

May
1986

LONDON

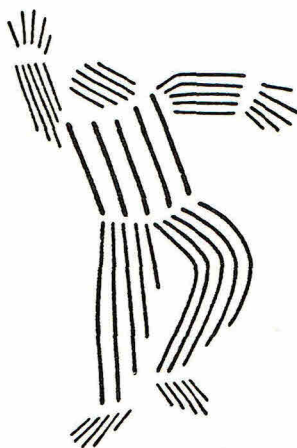
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DRINKER

8th GREENWICH Real Ale Festival

BOROUGH HALL
ROYAL HILL S.E.10



29-31 MAY

Thu.Fri.Sat. 5.30-11.00
Admission £1.00

Sat. 11.00-3.00
Admission Free

HOT FOOD LIVE MUSIC

DRINKER Readers Free Admission Thurs.

See page 5

Vol
8

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

No 4

BRANCH DIARY

If your branch is not mentioned, please ring the branch contact. Dates for May of which we have been notified are as follows. Branches please send information to Andy Pirson. Branch contacts page 3

EAST LONDON & CITY: Tues 6 (8.00) Branch Meeting. The GUN, 54 Brushfield Road, E1.

ENFIELD & BARNET: Thur 1 (9.00) Social & Pub of the Month. GEORGE INN, 5 The Town, Enfield — Mon 5 (12.00) Lunch time Social. COACH & HORSES, Waltham Abbey, Herts — Wed 14 (8.30) Branch Meeting. PLOUGH INN, Crews Hill, Enfield — Sat 17, Branch Ramble. 11.00am THE WONDER, Batley Road; 12.00 ROSE & CROWN, Clay Hill; 1.00 FALLOW BUCK, Clay Hill; 2.00 KING & TINKER, Whitewebs Lane (all Enfield) — Thur 22 (9.00) Social. KING GEORGE, 149 High Street, Barnet — Thur 29 (9.00) Social. MERRY HILLS, 95 Bramley Road, N14 (near Oakwood Tube Station) — Tue 3 June (9.00) Pub of the Month Social. BULL & BUTCHER, 1277 High Road, Whetstone, N20.

KINGSTON & LEATHERHEAD: Sun 4 (12.00) Social. PLOUGH, Leigh — Tue 6 (8.30) Committee Meeting/Social. HARROW, Leatherhead Road, Chessington — Thur 8 (8.30) Branch Meeting. CRICKETERS, Clayton Road, Chessington — Wed 21 Inn Rally. Start 8.00 at CANBURY ARMS, Canbury Park Road, Kingston — Sun 8 Jun (12.00) Social. FOLEY ARMS, Claygate — Mon 9 Jun (8.30) Committee Meeting/Social. DRUIDS HEAD, Kingston — Wed 11 Jun (8.30) Branch Meeting. SURVEYOR, Island Farm Road, West Molesey.

RICHMOND & HOUNSLOW: Tue 6 (8.30) Committee Meeting. SOUTH WESTERN, Whitton Road Hounslow — Mon 19 (8.30) Branch Meeting. WHITE HORSE, The Market Place, Brentford — Thur 29 (8.30) Social. ANGEL & CROWN, 5 Church Court, Richmond.

SOUTH EAST LONDON: Thur 1 (8.00) Social. NORTH POLE, 131 Greenwich High Road, SE10 — Mon 12 (8.00) Branch/Committee Meeting. DUKE OF WELLINGTON, Old Woolwich Road, SE10. VOLUNTEERS REQUIRED FOR GREENWICH REAL ALE FESTIVAL, MAY 29-31. Anyone interested please ring Dave Sullivan, 01-699 8476(h), 01-588 2345(w).

SOUTH WEST ESSEX: Wed 7 (8.30) Social. FORESTER, 107 Burrow Road, Hainault — Wed 14 (8.30) Branch Meeting. CROWN & CROOKED BILLET, 13 Cross Road (B173), Woodford Bridge — Thur 22 (8.30) Social. GARDENERS ARMS, Hart Street (off A1023), Brentwood — Wed 28 (8.30) Social. ROYAL OAK, North Road (B175), Havering-atte-Bower.

SOUTH WEST LONDON: Sat 10 (11.30am) Pre-Cup Final Social. PRINCE OF WALES, Morden Road, SW19 — Tue 20 (8.00) Open Committee Meeting. DUKE OF DEVONSHIRE, Balham High Road SW12 — Sat 7 Jun (12.00) Social. BEEHIVE, 197 St. John's Hill, SW11.

WEST LONDON: Wed 7, Soho Social. HANDSEL, Argyll Street (8.00); DOG & TRUMPET, Carnaby Street (9.00); STAR & GARTER, Poland Street (10.00) — Thur 15 (8.00) Branch Meeting. WHITE HORSE, 1 Parsons Green, SW6.

WEST MIDDLESEX: Tue 6 (8.30) Games Evening. BRIDGE (in Public Bar), Greenford Road, Greenford (by Western Ave Flyover). Bring games — Sat 17, Kew Bridge Crawl. Meet ROYAL TAR, Kew Bridge Road (7.00); WAGGON & HORSES (7.30); PLOUGH (8.00); EXPRESS (8.30) all in Kew Bridge Road; then to CITY BARGE (9.15); BELL & CROWN (9.45); STEAM PACKET (10.15); BULLS HEAD (10.45) all Strand on the Green — Wed 21 (8.30) BRANCH ANNUAL GENERAL MEETING. OLD CROWN & TREATY HOUSE, Oxford Road, Uxbridge. Meeting in upstairs room. Please bring membership cards. New committee and other active members urgently needed. All members welcome — Mon 26 All day Three Counties Crawl. Meet Harefield: WHITE HORSE (11.00) Church Hill Road; SWAN (11.40) Breakspear Road; KINGS ARMS (12.15) High Street; PLOUGH (12.55), Hill End Road; FISHERIES (1.50), Coppermill Lane, by canal; ROYAL OAK (2.30), Old Oxford Road, West Hyde. Then afternoon walk to Denham Village; SWAN (5.30); GREEN MAN (6.15); FALCON (7.00), all in Village Road; then on to New Denham & Uxbridge: DOG & DUCK (8.00); LAMBERT ARMS (8.45); WAGON & HORSES (9.30); OLD CROWN & TREATY HOUSE (10.15) all on Oxford Road to Uxbridge — Tue 3 Jun (8.30) Games Evening. LORD NELSON, Enfield Road, Brentford. In Public Bar; bring games.

EDITORIAL

There are no two ways about it — our Sunday permitted hours are LUDICROUS. On the one day when most people are free to relax and do as they choose, beer drinkers are limited to a mere 5½ hours (as opposed to 9½ on a *working* day) when they *can* get a drink if they so desire. I differentiate between beer drinkers — real or fizz — and “bottle” drinkers because you can store bottles and cans you don’t use. On the other hand, if you take home some carry-out beer (bought during pub hours only) and don’t use it, then it’s wasted. Sunday hours originally came about to encourage church attendance (at the beginnings of sessions), and in deference to the new working week at 10.30 on a Sunday night.

Church attendances have been declining steadily over the years in the Established church — even though as a rule service times and pub hours don’t overlap. So there is an element of hypocrisy in persisting with short Sunday hours. OK — leave midday opening if it will placate militant churchgoers, even though there is no Intemperance Lobby trying to get abstainers to drink. But why force anyone to drink their afternoon’s quota into two hours in an abnormally crowded pub prior to washing the

car/kids/dishes, digging the garden, or in my case fixing cycles or working on London Drinker ? Did not the founder of the Christian religion say “*The Sabbath is made for Man, not Man for the Sabbath?*” (In this context, read “Sunday for Sabbath”, which exactly reflects His meaning).

Now, I’m not having a go at any church. Indeed, I nearly became a priest, and have a strong religious conviction. I would also point out that the first recorded Miracle involved turning water into wine, Holy Communion is administered with wine, both the Pope and The Archbishop of Canterbury are beer drinkers, the oldest pubs were almost invariably religious establishments or had some such connexion, and the beverage drunk at the Last Supper was certainly wine — Jesus said at the time “*I shall not taste the fruit of the vine again until I come into my Father’s kingdom.*” If they drink alcohol in Heaven, who has the right to deny us that privilege on Earth ?

With the above precedents, I doubt whether the commandment “Remember the Sabbath and keep it holy” is being flouted. Incidentally, to the best of my knowledge alcohol is not forbidden in the scripture of ANY religion.

Continued on p.4

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

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

Deadline for June edition, 1st May. Material for July edition to arrive by 2nd June. Please be sure to send diary material to Andy Pirson.

BRANCH CONTACTS

BEXLEY	DES WARD	Erith 45716 (H)	Orpington 38321 x29 (W-Fri only)
BROMLEY	PAUL THOMAS	778-9324 (W)	
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)	

Editorial continued

Pubs — for the most part — open during permitted hours on Sundays; any landlord is a businessman and would be a fool to give up the opportunity where the circumstances merit. Bar staff are always prepared to earn more, so where's the problem ?

The Temperance Lobby can in no way win the day; the pubs are as much a part of the English scene as the churches — indeed, they pre-date them. The Roman soldiers frequented *tabernae* over here before Christianity followed, and it wasn't even in Cromwell's time that anyone turned against drink — indeed, that arch-puritan, who abolished Christmas, planned all of his campaigns and battles in pubs (in the term I include all its modern equivalents).

It is high time that outdated pseudo — puritanism gave way to commonsense, and people had the right to do as they choose when they choose — NOT according to some arbitrary time pattern. They don't have that trouble in Scotland or on the continent, do they ?

MARTIN SMITH

(Written almost entirely during a truncated Sunday lunchtime session — in fact 1¼ hours — over 5 pints. There's a moral in that somehow!).

MERTON'S BACK.

This month's offering takes us along the course of a railway which had no stations, engines, passengers or even its own trains, ran for forty years and was the first in the world to open to the public. Nothing to do with Stephenson, and south of the Thames. When you have decided whether or not this is a hoax, turn to page 4 for the Historicrawl.

Merton.

The Butts, SE1

THE BUTTS at the Elephant & Castle opened as a Conway Tavern on 20th March. It had been closed for over a year by being sold by Nicholson's to Ballyglulin Taverns, who never in fact took over occupation.

At present only the downstairs bar is open, serving Brixton Bitter and Best at 80p a pint, plus a variety of kegs. It is expected that by the middle of this month the upstairs bar — a few feet above pavement level — will be open with the beers mentioned, and downstairs will be used largely as a restaurant — a welcome amenity in an area which is short on good pubs; Licencee Mary Hennessey (formerly of the WARRIOR, Brixton) is a superb cook! THE BUTTS is open during all permitted hours.

CAMRA London, Nicholson's and Belhaven present

The 12th Capital Beernight

on Tuesday 13th May

at Doggett's

Blackfriar's Road, SE1 (next to the bridge)

Come and meet Belhaven Billy

**Belhaven 60/-, 70/-, 80/- and 90/-
ales will be served**

8TH GREENWICH BEER FESTIVAL

LONDON'S LONGEST RUNNING FESTIVAL TAKES PLACE AGAIN AT THE BOROUGH HALL, ROYAL HILL, SE10 AT THE END OF MAY — FULL DETAILS ON THE COVER.

ON THURSDAY 29TH MAY, CARD CARRYING CAMRA MEMBERS AND ALL OTHERS WITH A COPY OF THIS EDITION OF LONDON DRINKER WILL BE ADMITTED FREE. ALL OTHERS £1 ENTRY.

ON FRIDAY EVENING 30TH MAY ENTERTAINMENT WILL BE BY THE KEN SIMS DIXIELAND KINGS, WHILST ON THE SATURDAY EVENING THE FULHAM BRASS BAND WILL BE FEATURED. £1 ADMISSION TO BOTH THESE SESSIONS.

A CRECHE/PLAYROOM WILL BE PROVIDED ON SATURDAY LUNCHTIME FOR FAMILIES WHEN ADMISSION TO ALLCOMERS WILL BE FREE.

IT IS HOPED TO FEATURE CHEAP PROMOTIONAL BEERS AT SOME SESSIONS. TRANSPORT IS EASY WITH GREENWICH B.R. STATION ONLY 5 MINUTES AWAY AND 'BUSES 1A, 108B, 177, 180, 185, 188 AND N77 VERY CLOSE TO HAND.



Two Pee on Beer

£7,000-worth of best bitter goes down the drain

Two boozers have been banned from their local for peeing in the beer.

When nature called on a trip round a brewery they just couldn't wait, so they watered down a 10,000 pint tank of best bitter.

Horrified brewery bosses had to flush all the contaminated beer — £7,000 worth — down the drain.

The disgraced duo were among 80 regulars from the Cambridge Hotel, Middlesbrough, Cleveland, who went on a courtesy trip to Sam Smith's brewery in Tadcaster, North Yorkshire.

Unfortunately, they supped too many samples of the brewery's famous ale for comfort.

Landlord Tony Bevington, 32, says he won't have the guilty pair back in his pub. But he has refused to name them.

"I've been told to make no comment," he said.

The brewery's personnel director Bryan Askew said: "There were some high jinks from a couple of the visitors, but the matter is now closed".

Landlords have been warned to keep a tight rein on pub tour parties from now on.

RIP OFFS

NW4 — GREYHOUND, Church End (GBG) — Free house with a Whitbread bias. Prices include Brakspear's Bitter, £1.00; and Flower's Original, £1.12. -Date of visit 29/3/86.

South Croydon — SURPRISE, Coombe Rd. Bass £1.08; bottle of Grolsch £1.60 (=£2 a pint!).

BARGAIN BEERS

E1 THE BRICKLAYER'S ARMS, 71 Redmans Road, has Ruddle's County at 95p a pint.

NW4 — LONDON, MIDLAND & SCOTTISH, Church Road — Taylor Walker. Ind Coope Burton 92p in Public Bar.

SW1 — THE BUTTS, Elephant & Castle, all beers 80p all the time (Brixton Bitter & Best).

SW2 — TWO WOODCOCKS, 45 Tulse Hill. Nine Elms Mild 79p, Brixton Best 84p. Warrior 94p.

SW9 — CROWN & ANCHOR, 246 Brixton Road. Happy Hour 5.30—7pm Mon.-Wed. All beers 75p. Usually Brixton Best 80p, Anchor 90p, Courage Best 85p.

SW9 — WARRIOR, 242 Coldharbour Lane. Brixton Bitter 79p, Best 84p, Warrior 94p.

All 146 of our
pubs sell real ale

YOUNGS
OF WANDSWORTH

Brewers of traditional beer since 1831



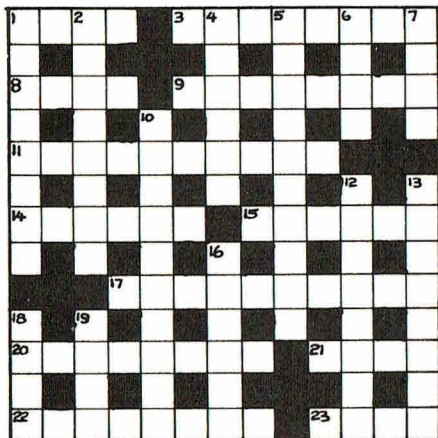
Young & Co's Brewery PLC
The Ram Brewery, SW18 4JD



LONDON DRINKER CROSSWORD

COMPILED BY DAVE QUINTON

£5 PRIZE TO BE WON



ACROSS

1. It's not all drink. (4)
3. The day before the railway signal all comes into view. (8)
8. Show displeasure when up to no good. (4)
9. Filling superior very loudly in pain. (8)
11. Two beers that are going up. (5,5)
14. Sweet for a holy day? (6)
15. Quietly, edge quietly for crustacean. (6)
17. Claiming before nursing. (10)
20. Safe signal from Los Angeles cellar. (3,5)
21. South Africa after six? Have a pass! (4)
22. Perhaps Odysseus has a tune. (8)
23. But you mustn't make one here. (4)

DOWN

1. Desperate dead frog out east. (8)
2. Wanting you inside taking it easy. (8)
4. But he taxes more than drink. (6)
5. Her fringes may be pleasant. (10)
6. Miss out when Tim gets nothing back. (4)
7. Cockney protection is the limit. (4)
10. Food is funny in wild bears. (5,5)
12. Note is easily topped and lower. (8)
13. Seeing instrument of agent and container. (3,5)
16. Point into violin string. (6)
18. Good-looking market. (4)
19. Request for a pale cocktail. (4)

Name.....

Address.....

.....

.....

All correct entries received by first post on 28th May will be entered into a draw for the prize. We regret that to make the draw fair we must ask you to submit your entry on the printed grid. Photocopies cannot be accepted.

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

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

Winner of the prize for the March crossword:
Roger Jacobson, 213 Carlton Road,
Gidea Park, Romford, Essex.

Other correct entries received from:
Donald Barker, Andrew Bovey, B.E. Bradley,
Brendan Casey, Mick Daley, John Edwards,
Damien Farrell, B.H. Felton, S & B Giddey,
Eileen Graves, Anthony Greenbury,
M.M. Hargreave, 'Arry Hart, Alison Henley,
D.J. Hilditch, Jacqui Hopkinson,
Malcolm Hoskins, John Hunt, Pete Large,
Mrs. G.M. Lines, Dennis Lucas, P.H. Milton,
M.J. Moran, Old Smokey, Peter Oliver,
Anne Saunders, Marty Seymour,
Eddie Sissons, Ron Smith, P. Spiers,
Jay Tamsitt, Rob Tough, M.J. Trowell,
Dave Wallington, Spud whale,
S.C.J. Williams.

LAST MONTH'S SOLUTION

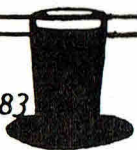


MOORHOUSE'S

PRIZE BURNLEY ALES



PREMIER BITTER (O.G. 1036°)
Silver Medal Award Winner, Brewex 83



PENDLE WITCHES BREW (O.G. 1050°)
Believed Strongest Bitter Brewed in the North-West

Both delivered weekly direct from brewery to cellar
Tel: Burnley (0282) 22864 – ask for Max Taylor

BREWING STRONG SINCE 1870!

THE BRIXTON BREWERY

in the **Warrior**,

242 Coldharbour Lane,
Loughborough Junction,
SW9



BRIXTON BITTER

O.G.1036 at 79p per pint.

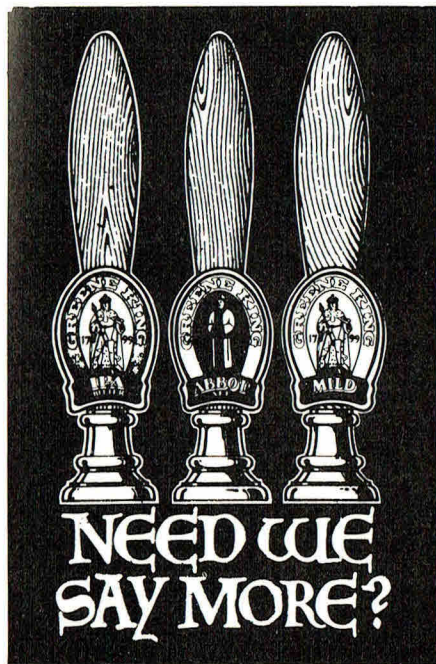
BRIXTON BEST

O.G.1040 at 84p per pint.

WARRIOR

O.G.1050 at 94p per pint.

POLYPINS AVAILABLE from £20.75



ONE TO GO

Of the 66 pubs currently open in the London Borough of Merton 65 sell real ale (thus beating Kingston's recently claimed record). The odd one out is the Bath Tavern, Haslemere Avenue, Mitcham, an estate pub belonging to Charrington where you can at least get a bottle of Dublin-brewed Guinness. Latest pub to reopen after being done-up has been the Swan on the Ridgway SW19 (£85,000 spent), which sells Yorkshire, Combe's and Ruddle's County.

This leaves only the Castle, Church Rd SW19 (Wimbledon Village) as a long-term closure, although it is said to be reopening shortly under the Taylor Walker logo. Prior to its near-abandonment (aided by a reputation for drugs and violence) it sold Ind Coope Burton Ale of dubious quality.

Pat Hanson

* Nobody, you might think, could teach Australians anything about beer. However, Allied-Lyons drew great satisfaction from a call from the Austrian branch of CAMRA for a couple of casks of Tetley bitter for its annual get-together in Perth. Allied, the target for a takeover bid from Australia's Elder's, airlifted the beer out to Perth. "It's good to know that our friends Down Under know who to turn to when they want a pint of traditional beer" said an Allied man.

Railway grub is on the right track say judges

There's nothing but good clean food on Brian and Sandra McFarlane's pub menu and that's official!

Their pub — The Railway in Roman Way, Holloway — has won an Islington Council "Clean Food Premises" award for its sparkling hygiene standards.

Said Brian: "We are very pleased. It's a reward for all the effort we've put in."

Brian and Sandra, took over the pub 18 months ago, and earned a Merit Award in last year's competition.

Sandra does the cooking, which includes a popular home made steak and kidney pie, while their seven-year-old son Andrew gives his dad a hand corking the barrels of beer.

It is the first pub the family has run.

"It was something I always wanted to have a go at," said Brian. "I used to be a glazier — now I'm just working with glass in another way!"

The Railway was one of eight places in Islington nominated clean food winners by the council's environmental health department. (*From the Islington Gazette*).

PORTRAIT GALLERY No.8

John Cryne of North London and the National Executive is a familiar face around the local Beer Festivals; it should be, as he tends to organise all of them! Most volunteers are softened up by his luscious wife Chris, before they are confronted with this character.



BEER FESTIVAL A GREAT SUCCESS



This year's London Drinker Beer Festival was a resounding success — greater even than last year's despite the absence of Saturday sessions. First reports indicate that 6,000 or more customers put back over 20,000 pints of beer and 800 of cider and perry, bringing in a profit in excess of £5,000. The Campaign also gained 122 new members. A total of 80 volunteers, led by John and Chris Cryne, kept the customers supplied over three afternoon and three evening sessions. Especially popular was the foreign bottled beers department, which on the first day sold out of the 4 dozen bottles of Timmerman's Framboise — the first retail sale of this beer in the country. Richard Larkin was interviewed by LBC, and as the programme was put out a day early a lynching was expected. However, the day was saved by supplies of St Louis from the Beer Shop.

On the Saturday, after clearing up, the staff celebrated with a feast of curry prepared by master chef John Conen, and ratatouille, bread and cheese, washed down with Shepherd Neame Stock Ale and Courage Directors.

JOAN CROMACK.

We had planned to feature the retirement of Charles and Joan Cromack of the Cricketers, Cricket Green, Mitcham.

Tragically, Joan died on 23rd March during the evening before their retirement.

LONDON DRINKER and South-West London Branch of CAMRA extend their deepest sympathies to Charles, who has been a long-standing supporter of this magazine and the Campaign.

How Breweries make money!

Boddingtons have introduced a new "aid" to cellarman'ship into managed houses. The device consists of a 2 gallon wall mounted plastic container with a 1/2 fl oz. graduated flow meter which allows fluid to feed (in degrees from 1/2 fl oz. upwards per half pint) into the beer line before the pump.

Under normal conditions good beer drawn from a new cask when pulling through will be filtered back into the cask through a filter dish in the cask vent. Apparently the "selling point" of this device is that it enables beer to be reintroduced without possibility of disturbing the rest of the cask.

At approximately £800 per unit to the tenant (by our information) it seems a lot of "brass" just to filter the odd gallon of drawn beer. Unless, of course, you can think of another use for it?

Coincidentally, three Boddington landlords have recently been discharged for watering their beer. (From "Beer Lines").

Good for him

Ernie Saunders, Chief Executive of Guinness, was barely managing on his 1984 salary of £151,000, so he got a rise to help cover the astronomical price of quails egg butties, to £196,000 for 1985.

In the same period the company's brewing profits fell by £36 million but, no matter, savings were accrued by employing 440 less oiks from the working classes.

Presumably, Saunders must feel pretty hard done by when he sees that Walter Scott, poetical chief of Grand Met's US dealings, is earning £510,000 a year.

Extra time a loser, say landlords

Pub landlords in the Bromley area are fighting moves to extend weekday opening hours.

They say that switching "time" from 10.30 p.m. to 11 p.m. will bring additional expense with no financial gain.

Mr Philip Londgren, chairman of the 140-strong Bromley Licensed Victuallers Association, said his members had voted unanimously against the change: "We have asked our customers and they do not want it."

A tasty invasion

London, for so long dominated by the big beer barons, is now an excitingly cosmopolitan place in which to drink. Those of us who work and slurp there have been used for several years to sampling the offerings of the independents. But now breweries best known for either their obscurity or their daunting distance from the capital are making a welcome appearance.

Visitors to London who arrive at King's Cross or St Pancras have been advised before by this journal that a ten-minute hike up York Way and into Copenhagen Street will bring them to the George IV, the first outlet to be owned by Thwaites of Blackburn. This splendid hostelry is still well worth a visit, but there is now an interesting stopping-off point.

The Waterside Inn, just five minutes from King's Cross, is owned by Hoskins of Leicester. It lies back from the road off York Way, and the tall, bare brick exterior belies the surprisingly ornate interior. The building is a converted canal warehouse, and the large bar has an abundance of low beams, scrubbed tables, and several partitioned areas. In summer there is a large outside terrace.

The Waterside is just a bit too overblown and determindly traditional for my taste, but it has been done with undoubted flair. But even if the design doesn't please you I guarantee that the beer will.

Until Hoskins was bought by the unlikely sounding Saffron Walden Vineyard and Cyder Orchard Company in 1983, it owned just one pub in the East Midlands. A few Midlands pubs and a brewery tap have since been added, and now the Waterside Inn supplies Hoskins' lip-smacking ales to London.

I enjoyed a few pints of bitter there last month with fellow columnist Michael Jackson. "It's a very East Midlands Beer," I suggested as we took the tops off our first pints "Nutt?" he ventured, producing that famous notebook in which he scribbled details of gravity and taste.

"Nutt," I agreed. Hoskins bitter is so delicious that I have yet to move up to the stronger Penn's Ale or a 1060 degrees lunatic broth called Sir Nigel.

AWARD FOR PUBS

The Harrier public house in Peterborough (Greene King) has become the first to win the Campaign for Real Ale's award for Britain's best new hostelry. Two Allied Breweries houses. Ye Olde Spa Inn, in Derby, and The Howcroft Park Street, Bolton also won awards.

After a couple of pints (at £1 a pint, be warned) the redoubtable Mr Jackson was ready to move on to the George IV. A professional Northerner, he was not to be kept from a pub that sells good Northern ale and is visited increasingly by Rugby League enthusiasts.

The George IV has been impressively done up by Thwaites, with lots of stripped pine, etched glass and a fascinating abundance of prints of old Blackburn. Landlords Mike and Christine Hyslop have worked tirelessly to build up trade in a pub that, before Thwaites bought it, had a pretty evil reputation.

I visit the George IV regularly because the pub pleases me. It has the feel of a genuine local with a good mix of patrons. Above all, it serves immaculate mild and bitter at — by London standards — reasonable prices.

The pub certainly seemed to please Michael Jackson, who quickly fell into conversation with Mike Hyslop about affairs of an obscure Northern nature, leaving me to contemplate the succulence of my pint.

Hoskins and Thwaites have transformed an otherwise drab drinking part of North London. Their splendid beers are testimony to the fact that Britain's cask beer, with its myriad flavours and tastes, is alive and breathing.

ROGER PROTZ

CHARITY CORNER

On Wednesday 2nd April a friendly darts competition drew to a close after a run of seven weeks at the WINDMILL, Hampton Hill. The event was for teams of four players drawn from squads of up to six and was run on a league, semi-final and final basis. Winners of the event were "Objets Darts" (including two Windmill Wheelers cyclists) from "The Four B's" (Landlord Brian Davies, another Brian and two Bobs). The official Windmill Wheelers team finished third after a play-off with "Hampton Help" and after being beaten by the eventual winners in their semi-final.

A total of nine teams was entered and each player paid £2.50 per match for the privilege. A total in excess of £260 was raised which is being added to the pub's fund which will be donated to the Richmond Branch of Mencap together with money raised by this year's Windmill Wheelers bicycle ride.

REAL BEER IN LONDON UPDATE 26

The Updates include confirmed information on additions, deletions and changes to real ale pubs in Greater London. The information is not only of general interest but also enables CAMRA in London to monitor progress by the brewers in installing real ale.

If you know of any outlet for real ale not listed in CAMRA's guides or updates, or outlets where changes have taken place, or if you would like to help with surveying the sector guides under preparation, please write to:— **RBIL, Update, 2 Sandtoft Road, London SE7 7LR.**

ADDITIONS

The number in brackets following certain entries refer to the page number in the relevant sector beer guide.

CENTRAL

EC3 SHIP TAVERN, 27 Lime St. Truman: Best Bitter, Sampson Ale. Webster: Yorkshire Bitter. New bar in basement of former **SHIP TAVERN**, of which only the fascade remains. (re-instatement).

EAST

E3 BEEHIVE, 104 Empron St. Charrington: IPA, Tolly Cobbold: Original (re-instatement).

E6 TOLLGATE, East Becton, District Centre. Green King: Abbot, Wethered: Bitter. A new Whitbread pub, part of a new shopping centre development.

E14 HOUSE THEY LEFT BEHIND, 27 Ropemakers Fields. Ruddle: County, Watney: Combes Bitter, Webster: Yorkshire Bitter. Formerly **BLACK HORSE**.

E16 KILKENNY CASTLE, 271 Victoria Dock Rd. Webster: Yorkshire Bitter. Now a Free House, ex Courage. Formally **FREEMASONS TAVERN**.

NORTH

N1 CROWN, 103 Copenhagen St. Samuel Smith: OBB. A Free House (re-instatement) (N41).

N4 SILVER BULLET, 5 Station Place. Wethered: Bitter (N50).

N15 GOAT, 414 West Green Rd. Marston: Pedigree, Wadworth: 6X, Webster: Yorkshire Bitter. Another brand new pub in former shop premises in the Martins Free House chain. The house beer is labelled: Old Suffolk Best Bitter XX origin unknown, information welcome (N79).

NORTH WEST

NW8 DUKE OF CLARENCE, 8 Frampton St. Watney: Combes Bitter, Webster: Yorkshire Bitter (N141).

SOUTH EAST

SE20 GOLDSMITH ARMS, 3 Croydon Rd. Ind Coope: Burton Ale (re-instatement).

SOUTH WEST

SW1 BROOKS, 85 Tachbrook St. Webster: Yorkshire Bitter. Formerly **PRIDE OF PIMLICO** (re-instatement).

SW1 ROSE & CROWN, 90 Lower Sloane St. Ruddle: County, Watney: Combes Bitter, Webster: Yorkshire Bitter (re-instatement).

SW9 CANTERBURY ARMS, 8 Canterbury Cres. Brixton: Best Bitter, Warrior, Ind Coope: Burton Ale, Taylor Walker: Bitter. A Conway Taverns Free House.

SW18 GROSVENOR ARMS, 204 Garratt Lane. Webster: Yorkshire Bitter.

SW19 BRITISH QUEEN, 161 Haydons Rd. Ind Coope: Burton Ale, Taylor Walker: Bitter.

WEST

W2 MONKEY PUZZLE, 30 Southwick St. Bass, Charrington: IPA.

DELETIONS

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

EAST

E16 BECTON ARMS, Taylor Walker, H unused (53).

E16 BRITISH FLAG, Watney, H unused (U2).

E16 HALLSVILLE TAVERN, Free House, H unused (U14).

E16 PITTS HEAD, Charrington, H unused (U3).

NORTH

N1 PRINCE OF WALES, Charrington. H unused (60, N38).

N3 GOLDEN EAGLE, Renamed **GOLDIES**, Charrington, converted to cocktail bar, H removed (S24, N46).

N3 OLD KING OF PRUSSIA, Taylor Walker, H unused (61, N46).

N19 BOSTON ARMS, Free House, H removed (S28, N91).

NORTH WEST

NW6 ROMAN WAY, Courage, H removed (74).

NW7 ON BROADWAY, Free House, H removed (W13, N134).

NW9 HAND & HART, Ind Coope, H removed (75, N143).

NW9 PRINCE OF WALES, Charrington, H unused (S33, N144).

NW9 SURREY ARMS, Truman, H unused (U13, N144).

NW11 PRINCE ALBERT, renamed **SULLIVANS**, Courage, H removed (75, N147).

WEALDSTONE CASE IS ALTERED, Benskins, H unused (78).

SOUTH EAST

BECKENHAM BECKENHAM, Whitbread, H removed (93 & S40).

SOUTH WEST

SW1 BALMORAL CASTLE, Watney, H removed (S44).

SW4 CLARENCE, Taylor Walker, H unused (U14).

SW16 JOLLY HOSTELLER, Watney, H unused (S50).

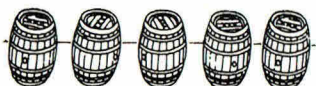
CHANGES

CENTRAL

EC1 VIADUCT TAVERN, +Belhaven: 80/—, +Boddington: Bitter, +Taylor Walker: Bitter. Now a Nicholson Free House, ex-Taylor Walker (38).

EC2 BUTLERS HEAD, -Taylor Walker: Bitter, +Boddington: Bitter, +Tetley: Bitter. Now a Nicholson Free House, Ex-Taylor Walker (39 & S11).

EC3 SHIP & COMPASS, -Taylor Walker: Bitter, +Boddington: Bitter, +Tetley: Bitter. Now a Nicholson Free House, Ex-Taylor Walker (41).



OUT OF THE MASH TUN.

(by a Master Brewer)

A customer I was talking to recently was complaining bitterly about the price of a pint in the South-East of England, compared with the cost of a similar pint in other areas.

Without any hesitation he laid the blame directly on the brewers and greedy publicans. Was he justified in his accusations? I think that brewers and licencees must bear some of the blame for exorbitant prices, but the main culprit in the matter is, in my view, the customer, who accepts and pays these prices for the beer.

Brewers, and others in the trade, do not carry out their business from a sense of duty and service to the public. They do it to make money. Many jobs depend on the whim of the shareholders of the brewery companies, and a board of directors which is unable to pay a dividend or show an increase in profits may very well be signing on the dole after the next shareholders' meeting.

RBIL Updates continued

EAST
HORNCHURCH, SPENCERS ARMS, Renamed SPENCERS (56).

NORTH

N1 HEMINGFORD ARMS, -Ind Coope; Burton Ale, -Bulmer: Cider, +Askell: BBB, Kingsdown, +Brakspear: Special Bitter, +Charrington: IPA, +Eldridge Pope: Dorset IPA, Royal Oak, +Fuller: London Pride, ESB. Now a Clarke Baker Free House, ex Taylor Walker. Beers may vary. (59, S23, N33).

NORTH WEST

NW1 MORETON ARMS, Renamed DUCK INN (see U25) -Ind Coope: Burton Ale, -Taylor Walker: Bitter, +Greene Kings: IPA, Abbot, +Marston: Pedigree, +Wadworth: 6X. Now a Free House, ex-Taylor Walker (70 & N106).

HARROW, ROXBOROUGH, -Webster: Yorkshire Bitter, +Ruddle: County (U1).

SOUTH WEST

SW1 NO 9 BAR, +Younger: Scotch Bitter (106)

SW6 ATLAS, -Truman: Bitter, +Webster: Yorkshire Bitter (108 & S47).

SW6 COCK, -Truman: Bitter, +Webster: Yorkshire Bitter (S47).

WEST

W2 ARCHERY TAVERN, -Bass, -Charrington: IPA, +Adams: Bitter, +Boddington: Bitter, +Fuller: London Pride, +King & Barnes: Festive, +Webster: Yorkshire Bitter. Now a Free House, ex Charrington (124).

W2 MARQUIS OF CLANRICARDE, +Courage: Best Bitter (S53).

CORRECTIONS TO UPDATE NO.25

ADDITIONS

NW1 WORLDSEND, Formerly MOTHER RED CAP

SW11 BOLINGBROKE, One word.

CHANGES

Heading omitted in error above 'CENTRAL' W1 ROEBUCK.

W4 NEW INN, Should read W5.

Let's face it: if you were producing a commodity which you could sell at a profit for 50p, yet people were queuing up to pay £1 for it, you would have to be mentally deficient to sell it for 50p, wouldn't you? The rule of thumb is: you charge the maximum price for your product which the market will bear.

So, to attack prices, we must first bring pressure to bear on the drinker and alter the attitude of the market. Talk to your friends and the people you meet in the alehouse. Complain and complain to them until some of your feeling rubs off on them. Get them to refuse to pay prices which they think are "over the top". Get them to switch their allegiance to reasonably priced houses, leaving their previous local in no doubt as to their reason for seeking pastures new. Write to local papers, national papers, anyone who will put your message across.

If the drinker does not act now, what will we see? £2 a pint by 1990, a fiver by the turn of the century? Well, perhaps that is a bit conservative, but the choice is yours. Are you going to allow this to happen? Perhaps there is nothing we can do about it, but are we going to go down without a fight?

It would be a mistake to avoid the rip-off pub entirely. ("What's he saying now?" you all ask). But what you do is this: you walk in, approach the bar, waving a ten pound note, and order a pint of the strongest (and most expensive) bitter in the place for every member of your company. If you're really cheeky, ask the barman to have one himself. Do not pick up the beer, but on being told the price, return the tenner to your pocket, instruct the barman vividly as to what he can do with his overpriced beer, turn around and retire with your retinue to the little boozer down the road and celebrate your skirmish. Eventually if enough people do this the guv'nor might get the message. You have left him with a few full pints on the counter which he cannot sell. He will in all probability have to return it to the cask, but you will have got your point across.

What you must do is fight. Don't put it off, don't be embarrassed. They are not slow or embarrassed about putting up their prices. Support and befriend the reasonably priced brewers and virtualisers, and don't be afraid to upset or make enemies of those who are out to fleece you.

The future is in your hands — act now!

H. Armstrong.

BREWERY NEWS

EVERARDS

We recently received a copy the East Midlands Tourist Board's publication, "Places of Interest in the English Shires". Why, you may ask, should we be mentioning this in London Drinker?. Well, the answer is that the guide is sponsored by Everards Brewery and as well as listing venues for a day-out it contains a map and list of Everards pubs on the centre pages (including their London tied house, the Radnor Arms) and at the bottom of each entry is a list of the nearby Everards pubs.

The guide lists 37 places of interest (apart from the pubs) in the counties of Derbyshire, Lincolnshire, Nottinghamshire, Leicestershire and Northamptonshire. The places covered include the Crich Tramway Museum; three preserved steam railways; lots of stately homes and gardens; the National Mining Museum and Bosworth Field where Richard III lost his crown to Henry VII. Strangely (I thought) it does not include the Shakerstone steam railway which runs across Bosworth Field from nearby Market Bosworth — is this still in operation?

Copies of the guide are available from major tourist board offices or direct from the Information Department, East Midlands Tourist Board, Exchequergate, Lincoln, LN2 1PZ. Are there any other breweries following suit? After all, there are several other tourist boards covering the rest of the Country.

Still on the subject of Everards, you can not accuse them of not being on the ball; in fact they were recently a bit in front of it. On Saturday 15th March (note the date) we received a press release from them which started: "Commenting on the . . . pence increase on a pint of beer, announced by the Chancellor in his budget statement on 18th March 1986 Anthony Morse, Managing Director of Everards Brewery Ltd. said, 'Every penny counts with the beer drinker, and this latest increase in duty will hit the brewer as well as the consumer.'"

The piece goes on to mention the 142% increase in the duty on beer over the past 8 years and ends with: Explains Morse, "Everards Brewery Ltd, like many independent companies, relies to a large extent on sales of draught beer to finance future growth and reinvestment. Increased beer duty must inevitably damage future prospects, and endanger the ability of the industry to provide more jobs".

I wonder if Nigel Lawson saw a copy. AP.

YOUNGS

On Friday, 21st March, Youngs of Wandsworth unveiled a new cask-filling machine, which is guaranteed to fill every cask perfectly. It is one of the most up-to-date pieces of machinery of its kind. It cost £80,000 and was installed by brewery engineers Porter-Lancastrian Ltd.

Members of the Youngs family were present including Chairman John Young, plus representatives from Porter Lancastrian, the brewing trade reviews, Camra and the Morning Advertiser. A celebration was held afterwards in Youngs' Wine and Spirit department in Buckhold Road, where an enjoyable time was had by all.

With the recent controversy in the trade over inadequately filled casks, let's hope other breweries follow Youngs example in updating their plant.

PITFIELD

The Pitfield Brewery has just moved from 8 Pitfield Street, N1 to new premises in Hoxton.

The new brewery will continue to brew Pitfield Bitter OG 1038, Hoxton Heavy OG 1048 and Dark Star OG 1050, along with commemorative house and special beers for all occasions.

It has a capacity of 45x36 gallons, was custom built and uses the union system of fermentation for yeast collection. The new brewery will continue to produce beers made from best British Malt, Hops and yeast with water added, and has no additives or preservatives included.

The original premises at 8 Pitfield Street will still be open for the sale of home brew equipment and beers and lagers which are obtained from all over the world.

The last act of the old brewery was to produce a London Porter, first brewed in Shoreditch at the turn of the century. It has been made with the original recipe and is very dark in colour due to the use of a large amount of black malt and has an OG of 1058. The porter will be on sale at 8 Pitfield Street in both draught and bottle form.

Pitfield Brewery at present has twelve outlets which it has been supplying for the past three years and with the extra capacity from the new brewery they will be happy to supply new outlets in the future.



ALLIED

Allied Breweries have transferred production of all cask bitters for S. East England from Romford to Burton.

And on the way the Ind Coope beers have picked up a new word to add to their pumpclips. They have become **Best Bitters**. The gravities, however, remain the same at 1037, though there has been some fine tuning with the recipes.

First to reveal the new identity was Surrey-based Friary Meux, which renamed its bitter, Friary Meux Best Bitter, last month. The company declared the Burton brew "clearly superior" with "a rich colour and a fuller flavour".

Watford-based Benskins, who conducted a 15-pub trial earlier in the year, introduced the Burton beer into their pubs in February under the old identity. "We will relaunch it as Best Bitter once we are confident about the quality", said marketing manager, Jerry Hughes. The expected date is early May.

"We want to provide a consistent pint which we lacked before", he added. The new beer is described as smoother and slightly less hoppy. Brewers Bitter for Essex, now also produced in Burton, is linked to this brew.

The other major Allied company in the S. East, Taylor-Walker, has moved more slowly in introducing the Burton beer; deliveries to all pubs only being completed by the end of March. "A name change is expected this month", they say.

The switch of production means Romford becomes an all-processed brewery, producing only keg ales and lager.

While Burton brews a breath-taking ten cask ales, the four from the S. East being added to the existing six: Burton Ale, Ind Coope Bitter, Ansells Mild and Bitter, Hall's Harvest and ABC (which changed its name to Best Bitter months ago).

"They are all different, each one unique in itself," stresses Burton technical manager Peter Tulloch. "We have used the arrival of the new beers to do something positive."

Burton brews some 350,000 barrels of cask beer a year, approaching 15 per cent of production, with Burton Ale leading the pack.

CAMRA's national liaison officer with Allied, Paul Dickinson, has been impressed with the new Friary Meux Best Bitter in the pubs, but he is concerned that with so many brands now brewed at Burton, rationalisation of recipes will follow.

The free trade sides of Benskins, Friary Meux and Ind Coope have been merged into Ind Coope Sales. The new Romford-based company will serve the E. Midlands, E. Anglia and the London area.

Allied Breweries became Britain's biggest off-licence owners last month with the purchase of 146 Haddows shops from the Stakis group. The £23.5m deal takes Allied ahead of Bass in the off-licence league with a total of 946 shops.

Rutland axed

Ruddles have finally axed Rutland — as a name for their draught bitter. Rutland, recently upped in gravity from 1032 to 1037, will now be known as Ruddles Best Bitter. The Rutland name will remain on cans and bottles of low-gravity beer.

YOUNGS

London beer aficionados aren't being tempted away from their traditional pints by the lager boom, according to one of the Capital's independent brewers.

Young's of Wandsworth reports that its two draught lagers — John Young's London Lager and Young's Premium — commands just a quarter of the brewery's draught beer sales.

This compares with a national average of 40pc lager to 60pc ales and stouts. In some cases the proportion of lager is even greater — Taylor Walker, Ind Coope's London sub-division, reports that 56pc of draught volume in its ties is now accounted for by lager.

Not that Young's is unhappy with the performance of its lagers. The session lager, known to drinkers as JY, was introduced in 1980 when Young's scrapped the unsuccessful Saxon.

Even before it went on sale JY won the best British-brewed lager award at Brewex, and at the time of its launch lager sales accounted for only 6pc of Young's draught volume.

Since then Young's has invested £1 million in plant and has introduced a stronger stablemate, Premium.

Reasons for the slower advance of lager in Young's houses may be that it's very difficult to wean Young's Bitter drinkers away from their favourite pint.

Another may be that at the Ram Brewery in Wandsworth they believe that a good product sells itself, and don't go in for multi-million pound promotional campaigns. If you like what they brew — and they don't get many complaints — that's good enough for them.

Wandsworth to Hackbridge

Merton's Historicrawl of the Surrey Iron Railway, part 1.

No, I wasn't joking on page 4. The Surrey Iron Railway ran from Wandsworth to Croydon (BR still uses part of its route) and first opened to the public in 1802, with a formal opening ceremony on 26th July 1803. The trains consisted of horsedrawn wagons belonging to private owners who paid tolls for their passage, and there was never a passenger service or timetable; trains went where and when required and proceeded at walking pace along rails of "L" shaped cross-section. The wagons had ordinary road wheels but could not be steered — the upright flange kept them on the usually straight and 4'2" narrow. This — to our eyes unusual — undertaking had a number of earlier private predecessors at a time when all heavy traffic passed along canals.



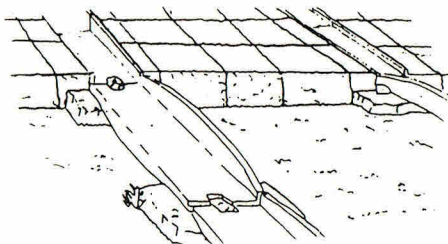
Two centuries ago Croydon was a flourishing market town — the main one for East Surrey — with industries and a corn market to supply the needs of rapidly expanding London. The two were connected by the river Wandle which gives Wandsworth its name, and was then the most industrialised river in the world; for that reason it could not be used to supply a canal. On 12th December 1799 a meeting at the Wheatsheaf, Tooting (whose modern successor sells Courage Best and Directors), it was reported that a canal was feasible but impractical. About 300 miles of railways as described above then existed in the country, and this alternative was put forward. And so on 24th July 1800 it was decided to proceed with the construction of a line from Wandsworth — just behind what is now Young's Brewery — to Croydon, with a branch from Mitcham to Hackbridge. This crawl takes us along the "main line" as far as Mitcham, then down the branch to Hackbridge. The next part will follow the remainder to its junction in Croydon with two later such undertakings, which we will also follow. I will describe the route by means of the pubs it passes, putting in historical details where appropriate. Ready?



The Wandsworth terminus site is now covered by a gasworks on the banks of the Thames, and the nearest pub is the CRANE in Armoury Way (Youngs Bitter and Special), directly behind Young's Brewery. One of the first shareholders of the railway was George Tritton, owner of the Ram Brewery which he sold to the partnership of

Charles Young (also a shareholder) and Anthony Bainbridge in 1831, and so it could be justly claimed that Young's was the first brewery to shift beer by rail. Turn left out of the CRANE and walk the few yards to the junction with York Road, then turn right. You are now on the course of the line as far as the BREWERY TAP (Youngs). It is not possible to produce a map which would be of much use, so if you are interested in tracing the route I suggest you consult your A to Z, or the South-West London beer guide when it appears. I have been privileged with the use of the scripts of that work, from which I have drawn some pub information.

At the BREWERY TAP the line crossed the High Street, and the Arndale Centre now stands on its course. Forget the fizz bar there — the FOUNTAIN — and try some more Youngs in the impressive SPREAD EAGLE diagonally opposite. This was where many AGMs of the railway were held. Proceed along the left side of Garratt Lane, which soon coincides with the line's course. The DALMATION (Charrington) marks the spot where the line joined the road, crossing by the WAGGON AND HORSES (Charrington), the origin of whose name is obvious.



A word here about how level crossings were constructed. Special rails were used with a double-thickness 1" flange either side, and the road surface was made-up to the same level with paving stones. The line was double track throughout in the first instance, and a total width of 20 yards was empowered.

Continuing on the left, we next come to the HORSE AND GROOM (Truman Bitter) and pass a street name indicating bygone industry — Iron Mill Place. Almost opposite is the OLD SERGEANT (Youngs), and then a short diversion up Allfarthing Lane to the FORESTER (Courage Best and Directors) is well worthwhile.

Continuing along Garratt Lane, we pass two pubs in quick succession on the right. The first is the GROSVENOR ARMS (Webster Yorkshire), the last pub on this long road to go "real", and a few doors on, the JOLLY GARDENERS (Courage Best and Directors). Not much further on, the road takes a sudden right-then-left, originally to avoid a property called Willow Close, long since built-over several times. The railway cut the corner, and for a short while we are off its course. On the inside of the left bend stood until eleven years ago the HALFWAY HOUSE, the only Youngs pub to close for a considerable time. Next, on the right, we come to the SAILOR PRINCE (Courage Best and Directors), a large corner house recently converted back to real ale. A couple of turnings down, directly before passing under the railway in Groton Road (yes!), is the COUNTRY HOUSE (John Smiths, Courage Best and Directors) which, according to the guide, lives up to its name.

The railway rejoined Garratt Lane at Earlsfield Station, which was opened by the London and Southampton Railway in 1838, eight years before the closure of the Surrey Iron Railway. Interestingly, the later company's successor, the London and South-Western, considered in 1844 taking over the S.I.R. and using its course for access to Croydon. An interesting might-have-been, which would certainly have changed the railway map and history of the area. A small branch went off to the right to oil mills down what is now Trewint Street, and there were almost certainly more which have not been recorded or re-discovered from archives — none of the company's records are known still to exist. Some small portions remained in use — presumably in factories and such like — until at least 1895.



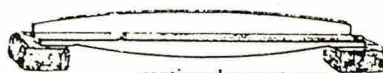
Passing into SW17 from SW18, we next pass the LEATHER BOTTLE on the left. This large Young's house has a children's garden — most pleasant during the summer. The railway left the course of Garratt Lane, crossing to run behind the PRINCE OF WALES (Youngs) on what was then Garratt Green. The line had reached this far by August 1802.

Emerging alongside the CORNER PIN (Watney's Stag and Webster's) at the end of Summerstown and passing along the left of that road, disappearing (from our point of view) to the left of the PLOUGH (Charrington IPA)

which gives the name to Plough Lane of Wimbledon Stadium fame. If you want to trace the original track on the map, it headed more or less south along Mead Path, skirting Lambeth Cemetery. That section is now impassable due to recent excavations. Find your way to Colliers Wood station and you are again on the track. It came out next to the ROYAL STANDARD (Charrington IPA) and crossed the site of the station, running along Christchurch Road past the ALBION (Watney) and along Church Road to a point opposite the STAR (Ind Coope Bitter and Burton), where it crossed over, and again becomes impassable as far as Mitcham Station. THE CROWN next door serves Courage Best and Directors. To the south of the station still stand a few outbuildings of Thunder and Little's Mitcham Brewery, which in 1898 merged with Edward Boniface's Cheam Brewery, to form the Mitcham & Cheam Brewery Co., which was absorbed by Hoare & Co., in 1914, then in turn by Charringtons in 1933.



Originally the line crossed the London road on the level, but when the trackbed from here onwards was taken over by the conventional railway, the level was lowered to where you see it today. The course of the "main" line coincides with the B.R. line as far as Waddon Marsh station. However, for the purpose of this item we will follow the branch line. Either go along the appropriately named Tramway Path to the right of the station then cross over the footbridge and turn right, or follow Mitcham Park to the left of the CROWN. In either case, keep walking parallel to the railway and you will in due course come to a road bridge. Cross this (and the railway) then go down the steps on the other side. The passageway at the bottom is the beginning of the branch line, and confusingly it, also, is called Tramway Path. Here it passes through the only earthwork on the line, a foot-deep cutting; the proposed canal would have needed 22 locks. The path emerges just outside the GOAT (Courage Best and Directors) which has a shellfish stand at weekends. The line continued along the west side of the main road, next passing the QUEEN'S HEAD (Courage Best) — note the fine ceiling — and the SKINNER'S ARMS (Friary and Burton) whose large car-park gives some idea of the original width of the line, which I cannot account for. The pub's name commemorates a long-defunct local leather industry.



continued on next page

Historicrawl continued



A short distance further on, the line "cut the corner" into Hackbridge Road, which it joined opposite the RED LION (John Smith's, Courage Best and Directors, and Young's Special). It crossed the road just before the bridge over the Carshalton Wandle and ended on the banks of that river amid mills owned by the Shepley family, who were among the original promoters of the line. Today it is an industrial estate, and apart from the historical connection there is nothing to see, unless — like I did — you encounter a suspicious security guard who doesn't believe a word of it.

Next time, Editors permitting, we will follow the little that remains of the course of the Surrey Iron Railway, and two slightly later concerns, the Croydon Canal Railway and the Croydon, Merstham and Godstone Iron Railway, which never reached the place last named. So be prepared for a crawl of the Brighton road.

Merton.



Another selection from the Editorial travels: Warrior, SW9; Richard I, Greenwich; King's Head and Hope, West Norwood; 2 Woodcocks, SW2; Railway, Billingshurst; the Butts, Elephant & Castle; and the L.D. Beer Festival.

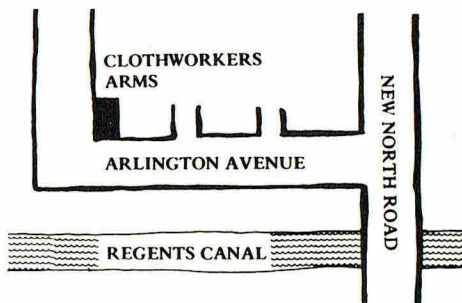
Last straw

An off-licence in Basingstoke has become the victim of a series of bizarre burglaries. The thieves do not break in, but instead stick a bent coathanger through the letter box, hook a bottle, unscrew the top, and steal the booze by sucking it through a straw. In three separate incidents the suckers have gone through six litres of wine and vermouth.

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.



COME ALONG, NOW, PLEASE!

What a nuisance it is when work or travel leave us gasping for a drink at the very moment when the pubs have shut. There must be a number of such occasions in every good drinking man's life, giving rise to exasperation and eventually to correspondence in the Press demanding a revision of our "antiquated licensing laws".

Such reactions, in the heat and drought of the moment, are surely excusable; but are there not considerations which should give us pause? Is it not only too easy to overlook the advantages of the present system, and to forget the danger of precipitate change?

Let us suppose, for example, that Parliament, in an excess of reforming zeal, has enacted legislation to allow, not the extreme provision of twenty-four permitted hours per day, but only, say, eighteen, from 7.00am till 1.00am the next day. What are the results which would follow?

First, a lot of pubs would be unable to meet the shift-staffing requirements. They would be driven out of business by those which could. The likelihood that only a preponderance of large managed houses in densely populated areas would survive is overwhelming. What would become of our much-loved cosy little locals in villages and in outer urban back streets? Already many of the latter type find it impractical to open all the hours they are at present allowed. They defer opening until 7.00pm especially on Saturday nights, and I have often heard it said that whenever an hour's extension is granted the customers come in an hour later. What is the sense of demanding extra hours when some find the present latitude more than they need?

Furthermore the price of drinks would be sure to escalate to prohibitive levels. In Holland, where bars are open all day until 1.00am the prices are, by British standards, alarmingly high: and it is worth noting that in the afternoon between three and six very little drinking appears to be done. All the lights and heating are going full blast, and staff must remain on duty, for the sake of two or three old ladies consuming coffee and pastries. Are we not better off in this country where other establishments cater for this minor need, and we can still afford a few pints when the ordinary man's normal day brings the opportunity to relax on the way home?

Inevitably, if all-day opening came the unique and much appreciated character of the English pub would suffer, as licensees were forced by economic pressures to introduce all sorts of extraneous gimmicks and distractions in order to pay the fuel and wages bills incurred during slack periods.

But more important than any of these practical considerations is the fact that our present law has developed with the pub through its long history. By a system of trial and error it has evolved a framework within which social drinking may be enjoyed while potential abuses are gently discouraged by a *complex series of subtle checks*. This is why we have what is perhaps the most civilised mode of drinking in the world. How absurd it would be to tamper with it in ways which would benefit neither the public nor the Trade. Already, in clubs, which enjoy the privilege of less stringent regulations, attempts are made to dodge the system, giving rise to justified complaints in the Press. Let every social drinker ask himself, and give an honest answer to the question "How many times have you felt in the morning that it is just as well that 'Time' was called at the proper hour last night?"

It may be objected that what is asked for is not a "blanket" extension of permitted hours, but greater "flexibility". At first sight this is an attractive and reasonable suggestion, but even here we must be careful. Once I had a nightmare. I was being driven by my wife down the A.1 from London to Edinburgh. Every pub we called at hoping for a drink happened to be closed at the moment we chose to stop, because the opening hours had been made flexible. Surely it is better to enjoy the fun of knowing when the pubs are open, and organising oneself accordingly. Even local variations can add to the interest and excitement of the game for those who play it seriously.

As for foreign visitors, I have little sympathy with their "plight". They know the rules, and still they come in their thousands. What would be the point of travel if every country had the same customs? In any case, hotel residents can drink when they like.

However, it must be admitted that reform may well be needed, not in the law but in *the way it is administered*. Is it really necessary for all the solemn pomp of the Brewster Sessions to be enacted with almost mediaeval panoply and splendour, just to pass a few plans and grant a few licences? The mind boggles at the cost of professional time expended by architects, surveyors, lawyers and police, when any rational assessment of need would surely lead to a system by which much of the rigmarole could be dealt with by post.

BEN DAVIS



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

MODERN ANALYTICAL TECHNIQUES FOR THE ANALYSIS OF PARAMETERS INFLUENCING THE APPEARANCE OF BEER

Such was the title of a paper presented by Dr Cope of Bass Brewing at a meeting of the Analytical and Industrial Divisions of the Royal Society of Chemistry held at the keg only New Hall, Cambridge, last year.

After describing the problems of preparing a standard reference source for the colour of beer and the difficulties in counting the 'bits' present in an 'invisible haze', most of the lecture was a discussion on Foam (the head to you and me).

The formation of foam was said to be dependent primarily on the quantity of carbon dioxide present and on the surface tension of the beer under test. The surface tension needs to be low and the agents achieving this come primarily from Hops. There is a major search being conducted to find a replacement for the expensive hop (in spite of its other considerable advantages as the famous "bitter" flavouring and as a preservative). Hop oil extracts (as now used by Greene, King in their cask conditioned beers) are known to cause the phenomenon of 'gushing' — the champagne shower and shampoo effect, and so are not used in bottled beers.

One major point regarding the formation of foam which Dr Cope did not discuss was the method of dispense used. Real Bass served by gravity has only a natural pressure behind it to force foam to form; Real Bass served by a handpump with a sparkler (spray nozzle) will produce a good head; while keg Toby served by extreme C02 pressure could produce remarks about "button-down collars" and a request for a top-up.

The retention of foam (or how long the head lasts) depends on many factors. Firstly, there is the nature of the gas in the bubbles: Nitrogen produces smaller, more stable, bubbles, which could be the explanation for the special head on Draught Guinness, as the gas applied to the keg is nitrogen, rather than the usual C02. Other factors include the concentration of ethanol (the stronger the beer, the weaker the foam); the level of hop compounds present; the nature and concentration of polypeptides; the trace metal content and the presence of inhibitors (substances which stop other substances that keep the foam in place from working).

Adhesion of foam refers to those parts of the head which stick to the sides of the glass as you sip your way down. These tide marks depend on the lacing units of short chain fatty acids; the trace metal content and the proverbial hop.

The classic inhibitor for the adhesion of foam is detergent! The presence of small traces of detergent or other 'wetting agents' on the glass cause the tide-mark rings of foam to slip back down into the beer. (But the removal of all traces of detergent is virtually impossible, especially in the pub environment with the specialised glass washing machines currently available which require special — harmless — cleaning and rinsing agents to be used to produce a hygienic and properly washed, rinsed and drained glass).

The Bass Mega-Kegery in Runcorn is currently undertaking specialist research into the development of equipment to test Foam. Most of the glassware described would be used for tests starting off with a sample of beer which is de-gassed and then reinflated with copious amounts of C02 applied by bottom-pressure!!

However, in Dr Cope's short lecture, although he frequently mentioned the hop, he did not mention the considerable effect that barley has on the appearance of beer. Apart from the role which saponins (substances dissolved from husk and germ of the malted grain) play in the production and retention of foam, barley has a significant part to play in the colour of beer. Barley malted at different temperatures and for different times will give different colour mashes when the malt is infused and sparged. A gentle 'roasting' will produce the lager colour while the dark colour of Guinness comes from a more vigorous treatment of the germinating grain. Unfortunately, nowadays most brewers use only one style of malted barley for the whole range of their beers, instead of the appropriate one for the style of beverage, with the colour differences being created by the addition of caramel or other colouring agents to what should be a fine dark mild.

Ale's Serious Scientific Correspondent.

(From "Ale" Cambridge CAMRA Branch Newsletter April 1986).

The Sussex seaside town of Hastings has gained its second home-brew pub. Following Mr Cherry's on the seafront, the First In Last Out in the Old Town High Street is now brewing Old Crofters (1040).

Licensee David Harding designed and built his "St Clements Brewery" himself using dairy equipment, and installed it in a bottle store at the rear of the pub. Customers can view the plant through a window in the bar.

LETTERS TO THE EDITORS



Dear Editors

As the 'exile from the smoke' that Phil Greaves referred to in the February issue I thought that you may be interested in a few thoughts relating to drinking in Yorkshire in comparison to London.

I have now served 2473 pints (22 months) of my sentence and I happily admit (given that no commutation is foreseeable) that boozers up here have a much better deal. Traitor! — Let me elaborate.

Within a 30 pence bus ride (12 mile radius) I can have an excellent evening supping mugs of T (Tetley, Timmy Taylor, Thwaites, Theakston or Trough). Alternatively I can sample Sam Smiths or down the northern arms of Bass, Courage, Watney or Whitbread. Now I am sure that millions of London drinkers have a least an equivalent choice within a smaller radius to where they live (or work); however the big difference is that Tyke taverners receive the following significant benefits:

- (1) A greater likelihood of obtaining beer of satisfactory quality.
- (2) Lower costs.

i.e.

Point (1) Any 8 pub Yorky stagger would on average result in 7 good (or better) pints and one glass of keg. In London I doubt whether many clusters of 8 would produce a better average than 5 good pints. The remainder being keg or ill-kept real ale.

Perfect Cockney crawls are certainly common but in my experience they require much strategic planning using a multitude of manuals (GBG, local guides, RBIL supplements etc):

Point (2) On average beer costs around 20-25% less in the north. As the wage differential is lower, there are more pints to the pay packet in Yorkshire than in London.

For the record I enjoy saving on every pint I drink up here so that I can consume more Youngs Special, Pride and GBH when on parole back south.

All the best

David Powter, Otley.

P.S. If Yorkshire has the leading edge beerwise we Southerners can take some satisfaction in that the Yorkshire County Cricket XI would struggle to beat a team of Graham Gooch's Grannies.

Dear Editors

Yet another change has occurred to Ruddle's ordinary bitter. Not long after having its O.G. increased by five pips and being renamed 'Rutland' it has now been transformed into 'Best' Bitter. According to information received by the Hand in Hand At Wimbledon Common (a rare suburban outlet) this was because Tony Ruddle wanted a more 'traditional' name for the beer, although 'Rutland' would surely have fit that bill and was much more distinctive than just 'Best'. But then I only drink the stuff, so what would I know?

Pat Hanson

Dear Editors

Recently I called with my girlfriend (her request) on the Flounder & Firkin, Highbury. I had never been there before and was amazed at the reception compared to the Frog, my regular Bruce's pub. The FISH T'ALE bitter was wishy-washy and flavourless. The barman showed the keen alertness of "Lofty" from "Eastenders" when I asked about the lack of a beer price list. Admittedly the Guest Beer prices were chalked up high on the wall. Not only that — the pub was filled with loudspeakers churning out humble Muzak. (Where's the JOANNA then!).

This was bad enough, but I was in for more, calling at the Pheasant in Goswell Road. The muzak was deafening and the staff completely offhanded, seeming to be more interested in a joke someone was telling. The beer was better, but I think I'll stick with the Frog. OVER TO YOU, DAVID.

Laurence Fryer, NW4.

Dear Editors

Thank you for printing my Ten Points against extended hours. I appreciate it all the more because I know they're in opposition to CAMRA'S official policy; which I honestly believe is shortsighted and not in the long-run interest of drinkers.

How about Henry J. Bean's, 195 King's Road, Chelsea, for a rip-off? £1.40 for a pint of ice-cold Websters' in a fancy glass, and change handed on a tray! Of course their get-out would be that it's not a pub, though it *looks* a lot more like one than many present-day extravaganzas . . .

Cheers!

Ben Davis.

Dear Sir

The article appearing in the April edition of L.D. "Official Camra Beard Gains Approval," made me bristle, it's an outrageous slur on the clean-shaven. The caption under the only unbearded "illustration" judges, convicts and sentences this poor bloke to face life with a "Not Trying" tag. Whereas I approve wholeheartedly of the beard as a superficial and predominantly male adornment, I must also point out that such an article shows just how much discrimination goes on in high places, the "Elite" looking down their noses at the rest of us, a definite case of them and us if ever there was one.

Combing through the aforementioned, I find it quite hair-raising to think the "Vanguard," i.e. the leading part of a movement, should have the barefaced affrontary to belittle the bare faced.

I would like to add that I shall continue to support your campaign in any small way I can, I am at the moment seriously considering having CAMRA tattooed on my chest, but I must stick my chin out in defiance and state that I blankly refuse to grow a beard.

Yours faithfully
G. Lett (Mrs.)

BOOK REVIEW

The latest issue of *REAL ALE IN SURREY* was launched in March. Priced £1.95 it lists all 829 pubs in Surrey, including 36 non-real in a separate section. This works out at 96.5% real — the highest of any county. However, over half the pubs are owned by two brewing groups, and 71% by three, so the actual choice of beers is limited. Also listed in separate sections are pubs with childrens' rooms, accommodation and function rooms — also listed in the text; a very useful innovation. Town maps are provided, along with descriptions of all pubs and notes on some districts, also facilities for each entry and deviations from normal opening hours. For the historian, there is an interesting diagram showing how 37 local breweries have merged into four major brewing concerns. Whitbread has very few outlets in the county.

This is the fourth Surrey guide — the other three were published in 1976, 1980 and 1984. For a large county whose CAMRA members are in some places few and far between, this is an excellent production by the four branches involved: Kingston & Leatherhead, Reigate & Redhill, North Surrey and Surrey/Hants Borders. Only one small suggestion: why not include Surrey postal areas which are in the GLC area? After all, Croydon, Kingston, Sutton and others are still referred to as being in Surrey.

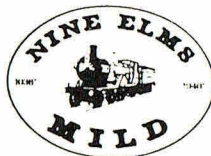
The Battersea Brewery in THE PRINCE OF WALES

339 Battersea Park Road,

Battersea SW11

Tel: 01-622 2112

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



POLYPINS AVAILABLE from £20.75

ROAD TEST —

A GUIDE TO REAL ALE IN HUNTINGDONSHIRE

Huntingdonshire has been part of Cambridgeshire for twelve years and is now one of England's least remembered counties, except to the St Neots branch of CAMRA who regularly produce a beer guide to its pubs, or what would be its pubs. This month we test out the 1986 edition with a trip by your correspondent and a hanger-on to the former county town of Huntingdon.

A sunny Saturday morning saw the party assemble at Kings Cross and an hour later we had got to Hitchin by the scenic route via Hertford North, to discover that the Huntingdon boneshaker (dmu to enthusiasts) left in just half an hour. Ten minutes later saw us in the SHIP just down the road, a McMullens pub offering a reasonable pint of Country Bitter. Few ships could ever have been small enough to fit the stream which washes the boundaries of the car park, but it was a nice try anyway.

Supping over for the moment, we repaired to Hitchin station and entrained on the 11.32 onward service. Minutes later (about 40) we were alighting and rapidly heading across the footbridge at Huntingdon towards the station gents. More minutes later we were on our way into the town, famed far and wide as the birthplace of the late Oliver Cromwell.

First choice from the guide was the FALCON, a Chef and Brewer 'Tavern' pub described as an old coaching inn once used by Oliver. The present bar is of a later date though (about three hundred years later) and no doubt Oliver drank something other than Wilsons Original Bitter or Ushers Founders Ale before going off for a good sermon or a quick battle. On the other hand, the Wilsons did have the sort of taste which suggested it had been brewed in Cromwells day and left out on a windowsill ever since.

Round the corner was the MARKET, offering only Founders Ale, which we avoided and moved on to the VICTORIA. This Paines pub is described as a country pub on the edge of the town; it is by a green, but is about as much a country pub as any in London. The beer was a bit of a disappointment probably not the fault of the pub, but in comparison with memories of Paines from before its takeover. The range was XXX Bitter and EG with Robert Porter Lager as a reminder of Paines time in London and a keg tap as a reminder of their one-time real mild.

The pub has a good selection of food, a dartboard and a sign on the wall recounting how three locals had 'streaked' around the green

three years ago for just £1 from 'Tony'.

Outside we followed the lines of Victorian terraces to the WATERLOO, a Manns 'popular local' with a well-worn two bar interior and a single handpump for Wilsons Bitter and a largely young if not juvenile clientele. The single barman was having so much trouble with the kiddies lager drinks that it was soon obvious that the quickest way to get a drink was to go elsewhere so this we did. The next pub in the guide was the OLD BRIDGE HOUSE, but the Adnams mentioned was no longer in sight and only keg was on offer. The place is a fairly upmarket hotel but you couldn't tell this from the selection of beer.

Outside is the river Ouse and the fourteenth century bridge took us over to the old borough of Godmanchester. First pub was a plush Whitbread joint called THE BLACK BULL, a former coaching inn several hundred years old and well fitted-out with slightly more modern olde worlde furniture and Wethered Bitter, the latter served from handpumps almost but not quite located under the counter.

The beer was pretty unexciting but then that goes for most Wethereds now. So we were soon off to the WHITE HART on the Cambridge Road — another Manns outlet. The Guv'nor seemed a little unused to requests for the real ale but the ensuing Manns Bitter wasn't at all bad. Piped music of a martial style was complimented by a group of locals singing carols in the corner. An odd thing to do in March but perhaps a local custom.

Spilling out onto the street we headed for our last port of call, the EXHIBITION. Another Manns pub, this one offered Manns Bitter, Wilsons and Founders Ale in either public bar or saloon. The latter turned out to be mainly used for food at lunchtime but had an interesting collection of fake shop fronts. The landlord proved to be both keen on his beer and a collector of ties. The guide refers to a petanque pitch and animals in the garden but all the customers we saw were well behaved.

Outside we paused to admire the duckpond, wide range of ducks and so-called 'Chinese Bridge' — yes, it was closing time. Our verdict on the guide — not bad for finding the pubs, but could do better on descriptions — although some pubs do offer little scope for interesting comments. At least there isn't a CROMWELL ARMS.

Conway Taverns

The Crown & Anchor

246 Brixton Road, SW9

(between Oval and Brixton Stations)

A Two-bar pub
on traditional lines with the
cheapest beer in the area.

Brixton Brewery Anchor Ale: (OG 1050) 90p pint
Brixton Best Bitter 80p pint
Courage Best Bitter 85p pint

Happy Hour Mon.-Wed. 5.30-7.00pm.
All Draught Beer 75p a pint.

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

Hot food available every session

BEER ENGINES

The recent naming of BR Class 47 locomotive No. 47280 as 'Pedigree' set me wondering how many more there were in the current BR fleet similar to this mobile memorial to Marston's fine bitter (which is claimed to be actually named after the petfood company by BR).

Armed with my spotters' motive power handbook and the useful alphabetical list of beers in the 1985 CAMRA diary, I have drawn up the following amazingly large list, which is not at all guaranteed free from error or omission:

47088	Samson	(Vaux bitter)
47280	Pedigree	(Marston bitter)
47480	Robin Hood	(home bottled beer)
47500	Great Western	(Crown keg bitter)
47509	Albion	(Marston keg mild/bitter)
47560	Tamar	(Royal Inn bitter)
47613	North Star	(Arkell keg bitter)
50017	Royal Oak	(Eldridge Pope bitter)
50027	Lion	(Matt. Brown, Cameron bitter and Banks' keg)
50028	Tiger	(Everard bitter)
50043	Eagle	(Wells and Glenny bitters)
86223	Hector	('s — Hall & Woodhouse bitter)
86224	Caledonian	(Lorimer & Clark strong ale)
86257	Snowdon	(Gwynedd strong ale)

Not a bad list at all, and that doesn't include 73121 Croydon 1883 — 1983 which you could argue has the name of the Lion pub's home-brew bitter. It's an odd fact that during the last winter the White Lion free house in Putney boasted three of these beers at once — Samson, Pedigree and Caledonian.

Pat Hanson.



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NEWS

- * TAKEOVERS continue to dominate the news — at the time of writing the Imperial Group/Hanson Trust/United Biscuits tangle was far from resolution but by the time you read this something could have been sorted out. A new option has emerged since our last issue though; the possibility that neither of the parties will have enough shares to succeed. With Imperial Group management virtually abdicating, this could give another predator a chance.
- * The Allied Lyons 'LAGER WARS' saga has taken an unexpected turn with bidder Elders IXL (the Australians) selling their shares in Allied so as to take a quick profit. Allied followed-up by tabling a £1.2 billion deal to buy Hiram Walker (Canadian)'s spirits operation — the main brand leader here is Canadian Club. This could put Allied beyond Elders' reach — which in turn could send the latter looking for another target. Like Courage?
- * On a more domestic front, McMullens of Hertford have announced profits of £3.2 million before tax for their last financial year compared to £2.6 million for the previous year. Sales were £24 million reflecting no loss in volume of beer, although a growing proportion is lager now that their own 'Hartsman' brand has taken off. The company has bought the former home brew free house in Finchley, the Windsor Castle, and will be taking back the Jolly Butchers in Enfield when the lease expires — all as part of a general move towards London in their trade.
- * Charles WELLS have set up a competition with listings magazine City Limits, which ran during April. By solving three clues and going along to the pubs whose names were the answers, one could get entered in a draw with five first prizes of a firkin of beer. The demanding competition asked readers to deduce, for example, the name of a pub described as a 'Bishops Hat'. A list of Wells outlets was given just in case anyone couldn't get the name — the 'Mitre' — straight off. On the other hand, they did call Red Stripe Lager 'your favourite brand of strong brew' and if your brain's been addled by that stuff then you might have problems over bits of clerical clothing.
- * Our South Coast correspondent reports that after having successfully established themselves in London, Shepherd Neame have bought five pubs in Sussex, three in Brighton and two in Lewes. Four were purchased from Phoenix Brewery Co. (Watneys), Grand Met's South Coast division. They are the DOVER CASTLE, Southover Street and NORTHERN TAVERN, Ditchling Road, both in Brighton. In Lewes they have acquired the FRUITERERS ARMS, Sun Street and PEWTER POT, Western Road. The fifth pub, the STAG, Upper Bedford Road, Brighton, a well-known free house, was purchased a short time ago and is selling Sheps' range alongside several guest beers. Previously Sheps' beers were only occasionally available through the free trade in the Brighton area. This is a most welcome addition to the list of Independent brewers owning pubs in Brighton.
- * Restaurant and pub group THEME HOLDINGS reported a 58% profit increase for last year and has announced that the Kingston Mill is to be turned into a themed restaurant and bar on a 'split level' basis. The group is mainly into West End restaurants with names like Fatso's Pasta Joint.
- * You can't manage to get away from Samantha Fox nowadays! Potential customers of Sam's Bar in High Road, Tottenham, can now be treated to the sight of Samantha wearing fringe leather jacket, tight jeans and cowboy boots, while they're drinking their cocktails and eating their fast American-type food. The glamour girl will be involved in the running of the bar and the hiring and firing of staff. "I'm really looking forward to it" she said, "It's something totally different for me".
- * A piece from TVS news: Sheps' are spending £500,000 (half a million) on extra accommodation in their pubs for Continental visitors who want to stay in a traditional English Inn. Initially they are doing up four pubs.

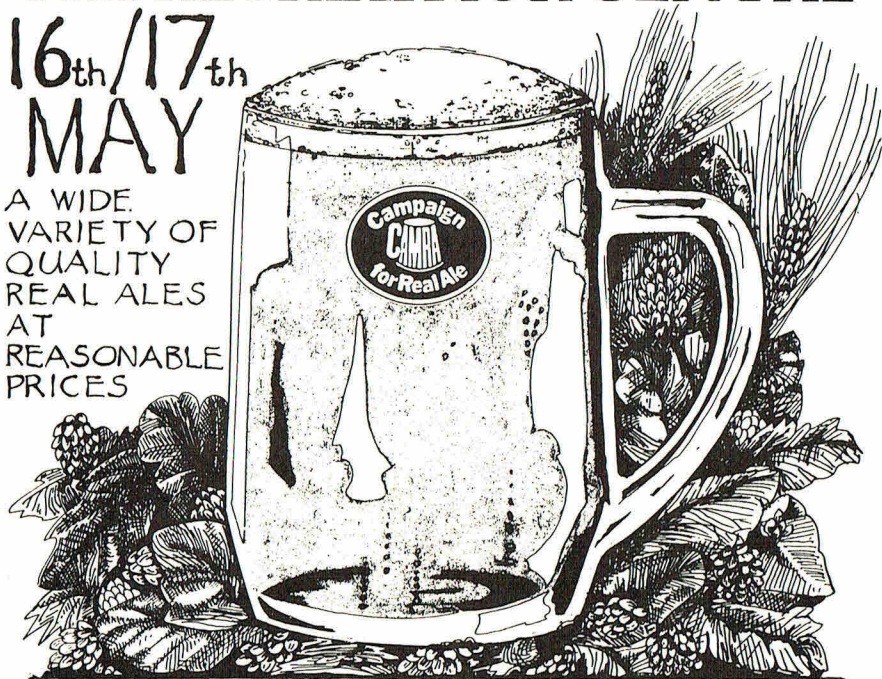
*I wish I were a brewer's horse
Five quarters of a year;
I'd place my head where was my tail
And drink up all the beer.
Catherine Sinclair, 1837.*

1986 WINCHESTER BEER FESTIVAL

THE RECREATION CENTRE

16th/17th
MAY

A WIDE
VARIETY OF
QUALITY
REAL ALES
AT
REASONABLE
PRICES



FRIDAY

No Planned Entertainment

12.00 - 4.00 pm

ADMITTANCE FREE £1.50

Tartan Grass +

7.00 - 11.30 pm

Real Ale and Thunder Band

£2.00 £2.00

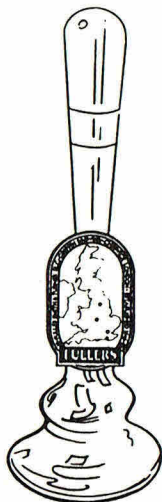
SATURDAY

City Morris

The Fulham Brass Band

The Fulham Brass Band

Egg on Legs (jazz/funk)



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

REAL UPSURGE

In a Trade which at times seems mainly preoccupied with new products and trends away from established drinking patterns, it's very easy to forget that there are still lots of people making a good living out of traditional beer — and lots of people very happy to drink it.

Most of the traditional independent brewers are announcing increased profits, and there is a noticeable trend in the ale market towards traditional beers.

Handpumped beers have gone up from 19.1pc of the total beer market three years ago to 22pc, and in a survey in the south, east and west of England and in Wales, conducted for Courage, between 57pc and 68pc of respondents said they preferred their beer hand-pumped.

Much of this resurgence must be credited to CAMRA, and this has had an interesting effect. The resurgence has happened not primarily among the older and less-well-off, but among that marketing bulls-eye group — affluent 18-35s. In effect, traditional beer has re-positioned itself in the market — without the big brewers having to invest one penny in promotion.

In London and the south-east, sales of traditional beer hit rock bottom in 1974, when it was available in only 10pc of the region's pubs.

Today the distribution is approaching 90pc, and whatever part of the British Isles you come from, chances are you can find at least one London pub which stocks your local brew.

Traditional ale is still an area of controversy.

But its enthusiasts say that keg only outsells it two-to-one because keg is so heavily promoted — and that traditional beer can be produced more profitably because it doesn't require such enormous advertising budgets.

If it's true that traditional ale really can give brewers a better profit margin, it may well be that in ten or 15 years' time we shall look back and find that the real casualty of the lager boom has been keg beer, and that our traditional national drink has triumphantly held its own. (From Morning Advertiser).

*I stuff my skin, so full within,
Of jolly good ale and old
Back and side go bare, go bare,
Both foot and hand go cold;
But belly, God send thee good ale enough,
Whether it be new or old.*

William Stevenson, 1530-1575 or, according to another source, John Still, 1566 (except for the first 2 lines) take your choice.

DEAR DIPSY

DEAR DIPSY, When I drink more than a gallon of lager at one session I fall heavily asleep for hours and wake up tired and depressed. Should I give it up? I am getting worried about repeating the experience.

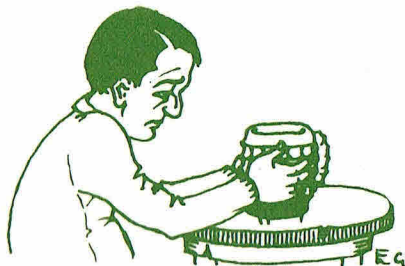
PONCE, Maida Vale.

DEAR PONCE, Your condition is a sadly common one now clearly identified by medical science as "Bibulus Somnambulus Gimletorum" as first recorded by Dr Karl Bierhallputsch of the Department of Anti-Social Studies at the University of Milwaukee. Detailed research among a carefully assembled cross-section of society revealed that generally speaking within the accepted margins of error of the statistical method, drinking large quantities of lager bores people fartless. This finding has been partly contested by the controversial maverick biophysicist Dr. Anselm McShagnasty of the Free University of Tadcaster, who points out that anyone drinking large quantities of lager will certainly be repeating the experience for some hours afterwards. You have been warned. DIPSY.

DEAR DIPSY, I looked for you at the London Drinker Beer Festival. But I couldn't see you behind the bar, and none of the staff were crying. What were you pulling? I must see you urgently. I'm so unhappy. I (rest obliterated by tear/beer stains). DISTRAUGHT, Sobbing (Effex)

DEAR DISTRAUGHT, You didn't see me because I saw you first and pulled rapidly out of sight. Now if you'd sent me a discreet note of the Bank variety . . . However, please write clearly in waterproof marker and I'll see what I can do. Meanwhile, try and stop taking Pils. DIPSY.

DEAR DIPSY, Whenever my colleague Chris announces his name in a Toly pub he gets a free pint. But when I do likewise in a Fuller's or Sam Smith's pub they laugh in my face or throw me out. What's wrong with my name? MARTIN, Editorial Office.



DEAR MARTIN, Nothing at all. But although you're unique, the surname has one or two precedents. Just thank your stars your family isn't called Twanger, Goose Eye or Old Peculier, to name but a few. DIPSY.

DEAR DIPSH EE, Ever shinsh I losht my falshe teesh my fends have short I'm barmy. When I shay my dentisht can't help they laugh and shay I've losht my marbles. What can I do?

G. NASH, Gummersbury.

DEAR G, Surely they realize you're dentally handicapped? DIPSY.



DEAR DIPSY, My doctor says I have AIDS. Nigel is terribly upset. What can I do?

CLARENCE, Clapham.

DEAR CLARENCE, Go out tonight, drink four pints of Guinness, four pints of Beamish and follow that with a Vindaloo curry. It won't cure you but it will teach you what your arse is for. DIPSY.

Some letters are best answered without reprinting them. Unfortunately their writers never include an address. Therefor I am publishing some replies, quoting the district from the postmark.

DEAR GRIZELDA (Lower Sydenham)
With a name like that I'm not surprised. DIPSY.

DEAR RITA, EUNICE AND MANDY (All Soho)
Yes please, but one at a time. DIPSY.

DEAR PERCY (Postmark illegible)
Very effective. You'd be pickled all right. But your corpse would contaminate the beer. DIPSY.

Where to buy London Drinker

OUTLETS — EAST and SOUTH EAST PUBS

EC1 ARTILLERY ARMS, 102 Bunhill Row.
 EC1 EMPRESS OF RUSSIA, 362 St. John's Street.
 EC1 HORSESHOE, 24 Clerkenwell Close.
 EC1 STICK & WEASEL, 273 City Road.
 EC1 TIPPERARY, Fleet Street.
 EC1 WHITE SWAN, Fetter Lane.
 EC1 YORKSHIRE GREY, Greys Inn Road.
 EC2 FLEETWOOD, 36 Wilson Street.
 EC4 BLACKFRIAR, 174 Queen Victoria Street.
 EC4 WILLIAMSON'S TAVERN, Groveland Ct. Bow Lane.
 E1 FISH & RING, 141A White Horse Road.
 E1 PRIDE OF SPITALFIELD, 3 Hengace Street.
 E2 APPROACH TAVERN, 47 Approach Road.
 E2 MARKSMAN, 254 Hackney Road.
 E3 PEARLY KING, 94 Bromley High Street.
 E8 LADY DIANA, 95 Forest Road.
 E9 CHESHAM ARMS, 15 Mehetabel Road.
 E9 ROYAL STANDARD, 84 Victoria Park Road.
 E11 NORTHCOTE, 110 Grove Green Road.
 SE1 ANCHOR & HOPE, The Cut.
 SE1 DOGGETTS, Blackfriars Bridge.
 SE1 GOOSE & FIRKIN, 47 Borough Road.
 SE1 WELLINGTON, Waterloo Road.
 SE5 PHOENIX & FIRKIN, Denmark Hill Station, Windsor Walk.
 SE5 WICKWOOD TAVERN, 58 Flaxman Road.
 SE7 McDONNELLS, 428 Woolwich Road.
 SE10 ROYAL GEORGE, Bisset Street.
 SE13 DUKE OF CAMBRIDGE, High Street.
 SE16 BLACKSMITH'S ARMS, 257 Rotherhithe Street.
 SE16 MANOR TAVERN, 78 Galleway Road.
 SE16 MAYFLOWER, 117 Rotherhithe Street.
 SE16 SHIP, St. Marychurch Street.
 SE17 TANKARD, Walworth Road.
 SE18 MELBOURNE ARMS, 81 Sandy Hill Road.
 SE18 QUEEN VICTORIA, 118 Wellington Street.
 SE18 VILLAGE BLACKSMITH, Hilleach.
 SE19 ROYAL ALBERT, Westow Hill.
 SE20 ANERLEY ARMS, Ridsdale Road.
 SE20 GOLDEN LION, Maple Road.
 SE20 LONDON TAVERN, Maple 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 GIPSY QUEEN, West Norwood High St.
 SE27 HOPE, 49 West Norwood High St.
 BECKENHAM JOLLY WOODMAN, Chancery Lane.
 BEXLEY BLUE ANCHOR, Bridgen 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 FOUNTAIN HEAD, 114 Parchmore Road.

OFF TRADE

E4 Waltham Wines, 72 Sewardstone Road.
 SE3 Bitter Experience, 128 Lee Road.
 SE23 2 Brewers, 97 Dartmouth Road.
 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 HANSLER ARMS, Kings Cross 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 CHANDOS, 29 St. Martin's Lane.
 WC2 CROWN & ANCHOR, 22 Neal Street.
 WC2 FREEMASONS ARMS, 81 Longacre.
 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 PINT POT, 54 Pentonville Road.
 N1 PRINCE ARTHUR, 49 Brunswick Place.

N1 WINDSOR CASTLE, 211 Liverpool Road
 N2 OLD WHITE LION, Great North Road.
 N2 WINDSOR CASTLE, The Walks, Church Lane.
 N4 MARLERS, 29 Crouch Hill.
 N6 BLACK ROSE, Archway Road,
 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 PRINCESS ALEXANDRA, Park Road.
 N12 MOSS HALL TAVERN, 283 Ballards Lane.
 N14 MERRYHILLS, Bramley Road.
 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 QUEEN'S HOTEL, 49 Regents Park Road.
 NW1 VICTORIA, 2 Morningside 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 ALEXANDRA, 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 Chase Side Place.
 ENFIELD KING & TINKER, Whitewebbs Road.
 ENFIELD KINGS HEAD, Market Place.
 ENFIELD OLD WHEATSHAF, 3 Windmill Hill.
 ENFIELD WASH PRINCE ALBERT, 611 Hertford Road.
 NEW BARNET BUILDERS ARMS, 3 Albert Road.

OFF TRADE

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

CLUBS

N22 Wood Green Labour Club, Stuart Crescent.

OUTLETS — SOUTH-WEST/WEST

SW1 BARLEY MOW, Horseferry Road.
 SW1 BUCKINGHAM ARMS, Petty France.
 SW1 FOX & HOUNDS, Passmore Street.
 SW1 MORPETH ARMS, Millbank.
 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.
 SW4 ROSE & CROWN, The Polygon, Clapham Old Town.
 SW6 WHITE HORSE, 1 Parson's Green.
 SW8 SURPRISE, 16 Southville, 357 Wandsworth Road.
 SW8 NOTTINGHAM CASTLE, Wandsworth Road.
 SW8 PRIORY, Lansdowne Way.
 SW9 BEDFORD ARMS, 409 Clapham Road.
 SW9 CROWN & ANCHOR, 246 Brixton Road.
 SW9 WARRIOR (Brixton Brewery Co.) Coldharbour Lane.
 SW10 CHELSEA RAM 32 Burnaby Street.
 SW10 FERRET & FIRKIN, 110 Lotts Road.
 SW11 ANCHOR, Holgate Avenue.
 SW11 BEEHIVE, 197 St. John's Hill.
 SW11 HABERDASHERS ARMS, Culvert Road.
 SW11 PRINCE OF WALES, Battersea Park Road.
 SW11 WOODMAN, 60 Battersea High Street.
 SW12 BEDFORD HOTEL, Bedford Hill.
 SW12 DUKE OF DEVONSHIRE, Balham High Road.
 SW12 PRINCE OF WALES, 270 Cavendish Road.
 SW14 RAILWAY TAVERN, Sheen Lane.
 SW15 ARAB BOY, 289 Upper Richmond Road.
 SW15 FOX & HOUNDS, Upper Richmond Road.

SW15 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 SAILOR PRINCE 332 Garratt Lane.
 SW18 SPREAD EAGLE, Wandsworth High Street.
 SW19 ALEXANDRA, Wimbledon Hill Road.
 SW19 BREWERY TAP, Wimbledon High Street.
 SW19 BRITISH QUEEN, 161 Haydons Road.
 SW19 KINGS HEAD, Merton High Street.
 SW19 LEATHER BOTTLE, Kingston Road.
 SW19 PRINCESS ROYAL, Abbey Road.
 SW19 PRINCE OF WALES, Morden Road.
 SW19 TRAFALGAR, High Path.
 CARSHALTON SUN INN, North Street.
 CHESSINGTON NORTH STAR, Hook Road.
 EAST MOLESEY BELL INN, Bell Road.
 EAST MOLESEY STREETS OF LONDON, Bridge Road.
 KINGSTON GAZEBO, Thames Walk.
 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 Park.
 W1 ARGYLL ARMS, 18 Argyll Street.
 W1 BRICKLAYERS, Aybrook Street.
 W2 ARCHERY TAVERN, 4 Bathurst 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.
 W5 ROSE & CROWN, Church Place, 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.
 W10 VILLAGE INN, Kensal Road.



Photo: John Elliott

W11 FROG & FIRKIN, Tavistock Crescent.
 W14 BRITANNIA TAP, 150 Warwick Road.
 W14 RADNOR ARMS, 247 Warwick Road.
 ASHFORD (Middx) SPELTHORNE, Kingston Road.
 BRENTFORD GRIFFIN, Brook 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.
 SOUTHALE BEACONSFIELD ARMS, West End 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 GROTTTO, Cross Deep.
 TWICKENHAM PRINCE ALBERT, 30 Hampton Road.
 WEALDSTONE ROYAL OAK, Peel Road.

CLUBS

SW4 R.A.O.B.CLUB, West Side, Clapham Common.
 SW19 WILLIAM MORRIS, 267 The Broadway, Wimbledon.
 W1 POLYTECHNIC of Central London S.U.Bar, 104 Bolsover Street.
 W3 L.T.District Line Social Club, Park Place.

OFF TRADE

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

OUTSIDE LONDON

ALDERSHOT (Hants) ALBION, Waterloo Road.
 BRIGHTON BASKETMAKERS ARMS, Gloucester Road.
 BRIGHTON LORD NELSON, Trafalgar Road.
 BRIGHTON QUEENS HEAD, Opposite Station.
 GLASGOW ALLISON ARMS, 720-722 Pollockshaws Road.

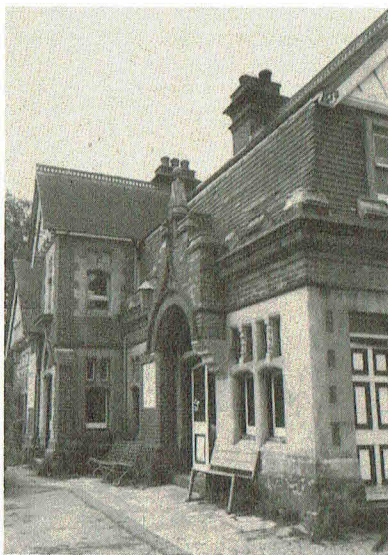


Photo: John Elliott

HADLOW DOWN (E.Sussex) NEW INN
 HAYWARDS HEATH (Sussex) LIVERPOOL ARMS, Clair Road.
 LEWES BREWERS ARMS, High Street.
 MANCHESTER JOLLY ANGLER, Ducie Street.
 MANCHESTER MARBLE ARCH, 73 Rochdale Road.
 PETERBOROUGH BOTOLPH ARMS, Oundle Road.
 PETERBOROUGH STILL, Cumbergate
 RUSPER (W.Sussex) PLOUGH.
 SEAFORD (Sussex) WHITE LION, Claremont Road.
 STEVENAGE (Herts) RED LION, High Street, Old Town.
 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.

LONDON DRINKER

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The deadline is the 1st of the preceding month