

VOL.5 No.6
July 1983

12p

LONDON DRINKER

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



The Crown & Greyhound, Dulwich. Photo: John Elliott.

BRANCH DIARY

If your branch is not mentioned below please ring the branch contact. Events for July of which we have been notified are as follows' Branches please send details to Andy Pirson.

ALL LONDON SOCIALS - Mon 11 (8.00) GBG 10 Year Certificate Presentation FOX & HOUNDS, 29 Passmore Street, Pimlico, SW1 - Tue 26 (7.30) GBG 10 Year Certificate Presentation STAR TAVERN, 6 Belgrave Mews West, SW1.

EAST LONDON & CITY: Tue 5 (8.00) Branch Meeting BEDFORD HOTEL, 200 Victoria Park Road, E9. - Thu 7 (8.00) Social MANBY ARMS, 19 Water Lane, E15 - Tue 12 (5.30) City Social PEACOCK, 41 Minories, EC3 - Sat 16 Chingford Crawl, start LARKSHALL, Larkshall Road, E4, 7.00 - Tue 19 (8.00) Committee Meeting ROYAL STANDARD, 84 Victoria Park Road, E9 - Sat 23 Pete Robert's Essex Ale Ramble to Marks Tey and Colchester. Book day return to Colchester. Meet Liverpool Street Station. (10.05 Colchester train) via Ilford (10.15), Romford (10.21) & Marks Tey (11.06) - Tue 26 Social SWAN, 1 Balaam Street, E13 - Sat 30 E2 "Unknowns" Crawl. Start DUNDEE ARMS, 339 Cambridge Heath Road, E2, 7.00.

KINGSTON & LEATHERHEAD: Thu 7 (8.30) Branch Meeting FOLEY ARMS, Foley Road, Claygate.

NORTH LONDON: Tue 12 (8.00) Branch Meeting SWAN, 125 Caledonian Road, N1 - Tue 5 (8.00) Two Pub Social CANONBURY TAVERN, 21 Canonbury Place, N1 then COMPTON ARMS, 4 Compton Ave, N1 - Mon 18 (7.30) Arrows with SPBW VICTORIA & ALBERT BAR, Marylebone Station, NW1 - Fri 22 Belsize Park Crawl GEORGE (8.00), HAVERSTOCK (8.45) both Haverstock Hill then WASHINGTON (9.30), Englands Lane, LOAD OF HAY (10.15), Brent Street, all NW3 - Tue 26 (8.00) Two Pub Social ROBINSON CRUSOE, 177 Green Lane then ROCHESTER CASTLE, 143 Stoke Newington High Street, both N16 - Tue 2 Aug (8.00) Two Pub Social GREEN MAN, 125 Slough Lane then PLOUGH, Kingsbury Road, both NW9 - Every Sunday Lunchtime, Pub of the Month CHEQUERS, 841 High Road, N17.

RICHMOND & HOUNSLOW: Mon 18 (8.30) Branch Meeting SWAN INN, Upper Square, Isleworth - Mon 11 Social KINGS ARMS Lion Gate, Hampton Court.

SOUTH WEST LONDON: Fri 15 (8.00) Branch Meeting LORD RAGLAN, Wandsworth Road, SW8 (Upstairs) - Sun 24 (12.00) Social DUKE OF DEVONSHIRE, Balham High Road, SW12 - Thu 28 (8.00) Open Committee Meeting PIED BULL, 418 Streatham High Road, SW16.

WEST LONDON: Thu 21 (8.00) Branch Meeting WHITE HORSE, 1 Parsons Green, SW6 - See also All London Socials.

BRANCH CONTACTS

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BROMLEY	ROGER MASON	464 2909 (H)	407 4466 x 294(W)
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ENFIELD & BARNET	TONY MORGAN	440 2186 (H)	283 1000 x 2944 (W)
KINGSTON & LEATHERHEAD	JOHN NORMAN	546 3476 (H)	Weybridge 47282 x 2659 (W)
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Contributions, correspondence and subscriptions (£1.40 for 6 months) should be sent to: Stan Tomkins, 122 Manor Way, Uxbridge, Middlesex.

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Most of us, at one time or another, enjoy a good moan about pubs, beer, service, hours, juke boxes, piped music or anything else you care to mention connected with drinking in the public house. It is, indeed, virtually unique to Britain, as elsewhere in Europe no one is fortunate enough to have an institution devoted solely to the consumption of alcohol. Recently, of course, more and more landlords and breweries have been trying to widen the appeal of the pub by providing food and, indeed, in some establishments you wonder if you are in a pub at all. Try ordering a pint in some pubs at lunchtime!

I have a pet hate at the moment, and others have agreed that the problem, if anything, is on the increase and widespread in London. Dear reader, I talk of undernourished pints, pints with not only a head, but shoulders as well. In other words a pint that is not a pint.

A few years ago, a contentious court action and ruling decided that, in the case of Guinness, the head of a pint is viewed as part of a pint. This ruling opened the way for unscrupulous land-lords to attempt to apply the ruling to all draught beers. Last year, after another case brought to the courts by the Yorkshire Weights and Measures Department, the judge again ruled that all draught beers, unless sold by metered pumps, could fit into the Guinness category (i.e. head as part of the pint); However, an important rider was added to the ruling and that was "unless the customer asks for it to be topped up with beer". So, the onus was placed on the customer to make sure he got a full pint. You may ask "What is the problem?" until you try visiting a few different establishments and compare the service.

Many bar people have been instructed by the landlord/lady to make sure the customer's pint glass is always full, and are quick to act upon complaints. These are usually the places where the beer is of an excellent

quality and where the place is packed with regulars; the result of a conscientious governor. And what of the other places? They range from pubs where a polite request for a top-up elicits strange looks, to pubs where the same request brings forth verbal insults. When you think how much we are paying for a full pint, this response is a scandal. These pubs are often run by publicans who have worked out their profit margins to such an extent as to include sales of beer which is deliberately under-measured, so the barman is under instruction to underfill if possible. Hence the insults. The same publicans are often those who follow the despicable and unhygienic practice of "returns" - but more on this subject in a later issue.

Such publicans are thankfully in a minority and as I see it the main problem with partially filled pints results from bad management and training. Many pubs are chronically understaffed when they are at their busiest and speedy service under pressure will almost invariably result in a short pint. When this is not the case often the barman is unfamiliar with the dispensing device (usually a hand-pump) and operates it in a totally inefficient and wasteful manner, often pumping more beer over his person and the drip tray than into the glass. Then the excuse sometimes given is "Two pulls is one pint, mate". Other barmen are the opposite - too scared to spill a drop, even when lifting the glass from the nozzle to the customer. Why, oh why cannot a publican take a few minutes to instruct new barstaff on dispense! This must save money and avoid complaints. Then again, some landlords never drink draught beer and can only operate an optic. Usually in these cases, the beer is out of condition anyway.

To conclude on a lighter note, I've been thinking of the few occasions when I have not insisted on a top-up: (1) when offered free beer, (2) the barmaid is particularly attractive and is starting to chat you up, (3) during "afters" or "lates", (4) at 3.00 p.m. and 11.00 p.m. exactly (5) when the bar is very crowded and you get served out of turn because you are a regular, What about you?

Chris Cobbold.



BARGAIN BEERS

ALL DAY

Dick's Bar, N8; Welch Bros., N2; the Sun* in Carlshalton; the Royal George in SE19; the Royal Albion in Hounslow; the Ranelagh, N11; the Crane, SW18; the Anchor & Hope, E5, the Cricketers in Enfield; the Duke of Cambridge in SW11; the Pint Pot in N1; the Prince of Wales, at Thornton Heath; the Gardeners Arms in Mitcham and the Nags Head in NW3. SW5*Clarence, Old Brompton Road 20p off a pint, SW6 Cock Tavern, North End Road, 20p off a pint.

EARLY EVENING

Ship & Shovel* in WC2 (Monday and Thurs); the Moon* in WC2; the Old Windmill in Hadley Highstone; the Salisbury in Barnet; the Wattenden Arms in Kenley, J.J. Moons in N19; the Malt & Hops* in N1; Marlers Bar In N19; the Red Lion, EC1; the Princess Alexandra in W11; the Crown, Albert Embankment, SE1 and the Ship, Borough High St. SE1. Streets, Lower Marsh SE1.

OTHER EVENING

Leather Exchange Tavern* in SE1; Worcester Arms, W1, King's Head, SW19; the Golden Lion SW1, the King's Head, W3, the Norfolk Hotel* (Mon-Tue) in SW7; and the Imperial in WC2.

LUNCHTIME (part)

Bricklayer's Arms, EC2, Edinburgh, SE15; Sun, Lambs Conduit Street, WC1, 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; Marlers Bar in N19; the Salisbury, Barnet; the Princess Alexandra in W11 and the Tramshed* in SE18.

SPECIALS

The Malt & Hops* in N1 (weekends and Tuesday), J.J. Moons in N19 (Fridays); the King's Head, W3 (Sunday evenings); the Crown* in NW8 (Fridays); the Norfolk Hotel* in SW7 (Sunday).

Would branches consider what price now qualifies for entry in this column and inform the Editor as soon as possible.

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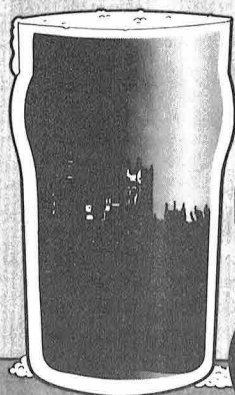
3 MINUTES FROM SURREY DOCKS UNDERGROUND

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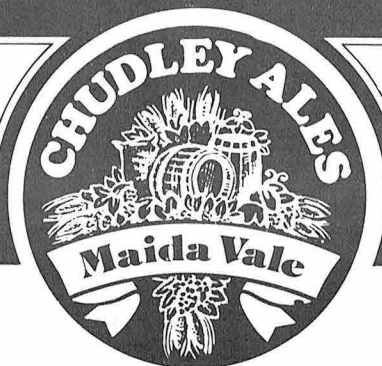
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Part 3

Generally it is not worth attempting to change commercially available beer kits for the manufacturers have gone to great lengths to produce a balanced product and any attempt at alteration will usually be unsuccessful. If you are not satisfied with the characteristics of a particular kit, the best advice is to try other brands until you find one more to your liking.

Having found a kit which is basically to your requirements you may feel that a slight improvement would not come amiss. If, for instance you simmered a crumbled Weetabix biscuit or an ounce or so of flaked barley in a quantity of boiling water for about a minute, allowed it to cool and decanted the clear liquid into the fermentation bin together with the topping-up water, the resultant beer would have a grainy flavour. By changing some or all of the white sugar called for in the recipe, but not the quantity, to the Dark sugars such as Demerara, Muscavado, Soft Light or Dark Brown will impart a rather interesting rich flavour to the beer. Golden syrups and black treacles could be used but only in small quantities as they have an overpowering effect on flavour if used to excess. If the complaint be that the beer is not bitter enough, boiling between ¾oz and 1oz of Fuggles hops in a quantity of water for about 40 minutes and straining the resultant liquor into the fermenting bin with the wort should do the trick. If this does not produce a bitter enough beer, try using a higher Alpha Acid (measure of relative bitterness) variety of hop such as Northern Brewer. Care should be exercised when using these higher Alpha Acid hops as they tend to have a rather harsh flavour which can be unpleasant if they are the sole hop used in a brew. Hop extracts could be used but like whole hops, they have to be boiled for about an hour to fully develop their bitterness. On the other hand 'Isomerised Hop Extracts' do not require boiling and can be added after fermentation. If the finished beer lacks a hoppy smell the addition of a few drops of Essential Hop Oils will restore the hop

bouquet. These oils only provide hop aroma, contributing nothing to the bitterness of the brew.

Mike Moran.

The Fox & Hounds SW1

10 YEARS IN THE GOOD BEER GUIDE

One of the handful of London's pubs to have notched up ten consecutive appearances in CAMRA's Good Beer Guide is the Fox and Hounds, Passmore Street, SW1. It was described in the 1974 edition as "Small, pleasant and quiet; a real (within the meaning of the law) beerhouse, having no spirits licence." It was believed to be the sole surviving beerhouse in the Capital and it preserved a true and unpretentious flavour of the typical small urban pub of olden days. It was clean, neat and homely: dedicated to serving beer which was kept in immaculate condition. Those qualities achieved its first entry in the Good Beer Guide and it is a tribute to its continued devotion to the quality and condition of its real beer that it has achieved repeated inclusion in the Guide, for that is the foremost consideration for a pubs inclusion, all other factors taking second place.

CAMRA is honouring the pubs which have found a mention in all ten Good Beer Guides by the presentation of a certificate to each. A handover ceremony has been arranged for the Fox and Hounds by the West London Branch of CAMRA for Monday 11th July at 8.00 pm and the brewers, Charrington, whose IPA remains on sale although nowadays alongside Draught Bass are providing a little extra beer to help the proceedings along. The Fox and Hounds now has a wine licence, but still no spirits licence, and apart from some tasteful refurbishment and a modest enlargement in 1980, would still be recognisable to the regulars of 1974 and earlier generations.

In 1977 there was a threat of demolition hanging over the Fox and Hounds and CAMRA members and local drinkers campaigned for a reprieve which was eventually granted. This intimate, one-bar pub with a lively trade is now an example of what London's pubs could have been like if left alone by the brewers and developers – long may it remain so.

Come along to the Certificate presentation and share a place in London's real beer and public house history.

John Ward.

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“... And perhaps a desire to cough ...”

The Killer in the Cellar

What is the most dangerous item in the pub? The low beam outside the gents, or the curried pasties left over from Friday?

No, something really dangerous. That cocktail of all the top shelf optics the barman makes up for stag nights?

Getting nearer, but we're talking about something literally lethal. That narrows the field down to the industrial cleaning fluids - and the Carbon Dioxide cylinders that serve the keg and lager.

Carbon Dioxide cylinders? Those big iron sausages of fizz you see coming in with the barrels? Is this CAMRA going over the top again? No, just what you can learn by reading the Brewers' Society Safety Rules, published by the trade for the trade.

The simple, supposedly idiot-proof system of blowing dead beer out of a sealed container by pressurised gas was once hailed as the greatest aid to selling beer since thirst. Lovely foamy “beer” at the flick of a tap. A keg keeps forever (actually not true but undoubtedly longer than cask-conditioned beer) and is the same all the way through (so is a roll of toilet paper, and just as exciting); Carbon Dioxide is a natural by-product of brewing, and a component of the beer in the glass, so what a nice, simple, economic, convenient, boring (who said that?) way to serve beer. Whoopee millenium!

In the land of lies, the half-truth is king. Carbon Dioxide (not to be confused with its chemical cousin Carbon Monoxide which comes out of your car exhaust and other combustion) is not very poisonous - unless given the right conditions, it will not kill. It is not toxic in itself; a whiff will not start dissolving the intestines or turning the blood to margarine. It only kills by suffocation. Being heavier than air, it displaces air upwards and, if present in sufficient quantity, will leave the only breathable air up against the ceiling. It is therefore unlikely to be lethal unless used in low-lying poorly ventilated rooms like pub cellars.

So that's alright then except - isn't that where it is used and stored? Let's quote from the Brewers' Society:

“Carbon Dioxide has no characteristic smell; it is heavier than air, so it will tend to concentrate close to the cellar floor, and may be difficult to disperse by normal ventilation.

The first symptoms of inhaling a high concentration of carbon dioxide may be deep breathing, a slight tingling of the eyes and perhaps a desire to cough. If these symptoms occur LEAVE THE AREA AT ONCE. Before attempting to re-enter, ventilate the area. On re-entry, make sure there is another person keeping watch in a known safe position.”

Have you ever noticed that experienced bar staff always tell other staff when they are going down the cellar? They are only too aware that a minor accident or a faint in a cellar can be fatal in minutes if there is a serious escape of Carbon Dioxide (hereafter referred to by its chemical formula CO₂) which is a possibility when one recalls that a full cylinder stores CO₂ at 660psig).

CO₂ is not necessarily a potential killer. If CO₂ cylinders are used in well-ventilated areas at ground level or above they are quite safe, providing they are in good mechanical and other order and not mishandled. In other places the safety regulations are comprehensive, but are they always applied?

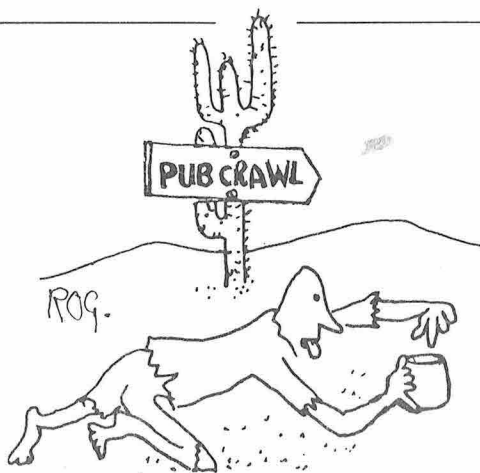
The CO₂ Code (Brewers' Society)

1. Do check regularly for any leakage.
 2. Do turn off cylinder valves between hours of service.
 3. Do ventilate cellars by leaving doors open 5 minutes morning and evening.
 4. Do spray cellar floors with water, when possible to wash away CO₂.
 5. Do follow carefully your brewery's instructions on dispersal of CO₂ when used in cellar tanks.
 6. Never carry CO₂ cylinders inside a car, a closed van or a lorry cab.
- to which we could add:
7. Always be aware that pressurised CO₂ is a suffocating gas and that any cellar holding it in quantity is potentially lethal.

Alternatively, perhaps we could all stick to cask conditioned beer?

Mostyn Lewis.





CENTRAL LONDON SAM SMITH'S CRAWL

Samuel Smith has supplied the London free trade for some years but recently, since April 1980 has acquired its own pubs in London and now has 12 under a current promotion. A commemorating tie or teeshirt may be obtained by visiting all 12 (having a card stamped in each), and this article outlines a crawl around the seven in Central London.

The Old Brewery at Tadcaster in Yorkshire was founded in 1757 and acquired by John Smith in 1847. Samuel Smith was a nephew of John, but excluded from the family firm. He bought the Old Brewery when John Smiths (now part of Courage) moved to a new site next door in 1884. The company is still controlled by the Smith family and now produces a single real ale, Old Brewery Bitter - original gravity 1040.9. This is sold at 72p in the company's London pubs and represents very good value by Central London standards although it can be found at up to 20p cheaper in Yorkshire.

The crawl will take a full evening and starts at the Shades in Bucklersbury in the City, a side street between Queen Victoria Street and Cheapside, and the first turning left or right respectively on emerging from the westernmost exit of Bank Station - The Shades is liable to be closed at weekends like most city houses. Formerly known as the Old City of London Coffee House and White Shades, the pub dates from 1795 and was rebuilt in 1874; more recently it was 'La Bodega' free house until Smiths took over. The internal decor was then altered to their standard style, which will become increasingly familiar on the crawl.

From The Shades, go up Cheapside to High Holborn, either by foot (over 25 minutes) by bus, or by Central Line from Bank to Chancery Lane. The next pub is just west of the latter station and is the Cittie of York, formerly the Holborn Bars. The site has been used for a pub since 1430 and this ex-Henekey's house boasts what is claimed to be the longest bar in London. A row of carved wooden cubicles is a further distinctive feature, useful for escaping the coach parties of tourists which at one time stopped here in the evening.

To reach the next pub go along High Holborn to Holborn Tube Station, then turn left down Kingsway at Aldwych, turn right (go passed the Waldorf) and the next pub, the Lyceum, is on the Strand just passed Waterloo Bridge Junction. This is another ex-Henekey's house and has a passageway to the former Lyceum Theatre. There is a conservatory on the ground floor and an upstairs lounge for those who wish to view buses and things passing in the Strand.

From here you will need to get to Tottenham Court Road Tube Station. The more adventurous route is via Covent Garden and a maze of side streets; otherwise go to Trafalgar Square then up Charing Cross Road. From T.C.R. tube go down Oxford Street to Rathbone Place (second on the right) - the second on the right up here is Gresse Street wherein lies the Bricklayers Arms. A small and intimate pub, the Bricklayers Arms has two tap rooms downstairs, an upstairs lounge and pictures of bricks on the walls. For our fifth stop, return to Rathbone Street and continue North (away from Oxford Street) until it becomes Charlotte Street. The Fitzroy is a corner pub on the right not far up. This house is managed by Samuel Smiths for Merchant Inns, dates from 1897 and has various literary connections. The interior has recently been renovated.

The penultimate stop is the Red Lion in Kingly Street, running between Regent Street and Carnaby Street, just south of Oxford Circus (reached from the Fitzroy by heading along Oxford Street towards Marble Arch). This is another wood panelled pub and once again an upstairs lounge has been installed to make maximum use of the space available.

For the final leg return to Oxford Circus and turn on to Oxford Street again towards Marble Arch. Turn right up James Street (just passed Bond Street tube); this becomes Mandeville Place and then Thayer Street, wherein is our last stop, the Angel. Again

this is ex-Henekeys and with an upstairs bar. A Bar Billiards table is a very unusual feature for London.

From the Angel the best transport option is Oxford Street for either bus or tube (at Bond Street). The whole trip should take an evening and covers some well run pubs with the beer at a reasonable price for the area. For a shorter trip the Lyceum is a good start but allow at least three hours if on foot.

Ian Worden.

WATNEY'S PROGRESS

As the proportion of Watneys pubs in London selling real beer passes the 80% mark we hear that the last DCL County "handpump" in the Watney Coombe, Reid area is shortly to be removed. This item of good news is, we are sure, due to an unfavourable response from the drinking public who have tended to stay away from this air pressure system, having

been informed about this bogus form of dispense by CAMRA.

Don't get the wrong idea about Watneys taking the County pumps out just because CAMRA does not like them, though. They spent quite a lot of money on them and obviously wanted them to be successful. They took them out because you, the great drinking public, did not want them and voted with your feet. This is what successful campaigning is about - keep it up!

We would warn you that although the County pump is shortly to disappear from London the same does not apply to the rest of the country. For example, the Sussex Brewery Co. (until recently calling themselves Tamplins) still have plenty of them throughout the southern reaches of the land, so beware when you go on holiday to the South Coast.

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LONDON DRINKING by 'RED ROVER'

LONDON DRINKING No.3. in which 'RED ROVER' discovers the trials and tribulations of attempting to sample various alehouses on a Bank Holiday Monday lunchtime.

When the strange sight of a cloudless sky prodded me into action one recent morn, I made a snap decision to go drinking in Orpington. Well, the best laid plans etc. . . . As I emerged into the daylight at Seven Sisters it seemed I would have to make do with N15 instead. I was a little worried as it was now 1045 and they open at 1030 in N15 - had I missed 15 minutes valuable drinking time? I need not have worried, the three nearby pubs were well and truly closed so I wandered and pondered.

The first to open was, appropriately, the Seven Sisters in Broad Lane, a Truman pub with the complete set (i.e. Mild, Bitter, Best Bitter & Sampson). Naturally I tried the Mild but wished I hadn't bothered. The pub retains separate public and saloon bars, the latter of which is very pleasantly re-furnished and has a large collection of jugs, vases and pots. It also has an enormous Truman mirror on one wall and appears to do good value food, though I suspect not on a Bank Holiday Monday. The other two nearby pubs (the Bull and the Prince Arthur) are still lifeless so I jump on a 149 and head towards Stamford Hill, alighting at a Charrington pub called the Mitre. Traditional ale signs abound but of course it has no such thing (still, at least it's open!). I continue round the corner into St. Ann's Road and am confronted by a Watney pub with an exterior I find hard to describe. The interior comes under the same category and has no real ale either so I continue until I come to Seven Sisters Road and a pub called the Woodberry. This one is closed as well! However, there is a notice on the door stating intended opening hours, which are 12 - 3 this afternoon. It is now 1137 so I go further down St. Ann's Road to the Victoria, a basic but pleasant locals pub where I enjoy Watney Stag Bitter in the saloon bar. There is also a public bar and a beer garden. As it is now 1153 I decide to return to the Woodberry and indeed it has opened earlier than advertised! Not at all good news though, as the Websters, Stag and Manns are all still settling. I settle for a bottled Guinness which the barman doesn't know the price of. He charges me a token sum and then walks round the pub to find a price list. I get a 4p refund! Whilst I am supping the black liquid he is

moaning that whatever time you say you are going to open people always arrive 15 minutes after - how this argument stands up to the fact that there are 9 people in the pub five minutes BEFORE he was due to open I dare not say. .

With all this talk about opening times, perhaps this is a good point to introduce my contentious subject for this month - CAMRA's flexible hours campaign. I can see all the arguments behind this and agree that it is about time there was a change in the laws, but who will the present proposals benefit? Tourists, it would seem and those who just pop down their local at a certain time every day. Those of us who are liable to be anywhere at any time will be even more lost than we are now - at least the Good Beer Guide gives us a rough guide to opening hours in a given area - it seems in future we will have to carry a list of all 60-odd thousand pubs in the country with their opening hours listed. Do CAMRA really think that licensees will put their opening hours outside their pubs to assist the weary traveller? I am tempted to suggest that each area should be given an agreed set of opening hours appropriate to its situation and that pubs MUST open at those times as a condition of holding a licence. The thought of legislation on these points and on display of opening hours is not encouraging - look what legislation did for price lists in pubs - not a lot. If you hold any strong views on these subjects then why not drop a line to our underworked editors?

Anyway, on with the crawl. From the Woodberry I leap on a 67 which I suspect is running rather early - the driver does seem to have a brick instead of a right foot. Alighting at the far end of West Green Road I enter a pub called the Green Gate. The Websters at 76p I find a bit pricey, especially as the Stag is only 78p. It is not, however, pulled through the usual tight sparkler and consequently looks and tastes more like a Southern beer than is usual. The pub is quite a small local, cleverly made to look bigger with a large mirror in the saloon area. A little further back down West Green Road is the Duke of Cambridge, a stylised local serving Taylor Walker Bitter and Mainline. I try the Mainline which is quite good and sit myself in front of a game called Anteater; to calculate the bonus points you multiply the worms by the ants and when the sun goes down the spider comes out! It takes me about twenty

minutes and a couple of quid to work out what to do about the spider. By the bar is a West Ham United mirror - bit surprising in these parts. Not much further down the road I peer in an Allied pub and am surprised to see Taylor Walker Bitter on sale. The pub is called the Fox and is a plain white painted bar with plastic seats - the barmaid is quite pleasant though, or would be if I were about ten years younger. When the cancer stick appears I lose interest completely.

My next port of call is rather more surprising. It is the Black Boy, again in West Green Road, and is done up like a sort of plush stables! Doors and alcoves are variously labelled 'A Jones & Son Saddlers and Harness Makers' or 'Livery Stables & Bait Merchants.' One is intriguingly labelled 'Tottenham Horse Sales' (must have been where they got Ardiles!) and beyond is a large room with loud disco music - absolutely empty! - still, I expect that it's popular with the local skarns in the evenings. Turning right from West Green Road into Cornwall Road brings me to two pubs, the first being the Dagmar Arms, a modern 'community' type pub, very busy and with a large bar and sectioned off games area. Despite the advertising for Fremkins Tusker it only does Wethered Bitter and Flowers Original. I plump for the former and excellent it is too, reflecting it's entry in recent Good Beer Guides. The guy next to me asks for 'Bitter' and is offered the choice of Wethereds or the new Best Bitter. He says he wants the best - I can't help feeling that there must be a deficiency in the English language if that can really be described as the best. The second pub is easily visible from the first and is called the Prince of Wales, another locals pub who's interior decoration of wood panelling and dark wallpaper is more like a Charrington pub than a Watney pub. The Websters in here is 72p, a bit more reasonable than the Green Gate or the Black Boy, though I expect the extra 4p in the Black Boy is to feed the horses with. I can't help feeling that a price of 70 odd pence for a beer of only 1037 og is a bit steep.

Returning up Cornwall Road and into Philip Lane I look into a Truman pub called the Lord Palmerston which is completely devoid of anything worth drinking but has interesting 'THB' inserts in the outside walls. Just beyond is Hobsons Choice which isn't a very accurate name as it sells Websters, Watney Stag and Mann IPA. The Websters is yet again 76p but is quite tasty. As for the pub, well it has this sort of false tree trunk ceiling which makes me feel I am inside a capsized boat! There is a public bar and the saloon has an additional

raised area labelled 'Wines & Food' which is not in use today. I glance at my watch and notice it is 1350 and I still have four pubs to visit.

I leave hurriedly down Lawrence Road at the side of the pub and emerge back in West Green Road opposite the Fountain. Inside I am told that the Mainline is off so I have Taylor Walker Bitter and play Donkey Kong. This game always reminds me of somebody I know - a great big Gorilla running off with helpless young damsels. Anyway I only get the third highest score so I must be pissed. Can't remember what the pub was like. Lurching further along West Green Road, I enter the West Green Tavern where a single handpump boasts Taylor Walker Bitter and Mainline - could be interesting! The barman says 'Ooh, we did do it but we had a lot of trouble with it' but doesn't tell me shut that door as I leave. A quick sprint to the Bull and I reach the bar at 1411. 'Closed!' says the barmaid cheerfully. (If you remember, this was the pub that wasn't open at 1115 at the beginning of this epic). 'Closed?' I say, looking at my watch. 'Sunday hours today, she glares. Now either the guvnor has decreed Sunday hours for his pub alone or has misunderstood the licensing laws I know not, but as I understand it Sunday licensing hours only apply on Sundays and religious holidays - and this Bank Holiday Monday is definitely not in that category. Furthermore the pub just round the corner was open at 1100 and others are certainly still serving. Still, as usual, it's not worth arguing so I sprint round the corner to the Prince Arthur which I find confusing place. The address I have is 158 Broad Lane, and sure enough on one side is 156 and on the other side . . . 12! The Prince Arthur itself proudly proclaims in the tiling above the door 'No.114' and what's even worse is that after all this it's a case of 'Sorry, it's coming up cloudy.' Having completely wasted the last half hour of opening time (except in the Bull, where the customer seems to be the last consideration) I jump on the first bus I see and wander around until I arrive somewhere at 1730 - but then that's another story



Pub Profile

The Crown & Greyhound, Dulwich

An unusual combination of names within the title of a pub often suggests that the business was originally two separate concerns. This is indeed the case with the only pub in Dulwich Village. If you enter the left-hand door and look down, you will see that the mosaic tiles read simply - The Crown. And so it was when, in the 1890's. This superb latter-day coaching inn was erected, on a far older site. This was the main road from London when the Crystal Palace was built nearby, and indeed Queen Victoria stopped to refresh here in 1854 on the way to perform its opening ceremony, in what is probably the greatest royal spectacle that South London has ever seen.

The Greyhound stood across the road a few yards further south - indeed it still does, now in the guise of a steak house. Sometime around the turn of the century, the proprietor of the Crown, a Mr. Boxall, whose name is commemorated by a road nearby, purchased the Greyhound and transferred the business to the present establishment, which since that time has borne both names.

The illustration - from the original architect's plan - can be compared to the recent photograph on the cover. A contemporary account was highly critical of the building: "Much more pretentious are the modern inns These are often dignified by the name of hotel, though they scarcely deserve it, as this title ought to be reserved for buildings which provide mainly for persons who stay in them for the night and so use them as

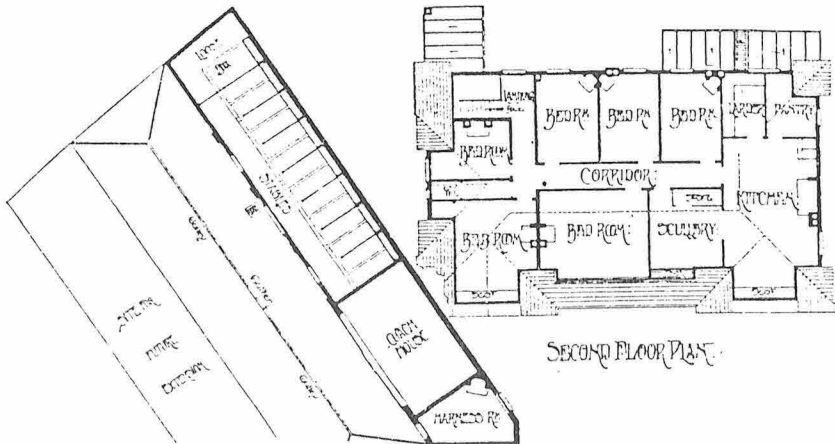
temporary homes. A typical example is the Crown Hotel at Dulwich. There is some slight attempt in it, though not a great one, to introduce a sense of comfort similar to that so noticeable in the old country inn, while the somewhat rare adjunct of a skittle alley is added, as well as the more modern feature of a large billiard-room and a complete suite of rooms for the meetings of a Masonic Lodge. On the ground floor the bar of the public house is replaced by the saloon bar of the gin palace, the open seats and bar counter suggesting its use for drinking purposes rather than as a club or meeting place, while the coffee-room, so called, which opens out of it, is intended for the service of solid refreshments, having lifts in one corner, by means of which the kitchen on the second floor can be reached directly. The impression given by the plan is that the bar would be served by barmaids and the coffee-room by waiters in evening dress, replacing the old attendants of the public house with coats off and sleeves tucked up. This portion of the building is carefully divided off as for the better class of customer, and out of the saloon bar the large billiard-room with its top light immediately reached, while there is also a means of access to the first floor. Small bars, set apart for the lower class of customer and for a jug-and-bottle trade, are controlled from the same serving counter and serving bar, the planning of which is managed with great skill. There is a private



bar which can be reached by a side entrance as well as from the secondary lobby, and at the back there is a bar parlour for more occasional visitors and extreme privacy. The staircase at this end of the building is for the use of the staff and for the few persons who might utilise the house for sleeping purposes, as on the first floor it serves a sitting room and a bedroom together, with a spirit-room of the half-landing, this being obtained over the little washing scullery for cleaning the pots.

The arrangement of the Masonic rooms, now almost necessary in all buildings of this type, is noticeable, each of the two principal rooms being capable of being utilised for suppers, banquets, or balls, as need may arise, as well as for purely Masonic purposes, and all being readily served from the kitchen lifts.

The top floor contains the kitchen and several bed-rooms, the kitchen accommodation being ample even for large banquets in the rooms below. The back of the site is given up to a large public stables consisting of one loose

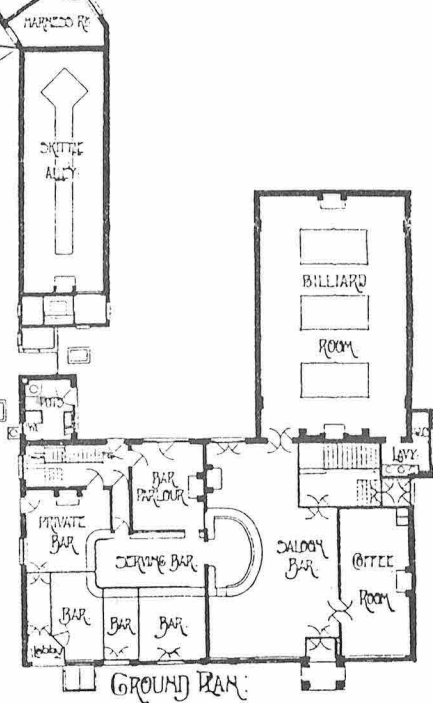
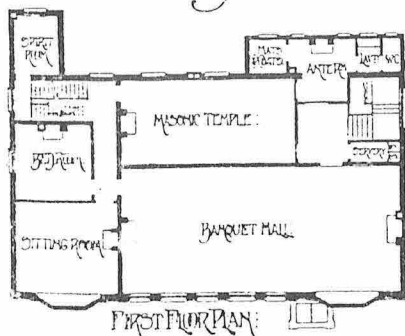


Taken from the original plans of the
Crown & Greyhound, formerly

THE CROWN HOTEL

HIGH STREET

DURWICH



box and seven stalls and a coach-house and harness-room, with a large yard in front of them; while provision is made for additions in the future should the need arise - as it probably would do before long - for a motor garage.

Nowadays the skittle alley is a bottle store, the last horse departed many moons ago, and cars roar past by the hundred. But step inside and you will see just how elegantly those late Victorians built their pubs. While you are there sample some real ale - the Taylor Walker Mainline is excellent. Alternatively, try the Bitter or Burton; I don't think you will be disappointed.

Martin Smith.

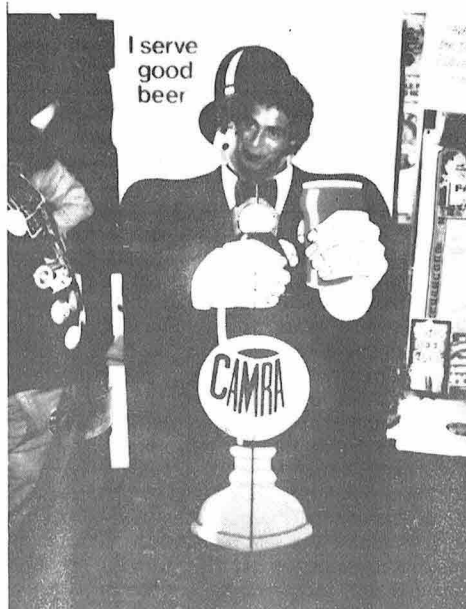


Exterior detail of Crown & Greyhound.

Photo: John Elliott.

NEW FOR OLD?

At the recent Annual General Meeting of the 135 Club (whose members have visited all Young's tied houses, it was announced by the President, John Young, that a new light mild would soon be on sale named "Family Ale". Whether this new beer will be cask conditioned and will replace the current "Best Malt Ale" (mild) was not discussed by this select band.



Score '180'

England dart player Bobby George poses at the CAMRA Stand at the Pub, Club and Leisure Show. It was hoped that he might be persuaded to join the East London & City Dart team who have just completed their best season in a league. The cut-out Bobby is poking his head through was made, painted and designed by East London and City member Maxine Cooper who is also a member of their dart team. Maxine designs and paints murals in nurseries, shops and pubs. Anyone interested can contact her at 238 Byron Avenue, Manor Park, E12.

END OF WESTS

The last link with Wests Brewery at 313-315 Hackney Road, E2 was ended in April with the demolition of their building. Their Three Crowns Brewery was taken over in November 1929 by Hoare & Co., who acquired 60 houses. GBG entry the Marksman, which is to the west of the brewery site in Hackney Road is a former 'Wests' pub, its owner being Mrs. West.

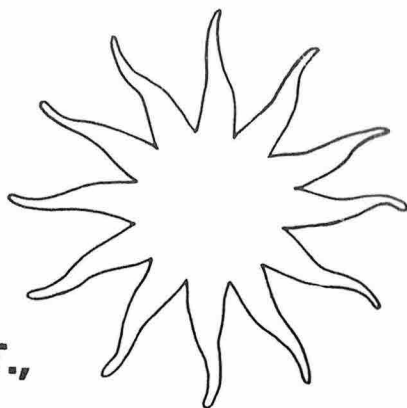
Photos in the pub show it with their sign.



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Free of any Brewery tie



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(approx 4½ gallons)

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	Polypin each.	Original gravity
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Devenish Bitter	17.33	1032
Brakspears Pale Ale	17.99	1035
Marstons Pedigree	19.35	1043
Adnams Best Bitter	19.56	1036
Fullers London Pride	POA	1041
Felinfoel Double Dragon	21.39	1041
Greene King Abbot	21.78	1048
Wadworth 6X	21.94	1041
Aldridge Pope Royal Oak	22.27	1048
Ruddles County	24.10	1050
Fullers ESB	POA	1056
Theakston Old Peculier	28.46	1060

Cheques can be accepted for payment for polypins, providing that they are accompanied by a current bank cheque card.

We regret that no refunds can be made. Please check and sample the ale before making payment.

Allow the ale to settle undisturbed for at least 24 hours before drawing off.

London's largest Real Ale selection.



MARLER'S BAR

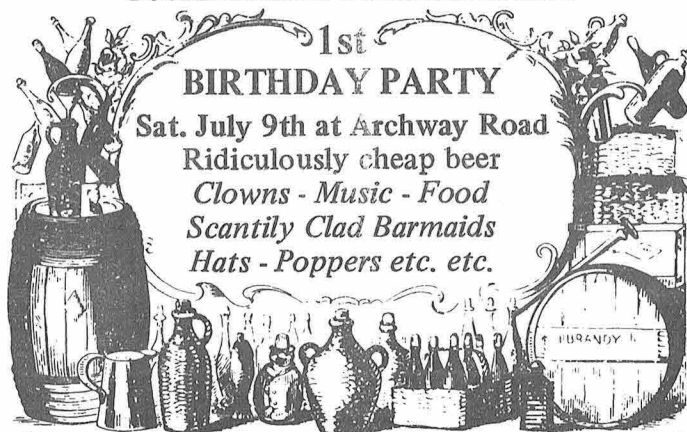
17-19 ARCHWAY ROAD, N19
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JULY BEER OF THE MONTH
GODSONS BEST BITTER
O.G. 1036

58p PER PINT

MANY OTHER GUEST BEERS APPEARING WEEKLY
REGULAR STAR ATTRACTIONS INCLUDE:

WADWORTHS 6X GREENE KING ABBOT
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All the usual fun
Opposite Crouch Hill Main Line Stn.

DRINKER CROSSWORD

Compiled by DAVE QUINTON

£5 PRIZE TO BE WON

Across

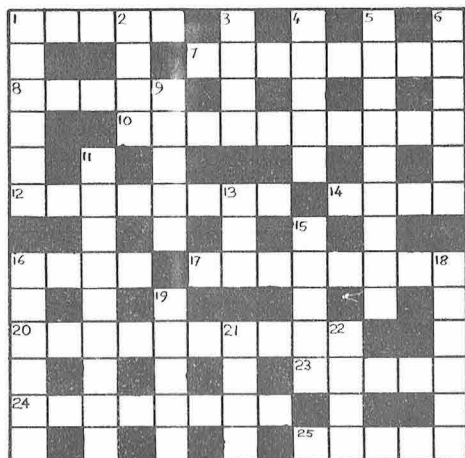
1. An emotional drinker may also be this. (5)
7. Southern wine I have makes me playful. (8)
8. The type of spirit with just that little bit extra. (5)
10. Under age special drinkers? (10)
12. What beer comes in at Festivals. (8)
14. Sounds like he's sick from booze. (4)
16. Container found where elbow leans. (4)
17. Down to earth CAMRA types. (8)
20. Road blocks at both ends of street to catch barmen. (10)
23. Suitable glass for flowery beer? (5)
24. Ales I'd be damned to find with lazy folk. (3,1,4)
25. We object before she objects to singular Watney brewer. (5)

Down

1. A Cockney with one of these sounds like a winner. (6)
2. Even hard liquor may go down like this. (4)
3. Upset by tets of whisky, has a turn. (4)
4. What you get at closing time in a temperance house? (5)
5. Wins Gales but it goes off in wrong container. (4,5)
6. Agreement about a short cut leads to beer ingredients. (6)
9. Warm the Spaniard in a posh pub. (5)
11. Beer wires up to where it's made. (9)
13. Sounds like a golfer's drink. (3)
15. Beer suitable for keeping you awake. (5)
16. Familiar Champagne. (6)
18. Drinker's favourite Meal? (6)
19. A drinker who raises the upper ones too much may lose the lower ones. (5)
21. You could find it in a badly run tied house. (4)
22. Drinks when he guesses there's no pretence. (4)

All entries to be submitted to:
London Drinker Crossword
25 Valens House
Upper Tulse Hill
London SW 2

Winner of prize for May crossword:
J. Leach, 53 Wavertree Court,
Streatham Hill, London SW 2.



Name.....

Address.....

.....

.....

All correct entries received by first post on 26th July will be entered into a draw for the prize.
Prize winner will be announced in the September London Drinker.
Solution next month.

Last Month's Solution

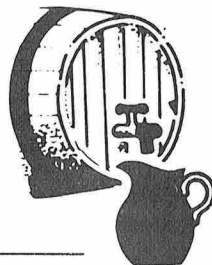


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LETTERS TO THE EDITOR

Dear Editors,

I read the London Drinker every month from cover to cover and was horrified to learn of the impending demise of the Sun and Moon freehouses. As I live somewhat south of the river and had never ventured to these pubs before I set out on an expedition to Holborn. On entering the Sun and pushing my way to the bar I was confronted by a bank of several handpumps serving liquids I had never heard of. Being flustered as to which beer to purchase I motioned towards a beer I recognised - ESB. The beer was presented to me and I presented a green beer token in return. The barperson beckoned for 2p more. Shocked, I handed over the 2p and withdrew from the bar. £1.02 for ESB. I moved towards the price board - 90p for Abbot. This was too much. I chucked the ESB down my throat and immediately spat some insipid liquid back into the glass and retired home with my tail between my legs.

The reason I have sent you this letter is that after reading R.N. Berman's epic in the June issue of the London Drinker it would seem he has somewhat more time on his hands. Perhaps he could constructively use this for improving the quality of his beer and looking into a realistic restructuring of his prices.

Yours sincerely,
A. Hall, Penge.

Dear Editor,

The April Drinker asked for comments on a new edition of RBIL. This is a very useful publication and also has a lot of value in campaigning terms, but it won't do if it is to cost more than say £2/£3 as that would put a lot of people off. My suggestion is to do a new one for 1984/5 on the basis of:

- (1) Keeping the maps, which are very useful;
- (2) retain the details in the present issue for the best pubs in each area only; and
- (3) just give a basic entry for the others.

The split between (2) and (3) in terms of numbers will depend on the space available given a target cover price. Ideally at least a third of the pubs should get the fuller listing - these are probably the ones which most users would most want to know about in any case.

If there is space, another useful feature would be a list of pubs near main stations,

with live music and those near main attractions outside London. A summary of beers available should suffice, although local brewers might like to put in more details in advertisement form.

Ian Worden.

News & Views

■ MARCH BEER PRODUCTION

There are signs that beer production is ceasing to fall with a figure of 3.167m bulk barrels for March (Customs & Excise figure) representing a 1.7% increase on March 1982 and a slight increase on the 1982 monthly average. The weather will probably be the main factor in determining whether the trend will be upwards over the summer.

■ CAMRAIL OR NOT

A further note on Dave McCullough's letter in the June issue concerning a "CAMRA pub" - the Nag's Head, Hampstead. At the recent AGM of CAMRA Real Ale Investments Limited it was decided to change the name of the company to Midsummer Inns. This follows a request by CAMRA for the change in name to avoid confusion amongst drinkers. We recall that CAMRAIL was set up in the first place with the intention of showing the brewers how to run their pubs. It is disappointing that this change was brought about largely because some CAMRA members were critical of some of the pubs and the beers they sold and did not wish them to be associated with the CAMRA name. It would of course be irreverent to suggest that CAMRA should set up another company to show Midsummer Inns how to run their pubs.

■ AWAY PINTS

The beer from Pitfield Brewery can be sampled as far away as Dartford. An off licence, The Frothy Pint at 37 Spital Street, Dartford, Kent, sold a 'nine' in the first week and are now selling 36 gallons of Pitfield bitter and Hoxton Heavy. Our customers cannot get enough of it said the off licence spokesman at the Pub, Club & Leisure Show.

■ LICENSING BILL SLIPS THROUGH

The Licensing (Occasional Permission) Bill, which has just received Royal assent, effectively ending the Licensed Trade's monopoly on occasional licences, will make

it easier for branch festivals to obtain licences.

The Bill sought the right for voluntary organisations to apply in their own right for an occasional licence up to four times per year. Final clearance was made just before Parliament was suspended. It became an Act on May 9.

The Bill was one of only a few Private Members' Bills to get through the session, having been introduced by the Conservative MP for Bournemouth East, David Atkinson.

The Bill actually skipped through the Commons "on the nod" earlier this year when no MP was present on a certain Friday afternoon to shout "object" - a move that would have been enough to stop the Bill making further progress.

The National Union of Licensed Victuallers have bitterly opposed the Bill for some time. But on the Friday that mattered, their Parliamentary lobby was badly caught out. Indeed, their Parliamentary Adviser, James Wellbeloved, has offered his resignation as a result.

Under the Act, Licensing Justices require a responsible officer of the voluntary organisation to apply for an occasional licence at least one month in advance, and they must be satisfied that he is a fit and proper person, without any criminal record.

The Act effectively ends the need for a voluntary organisation, wishing to run a bar, to gain the assistance of an existing licensee.

A SPENT FORCE?

You might like to know about a large comfortable South London Watney pub; which has a good selection of beers and lagers, including Ruddles county bitter.

The pub has many facilities, including a pool table in the public bar, and two dart boards on the second floor. Another feature is a free juke box.

Food is available ranging from sandwiches most times to a main meal at lunch time and this includes Sundays, a nice point for any single flat dweller. During the summer a barbeque facility is available outside in an enclosed area which is safe to bring the kids along to without having to worry about passing traffic. A small charge is made, but includes plates, cutlery and help yourself salad. You can bring your own steaks or other meats and cook them yourself exactly as you like.

This pub was a serious contender for inclusion

in next year's (1984) Good Beer Guide and as such has been visited by your CAMRA branch at different times, to see if the initial high standards have been maintained. They have, and it has proved to be a very good pub.

The only problem is that on my last visit the Licensee made it clear that he did not want any CAMRA involvement. He had been in the business for many years and had managed so far without any help or publicity from CAMRA. As a parting shot he handed me the few remaining copies of last months 'London Drinker' and its display holder, asking me to pass this on to my local branch chairman with the novel instruction to 'Poke it up his arse'.

'CAMRA is a spent force' he added, 'its use finished years ago. Its job is now done and you can't be any help to my business'.

On this basis I don't think anybody really wants to know where this particular pub is. Or do they?

It is not CAMRA's job or 'London Drinker' to tell any publican, manager or tenant, how to run his business, what beer to sell or what price to charge. What it does try to do is give the serious drinker information on where to find a good pint of real beer at a fair price, served in a pleasant manner.

John Elliott.



BRAKSPEAR'S

Henley brewers Brakspear's, whose beers are widely available in the London free trade, recently reported trading profits for 1982 of £830.712, up 23% on 1981. Sales however increased by only 5%, to just under 6½ million. The accounts give little information besides the figures but it appears that trading conditions are getting tight even in the relatively affluent Thames Valley area, with little compensation to be gained from the increasingly competitive London free trade.



JOIN NOW and have fun protecting your pint!

FULL MEMBERSHIP OF CAMRA offers you:

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

APPLICATION FOR MEMBERSHIP

I/We wish to become a member(s) of the CAMPAIGN FOR REAL ALE LTD.

I/We agree to abide by the Memorandum and Articles of Association of the CAMPAIGN.

I enclose £7 (£10 overseas) for FULL MEMBERSHIP

We enclose £7 for HUSBAND AND WIFE MEMBERSHIP

Or, I/We enclose complete STANDING ORDER AUTHORITY

(Any additional amount will be welcomed as a donation)

FULL NAME

(block capitals)

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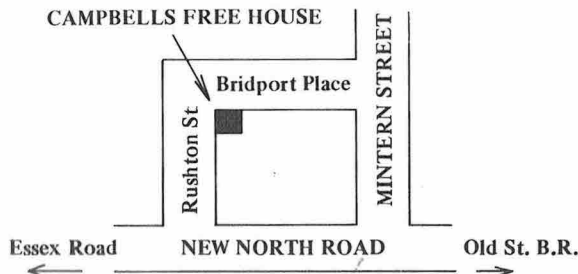
SIGNATURE

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.

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SAM SMITHS
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All beers at 60p a pint
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Ruddles County, Ruddles Bitter, Wadworth 6X, Wadworth Old Timer, Marstons Pedigree, Felinfoel Double Dragon, Felinfoel Bitter, Devenish Wessex Bitter, Devenish Bitter and most recently Boddingtons.

Please telephone **01 986 7311** and ask for Roger Tordoff, Sales Manager for personal service.

Brewery News

WHITBREAD

Whitbread recently reported trading profits of £117.9m for the year to February, up to 10% on last year. The company saw a slight decline in the beer market but made "significant gains" in lager sales. Perhaps beer would do as well if the same amount of effort went into the advertising. The company continues to diversify and non-brewing activities probably now represent some 40% of the business. Plans for next year include "ongoing investment in retailing", i.e. spending more on pubs and fast food and overseas expansion.

More news from the Whitbread front is that they are entering into a new cross-trading agreement with Brakspears of Henley, in whom they have a large minority shareholding (in the region of 30%). Under this agreement Brakspears will close down their bottling department and sell Whitbread bottled beers in future. In return Whitbread will sell cask Brakspears' beers in some of their pubs; we have no details yet of what beers will be available or which pubs will be so favoured but we shall let you know more when we hear it. We only hope that Whitbread will sell the beer at prices that reflect Brakspears' pricing policy rather than their own



GETTING AHEAD OF OURSELVES

It seems that last month's news about real beer coming from Whitbread's Megakegery at Luton was a little premature; there are no immediate plans as yet to install a cask filling line. However, they must be thinking of doing something of the sort as for a meeting between Whitbread SE Board and CAMRA's South-Eastern Brewery Liaison Officers they laid on the first cask of the recently introduced Whitbread Best Bitter, which is only available in keg form normally, of course. While this was a very nice gesture to CAMRA, we feel that their reasons were not merely altruistic - after all, what better subjects could they have found for a bit of low-key market research?



CHARRINGTONS

Last month we reported that there was a question mark over the future of Charrington's Crown Bitter; this month we have to report that it has gone already. Landlords of Charrington pubs have received the message: 'Don't order any Crown for delivery after 4th June - there won't be any.'

In fact suggestions are starting already that Charrington's IPA is in danger of following Crown into oblivion following the successful launch in the South-East of M and B Springfield Bitter. From the Brewery's point of view this could be a logical step as IPA is produced for the South-East only and production has recently been moved to the Springfield Brewery. Shall we start noticing IPA getting more like Springfield over the next few months? We should not be surprised. So keep your palates at the ready and keep the comments flowing about changes in flavour to your landlord - make sure he knows what you suspect is happening to IPA.



CLUB NEWS

Following our plea for clubs selling a wide range of beer, we hear that the Plumstead Radical Club - C.I.U. affiliated, opposite Plumstead B.R. Station, serves the following beers on handpump:

Courage Best Bitter at	59p/pt
Bass	64p
Youngs Special	66p

Our informant also tells us that there is a full range of fizz offered for the "kiddies".

This is the best so far. Any more offers?



BODDIES COMES SOUTH

Robert Porter & Co., regular advertisers in *London Drinker*, telephoned recently to tell us that they have just gained the London agency for what must be Manchester's most famous beer, Boddingtons. Already, forty-five pubs in London have placed orders with them for the beer so it should be pretty widely available around the Capital shortly. We hope the price bears a close relationship to that charged in the home market.

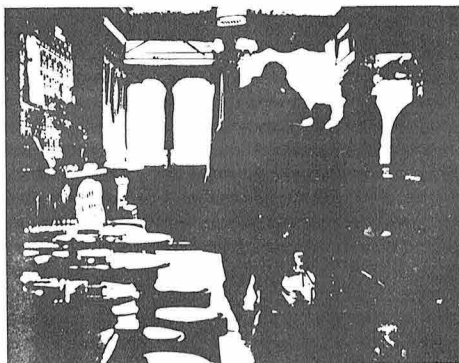
Boddingtons are also expanding their market through a two year contract with Travellers Fare to supply train buffets, though we presume that this will be for canned beer only. Part of the Travellers Fare deal, however, has meant that Boddies is available on draught in the buffets at Saint Pancras and Marylebone Stations. Unfortunately, we can confirm the bad news about prices here as the beer costs 76 pence and 74 pence per pint at the two stations respectively. This compares with a lounge bar price of 53 pence a pint in Stockport where a correspondent was drinking a couple of weeks ago. Perhaps they ought to bring it down by freight train rather than first class which the prices suggest they are using at present.



TRUMANS

Trumans have launched a "Traditional Beer Bonanza" for licensees, running until August. This will include a shareout for landlords, based on turnover and free half pints for customers who save vouchers in *The Standard* and some local newspapers in Kent and Essex.

The promotion covers all four cask beers including Prize Mild which the brewery state is doing better than forecast, being available in around a hundred pubs. Trumans say that cask beer is available in some 65% of their tied pubs and this is expected to stay fairly constant - a slightly disappointing figure compared with Watneys in London who are currently selling real beer in about 80% of their tied house.



Mini-Crawl in West London.

Your Editors are often told that pub crawls featured in the pages of *London Drinker* are only for those of an iron constitution (or gut!) - contributors like Red Rover and Merton on their buses and bikes respectively would lead the average reader well on the way to a monumental hangover and a severe wrist-slapping from their loved ones.

However, help is at hand this month, with the first in a short series of mini-crawls, which your editors hope will lead to other contributions of the same ilk.

In fact you cannot get a shorter crawl than No.1 - "The Warwick Road Crawl" (W14). Just two pubs to be visited, about 20 yards apart, - The Britannia Tap (Youngs Bitter & Special) and the Warwick Arms (Fullers Chiswick, London Pride and Extra Special Bitter). I suggest starting in the Warwick on Chiswick Bitter, and alternating between the two until you finish the sampling with ESB. Only one word of caution. If you see someone sketching in the corner of the Britannia Tap, sit still, because you are probably being caricatured by our resident cartoonist Roger Tomlinson, and may well appear in a future issue of *London Drinker*. Many thanks to Rog for his silhouetted photo of the Britannia Tap.

Chris.

Where to buy London Drinker

OUTLETS — East and South East.

Pubs

EC1 LORD NELSON, 262 Old Street.
 EC1 SEKFORDE ARMS, Sekforde Street.
 EC1 STICK & WEASEL, 273 City Road.
 EC2 BRICKLAYERS ARMS, 63 Charlotte Road.
 EC2 WINDMILL, 27 Tabernacle Street
 EC3 LAMB TAVERN, 101 Leadenhall Market.
 EC4 GEORGE, 25 Old Bailey.
 EC4 LUDGATE CELLARS, Apothecary Lane.
 EC4 POPINJAY, Fleet Street.
 EC4 WILLIAMSON'S TAVERN, 1 Groveland Ct.
 E1 FISH & RING, 141a White Horse Road.
 E1 LORD NELSON, 230 Commercial Road.
 E1 MACKWORTH ARMS, 158 Commercial Rd.
 E2 HOP PICKER, 483 Hackney Road.
 E2 MARKSMAN, Hackney Road.
 E2 ROYAL STANDARD, 165, Kingsland Rd.
 E8 ROSE & CROWN, Mare Street.
 E11 NORTHCOTE, 110 Grove Green Rd.
 E13 RED HOUSE, 299 Barking Road.
 E15 CHOBHAM ARMS, Chobham Road.
 E17 BELL, Forest Road.
 E17 ESSEX ARMS, Forest Road.
 E17 FLOWER POT, 128 Wood Street.
 ONGAR KINGS HEAD, High Street.
 SE1 GLOBE, 8 Bedale Street.
 SE1 HORSESHOE, Melior Street.
 SE1 LEATHER EXCHANGE, Leather Market St.
 SE1 MUDDLARK, 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 Rd.
 SE10 NORTH POLE, 131 Greenwich High Rd.
 SE10 ROYAL GEORGE, Bissett Street.
 SE13 DUKE OF CAMBRIDGE, High Street.
 SE15 OLD NUN'S HEAD, Nunhead Lane.
 SE16 BLACKSMITHS ARMS, 257 Rotherhithe St.
 SE16 PRINCE OF ORANGE, 118 Lower Road.
 SE18 ANGLESEA ARMS, 91 Woolwich New Rd.
 SE18 QUEEN VICTORIA, 118 Wellington Street.
 SE18 MELBOURNE ARMS, Sandy Hill Road.
 SE18 GATEHOUSE, Leda Road.
 SE18 VILLAGE BLACKSMITH, Hillreach.
 SE19 ROYAL ALBERT, Westow Hill.
 SE20 LONDON TAVERN, Maple Road.
 SE20 GOLDEN LION, Maple Road.
 SE27 KINGS HEAD, 82 High Street.
 SE27 S.LONDON THEATRE, 1a Norwood Road.
 BEXLEY BLUE ANCHOR, Brigden Road.
 CROYDON BIRD IN HAND, Sydenham Road.
 CROYDON CATHERINE WHEEL, High St.
 CROYDON HORSE & GROOM, Cherry Orchard Rd.
 CROYDON LION, Pawsons Road.
 CROYDON ROYAL STANDARD, Sheldon St.
 CROYDON SHIP, 47 High Street.
 KENLEY WATTENDEN ARMS, Old Lodge Lane.
 ONGAR KINGS HEAD, High Street.

OFF TRADE

E4 Waltham Wines, 72 Sewardstone Road.
 E17 Bootlegger, Hoe Street.
 E17 Old Cellars, 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 Brewer's, 97 Dartmouth Park Rd.
 SE27 Shoestring Wines, 8 Norwood High Street.
 BEXLEY HEATH Bitter Experience, 216 Broadway
 BROMLEY Bitter End, 139 Masons Hill.

OUTLETS—SOUTH-WEST/WEST

Pubs

SW1 ADAM AND EVE, Petty France.
 SW1 BUCKINGHAM ARMS, Petty France.
 SW1 FOX & HOUNDS, Passmore Street.
 SW1 ORANGE BREWERY, Pimlico Road.
 SW1 RED LION, 48 Parliament Street.
 SW1 ROYAL COURT TAVERN, 8 Sloane Sq.
 SW1 SPREAD EAGLE, Grosvenor Road.
 SW1 WILTON ARMS, 71 Kinnerton Street.
 SW2 HOP POLES, Upper Tulse Hill.
 SW4 JOLLY GARDENERS, 115, St. Alphonsus Rd.
 SW4 OLDE WINDMILL, Clapham Common, Sth Side.
 SW4 TIM BOBBIN, 1/3 Lillieshall Rd.
 Clapham Old Town.
 SW6 WHITE HORSE, 1 Parson's Green
 SW8 PRINCE OF WALES, 99 Union Road.
 SW11 LATCHMERE, 503 Battersea Park Rd.
 SW11 SOMERS ARMS, 96 Usk Road.
 SW12 BEDFORD HOTEL, Bedford Hill.
 SW12 DUKE OF DEVONSHIRE, Balham High Rd
 SW12 GROVE, 39 Oldridge Road.
 SW12 PRINCE OF WALES, 270 Cavendish Road.
 SW14 RAILWAY TAVERN, Sheen Lane.
 SW15 BRICKLAYERS ARMS, Waterman St.
 SW15 FOX AND HOUNDS, Upper Richmond Rd.
 SW15 JOLLY GARDENERS, Lacy Road..
 SW16 LEIGHAM ARMS, Wellfield Road.
 SW16 MITCHAM MINT, 1 Lilian Rd.
 SW16 PIED BULL, 418 Streatham High Rd.
 SW17 KINGS HEAD, Upper Tooting Road.
 SW18 THE GRAPES, 39 Fairfield Street.
 SW18 SPREAD EAGLE, 71 High Street.
 SW19 ALEXANDRA, Wimbledon High Rd.
 SW19 KINGS HEAD, Merton High Street.
 SW19 PRINCESS ROYAL, Abbey Road.
 W1 ANGEL, Thayer Street.
 W1 BRICKLAYER'S ARMS, Aybrook Street.
 W5 RED LION, St. Mary's Road.
 W6 CROSS KEYS, 157 Black Lion Lane.
 W6 TRUSCOTT ARMS, Shirland Road.
 W8 CHURCHILL ARMS,
 11 Kensington Church St.
 W11 FROG & FIRKIN, Tavistock Cres.
 W14 BRITANNIA TAP, 150 Warwick Road.
 W14 RADNOR ARMS, 247 Warwick Road.
 BEDDINGTON PLOUGH, Croydon Road.
 BRENTFORD GRIFFIN, Brook Road.
 CARLSHALTON FOX & HOUNDS, High Street



CARLSHALTON GREYHOUND, 2 High Street.
CHEAM PRINCE OF WALES, Morden Road.
GREENFORD BLACK HORSE, Oldfield Lane.
HAMPTON WINDMILL, Windmill Road.
HOUNSLOW CHARIOT, 34 High St.
HOUNSLOW CROSS LANCES, Hanworth Road
HOUNSLOW QUEEN VICTORIA, 121 Bath Road
HOUNSLOW EARL RUSSELL, Hanworth Road
MITCHAM CRICKETERS, 340 London Road
MITCHAM GARDENERS ARMS, London Road
MOTSPUR PK EARL BEATTY,
OSTERLEY HARE & HOUNDS, Syon Park.
RICHMOND WHITE CROSS, Riverside.
SUDBURY BLACK HORSE, Harrow Road
SURBITON RAILWAY TAVERN, Ewell Road
SURBITON VICTORIA, Victoria Road
SUTTON LORD NELSON, Lower Road.
SUTTON NEW INN, 18 Myrtle Road.
TWICKENHAM ELL PIE, 9 Church Street.
WESTON GREEN GREYHOUND

OFF TRADE

SW11 Majestic Vintners, Hester Road.
SW11 39er, Webbs Road.
SW14 Alan Greenwood's, 215 Clapham Park Rd.
SW19 Alan Greenwood's, 308 Haydon's Road.
W14 Alan Greenwood's, 17 North End Road.
TOLWORTH Alan Greenwood's, 120 The Broadway
WALLINGTON Alan Greenwood's, 8 Butter Hill.

OUTLETS - West Central and North PUBS

WC1 GOLDEN LION, 2 Britannia Street.
WC1 LAMB, Lamb's Conduit St.
WC1 MOON, 18 New North St.
WC1 PRINCE ALBERT, 2 Acton Street
WC1 PRINCESS LOUISE, 208 High Street
WC1 QUEENS HEAD, 66, Acton Street.
WC1 SUN, 63 Lamb's Conduit St.
WC2 GEORGE IV, 28 Portugal St.
N1 CAMPBELLS, 21 Bridport Place.
N1 CROWN, Clouesley Road.
N1 EUROPA LOUNGE, Kings Cross Station.
N1 LORD WOLESEY, White Lion St.
N1 MALT & HOPS, 33 Caledonian Rd.
N1 PINT POT, 54 Pentonville Road.
N1 POTTERS BAR, Gt. Northern Hotel.
King X.
N1 PRINCE ARTHUR, 49 Brunswick Place.
N1 SWAN TAVERN, 125 Caledonian Road.
N2 FIVE BELLS, East End Rd.
N2 WELCH BROS, 130 East Finchley
High Road.
N2 WINDSOR CASTLE, The Walk, Church St.
N6 ANGEL, 37 Highgate High St.
N6 DUKES HEAD, 16 Highgate High St.
N6 HAMPTONS, 385 Archway Road,
N6 VICTORIA, 28 North Hill.
N8 DICK'S BAR, 61 Tottenham Lane.
N9 COCK, Hertford Rd.
N9 RISING SUN, Winchester Rd.
N10 MARTIN'S FREE HOUSE,
89 Colney Hatch Lne.

N12 MOSS HALL TAVERN,
283 Ballard's Lnc.
N19 Marlers, 19 Archway Road
N19 J.J. MOON, Landseer Road
N20 BULL & BUTCHER,
1277 High Rd. Whetstone
N22 STARTING GATE, Buckingham Rd.
NW1 SHIRES BAR, St. Pancras Station
NW1 VICTORIA & ALBERT BARS
Marylebone Stn.
NW1 VICTORIA, 2 Mornington Terrace
NW3 HOLLY BUSH, Holly Mount
NW3 NAG'S HEAD, 79 Heath St.,
BARNET ALEXANDRA, Wood St.
BARNET SEBRIGHT ARMS, Alston Road.
EDGWARE RAILWAY HOTEL, Station Rd.
EDGWARE WHITE LION, High Street.
ENFIELD KING & TINKER, Whitewebbs Rd.
ENFIELD KINGS HEAD, Market Place.
ENFIELD OLD PARK HEIGHTS HOTEL,
Old Park Road.
SCOTLAND ALISON ARMS, Glasgow.
OFF TRADE
N1 2 Brewers, 8 Pitfield St.
N10 Finlay Wines, 392 Muswell Hill Bdwy.
N11 Originales, Friern Barnet Rd.
N15 Majestic, Colina Mews Park Road.
NW3 Greenwood's 150 Haverstock Hill.
NW6 Grogblossom, 253 West End Lane
BOREHAMWOOD Grogblossom, Shenley Road
CLUBS
N22 Wood Green Labour Club, Stuart Cres.

THE ROYAL ALFRED

267 KINGSLAND RD. E.2.
(Corner of Phillip St. N.1.)

Websters Yorkshire Bitter
65p per pint

Manns IPA
75p per pint

Live Jazz Every Wednesday.

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