

FEBRUARY
1988

LONDON

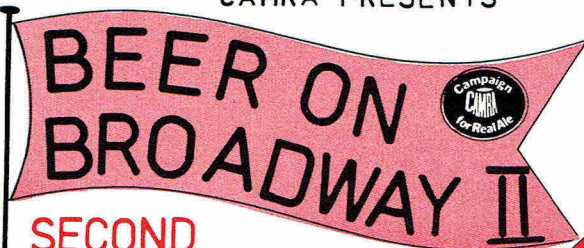


25p

DRINKER

CAMRA PRESENTS

Details on
back
cover



SECOND
FESTIVAL OF REAL ALE

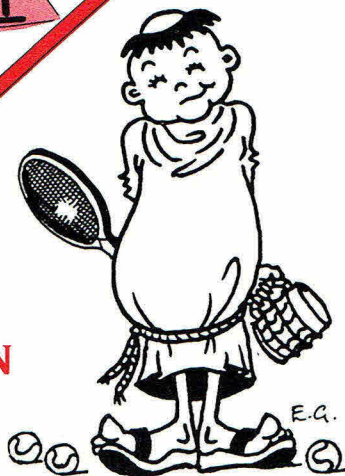
AT EALING
TOWN HALL

5-6 FEB

2ND
WIMBLEDON
BEER FESTIVAL

25-27 FEB 1988

SEE PAGES 5 & 24



Vol 10

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

No 1

Where to buy London Drinker

OUTLETS — EAST and SOUTH EAST PUBS

EC1 ARTILLERY ARMS, 102 Bunhill Row.
 EC1 EAGLE, Farringdon Road
 EC1 HORSESHOE, 24 Clerkenwell Close.
 EC1 STICK & WEASEL, 273 City Road.
 EC1 YORKSHIRE GREY, Greys Inn Road.
 EC2 FLEETWOOD, 36 Wilson Street.
 EC4 BLACKFRIAR, 174 Queen Victoria Street.
 EC4 DANDY ROLL, Gateway House, Bread Street.
 EC4 HATCHET, Garlick Hill
 EC4 WILLIAMSON'S TAVERN, Groveland Ct. Bow Lane.
 E1 FISH & RING, 141A White Horse Road.
 E1 PRIDE OF SPITALFIELD, 3 Heneage 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 FALCON & FIRKIN, 274 Victoria Park Rd.
 E9 ROYAL STANDARD, 84 Victoria Park Road.
 E10 AUCTIONEER, 597 Lea Bridge Road.
 E11 NORTHCOTE, 110 Grove Green Road.
 E17 COLLEGE ARMS, 807-809 Forest Road.
 SE1 ANCHOR & HOPE, The Cut.
 SE1 ANCHOR TAP, 28 Horselydown Lane.
 SE1 BUNCH OF GRAPES, 2 St Thomas Street.
 SE1 COPPER, 208 Tower Bridge Road.
 SE1 DOGGETS, Blackfriars Bridge.
 SE1 GOOSE & FIRKIN, 47 Borough Road.
 SE1 HORNIMAN AT HAYS, St. Martins Walk, Tooley St.
 SE1 KINGS ARMS, Roupell Street.
 SE1 TRINITY ARMS, 29 Swan Street.
 SE1 WELLINGTON, Waterloo Road.
 SE3 BRITISH OAK, 109 Old Dover Road.
 SE5 PHOENIX & FIRKIN, Denmark Hill Station, Windsor Walk.
 SE5 WICKWOOD TAVERN, 58 Flaxman Road.
 SE7 McDONNELLS, 428 Woolwich Road.
 SE8 ROYAL GEORGE, 85A Tanners Hill.
 SE9 GREYHOUND, High Street.
 SE10 ROYAL GEORGE, Bisset Street.
 SE10 WILLIAM IV, 155 Trafalgar Road.
 SE13 FOX & FIRKIN, 316 Lewisham High Street.
 SE15 WHITE HORSE, 20 Peckham Rye
 SE16 BLACKSMITH'S ARMS, 257 Rotherhithe Street.
 SE16 DOG & BELL, Princess Street
 SE16 MANOR TAVERN, 78 Galleywall Road.
 SE16 MAYFLOWER, 117 Rotherhithe Street.
 SE16 SHIP, St. Marychurch Street.
 SE18 ANGLESEA ARMS, 91 Woolwich New Road
 SE18 VILLAGE BLACKSMITH, Hillreach.
 SE19 RAILWAY BELL, Cawnpore Road.
 SE19 ROYAL ALBERT, Westow Hill.
 SE20 GOLDEN LION, Maple Road.
 SE20 HOP EXCHANGE, Maple Road.
 SE24 COMMERCIAL, 11 Railton 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.
 SE27 KINGS HEAD, Norwood High Street
 BEXLEY BLUE ANCHOR, Brigden Road.
 CROYDON DOG & BULL, Surrey Street.
 CROYDON LION, Pawns Road.
 CROYDON TWO BREWERS, 221 Gloucester Road.
 SIDCUP JOLLY FENMAN, 66 Blackfen Road.
 THORNTON HEATH FOUNTAIN HEAD, 114 Parchmore Rd.

OFF TRADE

E4 Waltham Wines, 72 Sewardstone Road.
 SE3 Bitter Experience, 128 Lee Road.
 SE10 Hardy's, 90 Trafalgar Road.
 SE23 2 Brewers, 97 Dartmouth Road.
 BEXLEYHEATH Bitter Experience, 216 Broadway.
 BROMLEY Bitter End, 139 Masons Hill.
CLUBS
 CROYDON Ruskin House, 23 Coombe Road.

OUTLETS—

WEST CENTRAL, AND NORTH PUBS

WC1 CALTHORPE ARMS, 252 Grays Inn Road.

WC1 CITTIE OF YORKE, 22 High Holborn.
 WC1 HANSLER ARMS, Kings Cross Road.
 WC1 LAMB, Lamb's Conduit Street
 WC1 MABEL'S, 9 Mableton Place
 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 GEORGE IV, 28 Portugal Street.
 WC2 MARQUESS OF ANGLESEY, 39 Bow Street.
 WC2 SHIP & SHOVEL, 2 Craven Passage.
 N1 CARPENTERS ARMS, 21 Bridport Place.
 N1 CLOTHWORKER'S ARMS, 52 Arlington Avenue.
 N1 COMPTON ARMS, 4 Compton Avenue.
 N1 GEORGE IV, Copenhagen Street.
 N1 HEMINGFORD ARMS, 158 Hemingford Road.
 N1 KINGS HEAD, 59 Essex Road.
 N1 LORD WOLSELEY, 55 White Lion Street.
 N1 MALT & HOPS, 33 Caledonian Road.
 N1 PRINCE ALBERT, 16 Elia Street.
 N1 PRINCE ARTHUR, 49 Brunswick Place.
 N1 ROSEMARY BRANCH, 2 Shepperton Road.
 N1 ROYAL OAK, 140 Offord Road.
 N2 OLD WHITE LION, Great North Road.
 N2 WINDSOR CASTLE, The Walks, Church Lane.
 N4 MARLERS, 29 Crouch Hill.
 N4 MORTIMER ARMS, Green Lanes.
 N4 WHITE LION OF MORTIMER, Stroud Green Road.
 N6 WRESTLERS, 98 North Road.
 N7 BALMORAL CASTLE, Caledonian Road.
 N7 FAT HARRY'S, 60 Isledon Road.
 N7 FLOUNDER & FIRKIN, 54 Holloway Road.
 N7 RAILWAY TAVERN, 10 Roman Way.
 N12 MOSS HALL TAVERN, 283 Ballards Lane.
 N12 TILTED GLASS, Ballards Lane, North Finchley.
 N14 MERRYHILLS, Bramley Road.
 N15 GOAT, 414 West Green Road.
 N15 K.K. McCOOLS, 265 West Hall Road.
 N16 ROSE & CROWN, 199 Stoke Newington Church Street.
 N16 TANNERS HALL, 145 Stoke Newington High Road.
 N17 BOAR, 413 Lordship Lane.
 N19 DOG, 19 Archway Road.
 N19 J.J. MOONS, 37 Landseer Road.
 N20 BULL & BUTCHER, 1277 High Road, Whetstone.
 N20 CAVALIER, 67 Russell Lane.

OUTLETS — NORTH-WEST

NW1 PRINCE GEORGE OF CUMBERLAND, 195 Albany Street.
 NW1 VICTORIA, 2 Mornington Terrace.
 NW1 VICTORIA & ALBERT BARS, Marylebone Station.
 NW3 SWISS COTTAGE, 98 Finchley Road.
 NW3 WASHINGTON, 50 Englands Lane.
 NW4 GREYHOUND, Church End, Greyhound Hill.
 NW4 MIDLAND HOTEL, Station Road.
 NW4 WHITE BEAR, 56 The Burroughs.
 NW6 BRITANNIA, Belsize Road.
 NW7 RAILWAY TAVERN, Hale Lane.
 NW7 RISING SUN, Highwood Hill.
 NW8 CROCKERS, Aberdeen Place.
 NW8 ORDANCE, 29 Ordance Hill.
 NW9 GEORGE, 234 Church Lane.
 NW10 GRAND JUNCTION ARMS, Acton Lane.
 BARNET ALEXANDRA, Wood Street.
 BARNET SEBRIGHT ARMS, Alston Road.
 BARNET WEAVER, Green Hill Parade.
 ENFIELD KINGS HEAD, Market Place.
 ENFIELD OLD WHEATSHEAF, 3 Windmill Hill.
 NEW BARNET BUILDERS ARMS, 3 Albert Road.

OFF TRADE

N1 Beer Shop, Pitfield Street
 N13 Originales, 68 Aldermans Hill.
 NW1 Camden Real Ale, 4 Ferdinand Street.
 NW6 Grog Blossom, 253 West End Lane.

OUTLETS — SOUTH-WEST/WEST

SW1 BARLEY MOW, Horseferry Road.
 SW1 BUCKINGHAM ARMS, Petty France.
 SW1 FOX & HOUNDS, Passmore Street.
 SW1 MORPETH ARMS, Millbank.
 SW1 PAVIOURS ARMS, Page Street.
 SW1 RED LION, 48 Parliament Street.
 SW2 TWO WOODCOCKS, 45 Tulse Hill.
 SW3 ROSE, 86 Fulham Road.

Continued page 31

EDITORIAL

Welcome to this, the most widely circulated issue of London Drinker to appear since it was launched in March 1979 — that's 98 so far and going strong. I hope our regular readers will bear with me (or skip this bit) if I repeat well-known facts for the benefit of new readers who have picked this magazine up in one of the selected newsagents who are taking a thousand copies printed in addition to our regular run of (at present) 4,300 per month, for an experimental period. With the exception of our list of outlets on the inner covers which has been omitted in the extra issues in favour of CAMRA information, the whole content of each issue will be the same in all copies.



CAMRA — the Campaign for Real Ale — was founded in 1971 specifically to encourage the production and availability of Real Ale, which was defined in a recent supplement to the Oxford English Dictionary as being brewed traditionally using malted barley and hops, allowed to ferment naturally without subjection to filtration or pasteurisation, and served by a method which does not involve the use of extraneous carbon dioxide.

CAMRA exists to bring CHOICE to the discerning drinker — anybody who suggests that it is against whichever particular beverage you choose to order is misled, and does us a grave disservice. There are Branches in all parts of the country (and some abroad in the civilized English-speaking world), and thirteen in the Greater London area. Their activities are listed on page 14, and all comers are welcome to meetings.

A membership form appears inside the back cover. London Drinker is produced by the local Branches



The Editorial Team (L to R) Andy, Chris & Martin.

under the editorship of a three-man team — Andy Pirson, Chris Cobbold and Martin Smith, who have specific but overlapping duties. All are volunteers receiving essential expenses only. The professionals involved are our Printers, Michaelsons of Clerkenwell, who from this edition are taking over the typesetting, production (from our instructions) and printing of London Drinker. The Process Manager is Pat Doran and the Artwork and Design Manager is Mike Hammersley — welcome both; in Mike's case welcome back — when the present Editorial team took over nearly five years ago, Mike had for four years been in charge of the magazine's production at 'our' end. The company was founded in King's Cross in August 1977, moving to larger premises towards the end of last year. It should be stressed that our move from Purley Press and our former typesetter/layout artist team (anonymous for professional reasons) implies no dissatisfaction in those parties; it is for everything (well, almost) to be done by the same company, and will streamline the work of Martin, our Layout Designer and general factotum — it takes a lot of time! For the technically-minded, the printing process is Offset-litho, usually with black ink throughout and a second colour on up to 8 pages. A description of the whole production cycle will appear in due course.

We hope you will enjoy this issue, and welcome your comments and contribution — we can't exist without you!

Martin Smith, on behalf of the Editorial Team.

Branch Diary appears on p14.

Branch Contacts on p28.

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

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

Andy Pirson, 22 Fulwell Road, Teddington, Middx. TW11 0RA. 01-077 1633.

SUBSCRIPTION: (£4.60 for 1 year) should be sent to: Stan Tompkins, 122 Manor Way, Uxbridge, Middlesex.

ADVERTISING: Barry Tillbrook. Tel: 403 7500 (W) or 989 7523 (after 7pm).

Camera-Ready Copy to Martin Smith — address above.

Deadline for the March edition, 2nd February. Material for the April issue should be in the Editors' hands by 2nd March. Please be sure to send diary material to Andy Pirson.

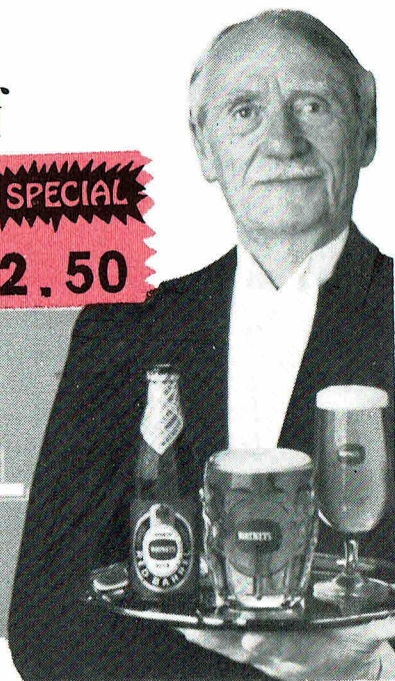
The Aristocrat of British Beers

WATNEYS

SPECIAL

\$2.50

'Your
RED BARREL
Sir'

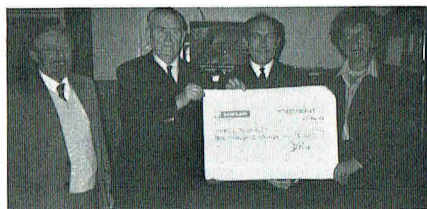


NO, this isn't the April issue — nor is it a hoax. This is an American trade pack, issued by the 'Traditional Beer Importing Company, New Jersey, and Wisdom Import Sales Company, Irvine, California'.

And Oscar Wilde said the only thing we don't have in common with the Yanks is language!

CHARITY CORNER

In December a cheque for £1,000 was presented by regulars of the Kings Head, SE27 to the appeal fund for the widow of Colin Townsley, the Fire Brigade Station Officer who lost his life in the King's Cross Station disaster.



In the same month presentations were made by regulars of the Kings Head, and by Charringtons Brewery, to landlord Jim Holland and his wife Eileen, marking 25 years of their tenancy which has seen a great deal of fundraising for good causes. Since this pub and the Norwood Brewery were featured in articles some time ago, research in preparation for the forthcoming South-East London Beer Guide has produced more historical information, and the results of this will appear in due course in *London Drinker*.

Returning to the King's Cross appeal, the Rose & Crown at The Polygon, Clapham SW4 raised £250 in one evening towards this cause.

The evening in question was the joint enterprise with the locals and CAMRA South West London Branch. Landlords Barry and Barbara had laid on a quiet disco which cost 50p for a request and £1 to take a record off. This combined with two raffles and an auction helped to swell the coffers to this excellent total.

Many thanks to all concerned.

Editor Martin Smith has asked for a reminder to be published for the repetition of his offer of the free use of veteran cycles (two of them tandems) for charity rides, and also of his help, both organisational and mechanical, in running such events.

Rail sale

Major and regional breweries are among companies who have applied for tender forms in the wake of British Rail's decision to make more than 100 rail station bars and buffets available for letting.

Bread is the staff of life, but beer is life itself.
Oxfordshire proverb.

2ND WIMBLEDON BEER FESTIVAL

WILLIAM MORRIS CLUB, 267 BROADWAY,
WIMBLEDON SW19. 25-27 FEB 1988

- ★ CIDER
- ★ FOOD
- ★ MUSIC
- ★ FOREIGN BEERS
- ★ CAMRA PRODUCTS



THURS 25 FEB:
5.30-11

FRI 26 FEB:
11-3; 5.30-11

SAT 27 FEB:
11-3; 5.30-11

*Free
Entrance
Thursday
night for
CAMRA Members*

FEATURING **LONDON-BREWED** BEERS
+ SOME UNUSUAL GUESTS!

£1 ENTRANCE + PROGRAMME

(FREE LUNCHTIMES)

£1 GLASS (deposit refundable)

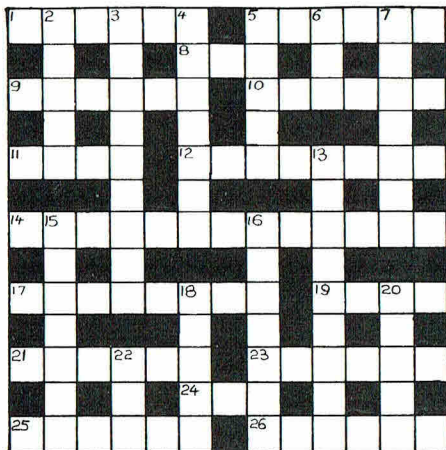
OVER
35 BEERS

★ COME EARLY — NUMBERS
LIMITED ★

LONDON DRINKER CROSSWORD

COMPILED BY DAVE QUINTON

£5 PRIZE TO BE WON



ACROSS

1. Playwright drinker? [6]
5. Group left out general. [6]
8. Have aspiration to leave behind woman. [3]
9. Soak up smell in Kent. [6]
10. Python's head in pot takes hold. [6]
11. Request for cloudy pale. [4]
12. They're in the know about where, I hear, apples are found. [8]
14. I hardly sought out the time to be seen. [8,5]
17. Let me assure you about drinks. [8]
19. Track down prevaricator. [4]
21. Silver grass? Yes! [6]
23. It's innate to be lying about the last of the bitter. [6]
24. It's hear I see. [3]
25. Part of the apron tore quickly. [6]
26. But the left may fight for them. [6]

Name.....

Address.....

.....

All correct entries received by first post on 24th February will be entered into a draw for the prize.

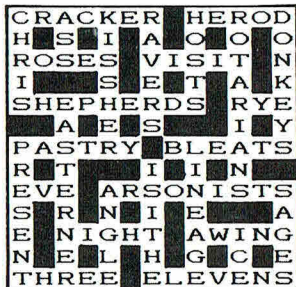
The winner of the prize will be announced in the April London Drinker.
Solution next month.

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

DOWN

2. Urge MP to lie about. [5]
3. Ten stories out of a hundred are grippers. [9]
4. Drunken circle swallows sea food. [7]
5. About time Sweden's capital built prisons. [5]
6. Bath in Spanish Harlem. [3]
7. Member goes in before alternative ruler. [7]
13. Draw insect destroyer. [9]
15. He gets back to engrave badly. [7]
16. Sat back over row and became nicer. [7]
18. Went on nothing to show. [5]
20. Bill died out of turn. [5]
22. Age of some onions. [3]

Last Month's Solution



Winner of the prize for the November crossword:
A.P.Comaish, 48 Cherry Tree Walk, Beckenham, Kent, BR3 3PQ

Other correct entries were received from:
Aardvark, Brendan Casey, John Edwards, Tom Finucane, Eileen Graves, A.Greenbury, P.R.Hanson, Alison Henley, M.J.Moran, P.S.Eud O'Nym, R.Prince, Mrs E.G.Roach, Peter Simcox, Mike Trowell.

Signs of the times

A Dictionary of Pub Names by Leslie Dunkling and Gordon Wright. (Routledge & Keagon Paul, £14.95).

'Sorry to trouble you, I used to be a CAMRA member, but I, er, lapsed a few years ago... perhaps you could send me a membership form.

'You see my friend and I — I know this isn't directly your concern but I thought that as you are the Campaign for Real Ale you might be able to help — or at least know someone who could help.

'Well, you see, as I was saying, my friend and I were having this argument after a few pints at lunchtime over the meaning of a pub name — in fact there's a fiver riding on the outcome — and we wondered if you could settle the argument by telling us the meaning of Pig & Whistle?'

There is usually then a short silence while the unfortunate on the receiving end at CAMRA headquarters, desperately thinks:

1. 'Oh no, not again.'
2. 'Is there anyone else I can pass this phone call on to?'
3. 'What did I say last time? Something about an old drinking cup, the Peg O'Wassail, followed by the joke about the policeman and the football referee?'
4. 'Is there a reliable book on the subject?'

Well, at last our prayers have been answered. Too kind gentlemen have put us all out of our misery by producing the definitive volume on names.

They are ideally matched, for Leslie Dunkling (wonder what is the origin of his surname, I'm certain he knows?) is a former university lecturer in English turned senior producer for the BBC External Services — and President of The Names Society since 1970! He has written extensively on names, including the *Guinness Book of Names*.

While he has the language, Gordon Wright provides the local knowledge. He began collecting pub names at the age of ten and is still busy 50 years later. His present total stands at over 17,000 different, earning him a mention in the *Guinness Book of Records*. Not so much a name dropper as a name gatherer.

Together they have produced a book with nearly 5,000 entries and 96 full-colour illustrations. Ignoring straight-forward place names, they have covered the ground thoroughly. I thought I might catch them out with the odd name of my local, The Camp, but it's there.

You might expect a dictionary to be dry, but as they explain in the introduction pub names are 'key words that unlock doors to our social and military history, our folklore, our national heroes and heroines, our natural history...'

Where ever you dip into this 300-page volume you find

something of interest from the AI at Lloyds (refers to a ship in first-class condition) to the Zulu in Ipswich (named after a British warship).

Definitely a reference book to keep handy by the telephone ready for the next pub bet.

So what does it say about the Pig & Whistle? Well, I'll leave you to find out... unless you want to give me a ring?

Brian Glover

THE TILTED GLASS (A FREE HOUSE)

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A WIDE VARIETY OF REAL ALES

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MORNINGS & EVENINGS*

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WEBSTERS YORKSHIRE —
YOUNGS SPECIAL —
CHUDLEY LOCAL LINE —
EVERARDS TIGER

BUSES 26, 125, 236.

Nearest Underground — WOODSIDE PARK

Welcome comrade

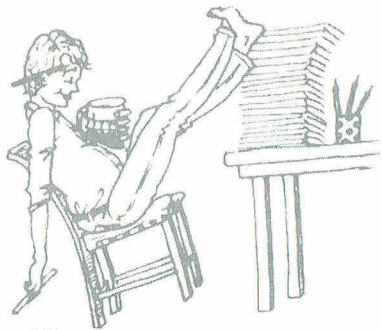
For the first time Russian beer is being exported to the West.

Zhiguli beer, the 'everyday' brand in Russia, is brewed and bottled in a State brewery in Moscow, established 130 years ago. This 1043 lager style beer is available in large half-litre bottles.

The Russian brewing industry in the fourth largest in the world with some 1,000 breweries producing a staggering 72 million hectos per annum — but still unable to meet demand in a country where beer drinking is increasing rapidly; indeed some 80 new breweries have been built in recent years.

Zhiguli is the most popular brand and originated near the town of Kuybyshev on the River Volga, close to the Zhiguli hills.

LETTERS TO THE EDITORS



Dear Editors,

The letter from Dave of SW2 exemplifies the growing awareness within CAMRA of the existence of traditional cider. He asks why CAMRA has taken so long to take an active stand on this issue.

First and foremost (and here I speak as a cider and not a beer drinker!) CAMRA exists to further the cause of traditionally brewed and dispensed beer. It is for this that the majority of members joined, and it is important for success that the organisation should be single minded, and not diverted into other, and perhaps equally worthy, projects. I think CAMRA has had the balance about right. It has in fact for some years

included cider outlets in the annual Good Beer Guide, though of course this could only be selective. Certain local guides have however provided more information, notably Avon and Herefordshire. Dave will also be aware that cider has been gradually coming more centre stage at the Campaign's Beer Festivals; most now offer several farmhouse brands, and such has been the response that the Great British Beer Festival has lately boasted a fully blown 'cider bar' — something which would have been unthinkable only a few years ago. I've met some visitors to the GBBF who get no further than the cider bar, and go away happily believing the whole event to have been a **cider** festival: with some twenty to thirty makes to sample it's quite understandable!

But CAMRA now finds itself, as probably the most successful consumer group in the country, in a position where some, at least, of its battles are being won, and with national recognition and respect. From this strong platform it feels able to broaden its concerns to champion the cause of traditional cider, for despite Dave's assertion that beer and cider are unrelated it has appreciated that 'real' cider is under similar threat, and merits the same support and promotion, as does a pint of decent beer. As with beer, big business has muscled in, and turned much of their annual output (now well over 60 million gallons) into a bland standard product,

Continued opposite



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filtered, fizzy and frozen. As the public see only these heavily hyped apple-ades on the telly they might be forgiven for imagining that such is the sum total of modern cider. The similarities between traditional cider now, and real ale some ten to fifteen years ago, are striking.

As with the Good Beer Guide, the GOOD CIDER GUIDE sets out to prove that the natural alternative is still going strong, made and served by the old and tried methods: likewise it does **not** claim that the natural product is the only thing worth drinking, but exists to promote the unpromoted sector of the market, and open people's eyes to the wide choice of tastes and strengths. With the same criterion, of leading readers to where such products could be found and enjoyed, it was logical to adopt the same format, as indeed did the GUIDE's predecessor, the Traditional Cider Directory, which I brought out in 1984. There are however in the GOOD CIDER GUIDE far more off licences than in the GBG, and more information on individual cider makers and their wares than for corresponding brewers.

One divergence from the GBG, which I hope readers will welcome, is the use of words rather than tiny symbols to describe an outlet's facilities. And should Dave think that the county maps in the GUIDE copy the GBG, may I point out that both this and my original book have followed this formula, and it is only this year that the Beer Guide has reverted to it! I should have liked to include **more** information, such as location plans to show how to get to the more out of the way cider makers, and also a list of each maker's outlets in the feature on him and his brands, but space was tight: next time I hope it will be possible.

Dave complains that he has found some of the entries out of date — so do I!! A post Christmas visit to Salisbury revealed that two of the pubs shown had recently discontinued real cider, and for Dave's, and all readers', records, I pass on the news that the two culprits are the William IV and the Star: so there's an instant update for you. The reasons they gave were of interest: in the first case — 'We didn't shift **enough** of it, so we took it off'; in the second — 'it became **too popular**, so we took it off'. You will understand that at that stage I took myself off to the other three pubs, and proceeded to drown my sorrows with a few pints of the genuine stuff!

As Dave points out, some pubs change their brews at often as their landlord: with **any** guide you are bound to win a few and lose a few. The information you are given is all important. My first book relied on lists of outlets from cider makers; personal knowledge; and replies from landlords to an appeal in the trade press. In the present GOOD CIDER GUIDE the net was spread wider: the cider makers were far more forthcoming than before; readers of the first edition sent in recommendations — **and** deletions; and my

own personal contacts had grown. Much time and effort was spent chasing up such references, and of course all the original entries, and many were either confirmed or weeded out by this process. In addition we sought the assistance of CAMRA branches to provide a list of local pubs selling cider, though I regret to say that **not** all replied to our request. But I was curious to read Dave's reference to the Gloucester area, as this was one region where the local branch went to great lengths to compile a comprehensive survey. Perhaps Dave would let me know what changes he has found.

And that really is the message to everyone. At the end of the GOOD CIDER GUIDE is a tear off page for users to send back, listing new discoveries, and perhaps even more importantly pubs which have fallen by the wayside. It is hoped that the next edition will be in two years time, so **don't** rush in with your amendments: a week is a long time in politics, but two years is an infinity in cider. Next time round too, let's hope **every** CAMRA branch will pull its weight. Only by increasing the amount and accuracy of the information will we be able to make the **Good Cider Guide** an **Even Better Cider Guide!**

David Kitton Editor, Good Cider Guide



BEER GUIDES

The 1988 GOOD BEER GUIDE is now available from your local Branch, or direct from CAMRA Headquarters, 34 Alma Road, St. Albans, Herts AL1 3BW.

Local Guides **SHOULD** be available from Branches, but in case of difficulty the suppliers are as follows:

EAST LONDON & CITY: Pete Roberts, 34 Meadow Way, Upminster, Essex — £2.25 plus 38p postage.

ESSEX: Phil Cunningham, 4 Hilltop Close, Rayleigh, Essex SS6 7TD. £2.50 inc. p&p, cheques payable to CAMRA Essex.

NORTH LONDON: Steve Barnes, 25 Old Kenton Lane, London NW9 9ND. £2.50. Cheques and Postal Orders payable to CAMRA North London.

SOUTH EAST LONDON: Now out of print. New guide available in May 1988.

SOUTH WEST LONDON: Martin Smith, 64 Brailsford Road, London SW2 2TF. £2.50 inc. p&p. cheques payable to CAMRA South-West London Beer Guide.

SURREY: William Hill, Pendennis, Frimley Road, Ash Vale, Aldershot, Hants GU. £1.95 plus 26p s.a.e. 9x5".

THE QUEST — Part 11

The story so far: *Simon Comett, one of the leaders of a CAMRA revolution of the 21st Century, has been persuaded by Roland Petrie of the dreaded Consumer Research to betray the cause.*

Roland Petrie stood across the street from a small establishment with a prominent sign showing that it was 'The Char 'n' Wad Tea House'. Several of these new businesses had sprung up recently. Petrie knew that the enterprise would not be allowed to survive for long. Although the government preached the virtues of competition it was resistant to anything that might upset the delicate economic system which it dominated. However, Petrie now knew that the 'Char 'n' Wad' chain was in fact the front for CAMRA and its so-called Real Ale. Only at these outlets could they hope to sell their beer, illegally. This in itself was too trivial for the Head of Consumer Research to be bothered about. He was after bigger game. Through his double agent Simon Comett, Petrie had been able to gather information on the revolutionary group that he suspected had been using the CAMRA myth to build a network of subversion. Tonight at this meeting place would be assembled the heads of that secret group. Petrie, posing as an ordinary member with credentials supplied by Comett, would begin to infiltrate the organisation.

So he strode purposefully across the road and into the shop. He was welcomed politely and made his order. When the waitress returned he spoke the password and showed the identity disc which proved him to be a member of CAMRA. She looked him up and down carefully before speaking the counter-phrase 'Thank you, sir. That will do nicely. If you care to wait a few moments your order will be ready at our take away department through the door to the left.' Petrie took his time over the tea and without any appearance of haste moved to the door she had indicated, knocked and entered. The room was empty apart from a row of chairs set in a semi-circle around a serving hatch. He walked up to the hatch and knocked. The hatch was opened and after more cloak and dagger work he was able to establish his identity as Michael Cleaver, a new member recruited by Simon Comett. This time he was shown down a short staircase to a larger room which had already been set up for a meeting. It seemed as if he was the first to arrive but then suddenly he felt himself being hurled into the room as the doors were shut fast behind him. At the same time from another door at the far end came Simon Comett and two others whom he knew to be Emerald Pyne and Wally Cress. In his right hand Cress held a gun which he pointed steadily at Petrie. 'So, Roland. The great hunter has been trapped, eh'.

'What do you want from me?' snarled Petrie defiantly. 'Don't you realise that I have left orders that if I am not back in my office within two hours then this and all your

other outlets will be seized? What can you expect to gain from this?'

'Just a chance to put our point of view, I know that you think that we are a harmless bunch of cranks but behind us there may be something more sinister. Well, there isn't anything except a Campaign to give back freedom of choice to the consumer. You more than anybody know that real freedom of choice is limited. Companies will advertise and promote only those products which will maximise their profits. So the breweries push lager and bland beers and make only token gestures towards Real Ale. The fight that CAMRA had in the 1970's and 1980's is no different from the one we have now. All we are asking is a chance to put our kind of beer on the same footing as the others. That may seem a hopeless ideal but it was the one that started the whole campaign. We stand for the right to be able to buy good, traditional beer at fair prices in pleasant surroundings. That is what CAMRA has always been working for. In your position you could help us to establish our organisation as a legitimate one. Will you join us?'

'You ask me to join a bunch of renegades and social outcasts who threaten the delicate balance of our society? Give me one good reason.'

'That shall be done. Simon, would you care to bring Mr Petrie a glass of beer while Emerald says her piece.' As Simon left the room Emerald stepped forward to speak. 'You aren't the only one who has been doing some secret research. While Simon has kept stringing you along I have been busy. As I am sure you know my speciality is data retrieval, in other words I ferret out information. This glass of beer should be the final proof that I need.'

The beer arrived with four glasses. An equal amount was poured into each glass and Petrie asked to choose, just to prove the beer had not been tampered with. He and the others drank together, but as Petrie drank a startled look came over his face. 'But this is wonderful,' he exclaimed. 'It tastes fabulous!'

'That's just what I was hoping to hear you say,' said Emerald. 'You see I can prove that you too are descended from a member of the Last Branch of CAMRA. Now we have found you, our Quest is over at last. You can provide us with the support we need within government circles. I believe that now our Campaign has a real chance. Welcome to CAMRA, Roland.'

And so The Quest is over, but the Campaign for Real Ale of the present time continues.



Off the beaten track

THE UNICORN



A pub in the roof — pie in the sky? Not quite. London's newest — and least visible — pub was opened on December 9th high above the platforms of Victoria Station's west side. The Unicorn — a Greene King tied house, its sixth in London, is in the mezzanine — posh word for top floor — of Victoria Square, an upmarket shopping development built by the Heron Group and accessible by escalators located by platforms 14 and 15 (the Gatwick side). It is a comfy, modern building in an attractive style, its decor featuring reproduction armour and engravings of mythical creatures.

The beers on sale are the new Rayment's BBA at £1.09, Green King IPA (£1.09) and Abbot (£1.20), and are served in excellent condition. Snacks and pub meals are also available. A full licence has been granted, and in due course the Unicorn will be open at all permitted hours; for the present evening closing is 9pm. M.S.

Laughing gas all the way to the Bank - CO₂

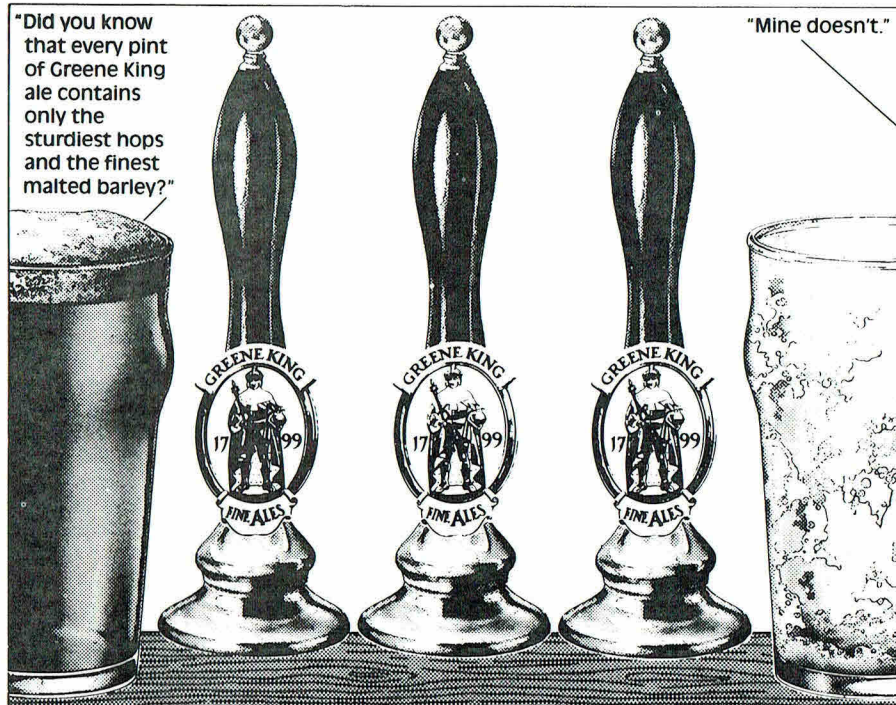
It's nice to know that no matter how large a company becomes, take Guinness for example, no part of the business is ever indispensable — even gas. Such was proved when Guinness announced their latest selling, the Distillers CO₂ Company. This netted the stout kings a princely £45m cash from the German Messer Griesheim gas producers of Frankfurt.

The good news is that the Germans intend to develop the business on the continent, so with any luck there may be a shortage on the domestic front of the dreaded CO₂. More likely, EEC intervention will bring about a CO₂ bubble, or gas lake.

What is clear is that through disposing of Martins, Drummonds, Richter Bros, Nature's Best and now Distillers CO₂, Guinness have earned themselves a smooth £400m.

Ginger beer

Wiltshire Brewery of Tisbury, near Salisbury, launched an unusual cask beer at the Great Western Beer Festival in Bristol — Stonehenge Real Ginger Beer. With an original gravity of 1070, this was no soft drink, the odd brew being produced by blending the malt with fresh ginger.



THE PROBLEMS OF REAL CIDER —

what we are up against

Lack of promotion:

It may surprise you to learn that even the Big Three: Bulmer, Taunton and Coates, still make their own brand of 'traditional' cider. Mention of those names automatically makes most people think of Woodpecker and Strongbow; Dry Blackthorn and Autumn Gold; and Old English. For reasons best known to themselves, these firms prefer to promote their heavily processed brands, which bear little resemblance to cider as our grandfathers would have known it. With most things in life the old adage "you get what you pay for" holds true: in the curious Alice in Wonderland world of cider the opposite is the case. Pure, natural cider made solely from apples, with nowt added and nowt taken away, can be as little as **half** the cost of Storm Blow, Autumn Cold, or Old Anguish.

The reasons are not hard to find. For a start, every time you imbibe a pint of one of the highly promoted brands, you are forking out around 10p to cover the cost of the advert. And secondly, perhaps you really are 'getting what you pay for', because modern factory produced and processed cider does have great care and attention lavished on it before it comes your way. The natural yeasts will be removed, and replaced with a more predictable champagne yeast; the fermented juice will be pasteurised, to render the cider completely inert for long shelf life; filtered to produce a clear appearance; and carbonated to put back some life into the dead product. Artificial sweeteners may be added, to say nothing of colouring, and, would you credit it, even water has been known, to dilute the strength and stretch the capacity.

If you have shares in advertising, television, or the chemical industry, you will no doubt down your pint of keg with pride. If not, come over to the other side, and get to grips with the real stuff, unpromoted and unadulterated. You will be amazed at the vast range of taste and consistency, from basic 'rough', much as drunk by generations of farm workers, to sophisticated smooth, once the tittle of the highest in the land, and rightly taken in wine glasses rather than by the pint. The GOOD CIDER GUIDE promotes those ciders the advertisers never reach!

Lack of outlets:

Real cider is **not** easy to find, hence the need for a guide. You are unlikely to see any of the small makers' brands in tied houses: most brewers have an agreement to sell only the products of one or other of the Big Three — in London this nearly always means the keg and bottled versions thereof, although there seems no earthly reason why they should not be persuaded to carry the 'traditional version', which Bulmer, Taunton and Coates also produce. The further you go from

London the more chance you stand of finding the real thing. Some of the smaller brewers are **more** amenable to real cider, though some that used to stock it in their houses no longer do. I have in mind particularly that darling of the real **ale** scene, Youngs, who proclaim that **all** their outlets sell the real thing. They **used** to sell real cider too. In the past I've enjoyed a pint of Westons in the Catford Ram, or the Lord Nelson at Sutton, and the Dog & Bull in Croydon's Surrey Street Market always had a pleasant pint of Bulmers from the cask. But one gloomy day Youngs became a member firm of the conglomerate owning Taunton Cider Company, and in a trice all was swept away, to be replaced by the grave new world of Keg Blackthorn, at 10p at least more per pint! Despite representations the firm has resisted all pressure (if you'll pardon the phrase) to even acknowledge that Taunton Traditional might make a more acceptable alternative for pubs which purport to pay allegiance to the real and the natural. All but one of the Young empire succumbed to the keg onslaught: the survivor, a man of great tenacity, is I trust holding out still, but not wishing for a knock on the door at three in the morning I will withhold his name and pub.

Free houses are the **best** bet for finding the real thing. Though even here you will find that words do not always mean what you think they mean. "Free" should imply independent of any brewery, and thus able to stock what it will. In practice, many so called free houses have been enticed into accepting finance for improvements from brewers, eager to enlarge their outlets, and are now obliged to stock up from the brewer's list. Many independent small brewers, as well as farm house cider makers, have come to grief as their anticipated 'free' outlets have evaporated before their very eyes.

Grumpy landlords:

Admittedly these are not confined to cider, but the fermented juice of the apple does seem to have a very strange effect on their outlook on life. Landlords come in two types, cider lovers and cider loathers. The former may be found within the pages of the GOOD CIDER GUIDE, but for the others ten seconds in their pub will tell you all you need to know. Without exception they have suffered some dreadful experience concerning 'scrumpy', as they will always call it; an experience which has made them resolve never to let it near them again. The nature of their trauma is best left unprobed.

In the worst cases, even bottled cider brings them out in a rash. I first met the condition in Cheltenham, at the end of a hard day's walking, in the days when cider to me meant a half of Woodpecker. The first 'host' claimed that if he served me he'd have to throw the glass away

afterwards, as it would be tainted for life; the second maintained the whole town was in thrall to the demon apple, with half the population lying senseless in the pavements clutching a bottle of Olde English, while the other half fell over them; the third, and Irishman, threatened to call the police as soon as I uttered the word cider. I have since found better welcomes in Cheltenham, but for many years I planned my journeys deliberately to avoid the place.

Their paranoia is comprehensive: it covers the drink — ‘no call for it’; ‘it doesn’t keep’; ‘people don’t like it cloudy’; ‘it gets too warm in the hot weather’; ‘it causes brain damage’; ‘the lads couldn’t take it’; and the drinkers — ‘a load of layabouts’; ‘only fit for gipsies’ and in the west as many derogatory remarks about ‘grockles’ as they can get out before you reach the door. The saddest thing is to find a pub which up to then had been a cider house, changed overnight into a Berni Inn lookalike, with a smooth talking gent in a natty suit in place of Hilda or Gladys. Needless to say the locals have all vanished, as has the cider, and the only customers are a gaggle of upwardly mobile children who might soon reach level drinking age. The ‘host’ will inform you he hates cider, and intends to create a new image and take the pub upmarket. Can anybody tell me why in heaven’s name a landlord should ever want to take over a cider house in the first place, if he loathes the stuff so much? I’d love to know.

Public prejudice:

The punters aren’t much better than the publicans! There I am, supping my Weston’s Rough, when they start. ‘What is it?’ they bleat, and on being told they embark on a tale of how they came across ‘scrumpy’ when they were at Scout camp, or National Service, or school cadet camp, in deepest Devon, and they tried a few pints, and the next they knew was the following morning in a ditch, and they’ve never touched cider since. It’s funny, isn’t it, how the first cigarette, or another rich experience of adolescence, never puts people off for life in quite the same way!

They may not have known what got into them, and the landlord and the locals may have been to blame for not warning them to take care, but it seems to me that cider makers need to become more evangelistic about their product, and preach the facts of cider life to both sides of the bar. The first truth to be taught is the comparative strength, vis-à-vis beer — traditional farmhouse cider can be up to **twice** the strength of your average pint of bitter; the second is the desirability of not mixing cider with other drinks, in particular beer and lager. The old boys down west learn the following at their mother’s knee, and every potential cider enthusiast should do so too:

*Beer on cider
Is a good rider —
But cider on beer
Makes you feel queer.*

Why you should ever feel the need to go on to beer when you have supplies of real cider to hand defeats me, but if you **must** drink both, take the cider first, and **never**, please **never**, have them together.

What is needed is to educate people in the art of enjoying real cider — with the great debate about the Education Bill, perhaps the Secretary of State could be persuaded to incorporate the study and use of fermented apple juice as part of his ‘core’ curriculum. In Avon they already have copious supplies of ‘Thatcher’s Cider’ (see page 177 of the GOOD CIDER GUIDE), so the idea may have appeal.

Lack of apples:

As if the foregoing wasn’t enough, we have to face the fact that there is an increasing shortage of the raw material. A trip through Somerset, ‘where the Zider apples grow’, will quickly reveal that many of the trees are by now lying down and giving up; most orchards resemble the equivalent of a ‘Sunset Home’. Some of the cider makers aren’t far behind, and the lack of succession is another disturbing factor. One old farmer showed me round his barn, and as we sampled the contents of the various casks he turned to me gloomily and said, ‘I’ll wager that the day I put moi toes up moi son will have all they barrels out and bring in his cows’. Government interference, in the shape of the customs man and the health inspector, has been a considerable disincentive to plan, and plant, for the future. Unless there is a new will to keep pressing on, the cider apple could soon become an endangered species.

Though they will hotly deny it in the west, cider is made from other than cider apples! In the Eastern counties a crisp, more acidic version is made from Culinary and Eating fruit, and for those parts is just as ‘traditional’ as the bittersweet cider apple. In a bad year down west it is not unknown for a call to go up for reinforcements, and lorry loads of Bramleys may be seen making their way from Kent and Sussex to eke out supplies. But this season all that has changed: the sudden ravages of the oddly named Hurricane Len laid waste to many thousands of acres of orchard at a stroke, and stand to ruin many apple growers. Most were uninsured, the premiums being too high, and with new trees taking at least five years to fruit they will be tempted to call it a day. Of the trees that survived, some suffered scorching from the winds, which covered them with salt allegedly blown in from the Bay of Biscay, and on them next season’s crop is doubtful.

It is up to fruit growers and cider makers alike to persuade the Government, sold on the idea of ‘taking agricultural land out of production’, to take a positive attitude, give grants for replanting and allocate some of the surplus land as additional apple orchards, for the future health of our national drink.

David Kitton

BRANCH DIARY

If your branch is not mentioned, please ring the Branch contact. Dates for February of which we have been notified are given below. Branches please send information to Andy Pirson, Branch Contacts page 28.

ENFIELD & BARNET: Thu 4 (9.00) Social, CAT & LANTERN, East Barnet Road, East Barnet — Wed 10 (8.30) Branch Meeting. PLOUGH, Crews Hill, Enfield — Mon 15 (8.00) Games Evening & Pub of the Month. OLD WHEATSHEAF, 3 Windmill Hill, Enfield — Thu 25 (9.00) Social. BIRD IN HAND, Tottenham Road, N13 — Tue 1 Mar (8.30) Pub of the Month. WINDSOR CASTLE, 2 The Walks, Finchley, N2.

KINGSON & LEATHERHEAD: Tue 2 (8.30) Business Meeting. WYCH ELM, Kingson — Sun 7 (12.00) Social. DUKE OF CAMBRIDGE, New Malden; then FOUNTAIN (1.00) — Thu 25 (8.00) Pub Crawl of East Molesey. Start NEW STREETS OF LONDON; FERRY BOAT (8.30) (opposite Hampton Court Station) — Sun 7 Mar (7.00) Social. NORTH STAR, Chessington.

NORTH LONDON: Tue 2 (8.00) Two Pub Social. MITRE, Downham Road, N1 then ROSEMARY BRANCH, Shepperton Road — Tue 9 (8.00) Two Pub Social. ANGEL then ROSE & CROWN, both Highgate High Street, N6 — Tue 16 (8.00) Two Pub Social. QUEENS HEAD, Theobalds Road, WC1 then RUGBY TAVERN, Great James Street — Tue 23 (8.00) Two Pub Social. MORTIMER ARMS then OLD SUFFOLK PUNCH, both Green Lanes, N4 — Sunday Lunchtime socials in Feb. MARQUIS TAVERN, Cannonbury Street, N1.

RICHMOND & HOUNSLOW: Thu 4 (8.30) Committee Meeting. ORANGE TREE, 45 Kew Road, Richmond — Mon 15 (8.30) Branch Meeting. QUEEN DOWAGER, 49 North Lane, Teddington.

SOUTHEAST LONDON: Thu 4 (7.00) Survey Pub Crawl around Walworth, Start ROSE & CROWN, 94 Rodney Road, SE17 — Mon 8 (8.00). BRANCH ANNUAL MEETING, GREYHOUND, 315 Kirkdale, SE26 (All CAMRA members welcome, new and old) — Thu 11 (7.00) Survey Pub Crawl around Peckham. Start BEEHIVE, 122 Meeting House Lane, SE15 — Thu 18 (7.00) Survey Pub Crawl around Rotherhithe. Start SHIP, 39 St Marychurch Street, SE16.

SOUTH WEST LONDON: Thu 4 (5.30) Crawl up the Bottom. Start ALEXANDRA, Wimbledon High Street, SW19 then PRINCE OF WALES (6.30), Hartfield Road (opp. Wimbledon Station); BROADWAY (7.00) GROVE (7.30) — Fri 12 (7.00) Beerex Social. CASTLE, Church Road, Wimbledon Village, SW19; BREWERY TAP (7.30); ROSE & CROWN (8.30) — Thu 25 — Sat 27 WIMBLEDON BEER FESTIVAL. William Morris Club, 267 Broadway, SW19. See advert for details, page 5.

WEST LONDON: Wed 10 (8.00) Social. Start TREE, 13 Edgware Road, W2 then HERON (9.00), Norfolk Crescent; MONKEY PUZZLE (10.00), 30 Southwick Street — Tue 18 (8.00) Branch Meeting. WHITE HORSE, 1 Parsons Green, SW6 — Sun 28 (12.00) Sunday Social. SUN & 13 CANTONS, 21 Great Pultney Street, W1.

WEST MIDDLESEX: Tue 2 (8.30) Games Evening. WINDMILL, Parkway, Ruislip — Wed 10 (8.30) Beerex Post Mortem; Two Pub Social. MASTER BREWER, Hillingdon Roundabout then SWALLOW, Long Lane — Wed 17 (8.30) Branch Meeting. BRIDGE HOTEL, Western Avenue (A40), Greenford (only Youngs house in Branch Area) — Thu 25 (8.30) Three Pub Social. VICTORIA, North Hyde Lane, Hayes; OLD CROWN (9.30); TUMBLER (10.15), both Coldharbour Lane — Tue 1 Mar (8.30) Games Evening. GEORGE & DRAGON, High Street, Yiewsley.

Old Ale Festival – An Appreciation

On Saturday 28th November the annual Old Ale Festival was held at The White Horse, Parsons Green. Sally Cruickshank and Mark Dorber who host the event had laid on a host of strong ales for the masses.

We attended the evening session, and by 6.30pm the pub was crowded with CAMRA members and ordinary punters out for a good time. The beers ranged from 1040°-1080° in strength, my personal favourites this time being Gales and Wadworths Old Timer. Dark Star from the Pitfield Brewery was also well received as was Traquair House Ale, which is to be the White Horse resident winter ale (1075°).

By 9.30pm the pub was heaving with bodies, but the admirable bar staff coped well anyway until I lurched out at 10.00pm.

Needless to say all the beers were in good condition and reasonably priced — a hallmark of The White Horse anyway.

Do visit on a quieter night to quaff Highgate Mild at 80p or Batemans XB at 88p or any of the Bass Charrington range which are quite unlike the products you maybe unfortunate enough to sample in some other pubs.

Here's to next year Mark and Sally!

C.C.

Brues (The Flea and Firkin)

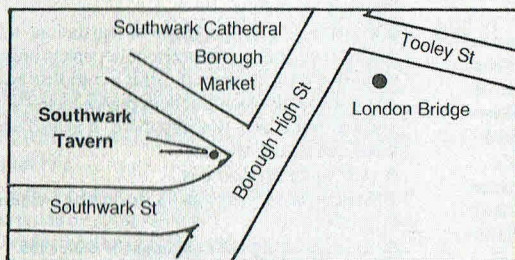
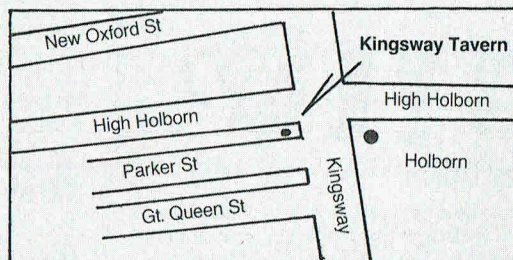
STOP PRESS: New pub opening soon in Tooting SW17! Also a Red Nose Beer coloured with natural vegetable dye will soon be on sale in February, some of the profits being donated to Comic Relief.



More NICHOLSON Houses join the Family Tree after extensive renovations in the Traditional style.

KINGSWAY TAVERN

52 Parker Street
WC2

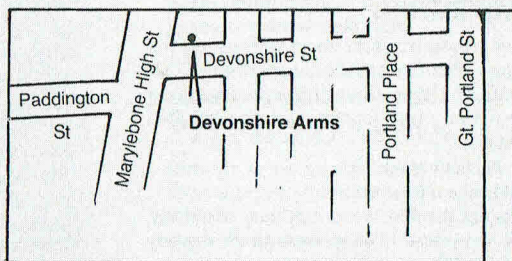


SOUTHWARK TAVERN

22 Southwark Street
SE1

DEVONSHIRE ARMS

21 Devonshire Street
(off Great Portland St.)
W1

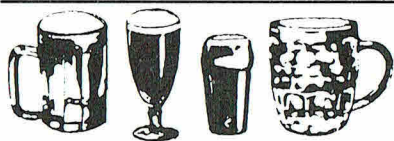


DECISION TIME IS IMMINENT!

Sometime over the next month, Trade & Industry Minister, Lord Young, will receive the results of an 18-month investigation into the Government's policies on monopolies, mergers and competition, including the role of the Office of Fair Trading.

Around the same time he will also be perusing the results of an inquiry by management consultants, Ernst & Whinney, into the role of the Monopolies Commission. It will be a time for some tough decisions with far-reaching effects.

There is strong pressure to cut down on the influence of the OFT and the MMC. It comes mainly from large businesses who are often involved in bid activity, who see them both as unnecessary interferences in a free market, which often cause them costly delays during takeovers.



Lager louts

In the battle against football violence by drunken fans, the lager manufacturers have nailed their colours to the coffin. After the successful launch of Manchester United's 'Red Devil' lager, both Everton and Liverpool have developed their own brands.

The lagers will be advertised in football programmes and on billboards round the grounds. "We do not want fans turning up at the ground worse for wear. We are relying on sensible drinking," the spokesman for Team Advance, the company marketing the Devenish-brewed booze.

To aid this sensible drinking, TA will make sure the beers are readily available at the M6 Cash & Carry, and for those fans unable to stumble that far will send two cases anywhere.

Cheap labour

Whatever grouses you have about where your beer money goes, few of us should moan about wages paid to pub staff. The Wages Council have just issued new 'improved' rates of pay for non-residential pub staff from January 15.

- £2.16 per hour basic.
- £3.24 per hour for overtime.

Not a lot, as the BBC's top magician would say. Working a standard 40-hour week means a yearly whack of £4,492.

This means that in order for a barperson to earn what is widely regarded as the average wage (ie: £10,000), he would need to do 1,669 hours of overtime a year, making for an average working week of 72 hours.

The workload on both bodies is high and rising. Each time a case officer at the OFT considers a merger for referral to the MMC, the chances are that he is also considering another six separate cases. And the MMC is now taking on new powers to investigate the newly privatised industries.

The trouble is that the bother caused to big bidders may count more with the Minister than the public interest. And all the signs are that he will half the time of the typical MMC investigation to three months, and perhaps set the scene for fewer referrals.

This can only spell bad news for the brewing industry. Despite two major MMC probes (1969 and today) the industry had undergone remarkably few investigations. Only two brewery mergers out of 145 since 1960 have been referred, S&N/Cameron in 1984 and S&N/Brown the following year.

Any slackening of the public interest reins would have disastrous consequences. We simply cannot afford another cull of breweries in Britain. Just over a decade ago we boasted 100 established independents, now there are but 56. Who is to say what we are to be left with in another ten years?

How France bans booze

Drink manufacturers in France have now had six months to adjust to life without mass-media advertising. Following the passing of Health Minister Bausac's Act in July.

The Act is a very tight piece of legislation, which applies to all drinks with an alcoholic content in excess of one per cent. Its main thrust is a complete ban on booze ads on television (public or private cable TV) and cinema. But it does not stop there. It is also totally forbidden to advertise in:

- Any youth publications.
- Sports grounds and stadia, including swimming pools.
- Premises at any time occupied by under 18s.
- Any establishments used for education.

What is left for brewers, distillers and the like is posters and advertise in publications. But these too are subject to restrictions:

NO suggestion of physiological or psychological benefits.

NO special appeal to under 18s.

NO reference to work, sport or sexuality.

NO presence of machinery of any kind being operated.

NO use of personalities not directly involved in the production of the product.

A French embassy spokeswoman said the Act was the result of 'France's known drinking problem'. She added: 'Beer is growing in popularity in France because of its lower rate of alcohol compared to other drinks, and the brewers did ask to be exempt from the regulations, but the Minister refused.'

TIRED OF THE SAME OLD CITY HAUNTS? ...

WHY NOT TRY —

THE SEKFORDE ARMS

FREE HOUSE

34 SEKFORDE STREET (off Clerkenwell Green) EC1

BEER RANGE FROM:

BODDINGTONS BITTER

GREENE KING I.P.A. & ABBOT ALE

MARSTONS PEDIGREE

PITFIELD BITTER, HOXTON HEAVY & DARK STAR

RAYMENTS B.B.A.

PLUS A WIDE CHOICE OF UK & FOREIGN BOTTLED BEERS

GOOD SELECTION OF LUNCHES AT £1.50

RICHMOND & HOUNSLOW NEWS

After a long quiet spell we hear news from that outpost in the south west of the metropolis and its new pub news — not one but three! Well, actually it's only one open one but the stories are too strong to be ignored about the other two.

Firstly the new pub. It's a new building part of a new riverside complex in Isleworth called the Town Wharf Development and the pub is called the (wait for it) Town Wharf. It is owned by Sam Smiths, whose London distribution centre was just round the corner until quite recently, and as the name implies it overlooks the river with two balconies giving a view over Isleworth Ait opposite (with Kew Gardens behind) and along towards the London Apprentice a couple of hundred yards away. As you might expect, the beers on sale are Old Brewery Bitter and Museum Ale, priced at £1.00 and £1.16 a pint respectively. Drinking areas, like the balconies are on two levels and we are told by the management that children are allowed in the upper level although it did not strike us that the area indicated was particularly separated from the bar at this level. With all the building work going on around it the pub may not be too easy to find; the best way is to turn into Upper Square from South Street, opposite the Castle (Youngs) and turn right down the side of the Swan (Fullers).

The other two pubs are both reported to be new Firkin outlets by the enterprising David Bruce. The first is described as being a new building (itself a first for Mr Bruce) on the site of an old pub beside the Grand Union Canal in Brentford. We have been doing a bit of head scratching but have so far been unable to identify the location positively.

The second is described as a supermarket next to Kew Gardens Station (District and North London Lines). Again we have no more details at present but will tell you more when we hear more.

Andy Pirson

PITFIELD NEWS

Literally as we were going to press we heard that Pitfield Brewery have just been successful in getting their first pub. After a year's struggle with Hackney Council supported by both North London and East London Branches of CAMRA, as well as the Standard they now have the HOP POLE, Pitfield Street, N1 about 25 yards along the road from the Beer Shop. We are pleased to wish them every success in their new venture.

A Quick Quaff in the Capital — a Tyke's Impressions.

I recently had to sit an examination in the fair city of Oxford. Timings and poor direct rail connections to Leeds meant that the only practical way of doing things was to get a train to London after the exam, doss in the Capital overnight, then get an early 125 from Kings Cross back to Yorks in the morning. I was bemoaning my plight to a mate (that 'exile from the smoke' mentioned sometime ago in the letters page) (Feb. '86) when he said "hang on — I'm in London that night — I could show you a couple of pubs I know". Realising that I would probably be wanting to drown my sorrows on the night anyway and knowing this chaps fine taste for real-ale and genuine boozers, I accepted his kind offer and the rendezvous arrangement were eventually agreed upon.

All too soon the day came, and after a considerable assault on the old grey-matter in Oxford I accomplished the similarly brain-hurting fear of getting myself to the 'correct' part of London. Unfortunately, due to an unforeseen cock-up on my part (largely due to 95% of call-boxes in the Capital being reserved for those ruddy 'phone-card' things and the remaining 5% attracting queues of about 14 jubbering tourists who must do wonders for B.T. shareholders profits), there had to be a slight change of plan. After numerous conflicting messages had been left with the respective 'emergency contacts' we finally managed to meet, outside the rather trendy, but at least it sold a form of real ale, Friend at Hand in WCI.

A threequarter of a mile sprint and 20 minute tube journey followed by a brisk walk and gasping conversation brought the three of us (sorry, I mustn't confuse you: David also brought his mate, Paul who spent his 3 most informative years at Bradford University) to the FISH & RING, White Horse Rd. EI. The vulgar adulteration of this pub's name by my hosts isn't difficult to guess, however it did provide an excellent pint of Fullers London pride in the post-exam knackeredness relieving atmosphere of a 50's-60's 'disco' (well, a bloke playing records), in a good honest boozier. The beer has something of a similarity to the Harrogate brew of Franklins; very distinctive. I like the Fishes... (oops, sorry — nearly said it) a lot. Everyone seemed happy and friendly and I was able to share the musical sentiments and opinions on ale of an old bloke I met holding himself-up on the cistern pipe in the bogs.

Anxious to show me as diverse a spectrum of his chosen watering holes as possible in the 2 hours or so now available David bade us out once de-pinted, and led the way down streets of Georgian terraces at a pace that Roger Bannister would have been proud of. I was just beginning to wonder how much further we had to go, when we crossed a road and I suddenly found myself in Albert Square. It wasn't of course, but it could easily have been, and is reputedly where the BBC idea may have originated. A marvellous sight for thirsty eyes

(what?) was the Eastenders (dammit — sorry) QUEENS HEAD on the corner of Flamborough Street. I half expected to find Dirty Den behind the bar as I took another 360° scan outside before going in — a good gear that Fullers y'know. Thankfully it was a proper pub (I knew all along really) with a friendly barman who served us 3 smooth pints of Youngs Special, which was enjoyably poured down our respective necks. Comparable with a Leeds or Bradford suburbs local this place thought I, still enhancing my mental image of its surrounding area. (Another bonus was the 'East London Fives Board' — new to me, but looks like 'arrers made easy' to a Tyke). Next came one of the most enjoyable and interesting transfers from one pub to the next I have ever experienced: Another quick walk paved with bubbles of enthusiasm from me took us past some fine Victorian architecture, massive railway over-road bridges, a glimpse of the Docklands Light Railway units on test run and a few boarded-up ornate buildings from the last century (aha! but we've got more of these up here than you Londoners have... What d'yer mean "you should have seen the Docklands a few years ago?"). Anyway, it was a marvellous walk, and my memory is still of immense iron railway bridges randomly angled across a bustling wide road, while waiting for the elusive bus. Bit like a giant Lower Briggate in Leeds this area, I felt. When the bus eventually came (it was probably bang-on time, but my bladder felt otherwise) it proved worth waiting for A pre-registration letter (which puts it at least pre '64) Routemaster: Tungsten lightbulbs, stairs at the open back and a real live conductor. Marvellous! When it came to the time to get off (which, by the way, was from Stepney East Railway Station to Aldgate) we poled down the stairs and stood on the ribbed wood platform ready to leap off. This may seem 'routine', but to me it brought back schoolboy memories of standing on the platforms of Bristol and Daimler double-deckers, and as the bus slowed down leaping off to shouts of "Bloody idiots" from the conductor. You Londoners ought to appreciate these old front-engined relics y'know — there's sod-all left anywhere else in the country. Sorry, I'm romancing again aren't I; let's get back to the essentials: The Magic Bus (oh dear, another relic of my mis-spent past creeping in) took us to the HOOP & GRAPES, Aldgate High St, EC3. My hosts informed me that this place dated from the 11th century, and once inside I didn't need convincing. Ancient woodworm-peppered beams and pillars skeletoned the strangely angled structure of the building, and the whole interior had a peculiar 'presence' to it. The time warp feeling was enhanced by 2 pints of gravity dispence ale, Charringtons IPA in this case. (We northerners may moan about southern beers being served 'flat', i.e. with no head, but at least it's invariably a full pint you get in the south). Shuffling to a corner of relative calm I observed the other folk supping in here.

The majority seemed to be young whiz kids who looked as if they'd just come out of 'the office' or whatever. Just as I was contemplating their lifestyles 'Time' was called. It was only 10pm and I nearly had a coronary! My companions however reassured me, and after we'd downed our bevies and were footing it to the next watering hole proceeded to explain about 'City' drinking habits. I'm afraid I still find it a little hard to understand, though I suppose that to foreigners *all* British drinking habits must seem strange...

On our dash to the next and final boozer, Paul gasped the question "Ever heard of Tubby Isaacs Phil?" To his obvious pleasant surprise, I answered positively. (The Sunday colour supplements, thankfully, seem to remind us regularly of our nation's 'quaint' characters don't they?) I had read about this bloke a long time ago, and indeed remember assigning the same nickname to a somewhat portly member of our then motorbike club.

Why had he asked me this, I enquired as we panted into our third 4-minute mile? "Cos there he is" they announced as we rounded a corner. But this was just an ordinary geezer flogging take-away grub to a couple of folk at his kiosk thing. Where were the tourists, the photographers — the police even? I managed a few seconds stare before being coaxed away by remarks about the amount of drinking time left.

Our last watering hole of the night was the PRIDE OF SPITALFIELDS on Heneage Street. It was a few days before the General Election, and a pleasing sight as we approached the pub was the local Labour candidate stood outside, quietly enjoying a pint of the real stuff. Do for me will that! An 'average' place inside at first sight, but on closer inspection a couple of goodies upped it in the ratings: First there was a fair old choice of real ales (I started with one called Dark Star or Star Wars or something — a very enjoyable stronger ale, not unlike Younger's No. 3 my brain indicated to the accessible memory banks). Second, there were loads of old photographs of the East End around. Pics of old markets, housing, buildings and railways etc., — just the sort of thing an old romantic like me can get absorbed by after a few pints. The 'Dark Star' (or was that the name of the pub?) proved to be an excellent drink, but probably the wrong one to sup after several earlier pints on a foodless belly, and on the advice of my fellow inebriates I switched to ESB for the final one-and-half pints. I still find it fascinating that the basic ingredients of malt, hops, yeast and water can be tailored to produce such a wide range of tastes and textures. What shallow, empty lives lager drinkers must lead.

By chucking out time I was happy, content, and felt I'd had a great night out — but I was ruddy starving. This condition had apparently been anticipated by my hosts, for as we ambled out of the pub, they casually mentioned "Brick Lane's just round the corner if anyone fancies a curry". Eager eyes lit up and within a few minutes a marvellous sight was facing me — a

whole street of curry houses! We window shopped briskly and I remember commenting that prices were steep by Bradford standards, less so by Leeds standards and bloody cheap for London. After a minor hiccup in first selecting a place that could only offer 3 chapatties between us, we quickly shifted and settled in one called the Sheba ("As many chapatties as you want mate"). Three excellent curries and assorted bolt-on goodies were enthusiastically troffed with liberal scoops of chapatti — though Paul found his Madras rather too hot for comfort. We swapped around a bit and agreed that the only cure for him was a few days back in Bradford, to get back in practice.

About threequarters of an hour later, three sweaty individuals waddled out of the curry house and made their way back to their beds for the night.

Next morning, after putting the hotel bog through a sting of heavy duty, it was a quick pipe (what? — oh yeah, sorry, *tube*) to Kings Cross, and I was home in time to catch the horse-tram from Leeds to Otley.

To be serious for a moment, (not much more, honest!) I had a superb night in London, and thanks to my hosts saw much more of the *real* character of the place than I would ever have after even 10 years of following the well trodden 'tourist tracks'. There's a lot of good ale and genuine character in London — all we foreigners need to know is where to find it. It can be done — you see I know, for I was that foreigner...

Cheers — PHIL GREAVES

New recipe for Special

Young's Special — the award-winning strong bitter that helped to lift the family-run brewery in Wandsworth to national prominence — is being brewed to a new formula.

Head brewer Ken Don explained: 'The directors felt that Young's Special should have a special character to make it stand out from the often bland taste of other strong beers.

'It is now being produced to an entirely different recipe and it has a fresher, hoppier character than before. Many high-gravity bitters tend to be slightly sweet, so you have to use more hops to counteract the sweetness acquired during fermentation.'

Young's Special, which is brewed using English Fuggles and Goldings hops, has won a string of awards over the years, and in 1971 was put at the top of a list of Britain's draught beers by the *Sunday Mirror* — an event that led to Special becoming a household name among drinkers.

It has also won many medals at Brewex, the International Brewing and Bottling Exhibition, and has twice been voted the best premium bitter in the country at the Great British Beer Festival. However, in recent years, sales have declined, leading to the new recipe.

IDLE GOSSIP CORNER

I was sitting in my local Young's pub a couple of weeks ago with my brother and a few of his mates when one of the company was struck by an amusing thought. Spread around on the table were a number of beer mats advertising Young's Premium Lager (Not for Lambs) and he suddenly asked if the funny squiggly lines on either side of the ram were supposed to indicate that the brew had a tendency to cause wind at both ends of the imbibor.

There not being any lager drinkers in our company at the time (there rarely are) this had to be left as a matter of speculation, so if there is anybody out there who can confirm whether or not the brew does have this effect it would satisfy our idle curiosity to hear from you. Meanwhile, we reproduce below a copy of the beer mat in question so that you can make your own judgement on the design. Andy Pirson



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Bans read out

A former army drill sergeant, Ken Pilling of Blackburn, is one of the increasing number of gay licensees who do not mind their customers knowing the fact. However, he took things a bit far when he started carrying out gay wedding ceremonies in the public bar. The brewery have now instructed Mr Pilling to confine these activities to his living quarters at The Wheatsheaf — which is in Mincing Lane (honest).

NORTH LONDON NEWS

● The Market Bar at 13 Liverpool Road N1 has reverted to its former name, the Agricultural, and is now selling Real Ale. Websters, Truman Best and Ruddles County are the offerings. The Prince Alfred in Offord Road, also N1, is another convert to Real Ale and is selling Wethereds.

● A tale of gains and losses on the Free Trade front is unfolding, with some disturbing new trends emerging as 'new' free houses are sold to the big brewers. The first was the New Priory Inn in Hornsey, a 'shop conversion', which has been sold to Courage, followed by the sale of five of Andrew Marler's Liberty Taverns, also to Courage. These are:

Lion, Tottenham Lane, N8
Wise Serpent, Turnpike Lane N8
Euck, Friern Barnet Lane, N11
Cat and Lantern, East Barnet
Moll Cutpurse, High Road, N15

The latter pub was only opened in November, and its sale is bound to fuel criticism levied at Mr Marler, who now has only a handful of pubs left in his chain, a far cry from the hundreds he once claimed he planned to open. These include the Nelson at 232 High Road, N22 which opened on November 20th, and the George, Liverpool Road and the Hope and Anchor, Upper Street, N1, both currently being refurbished.

● Latest pub from the J.D. Wetherspoon chain is the Moon Under Water at 423 Lordship Lane, N22 which opened on November 16th. The Old Suffolk Punch in Green Lanes, N4 has opened after refurbishment.

● Neasden has gained its first Real Ale pub. The Old Spotted Dog in Neasden Lane has been renamed the Old Grange Tavern and is selling Charrington IPA. The Rising Sun in Harlesden Road NW10 no longer sells Real Ale though. John Conen

Vaux Freehouses in London



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REAL BEER IN LONDON

UPDATE 36

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. The number in brackets after each entry refers to the page number in 'Real Beer in London'; the Supplement (S prefix), the London Drinker Update number (U prefix), the East London & City Beer Guide, 2nd edition (E prefix), the North London Beer Guide 2nd edition (N prefix), Real Ale in South East London (SE prefix), Real Beer in South West London (SW prefix), or Essex Beer Guide, 7th edition (X prefix).

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

CENTRAL

EC2 CRISPIN, 3 Finsbury Ave. Courage: Best Bitter, Directors Bitter, John Smith: Yorkshire Bitter. New Courage pub, part of new office complex. Replaces pub of same name demolished in 1986 to make way for the new development. Closed weekends.

EC4 WHITE SWAN, 18 Farringdon St. Flowers: IPA, Ruddle: County, Webster: Yorkshire Bitter, Wells: Eagle Bitter, Bombardier. New Clifton Inns 'Free House', part of new office development. Replaces Watney pub of same name demolished in 1986 to make way for the new development. Closes 9.30pm evenings and all weekend. Basement bar licenced during afternoon for drinks with meals.

EAST

DAGENHAM ROYAL OAK, 715 Green Lane. Ruddle: County, Webster: Yorkshire Bitter (X38).

ILFORD BLACK HORSE, 1 Ilford Lane. Flowers: Original Bitter, (re-instatement). (X65)

ILFORD HOPE REVIVED, 19 Ilford Lane. Taylor Walker: Best Bitter (re-instatement). (X65)

NORTH

N1 GEORGE, 57 Liverpool Rd. Liberty: Best Bitter (OG 1036), Old Habitual (OG 1047, Marston: Pedigree, Ruddle: County. Plus guest beers. Former Watney pub, now sensitively renovated as a Free House by Marler's 'Liberty Inn' group. Origin of house beers unknown — information welcome. (N33).

N1 THREE JOHNS, 73 White Lion St. Ruddle: County, Webster: Yorkshire Bitter. (N46).

N15 MOLL CUTPURSE, 58/60 High Rd. Liberty: Best Bitter, Old Habitual, Marston: Pedigree, Ruddle: County. Plus guest beers. Another new Marler's 'Liberty Inn' Free House in former restaurant premises. Recently sold to Courage, so beer range may change.

N17 NARROW BOAT, Reedham Close. Greene King: Abbot Ale, Marston: Pedigree, Wadworth: 6X, Younger: Scotch Bitter. Plus guest beers. Canalside pub, renovated and reopened as part of Martin's 'Wetherspoon' chain of Free Houses (re-instatement). (N98).

N22 MOON UNDER WATER, 423 Lordship Lane. Boddington: Bitter, Greene King: Abbot Ale, Marston: Pedigree, Wadworth: 6X, Younger: Scotch Bitter. Latest Martin's 'Wetherspoon' Free House in former shop premises. Attractive and comfortable.

N22 NELSON, 232/4 High Rd. Liberty: Best Bitter, Old Habitual, Marston: Pedigree, Ruddle: County. Plus guest beers. Yet another Marler's 'Liberty Inn' Free House in former shop premises. House beers, origin unknown.

ENFIELD ENFIELD STORES, 320 Baker St. Ruddle: County, Truman: Best Bitter, Webster: Yorkshire Bitter. A Truman pub, formerly.

HOP POLES. (N190).'

ENFIELD WHITE HORSE, 116 Green St. Wethered: Bitter. Plus guest beers from Whitbread range. (N190).

NORTH WEST

HARROW GAYTON HALL, Gayton Rd. Webster: Yorkshire Bitter. Bar attached to Berni Inn.

HARROW MORRIT ARMS, Wealdstone F.C., Station Rd. Bass, Charrington: IPA. A new Free House attached to Wealdstone Football Club ground.

SOUTH HARROW, CONSTELLATION, South Hill Ave. Taylor Walker: Best Bitter. (re-instatement).

WEMBLEY, PRESTON 161 Preston Rd. Charrington: IPA.

SOUTH EAST

SE25 PORTMANOR, Portland Rd. Everard: Old Original, Marston: Pedigree, Young: Bitter Special. Now a Free House, formerly **Signal**, an Ind Coope pub. (re-instatement). (SE168).

ERITH BRITANNIA, 1 South Rd. Webster: Yorkshire Bitter. A Truman pub. (re-instatement). (SE216).

ERITH DUCHESS OF KENT, Brook St. Charrington: IPA. (SE216).

ERITH PHEASANT, 27 Belmont Rd. Courage: Best Bitter. (re-instatement). (SE17).

SOUTH WEST

SW11 PUMP & RACKET, Sheepcote Lane. Young: Bitter, Special. New Free House, attached to Latchmore Leisure Centre. Real ale not always available.

SW18 FOUNTAIN, Armdale Centre. Courage: Directors Bitter. Renovated Free House bar in shopping mall. Closed evenings. (SW51).

WEST

EASTCOTE WOODMAN, Joel St. Courage: Best Bitter.

GREENFORD HARE & HOUNDS, 299 Ruislip Rd. Courage: Best Bitter, Directors Bitter. (re-instatement).

GREENFORD LITTEN 118 Oldfield Lane South. Boddington: Bitter, Charrington: IPA, Courage: Directors Bitter, Ringwood: Old Thumper.

HAYES ADAM & EVE, 830 Uxbridge Rd. Bass, Fuller: ESB (winter only). A Charrington pub — real ale not always available.

HEATHROW PAVILION BAR, Terminal 3 Arrivals. Younger: IPA. A 'Free House' bar.

ISLEWORTH TOWN WHARF, Town Wharf. Samuel Smith: OBB, Museum Ale. A new attractive riverside pub; Sam Smith's 26th London house. Food at all times. Riverside balconies. Children allowed in upstairs bar.

NORTHOLT WHITE HART, West End, Ruislip Rd. Fuller: London Pride, ESB.

RUISLIP WOODMAN, Brakspear Rd. Courage: Directors. Bitter. (re-instatement).

UXBRIDGE PRINCE OF WALES, 33 Rockingham Rd. Watney: Combes Bitter, Webster: Yorkshire Bitter.

UXBRIDGE QUEENS HEAD, 54 Windsor St. Ruddle: Best Bitter, County, Webster: Yorkshire Bitter.

UXBRIDGE OLD ROCKINGHAM ARMS, 25 Rockingham Rd. Courage: Best Bitter, Directors Bitter.

UXBRIDGE WHITE HORSE, 9 Belmont Rd. Ruddle: County, Webster: Yorkshire Bitter.

DELETIONS

CENTRAL

EC4 GEORGE, Eldridge Pope, closed for redevelopment (42, S12, E42).

EC4 MONUMENT TAVERN, Fuller, closed for demolition and redevelopment. Will be sadly missed. (42, E44).

EAST

COLLIER ROW (ROMFORD) MARLBOROUGH, Ind Coope, H unused. (57, X36).

NORTH

BARNET SALISBURY HOTEL, Courage, closed for demolition and redevelopment. A rare Courage outlet and famous jazz venue lost for shopping development. (67, N170).

NORTH WEST

HARROW WEALD RED LION, Benskins, H removed. (76).

WEALDSTONE GOODWILL, Taylor Walker, H removed. (78). Formerly **Goodwill to all**.

SOUTH EAST

SE24 BROCKWELL PARK TAVERN, Charrington, H unused. (S39, SE163).

ERITH CROSS KEYS, Truman, H removed. (S42, SE-A1).

ERITH NORDENFELDT, Watney, H removed (SE217, U27).

ERITH ROYAL ALFRED, Courage, H removed (U17, SE217).

SOUTH WEST

SW11 GREYHOUND, Charrington, H unused (SW40, U33).

SW17 MAYFAIR TAVERN, Watney, H unused (SW50, U32).

SW19 ALBION, Watney, demolished for road scheme, (U12, SW54).

KINGSTON 48's, Free House, No real ale. (U32).

KINGSTON PUNTERS, Free House, No real ale. (U23, SW66).

WEST

W4 STEAM PACKET, Courage, renamed **Dome**, H removed. Another traditional Courage local converted to a yuppie cafe-bar. (125).

SOUTHALL BRICKLAYERS ARMS, Taylor Walker, H removed. (135).

SOUTHALL GREENFORD, Truman, H removed. (U9).

SOUTHALL THREE TUNS, Watney, H unused. (U14).

CHANGES

CENTRAL

W1 CARPENTERS ARMS, — beers listed in RBIL & Supplement.

+ Courage Best Bitter, Directors Bitter, + John Smith: Yorkshire Bitter. The sad loss of one of London's longest established real ale Free Houses, now tied to Courage. (28, S6).

EAST

E3 PRIORY TAVERN, + Truman: Sampson Ale. (U27, E84).

E8 PEMBURY ARMS, — Banks & Taylor: St Albans Ale, + Banks & Taylor: Best Bitter, + Ruddle: County, + Webster: Yorkshire Bitter (E110, U35).

CREEKSIDE (BARKING), CROOKED BILLET, + Fuller: ESB (Winter) (54, X57).

NORTH

N1 JERSEY, Renamed **Speculator**. — Courage: Best Bitter. — Godson: Black Horse. + Adnams: Bitter. + Arkell: BBB. + Boddington: Bitter. + Theakston: XB. Originally **Three Brewers** (U27, N35).

N17 FERRY BOAT INN, — beers listed in RBIL. + Bass. + Charrington: IPA. + Young: Bitter. Former Free House now tied to Charrington (already reported in N guide). (66, N97).

NORTH WEST

ALPERTON PLANTATION, Reverted to original name **Plough**. (S33).

SOUTH EAST

SE1 BARKERS BAR, Renamed **Hop Cellars**. — beers listed in guides. + Balls: Best Bitter. Now owned by Balls Bros. Origin of house beer unknown but possibly Tolly Cobbold. No halves sold, closes 9.30 evenings and all day Sunday. Originally the infamous **Beckys Dive Bar**. (79, SE10).

SE24 COMMERCIAL, + Fuller: ESB (winter). (91, SE163).

SE27 KINGS HEAD, + Fuller: ESB (winter). (S39, SE175).

SOUTH WEST

SW1 UNICORN, Victoria Place Shopping Centre, Eccleston Bridge Rd. + Rayments: BBA. Closes 9pm Monday to Saturday and all Sunday evening. Entrance to the centre can also be gained by escalator from Victoria B.R. Station concourse and from Buckingham Palace Rd. (U35).

SW17 TOOTING TAVERN, + Taylor Walker: Best Bitter. Now in Taylor Walker livery.

SW19 DARK HORSE, + Ruddle: County. (SW55).

MITCHAM STAR, + Tetley: Bitter. (SW69).

MITCHAM WINDMILL, + Tetley: Bitter. (SW69).

WEST

W11 CROWN, Renamed **Academy**. + Ruddle: County. (U33).

CORRECTIONS TO UPDATE 33

ADDITIONS

W3 WHITE LION, Address is 290 High St.

CORRECTIONS TO UPDATE 34

ADDITIONS

E3 ROSE & CROWN, Full address is 8 Stroudley Walk, Devons Rd.

NW5 JUNCTION TAVERN, Address is 101 Fortress Rd.

SW16 EARL FERRERS, Address is 29 Ellora Rd.

DELETIONS

W6 COCK, Should read E6.

SE27 BRICKLAYERS ARMS, Heading 'South East' omitted before this entry.

SW8 SHAFESBURY, Should read **SHAFTESBURY**.

CHANGES

NW8 PORTLAND ARMS, New name should read **THE THIRD MRS GIOCONDA**.

CORRECTIONS TO UPDATE 35

ADDITIONS

SW18 LE GOTHIQUE, Address is Fitz hugh Grove.

CHANGES

W2 KINGS HEAD, Renamed **OLD ENGLISH GENTLEMAN**.

OUT OF TOWN — The Ram, Farncombe

The theme of a pub with no beer is not unknown in song, but would seem a highly unlikely topic in a magazine of this sort. So here we go with another 'first' for London Drinker.

*There was a young lady from Ryde
Who ate too many apples and died.
The apples fermented
Inside the lamented
Made cider inside her inside.*

The Ram stands about ¼ mile off the A3100 at Farncombe (just on the Guildford side of Godalming), and is unique in having a full on-licence but not a drop of beer in the place. It is, in fact, a cider pub, and not to be confused with the Cyder House in nearby Shackleford, which sells beer.

The Ram is an old building — experts have dated it between 1540 and 1630, and are generally agreed on about 1575. A chimney was added about 1670; it was built as a 'hall' with daub and wattle walls (hazel and ash saplings over oak laths, covered with a mixture of lime and cow dung) and internal partitions which allowed a central fire to heat the whole buildings, the smoke escaping through openings at the ends of the roof. It has only been a pub since 1971. On the first night in that capacity, just before decimalisation, cider was on sale at 2d a pint — half the then going rate! Before that time it had been a general store and off-licence selling cider for over a century. A former owner, Mr Wager, was a gardener of renown, and cultivated a tree bearing six different types of apple simultaneously.

Nowadays the drinker can choose from three traditional still ciders — Bulmers sweet, medium and dry at 84p a pint, 25 types of bottled cider and Merrydown wines. Although a free house under the proprietorship of Malcolm Evans, it is for the time being tied to Bulmers who, apart from producing excellent cider, also own what I contend is among the most magnificent steam locomotives ever to be built



No. 6000 King George V, formerly of the Great Western Railway (irrelevant to the present subject but I had to get it in!). Cider is at present making a comeback in a big way, with the full support of CAMRA, which recently published the good Cider Guide. As a traditional drink it far pre-dates beer in England, and the 'wino' image is a thing of the past — cider, along with perry, its lesser-known pear-based counterpart, is socially acceptable for all drinkers. In a typical week the Ram will turn over 33 fifty-litre and 19 eleven-gallon containers of draught, and 200 dozen half-pint bottles of cider.

The Ram is an ideal setting for a summer drink in its large garden, complete with stream and children's play equipment, and well worth a diversion. However, you do need your own transport as the nearest station (Farncombe) is the best part of a mile away. My first visit there was on Editor Martin's tandem, and each subsequent call has been on one of his museum (sorry, collection). He confesses a preference for cider when it is available, and many of my early drinking sessions were on his home made concoctions!

This is also a great pub for charity fundraising, and has collected £1000 for a Guide Dog for the Blind — the next one is three-quarters paid for.

Merton



The 1988 Wimbledon Beer Festival

For the second year this event will be held at The William Morris Club at 267, Broadway, Wimbledon, London SW19 and it will be a FESTIVAL OF LONDON-BREWED BEERS.

Following the enormous success of last year's festival there will be five sessions:

Thursday 25 February 5.30 - 11pm

Friday 26 February 11-3 and 5.30 - 11pm

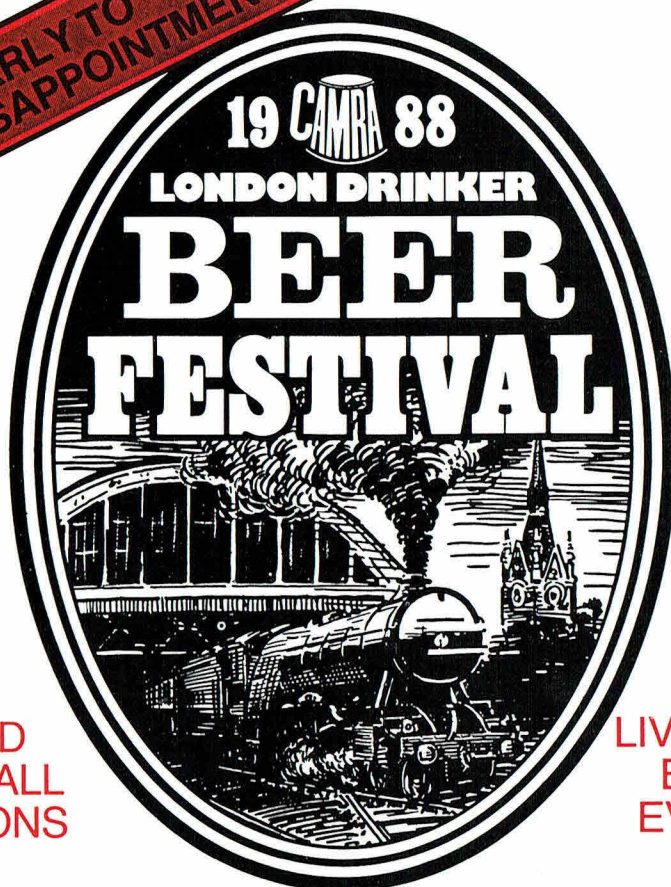
Saturday 27 February 11-3 and 5.30 - 11pm

plus stalls, food, bands, cider and guest beers. Admission: Lunchtime — Free. Evenings £1.00 (free Camra and William Morris Club Members Thursday)

Food for thought

Alcohol Concern, the anti-drink abuse movement, has been granted an extension for the bar during a dinner at its Portsmouth conference.

COME EARLY TO
AVOID DISAPPOINTMENT



GOOD
FOOD ALL
SESSIONS

LIVE MUSIC
EVERY
EVENING

WEDNESDAY MARCH 23 TO FRIDAY MARCH 25

OPENING TIMES

11.30-15.00 and 17.00-22.30

Camden Centre
Bidborough Street WC1

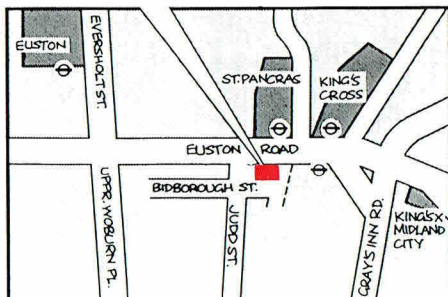
ADMISSION

Lunchtimes

FREE

Evenings £1.00

● NO ADMISSION AFTER 22.00



What the Licencing Act means for you...

The new Licensing Act is certainly the most important piece of legislation in its field since the Defence of the Realm Act restrictions applied during the Great War.

It is a short document, just 17 pages long with only 12 clauses; that set out to amend the 1964 Licensing Act. Here is a brief guide to each of the ten clauses that affect legislation. The last two are purely administrative:

CLAUSE 1: This is the important one, changing weekday permitted hours (that is Mondays to Saturdays) to 11am till 11pm. The compulsory afternoon break is thus wiped out. The clause also allows Justices to order that the weekday opening hour is brought forward by one hour, to assist in regulation.

CLAUSE 2: This deals with an important new power given to Justices — a 'restriction order' which can force a pub to close in the afternoon if there is any evidence of nuisance or disturbance from opening all day. Applications for these orders can be made by neighbouring residents or the police. Orders can last up to a year, but can be withdrawn after six months.

CLAUSE 3: This simply brings extended hours into line with other regular extensions, in that they no longer have to be renewed each years.

CLAUSE 4: This gives Justices special discretionary powers to grant or refuse special hours certificates, or to limit their operation to certain times, days or periods of the year.

CLAUSE 5: This allows London police (now responsible for general and special exemptions) to charge for that service.

CLAUSE 6: This provides for licences granted or renewed after January 5, 1989, to last for three years instead of the present one. This does not mean that the present annual Brewsters' Session will lapse. Annual reviews will continue to monitor licences granted.

CLAUSE 7: This gives Justices the power to revoke a licence at any of the transfer sessions held throughout the year. Anyone can make such an application, provided they give 21 days notice. Publicans have a right of appeal, and if they do so they retain the licence until such time as a judgement is made.

CLAUSE 8: A procedural clause, dealing with the administration on recording licences.

CLAUSE 9: This removes the present limit of eight transfer sessions throughout the year, plus the annual review. Justices can now call as many as they like. The clause also fixes the maximum membership of licensing committees at 20 and allows the Home Secretary powers to increase membership in particular areas.

CLAUSE 10: This gives Justices the powers to award costs — to licence applicants or to those opposing applications. Such a power is aimed at discouraging frivolous use of the system.

TOM & MARGARET WELCOME YOU TO

BUCKLEYS

FREE HOUSE

ALONGSIDE
WANDSWORTH RD.
STATION (B. RAIL)

**392 WANDSWORTH ROAD
LONDON SW8**

CLOSE TO
VAUXHALL TUBE

**RECENTLY RE-OPENED AFTER
EXTENSIVE REFURBISHMENT**

ENJOY HANDPUMPED:

BRAKSPEAR'S BITTER

FULLER'S LONDON PRIDE

YOUNG'S SPECIAL

**KEEP FIT CLASS
MONDAYS
QUIZ
THURSDAYS**

FUNCTION ROOM & ROOF GARDEN

HOT & COLD FOOD ALWAYS AVAILABLE

CHRISTMAS LUNCHES FROM DECEMBER 1st.



*Fuller, Smith and Turner would like to welcome you
to the Rugby Tavern, 19 Great James Street, WC1.
Ian Patten will be managing our latest acquisition
from 5 January 1988, supplying you with our
London Pride and ESB.
Good lunchtime and weekend food.
Plenty of bonhomie*

FULLERS

South East London CAMRA News

The South East London Branch of CAMRA (The Campaign for Real Ale) held a joint Christmas Social with Croydon & Sutton Branch at the White Hart, Crystal Palace, SE19 on 30th November. The social was very well attended and even attracted a member from Bromley Branch! S.E. London Branch members are not noted for their expertise at darts (we will take on all comers at double nine dominoes) but nevertheless managed to beat Croydon & Sutton. The score was 4-1 I think, if my hazy recollection is correct. Croydon members blamed their defeat on S.E. London using Croydon's 'arrers' and the 'ringer' from Bromley. The White Hart produced a superb spread of food; thanks to Richard and Michael.

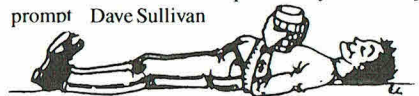
On 10th December S.E. London held its own Christmas Party at the Cricketers in Greenwich. This social was combined with survey pub crawls for the new S.E. London Pub Guide. Between them the members very quickly inspected all 55 pubs in Greenwich before returning to the Cricketers for some well earned nosh. Incidentally, the surveys for the new guide will continue in February with meetings at the Rose & Crown, SE17 on Thursday 4th; Beehive, SE15 on Thursday 11th and Ship, SE16 on Thursday 18th. We meet at 7.00pm and inspect about seven pubs each before returning to the meeting place. Anybody

wishing to join us will be made very welcome and is assured of an interesting evening visiting pubs they probably didn't know existed.

The Society for the preservation of Beers from the Wood (SPBW) has voted the Spanish Galleon, Greenwich their pub of the year. They will be presenting an SPBW mirror to the licensee and if we are given details in time we shall let you know the date in due course.

In recent months we have mentioned in this column the absence of real mild in South East London. The Southwark Tavern, 22 Southwark Street, SE1, recently taken over by Nicholsons, has been selling Ansells Mild but only as a guest beer so we cannot guarantee its availability on all occasions.

It is hoped that Ansells mild will also be available at our AGM at the Greyhound, Sydenham, SE26 on Monday 8th February. The meeting will vote on the S.E. London Pub of the Winter; discuss nominations for next year's Good Beer Guide and deal with various other items so we will hope to see you at 8.00pm prompt Dave Sullivan



DEAR DIPSY



Recently, I have spotted a very Yuppie-type car in Balham, bearing what must be your personalised number-plate, D99 DPY. Am I right in thinking that, at last the Editorial Board having recognised the invaluable work you do, and the high esteem in which you are held by so many of your readers, have rewarded you with the status symbol you have craved so long?

AJB. Balham.

Dear AJB, Alas, no. I am sorry to disappoint you, but I am forced to follow the example of the LD Editors, and rely upon the sort of bone-shaker that those so-called 'Editors' have the nerve to describe as bicycles. My personal number-plate was disposed of many years ago before I joined this august but impecunious organ; it was last seen on a green Ferrari in Edinburgh. That number, my pride and joy, was SOBER, and always made me feel much better when I drove. DIPSY.

DEAR DIPSY, I know all us old folks say beer doesn't taste like it used to. My first couple of pints always taste of fizzy chemicals and sometimes it's like that all session. But occasionally I go to a different pub and last week I forgot my dentures — the beer tasted just like I remember. Next day I went there again but things were back to normal. Where have I gone wrong?

Jerry Attrick, Old Street

Dear Jerry, Try rinsing the Steradent off your gnashers before you put them in. If that doesn't cure the problem you have been served keg — in which case change to the other pub. DIPSY.

DEAR DIPSY, Am I going colour-blind, or was it the Xmas spirit that made me think I saw a green London tram in the December issue? It certainly made me see red. I also saw a few elephants, but they were a perfectly natural pink (like the tram's outline!) I must be going off the rails.

Merton, Smithfield

Dear Merton, My, you certainly do get around! No, the mistake was made in our technical department, and Martin's comments turned the air blue as a result. If it's any consolation, my hair isn't green either, but that's how it appeared. The correct version is as follows, and we've thrown in another type (correctly coloured) for good measure. DIPSY.



BRANCH CONTACTS

BEXLEY	DES WARD	Erith 45716 (H)	Orpington 38321 x29 (Wed-Fri only)
BROMLEY	PAUL THOMAS	778 9324 (H)	
CROYDON & SUTTON	DAVE HAMER	647 9148 (H)	
EAST LONDON & CITY	JACK LONG	594 0770 (H)	
ENFIELD & BARNET	TONY MORGAN	440 2186 (H)	283 1000 x2944 (W)
KINGSTON & LEATHERHEAD	ALLAN MARSHALL	942 9115 (H)	227 3376 (W)
NORTH LONDON	ANNE LODGE	889 0513 (H)	
RICHMOND & HOUNSLOW	ANDY PIRSON	997 1633 (H)	
SOUTH-WEST ESSEX	ANDREW CLIFTON	Romford (0708) 765150 (H)	
SOUTH-EAST LONDON	DAVE SULLIVAN	699 8476 (H & W)	
SOUTH-WEST LONDON	CHRIS COBBOLD	674 0556	
WEST LONDON	ROBERT McGOWAN	691 8019 (H)	240 0262 x2395 (W)
WEST MIDDLESEX	TED BRADLEY	573 8144 (H)	997 8880 x2153 (W)

CAMAL COMMENT

Mini and micro breweries are springing up all over the world — Canada, the U.S.A., China, third world countries and even Germany, which already has more breweries than any other country. It is estimated that there will be 5000 brewpubs in the U.S.A. by the end of the century. China already has 400 small local breweries and is building more.

Britain is lagging behind in the small brewery stakes. The number of small independent breweries is actually decreasing. S.I.B.'s in this country are largely dependent on the free trade as a market for their beers, but the free trade is gradually disappearing as the big brewers buy their way into the trade with marketing agreements which exclude the sale of small brewers' products. It is becoming impossible for the small brewers to survive without their own tied houses and many of them will go out of business. The more viable ones will be taken over by the big brewers.

Beer drinkers in the U.S.A. have been exploited by the big brewing conglomerates even more than they have in the U.K. and the backlash there is likely to be more vigorous than it has been in the U.K. It is also likely to be more successful. There is no tied house system in the U.S.A. It is illegal for breweries to own pubs, but the law has been relaxed in some states to allow the operation of brewpubs. It is likely that other states will soon follow. In those states where the law has been



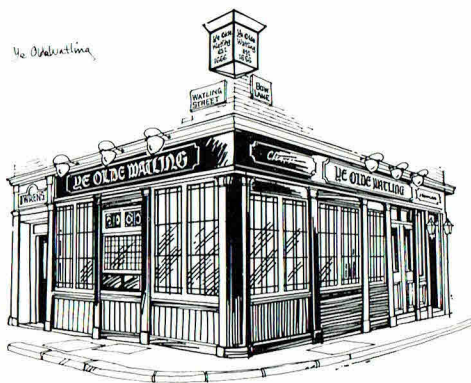
relaxed, micro breweries based on brewpubs are mushrooming.

In West Germany, a large part of the brewing industry has, since time immemorial been in the hands of privately owned brewpubs. This is surely the way ahead for existing and future S.I.B.'s in this country, but they cannot hope to survive on the custom of Real Ale enthusiasts alone. 43 % of all beer sold in the U.K. is lager and they cannot ignore this fact. It does not make sense for them to buy their lager from other brewers when they have a brewery on the premises and have the facilities for dispensing lager from the cask by gravity as is common on the continent in brewpubs. There is a large untapped market in this country for good lager and as yet there seems to be no effort to capitalise on it.

Continental brewers have not been slow to recognise the opportunities presented by the neglect on the part of British brewers to brew good quality lager. (All British-brewed lager is pasteurised and much of it is improperly brewed). If our S.I.B.'s do not take the initiative soon, they will miss the boat.

Whatever your taste whatever your style

**Ye Old Watling,
29 Watling Street,
London EC4.**



*You can be sure
of the perfect pint ...*

... at a



CHARRINGTON
house.

Hidden danger flows in

It is not uncommon for certain beers to be described as the products from the rear end of a domestic animal, and it is now becoming evident that this may indeed be the case.

The feature in question is nitrate, a major component of animal manure and one increasingly present in our water supplies and hence in our food and drink.

Nitrate is a major form of nitrogen found in the environment and is essential for the recycling and production of protein. In natural conditions nitrate levels are limited and this restricts plant growth. Release of nitrate by decay and from animal excreta maintains growth at a level dependent on the immediate environment.

Enter man, however, and the desire to profit results in intensive agriculture involving artificial additions of nitrogen-rich fertilizers. Negligence easily leads to run-off into waterways. Herding animals together into confined areas and storage of their excreta further delights the water authorities, as leakage seeps into the water supply.

As a result nitrate levels have risen notably. An analysis of 12 rivers over a 20-year-period showed levels rising by between 50 and 400 per cent.

In 1977 the World Health Organisation recommended an upper limit of 11.3 milligrams per litre. By 1988 most rivers exceeded this. The EEC directive on water quality specifies 50 mg/L and it is freely admitted that some areas show levels over twice this limit.

Risks from nitrate are curiously indirect and as much a result of our own action as the compound itself. In the mouth nitrates are converted by bacteria to nitrites which are further converted in the stomach to nitrosamines.

Individuals differ in their response to these different compounds according to health, age, diet and even their use of the toothbrush.

In most immediate risk are babies due to interference of their haemoglobin by nitrate leading to reduced oxygen carriage in their blood. A potentially fatal 'blue baby' syndrome results which has caused numerous deaths and injury in recent years. Adult haemoglobin differs and drinkers are unlikely to develop cyanosis merely from overindulgence.

Nitrosamines are a more debatable matter, but have been shown to cause carcinogenic effects in 39 animal species. Stomach and oesophageal cancers are particularly implicated as effects in humans, but although some studies show correlations with nitrates in water others do not. High nitrate levels are, however, only a recent feature, and the real effects may take some time to appear.

As a response to high nitrate levels in water supplies, the

government has argued that it is reasonable to average the levels over a three-month period. This however, allows high peak levels to affect consumers who may be unduly sensitive.

Adherents to water purity will have noted with delight that the government has at last backed down, and grudgingly accepted EEC regulations and the need for treatment.

What though of beer? Besides containing a hefty input of nitrates from water, beer is also cursed with an input from hops and a potential contribution of nitrosamines from malt.

In 1978 it was noted that traces of a nitrosamine had suddenly appeared in beers. Although at a low level of two micrograms per kilogram the compound was known to be carcinogenic in rats.

Investigations indicated the source to be malt, especially that prepared in gas-fired kilns. Although the malt itself had not significantly altered, the gas had, from coal to North Sea.

North Sea gas has the useful advantage of reduced sulphur levels. As a result less pollution is produced and also less corrosion of gas mains. Conversely sulphur also inhibits the formation of nitrosamines during malting. Remove sulphur from the gas and the toxin appears. A curious case of losing one contaminant to gain another.

As a response, the brewing industry turned to the chemical suppliers to order additional sulphur compounds. Supplementing the malt with these and other additives compensates for the altered gas supply, while contributing another E number to the brew. Another example of additives being the solution to all problems.

Further reading on food additives

Beer Is Best, Brewing Review, No 17 1987. (Industries view on processing and additives).

Beer Regulations. HMSO. 1985. Statutory Legislation.

Danger — Additives at Work. London Food Commission. PO Box 291 London N5 1DU. (Detailed treatment of additive types, their use and effects).

E for Additives, Maurice Hanssen. Thorsons Publications. ISBN 07225 1150 7. (Listing of all E mark additives with uses and effects).

Food Additives and The Consumer. Commission of The European Communities. 1980 ISBN 928251232 8. (Detailed background to food additives).

Nutritional Medicine. S. Davies and A. Stewart. Pan Books 1987. ISBN 033028833 4. (Detailed information and comment on food components and diet).

Report on Colour Additives. Food Additives Campaign Team, 25 Horsell Road, London N5 1XL. (Types and effects of colours).

Your Greatest Guide to Additives. Argus Health Publications 1986. (Readable booklet with specific sections on beer and wine).

SW3 SURPRISE, 6 Christchurch Terrace.
 SW4 RAILWAY, Clapham High Road.
 SW4 ROSE & CROWN, The Polygon, Clapham Old Town.
 SW6 WHITE HORSE, 1 Parson's Green.
 SW7 ANGLESEA ARMS, 15 Selwood Terrace.
 SW8 SURPRISE, 16 Southville, 357 Wandsworth Road.
 SW8 NOTTINGHAM CASTLE, Wandsworth 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 BEEHIVE, 197 St John's Hill.
 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 NIGHTINGALE, Nightingale Lane.
 SW12 PRINCE OF WALES, 270 Cavendish Road.
 SW14 HARE & HOUNDS, Upper Richmond Road West.
 SW14 RAILWAY TAVERN, Sheen Lane.
 SW15 ARAB BOY, 289 Upper Richmond Road.
 SW15 FOX & HOUNDS, Upper Richmond Road.
 SW15 WHITE LION, 14 Putney High Street.
 SW16 GREYHOUND, Greyhound Lane.
 SW17 CASTLE, Tooting High Street
 SW17 GORRINGE PARK HOTEL, Mitcham Road.
 SW18 COUNTY ARMS, Trinity Road.
 SW18 THE GRAPES, 39 Fairfield Street.
 SW18 SPREAD EAGLE, Wandsworth High Street.
 SW19 ALEXANDRA, Wimbledon Hill Road.
 SW19 BREWERY TAP, Wimbledon High Street.
 SW19 GROVE, 2 Morden Road.
 SW19 KINGS HEAD, Merton High Street.
 SW19 PRINCESS ROYAL, Abbey Road.
 SW19 PRINCE OF WALES, Morden Road.
 SW19 TRAFALGAR, High Path.
 CHESSINGTON NORTH STAR, Hook Road.
 EAST MOLESEY BELL INN, Bell Road.
 EAST MOLESEY NEW STREETS OF LONDON,
 Bridge Road.
 KINGSTON FLAMINGO & FIRKIN, 88 London Road.
 KINGSTON KELLY ARMS, Glenthorne Road.
 KINGSTON NEWT & FERRET, 26 Fairfield South.
 KINGSTON NORBITON, Kingston Rd
 KINGSTON WYCH ELM, Elm Road.
 DRUIDS HEAD, Market Place.
 LONG DITTON MASON'S ARMS, Portsmouth Road.
 MITCHAM CRICKETERS, 340 London Road.
 MITCHAM RAVENSLEY ARMS, Croydon Road.
 RICHMOND WHITE CROSS, Riverside, Water Lane.
 SURBITON VICTORIA, Victoria Road.
 WEST MOLESEY SURVEYOR, Island Farm Road.
 WESTON GREEN GREYHOUND
 WEYBRIDGE PRINCE OF WALES, Anderson Road, Outlands
 Park.
 W1 ARGYLL ARMS, 18 Argyll Street.
 W1 BRICKLAYERS, Aybrook Street.
 W1 RED LION, Kingly Street.
 W2 ARCHERY TAVERN, 4 Bathurst Street.
 W3 RED LION & PINEAPPLE, 281 High St.
 W4 BELL & CROWN, Strand on the Green.
 W4 WINDMILL, 214 Chiswick High Road.
 W5 GREYSTOKE, 7 Queens Parade.
 W5 RED LION, St.Mary's Road.
 W5 ROSE & CROWN, Church Place, St Mary's Road.
 W6 BLACK LION, Black Lion Lane.
 W6 BROOK GREEN HOTEL, 170 Shepherds Bush Road.
 W6 RICHMOND ARMS, 54 Shepherds Bush Road.
 W9 TRUSCOTT ARMS, Shirland Road.
 W10 NARROW BOAT, 346 Ladbroke Grove.
 W10 VILLAGE INN, Kensal Road.
 W11 FROG & FIRKIN, Tavistock Crescent.
 W12 CROWN & SCEPTRE, Melina Road.
 W13 DRAYTON COURT HOTEL, 2 The Avenue.
 W13 FORESTER, 2 Leighton Road.
 BRENTFORD LORD NELSON, Enfield Road.
 BRENTFORD POTTERY ARMS, 25 Claypans Lane.
 CRANFORD QUEENS HEAD, 123 High Street.
 GREENFORD BLACKHORSE, Oldfield Lane.
 HAMPTON HILL WINDMILL, 80 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 POPE'S GROTTO, Cross Deep.
 TWICKENHAM PRINCE ALBERT, 30 Hampton Road.
 WEALDSTONE ROYAL OAK, Peel Road.
 WHITTON ADMIRAL NELSON, 123 Nelson Road.

CLUBS
 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.
 SW18 Paines Off Licence, Garratt Lane.
 KENTON Littlemore Wines, Kenton Road.

OUTSIDE LONDON
 BRIGHTON LORD NELSON, Trafalgar Road.
 BRIGHTON QUEENS HEAD, Opposite Station.
 BRIGHTON SUSSEX YEOMAN, 7 Guildford Street.
 COLCHESTER ODD ONE OUT, 28 Mersea Rd.
 ELLAND (Yorks) BARGE & BARREL.
 GLASGOW ALLISON ARMS, 720-722 Pollockshaws Road.
 GODSTONE (Surrey) BELL INN, High Street.
 HITCHIN (Herts) NEW FOUND OUT INN, Stevenage Road.
 LEWES BREWERS ARMS, High Street.
 LINCOLN QUEEN VICTORIA, Union Road.
 MANCHESTER JOLLY ANGLER, Ducie Street.
 PETERBOROUGH STILL, Cumbergate
 READING (BERKS) ELDON ARMS, Eldon Terrace.
 READING HOOK & TACKLE, Katesgrove Lane
 SALISBURY (Wilts) WYNDHAM ARMS, Estcourt Road.
 STEVENAGE (Herts) RED LION, High Street, Old Town.
 SOUTHAMPTON JUNCTION INN, St. Denys.
 STOCKPORT (Gtr.Manchester) NEW INN, Wellington Road
 South.
 TILLINGHAM (Essex) CAP & FEATHERS, South Street.
 WINCHESTER (Hants) GREEN MAN, Southgate Street.
 WORTHING (Sussex) WHEATSHEAF, Richmond Road.

APPLICATION FOR CAMRA MEMBERSHIP

I/We wish to join the Campaign for Real Ale Limited, and agree to abide by the Memorandum and Articles of Association of the Campaign.

NAME(S) _____ DATE _____
 ADDRESS _____
 POSTCODE _____
 SIGNATURE _____ TELEPHONE NUMBER(S) _____

I/We enclose remittance for individual/joint membership for one year: **U.K. £9** ☐

Overseas £12 ☐

I/We would like to receive further information about CAMRA ☐

Please send your remittance (payable to CAMRA Limited) with this application form to:

THE MEMBERSHIP SECRETARY, CAMRA LTD., 34 ALMA ROAD, ST. ALBANS, HERTS. AL1 3BW

CAMRA PRESENTS

BEER ON BROADWAY II



SECOND
FESTIVAL OF REAL ALE
AT EALING TOWN HALL

NEW BROADWAY W5

5-6 FEBRUARY '88

FRI, SAT 11.00 - 3.30

5.00 - 11.00

FOOD AND ENTERTAINMENTS

ADMISSION £1 AFTER 6.00

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