

VOL.5 No.8  
Sept. 1983

12p

# LONDON DRINKER

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



Opening Day At The Battersea Brewery See P.11

## BRANCH DIARY

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

**ALL LONDON:** Thu 8 (8.00) South West London Branch Meeting **SPREAD EAGLE**, Wandsworth High Street. Ken Don, Head Brewer at Youngs will address meeting.

**KINGSTON & LEATHERHEAD:** Thu 15 (8.30) Branch Meeting **THE PLOUGH**, Stoke D'Abernon, Cobham (close to Cobham & Stoke D'Abernon Station) - Wed 21 (8.00) Pub Crawl of Chelsea. Start **THE HARROW**, Leatherhead Road - Thu 29 (3.00) Brewery visit to **FULLERS**, places limited.

**NORTH LONDON:** Tue 6 (8.00) Social **LORD PALMERSTON**, Dartmouth Park Hill and **HOLLYBUSH**, Chester Road, both NW5 - Tue 11 (8.00) Social **WINDSOR CASTLE**, 211 Liverpool Road and **CROWN**, Cloudsley Square, both N1. - Tue 20 (8.00) Social **ENTERPRISE**, 38 Red Lion St. and **QUEENS HEAD**, 64 Theobalds Road, both WC1. - Tue 27 Social **GRAND JUNCTION ARMS**, Canal Bridge, Acton Lane, NW10 - Tue 4 Oct (8.00) N1 Pub Crawl **PRINCE ARTHUR**, Brunswick Place, **GEORGE & VULTURE**, Pitfield St., **MARIE LLOYD**, 24 Chart St., **CAMPBELLS**, Bridport Place. - Every Sunday-lunchtime. Pub of the Month **DUKES HEAD**, 16 Highgate High Street, N6.

**RICHMOND & HOUNSLOW:** Tue 6 (8.30) Open Committee **CHARIOT**, High St., Hounslow - Mon 19 (8.30) Branch Meeting **ALBANY**, Station Yard, Twickenham.

**SOUTH WEST LONDON:** Thu 8 (8.00) Branch Meeting (see above) - Fri 23 (8.30) Social Pub Crawl. Start **ANGELL**, Larkhall Lane, SW4 (Behind Stockwell Bus Garage) - Thu 29 (8.00) Open Committee **PRINCE OF WALES**, Battersea Park Road, SW11.

**WEST LONDON:** Thu 15 (8.00) Branch Meeting **Brook Green**, 170 Shepherds Bush Road, W6 - Tue 27 (7.30) Pub of the Month **FERRET & FIRKIN**, 114 Lots Road, Chelsea Creek, SW10.

## BRANCH CONTACTS

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

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

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Subscriptions £1.40 for 6 months) should be sent to: Stan Tomkins, 122 Manor Way, Uxbridge, Middx.



Have you ever wondered what people mean by the word "traditional"? In the Campaign for Real Ale the word is used a lot - particularly when one is asked just what we mean by "Real Ale". The typical description tends to run along the lines of "A traditional beer brewed by traditional methods from natural and traditional ingredients. It is conditioned in the cask and dispensed by traditional methods which do not involve the use of extraneous gas pressure." Okay, so I have obviously overdone the use of the word there but no single usage is out of place in that description.

You may be asking yourself (or everybody in sight), "What is this idiot on about? Why this sudden fixation with the word traditional? We all know what it means, don't we?" Well, I thought I knew what it means as well but a few days ago I was proffered a pork pie which was produced by one of the Country's major supermarket chains. There on the front of the wrapper was the legend "Tesco Traditional Pork Pie" and I must admit it did look pretty well like the typical round type of pork pie which you might call traditional.

However, when I unwrapped said pie and was happily munching my way through the contents I happened upon the list of ingredients. Now, I had always imagined that a traditional pork pie would be made out of pork and pastry (flour, lard and water) and remembered reading somewhere that gelatine was added to soak up the liquor that pork produces while it is cooking which would otherwise make the pastry soggy. Naive, wasn't I?

Just in case you want to know, this is what I read (The comments in *italics* are mine, not Mr. Cohen's). Ingredients: Wheatflour, cured pork (with preservative E250) (*Okay, I'll buy that. I don't want to catch anything*), animal fat (*Are they ashamed to name the animal?*), water, soya flour (*Oh well, I suppose I should have expected*

*something like that*), starch, salt, gelatine, vegetable oil, spices, flavouring (*What flavour - strawberry?*), flavour enhancer (monosodium glutamate) (*aargh!*), stabiliser (E407) (*Well, it didn't fall over.*), sodium phosphate (*Huh?*), antioxidants (E304, E307) (*It wasn't rusty.*), herb extracts, colours (E110, E124, E128) (*No, it wasn't striped, or even blue.*), caseinates (*Sounds like wood glue to me.*).

So there we are then, traditional can mean all those things, can it? Now, I don't want you to go around thinking that I want all preservatives taken out of cooked food products - I would be the last person to wish to die of food poisoning - but I would have expected a traditional product to have been produced specifically without the use of vegetable protein in place of some of the meat; flavour enhancers and artificially added colours.

Now, I know that this is somewhat divorced from the subject of beer, but similar things are done to beer, though hopefully not to such a great extent to real beer as to the above mentioned pie. Perhaps the best known adjuncts used in beermaking are sugars and flaked maize which increase the original gravity of the brew more cheaply than malted barley - although maize does have the side benefit of controlling the nitrogen content of the brew which in turn helps the clarity of the finished beer. This is particularly the case if the malt is not of the very best quality - often a function of the weather during the growing season.

I remember a few years ago when Roger Protz, then editor of *What's Brewing*, mentioned the use of onions in the production of the wares of a certain brewery he received a letter couched in turt terms indicating that the brewery did not use them any more.

I would not say that the use of adjuncts is totally wrong or even that it necessarily gives an inferior product, but I do feel that, in line with other food products, the brewers should be forced to state all the ingredients of their beers and also to state the proportion of malted barley used in the brew. From my limited knowledge, picked up as an amateur interested in what he is drinking, I am convinced that a lot of people would be very surprised to learn what actually goes into their favourite brew.

I would add, as well, that there are breweries who brew very successfully using only malt, hops, water, yeast and finings. Possibly the most notable are Castletown and Okells breweries in

cont.

the Isle of Man where local laws prohibit the use of adjuncts, but there are also breweries on the mainland of England who do so as well.

Oh, by the way, how did the "traditional" pork pie differ from the standard version? Well, the filling was the whitish colour of cooked pork (despite those colourings) rather than the pink filling you often get; and no, it didn't taste particularly different from the norm. It's funny though, when I once bought a pork pie from a butcher's shop in Melton Mowbray (the home of the pork pie) its filling was white in colour. But that was a different story - it really did taste of meat!

Andy Pirson

### CHESS IN PUBS

Following last month's letter from Denys Vernall concerning pubs where chess is played, can I start the ball rolling by mentioning two pubs in our branch area? They are: The Jolly Gardeners, St Alphonsus Rd, S.W.4 (2 sets); and the Duke of Devonshire, Balham High Road, Youngs (1 set). —

CHRIS COBBOLD, S.W. London Branch.

**FREEBIE** — Roger Tordoff (of Robert Porter and Sons') has offered CAMRA London a "tasting" their newest arrival in London, Boddington's. A date and time for this event has yet to be announced — watch this space.

### FIRKIN LEGAL DELAYS

The licensing hearing for the proposed new **Phoenix & Firkin** pub in Denmark Hill station building was postponed on August 1st to "the 26th of any convenient month" due to pressure on the justices. This in itself seems a travesty of justice, as all the witnesses had assembled, from as far away as York, and British Rail are awaiting the "go ahead" for the building which, without a license, would be useless. David Bruce, whose brewery will supply the pub, is confident that the application will go through in due course. One of our staff will be giving evidence in support as a local worker with added knowledge of real beer (what else?) and an inside story will appear after the hearing.

Martin Smith

### STOP PRESS

The hearing is now set for the 12th September.

# 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



Beer is susceptible to contamination by bacteria and taint at every stage of its life. The initial sugary malt solution (the wort) is an ideal medium for the propagation of bacteria. Even after the yeast has done its job of converting the sugar, the alcohol in the finished beer usually does not exceed 7% and therefore does not provide much protection from infection. Once casked, the beer is still vulnerable if air is allowed to come into contact with it. This will cause oxidation of the alcohol, breaking it down into acetic acid and water (hence the characteristic vinegary smell of sour beer). Luckily during the secondary fermentation in the cask, carbon dioxide gas is produced which provides a protective gas blanket of very low pressure.

As the beer is so vulnerable to infection it will be obvious that any means to prevent its coming into contact with contamination must be ensured. The only way this can be achieved is by thorough cleaning and sterilization of all equipment. Anyone who visits a commercial brewery will see the great lengths to which they go to ensure a high level of cleanliness.

The commonest sterilization and cleaning agent used by home brewers is a solution of Sodium Metabisulphite mixed with a small amount of citric acid. This releases Sulphur Dioxide gas which performs the sterilization and bleaching action. Another source of Sulphur Dioxide, albeit in small quantities, is Campden Tablets. Unfortunately Sodium Metabisulphite is not quite strong enough for badly contaminated situations where a stronger sterilizing action is called for. When this happens a sterilizer based on Chlorine is called for. Examples of this are household bleach, Chempro SDP and BHC Sterilizer-Detergent. A problem with household bleach is that it imparts a characteristic Chlorine i.e. "swimming baths" smell to the equipment. This smell can be neutralized by rinsing the articles in a solution of Sodium Metabisulphite. Generally it is only necessary to use bleach and Sodium Metabisulphite or Chempro/BHC Sterilizer-Detergent at full strength if the equipment is really dirty or if it has been in

contact with a brew that has obviously been infected. Care in ensuring cleanliness cannot be over-emphasized if one is not to lose a brew.

Many public houses would do well to tighten up on their standards of hygiene, for consistent "bad beer" in a pub is invariably due to the unhygienic practises such as ullage being returned to casks, which was discussed at some length in a previous editorial.

Mike Moran

#### YOUNGS AGM -

One of the longest in living memory.

I must admit that I did not quite know what to expect when I attended the Youngs AGM. It was advertised to start at 12 noon. I arrived at 12.01 to find the hall packed and the meeting in full swing. On the podium stood John Young conducting the AGM as if he were conducting the L.S.O. and the back of the hall was packed with shareholders/drinkers waiting for the cessation of business.

I joined a friend in the hall and observed the meeting. At the front JY was continuing rushing through business in his own efficient way and at the back the bars remained closed. The AGM reached the 10 minute mark and it was still in full swing. 15 minutes and still going. At the back of the hall tongues were hanging out. 20 minutes and the AGM was still going strong. Finally at 12.21 the meeting was closed, the bar opened and a mad rush ensued for the bar. The drunken debauchery continued for 2 hours 39 minutes. And thus was the Youngs AGM.

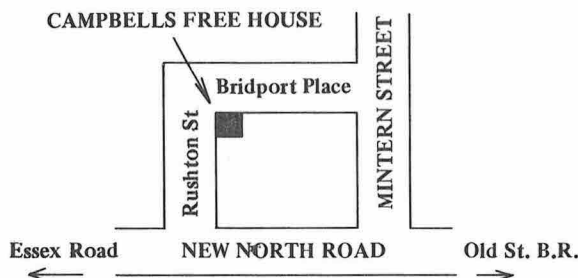
Youngs also announced that they are opening a new pub in Dartford and possibly one in Fulham. The unfortunate news is that BMA or Youngs Mild is no more. BMA was the last real dark mild brewed in London and a few of us (there is one other) will mourn its passing.

Mel Warren

**KEN DON, head brewer of Young's, will be the guest speaker at South-West London Branch Meeting on Thursday, 8th September, at 8 p.m. in the Spread Eagle, Wandsworth High Street, SW18. EVERYONE WELCOME.**

# CAMPBELLS FREE HOUSE

21 BRIDPORT PLACE, ISLINGTON, N1



SAM SMITHS  
CHUDLEY LOCAL LINE  
McMULLEN AK MILD

and

PITFIELD  
HOXTON HEAVY

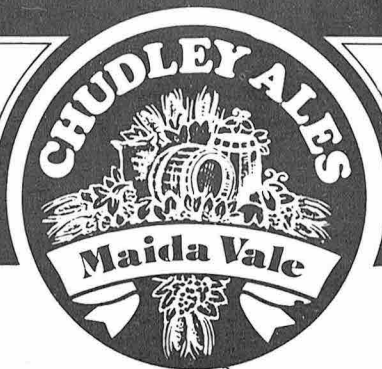
All beers at 60p a pint  
between 5.30 – 7.00 p.m.

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

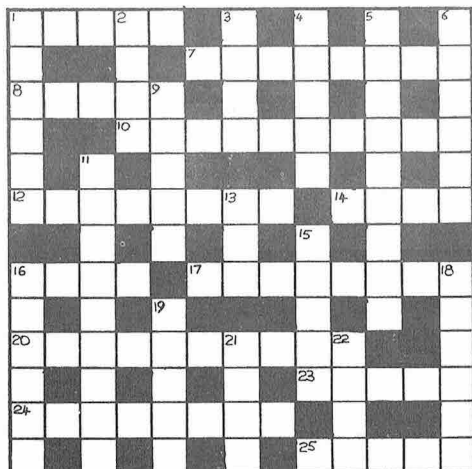
'Phone the brewery for details

# DRINKER CROSSWORD

Compiled by DAVE QUINTON

£5 PRIZE TO BE WON

## ACROSS



1. Pint with article inside may be coated. (5)
7. Railway beer? (8)
8. Unusual odds. (5)
10. Where you might go for flexible opening hours? (4,2,4)
12. How a barman may see an optic. (3,2,3)
14. The other thing in a bar that rings! (4)
16. Approve and get rid of. (4)
17. Throw a trap for an instrument. (8)
20. End of lunchtime drinking? (6,4)
23. Drinks may arise from lapse. (5)
24. Lake sage, when drunk dribbles. (8)
25. Questioned when real beer lost its head. (5)

## DOWN

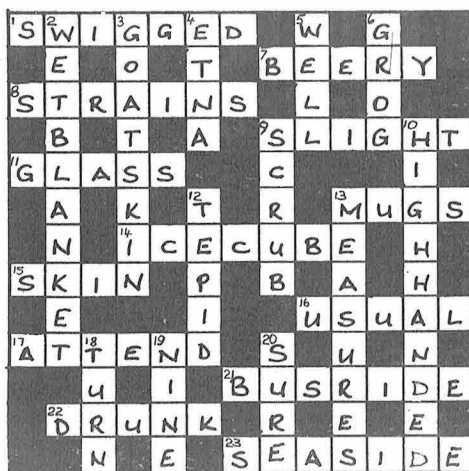
1. Record ales may satisfy. (6)
2. Northern one gives nothing. (4)
3. Fishy drink? (4)
4. Cockney calls a halt to tobacco. (5)
5. Dreams of a princess when having lots. (9)
6. Abolish the second bell? (6)
9. Spy on pole refusing work. (5)
11. What some Welsh drinkers want? (3,6)
13. Old agreement in dry eating house. (3)
15. Put your foot down when mats turn up on the pier head. (5)
16. Vicar found in drink may cause row. (6)
18. Edward, after drinks, caused annoyance. (6)
19. Hero worth two normal people. (2-3)
21. Cask producer with branches everywhere? (4)
22. Bits of corn in a bearskin. (4)

Name.....

Address.....

All correct entries received by first post on 28th September will be entered into a draw for the prize. Prize winner will be announced in the November London Drinker. Solution next month.

## Last Month's Solution



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

Winner of prize for July crossword:  
Mr. R.J. Cheshire, 23/24 Earls Court  
Gardens, London S.W. 5.



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



BURY ST EDMUNDS & BIGGLESCLADE



# Alan Greenwood's Beer Notes

By now most of you will have had your holidays, be refreshed and ready for anything. Well I certainly hope so because if you're a traditional drinker there's some nasty shock treatment in store for you. Like opening the door of your favourite local pub and finding the place swamped in a pool of flashing lights and wrap around music. Bar staff are liable to wear and/or do anything, be it on the right side of decency, and you might have to drink among waggon wheels and Indians or androids refugees from the last Star Wars Movie. At best the pub may just go twee, with pastel decor, wicker chairs and floral displays to outclass even the Chelsea flower show. The message is, whether you like it or not pubs are going to change.

It's all to do with the ailing state of British Beer sales. I know readers of this magazine have been doing their best to support the brewers for a number of years, but it's not been good enough and now sales of beer are down by an average figure of 12%. The brewers are consequently left with an excess of brewing capacity which either they can close down, or they must find new ways to rebuild sales.

The introduction of what they call the 'Fun Pub' is proving a positive answer in two ways. Firstly, they do draw in customers, and the ones with the highest disposable income. Secondly, by offering more sophisticated and accommodating amenities it's justifiable to charge more to offset the lower profits of reduced turnover. How much extra trade can be generated by fun pubs is difficult to assess but brewers who have been evaluating them are now talking about, telephone number investment figures. £250,000 is the figure reported for the Game Bird at Aldenham. £45,000 on another Allied Brewery pub in Yorkshire. At the Temple Bar, a Charrington's pub in Walworth, the lighting system alone is in the region of £60,000.

The situation is quite clear to the brewers and is based on the update of well proven fact. For many years people used to spend a good proportion of their time in pubs not just because the beverages were inexpensive and for the companionship but because the warmth, comfort and other amenities were often better than their own homes. This is not so much the case now and it is argued pubs have not kept pace. To attract people now, the sound must be better than the home hi-fi and the entertainment more sophisticated than those found in most homes. A Tolly Cobbold pub in Colchester, the Kid Creole, claims since the installation of a new

light and sound system, takings immediately jumped by a third.

The interesting addition to the Kid Creole report is that whilst attracting specifically the younger set there had been no loss of the older regulars. This is where the subject gets worrying for we have had experience of brewers jumping to conclusions before, assuming all people only wanted Keg beer just because the marketing men said so.

If the brewers really want to rebuild their sales perhaps they would like to look after their real customers, the ones that have dedicated themselves to the appreciation of the mature tasting beverage and look to the David Bruce Firkin type of Fun Pub where there is no carpet to foul the Morris Dancers, Juke Box to drown the pianist and singing, and the £60.95p lighting system is just right to see the colour of the beer!

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**BRICKS & BEER** is the unlikely name of a forthcoming exhibition, sub-titled *English Pub Architecture 1930-1939*. Organized by the British Architectural Library, we are informed that **Bricks and Beer** "aims to chronicle and celebrate the changing nature of English pub architecture from the 1830 Beer Act, passed to counteract the nefarious influence of gin by encouraging the consumption of efficacious beer, through to the outbreak of World War II. The exhibition will include material never before seen, both from the British Architectural Library's own collection and from a wide range of public and private archives."

Open from September 15th to October 29th, this exhibition will take place in the Heinz Gallery, 21 Portman Square, W1H 9HF.

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## KEN LIVINGSTONE

Is Ken Livingstone moving upmarket? The Mayor of Moscow on his recent visit was taken for a "pub lunch" at no less a place than the Dickens Inn (near the Tower) which sells decent beer but at expense-account price levels. Wasn't something more, shall we say "proleterian", available, or is this a comment on the lack of food in many pubs on a Sunday? And what did the Mayor think of English licensing hours? I think we should be told - IAN WORDEN.

## Letters to the Editor

*The Editors reserve the right to shorten letters, although not to change their sense. If a correspondent specifies that the letter be published in its entirety, it will only appear if the Editors see no objection to any of the content.*

Dear Sirs,

Although based 100 miles from London I always make a point of reading London Drinker which I find informative, amusing and in general not a paper I need to take issue with. I am however writing to do so now.

On page II of the current issue July 1983, you run a story on Watney's Progress, detailing the removal of the dreaded DCL County handpump. Ruddles have always supported CAMRA's stand on this particular piece of equipment and have never allowed our own Ruddles County to be served through the County pump. It is however the confusion of the names County which could lead to your article being misinterpreted by the casual reader.

It will not have escaped your notice that Ruddles County is coming into Watney Combe Reid on a fairly widespread basis, (we are into over 200 of their tenanted and managed outlets by now), and they are serving the beer in general in excellent condition through traditional handpumps.

Whilst I know that careful reading of the article makes it perfectly clear that you are talking about County pumps, a casual glance at the article could give the impression that Ruddles County was coming out of Watneys and I would hate for CAMRA to get that impression as I am sure you realise. Can we prevail upon you to correct any possible false impression in the next issue?

A.M.H. Harter.  
Sales Director (Designate)  
G. Ruddle & Co. PLC.

### Editorial Comment

We apologise to Mr Harter and his fellow directors at Ruddles if any of our readers did read into our article the interpretation that he fears. It was obviously not our intention to suggest that any of the Ruddles County on sale in Watneys pubs is ever served on anything other than a real handpump as we knew that this was their policy. However we cannot help feeling that Mr Harter and his colleagues may have been underestimating our readers just a little.

Dear Sir,

Criticism! The fear of a publican's thought  
Each month for me in the LD, up is brought  
A Hall of Penge and S Webster of Herts, snort  
The Sun and The Moon, a lesson need taught!  
The Ale is too pricey, the glasses are fraught  
And cellar tour fees, should our finances out sort.  
But wait, its nay criticism, but publicity unsought  
So thanks to you guys, I'll buy you a quart.  
We have Adnams Archers and Arkells fine ale  
And try Gales Green King Victoria and

Crouch Vale,

Owd Roger old Tom old devel old bill old  
peculiar,

PA SPA BB BBA BBB XB XXXB 1+JB BAB  
and 49'er.

Gravities too are a vast range of fun,

From ten thirty two to eleven ninety one,

So criticise or publicise but be all welcome,

At the inner sanctum. . . The Sun.

R N Berman — Proprietor

Dear Sir,

When I opened my London Drinker last month and saw that you had been misinformed about the Warwick Road crawl I went out to visit the area - especially the Radnor - and see how that lovely little pub had been missed.

The Warwick Road crawl is not unique - or wasn't a few years ago - but the attraction of those THREE PUBS - the Radnor Arms, the Britannia Tap and the Warwick Arms is that they are all old-fashioned little locals with no gimmicks and they are frequented by locals as well as visitors. An added attraction is that between the pubs one has a choice of about 10/12 real beers and the prices are as low as any other in the area. The Radnor is a free house with 3 resident beers - Eldridge Pope Royal Oak at 80p, Everard Tiger at 72p, Adnams at 69p, one guest beer, plus handpumped cider at 76p.

The three little pubs all produce excellent cool pints and they all have nice areas to drink in - especially the Warwick and the Tap. Incidentally, on the subject of pub games, the Radnor has a Cribb tournament every Tuesday at 8.30pm.

Cheers — Joy Haggerty.

Dear Sirs,

There is a specialist beer bar in Antwerp charging higher prices than a normal local bar. The "exploitatie" of this bar (i.e. licensee though the derivation appears obvious) is named as P. Bermin - anyone we know, or just coincidence? Incidentally, the bar is called "The Great Displeasure."

Yours Drinkingly,  
Tony Baker — Highbury.

## BATTERSEA BREWERY

At the time of going to press an article was in the process of preparation about the Battersea Brewery, which is situated in the Prince of Wales, 339 Battersea Park Road, SW11. Due to pressure of space this item will be held over for next issue. Meanwhile our readers might care to sample its wares at that address: Battersea Bitter, o.g.1035-7 at 66p a pint, and Best Bitter, o.g.1038-42, at 70p. The brewing plant (see front cover) may be viewed from inside this superb Victorian Pub.

MARTIN SMITH.

SHEPHERD NEAME, the independent Faversham brewers, have, as in several previous years, introduced a "passport" scheme. This year things have been simplified - now chess pieces or points. Participants simply collect a self-adhesive sticker with each drink, bearing the name of the pub, and attach it to a "Guide to Inn Sings, 1983", available at tied houses. This contains a map showing the location of pubs, including an inset with the 17 in the Greater London area. Prizes offered are: for 60 different stickers, a tie or teshirt; for 150 a sweatshirt; for 200 a tankard or sports bag; and for all 243, a polypin (36 pints) plus and one prize as above. It seems a mighty long way (and large expenditure) for some free beer, but if you have the time and inclination, it's a good excuse to visit different pubs. And there are plenty of brewery cravatologists or whatever. Closing date is December 31st, and prizes are awarded from next June - presumably due to the time involved in checking all the stickers; there is no coding scheme (except colours for different areas), so no short cut for the counters. But that's their problems.

M.S.

## NORTH LONDON NEWS

**HAPPY HOURS** take place at:

The Bricklayers Arms, High Road N.17, Mon-Fri, 5.30-7- 20p off Taylor Walker Bitter & Mainline (= 54p each); and Rochester Castle, High Street N.16, Mon-Sat, 11-12, 5.30-6.30. One beer at least at 59p. Marler's Bar in N.19 has a beer of the month at 58p. See page 14. The Victoria, N6, is featuring Fremline Bitter.

## YOUNGS.

Recently a number of our contributors were asked to work for Youngs in the beer tent at the "Wandsworth Weekend", an annual show put on by the council. Money plus the opportunity to drink good beer being our aims, we arrived on a blistering hot Saturday morning to find the famous draught beers up on the bar slowly boiling, while frantic ministrations were given to

the lager containers and dispensing. When we opened, most people sampled the draught beers, then switched to lager. Absolutely no attention was given to the bitters apart from draping a couple of damp bar cloths over the casks on Sunday morning. Little wonder people were screaming for lager! A sign of the times, for a brewery whose directors were once proud of their draught beer. And, all this from a brewery which was once wary of selling to free trade outlets who might not care for the beer properly!

The Sunday press recently reported the plight of two barmaids who were worried that pulling handpumps was making them lopsided - by over-developing their right arms and boobs. This was remedied by relegating them to serving bottles and fizz. Surely only a small exercise of the intellect would have suggested changing hands occasionally? It simplifies things no end when two pumps next to each other are in use simultaneously. Incidentally, what proportion of bar-staff are left handed? Final thought - as one orbit of the brain controls the opposite side of the body, it follows that left-handers are the only ones in their right mind! — SCAEVOLA.

The HOOP & GRAPES in Aldgate High Street, Long closed, has at last re-opened to serve Bass, Charrington IPA and Springfield Bitter. The beers are dispensed by electric pumps via false barrels, giving the misleading appearance of top-pressure. You'd think they would have come up with something better than that in this, one of London's oldest buildings, wouldn't you?



Rodney Hollows with Mark and Sally of the White Horse, Parsons Green on the occasion of its Beer Festival on 16th July, when six beers within the Bass Charrington range but not on sale in London were available.

## OVER A BARREL

The August editorial dealt with the quality of beer and the devious means employed by unscrupulous licensees. There is however another factor that can affect the quality of beer, the standardization of cask sizes.

There are several sizes of cask available to the brewer: the PIN - 4½ gallons; FIRKIN - 9; KILDERKIN (or KIL) - 18; BARREL - 36; and HOGSHEAD - 54 gallons.

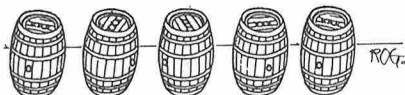
Any self-respecting brewery will have a large supply of all these casks at their disposal. This will enable them to cater for the small country pub with a small turnover to the huge city beer palace with a large turnover. The supply of the correct cask size also enables the publican to exercise correct stock control and ensure that the beer is served in good condition. It makes common sense to supply a pub that only sells 35 pints of mild a week with a pin. Conversely if a pub is selling 460 pints of bitter a week it makes sense to supply it with a hogshead (432 pints) and a pin. By doing this the brewery is not supplying too much beer, most of which will end up sitting around unsold in the cellar, nor too little, making sure that the favourite pint is available.

Now the problem at the brewery holding a lot of cask sizes is one of storage. As you could well imagine a Hogshead is considerably larger than a Pin. The ideal solution would be to make all casks square, and the same size. The amount that could be held in stock could then be doubled. However, square casks do not fit in with the public image, and would be harder to handle.

If the casks are of equal size and shape filling them can be easily done by a meter system. Most brewers turned to using the Kilderkin for real ale. The Kil is an average size, not too big, not too small. Most pubs seem to handle beer in Kils without any difficulty in quality control. But it is pointless to supply too much, which is a waste of good beer and can be expensive.

So next time you are served vinegary beer, think to yourself "maybe the cellarman does not know what he is doing but the brewery could have helped by sending a smaller cask."

MEL WARREN



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**ADNAMS EVERARDS GODSONS** plus a different  
guest beer every month.

**September Beer of the month**  
**WADSWORTHS 6 X O.G. 1041**

*A wide range of hot and cold food available.*

## JAZZ AND REAL ALE

JAZZ AND REAL ALE are two wholesome forms of entertainment which can, and often do, go together well. It can be distressing to musicians and audience alike to have to resort to a fizz house in order to play and enjoy music. It is, then, all the more heartening to know of an oasis where both fancies can be indulged.

For some years now, South East London has been fortunate in having the "Price of Orange" in Rotherhithe, with Trumans and trad the main items on the menu throughout the week. Now the drinkers and jazzers of the area will have an additional opportunity to tap feet and sup pints, if a new venture (of which more below) fulfils its initial promise.

At the "Old Nuns Head", Nunhead Green, SE15, landlord Terry is proposing to use his upstairs room as a "jazz and real ale" club on Friday nights, starting on 2 September. Bass and Charringtons IPA will be on gravity dispense in the club room, whilst the full range of products will, of course, be available downstairs. As a blatant inducement to punters, admission to the jazz club will be exceedingly cheap; in fact, a 30p raffle ticket purchased at the door will suffice,

with the chance of a prize (LPs, bottles) during the evening.

The music on offer will fall within a fairly broad range of mainstream, swing, bop and (moderately) modern jazz. The sessions will start out with the Greenwich based "Milestones" as resident band, with the promise of guest bands and possible star soloists being booked if sufficient support accrues. "Milestones" distinguished themselves at this year's Greenwich Festival, with several appearances including the CAMRA Real Ale Festival on Friday 10 June (were you there?) They play everything from Ellington to Mingus in the refreshingly acoustic format of trumpet, sax, piano, bass and drums. Dormant Gerry Mulligan fans who may have thought their musical memories laid to rest may now awaken from their slumbers and catch "Milestones" in pianoless format re-creating Mulligan classics.

For those wondering where Nunhead is, it can be described as accessible from the train and bus landmarks of Peckham and East Dulwich. "The Old Nuns Head" is one of the pubs used by SE London CAMRA for branch meetings.

We would note that at the time of writing a few final details have still to be sorted out. For final details please check with Dave Wilson on 01-858 9377.

# YE OLDE BRIDGE HOUSE

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# MARLER'S BARS

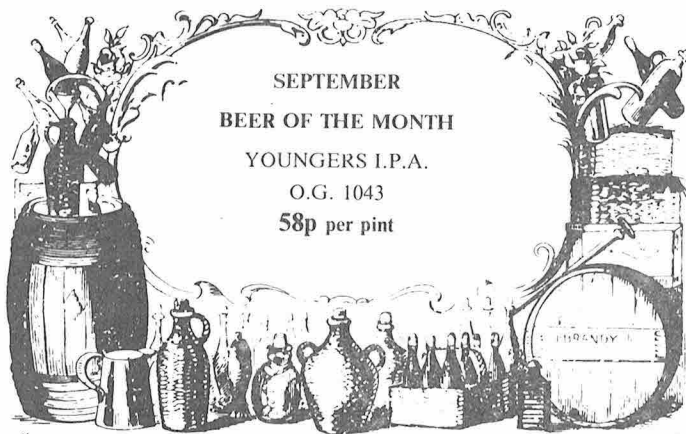
17/19 ARCHWAY ROAD, LONDON N19  
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58p per pint

**Opening**

OCTOBER 1983 - MARLERS, STOKE NEWINGTON



## ONLY THERE FOR THE BEER

Where do Camra members go in the summertime? Suddenly as the last winter old ales fly away to wherever they hide until they miraculously rematerialise in November, those little groups of cherry clones disappear too from the warm end of the public bar. Suddenly the quota of bushy beards and beer-bellies has fallen.

Where have they gone? Is there some secret Easterfest at which the beer flows free, or at most about 50p a pint? No, they have gone in the annual search for the Holy Grail, the perfect pint. They have gone to find the pubs for next year's Good Beer Guide.

For those readers whose contact with CAMRA is confined to the pages of this magazine and the appearance of the Good Beer Guide in what passes for their Xmas stocking, it may seem a little odd that we are talking about this process occurring so early in the year, but in fact by the time this piece appears all the pubs will be in type ready for printing barring late adjustments and all the final editorial juggling. The process of choosing the pubs begins at Easter, and the individual CAMRA branches have completed their work by June - or at least the ones who do not want to face Camra's Star Chamber will!

The amazing thing is that a vast voluntary effort works each year. The only people actually employed in the process are the two people at CAMRA HQ in St. Albans. All the scurrying about and the midnight oil around the country is spare time activity by local activists, probably a thousand or more in all.

This year the task is unusually difficult as the number of pubs will be fewer by about 20%, making the choice more invidious than ever.

In London it means that some 200 or so of the 3600 real ale pubs will get the coveted window sticker. Because the growth of real ale pubs in London has been faster than anywhere else in the country, it is more difficult to get a pub into the Guide in London than anywhere else. That may change in future years but for the moment for a London pub to get into the Guide is commendation indeed.

So what will we have? Until the Guide goes to press, we cannot be sure of all the pubs that will be in it, but can at least dip into the surveys of those nominated. No name, of course; we don't want to raise false hopes or spoil the sales of the Guide!

Among the nominations are the unexpected oddities. Perhaps as a gesture to the campaign for flexible opening hours, we have a pub that opens between 6am and 8am (and at more civilised hours too I should add) We have an off-licence, in case you prefer to drink at home, and the inevitable haunted pub.

If like me you had had to wade through the nominations, you would have been struck by the desperate attempts to say something original in a comment of six words or so. If you try to describe a favourite pub in a few words you will see what I mean, and you may be tempted into some of our favourite "uninformatives".

The problem is that the pubs that serve their ale with the greatest care and attention are not necessarily distinguished in any other way. (Perhaps that is one of the main reasons for that care and attention!) A few years ago we had an epidemic of "friendly basic Locals" that threatened to flood the country. Havens and retreats have now taken over, and the trend is now to try and convey something of the architectural flavour. The trouble with that is that even Pevsner couldn't be that brief. Still, some are intriguing. I like the idea of an "isolated graveyard pub" (not the haunted one either) as a contrast to the one "always full of life" or the Central London pubs regarded by inspectors as so "Hard to find" that they include an Ordnance Survey grid reference!

I think what I like best about pub descriptions is what they imply or omit. Why for instance is it necessary to describe a pub as "friendly", "well-run" or "reasonably-priced" if not as a comment on some of the surrounding pubs? It is of course unlikely that anybody will wish to be rude about a pub that serves a good pint but has little else to commend it; the beer is allowed to speak for itself. Such barbs are reserved for the comprehensive real beer guides where the inspectors clearly get desperate for ideas and perhaps a little tetchy: "recently renovated local opposite the labour exchange" is my favourite in that category.

So now we wait and see the end product. Now that autumn approaches and brewers begin to scratch their heads to recall where they put last year's old ale recipe, the Camra members settle back to the warm end of the public bar to winter in the comfort of knowing the miracle has been pulled off again. Now all we need for satisfaction is for everyone to buy it!

Mostyn Lewis

## Alan Greenwood's Traditional Ways for Traditional Ales

### DO PEOPLE REALLY WANT CHEAP BEERS

Ever since Alan Greenwood opened his first Beer Agency shop with the unique Pub Take-Away service, over 9 years ago, value has been an important factor. Not that all his beers are cheap, the stronger they are the higher the Tax and Duty so they cost more. At the same time many of the interesting beers available have travelled along distance which has to be paid for. However, now matter what price paid by Alan Greenwood the margins are all the same, nothing is inflated.

Even so, money only goes so far, and at the Beer Agency they are conscious that many people have to deprive themselves of the simple pleasure of a decent pint of Beer on some evenings. So they are introducing for a month a special offer of 10% off all bright, real ale, beer dispensed into take home jugs on Monday and Tuesday evenings.

This makes the value of the Draught Take-Away beer better value than ever. So don't sit in on Monday or Tuesday evening feeling depressed, make a note in your diary to go to your nearest Alan Greenwood's Beer Agency, there are now eight local ones for London and Surrey, and enjoy some decent low price real ale. If you dont, the price might as well go back up again.

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10% discount on loose beer Mon - Tue - Wed

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*It is always advisable to order barrels in advance*

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OLYMPIA W14  
17 North End Road  
01-603 4978

\*LEWISHAM SE13  
252 Lewisham High Street  
01-852 8360

WIMBLEDON SW19  
308 Haydons Road  
01-542 3725

HAMPSTEAD NW3  
150 Haverstock Hill  
01-586 8382

TOLWORTH SURREY  
120 The Broadway  
01-390 3446

WALLINGTON SURREY  
8 Butter Hill  
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**Real Ales** (60 Varieties)

IT IS ALWAYS ADVISABLE TO ORDER BARRELS IN ADVANCE

## REAL BEER IN LONDON & SUPPLEMENT -Update 1.

This month we are resuming our updates to CAMRA London's *Real Beer in London* guide. All previous update information published in *London Drinker* has been absorbed into the *Real Beer in London Supplement* booklet ( ). Information received subsequent to the Supplement on additions, deletions or changes to real ale pubs in Greater London will be published regularly in *London Drinker*.

Such information is not only of general interest but also enables CAMRA in London to monitor progress by the various brewers in terms of real ale availability. If you know of any outlets for real ale not listed in *Real Beer in London* and its Supplement or where the details listed are incorrect or have changed, do not assume we know already but put pen to paper and write to *RBIL Update, 2 Sandtoft Rd., London S.E.7*.

W1	Lyric Tavern, 27 Great Windmill St. Manns: IPA; Watney: Stag Bitter. Webster: Yorkshire Bitter.
E16	Essex Arms, 92 Victoria Dock Road. Courage: Best Bitter. Directors.
E16	Rose of Denmark, 78 Shirley St. Watney: London Bitter.
CRANHAM	Jubbers Rest, St. Marys Lane. Manns: IPA Ruddle: County. Watney: Stag Bitter.
WOODFORD GREEN	Woodman, Snakes Lane (East). Watney: Stag Bitter. Webster: Yorkshire Bitter.
N11	Orange Tree, 2 Friar Barnet Lane. Watney: Stag Bitter. Webster: Yorkshire Bitter.
N19	Holly Lodge, 47 Chester Road. Webster: Yorkshire Bitter.
N19	Railway Hotel, 472 Hornsey Rd. Taylor Walker: Main Line.
N22	Three Jolly Butchers, 239 High Road. Manns: IPA.
HARROW	Roxborough, 166 College Road. Webster: Yorkshire Bitter.
ERITH	Prince of Wales, 14 Avenue Road. Watney: London Bitter. Webster: Yorkshire Bitter.
SW1	Horse & Groom, 7 Groom Place. Watney: London Bitter. Webster: Yorkshire Bitter.
SW2	Chestnut, Upper Tulse Hill. Webster: Yorkshire Bitter.
SW8	Butchers Arms, 149 Thessaly Road. Watney: Stag Bitter. Webster: Yorkshire Bitter.
SW8	Duke of Cornwall, 1 Ascalon Street. Charrington: IPA. Fuller: London Pride. Young: Bitter.
SW10	Ferret & Firkin In The Balloon Up The Creek, 114 Lots Road. Bruce: Stout (OG 1036). Ferret Ale (OG 1045). Dogbolter (OG 1060). Manns: IPA. Ruddle: County. Webster: Yorkshire Bitter. (Home Brew Pub).
SW11	Falcon, 2 St. Johns Hill. Bass Charrington: IPA.
SW11	Gardeners Arms, 119 Chatham Road. Webster: Yorkshire Bitter.
SW11	Prince of Wales, 339 Battersea Park Road. Battersea: Bitter (OG 1036). Best Bitter (OG 1040). Manns: IPA. Ruddles: County. Webster: Yorkshire Bitter. (Home Brew Pub).
SW15	Northumberland Arms, 408 Upper Richmond Road. Watney: Stag Bitter. Webster: Yorkshire Bitter.
SW15	Telegraph, Telegraph Road. Webster: Yorkshire Bitter.
SW18	Foresters Arms, 86 Point Pleasant. Watney: London Bitter. Webster: Yorkshire Bitter.
SW19	Burghley Hall, Princes Way. Truman: Bitter.
W2	Leinster Arms, 17 Leinster Terrace. Charrington: IPA.
W4	Railway Tavern, 13 Bolls Lane. Webster: Yorkshire Bitter.
W5	Three Pigeons, 23 High St. Courage: Directors.
W6	George, 28 Hammersmith Broadway. Webster: Yorkshire Bitter.
W7	Grosvenor Arms, 127 Oaklands Road. Courage: Best Bitter.
W17	Royal Victoria, 66 Borton Road. Watney: London Bitter. Webster: Yorkshire Bitter.
W10	Old Plough, 19 Kilburn Lane. Courage: Best Bitter.
W10	Western Arms, 337 Kensal Road. Wethered: Bitter.
W13	Forester, 2 Leighton Road. Courage: Directors
HAYES	Hambro Arms, Dawley Road. Watney: London Bitter. Webster: Yorkshire Bitter.

## Cont. from P.19

Courage Best but there is no sign of it anymore so I continue by 36B to Grove Park and 261 to the Summerfield Tavern in Baring Road, very much a locals pub with saloon and public bars. A middle aged local accuses me of making eyes at his barmaid but he's only joking and the whole place has a very friendly atmosphere. Courage Best and Directors are served and the Best is excellent. Back on the 261 (running well tonight) to the Duke of Edinburgh in Lee High Road. The Wethereds is good but the barmaid is even better and easily wins the 'best thighs of the evening' award. The pub is tastefully decorated and not overdone although the loudspeaker perched precariously on top of the coat stand looks a bit odd. The music is really the only thing to spoil the atmosphere - there is even a miniature barrel organ on one wall so I suppose it's a good job I didn't bring my pet monkey! A quick look in the Prince Arthur next door (a Watney pub with no real beer) and I board a 21 bound for Lewisham. Speeding past the Rose of Lee I notice a Websters plaque outside so I leap from the bus (at great risk to the contents of my stomach) and investigate. Sure enough, in the saloon bar, there is the delightful Yorkshire Bitter. Regrettably, there is also a disco in progress so I drink quickly and return to the buses, this time a 122 appears and takes me to Ladywell Baths from where I go to the Jolly Farmer. This is a Fremilns tied house, the only one I know of in Greater London and it used to do Wethered Mild before that was given the chop and has now been replaced by Wethered Bitter. It also does Fremilns Bitter and Tusker, and Flowers Original. I ask for Fremilns Bitter but it is unavailable so I try the Wethered Bitter. It is foul so I take my revenge on the local skarns by putting Black Sabbath on the juke box. The pub is like several pubs in the immediate area, with a bar down the left hand side of a long room and fairly ordinary in it's decorations.

So, a long evening covering quite a distance, and bedevilled with steak houses. Next month I shall be in.... well, I don't know really!



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*in the*

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# LONDON DRINKING by 'RED ROVER'

LONDON DRINKING No. 5 — Where 'Red Rover' finds a novel way of getting from Petts Wood to Lewisham.

This is the first of my crawls where I have attempted to utilise the suburban railways of British Rail - and I nearly wish I hadn't bothered. A fire between Victoria and Brixton has wrought havoc with the South Eastern Division but I am lucky enough to find my train only a few minutes late and virtually on time by Petts Wood. However, Selkent District's attempts to run the 208's are not so successful and after a lengthy wait I manage to board one of three that arrive within two or three minutes of each other!

I alight at a pub called Becket's in Southborough Lane which, rather cornily, is a Chaucer Inn. Despite my information that opening is 1730 the pub mysteriously opens at 1756, though the locals seem to be unperturbed as they arrive at about 1750. The pub is predictably steak bar-ish but is quite pleasant nonetheless and the Courage Best is very good - it also serves Directors. The large friendly barmaid is being heckled by the locals on the basis that Manchester (her obvious place of origin) is not in England. Personally speaking, I think they have it the wrong way round. I would far rather be sitting in a Holts pub in Eccles drinking delicious Holts Mild at 51 pence a pint than sitting in any pub in Greater London paying the exorbitant prices demanded for comparatively uninteresting Southern beers. I now embark on a hot 20 minute walk which is not without interest. I am first approached by two skarns carrying boxes of fruit who ask me where the nearest pub is. I direct them from whence I came and ponder on their reception upon trying to sell fruit in a steak bar! Half way down a gravel drive (it's very posh round here) a man is standing with his umbrella and briefcase with all the appearance of waiting for a bus. The whole tone of the area is nicely rounded off as I pass the strawberry stall and poodle salon before finally reaching the Bird In Hand in Bickley Road. A plush stockbroker type pub, it serves Friary Meux and Ind Coope Burton Ale and retains a considerable amount of character despite its up-market atmosphere. The customers could easily be airline pilots or male models (or both?) and the women are obviously desperately in love (probably with their men's wallets).

I leave for a marvellously prompt 227 which takes me to the Anglesey Arms in Palace Road,

Bromley. This pub serves Courage Best but, unusually, no Directors. It is a small pub attempting to be a little exclusive with its low lighting and interesting ornaments but oh! the plastic bench seating round the walls completely lets it down. The clientele have that 'local constabulary' appearance but I may be mistaken. An interesting walk now ensues round the back streets of Bromley and across a footbridge overlooking Bromley North Station. For those of you who are that way inclined it is no use trying to take photographs from here as there is a nasty colour light signal gantry in the way - bring back semaphores and signal boxes! I eventually reach the Farwig Arms - surely it should be the Earwig Arms, yerse? Any comments I could make about this pub would be completely unfair as it currently being completely refurbished. I enter a lively public area which offers Dire Straits, Charrington IPA and M&B Springfield.

The Springfield is excellent and only 62 pence per pint (compare with the Garden Gate later in crawl). Further along Earwig - sorry, Farwig - Lane is the Beech Tree, a modern Charrington pub with public and saloon bars. I enter the public, and find the landlady winning pound after pound on the fruit machine. She's never heard of Springfield so I settle for IPA which she gets from the saloon because 'it's better round there' she keeps telling me. Well it's OK, but then apart from the IPA that tastes a bit like Springfield that seems to be appearing (wonder why that is?) I can take it or leave it these days.

Down London Road and into the High Street I am unknowingly about to hit the low spots of this crawl. First I encounter the Greyhound, unreservedly steak bar material serving Wethered Bitter and Fremlins Tusker. As Tusker is quite rare in Greater London these days, and likely to disappear completely under the onslaught of Flowers Original I plump for the Tusker. It's not bad, but at 78 pence per pint, I feel it should be bloody marvellous. The 'pub' it self has a decidedly 'low red light' atmosphere, and before anyone misunderstands/misinterprets that, all I mean is that it has a lot of low red lights. It also has a profusion of other unconnected decoration - bits of sewing machines, bicycles, irons, bottles, books, pots and even a loo seat combine to create an atmosphere of irrelevance and confusion. The electric flickering 'oil' lights are an interesting technology but are making my eyes spin, the piped music is too loud and is getting on my tits

and I can't wait to leave. But oh! what do I leave to! The Royal Bell, another steak house, waits further down the High Street. It sells Websters, Truman Best and Ruddles County. The Websters is disgusting (th second foul Websters I've had this week, the other being in the Jolly Sailor in Hanworth). The pub is very hot (despite the overhead fans), the main centre of attraction is the fruit machine and the piped music is still too loud. The potted palms, chequered seating and steamy atmosphere combine to make this 'pub' resemble the foyer of the Hotel Amine in Marrakesh!

I retreat to the relative sanity of McDonalds and the 47 bus route (bang on time!) on which I reach the Garden Gate in Downham. I have the choice of public, saloon or lounge. I opt for the lounge and discover Courage Directors at 82 pence per pint (only 20 pence per pint more than the Farwig Arms). All the previous pubs have been pretty deserted (some not surprisingly) but this one is packed! The large garden is also packed. Despite the rather modern characterless nature of the place it is a delight to hear the sound of human voices in conversation instead of the compulsory skarn rythms that ruin most pubs. Back outside I jump on a 141 (just) and alight at the Downham Tavern in Downham Way. I understand this used to have a handpump for

## BREWERY NEWS

### GUINNESS

A recent stock broker's circular speculates that the recent oil find off Ireland may help Guinness. Despite the name "road tar" applied to the product in some circles, it seems that there is no intention of using oil as a magic new ingredient (a tiger in your Tankard?) - it's simply that if Ireland finds oil then the punt will be a longer and this will help profits.

But not, unfortunately, in time to save 550 jobs at Guinness' London Park Royal brewery. The company employs 1500 here and 550 are to go, mainly by 1984, as a result of "rationalisation". This is despite a 10% rise in sales this year through the "Guinness" campaign (after 10 years of decline).

IAN WORDEN.

### GREENWOODS

Alan Greenwood who regularly advertises in the Drinker tells us that he has two new beers available at his beer agencies. They are Greenwood's No. 5 Best Bitter and Greenwood's No. 7 Bitter. The beers have original gravities of 1042 and 1036 respectively and are brewed to Alan's own recipes by Dave Roberts at the Pilgrims Brewery at Woldingham in Surrey.

**Supplement**

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82 Cavendish Avenue, Harrow, Middlesex.



### **TAYLOR WALKER**

We are informed by Taylor Walker that they have stopped brewing the recently reintroduced Mainline for the summer. The reason given is that cask beer sales generally have dropped during the recent hot weather and those of Mainline particularly so. Also, the hot weather has combined with the reduced turnover to make the beer difficult to keep in good condition.

Taylor Walker say that they will start brewing it again in early October. We hope that this is true and that they are not planning to discontinue this interesting beer and using this announcement as a subterfuge.

The company have launched their own free glossy magazine for pub-goers. Called 'The Cannon', it carries 'interesting' news about their 600-odd pubs. The first edition also publicizes a new range of TW wear, including T-shirts, sweatshirts and jogging suits.

### **McMULLEN: NEW BREWHOUSE**

McMullen's of Hertford, with 17 London pubs, expect their new brewhouse to be in use by the end of the year. This has been built on the present site and will also be used for lager. The company reports that they are selling more of the latter although sales in general are static. Profits for the six months to March were in fact down 8% on the previous year, although the warmer summer should make up for some of this.

**WATNEY's** have test marketed a new beer, named **HAMMERTON'S PORTER**, brewed at Brick Lane. Of a similar gravity and palate to Guinness, it is slightly less bitter and heavy. Ian Christie tried it in the Lord Nelson, Old Street, and reports that he was most impressed. The price was 80p a pint. After a few weeks' evaluation, if the tests are deemed a success it will be launched and marketed, possibly in more than one Grand Met region, as yet unspecified.

Charles Hammerton and Co were situated at Stockwell Green, Brixton and were taken over by Watney, Coombe and Reid in 1951. The inevitable subsequently occurred.

### **FULLERS GOES FURTHER**

Chiswick brewers Fuller Smith & Turner continued to expand during their last year, according to their Annual Report for the year to April. Their trading area has now been extended

to a radius of 35 miles from the brewery and four new pubs have been bought, all outside London, at Dorking, Reading, Aylesbury and Maidenhead. Within London an extra pub was obtained by exchange, Charrington taking the White Horse at Brentford in return for the City Pride at Clerkenwell and Wych Elm at Kingston. Two Hammersmith pubs, the Britannia and the Clarendon, are due to go in redevelopment. Neither sells real ale. The two are now on a temporary lease from London Transport, which handed over nearly a million Newtons for the pair.

About 125 pubs are now owned with 107 in London, of which around 50 do not sell real ale. There is no company policy here, it being the landlord's choice whether he has handpumps or not, although it would be an improvement if the small number selling keg beer through handpumps could be induced to label them appropriately. Real ale is, however, gradually becoming more widely available and things have come along way since 1975 when only 16 pubs sold it.

Fuller's cash registers were 11% fuller during the year with punters being relieved of £28 million across the bar. Against the trend elsewhere, beer sales were up 2% within which draught sales were up 5%. Increased prices and higher food sales also helped turnover, which continues to edge towards that of Young's.

Lager is now taken from Whitbread, a matter not entirely unconnected with the latter's shareholding in Fuller, controlling just over 3% of the votes. Majority control remains with the Fuller, Smith and Turner families - Turners and Fullers in fact remain active in day to day management.

Now over 320 years old, the brewery is in fine condition and is looking to expand further by pub acquisitions - it is to be hoped that this will extend the choice available to drinkers in the areas chosen, unlike at least 2 of the recent buys, which were free houses offering a wider range of beers. More active encouragement of real ale 'conversions' amongst the pubs and a clearer distinction between these products and keg are also needed. Let's hope that next year's report shows some action here.

Ian Worden

**FOOTNOTE:** When visiting Tolly pubs, my colleague Chris Cobbold frequently gets a pint on the house because of his name. Why doesn't that happen to me in Fuller's and Sam's pubs?

Martin SMITH



## **ROBERT PORTER & CO. (LONDON) LIMITED**

**Waterden Road, London E15 2EE.**

Are pleased and proud to announce that they supply the country's finest cask conditioned beers to the FREE TRADE in the Central and Greater London Area, ESSEX, KENT, SUSSEX, SURREY, MIDDLESEX, BERKSHIRE and HERTFORDSHIRE.

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**BODDINGTONS MILD**

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**COURAGE DIRECTORS**

**DEVENISH BITTER**

**DEVENISH WESSEX**

**EVERARDS TIGER**

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**GIBBS BISHOPS TIPPLE**

**GIBBS PREMIUM BITTER**

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**GIBBS SUPER MILD**

**MARSTONS PEDIGREE**

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**RUDDLES COUNTY**

**WADWORTHS 6X**

**WADWORTHS OLD TIMER**

**Telephone 01-986 7311 for the personal  
attention of the Sales Manager, Roger Tordoff**

# Where to buy London Drinker

## 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 Shernal Street.  
 ONGAR KINGS HEAD, High Street.  
 SE1 COPPER, 208 Tower Bridge Road.  
 SE1 HORSESHOE, Melior Street.  
 SE1 LEATHER EXCHANGE, Leather Market St.  
 SE1 MUDLARK, Montague Close.  
 SE1 MARKET PORTER, Borough Market.  
 SE1 PINEAPPLE, 53 Hercules Road.  
 SE1 VICTORY BAR, Waterloo Station.  
 SE1 WELLINGTON TAVERN, Waterloo Road.  
 SE4 WICKHAM ARMS, Upper Brockley Rd.  
 SE10 NORTH POLE, 131 Greenwich High Rd.  
 SE10 ROYAL GEORGE, Bissett Street.  
 SE13 DUKE OF CAMBRIDGE, High Street.  
 SE15 MAN OF KENT, Nunhead Green.  
 SE15 OLD NUN'S HEAD, Nunhead Green.  
 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 GOLDEN LION, Maple Road.  
 SE27 KINGS HEAD, 82 High Street.  
 SE27 S.LONDON THEATRE, 1a Norwood Road.  
 BEXLEY BLUE ANCHOR, Bridgen 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 Shoestrung Wines, 8 Norwood High Street.  
 BEXLEY HEATH Bitter Experience, 216 Broadway  
 BROMLEY Bitter End, 139 Masons Hill.

## OUTLETS—SOUTH-WEST/WEST

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 ANCHOR, Holgate Avenue  
 SW11 HABERDASHERS ARMS, Culvert Road.  
 SW11 PRINCE OF WALES, Battersea Park 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 Lillian 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.  
 EAST MOLESEY STREETS OF LONDON  
 Bridge 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,  
 NORBITON THE NORBITON, Clifton Road.  
 OSTERLEY HARE & HOUNDS, Windmill  
 Lane, Wyke Green.

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, Cloudesley 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 WETHERSPOONS,  
 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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