by McMullen's — the Admiral Mann in Tufnell Park — is closed until some time in December for alterations. We have no news of another McMullen's pub, the Nags Head in Covent Garden which they took back from Whitbread early this year and have been doing up ever since. Whatever emerges at the end will clearly be very different from the old pub.

Three of the other beers are the new Truman 'Prize'-Mild (70p), Ordinary Bitter (72p) and Best Bitter (74p). The fourth is a surprise test market brew from Trumans called "Hanbury's Samson Bitter" with an O.G. of 1055 and a price of 82p per pin* It's to be treated with respect. It has a smoother and sweeter taste than Fullers E.S.B. It is rationed to six 11-gallon containers a week and is generally only on at weekends at the moment.

Truman are spending a lot of money promoting cask beer at present. To this end they have recently installed a 2-way mirror in the old fireplace which enables the interested drinker to see Truman Mild, Bitter and Best on stillage in wooden casks.

Managed by George and Gloria Johnson with Assistant Manager and Cellarman William O'Toole, the pub turns over around 15 kils (1,360 pints) a week although sales of mild are down to only 1 kil a week. The beer is dispensed through seven handpumps though there are three more for wine (yes, real wine!). For the hungry drinker there is an upstairs carvery.

My thanks to William "Billy" O'Toole for his time and co-operation.

BARGAIN BEERS

WE MENTIONED the Pint Pot in Pentonville Road last month, though we were not too sure of the details. We can now tell you that there is a standard price of 60p for one bitter. Also, beers are reduced by 10p between 5.30 and 7.30 and between 11.00 and 12.30. No other news, so here is our consolidated list. Pubs marked with an asterisk should offer a pint for 57p or below. As there have been some brewery price increases recently, we are particularly in need of updated information. This means that, while we can never guarantee the details we give they should be treated with extra caution at the moment.

All Day

The Packenham Arms, WC1; the Clarence* in SW5; the Hop Picker in E2; Dick's Bar, N8; Welch Bros., N2; the Sun* in Carshalton; the Royal George in SE19; the Royal Albion in Hounslow, the Pied Bull in SW16, the Windsor Castle, N1; the Ranelagh, N11; the Ironbridge* in E14; the Crane, SW18, the Grand Junction

Arms, NW10; the Castle, SW15; the Anchor & Hope, E5; the Good Samaritan*, E1; the Queen's Arms, NW6; the Cricketers in Enfield and the Duke of Cambridge in SW11.

Early Evening.

Ship & Shovel* in WC2; Percy Arms, WC1; the Moon* in WC2, the Old Windmill in Hadley Highstone; the Salisbury in Barnet; the Wattenden Arms in Kenley; the King William IV in NW3; J.J. Moons in N19; the Malt & Hops* in N1; the Red Lion, EC1; the Crown* in NW8 and the Princess Louise, WC1

Other Evening

Leather Exchange Tavern* in SE1; Worcester Arms, W1; King's Head, SW19, the Golden Lion, SW1 and the King's Head, W3.

Lunchtime (part)

Bricklayer's Arms, EC2; Edinburgh, SE15; Ship & Shovel* in WC2; the Worcester Arms, W1; the King's Head, W3, the Golden Lion, SW1; the Ebury Arms, SW1; J.J. Moons, N19; the Salisbury, Barnet and the King William 1V, NW3.

Specials

The Malt & Hops* in N1 (Weekends and Tuesday), J.J. Moons in N19 (Fridays) and the King's Head, W3 (Sunday evenings).

Beyond Category

Mitcham Mint in SW16 and the Prohibition in Croydon.

Local continued page 22

He's back!! The man with the iron gut!.....

The Linden Drunker Column

What's Brewing has done it, this time. The old rag has been going a bit soft in the head for a while. Now the juices of senile decay are flowing out through every orifice. Watch out for rigor mortis.

September saw the death of Sir Maxwell Joseph, the small-time property man who became fat during the property boom and launched the City's biggest-ever coup in 1972 when he bought up Watney's. For the next ten years he was "Mr Grotney". So how does What's Brewing, CAMRA's monthly mark this event? One would not want them to launch

into a tirade of abuse. Kicking dead bodies is not very seemly. But unctious praise is not in order either.

Yet what do we get? A head-line about "The great adventure," lots of tepid stuff about his career and then, from CAMRA chairman Tim Amsden, a bizarre load of nonsense. "Just as we symbolised a turning point for brewing, so did he . A lot of people mistakenly think of him as the villain of the Red Barrel image . . . but he recognised the mistakes that had been made . . ." Bull.

Watneys only changed in so far as they have

changed at all, when they realised people were not going into their pubs any more. But that was back in the days when CAMRA used to be rude to people. Not least "Sir" Maxwell Joseph.

And what does October's What's Brewing have on the front page? A big story about the "Return of the old firm" – or how Watney's have decided to dump its Red Barrel sign in London and bring back the stag, along with an old name Watney Combe Reid."

This subterfuge, this dolling up of wolves in lamb's clothing, has been going on for a few years. Identical brews turn up with different names (usually with some local connotation) all over the country. Big brewers go around pretending they are small brewers. CAMRA used to complain about this. Not today. Brian Glover writes in WB that "Watney finally put the spirit of the brash Red Revolution to rest last month." Why is he kidding with this PR blurb? Its exactly the same game as Watneys were playing in the mid-1970s in London — painting all their pubs brown so that people would confuse them with Youngs pubs.

Glover tell us approvingly that "each of their thousand-plus pubs will be re-signed with the new name . . . by the end of 1983." How much will this cost? Does not Handin-Glover realise that the bill for this chicanery will be paid over the bar of every Watney's pub in the area? Perhaps this is one reason why drinkers are being "Hit with a fourpenny one" (price hike, that is), which WB announces on page three.

Then on page five, Whitbread get a page-lead puff for "allowing" one of their redundant workers (sacked in the latest round of brewery closures, presumably) "to supply his beer to two of their tied houses in Bedfordshire." What, one is inclined to ask, about the other 7,000 odd pubs

The only sanity in WB comes from outside the office. One reader's letter asks "Perhaps the time has come to ask what real progress is being made with the big brewers." In the public opinion column Roger Hall asks "Haye we gone full circle?" and catalogues the return of badly-served real ale in big brewery pubs all over Manchester.

Finally, the only regular bright spot in WB these days (and, come to think of it, the best bit of the mag for as long as I can remember)

continued page 5

Jim and Jan Welcome you to the

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MANNS IPA
LONDON BITTER
64p Pint
SUPER STAG
Pub Grub Lunchtime and Evenings

7 days a week A La Carte Restaurant

Monday - Friday Lunch

Real Beer in London-Update 9

ADDITIONS

- W1 *Beehive, 126 Crawford St. Webster: Yorkshire bitter.
- W1 *Bricklayers Arms, 6 New Quebec St. Watney: London bitter; Webster: Yorkshire bitter.
- W1 *John Snow, 39 Broadwick St. Webster: Yorkshire bitter.
- W1 Prince Alfred, 118 Marylebone Lane. Watney: London bitter, Stag; Webster: Yorkshire bitter.
- W1 Rose & Corwn, 2 Old Park Lane. Mann: IPA; Watney: London bitter, Stag; Webster: Yorkshire bitter.
- W1 *Three Tuns, 1 Portman Mews South.
 Webster: Yorkshire bitter.
- W1 *Whittaker Arms, 3 Blandford St. Mann: IPA; Webster: Yorkshire bitter.
- WC1 Harrison Arms, 28 Harrison St. Webster: Yorkshire bitter.
- WC1 Old Red Lion, 72 High Holborn. Charrington: IPA.
- WC1 Three Cups, 22 Sandland Street, Charrington: IPA.
- WC1 White Lion, 16 Northington Street, Webster: Yorkshire bitter.
- WC2 *Cross Keys, 31 Endell St. Webster: Yorkshire bitter.
- WC2 *Market House, 9 Russell St.Webster: Yorkshire bitter.
- EC1 Horseshoe, 24 Clerkenwell Close, Courage: Best bitter.
- EC1 Three Compasses, 66 Cowcross St. Truman: Bitter, Best bitter.
- EC4 Cannon, 95 Cannon Street. Bass: Charrington: IPA.
- EC4 Rumboe, 27 Old Bailey. Taylor Walker: Bitter.
- EC4 Smithfield Past & Present, Farrington St. Fremlin: Tusker; Wethered: Bitter.
- E1 Gun, 54 Brushfield St. Truman: Bitter, Best bitter.
- E1 Royal George, 7 Selby St. Trumant: Best bitter.
- E2 Nelsons Head, 32 Horatio St. Gibbs Mew: Premium bitter, Bishops tipple.
- E5 Crooked Billet, 84 Upper Clapton Rd. Watney: London bitter, Stag; Webster: Yorkshire bitter.
- E5 Jubilee, 278 Millfield Rd. Truman: Bitter, Best bitter.
- E5 Old Kings Head, 28 Upper Clapton Rd. Truman: Best bitter.
- E9 Queens Hotel, 274 Victoria Park Rd. Truman: Bitter bitter.
- E12 Avenue Hotel, 90 Church Road. Charrington: Crown, IPA.

- All beer served by handpump.
- E15 Bay Tree, 59 Vicarage Lane, Charrington:IPA
- E15 Chobham Arms, 62 Chobham Rd. Truman: Best bitter.
- E15 King Harold, 116 High Rd, Leyton. Charrington: IPA.
- E15 Manby Arms, 19 Water Lane. Bass: Charrington: IPA.
- CHADWELL HTH Moby Dick, Whalebone Lane Nth. Mann: IPA; Watney; London bitter, Stag;
- DAGENHAM Hinds Head, 2a Burnside Rd. Wethered: Bitter.
- GIDEA PARK Squirrels Head, 420 Brentwood Rd. Mann: IPA.
- HAINAULT Forester, Burrow Road, Webster: Yorkshire bitter.
- ROMFORD Aspen Tree, Gobions Truman: Best bitter.
- ROMFORD Crown, London Road, Romford: Brewers Bitter.
- ROMFORD Victoria, Victoria Road. Bass; Charrington: IPA
- ROMFORD White Hart, High Street. Romford: Brewers bitter.
- UPMINSTER Masons Arms, St. Marys Lane. Romford: Brewers bitter.
- WOODFORD GRN Railway Tavern, Snakes Lane. Truman: Bitter, Best bitter.
- N1 Albion, 10 Thornhill Rd. Watney: London bitter.
- N1 Alma Tavern, 59 Newington Green Rd. Charrington: IPA
- N1 Drapers Arms, 44, Barnsbury St. Webster: Yorkshire bitter.
- N1 Eagle Tavern, 2, Shepherdess Walk, Charrington: IPA.
- N1 Packington Arms, 125 Packington St. Wethered: Bitter.
- N1 Royal Oak, 140 Offord Rd, Webster: Yorkshire bitter.
- N4 Brownswood Park Tavern, 271 Green Lanes. Bass.
- N4 Hornsey Wood Tavern, 376 Seven Sisters Rd. Taylor Walker: Bitter
- N5 Highbury Barn Tavern, 26 Highbury
- Park. Mann: IPA; Watney: Stag. N6 Shepherds, 312 Archway Rd. Watney:
- Stag; Webster: Yorkshire bitter.

 N6 Woodman, 416 Archway Rd. Webster:
 Yorkshire bitter.
- N7 Holloway, 295 Holloway Rd. Truman: Bitter, Best bitter.
- N7 Prince of Wales, 274 Holloway Rd. Webster: Yorkshire bitter.

The Lost Brewery of Eltham Hill

by Mostyn Lewis

The suburb of Eltham in SE9 has a High Street that still retains traces of its original function a Village Street. Standardised plastic shop fronts conceal 18th century houses, long gutted of their original fittings but recognisable by isolated surviving features.

Until the twentieth century expansion to the south and west the growth of the area was confined to the North side around Well Hall Station. The remainder of the village remained little bigger than that which had grown up around the approach to the mediaeval palace. This palace and the services which it required probably accounts for the village having been a little more substantial than a mere roadside agricultural centre. One of those services was brewing, supplying the palace and other less grand houses.

The Palace fell into disuse after Tudor times, but there was still enough local thirst to support "brewing for sale" and there was a brewery south of the High Street in Victorian times, operated by Grier and Tress up to 1877, when John C. period between that and 1905 that the label dates, as from 1906 the concern became Kenward Brothers.

Business must have been thriving by about 1900, when a new brewery was built on Eltham Hill, as shown on the 1908 sewer map. However, by 1921 the brewing history of Eltham was over. The brewery closed. Being a fairly modern building, it has lingered on, variously as a paint and varnish factory and now as a Findus depot. Only the buildings on the photograph survive, probably the grain store. For the rest, is in glass has given way to Fish Fingers.

(The Eltham Brewery has proced an elusive subject. Thanks are due to Alan Gall and Julian Watson for research.)



"The Brewery Today"

- N8 Nightingale, 40 Nightingale Lane. Webster: Yorkshire bitter.
- N8 Railway Hotel, 5 Tottenham Lane. Mann: IPA.
- N15 Green Gate, 492 West Green Rd. Webster: Yorkshire bitter.
- N15 Woodberry Hotel, 618 Seven Sisters Rd. Mann: IPA; Watney: Stag; Bulmer: Traditional cider.
- N17 Corner Pin, 732 High Rd. Webster: Yorkshire bitter.
- N19 Boston Arms, 180 Junction Rd. Webster: Yorkshire bitter.
- N19 J.J. Moons, 37 Lanseer Rd. Any 8 beers from range of 60.
- N19 Marlers, 17 Archway Rd. Any 15 beers from range of 70.
- N22 Lordship Tavern, 606 Lordship Lane. Webster: Yorkshire bitter.
- N22 Nags Head, 203 High Rd. Charrington: IPA.
- N22 Prince of Wales, 1 Finisbury Rd. Charrington: IPA.
- N22 Seven Oaks, 96 White Hart Lane. Charrington: IPA.
- EAST BARNET Alexandra, 133 East Barnet Rd. Charrington: IPA.
- ENFIELD Railway Hotel, 173 South St., Ponders End. Webster: Yorkshire bitter.

- ENFIELD Turkey, 21 Turkey St. Charrington: IPA.
- NW1 Victory, 152 Albany St. Webster: Yorkshire bitter.
- NWI York & Albany Hotel, 129 Parkway. Webster: Yorkshire bitter.
- NW4 Little House, 93 Brent St. Watney: London bitter, Stag; Webster: Yorkshire
- NW4 Mannings, 75 Brent St. Truman: Best bitter.
- * At the time of checking, these pubs were selling some other beers via DCL Air Pressure Pump. These should be replaced soon.

If you know of any pub that has started selling draught beer or whose details in Real Beer in London are incorrect the compilers would be very pleased to hear from you.

Please write to: RBIL Update, 2 Station Rd. SE7.

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THE TOWER BREWERY

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What's it worth to you?

"A CYNIC" wrote Oscar Wilde, is "a man who knows the price of everything and the value of nothing." If Mr. Wilde were to reappear on Earth (unlikely) and to take an interest in real ale (very unlikely), he might apply the same epigram to people we know. The cost of beer in London, based on a straightforward comparison between the cost-of-living increases on the one hand and the rising price of the pint in the pub on the other, is far too high. The question is, what should be done about it? When London Drinker was launched, the answer seemed to lie in a full-frontal attack. Slag the brewers for their pricing policies, name those pubs that charge well over the odds and draw attention to the ones where the beer is relatively cheap.

This had little effect. The pricey pubs seemed to thrive whenever we turned the spotlight on them, while the cheaper ones put up their prices! We moved gradually to what we believe is the more positive approach of our 'Bargain Beers' column. With the recession having slashed bar takings for the past two years, there are those in the trade who have thought seriously about devising measures which will draw people into their pubs. The growth of 'happy hours' speaks for itself.

We have been rather surprised by the lack of interest within CAMRA, apart from a few welcome exceptions, in what has been happening. If it were not for this welcome handful keeping us informed, then even the *Drinker's* modest efforts would dry up.

There is, however, one exception to the rule of rampant inertia. People may not bother with bargains but they relish hunting out the rip-off pints. We go to meetings in the hope that someone will tell us about a cheaper pint or a happy hour but all we get, time and again, is an account of the inflated price which some pub charges for some beer. No attempt to relate this to the price which the free house — as it usually is — charges for its other beers, nor to the price charged anywhere else.

Just for once, we are publishing a piece about prices which attacks neither brewers nor landlords. We have not changed sides nor do we intend to play Devil's Advocate. We hope merely that by putting forward another view for people to consider we may help to raise the future level of debate above that of a Red Riding Hood—like saga where dewy-eyed drinkers are confronted by

rapacious landlords.

Fantasia for Free House.

Let us tell, therefore, the wholly imaginery tale of J. Ripov O'Toole, Mine Host at a well-known free house somewhere in London (with his Russian—Irish background he ought to have perfect blend of eloquence, extroversion and pugnacity to make an outstanding guv'nor).

Mr. O'Toole has seven handpumps, each serving a different beer from the independent breweries. His cheapest beer is Gutrot Bitter, a much-respected ale with an Original Gravity of 1036, brewed not too far from London and delivered to him direct. The price of a barrel works out at around 30p a pint – plus VAT.

For the middle range (1039 – 1043 Original Gravity), Mr. O'Toole relies on wholesalers and he generally sells 3–4 beers from a range of six. These include Belchmaker's IPA and Flatulence Special. Although they are of roughly the same strength and come from a similar distance, Flatulence costs him 42p a pint as against the more reasonable 37p for Belchmaker's.

At the strong end, he usually sells Constipation Ale, 1049., delivered by the brewers and costing 42p a pint. His most potent beer is Old Nausea (1057 O.G.) which he buys from a wholesaler for 50p a pint.

It is company policy to aim for around 100% mark-up on draught beers from which all expenses, including VAT, have to be found. J. Ripov is basically a simple soul and he would be delighted to double the trade price just like that. But it cannot be done. He would not be happy with a range spanning 60p a pint at one end (Gutrot) and £1 (Nausea) at the other, a gap of 40p covering just seven beers. Also, he does not want to undercut the tied house down the road which looks after some of the customers he doesn't need in his pub—it might be different if he had a Public Bar, but he does not have a Public Bar.

So his customers pay 66p for their pint of Gutrot. Next range up, he has no trouble in slapping 74p a pint on Belchmaker's IPA but he is reluctant to sell Flatulence Special for 84p. It is true that Flatulence has a good reputation and the beer clears quickly ("drops bright") in the cellar. However, these days one has to remember that people know all about the relative

strengths of beer. He rejects 76p as he reckons that Flatulence have a good reason for overcharging — perhaps they are not interested in London and are out only for what they can get — and he has no wish to sacrifice himself on their behalf. He settles for 79p; if that does not sell it, he can always get another beer.

He knows there is a ready demand for Constipation Ale and that 84p a pint would not be considered too pricey. So he ups it to 86p. As for Old Nausea, he is torn between dropping just below the 100 or giving it a Rolls Royce image at £1.10. In the end, he decides on 98p. After all, there is a recession on.

Mr. O'Toole is a business man who studies his market. He needs a weakish beer with a good name, especially during the day, while in the evening he has several regulars who arrive about 9 o'clock and drink 3-4 pints of one of his stronger beers. He has tried putting in other beers with low gravity, even milds, but Gutrot is the only one that sells.

With a number of breweries pushing draught beer, there is no shortage of potential suppliers. Only this morning, for instance, Mr. O'Toole has a visit from Constantine BelmontFfolkes, senior free-trade representative of the Fragrant Brewery. Fragrant are part of Multi-MonstroNormous, one of the largest combines in the land. After the statutory lapse of ten years, they are once again producing vast quantities of cask-conditioned beer. This they are willing to sell to him at a price so low as to make the Gutrot people seem positively greedy.

For an instant, J. Ripov is tempted. But sanity prevails and he has regretfully to give Mr. Belmont-Ffolkes the old heave. He knows very well that his customers would not touch any draught beer from Fragrant Brewery with a barge pole.

Spot the bargain.

We do not claim that our fantasy in any way gives an accurate picture of life in the free trade, but if it gets people thinking about pricing policy so much the better. We do need information about beer prices and to this end we have devised a competition. This is simply to find the cheapest pint of draught beer. We do not have all the details yet, but closing date is not until January 21st, so there is plenty of time.

Briefly, we ask readers to name the cheapest

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pint available in a public house in London (not a club, hotel, restaurant, but a pub). Happy hours qualify, provided the pub concerned appears in next month's listing of Bargain Beers. The editors will reduce the entries to a short list and, on a day to be chosen, each pub will be secretly visited on their behalf and the winner picked.

Be warned that beers only count if they are actually on sale at the time of the visit. As a sop to those who would much rather spot the rip-off pubs, we are also offering a prize to whoever nominates the most expensive pint! Similar rules, though in order to guard against the occasional barley wine or Old Roger, we are limiting the strength of eligible beers to 1060 O.G.

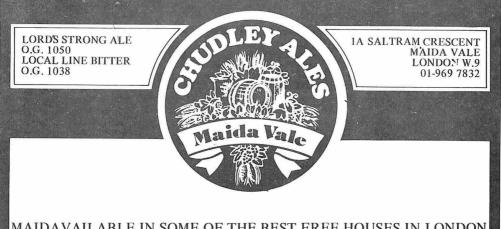
We may also offer a third prize if anyone can find an example of spectacular mis-pricing. Ruddle's bitter at 99p a pint would take a lot of beating, as would 55p for Greene King Abbot.

The prizes have still to be decided. Current thinking is that the most suitable reward for the winners would be an evening's drinking at editorial expense in a Central London free house!

REAL BEER IN LONDON

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- 130 Beers
- 61 Breweries
- 48 Maps

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Alan Greenwood's Beer Notes

and Trueman, Hanbury & Buxtons who were ever leaving the individual Watney, Combe and Reid Companies trailing in performance.

The merger made Watney, Combe and Reid,

as the new company was known, the largest

in the capital.

THE FACTORS that contribute to the success of a brewery or its beer are many. If the beers are of good quality and are sold at a reasonable price it's a start, but only a start. After all lots of companies produce good beers. There are however two factors that stand out far above the rest. One is the availability factor. This usually benefits the larger concerns, when by virtue of their size alone they will have more prime or convenient outlets for their beer. The other is the image or trendy factor. This is more likely to benefit the smaller companies, who by virtue of their size find a style, character or identity easier to emerge and who can therefore command a strong following on the basis of elitist individuality.

The company went from success to success. The Stag Brewery in Victoria, with its ideal London Waters and large vats produced the Ales and Stouts and the little brewery they had acquired at Mortlake turned out some excellent Pale Ale Bitters. In 1930, Watney's had developed a process for producing a longer life container beer which they thought would be ideal for sports and social clubs, where beer consumption was big on the day of events.

"Rubbish!" shout the people jostling shoulder to shoulder in the crowded Young's bar or in the fashionable free house. "We're here because the small brewer's beers are better". This is a fallacy. I have often seen the very worst in cloudy, sharp or bland beer supplied by small brewers, as well as the best. It can, of course, be argued that small local breweries are more likely to produce a brew suitable to the local taste, but that does not mean there is anything wrong with the larger brewers' beers.

To ensure continuity of popularity in the new market, and new trading areas, they felt they needed a more identifiable, trade mark than the old Pimlico stag. With a touch of brilliant public relations they held a contest in conjunction with a London Evening Paper. There were a staggering 26,000 entries of which a, Mr E.W. Rankin of Alperton, Middlesex won the £500 and free cask of beer for his concept of a Red Barrel. The Red Barrel was readily accepted as it appeared outside pubs and on the bar. The momentum of the image became so great that it was not long before the container, Red Barrel beer, which had originally only been intended for the irregular club trade, was being demanded by the pub drinkers too. Watneys soon realised the demand and fuelled the trend with maximum promotion so that it eventually took over, to the exclusion of all their other beers.

So. If a brewery has got beer, size, or the availability factor on its side, what value does the image factor have in the reckoning? According to Watney's it could be worth, to them, 1,000,000 barrels. That is 288 million pints a year and they should know. Over the last half century they have courted both the pinnacles of success and depths of failure, all on the strength of image.

The Bass Charrington take-over was motivated by the idea of making Carling Black Label the most common and popular beer in the country. Allied Breweries' first merger motivation was the need to knock down the wall between the Burton, Ind Coope and the rival Allsops breweries to prevent mutually impending bankruptcies. Watney's expansion period was swept along on the tide of trendy popularity. Smaller breweries faced with death crippling duties or expensive replacement costs, were often only to pleased to sell off their interests to this dynamic, enterprising company. One of the most popular red barrel concepts was a small plastic key fob which many people still have to this day (mine has pride of place, being linked to

The time was when Watney's were a healthy family concern brewing good beers from a brewery in Pimlico, Middlesex; now Victoria, London. Then in a stoke of flair and initiative in 1898 Veron Watney suggested that instead of Combe's, the Covent Garden brewery (with its excellent business management) and Reid's, the Hatton Garden brewery (famous for its ales and stouts), jointly taking over the Gordon and Tanqueray gin companies, they should at the same time merge their own interests and include Watney's in the deal. Before the merger Combe were the fourthlargest London brewer and Watney's and Reid's were joint sixth. All had one common extra desire, to surpass the pious Whitbreads

Local continued

A SMALL BONANZA

APART FROM the early departure of the pig—a teetotaller from Romford, who thrashed about uncomfortably in his makeshift pen and was finally led squealing from the hall minutes before the opening—the Pig's Ear Beer Festival in Bethnal Green got off to a flying start. Early consumption was lower than expected, but the tempo picked up by the second evening.

It was very much a festival of the new small brewers, with only four of the 23 entrants representing the older-established firms. Beer from the South West included Golden Hill's Exmoor Ale and the famous Blue Anchor home brews from Helston. The Gwent Brewery from Pontypool came from Wales and Yorkshire produced Trough and West Riding.

There were several brewers from nearer home, including London's very own Tower, Chudley and Godson, and many of the brewers were there to sample the first few pints. Most of these beers were racked in the same part of the hall, which took on as a result much of the atmosphere of an Alternative Brewers' Convention.

We took the chance to find out about existing London outlets for some of the outside beers. Moorhouse's from Burnley in Lancashire are quite strongly represented to the north of London and are looking for outlets in the capital. So far, their beers can be found in J.J. Moon's in Holloway; Dick's Bar in Hornsey; Martin's in Muswell Hill and the Ship in Rotherhithe. We managed to get similar details about the beer from Crouch Vale Brewery in Essex. This happened somewhat later in the evening, by which time there was a regrettable drop in the quality of our handwriting! One outlet may remain forever a mystery, but we can at least decipher the Queen Victoria and the Tramshed in Woolwich; the Golden Lion in Penge and the Windsor Castle in East Finchley.

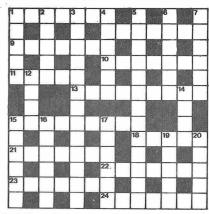
• ANOTHER NEW BREW?

AS WE GO to press, there is rumour that Watney Combe Reid are to introduce a new cask beer. If there is any truth in this, the result will no doubt be in the pubs by the time you read this.

BERMONDSEY BRAVADO

IF YOU CAN stand the new film about the SAS 'Who Dares Wins', there is a bonus in the shape of short film about the Tower Brewery which is on the same bill.

Drinker Xword 36 compiled by Dave Quinton.



ACROSS

- 1. Kiss for a quid. (7)
- 8. Navel sound, like Russian is coming. (7)
- 9. Strew around journalist took off. (7)
- 10. Glass-bearer makes weedy type dull. (4-3)
- 11. Chart the progress of teeth. (5)
- 13. Measure sounds immediately critical (9)
- 14. 50% of a full toss? (4-5)
- 18. Places where the good Welsh go? (5)
- 21. Small and variable tone run. (7)
- 22. Opener in part leads to row. (7)
- 23. Head off mass and land in the Med. (2.5)
- 24. Collective dance infected by draught beer? (4,3)

DOWN

- 1. Prophet grasps point with lots of 20? (5)
- 2. Back in Kestral avis sharp. (5)
- 3. Food-carrier to thicken-out beer. (7,6)
- 4. Jimmy in confusion? (6)
- 5. Pinching the short angel to be heard? (6,3,4)
- 6. In Masham, another brew for the Holy One. (6)
- 7. Place the right to rail in a church. (6)
- 12. Palindronic lady. (4)
- 14. Out-of-town urchin protrudes. (4).
- 15. Wait to give it the strap. (4,2)
- 16. Send off article in repast. (6)
- 17. 2v note. (6)
- 19. 20 in a Protectorate near Oman. (5)
- 20. Papersack length up your nose! (5)



my girl friend's chastity belt key).

In the 1970's whilst the beers got more effervescent the image became effete. Big was no longer beautiful. The stereotype style became bland and like beer, fizziness and sparkle could not substitute for character and quality. The situation was not helped when one of the popular national newspapers effectively mounted a persecution campaign after Watney's then-management donated a record amount to the Conservative party. CAMRA although not political, found in Watney's the epitome of everything undesirable in the new world of monolithic brewing companies. Individuality, choice, character, style, tradition, all were being destroyed in the pursuit of autocratic symbolism.

After a decade, out in the cold, Watney's have got the message and giving them full credit, for it is not easy for a company of their size with such big investments in plant and equipment to change direction easily. They have salvaged many of their near extinct beers and identities, Wilson's, Webster's, Usher's etc. They now offer a number of pleasant traditional style pubs, a range of fifteen draught beers including four real ales and are boasting a recent gold medal awarded by a Belgian Institute for the quality of Stag Bitter.

The only problem now is overcoming the 1970's image, and to be given a chance. The red barrel has gone and the pimlico stag is back. I just wonder if a stag key fob will be so quick to find on that all important



"A new image for the Mortlake Brewery"

ring on my key chain.

Footnotes: Watney's Victoria brewery was closed down when compulsory purchases for Victoria Station and surrounds so dissected the site that it became impractical. It last brewed in 1959. The site has been developed and all that remains is the Stag pub, which was built as a monument.

Some of Combe's brewery buildings still survive in Covent Garden and there have been attempts to restart a brewery in them.

Part of Reid's Griffin Brewery in Hatton Garden was used until recent times by a tobacco company. The attached pub, the Griffin, is still there.

Where to buy London Drinker

OUTLETS - SOUTH-WEST/WEST

Pubs

SW1 BUCKINGHAM ARMS, Petty France

SW1 FOX & HOUNDS, Passmore Street

SW1 NAG'S HEAD, 53 Kinnerton Street SW1 RED LION, 48 Parliament Street

SW1 ROYAL COURT TAVERN, 8 Sloane Sq.

SW1 SPREAD EAGLE, Grosvenor Road

SW1 WILTON ARMS, 71 Kinnerton Street SW4 JOLLY GARDENERS, 115 St. Alphonsus Rd.

SW5 CLARENCE, 148 Old Brompton Road

SW6 WHEATSHEAF, 562 King's Road

SW6 WHITE HORSE, 1 Parson's Green
SW7 ANGLESEA ARMS, 15 Selwood

77 ANGLESEA ARMS, 15 Selwood Terrace 77 NORFOLK TAVERN, Harrington Rd

SW7 NORFOLK TAVERN, Harrington R SW8 PRINCE OF WALES, 99 Union Rd

SW12 GROVE 39 Oldridge Road

SW12 PRINCE OF WALES, 270 Cavendish Road

SW13 RED LION, 2 Castlenau

SW16 LEIGHAM ARMS, Wellfield Road

SW16 MITCHAM MINT, Lillian Road

SW16 PIED BULL, 418 Streatham High Road

SW17 KING'S HEAD, Upper Tooting Road SW18 THE CRANE, 14 Armoury Way

SW19 ALEXANDRA, Wimbledon High Road

SW19 ALEXANDRA, Wimbledon High Ros SW19 KING'S HEAD, Merton High Street

SW19 KING'S HEAD, Merton High Street SW19 PRINCESS ROYAL, Abbey Road

W1 WORCESTER ARMS, 89 George St.

W1 WORCESTER ARMS, 89 Ge W1 ANGEL, Thayer Street

W1 CARPENTER'S ARMS, Seymour Place

W1 BRICKLAYER'S ARMS, Aybrook

W5 RED LION, St. Mary's Road

W6 CROSS KEYS, 157 Black Lion Lane

W6 THATCHED HOUSE, 115 Dalling Road
W6 TRUSCOTT ARMS, Shirland Road

W8 CHURCHILL ARMS, 11 Kensington Church St

W11 EARL LONSDALE, 281 Westbourne Rd

W11 FROG & FIRKIN, Tavistock Crescent

WHERE TO GET LONDON DRINKER CONTINUED

BRITANNIA TAP, 150 Warwick Road W14 RADNOR ARMS, 247 Warwick Road BEDDINGTON PLOUGH, Croydon Road CARSHALTON FOX & HOUNDS, High Street CARSHALTON GREYHOUND, 2 High Street PRINCE OF WALES, Morden Road CHEAM GREENFORD BLACK HORSE, Oldfield Lane **HAMPTON** WINDMILL, Windmill Road HOUNSLOW EARL RUSSELL, Hanworth Road HOUNSLOW WHITE BEAR, 198 Kingsley Road BULL, 32 Church Road MITCHAM **MITCHAM** CRICKETERS, 340 London Road MITCHAM KING'S ARMS, 260 London Road QUEEN'S HEAD, Cricket Green **MITCHAM** OSTERLEY HARE & HOUNDS, Syon Park, Wyke Green SUDBURY BLACK HORSE, Harrow Road SURBITON RAILWAY TAVERN, Ewell Road SURBITON VICTORIA, Victoria Road LORD NELSON, Lower Road SUTTON SUTTON NEW INN, 18 Myrtle Road

3W4 Alan Greenwood's, 215 Clapham Park Rd
3W11 Majestic Vintners, Hester Road
3W13 39er, Webbs Road
3W19 Alan Greenwood's, 308 Haydon's Rd
3V19 Alan Greenwood's, 17 North End Rd
GINGSTON
Alan Greenwood's, 11 Hawkes Rd
GINGSTON Alan Greenwood's, 120 The Broadway
NALLINGTON Alan Greenwood's, 8 Butter Hill
CLUBS
3W12 Grafton Tennis Club, Thorton Road
NEW OUTLETS

CRANE, 14 Armoury Way

2 Castlenau

RED LION

SW13



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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.

