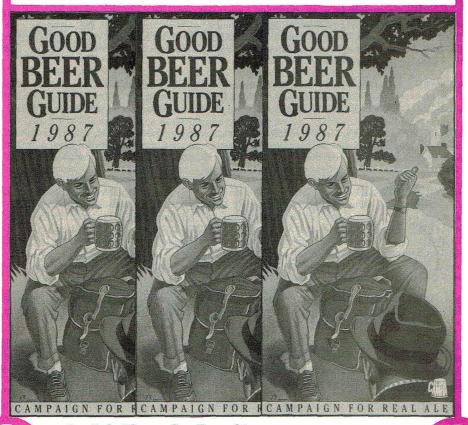


Nov 1986



On Sale Now - See Page 21

 v_{ol8}

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

No 10

BRANCH DIARY

If your branch is not mentioned please ring the branch contact. Dates for November of which we have been notified are given below. Branches please send information to Andy Pirson. Branch Contacts on Page 17

EAST LONDON & CITY: Tue 4 Branch Meeting. Phone branch contact for details — Thur 6 Belgium Beer Festival. PRIDE OF SPITALFIELD, 3 Heneage Street, E1 — Mon 10 (8.00) Social, LORD RODNEY HEAD, 285 Whitechapel Road, E1 — Mon 17 (8.00) Social. LAMB, 85 Pelly Road, E13 (off Plashet Road) — Fri 28 Joint Social with High Wycombe/Aylesbury Branch. Start LAMB TAVERN, Leadenahll Market, EC3.

KINGSTON & LEATHERHEAD: Sun 2 (12.00) Sunday Social, PLOUGH, Worcester Park — Tue 4 (8.30) Committee Meeting/Social. PLOUGH, Ewell Road, Surbiton — Thur 6 (8.30) Branch Meeting. BERRYLANDS, Surbiton (near Berrylands Station) — Mon 10 (8.30) Social. ALBERT ARMS, Kingston (Downstairs Bar) — Mon 1 Dec (8.30) Committee Meeting/Social. FOUNTAIN, New Malden — Sun 7 Dec (12.00) Sunday Social, ALBION, East Molesey — Sat 13 Dec (8.00 for 8.30) K&L Christmas Party, NEW STREETS OF LONDON, East Molesey. Phone branch contact for details. Ticket (£1.75) will include food — ADVANCE WARNING: Thur 15 Jan (8.00) Branch Annual General Meeting. SWAN, Mill Street, Kingston upon Thames (Back Room).

NORTH LONDON: Thur 6 (8.00) Joint Social with Enfield & Barnet Branch. TWO BREWERS, Silver Street, N18 — Tue 11 (8.00) Branch Meeting. LORD WOLSELEY, White Lion Street, N1 — Tue 18 (8.00) Two Pub Social. BLENHEIM ARMS, Loudoun Road, NW8, then ROSETTI'S, Queen's Grove, NW8 — Tue 25 (8.00) Two Pub Social. ELEPHANT'S HEAD, Camden High Street, NW1, then VICTORIA, Mornington Terrace, NW1 — Sunday Lunchtime Socials for November, COACH & HORSES, Heath Street, NW3.

RICHARD & HOUNSLOW: Tue 6 (8.30) Committee Meeting. TURKS HEAD, Winchester Road, East Twickenham — Mon 17 Branch Meeting. ROSE & CROWN, Kew Green — Thur 27 (8.30) Two Pub Social. RAILWAY TAVERN, 95 High Street, then SWAN, 22 High Street, both Hampton Wick.

SOUTH EAST LONDON: Mon 3 (8.00) Open Committee Meeting. ROYAL OAK, 1 Lee Church Street, SE13 — Mon 10 (8.00) Branch Meeting (and Presentation of Cheque to Brook Hospital Scanner Appeal), BROOK HOSPITAL SOCIAL CLUB, Brook Hospital, SE18 — Thur 27 Social. Ring branch contact for details.

SOUTH WEST ESSEX: Tue 4 (10.00 am at Brewery) Brewery Trip to KING & BARNES, Horsham. Pick-up: Romford, North Street Bus Garage (6.30 am); Hornchurch, Madison Exchange (6.40); Upminster, Bell Corner (6.45); Grays, Railway Station (7.00). Bookings /enquiries to branch contact (cost £7.00) — Wed 12 (8.30) Branch Meeting. WHITE HORSE, Coxtie Green Road (1 mile off A128), Coxtie Green (OS 564959) — Wed 19 — Sat 22 (opening hours) Southend Beer Festival, ESPLANADE, Western Esplanade, Southend-on-Sea — Mon 24 (8.30) Social. THE AVENUE, 902 Eastern Avenue (A12), Newbury Park (opposite Central line Station & King George V Hospital) — Tue 2 Dec (8.30) Social. THE HOLLYBUSH, 140 High Road (A121), Loughton.

SOUTH WEST LONDON: Tue 11 (7.30) Darts Match Vs Bromley Branch. DUKE OF DEVONSHIRE, 39 Balham High Road SW 12 - Mon 24 (8.00) Social RAILWAY BELL, 248 Mitcham Road (opposite Tooting B.R.), S.W.17, 9.00 GORRINGE PARK HOTEL, 29 London Road.

WEST LONDON: Wed 12 (8.00) Chelsea Crawl. SURPRISE, 6 Christchurch Terrace, SW3; CROSS KEYS (9.00), 2 St. Lawrence Street; BUILDERS ARMS (10.00), 13 Britten Street — Thur 20 (8.00) Branch Meeting. WHITE HORSE, 1 Parsons Green, SW6 — Sun 30 (12.00) Sunday Social. DUKE OF CLARENCE, 203 Holland Park Avenue, W11.

WEST MIDDLESEX: Thur 13 Hanwell Crawl. Meet FOX (8.00), Green Lane; WHITE HART (8.45), Lower Boston Road; ROYAL VICTORIA (9.30), Boston Road; DUKE OF YORK (10.15), Uxbridge Road — Wed 19 (8.30) Branch Meeting. WINDERMERE, Windermere Avenue, South Kenton (near S. Kenton B.R. Station) — Thur 27 (8.30) Social. BEACONSFIELD ARMS, West End Road, Southall — Thur 2 Dec (8.30) Games Evening. EALING PARK TAVERN, South Ealing Road, Ealing, W5 — Fri 19 Dec Branch Christmas Party, EALING LAWN TENNIS CLUB, Daniel Road, Ealing, W5.

EDITORIAL.



Once in a while we read statements which indicate that people have a few misconceptions about how the London Drinker is produced and who we, the producers of it, are. I must point out that nobody involved with the production of the Drinker is in any way a professional journalist; everybody from the editors downwards has a full-time job (eg. The editorial team itself comprises two school teachers and an engineer), and squeezes in his obligations to the magazine as spare time allows.

So much for who we are, but who do we represent? London Drinker was set up by, and represents the views of, the thirteen London Branches of CAMRA, the Campaign for Real Ale Limited. While a proportion of the income which keeps us in production (and sometimes, only just) comes from advertising, we are in no way beholden to our advertisers; our viewpoint is independent of the brewing industry and represents (or at least, aims to) the views, aspirations and desires of the man in the pub, particularly as represented nationwide by the nearly 20,000 members of the Campaign.

If our views upset those who advertise with us to the point where they withdraw their advertising, we are obviously sorry to lose their revenue; we are, after all, running at a loss and have been doing so for a good number of years. We are more sorry though, if by expressing the views we hold, we lose friends in the brewing industry but I must hasten to add that we shall never alter our views simply in order to keep friends. We are just sorry if friends cannot agree to differ over matters where they will always be on opposite sides of the fence, for example in the conflict between maximising profits and striking the best bargain for the customer.

One of the biggest problems with our editorial and production set up is that we sometimes get things wrong. If we receive any information which is likely to be controversial we do try to check our facts, but in the restrictions within which we have to work this sometimes proves very difficult; when a deadline is approaching and the person who can confirm, deny or give a different viewpoint on a story simply cannot be contacted (as does happen — remember that we all have other things to do which take priority during the day) someone has to make a judgement as to whether to run a story or not and if that decision were always "not" then we feel that we would be failing in our duty.

Mention of deadlines brings me on to the last point I wish to make which is lead time. Those of you who read the little bit at the bottom of the diary page (My thanks to both of you) will notice that our deadline for receiving material is generally the first of the month prior to publication. Yes, it does take a month to get this magazine pulled together, typeset, pasted up, printed and distributed. We wish that this could be reduced but to do so would cost money that we just do not have. Even our typesetting is carried out by people borrowing their bosses' machines in their spare time. What this means is that some information you read could be out of date before the magazine gets to you (and in the case of the December/January edition the information can be as much as four months old while the Drinker is still on sale in some pubs). Again if this leads to readers gaining wrong impressions then we are sorry but there is not a thing we can do about it.

After all, the man who never made a mistake never did anything, did he?

Andy Pirson.

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

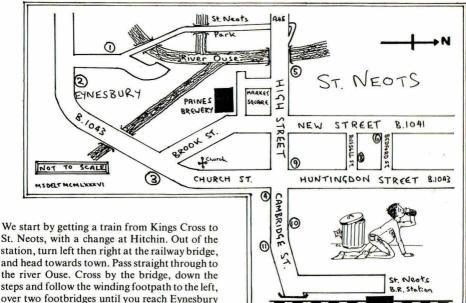
Editors: Martin Smith, 64 Brailsford Road, SW2 2TF; Chris Cobbold, Tel: 674 0556; Andy Pirson, 22 Fulwell Road, Teddington, Middlesex, TW11 0RA, Tel: 977 1633.

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

ADVERTISING: Julian Long, 38 Delaporte Close, Epsom, Surrey KT17 4AF. Telephone: Epsom 28288 (evenings); 674 0556 (daytime — answerphone service).

Deadline for the December/January edition, 1st November. Material for February edition to arrive by 2nd January. Please be sure to send diary material to Andy Pirson.

OUT OF TOWN — St Neots and Eynesbury



the river Ouse. Cross by the bridge, down the steps and follow the winding footpath to the left, over two footbridges until you reach Eynesbury Village.

On the right is the Coneygeare (1), a free house selling Banks & Taylor SOS, Adnams Extra and Gibbs Salisbury Best all in good condition. This modern pub caters for the nearby housing

On the right is the Coneygeare (1), a free noise selling Banks & Taylor SOS, Adnams Extra and Gibbs Salisbury Best all in good condition. This modern pub caters for the nearby housing estates. From here you will see the Woolpack (2), a Greene King house selling IPA only on handpump. It is a traditional pub with loud music, and snacks are available.

Opposite is a keg only Manns house, which is a pity as it would have added further choice to the area. From here turn left and follow the road back to the town centre. On the right is the Woolpack (3) with Charles Wells Eagle — a traditional street corner local.

A hundred yards further on is the best pub in St. Neots, the Wheatsheaf (4) selling Greene King XX Mild, IPA and Abbot in excellent condition. This traditional one-bar pub with its friendly landlord is a real gem, and a must for any visitors. If you can get away, from here you turn left, over the crossroads and back to the bridge. Passing 3 keg houses on the way, go into the Bridge House (5). A Beefeaterhouse decorated in typical style, it served Wethered and Fremlin Bitters and Flower's Original in reasonable condition.

From here turn left and follow New St. for 250 yards to the Cannon (6) a comfortable and friendly two-bar local serving Wells Eagle and Bombardier. Turn right out of here up a side

street, left at the end and you will reach the Globe (7) the best Wells house in the area, selling Eagle and Bombardier — well worth a visit. Next turn right and retrace your steps to Russell Street, where you will find the only real Paines house in town, the Sir John Russell (8) selling St. Neots Bitter and XXX. Real ale is not always available.

Go back to the main road, turn right you will reach Ye Olde Sun Inn (9). This Whitbread house sells Wethered's, but beware keg mild and bitter on false handpumps. It is a very old pub—one of the oldest buildings in the town—friendly and comfortable.

Turn left at the crossroads, and you will again see the Wheatsheaf. About 100 yards on the left is the Angel (10) a very comfortable Wells house offering Eagle. From here turn left and continue back towards the station. On the right is the last port of call, the Queen Victoria (11), a Tolly Cobbold pub selling Bitter, Original and Paines EG.

Hope you enjoy this one. Paul Thomas.





Streatham's own brewery in THE GREYHOUND 151 Greyhound Lane SW16

XXX Pedigree o.g.

1034-36

Streatham Strong

1046-48

Greyhound Special Ale

1036-38

Streatham Dynamite

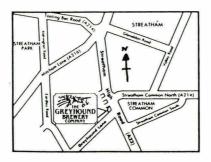
1054-58

Traditional bar food served at all times

CAMRA LONDON AND CLIFTON INNS PRESENT

A LONDON MILD NIGHT

In the GREYHOUND, SW16 alongside Streatham Common on Wednesday 12th November



XXX Pedigree 75p a pint all evening

LONDON DRINKER CROSSWORD

COMPILED BY DAVE QUINTON

1			2		3		4		5			6
	J. S.									HISTORY 2005		
	84	L								Ġ	Re.	
9						/- B			10			
	1		S. H	ц				12				Г
3						R.C.	14					
15					16		17					18
			1047	19							E.	
20			51						22			
		23										
24							25					

£5 PRIZE TO BE WON

ACROSS

1.	Cancer, I see, audibly upset 2.	(6)
4.	To very loudly escape outside is s	weet.
		(6)
7.	Across 2 vehicles.	(9)
9.	2 changed a little bit.	(4)
10.	Deserted socialist.	(4)
11.	Drinker staggers 2 the East.	(5)
	Statement about 2.	(6)
14.	No politician in debt ran away.	(6)
	2 on discharged particle.	(6)
	Contained an assortment of Ian a	knee.
	a pea, Anna Dee, and Dublin?	(6)
19.	Longed for tree and old copper.	(5)
	Act about.	(4)
	He will shortly be in torment.	(4)
	Fan finds 2 in great form.	(9)
	See the posh car and wave.	(6)
	Games from 2 in a hoat	(6)

name	
Address	
CELECORE CONTRACTOR CONTRACTOR CONTRACTOR CONTRACTOR CONTRACTOR CONTRACTOR CONTRACTOR CONTRACTOR CONTRACTOR CO	**************************************

All correct entries received by first post on 26th November will be entered into a draw for the prize.

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

All entries to be submitted to: London Drinker Crossword 25 Valens House Upper Tulse Hill London SW2 2RX

LAST MONTH'S SOLUTION

OII	WEL	L	RAS	SED
F	X X X	O	I	rR
FIC	ITHE	NG	FOI	RCE
	HR			
	THE			
	S M			
DEF	EPER	A	NCI	IOR
R	1 SERVICE	B		
	FEGE			
NE	ELL IGOF	E	AMI	
E	EDY	C	O	S D
REI	EDY	HC	NES	STY

25.	Games from 2 in a boat.	(6)
DO	wn	
1.	Dullness of a 2 off alternative.	(6)
2.	Drink left at sea.	(4)
3.	Unable to give advice about 2.	(6)
4.	Record 2 weaving a hat.	(6)
5.	Roll up coat 10	(4)
6.	Edward very happy though about dead	. (6)
7.	Covers 2 roads dug up.	(9)
8.	A good session for a gal and a quar	ter.
		(3,6)
11.	Soldiers are nothing in 2 up.	(5)
12.	Wandered round Dover.	(5)
15.	He may throw alien 2 out	(6)
16.	Drink for each child.	(6)
17.	Precious things these, 10 in fruit.	(6)
18.	Bob and Thomas beat up sly Dan.	(6)
21.	Empty part of the main Ullswater ri-	er.
		(4)
22.	Man from the other organisation.	(4)

Winner of the prize for the September crossword: Alison Henley, 26 St Dunstan's Road, South Worwood, SE25.

Other correct entries were received from:
Pat Andrews, Andrew Bovey, B.E.Bradley,
Peter Brown, David Calderbank,
Brendan Casey, Mick Daley, Ian Fairweather,
Damien Farrell, Graham Foster, Paul Gibson,
Elaine Glover, Elleen Graves, P.R.Hanson,
M.M.Hargreave, 'Arry Hart, D.J.Hidditch,
F.D.Honneyman, Gordon Hopkinson,
Roger Jacobson, P.Kempton, Mrs G.M.Lines,
D.J.Maynard, David Parker, R.Prince, Mr RDS,
A.Rennison, Mrs E.G.Roach, H.H.Saffery,
Eddie Sissons, Ron Smith, P.Spires,
P.M.Tidd, Bob Tilley, Mike Trowell,
Yak (Miss).

THE LORD NELSON



9 ENFIELD ROAD BRENTFORD MIDDLESEX

19th Century Traditional London Pub featuring

FULLERS REAL ALES

on hand pumps
FULL RANGE OF WINES AND SPIRITS
HOME COOKED PUB GRUB AND
COUNTER LUNCHES MONDAY-SATURDAY
plus

PUB GAMES

Cribbage, Darts. Dominoes, Shove Ha Penny

LIVE PIANO MUSIC EVERY FRIDAY NIGHT

NORTH LONDON NEWS

Greene King have gained another welcome pub for their tied estate in North London, the North Pole in New North Road, N1, although this again means the loss of another Free House to the tied trade. The latest pub from Tim Martin's J.D. Wetherspoon organisation is the Mortimer Arms in Green Lanes, Harringay, near the Stadium, which opened on 15th September. This makes a total of thirteen pubs in this chain, and they will be joined by a further four later this year. I hope to include more details of the growth of this highly successful chain in a future issue.

Even in this day and age, bargain beer can still be found; all the Wetherspoon pubs above sell a

house bitter at 77p a pint. At the Fishermen's Arms in Harlesden we found Benskins at only 80p a pint. This was before the recent Allied price increase — hopefully the extortionate Taylor Walker at £1.05 a pint in the Flask in Highgate included the rise! Also on the Allied front, Alex Weir has recently retired after over 27 years at the Bird in Hand in Hornsey, a Taylor Walker house.

Seen in a pub window in Offord Road, Islington: "Dirty old man's special: strippers Friday lunchtime!" and "Get a glimpse of real rudeness!".

John Conen.

Our Man in Hamburg by Richard Graham

In 1907, contrary to the belief of foreign powers, this country did not have much in the way of a Secret Service in Europe. As a result of fears of a projected invasion of these islands, Major James Edmonds, head of the Special Section (MO5), within the War Office's Directorate of Military Operations, had to organize an espionage network in Germany. (1) Apparently there was a 'chance meeting of a senior War Office official and the owner of a brewery at a large formal dinner, when the brewer apparently informed the officer that his commercial traveller in Germany would, he believed "be open to persuasion" in the matter of reporting for the War Office.' (2)

On 25 November the managing director of Courage & Co. wrote the following letter to a Mr. Rué, the brewery's Hamburg agent:

25 Nov. 07.

Private & Confidential

Dear Mr. Rué,

I am writing to you on quite a private matter, which has nothing to do with business. As you probably know, I meet all sorts of people in Government employ here, and amongst others I have had relations and friends at the War Office. The Intelligence Department of the War Office has a list of individuals in their employ abroad, who give them various information as to naval and military matters in connection with harbour works, numbers of ships, railway arrangements, movements of troops etc., for which remuneration is paid.

I have been asked whether I know of a man in the north of Europe who would be willing to get this information when required. I am given to understand that it would not commit you to anything, and you would only be offered this employment if necessity arises. I am therefore writing to ask you whether you would care to have your name entered on the Intelligence list in the employ of the War Office, and to give the best information you could when required to. Of course this is strictly private and you must not talk of it to anyone. I have confidence in you or I should never have asked you. You can decide as you like.

I cannot say what the remuneration is but travelling about as you do, and having so many English interest, I thought you might care to go in for this, as it would not interfere with your work.

If you agree to accept, I will get your name entered at the War Office. If you do not care to, no harm is done, but I depend upon you not to talk about this. Yours sincerely G.N. Hardinge.

Source: Hamburger Nachrichten, 12 Feb. 1912 (copy in P.R.O., FO 371/1373, file 7084, p.41). (3)

It appears that at the time the 'list' was notional, and Mr. Rué was reluctant to be involved, but when he returned to London in January 1908, the firm impressed upon him that he should take up the offer, to the extent of making his job in Germany dependent on his acceptance of it. So he was engaged by the War Office at a salary of £250 p.a., becoming the first professional agent working for the British in Germany.(4)

By 1911, however, Mr. Rué had become a double agent working for the Germans, and was responsible for luring Mr. Bertrand Stewart, a Territorial officer, into a trap, resulting in the latter's arrest in Bremen and subsequent sentence to 3½ years imprisonment in a fortress of the attempted betrayal of military secrets. (5)

The Times reported 'The defence, it is understood, maintained that the man whose evidence has been accepted is an agent provocateur. He is stated to be, or to have been, a Belgian subject, who has many times been convicted of various offences, including traud, robbery, violent assault, embezzlement, and forgery, and sentenced to several terms of imprisonment, during one of which he escaped from Belgium. His character and record are said to have been fully established by German Courts. It is maintained that this man's word is the sole evidence that Mr. Stewart made unlawful inquiries'.(6)

Of course, one question that arises is, how did Courage come to be involved? G.N. Hardinge's letter, quoted above, mentions 'relations and friends at the War Office', but another department of state also seems to have been involved. George Nicholas Hardinge (1865-1943) was the son of Bradford Hardinge (1833-71), a nephew of the first Viscount Hardinge. and also of the second baronet of that name. (7) George was educated at Harrow and Trinity College, Cambridge, graduating B.A. in 1887. (8) He joined Courage on its formation as a public company in 1889 (9) and became its Secretary, following the death of J. Watt, junior in 1894 (10). He was Managing Director from 1897 to 1927 (11) and managed the brewery during the Great War with Messrs. R. and O.M. Courage. (12). In his retirement he wrote The Development and Growth of Courage's Brewery. (13). It seems that he remained on the board until his death. (14).

Continued on p. 14



Traditional English Beers

FULLERS

NEW BREWHOUSE FOR FULLERS

Mr. Barney Hayhoe, MP for Brentford and Isleworth officially opened Fuller Smith & Turner's new Brewhouse (Phases 1 and 2) on Wednesday, 24th September 1986.



(Left to Right)

Mr. Barney Hayhoe MP for Brentford and Isleworth "hopping the brew" when he officially opened Fuller, Smith & Turner's new Brewhouse; Mr. Reg Drury, Brewing Director; Mr Anthony Fuller, Chairman and Managing Director.

In response to the increase in demand for Fullers' beers and the plans to brew their own lager for the first time, coupled with the widening of distribution due to the growth of the Company's pub estate and retail outlets, the new Brewhouse is the latest part of the redevelopment plan which has included additional fermenting capacity, chilling plant, new boilers, warehousing and maturation complex.

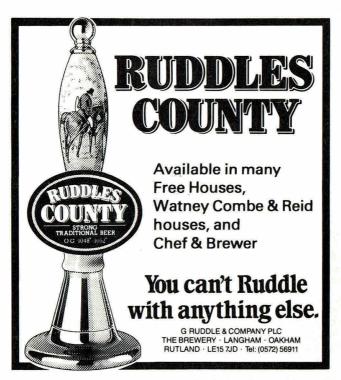
Phase 1 of the latest development began in March 1985 with the installation of a liquor treatment area and storage vessels.

Phase 2 of the project, the Copperhouse, incorporates two copper whirlpools with a working range of 80 to 320 barrels.

The cost of this latest phase totalled £2.1 million making a total of £6 million since works began in 1979.

Fuller's new lager is described as a "midpremium brand" and is due to go on trial in a selected number of pubs.

And so, Fullers look to the future well equipped to continue producing their award winning range of traditional ales and their new lager.



Dispensing Sense

Do you know that the Campaign for Real Ale does not define the constituents of real ale? Pick up a *Good Beer Guide* and you learn that real ale is brewed from malted barley, water, hops . . . and lots of things, possibly nasty but not to the extent that brewers can be barred from the *Guide* for using them. All beers that members seem happy enough to drink are acceptable.

Set against its laid-back attitude towards brewing is the absolutism with which CAMRA decrees how beer should be processed and conditioned. The selfsame dichotomy is found over what can happen to a cask of beer that, before it reaches the pub, meets the strictest criteria: living organisms have been neither filtered out nor killed by pasteurisation and the only carbon-dioxide gas allowed within a million miles of the cask is that generated by the beer inside. Once it is in his cellar, the landlord can commit all manner of solecisms, from serving the beer before it is settled to pulling up pints of vinegar. Even if he wins no GBG stickers, he still counts as a purveyor of real ale provided no hanky-panky with gas is involved.

Compare this with the row, some years ago, over the system whereby beer is raised from the cellar to the bar counter by pressurised air. Opponents claimed that, because the cask was protected from the atmosphere, the carbon dioxide released by the beer was building up within and affecting the flavour. As air-pressure dispense was rampant in Scotland, local members of CAMRA were slightly niggled when the High Prists in England decided that any pub using it would henceforth be anathema.

Thumb screws and burning tongues

A long and ill-tempered debate at a special meeting in Manchester nearly broke CAMRA in two. Then, less than an hour before the pubs closed, the late and much-missed Joe Goodwin produced his classic compromise: they that desireth air pressure, cherish it; they that abhorreth air pressure, forget it. Branches may accept it as part of CAMRA's dispensation; equally, those rejecting it do so without fear of being excommunicated.

At a stroke, air pressure changed from a burning issue to a non-event. Indeed, the faint gassiness the system induces is now a tourist attraction for those who fought so tenaciously against it being recognised in their own areas. Despite the recent spread of hand-pulled beer in Scotland, visitors place the 'tartan tingle' on a par with the Royal Mile and porridge for breakfast as a national institution.

Continued opposite

Continued

A lesson learnt, you may think. However, history is repeating itself as people continue to leg dogma override sense. From 1982 to 1985, beers brewed by David Bruce in his Firkin pubs were accepted as kosher and each *Good Beer Guide* for those years lists at least one Firkin with the beers prominently displayed. One day, Bruce mentions in passing that his beers have always been stored under a blanket of carbon dioxide. Immediately they are purged from entries to the 1986 *Guide*, though his pubs can stay because they also serve beers from elsewhere. Stalin couldn't have done a neater job.

Now we have the cask breather, a refinement of the blanket-pressure principle, that controls the level of gas in the cask while sealing the beer against outside air. Thousands of breathers are known to have been sold — even as you read this, you may (Heaven forbid!) be drinking from an atmosphere-proof cask. Earlier this year, CAMRA was told by both London's major independents, Young's and Fuller's, that some of their pubs had installed them.

Those and other breathers doubtless tick away in the cellars of Good Beer Guide pubs because, like the three old ladies in the song, nobody knew they were there. Beer is still drawn in the same way and tastes amazingly like real ale. Yet CAMRA fulminates against the cask breather. Brewers favouring it have been placed on the Index, regardless of whether all their publicans are sinners, while witch-hunts are undertaken to flush out recusants who amuse themselves by squeezing offending pubs past the censor. Fundamentalists threaten 'immediate disciplinary measures' against any member who by thought, word or deed backs the breather: they do not specify the measures, but something on the lines of the pit and the pendulum is clearly implied.

Thumb-prints and paternity tests

Strangely enough, given the kerfuffle over air pressure, the Scots oppose the breather. In doing so, they are not simply being perverse. The airpressure system may, according to critics, expose the beer to too much gas but none can deny that every last globule is produced naturally by the beer in question. The cask breather, in utter contrast, regulates the level by allowing carbon dioxide manufactured elsewhere — Bolivia, perhaps, or the Maldive Islands — to infiltrate the cask.

This exercise in copper-bottomed logic is enough to bring out the Edinburgh lawyer in us all, even those unconnected with that majestic city. If logic is not yet supported by proof, do not despair because teams of biochemists are beavering away to devise a taxonomy of carbondioxide bubbles. Just as each fingerprint is totally unique and inseperable from the human being who happens to own the finger so, one theory suggest, each bubble functions at optimum capacity only when linked to its source.

Others base their research on the working hypothesis of a bubble resembling a drop of blood, in that it belongs to a wider group whose members interact only with each other. What horrors might ensue if beer is touched by gas that has not been properly screened! Still another theory holds that because bubbles, like real ale itself, have a limited shelf life, no gas cramped in a cylinder for weeks on end can reproduce the sparkle of a bubble with the bloom of freshly-fermented youth on its cheek.

The sceptics amongst us should prefer arguments over what goes in the cellar to be transplanted from the world of mumbo-jumbo to that of common sense. At the very least, the Joe Goodwin proposition should apply to cask breather and to any system of storing or dispensing real ale. If a branch of CAMRA cannot collectively be trusted to unmask, by the usual method of drinking several pints, not merely the soup seller but the landlord who, say, relies on gas to prolong the life of a beer beyond that for which the brewer intended it, then we should all retire to the nearest Happy Eater and hand over the *Good Beer Guide* to people with geiger counters and sniffer-dogs.

Ron Atkins.



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.

ND ARO

INNER LONDON

RAILWAY TAVERN Liverpool Street, London EC1.

RED LION. 8 Lombard Court, EC3

SIR JOHN FALSTAFF,

17 East Cheap, EC3.

TANNERS HALL

12 Philpot Lane, EC3.

TRINITY,

1 Seething Lane, EC3. BLACKFRIAR.

174 Queen Victoria Street, EC4.

LUDGATE CELLARS,

Apothecary Street, EC4

OLD BELL TAVERN, 95 Fleet Street, EC4.

PUNCH TAVERN,

99 Fleet Street, EC4.

QUEENS HEAD.

31 Blackfriars Lane, EC4.

QUEENS HEAD.

Ludgate Hill, London EC4.

WILLIAMSONS TAVERN,

Bow Lane, London EC4.

DOGGETTS,

1 Blackfriars Bridge, SE1.

DUKE OF KENT,

Old Kent Road, SE1.

MARKET PORTER,

9 Stoney Street, Borough Market, SE1.

GLOUCESTER, 187 Sloan Street, SW1.

GRAFTONS,

2 Stutton Ground, SW1.

LOWNDES ARMS,

37 Chesham Street, SW1.

SHERLOCK HOLMES

Northumberland Street, London SW1.

UNICORN,

32a Duke Street, SW1.

ARGYLL ARMS.

18 Argyll Street, W1

CARPENTERS ARMS, Seymour Place, London W1.

MALT & HOPS,

Caledonian Street, Kings Cross, W1.

MASONS ARMS.

58 Devonshire Street, W1.

QUEENS HEAD.

Denman Street, London W1. SWAN.

66 Bayswater Road, W2.

CATHERINE WHEEL,

23 Kensington Church Street, W8.

GOAT,

3a Kensington High Street, W8. SUN INN.

Lambs Conduit Street, London WC1.

SWAN,

7 Cosmo Place, WC1

THE BRADFORD HEAD,

Maiden Lane, Covent Garden, WC2.

DEWSBURY CLUB,

Shell Ltd., The Strand WC2.

EDGAR WALLACE.

40 Essex Street, WC2.

NORTH LONDON

COMPTON ARMS,

Compton Avenue, Islington, N1. WELCH BROTHERS.

High Road, East Finchley, N2.

THE WINDSOR CASTLE,

The Walks, Church Lane, Finchley, N2.

JOHNS REAL ALE, 41 Ouemore Road, N4.

HAMPTONS,

385 Archway, N6

NEW PRIORY INN.

169 Priory Road, N8.

STEPTOES, 102 Church Street, Stoke Newington, N16

MARLERS,

17-19 Archway, N19.

SHIRES BAR.

St. Pancras Station, Euston Road, NW1.

VICTORIA & ALBERT BAR,

Marylebone Station, NW1.

VICTORIA,

2 Mornington Terrace, NW1.

EAST LONDON

J.J.'S FREE HOUSE.

180 Brady Street, E1. NELSONS HEAD,

Horatio Street, Hackney, London.

QUEENS HOTEL,

Victoria Park, London E9.

SIR ALFRED HITCHCOCK HOTEL.

147 Whipps Cross Road, E11.

THE AUCTIONEERS,

Lea Bridge Road, Leyton, E15.

SOUTH LONDON

DOG & BELL, Prince Street, SE8.

THE SHIP.

St. Mary Church Street, SE16.

GLOUCESTER HOTEL,

Courtfield Road, SW7

IMPERIAL COLLEGE,

Prince Consort Road, SW7.

NORFOLK HOTEL, Harrington Road, London SW7. FERRET & FIRKIN, 114 Lots Road, London SW10. THE TRONSHED,

New High Street, Woolwich, SW18. WOODMAN, 222 Dumsford Road, SW19.

WEST LONDON
DANIEL GOOCH.

Porchester Road, W12. RADNOR ARMS, Warwick Road, W14.

HOME COUNTIES AND BEYOND

THE CHEQUERS,
Ealing Road, Alperton, Middx.
BERCHAM HOUSE SPORTS CLUB,
Gt. West Road, Brentford, Middx.
THE ROYAL TAR,
High Street, Brentford, Middx.
KINAS HEAD HOTEL,
Harrow on the Hill, Middx.
MILFORD ARMS,
574 London Road, Isleworth, Middx.
ANGEL HOTEL.

High Street, Staines, Middx.

THE CLARENCE HOTEL, Park Road, Teddington, Middx. THE GOAT, 37 Sopwell Lane, St. Albans, H

37 Sopwell Lane, St. Albans, Herts. THE ROYAL OAK,

High Road, Bushey, Herts. **THE GRENVILLE LODGE,**Hawthorne Lane, Burning Beeches, Bucks.

THE HERO, London Road, Bagshot, Surrey. NEW INN.

345 Petersham Rd, Ham Common, Richmond WHITE HART INN,

70 High Street, Hampton, Surrey. **PUNTERS**, Riverside, Kingston.

THE LINDEN TREE, 47 High Street, Lichfield, Surrey.

WONHAM HOTEL, Eastbourne Road, South Godstone, Surrey.

GOLDEN HIND, Havelock Road, Hastings, Sussex. RICHMOND ARMS, West Ashing, Nr. Chichester, Sussex.

PRINCE ALBERT, 109 New Street, Ashford, Kent. FROTHY PINT,

High Street, Dartford, Kent.

BLAZING DONKEY, Ham, Nr. Eastrey, Kent.

DOLPHIN HOTEL, Central Parade, Herne Bay, Kent.

WHITE HORSE, Avenue Road, Herne Bay, Kent.

SPREAD EAGLE, Victoria Road, Margate, Kent.

WATSONS COTTAGE, High Street, Margate, Kent.

BULL HOTEL, Bull Lane, Wrotham, Kent.

BALD HIND, Hainault Road, Chigwell, Essex.

TEN BELLS, St. Benedicts Street, Norwich.

WHITE LION, Oak Street, Norwich.

What makes a pint of Boddies so special?

Not so long ago, dedicated campaigners had to head north for the answer. All that's changed and there are now many pubs in London and the South East where you can find Lancashire's best-loved beer, served in excellent condition.

Boddingtons' beer has been brewed the traditional way for over 200 years.

It has, as devotees will happily tell you, an appealing nutty flavour and a distinctive bitter tang. Only traditional ingredients are used – hops and malt and the water used to make the brew is drawn from a well sited directly under the brewery. And the same strain of yeast has kept it at the peak of perfection for over 40 years.

The most important point, however, to remember about Boddingtons' is that <u>every</u> pint of Boddies, wherever you drink it, will have been naturally conditioned in the cask.

So now when you have a yen to taste an authentic real ale, you no longer have to consider a wet weekend in Manchester. Just stay at home, consult your guide, and enjoy your Boddies — naturally.



Boddingtons naturally

Our Man in Hamburg - Conclusion

As well as the War Office, I think the Foreign Office was involved. One member of the subcommittee on invasion of the Committee of Imperial Defence was Sir Charles Hardinge, Permanent Under Secretary at the Foreign Office, later Lord Hardinge of Penshurst (1876-1944), also educated at Harrow and Trinity, and as the second son of the second Viscount Hardinge, a kinsman of G.N. Hardinge. (15).

NOTES:

- 1. Christopher Andrew: Secret Service: The Making of the British Intelligence Community (London: William Heinemann Ltd. 1985) p.50
- 2. Nicholas P. Hiley 'The Failure of British Espionage Against Germany 1907-1914 26 *The Historical Journal* 867-89 (1983) p.872.
- 3. Ibed. 889
- 4. Ibed. 872
- 5. The Times 5 February 1912 p.8. Hiley op.cit. p.881.
- 6. The Times 5 February 1912 p.8.
- 7. Burke's Peerage, Baronetage & Knightage (London: Burke's Peerage Ltd. 1970).
- 8. J.A. Venn: *Alumni Cantabrigiensis* (Cambridge University Press, 1947) pt.2 vol.3. p.236
- 9. G.N. Hardinge: The Development and Growth of Courage's Brewery (London: 1933) introduction, p.3.
- 10. Ibed. p.30.
- 11. John Pudney: A Draught of Contentment: The Story of the Courage Group. (London: New English Library, 1971) p.18.
- 12. G.N. Hardinge op.cit. p.36.
- 13. v.9 *supra*. There is a copy of this book in the Guildhall Library, Aldermanbury, EC2.
- 14. Brewing Trade Review Nov.1943. Ex.inf. Mr.R.J. Webber, Information Officer, The Brewers' Society. The Directory of Directors (London: Thomas Skinner & Co. (Publishers) Ltd.1943) p.667 also shows him as a director of Noakes & Co., Ltd. which Courage acquired in 1930.
- 15. Hiley op.cit. passim.



OBITUARY — BEN DAVIS

Ben Davis, who died in early October, was probably the most influential pub architect of his generation. He spent most of his working life with Ind Coope and Allsopp, latterly Allied Breweries, reaching the position of chief architect and being responsible for running a series of training courses on pub interior from a most unlikely suite of first-floor rooms in Soho.

His love of pubs and his common-sense recognition of their role and influence led to clearly thought-out views about their design, decoration and furnishing, which are readably set out in his eminently worthwhile 1981 book "The Traditional English Pub — a way of drinking". It is undoubtedly thanks to Ben Davis' teaching that the majority of Allied's pubs are still pleasant places to visit, unlike the here-today, gone-tomorrow gimmick pubs of most of the other big brewers.

In recent years, Ben has been a good friend to CAMRA and an inspiration to its fledgling Pub Preservation Group, speaking several times at the national Pub Preservation Conferences, and contributing to their success, as well as maintaining a constant needle-sharp correspondence on issues ranging from pub refurbishments to the licensing laws. Most recently, a number of CAMRA members will have seen Ben giving a characteristically robust address to the Royal Town Planning Institute at Nottingham, in which he castigated all those outsiders who know and care nothing about pubs, yet dared to try and change them.

Ben knew, and cared, he will be sadly missed.

- * An American who paid £105,000 for a bottle of Lafyette in December despite its being undrinkable, now says that he could have saved the money. Going to a local pub to celebrate, he paid only £1.10 for a pint of lager and found that was undrinkable as well.
- *And now for some Latin news of a diluvial nature from Martini and Cinzano.

These two companies from Mafia-land have reduced the strength of their sickly sweet herbal remedies from 17% alcohol by volume to 14.7%. Cinzano will save £6.39 per case in excise duty by doing this, but will only cut the price to retailers by £4.49 per case.

Martini have stated that they do not intend to tell customers about the reduction in strength.

Moon SUN_AFREEHOUSE

LORD NELSON REVIVED

When Linton and Di Culbert took over the Lord Nelson in Enfield Road, Brentford two and a half years ago they set about building up a jolly and loyal clientele. Now, after a complete refurbishment and redecoration, the pub has a spacious but warm atmosphere and plenty of reminders of Lord Nelson himself in the way of portraits and nautical ornaments. So their many

(Left to Right)
Mr. Linton Culbert, tenant of the Lord Nelson,
Enfield Road, Brentford. Mr. Anthony Fuller,
Chairman of Fuller Smith & Turner Plc. Mrs.
Diane Culbert of the Lord Nelson.

customers can enjoy Fullers full range of traditional award winning beers in comfort. There is a new servery for Di's home cooked food.

To officially re-open the pub, Mr. Anthony Fuller, Chairman of Fuller Smith & Turner pulled the traditional first pint and offered his congratulations and best wishes to the Culberts.



BACK NUMBERS

We are now able to announce our new backnumber 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 with the exception of October 1979 — This was not published.

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

BELGIAN BEER — A HEALTHY TRADITION

There are two hundred breweries in Belgium, each one producing an individual range of beers. Between the light ales of Antwerp; the strong lagers of Louvain; the brown ales of Dudenaard; the white beer of Brabant and the Lambics of the Payottenland around Brussels, there is no such thing as the typical Belgian pint. The discerning drinker selects that beverage which his mood desires, or perhaps he chooses the local brew of that part of this lovable and varied country whither his journey, or his imagination, is taking him.

TRAPPIST... Westmalle Dubbel (6%) and Tripel (71/2%)

Even against a varied background, the beers produced by the five Trappist Monasteries stand out as individuals. Back in the Dark Ages, when monasteries were the refuges of civilisation, the monks alone had the education and security to develop brewing as a fine art. One thousand years of tradition have only made their skills more subtle. Still using natural ingredients, and the pure spring water from under the Abbey, the monks of Westmalle, outside Antwerp, take pride of place. The distinctive Westmalle bottle, without a label of any kind, draws together connoisseurs everywhere.

TRAPPIST . . . Orval (5%)

Le Val d'Or (Golden Valley) lies in a remote and beautiful part of the Ardennes, in the far south of Belgium. The legend has it that the Abbey was founded by Countess Mathilda of Lorraine, in gratitude for her wedding ring, which had been lost in the lake, being miraculously returned to her. Legendary also, is the beer, which is not strong, but is perhaps the finest and most delicate of the trappist beers.

SAINT BENEDICT (6%)

This is an Abbey beer — that is one which, though not brewed by monks any longer, uses an old monastic recipe. It is a strong ale, less richly flavoured than Forbidden fruit and commonly preferred by those who find the latter too strong and heavy. It also tastes best out of the round goblet which can be supplied.

HOEGAARDEN BEERS

The beer of Brabant was first mentioned by Julius Ceasar, whose troops preferred it to wine. Throughout the Middle Ages, Hoegaarden was the beer capital of this province, with a thriving export trade. Despite the disruption caused by two world wars, and a disastrous fire in October 1985, the brewery is flourishing. If it is not world famous, this is because they have never spent a franc on advertising, since there is no need. The best advertisements are the beers themselves, and the brewery can hardly keep pace with the

demands of the thirsty Belgians. The beers are all made from natural spring water found under the brewery. There are no additives of any kind. The flavour comes from hops, fruit and herbs. The body of the beer is produced by malted barley, wheat and oats, in different proportions for each beer. After bottling, a yeast culture is added to each bottle, thus starting a second fermentation which forms natural carbon dioxide which gives a natural head, life and bite to the beer.

OUD HOEGAARDEN WHITE BEER (5%)

This is the original Hoegaarden beer, dating back to the Fourteenth Century. It is light and misty in the glass, fruity and refreshing to taste. A summer or lunchtime drink, it is best served chilled in its special tankard.

FORBIDDEN FRUIT (8%)

This is a dark red, full flavoured beer, for evening drinking with friends. It is a drink to be savoured carefully, not to be swilled in a hurry. The round goblet enables the full richness of the bouquet to be enjoyed. Serve this beer cool, but not completely chilled.

GRAND CRU (7%)

The pride of the brewery. This is a highly sought after beer with a finely hopped and individual taste. It is a beer for the true connoisseur, and is at its best with food. If left for six months the taste becomes more special. Serve cold in its own special tulip glass.

LAMBIC BEERS

The ancient recipes for these beers are unique to the areas to the south and west of Brussels. The beer is fermented, not with scientifically selected yeast in a sealed vessel, but in a vat open to the winds of heaven. The micro-organisms and naturally occurring yeast in the air ensure fermentation. Each brew is kept for a year, and blended with a further brew which may be up to three years old in order to achieve the genuine lambic taste. After a further year's fermentation in bottle the brew is called Gueuze. For variation, black cherries or raspberries may be added. This Wild Beer of Payottenland must be tasted to be believed. There are enormous variations between different villages, and from year to year within the same village.

The Saint Louis in Ingelmunster, West Flanders, has taken up the challenge of brewing these wild and wayward beers for the commercial market. The purist may find these beers rather bland and predictable compared to the Lambic produced by his own favourite cafe outside Brussels, but the average, if adventurous drinker will find the smoothness and reliability very palatable. All these beers are filtered, so there is no yeast in the bottle.

Continued opposite

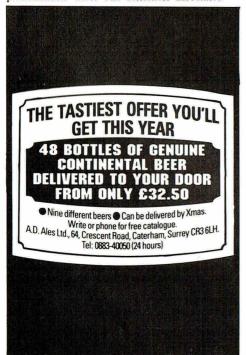
Continued

GUEUZE LAMBIC (4.8%)

A light but fruity beer. It is heavily hopped, but has mellowed with age, so that the predominant taste is a bitter sweetness reminiscent of citrus fruits. Is this the elusive flavour that lager and lime drinkers are trying to find? Serve cool.

KRIEK LAMBIC (5%)

The rich dark sweetness of black cherries predominates here. The bitterness associated



with hops is almost entirely overlaid. A gentle smooth drink which makes a fine sweet aperitif.

FRAMBOISE LAMBIC (5.2%)

This is drier and more astringent than the Kriek, the elusive fruitiness of the raspberries giving its delicate fragrance which complements rather than masks that of the hops beneath. This is a most refreshing morning aperitif, but welcome at any time to those who enjoy a dry and fastidious drink, either on its own or with fruit.

SPECIAL ALE — THE BRIGAND (9%)

In 1893, Luc van Honsebrouck, the owner of the St. Louis Brewery, started to experiment with Trappist recipes. After more than a year's work, and many very critical tasting sessions, "The Brigand" was decided upon in its present form. Very strong, beautifully balanced between Czechoslovak hops and the local Belgian malt, it is thoroughly fermented, both in the vat and again in the bottle. This gives it a superb clean taste and satisfying finish. The yeast in the bottle is heavy and remains on the side so there is no waste. Serve cool, in the special goblet which allows the head to expand, and so develop the full fragrance of this amazing blend of modern technique and traditional wisdom. There are no additives of any kind - just pure malt, hops and spring water from under the brewery.

Adrian Weddell.

The above descriptions are of belgian beers available from Trappist Beer Imports of Welwyn Garden City. See the advertisement in the September London Drinker or telephone 0707 336809 for further details. The figures stated after the beer names refer to their strengths in percentage of alcohol; 1% alcohol is roughly equivalent to 10 degrees of original gravity.

BRANCH CONTACTS

BEXLEY	DES WARD	Erith 45716(H)	Orpington 38321 x29 (W-Fri only)	
BROMLEY	PAUL THOMAS	778 -9324 (H)	()	
CROYDON & SUTTON	PAUL EVERITT	Lodge Hill (66) 46550 (H)	
E.LONDON & CITY	ADRIAN HALL	471 5361 (H)	405 7686 x2062 (W)	
ENFIELD & BARNET	TONY MORGAN	440 2186 (H)	283 1000 x2944 (W)	
KINGSTON &	JOHN NORMAN	546 3476 (H)	Weybridge 47282	
LEATHERHEAD			x2380 (W)	
NORTH LONDON	ANNE LODGE	888 5300 (H)	The second secon	
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 MIDDI ESEX	KEITH WILDEY	423 1243 (H)		

CHANGES AT CONWAY'S

Conway Taverns have a new head brewer following John Gilbert's departure to run his own free house in Salisbury.

Martin Paterson, formerly head brewer at the Red Kite Brewery in Aberystwyth, took charge of the Battersea and Brixton Breweries towards the end of September. He is a local man, born in Brixton and living in the Lavender Hill area of Clapham Junction for some years. He has no changes planned for the beers which have justly earned three Conway pubs a place in the 1987 Good Beer Guide; the popular Nine Elms Mild is to be re-introduced during the winter.

Martin's training was at the Fleece and Firkin — David Bruce's former concern in Bristol, which still sells his beers since its sale to Hall's. Assistant brewer 21-year-old Darren Lugg is from Wiltshire.

Meanwhile John Gilbert had bought the Wyndham Arms in Estcourt Road, Salisbury, as a free house from Ushers. It is a street corner local about a century old, and already the custom has increased — local CAMRA members are taking an interest as the choice of beers — and their quality — is a vast improvement on the availability and variety of real ales in an area well off for pubs but



dominated by a few brewing concerns. The current range is Bunce's, Mole's and Bishop's BB — no connection with the local brewery, Gibbs Mew, although the latter tried to stop the use of the name. It happens to belong to Ted Bishop, who brews in Wellington, Somerset. John is planning a number of changes to the Wyndham Arms, which has become somewhat run down in recent years, including increased bar space and beers brewed on the premises — some of the necessary equipment has already been obtained, and he is hoping to be brewing by Christmas. John is joined in his venture by Roger McBride, and we wish them all the best for the future.

THE TILTED GLASS

(A FREE HOUSE)
TALLY-HO CORNER, 359 BALLARDS LANE
FINCHLEY, LONDON N12 8LJ
TELEPHONE 01-445-2556

A WIDE VARIETY OF REAL ALES.

PUB GRUB – MORNINGS & EVENINGS.

NO KEG BEERS IN THIS HOUSE.

CURRENTLY STOCKING:TRUMANS EXPORT
WEBSTERS YORKSHIRE — YOUNGS SPECIAL
GODSONS BLACK HORSE

BUSES 26, 125, 263 NEAREST UNDERGROUND — WOODSIDE PARK.





NEWS FROM WATNEY COMBEREID

The Northumberland Arms in Upper Richmond Road, Putney, SW15, has recently re-opened following a complete refurbishment, and now offers:

- * Combes Bitter
- * Websters Yorkshire Bitter
- * Ruddles County

as well as excellent food and a paved garden area.



CHARITY CORNER

On Sunday 28th September at 9.20am the Windmill Wheelers left the WINDMILL (where else?), Hampton Hill on their fourth bicycle ride to Brighton which was again sponsored in aid of the Richmond Branch of Mencap, The Royal Society for Mentally Handicapped Children and Adults. Exactly the same number of cyclists, 29 of them, set out as for last year's ride and, also for the second year running, they all arrived without any major mishap, although some half a dozen punctures were reported this year.

Special mention must go to Richard Souper who cycled most of the 55 miles with one or other of his children in the kiddy seat on the back of his bike (His major problem was when two year old Ben fell asleep and kept flopping from side to side on the way into Horsham), and Tim Baker who did the ride both ways (Only Richard Souper had done that before). Also, a word of thanks is due to those stalwarts who have taken part in every one of the four rides (Their numbers drop annually for various reasons); they were Kevin Harris, Tony Light, Alan Payne, Clive Pettit, Ron Pettit, Sheila Randell and one other whom modesty forbids . . . Thanks also to the twelve strong party comprising employees from Birds Eye Walls in Walton together with their spouses, loved ones etc. Thanks to you all.

It is hoped that, with the saturation sponsorship from Birds Eye Walls (Some of those girls can be pretty persuasive, we are told), that the sponsorship raised will exceed the £1666 raised last year, perhaps we shall break the £2000 mark. This, together with the money already raised in the Windmill through darts tournaments, raffles etc., should push the total raised comfortably above last year's all-up total of £2600 — hopefully well above £3000.

Andy Pirson.

In recent months we have featured various pubs whose efforts for charity typify the active side of "LONDON DRINKER" outlets. If your pub sells the magazine and has recently raised money for charity, or, more importantly, if you want us to advertise the fund-raising activity free of charge, please contact your friendly delivery person or send copy direct to the Editors, and we will be delighted to oblige. Photographs can of course be reproduced, and will be returned after use.

EDITORS.

LETTERS TO THE EDITORS



Dear Editors

I enjoy reading Chris's article in Vol.8 No.7 and am sorry to learn of the plight of Blue Ship, Haven which I visited a couple of years ago after reading a glowing report in one of your mags., it was certainly a treat.

I know 'Nobby's' very well and am making the most of it before it is also wrecked. Incidentally did you know The Jolly Woodman, Burnham Beeches before the modernisation?

I was initially directed to the Crooked Billet by Lil, landlady for many years at The Crown, Skirmett which is in the Hambelden Valley. Lil had a grocery store at the front of the pub and served directly from the cellar to the lounge—also her living room. Alas this has all changed following her retirement and the shop is now a plush restaurant bar for the twin set brigade.

I recently had a few days holiday in Swanage and found two gems nearby. The Fox Inn at Corfe, but better still The Square and Compass at Worth Maltravers. This is too good to describe with no concession to comfort and rough cider that ruins your sight. It has been run for seventy odd years by Charlie Newman and his son Raymond, a real character with a total dislike of anything modern. There is one small snug but most use the entrance hall with one long bench. Newspaper cuttings on the wall about the famous Charlie are dated 1930's. A real treat if you get down that way.

Yours sincerely, Ian M. Moore, Ealing.

Dear Editors

As a member of CAMRA and avid reader of 'London Drinker' I was appalled to find at Whitbread's 'The Uxbridge', Nottinghill Area, W8 selling I pint of Everard's 'Old Original' at £1.30 (Yes — One pound and thirty pence per pint!). Would therefore suggest nominating the above for 'Rip-off of the week'.

Whitbread's extortionate guest beer discovered in the above premises on 19th Sept. '86. Perhaps this is of use for the next issue of the excellent 'London Drinker'.

Yours sincerely, P. Morris, W.8. Dear Editors Queen's Head, Stepney; July LD and Young's

I have drunk Young's in some quantity for over 20 years and became a shareholder for the usual reason in the late 70's. But I am not uncritical of their organisation and in particular of The Founder's Arms, which the Chairman knows.

I raised the question of The Queen's Head at the AGM therefore not knowing which way the full facts would go; but having had sight of Michael Hardman's letter to you a day or two later I expected some form of retraction in the August LD or at worst September, only to read Badger's overdue report of the AGM, manifestly and woefully ignorant of what has happened since.

As an enthusiastic amateur myself in various directions I am in no way worried over the undotted "i"s and crossless "t"s of others. What does it matter that The Tricycle Theatre has sold Greene King for several years now and not Fuller's, as reported in August?

But if John Conen can correct such a peccadillo at the first opportunity, it must surely be possible to retract a major blunder some two months after the event.

I have enjoyed reading LD for some years, but what confidence can I have in any of your articles, short of Dear Dipsy, after this episode?

Yours in sorrow rather than anger Tony Gayfer, SE3.

All change in Maple Road SE20.

The Golden Lion, the well-known free house, has changed hands and is now owned by Inn Leisure. Bill and Dot Edmeads are going to their Seaford pub, the White Lion. Fuller's beers will remain, but Young's beers and lager are going, as is Harveys. New beers on are Marston Pedigree, Wadworth 6X, Devenish, Greene King Abbot and IPA.

The London Tavern has also changed hands, and is now owned by Burke's Croydon Brewery (the Lion). It is to become a beer house.

The Lord Palmerston and Dewdrop Inn have both had a new coat of exterior paint — badly needed in the case of the former, which has started selling Ruddles County.

Paul Thomas, Bromley Branch.



1987 GOOD BEER GUIDE

The 1987 edition of the Good Beer Guide is due for launch now.

Packed with the usual information about the pubs serving the best beers in the country and the brews they sell, it has specialist articles on bottled beers, chemical adjuncts, mergers, knowing your landlord, tax on alcohol, the character of the pub and the CAMRA member, plus a photographic competition. As usual, many old faithfuls have re-appeared among the entries, but most branches have to a greater or lesser degree rung the changes, either for change of management or quality, or simply to give other pubs a chance in areas well provided for good beer - would that everywhere was, but then there would be no purpose for the Guide, or for CAMRA! London is no exception. Of 308 pubs listed, no less than 123 are either new entries or re-instatements which did not appear last year for whatever reason.

In every case, pubs have been recommended by local members from personal knowledge; no pub can buy itself into, or out of the Guide, apart from by the quality of the beer it serves.

Romford loses control

Allied, took a further step toward centralisation last month with the news that the management of Romford Brewery's estate will be transferred to Taylor Walker.

The move means that responsibility for running the 77 Romford Brewery pubs switches to Taylor Walker's base at Muswell Hill in North London. It follows the recent decision to switch the management of Allied's Nicholson free house chain to Taylor Walker, the non-brewing trading company with 600 pubs in and around the Capital.

However, the Romford Brewery pubs will retain their present name and there should be no change to the beers, according to RBC managing director, Alan Davis.

"We are a specialist production company and Taylor Walker are specialist retailers," he said. "Taylor Walker will provide the resources — marketing, surveying, stocktaking and so on. There will be no change to the pubs except that they will be better served," he added.

However, with RBC and Nicholsons losing their individual managements, doubts must now arise over the future of other specialised Allied trading outifs, like Peter Walker on Merseyside and Holt, Plant & Deakin in the West Midlands.

Where to buy London Drinker

OUTLETS - EAST and SOUTH EAST PUBS

ARTILLERY ARMS, 102 Bunhill Row. ARTILLERY ARMS, 102 Bunnill Row, HORSESHOE, 24, Clerkenwell Close.
STICK & WEASEL, 273 City Road.
YORKSHIRE GREY, Greys Inn Road.
FLEETWOOD, 36 Wilson Street.
BLACKFRIAR, 174 Queen Victoria Street.
DANDY ROLL, Gateway House, Bread Street. EC1 ECI ECI EC2 EC4 EC4 EC4

DANDY ROLL, Gateway House, Broad Street.
WILLIAMSON'S TAVERN, Groveland Ct. Bow Lane.
FISH & RING, 141A White Horse Road. EC4 EI

PISH & RING, 141A WHITE FORSE ROAD.
PRIDE OF SPITAL FIELD, 3 Heneage Street.
APPROACH TAVERN, 47 Approach Road.
MARKSMAN, 254 Hackney Road.
PEARLY KING, 94 Bromley High Street.
LADY DIANA, 95 Forest Road. EI E2 E2 E3

CHESHAM ARMS, 15 Mehetabel Road. FALCON & FIRKIN, 274 Victoria Park Rd. ROYAL STANDARD, 84 Victoria Park Road. E9 E9 E9 E11 NORTHCOTE, 110 Grove Green Road.

ANCHOR & HOPE, The Cut. ANCHOR TAP, 28 Horselydown Lane. DOGGETTS, Blackfriars Bridge. SE1 SEI SE1 GOOSE & FIRKIN, 47 Borough Road. KINGS ARMS, Roupell Street.
WELLINGTON, Waterloo Road.
PHOENIX & FIRKIN, Denmark Hill Station, Windsor SEL SEI SE5

Walk. SE5 WICK WOOD TAVERN, 58 Flaxman Road. SE7 SE9

SE10 SE13 **SE13**

WICKWOOD TAVERN, 58 Flaxman Road.
McDONNELS, 428 Woolwich Road.
GREYHOUND, High Street.
ROYAL GEORGE, Bisset Street.
DUKE OF CAMBRIDGE, High Street.
FOX & FIRKIN, 316 Lewisham High Street.
BLACKSMITH'S ARMS, 257 Rotherhithe Street.
MANOR TAVERN, 78 Galleywall Road.
MAYFLOWER, 117 Rotherhithe Street.
SHIP St Marveburch Street **SE16** SE16 SE16 **SE16**

SHIP, St. Marychurch Street.
TANKARD, Walworth Road.
MELBOURNE ARMS, 81 Sandy Hill Road.
QUEEN VICTORIA, 118 Wellington Street. **SE17 SE18 SE18**

VILLAGE BLACKSMITH, Hillreach. ROYAL ALBERT, Westow Hill. ANERLEY ARMS, Ridsdale Road. SE19 SE20 GOLDEN LION, Maple Road. SE20 LONDON TAVERN, Maple Road. **SE20**

COMMERCIAL, 11 Railton Road, Herne Hill. SE24 SE25

ALBERT, Harrington Road. GOAT HOUSE, 2 Penge Road. SE25

SE25 GOAT HOUSE, 2 Penge Road.
SE25 SHIP, 55 High Street.
SE26 DULWICH WOOD HOUSE, 39 Sydenham Hill.
SE26 GREYHOUND, 315 Kirkdale.
SE27 GIPSY QUEEN, West Norwood High St.
SE27 HOPE, 49 West Norwood High St.
SE2

Waltham Wines, 72 Sewardstone Road.

NWI Camden. Bitter Experience, 128 Lee Road.

SE23 2 Brewers, 97 Dartmouth Road. BEXLEYHEATH Bitter Experience, 216 Broadway. BROMLEY Bitter End, 139 Masons Hill.

WEST CENTRAL, AND NORTH PUBS

WC1 CALTHORPE ARMS, 252 Grays Inn Road. WCI HANSLER ARMS, Kings Cross Road. WCI LAMB, Lamb's Conduit Street MABEL'S, 9 Mableton Place MOON, 18 New North Street. WCI WCI PAKENHAM ARMS, 1 Pakenham Street.

SUN, 63 Lamb's Condcuit Street. WC1 CHANDOS, 29 St Martin's Lane. CROWN & ANCHOR, 22 Neal Street. FREEMASONS ARMS, 81 Longacre. GEORGE IV, 28 Portugal Street. WC2 WC2

MARQUESS OF ANGLESEY, 39 Bow Street. WC2 SHIP & SHOVEL, 2 Craven Passage. NI CARPENTERS ARMS, 21 Bridport Place. CLOTHWORKER'S ARMS, 52 Arlington Avenue.

COMPTON ARMS, 4 Compton Avenue. CROWN, Cloudesley Road.

NI NI NI GEORGE IV, Copenhagen Street.

HEMINGFORD ARMS, 158 Hemingford Road. LORD WOLSELEY, 55 White Lion Street. MALT & HOPS, 33 Caledonian Road. PRINCE ARTHUR, 49 Brunswick Place.

NI NI NI NI N2 N2 N4 ROSEMARY BRANCH, 2 Shepperton Road. OLD WHITE LION, Great North Road. WINDSOR CASTLE, The Walks, Church Lane.

N6

WINDSOR CASTLE, The Walks, Church Lar MARLERS, 29 Crouch Hill.
VICTORIA, 28 North Hill.
BALMORAL CASTLE, Caledonian Road.
FAT HARRY'S, 60 Isledon Road.
FLOUNDER & FIRKIN, 54 Holloway Road.
RAILWAY TAVERN, 10 Roman Way.
MOSS HALL TAVERN, 283 Ballards Lane.
MERRYHILLS, Bramley Road.
TWO RR FEWERS, 196 Silver Street. N7 N7 N7

N7 N12 N14

N18 TWO BREWERS, 196 Silver Street. DOG, 19 Archway Road. N19 BULL & BUTCHER, 1277 High Road, Whetstone. N20

N20 CAVALIER, 67 Russell Lane. NAGS HEAD, 203 High Street. N22

N22 STARTING GATE, Buckingham Road. VICTORIA & ALBERT BARS, Marylebone Station. NWI NW4 GREYHOUND, Church End, Greyhound Hill.

NW4 MIDLAND HOTEL, Station Road. WHITE BEAR, 56 The Burroughs. NW4 NW6 QUEENS, I Kilburn High Road. RAILWAY TAVERN, Hale Lane. NW7

RISING SUN, Highwood Hill. CROCKERS, Aberdeen Place. GEORGE, 234 Church Lane. NW7 NW8 NW9

NW10 GRAND JUNCTION ARMS, Acton Lane. BARNET ALEXANDRA, Wood Street.
BARNET SEBRIGHT ARMS, Alston Road.
BARNET WEAVER, Green Hill Parade. ENFIELD KINGS HEAD, Market Place. ENFIELD OLD WHEATSHEAF, 3 Windmill Hill.

NEW BARNET BUILDERS ARMS, 3 Albert Road.

Beer Shop, Pitfield Street Originales, 68 Aldermans Hill. N13 NW6 Grogblossom, 253 West End Lane.

CLUBS

Wood Green Labour Club, Stuart Crescent. N22

OUTLETS - SOUTH-WEST/WEST

BARLEY MOW, Horseferry Road. BUCKINGHAM ARMS, Petty France. SW1 FOX & HOUNDS, Passmore Street. MORPETH ARMS, Millbank. ORANGE BREWERY, Pimlico Road. SWI SWI

SWI SWI RED LION, 48 Parliament Street. HOPE & ANCHOR, 123 Acre Lane. TWO WOODCOCKS, 45 Tulse Hill. SW2

SW2 SW3

SW4 SW4

SURPRISE, 6 Christchurch Terrace.
JOLLY GARDENERS, 115 St. Alphonsus Road.
RAILWAY, Clapham High Road.
ROSE & CROWN, The Polygon, Clapham Old Town,
WHITE HORSE, 1 Parson's Green. SW4 SW6

SW8 SURPRISE, 16 Southville, 357 Wandsworth Road.

mpaio

NOTTINGHAM CASTLE, Wandsworth Road. BEDFORD ARMS, 409 Clapham Road. CROWN & ANCHOR, 246 Brixton Road. SW8 SW9 SW9 WARRIOR (Brixton Brewery Co.) Coldharbour Lane. SW9 SW10 CHELSEA RAM 32 Burnaby Street. SW10 FERRET & FIRKIN, 110 Lotts Road. SW11 ANCHOR, Holgate Avenue. SW11 BEEHIVE, 197 St John's Hill SWII HABERDASHERS ARMS, Culvert Road. SW11 PRINCE OF WALES, Battersea Park Road. WOODMAN, 60 Battersea High Street. SWII SW12 BEDFORD HOTEL, Bedford Hill. SW12 DUKE OF DEVONSHIRE, Balham High Road. SW12 NIGHTINGALE, Nightingale Lane. SW12 PRINCE OF WALES, 270 Cavendish Road. SW15 RAILWAY TAVERN, Sheen Lane.
SW15 ARAB BOY, 289 Upper Richmond Road.
SW15 FOX & HOUNDS, Upper Richmond Road.
SW15 WHITE LION, 14 Putney High Street.

SW16 GREYHOUND, Greyhound Lane. SW18 BREWERY TAP, Wandsworth High Street. SW18 THE GRAPES, 39 Fairfield Street. SW18 SPREAD EAGLE, Wandsworth High Street. SW19 ALEXANDRA, Wimbledon Hill Road. SW19 BREWERY TAP, Wimbledon High Street, SW19 KINGS HEAD, Merton High Street. SW19 KINGS HEAD, Merton High Street. SW19 PRINCESS ROYAL, Abbey Road. SW19 PRINCES OF WALES, Morden Road.

SWI9 TRAFALGAR, High Path.
CARSHALTON SUN INN, North Street.
CHESSINGTON NORTH STAR, Hook Road.
EAST MOLESEY BELL INN, Bell Road.
EAST MOLESEY NEW STREETS OF LONDON, Bridge Road

KINGSTON NEWT & FERRET, 26 Fairfield South. KINGSTON WYCH ELM, Elm Road. MITCHAM CRICKETERS, 340 London Road. MITCHAM RAVENSBURY ARMS, Croydon Road. MOTSPUR PARK EARL BEATTY RICHMOND WHITE CROSS, Riverside, Water Lane. SURBITON VICTORIA, Victoria Road.

WESTON GREEN GREYHOUND WEYBRIDGE PRINCE OF WALES, Anderson Road, Oatlands

ARGYLL ARMS, 18 Argyll Street. WI BRICKLAYERS, Aybrook Street. COCK TAVERN, 27 Great Portland Street. WI W2 ARCHERY TAVERN, 4 Bathurst Street. W3 RED LION & PINEAPPLE, 281 High St. BELL & CROWN, Strand on the Green. W4

Park.

W5 W5 W6

RED LION, St. Mary's Road.

ROSE & CROWN, Church Place, St Mary's Road.

BLACK LION, Black Lion Lane.

BROOK GREEN HOTEL, 170 Shepherds Bush Road.

RICHMOND ARMS, 54 Shepherds Bush Road.

TRUSCOTT ARMS, Shirland Road.

TRUSCOTT ARMS, Shirland Road. W6 W6 W9

NARROW BOAT, 346 Ladbroke Grove. VILLAGE INN, Kensal Road. W10 W10 W11 FROG & FIRKIN, Tavistock Crescent. FORESTER, 2 Leighton Road. BRITANNIA TAP, 150 Warwick Road. RADNOR ARMS, 247 Warwick Road. W13 W14

W14 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. SOUTHALL BEACONSFIELD ARMS, West End Road.

SOU HALL BEACONSTIELD GROWN, WAS SUDBURY BLACK HORSE, Harrow Road, TEDDINGTON QUEEN DOWAGER, North Lane. TWICKENHAM ELI PIE, 9 Church Street. TWICKENHAM OLD ANCHOR, 71 Richmond Road. TWICKENHAM POPE'S GROTTO, Cross Deep. TWICKENHAM PRINCE ALBERT, 30 Hampton Road.

WEALDSTONE ROYAL OAK, Peel Road.

CLUBS SW19 WILLIAM MORRIS, 267 The Broadway,

Wimbledon POLYTECHNIC of Central London S.U.Bar, 104 Bolsover Street.

W3 L.T.District Line Social Club, Park Place.

SWI1 Majestic Wine Warehouses, Hester Road. SWI1 39er Webbs Road.

KENTON Littlemore Wines, Kenton Road.

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

Editorial team

OUTSIDE LONDON

BRIGHTON BASKETMAKERS ARMS, Gloucester Road.

BRIGHTON LORD NELSON, Trafalgar Road.
BRIGHTON LORD NELSON, Trafalgar Road.
BRIGHTON QUEENS HEAD, Opposite Station.
GLASGOW ALLISON ARMS, 720-722 Pollockshaws Road.
HADLOW DOWN (E.Sussex) NEW INN
LEWES BREWERS ARMS, High Street.
LINCOLN QUEEN VICTORIA, Union Road.

MANCHESTER JOLLY ANGLER, Ducie Street.

MANCHESTER MARBLE ARCH, 73 Rochdale Road.
PETERBOROUGH BOTOLPH ARMS, Oundle Road
PETERBOROUGH GLADSTONE ARMS, Gladstone Street.

PETERBOROUGH GLADSTONE ARMS, Gladstone Street. PETERBOROUGH STILL, Cumbergate READING HOOK & TACKLE, Katesgrove Lane STEVENAGE (Herts) RED LION, High Street, Old Town. SOUTHAMPTON JUNCTION INN, St. Denys. STOCKPORT (Gtr.Manchester) NEW INN, Wellington Road South

TORQUAY UPTON VALE, Upton Road. WINCHESTER (Hants) GREEN MAN, Southgate Street. WORTHING (Sussex) WHEATSHEAF 22, Richmond Rd.

Dipsy's beside himself





No B.....'s Written!



SATURDAY 29th NOVEMBER — 11.00 — 3.00 & 5.30 — 11.00 p.m.

Old Ale Festival

FEATURING TRAQUAIR HOUSE ALE

JAZZ

FOOD

English Cooked Breakfast from 11.00 a.m.

And Strong and Old Ales from:

ADNAMS LEES

BRAKSPEAR MARSTON

FULLER MORRELL
GALE RINGWOOD

GIBBS MEW ROBINSON

GODSON CHUDLEY THEAKSTON

HOOK NORTON TIMOTHY TAYLOR

KING & BARNES WADWORTH