

vol.6 no.1
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12p

LONDON DRINKER

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



The Duke of Devonshire, SW12. See Pub Profile, P.14.

Photo: John Blackmore.

BRANCH DIARY

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

BROMLEY: Thu 9 (8.00) Social RAILWAY SIGNAL, Masons Hill, Bromley - Thu 23 (8.00) BRANCH AGM. Venue to be confirmed. Phone branch contact for details.

EAST LONDON & CITY: Wed 1 (8.00) League Darts Match. FISH & RING, 141A White Horse Road, E1 - Thu 2 (8.00) Social. BUCCANEER, 73 West India Dock Road, E14 - Sat 4 (7.30) Clapton Crawl. Start ELEPHANTS HEAD, 43 Lower Clapton Road, E15 - Tue 7 (8.00) Branch Meeting. VULCAN (Public Bar), 240 West Ferry Road, E14. (Cask ale WILL be served.) - Wed 8 (8.00) League Darts Match v. Flashers. EDWARD VII, 47 The Broadway, Stratford, E15. - Tue 14 (5.30) St. Valentine's Day Massacre & City Mini-crawl. Start DANDY ROLL, Gateway House, Bread Street, EC4 - Thu 16 (8.00) Social/Darts v. Rugby Team. LORD BROOKE, 47 Shernall Street, E17. Yes, Christian IS playing for us! - Sat 18 (8.00) Woodford Wander with S.W. Essex Branch. Start CRICKETERS, High Road, Woodford Green. - Tue 21 (8.00) Committee Meeting. BLACK HORSE, 168 Mile End Road, E1. - Wed 22 (8.00) League Darts Match. FISH & RING, 141A White Horse Road, E1. - Tue 28 (8.00) Social. ESSEX ARMS, 82 Forest Road, E17. Hopefully we'll meet a local home-brew group (200m from Blackhorse Road Tube.) - Wed 29 (8.00) League Darts Match v. BAY TREE, 59 Vicarage Lane, E15. - All Sundays in Feb. Lunchtime Liquidity at THREE TUNS, 185 Bow Road, E3. - All Sundays in Mar. Lunchtime Pint or Five at FISH & RING, 141A White Horse Road, E1. - Tue 6 Mar. (7.45 sharp) Special General Meeting followed by AGM. WINDMILL (upstairs), 27 Tabernacle Street, EC2. (N.B. Bring your membership cards.)

KINGSTON & LEATHERHEAD: Sun 5 (12.00) Lunchtime Drink. WHITE HART, Hook Road, Chessington. - Thu 9 (8.30) Branch Meeting. STREETS OF LONDON, Bridge Road, East Molesey. - Thu 23 (8.00) Inn Rally. Start DRUID'S HEAD, Market Place, Kingston.

RICHMOND & HOUNSLOW: Tue 7 (8.30) Committee Meeting. WHITE CROSS, Riverside, Richmond - Thu 16 (8.30) Social. CROWN, Richmond Road, Twickenham - Mon 20 (8.30) Branch Meeting. WHITE BEAR, Kingsley Road, Hounslow.

SOUTH EAST LONDON: Mon 13 (8.00) Branch AGM. PRINCE OF ORANGE, 118 Lower Road, SE16.

SOUTH WEST LONDON: Thu 9 (8.30) Branch Meeting. WARRIOR (Brixton Brewery Co.), 242 Coldharbour Lane, SW9. - Fri 24 (8.00) Old Town Pub Crawl. Start TIM BOBBIN, Lillieshall, SW4. - Thu 8 Mar (8.15 sharp) Branch AGM. SPREAD EAGLE (Back Room), Wandsworth High Street, SW18.

WEST LONDON: Tue 7 (8.30) Pub of the Month Social. CROWN & SCEPTRE, 57 Melina Road, Shepherd's Bush, W12 - Thu 16 (8.00) Branch Meeting. CHISWICK EYOT, 122 Chiswick High Road, W4.

NORTH LONDON: Tue 7 (8.00) Social. The PASSAGE, Upper Street, N1 (near Angel) - Mon 13 (8.30) Ladies Night. VICTORIA, Mornington Terrace, NW1. Further details from Anne Lodge, Tel: 888 5300 (evenings) - Tue 14 (8.00) Way out West in the GRAND JUNCTION ARMS, Acton Lane, NW10 (near Harlesden Station) Tue 21 (8.00) Two Pub Social. GOOD INTENT, Wedmore Street then J.J. MOONS, Landseer Road, both N19. - Tue 28 (8.00) Three Pub Social in Tottenham. (Start VOLUNTEER, Chestnut Road; then CITY ARMS, Highcross Road and finish aboard THE FERRYBOAT, Ferry Lane, all N17. - Sat 3 Mar. Stagger around Dalston with East London Branch (possible Border Raid). More details next month. - Tue 6 Mar (8.00) Branch Meeting. Venue to be announced. - Every Sunday lunchtime in Feb. Pub of the Month, THE WELLS, Well Walk, Hampstead, NW3.

BRANCH CONTACTS Page 13

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.

LONDON DRINKER is published by the London Branches of CAMRA, the Campaign for Real Ale Limited.

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March edition available end of February. Copy should reach editors by 4th February. Closing date for April edition 5th March.



Alf Slinn, president of the National Union of Licensed Victuallers, has recently issued a vitriolic attack on the West Midlands Consumer Services Department, which our regular readers will remember, is responsible for campaigning for a full pint by way of leaflets and beer mats aimed at drinkers in its area.

"Our Alf" commented: "What these people simply refuse to believe is that the **British** drinker demands froth on his pint as any licensee serving flat beer will soon find out."

He is probably talking about the good people of the Midlands and parts of the North who like drinking their pints through frothy heads resembling ice cream cornets. As most of these pints are delivered into over-sized glasses by electric metre dispense or handpump there are few problems with underfilled glasses.

Alf continues: "Despite the fact that the High

Court has ruled that froth is a legitimate part of a pint, they continually harp (sic) on the subject, presumably knowing that the public house is always good for a story."

He omits to remind his readers that the High Court ruling also states that the customer is **entitled** to ask for a top-up, giving the impression to his members that those of us who do so, are somehow troublemakers, to be grouped with the West Midlands Consumer Services Dept.

"Our President" goes on: "What annoys me is the fact that they (WMCS Dept) set themselves up as judge and jury in the matter - they will tell people what they will have, whether they want it or not!!" *Surely, all people who ask for a pint expect to be given one?*

Our learned friend concludes: "I challenge them to do some research on the subject, let them go into pubs to establish the real wishes of those they are trying to protect before squandering tax and ratepayers' money on this sort of nonsense."

How many times have you been reminded by a publican or a member of his staff about your rights to a full pint? How much money is it worth to a publican and to brewers to keep quiet about the new law or even to mislead the public? At least London Drinker is not spending public money - only yours! - to remind beer drinkers of their rights; but even so, I say more power to your elbow, West Midlands Consumer Services Dept, and **Up yours** to Alf Slinn.

Chris Cobbold

John Smith's returns to the fold

CAMRA made the breakthrough it has been waiting for last month, when John Smith's announced that they were resuming production of cask-conditioned beer.

The Yorkshire company were the only remaining brewery left in the country which still refused to supply its pubs with real ale. Now the first dray carrying traditional John Smith's bitter is expected to pull out of their Tadcaster brewery in February.

Initially the ale will be introduced to 25 pubs within a 30 mile radius of the town, but by late 1985 the handpumped bitter is expected to be in nearly 500 pubs throughout the North and Midlands, with a full production target of 30 million pints a year.

John Smith, Courage's northern arm, say the

beer is brewed to exactly the same recipe as when the company last produced cask-conditioned ales in 1976. It is a real version of the current bright bitter, and will be sold at the same price.

Smith's chairman, John Whitworth, admitted that they had suffered at the hands of CAMRA, but said they had changed their policy now because of the increased demand for cask-conditioned bitter that they had observed over the last couple of years, which justified the cost required.

The Campaign's national liaison officer with the Courage group Adrian Hobbs said: "This must be the greatest success story in the Campaign's history. They deny that we had anything to do with the decision, but I feel that a combination of factors, plus the isolated position of John Smiths, finally led to their capitulation."

BREWERY NEWS

The end of last year as usual saw the announcement of financial results from many brewers. The general impression was of beer sales nationally stabilising after falls in previous years, especially in the case of the bigger companies such as Whitbread, Allied or Bass. Profits from these companies were up, aided by various 'cost cutting' measures such as closing down their smaller breweries. The larger companies are now becoming more and more interested in activities outside brewing, such as holiday camps/betting (Bass), food (Allied) or US spirit distribution (Whitbread).

At the same time the emphasis of capital spending is moving onto the pubs, or what Greenall Whitley has called "multi-purpose leisure outlets", a term which shows the way the draughts are blowing. Only Grand Metropolitan (Watney/Truman) has so far announced major changes, with 1500 houses due to be converted to 'theme pubs' where the emphasis will often be on food not drink. The others also have plans in this area and the way things are going the 'traditional pub' will soon be another artificial theme.

The smaller companies have generally kept their sales up, although with some exceptions. Around the London area Morlands sales were down 2% (in volume terms) but the biggest surprise was Youngs where a drop of 7% was seen in sales over the summer as compared to the previous year. On the other hand, profits did rise by no less than 30%. Youngs attribute the fall to reduced free trade sales; they do not offer cheap loans to customers in this area and are therefore at a competitive disadvantage in the London trade.

Youngs have an additional problem in that their brewery is only utilised to 75% of capacity and they have now firmly joined the ranks of smaller breweries looking to buy further outlets around London. Marstons are another relatively recent newcomer to this market. Whilst the purchase of a pub from a 'Big Six' brewer in many areas would increase consumer choice, CAMRA is concerned that this trend will elsewhere reduce choice by the taking over of free houses formerly selling a range of beers and also make it very difficult for the newer 'micro-breweries' to find outlets. As an example and a warning, Bristol now has only 4 true free houses - London could perhaps go the same way.

At the moment the brewers are involved in their annual pre-Budget hand-wringing exercise, which is all very well if it keeps the taxes down but shouldn't be allowed to obscure their reasonably comfortable position as far as the profits are concerned. The question marks for this year are really all on the side of the consumer.

I.P.W.

HOLSTEN SPONSOR SPURS

TOTTENHAM HOTSPUR will carry the Holsten lager name on their shirts and tracksuits for all League and Cup games for the next two-and-a-half years.

The sponsorship by Holsten, at a cost of £425,000 to the end of the 1985-86 season, was announced by the Spurs chief Douglas Alexion and Holsten deputy chairman Alan Bridgett.

The deal makes Holsten one of the drinks industry's heaviest spending and most diversified sports sponsors.

The Holsten sponsorship also includes pitch perimeter and ground advertising, and use of Spurs players for promotions and PR.

Said Mr. Bridgett: "This is one of the most important developments in our below the line activity. We are interested in football for a variety of reasons," added Mr. Bridgett. "It is essentially a young audience and has the same vital relationship with our trade as racing in that the type of person who enjoys our product is also likely to take a keen interest in the two sports."

Eds Note: Is this why results have been so bad recently?

Allied Introduces new alcohol-free lager.

ALLIED BREWERIES has entered the non-alcoholic lager market. Because it is expected to appeal to drivers it is named St. Christopher, after the patron saint of travellers.

The brand was stocked by the whole of Allied's 7,000-plus tied pubs throughout their regional companies in time for Christmas. In addition it is being distributed to clubs and other free outlets bringing the total stockists up to 10,000 over the next few weeks.

It comes in half pint bottles only and is being retailed at around 35p a bottle.

The lager is brewed by the normal process and then the alcohol is extracted by a method which the company is not revealing.

COURAGE

THE PURCHASE of the former Courage Brewery site next to Tower Bridge has been completed by the Jacobs Island Company at a price of more than £2.8m. The four and three-quarter acre site will be redeveloped and will feature demolition of the more modern buildings there to feature many of the original Victorian structures, including the Old Anchor Brewhouse, a listed building and often described as one of the best on the river.

In addition, the development - which will take three years and cost £25m - will create two pubs, three restaurants, offices, shops, flats, houses, and a brewery museum.

LONDON'S LATEST BREWERY
THE BRIXTON BREWERY

in the Warrior,
242 Coldharbour Lane,
Loughborough Junction,
SW9



BRIXTON BITTER

O.G. 1036 at 70p per pint.

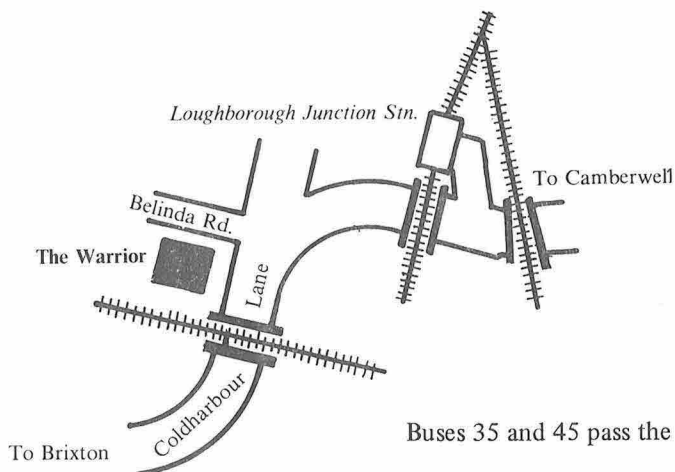
BRIXTON BEST

O.G. 1040 at 75p per pint

Brewed on the premises in a Hickey 15 Barrel plant.

Also selling

Ruddle's County - Manns IPA - Webster's Yorkshire Bitter.

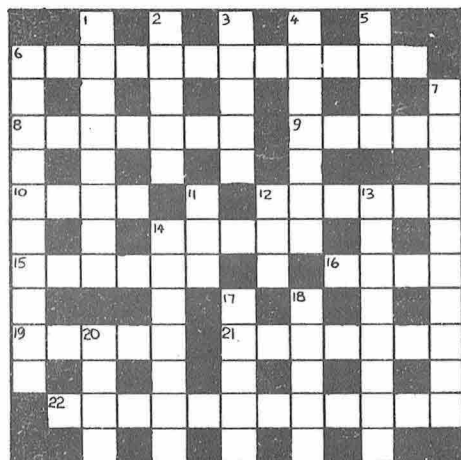


Buses 35 and 45 pass the door

DRINKER CROSSWORD

Compiled by DAVE QUINTON

£5 PRIZE TO BE WON



Name.....

Address.....

.....

.....

Winner of prize for November crossword:
Mr. B.E. Bradley, 40 Cambridge Road,
Anerley, London SE 20.

Last Month's Solution



ACROSS

6. Pub drink. (4,2,6)
8. You may get them with pins. (7)
9. Loot topless trifle. (5)
10. Top of beer. (4)
12. Ball game. (6)
14. Two drinks in one glass. (5)
15. Smoking jacket? (6)
16. Soon may be unknown. (4)
19. You may say this again after a heavy session. (5)
21. Pasta. (7)
22. Mixed drink. (5,3,4)

DOWN

1. Not old enough to drink. (5,3)
2. Merry. (5)
3. Heavy drinkers may be this. (5)
4. Moved the sugar in the tea. (7)
5. Complain about the meat. (4)
6. The state you may be in after a boxer's party. (5,5)
7. Period after the bell has gone. (6,4)
11. It may be fresh. (3)
12. Trap sprung may catch a number. (3)
13. Not poisonous. (3,5)
14. Happier on account of drinking beer. (7)
17. Use your loaf and you'll find this. (5)
18. Do this and you won't find things taxing. (5)
20. Meat from the vale. (4)

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

All correct entries received by first post on 24th February will be entered into a draw for the prize.
Prize winner will be announced in the April London Drinker.
Solution next month.

Letter

Dear Sir,

I read with interest the article by Chris Cobbold in the July issue of *London Drinker* on short measures. Although this is a much written and talked about issue, it is still a far too common occurrence and, as such, I would like to add a few comments of my own.

In the first place I object to the fact that the onus has been placed on the customer to ensure that he or she gets what he pays for. The simple fact that a bar person is **able** to fill a glass when requested indicates that the customer was given a short measure in the first instance, yet the reaction of the person serving rarely reflect this. The unpredictability of this reaction is probably the main reason why more customers are not as assertive in this respect as they might otherwise be. Having said that however, I sometimes see (short) pint after (short) pint being served and so many people rarely even look at what they have been served until they sit down, and even then do not register that they have been given a short measure. Most people, myself included, want to go into a pub and order and enjoy their drink without running the very real risk of immediately falling out with one or all of the bar staff - however polite one's request might be - simply through having to ask for what should have been given in the first place. This can be especially irksome if one is with a group of friends who may not want to leave that pub for another, should that be the individual's inclination following an unfavourable reaction from someone behind the bar. Often it is just one person serving who is under-filling but it is a ridiculous situation where one has to 'avoid' certain bar staff in order to ensure a full measure.

Chris Cobbold mentioned that pubs full or regulars were often places where the bar person would be quick to act upon complaints. In my experience however it is often much easier to made to feel like a 'troublemaker' when at the bar of such a pub for the first time - the implication of a request for one's glass to be topped up is that the person serving is not doing their job properly - which of course they are not.

As a point of interest, in my experience the least favourable reactions received upon such a request have usually come from female bar staff.

I believe, as Chris pointed out, that bad management and training are key factors in this matter, and that the practice is probably only rarely intentional, but very often a short measure is simply the result of sloppy service. Sometimes the person serving will be, for instance, talking to somebody else when pulling a pint and does not

check the actual level of the liquid before placing the glass on the bar. (The same lack of attentiveness often results in the customer being handed a cloudy pint). Others just will not take those extra few seconds - which is all the time needed for a very loose head to disappear - to allow the beer to settle and then given that final necessary pull. I do not accept that short staffing or just being 'very busy' are any excuse for a short measure or any other form of careless service. Sometimes, however, this sloppiness works **in favour** of the customer. In a pub near where I live the half-pint glasses are lined, and although one may quite likely be served a short pint, one can be fairly certain of being served a 'generous' half. I am less bothered if the person serving actually **attempts** to fill the glass but is ultimately forced to give up - as is often the case with, for instance, Yorkshire Bitter, now widely available in London. (With Northern brews at least the head survives the journey back to one's seat).

Another interesting, and I am sure significant factor is the way beers are advertised. In virtually all forms of beer advertising, pints are shown with thick, frothy heads, so it comes as little surprise that a widely held view is that such a head is an integral part of any respectable pint.

I never wanted to see lined glasses or oversized jugs become standard, but as it has got to the point where it comes as almost a pleasant surprise to be given a correct measure when I walk into a pub, maybe this is the only answer:

Yours faithfully, K. Dixon.

As a pertinent postscript, after writing this letter I went out to a local pub for a pint (all this talk of beer!); the good news - the beer was served in an oversized glass; the bad news - it was unlined! The barmaid filled the glass to about an inch from the top - it **might** have been a pint, but who was to know?!

* * * * *

Pubs for Cyclists

Following our recent mention about storage facilities for cycles in pubs, the landlord of the Hope, 49 West Norwood High Street, SE27, informs us that he will be happy to lock customers' cycles in his yard while they sample his Young's products.

1983-That was the beer that was

The year 1983 saw the biggest increase so far in real ale availability in Greater London. The number of pubs selling the real thing now stands at 70%, a rise of no less than 13% over the year. This beats the 11% increase clocked up in 1982. No area of London now offers less than a 50% chance of real ale and in the West End you would be very unlucky indeed not to find real ale, with 94% availability. Roger Warhurst, CAMRA London's Pub Information Co-ordinator analyses the progress below:-

Real Beer in Greater London by RBIL sector (December 1983.)

TABLE 1

		Total No of pubs	Real Ale pubs	Real Ale pubs (%)	% increase over Dec. 82
Central	West End	337	315	94	11
	City	262	231	88	17
East	LPD	769	426	55	17
	OLD	181	123	68	20
North	LPD	551	360	65	11
	OLD	100	71	71	4
N.West	LPD	315	220	70	7
	OLD	101	79	78	7
S.East	LPD	885	497	56	11
	OLD	350	284	81	9
S.West	LPD	618	488	79	18
	OLD	244	216	89	12
West	LPD	377	254	67	14
	OLD	380	281	74	19
TOTAL		5470	3839	70	13

LPD = London Postal Districts.

OLD = Outer London Districts

RBIL = 'Real Beer in London' Camra Guide.

The overall increase has been distributed fairly evenly throughout London with above average increases being registered in East London, South West London and West London where the progress made in installing real ale by Charringtons and Watneys in particular has had the biggest impact. The only 'desert' district now remaining is SE28 Thamesmead where the handpump in the one and only pub (a Whitbread house) sadly no longer dispenses real ale. Districts containing 5 or more pubs with 100% real ale availability are: E18 South Woodford (5 pubs), N3 Finchley Church End (5), N6 Highgate (15), N8 Hornsey (8), N14 Southgate (8), NW4 Hendon (10), NW7 Mill Hill (7), SE3 Blackheath (11), W8 Kensington (22), Beckenham (13), Chelsfield (5), Chislehurst (11), Ham (7), Heston (8), Kew (5), New Barnet (10), New Malden (10), Northwood (5), Orpington

(9), Pinner (8), Shirley (6), Sidcup (10), Stanmore (5), Upminster (6), West Wickham (5), Woodford Green (8) and Worcester Park (5).

Real Beer in Greater London by Brewery (December 1983).

TABLE 2

Position	Brewery	Total pubs	Real Ale pubs	Real Ale pubs (%)	% increase over Dec. 82
1	(1) Youngs	127	127	100	—
2 =	(3) Younger	48	39	81	8
2 =	(2) Allied	783	630	81	—
4 =	(4) Charrington	1003	731	73	15
5 =	(9) Watney	1255	818	65	33
6	(5) Fuller	108	69	64	7
7	(6) Whitbread	388	246	63	9
8	(7) Courage	929	571	62	9
9	(8) Truman	399	240	60	8

(Last year's position in brackets).

The brewers' progress in installing handpumps to dispense real ale is shown in Table 2. After two years in which relative positions remained static, the year has seen a dramatic change with Watneys moving up from bottom to fifth place with a staggering rise of 33% in real ale pubs. Charringtons, backed by a major TV advertising campaign, have also been very active pulling away in fourth position with an increase of 15%. Youngers have now caught up Allied and are equal second, with Youngs remaining unsurpassed as the number one real ale brewery. Fullers have continued to slip behind with only 8 pubs converted to handpumps over the year and they have consequently dropped to sixth position. Bringing up the rear are Whitbread, Courage and Truman, all of which have maintained steady but below average progress.

Inevitably a few pubs have had handpumps removed or have stopped selling real ale on a regular basis. This is often put down to a 'no demand' situation, but other factors are often at play such as the attitude of the guvnor and his cellarman's abilities.

Of the 63 pubs controlled by out-of-town regional brewers, all but 6 sell real ale. Finally 311 (85%) out of 367 free houses sell real ale.

The year saw the rise and fall of several beers. Taylor Walker Mainline, launched with such fanfare, was prematurely withdrawn after only 9 months. Youngs dark mild (Best Malt Ale) was withdrawn to be replaced by Young's light mild which, at the time of writing, had also disappeared. On a brighter note Watneys have

introduced Hammerton's Porter, a welcome and novel addition to their extensive range of real ales. Confounding all sceptics, Trumans have continued to supply all four of their excellent real ales. One of London's small breweries closed during the year, Roger Berman's Union Brewery at Hayes, but 5 more pubs started home-brewing:- Chef and Brewer's Orange Brewery SW1; Bruce's Ferret and Firkin SW10; the Prince of Wales, Battersea SW11; the Warrior, Brixton SW9; and the Queen Victoria SE18.

The new managers of the Crown and Anchor, Julius and Noeline Bloomfield, lived in Chiswick, only a few hundred yards from the pub before they went into the licensed trade six years ago. They have been running a pub in Staines before taking over the Crown and Anchor in July.

Five months of work by builders, decorators, plumbers and electricians have transformed a Chiswick pub so much that even directors of the brewery, Youngs of Wandsworth, could hardly believe it was the same place when they attended the official reopening.

The Crown and Anchor in Chiswick High Road, near Turnham Green has been

completely refurbished to provide three comfortable, interlocking bars, new lavatories and many paintings and prints of royal and naval subjects.



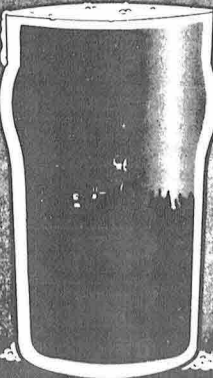
(Above) - Brewery Chairman John Young holds an umbrella aloft for Julius and Noeline Bloomfield outside the Crown and Anchor. They had stepped out in the rain to see a horse-drawn Young's dray and the brewery mascot, Ramrod the ram, who is being held here by stable hand Sandy Wilson.

Supplement

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La Cuisine de la Bière

Culinary imagination is not the first association one makes with Britain. Now and again this magazine has tinkered with the use of beer in food and published recipes, but in general, these have tended to be variations on the pies and stews which are characteristic of our native cuisine. Very wholesome and satisfying they may be, but solid and British they are to the bottom of the pan. There is an evident suspicion that beer is not really up to anything more ambitious, and that the really good recipes are French and if they use drinks as an ingredient, they use wine. That indeed was my own impression until I chanced on an obscure French publication which purports to be an International Guide to Beer. Its limitations in this respect are perhaps demonstrated by its coverage of "Grande Bretagne", consisting of Guinness and Bass only! However, on home ground it is a little more informative, especially when it gets a little weary of history and brewing technique and (since it appears to have been knocked out in an idle morning) thinks about lunch.

It is a measure of the approach of the book that it includes among 400 pages of "guide" no less than 100 pages of recipes! Try that in the Good Beer Guide. .? There are recipes for cooking soups, hors-d'oeuvres, Beef, Mutton, Pork, Veal, Game, Egg, Cheese and Vegetable dishes and even 10 pages of desserts. It does stop short of cooking lobster in beer but not much else.

So what menu can we derive from this array? The recipes assume the use of "une biere blonde legere" such a pils (I will not impugn it with the use of a corrupted term like "lager" which sounds more like something for Afrikaaneers to retreat into). There seems no reason why the best Pale Ales should not do very well, especially with the extra aroma from cask-conditioned beers. The odd recipe includes "biere genre belge brune" - for which one could probably substitute a winter or stock ale, or a bottle of Old ale; or "Biere de Munich"; or Lambic. Substitutes for the latter two would be more difficult: probably a bottle of White Shield would be the nearest.

So to our menu: (Recipes serve 4-6 people)

Soupe a la Biere

Brown a spoonful of flour and 1oz butter over the heat and add the beer (½ pint per person). Stir in well and bring to boil; add a little sugar and salt, and then add a spoonful

of cummin, a cinnamon stick, the juice of a lemon and an orange, a little grated nutmeg and ginger. Allow to simmer and absorb the spices, sweetening to taste. Drain through a sieve and serve with slices of bread dipped in the soup before toasting.

Crabes a la Jean-Bart

Chop up the crabmeat; salt and pepper liberally; add an ounce of Parmesan cheese, ½ pint of beer and ½ pint of stock; allow to boil gently for 15 minutes. Place 4 rusks at the bottom of a pyrex dish, and pour the mixture over. Sprinkle a little Parmesan cheese over and place in a warm oven for 10 minutes.

Lievre Farci "Saint Arnould"

First disembowel your hare maybe not

Paupiettes Fiorentines

Brown ½lb of rice and 1oz of chopped onions in an ounce of butter. Add ½ pint of beer and cook for 15-20 minutes over a low heat in an open pan. At the same time, cook 1lb of chopped spinach, drain, and turn into the rice with a fork, add salt, pepper and 3 soup spoons of cream. Stuff the mixture into rolled slices of ham (about 1lb) and secure with string. Heat in an oven for 20 minutes on a copiously buttered dish. Serve with a spicy sauce made of ½lb of pulped tomatoes.

Legumes: Aubergines Farcies "Moyen Age"

Cut six aubergines lengthwise, cut out the centres and drop them into a frying pan of hot fat, cook quickly and then remove the remaining flesh and put aside (sounds easy with two pairs of asbestos hands). Chop six shallots and a clove of garlic (first one of the meal you notice) cook lightly in 1oz of butter, add 1lb of minced pork and a bottle of "Biere genre speciale belge brune" (or ½ pint Winter Warmer?), fork in well and cook for 30 minutes or until the liquid is absorbed and then add the chopped aubergine flesh, a spoonful of chopped parsley and two of breadcrumbs: check the seasoning is to taste and fill the aubergines with the mixture. Sprinkle Parmesan cheese and toasted breadcrumbs on each and place on top fried onion rings which have been dipped in the mixture before frying.

I think the last one is a bit - just a bit - over the top but it is a Belgian recipe! We would probably after that be best advised to miss the dessert and move directly to the cheese - with of course, a suitable post-prandial beer.

Mostyn Lewis.

REAL BEER IN LONDON & SUPPLEMENT UPDATE 5

Updates to CAMRA London's comprehensive guide to Greater London's real ale pubs 'Real Beer in London' and its accompanying 'Real Beer in London Supplement' booklet are published monthly in 'London Drinker'. Information is included on additions, deletions and changes to real ale pubs listed in the Guide and Supplement.

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 outlets 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 Road, London SE7 7LR.

ADDITIONS

CENTRAL

WC1 HANSLER ARMS, 133 Kings Cross Wethered: Bitter.

WC1 OARSMAN, 2 New Oxford Street. Younger: IPA.

EC1 BE7SEY, 56 Farringdon Rd. Shepherd Neame: Bitter - now a Shep's tied house.

EAST

E1 LITTLE STAR, 164 Whitehorse Road Manns: IPA; Webster: Yorkshire bitter

E1 OLDE BLUE ANCHOR, 133 Whitechapel Rd. Charrington: IPA

E4 FOX & HOUNDS, Sewardstone Road. Manns: IPA

E9 PLOUGH, 23 Hamerton High Street Truman: Best Bitter.

E14 GEORGE IV, 7 Ida Street. Manns: IPA. Webster: Yorkshire Bitter.

E14 MARSHALL KEATE, 29 Prestons Rd. Manns: IPA. Ruddle: County. Webster: Yorkshire Bitter.

E16 GROUND RENT TAVERN, 62 Rogers Rd. Webster: Yorkshire Bitter.

RAINHAM LENNARDS, New Rd, Wennington, Watney: London Bitter, Stag Bitter

ROMFORD LAME, Market Place. Romford & Brewers Bitter.

WOODFORD GREEN ROYAL OAK, 320 Hale End Rd. Ind. Coope: Bitter, Burton Ale.

NORTH

N1 CLOTHWORKERS ARMS, 52 Arlington Ave. Arkell: BBB, Fuller: London Pride. Greene Kings: Abbot. Now a Free House.

N1 ROTHERFIELD ARMS (Whispers), 38, Shepperton Road. Courage: Best Bitter.

N4 SUFFOLK PUNCH, 10 Grand Parade, Green Lanes, Truman: Bitter, Best Bitter, Sampson, Truman Bitter, Best Bitter are believed to be the beers labelled Old Suffolk; Best Bitter, Strong Ale respectively.

N7 CITY OF LONDON, 107 York Way. Charrington: IPA.

N16 MARLERS BAR, 178 Stoke Newington High Street. A choice of real ales from a wide range.

N17 NORTHUMBERLAND ARMS, 102, Northumberland Park, Wethered: Bitter

N17 PARK HOTEL, 220 Park Lane, Wethered: Bitter.

N19 GOOD INTENT, 52 Wedmore Street Boddington: Bitter, Marston: Pedigree (reinstatement)

N19 PRINCE OF DENMARK, 151 Junction Rd. Charrington: IPA.

N20 YORK ARMS, 310 Oakleigh Rd. Nth. Manns: IPA.

NEW BARNET WARWICK HOTEL, Victoria Road, Charrington: IPA.

NORTH WEST

NW1 GLOBE, 47 Lisson Grove, Webster: Yorkshire Bitter.

NW5 GRAFTON ARMS, 20 Prince of Wales Rd. Charrington: IPA, Mitchells & Butler: Springfield Bitter. (reinstatement).

NW5 ROSE OF ENGLAND, 35 Telacre Rd. Fullers: London Pride, Watney: London Bitter not always available.

EDGWARE LEATHER BOTTLE, 76 Stonegrove, Webster: Yorkshire Bitter.

SOUTH EAST

SE1 BRUNSWICK ARMS, 25 Stamford St. Charrington: IPA.

SE1 SHIPWRIGHT ARMS, 88 Tooley St. Courage: Directors.

SE8 CRANBROOK, 65 Cranbrook Rd. Courage: Best Bitter, Directors.

SE8 FARRIERS ARMS, 214 Lower Rd. Charrington: IPA.

SE8 ROYAL STANDARD, 86 Tanners Hill, Courage: Best Bitter.

SE11 CARPENTERS ARMS, Bowling Green St. Charrington: IPA, Mitchells & Butler: Highgate Old Ale.

SE11 GEORGE, 114 Lambeth Walk, Webster: Yorkshire Bitter.

SE11 JOHN BULL, 64 Tyers St. Courage: Best Bitter, Directors.

SE14 AMERSHAM ARMS, 388 New Cross Rd. Courage: Best Bitter.

SE16 COCK & MONKEY, 86 Neptune St. Courage: Best Bitter.

SE16 NEPTUNE, 17 Rupack St. Taylor Walker: Bitter.

SE16 SHIP & WHALE, 2 Bulliver St. Truman: Bitter, Best Bitter.

SE18 DOVER CASTLE, 91 Plumstead Rd. Courage: Best Bitter.

SE18 FOX & HOUNDS, 57 Plumstead Common Rd. Watney: Stag Bitter. Webster: Yorkshire Bitter.

SE18 STAR, 84 Wellington St. Courage: Best Bitter.

SE22 PLOUGH, 381 Lordship Lane. Charrington: IPA, Mitchells & Butler: Highgate Old Ale.

BROMLEY DUKES HEAD, 13 Market Sq. Courage: Best Bitter, Directors.

CROYDON DAWSONS ARMS, 69 Dawsons Rd. Watney: Stag Bitter.

THORNTON HEATH BRIGSTOCK, Brigstock Rd. Courage: Directors.

THORNTON HEATH REF & WHISTLE, 300 Parchmore Rd. Watney: Stag Bitter

THORNTON HEATH SIMLA, 52 Parchmore Rd. Charrington: IPA.

THORNTON HEATH VICTORIA CROSS, 228 Bensham Lane. Courage: Best Bitter, Directors.

WELLING FORESTERS ARMS, Wickham Lane, Courage: Best Bitter Directors

SOUTH WEST

SW1 CRACKER Wine Bar & Restaurant, 85 Buckingham Gate, Greene King: IPA, Samuel Smith: OBB (formerly Wellington)

SW4 BANK OF SWANS, Clarence Ave, Charrington: IPA.

SW9 NEW QUEEN'S HEAD, 144 Stockwell Rd. Courage: Best Bitter.

SW9 Warrior, 242 Coldharbour Lane, Brixton: Bitter (OG 1036) Best Bitter (OG 1040), Manns: IPA, Ruddle: County, Webster: Yorkshire Bitter.

SW11 RAILWAY TAVERN, 110 Battersea Rise, Webster: Yorkshire Bitter.

SW19 RAILWAY TAVERN, 202 Upper Richmond Rd. Charrington: IPA, Mitchells & Butler: Springfield Bitter.

SW18 WAGGON & HORSES, 89 Garratt Lane, Charrington: IPA, Mitchells & Butler, Springfield, Bitter.

HACKBRIDGE SKINNERS ARMS, 40 London Rd. Courage: Directors.

SUTTON PLOUGH, 224 Sutton Common Rd. Charrington: IPA, Mitchells & Butler: Springfield Bitter.

WEST

W2 ROYAL ASCOT BAR, Ascot Hotel, Bass: Courage: Directors.

W3 SIX BELLS, 211 High St. Webster: Yorkshire Bitter.

W4 BELL & CROWN, 72 Strand-on-the Green. Fuller: Chiswick Bitter, London Pride, ESB.

W6 RICHMOND, 55 Shepherds Bush Rd. Adnams: Bitter, Eldridge Pope: Dorchester Bitter. Fuller: London Pride, Greene King: IPA. Morrells: Bitter.

W11 PRINCESS ALEXANDRA, 209 Westbourne Park Rd. Mitchells & Butler: Springfield Bitter.

BRENTFORD WAGON & HORSES, 26 Kew Bridge Rd. Fuller: London Pride, ESB.

BRENTFORD WINDMILL, 36a Orchard Rd. Charrington: IPA.

COWLEY COACHMANS INN, High Street Watney: London Bitter, Webster: Yorkshire Bitter.

EASTCOTE MANOR HOUSE, 144 Field End Rd. Ruddle: County. Webster: Yorkshire Bitter.

HAMPTON HILL VALIANT KNIGHT, 99, High St. Watney: London Bitter, Stag Bitter, Webster: Yorkshire Bitter.

HAYES ADAM & EVE, 830 Uxbridge Rd. Charrington: IPA.

HOUNSLOW SHIRE HORSE, 82 Whitton Rd. Webster: Yorkshire Bitter.

TEDDINGTON RED LION, 106, Stanley Rd. Courage: Best Bitter, Directors.

TWICKENHAM JOLLY BLACKSMITH, 241 Hampton Rd. Watney: Stag Bitter, Webster: Yorkshire Bitter.

DELETIONS

The following pubs should be deleted for the reasons given. The number in brackets after each entry refers to the page number in 'Real Beer in London' or the Supplement (S prefix), or to the London Drinker Update number (U prefix). H represents handpumps. The information provided is correct to the best of our knowledge. If any pubs have reverted to selling real ale the compilers would be pleased to receive details.

SOUTH EAST

SE1 HALF-WAY HOUSE

SE18 ROSE & CROWN

Whitbread

SE18 TWO WORLDS

Courage

SE25 FREEMASONS TAVERN

Taylor Walker

SE26 TALMA

Whitbread

SE28 WILDFOWLER INN

Whitbread

BELVEDERE BELVEDERE

Ind Coope

BEXLEY HEATH GOLDEN LION

Whitbread

DOWNHAM DOWNHAM TAVERN

Courage

ERITH BRITANNIA

Truman

ERITH ROYAL ALFRED

Courage

ST. MARY CRAY SEVEN STILES

Courage

SLADE GREEN LORD RAGLAN

Courage

WELLING STATION

Whitbread

SOUTH WEST

SW1 ROSE & CROWN

Watney

SW6 CLEM ATLEE

Taylor Walker

SW6 SALISBURY

Watney

SW6 WILTON ARMS

Watney

SW8 HOPE

Watney

SW10 RED ANCHOR

Watney

SW11 CEDARS

Watney

SW18 LORD PALMERSTON

Watney

KINGSTON GROVE

Truman

RICHMOND IMPERIAL

Truman

SUTTON WHISTLE STOP

Free House

WEST

W2 ARTESIAN

Charrington

W2 WARWICK hotel

Truman

W3 CROWN

Watney

W5 GUNNERSBURY TAVERN

Watney

W5 THREE PIGEONS

Courage

W6 PRINCESS ALEXANDRA

Watney

W7 OLD BILL

Watney

W9 EARL OF DERBY

Watney

W9 PADDINGTON STOP

Whitbread

W9 WINDSOR CASTLE, 309 Harrow Rd.

Watney

W10 ADMIRAL BLAKE

Truman

W11 TOPS

Whitbread

W12 BRITISH PRINCE

Watney

W12 GREYHOUND

Watney

W12 TRAVELLERS REST

Watney

W14 BEACONSFIELD

Free House

HAYES RAM

Whitbread

HESTON ELM TREE

Courage

HOUNSLOW RED LION

Watney

SOUTHALL WHITE HART

Courage

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BRANCH CONTACTS

BEXLEY
BROMLEY
CROYDON & SUTTON
E.LONDON & CITY

ENFIELD & BARNET
KINGSTON &
LEATHERHEAD

NORTH LONDON
RICHMOND
& HOUNSLOW
SOUTH-WEST ESSEX
SOUTH-EAST LONDON
SOUTH-WEST LONDON
WEST LONDON
WEST MIDDLESEX

DES WARD
ROGER MAYHEW
DAVE HAMER
CHRISTIAN MUTEAU
JULIAN FARROW
TONY MORGAN

JOHN NORMAN

MEL WARREN
ANDY PIRSON
ANDREW CLIFTON
DAVE FOORD
JOHN DAVIS
RODNEY HOLLOWES
KEITH WILDEY

Erith 45716(H)
467 1160(H)
647 0992 (H) Epsom
980 0564(H&W)
440 2186 (H)

546 3476 (H)

609 0252 (H)

977 1633 (H)
Romford(0708)
690 5104 (H)
670 0734
723 2798 (H)
423 1243 (H)

Erith 33020 x 4 (W)
407 4466 x 294(W)
41511 x 66 (W)
636 2169 (W)

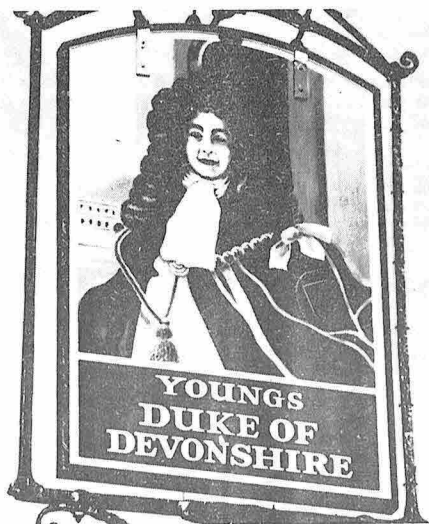
283 1000 x 2944 (W)

Weybridge 47282
x 2659 (W)
218 4261 (W)

65 150 (H)
632 5886 (W)

PUB PROFILE: The Duke of Devonshire

(cover story)



From a run-down local to a Good Beer Guide entry and second in the Evening Standard's Pub of the Year award in twenty months - that's the success story of the Duke of Devonshire, one of Young's earliest acquisitions and now among the high spots in the South London pub scene. Few drinkers who knew the Duke of five years ago would recognise the interior now, and yet our forebears would feel perfectly at home in this Victorian beer palace, now restored to its former glory. The etched mirrors have emerged from the layers of grime which had disguised them as part of the equally grotty wallpaper. Signs of previous festivities have disappeared on the appropriate Twelfth Night, no longer greeting us with "RRY H STM S". Apart from the electricals, everything is as a pub was a century ago. Even the slot machines are mute, there is no piped noise, and the only sounds to be heard are human based (which includes chinking glasses).

In recent memory there's been no question about the quality of the beer - managers Chris and Sally Marley have kept the Young's tradition, and have added to it during their regime which began in May 1982, by the excellence of the food.

The site goes back 160 years or more, and is probably a great deal older. It is on a Roman road which until the early part of this century was one of the busiest main roads in London. The Dukes of Devonshire owned lands in the area, and the pub is probably named after the sixth to hold the title, to which he succeeded in

1811 - the building as it stands was certainly erected during his lifetime. The sign depicts the first Duke, who lived from 1640 to 1707; the title was created in 1694 by a grateful William of Orange, whom the Duke, born William Cavendish, supported in deposing the unpopular James II. He is described in "The Concise Dictionary of National Biography" as... "of profligate life; a patron of horse-racing". He certainly lived up to that description, being imprisoned in the Tower in 1675 for causing a duel, and being fined ten years later for brawling in court - to the tune of £30,000. Perhaps that's why he disliked King James. His great nephew, Henry Cavendish, was a learned man and at his house nearby devised a means of weighing the Earth. He may have been right; nobody has yet found a way of checking.

The earliest lease in the Brewery's possession is dated 12th June 1832 and records the then lessor's name as John Lucas, who rented the house for £10 per year from 29th September 1827. This was about the time when Young and Bainbridge acquired the Wandsworth site, having previously brewed in Central London. Young's did not possess the freehold until 1925, and a fair amount of sub-letting seems to have gone on over the years. An indenture still exists dated 12th February 1857, "between Anthony Fothergill Bainbridge and Charles Florance Young, both of Wandsworth in the County of Surrey, Brewers and co-partners of the one part, and George Lilley of the Duke of Devonshire, Balham Hill in the same county, Beer shop keeper of the other part." The rent, for a 14 year lease from Christmas Day 1856, was "£120 of lawful money of Great Britain for each of the first 7 years, and £140 for each of the remaining 7 years, to be made in equal payments each Lady Day, Midsummer Day, Michaelmas Day and Christmas Day. On July 1st 1857 the Brewery's record book states "This is a very valuable house. The trade has been 40XX, 39XC, 613 Porter but so large a quantity is not likely to be consumed should other houses be opened. The value of the trade is £444". The figures presumably refer to barrels (36 gallons each) and the terms XX and XC presumably mean Best and Ordinary Bitter. If that was a year's trade, it works out at 199,296 pints at an average of 0.7p each. At the time this was Young's second most valuable house, the building being valued at £1556. The Windmill, Clapham Common was then said to be worth £1280 and its annual takings £220, despite being both the bus

terminus and finishing point of the local races! In December 1875 Young and Bainbridge leased the house to George Lilley for 28 years at £100 per annum - this was surrendered in 1897. The licensee in July 1884 was recorded as J. Lucas (possibly related to the lessor of 1827) Lilley was probably the same man as in 1856, and no reason is apparent for the drop in rent. A year later a piece of land at the rear of the premises was purchased by a butcher, James Ruttand from one J. Betts (probably agent for Lilley) and a right of way between the Club Room, which still exists, and the Dance Hall, which stood a few yards further down Balham New Road.

Three months earlier a T.B. Ruttand, presumably a relative, leased from Young & Bainbridge the right of way for £1 per annum, to run from 29th September 1884 to 26th September 1926. It still exists, following a slightly different route, as access to the rear of adjoining premises.

also advertised) and the last tenant before Young's acquired the freehold in 1925 was a J.S. Wilson, who took over at the beginning of 1922.

To bring things more up to date, The Duke of Devonshire was a tenanted house until 1982 when Chris and Sally took over as managers. During the last war it had its fair share of damage, having to close for 4 days in September 1940 due to fire-bomb damage. At another unspecified date a laylight was damaged by bombing - its final effect became known a couple of years ago when several tons of moulding from its surround demolished part of the mahogany counter, narrowly missing a member of the staff (those who remember Boyce can probably guess what he had to say on the subject). There was serious damage done by a flying bomb in 1944, which probably accounted for the dance hall. The Club Room has been a bottle store for a couple of decades, and still bears signs of use for light entertainment. Under new management a



The Duke of Devonshire in the early 1920s.

Photo by courtesy of Young's Brewery

Lucas succeeded Lilley as lessor in July 1897 when the tenant was S. Fleming, ancestor of the James Fleming who was the lessor when the photograph above was taken in the early 1920s. The licensee's name there is J. Turner (Bass was

huge amount of money has been spent on decoration (by George, didn't it need it?), and to save boring you with any more information, may I recommend you try it for yourself?

Martin Smith

E9~Flying the Cask in Homerton

As all you drinking folk flick through the 1984 Good Beer Guide no doubt you will notice that there are three entries for E9. In the previous two editions there were none. This fact has, of course, aroused your curiosity. I suggest you therefore arm yourself with that indispensable publication, the East London and City Beer Guide, and venture forth to Homerton. (If you do not possess a copy send £1 to Peter Roberts, 34 Meadow Way, Upminster, Essex to rectify that sad situation.)

The first pub to visit is the White Lion, 331 Wick Road, which is hidden away under a flyover! Trumans Best Bitter and Sampson Extra Strong Ale are on offer in this large three-bar pub. I will stick my neck out here and say that the White Lion Serves the best pint of Sampson in East London.

Once you have had your fill here take a quick trot up Wick Road, dodging the juggernauts, until you find yourself at the Tiger, 245 Wick Road. This is a busy friendly Youngs house with Ordinary, Special, Winter Warmer and Bulmers still cider available. The Winter Warmer is the cheapest (90p) available in the East London area.

After you have supped enough in the Tiger continue up Wick Road to the junction with Morning Lane. Turn right and follow this road until you reach a tiny back street on the right called Link Street. Walk down it and turn left into Mehetabel Road where you will see the Chesham Arms. This recently renovated free house has Greene King Abbot; Fullers London Pride; Sam Smiths OBB and Wethereds Bitter always available. In addition there are two more handpumps, one selling either Pitfield or Crouch Vale and the other varying guest beers which include Boddingtons, Charles Wells, McMullens and Youngs. Grolsch lager is always stocked and Youngs Winter Warmer is sometimes available on gravity.

As you can see these three pubs enable you to sample a wide range of beers without having to walk five miles.

Dennis Pavey
East London & City Branch

BARGAIN BEERS

We are informed that Reno Wines of 136 Putney High Street, SW15 have been dispensing Everards Tiger on gravity at 60 pence a pint. Ruddles and Swannells have also appeared recently.

YE OLDE BRIDGE HOUSE

WISHES ALL CUSTOMERS & HAPPY CHRISTMAS AND NEW YEAR

Bermondsey Bitter, Special Bitter and 007 (OG 1055) available on tap

Now open — The Tower Bar, situated on the 1st floor with a view of the Thames, ideal for parties, meetings.

For details, please ring Mr. A. Collins, Bar Manager, on 01-403 2276.

***We welcome brewery visits — please 'phone for appointment.**

THE BRIDGE BREWERY

218 Tower Bridge Road, London SE1 2UP.
Telephone: 01-403 2276

NEW OUTLETS

Among new outlets for London Drinker this month we are pleased to welcome the Marksman, 254 Hackney Road, E2 which, besides selling this august publication, purveys beers from Brightlingsea Brewery which, as you may have guessed from its name is at Manningtree in Essex. Licensee, Richard John, reports that the beers are selling like hot cakes. (Must be some new kind of bar snack.)

The Vulcan, 140 West Ferry Road, E14 (that's on the Isle of Dogs) sells Wethereds Bitter and Local Line Bitter and Draught Excluder from Chudley. It has live music from Thursday to Sunday nights. Sunday being jazz night.

Two new Drinker outlets in Edware, the Corner House Hotel and the Masons Arms were both given honourable mentions in the Edware crawl report by Lawrence Fryer and Brian (Down Your Way?) Johnston in our August 1983 edition.

REGENT INNS

Regent Inns who own the Pint Pot, 54, Pentonville Road, N1, an outlet for London Drinker inform us that they have two other free houses offering a wide selection of real beers. These are the Worcester Arms, 89 George Street, W1 and the Westminster Arms, 9 Storeys Gate, SW1. Any chance of a couple more Drinker outlets?

Scottish Drinker

Spending Hogmanay in Glasgow is an idea which appeals to most drinkers because, as opposed to England, the Scots celebrate New Year with more enthusiasm than they do Xmas. Scotland is also the home of civilized opening hours, 11 a.m. to 11 p.m. in most city pubs, so I relished my impending visit.

As with most utopian dreams, however, all was not as usually anticipated, for after the first day's binge, we discovered that all pubs closed by 9 or 10 p.m. on New Year's Eve and virtually all then remained closed for New Year's Day and the following day. As they also close for the whole of Christmas Day and Boxing Day, this makes a staggering 4 days shutdown over the holiday period. The reason given for this closure is that no

staff will come in after the New Year, because of the parties that spring up after "The Bells" and go on 'till the following morning.

The Real Ale drinker is therefore faced with a dilemma; carry-out containers are available from a few pubs but after the first party he is usually stuck with the choice between lager and whiskey; as the lager is usually the unspeakable "Tennents", (which is endemic to Glasgow) the various blends of malts is his only succour.

During opening hours our experienced host showed us round a few decent "shops" selling Real Ale. Apart from the celebrated Allson Arms in Pollokshaw Road on Southside which is a must to visit before any "improvements" take place, the best bets for any visitor must be two Clydeside pubs which are virtually next door to each other - "The Victoria", 157, Bridgegate and "Wee Mann's", 167, Stockwell Street. The "Vicky" sells all 3 Maclay's (Alloa) ales and Theakston's & Strathalbyn from Clydeside. Wee Mann's sells the excellent Dryborough Pentland & 80/- ale, surely the best beers yet from Watneys.

Outside Glasgow at Hamilton is "The Ranche" in Strathavan Rd, which sells a great pint of Belhaven "Light" (Dark Mild!). The pub is affected by mining subsidence so everything is at a crazy angle, even the pool table. The pub is run by a lady of 81 years who does not welcome ladies into the bar!?

In Edinburgh, two pubs are rated very highly. The first is J.B. Bennet's Bar in Leven St, which is a riot of Victoriana selling Belhaven Beers with crowds resembling most Youngs pubs. Then there is the unique Athletic Arms (The Digger) in Angle Park Terrace which must be one of the few Scottish pubs to sell more draught beer than lager! In fact, the McEvans 80/- beer is dispensed at lightning speed by barmen of various ages, who spot the customers as they enter. The punter then only has to raise the appropriate number of fingers to indicate how many pints are required and they will be awaiting him by the time he has elbowed his way through the throng. The landlord holds himself in reserve rather like the last line of redcoats in "Zulu", only to be brought into the fray if he has no more troops to direct! London barstaff please note.

Opening times notwithstanding Scotland at Hogmanay is a tremendous experience, especially the hospitality shown on Southside!

Chris Cobbold.

London Drinking by "Red Rover"

This month's crawl takes me to some pleasant and not so pleasant parts of N17.

I start my evening arriving on a 41 bus at a delightful spot known as Ferry Lane Estate and it is pouring with rain! I wander somewhat lost through a school playground and other nebulous walkways until I reach the Narrow Boat, supposedly a Free House but selling only Charrington and Courage products, the real ales being Courage Directors, Charrington IPA and M & B Springfield Bitter. One of the customers is whinging on about "who's gonna put some money in the jukebox" as the pub would make a morgue seem lively. As the nicely built Irish barmaid just giggles, I assume it to be an uns subtle hint in my direction - needless to say, I decline. The pub is rather like a box with seats, a dartboard and a bar but it suits the area. A gentleman arrives who looks like a cross between Sherlock Holmes and Red Rover, with his aristocratic cloak and mysterious plastic bag. He has a very swift half and leaves. The bloke at the bar has now conned somebody into patronising the jukebox so I also leave.

It is raining harder now and I splash back across the railway to the White Hart, which was rather a dossy street corner local the last time I stuck my head in the door. Well, imagine my surprise. The public bar is comfortable but unexceptional and there is now a restaurant area off the saloon bar. The saloon bar itself is quite an experience; it is in a style halfway between a modernised local (which it is) and a cocktail emporium (which it definitely isn't). In the corner by the door is a waterfall, with tropical plants and a bloody great live parrot lunging from side to side on a swing! It is mostly red, but has various other unmatched colours about its person including a horrendous pair of green and blue shoes - sorry, claws. It is chewing and scratching its swing and is obviously having trouble with its coding. Next to it is a large stuffed head with an enormous mouth which turns out to be a Waterbuck and not something from the Isle of Dogs after all. The sight of this thing makes the parrot emit agitated squawking noises and generally makes me feel just as though I am back in the office. As a sideline to all these attractions, the pub sells Charrington IPA and M & B Springfields. As I can't stand any more of this excitement (or the tropical heat) I leave.

Down High Cross Road virtually opposite is the City Arms, a very smart and obviously well cared for Taylor Walker pub, where the Bitter is excellent. Much cooler and most welcoming, it is an amazing contrast to the parrot pub.

Cutting through the estate to Chesnut Road (usually incorrectly spelt Chestnut Road), I find the Volunteer, another Taylor Walker pub with excellent Bitter, highly decorated and with Country Music. I have a success and a failure - I succeed in getting my 50 pence piece stuck in the 'Crush Roller' machine, but once dislodged with the landlords screwdriver I fail to get the high score on it - so I leave in a huff.

Back to Tottenham High Road and I head north. Tucked down a side street (Stoneleigh Road) is the Beehive, an excellent Courage pub regrettably only selling Directors Bitter on handpump. There is pool in the public bar (I can hear it!) and the saloon is exquisitely decorated with the unusual facility of auxiliary ashtrays set into the front of the bar - something I have never seen before. It is beautifully peaceful, with people reading, quietly playing cards or just talking. Even the two fruit machines have their volume control turned right off. The only fault I could find with the place is the odd picture above the bar of about 16 men in white shirts and blue shorts, but then I understand that this is some sort of strange local custom, so I forgive their ignorance.

It is now quite a long walk up the High Road to the next pub so I'd suggest catching a 149,259 or 279 to the Bell and Hare, wherein may be drunk Flowers Origina' and Wethered Bitter. Any resemblance between the liquid I bought and Wethered Bitter must be purely coincidental. It wasn't off and it was perfectly clear but it tasted rather like M&B Springfield - is the sign of Whitbread running down the Marlow Brewery or was it a test batch of cask beer from the Luton beer factory? Draw your own conclusions. The pub itself is quite comfortable, although the public bar sounds predictably skarny, the saloon has Tiffany lamps, so automatically gets my recommendation (so do parts of the barmaids).

I leave and walk past what I take to be a mausoleum, but which I later discover is called Tottenham Hotspur Football Club. I didn't know they had discovered football north of the Thames or south of the South

Downs but still . . . By the way, do you know that one of the editors of this venerable, publication is a Brighton Supporter? And to think I still speak to him . . . still, you have to try and educate the Third World, don't you? Anyway the next pub is the Olive Branch and at last - a skarn pub with real skarns! It is an estate 'box' with Courage Best and Directors, darts, a fruit machine and 'Tempest' on which I get only the 5th highest score. I am not too sorry to leave, although there is at least no music (an obvious oversight) and move on to the Park Hotel, a large Whitbread local serving Wethered Bitter in the saloon only. Again, a fairly insipid drop gives no idea of the beers Thames Valley origin. The pub is very large and uninteresting with pool tables in both bars and a 'Centipede' game at which I am useless.

I leave unimpressed and walk up Northumberland Park to the Northumberland Arms, a

superb pub with excellent woodwork and etched windows. . . shame about the beer. The Wethereds has got progressively worse over the last three pubs and again the beer is not off - just appalling. I leave just in time to catch a W3 to the Railway Tavern in White Hart Lane (next to White Hart Lane Station). A large but pleasant traditional local serving Charrington IPA and M&B Springfield Bitter, the public bar has pool and the saloon piped music. The Springfield is pleasant, but nothing special and as I am beginning to be unsure as to which pub my head was last in one piece, I retire back to the High Road for a bus home.

Well, a Happy New Year to all my readers! I thought about making a resolution to be nicer about the pubs I visit, but I don't think I could possibly keep to it. See you next time.

SILLY IDEAS DEPARTMENT

What do you look for in a pub? This ancient institution, which in this country pre-dates even the Church, has always been a source of liquid refreshment in pleasant company. After that, all else is a secondary consideration.

Chef and Brewer Taverns have decided that this is no longer the case. Renamed the Host Group and covering 1500 pubs nationwide, one half will continue to trade under the Chef & Brewer name with emphasis on "Tradition and good food". *N.B. No beer mentioned.* The other half will be known as "Open House", which will be "lighter, brighter, with more open windows, some with island bars, uniformed staff and entertainment for children" - the latter including puppet shows - with much less emphasis on alcohol as the main selling line. Therein lies the rub you've heard nothing yet. Open House pubs will be split into 8 areas, those covering our area being: London Hosts - Central London, SW, W, City and West End.

Sovereign Hosts - North-West and East End.
Thames Hosts Kingston, Northolt, Ealing, Isleworth and Twickenham.
Gateway Hosts - South East.

As yet it has not been decided which pubs will be in which group. However, we have advance warning of things to come. The Open House themes are: Pub 80 - American style bar lounges.

Pub 80 Plus - as above with extras.

Pub Shop - to hit back at the off-license.

Slots of Fun - all day entertainment.

Bar Cafe - "Cosmopolitan atmosphere" (English pub, perhaps?)

Whole Food Health Centres - health and fitness centres with emphasis on rowing machines and exercise bikes rather than alcohol (licensed gyms, although real beer is a Whole Food).

Barnaby's - extension of the current number of fixed price restaurants.

Big Apple - "full of sophisticated fun". (?)
Mid Atlantic "the ultimate family leisure experience" (all at sea?)

Chef & Brewer will also have themes, such as:
Alehouse - (up-market public bar" (contradiction in terms).

Taverns - smarter drinking atmosphere (same applies). Ethnic Themes - Cockney, Irish, Indian etc., (where's the Great British tradition? Perhaps one might bear that theme as a sop to the ethnic majority). And finally - a thing which should be present in all these montrosities - Cheap Price - a limited range of cheap outlets in certain areas. I hope the local licensees give them plenty of competition in the trade and opposition before the licensing magistrates.

We've seen plenty of pubs without (real) beer, as well as supermarkets, machine arcades, foreign restaurants and other pseudo film-set establishments. What on earth is wrong with running a good, honest drinking house with no greater gimmicks and frills than decent beer, comfort and service?

Isn't that what a pubs all about?

Martin Smith.

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31 TOOLEY STREET, LONDON SE1 2QF. 01-403 6059

In the Vertical I met this bloke with the hippopotamus. They were playing SKITTLES and drinking BRAKSPEARS SPECIAL. (Actually, come to think of it, maybe the hippo was drinking YOUNGS). Nearby was this gorgeous lady playing CAPTAIN HOOK and drinking wine. She was with a feller quaffing GREENE KING IPA and filling any gaps with a pizza. All the darts players seemed to be into THE FLOWERS ORIGINAL (but there again I'm not too sure one wasn't at the WETHEREDS).

I noticed that the hippo seemed to be winning the SKITTLES. Just then someone asked me to make up a game of SHOV HA'PENNY. I thought I'd better stoke up with some more BEEF GOULASH and just to be on the safe side I ordered another pint of draught BECKS; one needs a steady hand for SHOV HA'PENNY.

About to order a cocktail for a girl when I saw her break off from a game of BAR BILLIARDS and get in a clinch with a hippo. "It's hippohuggability" she squealed delightedly. "Looks like pure hippocrassy to me" I sniffed and stomped off.

Of course, I could have been wrong; it was only a hippothesis.

Just a night in the lives of those who enjoy Refreshing at The Vertical.

Usual opening hours. Unusual place. Go there.

Opening shortly in Bloomsbury
at

18 STORE STREET, WC1

and also at

58 OLD STREET, EC1.

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The Brixton Brewery Co.



The Warrior, SW9. Photo: John Elliott.

Shortly after our last issue appeared, **The Warrior** in Coldharbour Lane, SW9 re-opened as Mick Conway's latest home-brew pub. Brewing is carried out on the premises by John Gilbert, head brewer of the Battersea Brewery (belonging to the same chain), in plant produced by John Hickey in his works behind the pub. At present, 20 barrels a week of Real Ale are produced in the three 5-barrel fermenters, and there is room for expansion. Licensees Michael and Mary Hennesy sell two "own brews". Brixton Bitter (O.G. 1036) at 70p and Brixton Best Bitter (O.G. 1040) at 75p per pint. Three other Real Ales are also available on Hand-pump.

No expense has been spared in furnishing the Warrior and the retention of as much of the Victorian decor as possible has produced an excellent pub which will do much for its run-down environment. There are a couple of fruit-machines and a pool table, also a T.V. above the door. But this is a large building and even the juke box with its collection of Irish popular music does not intrude upon a quiet read or conversation if that's what you fancy with your pint. Snacks and lunches are available at reasonable prices, and by all reports these are excellent.

The former Ind Coope house - the most easterly building in S.W London was built in 1864, at the same time as the opening nearby of the drill hall of the 1st Surrey Rifle Volunteer Corps, in whose honour the pub was named. This was not long after the Crimean War and a number of local

street names commemorate the fact. Nearby was Loughborough Hall, the home of Henry Hastings (of East India Company fame) who became the first Baron Loughborough - which gives the local station, Loughborough Junction, its name. Nearby was also one of the first suburban railway termini in this part of London - East Brixton, which was closed recently - although the line was long ago extended to Victoria, which it connects with London Bridge.

The Warrior has always been well served by public transport. When it was built, Coldharbour Lane (the name means a place of entertainment for travellers and drovers requiring rest and fodder for cattle and horses - not necessarily an inn; the alternative Old English name of Caldecot also appears locally) was a cattle drover's road. Brixton was still a Surrey village and the early horse trams stopped here to refuel both motive power and staff. Their successors, the 35 and 45 bus routes (connecting Brixton and Camberwell) pass the door. It's a little bit out of the way, but well worth a visit. South-West London's Branch Meeting will take place there on Thursday February 9th. Why not use that as an excuse?

J.D. & M.S.

Footnote: The Battersea Brewery's "Power-house" is selling well - 3½ barrels in three weeks in the festive season and still rising, without affecting other sales.

If any other home-brew pubs or min-breweries would care for a write-up, we will happily oblige. In the first instance please contact Chris Cobbold's ansafone on 674 0556.

"Middlesex Sessions - George Jones was indicted for stealing a bag and seven shillings in copper, the property of John Turner. The prosecutor was a brewer and he sent his dray out in charge of the drayman, round to his customers. In Wentworth Street the drayman received seven shillings in copper, which he put in a bag and placed it in a small box attached to the dray. Having occasion to be absent from the dray for a short time on his return the drayman saw the prisoner walking off with the bag of money. On seizing him the prisoner said "I only wished to see if you would miss it" (a laugh). The prisoner said he picked the money up". He was found guilty and sentenced to seven years transportation."

That was in 1833. Isn't it a pity the short measure artists can't have a dose of the same treatment. After all, they're just as dishonest.

10½ Billion Pints Later

Last year was the first since 1979 in which national beer consumption failed to fall. The Brewers Society say that in their year to September 1983, U.K. beer production was at just over 10½ billion pints, about the same as the previous year. It is salutary to reflect that if that many pints were laid out along the bar at 3 inch intervals then you would need a bar half a million miles long to hold them all - as well as a way of handling a epic hangover!

The recent drops in beer drinking reversed 21 years of growth which lasted until 1979 and you would think that last years improvement in the situation would make the brewers very happy. Not a bit of it. The official view was that "the underlying trend continues to be downward" - especially useful when explaining what a hard time they're having, and sorry about the prices going up again and all that.

It is interesting to look at what has been the trend of beer prices and spending over the last few years. The proportion of total consumer expenditure which went on beer has in fact stayed very much the same, at around 4.1%, for at least a decade. During the same time, the amount of tax on a pint has gone up, so that about 35% of the price now represents tax as compared with only 30% in 1978. BUT over the same period beer has gone up in price in real terms (i.e. after allowing for inflation) by a whacking 22.8%. If the effect of changes in tax is excluded from the latter then the result is the brewery real prices to their customers have gone up by some 7% over the five year.

Obviously this figure doesn't apply to every brewer. Some are better and some worse. But overall the trend has been to allow the amount drunk to drop in favour of pushing up the profits. Although people are spending the same it isn't going as far.

The result for the consumer is not good. As sales are forced down, many local pubs 'become' uneconomic. They are then closed. Has this happened to your local yet? It could easily do. At the same time, as people end up spending the same money on less beer, so the local breweries have been closed down. Individual local brews have gone to be replaced by bland national/'regional' beers and the ersatz 'revived' ales to which has been appended a name from the past.

For many brewers, the pub is no longer a

social facility for the community but purely a profit centre. The punters are to be given whatever the accountants say allows most to be made from them, and prices will go up until the pips squeak. CAMRA is in collision with this type of policy.

The success of the small brewers with their small, very 'local', tied estate, shows the way forward. The big companies revival of old names such as Benskins, Fremmins, or Hancocks is an attempt to cash in which in practice tends to lack conviction. We do not need to return to the old names or even the old brews at all. We need to return to good beer at good prices in good, genuine, pubs.

How much will we be drinking this year?

I.P.W.

Good Guides Guide

Now available are two contrasting guides to Britain's pubs - the eleventh edition of CAMRA's Good Beer Guide and the second edition of the Consumer Association Good Pub Guide. Both list and describe their idea of the country's best pubs, but there the similarity ends.

CAMRA this year gives you 5000 pubs in a 320 page compact style paperback costing £3.95 (with discounts for members). As usual, the selection has been made by hundreds of members through local branches all over the country with the outlets located, described tersely (and often evocatively) in a few words, and the range of beers set out. Symbols show facilities such as accommodation, food, and so on. The Good Pub Guide is the work of one man, the editor Alisdair Aird, helped by tips from users of the previous edition. Nearly 800 pages make a weighty tome priced at £6.95 and giving a great deal of detail on about 1000 pubs. This is a book for the glove pocket, not the coat pocket.

It is plain that both volumes aim to appeal to different sorts of punter. The buyer of the Good Beer Guide is looking for a decent pint. In his travels he will find his inspiration in both basic boozers and plush palaces. This is what CAMRA is all about - the search for the good pint. And almost invariably, the surroundings follow on. You are unlikely to find a "bad" pub in the lists in the G.B.G.

The Good Pub Guide, on the other hand, is more specific. That it is one man's view means that if you don't agree with him, then tough luck. Here 'ambience' appears to be the most important factor. Although pubs selling real ale are mentioned as such, the space allocated to food supplies (with thorough menu and price details) suggests that this is a paramount factor in selection. It is very much a volume for the 'mealies for wheelies' brigade searching out the picturesque establishments, then the true searcher of the atmosphere of Britain's locals.

Both guides have their faults of the coverage. CAMRA does over represent some counties such as the Isle of Wight or Cornwall at the expense of London and the other metropolitan areas. But the Good Pub Guide can hardly claim to be national when it only includes one pub in each of Manchester and Cardiff. Additionally, it's London coverage seems mainly restricted to areas along the Thames and A1 and is blemished by map errors. This lack of coverage shows the problems of attempting to have one man produce such a guide - the standards may be consistent but there is a limit to where he can get to. The opportunity to make several visits round the year - a form of quality control - is missing compared with the CAMRA approach.

Not that this has made the latter 100% accurate, since the GBG does still have the odd discrepancy here and there.

The Good Beer Guide starts its second decade as the Good Pub Guide enters its second edition - will it stand the test of time as well?

I.P.W.

LABOUR CALL FOR REAL ALE IN COMMONS

A group of Labour MPs has called for the introduction of "real ale" in the bars of the House of Commons.

Former Cabinet Minister, Mr. Roy Mason, MP for Barnsley Central and one of the members who have signed a Commons motion urging the introduction said he liked Federation Bitter - which is sold in the House of Commons, but added "I prefer 'real ale' I am an ardent fan of CAMRA."

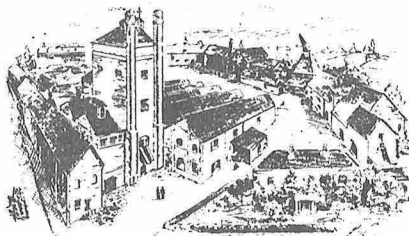
Mr. Ian Mikardo, MP for Bow and Poplar, who sponsored the motion, said "I do not like gassy beer." He admitted he drank what was on offer in the Commons, adding:

MICKLES REAL ALES

The Maltings, High Street, Walkern, Herts.

Telephone: Walkern (043 886) 410.

Oak Bitter O.G.1048 Birch Bitter O.G.1038



Available in polypins and firkins, direct from the
brewery or selected off licences.

For details telephone the brewery.

"But I would prefer 'real ale' and I think we ought to have the choice."

Mr. John Smiley, General Manager of the Commons Refreshment Department said:

"Real ale has been available in the past but due to the lack of demand it was unviable. The wastage was pretty bad and, therefore, it was dropped. We would be glad to consider it, provided consumption warranted it."

"Chiswick Eyot" Mini Beer Festival



Residents of Chiswick had their own 3-day mini beer festival in Truman's house the Chiswick Eyot. On the morning of Tuesday December 13th, the event was opened by the Managing Director of Trumans. On sale were the full house range; mild at 65p a pint, bitter, best bitter and Sampson; plus 3 guest beers - Hammerton Porter (also 65p), Ruddle's County and Webster's Yorkshire Bitter. A number of bottled beers were also available - the full range of the "Special Beer Company's" products in a refrigerated container, plus 18 well-known brands such as top fermented "Forbidden Fruit".

On the Tuesday evening W.Londn CAMRA Branch ran a successful sales and information stand. The Wednesday and Thursday evening sessions were particularly well attended and "cabaret" turns were organized for everyone's entertainment.

WHY I AM NOT A CAMRA MEMBER

CAMRA has rightly been called the most successful consumer organisation ever in Britain. This success is evident in the current spate of advertisements on TV extolling the virtues of Burton, IPA and Watney's real ales. Of course at the other end of the brewing scale CAMRA's achievements have spawned a crop of micro-breweries which unfortunately often, although with honourable exceptions, produce odd tasting products for a middle class market with more brass than sense, catered for by a free trade interested more in the fast buck than in a decent pint.

The Campaign now seems to be degenerating into a mutual admiration society for beer bores. How many times have I been bored to tears by CAMRA activists going on about the virtues of Crudington's Triple X available at the Stuffed Parrot at Heckmondthwaite or the intricacies of Paine's off licence sales. Part of the trouble is that members are more interested in drinking beer than in campaigning for a decent pint for all. This campaigning spirit is all but gone, resulting in declining membership numbers and declining influences. No doubt the cry will go up from a thousand thirsty throats 'Join us and fight

the good fight from within'

Having talked to many CAMRA members in recent months I sense that the Campaign has lost its bearings. The primary aim, that of reversing the trend towards keg beers and 'keggeries', has all but been achieved and people do not know what to tackle next. Indeed it can be argued that there is no longer a need for CAMRA.

There is a path for the organisation to follow although I see no signs of progress down it. CAMRA in my view, should become a broad based body representing the ordinary drinker and protecting him from the worst excesses of the greed of brewers. The Campaign should be fighting for sensible prices for a decent pint in congenial surroundings. We in London suffer especially badly from the outrageous prices charged by rapacious brewers and landlords alike. Where are the pickets outside the worst offenders, especially those in Central London? Little has been said and less done about the trend of turning pubs into mirror images of one another with furry wallpaper and loud music, where one has to wear a suit and it is almost a crime to ask for a pint of beer rather than the high profit margin cocktails wines and spirits.

I am afraid that until I see more of a consumer orientation in the Campaign I am not going to join. When, however, I see the first pickets

out on the streets then I shall be there with my membership money.

Simon Fowler.



TRUMANS

Truman's Karl Greene's new cellar bar at his pub the Prince Albert, 2 Acton Street, Kings Cross, WC1, is a completely new concept - a wine and real ale bar.

Like Truman's premier real ale, Sampson Hanbury's Extra Strong Ale, it is named after Sampson Hanbury who guided the fortunes of the London brewers for more than 46 years during the 17th century.

Karl Greene invites every real ale drinker at the Sampson Cellar to view his beer cellar. To enable them to do so whilst enjoying their ale, they can view Karl's cellar from the bar through a Georgian window which also allows customers to actually see their

orders travel from the cask through the pipe and into their glasses. Karl has four real ales on tap, Truman Bitter, Best Bitter, Mild and Sampson Hanbury Extra Strong Ale.

Bar food at the Sampson Cellar is in keeping with the wine and real ale theme. Karl is serving dishes cooked with wine and real ale - he recently won an award for his Truman Real Ale Menu at the Prince Albert.

Picture shows the official opening last week of the Sampson Cellar with Truman Limited Managing Director Michael Aiken presenting Karl and Mary Greene with a framed picture of Sampson Hanbury. Looking on is Nigel Turpin, District Manager.

FULLERS

Mr. Charles F. Williams (35) has been appointed to the Board of Fuller Smith & Turner P.L.C., the West London independent brewers as Marketing and Sales Director.

In 1970, Charles Williams became a Director of Griffin Catering Ltd., Fullers managed house subsidiary. He became Free Trade Sales Manager of Fullers in 1978 and was subsequently promoted later that year as a technical director with the title of Marketing and Sales Director, the position he currently holds.

LETTER TO THE EDITORS

When the Winter Warmer season is over what an opportunity there will be for Youngs to sell other breweries mild ales in its pubs, perhaps on a reciprocal basis. What do you think Mild Marketing Board?

Tony Cross, Putney.

Editors' Comment

Perhaps you should have finished by asking, "What do you think Youngs?" The question has been asked of them before, particularly around the time when Fullers Hock ceased to be real; the answer received at that time was not in the least encouraging.

Alan Greenwood's No. 5 Best Bitter

*A 1042 original gravity,
mature tasting beer
available from all
Alan Greenwood's
Beer Agency Off-licences
The Original Pub Take-aways*

OPEN MON-SAT

10.30-1.30, 5.45-9.30pm

*Open 10.30am-9.30pm

SUN 12-2.00, 7-9.00pm

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226 Kennington Park Rd
01-735 3036

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

***TOLWORTH, SURREY**
120 The Broadway
01-390 3446

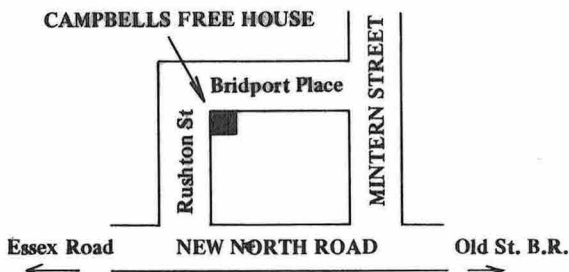
WALLINGTON, SURREY 8 Butter Hill
01-669 5158

CLAPHAM SW4
215 Clapham Park Road
01-720 6999

HAMPSTEAD, NW3
150 Haverstock Hill
01-586 8382

CAMPBELLS FREE HOUSE

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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.

Buses 141, 271, 76
pass close by
5 mins walk from
Old Street and Essex Road
Stations

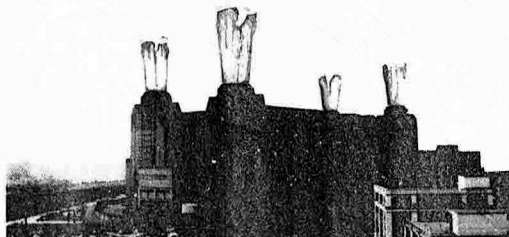
Lunchtime Pub Grub
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PRINCE OF WALES
339 Battersea Park Road,
Battersea SW11

Tel: 01-622 2112



NEW BREW
...now on sale



Battersea Bitter — 66p

Best Bitter — 70p

Power House — 80p

Now on sale
Power House S/Shirts - All Sizes
only £6.95 each

Where to buy London Drinker

OUTLETS - East and South East.

Pubs

EC1 STICK & WEASEL, 273 City Road.
 EC4 BLACK FRAIR, 174 Queen Victoria St.
 EC4 WILLIAMSON'S TAVERN, Groveland Ct, Bow Lane.
 EC7 MARKSMAN, 254 Hackney Road.
 E9 TIGER TAVERN, 245 Wick Road.
 E10 NORTHCOE, 110 Grove Green Road.
 E14 VULCAN, 140 West Ferry Road.
 E17 FLOWER POT, 128 Wood Street.
 E17 LORD BROOKE, 47 Sthermal Street.
ONGAR KINGS HEAD, High Street.
 SE1 BARKERS, Southwark St.
 SE1 COPPER, 208 Tower Bridge Road.
 SE1 DOGGETS, Blackfriars Bridge.
 SE1 GOOSE & FIRKIN, 47 Borough Road.
 SE1 HORSESHOE, Melior Street.
 SE1 LEATHER EXCHANGE, Leather Market St.
 SE1 MUDDLARK, Montague Close.
 SE1 MARKET PORTER, Borough Market.
 SE1 PINEAPPLE, 53 Hercules Road.
 SE1 SPANISH PATRIOT, Lower Marsh.
 SE1 TRIPS BAR, Waterloo Station.
 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, Hiltbeach.
 SE19 ROYAL ALBERT, Westow Hill.
 SE20 ANERLEY ARMS, Ridsdale Road.
 SE20 GOLDEN LION, Maple Road.
 SE20 LONDON TAVERN, Maple Rd.
 SE24 COMMERCIAL, 11 Raiton Rd. Herne Hill.
 SE27 S LONDON THEATRE, 1a Norwood Road.
 BEXLEY BLANCHARD, Bridgen Road.
 CROYDON BIRD IN HAND, Sydenham Road.
 CROYDON CATHERINE WHEEL, High St.
 CROYDON HORSE & GROOM, Cherry Orchard Rd.
 CROYDON LION, Pawnsow Road.
 CROYDON ROYAL STANDARD, Sheldon ST.
 CROYDON SHIP, 47 High Street.
 KENLEY WATTENDEN ARMS, Old Lodge Lane
 SIDCUP QUEEN MARY'S HOSP, SOCIAL CLUB
OFF TRADE
 SE3 Bitter Experience, 128, Lee Road.
 SE11 Alan Greenwood's 226 Kennington Park Rd.
 SE11 Majestic Wine Warehouses, Vauxhall Cross.
 SE13 Alan Greenwood's, 252 Lewisham High St.
 SE23 2 Brewers, 97 Dartmouth Road.
 SE27 Shoestring Wines, 8 Norwood High St.
 BEXLEY HEATH Bitter Experience, 216 Broadway
 BROMLEY Bitter End, 139 Mansons Hill.

OUTLETS - SOUTH WEST

SW1 BUCKINGHAM ARMS, Petty France.
 SW1 FOX & HOUNDS, Passmore Street.
 SW1 ORANGE BREWERY, Picnic Road.
 SW1 RED LION, 48 Parliament Street.
 SW1 ROYAL COURT TAVERN, 8 Sloane Sq.
 SW1 WILTON ARMS, 71 Kinnerton Street.
 SW2 HOP POLES, Upper Tulse Hill.
 SW4 JOLLY GARDENERS, 115, St. Alphonsus Rd.
 SW4 OLDFE WINDMILL, Clapham Common, 5th Side
 SW6 WHITE HORSE, 1 Parson's Green.
 SW7 ANGLESEA ARMS, 15 Selwood Terrace.
 SW9 CANTERBURY ARMS, Canterbury Grove.
 SW9 WARRIOR (Brixton Brewery Co.)
 Coldharbour Lane
 SW10 FERRET & FIRKIN, 110 Lotts Rd.
 SW10 KINGS ARMS (Finch's), 190 Fulham Rd.

SW11 ANCHOR, Holgate Avenue
 SW11 HABERDASHERS ARMS, Culver Road.
 SW11 PRINCE OF WALES, Battersea Park Road.
 SW11 SOMERS ARMS, 96 Uk Road.
 SW12 BEDFORD HOTEL, Bedford Hill.
 SW12 DUKE OF DEVONSHIRE, Balham High Rd.
 SW12 PRINCE OF WALES, 270 Cavendish Road.
 SW14 RAILWAY TAVERN, Sheen Lane.
 SW15 FOX & HOUNDS, Upper Richmond Rd.
 SW15 JOLLY GARDENERS, Lacy Road.
 SW15 RAILWAY, Upper Richmond Road.
 SW16 LEIGHAM ARMS, Wellfield Road.
 SW16 MITCHAM MINT, 1 Lilian Road.
 SW16 PIED BULL, 498 Streatham High Rd.
 SW18 THE GRAPES, 39 Fairfield Street
 SW18 SPREAD EAGLE, 71 High Street.
 SW19 ALXANDRA, Wimbledon High Rd.
 SW19 KINGS HEAD, Merton High St.
 SW19 LEATHER BOTTLE, Kingston Rd.
 SW19 NELSON ARMS, Colliers Wood, High St.
 SW19 PRINCESS ROYAL, Abbey Road.
 SW19 TRAFALGAR, High Path.
 KINGSTON WYCH ELM, Elm Rd.
 MITCHAM BULL Church Rd.
 MITCHAM CRICKETERS, 340 London Road.
 W1 ANGEL, Thayer Street.
 W1 ARGYLL ARMS, 18 Argyll St.
 W1 BRICKLAYERS ARMS, Aybrook St.
 W1 BRICKLAYERS ARMS, 31 Gresse St.
 W2 QUEENS RAILWAY TAVERN,
 15 Chilworth St.
 W4 CHISWICK LLOYD, 122 High Road.
 W5 PLOUGH, Northfields Avenue.
 W5 RED LION, St. Mary's Road.
 W6 CROSS KEYS, 157 Black Lion Lane.
 W6 RICHMOND ARMS, 54 Shepherds Bush Rd.
 W9 TRUSCOTT ARMS, Shirland Rd.
 W10 NARROW BOAT, 346 Ladbroke Grove.
 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.
 CRANFORD QUEENS HEAD, 123 High St.
 EAST MOLESEY STREETS OF LONDON, Bridge Rd.
 GREENFORD BLACK HORSE, Oldfield Lane.
 HAMPTON WINDMILL, Windmill Road.
 HILLINGDON RED STAR, Hillingdon Hill.
 HILLINGDON STAR, Uxbridge Rd. Hillingdon Heat
 HOUNSLOW CHARIOT, 34 High St.
 HOUNSLOW CROSS LANCES, Hanworth Road.
 HOUNSLOW WINDMILL, Bell Road.
 HOUNSLOW EARL RUSSELL, Hanworth Road.
 HOUNSLOW QUEEN VICTORIA, 121 Bath Road.
 MOTSPUR PK
 NORBITON EARL BEATTY.
 THE NORBITON, Clifton Road.
 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, Wells 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
 WASHINGTON Alan Greenwood's, 8 Butter Hill.

OUTLETS - West Central and North

PUBS
 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.
 WC2 MARQUESS OF ANGLESEY, 39 Bow St.
 N1 CAMPBELLS, 21 Bridport Place.
 N1 CROWN, Clouesley Road.
 N1 LORD WOLSELEY, White Lion St.
 N1 MALT & HOPS, 33 Caledonian Rd.
 N1 PINT POT, 54 Pentonville Road.
 N1 PRINCE ARTHUR, 49 Brunswick Place.
 N1 SWAN TAVERN, 125 Caledonian Road.
 N1 TARMON, 270 Caledonian Rd.
 N2 FIVE BELLS, East End Rd.
 N2 WELCH BROS, 130 East Finchley High Rd.
 N2 WINDSOR CASTLE, The Walk Church St.
 N4 MARLERS, 29 Crouch Hill.
 N6 ANGEL, 37 Highgate High St.
 N6 DUKES HEAD, 16 Highgate High St.
 N6 HAMPTONS, 385 Archway Rd.
 N6 VICTORIA, 28 North Hill.
 N8 DICK'S BAR, 61 Tottenham Lane.
 N8 HARRINGAY ARMS, 153 Crouch Hill.
 N8 PRINCESS ALEXANDRA, Park Rd.
 N9 COCK, Hertford Rd.
 N9 RISING SUN, Winchester Rd.
 N10 WETHERSPOONS, 89 Colney Hatch Lane.
 N12 MOSS HALL TAVERN, 283 Ballards Lane.
 N19 MARLERS, 19 Archway Road.
 N19 J.J. MOONS, Landsker Road.
 N20 BULL & BUTCHER,
 1277 High Rd. Whetstone
 VICTORIA & ALBERT BARS
 Marylebone Stn.
 NW1 VICTORIA, 2 Mornington Terrace
 NW4 THE MANNINGS, Brent Street
 NW7 RAILWAY TAVERN, Ilak Lane.
 BARNET ALEXANDRA, Wood St.
 BARNET SEBRIGHT ARMS, Alston Road.
 EDGWARE CORNHORSE HOTEL, Stonegrove
 EDGWARE MASON'S ARMS, High St.
 EDGWARE RAILWAY HOTEL, Station Rd.
 ENFIELD KING & TINKER, Whitewebbs Rd.
 ENFIELD KINGS HEAD, Market Place.
 ENFIELD OLD PARK HEIGHTS HOTEL,
 Old Park Road.
OFF TRADE
 N10 Trinary Wines, 392 Muswell Hill Bldwy.
 N11 Originales, Friern Barnet Rd.
 N15 Majestic, Colina Mews Park Road.
 NW3 Greenwood's 150 Havestock Hill.
 NW6 Grogglossom, 253 West End Lane
 30REHAMWOOD Grogglossom, Shenley Road
CLUBS
 N22 Wood Green Labour Club, Stuart Cres.



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