

December/January

Bumper
Issue

15p

LONDON DRINKER

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



BRANCH DIARY

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

CROYDON & SUTTON: Thu 13 Pub Crawl of Sutton. GREEN MAN (dep. 8.45), ROBIN HOOD (dep. 9.30), NEW INN – Tue 18 (8.30) Christmas Social & Pub of the Month Presentation. DUKES HEAD, South End, Croydon. JANUARY: Tue 3 Thornton Heath Crawl. RAILWAY TELEGRAPH (dep. 8.45), WILTON (dep. 9.15), VICTORY (dep. 9.45), PRINCE GEORGE – Sat 26 Brewery trip to Harveys of Lewed. Train dep. Victoria 9.50 am, East Croydon 9.07 am. Names to Branch Contact.

EAST LONDON & CITY: Tue 4 (6.30) Branch Meeting. BETSEY, 56 Farringdon Rd, EC1 – Wed 5 (8.00) Darts Social. QUEENS HEAD, 8 Flamborough St, E14 – Sun 9 (8.00) Social. GEORGE & DRAGON, 240 St John St, EC1 – Fri 14 (8.30) Social. FLOWER POT, 128 Wood St, E17 – Tue 18 (8.00) Committee Meeting. HOLY BUSH, 32 Grange Rd, E10 – Fri 21 (5.30) City Social. HOOP & GRAPES, 47 Aldgate High St, EC3. JANUARY: Fri 4 (5.30) City Social. VERTICAL REFRESHMENT COMPANY (late Golden Hinde). 58 Old St, EC1 – Tue 8 (6.30) New Year Dinner. BACCHUS BIN, Leytonstone Rd, E15. Branch Meeting follows at 8.00 – Wed 9 (8.00) Darts Social. FISH & RING, 141A White Horse Rd, E1 – Mon 14 (5.30) City Social. TIGER TAVERN, Bowring Buildings, Tower Place, EC3 (near Tower Hill tube) – Wed 16 (8.00) Darts Social. FALMOUTH, 51 Maryland Rd, E15 (nb. KEG BEER – Be prepared) Tue 22 (8.00) Committee Meeting. ARTILLERY ARMS, 102 Bunhill Row, EC1 – Sat 26 (8.30) First Border Raid this Year Social. CRICKETERS, Woodford Green High Rd – Wed 30 (8.00) Darts Social. FISH & RING, 141A White Horse Rd, E1.

KINGSTON & LEATHERHEAD: Sun 2 (12.00) Lunchtime Drink. PARK TAVERN, New Rd, Kingston – Mon 3 (8.30) Open Committee Meeting. ALBERT, Kingston Hill, Kingston – Sat 7 (7.30) Christmas Party. DRUIDS HEAD, Market Place, Kingston (to be confirmed – Please ring Branch Contact) – JANUARY: Sun 6 (12.00) Lunchtime Drink. PRINCE OF WALES, Bridge Rd, East Molesey – Thu 10 (8.30) Social. WAGGON & HORSES, Surbiton Hill Rd, Surbiton – Thu 17 (8.00 sharp) Annual General Meeting. PRINCE OF WALES, 279 Kingston Road, New Malden – Sun 3 Feb (12.00) Lunchtime Drink. FOUNTAIN, Burlington Road, New Malden.

NORTH LONDON: Tue 4 (8.00) Branch Meeting. VICTORIA, Mornington Terrace, NW1 (Upstairs Room) – Sat 8 (8.15am) Christmas Pilgrimage to Manchester. Meet at Euston Station at 8.00 latest. Arriving at Manchester 10.57!! – Tue 11 (8.00) Two Pub Social. PIED BULL, 1 Liverpool Road, N1 then LORD WOLSEY, 55 White Lion St, N1 – Tue 18 (8.00) Two Pub Social. CITY OF ROME, 114 Roman Way, N7 then RAILWAY TAVERN, 10 Roman Way, N7 (where there will be a darts match against SPBW – Every Sunday in December (12.00) Lunchtime Drink. EXMOUTH ARMS, 1 Starcross St, NW1 – JANUARY: New Year's Day (12.00) Lunchtime Joint Social with Enfield & Barnet. BUILDERS Arms, Albert Rd, New Barnet.

RICHMOND & HOUNSLOW: Thu 6 (8.30) Committee Meeting/Social. SOUTH WESTERN, 158 Whitton Rd, Hounslow (corner of Whitton Dene) – JANUARY: Thu 10 (8.30) Committee Meeting. ALBANY, Station Yard, Twickenham – Mon 21 (8.30) Branch Meeting. CRICKETERS, The Green, Richmond – Thu 31 (8.30) Social. MARLBOROUGH, 46 Friars Stile Rd, Richmond.

SOUTH EAST LONDON: Mon 3 (8.00) Committee Meeting. SOUTHWARK PARK TAVERN, Southwark Park Rd, SE16 – Mon 10 (8.00) Branch Meeting. BRITISH OAK, Old Dover Rd, SE3 – Mon 17 (8.00) Branch Christmas Party. HERCULES TAVERN, Kennington Rd, SE1.

SOUTH WEST LONDON: Thu 13 (8.00 onwards) New Members Social. CASTLE, Putney Bridge Rd, Putney, SW15 (Saloon Bar) – Fri 21 (5.30–8.00) Christmas Anti-Social. OLDE WINDMILL, Clapham Common, SW4.

WEST LONDON: Wed 5 (8.00) Pub of the Month Social. CHELSEA Ram (New Youngs Pub), Barnaby Rd, SW10 – Thu 20 (8.30) Branch Meeting. WHITE HORSE, Parsons Green, SW6.

February edition available end of January. Copy should reach the editors by 2nd January. Closing date for March Issue 1st February.

EDITORIAL



The festive season is nearly upon us; a time of goodwill, enjoying yourself and letting your hair down. But ere it goes too far, a true cautionary tale.

Three pints of "Premium Bitter" recently cost a man £502.52 – an average of £107.51 per pint, or 199.42 times the retail price. Arriving at a distinctively-named hostelry in SE1 in apparently sober condition (although it later transpired he had recently drunk a bottle of wine), the culprit consumed three pints of 1043.5 og, still seemingly in control of himself. Shortly afterwards he was admonished for interfering with the handpumps. Later still he decided to stand on the bar and jump up and down until his head went through the ceiling; it took several members of the staff to hold him down until the police arrived. Naturally the landlord, to whom he was unknown, pressed charges and his former customer ended up with a night in the cells, £100 fine, £50 court costs, £350 damages and a court order excluding him from the premises.

This kind of order can be made for a whole district under the Exclusion of Persons Act, 1980. That escapade cost the man more than financial penalties. It also cost him his job. HE WAS A COPPER.

The above is offered at the suggestion of the landlord involved, and we endorse it with the thought: *Enough's enough; too much is plain stupid. Beer drinkers can do without such a reputation.*

Having campaigned against drunken drinkers, let me now quote from the Autumn 1984 edition of "The Grist", the organ of the Small Independent Brewers' Association. Peter Austin, its Chairman, wrote:

I BELIEVE there is now an overwhelming case for small UK brewers to be given duty

concessions just the same as in every other brewing nation in the EEC. This is because reliefs on return beer here may now be phased out – and we are most likely to suffer as we have a higher proportional wastage in brewing, and higher returns on our beers. This is because we do not seal them in kegs, and we haven't the facilities to reprocess spoilt beer as larger breweries can.

A sliding scale of duty like that enjoyed by small German brewers would be no bad thing. So I have drafted a letter to the Customs and Excise with copies to our local MEP, Basil de Ferranti, Barbara Castle and The Brewers' Society *inter alia* – and having circulated it to SIBA members, I await your comments with interest.

In plain terms, Mr. Austin is saying that, given treatment similar to their European counterparts, our small brewers (normally termed "Home Brew" – see p.12) could easily be producing beer at around 10p below present-day prices. (There are more than 1,000 small brewers in West Germany). This would also mean it would be economically viable for more pubs to produce beer on site, giving more employments to brewers and small plant manufacturers. A footnote to Mr. Austin's letter states:

Basil de Ferranti MEP tells "The Grist": "The Small Brewers' Association deserve every support because they strive to compete with the big battalions and . . . thereby serve the consumer. I will certainly do all I can."

Recently the European Parliament forced us to reduce tax on wine or alternatively to put up tax on beer. The Government in its wisdom chose the former course, thus, I think, preventing a revolution. Since then wine consumption has gone up about 45% according to Morning Advertiser, while beer consumption has continued dropping.

Isn't it about time British beer drinkers had the same deal as their counterparts across the English Channel? Such action would restore the balance for our national drink, with the resulting mutual benefits of increased employment and trade.

For a more seasonal wish, may I refer you to page 29. A very happy Christmas and peaceful 1985 to all.

Martin Smith

PACKING THEM IN AT THE BEEHIVE

The meeting place in Meeting House Lane, Peckham SE15, is now an even more attractive venue for south Londoners, thanks to a £32,000 improvements programme at the Beehive pub made by independent Kent brewers Shepherd Neame.

Shepherd Neame director Stuart Neame pulled a traditional 'first pint' during celebrations to officially relaunch the Victoria pub on Tuesday, October 30, 1984.

The evening saw another launch too — that of a fund by licensees Ron and Barbara Barnes to raise money for the Harefield hospital near Cambridge. Over the next year they will be running competitions in the pub to collect cash.

Improvements at the Beehive include reshaping and refurbishing the bar area, installing new counters and servery, new indoor toilets and structural repairs.

Ron Barnes, who has run the pub for 15 years, said: "We are very happy with the improvements. The work has transformed the image of the house and customers have been very complimentary.

"It took quite a while to finish the job but the results have been worth the wait".



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The improvements at the Beehive are part of a continuing programme by Shepherd Neame, Kent's only independent brewers, in their 250 pub estate throughout the southeast of England to bring them to the very highest standard of traditional comfort.

The Beehive is one of the company's 18 pubs in London.



Shepherd Neame director Stuart Neame (left) makes a contribution to the Harefield Hospital charity collection bottle at a celebration to mark completion of improvements to the Beehive, Peckham, London SE15, watched by licensees Ron and Barbara Barnes.

THE BRIXTON BREWERY

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

PARTY TIME

CHRISTMAS POLYPIN SALE!

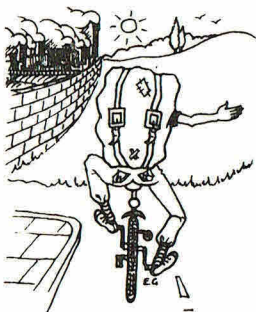
During December:

36 pints

BRIXTON BITTER	O.G. 1036 at 72p per pint.
BRIXTON BEST	O.G. 1040 at 78p per pint.
WARRIOR	O.G. 1050 at 87p per pint.



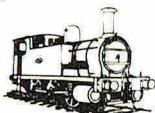
LOURDES DRINKER (Rail Rover takes French Leave)



For a pretty well organised country (i.e. trains run on time, restaurants have good food and wine at prices that relate to reality, and the security men can usually remember where they left their explosives) it is a major flaw that France has never solved the problem of worthwhile refreshment other than its magnificent wines. What is the thirsty tourist to take during the day when draughts must be deep but the afternoon not demolished? Where's the beer?

(For those of you who have written off France as a brewing disaster area consisting entirely of Kronenbourg, here is a small correction: France is a brewing disaster area consisting almost entirely of Kronenbourg and worse).

The French deal with this problem either by surrendering to the self-destruction arising from treating wine as a long drink, or a less drastic course quite unfamiliar to us based on copious quantities of aniseed concoctions of various names but all answering to Ricard, used as alcoholic cordials with about a pint (sorry, ½ litre) of water for progressive dilution; the only major drawback is the way aniseed seems by nature cumulative – after a day or two you feel able to confuse packs of foxhounds at ten kilometres. No, the absence of decent French beer is something that will deny Mitterand a second term in the way it denied Giscard. From our distant view we fail to appreciate the political undercurrents of the EEC. Just think how much less obstreperous French farmers would be if they had had the opportunity to mull over their grievances with a beer to match 6x, Kolsch or de Koninck. Why else did France fight so many wars over Alsace except to try to keep a brewing region of its own?



My journey did not take in Alsace itself, and my international team of advisers suggest that it was a pity. Certainly the dependence of the rest of France on Alsace for its beers is unmistakable, but the products that reach out across the country do not seem to justify the effort: Fischer is tolerable, Kanterbrau and Mutzig a little blander, but Kronenbourg? Remember the mid-seventies slogan:

“It's brought Europe more pleasure than Stockhausen, Alka-Seltzer, Hartlepool United and Brasso (or similar, my memory may fail me) put together”

(Sometime does anyone fancy a Grand Anti-Brewery Tour to the places where they infallibly get it wrong – if you see what I mean. We could take in both Kronenbourg and John Smith's of Tadcaster, together with any large brewery in this country that purports to produce a German or Belgian beer under licence. Suggestions please to Oakley Road Tours c/o London Drinker).

A two-week circuit of France by rail took up predominantly around the South-West and South-East areas of the country, neither of which have any real brewing tradition, and only pockets of the noted wine regions after Bordeaux. Of course, one option for the Frenchman in search of a superior beer to most domestic products is to resort to Belgian beers, usually bottled, but occasionally “a pression” (splendidly honest French term for fizz). These are much in evidence in the South-West, particularly Leffe, a Trappist beer brewed under licence (!) by Artois, though throughout France you are sadly more likely to be offered their dull Europils Stella, which we are only too familiar with here. Lourdes in particular seemed well supplied with Trappist beers, perhaps to cushion the conscience of pilgrims who might feel uneasy with more secular brews.

We reached Lourdes by way of Chartres and Angoulême, two rather nondescript towns which the tourist knows for their Cathedrals (1/125 at f16 with a 28mm lens, and what did you say this little town is called?) Chartres has had all the eulogies it needs in the guide books that have little architectural “Top Tens” starting with the Taj Mahal, and a visit to the Cathedral inevitably is a deft progress to circumvent the coach parties being harangued in German, Japanese or Bronx; you rush the detail and miss the magic: I called back at dusk when the bustle had subsided; in silence and shadow the sheer power of the structure, all strength and delicacy, solidity and detail, mediaeval propaganda in stone.

And of course, for the real aesthete Chartres has a speciality beer and coffee shop nearby with a selection of international bottled beers

that belies the legend of French apathy to the subject. The initial impression was a little dulled by the British section, which consisted of Ruddles, McEwans . . . and John Smiths! Oh well . . .

Angouleme is reached from Chartres by one of those rare deviations from Electric trains on SNCF (French Railways) The link between the Paris-Brittanny main line and the Paris-Bordeaux main line is from Le Mans to Tours via the Turbotrain, a Gas Turbine unit rather like our HST but noisier. One major resemblance is the sacrifice of capacity for speed, so that the passengers connecting at Le Mans engage in an eponymous start as the doors open in the scramble for seats. SNCF is well patronised, and has tried to squeeze a few more bodies in by "airline seating" an understandably scathing term for seats which, rather than facing fellow travellers in the sociable way that characterises rail travel, gives a full 180° panoramic view of the backs of the seats ahead. (BR is experimenting with this on HST sets – sign Rail Rover's petition now. Save Real Rail Rides!)

Angouleme's cathedral is splendid Romanesque, and its city ramparts impressive, but for contrast we found a cafe that would compete with our "tiniest pub" title-holders. In the old quarter, it had been built of wood in the angle of two adjacent houses, forming a triangular space no more than 12 feet across its facade – its longest side. Unfortunately its prices (14 francs for Chimay) were in inverse proportion to its size

At least when we reached Lourdes there was the promise of real draught holy spring water on tap, free . . . actually this seemed to go to the heads of some of the pilgrims. The splendidly tasteful gift shops that festoon the avenues to the aptly-named "Grotte" of St. Bernadette, among their Virgin Mary ballpoint pens, Virgin Mary paperknives, Virgin Mary instant snowstorms sell those charming Virgin Mary holy water hipflasks, in genuine plastic with screw-top coronets for easy filling, in sizes from breast-pocket to 2-litre, but I swear I saw someone in the scum at the waters with a polypin . . . I must stop there, because despite its tawdry tourist trade and Disneyland churches (not counting the one I mistook for an underground car park) the lasting impression of Lourdes is of the intense and naive hope of two million pilgrims a year, for many of whom this is the journey of a lifetime, and the pathetic daily cavalcade of the crippled and chronically ill towed in nun-hauled "rickshaws" to the "Grotte" which holds up a line of crutches symbolising cures.

Lourdes lies in the Pyrenean foothills, and our journey on took us on via Toulouse into the mountains on a train bound for Spain. The

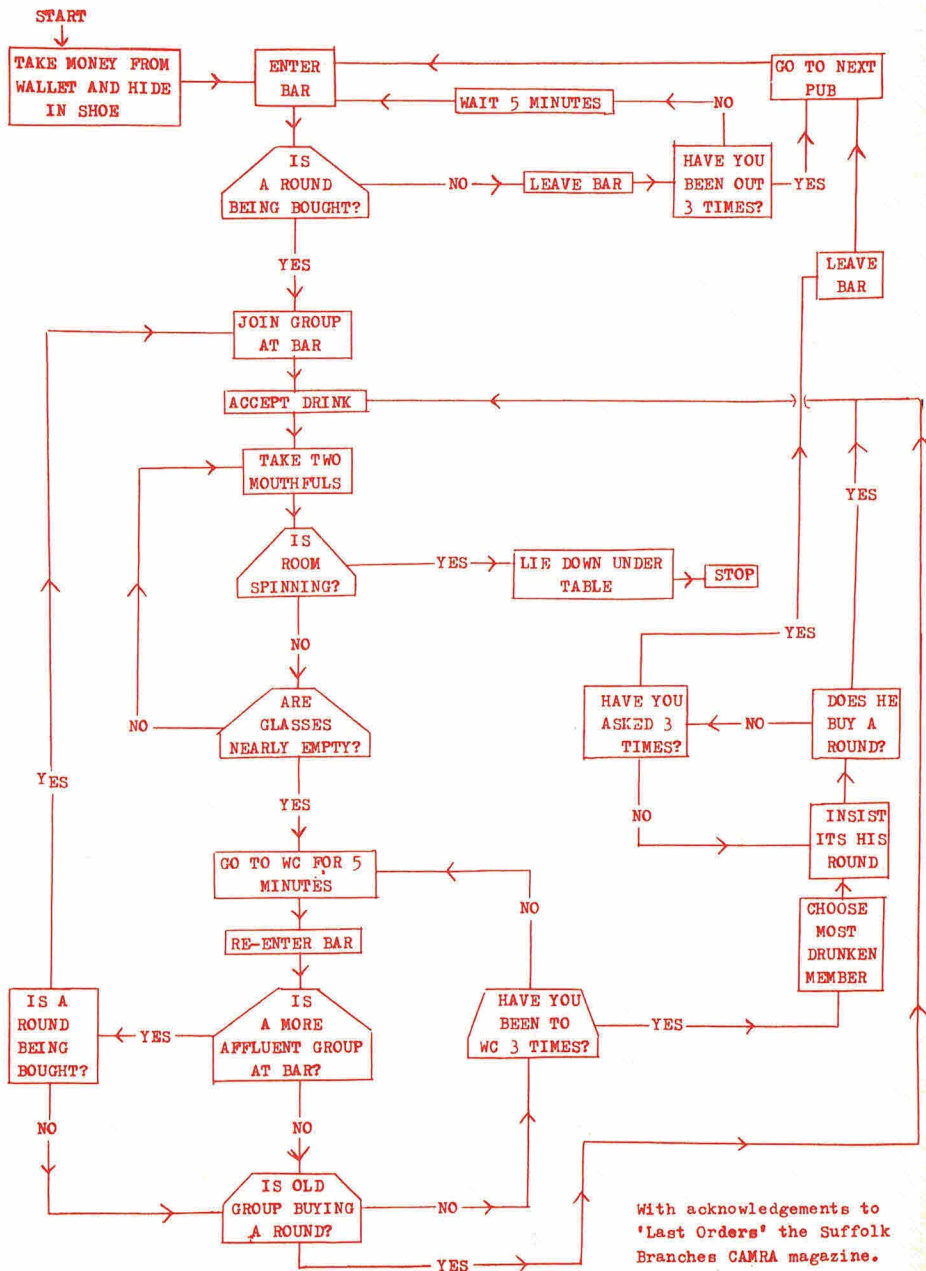
entry to the Pyrenees is a spectacular climb, including a spiral tunnel, through soaring mountains that are crowned with cloud, to a border station called La Tour de Carol. This is a bizarre station: a border post only, serving no visible town. It is necessary because of the fact that for reasons best known to Don Quixote the railways of Spain and Portugal were built to a gauge of 5ft 6in, so everyone has to change. A crossover enables both trains to serve the same platform (track plans on request) but the feature that makes this station unique is that in the bay platform, where on a third gauge (metre) awaits an SNCF train known as the "petit train jaune" despite now being "blood and gold" as a homage to Catalonia, through which it passes on its way to Villefranche, where it connects with a smart newly-re-electrified line to the Mediterranean at Perpignan. This is an extraordinary journey, particularly the first section, which can be made, tunnels, and all, in a coach completely open above the waist.

The line is electrified at 850v (more than Southern Region!) with 70 year old (much rebuilt) railcars. The gradients are fearsome and the scenery extraordinary. The railway picks its way over mountain passes like a road, without help of cogs or racks, and at one point crosses a suspension bridge, which must be unique for a railway (I await correction!). Our stopover at a mere 4500ft was at a fortress town called Mont-Louis, built around a fortress of Louis XIV. This was a strange contrast to urban stops; the tiny town itself was small and quiet enough by mid-evening but a stroll at 10 o'clock to the neighbouring village across the railway line was eerie in the extreme. Any village of its size in Britain would have some sign of life in the evening but a walk through its silent streets produced no lingering cafe or bar, no populace abroad, not even a wandering dog . . . just the distant sound of cowbells perhaps a kilometre away. Silence only broken by the sound of silence being broken . . . and we thought English villages were quiet!

I will not elaborate on the remainder of our journey; after all, lingering on the topless beaches of Cannes would be aside the spirit of this earnest organ. Anyway, there is little beer of note on the Cote d'Azur, and I would hate to subvert the interests of my readers. Once away from the South-West, the classic French daytime problem alluded to so gently earlier on takes over, with unfortunate intrusions from Carlsberg and Heineken over which I must draw a discreet veil. One point of interest was the local beer (bottled) of the Principality of Monaco/Monte Carlo, a pleasant pilsener beer whose close study of label revealed it to be a product of the second largest of France's Big Six, Union de Brasseries.

concluded on p.31

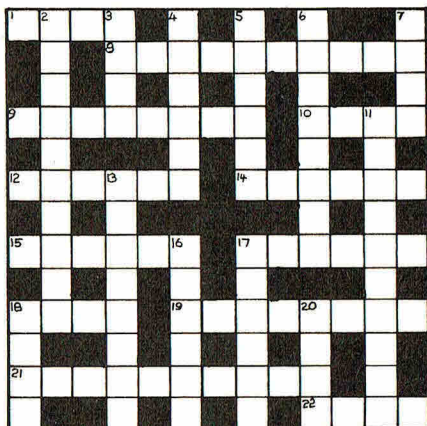
HOW TO CADGE FREE DRINKS



DRINKER CROSSWORD

Compiled by DAVE QUINTON

£5 PRIZE TO BE WON



ACROSS

1. Article fliers rejected at a distance. (4)
8. Too busy, do I have, in short, to follow a number of balls? (10)
9. Length of time I have before star turns up - it's the end. (8)
10. Fashionable idiot may make one. (4)
12. More likely to take risks for the bacon. (6)
14. Anger after oriental politician comes to the theatre. (6)
15. Position taken up in just a tussle. (6)
17. Move it around to discover reason. (6)
18. Man the Spanish found to be a cad. (4)
19. River crossing the line causes work. (8)
21. Take again the vicar and the prosecutor back to the publicist. (10)
22. Lot of obese English leader. (4)

Name.....

Address.....

.....

.....

All correct entries received by first post on 28th January will be entered into a draw for the prize.

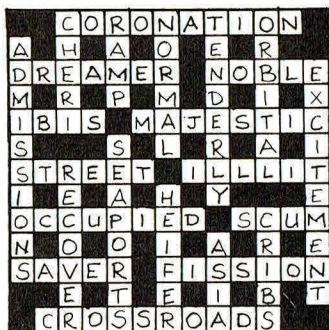
Prize winner will be announced in the March London Drinker.
Solution in February edition.

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

DOWN

2. Look out over the keep for a part of the ship. (10)
3. Find space when the African turns up. (4)
4. Money for the singer? (6)
5. Thanks to the ship the French produce a hanging. (6)
6. Let it stand round the rear for the woman. (8)
7. What's left of the snooker tool? (4)
11. Disrespectful, I tore round Royal capital always. (10)
13. Alien turning up in more sacred surroundings finds someone accommodating. (8)
16. Isn't common in the ship to find believers. (6)
17. Fashions at last are humble. (6)
18. Pile made from the apple tree. (4)
20. Come up without expert for spray. (4)

Last Month's Solution



Winner of the prize for the October crossword:
David Parker, 12 Cottesmore, Hanworth, Bracknell, Berks.

Other correct entries were received from:
M.T.Archer, H.J.Baxter, B.E.Bradley, Ian Buckley, B.H.Felton, Eileen Graves, P.R.Hanson, 'Arry Hart, P.Isherwood, J.R.Mason, Steve Mott, R.Prince, S.C.Rooney, Eddie Sissons.

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The Great Autumn Rip-off

'Less far in the Bar' has applied to your money since Autumn. Whitbread and Watney seem to have been the first to put 4p on a pint, followed at the start of October by Charrington. Courage are believed to be following. High priced Yorkshire regionals Sam Smith duly slapped 4p on their beer down here whilst Greene King raised prices from mid October. Youngs have yet to declare themselves but Landlords fear the worst. Excluding duty, 4p is about 10% on the wholesale price.

Given any half dozen London pubs you would be lucky now to average 80p a pint for ordinary bitter, while in Central London 90p might be nearer the mark. Yet not all that far away in the West Midlands you would be thinking about no more than 60p. This is reinforced by the fact that outside the south-east the brewers have been able to 'get by' (with only half the price rise seen around London. In the latter are there is a greater cost for premises and staff, but it in no way is such as to justify the price differential.

What is happening is that people are prepared to pay the extra, seemingly unthinkingly. This is the direct cause of what one may call the gross overpricing, as opposed to pure overpricing, of beer found in London.

The term beer may well be best used loosely in this context. It seems to be a fact that in areas like the West Midlands about 95% or more of the pubs will serve you a pint in decent condition. In London the figure among "real ale" outlets cannot be more than half and in a fifth of these what CAMRA definitions classify as real ale in fact is nothing more than real vinegar or worse — if you go by the taste.

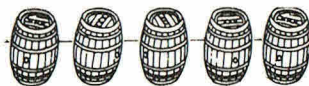
This appalling state of affairs has not been helped by the CAMRA interest in 'hand-pump counting' which has been mentioned recently in letters to the Drinker. The way things are now it may help if CAMRA were to campaign for the removal of handpumps from those pubs where the landlord is either unwilling or unable to promote real beer. We can help by pushing the better pubs in our pub lists. It is about time that the sort of pub which sells through its handpumps the sort of beer that would put you off real ale for life (and there are many examples in London) was dealt with.

At the same time it is not to be forgotten that the real ale boom has led to a number of pubs seizing the chance to promote handpulled beer as a premium product. This is not helped by CAMRA's apparent maxim of 'choice at any price' which must surely have contributed to the mafia level prices seen in the Clifton Inn homebrew pubs, or the Whitbread so-called 'free house' conversions, for example.

It is as pointless to say that being able to buy beer at £1 from Brewer A or 80p from Brewer B is an extension of choice, as it is to say that real vinegar from Brewer C makes a change from real vinegar from brewer D. Neither is a real choice between undrinkable or unaffordable real ale and, say, lager.

Within the Host Group plans one can already see the real ale drinker being regarded as something of a specialist market. There will be many pubs in London where things will go this way before long. Every price rise makes beer harder to sell and doubly difficult for real ale. So if you want to see it survive — make an effort to get support now!

IPW



Battersea Brewery

The Battersea Brewery wish to announce that the sale of First Anniversary bottles and the special collection amounted to £161.40 This will go to the parents of Leonie Darley, the seven year old who was murdered nearby on 24th July.

BILL & ROSEMARY ADSHEAD of

The Melbourne Arms (free house)

81 Sandy Hill Road, Plumstead SE18

**WISH ALL OUR CUSTOMERS
AND FRIENDS A HAPPY
CHRISTMAS AND PROSPEROUS
NEW YEAR**

LETTERS TO THE EDITOR

Dear Editors,

I was interested in the article "Home Brew Beers" in your last issue. This referred to beers brewed on the premises, and I think the title "home brew" is misleading.

(a) The term implies that it is produced by an amateur, and also

(b) that it is produced in makeshift equipment (buckets!)

(c) that inferior products are used, such as malt extract.

(d) the term infers that the beer is not subject to the full rate of duty (as in the case of "home brew" kits on sale to the general public).

On the last point, this is never the case as the full rate of duty is applied to the first pint brewed for sale. (This is not so for small breweries in many European countries). Neither do the other cases apply to the Brixton and Battersea Breweries, nor to many other in-pub breweries.

The same applies to the term "Home Brew Pubs" in the 1985 Good Beer Guide, where the Battersea Brewery is described as "a Watney home-brew pub". As a further point, whilst the Prince of Wales is a Watney's tenancy, the brewery is operated completely independently by Conway Taverns, who pay a royalty to Watney Combe Reid for the privilege of selling Battersea Brewery products on the premises.

Yours sincerely,

John Gilbert, BSc., AMIOB,
Head Brewer, Conway Taverns.



The Editors reserve the right to shorten any letter (without changing its sense) unless the author wishes it reproduced in its entirety, in which case it will only appear if there is no objection to its content. Addresses will, if required, be omitted.

EDITORIAL TEAM

Dear Mr. Smith,

I am writing to draw your attention to a serious error of fact in the October 1984 issue of London Drinker. This appears on page 10 under the heading "BARGAIN BEERS".

Towards the bottom of the column you state, "The Pied Bull Wandsworth High Street sells Young's Beer at 73 per pint public bar".

For your information there is no such Inn called the Pied Bull in Wandsworth High Street or indeed anywhere else in Wandsworth. There are in fact only two Pied Bull's in the entire London Telephone Directory one in Liverpool Road Islington N1 and the other in Streatham High Road SW16.

On page 31 of the same issue under "Where to buy London Drinker" you do feature "The Pied Bull" at 498 Streatham Road, SW16. This is indeed a Young's House and is obviously the place you intended.

There are in fact four young's houses in Wandsworth High Street SW18, The Two Brewers, The Spread Eagle, The Brewery Tap and the Kings Head with three others The Grapes, The Crane and The Queen Adelaide within minutes walk.

Whilst I am normally a great admirer of your magazine I feel that such inexcusable errors do much to destroy confidence and could create unnecessary confusion to strangers seeking to find non existent pubs.

Yours sincerely,

George Platt

Editors note: Point taken, next letter please.

STOP PRESS.

NEW LONDON MILD.

The Battersea Brewery is to produce a Premium Mild of O.G. 1038-40. Priced at around 74p, it will be launched at the Prince of Wales, Battersea Park Road, at the Capital Beernight on Tuesday 15th January. This will be the only Mild brewed in London.

M.S.

Dear Editors,

I'd managed to avoid the £1+ pint until the last couple of weeks. First came a pint of Brakspear's Special at £1.01 in The Museum Tavern, W.C.1. Then I paid £1.10 for a pint of Fuller's ESB in The Ship (Fuller's tied house, ESB being the only real ale on with the hand-pump for London Pride being unused and the Pride being available on keg only) in Wardour Street. I would imagine that dearer prices than this will be found elsewhere; I'd guess that the Bricklayer's Arms EC2 could beat it.

As for our caption: "I bet the Editors of London Drinker drink Carling Black Label because . . . to drink anything remotely alcoholic might interfere with their sound judgement in compiling and editing London Drinker Magazine." Toss me over a lager!

I was interested to see The Jolly Angler, Manchester in "London Drinker". I don't think its quite true that the landlord, Dave recognizes people on a second visit. He's such an amiable sort that he welcomes virtually everyone in the same way.

Steve Webster,
Stevenage.

Dear Editors,

I thought you might be interested to see that the Yorkshire Grey in WC1 has now started offering two home-brew beers. The pub continues to be a prime rip-off — the new Headline Bitter (1036-38) is 84p a pint, while the Holborn Best Bitter (1046-48) will set you back 96p — and they can hardly claim "transport costs" as the excuse. When I dropped in last week, they also had Everards Old Original and Eldridge Pope Royal Oak at £1.00 a pint, and Eldridge Pope Dorset IPA at 92p, so you can see why I refuse to drink in the place even though I work just across the road. THIS is the kind of unashamed exploitation the Campaign in London has to start getting to grips with in '85.

Over the river in SE1, the George (off Borough High Street) has a superb olde-worlde atmosphere, but you don't half pay for it — a pint of Wethereds Bitter cost me 92p there. The barely-legible price list revealed that another of their beers was 96p, but I didn't stop to find out which. (Incidentally, whatever happened to the requirement for proper price lists to be properly displayed? The trading standards boys have let that one slip very badly of late).

All the best,
Graham Larkbey

FIRKIN CHRISTMAS BOOZE!

If you want to drink any of Bruce's beers at home, in the office, at parties or anywhere else discerning boozers may gather, then you can't beat the following:



These prices do of course include the amazingly attractive container!

4½ gallons

2¼ gallons

½ gallon

OG 1 0636-38

£23.50

£12.50

£3.55

OG 1 043-45

£26.50

£14.00

£3.85

DOG BOLTER

OG 1 058-60

£31.50

£16.50

£4.35

* Please try to place your order with your nearest/favourite Firkin pub as early as possible to avoid disappointment in the rush!

* As all our polypins are filled fresh from the brewery vat there is no yeast sediment to worry about, so the beer is ready for drinking immediately — better value too as you're not paying for the sludge!

USQUE AD MORTEM BIBENDUM

And No. 144

The East End of London has a new oasis for traditional beer drinkers.

Youngs, the independent brewers at Wandsworth in south-west London, have opened their 144th pub – the Coborn Arms in Coborn Road, Bow.

The pub, near Mile End Tube station, had been leased to one of the big brewers but



A toast to the future of the Coborn Arms over a cask of Young's Winter Warmer from brewery directors James Young (left) and Patrick Read (right) with Eric and Maureen Boyce in the middle.

Youngs have bought the freehold and intend to preserve it as a typical East End local.

The first step in this direction was to keep on the licensees of the Coborn Arms as managers under the new regime. Eric and Maureen Boyce have been at the pub for eight years and have a considerable following among the locals.

Young's first day in charge of the pub was marked by a visit from two of the company's magnificent Shire horses, pulling a traditional brewer's dray, and the brewery mascot, Ramrod, a Dorset horn ram.



Young's horses outside the Coborn Arms with (left to right) James Young, Maureen and Eric Boyce, and Patrick Read. In the foreground Ramrod is comforted by stable girl Sandy Wilson.

CAMRA LONDON AND CONWAY TAVERNS PRESENT

8th CAPITAL BEER NIGHT

An evening out with "London Drinker"

At PRINCE OF WALES

339 Battersea Park Road, Battersea SW11

Tuesday 15th January

10p per pint off on production of this advert

Dear Dipsy



... is on holiday. For an answer to all problems, see page 29.

WHAT IS OG?

We often quote the Original Gravity (OG) of a beer. But what is OG? The OG is a measure of the amount of the fermentable material (sugars) in the beer before it is fermented. Because the sugars, normally obtained from malted barley, are converted into alcohol during fermentation it gives an indication of the strength of the beer ... ie. the higher the OG the stronger the beer. The OG also gives an indication to the price of a pint for two reasons:-

- i) More raw materials (mainly malted barley) have to be used to create a beer with a high OG,
- ii) Excise Duty is paid on the OG—the higher the OG the higher the duty.

As a rough guide Mild Ales & Lagers have OG's of 1030-1035, Ordinary Bitters around 1035, Best Bitters around 1040 and Special Bitters 1045-1050.

From
Brighton & South Downs Branches Newsletter

BREWERIES WORD SEARCH

In the grid below appear the name of 22 brewery concerns — all in a straight line, but few in the usual direction. See if you can find them.

A prize of £5 will be awarded to the first correct full list opened on January 1st. Send your list and name & address on a sheet of paper to Word Search, 25 Valens House, Upper Tulse Hill, SW2. The solution and winner's name will appear in the next edition.

LGARKJSSJXPDEJIMERBS
NHUENWDCZQGMANDAAAYE
RALNBQIOVENLAXZRSECN
ZLIRRJETUGUZEDKMQPHR
ALSUUDRTLADQNP IWVSAA
HABTCAEIJRYODONLIKRB
QNADEEBBSLUVNRVDI ZARD
RDSNFRMHFOBLECCABRIN
SWSAZBOAFCJCHHOI IBNA
AOIHETCNHXAFFPUOXYGGG
BORTAIYDNTUGEDPFBATN
RDOIYHENGHHFHLEDXLOI
MHTMLWNEBWGESESLDENK
JOLSNOTWSAOWVYXJLXCG
QUHROFACXIDTWYCZYFQN
NSJETUWAF TSTKWWVLIF
PEPLSMUSTEOSJELZKLHX
NSXLREWTASNJWTRUDDLE
MAVUAJYLRZIRELYZFGSS
FKEFMIPEOUVTRBVVXWKL

Crawl of Spitalfields

One thing the Good Beer Guide is not very good at is telling the public when certain pubs are open. Its all very well saying that the pubs in say, E3, can be open from 5pm to 11pm if in fact they aren't. Saturday nights are the worst time to find pubs open when they can be. Ask anyone who was on the Bradford Real Ale Holiday crawl of Haworth in 1983. Armed with this act it did not deter me from arranging a pub crawl for the Bradford City F.C. supporters visiting Orient in September. They decided on a crawl of Spitalfields. I decided to start at the Hoop & Grapes at 11am. Wrong. It doesn't open at all on Saturday. A visit to the nearby White Hart in Whitechapel High Street earlier in the week confirmed that they open at 11am. It came as no surprise to find that the Inter-City Bantams, as they call themselves were on the door waiting for the pub to open, their coach having arrived early.

The White Hart is situated next to Bloom's Kosher Restaurant, famous for their Salt beef sandwiches. The pub has a long narrow bar with a walk through partition which presumably separates the saloon from the public. The Taylor Walker on sale here tasted and was priced like Burton at 84p a pint.

Turning up the narrow cobbled Gunthorpe Street which the pub is on the corner of, we turned right and then left into Brick Lane. The area is and nearly always has been highly populated with all nationalities. As long ago as the 16th century refugee silk weavers from Lyons and Tours settled in the area where silk weaving was already established. Two silk weavers, Valline and Doyle, were hanged in Bethnal Green in 1769 near the Salmon & Ball, now named Tipples. In 1736 there were riots against Irish labourers in nearby Shore-ditch because they were working for less money than the locals. In 1860 the silk weaving industry died when Richard Cobden, (there is a pub named after him in Stepney) helped abolish duties on French goods imported into Britain. The silk weavers were replaced at the end of the 19th century by Jewish refugees from Russia. Laterly the area has become populated by Asians and the smell of Trumans, brewing, has been joined by the smell of curries cooking. Cosmopolitan, that's what this area is.

Tucked away behind the small Police Station in Heneage Street is the Pride of Spitalfields. Formerly the Romford Arms and owned by Ind Coope, the pub was taken over last year by CAMRA member Kerry Butler. If anyone knows how to keep good beer a CAMRA member should - that's how it goes in theory - Kerry turns theory into fact. Superb

pints of London Pride (80p), ESP (87p), Youngs Special (85p) were had and there was also Youngs Bitter as well. Having Youngs deliver in pints and not having any keg bitter has something to do with keeping the beer in good nick. Next door, as long ago as at least 1836 there was a brewery. John Turner & Sons made way for Charles Best & Co c1890 and about 8 years later Ind Cooper turned it into a bottling store.

Continuing along Heneage Street we turned left into Spelman Street and into another free house, the Alma. Until 1927, when Charrington's took them over, this building was Ed Tilney's Alma Brewery. Only one handpump selling what turns out to be the cheapest pint on the crawl: Youngers Scotch at 74p. The landlord Steve is an Orient supporter, hence the framed 1950s programme on the wall. The dart board is situated over what used to be the entrance to the brewery yard.

Finding our way back into Brick Lane we pass the Truman Brewery and go into what is supposed to be the brewery tap. The Old Two Brewers is hardly a showpiece and hardly has any custom. Maybe the price of the beer has put them off - Bitter is 86p whilst the Best is 94p.



The smell of the curry is too much for 2 of the party and we lose them to the nearest Indian takeaway. The rest of us continue onto Commercial Street and past Fournier Street which is a Grade I Conservation Area. Along it is a building built as Huguenot Chapel in 1743 taken over as a synagogue, then used by Methodists and laterly a mosque.

Passing Christ Church, designed by Nicholas Hawksmoor (a pupil of Wren) and built in 1714 it is one of three churches in East London built with funds from a tax on coal in a 1711 Act of Parliament. Across the road down Toynbee Street is the Duke of Wellington. The Charrington IPA is 84p here; they also have Bass. Just time to catch the train to Leyton for a quick pint in the Holly Bush before the match. Orient win 1-0 thereby ending a run of 5 consecutive defeats.

When you order your next pint of ale



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HOW TO BE FIRKIN SUCCESSFUL

After a chequered fifteen years as a disgruntled brewery employee and eight months on the dole, David Bruce was persuaded by his wife Louise to become his own boss.

In July the Bruces re-opened an abandoned Truman pub, the Duke of York, as the Goose and Firkin in the Borough. With its cellar brewhouse it became the first free house in London for decades to revive the ancient craft of pubs brewing their own traditional beers.



The Goose & Firkin

May 1980 saw the opening of the Fox and Firkin in Lewisham, formerly the Black Bull, a Bass Charrington pub. The brewhouse is situated at the end of the bar and portholes enable customers to see brewing in progress.



The Fox & Firkin

An ex-Allied Breweries pub, the Tavistock Hotel, was then "Firkinised" by David and Louise to become, in February 1981, the Frog and Firkin where the brewhouse can be seen through a glass panel in the bar floor.



The Frog & Firkin

As the recession bit deeper into the economy and the national brewers' production plummeted, the Bruces relieved Bass Charrington of another of their pubs, the Ivy House, and in November 1981 opened it as the Pheasant and Firkin in Goswell Road.



The Pheasant & Firkin

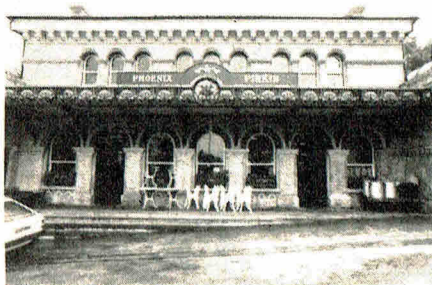
While the Pheasant and Firkin was opening, Courage licensees, supported by their brewery in Bristol, were unsuccessful in their attempts to prevent the Bruces obtaining a new licence for a dilapidated warehouse. Thus in March 1982 the Fleece and Firkin in Bristol became the fifth Bruce's pub to brew its own beer. The concern proved less viable than the others and has since been sold, although it still sells Bruce's beers, transported from London.

Soon followed the Ferret and Firkin in the Balloon up the Creek – formerly the Balloon, in Lots Road, Chelsea. Its title is only just short of the longest pub name in the world.



The Ferret & Firkin in the Balloon up the Creek

The most recently-opened is the Phoenix and Firkin, whose progress has been charted in these columns. It opened on Previously it had been the main building of Denmark Hill Station, which was virtually destroyed by arsonists (that's where they need whacking) in 1980.



The Phoenix & Firkin Photos: John Elliott

Premises have been acquired for two more Firkin pubs, the Highbury Brewery Tap a former Allied house, whose new title is rumoured to be the Flounder and Firkin, and another building in South London whose story will be chronicled as it happens.

Each of David Bruce's pubs brews three beers to standard recipes, and every pub buys in beers from other sources, selling at a company-set mark-up. Excellent food is sold in each; the large salad baps with customer's choice of meat filling at £1 must be hard to beat.

Company policy is for basic facilities and no frills, plain wooden floors and a piano in the corner. There is not one electronic game or juke-box in sight, and where piped music is used it is unobtrusive and at times pleasant. Each one is very different from the others, and the best advice is to pop in when you are passing and try David's Brews.

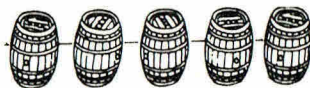
One unique feature of the chain is



whose life membership fee of £3 entitles the member to free entry fortnightly to a draw for a polypin, buy badges, ties, T-shirts etc. not available to the general public; have a 10% discount on polypinsales, items listed above and car stickers, priority notice of special events, and a quarterly newsletter with lists of events being run in each pub. The term for a member is "Nuisance". It's all good business, and also adds a touch of humanity to the chain. The addresses of all the pubs appear on the Company advert on page

Firkin Nuisance no. 1267

Many thanks to Bruce's literature and staff for information used in this article.



Do you have difficulty in getting your copy of London Drinker? If so, please ask your local outlet to increase its order. It helps us greatly to know of increased orders before printing as we work to a tight budget. It also ensures that potential readers are not disappointed.

Editorial team

Where?

TO FIND A SELECTION FROM :

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CLARKS*DAVENPORT*CHUDLEY

DEVENISH*GIEBS MEW*HYDES

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*THEAKSTON*THWAITES

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CAMRA CAMERA



Our most Northerly outlet – The Allison Arms, Glasgow.



Cheapest beer in the country from the Volunteer, Ventnor.



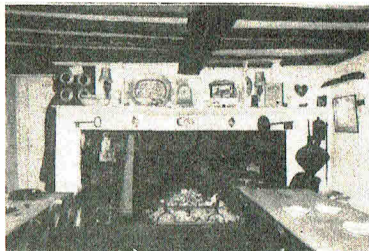
The Crooked Billet, Stoke Row, with Nobby in dark glasses.



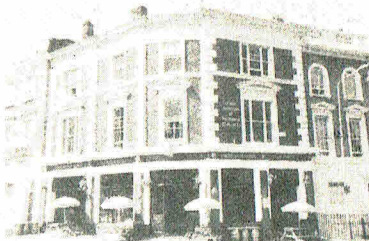
New Inn, Hadlow Down.



Landlord & Friends, New Inn.



The Public Bar at Nobby's.



Our Longest-standing advertiser – Campbell's Free House.

All photos except the first two by John Elliott.

Shopper's Guide to Croydon Pubs

Croydon is now the largest shopping centre in south-east England with the sole exception of London's West End says the English Tourist Board, with this and the Christmas shopping and then January sales in mind we offer a guide to the real ale pubs close to Croydon's shopping centre.

Opening hours in Croydon are 11am to 3pm and 5.30pm to 11pm Mondays to Saturdays and any exceptions to this are mentioned. An indication of the type of food available in the pub and the Monday-Saturday hours of service is given, e.g. H.D. 12-2 M-F, S.11-3 and 5.30-8 means hot dishes 12-2pm Mon-Fri and 5.30 to 8pm Mondays to Saturdays. The pubs are grouped in three areas (see map) as follows:

1. WEST CROYDON STATION AREA

Opposite West Croydon Station in London Road and its corner with Derby Road is the **FOX AND HOUNDS** (1) (Charrington IPA 78/82p, H.D. 12-2, S. 12-2). This large pub is the only one we mention which still retains a public bar and a saloon bar. Close by in Tamworth Road near its corner with North End is the **RAILWAY BELL** (2) (Taylor Walker Bitter 84p, Burton Ale 88p, H.D. 12-2.30 M-F, S. 12-2.30 M-S and 5.30-11 M-F). This pub once occupied the whole street corner site but part was leased off, leaving only a long entrance hall to North End. The remaining one bar has some fine woodwork and glass. Further down Tamworth Road at the corner of Tamworth Place is (if you hadn't guessed it already) the **TAMWORTH ARMS** (3) (Young's Bitter 82p, Special 86p, S. 11-3 and 5.30/6-11. Opens at 6 on Saturday evening). A pleasant one bar pub with the usual Youngs emphasis on beer and in this case good snacks to go with it at all times.



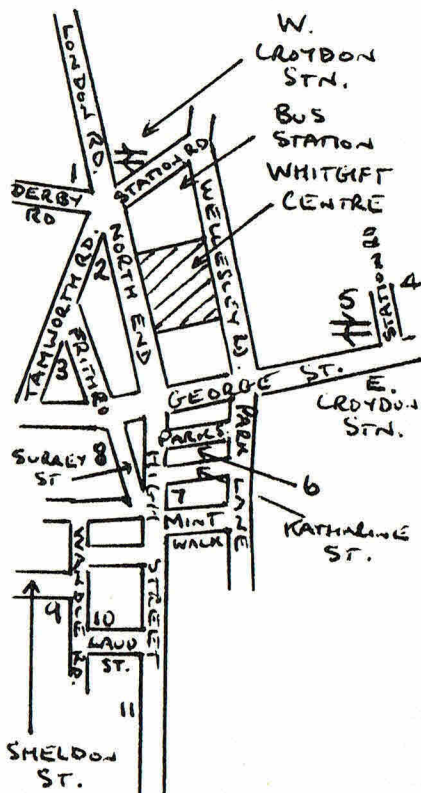
The Tamworth Arms (3)

2. EAST CROYDON STATION AREA.

Between the station and the huge postal sorting office in Station Road is the **PORTER AND SORTER** (4) (Courage Directors 88p, H.D. 12-2 M-F, S. 11-2 M-F. Opens 7 on Saturday evening). Already dwarfed by the sorting office, but worse is to come in 1985; it will be knocked down to make an extension of that same office. Your last chance to see the colourful interior (the decor not the drinkers) of this one bar pub. For those of you travelling by train don't forget that real ale pioneers Travellers Fare have handpumps in the Platform 5/6 bar in **EAST CROYDON STATION** (5) (Wethereds 82p, Bass 86p, S. 11-3 and 5.30-9.45. Closes at 9.45 each evening). Avoid the buffet on the other platforms as they are both keg only.

3. TOWN CENTRE.

In Park Street at its corner with St. George's Walk is the **CROYDON** (6) (Courage Bitter 81p, Director's 91p, H.D. 12-2 S. 11-3 M-S and 5.30-7 M-F. Opens at 7 on Saturday evening). The only modern pub in our guide



and it occupies the ground floor of one of the many office blocks that make up the "New" Croydon. Two bars here, one dark and equipped with discos, and the other offering traditional carpeted comfort. Nearby in High Street between Katharine Street and Mint Walk the Henekey owned SHIP INN (7)



The Ship (7)

(H.D. 12-2, S. 12-2). A beer exhibition free house and London Drinker outlet where Dick and Chris Hayes offer a choice of over a dozen beers in the 80p-90p range as well as Guinness at 86p. A huge blackboard above the bar lists the beers with their prices and gravities. Nearby in Surrey Street the scene of Croydon's fruit and vegetable market and towards the lower end of this street is the DOG & BULL (8) (Young's Bitter 79p, Special 84p, Winter Warmer £1 S. 11-3). A character pub with characterful customers where the pace rises and falls with that of the street market outside.



The Royal Standard (9)

In Sheldon Street at its junction with Wandle Road is the ROYAL STANDARD (9) (Fullers London Pride 81p, E.S.B. 90p, H.D. 12-2.30 and 6-8, S. 12-2.30 and 6-8). This small L-shaped pub run by Barry Cannon features regularly in the Good Beer Guide and is in the 1985 edition. It was aptly described in one edition as an "oasis of tradition in Croydon's office desert". A short distance away at the corner of Wandle Road and Laud Street is an even smaller pub, the BULL'S HEAD (10) (Charrington I.P.A. 88p, H.D. 12-2 S. 12-2. Opens late on Saturday evening).



The Catherine Wheel (11)

Up Laud Street and right into the High Street again takes us finally to the CATHERINE WHEEL (11) (Taylor Walker Bitter 82p, Burton Ale 91p H.D. 12-2.30 S. 11-3. Opens at 8 on Saturday evening). A pub with an impressive exterior and also a car park. The interior was renovated a few years ago and as well as cleaning up the existing oak panelling some new "timber" was added. Fortunately not a lot because some of the new timber was of the "ye olde worlde woode wormed" type. Ron and Jenny Massey are your hosts here and they are "trainer managers" who take in couples for 10 week spells of practical training because they go off and run other Taylor Walker houses.

Paul Everitt and Terry Hewitt
All photos by Paul Everitt

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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ADVERTISING: Ian Worden, 9c Delia Street, SW18. Tel: 283 7101 ext 4609 (W) or Chris Cobbold Tel: 674 0556 (H - Ansaphone).

SUBSCRIPTIONS: (£1.70 for 6 months) should be sent to: Stan Tomkins, 122 Manor Way, Uxbridge, Middlesex.

BARGAIN BEERS

The Fish and Ring, Whitehorse Road E1 has Young's Special, Fuller's London Pride, Boddington's and Davenport's Bitter at 78p a pint all the time.

Jolly Gardeners, St. Alphonsus Road, SW4. Charrington IPA 74p a pint, Bass at 80p.

City Bar, Fenchurch Street Station. One third off on Mondays and Tuesdays 5 to 6 pm.

Queen Victoria, SE18. McDonnell's Country (home brew - O.G. 1036) 66p a pint.

Windmill, Tabernacle Street, EC2. 8p a pint off a selected beer each evening.

Spread Eagle, 71 High Street, Wandsworth. Youngs Bitter at 73p a pint and Special at 76p. (public bar)

Campbell's Free House, 21 Bridport Place. All handpumped beers at 65p a pint from 5.30 to 7 pm.

Sun, Lambs Conduit Street, WC1 and **Moon**, New North Street, WC1. Advocate Ale at 68p a pint plus happy hours and occasional promotions.

Warrior (Brixton Brewery), SW9. Home brew Bitter 72p a pint and Best at 77p.

Prince of Wales (Battersea Brewery), SW11. Bitter at 72p a pint and best at 76p. Also happy hour (5.30 to 7 Mon to Fri) all beers 65p a pint.

Barker's, Southwark Street, SE1. Happy hour 5.30 to 6.30 Monday to Friday. Various beers at 70p a pint. PLUS Barkers Dive Bar Bitter at 69p a pint at ALL times.

The Ship, Jews Row, SW18 sells Youngs Ordinary Bitter at 73p a pint in the public bar.

Betsey, 56 Farringdon Road, EC1. Shepherd Neame Bitter at 70p.

Beaconsfield Arms, West End Road, Southall, Hammertons Porter at 76p (occasionally at 70p).

Marylebone Station (Albert and Victoria Bars). Happy Hour 7 to 9pm each Tuesday and Wednesday - 33% off usual prices.

Victoria, West Temple Sheen, SW14. Happy two hours - 5.30 to 7.30 with Websters at 65p.

Kingston Mill, High Street, Kingston. "Old Suffolk 2X Best Bitter" at 64p a pint (50p on Friday nights).

Marshall Keate, Prestons Road, E14. Manns IPA at 60p, Websters at 64p.

Falcon, 202A East India Dock Road, E14. Happy hour 5.30-7.00 Mon to Fri. Trumans Bitter at 60p.

Priory Arms, Lansdowne Way SW8. Happy hour 5.30-6.30 Mon to Fri. 10p off a pint.

Pied Bull, Wandsworth High Street, SW18. Youngs Bitter at 73p (public bar).

Brewery Tap, Wandsworth High Street, SW18. Youngs Bitter at 73p (public bar).

Sun Inn, North Street, Carshalton has increased prices to 71p (both bars) Burton Bitter, 76p public 78p saloon Burton Ale.

The Balmoral Castle, 427 Caledonian Rd, N7 has Warrior Strong Ale (og 1050) at 82p a pint.

Worcester Arms, George Street, W1. Happy hours 11am-12noon and 7.30-8.30pm. 10p off a pint.

Bell, Webber Street, SE1. Happy hours 5.30-8.30 Mon to Fri. Charrington IPA at 69p.

Ravensbury Arms, Croydon Road, Mitcham. Ind Coope Bitter at 71p.

Sun, North Street, Carshalton. Ind Coope Bitter at 67p. Burton at 71p (public) or 72p (saloon).

The Alexandra, Wimbledon Hill Road, SW19 sells Youngs Bitter at 73p a pint in the public bar.



The Eltham & Kentish Times recently printed a picture of Joyce Harris, the Landlady of the Summerfield Tavern, Lee, SE12 for the past 25 years. The covering story was about the Summerfield's first GBG entry, in the 1985 edition.

The article mentioned the lack of entries in Eltham itself and recommended the Summerfield as the best near to Eltham, describing it as a "good locals' pub". The landlady is tickled pink not only with the newspaper publicity but also the GBG entry.

Since the pub introduced Courage Directors and Best Bitter about 3 years ago the pub has converted many lager drinkers to Bitter, and now you see very little lager drunk.

How many pubs in London still have Public, Private, Lounge bars and a Jug & Bottle? This pub is of a rare breed.

Gerald Russell, S.E.L. Branch

As we went to press we heard that Chudley's and Godson's have amalgamated. No more details are to hand, but it should be interesting to see the outcome.

**A CULT IN
LANCASHIRE**



**A RELIGION IN
YORKSHIRE**

**NICHOLSONS FREE HOUSES
HAVE BROUGHT HAND PUMPED TETLEY BITTER
TO LONDON**

Nicholsons Free Houses are pleased to announce the addition of Tetley Hand Pumped Bitter to their already wide range of cask conditioned beers. Visit any of the pubs below and enjoy a pint or two – remember, you can only enjoy “Tets” in our pubs as we are the only retailers in London who serve it.

THE ARGYLL ARMS:	17 Argyll Street, W.1.
THE BALD HIND:	Hainault Road, Chigwell, Essex
THE BLACK FRIAR:	174 Queen Victoria Street, E.C.4.
DOGGETTS:	1 Blackfriars Bridge, S.E.1.
THE LINCOLN ARMS:	Thames Street, Weybridge, Surrey
THE OLD BELL TAVERN:	95 Fleet Street, E.C.4.
THE QUEENS HEAD:	31 Blackfriars Lane, E.C.4.
THE QUEENS HEAD:	15 Denman Street, W.1.
THE RICHMOND ARMS:	55 Shepherd's Bush Road, W.6.
THE TALBOT	High Street, Ripley, Surrey
THE UNICORN	32a Duke Street, St. James's, S.W.1.
WILLIAMSONS TAVERN:	Groveland Court, Off Bow Lane, E.C.4.

In addition to the above, “Tets” will also be available at a further three Nicholson pubs as follows:

THE RED LION, LOMBARD COURT, E.C.3. – A brand new pub which opens on Tuesday 11th December.

THE PUNCH TAVERN, FLEET STREET, E.C.4. – After complete renovation and restoration, this famous old pub re-opens on Wednesday, 12th December.

THE CATHERINE WHEEL, 23 Kensington Church Street, W.8. – Re-opens with its original Victorian character restored on Thursday 13th December.





THERE WOULDN'T BE MUCH REAL ALE
if it wasn't for

CAMRA MEMBERS



By joining inn, you **will** play your part:

- *keeping the real ale movement alive and well.*
- *resisting bland, bubbly, over priced beers.*
- *getting a better choice of traditional British beers.*

For only £7 per year, CAMRA membership:

- *brings **you** a monthly newspaper, "What's Brewing".*
- *puts **you** in touch with CAMRA Branches and members throughout Britain.*
- *means **you** contribute to the campaign to safeguard traditional beer and the freedom of choice which we all value.*
- *offers **you** much more besides.*

* SPECIAL OFFER *

**Join now and we will send you the CAMRA 1984
GOOD BEER GUIDE - worth £3.95 in the shops -
for ONLY £2.00**

I wish to become a member of the Campaign for Real Ale Limited. I agree to abide by the Memorandum and Articles of Association of the Campaign.

I enclose £7 (£10 overseas) for full membership for a year. ☐

Any additional amount will be welcomed as a donation. ☐

FULL NAME (Block capitals)

FULL POSTAL ADDRESS (Block capitals)

SIGNATURE DATE

Cheques should be made payable to Campaign for Real Ale Limited, 34 Alma Road, St. Albans, Herts.

* SPECIAL OFFER *

**My name and address are shown above, but I enclose a cheque for Nine Pounds
PLEASE RUSH ME THE 1984 GOOD BEER GUIDE**

DON'T DELAY - JOIN TODAY

Were Those The Days? or,

The Most Unforgettable Pub I Ever Went In That Nearly Put Me Off Beer For Life by Giles Allen

Crawl with me down memory lane, readers, and join me back in the summer of '64; the Beatles are in the charts, the Yanks are in Vietnam, real beer's in the unspoilt country pubs, and I'm temporarily disoriented in the wilds of Lincolnshire.

Fortunately my travels have deposited me right outside a pub (see above under "unspoilt country"); where better to study my roadmap and get my bearings? I go in.

As the saloon bar door is not only padlocked but barricaded by an empty cigarette machine, it seems a good move to go in the public, whose aesthetics strike me immediately; here there are no cheap concessions to decadence like carpets, curtains, or efforts at interior decoration, though there is a dead geranium on the windowsill. One chair, one table, and one beermat are supplied for the convenience of patrons. Occasional cobwebs stylishly offset the whitewash colour scheme, which has remained untouched under a preservation order since its first application in 1935, apparently with a lavatory brush to judge by the standard of workmanship.

There are no bar staff. In fact there is no sign of a living soul. I wonder if this part of the country has been depopulated overnight by a new killer strain of potato blight. My speculation is proved false by the sudden materialisation from nowhere of a man in a boiler suit and a flat cap, watching me narrowly and smelling of chicken feed and tractor oil. It is the cheery landlord!

"You want summats, youngster?" he barks suspiciously. Perhaps he thinks I've only come in to steal the beermat. "Pint of bitter, please" I reply quick as a flash to show that such is not the case. He looks at me as if I'm mad. Maybe I am mad. What on earth do I mean by coming into his pub and lordling it about wanting to buy beer? Clearly they are not used to strangers round here (neither of his regulars are due in till Thursday) and it is only prudent to suspect me of being an escaped lunatic until proved otherwise. Reluctantly he pulls a pint and charges me two and tuppence (about 11p for those of you who don't remember these things.)

Ever sociable in spite of these inflationary tariffs, I make light conversation. "Must be

pretty quiet round here, eh?" I say cheerfully, forking over my pennies. He thinks about that one. "I won't have a jukebox in the place," he replies flatly after due pause.

So much for light conversation. I sip my pint.

Now this is 1964. The brewery that serves this part of the world is smallish and relatively local (the megabrewers are still conducting their rampages elsewhere and have not yet penetrated hereabouts.) Their beer is brewed by thoroughly respectable traditional methods. It is not chilled. Neither is it filtered, nor yet pasteurised. No means more futuristic than the old fashioned handpump have been employed to bring it from the cellar to my glass. And it is **still** vile.

It is as flat as the encircling Fenlands. It tastes of bathwater and bat droppings with a dash of metal police for added zest. It is **dreadful**.

To jump ahead briefly, I was back that way again a couple of years later; in the interim Watney's had taken over and installed the basic appurtenances of civilised life, such as a jukebox, soft furnishings, and old time fox-hunting and skating prints. They had reopened the saloon bar, refilled the cigarette machine, flicked a duster about in the public, and even managed to find some extra customers from somewhere. They had also found a new landlord, this time capable of simulating genuine pleasure at the sight of an unfamiliar face. And the beer was no longer flat and foul.

It was as fizzy as science could devise and tasted of nothing whatsoever.

I didn't complain to the landlord anymore than I had to his misanthropic predecessor, for in those days all landlords "knew", and all their customers knew too, that it was an act of charity to open a pub at all and that the punters should be grateful for being served anything. One of CAMRA's great achievements has been to deal that attitude a death blow; I suppose that the growth of fairy-tale romance about the wonders of the pre-Big Five pub and its beer is a small price to pay.

Meanwhile, back in the Good Old Days of 1964, I sadly make my excuses and leave that house of ill omen in a lost corner of the Lincolnshire fens, a keen young drinker boldly seeking the Pub of Pubs which is out there somewhere, like the Holy Grail. Twenty years on in 1984 as a cynical old drinker, I'm still looking.

Giles Allen

The Committee and Membership of the Enfield & Barnet Branch would like to express its sincerest condolences to the family of the late Mr. O'Keeffe, who was the Tenant of the White Bear in The Boroughs, Hendon NW4, for 33 years. His widow continues the business as Tenant of this Ind Coope/Taylor Walker house.

* The Lord Nelson, Barnet, formerly an Ind Coope tenancy, has re-opened as a Free House. We are informed that it sells Ruddles County (at £1.06!) and Rutland, and Greene King Abbot.

* The Railway Bell, New Barnet, is now open as the Rat and Parrot (!). At the time of going to press the choice of beers is unknown.

Tetley Bitter

The first "official" delivery of Tetley Cask Conditioned Bitter to London, made to The Black Friar, 174 Queen Victoria Street, London E.C.4. Tony Warde-Norbury, Managing Director of Joshua Tetley & Son Limited and Alan Hall, Managing Director of Nicholson's Free Houses, take off the first barrel from the Tetley Dray and are given a helping hand by Miss Tetley, Wendy Pratt. This was a rare visit to London by the Tetley Shire Horses, Mild and Bitter.

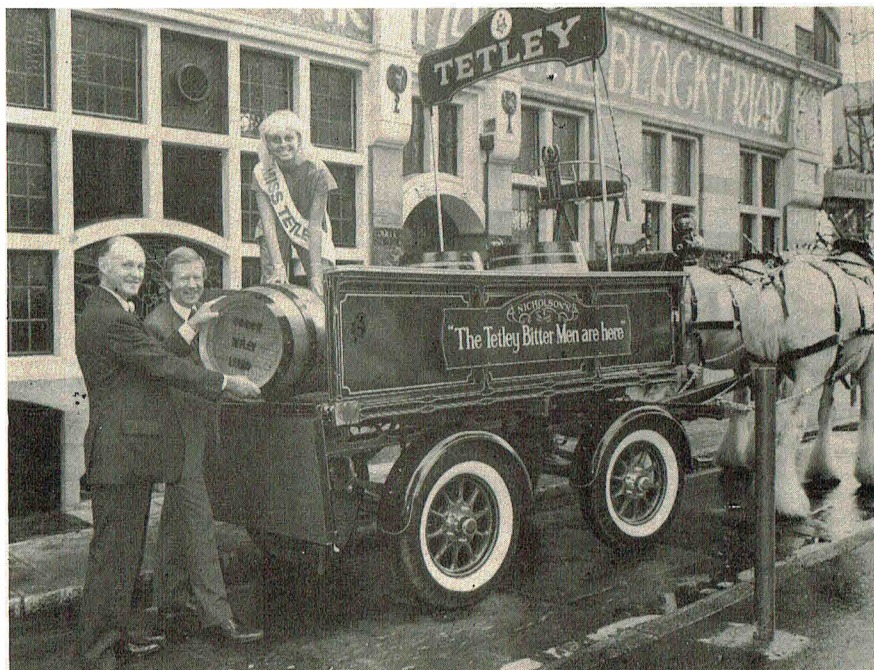
BARKER'S BEERS

We had a call recently from Mick Norris, the new manager of Barker's in Southwark Street, SE1 (formerly Becky's Dive Bar) informing us that the information relating to that pub in our Bargain Beers column was out of date. Where we show Barker's as having happy hours with beers at 50 pence a pint the current price is 70p.

However, he had better news than that for he also informed us that they were on the point of launching their own beer called Barker's Dive Bar Bitter at a regular price of 69 pence a pint. It has an original gravity of 1036-38 and is being brewed by a small brewer close by — further information as to which of the several small local brewers is producing the beer, he was not prepared to state.

By the time you read this they should also have available their Christmas Ale. This 1062 gravity beer will be selling at 99 pence a pint and will enjoy a name of some distinction which, unfortunately, propriety prevents us publishing to save our readers from embarrassing questions should their offspring chance upon this item.

Left to right are: Tony Warde-Norbury, Alan Hall (centre), Miss Tetley.



Bring us in good ale.

*Bring us in good ale, and bring us in good ale
For our blissid Lady sak, bring us in good ale.*

*Bring us in some brown bred, fore that is mad of brane
But bring us in no whit bread, for therein is no game
And bring us in good ale.*

*Bring us in no befe, for ther is many bonis,
But bring us in good ale, for that goth downe at onis
And bring us in good ale.*

*Bring us in no bacon, for that is passing fat
But bring us in good ale, and give us ynough of that,
And bring us in good ale.*

*Bring us in no proceschese, that stinke of swetifete,
But bring us in good ale, to make a mele complete
And bring us in good ale.*

*Bring us in no mutton, for that is often lene,
Nor bring us in no tripes, for thei be sildom clene
But bring us in good ale.*

*Bring us in no eggis, for ther ar many shelles,
But bring us in good ale, and give us nothing elles,
And bring us in good ale*

*Bring us in no kegibier, which tasten likke piz
Nor bring us in no lager, for it farten mak with fiz
But bring us in good ale.*

*Bring us in no butter, for therin are many hores,
Nor bring us in no pigges flesh, for that will make us boris,
But bring us in good ale.*

*Bring us in no capons flesh, for that is often der,
Nor bring us in no dukkes flesh, for thei slobber in the mer,
But bring us in good ale,
And bring us in good ale,
And good ale
And good ale*

Basically, Anon, published MCDXX, with MCMLXXXIV additions — spot them!
The Editors wish all readers and advertisers the Compliments of the Season.



LIQUID LUNCH

The first in a regular series exploring prospects for the Real Ale drinker in Central London.

It was just eight days after Nicholson's had started selling Tetley Bitter from Leeds at eleven of their pubs in London and the Home Counties (both companies being part of the Allied empire). A quick gulp of soup in the office and then I was off to sample the product as served in E.C.4.

Just off Cheapside, down Groveland Court in Bow Lane, can be found Williamson's Tavern. This is reputedly the oldest hostelry in the City, dating from just after the Great Fire. It was run by the Williamson family for hundreds of years before James W. died in 1913 or 1914 (depending on which exhibit in the pub you believe).

The Tetley Bitter (OG 1035.5) was served with much vigour, presumably to get a 'Northern' head, and cost 92p per pint. This surprised me, as I thought that Nicholson's were charging a standard price of 90p – surely it hadn't gone up already? Anyway, the beer was fine and the pub itself is a real serious drinkers' delight, with no music, games or other distractions. Also available on handpump

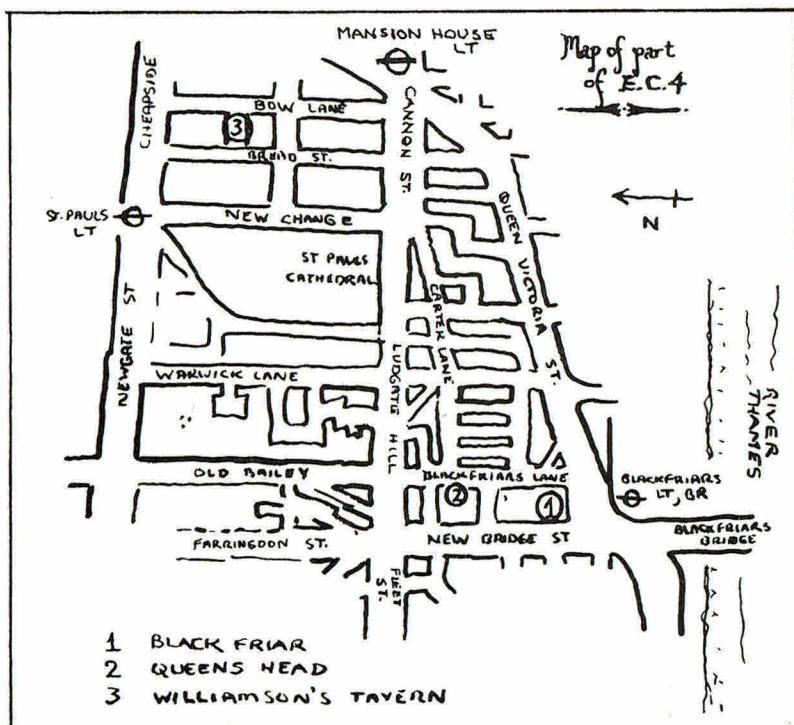
were Shepherd Neame Master Brew, Bass (98p) and Adnam's Southwold.

After I had paid for a London Drinker which proved to be two months out of date (Branch distributor please note) I left, pausing only to read that the famous WilliamMary had presented the hotel's wrought iron gateway.

My appetite for more Tetley's now primed, I walked down to the unique art nouveau Black Friar opposite Blackfriars station. This took me past the vast 'Food for Health' vegetarian restaurant under the railway arches and the Ludgate Cellars pub, where according to my records the only remaining real cider in E.C.4. is now sold.

The Tetley Bitter was again 92p, with Morrell's Bitter, Charrington IPA and Adnam's Southwold also on offer. Some more energetic tweaking of the handpump brought only a mercifully small head to the beer, which was again in good nick. You really have to visit the Black Friar yourself to take in its amazing decor; I wouldn't try to improve on the excellent recent descriptions in London Drinker and the East London and City Beer Guide.

I'd picked up a copy of 'City Limits' on the way down, and now noticed that bitter was



only fourth favourite intoxicant in the readers' poll after cannabis, cider and gin! Happily the India Club restaurant at the Aldwych was well up in the 'best restaurant' category, which restored some faith.

Time was now marching on, as I found out from a neighbouring wrist as my own watch had packed up. A couple of minutes' sprint back up the hill brought me to the Queen's Head. This pub stands in the middle of car park/bomb sites and building sites and has itself been threatened with demolition and eventual rebuilding for years. Inside I was served conventionally-pulled Tetley's at 90p, the cheapest and best pint so far. The single bar here has a completely different atmosphere to many City pubs, with a big reduction in the suit-and-tie percentage compared with, say, the Black Friar.

I timed my drinking by the pub clock, found that it was 20 minutes fast and so chucked another excellent pint down. The friendly bar people told me that the Queen's Head may not even last until Christmas but that only 'they' know (Nicholson's, presumably). If you're in the City soon, go and try this pub while you've still got the chance – it's in Blackfriars Lane, off Apothecary St. Southwold Bitter is again the other real ale sold; this beer was in constant demand in all three pubs, a tribute to the quality of the beer sent down by Adnam's.

As I left the Queen's Head I noticed the message from the guvnors, Les and Mary, above the bar: "IN THIS WORLD THERE ARE NO STRANGERS, ONLY FRIENDS WE HAVE NOT MET". Now if only more pubs in London were run with that attitude, drinking would be even more enjoyable than it is already!

My next extended lunch-hour will take in drinking in the City Road area, which boasts amongst other places a gay pub serving lunch-time vegetarian food

R M Rider



* The Greyhound, Hendon NW4, formerly a Whitbread managed house, is now a Free House, part of Richardson Inns. Other than Whitbread products, Greene King Abbot and Marston Pedigree are on sale. This is Enfield & Barnet Branch's first Pub of the Month, a fact which was suitably celebrated on November 5th.

**** Flatus affects research trial subjects.** In an attempt to assess the drawbacks of high-pulse diet, a group of American subjects were put on either a high-bean or negligible-bean diet, while nutritionists measured their gas production. As predicted, the output of the bean eaters doubled from 200ml to 400ml in a 6-hour period, while habitual bean and fibre eaters managed to produce over ½ litre of gases. Those who stayed on the high-bean diet for 3 weeks produced no decrease in gas volume over this period, despite subjective reports to the contrary. Family and colleagues of the subjects were not consulted for their assessments, but none of the subjects felt it necessary to drop out of the trials for social or other reasons. . . *General Practitioner*, 7.9.84.

BELGRANO BITTERNESS

Labour MP Tam Dalyell protested about a spoof entry in the 1985 Good Beer Guide referring to the "Jolly Thatcher" in Westminster selling "Belgrano bitter—goes down a treat."

He said the reference to the Argentine warship was in sickeningly bad taste.

Grave Humour

*Here sleeps in peace a Hampshire grenadier,
Who caught his daught by drinking cold small
beer. Soldiers, take heed from his untimely
fall, And when you're hot, drink strong or not
at all.*

A tombstone in Winchester dated 1764.

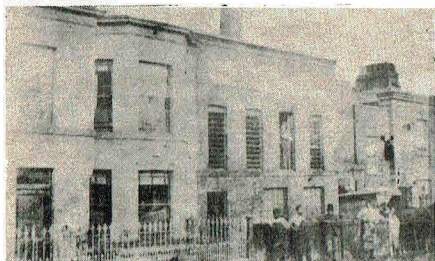
Lourdes Drinker – conclusion

The redeeming beer of France in these regions is one which has very little presence outside the country – Pelforth Brune, a "brown ale" which stands out distinctively in its squat bottle. Brewed in Lille in the North, it tends to be the only French beer that no barman is surprised to hear you order by name. There are Pelforth pale beers too, and even an Irish ale brewed under licence from a concern in Enniscorthy that has not tried out the recipe itself since the fifties, but if you ask for a Pelforth, it is the "Brune" that arrives.

Nothing for it now but the journey home: from Marseilles on the Mediterranean to Paris is a mere 863km (say 540 miles) and the TGV completes that in a shade over 5 hours. Over its purpose-built section between Lyon and Paris it covers 512km (320 miles) in just over 2 hours! This section is deceptively smooth and fast; I timed the train at 155mph peering from behind our airline seats (!) . . . but the beer is only Mutzig

The Norwood Brewery

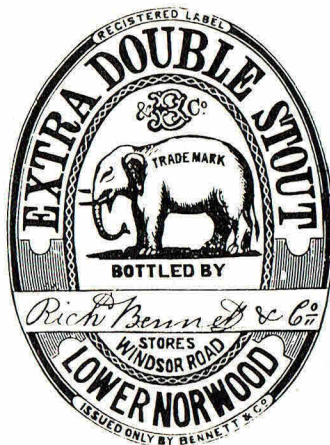
Merton's crawl of West Norwood in the Oct '83 issue mentioned a brewery in Chapel Road, SE27. As with so many such concerns, it underwent a number of changes before ending up as part of one of the Big Six. The building has long since gone, and unless you know what to look for you'd have no idea it ever existed.



About 1880

Richard Bennett & Co of the Norwood Brewery, Chapel Road, Lower Norwood, Surrey (as the area was then known) were first listed in the Post Office Directory of 1855. That was the year after the Crystal Palace was opened nearby, bringing a large influx of population into the area. Below

appears a copy of the only label from that company known to exist.



In 1874 the business passed to George Wadley & Sons, and five years later to the partnership of Frederick William Brooke and Charles Conrad Grey Duberley, trading as Duberley and Brooke. Their registered trademark was Hercules with a club; in 1883 the partnership was dissolved and thereafter traded as Brooke Brothers. The brewery was mortgaged to

Continued opposite

THE BALMORAL CASTLE
427 CALEDONIAN ROAD, N.7.

NOW SELLING CASK
WARRIOR 82p/pint
BALMORAL BEST 76p/pint

Brewed at BRIXTON BREWERS

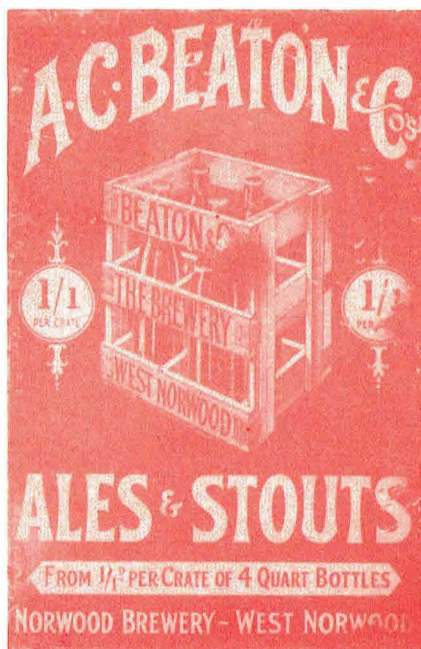
ALSO GREENE KING ABBOT 88p/pint
WEBSTERS YORKSHIRE BITTER 82p/pint

Flower and Sons of Stratford upon Avon, who in June 1888 bought it outright, operating it until the end of the last century as the Norwood Brewery Co. A photograph of the King's Head taken about 100 years ago shows Flower & Sons Shakespeare Ales on the sign. There is some mystery about this period, as at one time West Kent Breweries tried to acquire the premises, and Brookes went bankrupt.

Around 1900 A. & C. Beaton & Co. bought the brewery with its five pubs, and were taken over by Hoare & Co. in 1919, which in due course was swallowed up in the vast Bass Charrington empire.

It seems that the five pubs involved were: The King's Head, West Norwood High Street, selling Bass; profiled in April 1983 issue, this was the brewery's principal house, and there has been a hostelry on the site since the sixteenth century. The drayhorses and draymen lived in a building which still exists round the back. They couldn't have had too hard a life as, although this is the hilliest part of South London, the gradients aren't too bad between the brewery and pubs – mostly downhill anyway when they were loaded and the furthest run was only 400 yards.

Next to the brewery site is the Bricklayers Arms, formerly the Brewery Tap, in Chapel Road, selling Charrington IPA. The Park Tavern in Elder Road, selling Charrington IPA. The Rosemary Branch, on Knight's Hill, demolished in 1975 when it was a fizz house, but a superb building; and The Hope, High Street, selling Young's range.



Around 1910

Many thanks to John Davis for assistance in preparing this article, and also for material to The Brewery History Society whose membership secretary is Peter Gilardi of 1 Birkhall Road, Catford, SE6 1TF. The annual membership fee is £4.

Thanks also to the LABOLOGISTS' Society for the label, and to WINN & COALES (DENSO) Ltd who now occupy the site for the photographs.

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
JOHN WATERS
DAN ALLEN
CHRISTIAN MUTEAU
JULIAN FARROW
TONY MORGAN
JOHN NORMAN

ANNE LODGE

ANDY PIRSON
ANDREW CLIFTON
ALLAN COOK
CHRIS COBBOLD
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KEITH WILDEY

Erith 45716 (H)

851 5111 (H)

642 5553 (H)

980 0564 (H & W)

440 2186 (H)

546 3476(H)

888 5300

977 1633 (H)

Romford (0708) 65150

690 5104 (H)

674 0556

723 2798 (H)

423 1243 (H)

Orpington 38321 x29

(W-Fri. only)

405 9222 x 2432 (W)

703 6996 (W)

283 1000 x 2944(W)

Weybridge 47282

x 2659 (W)

218 4261 (W)

(H)

632 4869 (W)

Where to buy London Drinker



At the Horsham Histories Rally? Well, occasionally. Plus wherever you see our sign (Merton Minor won't always be in attendance!) and especially at:

OUTLETS - East and South East Pubs

EC1 ARTILLERY ARMS, 102 Bunhill Row.
 EC1 STICK & WEASEL, 273 City Road.
 EC4 BLACK FRIAR, 174 Queen Victoria Street.
 EC4 WILLIAMSON'S TAVERN, Groveland Ct. Bow Lane.
 E1 FISH & RING, 141A White Horse Road.
 E1 PRIDE OF SPITALFIELD, 3 Heneage Street.
 E1 ROMFORD ARMS, 3 Heneage Street.
 E2 APPROACH TAVERN, 47 Approach Road.
 E2 MARKSMAN, 254 Hackney Road.
 E9 CHESHAM ARMS, 15 Mehetabel Road.
 E9 ROYAL STANDARD, 84 Victoria Park Road.
 E10 NORTHCOTE, 110 Grove Green Road.
 E5 BACCHUS' BIN 5-9 Leytonstone Road.
 ONGAR KINGS HEAD, High Street.
 SE1 ANCHOR & HOPE, The Cut.
 SE1 COPPER, 208 Tower Bridge Road.
 SE1 DOGGETS, Blackfriars Bridge.
 SE1 GOOSE & FIRKIN, 47 Borough Road.
 SE1 HORSESHOE, Melior Street.
 SE1 MUDLARK, Montague Close.
 SE1 PINEAPPLE, 53 Hercules Road.
 SE1 UNION JACK, Union Street.
 SE1 WELLINGTON, Waterloo Road.
 SE3 BRITISH OAK, 109 Old Dover Road.
 SE4 WICKHAM ARMS, Upper Brockley Road.
 SE5 PHOENIX & FIRKIN, Denmark Hill Station, Windsor Walk.
 SE5 WICKWOOD TAVERN, 58 Flaxman Road.
 SE7 ANTIGALLICAN, 428 Woolwich Road.
 SE10 NORTH POLE, 131 Greenwich High Road.
 SE10 ROYAL GEORGE, Bisset Street.
 SE12 SUMMERFIELD TAVERN, Lee, SE12.
 SE13 DUKE OF CAMBRIDGE, High Street.
 SE15 MAN OF KENT, Nunhead Green.
 SE15 OLD NUN'S HEAD, Nunhead Green.
 SE16 BLACKSMITH'S ARMS, 257 Rotherhithe Street.
 SE16 PRINCE OF ORANGE, 118 Lower Road.
 SE17 TANKARD, Walworth Road.
 SE18 MELBOURNE ARMS, 81 Sandy Hill Road.
 SE18 QUEEN VICTORIA, 118 Wellington Street.
 SE18 VILLAGE BLACKSMITH, Hillreach.
 SE19 QUEENS ARMS, Westow Hill.
 SE19 ROYAL ALBERT, Westow Hill.
 SE20 GOLDEN LION, Maple Road.
 SE24 COMMERCIAL, 11 Raiton Road, Herne Hill.
 SE25 GOAT HOUSE, 2 Penge Road.
 SE25 SHIP, 55 High Street.
 SE27 GIPSY QUEEN, Norwood High Street.
 SE27 HOPE, Norwood High Street.
 BECKENHAM, JOLLY WOODMAN, Chancery Lane.
 BEXLEY BLUE ANCHOR, Brigden Road.
 CROYDON, CATHERINE WHEEL, High Street.
 CROYDON, DUKES HEAD, South End.
 CROYDON LION, Pawnsops Road.
 CROYDON ROYAL STANDARD, Sheldon Street.

CROYDON SHIP, 47 High Street.

SEAFORD (Sussex) WHITE LION, Claremont Road.

OFF TRADE

E4 Waltham Wines, 72 Sewardstone Road.
 SE3 Bitter Experience, 128, Lee Road.
 SE11 Majestic Wine Warehouse, Vauxhall Cross.
 SE23 2 Brewers, 97 Dartmouth Road.
 SE27 Traders, 8 Norwood High Street.
 BEXLEYHEATH Bitter Experience, 216 Broadway.
 BROMLEY Bitter End, 139 Masons Hill.
 SEAFORD, E. Sussex, Betta Wines, Broad St.

OUTLETS - WEST CENTRAL AND NORTH PUBS

WC1 LAMB, Lamb's Conduit Street.
 WC1 MOON, 18 New North Street.
 WC1 PRINCE ALBERT, 2 Acton Street.
 WC1 PAKENHAM ARMS, 1 Pakenham Street.
 WC1 PRINCESS LOUISE, 208 High Holborn.
 WC1 SUN, 63 Lamb's Conduit Street.
 WC2 CROWN & ANCHOR, 22 Neal Street.
 WC2 GEORGE IV, 28 Portugal Street.
 N1 CAMPBELLS, 21 Bridport Place.
 N1 CLOTHWORKERS, 52 Arlington Avenue.
 N1 CROWN, Clouesley Road.
 N1 GEORGE IV, Copenhagen St.
 N1 LORD WOLSELEY, White Lion Street.
 N1 MALT & HOPS, 33 Caledonian Road.
 N1 PINT POT, 54 Pentonville Road.
 N1 PRINCE ARTHUR, 49 Brunswick Place.
 N1 SWAN TAVERN, 125 Caledonian Road.
 N1 TARMON, 270 Caledonian Road.
 N2 FIVE BELLS, East End Road.
 N2 WELCH BROS, 130 East Finchley High Road.
 N2 WINDSOR CASTLE, The Walk Church Street.
 N4 MARLERS, 29 Crouch Hill.
 N6 DUKES HEAD, 16 Highgate High Street.
 N6 VICTORIA, 28 North Hill.
 N7 BALMORAL CASTLE, Caledonian Rd.
 N8 DICK'S BAR, 61 Tottenham Lane.
 N8 HARRINGAY ARMS, 153 Crouch Hill.
 N8 PRINCESS ALEXANDRA, Park Road.
 N12 COACH STOP, Ballards Lane.
 N12 MOSS HALL TAVERN, 283 Ballards Lane.
 N16 MARLERS, 178 Stoke Newington High Street.
 N16 ROSE & CROWN, 199 Stoke Newington, Church Street.
 N19 MARLERS, 19 Archway Road.
 N19 J. J. MOONS, Landseer Road.
 N20 BULL & BUTCHER, 1277 High Road, Whetstone.
 N20 CAVALIER, 67 Russell Lane.
 N22 NAGS HEAD, 203 High Street.
 NW1 VICTORIA, 2 Mornington Terrace.
 NW3 WELLS HOTEL, 30 Wells Walk.
 NW4 GREYHOUND, Church End, Greyhound Hill.
 NW4 THE MANNINGS, Brent Street.
 NW4 MIDLAND HOTEL, Station Road.
 NW4 WHITE BEAR, 56 The Burroughs.
 NW7 RAILWAY TAVERN, Hale Lane.
 NW7 RISING SUN, Highwood Hill.
 NW10 GRAND JUNCTION ARMS, Acton Lane.
 BARNET ALEXANDRA, Wood Street.
 BARNET SEBRIGHT ARMS, Alston Road.
 EDGWARE CORNERHOUSE HOTEL, Stonegrove.
 EDGWARE RAILWAY HOTEL, Station Road.
 ENFIELD CRICKETERS ARMS, 19 Chse Side Place.
 ENFIELD GOAT, 27 Forty Hill.
 ENFIELD KING & TINKER, Whitewebbs Road.
 ENFIELD KINGS HEAD, Market Place.
 NEW BARNET BUILDERS ARMS, 3 Albert Road.
 GLASGOW ALLISON ARMS, 720-722 Pollokshaws Road.
 MANCHESTER JOLLY ANGLER, Ducie St.
 STEVENAGE (Herts) RED LION, High St, Old Town.
 STOCKPORT (Gtr Manchester) NEW INN, Wellington Rd, Sth.

OFF TRADE

N1 TWO BREWERS, Pitfield Street.
 N11 Originales, Friern Barnet Road.



N13 Originales, 68 Aldermans Hill.

N15 Majestic, Colina Mews Park Road.

NW3 Vinebins, 150 Haverstock Hill.

NW6 Grog blossom, 253 West End Lane

CLUBS

N22 Wood Green Labour Club, Stuart Crescent.

OUTLETS - SOUTH-WEST/WEST

SW1 BARLEY MOW, Horseferry Road.

SW1 BUCKINGHAM ARMS, Petty France.

SW1 FOX & HOUNDS, Passmore Street.

SW1 RED LION, 48 Parliament Street.

SW1 ROYAL COURT TAVERN, 8 Sloane Square.

SW4 JOLLY GARDENERS, 115, St. Alphonsus Road.

SW6 WHITE HORSE, 1 Parson's Green.

SW7 ANGLESEA ARMS, 15 Selwood Terrace.

SW8 NOTTINGHAM CASTLE, 257 Wandsworth Road.

SW8 SURPRISE, 16 Southville, 357 Wandsworth Road.

SW9 WARRIOR (Brixton Brewery Co.) Coldharbour Lane.

SW10 FERRET & FIRKIN, 110 Lotts Road.

SW11 ANCHOR, Holgate Avenue.

SW11 HABERDASHERS ARMS, Culvert Road.

SW11 PRINCE OF WALES, Battersea Park Road.

SW11 WOODMAN, 60 Battersea High Street.

SW12 BEDFORD HOTEL, Bedford Hill.

SW12 DUKE OF DEVONSHIRE, Balham High Road.

SW12 PRINCE OF WALES, 270 Cavendish Road.

SW14 RAILWAY TAVERN, Sheen Lane.

SW15 ARAB BOY, 289 Upper Richmond Road.

SW15 FOX & HOUNDS, Upper Richmond Road.

SW15 JOLLY GARDENERS, Lacy Road.

SW15 RAILWAY, Upper Richmond Road.

SW16 GREYHOUND, Greyhound Lane.

SW16 LEIGHAM ARMS, 1 Wellfield Road.

SW16 PIED BULL, 498 Streatham High Road.

SW18 THE GRAPES, 39 Fairfield Street.

SW18 BREWERY TAP, Wandsworth High Street.

SW18 OLD EAST HILL, Alma Road

SW18 SPREAD EAGLE, Wandsworth High Street.

SW19 ALEXANDRA, Wimbledon Hill Road.

SW19 KINGS HEAD, Merton High Street.

SW19 LEATHER BOTTLE, Kingston Road.

SW19 PRINCESS ROYAL, Abbey Road.

SW19 IKAFA LGAR, High Path.

ARUNDEL, W. Sussex, Museum of Curiosities,
High St.

CARSHALTON SUN INN, North Street.

EAST MOLESEY STREETS OF LONDON, Bridge Road.

HAM HAND & FLOWER, Upper Ham Road, Ham Common

KINGSTON GAZEBO, Thames Walk.

KINGSTON KINGSTON MILL, High Street.

KINGSTON WYCH ELM, Elm Road.

MITCHAM BULL, Church Road.

MITCHAM CRICKETERS, 340 London Road.

MOTSPUR PARK EARL BEATTY

NORBITON THE NORBITON, Clifton Road.

RICHMOND ROSE OF YORK, Petersham Road.

RICHMOND WHITE CROSS, Riverside, Water Lane.

W4 BELL & CROWN, Strand on the Green

SURBITON RAILWAY TAVERN, Ewell Road.

SURBITON VICTORIA, Victoria Road.

WESTON GREEN GREYHOUND.

W1 ANGEL, Thayer Street.

W1 ARGYLL ARMS, 18 Argyll Street.

W1 BRICKLAYERS, Aybrook Street.

W1 BRICKLAYERS, 31 Gresse Street.

W4 CHISWICK EYOT, 122 High Road.

W5 RED LION, St. Mary's Road.

W5 NEW INN, St. Mary's Road.

W6 BLACK LION, Black Lion Lane.

W6 CROSS KEYS, 157 Black Lion Lane.

W6 RICHMOND ARMS, 54 Shepherds Bush Road.

W9 TRUSCOTT ARMS, Shirland Road.

W10 NARROW BOAT, 346, Ladbroke Grove.

W10 VILLAGE INN, Kensal Road.

W11 FROG & FIRKIN, Tavistock Crescent.

W14 BRITANNIA TAP, 150 Warwick Road.

W14 RADNOR ARMS, 247 Warwick Road.

ALPERTON PLEASURE BOAT, Ealing Road.

BRENTFORD GRIFFIN, Brook Road.

CRANFORD QUEENS HEAD, 123 High Street.

GREENFORD BLACK HORSE, Oldfield Lane.

HAMPTON WINDMILL, Windmill Road.

HILLINGDON RED LION, Hillingdon Hill.

HILLINGDON STAR, Uxbridge Road.

HOUNSLOW CHARIOT, 34 High Street.

HOUNSLOW CROSS LANCES, Hanworth Road.

HOUNSLOW EARL RUSSELL, Hanworth Road.

HOUNSLOW QUEEN VICTORIA, 121 Bath Road.

SUDBURY BLACK HORSE, Harrow Road.

TWICKENHAM EEL PIE, 9 Church Street.

TWICKENHAM POPE'S GROTTTO, Cross Deep.

WEALDSTONE ROYAL OAK, Peel Road.

OFF TRADE

SW11 Majestic Wine Warehouses, Hester Road.

SW11 39er, Webb's Road.

SW12 Alma's Real Ale Off Licence, 20 Bedford Hill.

One of the newest outlets for London Drinker is the RED LION in High Street, Old Town, Stevenage, Herts. This pub sells excellent Greene King Abbot, IPA and XX Dark Mild but the mild may have to be taken off owing to a lack of demand. Please visit the pub if you are in the area and drink the mild (of which our correspondent repeats the excellence) to avert this catastrophe.

Trade Advert

This Winter - Gales Forecast for Surbiton

While alterations in progress at the Railway Tavern, Ewell Road, Business as usual for the following beers:-

King & Barnes: Sussex & Festive

Brakespears: Ordinary & Special

Sam Smith's: Old Brewery

Gales: B.B.B., H.S.B., & Corked Prize Old Ale

The Battersea Brewery **in**

THE PRINCE of WALES

339 Battersea Park Road,

Battersea SW11

Tel: 01-622 2112

PARTY TIME

CHRISTMAS POLYPIN SALE!

During December:

36 pints

Battersea Bitter o.g. 1036 £18.00

Battersea Best Bitter o.g. 1040 £19.50

Powerhouse o.g. 1048 £23.00

£2 returnable deposit on containers

Available at:

Pianist Thurs Night

Sunday Lunch

Wednesday

Lit by gas — we don't close during power cuts!