

Aug
1984

CAMRA

15p

LONDON DRINKER

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



Crocker's formerly the Crown, Maida Vale. See page 21

Photo: John Elliott.

What the Dickens is a
Southwarkrawl

see page 14



Vol
6



No
7

BRANCH DIARY

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

EAST LONDON & CITY: Tue 7 (8.00) Branch meeting, LORD PALMERSTON, 254 Forest Road, E17 – Tue 14 (8.00) Social, ROYAL NAVY, 53 Salmon, E14 – Sat 18 (7.30 start) Clapton Crawl, FOUNTAIN, PRIORY TAVERN, WELSH HARP, CHESHAM ARMS – Tue 21 (8.00) Committee Meeting, NORFOLK ARMS, 49 Cecilia Road, E8 – Sat 25 (8.00) Social, MERCERS ARMS, 34 Belgrave Road, E1.

RICHMOND & HOUNSLOW: Thu 9 (8.30) Committee Meeting, ABERCORN ARMS, Church Road, Teddington – Mon 20 (8.30) Branch Meeting, CASTLE, South Street, Isleworth.

KINGSTON & LEATHERHEAD: Sun 5 (12 noon) Lunchtime Drink, GAZEBO, Kings Passage, Ingstone – Thu 9 (8.30) Branch Meeting, BRICKLAYERS ARMS, Queens Road, Hersham (upstairs room) – Sun 2 Sept (12 noon) Lunchtime Drink, TOBY JUG, Hook Rise South, Tolworth.

SOUTH WEST LONDON: Thu 9 (8.00) Branch Meeting, QUEEN VICTORIA, Tooting Grove, Tooting – Wed 22 Pub Crawl, PIED BULL (8.00), BEDFORD PARK TAVERN (8.30), MANOR ARMS (8.45), WHITE LION (9.00), LEIGHAM ARMS (9.30 onwards).

WEST LONDON: Thu 16 (8.00) Branch Meeting, DEVONSHIRE ARMS, Devonshire Street, W1 – Wed 29 (8.30), Pub of the Month Social, BELL & CROWN, 13 Thames Street, Strand on the Green, Chiswick, W4.

WEST MIDDLESEX: Sat 4 Coach trip to Thame. Phone branch contacts for details – Tue 7 Games Evening, NORTHCOTE ARMS, Northcote Avenue, Southall – Wed 15 (8.30), Branch Meeting, CHEQUERS, Ealing Road, Alperton – Sat 25 Maidenhead & Windsor Crawl. Phone branch contact for details – Tue 28 Open Committee Meeting and Social, SHIP, Joel Street, Eastcote.

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

September edition available end of August. Copy should reach editors by 1st August. Closing date for October edition 1st September.

BRANCH CONTACTS

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	JULIAN FARROW	980 0564 (H & W)	
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KINGSTON &	JOHN NORMAN	546 3476(H)	Weybridge 47282
LEATHERHEAD			x 2659 (W)
NORTH LONDON	MEL WARREN	609 0252 (H)	218 4261 (W)
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& HOUNSLOW	ANDY PIRSON	977 1633 (H)	
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SOUTH-WEST LONDON	JOHN DAVIS	670 0734	
WEST LONDON	RODNEY HOLLOWES	723 2798 (H)	
WEST MIDDLESEX	KEITH WILDEY	423 1243 (H)	

Editorial

You have this month been asked to pay 15p for The Drinker. This will have come as a surprise only to those few of you who missed the nationwide price rise announcements carried in the Auchtermuchty Echo and other reputable publications too numerous to mention (and to invent!)

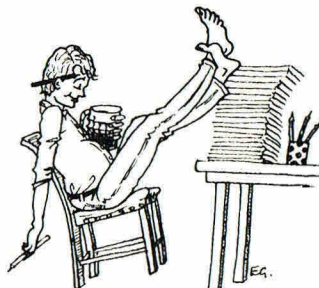
Seriously though, our apologies for the lack of notice of the increase and a few words of explanation. The Drinker commenced publication in March 1979; a 12-page edition costing 10p. Despite increasing the page size we held that price until the 24 page March 1982 edition which cost 12p. We now offer you a 28 page edition which since June 1984 has been better type-set, better printed and on better quality paper, costing 15p. (I see. You preferred it with the printing errors!)

The cost of producing The Drinker, mainly type-setting and printing, is covered by sales and advertising revenue in roughly equal measure, and recently by a gradually increasing

subsidy from CAMRA London's funds. This situation arises from increases in type-setting and printing costs (paper prices are currently rising at 20% per annum). The increased price will help us to reduce this subsidy and will be matched by a special drive to attract advertising (see below). Advertisers have been paying increased rates since February 1984.

Terry Hewitt, *Chairman, L.D. Committee.*

(The Editors are on holiday!)



ADVERTISING in "LONDON DRINKER" is cheap

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Telephone: (Work) 283 7101 ex 4609**

The deadline is the 1st of the preceding month

LETTERS TO THE EDITORS



Dear Sirs

Why aren't CAMRA branches getting involved with the general public through local festivals? This is the best way to promote CAMRA and find new members to help the hard pressed present committees. For example, there have been many festivals on the South Bank recently, run by the GLC. These have been mainly free and so would (hopefully) fit in with CAMRA's aims. Local branches could provide a range of beers and cider at a reasonable price.

The last festival held on 10th June had an alcohol tent charging 90p for wine or 90p for an unnamed "real ale" in a plastic glass. And this was at an event for the benefit of the unemployed! I kid you not. Can't something be done or does apathy reign? Surely CAMRA can do better.

Yours disillusioned,
An ex-CAMRA member,
Tony Baker, Highbury, N5.

P.S. I went in a pub recently and was told by the bar person, "There is no call for real ale." "Obviously there is none for pound notes, either." I quickly replied retiring to more hospitable climes.

Editors' reply

Well Tony, you have put the customer's point of view quite clearly but why do you sign your letter as an ex-CAMRA member? The way for the public to get CAMRA to do things is to become (or stay) members of the Campaign and to come along to meetings and do things themselves. We are all volunteers and the more of you who leave or cease to take an active part, the more the burden on the rest of us becomes.

Also, we would note that at many events such as you mention the catering, including drinks, is carried out by concessionaires who pay sizeable royalties to the event organisers. Unfortunately, CAMRA does not find itself in the position to outbid such powerful interests.

Dear M.S. (presumably Martin Smith)

(Yes - M.S.)

Congratulations on your piece "Passing Clouds" in the June 1984 issue of London Drinker. By a strange coincidence I was drafting an article for "What's Brewing" on the lines of a devastating blast at all the brewers, all the publicans and all the barmen. There was no need for me to send mine in, so I tore it up. Your piece was much better. I merely suggest you reproduce the London Drinker feature unaltered in "What's Brewing."

The more money we spend on beer the more inefficiently, the more dishonestly, the more idle, the more ill-mannered, the more couldn't carelessness is getting worse and worse as time goes by.

I have stopped drinking beer in my local where either there was no Flowers, or it tasted awful or the public house was not open at 6.45 pm on a Saturday evening.

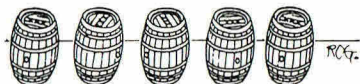
One other trick is to give you a pint in a dirty glass (not your dirty glass - somebody else's dirty glass). I have not been to Fullers since. If you go into a pub at opening time, they pour you a pint which has not been drawn off from the previous night. When you drink it and find it off, you have to complain and get the barmen to pull a few pulls off to get a decent taste after quite an argument very often.

Congratulations on the new style of London Drinker. It is a great improvement. There is only one point in June issue which baffled me and that is the photograph on the cover showing The Dulwich Wood House SE26. Why? What does it refer to? There is no story.

Jan Yindrich

Editor's reply: Thanks, Jan on both counts. All of our articles are the copyright of CAMRA and can be used by any of its publications as appropriate. the Dulwich Wood House SE26 was featured in Crystal Palace Crawl on pages 6 to 8 of our June issue. It actually was on p.7 (although the relevant section of text was on p.6) - as No. 3 on the map - one of the few errors that got past us.

M.S.



Under the Influence

It is perhaps inevitable that people in the public eye influence others disproportionately to their true importance. More often than not that influence is for the worse. Human nature is such that we tend to gravitate towards the Lowest Common Denominator rather than the Highest Common Factor. This, as a teacher, greatly concerns me – especially when my charges emulate the more childish ways of Master McEnroe – the sort of behaviour I wouldn't tolerate in a class of six-year olds (something I have also said in the past about George Best and El Cordobes). But recently young John partly redeemed himself in my eyes with the statement that he likes English beer rather than the kind he has encountered in the North American and Australian sub-continents – i.e. lager. A remarkably intelligent and astute observation – perhaps he's growing up at last – and high praise from an American.

Another overgrown kid with more money than sense came up with his queerest statement yet. Boy George, while in Australia (where they tend to trade upon their masculinity) came up

with the astounding statement “I don't think men should go round drinking beer and acting as he-men”. Does he seriously suggest emulating him – or even drinking whatever substance suits his dubious taste? I'm sure the “Boy” would be more at home in a warm foreign haven free of critics, real beer, taxes and fog, like Devil's Island. But then, in the lyrics of a cacaphony he considers to be music, he is “A man without conviction”, or is that yet another of his verbal misprints? I'm pretty sure that if nature had given me a bad deal, such as xenophobia, pyromania, anus flatulissimus or double pedes sinistri, or for that matter cuniculi tertis, I'd keep very quite about it. I do like real beer (our national drink) and concur fully with the view expressed by George Borrow something over a century ago!

“Good ale, the true and proper drink of Englishmen. He is not deserving of the name of Englishman who speaketh against ale, that is good ale.”

Martin Smith – on a high horse.



Go Ruddling with **RUDDLES COUNTY**

Full list of outlets available on request.

Ruddles. The Rutland Brewery.



Personal Comment

I am grateful to the Editorial team of "London Drinker" for allowing me access to their columns again. Their generosity is all the greater given that I am no longer a CAMRA member and intend to be highly critical of CAMRA in this article.

My thesis is very simple. I believe that the beer scene in London (and elsewhere) is disastrous and is getting worse. I believe the big brewers, supported in some cases by smaller companies, are continuing the process of debasing British beer which they carried out in the 'seventies', is helping the process along.

In the sixties and seventies, the major brewers were hell bent on giving the drinker nothing but keg beers and lagers – chilled, fizzy, flavourless products that any serious beer drinker would despise. CAMRA was able to counteract this development because it was able to seize on a simple and easily identifiable contrast – that between naturally conditioned "Real Ale" and processed beers. Without this convenient distinction it is doubtful whether CAMRA could have captured the drinkers' imagination to anything like the extent it did.

Unfortunately, in construing the problem as one of "real ale versus keg" CAMRA largely overlooked the underlying issues. The fundamental process was concerned with central versus local production, standardisation versus diversity, real ale is assimilated into the process instead of being outside it. When the big brewers were kegging everything in sight in the sixties and seventies, they were seeking a product which could be produced and marketed on a large scale; which was acceptable to the vast majority (even if loved by few); and which was easy to handle, store and serve. Their answer was national brews, which had to be bland because that was the only way round regional taste differences, and which were chilled, filtered, pasteurised and gassed up. This remains their philosophy: – inevitably because the big brewers have concentrated so much of their production on large central brewing complexes and brewing runs of 1,000 or more barrels at one go. Because of the fuss CAMRA has made, they have retreated from processing their beer and now make cask beer available. Unfortunately, most of this cask beer is tenth-rate tasteless rubbish which is only marginally better than the keg it has replaced. One only has to consider the dreadful products of the Romford Brewery, whose major product differentiation seems to be in the use of a wide variety of names; or the debasement of Bass, once a beer with a deserved worldwide

reputation and now nothing special at all: or the antics of the Watney Group in London where the brew names are periodically changed to protect the anonymous.

To make matters worse, criticism of many smaller brewers is mounting. Local beers which once enjoyed a high reputation are in all too many cases losing their distinctiveness. It is not surprising. If drinkers will accept inferior mass produced "real ales" (and CAMRA will continue to enjoy collective orgasms each time a 'new' one appears) then some small brewers will follow that lead.

CAMRA nowadays continues to be a handpump-counting organisation. It is not doing anything like enough to campaign for **good** real ales – that is beers with flavour and beers which differ one from another. Indeed in paying so much attention to "successes" achieved with the Big Six they are betraying some of the best friends. For example, a member of very small "micro" – breweries have ceased production recently. These companies were among CAMRA's greatest allies because they sought to brew beers of quality and distinction; beers which offered a genuine choice for the drinker. These companies have always faced great obstacles because of the tied house system and the ability of big brewers to buy bar-space in the free trade through loans etc. Did CAMRA give as much support as it could have given? Or was CAMRA all too often 'whoring' after handpumps from the likes of Watneys in order to achieve 'victories'? Personally, when I find that the Greater London section of the "Good Beer Guide" has over 50% of its entries pubs selling nothing but Big Six junk beers, I feel a sense of betrayal.

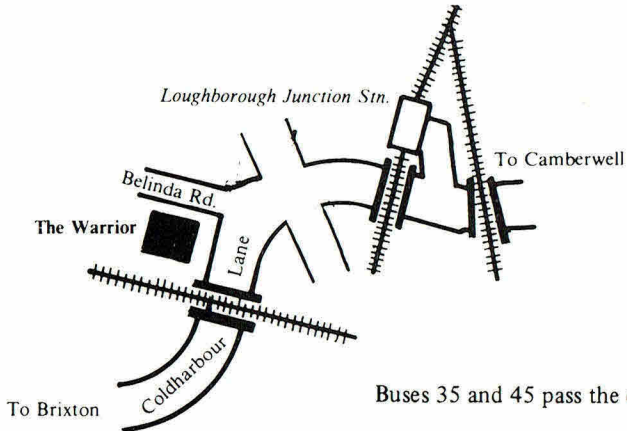
The successes (and there were plenty) which CAMRA achieved stemmed from the willingness of CAMRA to criticise and to complain; from the ability to recognise an enemy and to confront that enemy. That has largely gone. The faithful puppy-dog fawning which CAMRA displays when some keg merchant puts unpasteurised unfiltered keg beer through another set of handpumps is sickening. CAMRA has been assimilated by its enemies, by the debasers of our beer, and has become in effect silenced as a result. Unless and until it faces up to the threat of the 'eighties and stops fighting the battles of the 'seventies, CAMRA will not only become increasingly irrelevant, but by maintaining the illusion that an organisation exists to protect our pint, will become a positive danger.

A FORMER L.D. EDITOR

(name with-held for professional reasons.)

**LONDON'S LATEST BREWERY
'THE BRIXTON BREWERY**

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



BRIXTON BITTER
BRIXTON BEST
WARRIOR

O.G. 1036 at 70p per pint.
O.G. 1040 at 75p per pint
O.G. 1050 at 85p per pint



Brewed on the premises in a Hickey 15 Barrel plant

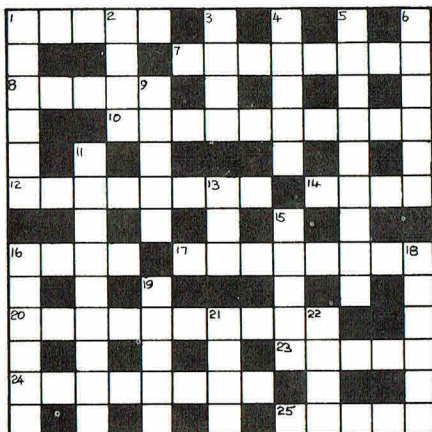
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Ruddle's County - Manns IPA - Webster's Yorkshire Bitter.

DRINKER CROSSWORD

Compiled by DAVE QUINTON

£5 PRIZE TO BE WON



Name.....

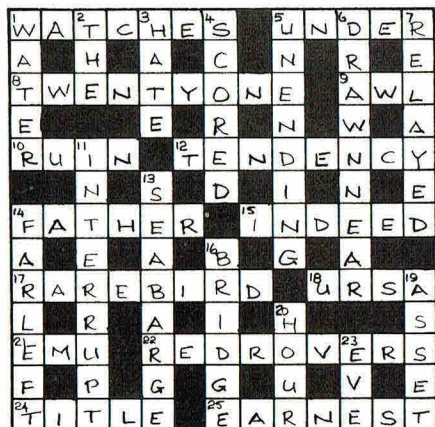
Address.....

.....

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

Prize winner will be announced in the October London Drinker. Solution next month.

Last Month's Solution



ACROSS

1. Sense an uprising in the state. (5)
7. Diamond box used for clothes? (4,4)
8. Realism, I learn, may bring forth a sign of pleasure. (5)
10. We sent last muddled information. (6,4)
12. Under this you should not be a boozier. (8)
14. Mother at home in the sea. (4)
16. In the massacre we find men. (4)
17. Runner unusually errs in F.T. (8)
20. Arrival involving ordinary people and civic leaders is a beginning. (10)
23. Feeling you get when cry of pain follows the end of the bout. (5)
24. Cultivated fighting force? (4,4)
25. Quietly dismissed but making a noise. (5)

DOWN

1. Here cometh Susan with paper! (6)
2. At last everyone is great. (4)
3. Clean revolution of Fern. (4)
4. Talk about bad taste. (5)
5. Hurry during solar radiation? (4,5)
6. With this you may have time for learning. (6)
9. Old fashioned girl takes article off and goes to ground. (5)
11. Green team split up and make pact. (9)
13. Initially this may be senseless. (3)
15. Very big soldier and worker. (5)
16. Hen the French found in the sea. (6)
18. Spoil the rod and become heated. (3,3)
19. Reward when 500 take part in dinner. (5)
21. When high it is certainly not base. (4)
22. Become quiet but express surprise. (4)

Winner of the prize for the June crossword:
Mark Saliba, 69A Grove Lane,
Camberwell, SE5.

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

PRICES NEWS

Close study of a BASS price list recently showed some interesting comparisons, with the original gravities being shown beside the prices. Keg mild (1032) was cheapest at 34p but for bitter the real ale was better value than the keg. Both Toby and Springfield were 35p but the former was shown as 1033 and the latter as 1035. Stones (1038) at 38p compares with IPA (1039) at 37p whilst Bass (shown as 1043 was, at 42p, the same as keg E, shown as 1041. Incidentally, you're not seeing things – the list gave the prices for halves, not pints.

The poor lager drinker, however, has to pay 43p for Carling (1037), 41p for Hemeling (1032) or 48p for Tennents (1044). Which just goes to show that real ale isn't just a better product but is better value as well.

NOTE: the prices shown relate to one of a group of managed houses and other pubs may charge more or less.

At least it's cheaper than drinking in a wine bar. Earlier this year 6 London boroughs surveyed the prices for a glass of wine in wine bars in their

area. Cheapest (if cheap is the word) was Hackney at 79p. Islington was 82p whilst Camden and Westminster tied at 85p. The City came second with 95p whilst a surprise top of the list was Tower Hamlets, winning with 97½p.

There was a first for your correspondent in the Old Rangoon at Barnes the other week, spotting the first credit card transaction to buy drinks. The way it works is that you hand in your card with your first purchase and its kept behind the bar until you leave, with all drinks marked on a bill. This refurbished mock-colonial type pub sells Directors at £1 a pint so you can get some idea of why you might need plastic money. . . .

Whilst in Manchester Joseph Holt report a shock increase in prices since last year . . . to 54p a pint for the bitter. Quite a contrast.

I.P.W.



RUTLAND

A change for the bitter

There's a great new name for the best draught bitter on everyone's lips.

It's still Ruddles Bitter, of course. But it's now called Rutland.

So next time your regulars ask for their regular Ruddles, tell them

they now have a choice.

Rutland Bitter. Or our famous County Strong Traditional Beer. Two Great brews from Ruddles of Rutland.

(Also available pre-packed for off sales)

Ruddles. The Rutland Brewery.

YORKSHIRE DRINKER

Or, more exactly, West Yorkshire drinker. A county perhaps better known for dark satanic mills, the Last of the Summer Wine and the Brontes, it offers a wide range of beers in a variety of pubs at sensible prices and often from local brewers.

Most of their names seem to begin with 'T' including the biggest, Tetley, whose pubs serve the traditional Yorkshire pint with the characteristic creamy head, throughout the county. Only about 80% do real ale, at prices around 65p however. The range of pubs runs from locals which would delight even the most headline 'basic boozer' purists through the comfortable to the plush.

Taylor's of Keighley on the other hand (and the other side of the county) seem to have two main styles. Fairly basic town pubs with architecture sometimes closer to blockhouse style than anything, compare with a chain of moorland outlets with an excellent selection of views. The beers are worth a mention as well. Landlord stands out, being the CAMRA beer of the year into the bargain. Slightly confusing is the Golden Best, often referred to as Mild but also sold as Bitter, which name is also found for the Best Bitter. Got it?

Two pubs were particularly memorable. With five out of the six pubs in Haworth seemingly renovated by the same suppliers of plastic beams and horsebrasses, Taylor's Fleece was a welcome contrast before hunting for the Heathcliffe Tandoori. And near Hebden Bridge an ultra wet day provided all the facilities for a trek up to the 950 high moorland Mount Skip Inn. A welcome place to dry off – and you can have a round of golf at the course next door!

Bradford also provided to be a good place for pubs, mostly Tetleys but with others such as the four of local new (1980) brewery Trough. The Wild Boar offers views across the valley to the mighty Listers Mill and on a clear day you can see Bradford itself, fully a mile away. The beers are some of the best in the area and well worth seeking out. The same applies to the West Riding brewery which also has a pub, the Barge & Barrel, situated between the bypass slip road and canal at Elland.

Also worth a try for the beer, but less successful this time in choice of pub, is Clark's of Wakefield. The Henry Boon right by the

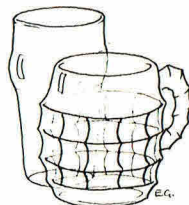
station used to be a curry house and now looks like typical beer exhibition type pub but with something like an immense straw hat over the bar. It's worth trying a pint or two though, and up the road you can sample Darleys and The New John Smiths Ale in Wakefield centre. The JS is a bit controversial in CAMRA circles, not least the red faces department. After praising them for turning out a cask-conditioned beer at last, it was then found out that cask breathers are normally used so the beer technically isn't real ale. It tasted fine in Wakefield however, but one wonders about withdrawal of choice for those who used to drink the old keg bitter?

One small brewery missed from this account is the Sair Inn home brew house at Linthwaite. That's because it was closed for decorations at the time of the (attempted) visit. Not very welcome after slogging it up a 1 in 2 mountainside. Down on the main road below, though, the Royal Oak offered Boddingtons bitter at 60p to make, as a consolation, the cheapest beer found in the county. As a Lancastrian, I took this as proving a point.

Not mentioned yet is Websters, a subsidiary of Watney Mann based near Halifax. That's because it seems easier nowadays to find a pint of real Websters in London than in Yorkshire – although things are better than five years ago when only 8% of their output was real. A rarity in their range is a dark mild, an unusual type of beer of Yorkshire where the lighter styles are preferred. It's available in real form, in a few houses including the Old Cock at Halifax, an historic pub on the outside but dominated internally by a less than historic video jukebox.

Throughout West Yorkshire the atmosphere of most of the pubs is a great contrast with London. The county boundaries might be artificial in concept but this is quite a homogenous area. Outside the pubs there are mountains, rivers, canals, old houses, steam railways, curry houses, satanic mills and plenty of other things to get to in closing hours. Try it and see.

IPW



BREWERY NEWS

* GUINNESS have expanded in the newsagents business with the purchase of Martins for £46 million. The 482 outlets will be added to the Lavell chain of 130 already owned by Guinness. Meanwhile the company has announced that profits for the six months to March were up 20% (before tax) to £29.2 million. Within the total, UK brewing was little changed from last year and 'Guinness' appears to be realising that its high prices might have something to do with that. Profits from overseas were up, as was the contribution from outside brewing, perhaps explaining the attractions of buying newsagents. More Guinness is now being drunk in draught form, where sales were up 4% on the previous year as compared to a fall of 6% in bottled sales.

* YOUNGS reveals more sales expansion with a further new pub in the pipeline besides the Chelsea Ram, due to open this year. A stake has also been taken in the Trocadero development in Piccadilly. Lager sales were reported to be up 10% last year, implying a big fall in sales of the traditional beers. The situation could get worse since a new stronger lager is to be produced.

The usual list of current prices features in the YOUNG'S report, but once again the details are for the very cheapest of public bars in managed houses - although the wording

implies that the same levels apply to all managed public bars. How many pubs sell the Ordinary bitter at 73p a pint though? An average price would make things a lot clearer.

* Also in are figures from BRAKSPEAR where sales reached £6.6 million, only a quarter or so of Youngs. A fall in the volume sold seems to have occurred, although Brakspear's beers are now to be found in some Whitbread pubs including London outlets, which should widen sales. In return, Brakspear are taking Whitbread bottled beers and no longer do their own.

* The big WHITBREAD news recently was the closure of their Luton megakegery during a strike. Built in 1964, Luton was the first of a new generation of mega-breweries and at its peak produced over a quarter of Whitbread's national beer output. However, a lot of problems arose due to poor planning and management as well, apparently, and the employee's pushing for pay parity with Vauxhall. The recent strike seems to have solved a problem which Whitbread has had for 12 months - whether to close one of its big breweries or a couple of the smaller ones. We have already mentioned in these pages that the WETHERED brewery at Marlow was thought to be under threat, so perhaps the Luton closure will mean that this will now be saved.

I.P.W.

JOIN CAMRA NOW and have fun protecting your pint!

FULL MEMBERSHIP OF CAMRA offers you:

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

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

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

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

I enclose £7 for HUSBAND AND WIFE MEMBERSHIP

Or, I/We enclose complete STANDING ORDER AUTHORITY

(Any additional amount will be welcomed as a donation)

FULL NAME

(block capitals)

FULL POSTAL ADDRESS

(block capitals)

SIGNATURE

DATE

Cheques should be made payable to Campaign For Real Ale Ltd. Applications should be sent to CAMRA, 34 Alma Road, St. Albans, Herts, AL1 3BW.



ROBERT PORTER & CO. (LONDON) LIMITED

Waterden Road, London E15 2EE.

We are pleased to announce that Gibbs Mew PLC have introduced Salisbury Best Bitter into the Greater London Area.

We are privileged and proud to be marketing this excellent new beer which with an Original Gravity of 1042° and a traditional, happy flavour. We are sure that Salisbury Best Bitter will appeal to our many traditional beer drinkers already enjoying the range of products marketed by Porters in the South East of England.

For Personal Service, telephone
Roger D. Tordoff – 01 986 7311

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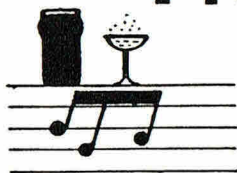
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Southwarkrawl

Historic Southwark, or Bridge that Gap.
Merton archaeologizes some odd facts in his
latest Historic crawl.



Directly across the Thames from the City of London stands Southwark – as steeped in history as the City itself. Known to the Anglo-Saxons as Suthringa Geworch (which means “the fortification of the people of the South district”) and shortened in Mediaeval times to Suthwerke, it is the venue of my latest crawl which begins at London Bridge Station. The station bar, the Oast House (1) serves Bass, Courage and Shepherd Neame bitters. Sometimes real beer is unavailable, but when it is on (which is most of the time) it’s rarely less than excellent. It closes at 10 pm each evening, but doesn’t open at all on Sundays.

*This is the site of London’s first permanent railway station, opened on 14th December 1836 as the terminus of the London & Greenwich Railway, a 6-mile via-duct of 878 arches, most of which still stand. In order to reach the road (down the slope) we pass over the alignment of the Mediaeval bridge, known as Old London Bridge.

Stone structure was approached by Fish Street Hill alongside the Monument, and constructed of 19 arches to the design of Peter of Colechurch, reaching completion in 1209. In order to pay for its construction and upkeep, houses were built over the roadway and rented out. This was a town in miniature built over the water. In 1358 it had 138 shops and a chapel dedicated to St. Thomas of Canterbury. It also had three taverns – the Bear at the near end, the Blue Boar a little over half-way across and the Three Neats’ Tongues (neat = calf) at the London end. On the Southwark end was a drawbridge which until the early 1600s was



raised at night, and a gatehouse upon which the heads of traitors executed on Tower Hill were exhibited until 1662. One winter’s night in 1535 Margaret Roper bribed a watchman to throw down the head of her father Sir Thomas More into a boat where she was waiting. She kept it in a leather case until her own death 6 years later, when both were interred in her family vault in

Canterbury. She was taking a risk, not only of the King’s wrath (she was imprisoned for a while), but also of drowning – the piers of the Bridge were built on “starling” which took up 500 of the 700 feet of the river’s width, and at certain states of the tides the water was five feet higher one side of the bridge than the other. Passing through it was one of Samuel Pepys’ favourite thrills, but over 10,000 people are estimated to have drowned here over 500 years.



The buildings naturally changed over the years – as you can see from the silhouettes. A fire in 1633 a fire at the Northern end destroyed a number of houses and shops, which were not replaced and provided a break which prevented the Great Fire of London in 1666 from spreading across.



Fire was an ever-present hazard in buildings largely of wood and thatch; on a previous occasion – 10th July 1212 – sparks from a fire at the southern end were blown by the wind to ignite the far end, trapping a large number of people, with about 3,000 fatalities.



Around 1760 the buildings were all removed due to traffic congestion, and a large central arch was constructed by removing two of the originals.



The Stone Royal Arms from the gatehouse is now on the wall of (appropriately enough) the King’s Arms some way beyond no. 4 on the map and outside the scope of this crawl. It serves real Courage.

Until 1739 this had been the only way to cross the Thames without a boat (except when it froze over during several notable hard winters) as far as Kingston. Even the opening of the first Southwark Bridge proved inadequate, and it was decided to build a new London Bridge 150 feet upstream from the old bridge, which remained in use until its successor was completed in 1831. It was designed by John Rennie who died in 1821, leaving his son of the same name to complete the work and accept a

knighthood for the efforts of both. When this in due course needed replacing in the 1960s it was impossible to reverse the process as the approaches to the Mediaeval bridge were blocked at both ends. And so Rennie's bridge was dismantled stone by stone for transportation – complete with bomb damage from the Blitz – to Arizona, where a river was thoughtfully provided after its reconstruction. Meanwhile the present bridge was built on the same spot without totally bringing the traffic to a halt. Perhaps our American friends would consider transplanting a few disused pubs and breweries (real of course) to bring some English culture to London Bridge Village on the shores of Lake Havasu?

Go down the Station approach, left into Borough High Street and left again into St. Thomas Street. Just across the road is the Loose Vine (2), the most recent local conversion to Real Ale, where Brakspear's and Young's Bitter are available.

See the map on p.16

* Just opposite is the operating theatre of old St. Thomas' Hospital, which is open to visitors of a not too squeamish disposition on Mondays, Wednesdays and Fridays. Surgery has naturally progressed considerably since the room was sealed up something over a country ago, to be re-discovered in recent years. The name of St. Thomas is a local one – Thomas Becket was the son of a London merchant, who became a friend of Henry II and through Royal patronage became Archbishop of Canterbury. He gave his full allegiance to the Church rather than to the Crown, and was in due course killed in his own Cathedral in 1170 by a group of knights who took the King at his words uttered in a drunken rage: "*Will nobody rid me of this turbulent priest?*" Pilgrims to his shrine would congregate at taverns in the area for mutual protection on the road. In the first printed book in the English language, Geoffrey Chaucer, who lived from about 1340 to 1400, informs us in the prologue to the Canterbury Tales:

*Befel that, in that seson on a day
In Southwerk at the Tabard as I lay
Redy to wenden on my pilgrimage*

To Caunterbury with ful devout corage . . .

twenty-nine assorted pilgrims joined him, giving him the plot to which he only needed to add his prowess as a poet to torture schoolboys ever since. The Tabard no longer exists, but Chaucer probably drank at some of the locations we are about to visit, even though none of the structures have survived.

Wel coude he knowe a draughte of London Ale was what he wrote about the Cook, but it could just as easily have been applied to himself. The

dedication of the local convent (of which more later) is natural, and of course many pilgrims had to stay overnight around here when the Bridge was closed. Borough High Street, to which we now return, is one of the oldest thoroughfares in the country, dating from Roman times. This was the lowest bridging-point on the Thames, being the only firm ground amid the marshes which stretched for miles around. There is now one bridge further down, Tower Bridge, which was not opened until 1894. In the 1600s nearly every building in the High Street (then known only as The Borough) was an inn. Between here and the river once stood the Black Swan, the Ship, the Boar's Head Tavern, the Chequers and the White Horse on the same side.

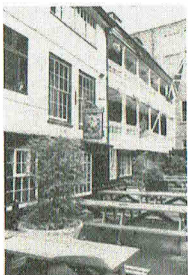
We now visit two pubs whose predecessors on the same site have been dispensing hospitality for several hundred years. At the traffic lights turn left, and a few yards along the same side we come to the narrow King's Head Yard, which leads to the Old King's Head (3), a Courage house serving Best and Director's. Of the two conflicting dates shown outside, 1881 in the stonework is correct – whoever designed the hanging sign above the door stating "established approx 1890" failed to do any research – or even to look up. The building is a comfy, well-preserved example of Victorian pub architecture and the wall illustrations of old Southwark are well worth perusal. The Old King's Head replaced a coaching inn built in 1676, whose predecessor was destroyed by fire that year. Called the Pope's Head until the Reformation, it was on a Roman site, probably a taberna, so you may well be the most recent in a long line of drinkers on the spot stretching back almost two thousand years. We turn left at the end of the alley, passing the site of the Three Cranes, and White Hart Yard. The last inn of that name was demolished in 1889, and had stood since the fire of 1676. The Mediaeval **White Hart on the site was the headquarters of Jack Cade in the rebellion of 1451.** Dickens has it as the meeting place of Mr. Pickwick and Sam Weller. He also mentions our next port of call, the George (4) on the left, in Little Dorrit.



Continued on next page

SOUTHWARK CRAWL *Continued*

Dickens probably knew more boozers around here than there are today – he spent much of his youth in the area. The George is the last galleried coaching inn in London, and until the South Eastern Railway did a lot of demolition in the area (including the White Hart) in 1889, it surrounded the courtyard on three sides. Now only the south side remains. It's well worth a visit, but if you fancy a drink don't arrive before 1.30 am, when your choice is Whitbread and Wethered Bitter, Flower's Original and Fremlin's Tusker.



The George

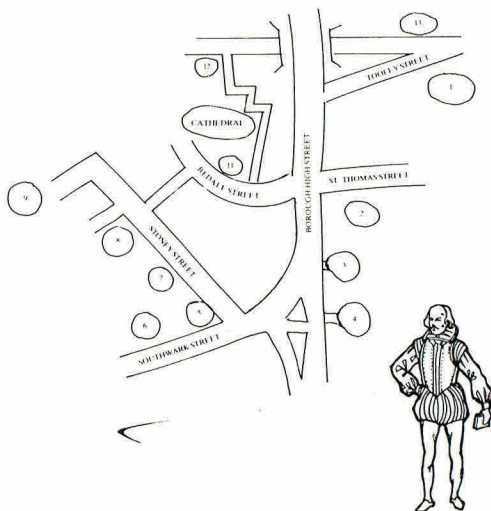
Photo: John Elliott

* the present building was built after the Great Fire of Southwark in 1676 destroyed the last George – then only 6 years old on a far older site – along with most other wooden structures in the area. It started almost next door in an oil shop belonging to a certain Mr. Wright. Shakespeare may well have performed here, and he was not averse to a drink. The words he put into the mouth of Cade in Henry VI may be ambiguous: *I will make it a felony to drink small beer.* But in Henry V, he, makes the point clear: *Would I were in an alehouse in London. I would give all my fame for a pot of ale, and safety.* Most of Shakespeare's plays were performed nearby in the "Wooden O" of the Globe Theatre in which he had a tenth share. Theatres were banned in the City, whose jurisdiction did not cover the whole of Southwark. It lasted for 14 years from 1599 until succumbing to – you've guessed it – fire. There were three other theatres nearby, the Hope, the Rose and the Swan, and also a bear-baiting ring.

As you go out of the George, cross to the alley way and walk to the far end, where you will find yourself facing the Southwark Tavern (5). Here you can sample Taylor Walker and Burton Bitter. A few yards further on, you can go to jail for a pint. Barker's Bar (6) used to be the legendary Becky's Dive Bar, but thankfully

now the decor is spotless and the beer excellent – Sam Smith's, Adnam's, Charrington IPA and Bass. There is a Happy Hour here from 5.30 to 6.30 Monday to Friday when beers are 50p a pint. Not open Saturday, but otherwise all usual local hours. Look twice before you believe the anti-clockwise clock. Underneath the pavement are candle-lit vaulted alcoves which although built as wine cellars, were once used as overflow cells for the Clink prison nearby. The building above was the premises of a hop factor – one of the many in the area during the last century; until telephone codes became figures – only the local exchange was HOP. Just across the road are excavations of a site which goes back to the time when Southwark was a Roman suburb. Go back to the Southwark Tavern (5), and turn left into Stoney Street and proceed to the Wheatsheaf (7), a comfy local selling Courage Best and Director's Bitter, dating back about 100 years to the time when Borough Market was developed. It is claimed that 80% of customers here drink Bitter – which says something for the beer.

A little further along is the Market Porter (8) with its own brewery behind producing Beach's Borough and Special Bitters. Also on sale in this tastefully refurbished 1880s pub (formerly the Harrow) are Greene King Abbot and IPA, Sam Smith's, Fullers London Pride, Young's Special and King & Barnes Bitter.



You're Bard!

Our next stop is a fair step away, continue along Stoney Street to the end, turn left along Clink Street and keep going until you reach the Anchor (9). This is the oldest pub in the area, although greatly rebuilt in 1775. In the 15th century it was known as the Castell on the Hoop.

(The Hoop is a survivor of the evergreen garland which was the sign of a tavern as long ago as Roman Times)

Available are Courage Best and Director's Bitter. Have a look around upstairs for relics of the Clink – which was next door – and downstairs for plaques marking record floods. Once finished, back-track to the Market Porter (8).

* An unconfirmed theory suggests that Stoney Street is a corruption for Stane Street, the name dating from the Dark Ages for the Roman road leading to Chichester – now the A24, and the A29 further down – which would indicate that it was the approach to a wooden London Bridge of which there were probably several on different sites at various times. Another explanation of the name is that it indicates an early paved road, possibly for the same reason. The whole area was once owned by the Bishops of Winchester, who had a palace nearby, of which a few fragments still remain. It was also a red-light district, and the local ladies of the night were referred to as "Winchester Geese". The Clink Prison was part of the palace, originally used for religious prisoners (some of whom had a foretaste of hell at the stake), latterly for criminals and several Catholic martyrs who were hanged, drawn and quartered; it was last occupied by debtors. The prison has gone, but "in the clink" has passed into the English language.

Opposite the Market Porter is a path through the market. Take this until you reach Bedale Street, turn right and carry on to the Globe (11) on your left. On the way you will pass Green Dragon Court – the Mediaeval tavern was demolished to make for the railway. The somewhat shabby exterior of the Globe gives another example of ornate late Victorian architecture, and inside you can indulge in Ruddle's Bitter and County, or Brakspear's Bitter.

To your left as you leave the Globe is Southwark Cathedral, thought to be the finest Gothic church in London apart from Westminster Abbey. It's well worth a visit, but for the present let it act as a landmark. Keeping the Cathedral on your left, follow the alleyway which skirts the outside of the churchyard. It



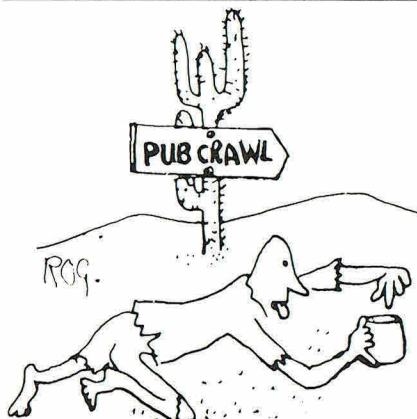
The Globe, Bedale Street. Photo: John Elliott.

turns left-right-left-right every few paces and to the left of the arch at the end is the Mudlark (12), a good attempt at a modern pub, selling Charrington IPA and Bass. Its frontage was featured on the front cover of our December 1980 issue. The wall illustrations are worth a glance.



Continued on p.18





Southwarkrawl on its last legs

*The Mudlark is directly above the original tunnel of the City & South London Railway, the first real "Tube", built in 1890 and powered by electricity. It is now part of the Northern Line. The present tunnels were bored under the line of the Mediaeval bridge in the 1930s, that below the Mudlark having a secondary existence as an air-raid shelter. I won't give you a conducted tour to the Cathedral – the guide books do it better. But here is a story you won't find there; how it came by its name, St Saviour & St Mary Overie. The female anatomy is not connected, although a couple of human bodies are involved. John Overi (the surname means "over the water") was a local ferryman in the 9th century. He was also a miser. When his daughter Mary announced that she wished to marry, he was horrified at the thought of the expensive dowry, and came up with the idea of feigning death so that his family had to fast in mourning, thus saving money. However, Mary was overjoyed at her sudden inheritance, so decided to share her good fortune, and invited her friends to a feast. Hearing the celebration and incensed at the extravagance, he rushed downstairs to put a stop to matters, forgetting that his face was whitened and that he was dressed in a shroud. One reveller, taking him for ghost, lunged out with a boat-hook, putting an end to John's mortal existence. Whether this incident is a comment on the intelligence of the Anglo-Saxons or just the strength of their beer is open to debate. While this was being sorted out, news arrived that Mary's intended had been thrown from his horse and killed, and rather than doing what you'd expect, she calmly bade everyone goodnight, and a few days later betook herself to a nearby convent with her money. She spent her life as a nun, and the money was used by St. Swithun, Bishop of

Winchester (of rainfall fame) to build a church, which after her death was dedicated in her name. Quite why she was canonized is unclear, but possibly there were financial reasons. That church was destroyed by fire, and the present building was constructed on the site. During the Reformation it was seized by the Crown and let out to tradesmen – parts served variously as a bakery and piggery until the local people bought it from King James II and re-dedicated it to St. Saviour. When in 1905 it became a cathedral, both names were combined. Our colonial cousins will be interested to know that John Havard, the son of local butcher and later to achieve fame the other side of the Atlantic, was baptized here in 1607, the same year that Shakespeare's younger brother Edmund was buried in the building.

Outside the Mudlark to your right is the only remaining section of Rennie's bridge. Go under this and walk in as straight a line as possible under the circumstances until you reach Tooley Street. You are now opposite the station again if you want to go home. If not, most of the pubs on Tooley Street sell real ale, but that's another crawl.

A few paces along the road on the other side you find the famous London Dungeon situated under the station. If your stomach can take it, you might care to find out how our ancestors worked out what to do with beer by experimenting with their contemporaries. Alternatively, if you have another crawl planned for later on, public transport presents no problems. So long as you can find the staircase – and get up it.

Merton



Merton wouldn't let us have a recent photo. However, he challenges anyone to identify him – and the pub – which he is pictured visiting complete with Mum on an earlier fact-finding mission – in August 1958. Photo: H. J. Owen.

FAREWELL TO RAY AND GINGER

At the end of July an era ended in a little corner of South West London when Ray and Ginger Francis left the WINDMILL in Hampton Hill after sixteen years of giving the public what they want – real beer served in the finest possible condition with great efficiency but always with the friendliest of smiles. When they moved in, in June 1968 the Windmill was already selling Charrington Best Bitter (now known as IPA and no longer brewed by Charrington in the Mile End Road) on handpump and I was in the middle of my A level exams at school just round the corner. (If only I had appreciated good beer in those days. . .)

Always an enthusiast for real ale before ever CAMRA existed to give it that title, Ray fought long and hard with Charringtons to retain his “old fashioned” handpumps in the face of “progress” and in time he was rewarded for his efforts by being able to sell his great love, Draught Bass – when it was still fermented in Burton unions. (He had a few words to say to those of us he knows to appreciate a decent drop when Bass went over to open fermenters and it took a good while to get the beer back to something like what it was before.)

Subsequently his skill in looking after his beer was recognised by the brewery in that the Windmill was one of the first pubs in London to sell M&B Springfield Bitter and last winter he was one of the publicans who sold M&B Highgate Old Ale throughout its season – and always in excellent condition – I was there and I know. His skill and enthusiasm has been recognised by the Richmond and Hounslow Branch of CAMRA who first put the Windmill in the 1976 Good Beer Guide when they discovered it and there has never been the slightest doubt that it should stay in every year thereafter.

Now, to our loss, Ray and Ginger have left the Windmill and moved with their daughter Cassie and her husband Brian to run a restaurant near Redruth after Ray was unable to obtain from Charrington an undertaking that Cassie and Brian would be able to take over the lease of the pub when he and Ginger retire in a year or two, and thus ensure for us customers that the Windmill would continue as the pub we want to drink in.

Ray and Ginger will be sorely missed and we can only hope that the incoming tenant, who

has not been appointed at the time of writing, will be sympathetic to the large regular clientele they have cultivated and do not change the pub too much. If he treats the pub and its regulars sympathetically I feel sure that he will benefit – the current turnover of the house is significantly higher than the average for a pub of its modest proportions.

Andy Pirson

IRISH FIND USE FOR CHEESE !!

An Irish offshoot of Grand Metropolitan, owners of Watney, has perfected a process for turning milk into alcohol as a by product of cheese manufacture.

Carberry Milk Products now turns out 12000 tons of cheese and almost a million proof gallons of alcohol from its plant at Balineen, each year. A lot of the alcohol ends up in vodka manufacture – perhaps there is scope for packaged cheese and vodka parties?

Carberry is now supervising the building of a Californian facility which will be the biggest cheese factory in the world and is also expected to turn out enough alcohol for 41 million bottles of vodka a year.



NOT THE RED ROVER CRAWL

Dusk breaks over an ordinary evening in Wandsworth. I'm perusing the Red Rover Crawl in London Drinker, something I'm always greatly impressed with – in and out of pubs, on and off buses, plenty of variety without too much effort. There's nothing else for it, I must try one for myself. A quick though suggests doing Putney. So I cease perusal of the London Drinker, pull the chain and head off for the 220 bus stop. . . . Forty minutes later I'm in the Spread Eagle at Wandsworth (High Street) enjoying a pint of Youngs and observing the new decor. The old screens above the bar have gone and the back room has a sort of bandstand without a band, but in general it's not really spoilt and the display of old photos makes for added interest. I wonder whether Red Rover ever stood at a 220 stop in Garrett Lane.

How many pubs can you do if you have to wait 30 minutes for the bus needed to get from one to the next?

. . . . Another day, another bus queue. This time at Bank. My trusty bus map having given out that the 22 runs straight from there to Putney Common. I duly find the stop at 6pm and wait at five past a 22 goes to Battersea Garage (where?). No sign of a Putney job Ten past. How many 8's and 6's can there be? Quarter past. The bus spotter behind in the queue has filled his notebook with 8's Twenty past. He results to reading the new Ian Allan magazine, "Modern Bus Queues" Twenty five past. News of a sighting ripples through the crowd. Is it a coach? Is it a bus? Is it a 22? No, it's a fire engine Half past. The police mistake the queue for the TUC Day of Action and move us all on

. . . . It's Sunday lunchtime and I'm finishing my all all-bran burger before setting off for the 220 bus stops after ten minutes I go on to the next stop and the next and the next at the next one is a grouping of LT drivers. They're waiting for the 220 too then, deliverance! A 37 shows up. On the bus, down the road, in time to make the Jolly Gardeners.

Probably the best pub in Putney the only problem was the slow service at peak times – An excellent opportunity to think up rude answers to the Fullers/Inferflora "I say I'm lat but . . ." but the fullers was worth the wait.

Sunday lunchtime gives the bonus of a jazz band live in the lounge bar. In other words, its a tale with a happy ending.

Next Months Not The Red Rover reports on a crawl of Salvation Army Hostel bars in the Balham area.

Pigs Ear Beer Festival

1Oct 17-20 (Wed-Sat): 3rd Pigs Ear Real Ale Festival, York Hall, Old Ford Road E2.

2 minutes from Bethnal Green Tube.

Lunchtime (Thu-Sat) 11-2.30 and free entry.

Evenings (Wed-Sat) 5-11, entry 70p. Wed eve **only**, entry for CAMRA members.

Cheap season ticket for whole Festival.

Food, entertainment, commemorative glasses.

Contact: Julian Farrow 980 0564



DARTS

The CAMRA fours darts competition will this year take place at York Hall, Bethnal Green, E.2. on Tuesday 16th October.

This will be the day before the Third Pig's Ear Beer Festival opens. Only CAMRA members will be allowed in so please bring your membership card along.

Would branches who are interested please contact Ted Eller on 986 3744. There will be an entrance fee and trophies will be awarded.

P.S. North London Branch please note – no lager drinkers please.

NORTH LONDON BEER GUIDE

Produced as a companion to the successful East London and City guide, the North London Beer Guide was published last month. It contains full descriptions of over 650 real ale pubs in W.C.1., North and North West postal districts as well as the outlying areas of Enfield and Barnet. In common with the East London guide, the non-real beer pub in these areas are also listed.

The guide contains photographs, maps, area description, brewery details and what the

producers call "all you need to make your London trip a success". Your guess as to what that covers is as good as ours!

You can obtain your copy by sending a cheque or postal order for £1.95, made payable to CAMRA North London, to Trevor Unwin, 42 Allerton Road, London N16 5UF.

Below is a sample entry, referring to Crocker's, 24 Aberdeen Place N.W.8. – mentioned in the last Drinker.

VAUX Sunderland Draught Bitter, Samson, Wards Sheffield Best Bitter, and guest beers. Formerly the 'Crown', although also known as 'Crocker's Folly'. Frank Crocker built this pub as an hotel, in anticipation of Marylebone Station being sited nearby; it wasn't, and he was ruined. Renamed in the spring of 1984 following a magnificent restoration by Vaux which has brought out all the luxurious splendour of this Victorian building. There are three connected bars: the former billiard room is now a well furnished lounge bar with waitress service. Hot and cold food is available at all times. The "saloon" is resplendent in marble; its ornate ceiling is also remarkable. The "public" bar is plainer but still plush; bar billiards and darts can be played here. Quart mugs of beer are available and a discount is offered. Tables and chairs outside for summer drinking.

* It seems that the City Pride – no. 3 on the crawl of Farringdon which appeared on p.16 of last issue – has not materialized, despite Fullers' notices that it was to open early this year. The crawl was prepared some time ago from the East London & City Guide, whose compilers obviously also had that impression. So let me suggest an alternative. The Metropolitan, on the corner of Farringdon Road and Clerkenwell Road, has been open for several months as a free house. Normally it has nine real ales, from the following range: Fullers ESB and London Pride, Marston Owd Rodger and Pedigree, Godson's Black Horse, Greene King Abbott and IPA, Bass, Wilmot's Hop Cone Bitter, Adnam's, Everard's Tiger and Younger's IPA. It has had a complete refurbishment and a cellar bar added.

Entertainment includes Punk Theatre 5 nights a week and two bands on Monday evenings. The Metropolitan is closed on Saturdays. Its manager Brian Bingham informs me that the house record for Owd Rodger in one session is 8½ pints; we'll see about that. It is owned by Norman Reid, who also owns the Surprise at no. 32 Bowling Green Lane. M.S.

* Jim Douglas at The Allison Arms, our most northerly outlet, has requested extra copies as our humble magazine tends to sell out in a matter of minutes.

* An emissary, W. McDougall mentions that Strathalbyn Brewery must qualify for a bargain beer, knocking out bitter at 40p a pint on selected nights

BARGAIN BEERS

- * **Marylebone Station** (Albert and Victoria Bars) Happy Hour 7 to 8 pm each Monday to Thursday – 33% off usual prices. Beers at around 55 pence a pint usually include at least one of the following: Boddingtons, Greene King, Shepherd Neame, Chudley, Sam Smith.
- * **City Bar**, Fenchurch Street Station. 5 to 6 pm Mondays and Tuesdays – one third off. Tolly Original and Arkell BB at 52 pence a pint; Draught Bass, Courage Directors, Tolly Old Strong and Arkell Kingsdown at 54p.
- * **The Jolly Gardeners**, London Road Mitchum, has Trumans Prize Mild at 66p.
- * **The Clockhouse**, Battersea Park Road, has a Happy Two Hours each Monday to Friday, with Bass at 50p from 5.30 to 7.30.
- * **The Windmill**, Tabernacle Street, E.C.2., has a selected beer of the evening at 8p off – making Pride or Greene King or King & Barnes or Websters about 72p.
- * **The Spread Eagle**, S.W.18. has Youngs Bitter at 73p and Special at 76p.
- * **St. John's Tavern**, Tooley Street S.E.1., is selling Webster's at 73p.
- * **The Queen Victoria**, S.E.18. Sells McDonnell's Country (o.g. 1036) home brew at 66p a pint.
- * **The Jolly Gardeners**, St. Alphonsus Road S.W.4. has superb Charrington IPA at 70p, Bass at 76p.
- * **Campbells Free House** (see ad.) has a Happy 1½ Hours, 5.30 – 7.30 pm; 66p for Pitfield's Hoxton Heavy, Sam Smith's Chudleys and usually a guest beer.
- * **The Sun**, Lambs Conduit Street W.1. and the **Moon**, New North Street W.C.1. both have Advocate Ale at 68p, also a Happy Hour and occasional promotions.
- * **The Warrior**, (Brixton Brewery) S.W.9. sells home brew Bitter at 70p and Best at 75p. Likewise the **Prince of Wales** S.W.11. (Battersea Brewery) has Bitter at 69p and Best at 73p, also a Happy Hour and Half, 5.30 – 7 pm Monday to Friday when all beers cost 60p a pint.
- * **Barker's** (formerly Becky's Dive Bar), Southwark Street S.E.1. has a Happy Hour, 5.30 to 6.30 Monday to Friday – 50p for Sam Smith's, Adnam's, Charrington IPA and Bass.

- * **The Victoria**, Mortlake has a Happy 2 Hours from 5.30 to 7.30, when Webster's is 65p.
- * **The Sun**, Carshalton sells Ind Coope Burton Bitter at 67p a pint and Burton Ale at 70p.
- * **The Sun**, Lamb's Conduit Street, has Young's Ordinary at 68p a pint.
- * **The Kingston Mill**, Kingston sells "Old Suffolk 2X Best Bitter at 64p a pint (50p on Friday nights).

Any other such information, please to John Davis, 19 Ivymount Road, S.E.27. 0NB.



RIP-OFFS or where to drink at someone else's expense.

The Old Rangoon, (formerly the Boileau Arms) is charging £1.00 for Courage Director's.

The Prince of Orange, S.E. 16 has Hammerton's at 98p, Mild and Bitter at 78p, but at least the jazz is free.

BB's Bistro, Walbrook, E.C.4. sells Truman Bitter at 50 pence per half pint. They do not apparently sell it in pints!

If you know of any prices which any are more outrageous than usual, please let us know.

Apologies are due to the Hop Pole, Putney Bridge Road, SW18, whose Mild was quite wrongly priced at 86p in the 'Rip-Offs' item in last month's London Drinker. In fact their prices are Truman's Prize Mild 74p; Bitter 76p and Best 86p. A recent hot Saturday night's visit found the beer popularly ordered and well-kept, with a lively local atmosphere to match.

REAL BEER IN LONDON SUPPLEMENT UPDATE 11

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		WEST	
W1	SNOWS, 226 Picadilly Truman: Sampson	Hampton Court	MITRE Free House H removed (132)
EAST		CHANGES	
E2	KING & QUEEN, 89 Cheshire Street Trumans: Bitter, Best Bitter	CENTRAL	
E2	NELSONS HEAD, 32 Horatio Street Everards: Old Original, Gibbs Mews: Salisbury Best Bitter (OG1042) A Gibbs Mews owned pub	W1	WHITE BEAR INN + Greene King: IPA BLUE COAT BOY renamed BLUE ANGEL (S10 & U9)
E3	CRYSTAL TAVERN, 25 Burdett Road Ind Coope: Burton Ale, Taylor Walker: Bitter	EC1	
E15	BACCHUS'S BIN, Wine Bar, 9 Leytonstone Road Greene King: IPA, Abbot Ind Coope: Burton Ale Rayment BBA Youngs: Special Bitter restaurant in basement is open until 11.30 pm (midnight Fri/Sat)	EAST	
NORTH		E1	ARTICHOKE + Watney: Combes Bitter (S14)
N1	RAILWAY TAVERN, 26 York Way Webster: Yorkshire Bitter	E1	CARLTON — Charrington: IPA + Bass (44)
SOUTH EAST		E1	DICKENS INN — Arkell: BBB, — Bass, — Fuller: ESB + Arkell: BB, + Dickens: Owen Bitter (OG1043), Special Bitter (OG1055), brewed at Tooley Street Brewery, SE1 (part of Dickens Inn Group) + Samuel Smith: OBB (44)
SE6	DARTMOUTH HOTEL, 77 Laleham Road Courage: Best Bitter, Directors	E7	LORD PALMERSTON + Bass (S19)
SE13	SULTAN, 14 Lee High Road Courage: Directors	CORRECTIONS TO UPDATE 10	
SE18	ROSE & CROWN, 24 Plumstead High Street Wethered: Bitter (re-instatement)	ADDITIONS	
Slade Green	CORNER PIN, Slade Green Road Ruddle: County Webster: Yorkshire Bitter	E3	ACORN, should read E2
WEST		SW6	DUKE OF WELLINGTON, address should read London West Hotel PRINCE OF WALES, should read SW8
W6	HAMPSHIRE HOG, 227 King Street Watney: Combes Bitter, Stag Bitter beware Websters and Manns still on DCL air pressure pump.	SW18	
DELETIONS		DELETIONS	
		E3	BEEHIVE, reference omitted (U3)

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). H represents handpumps. The information provided is correct to the best of our knowledge. If any pubs have reverted to selling real ale that compilers would be pleased to receive details.

DELETIONS

NORTH WEST		
Edgware	LEATHER BOTTLE Watney	H removed (U5)
SOUTH EAST		
SE8	FARRIERS ARMS Charrington	H removed (U5)

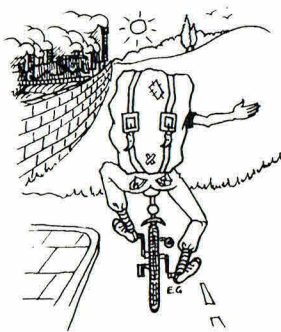


OUT OF TOWN

Crawl of Seaford

Mike Jacob of Brighton & South Downs Branch writes-up the crawl Martin threatened in April.

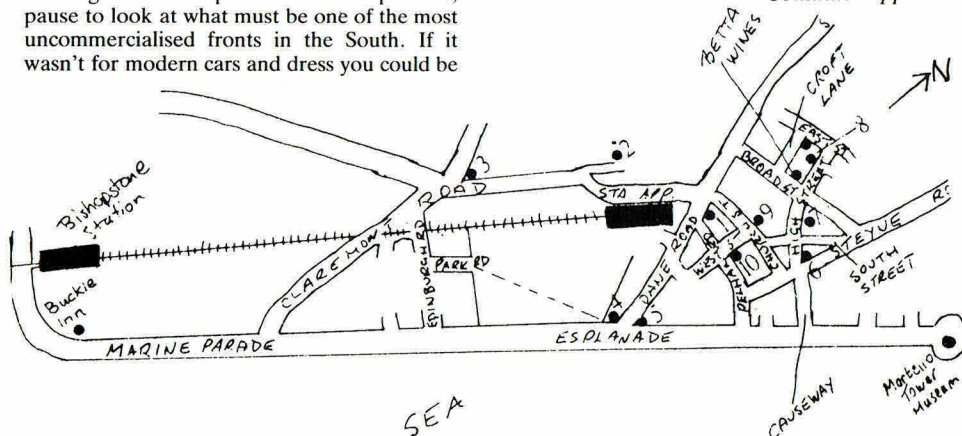
From the station, turn right following the curve of the buildings into Dane Road. Opposite is our first port of call, The Terminus (1). Originally a Tamplins house (there is still one original window left – later you will see a full set), now run by Albion Taverns, Host, Chef & Brewer, I'm not sure which you name it; Watney's may well change it next week. Fortunately the real ale range is stable: Stag, Websters and Gales HSB are available. Leaving the Terminus, retrace your footsteps past the station and the garage on your right, and immediately you will see the Clearview Hotel (2). An hotel recently established with a modern bar, Bass is the real stuff sold here. Turning right we continue along Claremont Road past the British Legion Club (serving Charrington IPA when last checked) until the White Lion appears (3). The comfortable new bar is now open. Youngs Special is always available plus two guest beers, usually stronger ones such as Fullers ESB, Gales HSB or K & B Festive. It makes life interesting to pop in and find out what's on offer. Cross Claremont Road, bear left past the shopping parade taking a quick look in Roberts' windows to see if they are selling any Real Ale, cross the pedestrian rail bridge into Edinburgh Road then left again into Park Road. At the end on entering the park, head diagonally across to the right directly towards the distant yellow sign. Coming out of the park onto the Esplanade, pause to look at what must be one of the most uncommercialised fronts in the South. If it wasn't for modern cars and dress you could be



in the 30's. Turn left into the Beachcomber (4) which is very popular and crowded in the evenings. Bass, IPA, Badger Best and Tanglefoot are available. Opposite is the Viking (5) which is the ground floor of a block of flats with a modern lounge offering Courage Directors and Best Bitter. Turn left then left again back to the Esplanade, walk past the Sea Hotel (no real ale) and turn left into the Causeway where you will be confronted by the Wellington Hotel (6). An early Victorian building originally called the New Inn, Beards BB, is available. Ron the landlord runs a locals' local and opens all permitted hours – some do not!

From the Welly go right into the High Street and you will find the Hole in the Wall (7) set back on the right. A Charrington house with Bass and IPA. Returning to the High Street, continue across the end of Broad Street, curiously the main shopping street, until on the left you see the Cinque Ports (8), another

Continued opposite



Charrington House, also selling IPA and Bass. Very much a traditional pub, the public bar still has tongue and groove wood panelling covering the walls. Retracing your footsteps back almost to the Wellington then turning right you will pass the Crown (Phoenix) which unhappily does not sell real ale, but has a grand set of Tamplins windows which were saved by the landlord when the brewery was tarding up the pub. Almost next door is yet another Charrington house, Ye Olde Plough, selling yet again IPA and Bass. Possibly the oldest pub in Seaford, if by this time having visited several hostleries, you may think the building is beginning to move. Don't worry – many parts of the Plough do lay at strange angles. (*The shellfish stand in the car park at weekends sells excellent seafood – Pisces Crustaceus*). From the saloon bar entrance as you stumble out, you have a view straight down West Street and to the Lord Admiral (10). What a chequered history this pub has had – originally an Edwardian hotel, the Bay, Charrington ran it as a tied house, then it was sold to Raven Brewery Mark I until finally it is now a free house lavishly renovated and selling Younger's IPA, Courage Best Bitter and Harvey's BB.

If you come to a convenient stopping point – i.e. it's 2.30 pm and you've been thrown out of the pub, there are many cafes and restaurants in Seaford (no point in eating and losing good drinking time). Still at a loose end till they open again? Visit the Martello Tower Museum which has several exhibits from pubs and of Seaford's long defunct brewery. The building still stands in Croft Lane if you wish to see it. It's still not 6 pm and you've got a raging thirst? Visit Betta Wines, Seaford's Real Ale Centre in Broad Street where they also sell a wide variety of bottled beers.

Opening hours in Seaford are 10 am to 2.30 pm and 6-11 pm. Take care, as previously stated, many do not open all permitted hours, especially in the morning.

Trains leave Victoria at ten minutes to each hour. The journey takes 1 hr 40 minutes with a change at Lewes – the same applies on the way home. The Martello Tower Museum opens Wednesdays and Saturdays from 2.30 to 4.30 pm, Sundays and Bank Holidays 11 am – 1 pm, 2.30-4.30 pm admission 20p.

The Wholecellars



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Famous Pendle Witches Brew 1050 O.G.

TIMOTHY TAYLOR: KEIGHLEY
Beer of the year 2 years running
Great British Beer Festival

VAUX: SUNDERLAND

WEST RIDING: HUDDERSFIELD

DANIEL THWAITES: BLACKBURN
Brewex Winner 1983

OLD MILL: GOOLE



GOOSE EYE: KEIGHLEY

CLARKS: WAKEFIELD

TROUGH: BRADFORD

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CALL DAVE OR MARY (0422 844976)

YOUR FIRST WHOLECELLARS DIRECT DELIVERY COULD BE WITH YOU NEXT WEEK.

DEAR DIPSY



DEAR DIPSY, I think I'm going through a change in life. At least SOME things have changed. For the last two issues of London Drinker I've hardly been able to find a mistake, and I can't play my favourite game of Spot the Correct Page. They all seem to be in the right order, you know where to find the rest of an article, and even my last Capital Beernight slip came out without frustration. But that's what I'm feeling now. Can you recommend any other publication I can tear to pieces? Or will the Editors go back to the old ways?

FRUSTRATED, London

DEAR FRUSTRATED, No, decidedly not to both questions. Just content yourself with the thought that *THEY* now iron out all the problems (except in my department) before sending London Drinker to press, so what you see is what they plan – well, almost. Try changing your name to *Contented*, and keep buying London Drinker.

DIPSY

DEAR DIPSY, I am 30 years old, 6ft tall and by dint of a heavy growth of beard can tip the scales at just over over 8 stone. My live-in lover Margaret has for several years been sleeping with other men; she claims this is because I can only make love to her once a fortnight. Friends have advised me that if I drink a gallon of real ale every night I might manage to put more lead in my pencil.

NEIL S., South Godstone

DEAR NEIL, I see no objection to your trying heavy drinking as a remedy for your love life. After all, Brewer's Droop is unlikely to make thing worse. However, have you ever considered becoming a jockey? It's another way that you could manage more rides.

DIPSY

DEAR DIPSY, My problem is that, whenever I see two beer glasses standing side by side, I get an irresistible urge to pick them up and look through the bottom of them at the barmaid. Do you think I am making a spectacle of myself?

LEN SCLEANER

DEAR LEN, I think you would look less of a sight if you used empty glasses instead of full ones.

DIPSY

DEAR DIPSY, I have been considering having a sex-change operation for several years. I am worried about what my friends might say. Can you advise?

APRIL, Penge

DEAR APRIL, It takes a lot of guts to have the operation. It takes a lot of guts to live your life as a woman, but remember, after your operation, you'll still have more guts than other women.

DIPSY

DEAR DIPSY, I am told that if I drink eight pints of lager every night, my chances of catching AIDS will be increased significantly. Is this correct?

NIGEL KENDAL-BROWN, SW5.

DEAR NIGEL, Lager itself does not cause AIDS. But the company in which you will find yourself if you drink it regularly is another matter.

DIPSY

DEAR DIPSY, I have a confession to make. I do not like Torvill and Dean! Indeed I would go so far as to say that the spectacle of this grotesquely-thighed hairdresser's assistant and this sunken-chested effeminate ex-policeman is the most tacky experience since lager and lime. Am I being unfair?

MACHISMO, Croydon

DEAR MACHISMO, I think you are being rather unfair on lager and lime.

DIPSY



Where to buy London Drinker

OUTLETS - East and South East Pubs

- EC1 STICK & WEASEL, 273 City Road.
 EC4 WILLIAMSON'S TAVERN, 174 Queen Victoria Street.
 EC4 WILLIAMSON'S TAVERN, Groveland Ct. Bow Lane.
 E1 FISH & RING, 141A White Horse Road.
 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.
 E17 LORD BROOKE, 47 Sternal Street.
 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 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.
 SE10 NORTH POLE, 131 Greenwich High Road.
 SE10 ROYAL GEORGE, Bisset Street.
 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.
 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 HOPE, Norwood High Street.
 BECKENHAM JOLLY WOODMAN, Chancery Lane.
 BEXLEY BLUE ANCHOR, Bridgen Road.
 CROYDON CATHERINE WHEEL, High Street.
 CROYDON DUKES HEAD, South End.
 CROYDON LION, Pawnsom Road.
 CROYDON ROYAL STANDARD, Sheldon Street.
 CROYDON SHIP, 47 High Street.
 SIDCUP QUEEN MARY'S HOSPITAL SOCIAL CLUB

OFF TRADE

- 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.

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, Cloudestey Road.
 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 Crough Hill.
 N6 ANGEL, 37 Highgate High Street.
 N6 DUKES HEAD, 16 Highgate High Street.
 N6 VICTORIA, 28 North Hill.
 N8 DICK'S BAR, 61 Tottenham Lane.

- N8 HARRINGAY ARMS, 153 Crough Hill.
 N8 PRINCESS ALEXANDRA, Park Road.
 N9 RISING SUN, Winchester Road.
 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, Landsker Road.
 N20 BULL & BUTCHER, 1277 High Road, Whetstone.
 N20 CAVALLIER, 67 Russell Lane.
 N22 STREET 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.

OFF TRADE

- N1 TWO BREWERS, Pitfield Street.
 N11 Originales, Friern Barnet Road.
 N15 Majestic, Colina Mews Park Road.
 NW3 Vinebins, 150 Haverstock Hill.
 BOREHAMWOOD Grog Blossom, Shenley Road.

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.
 SW1 WILTON ARMS, 71 Kinnerton Street.
 SW4 JOLLY GARDENERS, 115, St. Alphonsus Road.
 SW4 OLDE WINDMILL, Clapham Common, South Side.
 SW6 ROSE, 1 Harwood Terrace.
 SW6 WHITE HORSE, 1 Parson's Green.
 SW7 ANGLESEA ARMS, 15 Selwood Terrace.
 SW8 LORD RAGLAN, 392 Wandsworth Road.
 SW9 WARRIOR (Brixton Brewery Co.) Coldharbour Lane.
 SW10 FERRET & FIRKIN, 110 Lots Road.
 SW10 KINGS ARMS (Finch's), 190 Fulham Road.
 SW11 ANCHOR, Holgate Avenue.
 SW11 HABERDASHERS ARMS, Culvert Road.
 SW11 PRINCE OF WALES, Battersea Park Road.
 SW11 SOMERS ARMS, 96 Usk 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 LEIGHAM ARMS, 1 Wellfield Road.
 SW16 PIED BULL, 498 Streatham High Road.
 SW18 THE GRAPES, 39 Fairfield Street.
 SW19 LEATHER BOTTLE, Kingston Road.
 SW19 PRINCESS ROYAL, Abbey Road.
 SW19 TRAFALGAR, High Path.
 CARSHALTON SUN INN, North Street.
 EAST MOLESEY STREETS OF LONDON, Bridge Road.
 KINGSTON KINGSTON MILL, High Street.
 KINGSTON WYCH ELM, Elm Road.
 MITCHAM BULL, Church Road.
 MITCHAM CRICKETERS, 340 London Road.

Continued Over

CAMPBELLS FREE HOUSE

21 BRIDPORT PLACE, ISLINGTON, N1



HOXTON HEAVY
SAM SMITHS
CHUDLEY
+ 1 Guest Beer

Happy Hour
5.30 to 7.00

All hand drawn beers
at 65p per pint.

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

Lunchtime Pub Grub
Easy evening parking
Beer Garden

OUTLETS - Continued

MOTSPUR PARK EARL BEATTY
NORBITON THE NORBITON, Clifton Road.
RICHMOND WHITE CROSS, Riverside, Water Lane.
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.
W1 CAMBRIDGE, 48 Newman Street.
W1 DEVONSHIRE ARMS, Devonshire Street.
W1 GRAFTON ARMS, Grafton Way.
W4 CHISWICK EYOT, 122 High Road.
W5 RED LION, St. Mary's Road.
W5 NEW INN, St. Mary's Road.
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 HILLINGDON STAR, Hillingdon Hill.
HOUNSLOW CHARIOT, 34 High Street.
HOUNSLOW CROSS LANCES, Hanworth Road.
HOUNSLOW QUEEN VICTORIA, 121 Bath Road.
SUDBURY BLACK HORSE, Harrow Road.
TWICKENHAM EEL PIE, 9 Church Street.
TWICKENHAM POPE'S GROTTO, Cross Deep.
WEALDSTONE ROYAL OAK, Peel Road.

OFF TRADE
SW11 Majestic Wine Warehouses, Hester Road.
SW11 39er, Webbs Road.
SW12 Alma's Real Ale Off Licence, 20 Bedford Hill.

If your pub would like a supply of LONDON DRINKER please get in touch with the Local Branch
Contact - see above.



REAL ALE DEFINED

Real Ale, a term coined by CAMRA, is now a part of the English language. The latest supplement to the Oxford English Dictionary defines real ale as 'A name for draught (or bottled) beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide; also called "cask conditioned" and "naturally conditioned" beer.'

ACCEPT NO SUBSTITUTES.