

January 86



**BUMPER  
ISSUE**

**20p**

# LONDON DRINKER



Beernight – Page 5

Vol  
7

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

No 11

## BRANCH DIARY

If your branch is not mentioned please ring the branch contact. Dates for December and January of which we have been notified are as follows. Branches please send information to Andy Pirson. Branch contacts page 44

**BEXLEY:** Wed 4 Dec (8.30) Branch Meeting and Presentation (10 years of Good Beer Guide entries). VICTORIA, Belvedere.

**BROMLEY:** Thur 5 Dec (8.15 sharp) Branch Meeting to discuss threatened take over of Branch by South East London. LONDON TAVERN, Maple Road, Penge, SE20. Lend us your support and show SE London we don't need them. All members please attend — Thur 19 (8.00) Christmas Social and Paul's Birthday Booze Up. FREELANDS TAVERN, Freeland Road, Bromley.

**EAST LONDON & CITY:** Tue 3 Dec (8.00) Branch Meeting. ROSE & CROWN, 13 Mere Street, E8 — Mon 9 (8.00) ELAC Beer Guide Crawl. EAGLE & CHILD, 112 Woodgrange Road, E7 — Wed 11 (8.00) Darts vs. D.E.S. FISH & RING, 141A White Horse Road, E1 — Mon 16 (8.00) ELAC Beer Guide Crawl. CUCKFIELD HOTEL, 31 Wanstead High Street, E11 — Fri 20 (5.30) City Social. DUKE OF SOMERSET, 15 Little Somerset Street, E1.

**KINGSTON & LEATHERHEAD:** Sun 1 Dec (12.00) Social. STAR, Leatherhead Common — Mon 2 (8.30) Committee Meeting/Social. BRICKLAYERS ARMS, Hawkes Road, Kingston — Sat 14 (8.00) K&L Christmas Party. DRUID'S HEAD, Kingston — Sun 5 Jan (12.00) Social. DUKE OF CAMBRIDGE, Shannon Corner, New Malden — Mon 6 (8.30) Committee Meeting/Social. STREETS OF LONDON, East Mosesey — Thur 9 (8.00) Branch Meeting followed by Annual General Meeting. PRINCE OF WALES, New Malden — Thur 16 (8.00) Cellar trip to RAILWAY, Surbiton — Sun 2 Feb (12.00) Social. ROYAL OAK, Surbiton — Mon 3 (8.30) Committee Meeting/Social. WILLOUGHBY ARMS, Kingston.

**NORTH LONDON:** Tue 3 Dec (8.00) Branch Meeting. VICTORIA, Mornington Terrace, NW1 (upstairs room) — Tue 10 (8.00) Two Pub Social. MITRE TAVERN Downham Road, N1 then CAMPBELLS, 21 Bridport Place, N1 — Sat 14 (8.00) All London CAMRA Party. FLEETWOOD, Wilson Street, EC2 — Tue 17 (8.00) Two Pub Social. SALISBURY, Green Lanes, N4 then OLD SUFFOLK PUNCH, Green Lanes, N4 — Tue 24 (8.00) Christmas Eve Social. RAILWAY TAVERN, Roman Way, N7 — Tue 31 (8.00) New Year's Eve Social. See the New Year in with us at the GEORGE IV, Copenhagen Street, N1 — Sunday Lunchtime Socials for December. LORD WOLSELEY, White Lion Street, N1 — Wed 1 Jan (Lunchtime) Joint Social with Enfield & Barnet Branch. OLD WHITE LION, Great North Road, N2 — Tue 7 (8.00) Two Pub Social. GENERAL PICTON, Wharfedale Road, N1 then MALT & HOPS, Caledonian Road, N1 — Tue 14 (8.00) Two Pub Social. FLASK TAVERN, Flask Walk, NW3 then ROSSLYN ARMS, Rosslyn Hill, NW3 — Tue 21 (8.00) Two Pub Social. PACKENHAM ARMS, Packenham Street, WC1 then CALTHORPE ARMS, 252 Grays Inn Road, WC1 — Tue 28 (8.00) Two Pub Social. ISLAND QUEEN, Noel Road, N1 then NARROWBOAT, St Peter's Street, N1 — Sunday Lunchtime Socials for January. KNIGHTS OF ST. JOHN, Queens Terrace, NW8.

**RICHMOND & HOUNSLOW:** Thur 5 Dec (8.30) Committee Meeting. RIFLEMAN, Fifth Cross Road, Twickenham — Thur 9 Jan (8.30) Committee Meeting. White Hart, Kingston Bridge, Hampton Wick — Mon 20 (8.30) Branch Meeting. Bull & Bush, The Green, Richmond — Thur 30 (8.30) Two Pub Social. PLOUGH then WAGGON & HORSES, both Kew Bridge Road, Brentford.

**SOUTH EAST LONDON:** Mon 2 Dec (8.00) Inter Branch Social. WHITE HART, 96 Church Road, Crystal Palace, SE19. Members from Bromley and Croydon & Sutton Branches particularly welcome.

**SOUTH WEST LONDON:** Fri 6 (7.30) Social. BREWERY TAP, High Street, Wimbledon, SW19. (Get in early before the Hooray Henries.) — Fri 20 (5.30) Branch Anti-Social. YE OLDE WINDMILL INN, Clapham Common South Side, SW4 — Sat 4 Jan (7.00) New Year Party. DUKE OF DEVONSHIRE, Balham Hill, SW12. Includes unmissable raffle; food at 8.30. Names to branch contact please — Thur 16 (8.30) Branch Meeting. FOX & HOUNDS, Upper Richmond Road, Putney, SW15 — Tue 21 (8.00) Yet Another Darts Match Vs. SPBW. DUKE OF DEVONSHIRE, Balham Hill, SW12.



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## EDITORIAL



One of the most unpleasant experiences of drinking is finishing. After a good session in your favourite pub with a few excellent pints to the wind and a good portion of an inadequate pay cheque stuck behind the bar, it is always a disappointment to be thrown out.

I can think of few people in the licensed trade who do not favour a more flexible system of licensing laws, but often the licensees discriminate against a large section of their customers by throwing them out on time so that a certain favoured few may remain behind for "lates" or "afters".

Every reader will know of pubs where a few are favoured by the governor, and will also know of many where *all* are thrown out on time. What infuriates me is when I spend a lot of money in a pub and a certain clientele, who often arrive at last orders, are served up to, and after the bell, while chairs are put up and noises are made for the "plebs" to leave.

From my limited experience, I will relate three episodes which expose our current licensing laws for the sham they are. Firstly to Cheshire in 1978, in a famous "lates" town, my "little" brother and I were enjoying a quiet pint of Bass in a superb backstreet hostelry and had arranged to meet the local CAMRA organiser, who worked in the bus depot round the corner. In he came, and, after one pint, asked if we were ready to move on. We replied that we were quite happy to while our night away at "Ernie's". Our friend exclaimed "Ernie's must be the only pub in town that closes at 11pm. You know he is an ex-policeman!" It mattered not, because it happened to be, and still is, the best pub in town. But we were persuaded, and off we went on a tour of the "High" town where every single pub had its doors wide open for everyone until we lurched away at 12.15.

We returned to Cheshire again in 1983 to a nearby town after, apparently, a new Chief Constable had tried a crackdown on the more notorious "afters" pubs. After a few pints on a

Sunday lunchtime, our genial host announced over the tannoy: "Ladies and Gentlemen, If you wish to leave us now, please do so. If you are staying and have a car in the car park, please hide it now. Thank you!" We drank happily on until we decided to leave, but only after we had learned that, because of widespread collusion and resistance, the new Chief Constable had been powerless to close the pubs on time, but had secured an "agreement" that pubs should not *admit* anyone after hours.

Hence, every customer was welcomed for "lates". (The pub in question, incidentally, had their brewery — Robinsons — build a toilet extension to a higher elevation so that the interior lights would not be visible from the High Street!).

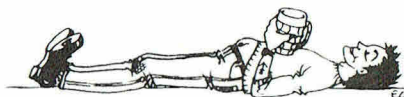
In London, however, one is often subjected to most unpleasant experiences. I was drinking recently in Mitcham (SW London) which still endures the heathen 10.30 weekday closing hours. My Charrington's IPA was 92p a pint and, just at 10.29pm, a bevy of burly, short-haired fellows appeared. From the plaques above the bar, I gathered that this was a policeman's local. When I glanced at my watch to check the time, (could I safely order another pint?), the bell for "time" rang but our late friends were still being served, while I was being shown the door.

Now, I don't agree with *anyone* being discriminated against in a public house; women, black people, youngsters of 18 or policemen. What I ask for are sensible laws that will enable breweries and licensees to open their doors to all people of legal drinking age after 11pm, like the civilized people of Cheshire and our friends in Scotland.

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Once again Christmas and New Year loom ahead, and the time has come to offer you all the season's best wishes. We'd like to thank our advertisers (without whom there would be no magazine) and our contributors, the local CAMRA branches who deliver to the outlets every month, but perhaps our most heartfelt thanks go to the licensees who, for no personal gain, retail our magazine. We wish them a successful holiday season, and hope our readers will patronise their pubs.

**Chris Cobbold.**



## Friends and Relations

For many months I have intended to produce a list of publications with which London Drinker is "twinned"; many of them have been and continue to be a source of inspiration and information. I would heartily recommend our readers to any of these publications. (Of particular note is Mersey Drinker which is supporting a local branch of CAMRA threatened with legal action by one of their local brewers for their expose of that company's policy of serving keg beer through handpumps). So, treat yourself to a subscription for some of the following:

**The Association of Bottled Beer Collectors.**  
Editor: Colin Heapy, 26 Pot House Lane, Stocksbridge, Sheffield, S.Yorks, Tel: 0742 888451.

**The Brewery History Society,** £4. Peter Gilardi, 1 Birkhall Rd, Catford SE6 1TF.

**What's Doing,** £1.90 for six issues (monthly). Roger Hall, 123 Hill Lane, Blackley, Manchester.

**Potters Bar** (Bi-monthly), Potteries, Kay Washbrook, 21 Milton Crescent, Talke, Newcastle.

**Thames Valley Drinker** (free bi-monthly, postage £1 per year). Rob Tough, 27 Kibblewhite Crescent, Twyford, Berks, RG10 9AX.

**Ale (Cambridge) Monthly** (Free) Editor Paul Ainsworth, 9 Willingham Rd, Over, Cambs.

**The Notts and District Drinker** (15p monthly), 140 Toton Lane, Stapleford, Nottingham.

**Draught Copy** (quarterly, free), 34 Tovil Road, Maidstone, Kent.

**Mersey Drinker** (monthly 20p, six for £2.00 inc.post), 42 Fairclough Cres, Haydock, St. Helen's Merseyside (Excellent campaigning magazine).

**New Tyke Taverner** (monthly, 20p, £4 for 12 issues) Dave Whitaker, 95 Thornbury Drive, Bradford BD3 8JE.

Chris Cobbold.



# 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 70p 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



# THE BRIXTON BREWERY



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



BRIXTON BITTER	O.G.1036 at 79p per pint.
BRIXTON BEST	O.G.1040 at 84p per pint.
WARRIOR	O.G.1050 at 94p per pint.

*POLYPINS AVAILABLE from £20.75*

## CONWAY TAVERNS IN ASSOCIATION WITH CAMRA

*Presents a*

### ***LOCAL BEER NIGHT***

*To celebrate the 2nd Anniversary of the  
Brixton Brewery.*

*In the Warrior — address above*

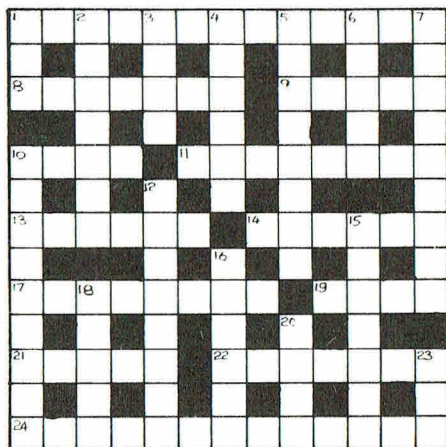
**on Wednesday 11th December**

Nine Elms Mild on Gravity from the wood  
and Brixton Bitter both at **60p a pint.**

# LONDON DRINKER CROSSWORD

COMPILED BY DAVE QUINTON

£5 PRIZE TO BE WON



Name.....

Address.....

.....

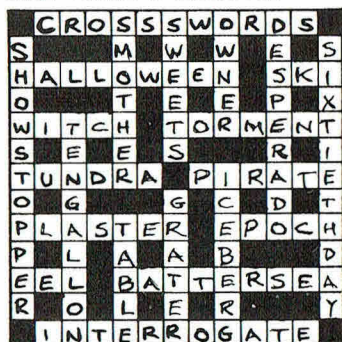
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All correct entries received by first post on 29th January will be entered into a draw for the prize.

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

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

## LAST MONTH'S SOLUTION



## ACROSS

1. The cattle are lowing here. (4,2,1,6)
8. Semi-detached stables? (4,3)
9. Put the icing on the cake. (3,2)
10. Old fashioned time at Christmas. (4)
11. Journey of the Magi? (4,4)
13. Give a reindeer that is gone. (6)
14. Relationship of Jesus to God? (3,3)
17. Like a child's Christmas Eve. (8)
19. Get it under the mistletoe. (4)
- 21 & 22. The angels wished for this. (5,2,5)
24. The three kings had it. (7,6)

## DOWN

1. It's calm and bright at Christmas. (3)
2. Above the noise a boy will hear a Panto. (7)
3. Enthusiastic about entering a spin tobogganing. (4)
4. Little donkeys may be an advantage. (6)
5. The Star of Bethlehem? (8)
6. A shepherd in the stable? (5)
7. Tears about around Wise Man for further examinations. (9)
10. Left-over Christmas food? (6,3)
12. Joseph's words to Mary outside the stable? (4,4)
15. Unshaken as a Christmas pudding should be. (7)
16. Jesus before Christmas. (6)
18. Santa is almost part of the contract. (5)
20. Fairy involved in simpering on the tree. (4)
23. "We have seen his star in the East and have come to worship ---." (3)

Winner of the prize for the October crossword:

D. Abbey, 88 Sleaford House,  
Blackthorn Street, Bow, E 3.

Other correct entries received from:

A. Bandit, K.L. Batchelor, H. Baxter,  
A.J. Bovey, B.E. Bradley, E.A. Bridgeman,  
Brock, J. Calderbank, Brendan Casey,  
Mick Daley, B.R. Davis, Frank Dunkley,  
Damien Farrell, B. Fasey, B.H. Felton,  
G. Foster, Anthony Greenbury, Olly Graham,  
Eileen Graves (35 minutes), 'Arry Hart,  
A.D. Hartwell, D.J. Hilditch, William Hill,  
Gordon Hopkinson, Roger Jacobson,  
Noel Jones, C.J. Lee, Mrs. G.M. Lines,

More correct entries opposite.



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## North London Branch News

Back by popular demand.

Due to its overwhelming success the London Drinker Beer Festival returns to the **Camden Centre in Bidborough Street, WC1** to be held between **April 9th to 11th, 1986**.

This years festival held in March was supported by over 5000 people who consumed over 120 kils of beer in three days.

For 1986 you can sample a wide range of bitters and the best collection of milds to be seen in London for many years. All the usual side lines will be there — entertainment, food, tombola etc.

Further details will be available in the February edition of the London Drinker.

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## BACK NUMBERS

We are now able to announce our new back-number service which we have been trying to organise for a number of months. Commencing with the first issue of March 1979, copies of every issue are available to members, with the exception of June 1980, and October 1979 — the latter was not published.

Orders should be sent to **Stan Tompkins, 122 Manor Way, Uxbridge, Middlesex**, with a remittance of **25p per copy**.

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## CHRISTMAS COMPETITION

A prize of **£5** will be awarded to the writer of the best anagram of: **"A MERRY CHRISTMAS AND A HAPPY NEW YEAR."**

We shall print the best six entries. The competition will be judged by our crossword compiler, Dave Quinton.

Send your entries to:

**London Drinker Christmas Competition,  
25 Valens House,  
Upper Tulse Hill,  
London SW2.**

Competition closes on **29th January 1986**.

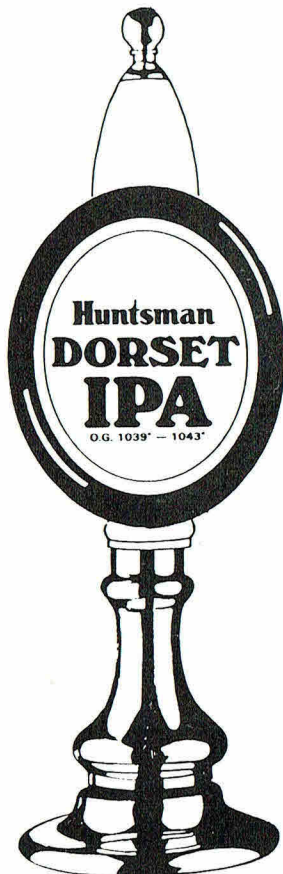
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## MORE CORRECT CROSSWORD ENTRIES

Dennis Lucas, J.R. Mason, Steve Mott, Alan Millington, M.J. Moran, J.M. Mullin, Robert Poxon, Peter Sharples, Eddie Sissons, Ron Smith, Glyn Thomas, Rob Tough, M.J. Trowell, Charlie Tugwell, Alison Williamson, June Woodard, Sally Wylie, Denys Vernall.

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**Huntsman  
DORCHESTER  
BITTER**  
O.G. 1030° - 1034°



Contact the Free Trade Office:  
**Eldridge, Pope & Co.,  
Dorchester Brewery,  
Dorset DT1 1QT  
Tel: (0305) 64801**

# **GODSON CHUDLEY**

## **THE BREWERY IN LONDON FOR LONDON**

**LOCAL LINE 1038 WILMOTS 1042 G.B.H.1048  
LOROS STRONG 1048 DRAUGHT EXCLUDER 1066  
STOCK 1085**

**ALL AVAILABLE IN POLYPINS BRIGHT  
AND IN FREE HOUSES ON DRAUGHT**

As far North as **LORD NELSON WEST END LANE BARNET**

As far South as **HAUTBOY OCKHAM SURREY**

As far West as **BEACONSFIELD ARMS, SOUTHALL.**

As far East as **ALFRED HITCHCOCK, WHIPPS CROSS.**

**CHISENHALE RD. LONDON E.3**

### *Branch Contacts continued*

**WEST LONDON:** Wed 4 Dec. Pub of the Month social. CHANDOS, St. Martin's Lane, WC2 (new Sam Smith's pub) — Tue 17 Christmas Party, jointly with West Middlesex. Ealing Lawn Tennis Club, Daniel Road, W5.

**WEST MIDDLESEX:** Tue 3 Dec (8.00) Games Evening. **KINGS ARMS**, The Grove, W5 — Mon 9 (8.30) Social. **WHITE HART**, Greenford Ave, W7 — Fri 13 (7.30) Branch Christmas Party. **EALING LAWN TENNIS CLUB**, Daniel Road (off Creffield Road), W5. Tickets £2.50 includes food and free pint of Brakspears on gravity. — Wed 18 (8.00) Branch Meeting. **NORFOLK ARMS**, Llanover Road, North Wembley (Public Bar) — Tue 7 Jan (8.00) Games Evening. **PLOUGH**, Northfield Avenue, W5 — Wed 15 (8.00) Branch Meeting. **STAR**, Uxbridge Road, Hillingdon Heath — Thur 23 Southall Crawl. **RED LION** (7.45), High Street (next to park); **PLOUGH** (8.25), North Road; **GEORGE & DRAGON** (8.55), High Street; **THREE HORSESHOES** (9.25), High Street; **NORTHCOTE ARMS** (10.00), Northcote Avenue; **BEACONSFIELD ARMS** (10.35), West End Road — Tue 28 Pinner Crawl. **BELL** (7.45), Elm Park Road, Pinner Green; **ODDFELLOWS ARMS** (8.30), Bridge Street; **GEORGE** (9.00), Marsh Road; **VICTORY** (9.30); **QUEEN'S HEAD** (10.00); **HAND IN HAND** (10.30), all in High Street.

**Deadline for February Edition — 2nd January.** Please be sure to send all diary material to Andy Pirson.

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

Editors: Martin Smith, 64 Brailsford Road, SW2, Chris Cobbold. Tel: 674 0556.

Andy Pirson, 22 Fulwell Road, Teddington, Middx, TW11 0RA.

ADVERTISING: Sue O'Brien, 46 Denham Way, Denham, Middx, UB9 5AX. Tel: 0895 833603.

SUBSCRIPTIONS: (£2.00 for 6 months) should be sent to; Stan Tompkins, 122 Manor Way, Uxbridge, Middlesex.

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.



## 'We're here to fob you off'

The Advertising Standards Authority have found nothing misleading about the current Carlsberg lager poster campaign — which shows the dreaded Northampton-brewed fizz being sold from a handpump (see August LD).

CAMRA HQ had earlier received notification that a number of CAMRA members and members of the public were annoyed by the advert and had decided to object to the advertising 'watchdog' body.

What they each received was an identical bland reply from the ASA, which said: "There does not seem to be a prima facie case for investigation here".

It went on: "We do not believe that the advertisement is likely to mislead with regard to the nature of the advertised lager. We consider that the effect of the handpumps is to suggest no more than the atmosphere of the public house, and that the poster simply identified Carlsberg as a draught lager of relatively high popularity and quality. We do not believe that the public are likely to confuse lager with traditional ales".

The decision is a sham. It gives brewers carte blanche to go ahead and imply that their product is in fact the opposite of what it really is. What is

## A DROP OF SUNSHINE

To celebrate 100 months in residence and the completion of extensive restoration work, Roger Berman of London's famous free house of The Sun, is offering all card-carrying members of CAMRA 10p a pint off all cask ales.

"This is The Sun's acknowledgement of all the good work CAMRA has contributed over the past years in promoting real ale and enabling many small brewers to survive and many more to appear on the scene," says Roger.

Members will also be able to enter a weekly draw by submitting their membership number whilst buying a pint. The winner each week will be able to join a nightly tour through The Sun's extensive old cellars, where they can sample the various draught beers on the house and choose, as their prize, a Polypin of ale up to 1043 original gravity.

The Sun, in Lambs Conduit Street, WC1, dates back to 1804, the cellars earlier to around 1688. The offers last until the end of the year.

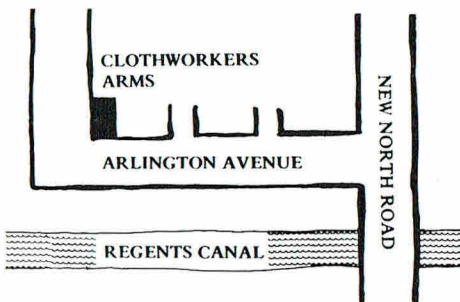
more opposite to handpulled traditional beer than a keg-only lager brewed in Britain under licence?

## The Clothworkers Arms

Arlington Avenue, Islington, N1

*Now the most stylish free house in Islington!*

- \* Abbot Ale.
- \* Marstons Pedigree.
- \* Rayments bitter.
- \* Westons trad cider.
- \* Opens 5.30 sharp.
- \* Hot and cold lunchtime buffet.



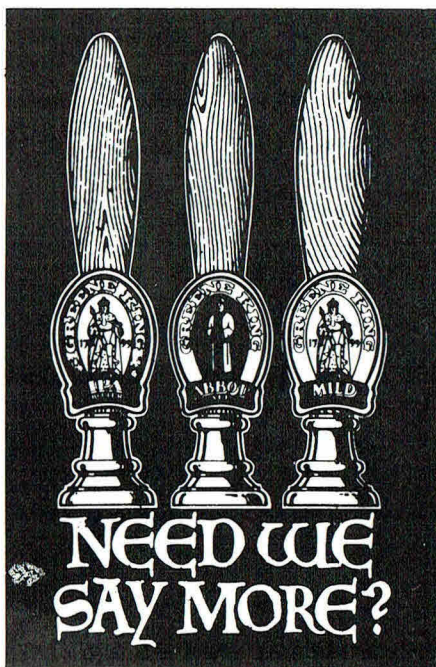
## “JAMES WHITE” CIDER

Here, for all CAMRA members, is a jugged history of “JAMES WHITE” CIDER and its production.

The story so far. James White, after working in the Far East as a planter, decided to return to England. He did so, but, as all he was able to do was to plant trees in straight lines, this is just what he did. And this resulted in an apple orchard in Cratfield, under the name of Istana Limited. For those of us, whose Malay is a little lacking, “istana” means palace.

James then began using the apples that he could not sell, first for apple juice, and then, as an experiment, cider, using a small Swiss apple press. The juices and cider sold well and, to finance the rapid expansion of the cider works, James sold the orchard. It was at this stage that the first legends began to be founded. And many people tell regretful tales of over consumption, including one of a stag night, when the bridegroom drank too much of the “JAMES WHITE” and the wedding had to be cancelled. One of our better successes.

James White has since been joined by James Gibbons, also of Far Eastern parts, and Steve Western, who found his way to Cratfield via the Antarctic and Arabia. A bit of a long way, you might say, but he persevered and got there in the end.



Expansion in the last year has been dramatic with the purchase and installation of a new well “newish” press. This press is a 120 ton, 1925 Stowe Press from Bristol. Production potential has gone from 150 gallons per day to about 800 to 1,000 gallons per day. This “modern” press has finally dragged us, kicking and screaming, into the 19th century.

So now here is how the cider is actually made. The apples are milled to a paste and then stacked in layers of cloths to form a “cheese”, from which the press squeezes the juice, all very traditional. We add some sugar to give a starting gravity of 1060 to 1065 and a very active yeast, which gives a finishing gravity of below 1000.

This gives us a distinctive dry taste. And the blend of cooking and eating apples that we use gives us the required acidity. It is a natural product. There are no artificial sweeteners, no weird preservatives (at 8.5 % alcohol you do not need them).

Many people come to the factory for a visit and poke about in dark corners and peer into the vats, saying “Where are the rats, then?” as if expecting to find a 50 gallon drum of rat concentrate or an extract of dried rat somewhere. In truth meat used to be added to West Country cider to give the yeast something to feed on. We use modern apples with a high protein content so we do not need to add a dead cow to each vat.

When fermentation has finished, the cider is transferred to oak barrels and aged for at least two months but usually for four months or longer.

The final product is a real head banging drink. We always carry out an L.D. fifty fifty test on our cider. We do not use animals, so the animal liberation front can rest easy. We use any old drunks that lurch past; we give them fifty pints and if they are still standing (talking and walking do not count), it is a failure and we turn it into cider vinegar, which then goes into our new range of natural cosmetics.

The future looks good. We are now installing handpumps in our bigger outlets and we are picking up more customers each week.

Any and all CAMRA members are welcome to visit us for a taste and a look round any time during working hours. Or ring Ubbeston 293 (STD Code 098 683) to book in for a coach party or for a week-end visit. And we are giving a 10% cash discount for all CAMRA members until Christmas.

*James White Cider is available on the handpump in the Goose & Firkin, Borough Road, SE1 – Ed.*



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## OUT OF TOWN in Dublin City Centre

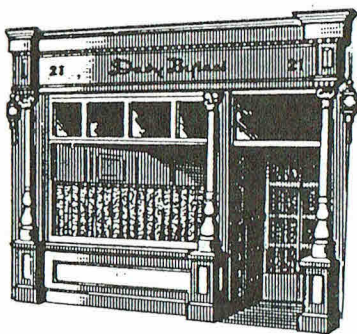
The Old Stand is an excellent pub, named after a former stand at the Lansdowne Road rugby ground. It is placed at the corner of Andrew St. and Exchequer St., quite near Trinity College and the thriving shopping and nightlife of Grafton St.

Enough of the tourist leaflet stuff, though — on my visit I was after plain ordinary real bottled Guinness, having had sufficient of the nice but kegged Draught in my brief stay in Dublin. The bottled variety cost 78 Irish pence in the comfortable Lounge of the Old Stand. This is equivalent to about 62p Sterling and wasn't too bad considering you get an Imperial half-pint in Ireland, 9ml more than here. The product itself was beautiful, with that a smoother taste which Guinness have never been able to reproduce at Park Royal.



At 5pm in the afternoon both Lounge and Bar were pleasantly half-filled and, once your order was established, the barman in the Lounge was quite likely to serve you in your seat if he wasn't too busy. Discreet piped Latin-American music completed a relaxing atmosphere in that bar, whereas the Bar itself was slightly more well-worn, with a magnificent carved dark oak dresser behind the bar from floor to ceiling.

I reluctantly left the Old Stand, inspected a couple of curry houses so posh as to have no menu outside, and ended up next in Davy Byrne's in Duke St, in the same South City Centre district.



James Joyce's Leopold Bloom was described as entering this bar, but an inhabitant of 1904 Dublin wouldn't recognise it now. It has been fairly mercilessly modernised with a mixture of 30s to 50s styles and seems to be THE place to go and be seen in downtown Dublin. A curious mixture of short-haired trendies, tourists, wild-eyed drunken medical students and (a few) ordinary people packed out the place. My bottle of Guinness was surprisingly a penny cheaper here, and just as good. I soon tired of the place, though, and edged my way out again to admire the street frontage which, as you can see from the picture, is elegant and unspoilt. The murals in the Main Bar, by the way are by Cecil French-Salkeld, but then I'm sure you'd recognise his style anywhere.

Then it was back to the veggie food hunt, which finally drew to a successful close in the Coffee Bean/Runner Bean cafe in Nassau St. in the shape of an excellent vegetable curry with popadums, raita and side salad.

The Sealink ship now beckoned, so I headed off towards its fizzy bar and the Euston sleeper at Holyhead, perhaps to spend a few more hours traversing rare bits of Crewe Yard during the reconstruction works. What on each could I do at Euston at 6.12 in the morning, though?

Pat Hanson.

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### Joseph Holt shares a 'weak hold'.

Shares of Joseph Holt, the rather reticent Manchester brewery, are described as a "weak hold" by John Spicer, drinks analyst at City stockbrokers Grieson Grant and Co.

The company's profits last year climbed 8.6pc to £2,640,000. The GG man expects £2.8 million for this year.

Holt's shares are a tight market even though

Boddingtons' Breweries has sold its near 10pc shareholding.

Boddies was a Holt shareholder of some years standing. It presumably sold because it saw little chance of successfully accomplishing a takeover. Holt's directors own just under 50pc of the capital and Mr. Spicer says 24.9 pc of the shares "are still in major holdings".

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## LETTERS TO THE EDITORS

Dear Editors,

I am writing in the hope that I can help point Tony Pilbert in the right direction concerning the Paxton Arms on Anerley Hill (October Letters).

I used to live in Anerley Road and am quite interested in finding out about the history of anywhere that I happen to be living. In this connection there is a gentlemen's hairdressers just down the hill from the Paxton run by a chap called Eric Price. He is also the secretary of the Crystal Palace Foundation and is a veritable mine of information about the local area thereabouts. Even if he doesn't know precisely what Tony wants to know I feel confident that he will be able to refer him to the relevant sources.

I realise that this all probably sounds a little spurious but it is true, honest!

I hope Tony finds what he's looking for.

Yours Sincerely,  
Les Mondry, London

Dear Editor

I have only a few facts about Cannon Brewery, but Tony Philbert could surely find out more from Taylor-Walker at Muswell Hill, or from the Allied PR office at Allied House, St John St, EC1, where the Cannon Brewery operated until it was taken over by T-W and all brewing was transferred to Limehouse.

Limehouse was in turn closed when Ind Coope took over in the late 50's. In their day Cannon were in the lead in building Gin Palaces, many by the great designers Shoebridge and Rising. I give an incomplete list overleaf: (most, but perhaps not all, were commissioned by Cannon). Rising Sun, Euston Rd; Crown, Cricklewood; Boleyn, Plastow; Great Northern, Hornsey; King's Head, Enfield.

Shoebridge by himself built:

Pear Tree, Fulham and Red Lion, Parliament St, the latter recently restored by Mayell Hart & Associates, with great sympathy.

Rising by himself built the White Hart, Orpington.

Of course many of these have lost much of their former splendour through the decades. Most were built in the 1890s.

Cheers!

Ben Davis.



Dear Martin,

It was with mixed feelings that the West Middlesex Branch of CAMRA read of Fuller's success in the Beer of the Year Awards at the '85 GBBF.

As too many of their tied houses in our branch area ruin their admittedly excellent ales by serving them under CO<sup>2</sup> pressure, and yet still advertise their success with unpressurised beers at CAMRA events within those pubs, what impression are they trying to give drinkers in those pubs?

A recent disappointment was the branch's visit to the Fox & Goose, Hanger Lane after its refurbishment and take-over by the managed house group. After seeing publicity in the local press promoting the pubs "Traditional Ale", imagine our disgust at finding the pressurised system still in use, the only pub in the area not to have any handpumps.

In the branch area Fullers have the lowest percentage of pubs serving unpressurised beer out of all the breweries, 54% compared to Allied's 93%, Watney's 86%, Whitbread's 82%, Truman's 65%, Charrington's 60%, Courage's 55% and of course Young's 100%.

The branch asks that Fuller's return some of the goodwill gained from the promotion their beers have had from CAMRA's praise for them, by changing some of the 16 fizz out of 35 pubs in our area to serving Real Unpressurised Ale. Give the drinkers in places like Hillingdon 4 fizz out of 6 pubs, Hayes/Yeading 2 out of 2, Ealing 6 out of 11, Cowley and Harrow both 1 out of 1 the chance to drink Fuller's beers without the adulteration of excess CO<sup>2</sup>.

We then might be able to consider these pubs for future editions of the Good Beer Guide where at present they do not even get into any Real Ale Guide.

Perhaps the above will act as just one example to show those people who think CAMRA's work is done just how wrong they are.

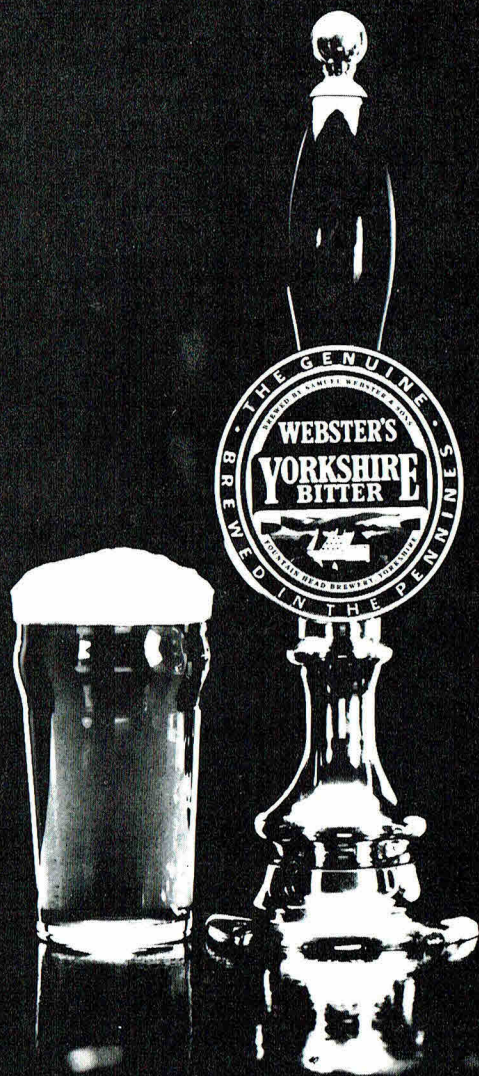
Keith Wildey

WEST MIDDLESEX BRANCH CHAIRMAN.

Continued on p.14



# **YORKSHIRE BORN AND BREWED**





Dear Sirs,

It is a pity that you do not check the facts before publishing such wildly misleading letters as that from R.A. Perry (London Drinker, October).

Mr. Perry complains about the hygiene and the quality of the Young's Beer at the Marquess of Anglesey in Covent Garden, yet he chooses not to mention his own boorish behaviour which has resulted in his being barred from the Marquess and at least one other pub in the same street.

The Marquess is managed by one of Young's top licensees, Jack Mountain, who was in charge of the Hand in Hand, Wimbledon Common when it was voted Pub of the Year by the London Standard in 1982. He maintains a good working relationship with the Environmental Health Department at Westminster City Council who have always expressed satisfaction with the conditions at this pub. There are, of course, occasional problems, especially in the lavatories, caused by pilfering and the activities of vandals, but Mr. Perry would be hard pressed to find a better kept pub in the area.

As the editor points out in his footnote to Mr. Perry's letter, the beer is consistently good at the Marquess which has figured prominently in the Good Beer Guide since the early days of CAMRA.

Mr. Perry does the Campaign for Real Ale a gross disservice and is lucky not to have a libel writ dropping through his letter box.

Meanwhile, please keep up the good work in the positive aspects of your excellent publication.

Yours Faithfully,  
Michael Hardman,  
Public Relations Officer, Young & Co's Brewery plc.

Dear Editors,

Whilst I agree with the principle behind the rip-offs and Bargain Beer section, I feel there ought to be some way of checking your correspondents information.

A case in point is the Hand & Spear in Weybridge which I recently had the privilege of surveying for the next edition of the Surrey Real Ale Guide.

The prices are in fact 92p for Friary and £1.04 for Burton but that is not the point. This pub is actually one of the **cheapest** in Weybridge. Most others are charging at least 2p more for cooking bitter.

If over 90p is considered a Rip-off, then I could fill most of London Drinker with a list of pubs in outer S.W. London and Surrey which meet the criterion. Perhaps a reappraisal is needed before more landlords are upset.

John Norman, Kingston.

Dear Martin,

As a former CAMRA Liaison Officer with Rayments of Furneux Pelham, I was delighted to read Messrs. Holmes and Watson's article, "Rayments Revisited" in your November edition.

At the close of their article, your intrepid detectives mourn the fact that Rayments country, in Hertfordshire and Essex, is so far away for most Londoners.

This is not so in fact, as the Tipperary in Fleet Street, despite the Greene King signs outside, is managed and supplied from Rayments in Furneux Pelham and serves an excellent pint of BBA. At present, Greene King IPA slightly outsells the Rayments at this pub, but perhaps we Hertfordshire folk can rely on Holmes, Watson and other Londoners to put things to right and justify the display of Rayments signboards in Fleet Street.

Peter Lerner.

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## Ex-pats get a taste of the real stuff.

Draught Bass at 10 Dirhams a pint may sound a bit off key. But even when that is converted to £2.50, to the Dubai branch of the Campaign for Real Ale it's a snip.

Bass, in Burton, has just organised a delivery of Britain's big-selling traditional ale to the expatriates who live and work in the Gulf.

The brewery had already supplied Carling Black Label lager and several other products to the giant Dubai International Hotel. When the demand came for a cask beer, Draught Bass was the obvious answer.

Alan Hunter and Roger Putman, of Bass Burton arranged a delivery to Heathrow Airport ready for the seven-hour flight to Dubai.

On arrival, the beer was lovingly tended by Peter O'Brien, of African and Eastern, the Bass agents. Peter's problems included an ambient temperature in the high 80s, which he solved by wrapping the casks in wet clothes and applying ice packs.

And the verdict of the drinkers? The 60-strong CAMRA branch members consumed 288 pints in less than two hours and reckoned it was the best event since they'd arrived in Dubai.

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## NOVELTY CORNER

**The Northumberland Arms**, a Courage pub in Tottenham Court Rd. with Best Bitter and Directors on handpump, has a large painted sign offering not only "Real Wines and Spirits" but also "Traditional Carpets and Lamp Bulbs".

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## TRADITIONAL BEER AT HOME

How many times have you, as a lover of a good drink of traditional beer or 'real ale', been invited to a party or social get-together and, looking forward to joining in the festivities, arrived to find only canned or bottled beers languishing among even larger cans of so called "Bumper Bitter" and the like, all of which will almost certainly be over gassy, bland, and completely without character. There are a few exceptions, the best known being bottled Guinness and Worthington White Shield which are naturally conditioned bottled beers which require careful pouring so as not to disturb the yeast sediment.

However, this need not necessarily be the case, with a little forethought and planning on the part of the organiser. Why not a small barrel or cask of traditional ale or cask-conditioned beer as it is often referred to? This will almost certainly work out somewhat cheaper and be far more acceptable to the discerning beer drinker, and can be quite easily organised in a number of ways.

The first and easiest way is to obtain a plastic 'polypin', a light plastic collapsible container holding approximately four gallons, which normally comes within its own cardboard outer case, complete with plastic tap for pouring, and which can be filled with traditional draught beer from your local off licence or public house. The 'polypin' is filled through a cap at the top, and collapses within the outer cardboard container as the beer is drawn off through the tap, thus preventing the entry of air, and so prolonging the life and condition of the beer.

Another way is to obtain a five gallon plastic barrel, available from most home-brew shops and branches of Boots and F.W. Woolworth — and have this filled in the same way. It must be remembered, however, that with the five gallon plastic barrel, the cap must be partly unscrewed during serving to allow air to enter and replace the beer being drawn off, and so reducing the life of the beer to a few hours only. Beer in a polypin can last for a few days. It will be appreciated, therefore, that it is important to judge your requirements reasonably accurately so as to avoid unnecessary wastage.

Most licensees will be only too pleased to fill one of these containers for you, given sufficient notice, and may well be prepared to offer some small discount. It must also be remembered that it is extremely important for any containers to be handed to the licensee in a clean and sterile condition, and to endeavour to keep and serve the beer at the correct temperature of between 55 and 58 degrees fahrenheit.

For the more adventurous, by far the best way is to obtain a small cask or barrel of beer direct from a brewery, or through your local licensee or off licence. It will be obvious that this method requires somewhat more care and effort, but the benefits in my considered opinion, are well worthwhile.

Firstly, dealing with quantity, beer can be obtained in containers or casks varying in size from 9 gallons to 54 gallons. 9 gallon casks are called 'firkins', 18 gallon casks are called 'kilderkins' or 'kils' for short, 36 gallon casks are called 'barrels', and 54 gallon casks are called 'hogsheads'. Some breweries still supply small casks of 4½ gallons capacity called 'pins', but these are now becoming very scarce. For normal home use the 9 gallon 'firkin' or the 18 gallon 'kilderkin' will suit the purpose admirably.

When the cask of beer arrives at your home from either the brewery, pub or off licence, it will, unlike keg beer, be in living condition, and will require care and attention in order to ensure that it is served in the best possible condition, and always at the correct temperature. There is nothing worse than good traditional draught beer that is served either too warm or too cold.

Having taken delivery of the beer it must be decided where the cask is going to be positioned or 'stillaged' having due regard to accessibility for serving. It must be stillaged on a firm base, capable of taking the weight, and where it is not vulnerable to being knocked or disturbed in any way. A platform constructed using a concrete paving slab and bricks is ideal, but it must be remembered that this will mean that people will have to stoop down in order to pour the beer. A firm kitchen unit is also ideal, the top of the unit being protected so as to avoid scratching or damage, but also bearing in mind that the correct temperature must be maintained at all times.

Having decided where to stillage the beer, it will be necessary to secure the cask in position so as to prevent any movement. This is done by using small wooden wedges or 'scotches' which can be either made or borrowed from your local licensee or brewery. Three will be required, two for the front of the cask and one for the rear. The scotches should be placed so that the cask is raised slightly off the stillage, with the two front scotches being pushed under each side of the cask, and with the rear scotch placed under the centre of the cask at the rear, so that the cask is stillaged approximately level.

*Continued over*



The cask will have two holes with wooden or plastic inserts, one at the front of the cask into which the tap is driven for pouring, called a 'keystone', and one at the top or perimeter of the cask called a 'shive' which is used for filling the cask at the brewery, and for venting and conditioning the beer, and also for allowing air to enter the cask to replace the beer being drawn off during serving or pouring. It is essential that when the beer is set up or stillaged, the cask is positioned with the keystone at the bottom of the front of the cask, which will automatically position the shive at the top.

Once the beer is set up and stillaged, it only remains to vent, tap and condition the beer ready for serving. For this you will require a small number of wooden pegs known as soft pegs and hard pegs, a wooden or brass tap for serving the beer which must be driven into the keystone, and a wooden or rubber mallet. The pegs will normally be given to you by the brewery or licensee, and the tap can normally be borrowed from the same source, providing that arrangements are made at the time of ordering the beer. If a brass tap is supplied a small deposit may be required in order to ensure its safe return.

Before venting and tapping the beer it is better to allow the cask to stand in its stillaged position for say up to twelve hours to allow it to settle.

Venting and tapping of the cask may, for someone attempting it for the first time, appear to be somewhat daunting. Providing commonsense is used it is a very simple operation.

Firstly, to vent the beer it will be necessary to knock into the cask the small plastic or wooden bung located in the centre of the shive at the top of the cask. This can be done by using one of the small harder wooden pegs known as 'hard pegs', and a mallet to knock through the plug. A small amount of beer may well be released from the cask whilst carrying out this operation, particularly if the beer is 'lively', but this is nothing to worry about. Once the cask is vented one of the softer more porous wooden pegs must be inserted lightly into the hole left in the shive to allow the beer to breathe and continue its natural conditioning process. If the beer is extremely lively, it is still essential to insert the soft peg into the hole, but the loss of beer may be somewhat greater. The beer will quite often froth out through the soft peg for a limited period of time, but this again is part of the natural conditioning process. It is advisable to ease the soft peg occasionally to ensure that it has not become blocked by yeast or hops within the beer, and to change the peg for a new soft peg should this be the case.

Once the beer has stopped frothing through the soft peg, it must be replaced with a harder peg known as a 'hard peg' which is non-porous, and which prevents entry of air into the cask and so preserves the condition of the beer. Your friendly licensee will be able to explain the difference and use of soft and hard pegs.

Dealing next with tapping the cask; this can be carried out either at the time of venting, or later, but certainly at least twelve hours before it is intended to serve the beer.

The keystone at the front of the cask is designed to allow the tap to be driven through the centre into the cask, allowing it to form a seal around the edge of the remaining outer ring of the keystone. The tap should therefore be driven in just sufficient so as to prevent any leaks around the keystone. Should a slight leak be noticed a few further light taps with the mallet should be sufficient to form the necessary seal. It is totally unnecessary to worry about the small amount of beer that will be lost when the tap is driven home, although it is advisable to place a small container below the keystone to catch this small amount of beer., Make sure that the tap is either fully closed or slightly open when driving it into the cask. You should have ensured that the cask has been stillaged with the front of the cask level with the front of the unit or stillage platform on which it sits, so that there is sufficient room to allow the pouring of the beer into the glasses.

Having read this article you will appreciate that it is necessary to order your cask of beer to arrive at your home and be stillaged at least three days before it is required for serving so that the natural conditioning processes described can be carried out.

Finally, dealing with the most pleasant aspect of cask conditioned beer or 'real ale' at home, the drinking thereof. Providing that the conditioning processes referred to above have been carried out correctly, the beer should be ready for drinking in between two and three days. When you are ready to serve, ease out the hard peg from the shive and draw off a glass of beer through the tap. The first glass of beer may not be clear due to the settlement of hops and suspended solids in the beer which will by now be at the bottom of the cask. Very little beer should be required to be drawn off before a perfectly clear and bright drink of beer is obtained.



When a considerable amount of the beer has been drunk, I would suggest some 60 to 70%, it will be necessary to stoop or tilt the cask forward slightly, so as to enable the majority of the beer in the cask to be drawn off. This avoids wasting the beer which would otherwise remain in the bottom of the cask due to its shape. This operation must be carried out extremely carefully so as not to disturb the sediment in the bottom of the cask, by easing the back of the barrel upwards very gently, and by pushing the rear scotch further forward to support the cask nearer to its centre. Under no circumstances must the cask be allowed to rock backwards and forwards as this will almost certainly result in cloudy beer. It is advisable not to be overambitious in this respect as a slight tilt is all that will be required.

If all the beer is not consumed in one session, it is essential that the hard peg is replaced in the shive at the top of the cask so as to prevent the entry of air, and so as to prolong the condition and life of the beer for as long as possible. Once a cask has been vented and tapped, and had beer drawn from it, the beer will remain in good condition for a few days only.

I hope this article will persuade some of the more adventurous readers of London Drinker to try 'real ale' or cask conditioned beer at home. I am sure that they will find it both interesting and extremely rewarding.

Cheers

Barry Underwood

(Lifted from 'Potters Bar' Potteries Camra Magazine).

### **B-test report 'must not be hidden away'.**

The Government has been challenged by the Liberal party spokesman on Home Affairs, Alex Carlisle, to publish a report on the effectiveness of the new breathalyser machines.

Mr. Carlisle has accused the Home Office of "sitting" on a report from the Forensic Science Service on the Lion Intoximeter and the Camic Breath Analyser.

The MP said: "It is a matter of public importance that the report should be published immediately. There are indications that the devices are far less reliable than has been claimed, and that many convictions may be unsatisfactory as a result.

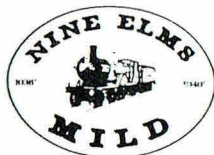
"The Home Secretary should not hide the report away for a day longer."

## **The Battersea Brewery** **in THE PRINCE OF WALES**

**339 Battersea Park Road,**

**Battersea SW11**

**Tel: 01-622 2112**



*Battersea Bitter – 83p   Best Bitter – 87p   Power House – 97p   Mild – 83p*

**Live music Friday, Saturday and Sunday nights**

***POLYPINS AVAILABLE from £20.75***



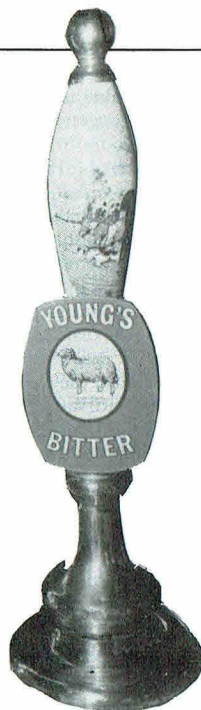
All 146 of our  
pubs sell real ale

# YOUNGS OF WANDSWORTH

Brewers of traditional beer since 1831



Young & Co's Brewery PLC  
The Ram Brewery, SW18 4JD



## CALL TO OUTLAW THE BRIM MEASURE

Froth should not be counted as part of a pint and brim-measure glasses should be phased out, said the Department of Trade and Industry.

A DTI report calculates that British drinkers spend £320 million each year buying the froth on their beer or cider.

Now the Eden Committee, which drew up the report on weights and measures, urges Parliament to use existing legislation to ensure that froth is not counted as part of a pint.

The report recognises the practical difficulties in changing present practice. It states that a pint of beer measured through a meter will be precisely one pint of liquid but, when measured into a glass, it may be less than a pint of liquid with froth making up the volume.

Section 19 of the 1979 Weights and Measures Act states that froth does not constitute part of a pint, but this provision was never implemented.

The Eden Report claims: "By implementing this provision, the legal position would be restored to what the public think it is. When they ask for a pint of beer, they would be served with a pint of liquid."

"One reason put forward for doing nothing is the enormous cost of replacing all the brim-measure glasses. But we conclude that the life of a beer glass is short enough to be easily covered by notice being given to brewers and the Trade of the date of this provision coming into operation. In this way, there need be no excessive cost of changeover".

The National Union of Licensed Victuallers and the Brewers' Society were quick to reject the report's conclusions. NULV said: "The vast majority of drinkers are happy with their pint as it stands."

"The estimate of froth costing £320 million is scandalously sensational but it would certainly cost a great deal to do away with brim-measure glasses. The cost of this would have to be passed on to the consumer".

The Brewers' Society said: "The brim-measure glasses currently in use are an average of 20½ fluid ounces, that's half an ounce more than a pint".







*We Wish You A Merry Christmas  
We Wish You A Merry Christmas  
We Wish You A Merry Christmas  
With Lots Of Good Beer*

*Good Tidings We Bring  
From The Nicholsons Team*

*We Wish You A Merry Christmas  
And A Happy New Year*

*Enjoy A Good Pint In  
A Nicholsons Free House*





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

**CAMRA MEMBERS**



CAMRA – the Campaign for Real Ale – is a consumer organization run by beer drinkers for beer drinkers. We believe that beer brewed from traditional malt and hops, matured in casks in the pub and dispensed via handpumps, electric pumps or by gravity – without the use of gas pressure – is not only better tasting but usually cheaper than heavily advertised kegs and “lagers”. We don't want to tell you what to drink (though we hope you'll give real ale a try!) but we hope that you believe in **choice**.



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.*

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.

**DON'T DELAY - JOIN TODAY**



# NEED A FOCKING STILLER?

Opps! Sorry about the obvious Firkin spoonerism!  
How about a home brew kit of Bruce's Brewery's notoriously strong ale

## DOGBOLTER

brewed commercially to an OG of 1060 in all David Bruce's  
Firkin pubs.



Available from your local home brew shop and the following  
Firkin pubs:



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# POLITICAL SUBSIDIES BY DRINKERS!

Readers will be delighted/disgusted (depending on your politics) to learn that in these hard times certain brewers are still giving away a small part of the price of your pint in political donations, mainly to the Conservative Party.

A recent survey of around 3,000 company reports shows the following brewers made political donations in 1984:

	Conservatives	Other
	£	£
Allied Lyons (including Ind Coope)	2,000	80,000 BUI
Scottish & Newcastle	10,000	—
Boddingtons	5,000	—
Vaux	5,000	—
Whitbread	—	2,609 EL
Thwaites	1,920	—
Fuller's	1,000	—
Hardys & Hansons	850	—
Eldridge Pope	750	100 "other"
Everards	500	—
Morlands	500	—
McMullen	450	—
Devenish	450	—
Marston	200	175 Aims
Heavitree	325	—

(Heavitree ceased brewing in 1970 but maintains an estate of 120 pubs).

BUI = British United Industrialists which passes on about 80% of its funds to the Conservatives.

EL = Economic League.

Aims = Aims of Industry.

*Source - Labour Research, August 1985.*

Whether, in due course, the rights given to Trade Unionists to ballot and contract out is extended to shareholders (or even drinkers!) remains to be seen. However, what is of immediate concern is the return the breweries might expect for their donations, e.g. in takeovers and the measures issue. They might even try to persuade the Government to reduce the tax on beer!.

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## SILK SOLUTION

Naughty but nice department: A sign with shapely legs and black stockings, which upset women lawyers in Bristol earlier this year, has now coaxed a smile and a happy gurgle from local babies.

Halls gave the offending sign from their Silks cocktail bar to CAMRA's Avon branch, who auctioned it at the Great Western Beer Festival. It raised £65 out of a total of £283 for the special baby care unit at Southmead Hospital.

Which just goes to prove that even black stockings have a silver lining.

## OAP RIOT?

There seems no end to the folly brought about by the ridiculous licensing laws of England and Wales. Last month, licensee Margaret Barkas of the Granby Hotel in Whitby was actually refused a licence extension for an over-70s domino drive because of the police fears of "disturbances".

Crazy, isn't it? What sort of chaps do the cops believe Septogenarians (plus) to be? Surely when one over the eight, they would more likely be at fives and threes rather than sixes and sevens.





Gwynne & Mary wish



*Merry Christmas  
and  
Every Happiness  
in the New Year*

*To all Friends and Customers of the  
Bell & Crown, Strand on the Green*

#### CAMBRIDGE FESTIVAL OF WINTER ALES

How about this as an event to stave off that post Christmas depression and the back-to-work blues? Cambridge Branch of CAMRA will be holding their first Festival of Winter Ales from Friday 3rd to Sunday 5th January at the Cambridge Community College. Details are sketchy as we go to press but we are told that if you go to Cambridge and ask for the venue anybody will be able to direct you there. Further details should also be forthcoming from Cambridge Branch Contact, Paul Ainsworth (tel. Swavesey 31803).

The event has been described to us as "Non-Millings" (whatever that means) and the organisers include many old CAMRA names from the days of the Covent Garden and Alibi Pally beer festivals of 1975 to 1980. Included among these is Chris Bruton who is perhaps best known as an ex-chairman of the Richmond and Hounslow Branch.



## SHEPHERD NEAME

There has been a distinct change for the worse in the flavour of Shepherd Neame Master Brew Bitter this summer. We in CAMRA have noticed it, we feel sure that you, the drinker, have noticed it too; and now at last so have the brewery.

Michael Rudgard, Shepherd Neame's production director has commented that a number of batches of hops have not been up to the mark in terms of quality expected. We in CAMRA were concerned about this eventuality after their decision last year to axe their hop farm. It seems that they had succumbed to the temptation to use cheaper imported hops.

#### STOP PRESS.

As we went to press it was announced that Big Six brewer Scottish & Newcastle had been given "permission" by the Monopolies Commission to bid for Lancashire independent Matthew Brown - who also own Yorkshire brewers Theakston. Whether S & N will go ahead is not yet known but if they capture Brown then it will be a black day as far as the survival of our independent brewers is concerned.

Meanwhile, on the lager wars front Eydors have announced a solo bid for Allied Lyons worth well under the market price of the shares. Until the bid document comes out we can say little more but until the end of the year it looks like Elders are engaging in a war of attrition (posh name for "phoney war") pending a decision on whether or not the bid will go to the Monopolies Commission.  
IPW.

The Updates to Real Beer in London were delayed in the post and have not been set. However, a few details are worthy of mention:

YE OLDE LONDON, 42 Ludgate Hill ECH has re-opened after extensive renovations. It sells Youngers Scotch Bitter, IPA and no.3.

The ARTFUL DOGGER, 12 Royal Mint Street is now a free house, selling Combe Bitter, Webster's and Young's Bitter.

The BAT & GOLDFISH, High Street, Barnet, is the latest Marlers pub, converted from a shop. It sells Marston Pedigree, Ruddle's County and two "house" beers, "Liberty Ale" and "Empire Ale" whose origins are unknown. Pub names are getting dafter by the week.

The CHANDOS, WC2 is now a Sam Smiths tied house selling OBB and Museum Ale.

The VULCAN, E14 is now a Fullers tied house, selling London Pride and ESB.

The YORK TAVERN, N1, formerly the York Bar, now sells Arkells BBB, Benskins Bitter, Ruddles Bitter, Sam Smiths OBB and Taylor Walker Bitter.

And last but not least, the WINISOR CASTLE at 13 Greyhound Road, Sutton, is now a Fullers tied house selling London Pride and ESB.

MG.

We hope that they have now seen the error of their ways and will no longer cut quality in the attempt to cut costs, and will return to using good, high quality Kentish hops so that we may continue to enjoy Sheps at its best and not sadly reminisce about how it used to be.

*Reproduced from 'Draught Copy' the newsletter of the Maidstone Branch.*

# **E.S.B. — AGAIN VOTED BEST BEER IN BRITAIN**

**1985 — Brighton**  
Great British Beer Festival  
**E.S.B.**

**Best Strong Ale and  
Beer of the Year**

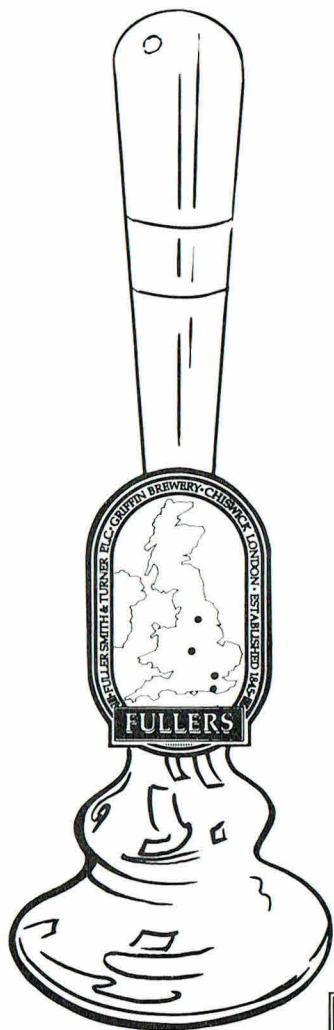
1983 — Birmingham  
Great British Beer Festival  
**E.S.B.**  
**Best Strong Ale**

1981 — Leeds  
Great British Beer Festival  
**E.S.B.**  
**Best Strong Ale and  
Beer of the Year**

1979 — London  
Great British Beer Festival  
**E.S.B.**  
**Best Strong Ale**

1979 — London  
Great British Beer Festival  
London Pride  
**Best Bitter Beer and  
Best Overall Beer**

1978 — London  
Great British Beer Festival  
**E.S.B.**  
**Best Strong Ale and  
Joint Beer of the Year**



**FULLERS**



**VOTED BRITAIN'S BEST**



*ESB was voted Beer of the Festival at Dudley. Charles Williams accepts the award from a member of the Dudley & South Staffs CAMRA Branch.*

# **FULLERS**

## **THE WAY AHEAD**

Whilst the industry has been suffering from declining production, we at Fullers continue to look ahead optimistically.

During 1985 we started on a development scheme at Chiswick which, on completion next year, will allow us to move towards the next Century with efficient and high quality plant.

Also, we shall be continuing to seek new properties to add to our estate as well as seeing the benefit on the 1985 purchases in the City and Hertfordshire.

Whilst it is exciting to see Fullers expanding on this steady basis, it is important that we do not overlook our existing trade. There will be a continuing emphasis to back up quality beer with the appropriate surroundings and services.

During 1985 we spent over £1 million in refurbishments to our pubs and expect a similar expenditure next year.

Finally, I would like to take the opportunity of wishing "London Drinker" readers – many of whom are regular customers of Fullers – a 1986 of health and happiness.

**Charles Williams   Marketing Director**



**SOUTH-WEST LONDON BEER GUIDE** is at present under preparation. Prospective advertisers within the licensed trade who sell real beer are invited to contact:

**Sue O'Brien**

**Tel: 0895-833603**

**Competitive Rates — first come, first served!**

## CONWAY TAVERNS

Literally hours before putting this issue to bed, we learned of the impending re-opening with real ale of the Canterbury Arms, Brixton, on November 15th. Since being bought by Conway's, the pub has not in fact been closed completely, although the public bar has been completely refurbished in Conway style. Beers are Brixton Best Bitter and Warrior on handpump. This is a very large pub and for a short while under Nicholson's sold Shepherd Neame Bitter. Work will now continue on the saloon bar and games room, and an official re-opening will take place in due course. Meanwhile, Mick Conway has bought another pub, the Butts at Elephant & Castle. At the time of going to press there was no sign of the new occupancy, but as the building is in good order we hope to announce its re-opening in the near future. We hear that at present the Brixton Brewery is working capacity, such is the popularity of its products.

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## REAL TRUTH

Just in case you are in danger of being run over by the lager bandwagon, listen to Courage marketing manager, David Taylor, speaking in *Publican* magazine. Of all the pints sold, real ale is now one in five, compared with one in three of lager, he says. And over the past three years in its handpumped form, it has grown faster than draught lager.

Funny, you don't hear the Brewers Society trumpeting that fact.

---

## 'Public bar must stay'

A Brewery is to appeal at Crown Court against a licensing panel's decision not to allow a pub to drop its public bar in favour of a restaurant.

The Grapes at Wreygreen, Blackpool, has an excellent all-year-round trade, but its public bar is little used. So the brewery felt using the bar and outbuildings at the rear as a restaurant would improve amenities.

But Lytham licensing panel rejected the plan for structural alterations, even though no-one objected to it. Licensing chairman Harry Robinson, announcing the refusal, commented: 'We still feel there is a need to retain the public bar facilities.'

Boddingtons tied Trade director David Chivers said later that in most cases Boddingtons favoured public bars.

The brewery had a policy of keeping prices low in all rooms, so there could be no complaint that scrapping a public bar would result in dearer beer.

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## PRICE NEWS

The *Rupert Street junction bar* (or 'video lounge' as it prefers to be called) has attained new price records with a level of **£1.25 for just one pint of Courage Best or Youngs Ordinary**. Appropriately there is no Happy Hour on the beer, but you get £1 off a cocktail at certain times bringing their price down to £1.50.

Over in Camberwell Watneys **Plough** must have a less affluent clientele since it is only (sic) charging **£1 for a pint of the Yorkshire Bitter**. Plus you get to drink in a pseudo Tudor decor with plastic seats and pictures of Henry VIII.

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## Flushed with success

*Reproduced by kind permission of "The Estates Gazette".*

Forget brewing. Selling ploughman's lunches at £2.50 and pints of lager at £1.20 from classy pubs in classy areas is the way to make money.

In the past year, pub values in London have risen by anything up to 50%, as provincial brewers and ambitious independent buyers have paid small fortunes to buy freeholds.

They are smartening them up at a cost of £200,000 to £300,000 a piece to provide wooden panelling, soft carpets, bar food counters and the like — and already reaping their rewards. Pub operators Inn Leisure reckon they can increase turnover threefold by improving run-down pubs and installing good managers.

Inn Leisure is an independent whose shares are dealt on the Unlisted Securities Market. They have turned their backs on brewing, given the over-capacity in the industry, and static or falling beer consumption across the country.

The Brewers Society says that its members rolled out 41.2m barrels of beer in 1979, but only 36.7m last year. Consumption of beer per head per year has fallen from 215 pints to 194.

A shake-up in pub ownership is taking place, as brewers attempt to buy turnover and profits growth, especially when their heartlands are hard-hit by recession. They expect to benefit as and when England follows Scotland in the deregulation of licensing hours, and aim to buy rival breweries and pub chains — occasionally closing breweries they buy, to introduce their own products.

Hence, Burton-based brewers Marston, Thompson & Evershed paid £13m for Border last year — and quickly closed its Wrexham brewery. Mansfield have paid a hefty £42m for Northern Foods' Hull-based North Country — whose brewery is also shut.

Scottish & Newcastle is hoping that the Monopolies Commission will ignore local protests and allow it to take over Matthew Brown (owners of the famous Theakston's brewery of Masham) following its recent £100m bid. Boddingtons of Manchester has bought Higgs of Liverpool, partly to get its hands on Higgs' new lager brewery (even real ale fans agree that lager sales to the young are a key to prosperity).

Belhaven's Nazmu Virani is stalking Buckley's brewery of Wales, while Barclay brothers (owners of Ellerman Lines, Camerons and Tolly

Cobbold breweries) are among many rumoured to be interested in Greene King.

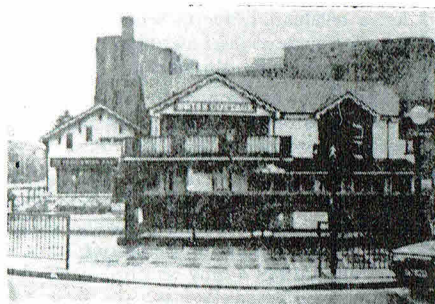
The big breweries are watching events with interest. If the Monopolies Commission (traditionally hostile to their bids) clears S&N's assault on Matthew Brown, they could enter the takeover fray. For the time being, they are still net sellers of back street pubs, which do not fit into their huge portfolios and spending more than ever before on refurbishment (to the tune of £600m a year). In due course they will start buying pubs and wine bars more aggressively, and push values higher.

Meanwhile, they push their products to the free trade. Whitbread is a past master at selling its beers to third parties and stands ready to defend its customers from takeover if necessary. It owns strategic stakes in a number of regional breweries and could well protect Matthew Brown from Scottish & Newcastle if its bid is cleared.

Allied-Lyons and Imperial Group (owners of Courage) have extra reason to wheel and deal in the pub trade aggressively, since both are seen as groups with stodgy records and takeover potential. Australian Elders IXL (brewers of Fosters lager) is said to have a stake of around 4% in Allied; Imps is often seen as a potential Hanson Trust target.

Pub values will continue to rise in the near future, except in badly depressed areas. In London they have increased by 50% in the past year, though out in the provinces the rise is probably nearer 10%. As a rule of thumb, pubs fetch 1½ times turnover in the South, and once times in the North (plus whatever potential redevelopment value can be built into the calculation).

Last year, Samuel Smiths of Tadcaster hit the headlines by paying something close to £2m for the Swiss Cottage pub in St John's Wood — the highest price ever paid anywhere for a pub.



Ye Olde Swiss Cottage



McMullen's of Hertford paid £740,000 for the Nag's Head in Hampstead. Vaux, Thwaites, tiny Hoskins of Leicestershire and Greene King have all paid big sums to get London representation.

Agents Fleurets report big interest in George Whitehead & Sons, a pub operator recently put up for sale by its lady chairman who, at nearly 100 years of age, has decided the time has come to call for last orders. Whiteheads owns a string of properties and pubs including the Blue Posts on Tottenham Court Road and Globe in Moorgate with current turnover of £2.4m and pre-tax profit of £343,000. A price of £4m and £5m could be achieved.

Stock market investors have shown interest in independent pub operators with shares dealt on the Unlisted Securities Market.

Leading the way is Mike Cannon's **Inn Leisure Group**, whose shares were placed at 17p on the USM in December 1982, and have since hit 60p.

Mr Cannon of Bristol has been in the licensed trade since 1962. A former employee of P&O, he has worked in hotels in Bristol, France and America. His first venture, Cannon Inns Ltd (formed in 1964) borrowed heavily to buy four hotels in 1973-74 and collapsed in 1976 with a deficit for secured and unsecured creditors.

Mr Cannon was quick to form a new group whose profits from owning wine bars and pubs rose from £85,000 in the year to September 1977, to £442,000 in 1981-82. Dennis Barkway (formerly with former fringe bank Edward Bates) helped him bring Inn Leisure to the USM, where it started off with a market worth of £3.6m.

Inn Leisure made a rights issue of £1.5m (by offering shares at 30p) in October 1983, and has gone from strength to strength. It made profits of £954,000 in 1983-84, and £711,000 for the six months to March 1985, with over £1.5m in prospect for the full year, as Mr Cannon eases back a little on acquisitions to let profits flow through. A big acquisition could come in short order; a revaluation due in September should give a good guide on just how quickly pub values can increase after refurbishment.

Inn Leisure owns around 40 outlets, selling 40,000 barrels of beer a year, with lager sales increasing more quickly than any other.

Mike Cannon aims to provide decent accommodation for his managers; fresh meat and veg for his customers and increase net selling areas where possible by relocating toilets, fixtures and fittings during refurbishment.

Occasionally property opportunities turn up. When Inn Leisure bought The Crown Hotel in Worcester it was able to build a small shopping

arcade on surplus land, which could soon be bringing in rents of £110,000 pa. Historic net assets are £5.6m and Inn Leisure's market worth is around £16m: "We're probably the biggest independent retailers of beer after the NAAFI."

A very different group, soon coming to the USM, is **Theme Holdings** which sets out to establish jazzy restaurant and pub outlets for the upwardly-mobile. Run by Roger Myers and Alan Lubin (assisted by the outrageous restaurateur Peter Langan), it operates Peppermint Park in London's West End, the George & Dragon (London EC1), Pegasus (using the name of pop music duo Chas & Dave) and US diner style Brighton Rock Saloon. Informal dealings in the shares value the company at around £4m.

Bright ideas and big money chasing after pubs means that the days of spit and sawdust are slowly becoming a thing of the past. But one private group is trying to cash in on *this image too*: Bruce's Brewery operates pubs like London's the Frog & Firkin and Phoenix & Firkin. It even brews its own beer, perhaps proving that there is still some life in the real ale revolution.

Michael Foster.



## Real Soap suds

Real ale is back as the basic beer down the boozier.

At least that's the draught message from the BBC's down-to-dirt soap opera, East Enders. Its screen pub, the Queen Vic, serves up hand-pumped Luxford & Copley Bitter and Churchill Strong Ale for its Cockney regulars.

"We are going for realism", said a spokeswoman at the Beeb.

You can say that again. I have a theory that good old L&C is another revived brewery name from You-Brew-who since the rest of the beers on the bar — Skol, Long Life, DD — are decidedly Allied. Even the Elstree studio set has a Taylor-Walker feel about it.

So the vital questions are: Do the Albert Square locals realise that their beers come from Romford? And when is landlord Den Watts going to start brewing in the backyard?

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## London Drinker goes 'Up North'

Your editorial team (plus a few associated hangers on) ventured north to visit the two breweries owned by Samuel Webster and Wilsons Ltd. We were invited following a 'scurrilous article' printed in the rumours section of the March issue, alledging that Websters Genuine Yorkshire Bitter was brewed everywhere apart from in Yorkshire. The company were determined to prove us wrong, and suggested that we visit Websters Brewery in Halifax and take the opportunity of also viewing Wilsons in Manchester.

As a result, eight bleary eyed drinkers assembled at Euston and got the 8.15 am to Manchester. On arrival we piled into a minibus and went straight to Newton Heath — the home of Wilsons. We were met by the M.D. Peter Humphreys of Samuel Webster & Wilsons Ltd., and during coffee (yes — coffee) in the boardroom he informed us that Websters could only be brewed in Yorkshire otherwise the workforce would walk out. They never have, and never will allow it to be brewed elsewhere.

After an enjoyable, but fairly rapid, guided tour of the Newton Heath Brewery (we were on a very tight schedule) we headed off to the Pack Horse — site of the oldest pub in Manchester. It has been renovated in the theme of a 'Lancashire Ale House' where we sampled the excellent Wilsons Original Bitter. A few tried the original Mild, but this unfortunately was off.

Leaping into our bus again we journeyed over the Pennines to the Goose Inn at Ogden for a spot of lunch and time to sample Websters Yorkshire Bitter, and also the light mild, Green

Label Best, both beers were superb — the bitter being exactly the same as that available in London, apart from being slightly **darker** in colour because we were told Yorkshire drinkers prefer beer of a **darker** appearance.

Having satisfied our thirst(s) we proceeded to the Fountain Head Brewery. This is situated two miles from Halifax at Ovenden Wood in the Wheatley Valley. The setting is truly delightful — rolling hills and somewhat narrow lanes. The only problem is during heavy snow when some of the lorries cannot manage the slopes. Websters have acquired a tank which rumbles through the night collecting and towing stray drains! The things they do to provide us with beer.

We were shown around by the head brewer and finished up in the hospitality room. We felt we needed to sample some more of the bitter — again it was excellent.

We then lurched onto our minibus for the journey back across the Pennines to Piccadilly and the train to Euston. Altogether it was a very interesting and enjoyable day. We supped a few wonderful pints and met a lot of very hospitable people. Our thanks must go to Peter Humphrey (M.D.) Chris Connolly and Debbie Short and last but by no means least, a special thanks to Peter Wren, our 'minder' who not only must have had a 17 hour day but had to put up with us as well.

In conclusion Websters Bitter is genuine, only brewed In Yorkshire, and is a pretty decent pint.

Alan Millington

**Eamon & Bridget**

*wish a*

*Merry Christmas and a Happy New Year  
to all friends and customers of*

**The Hope,  
West Norwood High St. SE27.**



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## LONNY STANDS DOWN

It has been strongly rumoured in the inner circles of RAMAC (Really Another Meaningful Ale Campaign) that its supreme leader, the egregious Lonny Smilt will be standing down after a period of (who said too many?) years at the helm. This master of diplomacy (favourite saying — P\*\*\* off; I'm trying to hold a conversation here) was equally adept at addressing royalty (Howdo Bigears, how's the Old Lady's corgis then?) and commoner (Howdo old son, how's the Old Man's ferrets then?) alike and it was once even suggested that he could tell one end of an old english sheepdog from the other before it bit him.

This master of home brewing and long distance cycle touring (but nobody would lend him a

bike) was never happier than when helping poor defenceless barrel of amber nectar to clear by the mere addition of alpha amylase and the incantation of the odd mystic chant (eg Now clear, you b\*\*\*\*\*.)

We are told that Lonny will be replaced by the urbane Jan McLoins who will be a popular successor to Lonny and his distinguished predecessors, Mary Goodness, Rich Slossem, Dr. Ric Thornbus, Jed O. Owingo, Stan Dimme and Sam Jenchly.

Danny Orsip

**Editors' Note:** *We should like to point out that any similarity between the above organisation and characters and any other is purely fortuitous.*

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## PITFIELD BREWERY.

The Pitfield Brewery has outgrown the plant in its premises and is due to open in new premises in Hoxton Square in early December. It will have a capacity of 50 barrels per week — as compared to the present 14. The Beer Shop in Pitfield Street, N1 remains in business, stocking the three Pitfield beers, and also Bateman's, of which it is the London agency. Also stocked are numerous continental bottled beers and wines, cider, homebrewing equipment and ingredients. A fuller account will appear with a report on the opening of the new brewery.

## BLASTED BOG

An explosive lavatory at the Old Crown Inn, Twerton, near Bath, has been causing great consternation. The flash in the pan in the gents blasted the WC off the floor and into pieces.

Council engineers, have yet to identify the cause, but a likely explanation is that the chain reaction was caused by a build-up of gas in the drains below the bowl. I wonder what the locals were drinking?

Meanwhile, a replacement bowl has been installed, but customers are a little wary of sitting on the job any length of time. Surprise, surprise.

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*from the west country!*

*Available From*



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CLASSIC VICTORIAN PUB WITH 10 HAND PUMPS  
OFFERING WIDE RANGE OF BEERS

*FROM:* Arkells, Greene King, Marstons, Everards,  
Brakspears Chudley, Charles Wells, King & Barnes,  
Brains, Shepherd & Neame, Bass Fullers.

**BEERS of the Month — 75p a pint**  
**December: Adnams**  
**January: King & Barnes Sussex Bitter**

## OUT OF TOWN — WINCHESTER.

When London was still a small fishing village, Winchester was already an important town. With a pedigree probably older than Rome's, its first known name was *Caer Gwent*. It was capital of the Kingdom of Wessex from 519AD, and also the capital of England from 827AD when King Egberht proclaimed himself at a Witan held here to be King of the united realm known as Angle-land. It remained the Capital until a good two centuries after the Norman conquest. 35 kings ruled here, and 20 buried are here. Its Roman name was *Venta Belgarum*, meaning the market town of the Belgae, who originated in the area, we now know as Belgium and migrated to this country between 200 and 150BC, leaving their name in South London as Balham. The Romans occupied the area soon after their successful invasion of 43AD — not all the locals were hostile, nor were the Romans all as bad as they are depicted on film. This was not a garrison town but a thriving market town, producing uniforms for the Legions and hunting dogs for the Emperor. It was, however, fortified, and stood at the meeting place of five major roads. The first church was founded in Winchester in 164AD, but Christianity did not survive the withdrawal of the Legions. The town, however,

continued to thrive, and became known as *Venta Caestir* (the Fortified Town of *Venta*) from which — by the way of *Wintancaester* — the modern name has evolved. It was sufficiently important for a bishopric to be established around 660 — 63 years after St Augustine landed in Kent; a church had been founded in 648 by King Cenwalh, probably on the site of its Roman predecessor, 13 years after his father Kynegils, king of the *Gewissae* (West Saxons — hence Wessex) was converted from paganism.

I won't burden you with a history of the magnificent Cathedral; buy a guide and have a tour; you won't be disappointed. However, a few points are worth mentioning. Probably the most famous of the early Bishops of Winchester was St. Swithun, a local man renowned for his humility to the extent that he wished to be buried where the rain would fall on his grave. His diocese stretched from the Isle of Wight to South London, and he cropped up in my crawl of the London Bridge area in August 1984. His wishes were honoured, but only from his death in 862 until 15th July 971, which will always be remembered in the annals of our weather. On that date his remains were disinterred and

*Continued on next page*



## *Out of Town continued*

ceremoniously deposited in a shrine inside the Cathedral, which then stood alongside the site of the present building. During the procession a heavy rainstorm began and continued for forty days. You probably know the legend about St. Swithun's Day — this year being a case in point. Even then the poor chap wasn't allowed to rest in peace. One of his successors, Aelfeah, being appointed Archbishop of Canterbury in 1005, took his head with him. St Alphege — as he is now known — was murdered by the Danes in Greenwich, but that's a different crawl. The shrine, which had again been moved to yet another site in the present cathedral, was destroyed in 1538, and the original grave site is still to be seen — in the open air. We are lucky that building is still there anyway. It was proposed to demolish it in 1653. Then at the end of the last century the whole building began to sink. Its foundations were wooden and had rotted after 9 centuries' immersion in boggy water. It took a diver, William Walker, six years working in complete darkness in murky water under the stonework with his bare hands to replace the wood with concrete. He finished the job in 1912, only to die a few years later — of influenza. While in the vicinity of the Cathedral, look up the tomb of Thomas Thetcher under the trees facing the West front. Clearly he wouldn't have lasted long on lager!

Many of Winchester's streets are Roman in origin, but most of the present layout took place in the reign of King Alfred from 871 to 899, as did the re-fortification within the Roman boundaries. There was a royal palace, possibly of Roman origin, to the north of the Cathedral. It was abandoned in favour of the castle and destroyed by fire in 1141. With the loss of Normandy, Winchester's trade and commercial importance declined, and after the death in 1272 of Henry III — who was born there — it never recovered, though many monarchs visited it, anxious to take advantage of its historical associations — hence the marriage there of Bloody Mary to Philip of Spain in 1555.

Of the Castle all that remains standing is the Great Hall, completed in 1235, and considered the finest mediaeval hall in the country after Westminster. Here Sir Walter Raleigh was tried in 1603, and in 1685 Judge Jeffreys condemned the senile Dame Alice Lisle, who was 71 years old, to be burned alive for sheltering and tending the wounds of two survivors from the Battle of Sedgemoor, which she didn't even know had taken place. The King, of his mercy (!) decreed that she should instead be beheaded, and this was carried out in The Square outside the

museum (recommended) after spending her last night in the Rectory, now the Eclipse Inn (regrettably fizz) which she is said to haunt.

Sir Christopher Wren, who rebuilt so much of London after the Great Fire, was called upon to demolish the ruinous castle, which had been the scene of the Norman kings' Christmas revels. On 6th October 1645 after a week's bombardment from behind the Southgate Hotel (15) during which "only" twelve of Cromwell's Ironsides were killed, the Royalist garrison was forced to surrender. Three years later King Charles I saw the damage when staying nearby en route for an appointment with the executioner in Whitehall. His son, Charles II, planned to move his capital here and had a palace built by Wren on the site of the Castle, to rival Versailles. He died before its completion, and the building is now the Royal Green Jackets Museum. Incidentally, the Royal Oak down an alley of that name off the High Street is named in honour of that king's game of hide and seek, and claims to be the oldest bar in England — and it sells real ale. But I'll leave our friends of the local branch to offer their suggestions and comments. Enough lecturing (dare I say it?). The Editors are getting impatient. Our country is steeped in history, Winchester more so than most places. Plenty to see, plenty of good beer (far more than our local friends have listed), and well worth a visit. Don't think I'd last long on Yankee Drinker.

Merton.



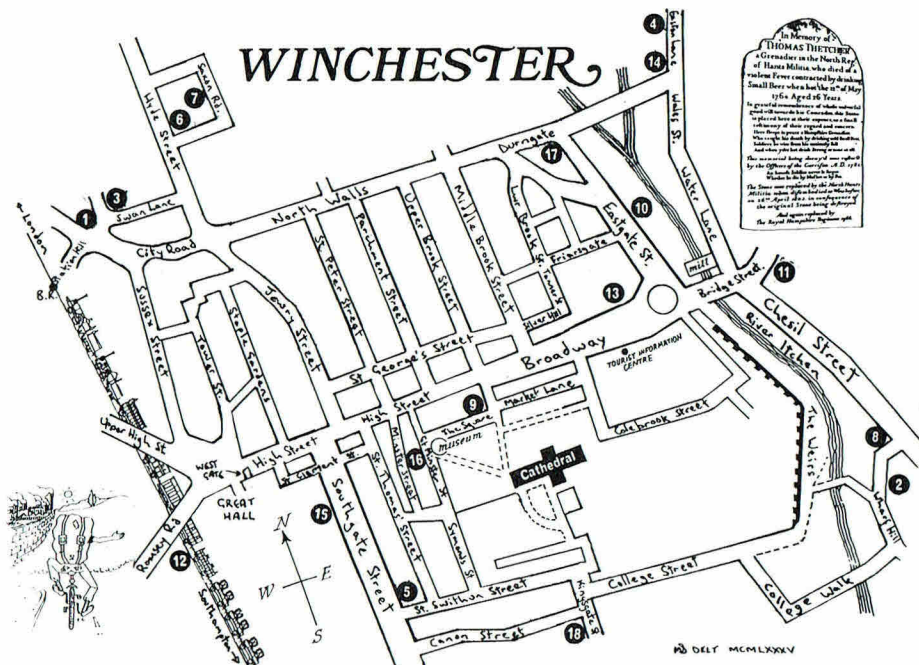
## **The Local Branch suggests:**

1. **The Albion Inn**, Stockbridge Road — opposite Station Hill. Webster's and Gale's HSB. A seedy one-bar local, but middle-aged winos give it a bit of character — worth five minutes for the HSB.

2. **Black Boy**, Wharf Hill. Free house. Wadworth's, Courage Directors plus others. Trendy young pub, entrepreneurial landlord.

3. **Eagle Hotel**, Andover Road (opposite station). Marston's Burton Bitter and Pedigree. Known as the "Haunted Ballroom", consistently good beer and good value for money. Hotel lounge, quiet restrained atmosphere.

*Continued over*



4. **First In, Last Out.** Easton Lane. Courage Best Bitter and Directors. Quiet, pleasant one bar pub. Nice landlord.



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## A Ramble Through The Ancient City of Winchester (a hundred years ago).

*Strolling into Winchester one morning, in company with my friend HYDE, we saw ROE BUCK watching an OLD RED DEER, and when we got to the RAILWAY, we heard the report of a rifle by a VOLUNTEER, which startled a FOX AND HOUNDS, and by the light of the MORNING STAR, we saw the FOX run pass the MONUMENT and was killed trying to get under the WESTGATE. I then discovered by the light of the STAR that my friend was wearing a PLUME OF FEATHERS plucked from the wings of the BLACK SWAN which was shot by a SPORTSMAN under the WILLOW TREE which greatly annoyed the QUEEN it being a ROYAL bird so we gave it to the DUKE OF EDINBURGH who with PERSEVERANCE had obtained the services of the BLACK BOY who trained the CODEN LION to leap through the KING'S ARMS and alight on the DUKE'S HEAD and ring a BELL and play with a DOG AND DUCK and set alight to a CATHIERINE WHEEL. This was being performed in the NEW TOWN HALL, when who should we see but VICTORIA in the GLADSTONE ARMS wearing a ROSE AND CROWN, yes! a ROSE AND CROWN on the QUEEN'S HEAD seated on a CROWN AND CUSHION riding on COACH AND HORSES DRIVEN BY A GREEN MAN, singing Rule BRITANNIA. Three Cheers for the RED, WHITE AND BLUE, JOHN BARLEYCORN, God bless the PRINCE OF WALES, etc. (which disturbed the POULTERER'S REST who was asleep at the FOUNTAIN HEAD) and the DUKE OF WELLINGTON the HERO riding behind on a RUNNING HORSE wearing the ROSE AND SHAMROCK followed by GEORGE SHADES who had painted the INDIAN ARMS on the ROYAL STANDARD and was going to fix it on the HAMPSHIRE HOUSE with a GOOD INTENT. We then strolled past the POST OFFICE and fell into the CITY WINE VAULTS where we found several taps so we tried two BREWERY TAPS besides the QUEEN'S BREWERY TAP, a WATER LANE TAP, a RAILWAY TAP, a LAWN TAP, a BLACK SWAN TAP and then we spotted a ROYAL TAP fixed into THREE TAPS of good stuff, made from the grapes of the OLD VYNE, which had got into the KING'S HEAD and caused him to fall over the BEEHIVE on the LAWN, and had to be taken to the GUILDHALL, where they applied a BATTERY when in walked ROBIN HOOD with a BIRD-IN-HAND who said he had just seen ST. JAMES and ST. JOHN in company with the CRICKETERS with a BAT AND BALL going to play at the CRITERION, and wanting fine weather, were*

*looking at the RISING SUN which happened to be in the ECLIPSE. By this time a good company had arrived, some very fine men and had a little argument about who had the largest muscle, so we decided to measure the BUTCHER' ARMS, BAKER'S ARMS, the MASON'S ARMS, the CARPENTER'S ARMS, the SKINNERS ARMS, the COACHMAKER'S ARMS, and two GARDENER'S ARMS, the MILLER'S ARMS, the MILDMAY ARMS, the WYKEHAM ARMS, the FULFLOOD ARMS, and all the FORESTER'S ARMS, in face we measured the whole of the CITY ARMS and COUNTY ARMS, even the County of SUFFOLK ARMS, but we found the most muscle in the BLACKSMITH'S ARMS who shod three WHITE HORSES which we had purchased at a MARKET in SUSSEX. These we hooked to the PLOUGH which was well handled by the JOLLY FARMER who tilled the ground round the ROYAL OAK where he turned up an OLD BELL AND CROWN but we made an EXCHANGE for a NEW BELL AND CROWN which we placed on the NAGS HEAD. We next purchased a WAGGON AND HORSES and loaded up the WHEAT SHEAVES, which was driven by ALBERT with a 3d WHIP over the BRIDGE to the OLD MARKET where we fell in with NAPOLEON who had been round the Globe in a SHIP and had lost his CROWN AND ANCHOR and brought home an EAGLE and a DOLPHIN and we laughed at him when he said he had his HEART IN HAND: of course he meant the WHITE HART. He had brought home a WHITE SWAN, but had left his boy GEORGE taking a little RAILWAY REFRESHMENT at the GREAT WESTERN, who if he ever entered an ALBION or a CITY RESTAURANT or any WINE STORES or a RAILWAY TAVERN or a NEW INN, was always noted to be THE FIRST INN AND LAST OUT. The night was now drawing on, and we thought we would like to stay in a WINTON ALE HOUSE, so we settled down for the night in the OLD HOUSE AT HOME.*

*Omega.*

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## NEWS

The Northcote (Watneys) (corner of Northcote Road & Battersea Rise, SW11) currently closed and being totally gutted and done-out internally.

Scaffolding has been surrounding the Rose & Crown, Parsons Green (Charrington) and the Royal Oak near Brentford FC (Courage) though both pubs have carried on serving throughout.

One to delete from the Russian Stout list is the Dover Castle, Plumstead Road, Woolwich — apparently a Scotsman came in and polished off the pub's last 36 bottles in three nights flat.

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## TAKEOVER FEVER

Takeover fever in the brewing industry has returned. Why? Some reasons could be: (1) Overcapacity in the industry. (2) Drinkers are no longer so opposed to takeovers because of the revival of regional trading names. (3) The Government is not strongly opposed to takeovers. (The value of a takeover bid must now exceed £30,000,000, as opposed to £15,000,000 a year ago, before referral to the Monopolies Commission can take place.) (4) Breweries are trying to ensure their own survival from takeover by taking over other breweries.

Recent takeover movements such as Scottish & Newcastle's attempt on Matthew Brown/Theakston (only temporarily prevented by referral to the Monopolies Commission), Greenall Whitley's capture of Simpkins, Boddingtons' successful merger with Higsons and Sam Smiths' share increase in Jennings have added more fuel to the question WHO NEXT?

Why should we care about takeovers? What has it to do with us, the drinking public? The Campaign for Real Ale's policy is simple: all takeovers and mergers are bad. The reasons are straightforward and logical in the light of experience. Brewery takeovers and mergers eventually lead to: (1) Brewery closures. (2) Job losses. (3) Loss of local beers. (4) Higher prices. (5) Reduced competition. (6) Standardisation and/or closure of pubs.

You don't have to look far for examples of this. When Marstons took over Border Brewery last year, within six months Border's Wrexham brewery was closed and Marstons beers were the only cask beers available in Border pubs. Matthew Brown's takeover of Theakstons has been more enlightened so far: Theakstons beers have been made available in Matthew Brown's tied estate, and indeed some former Matthew Brown houses have become Theakstons. This is perhaps why the S&N bid is so worrying. If successful, S&N will increase their breweries from three to seven; one of the three, Holyrood in Edinburgh, is already marked down for closure; Carlisle (Theakstons) and Workington (Matthew Brown) would not last long.

S&N policy is that pubs with a low turnover (less than 5 barrels per week) will be closed — about 100 pubs in Cumbria would be in danger. Greater Manchester is famed as a beer drinker's haven, one of the lowest priced areas, serviced by nine local breweries all competing for the same trade, with a further nine breweries with a significant number of pubs in the area. Surely that wonderful choice and competition isn't in

any immediate danger? This is apparently the case, although certain signs are there.

Wilsons' merger with Websters, for example, would appear to be good news on the surface, with two new beers added to our choice. But remember Watneys' apparent policy to make Websters a country-wide cask beer at the expense of other local brews (Norwich Brewery closed shortly after the advent of Websters there). One would hope that Wilsons will not share the same fate.

Boddingtons have retained Oldham beers, but will Higsons of Liverpool survive? It was publicly announced that Higsons were bought for their lager brewing capacity — what if Boddingtons rationalise their range in the future? This is not an unknown occurrence.

Further speculation on future events adds fuel to the flames. For example, Burtonwood's interests in Lees is well-known and consolidation of their similar tied estates would appear to make good business sense, especially as Lees appear to be financially overstretched. Denials and protestations of independence from Lees will not stop the rumours.

It is in our own interest as consumers to demand the continued existence of as many breweries as possible. Then we can choose what we drink, what we pay for it and in which surroundings, instead of having it dictated to us by big breweries' marketing departments. It should be noted that in areas such as East Anglia (where, since they moved in in 1963, Watneys have closed 1,200 pubs), and Barnsley (a true beer desert deomonated by John Smiths and Bass, with no brewery and precious little choice of beers) it is seemingly too late for much to be done to relieve the situation. It is difficult to see what sort of campaigning is possible in these circumstances. The only possible relief from the Barnsley/Norwich predicament is to campaign strenuously to avoid takeovers and/or closures and to maintain choice and competition. It is always the consumer's voice that is the major preventative weapon in the fight to preserve our heritage and our right to it.

So, if you hear about takeovers in the offing, and you wish to do something about preventing them, let a few people know — like CAMRA, your local MP and the Office of Fair Trading. The more voices of protest the better. **Remember: it is in your own interest as a consumer to fight takeover fever, to maintain choice of beers, to hold down prices and prevent job losses.**

Rob Carder.



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## FIRKIN RHYMING COUPLETS.

In 1982 David Bruce opened the Pheasant & Firkin, formerly the **Ivy House** in Goswell Road EC1. Following the custom, a local name was chosen for the bitter: "Barbican". On the wall of that pub are four framed letters which formed a correspondence with Bass who already (as it happened) marketed an alcohol-free lager using the same name. An unfortunate coincidence, and not the first time that two totally different products have shared a trade name. Unless I am mistaken, the name Jif applies both to lemon juice and cleaning fluid, the only connecting factor being that both are liquids. An interesting parallel. However, Bass took umbrage, and in the first letter of the series, bearing the date 26th July 1982, claimed as owners of the trademark "Barbican" that such a use with the London product was likely to mislead the public etc. There was a threat of legal action unless Bruce's ceased using the title and so forth. David replied in the following vein on 10th August. (If you can't face poetry, turn to page 47 to discover the humour of the situation. However, I challenge you to spot it without doing so).

10th August 1982.

Dear Sirs, your letter had us in a fit, that Bass, the mighty Bass, would stoop so low. Your beverage, whose flavour's mainly flat, you Claim might be confused with ours ? O no! Is this the firm that launched a thousand brews ? Ridiculous! Your sense of humour's gone. But, Bruces, we suppose, must yield the use. Barbican! Unnamed! Th'unkindest cut. Is Bass so base as really to *suppose* Real beer with 'beverage' can be confused? Beer experts, keen in eye and nose So easily can hardly be bemused. Get on your dray, sirs! Visit our small bar — Stuffed Pheasant, firkin, beer and song; Yours is the chance to sink a healthy jar— Sincerely, we do think you're wrong.

David Bruce.



Photo: John Elliott

**Not to be outdone, two days later Bass replied:**

Unless we Bass should be accused  
Of sniffing "we are not amused",  
We'll answer your undying verse  
With something that is even worse!  
Your poem kept us quite amused,  
Although, we must admit, somewhat confused—  
So, for the record, to set things straight  
Is your use of "Barbican" to abate ?

We note your points, we note your drift,  
But on this matter cannot shift,  
"Big Brother" we will never be,  
But our case for worry you can see —  
because we truly do believe  
That using "Barbican" will deceive—  
Methinks it clear a humble man  
Would surely think that "Barbican"  
Is likened to that famous brew,  
Which is made by us and not by you !  
The principle is there, you see,  
The passing-off's not meant to be,  
And unintentional tho' your use has been  
We hope — so matters can be seen  
To be resolved as soon's can be,  
Please confirm that we won't see  
"Barbican Bitter" being sold by you,  
But bitter sold by some other brew.  
To stop this use  
Won't cook your goose  
And is the thing to do.

You'll stop this use is what you've said,  
And that now puts the thing to bed.  
Now we'll gladly do as you invite  
And "sink a healthy jar" with you — tonight ?

**Having missed the point of the first offering, Bass were treated to this reply on August 19th:**

All day long we've racked our feeble brains  
Right through the night our pens have scratched;  
Then, as now, our aim's all the same:  
We'll find a name that's not been matched.

Call our beer a different name ?  
It tastes the same by any other.  
Guinness ? or Stones ? They're rather lame,  
And hardly makes it worth the bother.

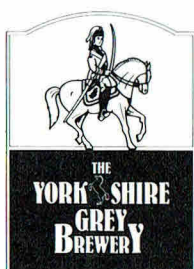
See-the thirsty drinkers jeer —  
What matter that the beer's unnamed.  
They call it bitter, or ask for 'Beer':  
Say, what you will, the name's unclaimed.

**Turn to Page 47 for  
the solution**

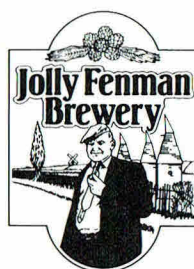
F.N.No.1267.

# Can you organise a \* \* \* \*-up in a brewery?

Here is your chance to do just that. For a Christmas party with a difference, why not hold your festivities in one of our breweries?



The Yorkshire Grey Brewery,  
Theobolds Road,  
London, WC1  
Tel 01 405 2519



The Jolly Fenman Brewery,  
Blackfen Road,  
Sidcup, Kent  
Tel 01 850 6664



The Greyhound Brewery,  
Greyhound Lane,  
Streatham, SW16  
Tel 01 677 9962



The Orange Brewery,  
Pimlico Road,  
London, SW1  
Tel 01 730 5378

Private parties are welcome in all our breweries with  
home cooked fayre.

Make yours a really traditional Christmas with real ale with  
Streatham Strong – Greyhound Special – SW1 – SW2 –  
Holborn Best – Headline Bitter – Blackfen Bitter –  
Fenman Fortune.

For those who want the best  
from their local



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## YOUNG'S GOES SUPERSONIC

The world's oldest form of transport linked up with the supersonic age when Young's Brewery of Wandsworth, south London, officially launched their new export drive to the United States.

Two mighty Shire horses, pulling a traditional brewer's dray, went to Heathrow airport with a consignment of beer to be loaded on to Concorde for same-day delivery to Washington, DC.

A case of Ram Rod, one of three Young's beers being sold in America, went straight to British Ambassador Sir Oliver Wright, who had made his embassy in Washington available for the US launch. The bottles carried a special label with the times of Concorde's departure and arrival — 12.30 pm from London, getting into Washington at 12.15 pm local time.

Besides Ram Rod, Youngs are also exporting Old Nick, a strong barley wine, and Special London Ale, which is sold in Britain as Export.

All three are now on offer in Oregon, Washington state, Montana, Alaska, Idaho and Colorado, and Ram Rod is available in Delaware, Maryland, Washington DC, Virginia, North Carolina and South Carolina. Further outlets are being opened up in the Mid-West.



**Brewery chairman John Young (left) and director James Young take a case of Ram Rod from Young's horse-drawn dray ready for loading on to Concorde.**

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## REACHING A LAGER MARKET

To prepare for an assignment I did a little sampling of one or two lagers — call it a labour of love if you like; the experience was far from enjoyable. I thought my taste buds had packed up when I sampled Castlemaine — until I tried Budweiser. Brewed at Halifax, presumably with genuine Pennine water, and allegedly subject to a Beechwood ageing process — whatever that is — there is a £6 million budget for it to break into the British market. Each dispense point is costing its promoters £200 because of a special cooler which delivers at almost freezing point. You'd think they were afraid of its flavour being detected — or rather its lack of flavour. It is very difficult to make beer taste of nothing, but Budweiser has almost succeeded.

Now, I'm not anti-lager as such. I tried Gold Cross during its short, inglorious existence — and didn't like it. I've tried one or two I *am* prepared to drink in a fizz pub or where the alternatives do not suit. And indeed on one out-of-hours testing session complete with blindfold I did actually commit myself to quite liking two out of a dozen or so. However, all this is simply a prelude to reporting the launch recently of a new British lager. Before you say it, YES, this is a magazine about real beer. CAMRA is for choice, and although the product to which I am referring is not real by CAMRA standards, it is an additional choice for the flavour-starved, unenlightened lager brigade.

On November 1st King & Barnes of Horsham

began marketing its own lager, J.K. At last — a lager you can taste, the first to be brewed in Sussex, of British malt and Challenger hops with no additives or pretence at foreign origins. This is an entirely new product, and an innovation for King and Barnes, who normally sell the same product to the same people, but see the business sense of producing their own lager instead of marketing another brand, Carling which has been kegged at Horsham for the past 8 months. A mini-brewery was especially built on the premises for the purpose of experimentation, and the project cost the company £¼m. After months of trial runs, the licensees of all King & Barnes houses were invited to try the two final selections, and liked both but with emphasis on the new J.K., which is brewed to an O.G. of 1034-8. Three 120 barrel conical fermenting vessels have been installed at Horsham — the lager ferments for 12 days at about 51°F. At the press launch the first bottle of this product was presented to Fred Martin, former chief brewer whose brainchild this was, and who remains as brewing consultant following his recent retirement.

A lager you can really taste, and furthermore a bitter one. I won't suggest you desert King & Barnes' excellent real beers in favour of their lager. But you never know, it might give regular lager drinkers a taste for bitterness — and the rest remains unsaid.

M.S.

# FIRKIN' ALES

Following the success of our first Firkin Ale Trail, advertised in August's edition of 'London Drinker', how about a mega-trail spread over the Christmas/New Year period?

Visit each of the following seven Firkin pubs in both December and January and have each Firkin Guv'nor sign the relevant logos on purchasing your pint of Bruce's and earn yourself a polypin (2¼ gallons) of FREE Bruce's bitter (OG 1036-38) from the Firkin pub of your choice:

Send all genuine claims to **Sally Smith, Bruce's Brewery, 36 Roseneath Road, London SQ11**. Sally will then arrange for you to collect the beer from your nearest/favourite Firkin pub.



47-48 Borough Road  
London SE1  
Tel: 01-403 3590



316 Lewisham High Street  
London SE13  
Tel: 01-690 8925



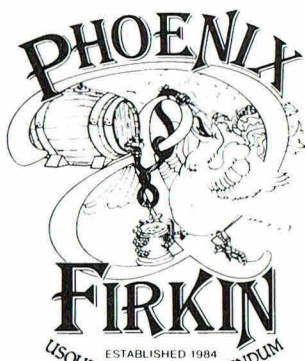
66 Goswell Road,  
London EC1  
Tel: 01 253 7429



41 Tavistock Crescent  
London W11  
Tel: 01-727 9250

Dec ..... Dec ..... Dec ..... Dec .....

Jan ..... Jan ..... Jan ..... Jan .....



Windsor Walk  
London SE5  
Tel: 01-701 8282



114, Lots Road  
Chelsea Creek  
London SW10  
Tel: 01-352 6645



54 Holloway Road  
London N7  
Tel: 01-609 9574

Dec ..... Dec ..... Dec .....

Jan ..... Jan ..... Jan .....





# LONDON DRINKER

## ADVERTISING in "LONDON DRINKER" is cheap

And reaches those parts that other advertising doesn't reach  
Namely! The Real-Ale drinkers in London

*Our rates are*      **Full Page £75**  
                             **Half Page £40**  
                             **Quarter Page £25**

*10% Discount for 3 or 6 months continuous bookings, 15% for a year.*

We can now also offer you 2 or more colours for your advert.  
And special rates for 4-page centre/pull-out spread. Prices on request.

Please send copy (Camera-ready if possible) to:

**Sue O'Brien 46 Denham Way Denham Middx UB9 5AX Tel: 0895-833603**

**The deadline is the 1st of the preceding month**

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

# Conway Taverns

## The Crown & Anchor

### 246 Brixton Road, SW9

A Two-bar pub  
on traditional lines

*Serving:*

**Brixton Brewery Anchor Ale: O.G. 1050**

— Courage Best Bitter — Brixton Best Bitter  
Combe Bitter — Ruddles County

Polypins available from £20.75  
Mini-pins (18 pints) from £11.00

*Hot food available every session*

## FAMILY SKELETONS

Most families at some stage produce a black sheep. Whether the subject of this piece would generally be accepted as such is debatable. However, within the confines of these covers, the description is apt. Frederick Nicholas Charrington was born into the brewing family of that name in 1850. In order to qualify for a position in the family business he entered the Windsor firm of Neville, Read & Co. brewers to the Queen, where he shared rooms with a clergyman.

After a year he joined the staff at Mile End Road. Despite propaganda then rife that anything anyone connected with alcohol must be of the Devil, the Charrington family were evangelical Christians; drunkenness was common, but beer — then part of most people's lives — was a very minor contributory cause, far less than spirits, which remains the case to this day. Be that as it may, the serious-minded Frederick was taken aback by a friend who asked if he was "saved", and referred him to certain parts of the New Testament (which nowhere mentions beer but described a certain miracle involving water becoming wine). After some inner turmoil Frederick awaited a sign to show what he should do, and it came . . . Passing a pub he saw a woman with several small children, calling to her

husband to come out and give her money to feed them. Without replying, the man knocked her into the gutter. As Frederick later wrote, "Just then I looked up and saw my name, CHARRINGTON, in huge gilt letters on top of the public house." Vowing never to enter the brewery again and selling his share in the business to his younger brother, Frederick became a crusader against alcoholism and prostitution, receiving support in his philanthropic work from Lord Shaftesbury. There was no estrangement with his father, who shared his wish to do good to the poor; when the old man suffered a fatal accident he sent everyone from his deathbed except Frederick, to whom he gave his blessing.

Frederick gained renown as one of the foremost temperance evangelists of his day with a habit of choosing the most inconvenient moments and interrupting meetings to pursue his crusade, on occasions being subject to physical attack and even ending up in the cells.

Certainly he was sincere and zealous in his philanthropic efforts, which included the foundation of charitable institutions, but it is doubtful if he could ever have done much without the million pounds he drew from one concern, which thereby financed his work . . . CHARRINGTON'S BREWERY.



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## GINGER BEER

One of the ways of warding off the effects of the cold and damp which we suffer at this time of year is a hot toddy — a liberal measure of whiskey plus a spoonful of sugar, all topped up with boiling water; remember to leave the spoon in the glass as you pour in the water — it prevents the glass from cracking. It is fairly common in bars in Ireland, but alas rarely available in this country.

Failing this, how about a warming beverage which is also rarely available in public houses, and is usually a heavily sweetened and carbonated version, but can be made easily at home? I refer of course to ginger beer. Now the principal ingredient of ginger beer is, naturally, ginger, which is a hot aromatic spice. Originally it came from South-East Asia but it is now grown commercially all over the tropics. The plant from which the spice is obtained is known to botanists as *Zingiber officinale*, has long leaves and a knobbly root somewhat similar to the iris. It is this “root”, or properly rhizome, which is the spice. It is available at many ethnic minority food stores in root form and other stores as a dried powder. The flavour of the powdered version is a bit different due to the loss of essential oils during the drying and grinding process. Ginger has useful medical properties. Among them are stomachic and carminative effects; in fact tincture of ginger is an old-fashioned remedy for flatulence. Another property is the promotion of sweating. It is ginger together with chillies that gives the hotness to curries, but it is ginger which is responsible for the sweating.

The first recipe uses root ginger, and the second dried ground ginger. The dried ginger version entails the growing of a ginger beer plant and is the more traditional method.

### Recipe One

Ingredients: 1½oz bruised root ginger, the juice of 2 lemons; 1oz cream of Tartar; 2½lb white sugar; 2 gallons boiling water; 3 level teaspoons of all-purpose yeast.

Put the bruised ginger, lemon juice, cream of tartar and sugar into a clean container. Pour the boiling water in and when the temperature has dropped to lukewarm add the yeast made up as instructed on the packet. Stir well, cover and leave to ferment for 24 hours. Skim the yeast from the top and pour into clean screw-top bottles, remembering to leave at least a 1½” space at the top unless you wish to make a bomb! Store for at least 3 days in a cool place. Open carefully as considerable pressure is produced by the generation of carbon dioxide during fermentation in the bottle.

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### Recipe two:

Ginger Beer Plant: Place a piece of yeast about the size of a thumb, or a heaped tablespoon of dried yeast into a jar with two teaspoonfuls each of ground ginger and sugar. Add three cupfuls of cold water. This is the Ginger Beer Plant. Each day for a week add two teaspoonfuls each of ground ginger and sugar to it. After a week strain through muslin and top the liquor up with 18 cups of cold water and 3 cups of sugar dissolved in 4 cups of boiling water. Add the juice of two lemons. Pour this mixture into screw top bottles as in the previous recipe. Leave in a cool place for a fortnight. Meanwhile scrape the residue from the muslin into a jar — this is the “plant” — divide this into two and give half away to a friend, start a new batch with the remainder “each day for a week add two teaspoons each of ground ginger and sugar . . .” etc. After each batch the plant must be halved, otherwise it will die.

An old name for this beverage is Bee or Bee’s wine, but the connection with bees has not been satisfactorily explained. One explanation was that a dried dead bee fell into a mixture of ginger and sugar solution and due to the yeast cells of which it is partly composed becoming activated, fermentation of the liquor was started. The result being better than a bee sting, the bee was honoured by having the beverage name after it. If anyone has a better explanation please write to this magazine.

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### Mike Moran

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\* We certainly wouldn’t want to imply that the brewers are anything other than good little private sector boys merrily competing away for the greater good of the Happy Punter. It’s just that its annual price round time again and the competitive spirit has amazingly yet again demanded that the bulk of the brewers stick their prices up by about the same amount (c4p it seems) at about the same time (c. now). Even Youngs felt obliged to join in — readers with long memories will recall that they now put up their prices twice a year to keep ahead. This time it was another 2p leaving managed house prices typically in the area of 85p for bitter. Tenants often (but not always) charge more, seemingly less through market forces than the demands of pure avarice. Not that this is confined to Youngs of course. In Central London you can be lucky to average under 95p a pint for bitter and you can be hit for a lot more in the ‘beer exhibition’ type pub. For instance, the Glassblower near Leicester Square now charges £1.08 for Websters Yorkshire bitter — which is getting a bit beyond even dreams of avarice.

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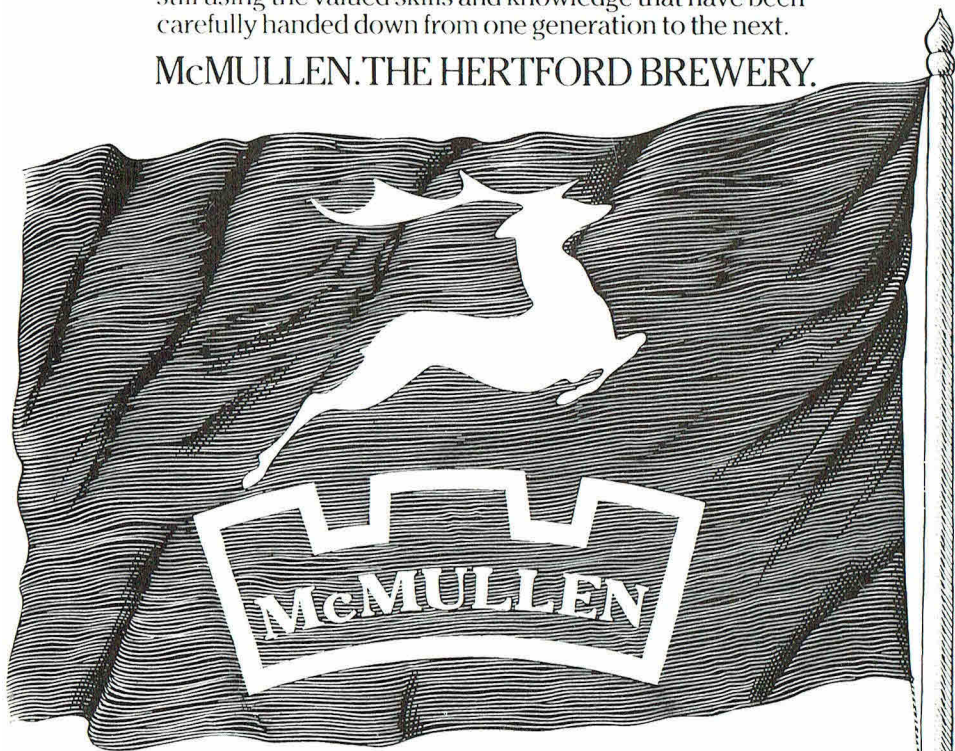
The brewery was founded in 1827 by Peter McMullen, Great-great Grandfather of the McMullens who work in the company today.

The first McMullen pub was opened in 1836. From then on, numbers grew rapidly and today there are some 160 McMullen pubs in Hertfordshire, Essex and London.

In 1891 the original buildings of the present Brewery in Hartham Lane, Hertford, were built. Here beers are still brewed by the same traditional methods McMullens have always used.

And, today, McMullens are still an independent family business who are very proud of their traditions, still using the valued skills and knowledge that have been carefully handed down from one generation to the next.

**McMULLEN. THE HERTFORD BREWERY.**



**INDEPENDENT  
AND PROUD OF IT.**





## NEWS FROM FULLERS

### 100TH HANDPUMP

- \* We are pleased to announce that our 100th Handpump Installation took place at the Duke of York, Devonshire Road, Chiswick, W4 to coincide with the major refurbishment of the pub. It's well worth a visit.
- \* Have you heard that we are running our Passport promotion again? Details are available in our pubs.
- \* And, from us all here at the Brewery, a Very Happy Christmas and a Great New Year to you all.

**Margaret McClelland** Public Relations Officer

**FULLER SMITH & TURNER PLC**

Griffin Brewery Chiswick London W4 2QB Tel: 994 3691

**FULLERS**

## BRANCH CONTACTS

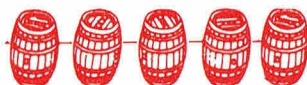
BEXLEY	DES WARD	Erith 45716 (H)	Orpington 38321 x29 (W-Fri only)
BROMLEY	JOHN WATERS	851 5111 (H)	
CROYDON & SUTTON	PAUL EVERITT	Lodge Hill (66) 46550(H)	
E.LONDON & CITY	ADRIAN HALL	471 5361 (H)	405 7686 x501 (W)
ENFIELD & BARNET	TONY MORGAN	440 2186 (H)	283 1000 x 2944(W)
KINGSTON &	JOHN NORMAN	546 3476 (H)	Weybridge 47282 x 2380 (W)
LEATHERHEAD			
NORTH LONDON	ANNE LODGE	888 5300 (H)	
RICHMOND			
& HOUNSLOW	ANDY PIRSON	977 1633 (H)	
SOUTH-WEST ESSEX	ANDREW CLIFTON	Romford (0708) 65150 (H)	
SOUTH-EAST LONDON	DAVE FOORD	690 5104 (H)	
SOUTH-WEST LONDON	CHRIS COBBOLD	674 0556	
WEST LONDON	RODNEY HOLLOWS	723 2798 (H)	
WEST MIDDLESEX	KEITH WILDEY	423 1243 (H)	

## Farewell to Dave & Pat

In January we bid a sad farewell to Dave and Pat at the 'Three Horseshoes', Bighton, Hampshire. They have decided to quit the licensed trade after 10 years during which time their pubs have appeared in every years Good Beer Guide. Dave cites the greed of Gales Brewery over his rent as his main reason for quitting, but both he and Pat are looking forward to putting their feet up in the evenings. We from London Drinker will miss them and wish them all the best for the future.

## WHERE IT'S ALL DONE

Amongst the varied locations where this edition has been put together are: The Tandem Centre in the Old Kent Road, the Wickwood Tavern, SE5.



# DEAR DIPSY

DEAR DIPSY, Every time I go out for a few innocent vodka-martinis with the lads I get a grilling from the wife afterwards. She's convinced I'm really seeing other women. It really takes the edge off going out if she's going to do that. Despite my protestations of innocence, she can always claim to detect some strange woman's perfume. What can I do?.

PERCE, Battersea.

*DEAR PERCE, I think you're giving yourself too little chance to hold your own anyway. If you will drink vodka-martinis the wife is going to have grave doubts – what do you expect if you come back smelling like an Algerian brothel? Desperate straits need firm remedies – next time at least six pints of Fullers ESB, plus a good bean curry. There will be no arguments about the aroma – in fact you might find that in future a general reluctance to examine your nocturnal antecedents could be to your advantage . . . DIPSY.*

DEAR DIPSY, I've been going out with the same man for five years. We have a warm on-going relationship which involves animated discussion of East African affairs into the early hours but on one thing we cannot agree. I want us to live together in a lovely little house near a Fuller's pub, but he wants us to live near a Young's. The acrimony is poisoning our relationship. Should I give in against my better judgement and upbringing, or should I put a higher value on my native culture than on my future happiness? I'm distraught.

DISTRAUGHT, Chiswick.

*DEAR DISTRAUGHT, This kind of dilemma is only too common. There are numerous side issues beyond, such as children's drinking education, whether they should be allowed to see dray horses at an early age, but most importantly, whether you have the will to meet each other half-way – a little flat in Warwick Road perhaps? I have enclosed a copy of the CAMRA policy document on Ecumenical Drinking, specially commissioned from the Millns Institute of Anodyne. In the meantime, have a chat with your local landlord, who may be able to offer guidance of his own. Alternatively, he may sling you out for extracting the Michalemas and thus also resolve the situation for you. DIPSY.*

DEAR DIPSY, I think I have received a message from on high. I keep looking up, only to see this huge white turd with "Swan Lager" written on it. Is this the answer to my destiny? Should I try it?.

PETER, Putney.

*DEAR PETER, By all means try it if you're ready for a shock, but I can answer your question for free. You have indeed seen a message above, on the side of an airship. However, you will find that your vision emulates the product it advertises – seemingly substantial until you get into it, but with little real body and needing a hell of a lot of gas to give it a lift. DIPSY.*



Note to readers:

From time to time I get letters so painful, personal, or just obscene that they cannot possibly be reproduced here; discreet replies are, of course, sent. Some writers, however, are too shy to include their address, and as their situations are obviously desperate, I can only answer them through this column. I am sure you will excuse the inevitable incoherence of the replies alone being printed.

*DEAR ARTHUR of Wanstead, You had a narrow escape, didn't you? In future always wash it thoroughly before re-use. DIPSY.*

*DEAR GLENYS of Kidbrooke, Behind the usual wash basin of the ladies loo, platform 6 Victoria, I believe there is a message that may mean something to you. However, you should always carry a spare set in future . . . DIPSY.*

*DEAR AGATHA of Peckham, Not without the light on. DIPSY.*

*DEAR ALICE, Where art thou? DIPSY.*

*DEAR GRANVILLE of Penge, Don't DIPSY.*

*DEAR CLIFFORD of Virginia Water, 10cc is indeed about average, but it must surely affect the taste of the beer?. DIPSY.*

*DEAR ERMINTRUDE, This kind of drinking is not only illegal, but dangerous. Please consult your doctor or at least change the Vaseline regularly. DIPSY.*



# Where to buy London Drinker

## OUTLETS — EAST and SOUTH EAST PUBS

EC1 ARTILLERY ARMS, 102 Bunhill Row.  
 EC1 HORSESHOE, 24 Clerkenwell Road.  
 EC1 STICK & WEASEL, 273 City Road.  
 EC1 YORKSHIRE GREY, Greys Inn Road.  
 EC4 BLACKFRIAR, 174 Queen Victoria Street.  
 EC4 WILLIAMSON'S TAVERN, Groveland Ct. Bow Lane.  
 E1 FISH & RING, 141A White Horse Road.  
 E1 PRIDE OF SPITAL FIELD, 3 Heneage Street.  
 E2 APPROACH TAVERN, 47 Approach Road.  
 E2 MARKSMAN, 254 Hackney Road.  
 E3 PEARLY KING, 94 Bromley High Street.  
 E9 CTHESHAM ARMS, 15 Mehetabel Road.  
 E9 ROYAL STANDARD, 84 Victoria Park Road.  
 E11 NORTHCOTE, 110 Grove Green Road.  
 E15 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 WELLINGTON, Waterloo Road.  
 SE5 PHOENIX & FIRKIN, Denmark Hill Station, Windsor Walk.  
 SE5 WICKWOOD TAVERN, 58 Flaxman Road.  
 SE7 McDONNELLS, 428 Woolwich Road.  
 SE7 ROYAL OAK, 54 Charlton Road.  
 SE10 GUILDFORD ARMS, 55 Guildford Grove.  
 SE10 ROYAL GEORGE, Bisset Street.  
 SE12 SUMMERFIELD TAVERN, Lee.  
 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 MANOR TAVERN, 78 Galleywall Road.  
 SE16 SHIP, St. Mary Church Street.  
 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 ANERLEY ARMS, Riddale Road.  
 SE20 GOLDEN LION, Maple Road.  
 SE20 LONDON TAVERN, Maple Road.  
 SE23 PIE & KILDERKIN, Devonshire Road.  
 SE24 COMMERCIAL, 11 Raiton Road, Herne Hill.  
 SE25 ALBERT, Harrington Road.  
 SE25 GOAT HOUSE, 2 Penge Road.  
 SE25 SHIP, 55 High Street.  
 SE26 DULWICH WOOD HOUSE, 39 Sydenham Hill.  
 SE26 GREYHOUND, 315 Kirkdale.  
 SE27 HOPE, Norwood High Street.  
 BECKENHAM JOLLY WOODMAN, Chancery Lane.  
 BEXLEY BLUE ANCHOR, Bridgen Road.  
 BROMLEY CHATTERTON ARMS, Chatterton Road.  
 CROYDON DOG & BULL, Surrey Street.  
 CROYDON LION, Pawns Road.  
 CROYDON SHIP, 47 High Street.  
 CROYDON TWO BREWERS, 221 Gloucester Road.  
 SIDCUP JOLLY FENMAN, 66 Blackfen Road.  
 THORNTON HEATH FOUNTAINHEAD, 114 Parchmore Road.

## OFF TRADE

E4 Waltham Wines, 72 Sewardstone Road.  
 SE3 Bitter Experience, 128 Lee Road.  
 SE23 2 Brewers, 97 Dartmouth Road.  
 SE27 Wholecellars, 8 Norwood High Street.  
 BEXLEYHEATH Bitter Experience, 216 Broadway.  
 BROMLEY Bitter End, 139 Masons Hill.

## OUTLETS—

## WEST CENTRAL, AND NORTH PUBS

WC1 CALTHORPE ARMS, 252 Grays Inn Road.  
 WC1 LAMB, Lamb's Conduit Street.  
 WC1 MOON, 18 New North Street.  
 WC1 PAKENHAM ARMS, 1 Pakenham Street.  
 WC1 SUN, 63 Lamb's Conduit Street.  
 WC2 CROWN & ANCHOR, 22 Neal Street.  
 WC2 GEORGE IV, 28 Portugal Street.  
 WC2 MARQUESS OF ANGLESEY, 39 Bow Street.  
 N1 CAMPBELLS, 21 Bridport Place.  
 N1 CROWN, Cloudesley Road.  
 N1 GEORGE IV, Copenhagen Street.

N1 LORD WOLSELEY, White Lion Street.  
 N1 MALT & HOPS, 33 Caledonian Road.  
 N1 PRINCE ARTHUR, 49 Brunswick Place.  
 N1 WINDSOR CASTLE, 211 Liverpool Road.  
 N2 OLD WHITE LION, Great North Road.  
 N4 MARLERS, 29 Crouch Hill.  
 N6 VICTORIA, 28 North Hill.  
 N7 BALMORAL CASTLE, Caledonian Road.  
 N7 FAT HARRY'S, 60 Isledon Road.  
 N7 FAVOURITE, Queensland Road.  
 N7 FLOUNDER & FIRKIN, 54 Holloway Road.  
 N7 RAILWAY TAVERN, 10 Roman Way.  
 N8 HARRINGAY ARMS, 153 Crouch Hill.  
 N8 PRINCESS AL EXANDRA, Park Road.  
 N12 MOSS HALL TAVERN, 283 Ballards Lane.  
 N14 MERRYHILLS, Bramley Road.  
 N16 MARLERS, Stoke Newington High Street.  
 N16 ROSE & CROWN, 199 Stoke Newington, Church Street.  
 N19 MARLERS, 19 Archway Road.  
 N20 BULL & BUTCHER, 1277 High Road, Whetstone.  
 N20 CAVALIER, 67 Russell Lane.  
 N22 NAGS HEAD, 203 High Street.  
 N22 STARTING GATE, Buckingham Road.  
 NW1 ELIZA DOOLITTLE, 3 Ossaltan Street.  
 NW1 NEPTUNE, 51 Warrington Street.  
 NW1 QUEEN'S HOTEL, 49 Regents Park Road.  
 NW1 VICTORIA, 2 Mornington Terrace.  
 NW3 WELLS HOTEL, 30 Wells Walk.  
 NW4 GREYHOUND, Church End, Greyhound Hill.  
 NW4 MIDLAND HOTEL, Station Road.  
 NW4 WHITE BEAR, 56 The Burroughs.  
 NW6 QUEENS, 1 Kilburn High Road.  
 NW7 RAILWAY TAVERN, Hale Lane.  
 NW7 RISING SUN, Highwood Hill.  
 NW8 CROCKERS, Aberdeen Place.  
 NW10 GRAND JUNCTION ARMS, Acton Lane.  
 BARNET AL EXANDRA, Wood Street.  
 BARNET SEBRIGHT ARMS, Alston Road.  
 BARNET WEAVER, Greenhill Parade, Great North Road.  
 EDGWARE CORNERHOUSE HOTEL, Stonegrove.  
 EDGWARE RAILWAY HOTEL, Station Road.  
 ENFIELD CRICKETERS ARMS, 19 Chse Side Place.  
 ENFIELD KING & TINKER, Whitewebbs Road.  
 ENFIELD KINGS HEAD, Market Place.  
 ENFIELD OLD WHEATSHAEF, 3 Windmill Hill.  
 ENFIELD WASH PRINCE ALBERT, 611 Hertford Road.

## OFF TRADE

N1 Beer Shop, Pitfield Street.  
 N11 Originales, Friern Barnet Road.  
 N13 Originales, 68 Aldermans Hill.  
 NW3 Vinebins, 150 Haverstock Hill.  
 NW6 Grogblossom, 253 West End Lane.

## CLUBS

N22 Wood Green Labour Club, Stuart Crescent.

## OUTLETS — SOUTH-WEST-WEST

SW1 BARLEY MOW, Horsely Road.  
 SW1 BUCKINGHAM ARMS, Petty France.  
 SW1 FOX & HOUNDS, Passmore Street.  
 SW1 ORANGE BREWERY, Picnic Road.  
 SW1 RED LION, 48 Parliament Street.  
 SW2 HOPE & ANCHOR, 123 Acre Lane.  
 SW2 TWO WOODCOCKS, 45 Tulse Hill.  
 SW4 JOLLY GARDENERS, 115 St. Alphonsus Road.  
 SW4 RAILWAY, Clapham High Road.  
 SW6 WHITE HORSE, 1 Parson's Green.  
 SW8 SURPRISE, 16 Southville, 357 Wandsworth Road.  
 SW8 NOTTINGHAM CASTLE, Wandsworth Road.  
 SW9 BEDFORD ARMS, 409 Clapham Road.  
 SW9 NORTHUMBERLAND ARMS, Upper Richmond Road.  
 SW9 CROWN & ANCHOR, 246 Brixton Road.  
 SW9 WARRIOR (Brixton Brewery Co.) Coldharbour Lane.  
 SW10 CHELSEA RAM 32 Burnaby Street.  
 SW10 FERRIF & FIRKIN, 110 Lots Road.  
 SW11 ANCHOR, Holgate Avenue.  
 SW11 HABERDASHERS ARMS, Culvert Road.  
 SW11 PRINCE OF WALES, Battersea Park Road.  
 SW11 RAVEN, West Bridge 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 NORTHUMBERLAND ARMS, Upper Richmond Road.  
 SW15 RAILWAY, Upper Richmond Road.  
 SW15 WHITE LION, 14 Putney High Street.  
 SW16 GREYHOUND, Greyhound Lane.  
 SW18 THE GRAPES, 39 Fairfield Street.  
 SW18 BREWERY TAP, Wandsworth High Street.  
 SW18 FORESTER, Allfarthing Lane.  
 SW18 SPREAD EAGLE, Wandsworth High Street.  
 SW19 ALEXANDRA, Wimbledon Hill Road.  
 SW19 BREWERY TAP, High Street, Wimbledon.  
 SW19 KINGS HEAD, Merton High Street.  
 SW19 LEATHER BOTTLE, Kingston Road.  
 SW19 PRINCE OF WALES, 98 Morden Road.  
 SW19 PRINCESS ROYAL, Abbey Road.  
 SW19 TRAFALGAR, High Path.  
 CARSINGTON SUN INN, North Street.  
 CHESINGTON NORTH STAR, Leatherhead Road.  
 EAST MOLESLEY BELL INN, Bell Road.  
 EAST MOLESLEY STREETS OF LONDON, Bridge Road.  
 KINGSTON GAZEBO, Thames Walk.  
 KINGSTON WYCHELM, Elm Road.  
 MITCHAM CRICKETERS, 340 London Road.  
 MITCHAM RAVENSBURY ARMS, Croydon Road.  
 MOTSPUR PARK EARL BEATTY  
 RICHMOND WHITE CROSS, Riverside, Water Lane.  
 SURBITON RAILWAY TAVERN, Ewell Road.  
 SURBITON VICTORIA, Victoria Road.  
 WESTON GREEN GREYHOUND  
 WEYBRIDGE PRINCE OF WALES, Anderson Road, Otlands  
 Park.  
 W1 ARGYLL ARMS, 18 Argyll Street.  
 W1 BEEHIVE, 7 Homer Street.  
 W1 BRICKLAYERS, Aybrook Street.  
 W2 WHITE HART, Brock Mews North.  
 W3 RED LION & PINEAPPLE, 281 High St.  
 W4 BELL & CROWN, Strand on the Green.

W5 RED LION, St. Mary's Road.  
 W6 BLACK LION, Black Lion Lane.  
 W6 RICHMOND ARMS, 54 Shepherds Bush Road.  
 W9 TRUSCOTT ARMS, Shirland Road.  
 W10 NARROW BOAT, 346 Ladbroke Grove.  
 W11 FROG & FIRKIN, Tavistock Crescent.  
 W14 BRITANNIA TAP, 150 Warwick Road.  
 W14 RADNOR ARMS, 247 Warwick Road.  
 BRENTFORD LORD NELSON, Infield Road.  
 CRANFORD QUEENS HEAD, 123 High Street.  
 GREENFORD BLACKHORSE, Oldfield Lane.  
 HAMPTON WINDMILL, Windmill Road.  
 HAMPTON COURT KINGS ARMS, Lion Gate,  
 Hampton Court 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.  
 SUDBURY BLACK HORSE, Harrow Road.  
 TEDDINGTON QUEEN DOWAGER, North Lane.  
 TWICKENHAM EEL PIE, 9 Church Street.  
 TWICKENHAM OLD ANCHOR, 71 Richmond Road.  
 TWICKENHAM POPE'S GROTO, Cross Deep.  
 WEALDSTONE ROYAL OAK, Peel Road.

#### CLUBS

SW4 R.A.O.B. CLUB, West Side, Clapham Common.  
 SW19 WILLIAM MORRIS, 267 The Broadway,  
 Wimbledon.

#### OFF TRADE

SW11 Majestic Wine Warehouses, Hester Road.  
 SW11 39r Webbs Road.  
 KENTON Littlemore Wines, Kenton Road.  
 NEW MALDEN HOP & VINE, Elm Road.

#### OUTSIDE LONDON

BIGHTON (Hants) THREE HORSESHOES.  
 BRIGHTON LORD NELSON, Trafalgar Road.  
 BRIGHTON QUEENS HEAD, Opposite Station.  
 GLASGOW ALLISON ARMS, 720-722 Pollockshaws Road.  
 HADLOW DOWN (E.Sussex) NEW INN  
 MANCHESTER JOLLY ANGLER, Ducie Street.  
 MANCHESTER MARBLE ARCH, 73 Rochdale Road.  
 PETERBOROUGH BOTOLPH ARMS, Oundle Road  
 PETERBOROUGH STILL, Cumbergate  
 SEAFORD (Sussex) WHITE LION, Claremont Road.  
 STOCKPORT (Gtr.Manchester) NEW INN, Wellington Road  
 South.  
 TORQUAY UPTON VALE, Upton Road.  
 WINCHESTER (Hants) GREEN MAN, Southgate Street.  
 WORTHING (Sussex) WHEATSEAF 22, Richmond Rd.

**To get the message  
 read the First word  
 only of David Bruce's  
 lines.**

**Mick and Sue of the  
 Goat House, South Norwood**

*Send Best wishes for  
 Christmas and New Year  
 to all their friends and customers.*

Fuller's real ales on handpump, also Poly and Minipins.





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**63 LAMBS CONDUIT ST. WC1**

*NOW INTO THE NINTH YEAR  
AS THE ONLY PERENNIAL MECCA  
FOR REAL ALE DRINKERS FROM  
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**WATNEYS  
WHITBREAD  
TRUMANS  
ALLIED  
BASS  
COURAGE**