

December 1988 - January 1989

BUMPER
ISSUE

LONDON



25p

DRINKER



Vol 10

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

No 11

Where to buy London Drinker

OUTLETS — EAST and SOUTH EAST PUBS

FC1 ARTILLERY ARMS, 102 Bunhill Row.
 FC1 CROWN, Clerkenwell Road.
 FC1 FABLE, Farringdon Road.
 FC1 PHEASANT & FIRKIN, Goswell Road.
 FC1 SMITHFIELD'S PAST & PRESENT, Farringdon Road.
 FC1 STICK & WEASEL, 273 City Road.
 FC1 THOMAS WETHERED, 33 Rosoman Street.
 FC1 YORKSHIRE GREY, Greys Inn Road.
 FC2 FLEETWOOD, 36 Wilson Street.
 FC4 BL ACKFRIAR, 174 Queen Victoria Street.
 FC4 HATCHETT, Garlick Hill.
 FC4 WILLIAMSON'S TAVERN, Groveland Cr, Bow Lane.
 F1 FISH & RING, 141A White Horse Road.
 F1 PRIDE OF SPITALFIELD, 3 Henage Street.
 F2 APPROACH TAVERN, 47 Approach Road.
 F2 MARKSMAN, 254 Hackney Road.
 F2 OWL & THE PUSSYCAT, 34 Redchurch Street.
 F2 SHIP 9 BLUE BALL, Boundary Street.
 F3 PEARLY KING, 94 Bromley High Street.
 F8 LADY DIANA, 95 Forest Road.
 F9 CIESHAM ARMS, 15 Mehetabel Road.
 F9 FALCON & FIRKIN, 274 Victoria Park Road.
 F9 ROYAL STANDARD, 84 Victoria Park Road.
 F11 NORTHCOTE, 110 Grove Green Road.
 F17 COLLEGE ARMS, 807-809 Forest Road.
 SF1 ANCHOR & HOPE, The Cut.
 SF1 ANCHOR TAP, 28 Horselydown Lane.
 SF1 BUNCH OF GRAPES, 2 St Thomas Street.
 SF1 COPPER, 208 Tower Bridge Road.
 SF1 DOGGETS, Blackfriars Bridge.
 SF1 FOUNDERS ARMS, Hopton Street.
 SF1 GOOSE & FIRKIN, 47 Borough Road.
 SF1 GORNIMAN AT HAY'S, St.Martins Walk, Tooley St.
 SF1 KINGS ARMS, Roupell Street.
 SF1 SULLAN, 238 St. James Road.
 SF1 TRINITY ARMS, 29 Swan Street.
 SF1 WELLINGTON, Waterloo Road.
 SF3 BRITISH OAK, 109 Old Dover Road.
 SF5 PHOENIX & FIRKIN, Denmark Hill Station, Windsor Walk.
 SE5 WICKWOOD TAVERN, 58 Flaxman Road.
 SE7 McDONNELLS, 428 Woolwich Road.
 SE8 DOG & BELL, 111 Princess Street.
 SE8 ROYAL GEORGE, 85A Tanners Hill.
 SE10 HARRY'S, 90 Trafalgar Road.
 SE10 ROYAL GEORGE, Bisset Street.
 SE10 SPANISH GALLEON, 48 Greenwich Church 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 MANOR TAVERN, 78 Galleywall Road.
 SE16 SHIP, St.Marchchurch Street.
 SE18 ANGLES-A ARMS, 91 Woolwich New Road.
 SE18 VILLAGE BLACKSMITH, Hillreach.
 SE19 ROYAL ALBERT, Westow Hill.
 SE20 ANRLEY ARMS, 2 Ridsdale Road.
 SE20 GOLDEN LION, Maple Road.
 SE20 HOP EXCHANGE, Maple Road.
 SE22 CRYSTAL PALACE TAVERN, 193 Crystal Palace Road.
 SE24 COMMERCIAL, 11 Raiton Road, Herne Hill.
 SE25 ALBERT, Harrington Road.
 SE25 GOAT HOUSE, 3 Penge Road.
 SE25 SHIP, 55 High Street.
 SE26 DULWICH WOOD HOUSE, 39 Sydenham Hill.
 SE27 HOPE, 49 West Norwood High Street.
 SE27 GIPSY QUEEN, West Norwood High Street.
 SE27 KINGS HEAD, 187 West Norwood High Street.
 SE27 BILLY BLUE ANCHOR, Bridgen Road.
 CROYDON DOG & BULL, Surrey Street.
 CROYDON LION, Pawns Road.
 CROYDON TWO BREWERS, 221 Gloucester Road.
 SIDCUP JOLLY FENMAN, 66 Blacklen Road.
 THORNTON HEATH FOUNTAIN HEAD, 114 Parchmore Road.

OFFTRADE

F4 Waltham Wines, 72 Sewardstone Road.
 SF3 Bitter Experience, 128 Lee 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 MOON, 18 New North Street.
 WC1 PAKENHAM ARMS, 1 Pakenham Street.
 WC1 PRINCESS LOUISE, High Holborn.
 WC1 SUN, 63 Lamb's Conduit Street.
 WC1 YORKSHIRE GREY, Theobalds Road.
 WC2 CROWN & ANCHOR, 22 Neal Street.
 WC2 GEORGE IV, 28 Portugal Street.
 WC2 SHIP & SHOVEL, 2 Craven Passage.
 N1 COMPTON ARMS, 4 Compton Avenue.
 N1 GEORGE & VULTURE, 63 Pitfield Street.
 N1 HEMMINGFORD ARMS, 158 Hemmingford Road.
 N1 KINGS HEAD, 59 Essex Road.
 N1 LORD WOLSELEY, 55 White Lion Street.
 N1 MALT & HOPS, 33 Caledonian Road.
 N1 MARQUESS TAVERN, 32 Canonbury Street.
 N1 MIFRE TAVERN, 71 Downham 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 OLD SUFFOLK PUNCH, 10 Grand Parade, Green Lanes.
 N4 WHITE LION OF MORTIMER, Stroud Green Road.
 N7 ADMIRAL MANN, 7 Hargrave Place.
 N7 FAT HARRY'S, 60 Isledon Road.
 N7 FLOURDER & FIRKIN, 54 Holloway Road.
 N7 RAILWAY TAVERN, 10 Roman Way.
 N8 DICK'S BAR, 61 Tottenham Lane.
 N12 MOSS HALL TAVERN, 283 Ballards Lane.
 N12 TITLED GLASS, Ballards Lane, North Finchley.
 N15 GOAT, 414 West Green Road.
 N15 K.K. MCCOOLS, 265 West Green Road.
 N16 ROSE & CROWN, 199 Stoke Newington Church Street.
 N16 TANNERS HALL, 145 Stoke Newington High Road.
 N17 BOAR, 413 Lordship Lane.
 N17 ELBOW ROOM, 503 High Street.
 N17 NARROW BOAT, Reddam Close.
 N19 DOG, 19 Archway Road.
 N19 J.J. MOONS, 37 Landseer Road.
 N20 BULL & BUTCHER, 1277 High Road, Whetstone.
 N20 CAVALIER, 67 Russell Lane.
 N21 DOG & DUCK, Hoppers Road.
 N22 MOON UNDER WATER, 423 Lordship Lane.
 N22 NELSON, 232 High Road.
 BARNET ALEXANDRA, Wood Street.
 BARNET MOON UNDER WATER, High Street.
 BARNET WEAVER, Green Hill Parade.
 ENFIELD JOLLY BUTCHERS, Baker Street.
 ENFIELD KINGS HEAD, Market Place.
 ENFIELD OLD WHEATSHIEF, 3 Windmill Hill.
 ENFIELD WONDER, Batley Road.
 NEW BARNET BUILDER ARMS, 3 Albert Road.
 OUTLETS — NORTH-WEST
 NW1 GLOUCESTER ARMS, 5 Ivor Place.
 NW1 VICTORIA, 2 Morningson Terrace.
 NW1 VICTORIA & ALBERT BARS, Marylebone Station.
 NW3 WASHINGTON, 50 Englands Lane.
 NW4 LONDON, MIDLAND & SCOTTISH, 10 Church Road.
 NW4 WHITE BEAR, 56 The Burroughs.
 NW7 RAILWAY TAVERN, Hale Lane.

continued on p. 47

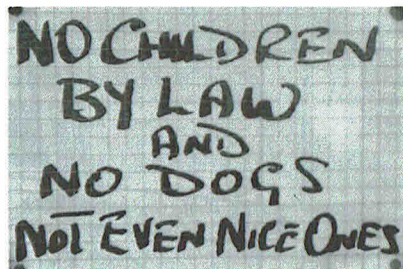
EDITORIAL—CUSTOMERS UNWELCOME?



The term Public House is a total misnomer. A member of the public has no more legal right to be there than to enter your premises or mine, without permission. A pub is, technically the licensee's home, and customers are there purely at his invitation. It is his right—within the bounds of the licensing laws—to admit anyone he chooses, and to refuse admission to anyone of whom he disapproves. He is forbidden by law to serve alcohol to anyone inebriated or under the age of eighteen, or to allow in a room with a bar any person under the age of 14 (apart from restaurant areas), except when passing through en route to a room where they are permitted. A person under 18 may not be adjacent to a bar counter, or be in possession of alcohol, even in order to pass it to parents etc. The presence of a person of any age is lawful on patios and in gardens with serving hatches, though once again customers are present only by permission.

A landlord is not obliged to give reasons for refusing service or admission, but if he does, he must be careful not to say his is discriminating against a person's gender, race or sexual orientation—even if he is in reality doing so. Private membership clubs may do whatever legal is provided in their constitution (the elective system is a useful let-out), and members' and guests' children are permitted in their bars, although the under-18s may still not consume

alcohol. Men-only bars in pubs are officially outlawed, though unwritten bans exist and are generally observed in some pubs, particularly up north. Once when such bars were still officially permitted—in 1975 to be exact—I visited York for the Cycle Rally accompanied by a 14-year-old—his name was not Merton, though the latter was present. During the weekend we borrowed a friend's tandem to mop-up the remainder of the City's Good Beer Guide pubs of that year—eight in all (there are 14 now)—which we had not already visited on foot. In one, a “men only” version—the lad was made most welcome—complete with short trousers (school, not cycling kind) no ban on working clothes there! The only female present was behind the bar, wearing wellington boots. Not a local style of dress, but a practical one—the floor was awash with beer. Being a Tetley house, the ale was pulled through an extremely tight sparkler, and the trough feeding spilled beer to the economist was full to overflowing. (The place is in the new GBG). I counted the number of pulls on the handpump to delivery anything even vaguely resembling a pint as TWENTY-SEVEN!



You see all kinds of notices proclaiming bans within particular pubs. The “*under 18s rule*” one featuring a soccer ref is obvious, and universal. “*Over 21s only*” is becoming more common in supposedly up-market houses. “*No military personnel*” can be seen near barracks. “*No travellers*” is in linguistic terms not a breach of the race relations law. “*No gypsies*” would be,

continued on p. 7

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Andy Pirson, 22 Fulwell Road, Teddington, Middx. TW11 0RA. 01-977 1633

SUBSCRIPTION: (£6.00 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).

Deadline for the February edition, 3rd January. Material for March edition to arrive by 1st February. **Please be sure to send diary material to Andy Pirson.**

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PITFIELD'S

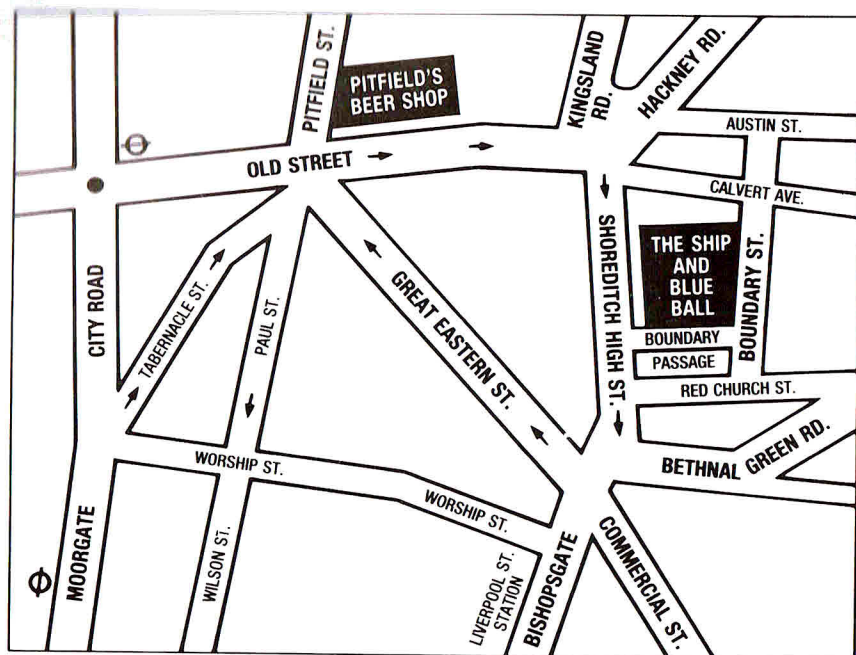
THE SHIP AND BLUE BALL

A PITFIELD BREWERY PUB

13 Boundary Street, E.2.

Opening Times: Mon.-Sat. 11.30am-11.00pm.
Sun. 12.00am-3.00pm. 7.00-10.30pm.

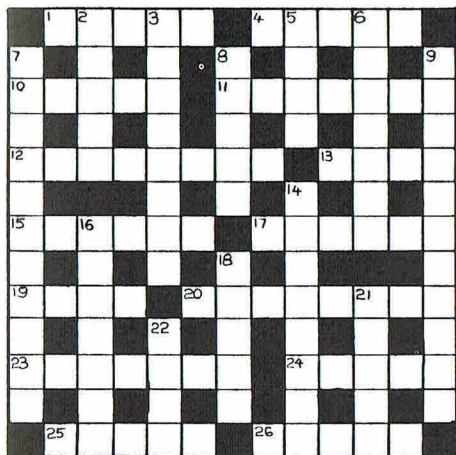
Pitfield Bitter · Hoxton Best Bitter
Award Winning Dark Star & Guest Real Ale
and a fine selection of
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LONDON DRINKER CROSSWORD

COMPILED BY DAVE QUINTON

£10 PRIZE TO BE WON



Name.....

Address.....

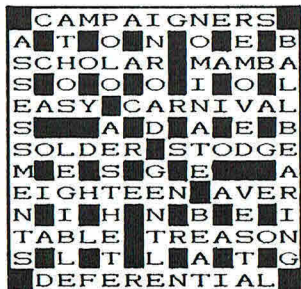
.....

All correct entries received by first post on 25th January will be entered into a draw for the prize.

The winner of the prize will be announced in the March London Drinker.
Solution in the February issue.

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

Last Month's Solution



ACROSS

1. Social worker in South Africa may visit at Christmas. [5]
4. It may be found in the stable, on the chicken or even with -ing presents inside it. [5]
10. It could be in hot pursuit of Christ. [5]
11. Now is the time of Christmas. [7]
12. Tinsel Edward wrongly tied up. [8]
13. An inn may be local. [1,3]
- 15 & 21. A pantomime character was given a ring and told this. [2,4,5]
17. Describes a star in the east rallying wise men. [6]
19. A kind of Christmas cake. [4]
20. Angels hesitate to become warfarers. [8]
23. They may not believe in Christ but still cook chicken. [7]
24. I found in the heavenly sign something uplifting. [5]
25. Look eastward after heavenly guide. [5]
26. Fashionable carol of exploitation? [5]

DOWN

2. Heavenly chorister. [5]
3. The Magi brought it to Jesus. [8]
5. There will be presents here if ever the first comes round. [4]
6. Chicken is less expensive, I hear. [7]
7. Relax about fast approaching Christmas Eve. [6,5]
8. Rate at which children gather round presents initially. [5]
9. They are used to make stable. [11]
14. Evaluates Jennies? [8]
16. The place where the star was seen. [3,4]
18. Siren may control sleigh puller. [5]
21. See 15.
22. Christmas with no southern mist turns out to be cleaner. [4]

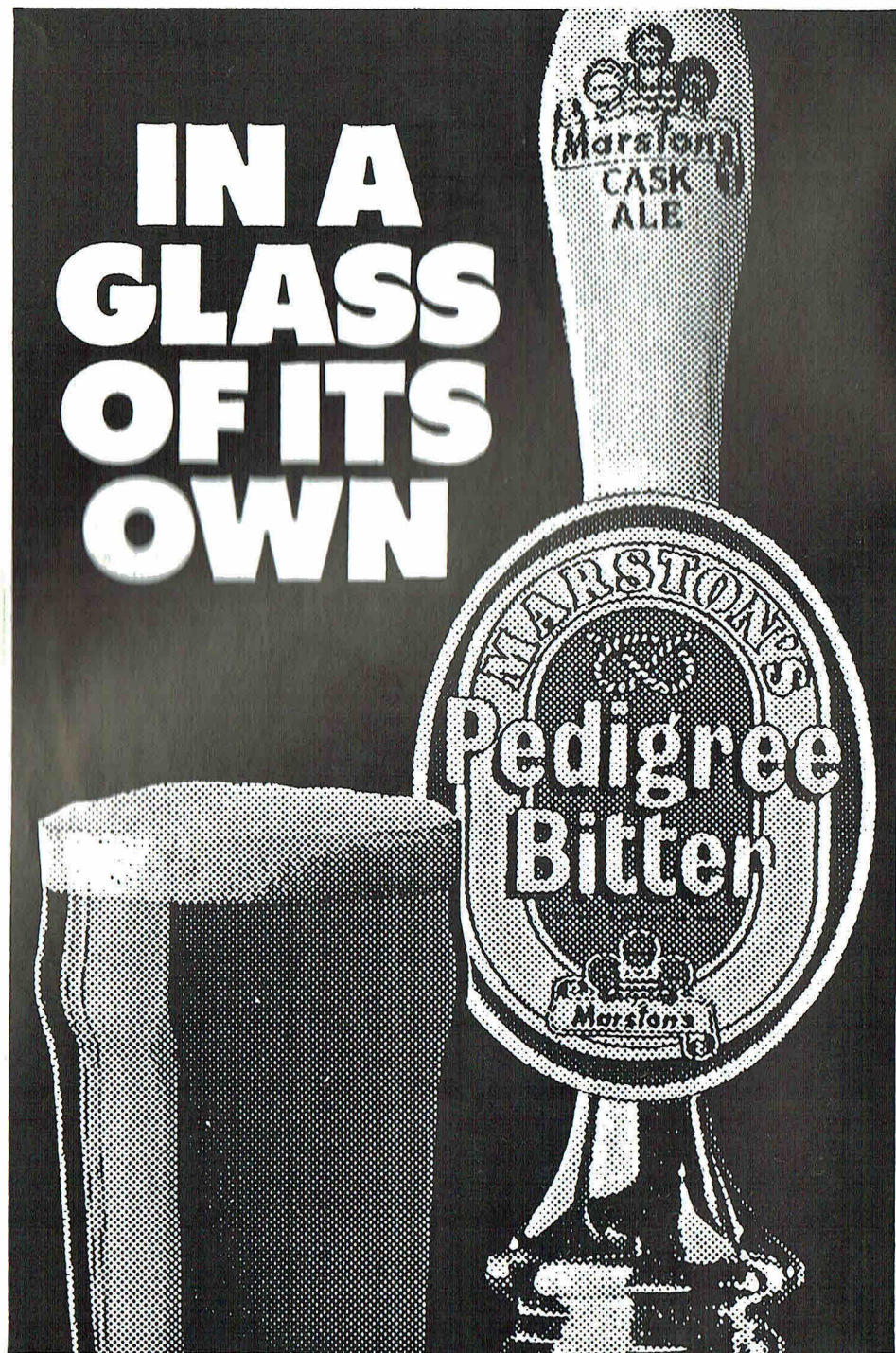
Winner of the prize for the October crossword:

Pete Large, 25 Belmont Road, Ilford, Essex, IG1 1YL.

Other correct entries were received from:

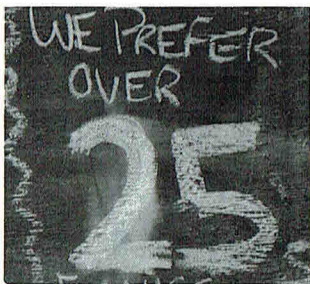
Ivan Ardon, 'Arry, Alf E.Bett,
Steven Blackman, Ted Bridgeman,
CAMRA Dengie 100, A.P.Comaish,
Ian Fairweather, Count Famine, Elaine Glover,
E.G., Sir Romeo Gryff, Alison Henley,
W.H.Martin, M.J.Moran, David Parker,
Steve Piggott, W.Priestley, I.J.Roach,
Ron Smith, Mike Trowell, Yak.
There were also 6 incorrect entries.

**IN A
GLASS
OF ITS
OWN**



EDITORIAL Continued.

though a recent court decision ruled the two terms as synonymous—a bit daft that usage anyway—by definition an inn is there to cater for wayfarers on their travels. One which is increasingly seen in London, especially where building work is in progress, is *"We regret we have no facilities for serving persons in overalls or muddy boots"*. How patronising, and hypocritical. The honest labourer's needs require the same facilities as those for serving the bowler-hat brigade—a handpump and a clean glass. A doormat is not exactly an unaffordable luxury. Wouldn't *"Working people not required"* be more honest—albeit liable to attract hostility? I'm pretty sure that the fiver proffered in payment (a quid doesn't go far in London pubs does it?) is worth the same, whoever is parting company with it. *"A certain standard of dress is required in this house"* is totally meaningless—ambiguous if you wish. The accurate interpretation might be *"Gentlemen please wear a collar and tie, and spend plenty"*. A few weeks back I was politely but firmly refused service in a City pub because I was wearing (with other items of clothing) a pair of shorts—a garment I find most comfortable and convenient, as much of my travelling is by bicycle. Not, contrary to common belief, a gimmick. An eccentricity, I will admit. "Smart casual dress only,



sir" was the barman's statement—you can't get much more casual than that, and the smartness of the hem length is a matter of taste. Had I been clad in formal evening dress, would he have declined my custom, I wonder? (That isn't casual, is it?). For that matter, had I been similarly treated while wearing a kilt, the race relations folk would or damn well SHOULD have screamed.



Obviously any licensee must have the leeway and authority to exclude any person whose presence—for whatever reason—would offend or inconvenience his customers. After all, they are contributing more to his trade than the supposed offender, and he is safeguarding his livelihood. As yet I haven't seen any *"No senior citizens"* signs, though the pricing policy in many pubs is discouraging their longer-standing customers. Nobody's money lasts for ever, even the affluent. There's a moral to be drawn somewhere.

One ban I DO applaud is the no-smoking rule in an increasing number of bars, particularly (as I have previously remarked) in certain Young's houses. The edict is not so much "Thou shalt not smoke" (they can go elsewhere) as "Thou shalt not pollute the air breathed by my customers." Suicide is no longer a crime—though the Churches regard

Continued on p.13

BRANCH CONTACTS

BEXLEY.....	DES WARD.....	Erith 45716 (H)	Orpington 38321 x29 (Wed-Fri only)
BROMLEY.....	DAVE FOORD.....	0689 54798 (H)	
CROYDON & SUTTON.....	TERRY HEWITT.....	660 5931 (H)	
EAST LONDON & CITY.....	JACK LONG.....	594 0770 (H)	
ENFIELD & BARNET.....	LAWRENCE FRYER.....	203 0710 (H)	
KINGSTON & LEATHERHEAD.....	ALAN MARSHALL.....	942 9115 (H)	227 3376 (W)
NORTH LONDON.....	GARY WHITE.....	801 9513 (H)	405 7686 x2173/4 (W)
RICHMOND & HOUNSLOW.....	ANDY PIRSON.....	977 1633 (H)	
SOUTH-WEST ESSEX.....	ANDREW CLIFTON.....	Romford (0708) 765150 (H)	
SOUTH EAST LONDON.....	DAVE SULLIVAN.....	699 8476 (H & W)	
SOUTH WEST LONDON.....	CHRIS MORTON.....	499 8931 (W)	874 7661 (H)
WEST LONDON.....	ROBERT MCGOWAN.....	691 8019 (H)	242 0262 x2395 (W)
WEST MIDDLESEX.....	TED BRADLEY.....	573 8144 (H)	997 0880 x2153 (W)

BREWERY NEWS CLIFTON INNS

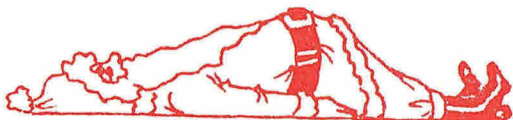
Brewer Simon Bussell has moved from the Greyhound, Streatham to the Flamingo Brewery in Kingston—formerly the Three Tuns and until recently the short-lived Flamingo & Firkin, the only ex-Bruce's pub not taken over by Midsummer Leisure. The beers brewed on the premises are: Fairfield, o.g. 1037 (a local name), Royal Charter, 1044, and Coronation, 1059. Also available is Weston Scrumpy on handpump. Nick Bathie, formerly of the Pheasant & Firkin, who brewed temporarily at the Flamingo pending Simon's recovery from a leg injury and prior to taking up a new appointment, has moved to Allied's Romford Brewery. After a week he was sent to Alloa—poor fellow—and is spending three months' general training before settling his final role. The new brewer at the Greyhound is Neil Allison, a graduate of Herriot-Watt University in Edinburgh.



Several issues back we invited comments on the new Flamingo. Having been responsible for a number of disparaging comments about the change of the pub's ownership, I have paid it several visits since the changeover—being the nearest outlet I have found to our new printers. Remembering that it is now a totally different pub from its previous brief existence—albeit in the same building—I was quite favourably impressed. The decor is now of the “old book” kind favoured by Whitbread's, the furniture is as it was, and the flamingo theme remains, in three large identical prints and the porcelain figure pictured in our September issue. The beer—and the cider—that I have consumed there have been excellent. I was surprised at the retention to the Flamingo title. The original name of the pub was the Three Tuns, still displayed on the exterior, along with the name of the Isleworth Brewery, on superb ceramic signs.

The new licensee, known universally as Bob, was at the Southampton in Surbiton (recently closed), where I always found the beers good. We wish him and the venture all good luck.

M S



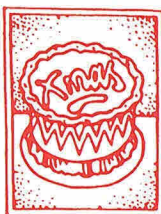
***Come & join the survey
teams for the
CENTRAL LONDON BEER GUIDE
from 5.30 pm on
the following dates:***



**Thurs 8th December: Anchor & Hope, The Cut, SE1
Wed 11th January: City Pride, 28 Farringdon Lane, EC1
Thurs 2nd February: Heron, Norfolk Crescent, W2**



**Free Buffet for all helpers on completion
Enquiries to Grant Cook 01-633 3609 (day)**



FOR CHRISTMAS—TREAT YOURSELF...

Buy a Fullers Polypin!

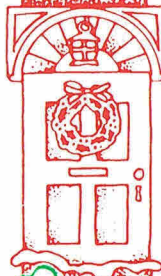
- Either LONDON PRIDE or ESB.
- Two sizes 34 Pint polypin or 17 pint minipin.
- 'Drink by Dates' giving up to 5 weeks—even after opened.
- Integral Tap for easy pouring.
- No returns—the container is disposable.

SOMETIMES IT IS NICE TO HAVE THE BEST

All Fullers Pubs and Off Licences have either stocks or an easy ordering system OR Ask at your specialist Real Ale outlet.

**For the 2 weeks leading up to Christmas
BUY DIRECT FROM FULLERS
BREWERY, CHISWICK**

If you would like a list of Fullers Pubs and Off
Licences just drop a line to:—
Fullers Brewery (P.R. Dept.)
Chiswick, LONDON, W4 2QB



FULLERS

SUNDAY NIGHT IN EC4 (Eastender's Writings Enter the Street of Shame)

At first glance, Sunday night drinking in EC4 would not seem the most exciting prospect. The vast majority of pubs are closed at weekends, and indeed many close early in the evenings during the week too. Yet a select few pubs still open on Sunday nights in the City, catering in the main for the Post Office and remaining newspaper employees still working in the area.

The northernmost pub on this crawl (which is actually in EC1) is the VIADUCT TAVERN (1).



This is a magnificent Victorian corner building, built in 1869 and named after the nearby Holborn Viaduct. Formerly a Friary Meux pub, it is now one of Allied's Nicholson Inn free houses. As might be expected, the interior fittings have been tastefully restored and highlighted. Note in particular the wall paintings and the ornate wood and glass 'cash office' behind the bar. Open all sessions, the Viaduct Tavern amply serves the postmen from the adjacent King Edward Building sorting office. Current beer range includes Tetley and Boddies.

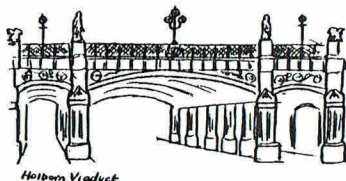
Directly opposite the Viaduct is the Central Criminal Court, better known as the Old Bailey. The present building was opened by Edward VII in 1907, and occupied the site of the old Newgate



Prison. Some of the most famous trials this century have taken place in its courtrooms, including those of Crippen, William Joyce (Lord 'Haw Haw') and Christie. The bronze statue of Justice is 212ft from the ground and is not, contrary to common belief, blindfolded.

Walking east along Holborn Viaduct, British Rail's uninspiring station of the same name stands to the left. The original station was built by the London, Chatham & Dover Railway in 1874 as quite a modest affair, but the addition of a hotel in 1877 provided the imposing facade expected of Victorian London termini. Bombed in 1941, it has been replaced by a very bland modern structure which is mostly let for office use. Reduced to peak hour use only, the recent cross-London Thameslink service may eventually render it redundant altogether. The station once supported a buffet-bar, alas now converted to a newsagents.

The Holborn Viaduct itself could justifiably be described as London's first flyover. It was designed by the City's surveyor, William Heywood, to span the valley of the Fleet River. Taking six years to build, it opened in 1869. Queen Victoria did the honours, performing a similar task on Blackfriars Bridge the same day. Bronze statues on the bridge commemorate Agriculture, Commerce, Fine Arts and Science. Four Italian Gothic houses originally stood on the corners of the bridge, and two and a half of them still stand.



The steps in the nearest of the houses leads down in Farringdon Street, formed when the Fleet River was arched over in 1737, and named after goldsmith and City worthy William de Farringdone. Halfway down on the righthand (west) side is the HOOP & GRAPES (2). This small one-bar pub is not particularly remarkable, but serves good quality Courage Best and Directors and is packed on Sunday nights.

Farringdon Street joins Fleet Street and Ludgate Circus. A plaque here commemorates the writer Edgar Wallace (1875-1932) the detective writer and former newspaper columnist. The railway bridge to the east has long been blamed for

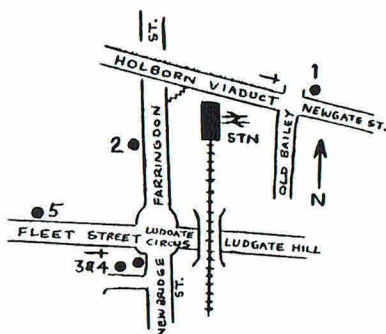
obscuring the view of St Pauls, yet in itself frames the cathedral in a way long familiar to Londoners. Though for many years bereft of trains on Sundays, the Thameslink service mentioned earlier has brought about their return.

Just off of the Circus is the ALBION (3) in New Bridge Street. The L-shaped bar is rather dated



in decor, with Regency-Stripe wallpaper which was all the rage 15-odd years ago. Another Allied pub, this time in their Taylor Walker guise, it provides what seems to be becoming an increasing rare City outlet for Taylor Walker bitter, as regional brews are swept away in the wake of the tight-headed flow from Yorkshire. Burton Ale is also available, and the latter's promotion as the brewery's premium cask bitter would seem to ensure its survival at least...

A few yards further down New Bridge Street is Bridewell Place and the ST BRIDE'S TAVERN (4). Watney's maybe, but at least offering Ruddles Best as an alternative to the ubiquitous Websters



"Yorkshire" bitter. Named after the nearby St Bride's church, and actually used by some of the congregation and clergy on Sunday nights. The church was one of many built by Wren to replace those destroyed in the 1666 Great Fire. The spire, with its distinctive stepped design, was added in 1703. A local baker became famous for his wedding cakes based on the pattern. Often described as the parish church of Fleet Street, it has several connections with the Press, indeed is heated by the boilers of the Press Association building.

A retracing of steps and left turn leads into Fleet Street—the street of shame—itself. Perhaps too much has been written about the demise of the newspaper business here. True, much has changed, and the flight out of Central London is almost complete, but enough remains of the old order to still enable one to capture the atmosphere of the 'print' before it vanishes forever. Alas the Punch Tavern is a recent casualty amongst the Sunday night openers, seemingly to remain closed from about August 1988 on this night. On the right is the huge black-glass Daily Express Building. Built 1931, and the first example of a curtain wall building in London, its appearance is still striking and noteworthy. Similar looking structures housed the company's offices in Manchester and Scotland, and the London building is perhaps best known for its appearance in the 1961 film 'The Day the Earth Caught Fire'. Almost opposite is the joint home of the Press Association and Reuter's World News Service, itself built by Lutyns in 1935. The final newspaper landmark is the former Daily Telegraph building. Another imposing edifice, built in 1930, it is now barred and shuttered following the paper's move to Docklands.

Next door is the final pub on this Sunday night crawl, the KING & KEYS (5). This small, narrow pub was once the "home" of Telegraph journalists, and even now rings to the sound of newspaper talk. The Mirror's offices in New Fetter Lane mean that a cross-section of editorial and printing staff still fill these bars at night. The fittings are pure 'Sixties', false ceiling, formica bar top and illuminated fittings proclaiming the delights of Double Diamond, Long Life and Skol 'International' Lager. But on a Sunday night is has something missing from most Central London pubs—atmosphere. Beer range offers Burton, Friary and Tetley, the Friary being appropriate for this ex-Friary Meux pub.

In a time when most inner London pubs are packed with tourists, idiotic lager louts and/or operate ridiculous dress codes, the five pubs featured above offer pleasant, uncrowded Sunday night drinking in reasonable surroundings. Why not give them a try?

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THE BUN SHOP

or HOW TO SAVE YOUR LOCAL FREE HOUSE FROM OBLIVION

The Bun Shop—so called because it was converted from two shops, one of which was a bakers shop—is located in Berrylands Road, Surbiton and has been a successful free house for many years. It has hosted many CAMRA functions, including at least one Christmas party in the club room at the rear.

Recently, however, the owner decided to “hang up his bar towel” and sell the premises. This caused considerable concern among the regulars, especially as the “big boys” have very few pubs in the vicinity and all looked set for a clash of the titans. What could the customers do against the likes of Watney, Courage and Allied?

The answer—buy the place themselves!

In this unlikely setting, therefore, five “regulars” clubbed together to make an offer for the premises. Twice they thought that they had been gazumped with the consequent implications for the pub, but both times the offers were withdrawn, and so it was that Ian and Elaine Mole, now the licensees; Stuart and Christine Hale and Jim McColl became the proud owners of the Bun Shop, Berrylands Road, Surbiton.

The story since? The beers of Youngs, Fullers and Palmers are regularly on offer; home cooked food is a speciality and the range of snacks has to be seen to be believed. The club room is now extensively used for live music (folk, jazz and country all feature) and this keeps the music away from those who do not wish to listen, the pub itself being fairly quiet apart from the buzz of two regularly crowded bars.

The atmosphere is pleasant and friendly and the pub also sells the London Drinker. The local CAMRA branch, Kingston and Leatherhead, is holding a social there on Wednesday January 18. The beer is invariably good and, in short, if the quality is maintained the Bun Shop will be a strong contender for the 1990 Good Beer Guide.

One last point of interest is the takeover date for the new owners—it was July 4, Independence Day!!

Mr Yard



Editorial - Conclusion

it as a sin—but murder certainly is. Anyone with a taste for cancer is welcome to it, provided we don't have to share its cause second-hand. Non-smokers have as much right to fresh air as smokers do to poison themselves—preferably as far away from me as possible. The Underground had the right idea barring it completely, albeit for safety rather than health reasons. If someone's that desperate for a puff, they badly need medical—more specifically psychiatric—attention!

Enough of all that. When applying for a licence at a Brewster sessions, the prospective publican must show (among other things) that his premises will provide a public amenity. And in order to do so, petty or vexatious restrictions have no place in the running of the business, save where any person's presence is disruptive.

The festive season is a time of goodwill to all men (and women), so let's see a bit of it. Good will works both ways across a bar. If—heaven forbid—there is ever a slump in the pub trade, disgruntled customers will certainly show wayward gov'nors who their friends are. It is high time that publicans learned that their role is to serve the general public, not vice-versa. If there is "*no room at the inn*" (a seasonal thought) for the ordinary customer, the English pub as an institution is doomed.



Let's finish on a happier note: to all publicans not included in the previous paragraph, and especially to those faithfully selling this magazine, to our advertisers, readers, contributors, and all others who deserve it, may I wish you on behalf of the Editorial team, all you would wish yourselves, with appropriate greetings for the friendliest time of the year, and for the one to come.

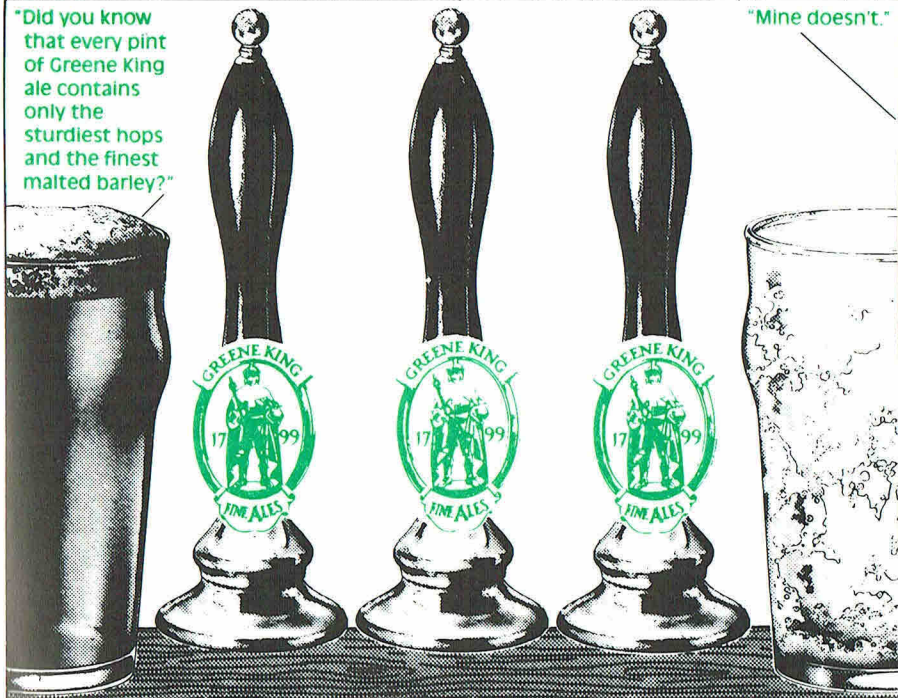
Martin Smith, Joint Editor

Branch Diary p.34

Branch Contacts p.7



"Did you know that every pint of Greene King ale contains only the sturdiest hops and the finest malted barley?"



"Mine doesn't."

THE 1989 GOOD BEER GUIDE

This year's Good Beer Guide is the first to be edited by Andrea Gillies, who has stated that she never realised from the simple job description, what a mammoth task she had undertaken.

The Guide appears in its usual format, listing 5,000 pubs, where the whole criteria is the quality of the draught beer sold. It does not pretend to list the best pubs, but obviously the army of volunteer inspectors will be biased towards other factors—clean toilets, choice of rooms etc;—in their final choice. If your favourite pub does not appear, it might not be because the beer is not up to standard; there may have been a recent change of landlord, or a branch may have decided to give another nearby pub a turn to appear. As each branch's allocation is strictly limited, a rota system for pubs is often devised by a branch.

This year's Guide is its usual crop of useful editorial content about pub food, beer styles, women in pubs, advertising hype and interior design. A new departure is a London beer tasting panel which travelled around various areas of the capital sampling in pubs. Their findings make interesting reading. A glossary of fictitious beer-drinking terms relieves the serious nature of the book.

The price has been held to £5.95 for another year and CAMRA members get a £2 discount which makes this publication an excellent stocking filler for a travelling friend.

CC

PS: Those wishing to find the best pubs are referred to Classic CountryPubs and Classic Town' pubs by Neil Hanson available from 34 Alma Road, St Albans, Herts.

NEW LONDON ENTRIES

Altogether 365 Greater London pubs are listed (including 2 off-licences) and 9 "Try also". As usual there are a number of new entries and omissions. As has frequently been stated, the fact that a pub featured in previous Guides does not appear this time is not necessarily an adverse comment. Some branches make it a practice to exclude former entries if the management changes, to give the incoming licensee a chance to prove his skill. Others may have closed, or been left out to give different pubs a look-in. A recommendation is naturally subjective, but Branches do their utmost to be fair and thorough in their inspections. Not everyone will agree with some entries, which is why this magazine declines to publish correspondence regarding the suitability of specific pubs. The following is a full list of new entries and re-instatements which did not appear last year. Altogether 86 of last year's (1988) entries are omitted this time.

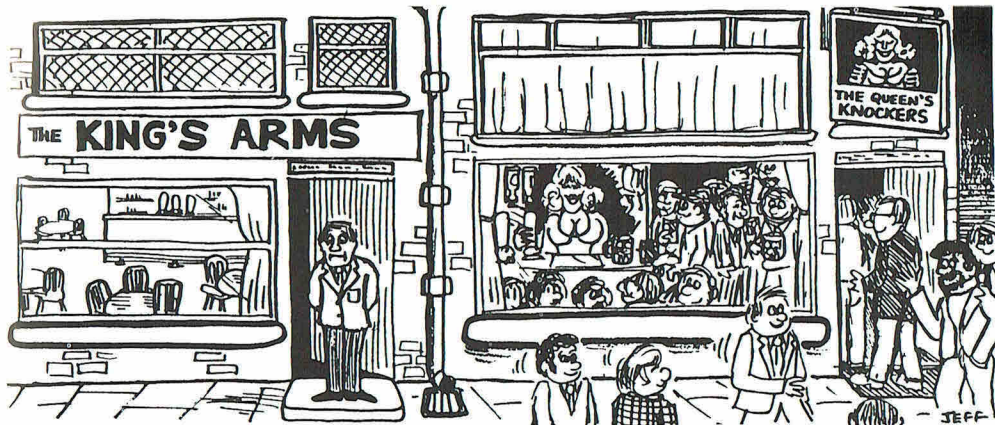
Key: (Of the figures following each title, the first refers to the new entries of that owner, that in brackets () to those missing this year which appeared in the 1988 edition).

A: Allied Breweries 12 (8)
 BC: Bass Charrington 17 (10)
 BT: Banks & Taylor 2
 CO: Courage 13 (17)
 CW: Charles Wells 1
 F: Fullers 11 (7 inc. 1 demolished)
 FH: Free House (including Brucies and Conway's) 13 (19)
 GM: Grand Metropolitan (Watney's, Tenant's, Clifton) 6 (9)
 MM: McMullen 4
 SN: Shepherd Neame 4 (1)
 Th: Thwaites — (1)
 Wh: Whitbread 7 (8)
 Y: Young 8 (6)

EC1: Eagle B & T
 Cunmaker's Arms BC
 Rising Sun SS
 EC2: Woodin's Shades BC
 EC4: Banker F
 Ye Olde Cheshire Cheese SS
 Ye Olde Cock Tavern GM

WC1: Pakenham Arms FH
 WC2: Freemasons Arms SS
 E1: Town of Ramsgate BC
 N1: Rosemary Branch FH
 Albion GM
 Hemingford Arms FH
 King's Head Wh
 NW1: Marquis of Anglesey CW
 SE1: Sultan SS
 Duke of Wellington A
 SW1: Paviours Arms F
 W1: Devonshire Arms FH
 Audley FH
 E2: Marksman FH
 E7: Forest Gate A
 Live & Let Live BC
 Railway Tavern A
 White Hart BC
 E8: Pembury Tavern FH
 E9: Royal Standard Co
 Welsh Harp SN
 E11: Eagle Hotel BC
 E12: Victoria Cross A
 E14: Queens Head Y
 The House They Left Behind GM
 E16: Tidal Basin Tavern F

Continued opposite



1989 G B G London Entries cont

E17: Coppermill FH
 E18: Railway Bell Co
 Hornchurch: Compasses BC
 Marks Gate: Crooked Billet A
 Rainham: Bell A
 Romford: Crown A
 Woodford Green: Cricketers McM
 N2: Clissold Arms Co
 N4: Marlers Bar FH
 N15: KK McCools FH
 N19: Dog FH
 Barnet: Sebright Arms McM
 Moon Under Water FH (TA)
 Cockforesters: Trent Tavern Co
 Enfield: Kings Head A
 Hadley: Hadley Hotel GM
 New Barnet: Lord Kitchener McM
 NW3: Load of Hay (TA)
 Horse & Groom (TA)
 Rosslyn Arms Co
 NW4: White Bear A
 NW5: Bull & Last BC
 Harrow: Castle F
 Half Moon Co
 Pinner: Hand in Hand Wh
 Queens Head A
 Stanmore: Vine A
 Wembley: Norfolk Arms GM
 SE5: Station Tavern BC
 SE8: Royal George SS
 SE9: Farmhouse A
 SE10: Ashburnham Arms SN
 Vanbrugh Tavern BC
 SE15: Beehive SN
 SE18: Gatehouse Wh
 SE23: Prince of Wales BC
 SE24: Commercial BC
 SE25: Ship FH
 SE27: Paxton BC
 Addiscombe: Claret Wine Bar FH
 Cricketers Co

Beckenham: Jolly Woodman BC
 Bexleyheath: Bitter Experience FH (OL)
 Croydon: Eagle Wh
 Pitlake FH
 Star BC
 Keston: Greyhound Co
 Orpington: Cricketers Co
 Thornton Heath: Grange Wh
 SW11: Castle Y
 SW12: Prince of Wales Co
 SW16: Greyhound GM
 Pied Bull Y
 SW17: Prince of Wales Y
 SE18: County Arms Y
 Old Sergeant Y
 SW19: Rose & Crown Y
 Kingston: Coconut F
 Druids Head Wh
 Willoughby Arms Wh
 Sutton: New Town Y
 Victory BC (TA)
 W2: Heron FH
 W3: Kings Arms F
 Windmill F
 W5: Fox & Goose F
 W6: Blue Anchor Co
 W8: Windsor Castle BC
 W9: Robert Browning SS
 Brentford: Beehive F
 Griffin F
 Hampton: White Hart FH
 Harmondsworth: Crown Co
 Hounslow: Chariot F
 Jolly Farmer Co
 Isleworth: Town Wharf SS
 Southall: Old Oak Tree Co

Although great care was taken in compiling this list, I can't guarantee that nothing was missed as this was, of necessity, a rush job—all five hours of it! That particularly applies to the figures in the Key, and any budding mathematician is welcome to correct or comment on it.

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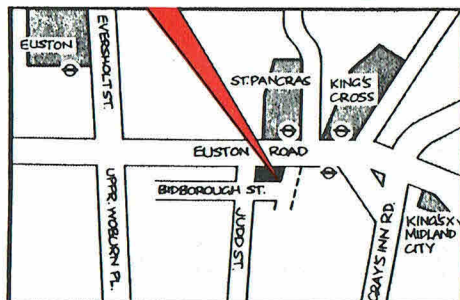
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LAGER MARKETING "A CON" SAYS GOOD BEER GUIDE EDITOR

"The success of lager in Britain is a massive, well-orchestrated con", the editor of the Good Beer Guide, Andrea Gillies, said at the national launch of the 1989 Guide on October 24.

Lager breweries and their advertising agents seem to be proving that sections of the British public will literally swallow anything. The most inferior, overpriced lager will sell well if it's marketed right—especially if it's got a foreign name.

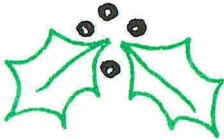
"£70 million of the £200 million spent on drinks advertising every year is now going on lager alone, and that advertising is aimed almost exclusively at men. Specifically, young men. Nobody should be surprised about the lager lout phenomenon—if there is constant suggestion on the television screen that it's a sign of virility to drink lager, what else can you expect? Young males get as much of the macho 'nectar' down their necks as possible, and get into trouble as a result. Lager advertising

is now fiercely competitive, but it's all sending the same message.

"Lager advertising is one of the last bastions of unrepentant sexism—they're all after Jack the Lad's wage packet—and the depressing thing is, it seems to be working.

"Because lager is significantly more profitable than real ale, many lager producers are spending a fortune perpetrating the myth that beer is 'square'. British lagers are a pale imitation of the original, European beer style, and always inferior in flavour to the real thing. But the prices are high: marketing men must be rubbing their hands in glee now that lager snobbery has reached the point where expense is a selling point, and young people are proud to be seen drinking the most overpriced brands. These have become a badge of acceptance, like wearing the right label sneakers or jeans. What the product tastes of is beside the point. The reason for the image war is that most of them taste the same.

"But when it ends in violence in the streets, we need to look carefully at what the lager adverts are really trying to sell us. Who really cares what's in the can, or who in the end will have to carry it?"



TROUBLE PUB TO BE JUST A BAD MEMORY -THEY HOPE

Brewery bosses want to demolish a notorious Carshalton pub and destroy its reputation at the same time.

Whitbread is asking Sutton Council for permission to demolish the St Helier Arms in Middleton Road.

In its place it wants to build a smaller pub with two bars and a function room.

It also want to build flats on the site to help finance the development.

A brewery spokesman said the pub, which was built around 1935, has had problems in the past because it attracted troublemakers from outside the area.

"It's very difficult for the licensee to control a large, sprawling four-bar pub," he said.

The St Helier Arms recently lost its entertainments licence after complaints from local people, he said.

Now they are determined to create a new, smaller pub.

St Helier Arms landlady Pat Dyos, who recently took over, said things have already improved.

She said she still had difficulty in getting cabs to come to the pub because of its lingering bad reputation but she hoped the brewery scheme could help wipe this out.

But older customers will be sad to see the building go, she added.

from Sutton Guardian



A PRESSING ENGAGEMENT

When the first issue of our now happily defunct 50p version came out I promised an explanation of the printing and publication arrangements in due course. So here goes with an item even less related to beer than most which appear in these pages. If you've heard it all before well, never mind; lots of readers haven't.

Our methods for producing London Drinker have evolved over the years; the magazine will celebrate its 10th anniversary next March, and has so far run to 108 issues. The present Editorial team—Chris Cobbold, Andy Pirson and myself—has been responsible for 61 over 5¼ years. We inherited a going concern needing little amendment during that period. Leaving aside advance planning which can only be done in a very sketchy way, each issue begins at one specific point: the deadline published in the two preceding issues, to which nobody ever seems to keep. Items not handed over personally arrive in either Andy's letterbox or mine, being the two published addresses. Chris's school secretary, bless her, and his late lamented ansafone must have taken goodness know how many odd calls! Andy sets any untyped scripts including Branch Diary on a word processor, and sends or delivers them personally along with the crossword artwork to

our printer's in Long Ditton. My batch receives similar treatment on a standard office machine, or an electric machine I am trying 'to master! Alternatively it goes in manuscript form if time is pressing. These I deliver personally if practical—it's about a mile by cycle from Surbiton, the nearest station. It saves problems with the post (which nearly led to the last issue coming out late even though the strike was long over) and gives us the opportunity to iron out any queries as I'm deliberately not on the phone.

Some is also sent on various people's fax machines to Ian Amy, who lives just around the corner from the printer's. Typesetting is, as from this issue, done on the premises, as are all stages of producing the finished article, except for illustration reduction. Photocopies of the finished typesetting return to me through similar routes in the form of "galleys"—columns of type. That is where my main task begins; of that more anon. Incidentally, the term "galley" is a throwback to the days of hand setting letterpress. The individual letters were at that time set up (in reverse, of course) in a rack called a galley. The phrase "minding your p's and q's" originates with that system.



Continued on p.36

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CALLING ALL CAMRA MEMBERS

A new CAMRA guide to Central London is currently being planned by London branches of the Campaign. The guide will list, describe, praise and criticise ALL outlets for real ale brewed by the independent breweries, within the Central London bus zone.

CAMRA members are urged to lend a hand in surveying these pubs. Most pubs will be surveyed through "pub crawl socials" where people meet up at a given pub and are sent out with maps and forms in small teams to survey a few pubs and sample their products. Food will be laid on for surveyors upon their return to the initial pub.

The more information and opinions about the pubs that we can gather, the better the guide we can produce. Forms will be available at the meets for any members willing to do some surveying outside the socials. Lunchtime socials would be particularly useful. Forms can also be obtained from Dave Sullivan (tel. 01-699 8476).

As all the required sampling will be of our independent breweries' beers, these surveys should not be a daunting prospect for CAMRA members! Come along to the socials and help campaign for choice and quality in London pubs. Details of times and venues will be given in London Drinker and What's Brewing.

See also p.8

CROYDON NEWS

The Greyhound, Park Lane, Croydon has a massive facelift planned, costing an estimated £2½ million, by its new owners, First Leisure. It is expected to open in March 1989.

The Black Horse, 335 Lower Addiscombe Road, Croydon (Taylor Walker), is now serving Youngs Bitter on handpump.

The Tamworth Arms, Tamworth Road, Croydon, has Youngs Winter Warmer at £1.20 pt.

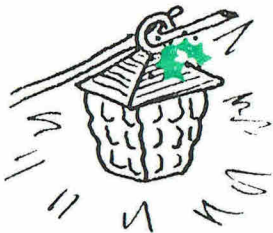


The Bridge Hotel, 128 Wellesley Road, Croydon (Taylor Walker) has closed for extensive refurbishment.

The Royal Standard, Croydon (Fullers) has been dropped from the Good Beer Guide following a change of central licensee.

The Dog & Bull, Surrey Street, Croydon (Youngs) still has a "Tuborg" banner on the front, although a Grade II listed building. I wrote to Croydon Council in May this year. They promised to investigate, but I have heard nothing since.

Paul Everitt.



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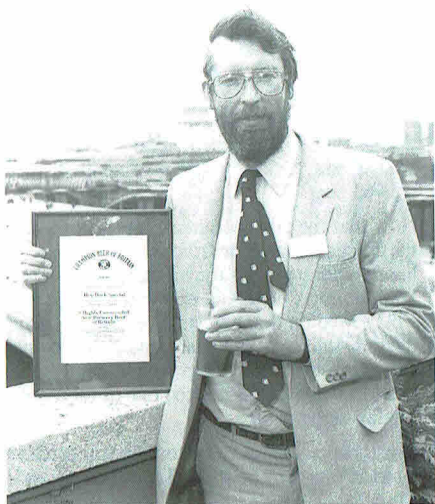
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CHAMPION BEER AWARD



John Gilbert, owner of the Hop Back Brewery in the Wyndham Arms, Salisbury, is pictured above at the Dogget's Coat and Badge, Blackfriars Bridge, with the certificate awarded to him there at a CAMRA presentation. It reads.

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It will be recalled that prior to moving to Salisbury, John was head brewer at the Warrior SW9 (Conway's), and Vice-Chairman of CAMRA SW London Branch.



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FULLERS NEWS

On 25th November Fullers opened their 150th pub—the Boat at Berkhamstead. This is a completely new pub that has risen from the rubble of a former pub of the same name which had to be demolished as it was structurally unsound. This pub rivals the Red Cow (Latymers) in Hammersmith for its delayed opening—nearly six years! Latest acquisitions include the Coach & Horses, Wallingford, Oxfordshire; the Castle, Crondall, Surrey; the Cricketers, Farncombe, Surrey; the Midland Tavern, Luton, Bedfordshire and the Post Office Arms, Boxmoor, Hertfordshire.

RIP-OFFS

As if to demonstrate that central London style overpricing also exists a little further out the London CAMRA branches treasurer, Ian Amy reported to us the following information about a Watney Pub. The Star in Leatherhead Road, Leatherhead Common, Chessington. On a recent visit he was charged £1.18 for a pint of Ruddles Best Bitter. As the quality of this was well below par he next tried a pint of Truman Best Bitter; for this he was charged no less than £1.28—and the quality of this was precious little better.

LETTERS TO THE EDITORS



Dear Editors,

It is in sorrow, rather than anything else, that I enclose this letter from the brewers of one of my favourite beers Abbot Ale.

I know of few workers who at three-thirty in the afternoon wear Next jeans and carry a brief-case!

I for one will not be patronizing the Scottish Pound, and will take my English to equally 'up market' establishments such as the Unicorn, where no such ridiculous rules are enforced.

Yours in disgust
Iain Cobb SE27

Dear Mr Cobb,

I have now enquired about your complaint concerning service at the "Scottish Pound". Apparently we have always had a policy of not serving customers wearing jeans and a notice to this effect is clearly displayed at the door. The reason for this is that there are always a large number of building workers in the city area and we believe serving these customers in the "Scottish Pound" would be detrimental to our trade and it is better to have a general policy rather than make a judgement on an individual basis.

You are correct in saying there were two other customers in the house wearing jeans. These people had not been noticed up to that time and they were subsequently refused further drinks. It was in fact a relief manager in the house at the time who was, as he said, implementing our Company policy but we continue to believe this to be correct overall.

I am sorry if this has affected you personally.

Yours sincerely,
S.J.B. Redman
Managing Director
Greene King & Sons plc

Dear Editors,

It was indeed a sad day when David Brucés excellent Kingston pub, the "Flamingo & Firkin" was surrendered to the Wolves of Watneys. All his efforts to turn a dismal and delapidated street-corner pub into a successful venture were destroyed in one greed-ridden swipe.

Anyone who visited the pub after its 'Firkinisation' will know of its excellent food, entertainment, atmosphere, and of course, its fine quality pub-brewed beer.

Now that the pub is again a Watneys project, all the character has gone from the place. The decor has deteriorated with the introduction of a series of lugubrious, bland old prints, the beer, though still brewed on the premises, has lost its previous flavour—all in all, it's just gone right downhill. You even have to put up with Barry Manilow tapes in there now (I noticed one of the bar staff singing along too!)

If you happen to ride a motorbike you can forget it too as 'company policy' will deny you admission.

Indeed the loss of the Flamingo is a Firkin waste. Watneys might have thought that David Bruce had prepared an oven-ready bird for them, but then again, that's exactly what they've got. A Turkey with all the trimmings—and they've totally stuffed it.

Let's just hope that another Firkin pub in the Kingston area isn't just a Midsummer (Leisure) Night's Dream.

Bring Back Bruce.

Cheers - Noel Jones

For another view of the Flamingo see page 10 An obvious hoax received by one of our number has been passed to Dipsy—see page 38

Dear Editors,

Thanks for publishing my verse the other month. On a more serious note, if you are looking for overpriced pubs, here are two more. The Coal Hole, Strand WC2 charged £1.28 for a pint of Tetley's bitter last time I went there. The Spice of Life, Cambridge Circus W1 charged £1.30 for a pint of McMullens Bitter, and a rather indifferent pint in dirty, shabby surroundings. I could not read the price list in the former pub for I had not brought my binoculars with me. I could not find one at all in the second, not that I stayed very long to look.

But as long as people with more money than sense continue to frequent such pubs, they will continue to charge exorbitant prices.

Robert Mac Gowan, SE14

Continued opposite

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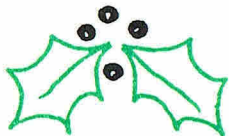
Dear Editors,

An article "Down at the old Pig & Parrot" in the November issue mentioned among a variety of complaints, the overloud electronic music emitted there, and so I thought that you would like to read the complaint I made to the five main brewery undertakings during September last.

Three of them have replied, but none stated that they would take any remedial action. One brewer said that it relied on the licensees to judge the wishes of their patrons, while another brewery said that nowadays young people want pop-music wherever they go all the time, and that takings in juke-boxes confirm this.

I estimate that about one-third of pub customers want to hear the music, even though they do not listen to it, but readily notice when it ceases pouring out. Maybe, I am among the one-third who prefer not to hear it, while another third do not mind whether the noise is there or not—so both pro and anti "pop" music are in the minority!!

Jim Gordon



Dear Staff,

After 65 years of working in, and in patronizing public houses and clubs, I am finding it increasingly difficult to find a bar where I can endure the output of the electronic sound systems.

Loudspeakers are generally distributed so that as you move from one area of a bar to another, one loudspeaker fades out and a fresh one takes over; there is no escape, and I find that a pub is no place at lunch time in which to enjoy drinks and conversation.

When I observe the patrons of bars in this area I conclude that hardly anyone is paying attention to the "music".

If the sound systems are installed mainly to console bar staff during slack periods, wouldn't it be preferable for the speakers to be directed at them?

My suggestion is that individual loudspeakers should be used selectively, and thus providing an area where none is engaged, making it less straining for businessmen and others to conduct a conversation.

What do members of your customer relations staff feel about this?

*With compliments
I remain, yours faithfully
Jim Gordon*

IDLE MOMENTS

After the overwhelming positive response to last month's column. (Well, one guy in a pub mentioned it to me). I have been spurred on to produce more rubbish of the same type—in fact here is an extended list that you can try with your loved ones as you consume the nuts (That's appropriate anyway,) after your turkey and pud:

1. 3 WM
2. 12 D of C
3. 1 P in a PT
4. 4 Q in a G
5. 24 H in a D
6. 1 W on a U-C
7. 13 in a BD
8. 57 HV
9. 64 S on a CB
10. 40 D and N of the GF
11. S of the Z
12. 200 P for PG in M
13. 3 BM
14. 27 B of the NT
15. 4 H of the A

Make the most of them, you'll be back to the usual ration of ten next time. And now for last month's answers (I suppose you could try these on your family and friends as well so long as you keep the

Drinker away from them until the appropriate time):

1. 26 letters of the Alphabet
2. 7 Wonders of the World
3. 1001 Tales of the Arabian Nights
4. 54 Cards in a Deck (with the Jokers)
5. 9 Planets in the Solar System
6. 88 Keys on a Piano
7. 13 Stripes on the American Flag
8. 32 Degrees Fahrenheit at which Water Freezes
9. 18 Holes on a Golf Course
10. 90 degrees in a Right Angle

And just to finish off the existing stock here are the last two non-rhyming limericks in my sack. These are from the same contributors as last month's: the first is from Eileen Graves who gives us the following:

The gentry, they say, have blue blood,
So what makes us bad and them good?
They're so feminine
Sipping their wine
We can't all afford such rich food!

Continued at the foot of
page 25-2nd column.



THE ARCHERY TAVERN

Free House

4 Bathurst Street
London W2

Telephone 01 402 4916

Nearest Tube Lancaster Gate

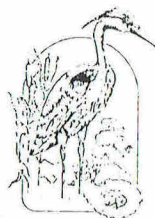
The *Heron*

Freehouse & Restaurant

The Water Gardens
Norfolk Crescent
Bayswater
London, W2

Telephone: 01-724 8463

Nearest Tube Edgware Road

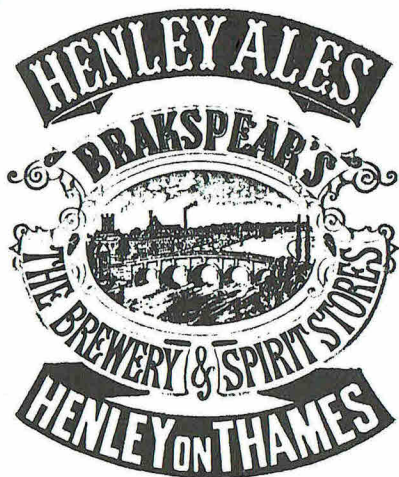


2 INDEPENDENT FREE HOUSES IN W2

OFFERING A RANGE OF ALES, INCLUDING:

- | | |
|------------------------|---------------------|
| ● ADNAMS BITTER | ● MARSTONS PEDIGREE |
| ● BODDINGTONS BITTER | ● TETLEYS BITTER |
| ● FULLERS LONDON PRIDE | ● WADSWORTHS 6X |
| ● YOUNGS SPECIAL | |

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Henley-on-Thames
wish
a very Happy Christmas
to all of
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CAMRA COOKERY

An occasional series of recipes which you may like to try

FLEMISH BEEF

Serves 4. Cooking time 1 ¾ hours. Oven 180°C (350°F), Gas mark 4.

Oil for frying

1 ½ lb stewing or braising steak cut into 1" cubes.

2 large onions, peeled and sliced.

2 cloves of garlic, crushed.

4 streaky bacon rashers.

1 pint of real ale; dark mild is best, but anything other than bitter will do.

salt and pepper.

Pinch of nutmeg.

1 bayleaf.

2 tsp vinegar.

2 tsp sugar.

4 carrots, peeled and sliced.

*4 tsp cornflour, dissolved in 4 tsp water (optional).
few fried mushrooms for garnish.*

Heat the oil in a frying pan and brown the meat all over. Transfer to an ovenproof casserole. Fry the onion, garlic and bacon in the pan until golden brown. Drain off any excess fat in the pan, then stir in the beer, plenty of salt and pepper, the nutmeg, bayleaf, vinegar, sugar and carrots. Bring to the boil, then add to the casserole and stir well.

Cover tightly. Cook in oven for 1 ½ hours or until the meat is tender. Discard the bayleaf and if desired thicken the liquid with the dissolved cornflour. Adjust the seasoning and garnish with mushrooms.

From the Herts Newsletter

Idle Moments, Continued

And to finish off here is Roger Jacobson's offering for this month:

One day on TV old Frank Bough Interviews our good friend Brian Clough And so he discovers Brian never played for Blackburn Rovers, But spent most of his career with Middlesbrough!

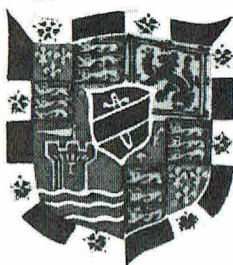
Well, that's the lot. Why don't you think up a few once you've finished (or got fed up with) the numbers puzzle. As this is a two month issue there will still be time to write one or two over the Festive Season and get it to me in time for the next edition.

Finally I should like to wish all of you, particularly the contributors to this column a really happy Christmas and splendid new year. *Andy Pirson*

*Missed your train?
You'll be very tempted to, when you visit . .*

Hansler Arms

133 Kings Cross Road, WC1



● *Brakspear Bitter*

● *Castle Eden Ale*

● *Flowers Original*

● *Strong Country
Bitter*

**MICK AND LIZ INVITE YOU TO
ENJOY A WELL KEPT PINT IN A
FRIENDLY ATMOSPHERE**

*Hot & cold bar meals always available
Kings Cross Station only minutes away*

BAD NEWS! GOOD NEWS!

Over the last year or so disturbing stories have been filtering through to me about the Red Lion, High Street, Brentford. It was reported that keg London Pride was being dispensed via a fake handpump in the lounge(?) bar of this music pub. A visit to the pub confirmed this and a letter was duly sent off to the Tied Trade Director at Fullers. The end result of this is that all "Traditional Ale" notices will be taken down; the handpumps (including two unused genuine ones) will be taken out and in future the pub will be keg only as "The noise of the sound systems disturbs the casks." This is the only Fullers pub I know that has actually gone "fizz" since the early 70's. However, I get the impression that the Brewery is quite pleased to see it go this way as it is such an awful pub that they were concerned that discerning drinkers may be lured to drink there.

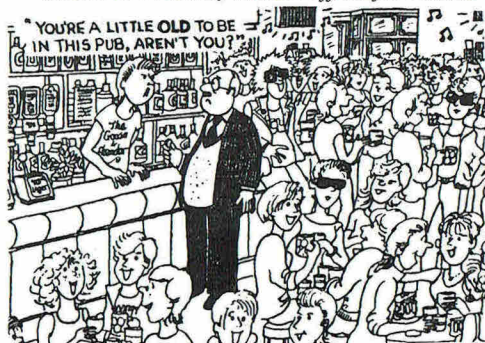


REALLY GOOD NEWS DEPARTMENT

Very recently the Wheatsheaf, Haven Lane, Ealing, W5 became the latest Fullers house to sprout handpumps. This is a delightful old one bar, back street tenancy that has no music, video games or fruit machines and is a pub that the West Middlesex Branch of CAMRA has long wanted to see "go real". This leaves only nine pubs in their estate that are still "sweet shops". (This could possibly become eight if the sound systems of the Red Lion get the better of the foundations.)

Bernie Peal

(CAMRA's Brewery Liaison Officer for Fullers)





J & W Nicholson is a group of high quality London Inns which specialise in selling a range of English Country Ales. The pubs have an authentic London Pub atmosphere and also sell a selection of traditional food.

Our recommendations for the month of December are:

The Clachan

34 Kingly Street
London W1

Behind Liberty's off Regent St.

Open all day Mon-Sat

Ales: Tetley Bitter, Adnams, Boddingtons,
Marstons Pedigree, Wadworth 6X,
Friary Best Bitter.

Food available all day.

The Unicorn

Duke Street, St James'
London SW1

Off Jermyn Street

Open Mon-Fri 11.00 - 9.00
Sat 11.00 - 3.00

Ales: Boddingtons, Adnams,
Wadworth 6X, Marstons Pedigree.

Excellent Food available lunchtimes.

The Ship & Compass

18 London Street
London EC3

By Fenchurch Street Station

Open Mon-Fri 11.30 - 8.30

Ales: Adnams, Tetley Bitter,
Boddingtons, Wadworth 6X.

Food available till 4 pm.

The Crown

51 New Oxford Street
London WC1

Open All Day Mon - Sat
12 - 3pm 7 - 10.30 pm Sun

Ales: Adnams, Boddingtons,
Draught Burton Ale,
Benskins Best Bitter, Tetley Bitter.

Food available all day.

SOUTH EAST LONDON NEWS

At the end of October Mick O'Sullivan left the Ship, a popular Whitbread "Free House" in South Norwood. Since taking over at the Ship, Mick has considerably improved the quality of the ale and many CAMRA members who had deserted the pub, eagerly returned on a regular basis. Under Mick's management the Ship became one of the very rare outlets in SE London for real mild (Greene King). We hope that the high standards set by Mick and his wife Carmel will be maintained. Carmel recently had a baby son, Michael James and the proud parents are having a few months break from the trade before looking for another pub—hopefully in the SE London area. We wish them well.

The Fox & Hounds in Sydenham has recently reopened following a major refurbishment to a very high standard. No expense has been spared on the pleasant and comfortable furnishings. The separate public bar has been retained but unfortunately there is now no price differential. However, since the Charrington IPA remains at 98p a pint and is invariably in top quality condition, one cannot quibble; it's so rare to find a pint at under £1 anywhere in London these days.

Young's Bitter is now to be found in the following Taylor Walker pubs:

Rayway Tavern.....	Blackheath SE3
Grove House Tavern.....	Camberwell SE5
Baring Hall Hotel.....	Grove Park SE12
Crown & Greyhound.....	Dulwich SE21

At a recent Branch Meeting the local CAMRA members voted the Richard I (the Tolly) in Greenwich, the "Pub of the Summer 1988". A Christmas Social will be held at the Richard I on Thursday 1 December (7.00 pm) when a suitably engraved mirror will be presented to John Ling, the guv'nor. This very popular and traditional boozer is well reputed for its Youngs beers. John is also very much a traditionalist; there has been no change whatsoever to opening times following the introduction of flexible hours, not even on Sundays! John says he does not wish to interfere with the traditional Sunday lunch, either his or his customers! A buffet will be provided at the presentation and we invite all CAMRA members who receive this London Drinker in time, to join us. Judging by the food which John arranged for those workers who helped with the "get out" on the Sunday after the Greenwich Beer Festival, it promises to be an excellent evening.

The main party, for everybody who worked at the Greenwich Festival, was held at the Doggett's Coat & Badge during October. Again a superb buffet was provided, this time by Paul Stringer, the manager. Paul is, incidentally a CAMRA

member and proves it by the quality of his beer. By the way, don't forget that the all-London CAMRA Christmas Party will be held at the Doggett's (Blackfriars Bridge SE1) Saturday evening 17 December.



Our photo shows members of SE London Branch CAMRA presenting a cheque for £251 to the Mayor of Greenwich, John Austin Walker, another CAMRA member. This money was raised by the customers at the Greenwich Beer Festival, by donating their unused beer tokens to the Mayor's Charity for the mentally handicapped. The genial hostess of the Red Lion, Shooters Hill, Francis Collins (third from the right) provided yet another wonderful spread of food for the seemingly ever hungry branch members. In fact Francis was so generous with the food that there was more than enough for everybody in the pub; thanks for your terrific hospitality Francis!

Readers may have noticed that SE London CAMRA invariably organises food at its various events. The answer is that our treasurer, Peter Foord (extreme left in the photo), enjoys his food almost as much as he appreciates Bateman's Mild, so his normally tight grip on the purse-strings relaxes—just a little—when it comes to food bills!

In September the branch members helped Bromley Branch with a beer tent at a fête organised by the Orpington Round Table. Unfortunately poor weather kept a lot of people away but those who did visit Goddington Park enjoyed themselves immensely. The venture was well worthwhile from a campaigning viewpoint and although a small financial loss was sustained our treasurer was not unduly distressed since the Bateman's Mild was in excellent condition!

In October CAMRA branch members enjoyed a three day trip North, first visiting Sam Smith's Brewery in Tadcaster and then staying overnight at a Holt's hotel in Manchester where Boddington's Brewery was visited the next day.

Continued opposite

S. E. London News Cont.

That evening these gluttons for cheap beer were to be found in Dudley, having sampled Sarah Hughes Dark Ruby Mild at the Beacon Hotel in Sedgley; well worth a visit! General disappointment was expressed regarding the revamped Old Swan at Netherton. Although the front bar remains much as before, some of its customers are helping to spoil its atmosphere, eg a young lady supping Newcastle Brown from the neck of the bottle. However there was universal agreement that the Lamp Tavern, in Dudley itself, was well worth the visit. Here the Batham Mild was in excellent condition. Incidentally this pub is of particular interest to those with a taste for rare malt whiskies, since the Lamp has its own shop with a well stocked range of single malts. That night the party stayed at a Bank's hotel in Dudley before returning to London via the Falkland Arms in Great Tew, Oxfordshire. This is a truly classic village pub with a wide range of real ales including Donnington BB. Undoubtedly a memorable trip with a visit to Harry Ramsden's fish and chip shop in Guiseley, near Bradford, one of the highlights.

Sam Smith's Brewery has just three pubs in SE London and this year all have had a number of changes of licensee. Colin and Melody Daniels left

PARTY BARRELS OF BEER

DELIVERED

ALAN GREENWOOD'S
BEER AGENCY

17 Brumfield Road,
West Ewell,
Surrey KT19 9PA

01-397 4763



the Anerley Arms in November, resulting in the pub having had three managers this year. Colin has moved to the Wellington, Mitcham Road, Croydon, according to the SE London Pub Guide, real ale is not always available. However Colin assures us that in future the pub will feature Burton Ale and Tetley Bitter on a permanent basis. The pub is also likely to become an outlet for London Drinker. The Anchor Tap SE1 and the Royal George in Deptford SE8 have experienced similar numerous changes this year. Is this a problem at Sam's or is this instability just restricted to SE London?

At the end of October SE London CAMRA organised a small real ale exhibition at the Peckham Civic Centre on the Old Kent Road. This area is dominated by fizz pubs and the intention was to appeal to the local community, hence the event was not advertised in London Drinker. The two-day occasion was a very successful campaigning exercise and proved that the venue is ideal for small beer festivals. It is probable therefore that there will be a repeat, albeit in a slightly different format with the intention of attracting those already wedded to the cause of real ale, as well as the local community.

On Monday February 13 1989 SE London CAMRA will be holding its Annual General Meeting. A venue has not been chosen; any members with recommendations for suitable pubs with a separate room, please phone the Branch Contact. We hope to see a good turnout for the AGM which will be listed in the February London Drinker Branch Diary.

Eamon & Bridget

of the

HOPE

West Norwood

Send best wishes for
A MERRY CHRISTMAS
and
PROSPEROUS NEW YEAR

to all friends and customers

Bring us in good ale.

*Bring us in good ale, and bring us in good ale
For our blissid Lady sak, bring us in good ale.*

*Bring us in some brown bred, fore that is mad of brane
But bring us in no whit bread, for therein is no game
And bring us in good ale.*

*Bring us in no befe, for ther is many bonis,
But bring us in good ale, for that goth downe at onts
And bring us in good ale.*

*Bring us in no bacon, for that is passing fat
But bring us in good ale, and give us ynough of that,
And bring us in good ale.*

*Bring us in no proceschese, that stinke of swetlfete,
But bring us in good ale, to make a mele complete
And bring us in good ale.*

*Bring us in no mutton, for that is often lene,
Nor bring us in no tripes, for thei be sildom clene
But bring us in good ale.*

*Bring us in no eggis, for ther ar many shelles,
But bring us in good ale, and give us nothing elles,
And bring us in good ale*

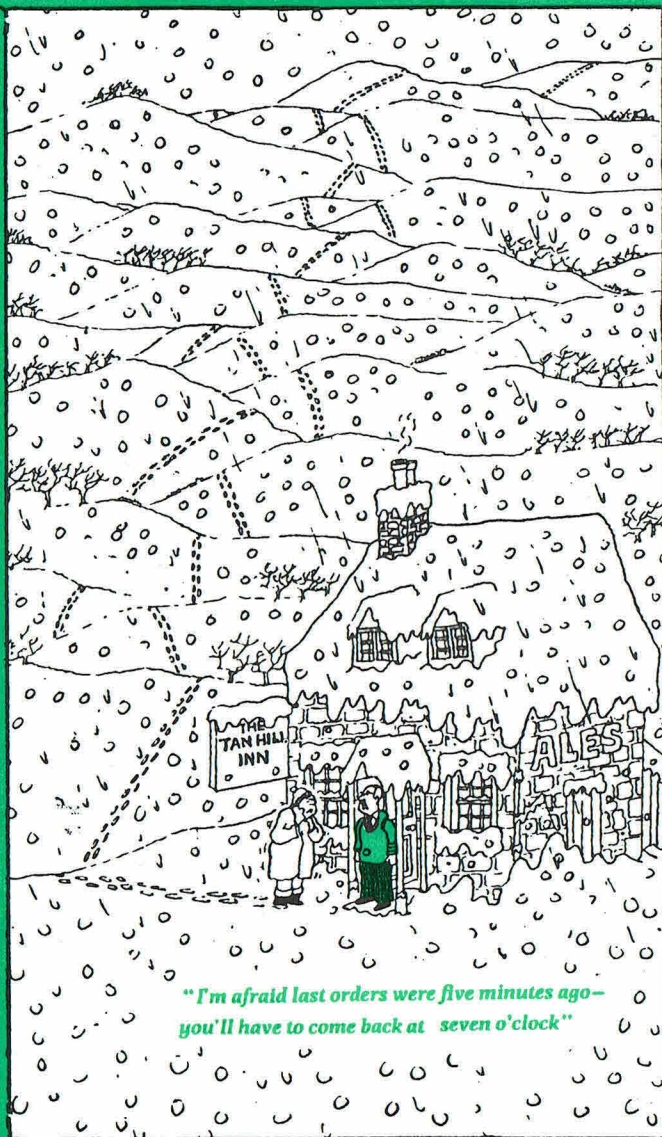
*Bring us in no kegibier, which tasten likke piz
Nor bring us in no lager, for it farten mak with fiz
But bring us in good ale.*

*Bring us in no butter, for therin are many hores,
Nor bring us in no pigges flesh, for that will make us boris,
But bring us in good ale.*

*Bring us in no capons flesh, for that is often der,
Nor bring us in no dukkes flesh, for thei slobber in the mer,
But bring us in good ale,
And bring us in good ale,
And good ale
And good ale*

Basically, Anon, published MCDXX, with MCMLXXXIV additions — spot them!
The Editors wish all readers and advertisers the Compliments of the Season.





"I'm afraid last orders were five minutes ago—
you'll have to come back at seven o'clock"

BOOZERS BOOKSHELF

Make sure your liquid library serves full measure. Don't go short of the best of British books. Check this list and ask for a top-up now — at special CAMRA members prices.

BEER, BED & BREAKFAST: Where to sup and stay overnight in Britain's pubs. Edited by Roger Protz. Second edition. **£3.95.**

GOOD CIDER GUIDE: Davids Kitton's book on Britain's big apple — traditional farmhouse scrumpy. **£3.50.**

PUBS FOR FAMILIES: How to find good pubs that cater for children. Edited by Jill Adam and Neil Hanson. **£3.50.**

NEW BEER GUIDE: Brian Glover's guide to Britain's small brewery revolution, and where to find their beers. **£3.50.**

CLASSIC COUNTRY PUBS and CLASSIC TOWN PUBS: A two-volume, picture book tour by Neil Hanson round 200 outstanding houses. **£10.95 each.**

LOCAL BREW: Mike Dunn's hardback guide to Britain's traditional breweries and their beers. **£11.95.**

GREAT BRITISH BEER BOOK by the one and only Roger Protz. All you ever wanted to know about Britain's favourite drink. **£4.95.**

CAMRA DICTIONARY OF BEER by Brian Glover. From Abbot Ale to Zymurgy. Beer brands and brewing terms explained. **£2.95.**

POCKET BEER BOOK: A guide to beers around the globe by the internationally famous writer Michael Jackson. **£4.95.**

TIME GENTLEMEN PLEASE: A guide to Britain's pub heritage — and the dangers it now faces. **£3.50.**

THE ENGLISH PUB: Two Americans delightful eye view of our famous institution. Well illustrated in colour. **£9.95.**

VICTORIAN PUBS: Mark Girouard's classic book on the era when pub architecture was at its peak. **£9.95.**

TWO BEERS, MY FRIEND WILL PAY: If you've read this far, you'll need a drop of laughter. Try Brian Glover and Neil Hanson's book crammed with pub cartoons and anecdotes. **£2.25.**

*To order your copies, write to **Boozers Bookshelf, CAMRA, 34 Alma Road, St. Albans. Herts AL1 3BW**, making your cheque payable to CAMRA Ltd. All prices include p&p.*

IBA ANNOUNCES CLAMPDOWN ON DRINK ADVERTS

Advertising agencies were told by the Independent Broadcasting Authority to stop using pop and sports celebrities in commercial television advertisements which could encourage under-age drinking.

Channel 4 celebrity Jonathan Ross has been ruled out of further alcohol advertising following his pin-up display in a teenage magazine.

"It is clear that he has become a teenage cult," said Mr Frank Willis, the IBA's controller of advertising, who detailed the new restrictions.

He said advertising agencies were constantly offering up pop stars, sports celebrities and children's programme hosts willing, apparently, to appear in alcohol advertisements. "But it's our job

to push them back when their enthusiasm runs away from them, and to avoid wasting their own time they are going to have to consider the climate of the times more seriously," he said.

Mr John Wakeham, chairman of the ministerial group on alcohol, yesterday praised the IBA's new mandatory code, which closely resembles the voluntary guidelines for print and cinema advertising announced by the Advertising Standards Authority this week.

Both authorities ban any appeal to people aged under 18 and require all actors to be at least 25 years old. But in a significant departure from the ASA, the IBA will encourage advertisements of low alcohol drinks by excluding them from the alcohol guidelines.

From the Guardian



BEER SHOP

8 Pitfield Street, London N.1. Tel: 01 739-3701

Opening Times: Mon.-Fri. 11.00am-7.30pm.
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*Probably the most comprehensive range of
Beers & Lagers available in Britain.*

*The most extensive range of Brewing
& Wine making equipment & ingredients.*

Selection of Organic Wines available.

*A large selection of Beers & Lagers
available to take away in Polypins & Firkins
for Partys & Functions.*

Glass & Optic hire available.

ORDER NOW FOR XMAS

BRANCH DIARY

If your branch is not mentioned, please ring the Branch Contact. Dates for December and January of which we have been notified are given below. Branches please send information to Andy Pirson. Branch Contacts page ??

EAST LONDON & CITY: December: Mon 5 (5.30) City Crawl. Start SHADES then GOLDEN FLEECE (7.00); BANKER (8.00), all EC4.

Tue 6 (8.00) Branch Meeting. SHIP & BLUE BALL, 13 Boundary Street, EC2.

Mon 12 (7.30) Two Pub Social. TIDAL BASIN TAVERN then ESSEX ARMS, both E16.

Tue 20 (8.00) Social. WHITE HORSE, E1.

ENFIELD & BARNET: December: Thu 1 (8.30) Three Pub Social in ENFIELD. Start ENFIELD STORES, 320 Baker Street then OLD BELL (9.20), 223 Baker Street; JOLLY BUTCHERS (10.10), 168 Baker Street.

Sun 4 (12.00) BRANCH ANNIVERSARY LUNCHTIME SOCIAL, MOON UNDER WATER, 115 Chase Side, Enfield.

Wed 7 (9.00) Social. ORANGE TREE, 18 Highfield Road, N21.

Thur 15 (8.30). Branch Meeting. MOSS HALL TAVERN, 283 Ballards Lane, N12 (Guest Speaker invited).

Tue 20 (8.30) Christmas Quaff, Start SIX BELLS, 187 Chase Side; HOLLYBUSH (9.20), 200 Lancaster Road; WONDER (10.10), Batley Road, all Enfield.

January: Sun 1 (12.00) Cobweb Social. TRENT TAVERN, Cockfosters Road, Cockfosters.

Thu 5 (9.00) Social, OSIDGE ARMS, Hampden Square, N14.

Wed 11 (8.30) Branch Meeting. FALCON, 115 South Street, Ponders End (Guest Speaker invited, or Branch Slide Show).

Tue 17 (8.00) Enfield Price Survey Evening. Meet KINGS HEAD.

Thur 26 (9.00) Two Pub Social in Golders Green, NW11. Start WHITE SWAN then PRINCE ALBERT, both Golders Green Road.

Sun 29 (12.00) Lunchtime Social, YORK ARMS, 310 Oakleigh Road North, N20.

KINGSTON & LEATHERHEAD: December: Sun 4 (12.00) Social. WILLOUGHBY ARMS, Kingston.

Wed 7 (8.30) Business Meeting. RAILWAY, New Malden.

Sat 10 (8.00 for 8.30) BRANCH CHRISTMAS PARTY. SWAN, Mill Street, Kingston (Tickets £2.50 including food—phone Branch Contact).

January: Sun 1 (12.00) Social. WYCH ELM, Kingston.

Wed 11 (8.00) Branch Meeting and ANNUAL GENERAL MEETING. DRUIDS HEAD, Kingston.

Con't next column

Wed 18 (8.30). Social. BUN SHOP, Surbiton.
February: Wed 1 (8.30) Business Meeting. CROWN, Thames Ditton.

Sun 5 (12.00) Social. FLAMINGO BREWERY COMPANY, Kingston.

NORTH LONDON: December: Sunday Lunchtime Socials. THE LAMB, WC1.

Sat 3 (12.30) Skittles Match with Windsor Branch. FREEMASONS ARMS, Downshire Hill, NW3.

Tue 6 (8.00) St Johns Wood. Two Pub Social. ORDNANCE ARMS then KNIGHTS OF ST JOHN (10.00), both NW8.

Tue 13 (8.00) WC1 Crawl. Start CALTHORPE ARMS then YORKSHIRE GREY: CITTIE OF YORK (10.00).

Tue 20 (8.00) Two Pub Social. NEPTUNE then PRINCE ARTHUR (10.00), both NW1.

Tue 27 (8.00) Hampstead Christmas Social, ROSSLYN ARMS then FLASK TAVERN (10.00) both NW3.

January: Tue 3 (8.00) Hoxton Social. STAGS HEAD then CARPENTERS ARMS (10.00), both N1.

RICHMOND & HOUNSLOW: December: Thur 8 (8.30) Committee Meeting. QUEEN DOWAGER, North Lane, Teddington.

January: Thur 5 (8.30) Committee Meeting. GRIFFIN, Brook Road South, Brentford.

Mon 16 (8.30) Branch Meeting. FORESTERS, High Street, Hampton Wick.

SOUTH EAST LONDON: December: Mon 1 (8.00) Branch Christmas Party. RICHARD I, 52 Royal Hill, SE10. (All members welcome. Buffet provided).

Mon 5 (8.00) Branch Committee Meeting. CROWN, 117 Burnt Ash Hill, SE12.

Thur 8 (6.00) Survey Pub Crawl. Surveying 31 SE1 pubs for inclusion in the Central London Independent Pub Guide. Start ANCHOR & HOPE, 36 The Cut, SE1. Buffet provided at end of evening.

January: Mon 9 (8.00) Branch Committee Meeting. CROWN & ANCHOR, 43 New Cross Road, SE14.

SOUTH WEST ESSEX: December: Thu 1 (8.30) Social. BELL INN, High Road, Horndon on the Hill.

Thu 8 (8.30) Branch Meeting. CROOKED BILLET, 113 River Road, Creekdown, Barking (about 1 mile south of A13).

Mon 12 (8.30) Out of Area Social. STAR, High Street (B1002) Ingatestone.

Tue 20 (8.30). Christmas Social. FOXHOUD, 18 High Street, Orsett.

January: Wed 11 (8.30) ANNUAL GENERAL MEETING. BRICKLAYERS ARMS, Bridge Road, Grays.

Continued

3rd WIMBLEDON BEER FESTIVAL

**FEATURING
LONDON-BREWED BEERS**

**Plus
SOME UNUSUAL
GUESTS**

**TICKET ONLY
FRIDAY NIGHT**



**THURS 16 FEB:
5.30-11**

**FRI 17 FEB:
11-3; 5.30-11**

**SAT 18 FEB:
11-3; 5.30-11**

**WILLIAM MORRIS CLUB, 267 BROADWAY, WIMBLEDON SW19
16th, 17th and 18th FEBRUARY**

★ **COME EARLY — NUMBERS LIMITED** ★

SOUTH-WEST LONDON: Saturday 18 December: Branch Christmas Meal at John Gilbert's The Wyndham Arms, Estcourt Road, Salisbury, Wilts. Generous offers for Branch Members—essential to book via Branch Contact (note change).

Thur Jan 12 (7.30) Open Committee Meeting, Hand in Hand SW19. Thur 19 (7.30 for 9) CAMRA Curry Night. Social Tooting Tavern SW17 followed by meal in Sree Krishna. Phone Chris Cobbold to book.—Wed Feb 8 (7) Campaigning Social, Castle, Church Road SW19 then 7.45 Brewery Tap and Rose & Crown 8.30. FEB 16 - 18 (Thur-Sat) Wimbledon Beer Festival; William Morris Club, 267 The Broadway, SW19. Hours: Thu 5.30-11. Fri & Sat 11-3 and 5.30-11. Admission Free lunchtimes; £1 Thursday and Saturday evenings, (free to card carrying CAMRA members); Friday evening tickets (£1.50) must be obtained in advance. Apply to Chris Morton, 59 Pulborough Road, SW18 5UL enclosing sae and cheque payable to CAMRA SW London. 25+ London brewed beers plus guest beers and cider. Souvenir glass.

WEST LONDON: December: Thu 1 (7.30) Joint Social with West Middlesex Branch. CASTLE, Victoria Road, North Acton. W3. Thu 15 (8.00) Branch Meeting. PAVIOURS ARMS, Page Street, SW1. Sun 11 (8.00) Sunday Social. GROUSE & CLARET, Little Chester Street, SW1. Fri 16 (8.00) Joint Christmas Party with West Middlesex Branch. BEACONSFIELD ARMS, West End Road, Southall.

WEST MIDDLESEX: December: Fri 16 (7.30) CHRISTMAS PARTY (WITH WEST LONDON BRANCH). BEACONSFIELD ARMS, West End Road, Southall. Tickets £2.70 including food and first pint free (6 beers to choose from). Keith Wildey Memorial Fund Breweriana Auction. All Welcome. Phone Branch Contact for details and tickets.

Thu 1 (7.30) Joint Social with West Middlesex Branch. CASTLE, Victoria Road, North Acton, W3. (By North Acton Tube Station).

Tue 6 (8.30) Games Evening. NORTHWOOD HILLS HOTEL, 66 Joel Street, Northwood.

Wed 14 (8.00) Pinner Crawl. Start GEORGE, Marsh Road; VICTORY (8.30): QUEENS HEAD (9.00); HAND IN HAND (9.30). All High Street: ODDFELLOWS (10.00), 2 Waxwell Lane.

Wed 21 (8.30). Branch Meeting; RED LION & PINEAPPLE, 281 High Street, Acton W3.

Thu 29 (8.30) Two Pub Social in Ealing, HAVEN ARMS then WHEATSHEAF, both Haven Lane.

January: Tue 3 (8.30) Roy's Birthday Social, ROYAL OAK, Peel Road, Wealdstone.

Wed 11 (8.00). Getting to know Acton Crawl. Start ALBION; ROCKET (8.45), both Churchfield Road; FRANKIES (9.30); GEORGE & DRAGON (10.15), all W3.

Wed 18 (8.30) Branch Meeting. BEACONSFIELD ARMS, West End Lane, Southall (upstairs room).

Thu 26 (8.30) Irene's Birthday Social. STAR, Blenheim Parade (Near Star Road), Uxbridge Road, Hillingdon.

February: Thu 2 (8.30) Games Evening, CROWN & TREATY, 90 Oxford Road, Denham (near Uxbridge).

A word at this stage about the roles of the three Editors. When we came together as a team, it was decided that in any case of doubt, a majority decision is made regarding policy and content, and rarely has there been a dispute, although (for reasons which will soon become apparent) I often have to make last-minute decisions without consultation. We each submit our own contributions to one or both of our colleagues as a matter of course, and the above also applies. The way things have turned out, we each have a forte and tend to stick to it, although the roles are interchangeable. Andy prepares the crossword artwork, Branch Diary and "Where to Buy" as well as collecting news items. His access to a phone all day is a decided advantage. Chris is very much our public relations officer, something few people relish. My job is layout designer, production manager and liaison with printers—the most time-consuming, but then time is plentiful since exchanging gown and mortar-board for the mantle of freelance writer. Apart from that I had the head start of writing for and editing periodicals from the age of twelve—a total to date of 27 years. As stated, our jobs are interchangeable and partly overlapping, but suit us individually very well. There is much more to producing London Drinker than simply editing it. Sales alone do not cover the cost of printing (I use that as a generic term for all aspects of the professional, i.e. paid side—typesetting, artwork and the printing process).

CAMAL COMMENT

Without in any way belittling the traditional role of that majestic symbol of old England, the oak tree in temporarily separating beer from would be consumers another tree, the beech has a close affinity with beer. Apart from its use as shives, hard spiles and the like, it has been used for very many years by more discerning brewers as a means of clarifying beer of the lager variety.

The claim of one well known brewery that its beer is matured over beechwood chips may not be any more true than the claims of other brewers that their beer is brewed in the UK by Danes, or that all the sugar has been turned to alcohol, but it is certainly not a gimmick. It is, in fact, a legitimate way of collecting together micro-organisms, including yeasts, during the long maturation of authentic lager. Chips of beechwood perhaps a foot long, a quarter of an inch thick and two inches wide are placed in the tank used for maturing the beer. Micro-organisms find the beechwood a congenial medium in which to set up colonies, live out their life cycle and ultimately die without interfering with the beer surrounding them. When, eventually, the mature beer is run off, the chips are removed and washed for re-use..

Advertising accounts for a large portion of the production costs, and without the tireless efforts of our advertising manager Barry Tillbrook the magazine would have long since ceased publication. Each month as press date approaches I receive Barry's schedule of advertisers' space requirements for incorporation into the layout. Some adverts arrive camera-ready (as you see them), others need typesetting and artwork. These go direct to the printer's. Basically one page of advertising justifies three more of editorial copy.

The other essential member of our team is our financial wizard, Ian Amy, who balances the books and has the final say on the size of issue, and whether or not we actually print. We've never disagreed yet. The contributors, too numerous to mention, form the most indispensable part of the entire system. As has been said many times—and it bears repeating—you can't print what you don't have. If a contributor turns in a single one-off paragraph or regular items, we can't do without them, whether it be just one line of Bargain Beers, Dave Quinton's fiendish crossword or Dipsy in one of his/their various guises. I must admit to having been dubious about that part when we first followed the example of Notts & District Drinker's Dear Droopy column, but have since been won over to the extent of penning the occasional nonsense. Some people have actually taken it as genuine and sent in "bleats"—assuming they, too, are not hoaxing.

Martin Smith

To be continued next time.

A similar system is often used in water purification plants, though beechwood is not the preferred medium in that case. Stones have traditionally been used, but as in many things, the modern trend is to go for plastics. It has been found that shape is all important. A roundish stone is not very efficient. A shape presenting the maximum surface area to the surrounding liquid is much superior, so what is simply called "Media" comes in very convoluted shapes.

Whether plastic media has every been used in the role of a beer clarifier is not known to the writer, but there seems to be no reason why it would not work. The kind of plastic would have to be chosen very carefully as acids in beer, break down some plastics like PVC to highly toxic substances like vinyl chloride. On reflection, perhaps it would be best to stick to beechwood. A claim that a beer is matured over plastic media wouldn't have the same ring.

If a lager beer really is matured over beechwood chips it is fairly reliable evidence that it is a properly matured authentic lager—hence the claim in the advert, but how many drinkers will know what it's all about—or care.

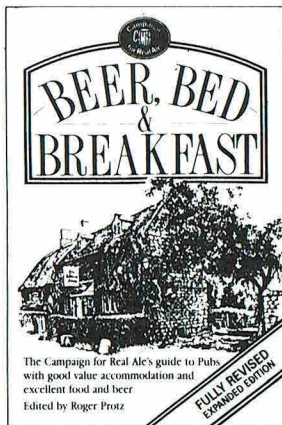


**For a Taste
of
Tradition**

**Fuller Smith & Turner P.L.C.
Brewers and Bottlers of
Traditional English Beers**

FULLERS

• FULLER SMITH & TURNER P.L.C. • GRIFFIN BREWERY • CHISWICK LONDON • ESTABLISHED 1845 •



How to have a nice stay

THE British pub is the ideal place to rest, whether your on holiday, on business or just on the move. Pubs are the perfect antidote to over-priced, impersonal plastic-and-neon hotels. Pubs offer a genuine family welcome, good comfort, splendid breakfasts and tasty lunches and dinners... and surprisingly good value for money. Edited by Roger Protz, *Beer, Bed and Breakfast* has been thoroughly revised for this new, expanded edition. There are many delights as well as tried and trusted old friends. There are simple ale houses, city taverns and lovely old country inns, many of them with facilities for children. The guide gives details of prices, food, rooms, along with much-improved maps.

WARM WELCOME

Here is a rich variety of hostelries throughout England, Scotland and Wales, where visitors can be sure of a warm welcome and comfortable rooms without breaking the bank. *Beer, Bed and Breakfast* has been compiled by CAMRA members who want more people to find, enjoy — and so preserve — the friendly heritage of the traditional British inn.

And, of course, each pub in the 224 pages offers real ale in tip-top condition. *Beer, Bed and Breakfast* is the ideal companion for any trip. Have A Nice Stay!

Enjoy another Classic Volume

FOLLOWING his acclaimed *Classic Country Pubs*, Neil Hanson has followed the ancient trade routes from London, through our great towns and cities, to single out one hundred classic town pubs that are outstanding enough to stop even the most world-weary travellers in their tracks.

There is the 'Trip to Jerusalem' in Nottingham, so named for those bound for the crusades, the 'George' in Southwark, an Elizabethan galleried coaching inn, and the haunted 'Olde Starre' in York, where the screams of wounded Civil War soldiers are claimed to be heard in the cellars. From the magnificent opulence of Victorian gin palaces to the humblest bare-boarded bar, each pub has something unique to offer, while sharing the essential qualities of good beer, and a warm welcome.

HOW TO ORDER

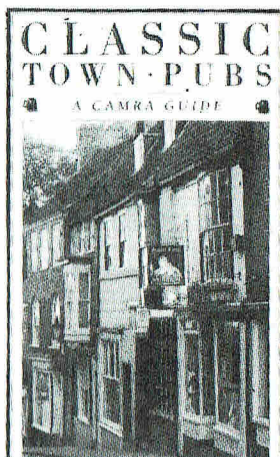
AS a CAMRA member, you can buy ALL THREE books together for a bargain **£16.85**, a massive saving of £5.00 on the joint cover price of £21.85. Or you can buy *Beer, Bed & Breakfast* and the *New Beer Guide* together for the special price of **£7.50**. Individually, the member's prices are:

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Order your copies now by writing to **Books Offer, CAMRA, 34 Alma Road, St. Albans, Herts AL1 3BW**, making your cheques payable to CAMRA Ltd.



Discovering small beer

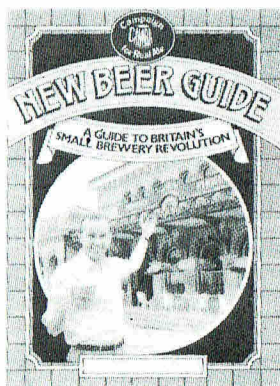
A GUIDE to all Britain's new pint-size breweries and home-brew pubs from Bove House in the Western Isles to Paradise Brewery in Cornwall. Brian Glover not only describes the breweries and their beers, but also where to find these new brews, with details of recommended outlets.

Besides recording the 150 brave ventures surviving today — complete with regional maps — the book reports on the remarkable development of the small brewery revolution over the past 15 years, with profiles of leading pioneers like Peter Austin and David Bruce, and trail-blazing breweries like the Miners Arms and Litchborough Brewery.

DISTINCTIVE BREWS

It looks at the problems which have forced many new breweries out of business; at the barriers which prevent these original draughts from reaching most of our bars. The book also provides an outline guide to setting up your own brewery, with details of equipment manufacturers.

But above all, the *New Beer Guide* is about enjoying Britain's fresh feast of ales; about discovering distinctive, local brews, in an age of bland products from the national combines. When you do, you'll find the taste and quality missing from most mass-produced beers.



**SEASONAL GREETINGS
TO ALL OUR REAL ALE CUSTOMERS
FROM THE FOLLOWING
IN PUB BREWERIES**



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TELEPHONE: 01-730 5984**

**151 GREYHOUND LANE, STREATHAM,
LONDON SW16
TELEPHONE: 01-677 9962**



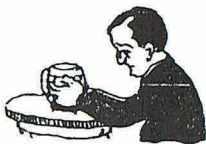
**2-6 THEOBALDS ROAD, LONDON WC1
TELEPHONE: 01-405 2519**

**88 LONDON ROAD, KINGSTON-UPON-THAMES
TELEPHONE: 01-541 3717**



CELEBRATE IN STYLE
LOOK OUT FOR OUR SPECIAL XMAS BREWS!!!
PARTY BOOKINGS NOW BEING TAKEN

DEAR DIPSY



Occasionally the Editors receive hoax letters. One such is the following, which as usual they have passed on to me for attention. They instruct me to assure you that it was genuinely received through the post. The handwriting certainly does not correspond to any of theirs. Perhaps the writer (whose name and address are obviously not as shown—we reproduce the text complete) would care to write a serious letter on the subject to the Editors, who will give it their full attention.

69 Hofmeister Strasse
Northampton,
Near Copenhagen
Germany

Dear Sirs,

When I read the 'CAMAL COMMENT' in the July London Drinker I thought I had drunk one gallon too many of Katzewasserbrau at the cocktail bar last night. I thought I was reading the 'Pseuds Corner' column from 'Private Eye'.

"Authentic lager has more in common with wine than with real ale" I read. Blimey!—how pretentious. Mind you its true that lager doesn't have much to do with that nasty flat stuff that tastes of malt and hops and is only drunk by un-cool non-trendy people. But it isn't like wine—wine is only drunk by women—not real men like me.

Anyway what's all this talk about authentic lager? I prefer my lager ice cold, fizzy and completely tasteless thank you very much.

Yours etc.
Carl S. Berg

PS I enjoyed the bits about filtration and gas pressure. How about a page or two on pasteurisation and kegging?

Dear Carl (or whatever your real name is),
If you feel so strongly about your preferred version of lager, what the hell are you doing reading this magazine? Perhaps it is to gain a bit of education, in which case you have my full support. If not, kindly stop wasting our time. In either event, may I urge you to try some Real Ale—several varieties—then make up your own mind, rather than have it dictated to you by propagandists.

Dipsy

Dear Dipsy,

I recently discovered a decent pint of Shepherd Neame below the Thames. I could well become addicted to this. Is there any hope for me? I remember remarking on it to a bus conductor dressed like Just William whom I seemed to recognise. Is that a new variety of pink elephant?

Merton, SW19

Dear Merton,

At the time you were on a veteran bus in the Dartford Tunnel travelling to Cambridge with the Canterbury Beer Festival celebration outing. Shep's does travel—they have some tied houses in the London area—your nearest is in Croydon. The conductor is one of our Editors, and you **should** know him—he taught you. He's big, not elephantine—and seems to have a better memory than you (he never forgets—a pub). I was there too—what was that song of yours with all the strange unprintable words? There is hope for you yet—can we expect a crawl of Cambridge?

Dipsy

M.S. intrudes—the scholarly garb shows my junior status, and denotes only 2 festivals as conductor. Now music—or steam trains—that's something else. It was an excellent trip, for which I'd like to record my thanks to the Kent branches. Merton will be encouraged to chronicle Cambridge—a superb drinking town.

Continued opposite.

BACK NUMBERS

To date 108 editions of London Drinker have been issued, back numbers of the following are available:

- 1979: April May, September, December.
- 1980: Feb, March (1 copy only), April, Sept. Nov.
- 1981: April (1 copy only), June, July, Aug, Oct.
- 1982: Feb (1 copy only), May, July, Sept.
- 1983: Mar (1 copy only), June - Dec incl.
- 1984: March - Dec incl.
- 1985: All issues.
- 1986: All issues (April - 1 copy only).
- 1987: All issues (June - 1 copy only).
- 1988: All issues.

If you need any of the above for your collection, they are available at 50 pence each, post free from:

Stan Tompkins, 122 Manor Way, Uxbridge,
Middlesex.

Dear Dipsy-continued.

Dear Dipsy,

You may have noticed that last Christmas I couldn't deliver your requested train set or racing bike. The diameter of the pipe leading to your cell apartment's radiator (modern equivalent of a chimney) is too narrow to accommodate anything more bulky than the season ticket to your shrink. I see that hasn't done any good either. The Editors tell me a cycle is not permitted in case you do a runner (surely they exist on sleighs, not bikes?) and a train set is a non-starter as they won't let you have access to electricity. However, I will certainly drop you a clockwork set of sufficiently narrow gauge (plumbingly speaking) if you will kindly answer this one:— Having bought a free house and given most of the work to my minions as you suggested last year, I find that the quality of toys is going down, even though the price is heading in the opposite direction (like some beers? -Ed). Also the business is hardly thriving. My beers are well cooled—by courtesy of the climate. In fact the real ones tend to freeze solid, while the lagers are exactly as they leave the depot—very fizzy, equally cold, and tasteless. I can't get any customers. Even Mark Thyme won't pay me a visit—he says he's got cold feet (though I suspect he means knees) despite the fact that I've promised him long trousers on THE day if he shows up. Apparently his mum won't allow it until he drinks real beer. I couldn't serve it even if it was delivered. How on earth can I make a free house pay in this part of the world? Failing that, what do you suggest.?

S Claus, The Reindeer & Red Nose, North Pole
PS If you can escape and visit my pub, I'll thaw out the real beer and let you have a free pint for every two you buy. Gift wrapped, of course.

Dear Santa,

There are pubs in the most unsuitable locations, of which yours seems to be an example. On the other hand, many parts of London are devoid of pubs with a decent drop of beer—some even only sell the frozen kind. So why not transfer your base of operations to our metropolis? Buy a run-down or preferably derelict Big Seven pub, install your own brewery and cater for discerning Londoners—that's the best present you could give them all the year round. Take on trustworthy staff, and then you will have time to supervise the toymakers, assuming you also have space to accommodate their essential work and products. Come to think of it, since you mention young Mark, put in a bid for the Funnel and Bucket at Kneeden take on Mark and his opposite number Kram as assistant brewers and teach them to appreciate their products. Then you can make

THE *TILTED GLASS* (A FREE HOUSE)

TALLY-HO CORNER,
359 BALLARDS LANE,
FINCHLEY, LONDON N12 8LJ.
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A WIDE VARIETY OF REAL ALES

*PUB GRUB –
MORNINGS & EVENINGS*

NO KEG BEERS IN THIS HOUSE

BODDINGTONS BITTER
YOUNGS SPECIAL
RUDDLES BEST
WEBSTERS YORKSHIRE
& GUEST BEERS

BUSES 26, 125, 236.

Nearest Underground — WOODSIDE PARK

them a gift each of a pair of long trousers (though the shorts will be more suitable in a hot brewery), and everyone will be satisfied. Better still, sack their mum while you're at it, or relegate her to cleaning the bogs—with lager as the cleanser; after all, it's completely sterile, and would then be put to suitable use in a well-run establishment.

By the way, I AM allowed a racing bike, but can it have stabilisers? One of the Editors took me out on a tandem and taught me to ride, but when I tried to steer I kept falling off—just leave it in the Editorial bike depot. And I DO have access to electricity, so PLEASE can I have a proper train set? You simply mis-heard someone who described my column as shocking, and me as switched-off. And can I have a computer to work out my answers? And a Super-Duper Fly-It-Yourself Spaceship? And....(rest deleted—Ed)

Love and kisses to Rudolph, and don't forget.....(also deleted—Ed).

DIPSY, c/o London Drinker Writers' Imagination Club, W.C. (The)

Editor's note: Funny how agony writers tend to end up like their clients, isn't it? Dipsy certainly does need stabilising, and not only on a bike. He's bloody awful on the back of a tandem too. Our staff cycleologist has prescribed a tour of real ale pubs awheel. Any problems, real or imaginary, may be sent to Dipsy, c/o the Editors.



CHARITY CORNER

Remember—Remember the 5th of November. Fireworks are for Children (and Mums and Dads).

Our night was for Children, those who may need the facilities of Great Ormond Street Hospital during their young lives.

In the September issue it was reported that £1,100 had been raised with a 100 prize raffle; A sponsored Slim (in which one victim gained 4lbs); A 12hr pool marathon—unfortunately some of our victims and players have not yet been paid by their sponsors so there is more to come.

A Bottle on the Bar collected £135.21p and prior to opening a prize was offered for guessing how much money was in it. It was won by—wait for this—A Mr Martin Smith whose name I believe is familiar in these pages.

The important bit is yet to come. On November 5 we presented His Worship The Mayor of Lambeth with a cheque for the Wishing Well Appeal to the sum of £2,210.00 and there is more to come.



Whilst he was with us His Worship who has recently undergone major heart surgery, congratulated Mrs Joyce McGee who is 75 years of age, for her sponsored swim in aid of the British Heart Foundation, Joyce had completed two lengths of the pool that morning.



Kings Head does it again

We have already commenced the next raffle, in aid of the British Home and Hospital for Incurables. This will be drawn on December 17 but as an interim interest a turkey is being raffled each Saturday; at present no other activities are planned but one is always possible of course.



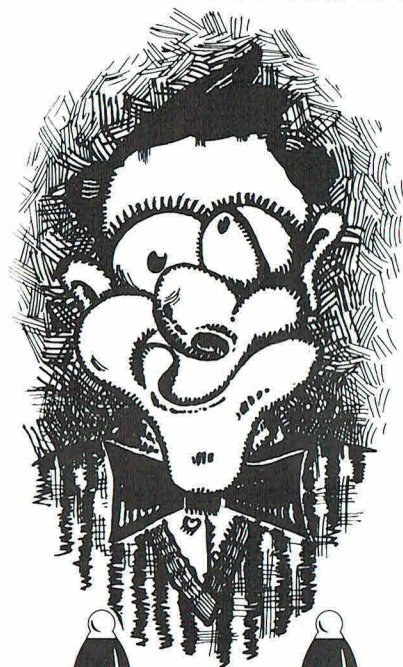
We would like to thank, His Worship for attending our presentation, the editing staff of the London Drinker for giving our various charity appeals the publicity (who were verbally declined by South London's largest local paper). But largely to the Customers and staff for their efforts in raising this wonderful sum this time, past appeals and, hopefully future charitable organisations.

Kings Head Charity Fund Committee



"...AND I BET THEY'LL ORDER THREE PINTS OF LAGER...!"

IF YOU'RE FED UP WITH BACKGROUND MUSIC THAT FEELS LIKE A FRONTAL LOBOTOMY —



Try a J D Wetherspoon Freehouse

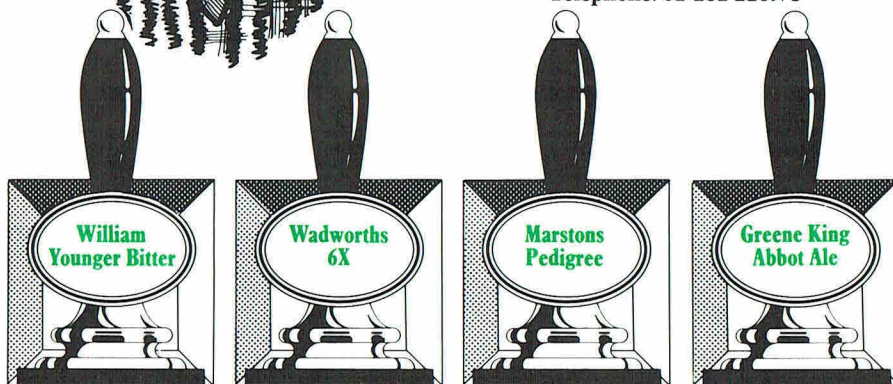
All our establishments offer good real ales and beers at sensible prices in traditional pub surroundings free of music of any kind.

Most also offer good pub food and snacks for a satisfying lunch and sandwiches and snacks are available in the early evening.

Come along and see what a pub should really be like — we reckon you'll enjoy it!



17/19 Archway Road N19
Telephone: 01-281 2167/8



- THE DRUM 557/9 Lea Bridge Road E10 • THE COLLEGE ARMS 807 Forest Road E17
- WHITE LION OF MORTIMER 125/127 Stroud Green Road N4 • OLD SUFFOLK PUNCH 10/12 Grand Parade N4
- THE MORTIMER ARMS 405 Green Lanes N4 • THE GOAT 414/416 West Green Road N15
- THE TANNERS HALL 145 High Street, Stoke Newington N16 • THE ELBOW ROOM 503/505 High Road N17
- THE NARROW BOAT Reedham Close N17 • THE BOAR 413 Lordship Lane N17
- THE DOG 17/19 Archway Road N19 • J J MOON'S 37 Landseer Road N19
- THE MOON UNDER WATER 423 Lordship Lane N22 • THE MOON UNDER WATER 148 High Street, Barnet

**Whatever your taste
whatever your style**

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

**COMPTON'S
W.1.**



...at a

CHARRINGTON
house.



Comptons. Solo.

C.A.M.R.A.'S SECOND TASTE! (Charrington Press release)

Celebrating the arrival in London of one of the most favoured Mild Ales in Britain recently was the national Chairman of the Campaign for Real Ale, Rob Walker.



The occasion, at the Pontefract Castle, a Charrington house in Wigmore Street, W1 was the presentation of a copy of a certificate that declared Highgate Mild Ale the runner-up in the C.A.M.R.A. Champion Beer of Britain competition which was held in Leeds in August.

A second generation brewer and regional managing director of Charrington West, Arthur Seddon, enjoyed an early start to the day with Rob Walker. Who as National Chairman of

C.A.M.R.A. could be more appropriate to pull the first pint of his members favourite and much sought after beer to celebrate its arrival? Highgate Mild is also available in two other Charrington houses, the White Horse, Parson's Green and the North Star, Chessington.

ORPINGTON FAYRE AND BEER FESTIVAL

Award winning beers from independent brewers Batemans of Wainfleet and closer to home, Pitfield of North London, were the feature of the 1st Orpington beer festival. Organised by the Bromley branch of the South East London branch of C.A.M.R.A. jointly with the Orpington Round Table the event was held to raise money for local charities.

Despite the overcast day around 400 people enjoyed the charity events, stalls and beer. Batemans Mild proved extremely popular in this mild free area (the brewers of course claim there is no demand). A number of new members signed up. The Bromley chairman Dave Foord expressed his satisfaction and promised an even bigger and better festival next summer.

“THE ALEXANDRA”

Wood Street, Barnet—8 years in the Good Beer Guide

*Christmas Greetings to all my Friends
and Customers*

Tony

The pub occupying this month's back cover, formerly the Red Lion, re-opened on Aug 10 under its new name, after the biggest single refurbishment made jointly by Whitbread's and the tenant, costing £150,000. Bill and Pat Ferncombe are also tenants of the King's Head, Essex Road. Pat runs the latter, while Bill shares his time between the two, leaving the management of the Thomas Wethered to Brian Nabrfey, to whom we are indebted for the information in this piece. Previously refurbished in 1937, it was known locally as the Clock House from a clock on its roof. The panelling is original and most attractive; 2 bars in oak, one in pine. Its restoration was 5 months' work for one craftsman.

The beers on offer are Wethered Bitter, SPA and Winter Royal, Flowers Original and McMullens Country—the latter being the result of a joint trading agreement—plus Bulmers Traditional

Cider on handpump. The Thomas Wethered is open Monday to Saturday from 11pm, 12-3pm Sunday (not evening). Hot and cold food are available from 12 noon to 9pm, plus Sunday lunches.

LONDON DRINKER

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

BEER GUIDES

The 1989 edition of the “Good Beer Guide” is now on sale, and should be available via local Branches. Cover price is £5.95 (£3.95 inc p&p from Branches or CAMRA HQ to members quoting membership number).

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.

KENT: New edition. F. A. Green, 41 Clive Road, Rochester, Kent ME1 3RZ, £1.95 payable to ‘CAMRA in Kent’, plus A5 s.a.e. with 40p in stamps affixed.

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:

New edition, Dave Sullivan, 22 Panmure Road, SE26. £3.95 inc p + p. Members £3.35 on quoting membership number.

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 £1.95 plus 25p s.a.e. 9×5”.

Update Sheet now available.

To obtain your copy please send an S.A.E. to John Norman, 31 Woodcote Close, Kingston, Surrey KT2 5LZ.

Where to buy-Continued.

NW10 CROCKFORS, Aberdeen Place.
 NW8 MARI BOROUGHL, 39 Abbey Road.
 NW8 ORDINANCE, 29 Ordinance Hill.
 NW9 GORGE, 234 Church Lane.
 NW10 GRAND JUNCTION ARMS, Acton Lane.
 HAREFIELD PLOUGH, Hill End Road.

OFFTRADE

N1 Beer Shop, Pitfield Street.
 N13 Originals, 68 Aldermans Hill.
 NW6 Grogglossom, 253 West End Lane.

CLUBS

WC1 UNIVERSITY OF LONDON UNION, Malet Street.

OUTLETS — SOUTH-WEST/WEST

SW1 BARLEY MOW, Horseferry Road.
 SW1 BUCKINGHAM ARMS, Petty France.
 SW1 FOX & HOUNDS, Passmore Street.
 SW1 MORPETH ARMS, Millbank.
 SW1 ORANGE BREWERY, Pimlico Road.
 SW1 PAVLOUS ARMS, Page Street.
 SW1 RED LION, 48 Parliament Station.
 SW1 UNICORN, Victoria Place (above station concourse).
 SW2 HOPE & ANCHOR, 132 Acre Lane.
 SW2 TWO WOODCOCKS, 45 Tulse Hill.
 SW3 ROSE, 86 Fulham Road.
 SW3 SURPRISE, 6 Christchurch Terrace.
 SW4 RAILWAY, Clapham High Road.
 SW6 WHITE HORSE, 1 Parson's Green.
 SW7 ANGLESEA ARMS, 15 Selwood Terrace.
 SW8 SURPRISE, 16 Southview, 357 Wandsworth Road.
 SW8 NOTTINGHAM CASTLE, Wandsworth Road.
 SW9 WARRIOR (Brixton Brewery Co.) Coldharbour Lane.

SW10 CHELSEA RAM, 32 Burnaby Street.
 SW10 FERRIS & FIKKIN, 110 Oits 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 JOLLY GARDENERS, 61 Lacy Road.
 SW15 WHITE LION, 14 Putney High Street.
 SW16 GREYHOUND, Greyhound Lane.
 SW16 PIED BULL, 498 Streatham High Road.
 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 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.
 CHISSINGTON NORTH STAR, Hook Road.
 EAST MOLESEY, NEW STREETS OF LONDON, Bridge Road.

KINGSTON, COCOANUT, Mill Street.
 KINGSTON DRUIDS HEAD, Market Place.
 KINGSTON FLAMINGO BREWERY COMPANY, 88 London Road.
 KINGSTON KILBY ARMS, Glenhorne Road.
 KINGSTON NINETEEN, 46 Fairfield South.
 KINGSTON NORBITON, Clifton Road.
 KINGSTON WYCHILM, Elm Road.
 MITCHAM RAVENSBURY ARMS, Croydon Road.
 RICHMOND ORANGE TREE, 15 Kew Road.
 RICHMOND ROSE OF YORK, Petersham Road.
 RICHMOND WHITE CROSS, Riverside, Water Lane.
 SURBITON VICTORIA, Victoria Road.
 WEST MOLESEY SURBITON, Island Farm Road.
 WYBRIDGE PRINCE OF WALES, Anderson Road, Outlands Park.

W1 ARGYLE ARMS, 18 Argyle Street.
 W1 THE GLASSBLOWER, Glasshouse Street.
 W1 RED LION, Kimly Street.
 W2 ARCHERY TAVERN, 4 Barbours Street.
 W2 ROYAL STANDARD, 8 Sale Place.
 W3 KINGS ARMS, The Vale.

W3 RED LION & PINEAPPLE, 281 High Street.
 W4 WINDMILL, 214 Chiswick High Road.
 W5 GREYSTOKE, 7 Queens Parade.
 W5 PLOUGH, Northfield Avenue.
 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 & FIKKIN, Tavistock Crescent.
 W12 CROWN & SCEPTRE, Melina Road.
 W13 THE FORESTER, 2 Leighton Road.
 BRENTFORD BEEHIVE, 227 High Street.
 BRENTFORD BREWERY TAP, 45 Catherine Wheel Road.
 BRENTFORD LORD NELSON, Enfield Road.
 BRENTFORD POTTERY ARMS, 25 Claydon 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.
 HARMONDSWORTH CROWN, High Street.
 HILLINGDON RED LION, Hillingdon Hill.
 HILLINGDON STAR, Blenheim Parade, Uxbridge Road.
 HOUNSLOW CHARIOT, 34 High Street.
 HOUNSLOW CROSS LANCES, Hanworth Road.
 HOUNSLOW EARL RUSSELL, Hanworth Road.
 ISLEWORTH TOWN WHARF, Swan Street.
 SOUTHAL BEACONFIELD ARMS, West End Road.
 SOUTHAL LORD WOLSELEY, Dudley Road.
 SUDBURY BLACK HORSE, Harrow Road.
 TEDDINGTON QUEEN DOWAGER, North Lane.
 TWICKENHAM FEE PIE, 9 Church Street.
 TWICKENHAM POPE'S GROTO, Cross Deep.
 TWICKENHAM PRINCE ALBERT, 30 Hampton Road.
 W1 ALDSTONE 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.

OFFTRADE

SW11 Majestic Wine Warehouses, Hester Road.

OUTSIDE LONDON

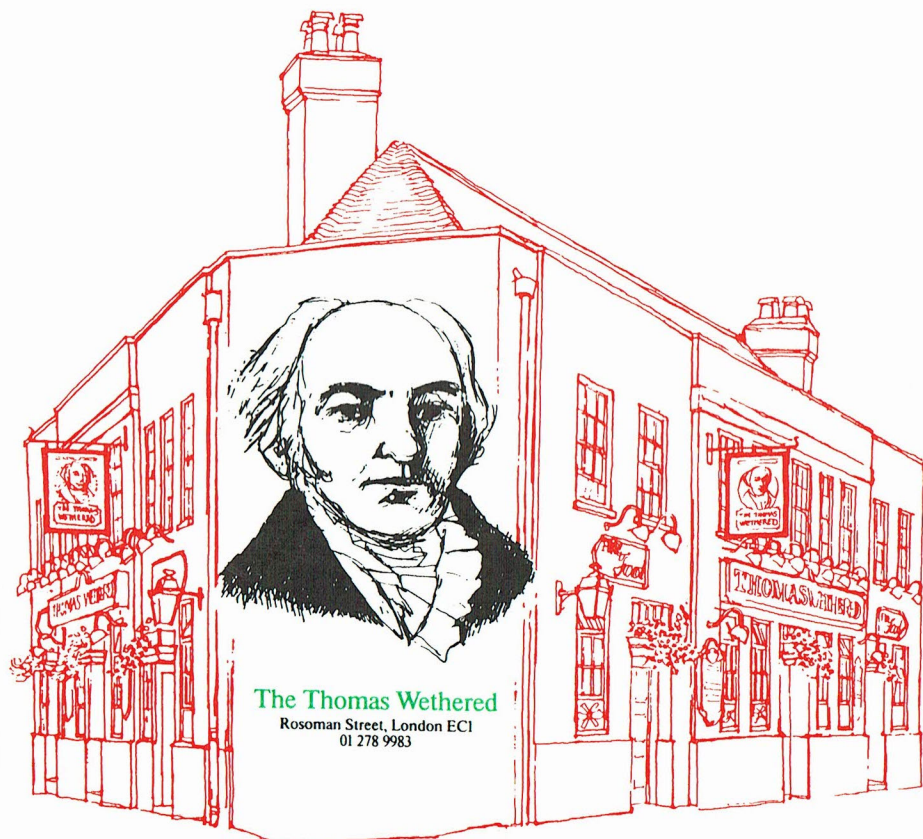
BRIGHTON NOBLES BAR, New Road.
 BRIGHTON HAND IN HAND, Upper St. James' Street.
 COLCHESTER ODD ONE OUT, 28 Mersea Road.
 FILLAND (Yorks) BARGE & BARRIL.
 HITCHIN (Herts) NEW FOUND OUT INN, Stevenage Road.
 LEWES BREWERS ARMS, High Street.
 LINCOLN QUEEN VICTORIA, Union Road.
 MANCHESTER JOLLY ANGLER, Ducie Street.
 POTTERS BAR (Herts), CHEQUERS, Coopers Lane.
 READING HOOK & TACKLE, Katesgrove Lane.
 SALISBURY (Wilts) WYNDHAM ARMS, Fescourt Road.
 STEVENAGE (Herts) RED LION, High Street, Old Town.
 SOUTHAMPTON JUNCTION INN, St. Denys.
 TILTINGHAM (Essex) CAP & FEATHERS, South Street.
 WINCHESTER (Hants) GREEN MAN, Southgate Street.
 WORTHING (Sussex) WHEATSHAF, Richmond Road.
 WORCESTER BREWERY TAP & BREWERY, 50 Lowesmoor.

LONDON DRINKER

Views expressed in this publication are those of their individual authors, and are not necessarily endorsed by the Editorial team or the Campaign for Real Ale.



REAL ALE IN REAL COMFORT



Wethered Bitter ★ Wethered SPA ★ Fremlins Bitter
Flowers Original ★ McMullen Country Bitter
Traditional Cider

Hot & cold food always available ★ Full cold buffet
Salt Beef sandwiches ★ Carvery roast ★ Sunday lunch

Open all licensed hours ★ Happy hours 5pm - 8pm
Office parties/functions a speciality

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