

Vol.4 No.5
JUNE
1982

12p

LONDON DRINKER

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



'EVERY MONTH – NEWS OF LONDON'S BARGAIN BEERS'

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Next issue available beginning of July.
Closing date for copy: 9 June

LONDON DRINKER is published by the
London Branches of CAMRA, the
Campaign for Real Ale Ltd.
The Views expressed in this publication
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either the London Branches of CAMRA
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News & Views

● FIGHT FOR FLEXIBILITY

LAST MONTH WE spotlighted the campaign for more reasonable prices for drink. The other big issue which we at *London Drinker* are keen to have resolved in the Drinker's favour is that of pub opening hours. We are very pleased to see that the magazine *Time Out* has raised this very issue on behalf of London and has apparently built up a considerable body of support for more sensible licensing hours.

CAMRA has long been in the vanguard of those who have fought for pubs to be open at times when a sizeable number of people are available to drink in them. This does not necessarily mean longer opening hours so much as more sensible opening hours. We note with approval that the *Time Out* initiative has the support of the Brewers' Society and, more to the point, the National Union of Licensed Victuallers.

Our main concern over the campaign is the feeling that much of the impetus might be coming from the restaurateurs, particularly those in Central London, rather than the publicans. We hope we are wrong.

Some of the arguments in support of flexibility are mentioned in Laurie Bishop's piece in the issue. If you wish to back this new initiative, write to 'Keep London Open Campaign', *Time Out*, Tower House, Southampton Street, WC2.

● COURAGE UP

WITH THE PUB world still buzzing with the sound of angry Charrington Landlords complaining about their brewery's swinging price increase, another major brewery has acted in much the same way. Courage have put up their draught beers by 2p, a more modest increase than Charrington's but not very pleasant for the consumer who has just got used to post-Budget prices.

● WORK AT IT

AT A TIME when the national unemployment rate has reached record levels, we learn that those lucky enough to have a job need to work longer to buy a pint of beer. The

Treasury announced that the average male manual worker earned his pint in 1980 after 15.5 minutes. In 1981, the poor chap had to slave for 16.6 minutes.

● QUALITY OR QUANTITY?

I BELEIVE THAT the quality of real ale served in pubs is now of greater concern than is the number of pubs selling the product, writes John Conen. At the recent Annual General Meeting of CAMRA's North London branch I, as Chairman, reviewed whan had been a very successful year for the branch. One aspect of the success was the substantial increase in pubs selling real ale in our area. We now have well over 300 pubs, compared with around 70 in 1975.

Despite this, selection of a small number of pubs to go forward for CAMRA's national *Good Beer Guide* remains difficult, as there is a dearth of pubs with really high quality beer. The criterion for the *Guide* is the quality of real ale sold and in North London this has not improved in line with the number of outlets selling it.

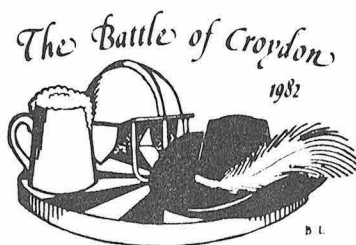
A good pint of real ale has a distinct taste of malt and hops and should have a distinct tang of that particular beer, as if one were sampling it in the brewery. Otherwise, it should be discounted. Also out are beers which are tepid or over-chilled, flat (in taste, not just in appearance) and beer that is out of condition, either through being left on stillage too long or through being served before it is ready.

In many of our pubs, these faults are far more common than is the pint that is 'off', vinegary or muddy, and thus totally undrinkable. Many pints may not be obviously bad enough to send back, but they are hardly enjoyable and are certainly not worth the vast amount of money that one is expected to pay for them.

Equally important is their availability. The thirsty traveller has no use for the pub that is temporarily out of real ale and can offer only keg. Unfortunately, many pubs do little to ensure continuous supplies and either through laziness or inexperience do not have a new barrel ready for service when the old runs out.

Also linked to these problems are pubs that do not sell real ale as their 'standard' beer. It is treated as a speciality and only customers who specify it get it. A request for a pint of

TWO GREAT EVENTS IN ONE



Croydon Beer Festival

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REAL ALES and CIDERS

in a giant marquee overlooking the battle, plus full bar service in two portable pubs, The Royal Oak and The Cromwell Arms

OTHER ATTRACTIONS
FOOD & REFRESHMENTS

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ROUND TABLE

CAMRA

SEALED KNOT

News & Views continued

bitter will result in a pint of fizzy keg beer. A by-product is that the quality of the real ale may suffer through low turnover and breaks in supply may also occur.

In the early days of CAMRA, we were remarkably indulgent towards pubs that sold the real thing but were not notable for reliability. It is now time to take a firmer line with pubs that do not show any commitment to maintaining supplies to good quality real ale. Our branch intends to report instances of sub-standard beer to the brewery concerned.

● UNBELIEVABLE

LONG-STANDING readers will know that the *Drinker* does not readily indulge in 'April Fools'. This is because we feel very strongly that the essence of a successful AF is that it should be harmless as well as amusing. We have had difficulty in coming up with suitable ideas because drinkers seem to be, on the whole, a gullible lot.

CAMRA's Hertfordshire newsletter, for instance, invented for their April edition a new small brewery run by a highly improbable couple. The details were reported subsequently in the news columns of the *Morning Advertiser*. And nothing to do with April Fools, but we have had a serious enquiry at the *Drinker* about the possibility of sampling beers from Clickwilly's brewery!

Sent any Swedish telegrams lately?

● SUPERMAN STAN

THE POPULAR IMAGE of CAMRA folk has little to do with athletic prowess of any sort other than the bending of elbows.

Whereas our own dynamic editorial duo indeed find it hard enough to cross the road – especially if there is no pub on the opposite side – the *Drinker* is not without its man of mighty deeds.

He is our Subscription Manager, Stan Tompkins, who apart from looking after the needs of correspondents with total and unobtrusive efficiency has just completed his second London Marathon. At the time of writing we do not know how high up he finished. We do know that it took him less than three hours and can vouch for the fact that at 1.15 on the Sunday afternoon he was hale and hearty and slamming them back in a Westminster pub.

● WRITE AND CORRECT

Talking of Stan, we are always happy to receive contributions. If you have anything to say on any subject connected with beer and the like, please write it down and send it to Stan at the address shown on the inside front cover.

He also has back copies of the *Drinkers*, at least for the last two years. As a special offer, all back numbers ordered before 30 June will be charged for at 10p a copy instead of 12p. Please enclose a 10" x 7" stamped addressed envelope with the order.

We did, incidentally, contrive another Penny Black situation with the April issue. In some copies, the photograph of the Pineapple in SE1 was reversed. If your copy shows a pub belonging to epooC dnI, it may be worth a fortune one day.

Alan Greenwood's Beer Diary

ACCORDING TO the editor, this month's diary is seriously late. The reason, I have to explain, is a most demanding garden. Actually, it is not so much the gardening as an infernal weed that has infested the plot for so long it dominates and repels all human endeavours.

This year, however, I am determined the weed must go. Out I trudge, wellies on feet and spade in hand to attack the

dreaded invading nettles, and what a battle it has been! The nettles retaliate with blistering painful stings and the roots are so deep and entwined, they almost pull me into the ground faster than I can pull them up. Why oh why, I wonder, should such despicable plants ever be invented?

On reflection, if it were not for nettles and their family of plants we would not be able to enjoy beer as we do today. The

Beer Diary continued

hop that is used to give that fruity, bitter taste to beer is from the same family as that infernal stinging nettle.

Hops were cultivated in mainland Europe for the purpose of adding flavour to beer centuries ago but we English, being the personification of conservatism, would not allow this new-fangled contaminant to blemish and hide the true flavour of real old English Ale. Unlike modern CAMRA, Ye Campayne For Realle (unhopped) Ale had the backing of some very formidable allies. The leader was none other than Henry VIII, who exerted his heavy influence to get Parliament to outlaw the use of this European weed.

Time and reason gradually overcame, since the attributes of hops were recognised: apart from that fruity bitter taste, it acts as a very good natural preservative.

Like the nettles in my garden, hops have long deep roots. This is the reason they are cultivated predominantly in Kent, where the ground is ideal not only because of its consistency but also because of its depth.

To me, hops are a source of intrigue and are designed more for the creators of science fiction than for the brewers of beer. We have all seen the horror film or comic book where the plant or weed comes alive and, but for the hero, would overtake and strangle civilisation as we know it. That weed is the hop plant which can grow a staggering 6 inches in 24 hours, waving

its long, then, rough, twining stems to clutch at the nearest firm limb it can find.

So beware. Do not go to sleep in a hop field. Don't laugh at that idea either for, like the weed in the horror stories which transfixes its prey with unconsciousness before it strangles, the hop is a notorious soporific. Having said all this, I must admit that hop fields are not eerie places at all. Not like my garden of previous years, with its waving nettles. Unfortunately, now that they have gone I have come across a super recipe for nettle beer and I cannot make use of it.

Perhaps it is true that hops and nettles do have a sinister side? They have certainly got the better of me, this time.

Humulus lupulus



Flexible Drinking Hours by Laurie Bishop

SUMMER IS nearly upon us and with it comes the perennial moan from foreigners about drinking time in pubs and bars. Even Scots have a grouse now as bars in city areas north of the border invariably stay open all day. I have written before in these columns about the annoyance that even home-grown drinkers experience when putting up with our tiresome, puritanical and outdated drinking hours but I feel it worthwhile to talk about it again now.

Our twice opening and twice closing habits in pubs only goes back to the days of the

First World War when excessive drinking was considered to be affecting work and productivity in munitions factories around Carlisle. The Prime Minister at the time, Lloyd George, was basically anti drink! That this has lasted through to these permissive and liberated days speaks volumes for the effectiveness of the National Union of Licensed Victuallers (NULV, the union for pub tenants).

I understand the feelings of tenants towards the suggestion of more liberal licensing hours. They are trying to protect themselves against being called upon to open longer,

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Flexible Drinking Hours continued

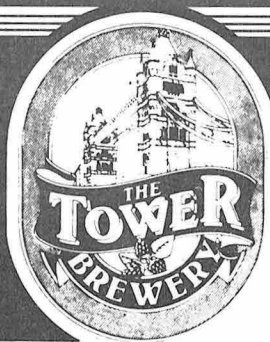
thus having to pay higher staff wages, work longer themselves and in consequence charge higher prices.

I think I have views similar to many CAMRA members and sympathisers when I say that I am not looking for pubs to be open from 9 in the morning until gone midnight. I want to see pubs being allowed to open before noon on Sundays and before 7 on Sunday evenings. I want to see them open on Saturday, Sunday and holiday afternoons. I want to see pubs being allowed to open for, say no more than 9 hours a day, every day, subject to the proviso that the opening time cannot include the period from, say, midnight to 10 the next morning. Incidentally I also want to see pubs required by law to display their opening times outside the premises in the same way as do shops and banks but that, perhaps, is another story.

Of course one cannot be too hopeful about getting legislation through Parliament to cover all this. Parliament is slow at the

best of times and as this government has effectively done away with the Minister for Prices and Consumer Protection, a job previously filled by Sally Oppenheim, I cannot see much encouragement there. But CAMRA is all about cajoling and explaining to people what should happen in the future and so I certainly look forward to intensive parliamentary lobbying on this in future

I have just one regret about the results of success in achieving more flexible drinking hours. There would no longer be that wonderful sense of devil you get when drinking at four o'clock in the afternoon on market day in some provincial town. Somehow it didn't matter whether it was Hook Norton in Banbury, Adnam's in Norwich, Shepherd Neame in Maidstone, Home or Shipstones in Boston or Arkell's in Swindon the beer always seemed to taste that much better. You seemed to drink it faster too.



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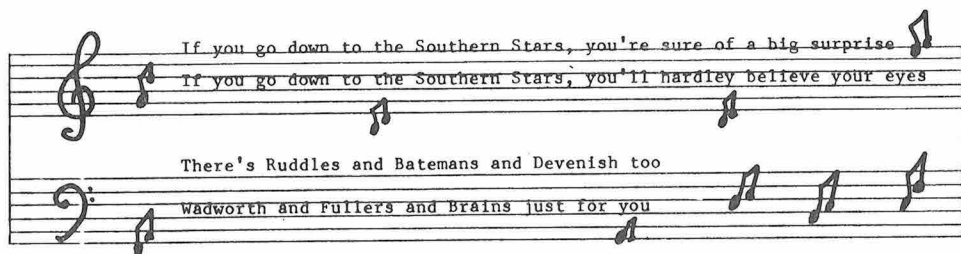
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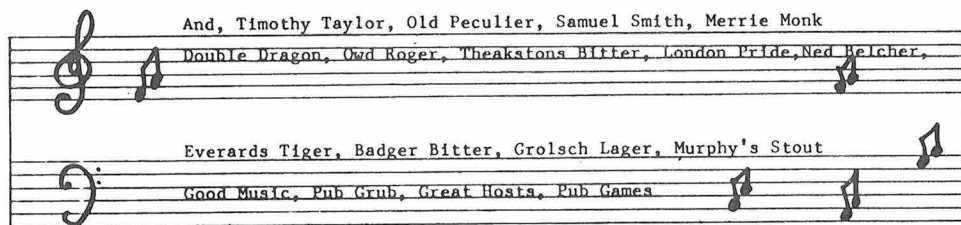
503 New Cross Road, London SE14

01-691 4166



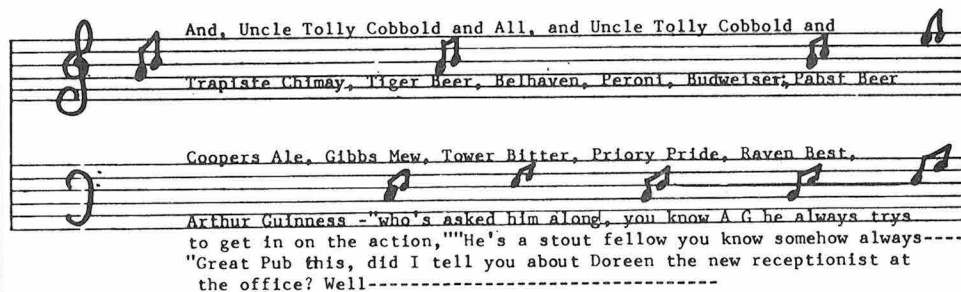
If you go down to the Southern Stars, you're sure of a big surprise
If you go down to the Southern Stars, you'll hardly believe your eyes

There's Ruddles and Batemans and Devenish too
Wadworth and Fullers and Brains just for you



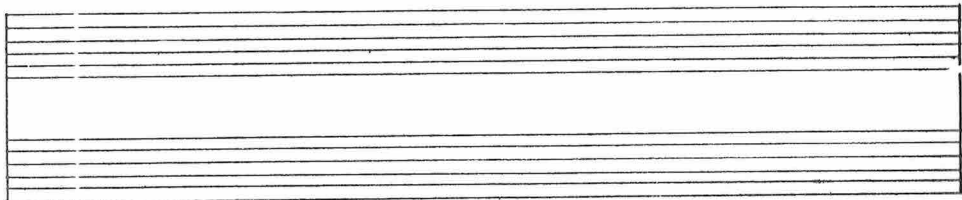
And, Timothy Taylor, Old Peculier, Samuel Smith, Merrie Monk
Double Dragon, Old Roger, Theakatons Bitter, London Pride, Ned Belcher,

Everards Tiger, Badger Bitter, Grolsch Lager, Murphy's Stout
Good Music, Pub Grub, Great Hosts, Pub Games



And, Uncle Tolly Cobbold and All, and Uncle Tolly Cobbold and
Trapiste Chimay, Tiger Beer, Belhaven, Peroni, Budweiser, Pabst Beer

Coopers Ale, Gibbs Mew, Tower Bitter, Priory Pride, Raven Best,
Arthur Guinness - "who's asked him along, you know A G he always tries
to get in on the action," "He's a stout fellow you know somehow always
"Great Pub this, did I tell you about Doreen the new receptionist at
the office? Well-----"



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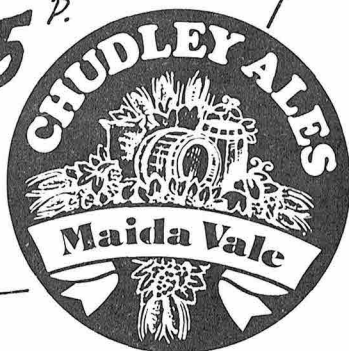
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WHICH IS THE ODD ONE OUT?
JUST TAKE YOURSELF ALONG WITH THE ANSWER TO
THE MOON

MOONSHINE FULL MOON HALF MOON MAN IN THE MOON
MOON BOOTS WALKING ON THE MOON MOON BEAM
MOONSTER MOON BUGGY MOONY BLUE MOON
HARVEST MOON MOON FREEHOUSE MOON LIGHT
MOONRAKER MOON STONE MOONSHEE MOON CALF
MOONWORT

SENSATIONAL~LEA

A Lower Clapton Crawlabout

RIVERSIDE PUBS to Londoners usually mean either tourist traps along the South Bank or more decorous watering places where the Thames turns up its nose at the snooty reaches of Richmond and Kingston. Our crawl this month examines a small part of one of the other rivers. The Lea branches from the Thames at Canning Town and twists northwards towards Waltham Abbey and beyond for over 40 miles.

It is one of our oldest recorded waterways. Danes used to sail up it in the 9th Century, chased on one occasion, it is said, by none other than King Alfred of the Cakes. Since those days it has been continually deepened, widened and otherwise improved navigationally. In addition, it still provides Londoners with about one-sixth of our drinking water.

We were drawn to the Lea Bridge area because of the adjacent Young's and Fuller's house, and the first job was to decide on our starting point. We picked the comparatively scenic end, which is more remote, and walked our way towards civilization and public transport. With the long summer evenings upon us, this is probably the better way round because you get the view during the hours of daylight (opening time is 5pm) whereas, with due respect to Lower Clapton and Upper Homerton, the remainder of the route looks just as good in the dark.. All but two of the pubs mentioned, incidentally, are listed in Map 16, page 51, of the recent *Real Beer In London*.

Starting at the bridge and heading north, as we did, you soon discover that this is not a riverside of great natural beauty. It alternates between industrial eyesores and a long stretch of Walthamstow Marsh, across whose barren wastes rise the inevitable tower blocks. The lea itself, though, winds attractively and there are swans and scullers and other desirable trappings of river life to make your journey worthwhile.

You won't find many barges carrying goods, but at the height of its commercial fame the Lea was important to London and not least to London's beer drinkers. When the advantages of river over road transport were applied here, it meant that maltsters

from such places as Enfield, Ware, Luton and St. Albans could send their malt to London more cheaply. London's brewers claimed that this enabled them to improve the quality of their beer, because they could use extra malt in the brew at no extra cost to themselves.

A likely story. You can also bet that the cost of a customer's pint did not drop. Some of the maltsters with interests in horses and carts were in any case not keen to lose their transport monopoly, and so they put out black propaganda about the opposition. "Malt carried by water made worse beer, as it soaked up so much water on the journey that a 7½-bushel sack weighed 8 bushels by the time it reached its destination" (quoted in *London's Waterways* by Martyn Denney).

Clearly the British Road Federation would have little to teach its predecessors. And talking of lobbies, picture if you can the scene at a contemporary Annual General Meeting of what Alan Greenwood calls elsewhere Ye Campayne for Realle Ale. "Ye Campayne be instructed" runs one of the motions for debate "not to recognise beer brewed from malt that has been transported by water for a distance beyond 5 (or whatever) miles".

Walk along the bank opposite the **Prince Of Wales** and follow the sign for the Watney's pub (of which more later) until the tin fencing gives way to the river and to our first havens of content. The **Robin Hood** is a spacious Courage pub decked inside with cars, pennants and other seafaring gear. A recent change from tenancy to managed status had, we were told, led to prices going up to various concessions to pensioners being ended. A shame. Both Director's and Best Bitter are sold.

The **Anchor & Hope** is the smallest pub on our crawl and one bound to be sought after, being a Fuller's house which sells excellent London Pride and ESB. Very much a local with little in the way of refurbishment, its place right on the river bank also draws in visitors and tourists.

On the way back to Lea Bridge you pass the **King's Head**. A large hoarding on stilts facing the river proclaims "Mann's" and the old name of Mann, Crossman and Paulin adorns

Sensational - Lea continued

the front of the pub. Promising, but no draught beers from the Watney's group nor from anyone else's are sold within, not even London bitter on the air pressure pump. Having been well indoctrinated by Howard Gladwin as to what to do in these circumstances, we glanced at the shelves and, yes, they did stock bottles of Worthington White Shield.

The corner of Lea Bridge is dominated by the **Prince of Wales**. No architectural marvel, but its position on the crest of the river bank makes it easily the most imposing building on the crawl. You can sit outside and watch the river or shelter in one of the two sizeable bars. In either case, you will no doubt be drinking one of the two Young's bitters on tap.

Across the bridge is the Metropolitan Water Board pumping station and a bit further downstream are some of the Board's filter beds. As the East London Water Company, it was responsible for a nasty cholera epidemic in the 1860s through supplying unfiltered water to its clients. Citizens of East London were shocked to discover dead eels in their water tanks.

in early Indian Restaurant style. The draught beers are Bass and Charrington's IPA.

These are the pubs by the river. If you wish to stop hereabouts, there are several buses to carry you to Central London or to the East. If you have time to venture into Homerton, walk away from the bridge and turn left at the **British Oak**, a Watney pub we did not visit because it was shut. Cross the green until you reach Millfields Road. Veer left and, on the corner of Pedro Street, you will find the **Jubilee**.

We tend to be wary at present of pubs called the **Jubilee** and this one was not even in *Real Beer In London*. Having plucked up courage to enter we were rewarded by the sight of handpumps announcing Truman's bitter and Best, though it turned out that only the bitter was currently on sale. The pub has been tastefully modernised. Visits should be undertaken early in the evening unless you enjoy disco.

Turn left down Millfields Road, left down Chatsworth Road, right into Elderfield Road and head for the **Priory Tavern**.



“The Lea, the Lea Bridge and the Prince of Wales”

Behind the **Prince Of Wales** and somewhat in its shadow lies the **Ship Aground**. A large interior, with the walls done up

Apart from selling keg beers this pub can hardly have changed since the 1930's and it remains a fascinating period piece,

Sensational - Lea continued

well patronised by the locals. The draught beer is Bass.

Continue down Elderfield Road, right into Clifden Road, left down Churchill Walk and into Homerton Row. Opposite on the left is the **Welsh Harp**, one of the handful of pubs in North-East London fortunate in recent years to have been bought from the big brewers by Shepherd Neame. A lively local which sells the bitter on handpump.

Left outside the pub and proceed to Urswick Road. On the opposite side, look for Isabella Road at the bottom on which you will find the **Chesham Arms**. The only free house on the crawl, it sells a good pint of both Fuller's London Pride and Sam Smith's OBB. All prices are marked on the dispensers and it is a little disconcerting, if not literally sobering, to find grotty old Watney's Special selling for 6p a pint less than the draught beers.

Head leftwards to Mare Street or Lower Clapton Road and select your bus.

LONDON'S OLDEST BEER FESTIVAL

by Mostyn Lewis

THE REAL ALE revival in London owes a great deal to the Beer Festivals which showed Londoners who thought Watney's was the World's End that there really was a thriving national industry of first-class local brewers, and that Eurofizz was a long way away.

CAMRA Beer Festivals in London are closely associated with Alexandra Palace in the public mind, but Ally Pally is really a bit of a new-comer. The first National Beer Exhibition was at Covent Garden (The building that is now the London Transport Museum) in September 1975, but even that was preceded by the first Greenwich Beer Festival in the previous June (the sixth is on the 18/19 of this month).

CAMRA and the breweries are now so many Suppliers and Beer Agencies delivering all sorts of beer to all sorts of people that 1975 seems Light Years away. When Greenwich Council offered to back a Beer Festival as part of the Greenwich Arts Festival the scale of the operation was unprecedented for a voluntary group. The only beers which could be delivered were those available in London pubs - National and the local independents and this meant collection trips. With CAMRA Brewery Liaison Officers hobnobbing regularly with breweries this can today be easy, but small breweries at the other end of the country had either never heard of CAMRA or doubted if they would see their

money or their barrels again.

By a combination of cajolery, overdrafts and simple fast talking the requisite barrelage was obtained; 40 brews from 28 breweries and a total of about 16,000 pints for the five sessions. It is a curious fact that the consumption of beer at Beer Festivals works out consistently at around 4 pints per paying customer over the years, but the start was guesswork, with the organisers planning on the basis of their own rather more generous consumption!

Somehow it worked. It was extraordinary how such relatively obscure beers such as Ruddle's County and Theakston's Old Peculier had acquired a following that was embarrassing, to the extent that after the first night the evening's allocation of the latter was on sale only between 7.30 and 8.00 and between 9.00 and 9.30! The prices now seem nostalgic: entrance was 50p including a free pint! At that time the local public bar price for bitter was 18-22p.


The sixth Greenwich Beer Festival will, we hope judge its provision of beer to the usual nicety. Somehow the last Festival maintained a choice of 20 beers up to last orders, and yet left no more than a firkin in total to be finished by the volunteer bar staff. Mind you, supper was two loaves and five small fishes.

TRADITIONALLY BREWED BEER

A Giant of a Beer

PAINÉ'S

EXTRA



GRAVITY

EXTRA

GRAVITY

James Toller, The Eynesbury Giant.
Born 1798. Died 1818 - 8' 6" tall.

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LOCAL ●●●●●

● FREE FALL

THE NUMBER OF free houses in Central London will drop following the takeover of Nicholson by Allied-Lyons. Nicholson are known to the public mainly as distillers, but their catering branch runs a few hotels around the country and also 18 pubs; The date for takeover was 24 May and it has by now presumably gone through as there was no reported opposition.

Many of these pubs are in the City of London. They include the **Old Bell** and the **Punch Tavern**, both in Fleet Street; the **Williamsons Tavern** and the **Queen's Head**. Their most prestigious pub is probably the **Black Friar**, that splendid late Victorian maverick just north of Blackfriars Bridge.

Nicholson have tended to favour the big brewers in their pubs, so that most of the draught beer comes from Bass, Courage, Whitbread and Allied. One would hope,

perhaps optimistically, to see the new owners doing a 'Clifton Inns' job with the pubs by prolonging the freedom and adding a sense of adventure.

● HOPS AND WINE

ANOTHER WINE BAR with plenty of draught beer. The **Hop Picker** in Hackney Road has converted its basement into **Pickers Wine Cellar**. About 6-8 beers will be available straight from the barrel, as well as a range of wine and food.

● OLDE AND GOODE

CLIFTON INN have transformed the **Hereford Arms**, a former Watney's fizz-house in Gloucester Road, SW7 by adding wooden beams, gas lighting, sawdust and several real ales. No doubt someone in due course will tell us what these are.

● BARGAIN BEERS

AS REPORTED IN our April issue, the King of Beasts in Graham Street, N1 is brewing a City bitter. The price is no longer 48p a pint but 54p is not bad going. They should by now also be brewing a mild, which will sell at under 50p a pint.

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3 MINUTES FROM SURREY DOCKS UNDERGROUND

BUSES 1, 17, 47 and 188 PASS THE PUB

Local continued

We used to feature another Islington pub, the **Island Queen**, in this column for its Charrington Crown bitter. The latest price we have is 58p, good enough to qualify.

Another old friend is the **Pakenham Arms**, near Mount Pleasant. We gather that one from among its range of beers should always be available at 60p a pint.

Our consolidated list continues to look healthy. Please let us have your additions and confirmations. As before, we divide the pubs very roughly into the times during which they offer bargain beers.

All Day

The Clarence in Old Brompton Road is to permanently feature a reduction of 20p on all of its draught beers all of the time. The **Hop Picker** in Hackney; **Dick's Bar** in Hornsey; **Welch Bros.** in East Finchley; **Sun** in Carshalton; **Royal George** in Greenwich; **Royal Albion** in Hounslow; **Pied Bull** in Streatham and the **Windsor**

Castle in Islington. This means that **Buffalo Bitter** (brewed by Godsons) and **Truman Bitter**, **Best Bitter**, **Everard Tiger** and **Godsons Black Horse Bitter** will always be 53p per pint. **Bulmer Traditional Cider** is also 54p per pint available at

Early evening

Ship & Shovel in Charing Cross; **Percy Arms**, Clerkenwell; **Moon** in Holborn; **Malt & Hops** in Kings Cross; **Marlers** in Islington; **Old Windmill**, Hadley Highstone; **Salisbury**, Barnet; **Wattenden Arms** in Kenley and the **King William IV** in Hampstead.

Other evening

Leather Exchange Tavern in Bermondsey; **Worcester Arms**, Marylebone; **King's Head** in Merton; **Golden Lion** in St. James's; **King's Head** in Acton; **Cavalier**, Wallington.

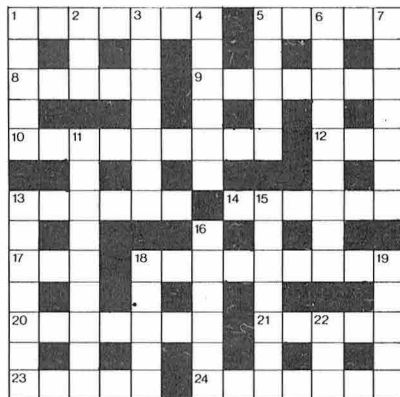
Lunchtime

Bricklayer's Arms in Shoreditch.

Beyond category

Mitcham Mint in Streatham; **Wellington** in Waterloo and the **Prohibition** in Croydon.

Drinker Xword 31



compiled by
Dave Quinton

LAST
MONTH'S
SOLUTION



ACROSS

- Good man phones and develops ties (7)
- Risk everything when you put this on (5)
- This beast is warmer to a Cockney (5)
- Joins in if Sue is confused (7)
- Using a trick in oriental pottery (9)
- Drink in hospital Emergency Department (3)
- Stop in circular restaurant (6)
- Media heard or said indirectly (6)
- Fresh melody (3)
- Happened to be over tight (4,5)
- Strange dance for eccentric (3,4)
- Stranger (5)
- Inset may contain beer (5)
- Gives up when singers go off key (7)

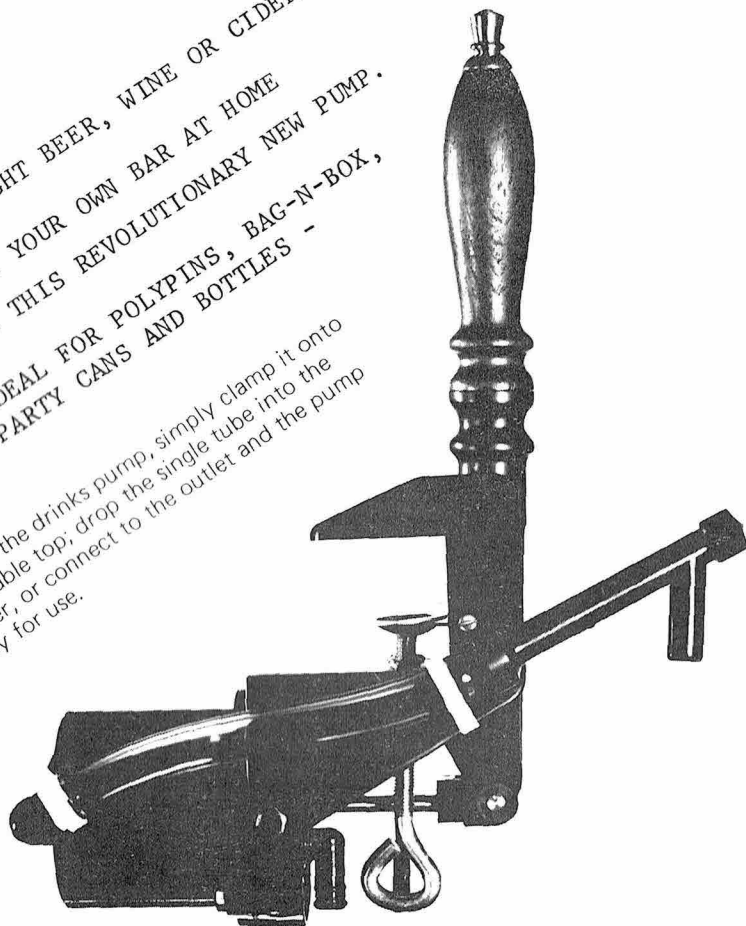
DOWN

- Runs Southern centre (5)
- Desert backward sailor (3)
- Worried over sun disturbance (7)
- Put Sid down as idiotic (6)
- Throw pole in front of fish (5)
- Copying some of the way they swim it at Iona (9)
- Judges the streets in turmoil (7)
- Divide crest, get the bird (9)
- South American women or flowers (7)
- These may be more easily heard than words (7)
- Holy one in confused role turns out to be horseman (6)
- Obvious when tipped in lap (5)
- First papers without, that is, aristocrats (5)
- He's a pet, but not a total go-gooder (3)

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ALAN GREENWOOD'S BEER AGENCY AND WINE SELECTION

NEW BEER DISPENSERS AT GREENWOOD'S

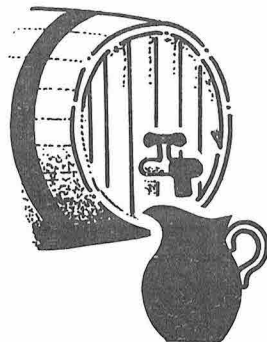
Alan Greenwoods Beer Agency, the original Real Ale Off-Licence Service have now installed the new Grundy Beer Dispensers at five of their shops; Wallington, Tolworth, Wimbledon, Kensington and the new one at Clapham. The new equipment dispenses beer accurately from 1 pint upwards for jug sales and polypin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

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The Linden Drunker Column

PERHAPS IT'S paranoia, but I increasingly seem to find it necessary to start this column with the words 'am I alone in thinking ...?' Am I alone in this? Well, here we go again. Am I alone in thinking that CAMRA Investments has had a raw deal from the campaign?

I admit that I thought the idea of setting up a small chain of real ale houses under the control of CAMRA members was a bad idea. It should have been clear from the start that the two organisations would slowly become estranged from each other; that the perils and business imperatives of running a chain of pubs would compromise the campaigning instincts of CAMRA and might embarrass the campaign. High prices in CAMRA pubs is the most obvious example.

A golden rule for campaigners is never try to do the job yourself.

The idea of running a handful of pubs spread all across the country was also pretty barmy. It was based on a good instinct to show the flag in as many beer deserts across the country as possible. But it came close to being business suicide. It was a splendid way of maximising administrative costs. Managing Director Christopher Hutt spent day after day on the road visiting his pubs. At one time six pubs had to make sufficient profit to finance not only Mr. Hutt but an office and staff in Cambridge to run the firm. The overheads of CAMRA Investments must have made those of the big brewers, which were so often criticised by the campaign, appear puny.

But, despite all this, the Investments idea was brave and, once under way, deserved the support of CAMRA members. Instead all it got was endless sniping. If you set up a business you can only expect it to operate according to broadly business principles.

Now the snipers look like getting their way. It is several years since the two organisations have managed more than a polite peck on the cheek. Twin beds have given way to separate rooms. Now comes the divorce, CAMRA's AGM this year decided to ask Investments to drop the CAMRA name from its title. Hutt says they will probably abide by that decision even though they are under no obligation to.

It'll be a sad day.

What has happened to *What's Brewing?* It is still the best brewing mag around (I say that in the full knowledge that in the next office to me the staff of *Brewers Guardian* - all women incidentally - are hard at work).

But the *WB* staff seem to be suffering from the fatal disease for all who write on the brewing industry - Colin Mitchellitis. Mitchell is an analyst of the brewing industry who works for the stockbrokers Buckmaster and Moore and publishes a widely-read newsletter on the state of the industry. He is worth reading and no bland mouthpiece for the industry.

But it is a bit strong when the main story on the front page of *WB*, a second story on the front and the main story on page three all quote Mr. Mitchell's golden words. Two of the stories are entirely about what Mr. Mitchell thinks. I know it is tough at the top but if *WB* wants to stay at the top it should be out-guessing and out predicting Mr. Mitchell not rehashing him

* * *

I am a dreadfully lazy CAMRA member. Very far from a regular attendee of branch meetings. That makes me pretty typical. So I was astonished when, after many years of membership, I recently received a note through my letterbox. It came from my local branch chairman and invited me to the next branch meeting.

My astonishment was because I had never had such a note before. What an obvious and simple way of drumming up branch meeting attendance. Why can't all branches do it all the time?

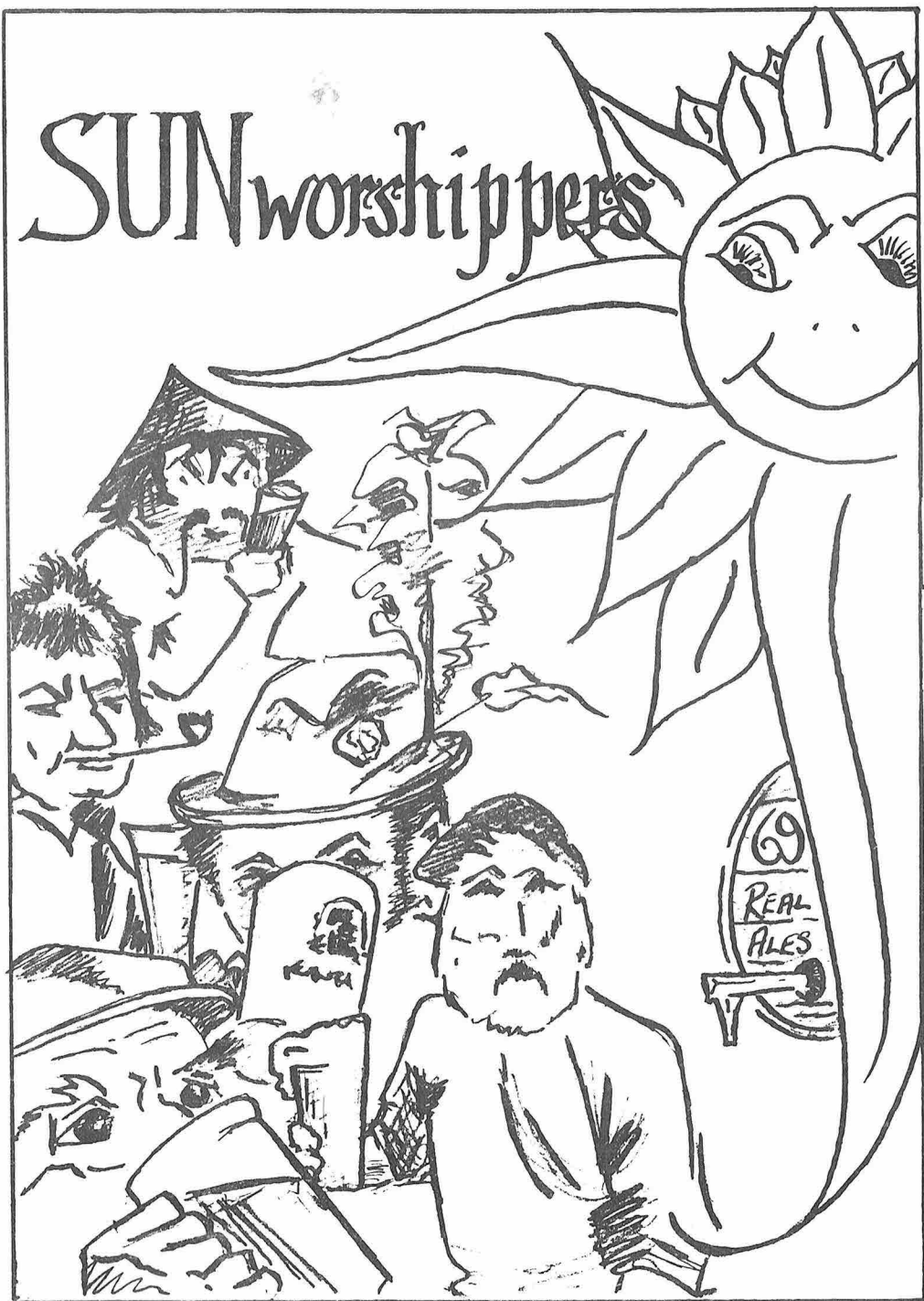
Unhappily I have to report that I did not go to the meeting but ... maybe next time.

London Drinker

NEXT MONTH

Sorry no pub-change update this month. All this advertising, but we promise another extended list for July. Also Part 4 of this Lambeth Walk.

SUN worshippers



BRANCH DIARY

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

NORTH LONDON: Thu 10 (8.00). *Two pub social.* **Green Man**, Muswell Hill, N10; **John Baird**, 122 Fortis Grn. Rd. N10 – Tue 15 (8.00). *Social.* **Grand Junction Arms**, Acton Lane, NW10 – Tue 22 (6.00). *Pub Crawl in N1.* **King of Beasts**; **Prince of Wales** (7.00); **Prince Albert** (8.00); **York Hotel** (9.00); **Lord Wolsey** (10.00) – Thu 1 July (8.00). *Two-pub social, N16.* **Clarence**, 102 Stoke Newington Church St., Rose & Crown, 199 SNCS.

RICHMOND & HOUNSLOW: Wed 9 (8.00). *Social.* **Cardinal Wolsey**, Hampton Court – Mon 21 (8.00). *Branch.* **Cricketers**, The Green, Richmond – Tue 29 (8.00). *Social.* **Express**, Kew Bridge, Brentford.

SOUTH-EAST LONDON: Mon 7 (8.00) *Branch.* **Globe**, Bedale St., SE1 – Sun 20. (12.00). *Festival clean-up social.* **Richard I**, Royal Hill, SE10.

SOUTH-WEST LONDON: Thu 10 (8.00). **Kings Head St.** SW19 – Tue 22. (8.00). *Social.* **Coach & Horses**, Kennington Rd., SE11 and (9.00) **Roebuck**, Ashmole St, SW8.

WEST LONDON: Thu 17 (8.00). *Branch.* **Brook Green Hotel**, Shepherds Bush Road, W6 – Tue 29 Jun. (8.00). *Pub of the month.* **Royal Court Tavern**, 8 Sloane Square, SW1.

WEST MIDDLESEX: Tue 8 (8.30). *Games.* **Bridge Hotel**, Western Ave., Greenford – Wed. 16 (8.30). *Branch.* **Black Horse**, Harrow Road, Sudbury Hill – Fri. 25. *Coach trip to Chilterns.* Phone Branch Contact.

CROYDON & SUTTON: Wed 16 (8.00). *Branch.* **Fox & Hounds**, Carshalton.

BEXLEY: Tue 8 (8.00). *Branch.* **Seven Stars**, Foots Cray.

KINGSTON & LEATHERHEAD: Thu. 10 (8.00). *Branch.* **Old Swan**, Thames Ditton.

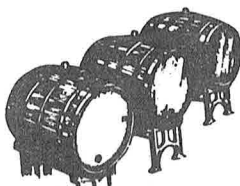
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 EC2 WINDMILL, 27 Tabernacle Street
 EC3 LAMB TAVERN, 10 Leaderhal Market
 EC4 LUDGATE CELLARS, Apothecary Lane,
 EC4 OLD BELL, 95 Fleet Street
 EC4 POPINJAY, Fleet Street
 EC4 WILLIAMSON'S TAVERN, 1 Groveland Court
 E1 MACKWORTH ARMS, 158 Commercial Road
 E2 HOP PICKER, 483 Hackney Road
 E2 MARKSMAN, Hackney Road
 E2 ROYAL STANDARD, 165 Kingsland Road
 E8 ROSE & CROWN, Mare Street
 E11 NORTHCOTE, 110 Grove Green Road
 E14 IRONBRIDGE TAVERN, 447 East India Dock Road
 SE1 HORSESHOE, Melior Street
 SE1 LEATHER EXCHANGE, Leather Market St.
 SE1 MUDLARK, Montague Close
 SE1 MARKET PORTER, Borough Market.
 SE1 PINEAPPLE, 53 Hercules Road
 SE1 VICTORY BAR, Waterloo Station
 SE1 WELLINGTON TAVERN, Waterloo Road
 SE4 WICKHAM ARMS, Upper Brockley Road
 SE10 ROYAL GEORGE, Bissett Street
 SE13 DUKE OF CAMBRIDGE, High Street
 SE15 OLD NUN'S HEAD, Nunhead Lane
 SE18 MELBOURNE ARMS, Sandy Hill Road
 SE18 GATEHOUSE, Leda Road
 SE18 VILLAGE BLACKSMITH, Hillreach
 SE19 ROYAL ALBERT, Westow Hill
 SE20 LONDON TAVERN, Maple Road

SE27 HOPE, 49 Norwood High Street
 BROMLEY PRINCE FREDERICK, Nichol Lane
 CROYDON BIRD IN HAND, Sydenham Road
 CROYDON CATHERINE WHEEL, High Street
 CROYDON HORSE & GROOM, Cherry Orchard Road
 CROYDON LION, Pawsons Road
 CROYDON ROYAL STANDARD, Sheldon Street
 CROYDON SHIP, 47 High Street
 KENLEY WATTENDEN ARMS, Old Lodge Lane

OFF TRADE

E4 Waltham Wines, 72 Sewardstone Road
 E17 Bootlegger, Hoe Street
 E17 Old Cellas, Pretoria Street
 SE3 Bitter Experience, 128 Lee Road
 SE11 Alan Greenwood's, 226 Kennington Park Rd.
 SE13 Alan Greenwood's, 252 Lewisham High St.
 SE23 2 Brewer's, 97 Dartmouth Park Rd.
 SE27 Carval Wines, Norwood High Street
 BEXLEY HEATH Bitter Experience, 216 Broadway
 BROMLEY Bitter End, Masons Hill

NEW OUTLETS

PUBS

EC1 LORD NELSON, 262 Old Street
 E1 LORD NELSON, 230 Commercial Road
 N1 SWAN TAVERN, 125 Caledonian Road
 N1 KING OF BEASTS, 65 Graham Street
 N1 PRINCE ALBERT, Acton Street
 SE16 PRINCE OF ORANGE, 118 Lower Road
 SW1 RISING SUN, 44 Ebury Bridge Road
 W6 THATCHED HOUSE, 115 Dalling Road
 SE18 QUEEN VICTORIA, 118 Wellington Street
 BEXLEY BLUE ANCHOR, Bridgen Road

CAMRA Branch Contacts

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