

VOL.5 No.7  
August 1983

12p

# LONDON DRINKER

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



Shire horses and dray attend the launch of Young John's Ale on 5th July at the West Centre Hotel, Fulham. Further details on p.15.

## BRANCH DIARY

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

**ALL LONDON:** Anyone fancy cycling to the GBBF in Birmingham? As members are now asked to pay for accommodation and bear the cost of transport could be saved. If you are interested contact East London and City Branch. Mon 8 all London branches Darts Match LORD NELSON, 2 Old Street, EC1. Teams please make themselves known to Ted Eller.

**BROMLEY:** Sun 31 July (12 noon) Sunday Social CROWN leaves Green Road, Leaves Green - Thu 11 (8.00) Beckenham Pub Crawl start BRICKLAYERS, High Street, Beckenham - Sun 21 (12 noon) Branch Meeting FIVE BELLS, Church Road, Chelsf

**KINGSTON & LEATHERHEAD:** Thu 11 (8.00) Branch Meeting THE SURVEYOR, Island Farm Road, East Molesey.

**NORTH LONDON:** Tue 2 (8.00) 2 Pub Social GREEN MAN, 125 Slough Lane and PLOUGH, Kingsbury Road, both NW9 - Tue 9 (8.00) Joint Social with West London TRUSCOTT ARMS, 55 Shirland Road, W9. - Tue 16 (8.00) Dahn at the OLD BULL & BUSH (sorry), North End Way and JACK STRAWS CASTLE, North End Way, plus possible peep at SPANIARDS, if real, all NW3 - Mon 22 (7.30) Arrows with Enfield & Barnet Branch. PETER CAMPBELLS, 21 Bridport Place, N11. - Tue 30 (8.00) Branch Meeting PRINCE GEORGE OF CUMBERLAND, Albany Street, NW1 - Every Sunday in August (12 noon) Social MARQUESS TAVERN, 32 Canonbury Street, N1.

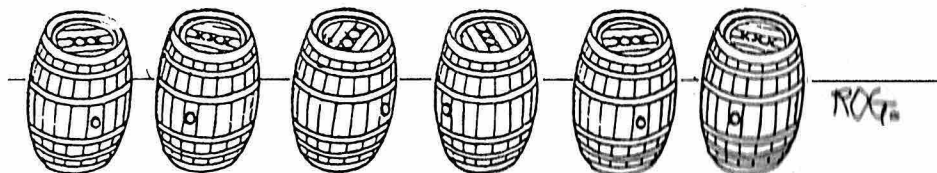
**SOUTH EAST LONDON:** Mon 8 (8.00) Branch Meeting SUMMERFIELD, Baring Road, SE12 - Sat 27 (8.00) ex-Bear Desert Pub Crawl, start ABBEY ARMS, SE2.

**SOUTH WEST LONDON:** Wed 3 (5.30) Semi-Social WINDMILL, Clapham Common, SW4 - Wed 17 (3.00) FULLERS Brewery Visit, apply to branch contact - Thu 25 (8.00) Social LEIGHAM ARMS, SW16 - Thu 8 Sept (8.00) Branch Meeting SPREAD EAGLE, Wandsworth. Ken Don, Head Brewer at YOUNGS will speak. All branches welcome.

**EAST LONDON:** Beer Festival at York Hall, E2 to take place week ending 16th October. It is hoped that a "named" jazz band will provide entertainment. York Hall is in Old Ford Road, 2 minutes from Bethnal Green Underground Station.

## BRANCH CONTACTS

BEXLEY	DES WARD	Erith 45716(H)	Erith 33020 x 4 (W)
BROMLEY	ROGER MASON	464 2909 (H)	407 4466 x 294(W)
CROYDON & SUTTON	DAVE HAMER	647 0992 (H) Epsom	41511 x 66 (W)
E.LONDON & CITY	CHRISTIAN MUTEAU		636 2169 (W)
ENFIELD & BARNET	TONY MORGAN	440 2186 (H)	283 1000 x 2944 (W)
KINGSTON & LEATHERHEAD	JOHN NORMAN	546 3476 (H)	Weybridge 47282 x 2659 (W)
NORTH LONDON RICHMOND & HOUNSLOW	MEL WARREN	609 0252 (H)	218 4261 (W)
SOUTH-WEST ESSEX	ANDY PIRSON	977 1633 (H)	
SOUTH-EAST LONDON	CHRIS CASHMORE	Brentwood 211703(H)	283 1030 x 356 (W)
SOUTH-WEST LONDON	DAVE FOORD	690 5104 (H)	632 5886 (W)
WEST LONDON	JOHN DAVIS	670 0734	
WEST MIDDLESEX	RODNEY HOLLOWS	723 2798 (H)	
	KEITH WILDEY	423 1243 (H)	





Of all the mysterious arts of pub cellar work, there is one significant function that is never publicised, never written about and never discussed by publicans, that is the delicate subject of returned beer.

We are often told by beer connoisseurs that one of the joys of real beer is that it varies in flavour from barrel to barrel and from pub to pub. However, keg beers including lager and Guinness also vary from pub to pub. Why should this be? One brew of Carlsberg or Holstein is identical to another, the quality control at the brewery is rigorous and meticulous records are kept as to the ingredients, brewing temperature etc. So how can an excellent brew be either good, bad or indifferent?

Once we dismiss the obvious suspicious candidates such as dirty pipes (often a major factor), unhygienic cellars (in the minority) or dirty glasses, we are left with the most undesirable alternative of the lot. Something has been added to the beer in the cellar to alter its taste or colour.

There are still publicans who water down their beer, especially tempting to those who order beer in cellar tanks, barrels (36 gallons) or other large bulk containers, where, for example, one gallon of water would not noticeably alter the taste of the beer (especially if its lager!) - I know this practise still continues because cases are scrupulously reported in the trade journal "Morning Advertiser".

However, this practise is insignificant when compared to "returns". This occurs when a new barrel is connected and the old contents of the pipe are pulled into a bucket together with the first pints of the new. This bucket is then taken to the cellar, where it is poured back into the keg/barrel, usually through a filter, the like of which are openly advertised in trade journals. Many breweries and publicans would defend this practise openly even to the point of providing stainless steel

buckets to assist the perpetrator. Most customers seeing the bucket of slops, immediately assume it is taken away to be disposed of. Nothing of the sort! It is all returned to those customers under the guise of fresh beer at a later date. This, notwithstanding the fact that it has been exposed to harmful bacteria in the bar atmosphere.

Breweries allow a certain amount of beer per container which is free to the publican; that which is left at the end of the barrel, and the new which has to be pulled off before the "clear" beer is reached. These pints are described as "ullage" by breweries, and they are often indescribably mean to their tenants. Anyone who has brewed at home or has drunk at a party from a barrel knows that there is often more than 4 pints of wasted beer at both ends. Yet, this is the limit some breweries allow. Little wonder that the publican feels the need to protect his profit margin by pouring all his "ullage" back into the same or a fresh container for resale.

However, there are many publicans who do not stop there. To create fresh profits for their own pockets (away from the accounts), they resell beer that has already been sold. The contents of noxious drip trays (under the pumps) are either poured into glasses and sold as fresh (often to another bar); or, more often, to avoid complaint, the stale beer is simply poured back into the barrels after closing time.

If you sit at the bar after "close taps" it is often an education to watch barstaff in action. See if the contents of these trays are poured down the sink. If they are carefully nurtured until you have been thrown into the street, be sure they will finish as "returns". Also watch what happens to unfinished pints left by departed customers. In two pubs near me these half-empties are lined up on the bar, graded according to colour and then returned to be sold fresh the following session. Little wonder that beer in some pubs is not as it should be! It is not always the late Indian meal that is to blame for the early morning toilet session.

As with the problem of underfilled glasses, dealt with last month, the answer to dodgy returned beer, is to forsake the pub and find one of the few which have a caring devoted and conscientious licensee who plays fair with the customers as a matter of course. Hopefully some of these pubs can readily be found in the annual "Good Beer Guide" published by CAMRA, though we are by no means infallible!

One last word: don't believe a landlord who

tells you that it is impossible to return beer to certain kegs. During my bar working days, all was revealed as possible by an honest, unscrupulous club steward with an eye for a fast buck!

Chris Cobbold.

**FULLER'S PASSPORT** has again started, the prize this time round being a pottery jug/ carry keg and tee shirt. Fullers have 127 pubs, the furthest flung being the Flowing Spring between Henley-on-Thames and Reading. Further details are available in their tied houses.

Fullers have recently opened a new pub in N1 the George & Vulture in Pitfield Street, which is close to the Pitfield Brewery/Off License.

#### **BARGAIN BEERS**

Does anyone actually read this section?

We have no response whatever to our request for views as to what constitutes a bargain beer nowadays. This column will continue, subject to demand, as and when the necessary information is available.



## **THE ROYAL ALFRED**

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

Websters Yorkshire Bitter  
65p per pint

Manns IPA  
75p per pint

Live Jazz Every Wednesday.

**BRING THIS AD — BUY A PINT  
GET ONE FREE.**

# **REAL ALE and REAL JAZZ**

AT THE

## **Prince of Orange**

118 LOWER ROAD

ROTHERHITHE

SE16

237 9181

**LIVE JAZZ SEVEN NIGHTS A WEEK PLUS SUNDAY LUNCHTIME**

**RESIDENT REAL ALES: TRUMANS MILD, BITTER & SAMPSON BEST BITTER**

**3 MINUTES FROM SURREY DOCKS UNDERGROUND**

**BUSES 1, 47 and 188 PASS THE PUB**

## PLEA FROM THE MILD MARKETING BOARD

With Whitbread about to make Brakspears beers available to its tied estate, the Mild Marketing Board wishes to see Mild Ale included in the deal. For this to happen we must have the names of outlets that would take Mild. The MMB is asking all CAMRA branches and individual drinkers to let us have a list with details of the pubs that you know would take Brakspears Mild.

At the same time we are also seeking names of pubs that would take the new dark mild brewed by Tisbury Brewery. They have contacted us with interest in brewing a mild for the London area. All they ask is the names of pubs; enough outlets to brew ten barrels a week.

The Mild Marketing Board is waiting to hear from you. Get out and talk to your local landlords and let us have the results. Send these to MMB, 11 Cornel House, Longlands Road, Sidcup, Kent.

Thanks for your help.

Mild Marketing Board.

## GBBF IN LONDON.

Of late I have been constantly asked by real ale drinkers, "When is the Great British Beer Festival coming, back to London?" Well, my initial answer is that I haven't a clue. However, the actual answer is this:

Venues the size required for GBBF are few and, as you can appreciate, expensive. The major halls in London are, as rule, too expensive or union rules preclude CAMRA setting up its own bar fittings, etc. To give some idea of the cost, one site in North London is asking over £4,000 per day. As you may therefore, appreciate, it makes sense for CAMRA to hold the festival outside London.

However, there may be a light at the end of the tunnel. Negotiations are progressing at the moment with various hall entrepreneurs in London. Although the outcome is by no means certain it is hoped that, at some time in the future, GBBF will return to London, or if not, then hopefully there may be a large London festival. Let's keep our fingers crossed.

Mel Warren.

P.S. Remember that we already have several very good local festival in the Capital, such as Greenwich and Pig's Ear.

## ALEX SAVED

In the April edition of London Drinker we printed a piece about the impending closure of the Alexandra, the historic Youngs pub in Wimbledon. When the news broke, regulars at the pub and the local branch of CAMRA, South West London, launched a vigorous campaign against the closure.

We are very pleased to report that the pub, reported to be the brewery's second most profitable, has been saved as Merton Council have decided not to go ahead with the intended road widening scheme which would have forced its demolition.

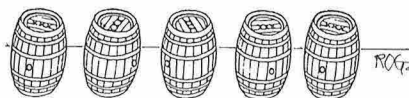
## POPE PROGRESS

From time to time we report on out of town breweries buying tied houses in Greater London. The latest is Eldridge Pope of Dorchester whose Huntsman Ales have been available in free houses around the Capital for some years. A few months ago they took over the lease of Christies Tavern in Richmond, right beside the bridge. Now they have bought their second right in the City this time. It is the George in Old Bailey, directly opposite the Central Criminal Courts which are colloquially named after the street. The pub was previously a free house and may be remembered by many for the extensive damage it suffered from an IRA car bomb some ten years ago.

## DRINKING FOR OTHERS

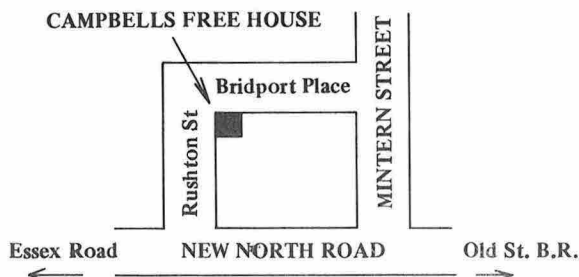
On 10th June the Mayor of Greenwich visited the Greenwich Beer Festival. The prime reason for his visit was to receive a cheque for £600 from the South East London Branch of CAMRA on behalf of local disabled people. The money was raised by a sponsored crawl of fifteen pubs in Greenwich by local branch members and the cheque was presented by the Pearly Kings and Queens of Greenwich and Crystal Palace, as seen in the accompanying photograph. Business over, we are informed that the Mayor and his lady wife stayed to sample some of the forty plus real ales and ciders on offer.

See photo page 9.



# CAMPBELLS FREE HOUSE

21 BRIDPORT PLACE, ISLINGTON, N1



SAM SMITHS  
CHUDLEY LOCAL LINE  
McMULLEN AK MILD

and

PITFIELD

HOXTON HEAVY

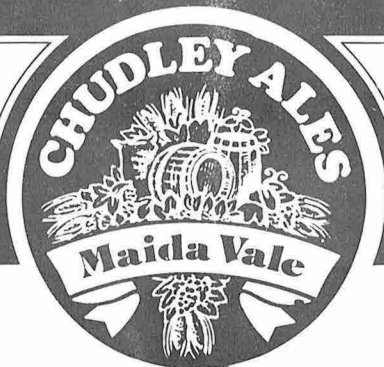
All beers at 60p a pint  
between 5.30 – 7.00 p.m.

Lunchtime Pub Grub  
Easy evening parking

Buses 141, 271, 76  
pass close by

5 mins walk from  
Old Street and Essex Road  
Stations

LORDS STRONG ALE  
O.G. 1050  
LOCAL LINE BITTER  
O.G. 1038



1A SALTRAM CRESCENT  
MAIDA VALE  
LONDON W.9  
01-969 7832

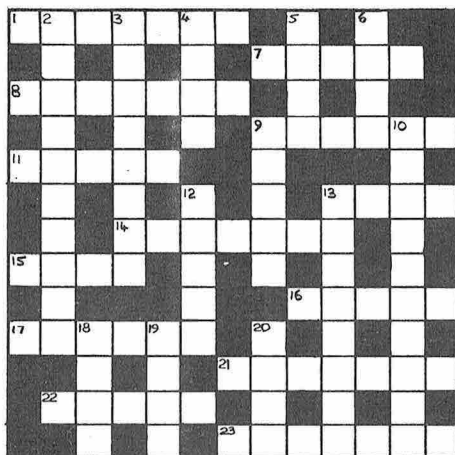
Both of our beers are Maidavailable  
in excellent value polypins and firkins  
direct from the brewery and selected off licences

Phone the brewery for details

# DRINKER CROSSWORD

Compiled by DAVE QUINTON

£5 PRIZE TO BE WON



Name.....

Address.....

.....

.....

All correct entries received by first post on 27th August will be entered into a draw for the prize. Prize winner will be announced in the October London Drinker. Solution next month.

## Last Month's Solution



## ACROSS

1. Drank with Stanley's capital toupé on? (7)
7. Have the railway on the buzzer and get tipsy. (5)
8. Filters what pours into holy men. (7)
9. Southern beer is an insult. (6)
11. Golden-headed girl can hold beer. (5)
13. They're idiots with beer inside them. (4)
14. Form of hard drink? (3,4)
15. Yours may be full when the glasses are empty. (4)
16. A normal request for a drink. (5)
17. Go to a temperance final? (6)
21. Bruised after accident on a trip. (3,4)
22. Dip right in and get merry. (5)
23. Watering place with rampant disease? (3,4)

## DOWN

2. Spoil-sport in a drunkard's bed? (3,7)
3. Animal's family holds drink possibly. (5,3)
4. Before turning over, find the hot spot! (4)
5. Good watering hole? (4)
6. Drink inside big Roger. (4)
9. Clean bushes? (5)
10. The kind of people who raise their glasses. (4,6)
12. Luke warm about a hush diet. (5)
13. Shorts drinkers don't like. (8)
18. Small tea urn causes beer to go off. (4)
19. Number of pints for the drunkard? (4)
20. Certain to have some of 13 down. (4)

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

Winner of prize for June crossword:  
Leslie Swan, 2 Knatchbull Road,  
Camberwell, London SE5 9QS.



GREENE  
KING  
BREWERS of  
FINE LOCAL  
ALES IN THE  
TRADITIONAL  
WAY SINCE  
1799



BURY ST EDMUNDS & BIGGLESCLADE



## Letters to the Editor

Dear Sir,  
CAMRA has shown great interest, over the years, in pubs which play traditional games. In the list of permitted games "for small stakes" besides darts, crib, etc. is chess. I have enjoyed nothing better than a pint with a game of chess.

The most notorious pub in London for chess is the Kings Head at Bayswater. A club has started on Wednesday evenings at the Red Lion and Pineapple, Acton W3 starting at about 8.30 to 9 p.m. Chess sets are available from behind the bar any time and the hand-pumped Fullers is excellent at all times.

Other pubs where chess is played are the Lord Wolseley, Southall (Fullers Good Beer Guide pub) where a chess set can be had from behind the bar and the Royal Albion, Hounslow (Courage Directors and Best Bitter and cider, all on handpump).

Maybe there are many more in London. If readers know of any more could the London Drinker publish a list for interested parties, such as myself.

Denys Vernall,  
Hounslow (West Middlesex Branch)

Dear Sir,  
I am writing to add to the letter in the June London Drinker about the loud music in the Nags Head at Hampstead and the statement in What's Brewing that CAMRA Investments is to be re-named Midsummer Inns, operating within a sixty mile radius of Cambridge, thus departing from its original policy of opening up new outlets for real ale and real ale choice in otherwise "impoverished" areas.

I would inform others that the final departure of CAMRA Investments from the interests of the real ale consumer movement for which it was started is surely marked by the reply which met me when I asked for a copy of London Drinker at the Nags Head. I was told, "We don't sell it any more." I asked why and was further informed, "We don't know why."

The reason is probably the same as why Gale's HSB was selling for 90p a pint - they rode the gravy train and have now turned their backs on their roots while retaining a tokenistic semblance of giving their customers what they want.

On another point entirely, I obtained an information sheet at the Sun this week advertising tours of the cellars at £1.75 a head. Perhaps at this rate they'll soon be able to afford hygienic glass washing facilities

at the Moon - further to my letter to London Drinker some months ago.

That reminds me; I can't understand why you edited out the name of the pub. Surely, mentioning its name would have been better and would have motivated Roger Berman to improve the standards of cleanliness and hygiene. After all he gets enough advertising and publicity in LD each month in any case. My critical comments would have presented a more balanced picture and might have created a more immediate impetus for change.

Steve Webster, Stevenage.

### Editorial Comment:

Firstly, we cannot comment on the editing of your earlier letter as we have had a change of editors since then. The fact that we have printed your letter above shows two things:

1. If a reader has a valid comment to make we shall endeavour to print it, obviously with a right to reply for the subject.
2. We do not think your letter is libellous and we just hope Roger will not take umbrage on us and cancel his advertising. We would note that Roger pays the standard rates for all the advertising he places with us. As for editorial exposure, you must admit that he does tend to be newsworthy in London drinking circles.



**SORRY NO**



**MIKE MORAN ON HOLIDAY**

# LONDON DRINKING by 'RED ROVER'

The Fourth In A Seemingly Endless Series  
of Pub Research.

It is a hot sunny evening and I have just travelled in a mobile greenhouse (LT call them District Line trains) and alighted in the lush green countryside of one of London's outer suburbs. Where is it? Well, it's Dagenham actually, but never mind, you'll have to use your imagination!

I head straight for the Railway outside the station and despite the fact it's only just after 1730 everyone looks very settled. As I enter, the chap who is just leaving (!) thumps me in the stomach (which doesn't do my Bacon Double Cheeseburger much good) and greets me like a long lost friend. The pub itself is a typical large uninteresting Ind Coope house though the bitter is quite drinkable. The resident hound is obviously very well trained though, as he performs a very useful function by coming to lick the sweat off me. Continuing from Dagenham East Station down Rainham Road and into Crown Street I find myself in quite a village-like setting. There is a small church (though with a somewhat strange mixture of styles) and a Tudor-style pub called the Cross Keys. The noise emanating from the Public Bar urges me to the Saloon but the juke box is on in there too! However, it is a comfortably furnished pub with many low beams – some even look genuine – and a choice between Charrington IPA and Springfield Bitter. I try the latter and it is unreservedly delicious – and only 62 pence! I feel even hotter now and could do with another old dog (whatever happened to Igor's sister?) but rush on regardless to the Bull (back in Rainham Road). This is a large Watney roadhouse with a comfortable Saloon and a Public Bar with TV etc. The delights on offer here are Websters, Ruddles County, Watney London and Manns IPA. I usually opt for the IPA but Websters seems to be so reliable in London I can't refuse it. There is a convenient place to sit outside so that I can finish my beer just as a bus comes along. The 103's are running with great regularity - exactly between the times they are meant to! A short journey takes me to the Eastbrook Hotel in Dagenham Road, a sort of older version of the Bull – very large with a strong local trade. It is a Free House and serves Bass, at a horrendous 86pence – however can this be 24 pence

dearer than Springfield Bitter in the Cross Keys? The Bass comes from a bank of three handpumps cunningly camouflaged amongst an array of fizzy offerings. Bass is still a fairly pleasant drink as long as you don't remember what it used to taste like before they changed the method of brewing it by closing the historic 'Union Rooms' at their Burrell Brewery.

A ten minute walk down Dagenham Road brings me to the Farmhouse Tavern, tucked away on a corner in the middle of nowhere. Another Free House, it looks quite plush from the outside but is a bit like a northern pub once you get inside. It has a Saloon, Public and a sort of 'Snug' from where you have to come into the Public to get served. The Guvnor has a bit of trouble with my order; 'Youngs Bitter, please,' – 'Bitter or Special?' – 'Bitter, please.' This is just like being in a Youngs Tied House, why do bar staff assume you don't really know what you want by asking an unnecessary auxiliary question? If I'd have wanted Special I'd have asked for it. Anyway, in the meantime, the handpump is making an awful spluttering noise; 'Something wrong,' he declares, disappearing hurriedly. Several minutes later he presents me with a drop of Youngs Bitter that would put most of my local Youngs pubs to shame – it was delicious! Having relished this wonderful event I wait outside at what I think must be one of the least used bus stops in the LT area – until three fishermen turn up – and the 174 turns up more or less on time. I alight at a pub called the Beacon and, despite prolific advertising and several handpumps with clips the answer is 'We don't do it anymore.' Wouldn't Ind Coope be better off using these pumps elsewhere if they really can't sell cask beer here; it seems that virtually every Ind Coope pub you go into has handpumps, but the chances of them being used is no better than 50–50. I walk on towards Beacontree Heath, calling in at the Merry Fiddlers (Ind Coope – 'Sorry, we don't use the handpump anymore and the cellar's being renovated anyway.' Would seem a good time to reinstall some cask beer.) Just round the corner I find the Ship & Anchor, a very basic Ind Coope pub (do they do anything with their tied estate around here?) which looks rather unpromising but the bitter is quite drinkable. Virtually opposite is the Three Travellers. Having noticed the 1983 Good Beer Guide sticker in the window

I was most disappointed to find that the Brewers Bitter was not on in the Public Bar and singularly unspectacular in the Saloon. The pub, however, is better than average for the area, the Saloon being actually quite cosy. Shame about the radio but as the Grateful Dead are on I shan't complain too much.

A short walk now, down Green Lane (observing how well the 129's and 225's run around together) brings me to the Matapan. On the basis that this pub used to sell Charrington Crown Bitter and because they have now stoppéd brewing Crown due to the success of Springfield Bitter in London, I ask the barmaid if she does Springfield. Needless to say, she's never heard of it so I have IPA which is rather like the pub – uninteresting. I retreat to the bus stop outside and – guess what – the 129 and 225 come along together! I alight at the Beacon and Tree (which has an unused looking DCL pump and walk up Burnside Road to the Hinds Head. The barmaid is unsure what 'Wevred's' is but after a quick search of the bar fittings I get what I came for. The pub is very Whitbread and the Wethereds is very .....OK. I walk back down Burnside Road and catch a 148 (on time!) to the Chequers

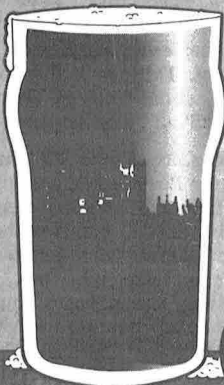
on the Barking By-Pass. Not a sign of a hand-pump so I move on to the Henry Ford which has about eight handpumps but no real beer. Even further down the by-pass is the Angler's Retreat, a fizzy Charrington pub. I have a second go at trying to find the New Inn, which is not easy, the only way I eventually find it is by the street number in the guide. Even then, the only sign it bears is 'Accommodation' and the frontage (a sort of restauranty place) is completely in darkness. I am just about to give up when I notice a little alleyway down the side and, sure enough, here at last is the New Inn. An odd sort of place for the area, and not surprisingly it has only one other customer – not bad for nearly closing time. The range is Wethereds, Youngers IPA and No.3. I have the IPA which is well on the way and divide my time between playing Donkey Kong (too pissed!) and watching the entertainment which is provided by the barmaid who is busy fending off a potential customer with the soda syphon – methinks it's not her hand-pumps he's after!

Reeling out to the bus stop I find a 287 running a couple of minutes early which takes me back to Barking for my train home. So my congratulations to Ind Coope for their

**Supplement**

# REAL BEER IN LONDON

80p



**1250  
extra  
pubs in  
Greater  
London**

**Plus  
all  
the new  
beers**

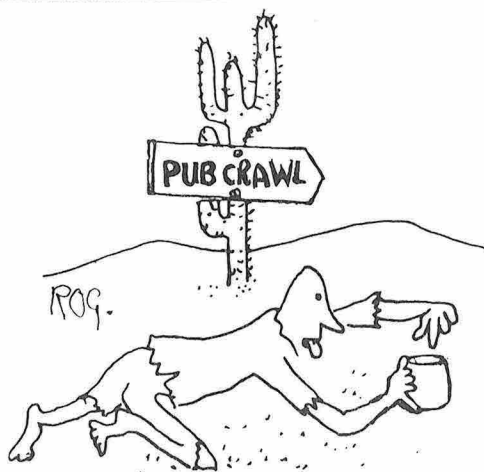
# OUT NOW!

64 page booklet fully updates the 6th edition listing 1250 additional pubs, plus changes to entries in RBIL including details of newly introduced beers, home brew pubs etc.

Price 80p + 9" x 6" 12½p  
SAE Special price for both publications  
£2 plus 9" x 6" 27p SAE. Send cheques/  
PO (Payable to CAMRA London) to RBIL,  
82 Cavendish Avenue, Harrow, Middlesex.

apparent lack of effort in this area and to Forest District of London Transport for providing the least efficient bus services on any of my crawls so far. See you next time!

EDITOR'S COMMENT: News has reached us that following Red Rover's last article, certain publicans in the Hounslow area are howling for that contributor's blood. Strange how painful the truth can sometimes be!



## The Edg "where" Crawl or is the A5 alive

Conducted by Laurence Fryer and Brian Johnston on Sunday 5th June, 1983.

Edgware is that dot at the top of the Northern Line, that has not been noted for an abundance of good pubs churning foaming pints of ale. Having said that, things have been happening that, while not revolutionary in their progress, now give the drinker a bit more choice than in the fizz past.

The area is dominated by the eagle of Trumans and the hand of Allied. The Truman houses were once part of the estate of the old Michell and Aldous brewery at Kilburn High Road, taken over by Truman, Hanbury and Buxton in 1920.

I had hoped to start the crawl under the sign of the rejuvenated Benskin trading name but the Broadway in Burnt Oak now only has handpumps for expensive decoration. Yes, a Not Benskin pub with Not customers. Fortunately, next door is the Prince of Wales (1), a Truman managed house where, I am informed, the former manager was a squatter for a period of time until finding pastures new! It was recently refurbished and has a garden and a public bar. the beers available are Samson, Best Bitter and Bitter at 80p, 77p and 74p a pint respectively.

Leaving and turning right we pass the Edg "where" General Hospital on the right. Now we find ourselves at the White Lion (2), again Truman (Chef & Brewer) managed. This too has been redecorated in the 1930's rubber plant and overhead fan style. There is attached to the left hand wall of the lounge what I can only describe as a conversation piece in the extreme; I'll offer a free London Drinker to the most informed/hilarious explanation of what it is. The new man at the helm of the "Lion" is a former goal-keeper with the "P.S.V. Eindhoven" but "Hans" has now turned his attention to catching a few more customers. Sadly Prize Mild has got the chop as again falling demand (I can't drink all of it.) has meant a cut to Sampson, Best Bitter, Bitter and draught cider at 82p, 75p, 71p and 82p a pint respectively (4p less in the public bar). Happily the future for these beers appears secure. A large garden and enterprising catering has brought the chance of a barbecue a little closer so beer and burgers may be on the way.

Leaving and turning left we pass the White Hart - another loss to CAMRA, Usual comments, "No demand", etc. Funny, I'm sure there wasn't much demand for DD when Dick Turpin was last in there - it's an old coaching inn. Continue north and we come to the Masons Arms (3). Landlord Pat Hyland keep a fair pint of Ind Coope Bitter and Burton Ale at 67p and 75p a pint (65p and 74p in the public bar) which can't be bad value for money in this part of London. This is a classic Ind Coope pub with three main bars. Specialities here are live trout (n.b. bring net and tackle) and home-made salt beef. The pub is due to be "Taylor-Walkerised" some time in October but I'm assured it will all go quite smoothly.

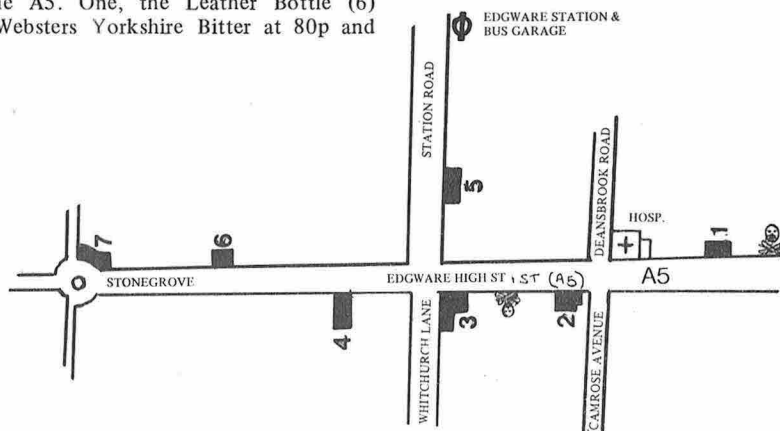
Leaving and heading north over Whitchurch Lane we come to the Beehive (4), again Chef and Brewer - this time under Watney control. Only Stag Bitter is available but it is always good. Apart from various video games this disco-pub features a video juke box, but beware the low-slung plastic beans (ouch!) and exotic aromas as you venture forth with your ten-bob bit.

On departing turn about-face and then left at the lights into Station Road and you will find the Station Hotel (5), again Truman,

this pub featured in the November '82 Drinker for its unusual 2-way mirror in the fireplace so that wooden casks of beer can be seen from the bar. Due to poor sales in the former case and variable quality in the latter, Prize Mild and Godsons Black Horse are no longer available. However, Sampson, Best Bitter and Bitter at 84p, 75p and 73p help to overcome the loss. This pub features an upstairs carvery which is worth trying, if only to see the room.

Late to my attention came two pubs further up the A5. One, the Leather Bottle (6) sells Websters Yorkshire Bitter at 80p and

the Corner House (7) at Stonegrove has blown the cobwebs off the handpumps and sells a fair drop of Taylor Walker Bitter, Mainline and Burton Ale at 70p, 70p and 72p respectively. This pub is also due for an extensive redecoration in the near future. So how do you get home? Edgware station has a fairly frequent train service and the area is served by the following bus routes: 32, 79A, 107, 113, 142, 186, 288, 292, Green Line 708. (Bus routes underlined run on certain days of the week only.)



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# MARLER'S BARS

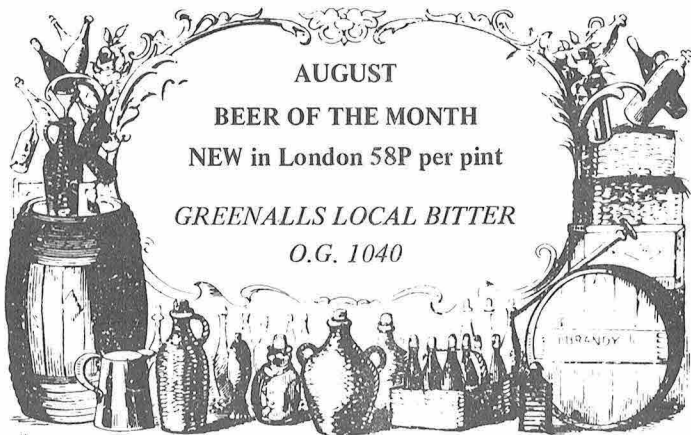
17/19 ARCHWAY ROAD, LONDON N19  
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AUGUST

BEER OF THE MONTH

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*O.G. 1040*

**Opening**

OCTOBER 1983 — MARLERS, STOKE NEWINGTON



# NEWS FROM YOUNG'S

## THE LATEST (cover story) NEW YOUNG'S PUB SALES ON THE INCREASE

Last month we reported John Young's announcement at the 135 Club AGM that they would be producing a light mild ale to replace dark Best Malt Ale.

The new beer was launched at Young and Co's own Annual General Meeting on 5th July but rather than being named "Family Ale" as previously stated it is called "Young John's Ale". The beer falls in the 1030 to 1034 gravity band and is described by the Brewery as "brewed in the same way as Young's prize winning bitter, but it is lighter in colour, lighter in gravity and lighter on the pocket."

Young's release continues, "It is a hoppy, cask conditioned beer, such as was supped in many areas before the War, and is served by entirely traditional methods."

The price in managed houses will be 5p a pint less than Bitter and 11p a pint less than Special. Of course this could vary in tenanted houses where the landlord is free to set his own prices.

John Young who is quite well known for speaking out against pubs making excessive profits on beer sales is reported as saying, "Here we have a good flavoursome beer at a reasonable price. We feel there is a place in the market for a lower gravity draught beer."

We have not yet had an opportunity to taste the beer yet but the "hoppy" description tends to suggest that the beer is a bitter rather than a light mild.

### NEW YOUNG'S PUB

We understand Young's have bought a new pub in North London. The Ordnance in St. John's Wood. The purchase of the Ordnance is interesting as it is in spitting distance of the Rosetti (Fullers) and the Knights of St. John (Charles Wells). Should make an interesting evening out.

### SALES ON THE INCREASE

Young's announced in June that sales for the year to March passed the £30 million mark for the first time, an improvement of nearly 10% on the previous year. Profits before tax leapt ahead by over 20%, to £2.2m and dividends paid were up by about a quarter.

"Official" prices increased by 5p a pint

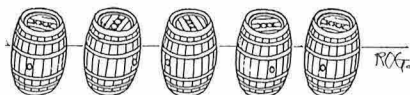
during the year, a change of about 8%. That sales were up by a greater amount reflects a slight decline in beer sales combined with improvements in more profitable areas such as food. The "recommended" public bar price for bitter is now 65p, which would be a commendable level for London, but in practise most pubs charge more - the current record is the East India Arms in the City, at 80p. Prices can only be enforced in managed houses, these accounting for some 30 or so of the total of 138. The brewery has made some attempts to control its more wayward tenants but perhaps could do more; the chairman is good at writing strong polemics on price levels but they don't seem to be getting to the right places in some cases.

Despite the company's ostensibly traditional image, the biggest sales growth seems to have been coming from lager, helped by the brewery re-building - much of the new, ultra modern plant is for lager, which now accounts for about 15% of sales (three years ago it was 6%) and could well rise to a quarter by 1986. The brewery is only working to 80% capacity, and much of the surplus is in the lager plant.

With sales in the pubs at the highest average level in London (about 720 gallons a week, with some double that or more) there isn't much scope for increasing sales in the existing houses. About a quarter of output goes to the free trade (there are over 750 accounts) but expansion here is difficult due to severe competition, and Youngs refuses to subsidise sales. Hence the policy is now to acquire more outlets and there may be news on this front soon. It is to be hoped that this will serve to increase choice in particular areas and not reduce it by, e.g., taking over a free house.

Now that "Young John's Ale" has been launched, it remains to be seen whether this will replace the discontinued mild. In view of the low sales of the latter it is hard to tell where the market for a new light beer will come from. It will also be harder to keep in good condition, a problem in some pubs given that there is a minority which cannot keep its present beer in good condition.

Ian Worden.





# ADVERTISEMENT

## Alan Greenwood's Traditional Ways for Traditional Ales

For those of you who have a liking for good, old fashioned, English Ale, you'll be pleased to know about a new beer service, the Pub Take-away. Pioneered by Alan Greenwood over nine years ago when he opened his first Beer Agency shop in Butter Hill, Wallington, he recognised that while people preferred the traditional type of beers, just like the ones their grandfathers used to enjoy, they had no choice at all if they wished to drink at home.

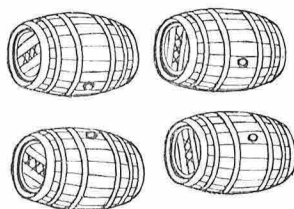
Many of the older generation will remember going down to the off-licence with a jug to have it filled with a foaming refreshing brew for home drinking with family and friends. They will probably also remember it was quite common to have a whole 17, 36 or 72 pint cask at home.

Surprisingly, the drinking habits of the times did not lead to quite the state of drunkenness one would have imagined. Work was more manual then and the good liquid intake was soon burned up during the days toil.

Today people jog, play squash etc, to compensate their less active working lives so they still have a certain appetite for the mature refreshment of ale. But with the ever increasing price of drinking out, drink and driving laws, restrictive licensing hours, the limited selection in most pubs and the surge in home entertainments like video, hi fi and barbecue evenings the need for a good home beer service has really grown.

There are now eight Alan Greenwood's Beer Agency shops opened in and around London and whilst they do sell canned beers along with a good selection of wines etc. they vary a range of over sixty draught ales for sale by the pint into jugs. The beers are all the Real Ale type with no gas, fizz or pressure. They come in the traditional way straight from the cask. If you do not have a jug they can be supplied or if you are a really dedicated drinker or planning a party, if you give notice you can buy the whole barrel.

It certainly sounds worth drinking, sorry I mean thinking about.



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GREENWOOD'S BEER  
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**60 draught real ales, sold loose by  
the pint or by the barrel**

10% discount on loose beer Mon - Tue - Wed

Ideal for home, party and bar-b-q drinking

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**OLYMPIA W14**  
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**\*LEWISHAM SE13**  
252 Lewisham High Street  
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**WIMBLEDON SW19**  
308 Haydon Road  
01-542 3725

**HAMPSTEAD NW3**  
150 Haverstock Hill  
01-586 8382

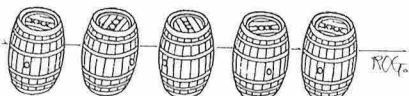
**TOLWORTH SURREY**  
120 The Broadway  
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**Real Ales** (60 Varieties)

IT IS ALWAYS ADVISABLE TO  
ORDER BARRELS IN ADVANCE



# CRITIQUE

Propaganda issued by Charrington's to all of its pubs along with large "REAL ALE" panels, irrespective of what is actually sold there.

"All ale is real, although in the past few years the phrase has come to mean ale brewed in the traditional manner." In fact, the organisation which invented the phrase Real Ale and incorporates it in its title, the Campaign for Real Ale (CAMRA) stresses the point that the way beer is *dispensed* (i.e. transferred from cellar to glass) as well as the way it is brewed, is part of the definition of Real Ale.

"Real Ale" as defined by CAMRA is beer brewed in the traditional manner whose character and taste derives from entirely natural processes within the beer itself and is not spoiled by hidden extras.

"Top pressure : *"This method uses air pressure to push the ale up from the cellar. . . It does not alter the beer in any way."* Top pressure does not mean only air pressure dispensing. It CAN mean getting the beer from cellar to glass by the use of Carbon Dioxide pressure. It is a moot point whether Air Pressure dispensing does or does not alter the beer. Some people argue that air pressure CAN, as the barrel empties, prevent the natural escape of Carbon Dioxide from the beer and so produce an unnaturally gassy beer.

The majority of Charrington's pubs without

# CHARRINGTON REAL ALE

**WHAT IS REAL ALE?**  
All ale is real, although in the past few years, the phrase has come to mean ale brewed in the traditional manner. A living, unpasteurised beer. Some draught beers and most bottled beers, are conditioned in the brewery. Real ale however, goes on maturing after it leaves the brewery and completes its fermentation process in the cellar of the pub where it is sold.

Charrington have been brewing real ale since 1757 and Charrington IPA was first brewed in the early 1920's.

**IPA IS REAL ALE**  
Charrington IPA is specially brewed for London and the South East and is the most popular real ale in and around London.

**DRAUGHT BASS IS REAL ALE**  
Brewed in Burton on Trent, the capital of British brewing, Draught Bass is genuinely respected by drinkers who pride themselves on their knowledge of real ale. Draught Bass was first brewed by William Bass in 1777.

**WORTHINGTON'S WHITE SHIELD IS REAL ALE IN A BOTTLE**  
White Shield is one of the very last bottled beers brewed in the traditional manner. It is unpasteurised, therefore, like draught ale, continues to mature in the bottle in the bottle where it is sold.

**TREAT WHITE SHIELD WITH CARE**  
Because White Shield continues to ferment in the bottle, a small amount of sediment forms in the bottle. For this reason, White Shield should be treated with care on opening, to allow this natural sediment to fall to the bottom of the bottle. Pour the ale slowly and gently and leave the last spoonful of beer, with the sediment, in the bottle. You should then have a beautifully clear glass of White Shield.

**HOW IS REAL ALE DISPENSED?**  
This traditional method uses a simple hand pump to draw the ale up from the cellar, in approximately 1/2 pint per pull. This is perhaps the most attractive method of dispensing, and always gives a traditional real ale feel to almost any product. This method can only be used when the hand pump is less than 30 feet from the cellar. This can be a problem in some of our larger pubs. This method uses air pressure to push the ale up from the cellar. It is still REAL ALE.

handpumps, dispense their beer by Carbon Dioxide pressure which introduces an unnatural element of CO<sub>2</sub> and so does NOT satisfy the criteria for Real Ale as defined by the originators of the phrase.

Top pressure beer is NOT Real Ale.

Dave Quinton.

## WHATEVER NEXT?

Well it had to happen eventually, we suppose. "What is he on about?", I hear you ask. "Real lager!", I reply.

"No, honest, really! Well that's what it says here.

Allied Breweries have launched Gold Cross, described as Britain's first lager conditioned in a cask. It is being test marketed in the Midlands through Ansells pubs and is served on handpump, supported by radio and point of sale advertising.

The lager is described as slightly stronger and slightly more expensive than "mainstream lager brands". That ought to price it out of everybody's range in these straightened times, though we doubt whether it will.

According to Marketing magazine, the beer is

aimed at the bitter drinkers who have previously baulked at lager's image as well as the established lager drinkers in the 20 to 40 year-olds male consumer group. We note that they only talk about bitter drinkers who baulked at lager's image; no mention of those who baulk at its taste, if it has any.

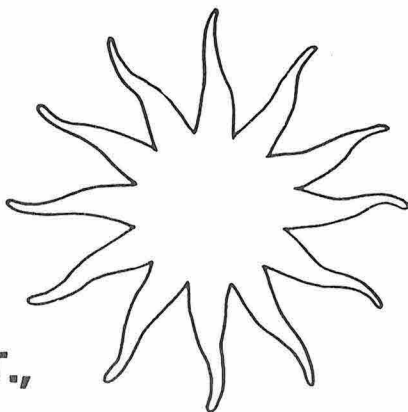
Also what is not made clear is whether the new beer will in fact be a real lager brewed in the proper Continental manner or will simply be a cask conditioned version of the very pale light ale which all too often earns (or gets lumbered with) the title "Lager" in this Country. Of course we all know that the term is itself an artificial term and that if the product were real we should call it "Pilsner" but we won't go on any longer about that particular argument.

Andy Pirson.

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**DRINK IN  
THE SUN  
FREEHOUSE**

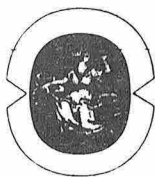
**63 LAMBS CONDUIT ST.,  
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MONDAY AUGUST 8th

5.30 p.m. — 11.00 p.m.



**Greenall Whitley**

**LONDON LAUNCHING PROMOTION**

**HALF-PRICE GREENALL WHITLEY DRAUGHT ALES**

*GREENALL WHITLEY PRODUCTS ARE SUPPLIED INTO THE LONDON  
FREE TRADE BY ROBERT PORTER (LONDON) LIMITED*

## MOVE TO EXTINGUISH THE PHOENIX

Some while ago we reported the plan to rebuild Denmark Hill Station building - partially destroyed by arsonists - as a Victorian pub to be named the Phoenix and Firkin, and supplied by Bruce's Brewery. At the Licensing application - due to be heard by Camberwell Magistrates on August 1st - the local L.V.A. and Charringtons Breweries plan to oppose the scheme, on the dubious and indeed erroneous, grounds that there are too many pubs in the area already. Significantly, objections have been withdrawn by Courage's, who own the nearest pub to the site, the eminently respectable George Canning, which supplies Courage Best and

Directors' Bitter from the handpump. Charrington's own the next nearest, the Fox on the Hill, which supplies no real ale and could do with some competition. There is no other pub for over a mile in one direction, and about half a mile in the other. Twenty new jobs, which would be created by the Phoenix & Firkin, are at risk, if the license application is refused - Camberwell is an area of high unemployment and few Real Ale outlets. Even the Sally Army next door haven't objected!

Martin Smith



A selection of expressions at the recent press launch of the Real Beer in London Supplement.

# CAPEs AND ALE

by P. Sartist.

*An account of part of an annual week's pub crawl by four cyclists. Only the tyres have been changed to protect the inner tubes.*

We met at 8 a.m. outside the Windmill, Clapham Common to catch the nine o'clock train for Liverpool. Some three hours later we arrive and cycle all of 300 yards to the first pub, The Vines (Walkers Warrington Ales, bitter - 1pt) where we are entertained by a bemedalled bloke accompanying the juke box on the spoons. (Little do we know that, five days later, we will meet the same bloke coming out of a shop in Worksoy, still wearing his medals, though not playing the spoons.

We slog our way another 200 yards to The Villie:s (Higson - 1 pt) which boasts a bog door in cut glass saying "Council Chamber". There follows, in quick succession, a Yates's Wine Lodge (Boddington - 1 pt), The White Star, "a Mecca" for Bass drinkers (1 pt), another Yates's Boddington - 1 pt), straightforward inside but outside forming part of a modern office block. The Lion Tavern (Walker - 1pt) and, finally, the imposing Philharmonic Hotel (Ind Coope Burton - 2 pts), which vies with the two nearby cathedrals for splendour. At closing time we proceed to China Town to try to fill the gap created by eight pints of beer. We eat a satisfying meal while the bikes are "looked after" for a reasonable charge, by a gang of boys outside.

With food inside us we develop a thirst, set off for our evening watering hole and, after a puncture, arrive at Warrington where we make our way round some basic, four-roomed pubs - The Lower Angel (Walkers Bitter - 1 pt), the Cross Keys (Greenall bitter - 1 pt), The Manx Arms (Tetley Bitter - 1 pint) and end up in the Glassmaker's Arms (Wilson Bitter - 4 pts), which thoroughly deserves its "friendly" description in the local beer guide. One of the party, who fancies himself as a singer, sets about "Danny Boy". The response is total indifference, possibly because "Danny Boy" has been sung five times already that evening.

With a bellyfull of beer we need food badly and settle for sausage, fish, chips, mushy peas and sweet and sour sauce on a pavement in Warrington. Hilarity Bitter in the Glassmaker's Arms leads to half an hour's hysterical laughter, mainly about piles. We retire to a perfect pitch on a river bank a mile from the

town, set up the tents and sleep the sleep of the just about legless. Pints 17 (each; miles 33.8; pubs 13.

## SUNDAY

We awake with the feeling dreaded by alcoholic gluttons, hunger and thirst, cycle 23 miles to Stockport and drop into the Griffin Hotel (Holt Bitter - 4 pts.), a pub with a fine bar. A slight disagreement arises about the efficiency of the "Movement Man" whose job it is to get us out of pubs before we start enjoying ourselves, so that we can "do" as many pubs as possible. A lunchtime session normally means 4 or 5 pubs. This time only two pubs are on the agenda, basically because Holt's is the Movement Man's favourite beer. After 4 pints of bitter, and I MEAN bitter, we decide he's not done a bad job and set off for the Crown (Boddington Bitter - 3 pints), which nestles under the viaduct, where we finish off the session.

We stoke up with a Mr. Big Monster Burger, about 5 chips and 3½ baked beans, make our way towards Chapel-en-le-Frith and, after the Movement Man has had 3 punctures and the Food Man has smashed his gears, we arrive at the first pub, the Old Hall (Thwaites Best Mild and Bitter - 2pts.). Time is short because of the punctures so we quickly move on to the New Inn (Robinson Bitter - 1 pint) and the Old Pack Horse (Robinson, mild and bitter, 4½ pts.). "The Whip", he's in charge of money, asks a local where the bog is and is told "quarter to ten". He asks the name of the pub, which he's forgotten, and receives the reply, "Er.....?" Our hopes of being directed to a decent camp site are not high but the landlord knows a place round the corner and, after a large sit-down Indian meal, we cycle round to a nice little bluebell glade where we camp on a 1 in 4 hill and slide through the tent door until morning. Pints 14½; miles 43.9; pubs 5.

## BANK HOLIDAY MONDAY

We wake to a bitterly cold morning and, having warmed up by cycling to the top of a long hill, we leave the main road and travel in heavy mist, down a deserted valley past limestone quarries into Tideswell, a beautiful, stone-clad village with a large 11th century church called "The Cathedral of the Dales". Morning service begins at the George Hotel (Kimberley, mild and bitter - 1 pt.), is interrupted by a stiff climb with a roadside hamburger and coffee at the top, and continues in the Red Lion (Theakston Bitter, 1 pt.)

We sweep downhill into Monsal Dale, where

the magnificent viaduct is dwarfed by towering hills. We walk our way out of the Dale and, by some miracle we find a cycle hire shop that sells gears. With the bonus of two new tyres for the puncture expert, we set off in high spirits to the Pack Horse (Marstons Bitter - 1 pt.), followed by the Bull's Head (Robinson bitter - 1 pt.) in Ashford, where "well-dressing" is in progress - various wells being colourfully decorated with biblical scenes made from flower petals. After a ten-minute ride we reach Bakewell, where we finish the session in the Peacock (Ward Bitter - 2 pts.) Unfortunately, the normal Market Day extension 'till 5 o'clock is cancelled because it's Bank Holiday.

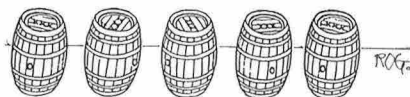
Cafes are crowded so we decide to buy food for a picnic which we eat later sheltering from the rain in caves filled with the rotting skeletons of horse-drawn vehicles, while the Movement Man recovers from falling off his bike as a result of "jumping kerbs", the curse of the drinking cyclist. With gears and tyres fitted, we move on towards Wirksworth, on the way sampling the Bull's Head (Marston, Burton Bitter - 1 pt.) the Miner's Standard (Marston Pedigree - 1 pt.) and the Nelson Arms (Marston Pedigree - 1 pt.).

At 9 o'clock we drop down into Wirksworth where everyone is drunk because its Carnival Day and we pass a pleasant evening in the Market Square at the Black's Head (Kimberley bitter - 5 pts.) and the Hope and Anchor (Home bitter - 3 pts.), followed by fish, chips, peas and pickled onions after the pubs have closed at 11.45. We then cycle up what we discover next morning is a 1 in 10 hill to the Black Rock picnic area for a night's well deserved kip.

Pints 18; miles 36.5; pubs 11.

So ends our account, but it was not the end of the trip which was to lead us through thunderstorms at Worksop, Lincoln and Newark, into the skittle alley of a pub near Melton Mowbray for a good night's kip and on to our final destination of Loughborough where with kidneys screaming for mercy, we board the train for London.

(to be continued)



## JOIN CAMRA NOW and have fun protecting your pint!

FULL MEMBERSHIP OF CAMRA offers you:

- \* A member's handbook
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- \* Generous discounts on a wide range of CAMRA products and publications (including the best selling GOOD BEER GUIDE).
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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

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Cheques should be made payable to Campaign For Real Ale Ltd. Applications should be sent to CAMRA,  
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---



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## OUTLETS – East and South East.

### Pubs

EC1 STICK & WEASEL, 273 City Road.  
 E9 TIGER TAVERN, 245 Wick Road.  
 E10 NORTHCOTE, 110 Grove Green Road.  
 E17 ESSEX ARMS, Forest Road.  
 E17 FLOWER POT, 128 Wood Street.  
 E17 LORD BROOKE, 47 Shernall Street.  
 ONGAR KINGS HEAD, High Street.  
 SE1 GLOBE, 8 Bedale Street.  
 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 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 ANERLEY ARMS  
 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

SE3 Bitter Experience, 128, Lee Road.  
 SE11 Alan Greenwood's 226 Kennington Park Rd.  
 SE13 Alan Greenwood's 252 Lewisham High St.  
 SE23 2 Brewers, 97 Dartmouth Park Road  
 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 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 HABERDASHIERS ARMS, Culvert Road.  
 SW11 LATCHMERE, 503, Battersea Park Road.  
 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.  
 SW18 THE GRAPES, 39 Fairfield Street.  
 SW18 SPREAD EAGLE, 71 High Street.  
 SW19 ALEXANDRA, Wimbledon High Rd.  
 SW19 KINGS HEAD, Merton High Street.  
 SW19 NELSON ARMS, Colliers Wood, High St.  
 SW19 PRINCESS ROYAL, Abbey Road.  
 SW19 TRAFALGAR, High Path.  
 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.  
 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 EEL PIE, 9 Church Street.  
WESTON GREEN GREYHOUND

#### OFF TRADE

SW11 Majestic Wine Warehouses, 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, Cloudeley Road.  
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 Lne.

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.



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