

1st April  
1988

# LONDON



25p

# DRINKER

100th

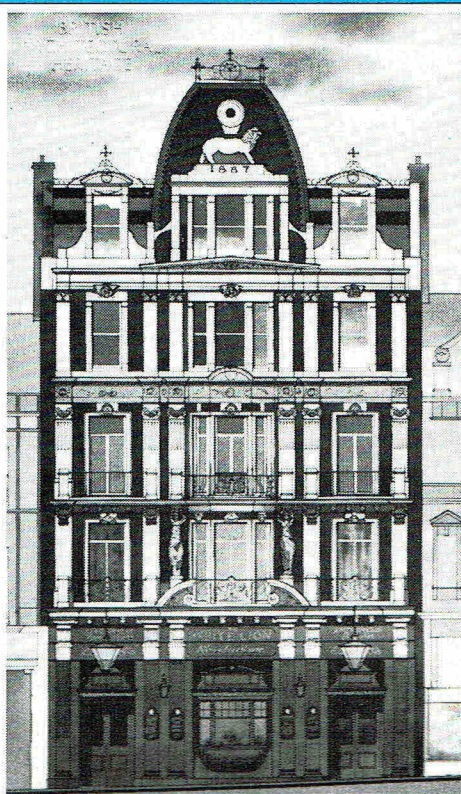
Issue

White  
Lion  
SW15

(illustrated centre)

Beer  
Festival  
20 & 21  
May

see p. 13



Porters  
Festival

White  
Horse

Parsons  
Green

SW6

see back cover

Vol 10

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

No. 3

# Where to buy London Drinker

## OUTLETS — EAST and SOUTH EAST PUBS

EC1 ARTILLERY ARMS, 102 Bunhill Row.  
 EC1 EAGLE, Farringdon Road.  
 EC1 HORSESHOE, 24, Clerkenwell Close.  
 EC1 SMITHFIELD OLD & NEW, Farringdon Road.  
 EC1 STICK & WEASEL, 273 City Road.  
 EC1 YORKSHIRE GREY, Greys Inn Road.  
 EC2 FLEETWOOD, 36 Wilson Street.  
 EC4 BLACKFRIAR, 174 Queen Victoria Street.  
 EC4 HATCHET, Garlick Hill.  
 EC4 WILLIAMSON'S TAVERN, Groveland Cr., Bow Lane.  
 E1 FISH & RING, 141A White Horse Road.  
 E1 PRIDE OF SPITALFIELD, 3 Heneage Street.  
 E2 APPROACH TAVERN, 47 Approach Road.  
 E2 MARKSMAN, 254 Hackney Road.  
 E3 PEARLY KING, 94 Bromley High Street.  
 E8 LADY DIANA, 95 Forest Road.  
 E9 CHESHAM ARMS, 15 Mehetabel Road.  
 E9 FALCON & FIRKIN, 124 Victoria Park Road.  
 E9 ROYAL STANDARD, 84 Victoria Park Road.  
 E11 NORTHCOTE, 110 Grove Green Road.  
 E17 COLLEGE ARMS, 807-809 Forest Road.  
 SE1 ANCHOR & HOPE, The Cut.  
 SE1 ANCHOR TAP, 28 Horselydown Lane.  
 SE1 BUNCH OF GRAPES, 2 St Thomas Street.  
 SE1 COPPER, 208 Tower Bridge Road.  
 SE1 DOGGETS, Blackfriars Bridge.  
 SE1 GOOSE & FIRKIN, 47 Borough Road.  
 SE1 HORNIMAN AT HAYS, St. Martins Walk, Tooley St.  
 SE1 KINGS ARMS, Roupell Street.  
 SE1 TRINITY ARMS, 29 Swan Street.  
 SE1 WELLINGTON, Waterloo Road.  
 SE3 BRITISH OAK, 109 Old Dover Road.  
 SE5 PHOENIX & FIRKIN, Denmark Hill Station, Windsor Walk.  
 SE5 WICKWOOD TAVERN, 58 Flaxman Road.  
 SE7 McDONNELLS, 428 Woolwich Road.  
 SE8 ROYAL GEORGE, 85A Tanners Hill.  
 SE9 GREYHOUND, High Street.  
 SE10 ROYAL GEORGE, Bisset Street.  
 SE10 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 DOG & BELL, Princess Street.  
 SE16 MANOR TAVERN, 78 Gallewall Road.  
 SE16 MAYFLOWER, 117 Rotherhithe Street.  
 SE16 SHIP, St Marychurch Street.  
 SE18 ANGLESEA ARMS, 91 Woolwich New Road.  
 SE18 VILLAGE BLACKSMITH, Hillreach.  
 SE19 RAILWAY BELL, Cawnpore Road.  
 SE19 ROYAL ALBERT, Westow Hill.  
 SE20 GOLDEN LION, Maple Road.  
 SE20 HOP EXCHANGE, Maple Road.  
 SE24 COMMERCIAL, 11 Railton Road, Herne Hill.  
 SE25 ALBERT, Harrington Road.  
 SE25 GOAT HOUSE, 2 Penge Road.  
 SE25 SHIP, 55 High Street.  
 SE26 DULWICH WOOD HOUSE, 39 Sydenham Hill.  
 SE26 GREYHOUND, 315 Kirkdale.  
 SE27 HOPE, 49 West Norwood High Street.  
 SE27 GIPSY QUEEN, West Norwood High St.  
 SE27 KINGS HEAD, Norwood High Street.  
 BEXLEY BLUE ANCHOR, Brigden Road.  
 CROYDON DOG & BULL, Surrey Street.  
 CROYDON LION, Pawns Road.  
 CROYDON TWO BREWERS, 221 Gloucester Road.  
 SIDCUP JOLLY FENMAN, 66 Blackfen Road.  
 THORNTON HEATH FOUNTAIN HEAD, 114 Parchmore Road.

## OFFTRADE

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

## OUTLETS —

### WEST CENTRAL, AND NORTH PUBS

WC1 CALTHORPE ARMS, 252 Grays Inn Road.  
 WC1 CITTIE OF YORKE, 22 High Holborn.  
 WC1 HANSLER ARMS, Kings Cross Road.  
 WC1 LAMB, Lamb's Conduit Street.  
 WC1 MABEL'S, 9 Mableton Place.  
 WC1 MOON, 18 New North Street.  
 WC1 PAKENHAM ARMS, 1 Pakenham Street.  
 WC1 PRINCESS LOUISE, High Holborn.  
 WC1 SUN, 63 Lamb's Conduit Street.  
 WC1 YORKSHIRE GREY, Theobalds Road.  
 WC2 CHANDOS, 29 St Martin's Lane.  
 WC2 CROWN & ANCHOR, 22 Neal Street.  
 WC2 GEORGE IV, 28 Portugal Street.  
 WC2 MARQUESS OF ANGLESEY, 39 Bow Street.  
 WC2 SHIP & SHOVEL, 2 Craven Passage.  
 N1 CARPENTERS ARMS, 21 Bridport Place.  
 N1 CLOTHWORKER'S ARMS, 52 Arlington Avenue.  
 N1 COMPTON ARMS, 4 Compton Avenue.  
 N1 HEMINGFORD ARMS, 158 Hemingford Road.  
 N1 KINGS HEAD, 59 Essex Road.  
 N1 LORD WOLSELEY, 55 White Lion Street.  
 N1 MALT & HOPS, 33 Caledonian Road.  
 N1 MARQUESS TAVERN, 32 Canonbury Street.  
 N1 PRINCE ALBERT, 16 Elia Street.  
 N1 PRINCE ARTHUR, 49 Brunswick Place.  
 N1 ROSEMARY BRANCH, 2 Shepperton Road.  
 N1 ROYAL OAK, 140 Offord Road.  
 N2 OLD WHITE LION, Great North Road.  
 N2 WINDSOR CASTLE, The Walks, Church Lane.  
 N4 MARLERS, 29 Crouch Hill.  
 N4 MORTIMER ARMS, Green Lanes.  
 N4 WHITE LION OF MORTIMER, Stroud Green Road.  
 N6 WRESTLERS, 98 North Road.  
 N7 BALMORAL CASTLE, Caledonian Road.  
 N7 FAT HARRY'S, 60 Isledon Road.  
 N7 FLOUNDER & FIRKIN, 54 Holloway Road.  
 N7 RAILWAY TAVERN, 10 Roman Way.  
 N12 MOSS HALL TAVERN, 283 Ballards Lane.  
 N12 TILTED GLASS, Ballards Lane, North Finchley.  
 N15 GOAT, 414 West Green Road.  
 N15 K.K. MCCOOLS, 265 West Hall Road.  
 N16 ROSE & CROWN, 199 Stoke Newington Church Street.  
 N16 TANNERS HALL, 145 Stoke Newington High Road.  
 N17 BOAR, 413 Lordship Lane.  
 N17 NARROW BOAT, Reedham 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.  
 N22 MOON UNDER WATER, 423 Lordship Lane.  
 BARNET ALEXANDRA, Wood Street.  
 BARNET MOON UNDER WATER, High Street.  
 BARNET WEAVER, Green Hill Parade.  
 ENFIELD OLD WHEATSEAF, 3 Windmill Hill.  
 NEW BARNET BUILDER ARMS, 3 Albert Road.

## OUTLETS — NORTH-WEST

NW1 GLOUCESTER ARMS, 5 Ivor Place.  
 NW1 PRINCE GEORGE OF CUMBERLAND, 195 Albany Street.  
 NW1 VICTORIA, 2 Morningside Terrace.  
 NW1 VICTORIA & ALBERT BARS, Marylebone Station.  
 NW3 SWISS COTTAGE, 98 Finchley Road.  
 NW3 WASHINGTON, 50 Englands Lane.  
 NW4 LONDON, MIDLAND & SCOTTISH, 10 Church Road.  
 NW4 WHITE BEAR, 56 The Burroughs.  
 NW7 RAILWAY TAVERN, Hale Lane.  
 NW8 CROCKERS, Aberdeen Place.  
 NW8 MARLBOROUGH, 39 Abbey Road.  
 NW8 ORDNANCE, 29 Ordnance Hill.  
 NW9 GEORGE, 234 Church Lane.  
 NW10 GRAND JUNCTION ARMS, Acton Lane.  
 HAREFIELD PLOUGH, Hill End Road.

## OFFTRADE

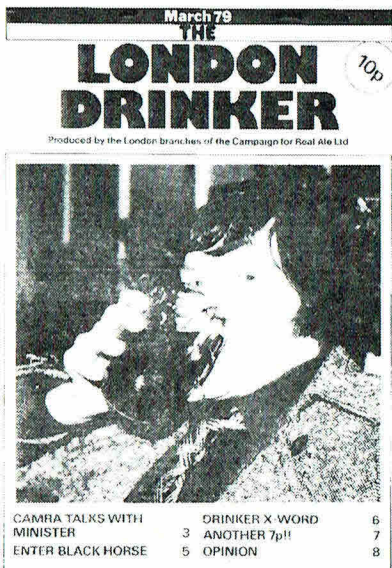
N1 Beer Shop, Pitfield Street.  
 N13 Originales, 68 Aldermans Hill.  
 NW1 Camden Real Ale, 4 Ferdinand Street.  
 NW6 Grogglossom, 253 West End Lane.

*Continued on p 39*



## EDITORIAL

This is the hundredth edition of London Drinker, which first appeared in March 1979. Since then, it has been published monthly — or more accurately, every month apart from January, which doubles-up with a bumper December issue to avoid the hassle of publishing over the festive season. For the mathematicians among you, the discrepancy of one number is explained by the fact that nothing appeared in October 1979. Working as we do with local, professional printers, I can well appreciate the amount of effort that went into getting the venture off the ground. At that time all scripts were typed on a machine belonging to one of the original Editorial team, pasted up and then sent to Stylo Signs in Manchester for printing. The first issue, whose cover is shown below (I hasten to add, in reduced form), consisted of 8 pages in A5 size — the same as this page — in a yellow cover featuring Mike Hammersley, then in charge of artwork, and now in a professional capacity performing the same task, from our plans.



I understand it was difficult to find a printer in London, but from December 1979 production was performed by Daru Graphics of Harmondsworth. Scripts were supplied with a rough layout, and that company had the typesetting and layout done without further reference to the Editors — as a result there were, inevitably, mistakes made. The present Editorial team took over from the issue of



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

April 1983, and the distance involved proved quite a stumbling block. As we didn't trust the post, it meant delivering personally. After an Editorial session on the Sunday before press date, usually at Chris's place and frequently running on till the early hours of the Monday morning, it fell to my lot to get it to Daru's — either a tube journey to Heathrow then a none-too-reliable bus — or a hell of a long walk — or, alternatively, leaving the classroom as soon as the brats were out, rushing by bike to Vauxhall in time for the last train before the evening cycle embargo began, then a totally undelightful ride from Hounslow or Staines. Not a very happy situation, especially as on two occasions the printer betook himself home (I had a more colourful term for it) before my arrival, despite knowing by phone that I was on the way. Not a very happy situation, and usually compounded by some almighty clanger which brought into play my less Parliamentary vocabulary at the central pickup. I never actually *saw* any evidence, but I'm convinced that wagers were won and lost over how soon I would explode! Anyway, we started looking around for something more satisfactory.

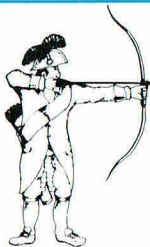
**Continued on p. 6**

**Branch Diary appears on p. 12**

**Branch Contacts on p. 13**

**Editor's Addresses p. 29**





THE  
**ARCHERY TAVERN**  
*Free House*

4 Bathurst Street  
London W2  
Telephone 01 402 4916

Nearest Tube Lancaster Gate

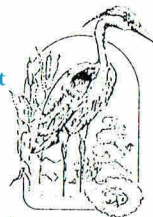
*The*  
**Heron**

**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
- BODDINGTONS BITTER
- FULLERS LONDON PRIDE
- MARSTONS PEDIGREE
- TETLEYS BITTER
- WADSWORTHS 6X
- YOUNGS SPECIAL

**Bar Food Available Lunchtime and Evening**

## SOUTHERN DRINKERS GET A TASTE OF RUDDLES *PRESS RELEASE*

Ruddles Best Bitter — currently trading in the Midlands and eastern belt of the country — is now available in the south of England.

The traditional session brand from the Ruddles Brewery stable will be introduced into 1,700 pubs across London, the south and south west in an installation programme running from February until October. Outlets in the southern regions of the Watney Mann & Truman Brewers' estate will be offered the traditional beer, together with selected pubs in the Free trade. The introduction will be supported with a pub by pub promotional campaign which invites local drinkers to the ceremonial pulling of the first pint of Ruddles Best in each outlet.

The company is confident that the introduction of Ruddles Best Bitter will be welcomed by trade and consumer alike. In the capital, where Ruddles Best has been available in a limited number of accounts, volume performance has been exceptional, whilst in the midlands and east, throughput is running 50% ahead of estimates for the first 3 months of trading.



Chairman of Ruddles Brewery, Tony Ruddie: 'The evidence to date clearly shows that the British beer drinker really does want Ruddles Best in his local. We are delighted that the increase in brewing capacity at Langham and our trading relationship with WMTB mean we can introduce the beer to more and more real ale fans. Ruddles Best shares many of the taste characteristics of our premium County brand, but is brewed to a strength to suit the session drinker. Indeed, in many outlets it will trade side by side with County offering true quality across the board.'

*When you have lost your inns drown your empty selves, for you will have lost the last of England.*

This and That — on inns.  
Hilaire Belloc, 1870-1953



CAMRA VOTES



**BEST STANDARD BITTER  
IN THE COUNTRY !**

At the 10th Great British Beer Festival held at the Brighton Metropole 4 - 8th August 1987, CAMRA, The Campaign for Real Ale, voted King & Barnes Sussex Bitter the Best Standard Bitter in their Champion Beer of Britain Competition.

### *Editorial Continued*

At that time we continued following the original format, usually running to 24 pages, printed in black, with a different coloured cover sheet each time. As you will see, the style of lettering on the masthead (title) has remained, but apart from the aims and type of content, many changes have taken place. We inherited an excellent going concern and trust our efforts are worthy of the example set by our predecessors.

It took a fair time to find a suitable printer in reach, and in due course contact was made purely by accident — one of our members saw a printer's van, took details from the driver, and in due course the change was made. Purley Press is, in fact, in Dulwich, not far from where I was living in West Norwood, and we were put in touch with a very competent layout artist who could have our material set so that we could design the layout before he put the final artwork together. For professional reasons he declined to be named publicly, and the most convenient part of the arrangement was that he daily passed the door of the pub where I habitually drank my supper — so it became a sort of post office, and most of our conversations took place over the phone. The new arrangement came into force in June 1984, and the first major change was to start using glossy paper and to use a colour on the cover — which in time spread to eight pages. Since then we have printed black on white, with a second colour (a third last December), and on a handful of occasions we have used two colours without black. My ambition is to get an advertiser to take out a page of full colour, which would mean a bonus of seven more colour pages.

Our current circulation is about 5,500 — a thousand go to the newsagents, the rest to pubs and off-licenses — a total of 277 at the last count. The first list of outlets we have appeared in the March 1980 issue, and consisted of sixteen pubs — of which three are still stocking London Drinker. They are the Prince Arthur, N.1; the Windsor Castle, N.2; and the Hop Exchange, S.E.20, then known as the London Tavern. The out-of-town outlets are in: Brighton (two), Colchester, Elland (Yorks), Godstone, Hitchin, Lewes, Lincoln, Manchester, Peterborough, Potters Bar, Reading, Salisbury, Stevenage, Stockport, Tillingham (Essex), Winchester and Worthing. Copies are regularly sent all over the globe; I have heard of specific examples in the Falkland Islands, Australia, Hong Kong, North America and Scotland.



Our recent change of printer to Michaelson's is the most convenient set-up yet, certainly from my angle as "editorial dogsbody" — i.e. design, typing and print liaison — which my non-rigid timetable since leaving teaching gives me the flexibility and time — just a walk (or ride) through the park to the station, off at Holborn Viaduct then about half a mile to the printer's, which happens to be near a pub selling cider, of which I'm known occasionally to partake. With the amount of advertising coming in, thanks to the good offices of Barry Tillbrook, the magazine is a going concern; a year ago it was teetering on the edge of extinction through lack of funds; the cover price alone would not bring us to the break-even mark, even though the only paid workers are at the printer's end. Necessary expenses are, of course, paid — phone, post, stationery, photocopying and the like. Otherwise we couldn't afford to do it! We also have a good team of contributors, without whom there would be nothing to publish! Naturally, we are pleased to hear from anyone who has something to say or advertise, so bear us in mind.

I've said enough. Welcome to our hundredth edition. As a recently-retired broadcaster (almost) said: If you have been, thanks for reading.

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#### FOOTNOTE:

Of the 45 editions of London Drinker whose layouts it has fallen to my lot to design, this has been the most difficult, and I'm not complaining! So much good material is to hand that I could have filled another dozen pages on top of the 40 we have at our disposal — the more advertising, the more editorial content, or we don't break even. If your contribution does not appear this time, it is simply because we have to concentrate on more topical items. A nice situation for Editors, if a little frustrating for authors: omission of an item is not a criticism of its quality. Do keep writing — it shows we're wanted!

Final thought — the Chancellor saw fit to put an extra 1p per pint tax on beer. Not as bad as it might have been, but zero change, or a reduction, would have been fairer. What's the betting that the pump prices have risen by considerably more by the time you read this?

MARTIN SMITH

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*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.*

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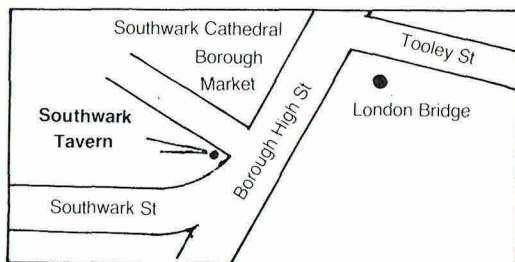
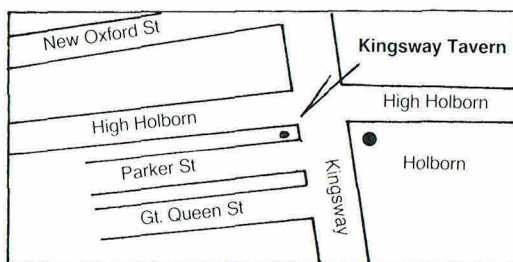




More NICHOLSON Houses join the Family Tree after  
extensive renovations in the Traditional style.

## **KINGSWAY TAVERN**

52 Parker Street  
WC2

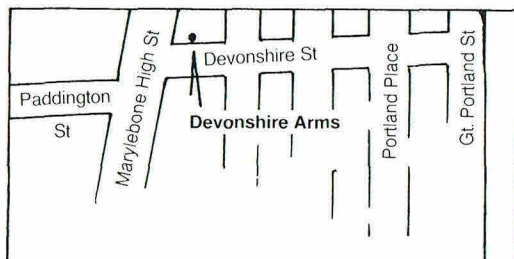


## **SOUTHWARK TAVERN**

22 Southwark Street  
SE1

## **DEVONSHIRE ARMS**

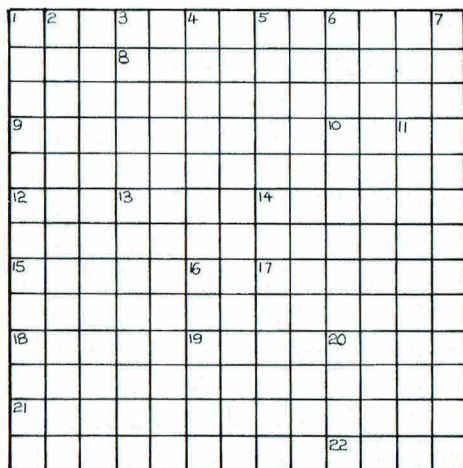
21 Devonshire Street  
(off Great Portland St.)  
W1



# LONDON DRINKER CROSSWORD

COMPILED BY DAVE QUINTON

£5 PRIZE TO BE WON



## ACROSS

1. Told off fool. [4]
8. Time to rest before April Fool's Day. [3,2,5]
9. An April one may have this of brains. [8]
10. Out of foolish form. [4]
12. Evaluate a female fool. [6]
14. Drive on the left. Fool's talk! [6]
15. If you lose it you've got one. [6]
17. Little fools could have advantages. [6]
18. A fool may not have a single one. [4]
19. Left something wrong with the journalist. [8]
21. Approves what a fool doesn't do. [6,4]
22. Exercise a fool? [4]

Name.....

Address.....

.....

All correct entries received by first post on 27th April will be entered into a draw for the prize.

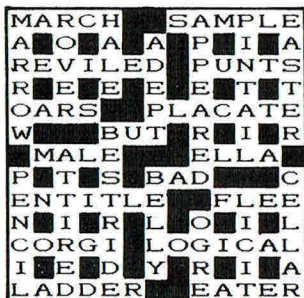
The winner of the prize will be announced in the June London Drinker.  
Solution next month.

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

## DOWN

2. A fool may be this. [3,3,4]
3. Drop from the third-rate army. [4]
4. Standards. Fools haven' any left in. [5]
5. Distress of fool's death. [6]
6. W1 fools? [4,4]
7. Nearly made a fool of friend. [4]
11. Open man to begin post mortem. Ridiculous! [4,3,3]
13. Sex pal in disarray has the answer. [8]
16. Vegetable is hard to uproot. [6]
17. He's flared up and burnt the cakes. [6]
18. I owe thanks for very little. [4]
20. Mixed-up fool becomes cool. [4]

## Last Month's Solution



Winner of the prize for the February crossword:

Hugh Jarris, 5 Heron Way, Heybridge, Maldon, Essex, CM9 7YA.

Other correct entries were received from:  
Ted Bridgeman, Brendan Casey, Al E.Drinkers, John Edwards, Tom Finucane, Paul Gibson, Eileen Graves, Alison Henley, A.C.Hilles, Mrs. G.M.Lines, Miss Max Lukehurst, M.J.Moran, Aaron A.Nother, David Parker, Mrs E.G.Roach, P.Spikes, Yak.

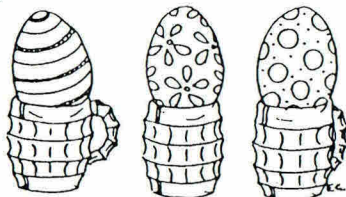


## NOVEL FININGS

Anyone familiar with modern brewing practise will be aware that beer is cleared in the cask by the addition of isinglass finings — extract of the swim bladder of a sturgeon — which settle the yeast at the bottom to prevent any haze from suspended particles. In ecologically-conscious France, where all beer is served in keg form with externally-applied Carbon Dioxide, a new strain of fining has been developed which allows the beer to retain in absorption more of this gas, which is produced as a natural part of the brewing process. This economises on the amount of extraneous CO<sub>2</sub> and, in the (translated) words of French brewer Monsieur Euphonie Menteur, 'It allows the drinker fully to savour the sparkling quality of our beers at the low temperature favoured in our licensed establishments, up to and beyond the stage where the glass meets the lips.' The fish involved in production of the finings has no English name — the scientific term is *Piscis Fatuus Flatulans* — and thrives in river-mouths around the Atlantic and Mediterranean coasts of France. It is a distant relation of the prehistoric *salmo petri* rock salmon, having primitive lungs and the capacity to take in air through its mouth on the surface. The air passes down the digestive

system, and is expelled along with other waste matter. The *Poisson Peteur*, as it is colloquially known across the Channel, is herbivorous, and captive specimens used for experimentation have been found to thrive on expended hops from the brewing process — particularly the neuter strain favoured on the Continent. M.Menteur states: 'Certain reactionary elements in Great Britain persist in extolling the dubious virtues of flat beer at room temperature — indeed, there exists a national organization with that aim. However, early experiments suggest that beer produced with our new finings will travel well, and we are confident of a good reception on the British market. To this end a bid has been made for eleven London public houses recently put on the market by an independent local brewer. A number of these have their own breweries which seem to be suitable for our purpose, but it is intended that the bulk of production will take place in France, and in due course when the Channel Tunnel is completed, our trains of tankers currently in use on S.N.C.F. (French National Railways) will deliver our products direct to the English capital.

A contact in France has tried the pilot brew, called '*Vengeance de Napoléon*' and describes it as 'Fizzy extract of nappy — when it's warmed up enough to taste'. We understand that the *Poisson Peteur* is edible when cooked but has a distinctly musty, vinegary taste — in the opinion of our contact, similar to stale beer. Editor Martin, who is a qualified teacher of French and translated the extracts, commented 'This is the sort of nonsense propounded in certain parts of the brewing industry, and the obvious reference to CAMRA is simply an echo of propaganda put about by certain of the big brewers in this country. It seems that M.Menteur (whose name is translated directly as *Liar*) is planning a takeover of the Firkin pubs. Knowing David Bruce personally, I can state categorically that in no way would he countenance such a ridiculous proposition, in view of his commitment to real ale.' After further thought, he added: See foot of second column, p.37



### THE *TILTED GLASS* (A FREE HOUSE)

TALLY-HO CORNER,  
359 BALLARDS LANE,  
FINCHLEY, LONDON N12 8LJ.  
Telephone: 01-445-2556

*A WIDE VARIETY OF REAL ALES*

*PUB GRUB -  
MORNINGS & EVENINGS*

*NO KEG BEERS IN THIS HOUSE*

*Currently Stocking:-*  
TRUMANS SAMPSON —  
WEBSTERS YORKSHIRE —  
YOUNGS SPECIAL —  
EVERARDS TIGER

BUSES 26, 125, 236.

Nearest Underground — WOODSIDE PARK

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## SOUTH EAST LONDON CAMRA NEWS

The South East London branch of CAMRA held its annual general meeting at the Greyhound, Sydenham in February. The meeting was very well attended, thanks possibly due to the presence of Ansell's mild. The guv'nor at the Greyhound, Jim Finegan had gone to a great deal of trouble to obtain this prize winning brew and he was not disappointed by the result. He obtained two kilderkins (288 pints) for sale during the weekend before the meeting and at the meeting itself. A number of the pub's regulars started on the first 'kil' on Friday night and it had sold out by Saturday. If you had heard on the grapewine that Ansell's was on sale all weekend and went there on Sunday to sample it; our apologies. Demand was so great Jim had to reserve the second 'kil' for the branch meeting, he believed that if he had put the second cask on on the Suinday there would have been none left for the meeting! This again proves that there is a demand for real mild in the South East if it is a good quality one and is marketed properly (the Greyhound had numerous posters up advertising the beer). We hope that the brewers will take note. Thanks again Jim for your efforts — perhaps you will try the experiment again in the near future?

At the AGM the Branch members voted for the pub of the winter season. The Dog & Bell, Prince Street, Deptford SE8 was an easy winner. If you don't know this superb little free house almost on the river then why not join us there for the Branch Social on Thursday 28th April at about 8.0pm when we

will be presenting a suitably engraved CAMRA mirror to the licensee to mark the pub's well deserved award. The beers on sale regularly are Fullers Pride and ESB with different guest beers every week - not a wide range like some pubs which seem more like mini beer festivals than pubs; the management at the Dog & Bell believe in quality rather than quantity

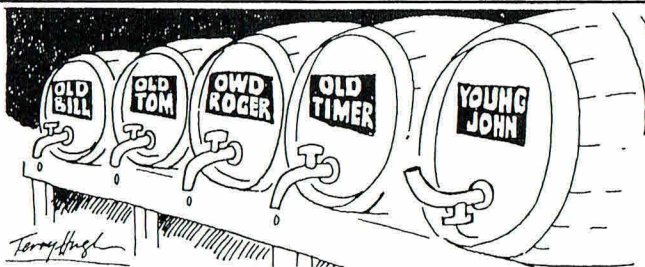
### 10<sup>TH</sup> GREENWICH REAL ALE FESTIVAL



JUNE  1988

Talking of beer festivals we now have definite dates for the 1988 Greenwich Beer Festival. Thursday 16th June to Saturday 18th June — open all evenings 5.30 to 11.pm and Friday and Saturday lunchtime 11.am to 3.pm. at our usual venue the Borough Hall, Royal Hill, SE10. This will of course be our 10th Festival at Greenwich and to mark the occasion we will feature a very limited edition of an anniversary tankard in addition to the usual souvenir glasses. If any CAMRA members out there would like to help at the festival give me a phone call please.

*Dave Sullivan*



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## NEWS FROM ADNAMS

While I was delivering the March edition of **London Drinker** to the **Kings Arms**, Hampton Court, the manager, Tim Monroe showed me a letter he had received from Adnams confirming that supplies of their new beer would be available from the middle of April.

The beer, to be called Adnams Broadside, will be a strong bitter brewed to an original gravity of 1048 and Tim confirmed that it would be on sale at all five Hall & Woodhouse pubs in London: The Kings Arms; Woodman, Battersea; Newt & Ferret, Kingston; Railway Tavern, Mortlake and the Eel Pie, Twickenham.

*Andy Pirson*



## CAMAL COMMENT

An article in 'BC Beerfront', the news magazine of CAMRA BC, based in Vancouver recently caught the eye of the writer. The author of the article, Owen Macht, is in charge of advertising in 'BC Beerfront', but that does not appear to have affected the validity of what he has to say. His preoccupation is with methods of dispensing real ale. It can, he says, be drawn straight from the keg, which is fine provided a division of thirsty Huns is prepared to finish the whole works within a few hours. He then mentions compressed air as an alternative and goes on to say that since oxygen oxydises beer, this method can result in an unimpressive head and off flavours within just a few days. He says the alternative is to use pressurised gas and originally (?), carbon dioxide was utilised as it is a natural element in beer.

He quite rightly points out that the disadvantage of this gas is its tendency to be absorbed by the beer. The natural balance between too little carbon dioxide and too much of it is important. If this balance could be maintained, there would be no deterioration in the quality of the beer dispensed by carbon dioxide gas pressure. The trouble however, and the reason we in CAMRA shun its use, is that it is difficult to achieve this balance. They are rather better at it in some parts of Germany than we are in the U.K. The designers of equipment for dispensing draught beer and the skill of the barperson could do more to preserve the correct balance. It is by no means a question of too much carbonation. Many beers including handpumped real ales would benefit from increased carbonation. It may not be appreciated by all readers, and we make no excuses for explaining that the generation of carbon dioxide in beer after brewing is called conditioning. It may be allowed to develop naturally, or it may be introduced, or it may be a combination of the two. In the case of cask conditioned beer, most of the carbon dioxide is generated after the beer has been put in the cask, whereas in the case of lager, it is generated in storage vessels before it is put into the cask, or more usually, the keg. Once a cask has been opened, the condition of the beer is quickly lost. If a cask of real ale is subsequently sealed, very little further conditioning takes place.

In the case of lager, any further conditioning is not only negligible, it is important because the yeast which is responsible for the conditioning has been filtered out before racking into cask

THE CAMPAIGN FOR



AUTHENTIC LAGER

or keg. Lager yeast produces beer of special character, not possible with ale yeast, but when it has done its job it doesn't do the beer any good to leave the yeast in. That is why you can't cask condition lager.

Having cleared the air somewhat, we will return to the article by Mr Macht who is chiefly concerned with the proliferation of real ale in situations where the turnover is too small to make handpumped beer a practical proposition. He says that the problem is being solved in that part of Canada by the use of gas comprising 70% nitrogen and 30% carbon dioxide. The suppliers of the gas have, he says, worked out that this mixture is the optimum to maintain the proper carbonation of the beer, with nitrogen as a propellant. As our atmosphere is 90% nitrogen which is an inert gas, it does not affect the quality of the beer in any way other than preserve it. Guinness have been using this form of propellant in the U.K. and Ireland for many years and the quality of the beer does not appear to suffer. Whether it would work as well with real ale and lager is open to question. There is certainly justification for considering alternative methods of dispensing real ale where the turnover is low and perhaps in other cases as well. The use of handpumps becomes something of a disillusionment when what comes out of them is stale or flat beer. Flat beer does not necessarily mean beer without a head. It refers to beer which has insufficient carbonation. In these days of chemical brewing, beer may have a head and still be deficient in carbon dioxide. Sadly, the only satisfactory alternative method of dispensing much of our real ale and lager is to pour it straight down the drain.

*But if at the Church they would give us some ale  
And a pleasant fire our soul to regale  
We'd sing and we'd pray all the livelong day  
Nor ever once wish from the Church to stray.*

The Little Vagabond —  
William Blake, 1757-1827

## BRANCH DIARY

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

**CROYDON & SUTTON:** Mon 11 (8.00) Branch Meeting. GREYHOUND, Carshalton (Back Bar) — Tue 19 (8.30) Social. PITLAKE, Waddon New Road, Croydon — Fri 22 (7.45am) Coach Trip to Ruddle's Brewery. Dep. Fairfield Halls, Croydon (Other branches welcome — phone Branch Contact to arrange pick-ups) — Thu 28 (8.00) Sutton Green Crawl. Start DOLPHIN then CROWN; RED LION.

**ENFIELD & BARNET: WETHERED ACTION MONTH.** Mon 4 Keep free for Branch Ramble. Contact Phil Lumby, 01-441 9031 — Thu 7 (8.45) Two Pub Social. DUCK, 35 Friern Barnet Lane, N11 then TRUMPH [Wethereds] (10.00), Summers Lane, N12 — Mon 11 (6.30) Visit to Pitfield Brewery. Contact Phil Lumby — Wed 13 (8.30) Guest Speaker, Stan Cole. Venue to be arranged. Contact Phil Lumby — Fri 15 Pre AGM Brewery Visit to Davenport's. Contact Phil Lumby — Wed 20 (9.00) Social. THREE HORSESHOES [Wethereds], 1166 High Road, N20 — Tue 26 (9.00) Social. PIED BULL [Wethereds], Bulls Cross, Enfield — Mon 2 May (11.00) "May Day Mayhem" Pub Crawl around High Barnet. Start MOON UNDER WATER, 148 High Street.

**KINGSTON & LEATHERHEAD:** Fri 1 (12.00) Pub Crawl of Ewell. Start GREEN MAN the LOOSE BOX (12.40); WILLIAM IV (1.20) — Mon 11 (8.30) Social. PRINCE OF WALES, Oatlands Park, Near Weybridge — Thu 21 (8.30) Branch Meeting. KINGS ARMS, Epsom — Sun 8 May (12.00) Sunday Social. KING WILLIAM IV Mickleham.

**RICHMOND & HOUNSLOW:** Thu 7 (8.30) Committee Meeting. WHITE HORSE, Market Place, Brentford — Mon 25 (8.30) BRANCH ANNUAL GENERAL MEETING. POPES GROTTTO, Cross Deep, Twickenham.

**SOUTH EAST LONDON:** Mon 11 (8.30) Branch Meeting. COMMERCIAL, 212 Raitlon Road, SE24 — Thu 28 (8.00) Pub of the Winter Social. DOG & BELL, 116 Prince Street, SE8.

**SOUTH WEST ESSEX:** Thu 7 to Sat 9 Colchester Beer Festival, COLCHESTER INSTITUTE, Colchester — Wed 13 (8.30) Branch Meeting. PLOUGH INN, off Sabines Road, Navestock Heath (OS: TQ 538970) — Thu 21 (8.30) Social. ROBIN HOOD & LITTLE JOHN, Ongar Road (A128), Brentwood — Sat 23 (10.30am at Brewery). Brewery Trip to Harveys, Lewes, East Sussex. Details/bookings from Wendy Benson, Romford (0708) 23897 — Mon 25 (8.30) Social. KING HAROLD, 51 Station Road, Harold Wood (opposite station) — Wed 4 May (8.30) Social. BULL, Church Road, Corringham.

**SOUTH WEST LONDON:** Wed 13 (8.00) BRANCH ANNUAL GENERAL MEETING, CASTLE, Tooting, SW17 — Tue 26 (8.00), NOTTINGHAM CASTLE, Wandsworth Road, SW8.

**WEST LONDON:** Thu 21 (8.00) BRANCH ANNUAL GENERAL MEETING, WHITE HORSE, Parsons Green, SW6 — Wed 13 (8.00) West Kensington Social. Start ROYAL OAK, Milsom Road, W14 then BIRD IN HAND (8.45), Masbro Road; HAVELOCK ARMS (9.30); LORD NELSON (10.00).

**WEST MIDDLESEX:** Wed 18 May BRANCH ANNUAL GENERAL MEETING. Venue to be announced — Sat 30 Wethereds Rally, The Brewery, Chiswell Street, EC1. Ring Branch Contact for details — Tue 5 (8.30) Social. CASTLE, West Street, Harrow on the Hill — Thu 14 (8.30) Two Pub Social. SEVEN BALLS, 749 Kenton Lane, Harrow Weald then DUCK IN THE POND, Kenton Lane — Wed 20 (8.30) Branch Meeting. TIMBER CARRIAGE, 15 Northolt Road, Harrow (Lounge Bar) — Sat 23 Henley Hooley (pub crawl). Ring Branch Contact for details — Tue 26 (8.00) Ickenham Crawl. Start COACH & HORSES; FOX & GEESE (8.45); SOLDIERS RETURN (9.20); ORCHARD (10.00); WHITE BEAR (10.30), all High Road, Ickenham — Tue 3 May (8.30) Games Evening, WHITE HART, corner of Ruislip Road & Church Road, Yeading.

Deadline for the May edition, 2nd April.  
Material for June edition to arrive by 3rd May.  
**Please be sure to send diary material to Andy Pirson.**



# LONDON



# DRINKER





## BRANCH CONTACTS

BEXLEY	DES WARD	Erith 45716 (H)	Orpington 38321 x29 (Wed-Fri only)
BROMLEY	PAUL THOMAS	778 9324 (H)	
CROYDON & SUTTON	TERRY HEWITT	660 5931 (H)	
EAST LONDON & CITY	JACK LONG	594 0770 (H)	
ENFIELD & BARNET	TONY MORGAN	440 2186 (H)	283 1000 x2944 (W)
KINGSTON & LEATHERHEAD	ALLAN MARSHALL	942 9115 (H)	227 3376 (W)
NORTH LONDON	ANNE LODGE	889 0513 (H)	
RICHMOND & HOUNSLOW	ANDY PIRSON	997 1633 (H)	
SOUTH-WEST ESSEX	ANDREW CLIFTON	Romford (0708) 765150 (H)	
SOUTH EAST LONDON	DAVE SULLIVAN	699 8476 (H & W)	
SOUTH-WEST LONDON	CHRIS COBBOLD	674 0556	
WEST LONDON	ROBERT McGOWAN	691 8019 (H)	240 0262 x2935 (W)
WEST MIDDLESEX	TED BRADLEY	573 8144 (H)	997 8880 x2513 (W)

## NEW GUIDE

Alma Books, the publishing arm of CAMRA, is planning a new guide, *The Best of London Pubs*, to appear this autumn. It will be edited by Roger Protz.

London Drinker readers who would like to make recommendations for the guide should send them to him at CAMRA, 34 Alma Road, St. Albans, Herts, AL1 3BW. Readers willing to undertake surveys (approximately 200 words per pub) should phone him on 0727 65427. Recommendations are needed by April, surveys by May.

The area covered will be 'old London', not Greater London. The emphasis will be on central London, plus North, South, East and West but will not extend to Croydon in the south or Finchley in the north. Good honest boozers are as welcome as more famous historic inns. Pubs offering entertainment and good food are welcomed.

'An honest Ale-house where we shall find a cleanly room, Lavender in the Windows, and twenty Ballads stuck about the wall.'

*THE COMPLEAT ANGLER, Izaak Walton*

Vaux London Freehouses Present

# White Lion Beer Festival

**Friday 20th and Saturday 21st May 1988**

Approx 30 Beers  
Food available all sessions  
Souvenir Glasses

White Lion  
14 Putney High Street  
Putney  
SW15

Easy access to Putney Bridge  
Tube and Putney (BR) Station

# KINGSTON & LEATHERHEAD NEWS

Kingston & Leatherhead Branch of CAMRA proved themselves the 'Most Knowledgeable Branch in London' in the London Region head of the current CAMRA General Knowledge Quiz on Thursday 17th February at the Lamb, Lambs Conduit Street, WC1. Their team of three answered 75½ questions correctly out of 100, narrowly beating Croydon & Sutton into second place with 74 marks while East London & City and North London Branches tied for third place on 69 marks.

By the time you read this Kingston & Leatherhead will have met the champion team from the South East region of CAMRA (on Thursday 10th March), the teams in this round comprising four members. We hope that we will be able to report their further progress though the competition. We offer them our somewhat belated best wishes.

*What is one beer among one man?*  
German-American saying.

## EAST LONDON NEWS

*Left at Ye Olde Black Bull, right at Mooro's, right again at Moonlights and left again at Mulligans.*

Anything wrong with that statement? Only one thing and that is it is the same pub. Built in 1893 as Ye Olde Bull the pub at 13 Broadway, Stratford E15 it was renamed after the West Ham footballer (Bobby Moore) for several years. Then came the decision to, in Watneys words to, 'Turn it into a family pub'. They reverted back to its original name and handpumps sprouted from the bar. Shortly after it became Moonlights and the

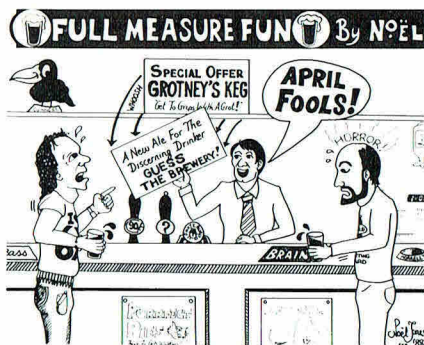
handpumps disappeared. It is now called Mulligans. As the name implies it tries to be an Irish house advertising a selection of Irish Whiskeys. I saw at least five. In addition, handpumps have once again reappeared. Ruddles County sells for £1.16 a pint and as the price list has Mulligans Bitter at £1.10 a pint and as Websters keg is on sale, I assume it is Combes they are selling.

In addition the Rising Sun, 226 Morning Lane E9 is now called Retreat. Another, as the Thames Valley Drinker describes them, pointless renaming.

Pubs for sale in the East End include Churchill's in Albert Road E16 for around £400,000 and the Lord Napier, 25 White Post Lane E9 for half of that. Both Pubs are keg only and free houses.

## BARGAIN BEER

**Yorkshire Grey**, corner of Theobalds Road and Gray Inn Road — City Bitter still 88p per pint at all times despite recent redecoration removal of stairs to gents below bar and rewiring. (The only pub I know with low voltage spot lights on the dartboard.) *B.F.*



## APPLICATION FOR CAMRA MEMBERSHIP

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

NAME(S) \_\_\_\_\_ DATE \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
POSTCODE \_\_\_\_\_  
SIGNATURE \_\_\_\_\_ TELEPHONE NUMBER(S) \_\_\_\_\_

I/We enclose remittance for individual/joint membership for one year: **U.K. £9** ☐  
**Overseas £12** ☐

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

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

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



**TOM & MARGARET WELCOME YOU TO  
BUCKLEYS**

**FREE HOUSE**

**ALONGSIDE  
WANDSWORTH RD.  
STATION (B. RAIL)**

**392 WANDSWORTH ROAD  
LONDON SW8**

**CLOSE TO  
VAUXHALL TUBE**

**RECENTLY RE-OPENED AFTER  
EXTENSIVE REFURBISHMENT**

**ENJOY HANDPUMPED:**

**BRAKSPEAR'S BITTER**

**FULLER'S LONDON PRIDE**

**YOUNG'S SPECIAL**

**FUNCTION ROOM & ROOF GARDEN**

**HOT & COLD FOOD ALWAYS AVAILABLE**

**KEEP FIT CLASS  
MONDAYS  
QUIZ  
THURSDAYS**

## **BEER GUIDES**

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

*The Good Cider Guide is also available at the same address.*

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

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

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

**SURREY:** William Hill, Pendennis, Frimley Road, Ash Vale, Aldershot, Hants £1.95 plus 25p s.a.e. 9x5".

## **2nd Wimbledon Beer Festival.**

Along with programmes at this year's Wimbledon Beer Festival, voting forms were issued for 'Beers of the Festival'. These fell into two categories: London Brewers and Guest Beers. In the London category the winner was Pimlico Porter from the Orange Brewery, runner - up Pedigree XXX Mild from the Greyhound Brewery. Streatham - both Clifton Inns. In the Guest category the winner was Sarah Hughes Dark Ruby Mild, runner - up Hop Back Stout from John Gilbert's Wyndham Arms, Salisbury. *P.H.*



*Enjoy a drink on the Riverside Terrace of*

***The Banker***

***Cousin Lane (off Upper Thames Street) EC4***

A pub full of character, serving Fuller's Ales and first class food, expertly managed by Noel and Christine Smith.

Within easy reach of Cannon Street station (B. Rail and Tube).

**FULLERS**

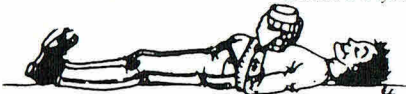
## **RICHMOND & HOUNSLOW NEWS**

The term as managers at the **White Cross Hotel** in Richmond, for Quentin and Denise Thwaites, as reported in the December London Drinker proved to be somewhat short lived and it transpired that they were only posted there temporarily, despite the fact that they took an advertisement in that edition announcing their arrival.

We now welcome new licensees Nick and Pamela Toulson who took over at the beginning of February on vacating the **Bull's Head Hotel** at Chislehurst, Kent. We are confident that the quality and condition of the beers at the White Cross will continue to be maintained as Nick and Pamela have managed the Bull's Head (also a Young's House) for the past eight years.

They are looking forward to a long stay at this fine pub set on a picturesque stretch of the Thames and we wish them every success in their new venture.

*Bernard Flynn*



## **CHARITY CORNER**

Weekly raffles and quizzes are among the charity events which raise money at the Commercial in Railton Road, SE24 opposite Herne Hill Station. This large and friendly pub presided over by Val and Bert Wright recently a cheque for £1,135 in aid of a Premature Baby Unit to Dr H. Gamsu FRCP, consultant neonatologist at King's College Hospital, Camberwell. The Commercial serves Bass and Charrington IPA in excellent condition, likewise London Drinker.

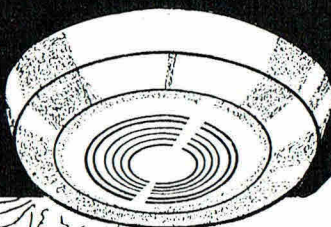
The Pheasant & Firkin in Goswell Road EC1, conveniently close to our Printer's and serving a good drop of real cider as well as house and 'guest' beers, recently contributed £138.67 to Cancer Research by means of a collection box and bottle. On Comic Relief day a combination of raffle, quiz and sales of red beer and noses raised £285.50

Please send us reports of your pub's charity work, also advanced warning if you would like some pre-publicity.





# SMOKE IS A KILLER



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**GIVES YOU VITAL MINUTES TO  
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- British Standard Kite mark approved Licence No. 7735
- No wiring and simple to install



### Prices include supply & fitting

- 1 unit £20
- 2 units £38
- 3 units £55
- 4 units £70

**01-761 6693** 24 hour answerphone  
service

**DB Systems 34 Norwood High Street SE27**

*The following letter was sent to members of the "Firkin Club", the "house" club of David Bruce's Firkin chain, dated 12th February (the day following the advert for tenders in Morning Advertiser). At that stage we had already learned from "a reputable source" that Clifton Inns had made a bid for the pubs. Being Grand Met — who own 4 of the premises — that is hardly suprising, and there must be few organisations who could put up the money at such short notice. Sad in a way — but if the standards can be kept up, it will not be bad news for London's real ale drinkers. Provided, of course, that prices are kept to a realistic level. Not all Londoners' pockets are lined with gold! Meanwhile, we wish David all the best for the future, coupled with our thanks for everything he has done for the London real ale scene.*

Martin Smith (Soon to be ex-) Brewery Liaison Officer (Bruce's). Also member no. 1367 of the Club mentioned — as far as is known, the only Honorary one!



Dear Firkin Nuisance

The Master Brewer had no idea when he started the Firkin Club that he would ever have to write such a newsletter as this.

Sadly, and only after months of soul-searching Louise and I have decided that we want to do something else with our lives.

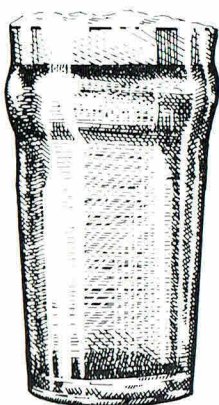
The Firkin pubs are now well established for the future with many loyal supporters (such as you!) and enthusiastic staff. However, as the company has grown, so, ironically has our enjoyment in running it diminished.

The Master Brewer feels he was happiest in the early days and that he really is not cut out to be a 'big business person'!

We hope to secure the future of the Firkin pubs, and our beers, by only selling to someone sympathetic to what we have tried to achieve. We appreciate it is a great responsibility and the Master Brewer can assure you he does not want to see the fruits of the best nine years of his life abandoned by an ill-suited purchaser.

Meanwhile, many thanks for all your support so far and as soon as we have positive news about the future we'll let you know.

# TRACK DOWN THE CHEAPEST PINT OF BITTER IN ENGLAND



Nestled in the backwaters of Tottenham is a little known freehouse called The Narrow Boat, that proudly offers an excellent bitter for only 59 pence a pint.

Discovering this extraordinary establishment is not easy, so to help on the expedition we have included a little treasure map. Should you finally locate this drinker's paradise on a balmy spring day, search out the secret garden overlooking the River Lee (on less clement visits most visitors appreciate the traditional atmosphere, free from music and the selection of preposterously low priced real ales).

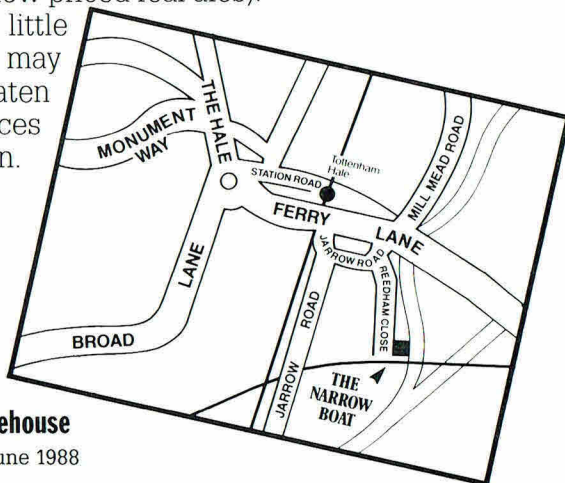
Unearth this little treasure now – it may be off the beaten track, but its prices just can't be beaten.

## THE NARROW BOAT

Reedham Close  
London N17

**A J D Wetherspoon Freehouse**

Prices correct until 30 June 1988



**William Younger  
Bitter**

**59p**  
Pint

**Wadworth's  
6X**

**69p**  
Pint

**Marston's  
Pedigree**

**79p**  
Pint

**Greene King  
Abbot Ale**

**89p**  
Pint





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Free Houses,  
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## LETTER TO THE EDITORS

Dear Editors,

I am writing in response to your request for information regarding the origin of City Bitter in RBIL Update 37.

I recall sampling a bitter of identical name and strength on a visit to Magogs, EC2, before Christmas and noticing that the pumpclip was labelled 'brewed in London E1', which I took to be a reference to the Brick Lane brewery we all know and love. Having said this, the brew was not otherwise recognizable as a Trumans product, being somewhat paler and of a more delicate palate than, say, the Best.

However, if my assumption is correct, I suppose it is something of an irony that, at a time when the future of all Brick Lane's cask production is under threat, a new brew should be unleashed on the market in selected outlets (unadvertised, it should be said).

Or is this Watney, Mann & Truman responding to public demand?

Yours,

John Wilkinson, SW18.

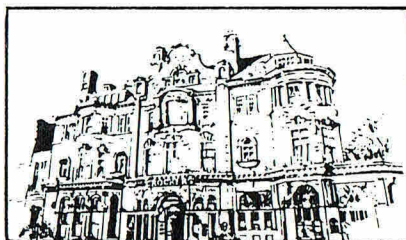


*Letters to the Editor will be considered for publication only if they bear the name and address of their authors, although these details will be withheld on request. The Editors reserve the right to shorten letters without changing their sense for the sake of brevity (although this will not happen unless it is unavoidable); where the author wishes a letter to be published only in unabridged form, it will appear, in its entirety, only if there is no objection to its content. Where possible, an opportunity will be offered to reply to any criticism in the same issue. It is Editorial policy not to publish any correspondence regarding the suitability of individual pubs for inclusion in Beer Guides.*

# Vaux Freehouses in London



**PRINCESS LOUISE P.H.**  
208 High Holborn,  
London WC1V 7BW  
01-405 8816



**CROCKERS P.H.**  
24 Aberdeen Place,  
Maida Vale,  
London NW8 8JR  
01-286 6608

**WARDS, VAUX & DARLEYS ALES  
ALWAYS AVAILABLE.**

**OR SAMPLE ANY OF THE WIDE SELECTION  
OF GUEST BEERS  
WHICH ARE VARIED WEEKLY.**

**ALL THIS *PLUS* DELICIOUS HOME COOKED FOOD  
AVAILABLE EVERY SESSION  
IN ALL OUR HOUSES.**

## THE WHITE LION

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**GROUND FLOOR LEVEL**  
A TRADITIONAL PUBLIC HOUSE  
OFFERING 8 REAL ALES  
AT ANY ONE TIME.

**IN ADDITION !**  
**LACY'S CELLAR WINE BAR.**

**ON THE FIRST FLOOR**  
**THE ASTORIA SUITE**

*Available for:*

Banquets, Wedding Receptions,  
Birthday Parties, Dinner Dances,  
Conferences, Discos, Presentation  
Dinners, Auctions, Club Meetings,  
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**RAT & PARROT P.H.**  
13 East Barnet Road,  
New Barnet,  
Herts EN4 8RR  
01-449 1369



## UNDERNEATH THE ARCHERS

One of the delights of the GOOD CIDER GUIDE is being introduced to some of the splendid characters who make the real thing 'down on the farm'. The best ones are usually the hardest to find, down deeply rutted country lanes, and for this, as well as other practical reasons, it is probably best to make the trip on foot. Such an excursion gives an excellent objective to a day's rambling, and, on the outward journey at least, you will see some remote and unspoilt scenery. I cannot answer for what you may or may not see on the way back, but you will certainly still be rambling! For one thing, you will be in a state of shock, after discovering the bargain price at which cider is sold in its natural habitat; for another, you will have spent several hours sampling the various blends, which is always an essential part of the negotiations. You will have met most of the local rustic characters, who will have bombarded your increasingly befuddled mind with everyday stories of country folk. If you think the following entry is a bit over the top, a visit to many of the others will soon convince you that the Archers is based firmly on reality!

### Grange Farm Cider

Joe & Eddie Grundy

Grange Farm, Ambridge, Borsetshire

Telephone: 021-472 5141

It is best to leave your car in the road, and walk up the rough track to the Grundy's farm, but do watch your step. You will find that the twentieth century has made little impact, least of all in the ancient barn where the Grundys make their cider. Joe will proudly take you in, and show you his equipment. 'We still turns the mill with a crank,' he says, staring meaningfully at his son Eddie, 'though I likes to take a hand when it comes to the sampling'.

The cobwebs hang thick from the rafters, a cat dives for something in the straw, and old farm machinery stands mouldering in the corner. 'Tis all natural,' declares Joe, 'we don't have no truck with new fangled ways, specially when they costs money. Nature's way is best! We don't let anything interfere with our cider'.

This principle extends to the amount made, for the Grundys keep their production down to just under the 1,500 gallons per year limit over which duty is charged; also to the strict exclusion from the barn of Eddie's long suffering wife Clarrie and the children, following an unfortunate incident last year when little William removed the bung from two of the best casks, and was later found wobbling uncertainly through the village in his birthday suit, announcing that he was a spring chicken.

All the apples come from the farm, where there is a small orchard of elderly trees, including several of the legendary Kingston Blacks. Joe makes the cider to an old recipe, passed on by his old grandfather, but the scrap of paper was mislaid just after the War, and much of the process now relies on memory.

The cider on my visit came out with a curious slightly reddish tint. 'Can't think why 'tis doing that,' said Joe, 'it be almost like rust. I'm sure we didn't leave anything in there'. Eddie pointed out that he'd lost his prize ferret just about the time they were filling the vat, and Joe's face brightened. 'Ah', he beamed, 'that's what it is then — ferrets's oxide'.

Grange Farm Cider is certainly an experience you should leave plenty of time for: cancel all your engagements for the following month. It comes in Medium (in certain areas), but you can pick up better quality if you return at Very High Frequency. Though made in limited amounts, it is sent all over the country from distributors in Birmingham, and so may be enjoyed in the privacy of your own home.

Hours are limited to 1.40 to 1.55pm, and 7.05 to 7.20pm, on Mondays to Fridays; plus 10.15 to 11.15am on Sunday mornings, when you have the benefit of an omnibus.

David Kitton

**WELCOME ABOARD!**

## ***THE SHIP***

**55 HIGH STREET  
SOUTH NORWOOD  
SE25**

**SALOON, SNUG &  
GAMES ROOM**

**EVERARDS TIGER  
GREENE KING I.P.A.**

**GREENE KING ABBOT ALE  
PLUS REGULAR GUEST BEERS**

*and now stocking*  
**GREENE KING XX MILD**

**ONLY 5 MINUTES  
FROM NORWOOD JUNCTION STATION**

*Smart casual dress please and  
preferably hair of human colour.*

**Sign outside a pub near the Old Bailey.  
Presumably they don't cater for court officials  
in wigs, people in uniform or bald undertakers!**

## Brewery's third price rise in 12 months

Young's Brewery has again come in for criticism from customers at its London pubs following a third price rise within 12 months for managed houses.

The latest increase, for all Young's products, puts 2p on to the price of a pint and means a rise over the year of around 10pc for draught products sold in managed pubs.

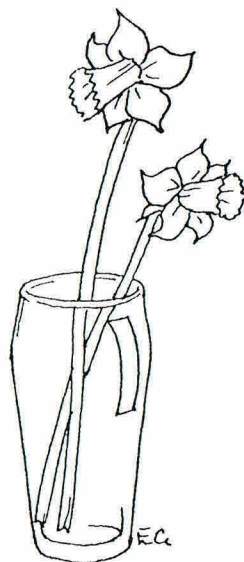
The South London based brewer said the increase was a result of the company's annual price review.

'We took a long, hard, critical look at pricing before the 2p rise was agreed,' it said. 'We think we've got it right and hope our customers think so too.'

'Young's was the cheapest beer in London for some time and we'd been slipping behind the others. Now we've put that right.'

A 4p-a-pint rise was imposed in January 1987. In October another 4p rise was imposed as an interim adjustment to managed house prices.

*From Morning Advertiser.*



*Editors Note: It went up again in my local after the above was published. A POUND a pint for ordinary bitter — when Bass up the road is still 98p — and travels considerably further! M. S.*

**Whatever your taste .... whatever your style ....**

**Cheshire Cheese,  
48 Crutched Friars,  
London EC3**

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

**...at a**



**CHARRINGTON**  
**house.**

*Cheshire Cheese.*





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## SMALL BREWERS Third in an occasional series.

### The Clifton Inns Group

In terms of homebrew houses this group comprises the following four pubs: The Greyhound at Streatham, The Orange at Pimlico, The Jolly Fenman at Sidecup and The Yorkshire Grey in The City. (The last of these I have not yet had the pleasure of visiting, although I understand it is as excellent as the others.)

If you go in public houses because you enjoy primarily the taste and variety of real beers, then any of the above pubs are for you. I have taken numerous beer enthusiasts (both CAMRA members and normal people) to my local, The Greyhound, and every single one has been delighted with the range and quality of beers on sale:

Pedigree XXX Mild (1035), the only mild currently being brewed in London.

Greyhound Special (1037)

Streatham Strong (1048)

Dynamite (1056)

In addition to these beers which are always available, the brewer (Simon Bussell) frequently brews 'specials' e.g. Xmas Ale (1087) and I understand a stout is in preparation.

A word of warning: When you visit the pub beware of the governor George. He is one of life's unfortunates: A Manchester United supporter.

Recently I had the pleasure of working in Pimlico, so naturally enough lunchtimes would find me in The Orange. I expected a lot and I was not disappointed.

Pimlico Light (1036), a delicious refreshing tippie.

SW1 (1040)

SW2 (1050)

Pimlico Porter (1046)

I have only made a flying visit to The Fenman and whilst I enjoyed the Blackfen bitter (1037) I found it to be less distinctive than its counterparts — Special and SW1. Admittedly I have consumed rather more of latter two!

I have 'been round' both The Greyhound and Orange breweries. It is clear that only the finest ingredients are used — hence the superb quality of the beers.

Some CAMRA 'purists' have objected that the beers were under blanket pressure and are now under a cask breather; neither of which are acceptable. I have no desire at all to enter this discussion/argument.

A few other people seem to enjoy them as well. At the recent 2nd Wimbledon Beer Festival more kils of Cliftons were drunk than anyone else's. Also Pimlico Porter was voted Best London Brewed Beer and guess what was second? Pedigree XXX Mild.

As I have mentioned in my previous celebrated articles, I enjoy drinking for a full session but I require good food. In all of these pubs there is an excellent range of reasonably priced home-cooked fare.

In case any of you are wondering — No, I am not in the pay of Clifton Inns. I just enjoy distinctive beers in pleasant surroundings. Visit any of the aforementioned pubs and I guarantee you will be delighted.

AARDVARK

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## NORTH LONDON NEWS

● The J. D. Wetherspoon chain is adding bargain guest beers to the range of cut-price beers already on offer in their pubs. In March the Mortimer Arms in Green Lanes, Harringay was featuring Boddingtons and Tolly Original at 89p, Flowers at 92p and Marston's Owd Rodger at a very reasonable £1.28. Even cheaper prices at the newly reopened Narrow Boat in Tottenham, with Younger's Scotch Bitter at only 59p!

● Denis and Margaret Vaughan are the new licensees at the Great Northern Railway Tavern, Hornsey. This popular couple were formerly at the John Baird, Muswell Hill, before founding the New Priory Inn.

● A supplement to the North London Beer Guide has been published to coincide with the London Drinker Beer Festival. Copies of the guide plus the new supplement are available from Steve Barnes, 25 Old Kenton Lane, London NW9 9ND for £2.50 (cheques payable to CAMRA North London).

● The George IV in Copenhagen Street, N.1, 'Thwaites' first and only pub in London, has been sold. This sad news follows a steady decline in the pub's fortunes which can only be attributed to an apparent lack of interest on the part of the brewery.

● The popular Lamb in Lambs Conduit Street, Bloomsbury, is to revive its snug bar. This bar, which is currently used as a kitchen, will be aimed at the standup beer drinking trade, and should add to the Victorian flavour of the pub.

JOHN CONEN

## BAMBERG BIERPROBE

A Bamberg 'Bierprobe' (beer investigation) by six members of CAMRA's North London branch took place at the end of October. It took the form of a four day holiday organised by the writer in response to the growing enthusiasm for foreign beers amongst our branch membership. I think I should point out at the outset that this long weekend was not as expensive as might be imagined. Our (discounted) air fare to Nuremberg came to £85.50, accommodation worked out at £11 per head per night, and beer is much cheaper than in London!

Our first night (a Thursday) in Germany was of necessity spent in Nuremberg, as the only direct flight arrives at 10.45pm. But this enabled us to have a few pints in the historic old city, finishing up in the pleasant Gaststätte Raiferberg which serves Lammsbräu beer (and stays open to 1am!).

The next morning the priority was a visit to the Transport Museum with its very comprehensive displays on the history of the German railways. Fortified by some St. Georgen Kellerbier at the Zum Sudhaus pub/restaurant in Bergstrasse, we enlisted on a tour of the Altstadt Hof cellars and brewery. Unfortunately the extensive, dank cellars under the old city took up most of the tour, with a commentary in German only, and the tour of the brewery itself was brief. The Altstadt Hof brewery was set up in 1984 to brew "organic" beer using medieval techniques; the recipe seems to have been modified recently as it is no longer the dark, cloudy, toffee-like liquid which Michael Jackson praises, and which I found rather unpalatable on a previous visit. The current brew is pale in colour although still unfiltered and bottled by hand. Lammsbräu of Neumarkt own the Altstadt Hof brewery and its beer plus Lammsbräu's own excellent beers can be drunk in the adjacent Schwarze Bauer pub.

Nuremberg has a reasonable selection of beers and pubs but is dominated by the big Patrizier and Tucher breweries. I find Tucher undistinguished but Patrizier have a good range including the Altes Kupfer 'red' beer, which has a slightly smoky flavour, and a true Bamberg-style dark Rauchbier (smoke beer). These are available in the Weisses Schwänlein, right in the heart of the old city by the Dürer house, and in the historic and quaint Zunftstübchen under the castle walls in Am Olberg.

On travelling to Bamberg we were pleased to

find that parties of six or more persons attract a generous discount on German railways. We were soon installed in our pre-booked accommodation at Zum Spezial, one of Bamberg's best known home-brew pubs, and getting a taste of their delicious, lightly smoked beer. We then embarked on our investigation of the many excellent pubs of Bamberg, with a view to sampling the products of all the town's ten breweries.



The next day, after visiting a few pubs, we went up to the Franconian Brewery Museum, established in 1986 in the Michaelsberg, the old Benedictine abbey. Leading light behind this project is Johannes Schulters, a brewmaster and brewery hygienist, who is also an expert on Franconian breweries and beers. CAMRA railway freaks would probably equate a model railway exhibition in a brewery museum to paradise! This is what we found on this particular weekend, and as the local press were present we achieved some publicity for CAMRA in the 'Fränkischer Tag'. Johannes gave us a comprehensive tour of the museum's exhibits including many interesting items that have yet to be put on public display, and a model brewery wagon was donated by the local modelshop 'for our clubhouse'. After all this, and the news that several brewery trips were on the cards, we resolved to donate some British breweriana to the museum.

That evening we duly reported to the Fässla home brew pub, where brewmaster Sebastian Kalb proudly showed us his small but immaculately clean brewery. Those of us who had not visited an authentic lager brewery before were particularly interested in the action of the bottom fermenting yeast and the refrigerated conditions under which the beer is fermented and matured. Fässla brews 4000

*Continued opposite*



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## NOTORIOUS YOUNG'S DRINKER DIES AT 76

It is not generally known that Klaus Fuchs, the spy who passed atomic secrets to the Russians, was a Young's drinker at their Spotted Horse in Putney.

After the bomb dropped on Japan, Fuchs came to Britain to become the Head of the Theoretical Physics Division of the Atomic Energy Establishment at Harwell. It was while he was there that the Russians contacted him through an agent already known to the British by the codename 'Sonia'.

However, it was not until two years later, that his activities aroused suspicion. He was named in evidence given by Igor Gouzenko, a cipher clerk, who defected from the Soviet Legation in Ottawa.

In 1949, MI5 sent its chief interrogator — Jim Skardon — to see Fuchs. Skardon had long since become famous because for his patient and sympathetic approach while pipe-smoking his way through interviews with suspects. He succeeded in persuading Fuchs to provide a detailed confession to his double life of espionage.

His confession included information on where and how he had passed on atomic secrets. His liking for Young's beer had led him to choose the Spotted Horse as a pick-up point for his

Russian contact though the two never actually drank together. This was revealed years later — on 12th October 1965 — by an item in the Morning Advertiser — the Pub Trade's paper:

'A spy with a taste for beer from the wood cost the British taxpayer millions of pounds. None of the regulars in the Spotted Horse, a Young's pub in Putney High Street, took any notice of the quiet man in the corner of the bar. Nobody saw that the newspaper he left by his seat was picked up by another quiet man in the bar. The year was 1948 and the spy was Klaus Fuchs. Fuchs was a brilliant man with access to most of the atomic secrets shared between British and American scientists. He preferred to hand over his discoveries — to a contact to whom he never spoke — in the safety of a public house.'

Klaus was sentenced to 14 years imprisonment but only served nine after which he opted to go to East Germany where he was appointed Director of a nuclear research institute at Dresden.

In reporting his death on 28th January last at the age of 76, the East German news agency said that Fuchs had 'devoted his whole life to the struggle of the party of the working class'.

DON SMITH

hectolitres a year, and most of this consumed in the pub's two basic bars, which have a splendid atmosphere. Lagerbier and Pils are from wooden barrels, and a bottled dark beer, Zwergla, is also available. It was difficult to tear ourselves away from Fässla and visit a few more pubs to round off the evening's drinking. By Sunday it was high time we had some healthy exercise, so we headed for Greifenklau, a home brew pub on the western outskirts of the city. This was disappointing, as the beer was pressurised and gassy, and the locals had taken every seat in the place. So it was back to the town centre for our second visit to Schlenkerla, Bamberg's most famous smoke beer pub, where we were able to sample the seasonal Bock beer which turned out to be strong, dark, rich and intensely smoky. Then it was via the 'Wild Man' to Ringvogelkuchla where we had an excellent lunch washed down with Maisel Benediktiner dark beer from the wooden barrel. Sadly this pub was due to change hands in November.

On Sunday evening we took another walk, this time to the suburb of Wunderberg, where two home brew pubs stand almost opposite each other by the church. Keesman has a traditional ambience and three draught beers including a

light-coloured but full-flavoured Bock. Mahrs has two traditional rooms with a superb atmosphere and reminded us of a Black Country pub! Going back into town we called at Sternla, which I had not visited before. It turned out to have a typically Bamberg atmosphere, as well as being some 600 years old, and we enjoyed good food and Maisel beer. We finished the evening at the Polar Bear where we received a warm welcome from Hermann and Rita Hans who kept us playing darts to 2am! A splendid pub!

On Monday morning few of us felt like staggering to Klosterbrau for our second brewery trip, nevertheless we enjoyed a brief tour round the historic brewery building (beer has been brewed on this site for 450 years) and a pint with brewmaster Anslem Kefes. Lunch at Kachelhofen (the tiled stove, a typical feature of local pubs) completed our pubbing before it was time to do some last-minute shopping and head back to Nuremberg for our flight home.

JOHN CONEN

*My 'Bamberg Good Beer Guide', a brief guide to the pubs and breweries of Bamberg, is out of print. I hope to produce a new guide after my next visit and will announce details in 'London Drinker'.*

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## REAL BEER IN LONDON UPDATE 38

The Updates include confirmed information on additions, deletions and changes to real ale pubs in Greater London. The information is not only of general interest but also enables CAMRA in London to monitor progress by the brewers in installing real ale. The number in brackets after each entry refers to the page number in 'Real Beer in London'; the Supplement (S prefix), the London Drinker Update number (U prefix), the East London & City Beer Guide, 2nd edition (E prefix), the North London Beer Guide 2nd edition (N prefix), Real Ale in South East London (SE prefix), Real Beer in South West London (SW prefix), or Essex Beer Guide, 7th edition (X prefix).

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

### General

Watney: Combes Bitter, Stag Bitter and Truman: Bitter are no longer brewed and should be deleted from entries in the London guides. Generally Ruddell: Best Bitter has replaced Watney: Combes Bitter and Ruddell: County has replaced Watney: Stag Bitter. The position in Truman pubs is less clear but Webster: Yorkshire Bitter appears to have replaced Truman: Bitter in many outlets.

### ADDITIONS

#### EAST

**E14 FERRY HOUSE**, 26 Ferry St. Courage: Best Bitter, Directors Bitter. (F140).

**E15 MULLIGANS**, 13 Broadway. Ruddell: Best Bitter, County. The house beer labelled 'Mulligans Best Bitter, is believed to be Ruddell's Best Bitter. Formerly MOONLIGHTS, originally BLACK BULL. (re-instatement). (E149).

#### NORTH

**N1 QUEENS ARMS**, 19 Caledonian Rd. Courage: Best Bitter, Directors Bitter. (N46).

#### SOUTH EAST

**SE10 HORSE & GROOM**, 60 Blackheath Hill. Wethered: Bitter (re-instatement). (SE78).

**SE19 ALMA**, 95 Church Rd. Wethered: Bitter (re-instatement). (SE148).

#### SOUTH WEST

**SW4 BELLE VUE**, 1 Clapham Common South Side. Webster: Yorkshire Bitter. (SW24).

**SW18 LORD PALMERSTON**, Webster: Yorkshire Bitter. (re-instatement). (SW53).

**SW18 SPENCERS**, 262 Merton Rd. Webster: Yorkshire Bitter. (re-instatement). (SW54).

#### WEST

**W4 MANOR TAVERN**, 126 Devonshire Rd. Courage: Directors Bitter.

**FELTHAM CRICKETERS**, 30 The Centre, High St. Courage: Best Bitter, Directors Bitter.

**ICKENHAM FOX & GESE**, High Rd. Courage: Best Bitter, Directors Bitter.

**ISLEWORTH HARLEQUIN**, 563 Twickenham Rd. Courage: Best Bitter, Directors Bitter.

**RUISLIP BELL**, West End Rd. Ind Coope: Burton Ale.

**RUISLIP RUISLIP GOLF CENTRE**, Ickenham Rd. Ruddell: County. A 'Free House' bar open to the general public.

### DELETIONS

#### CENTRAL

**WC2 THREE TUNS**, Watney, closed for redevelopment. (S10).

**E11 LANGTON ARMS**, Charrington, H unused. (37, E19).

#### NORTH

**N1 PRINCE ALFRED**, Whitbread, H removed. (N46, U37).

#### NORTH WEST

**HARROW WEALD LEEFE ROBINSON**, Whitbread, H removed. (U30).

#### SOUTH EAST

**ST PAULS CRAY CRAYFISH**, Charrington, H unused. (103, SE227).

**ST PAULS CRAY ROBIN HOOD**, Charrington, H unused. (S43, SE 227).

#### SOUTH WEST

**SW1 20's BAR**, Truman, H removed. (U8, SW11).

**SW1 WESTMINSTER ARMS**, 75 Page St. Charrington, closed and boarded up. (106, SW18).

**SW3 MARLBOROUGH ARMS**, Whitbread, H unused. (108, SW22).

#### WEST

**W3 WHITE LION**, Courage, H removed. (U33).

**W12 SWAKELY**, Courage, H removed. (U31).

**GREENFORD HARE & HOUNDS**, Courage, H unused. ('decorative' only). (U36).

**SOUTHALL FEATHERSTONE ARMS**, Charrington, H unused. (135).

### CHANGES

#### CENTRAL

**W1 DE HEMS**, - Friary Meux: Bitter, + Taylor Walker: Bitter, + Tetley: Bitter. (29).

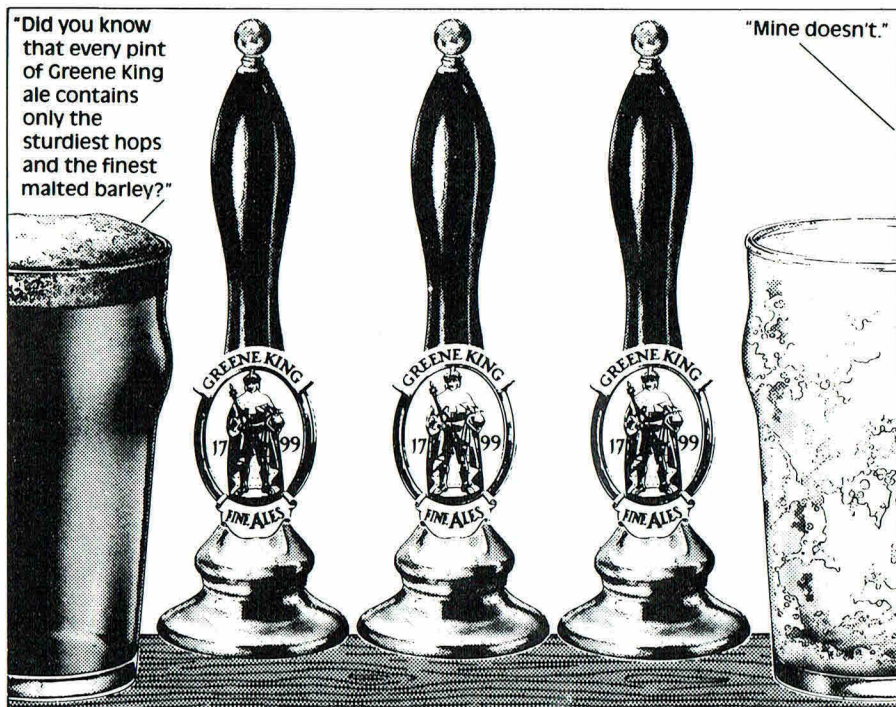
**E11 VERTICAL REFRESHMENT CO.**, Reverted to original name **GOLDEN HIND**, - beers listed in Updates and E guide, + Flowers: IPA, Original Bitter, + Wethered: Winter Royal. Now once again a Whitbread tied house (ex Free House), trading under the 'Flowers' name. (37, U9, E23).

#### EAST

**E8 NORFOLK ARMS**, - Young Bitter, Special, Winter Warmer, + Courage: Best Bitter, Directors Bitter, + Hook Norton: Best Bitter, Old Hookey, + Marston: Pedigree. A former Young tied house, now an 'Inn Leisure' Free House. (50, E109).

*Continued opposite*





*RBI updates continued.*

## **NORTH**

**N8 LION**, – beers listed in update and N guide, + Courage: Best Bitter, Directors Bitter, + John Smith: Yorkshire Bitter, Former Marlers Free House acquired and tied by Courage, (U30, N71).

**N8 WISE SERPENT**, – beers listed in update and N guide, + Courage: Best Bitter, Directors Bitter, + John Smith: Yorkshire Bitter, Former Marlers Free House acquired and tied by Courage, (U20).

**N11 DUCK**, details as LION N8, (U3<sup>1</sup> N79).

**N15 MOLL CUTPURSE**, details as LION N8, (U36).

**EAST BARNET CAT & LANTERN**, details as LION N8, (69, S29, U 33, N173).

## **NORTH WEST**

**HAREFIELD KINGS HEAD**, – beers listed in Supplement, + Adnams: Bitter, + Everard: Tiger, + Webster: Yorkshire Bitter, Now a Free House (ex Watney), (S34).

## **SOUTH WEST**

**SW1 DUCHESS OF CLARENCE**, + Tetley: Bitter, (SW15).

**SW1 FOUNTAIN**, Flowers: Original Bitter, (SW15).

**SW1 PIMLICO TRAM**, + Bass, (SW15).

**SW1 NUMBER NINE BAR**, Renamed **QUICK SNACK BAR** – Arkell: Bitter, + Sam Smith: OBB, Adjacent to Platform 10, (106, SW17).

**SW3 MARKHAM ARMS**, + Tetley: Bitter, (SW22).

**SW3 MOORE ARMS**, + Tetley: Bitter, (SW22).

**SW3 PHOENIX**, + 'Chelsea Best Bitter' (OG 1044-1050), original unknown, information welcome, (SW22).

**SW6 LILLIE LANGTRY**, – Watney: Combes Bitter, (SW29).

**SW10 KINGS**, Reverted to original name **KINGS ARMS** and converted back to upmarket pub, after a spell as a Pub 80/ Video jukebox monstrosity, (S48, SW38).

**SW18 ALMA TAVERN**, Now named **ALMA** after refurbishment with prices matching other pubs in the area, (SW51).

**SW18 GROSVENOR ARMS**, – Webster: Yorkshire Bitter, + Ruddle: County, (SW51).

**SW18 HORSE & GROOM**, + Truman: Sampson Ale, + Webster: Yorkshire Bitter, (SW51).

**SW18 SAILOR PRINCE**, + John Smith: Yorkshire Bitter, (SW54).

## **WEST**

**W4 CHISWICK EYOT**, – Truman: Bitter, Best Bitter, Sampson Ale, + Ruddle: Best Bitter, + Webster: Yorkshire Bitter, (125, S54/61).

**TWICKENHAM RIVERSIDE INN**, Reverted to original name **BARMY ARMS**, (S61).

## **CORRECTIONS TO UPDATE 37**

### **ADDITIONS**

**N1 PRINCE ALFRED**, Address is 38 Offord Rd.

**BEDFONT GREEN MAN**, Address is Green Man Lane.

### **DELETIONS**

**SW8 ROEBUCK**, References omitted, (S48, SW35).

### **CHANGES**

**EC3 CHESHIRE CHEESE**, References should be (40, E33). **FELTHAM ALE HOUSE**, should read reverted to **ROSE & CROWN**.

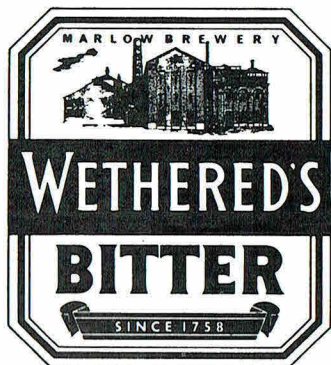
Do you have difficulty in getting your copy of London Drinker? If so, please ask your local outlet to increase its order. It helps us greatly to know of increased orders before printing as we work to a tight budget. It also ensures that potential readers are not disappointed.

Editorial team

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## WHITBREAD'S ANSWER on WETHEREDS

Whitbreads plan to close in May the former Wethereds Brewery in Marlow, which supplies cask beer to over 200 pubs in London, plus many more in its local trading area and elsewhere in the South East. This was announced as long ago as last October, and CAMRA Branches in the trading area have been mounting a campaign against the closure, which they feel will affect the quality and the choice of beers. Whitbread's South Eastern Region Managing Director, Ray Crawford, agreed to answer questions from Camra's London Brewery Liaison Officer Mostyn Lewis on the closure:



**ML** Last time we spoke I noted your sadness at the forthcoming demise of Marlow brewery. However, no amount of sadness on the part of Whitbread management seems to halt the succession of brewery closures, which leaves by May 1988 just six in the country; in 1980 there were fourteen.

Camra's disappointment at these closures arises from concern at the effect on future choice and quality. The loss of Marlow will, I understand, transfer brewing of Wethered beers to Cheltenham. Will the brews change as a result? Whilst brewers claim great expertise with water treatments etc. to match brews, experience suggests that some change is inevitable.

**RC** The brewing of Wethereds will transfer to Cheltenham as you state. There will be no change in the formulae, and whilst I understand your concern regarding palate, we will do our utmost to ensure that the products are matched. When the first trial brews from Cheltenham have been received, I would be happy to invite yourself and some colleagues along to a tasting in order to seek your views.

**ML** The second concern is with quality. Will beers trunked that distance maintain quality given the extra journey? Marlow, being just outside London, was virtually a direct local supplier. Our concern is that the additional transportation may be dealt with by large, less frequent movements to depots, with increased storage life required of the lower turnover beers (SPA, Sam Whitbread and Winter Royal) and their cellar life being thus reduced.

**RC** We do not anticipate any problems with quality due to increased trunking distances. We already take substantial quantities of Flowers Original Bitter and Flowers IPA from Cheltenham almost daily, so we will have no need to hold large depot stocks of slower moving ales.

**ML** Our final concern is with choice generally. The reduction in breweries has led inexorably to rationalisation of product ranges in other parts of the country. Will the same happen here? SPA has not appeared much at all in London, Flowers Original being promoted instead. Will it have any future when due to be brewed and trunked alongside Flowers?

**RC** On the question of choice, I do not believe that there are grounds for concern. We are now offering, on a permanent basis:-

Wethereds Bitter  
Wethereds SPA  
Flowers Original  
Flowers IPA  
Castle Eden Ale

In addition we introduce a guest ale each quarter, either from Whitbreads or, on occasions, another brewer. Brands featured have included Winter Royal, Strong's Country Bitter, Everards Tiger, Chesters Bitter etc., etc. We even handle Abbot Ale, Marston, Brakspears, Boddingtons, and Wadworths for certain tied outlets.

I would argue that this is the widest choice of traditional ales offered by any brewer in the UK!

**ML** What are your plans for the Traditional Ale Club? I understand that cask beer is showing up well in sales generally. Are any promotions planned to encourage this trend?

**RC** Our commitment to traditional ale will not diminish as a result of the Marlow closure. Whilst I cannot guarantee that all ales currently brewed will continue, as we continually review our product range — some will fall by the wayside and we will certainly introduce some new ones.





So there we have Whitbread's response. Perhaps no surprises, but in a way the closure proposal is no surprise itself. Whilst Wethereds is a well thought of brewery and product range, brewery takeovers lead so inexorably to brewery closures that it is more of a surprise that breweries survive! Wethereds is an odd survival — although it has for some time been the prime cask ale brewery for a large part of the South East, the East Midlands and East Anglia it has survived larger rivals by an odd route. It lost its independence as long ago as 1947 to Strongs of Romsey, and only fell into Whitbread hands when Strongs themselves were taken over in 1967. That capacity proved useful when Whitbreads launched into the massive property redevelopment at Chiswell Street, which saw that brewery close in 1975. The trading area was then served from the new brewery at Luton for lagers, kegs and bottled beers, and from Wethereds for cask beers. Whitbread were thus very nicely placed for the real beer boom of the late 1970s. When Chiswell Street closed, only 19 London pubs served its rather thin bitter unpressurised. (Three others in West London were already served from Wethereds) The coming of Wethereds was a bit like nectar after that, something like a noted regional independent being presented with over 300 potential outlets.

The result has been that Wethereds bitter has reached over 200 outlets in London since 1975. It always seemed possible that the Luton megakegery could absorb its production with

a modicum of conversion, and I actually tried a cask version of Whitbread Best Bitter from there in 1983. However, it was Luton that closed after an industrial dispute when Whitbread decided that the similar but newer processed beer plant at Magor (just the far side of the Severn Bridge) together with the mixed production at Marlow, Cheltenham and Faversham could cover its needs.

So I'm now on my third Whitbread brewery closure. Is it something I've said?

*Mostyn Lewis*

**Sat 30 April  
Whitbread Protest  
Chiswell St  
Noon Start**

## **MILD IN LONDON — DO WE DESERVE IT?**

Overheard last month in Nicholson's Southwark Tavern, SE1

Optimistic Customer — 'A pint of Ansell's mild please'

Apologetic Barman — 'Sorry we've discontinued it, we tipped most of the last lot away. In fact we sold so little I personally remember everyone who bought it!'

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

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

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

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

Camera-Ready Copy to Martin Smith — address above.

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## MORE ON WATNEYS

Following on from the editorial in last month's London Drinker as well as some other rumours that have been circulated, the South West London Branch of CAMRA wrote to Watneys to seek clarification on the future of real beer in their London pubs. The following is a copy of the reply received from the brewery:

*Thank you for your letter detailing rumours in CAMRA circles, about our company's plans for certain products, which I would answer as follows:*

1. *Combes Bitter is available in our London depots until 22nd April, although the brand will start to be removed from bar tops from March onwards. Unfortunately, Combes Bitter has been in decline for some time, and will eventually be displaced by Ruddles Best Bitter.*

2. *Truman Best Bitter will continue to be available throughout London, reflecting that there is still a demand for this product. Its distribution is currently increasing and the brand is receiving increased levels of support. However, Truman Bitter will be displaced by Ruddles Best Bitter, again the volume and throughput of this brand have dropped to very low levels.*

3. *Ruddles Best will continue to be brewed at Ruddles Brewery in Langham to an original recipe developed by Ruddles Brewers. Having recently completed a major investment programme at their Brewery in Langham, Ruddles have more than doubled their brewing capacity and there are no plans to brew the product at Brick Lane.*

*The decline in volume for Combes Bitter and Truman Bitter clearly shows that the brews no longer satisfy today's traditional beer drinkers. Such a decline in volume means that in accounts where throughput is low, the beer can stay in the cellar for too long. With subsequent loss of quality. We are committed to providing our beer drinkers with the beers that they want which can be served in top condition. Truman Bitter and Combes Bitter no longer meet these criteria, and are therefore being withdrawn from our outlets.*

*However, we feel that our product portfolio remains one of the strongest in London and with Ruddles County, Websters Yorkshire Bitter, Ruddles Best Bitter and Truman Best Bitter, we can offer our customers a wide choice of excellent traditional ales.*

*The number of pubs which sell traditional beer*

*within our tied estate also continues to increase ensuring that not only do we offer a good range of real ales but that we provide extensive distribution of these ales.*

*I hope that this answers your queries and also that you and your fellow CAMRA branch members will continue to enjoy using Watney and Truman pubs and drinking our products.*

*Yours sincerely,  
Debbie Styles (Mrs)  
Public Relations Executive.*

We note that Watney's letter does not refer to Truman Sampson Ale at all and so we presume that the information about its demise which we received from Ruddles Brewery must be correct — it seems to have been comprehensively forgotten.

It is also notable that while Watneys state that they are satisfying market demands they are doing so while reducing their portfolio of real beers by three — leaving precisely one London brewed traditional beer. Is this a sad reflection on the quality of beer they are able to brew in London; the outcome of their advertising policy that only the national brands, Ruddles and Websters get advertised or merely the result of pushing as much capacity over to lager brewing as possible? Or is it just that the Watney name in particular carries such a stigma that the only bar fitting they are prepared to put it on is the one pushing out the infamous keg Special Bitter?

On the Grand Met. pub sales side What's Brewing reported in March that the pubs were being distributed as follows:

105 to Salisbury brewers, Gibbs Mew (around 70 from Ushers and 35 from Phoenix).

386 in London, the South East and East Anglia to leisure and property company Brent Walker (250 from Norwich Brewery, the remainder from Watney Combe Reid and Truman estates).

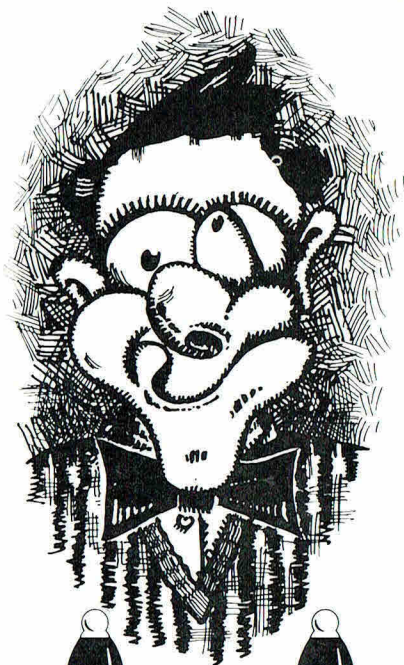
210 in the North and Midlands to Heron International, believed to be acting with Nazmu Virani's Control Securities which own Belhaven Brewery in Dunbar among other things (125 from Manns and 85 from Websters & Wilsons).

The pubs were sold with licences and sitting tenants but without product ties, though Brent Walker pubs are expected to remain tied to Watney and Truman (Hard luck London). The deal raised £80 million — substantially less

*Continued onp34*



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



*Try a J D Wetherspoon Freehouse*

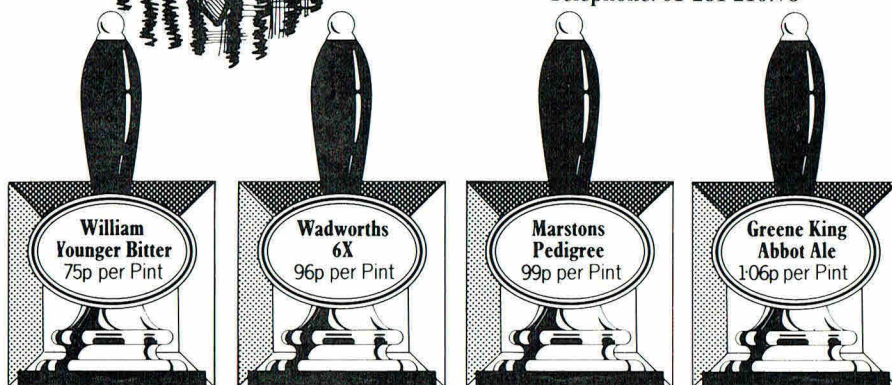
All our establishments offer good real ales and beers at sensible prices in traditional pub surroundings free of music of any kind.

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

## THE OUTPOURING OF YOUNG'S

We have alrerady reported in the past about a trading agreement whereby Young's Bitter is becoming available in Taylor Walker Pubs. We can now report that the same brew is becoming available in Benskin's and Charrington's pubs as well. Our thanks go to reader Colin Price who has sent us the following list which was issued by the brewery to the 135 Association which is reported as the full list of big brewer's pubs selling Young's beers.

### CHARRINGTON PUBS:

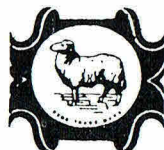
Angel	37 Highgate High Street, N6
Bunch of Grapes	14 Lime Street, EC3
Cannon	95 Cannon Street, EC4
Cheshire Cheese	48 Crutched Friars, EC3
Ferry Boat in	Ferry Lane, Tottenham, N17
Freemasons	32 Downshire Hill, Hampstead, NW3
Hen & Chickens	109 St Pauls Road, Canonbury, N1
Lansdowne	90 Gloucester Avenue, Chalk Farm, NW3
Magpie & Stump	18 Old Bailey, EC4
Napier Arms	New Road, South Woodford, E18
Old shades	37 Whitehall, SW1
Old White Lion	121 Great North Road, Finchley, N2
Poppinjay	119 Fleet Street, EC2
Porters Lodge	17 Arthur Street, EC4
Princess of Wales	1A Montpelier Row, Blackheath, SE3
Pumphouse	86 Fenchurch Street, EC3
Railway Tavern	23 Crouch End, Islington, N8
Sir Christopher Hatton	4 Leather Lane, EC1
White Hart	24 Clifton Street, Finsbury, EC2
Ye Old Watling	29 Watling Street, EC4

### BENSKIN'S PUBS

Arkley	Barnet Road, Arkley
Crooked Chimney	Cromer Hyde, Hatfield
Fox	Kingsbourne Green, Harpenden
Kings Arms	Harefield
Seven Balls	Harrow Weald
Three Compasses	Patchetts Green, Watford
Three Hammers	Chiswell Green, St. Albans
Two Brewers	Northaw
Two Bridges	Croxley Green, Watford
Ye Olde Green Man	Batchworth Heath, Northwood

### TAYLOR WALKER PUBS:

Black Horse	High Road, Eastcote
General Elliott	St. Johns Road, Uxbridge
Green Man	Honeyput Lane, Stanmore
Green Man	Dagmar Avenue, Wembley
	Hill Road, Wembley
Greyhound	324 Harrow Road, Wembley
Mill Hill Tavern	61 Gunnersbury Lane, Acton, W3
Pleasure Boat	346 Ealing Road, Alperton
Royal Oak	60 Peel Road, Wealdstone
Swan	10 High Street, Ruislip
Tally Ho	West End Road, South Ruislip
Three Tuns	24 High Street, Uxbridge
Vine Inn	Uxbridge Road, Hillingdon



## LESS RHYME THAN REASON

Following 'idle moments' in the last issue we have received the following non-rhyming limericks:

A Geordie and an American  
 Couldn't pronounce words in the way I can.  
 When I said Moscow  
 The Yank said Moscow  
 And the Geordie just said 'Wayay Man'

A man by the name of Bough  
 Wanted to try his hand with a plough  
 When he tried to shove it  
 He should have hove it  
 And said 'My God, this is tough'. *Any more?*

### Ancient Keg?

There is some evidence that the process of kegging beer was known long before its widespread and lamented introduction at the turn of the century.

John Russell wrote in *The Book of Nature* in 1450:

*Be yoxinge, ne bolkinge.*

In modern, printable English that is translated:

*Be neither hiccouging nor belching.*

Can anyone think of a better explanation of this curious injunction?



## COURAGE NEWS

The Financial Times and Guardian (and possibly others we did not see) on 17th February both reported an interesting joint venture between Elders IXL and property company. The deal is that they sell the 5,000 or so Courage pubs, valued at about £1,200,000,000, to the property company and then lease them back. Mr Andrew Cummins, Elders' "director of strategy" was reported as declining to name the other company involved but it is suggested that it is also likely to be Australian.

This news follows an earlier unsuccessful Elders plan to turn the tied estate into a separate company worth about £1 billion and then realise about half this value by floating it on the stock market, while obviously retaining overall control.

While the group is at pains to stress that it is trading profitably it has heavy borrowings and these moves are seen as being aimed at reducing these and the interest charges that they obviously involve. It is not known how much Elders expect to raise through this latest deal but it is likely to be substantially lower than the property value since to realise this

they would have to be talking about properties with vacant possession — and to make money from brewing it is useful to have people in your pubs selling the beer.

It strikes us as ironic that while we are all being cajoled by the Government into putting ourselves into hock for many years to own our own homes (despite ridiculous inflation which means that you have to be a company director to stand a chance of getting anything bigger than a dog kennel as a first time buyer) in big business the wisdom seems to be the opposite — to unload the capital estate to lay hold of a 'few' readies.

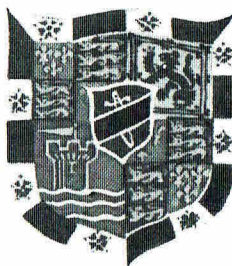
Still on the Elders front, it was reported in the F.T. on 10th February that they have built up a 2% stake in Scottish and Newcastle Breweries worth £14,000,000. They apparently refused to give any reason for their interest in S&N and city analysts were reportedly unsure of their motives, though it was noted that S&N have been regarded as a target for a bid for some time. It is also noted that Courage (and John Smith) pubs are pretty thin on the ground in the areas where S&N have most of their tied estate.

The F.T. also noted that Elders have a 13.1% in Greene King of Abbot Ale fame.

*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* ●

# BLACK COUNTRY HERITAGE WEEKENDS

## GET - A - ROUND ON A DUDLEY "DUTY - FREE" WEEKEND

May and November 1988

*No Passport Needed, Aer Kid!*

Sample Holts, Holdens, Hansons, Bathams and Pardoe's  
in the Real Ale Capital of Britain.



Free Brochure from:  
Dudley Leisure Services  
5 Ednam Road, Dudley, West Midlands DY1 1HL  
Tel: 0384 456000 Ext: 5551

DUDLEY  
Tourism

### WATNEYS — *Continued*

than the £120 to £150 million they were reported as hoping for. Apparently many other brewers were very interested but did not have time to organise bids and were therefore critical of the secretive way in which Grand Met. organised the sell off. This may have worked against Watneys in terms of the money raised, but on the other hand they may feel that selling them where they did the number continuing to sell Watney Mann & Truman beers will be higher and thus better to them in the long run. Only time will tell on that score.

The Financial Times, reporting the sell off on 3rd February described the pubs as the 'fag end of their tenanted estates' and went on to say: 'Indeed, the pubs in question are claimed to account for only 2% of the group's total beer sales...' As the total number of pubs sold represents over 10% of the total tied estate, it doesn't take an Einstein to work out that the turnover of these pubs must be less than a quarter of the average turnover per pub.

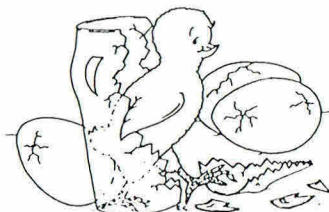
*More opposite*

**The George**, Eldridge Pope, opposite the Old Bailey is in the process of being demolished as part of a redevelopment. Plans described on hoarding mention new licenced premises but do not say of what type.

## NEWT & FERRET FESTIVAL

When the **Newt & Ferret** in Fairfield South, Kingston was bought by Hall & Woodhouse last year there was some speculation as to whether the beer festival run by the pub would continue. Last year's went ahead because many of the arrangements had already been made but that could not be regarded as a precedent for 1988.

We are pleased to announce, however, that the festival is definitely on for this year and while no final arrangements have been made it seems that some fairly firm ideas have been formulated. The event is planned for mid June, about a fortnight earlier than last year so that less people are likely to be on holiday and thus miss it. More details are promised to us for next month's edition so watch this space.

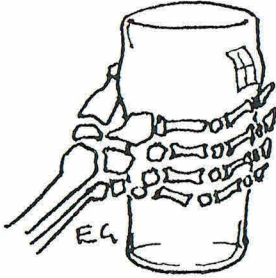




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## SCRUTTOCKS SAVED

As we went to press we heard that Scruttocks, Britains only monastic brewery, had been saved from takeover and closure by expanding regional brewer Crudgington Holdings. CAMRA take-over supremo Danny O'Blyth commented that it was a nail biting finish to a battle riddled with dirty tricks but its great to know that Scruttocks can now get back to brewing its superb beer range'.



The bid collapsed when towards the close the City was rocked by allegations of insider trading involving Jason Crudgington, the Shropshire wide boy who aimed to turn his family's sleepy rural brewery into 'an international concept leisure conglomerate'. His plans aroused such controversy in the area that he was the talk of Cleobury Under Hogshead sub post office for days.

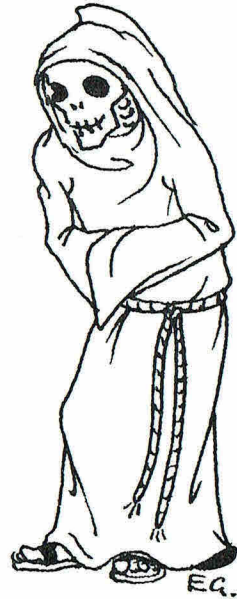
Jason got the support of the Trappist brothers, who still have a large stake in Scruttocks, with talk of a share swap in return for a place in a multi million split level Relics Centre as part of a Theme Park development that he planned on the Scruttocks site in Chalfont St. Giles.

But before the bid became public he seems to have tried to pile into Scruttocks to made victory certain. International share dealer Julian O' Money said "this geezer came on the blower asking to buy any amount of Scruttocks at best. I thought something must be up so shorted half a bar, covered the position in the futures then executed a bull straddle down the options market. By then Scruttocks shares had gone through the roof so we neutralised the short and cleaned up in the warrants".

It was days later when Stock Exchange chiefs noticed that this was the first time anyone had dealt in Scruttocks shares in 90 years. Fraud Squad detective Inspector O'Dobson of the Yard apprehended Crudgington at a number 15 bus stop as he prepared to flee from the City to the Docklands Airport. 'He said, "OK Guv, it's a fair cop, you've got me bang to

rights"" commented O'Dobson.

Scruttocks are to celebrate their win with a special Victory Ale which will be brewed to a rediscovered mediaeval recipe exclusive to this monastic enterprise. Brewery Liaison Officer Julian O'Farrow commented that 'obviously the ingredients of BDS are secret but I can reveal that the taste suggests a subtle blend of diesel oil and neat alchcohol flavoured with chives and with perhaps just a hint of well matured garlic'. The beer, full name Black Death Special, has an og of 1175 and will be on sale on the last night of CAMRA festivals during the year.



See foot of second column, p.37

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## WATNEYS FOOTNOTE

By now it will be common knowledge that Watney Combes Bitter is fast disappearing and being replaced by Ruddle's Best Bitter; one of the first pubs to change over was the **Red Lion** in Greenford. If this pub is a typical example then we are sure that punters will be looking for a vast, if not miraculous, improvement in quality as the Ruddle's came in with a price tag of £1.10 a pint replacing the Combes which was only 98 pence!

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## DEAR DIPSY

*Note: In my work I often receive more than one letter on the same subject. But in this case it is unusual, as the first two both cast doubts on my existence. However, to prove that we aren't afraid (whoops, what a give-away; Editors, please delete that) to try and answer **any** problem, both are included in fairness to their writers. DIPSY.*

DEAR DIPSY, The more I read of your column, the more I wonder whether the letters are genuine. Are they all dreamed-up at the Editorial Office, and does Dipsy really exist?

*PUZZLED, Wapping Leigh.*

Dear Puzzled, A very fair inquiry, and not a cross word written! To answer your two questions in order:

1) As a rule, no.

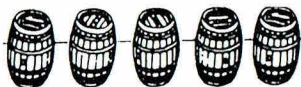
2) I imagine so. Use yours! (Who the hell do you think would invent such drivel?)

On your second point, have a few more pints of the strong stuff, and you're sure to agree, DIPSY.

DEAR DIPSY, Are you a real being, or something concocted by real dipsies over gallons of real ale? I admire what you do, and would like to offer my assistance — I have plenty of experience of sorting out unlikely problems in the Cuckoo and Straightjacket. Can you find a use for my help?

*A. Nutter, Broadmoor.*

Dear A.N: Like William Hickey and the Editorial Team, my name covers the efforts of several people — i.e. I'm shiske . . . skitz . . . shi (BLAST!) a multiple entity. In other words, not every reply is written by the same person. I hasten to add that the same goes for correspondents' letters. We certainly welcome any contributions and new members to the team, provided they can get to our meetings. We'll hold the next one in the Cuckoo and Straightjacket if you'll inform us of its whereabouts and guarantee that we can leave afterwards. Meanwhile, if you do come up with readers' problems, you are invited also to submit an appropriate reply. The only criterion is that the solution — like this one — mentions real ale. DIPSY.



DEAR DIPSY, Last night in the pub somebody told me that brewers get taken over just to close down breweries, close down pubs and jack up prices. Surely this is just a vicious slander on a noble profession?

*Jejune, New Cross*

*Dear Jejune, No. DIPSY*

DEAR DIPSY, I have often read in CAMRA publications how difficult it can be to find a decent pint of beer in Norfolk.

Following a small disagreement with the Taxman, I have been obliged to relocate to Norwich and I now know exactly what you mean. Despite being surrounded by bars, I cannot get a pint of good ale anywhere.

*Leicester Piglet  
HMP, Norwich*

Dear Leics, I regret your predicament but I'm afraid you're saddled with it. However, I understand you are being moved to an open prison where you should find the going softer. DIPSY

DEAR DIPSY, In the December issue Martin offered the use of a tandem for charity rides, describing it as a 'lady-back'. Surely the Editorial Team are aware that the use of such a term constitutes discrimination by way of sex?

*A Rider (Ms) Bikecester*

Dear Ms, If you called the cycle a 'person-back' it would tell you nothing. Martin once had a machine without top tubes — correctly known as a cross-frame — which in comprehensible terms was a 'double ladies'. You could, of course, call it a 'double kilted Scot' but then racial discrimination rears its ugly head. Anyway, our cycling Editors inform us that most serious female cyclists use a gents' frame and wear slacks, while the men tend to ride in shorts — OK, Martin tends to do everything in shorts as soon as the temperature is above freezing — not just at beer festivals. As we once advised one of his inventions protégés, Mark Thyme — stick to real ale — it'll put hair on your legs!

DIPSY

*Continued opposite*



# LONDON'S CHOICE

## Traditional Pubs

With Good Old Fashioned Hospitality

Real Ale Houses

Quality Stouts

### AUCTIONEERS

596 Lea Bridge Road, London E10  
Tel. 01-556 0130.

### FAT HARRY'S

58-60 Isledon Road, London N7  
Tel. 01-607 4547.

### MARLER'S BAR

29 Crouch Hill, London N4  
Tel. 01-272 2076.

### MARLER'S BAR

178 High Street, Stoke Newington, London N16  
Tel. 01-241 2804.

### K. K. McCOOL'S

265 West Green Road, London N15  
Tel. 01-889 2071.

### J. J. MOON'S

11 Markfield Road, London N15  
Tel. 01-808 8331.

### NOBODY INN

92 Mildmay Park, London N1  
Tel. 01-249 6430.

### WESTMORELAND ARMS

34 George Street, London W1  
Tel. 01-935 4753.

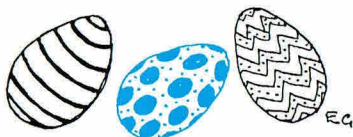
Premium Lagers

Good Food

DEAR DIPSY, After numerous pints of Clifton's Dynamite at the Wimbledon festival, a certain sad memory springs to mind on which I would like you to comment. I lost my mother when I was four years old. What a card game that was!

*Forest Hill Ranger.*

Dear F H R, It is most distressing to have lost your mum at such an early age, and also that you were playing cards at the time. What had she been drinking? It's usually lager drinkers who lose their children — frequently into care — not vice-versa. Were you playing 'Happy Families'? However, I am at a loss to see the connection between the card game and the unspecified loss. Come to think of it, cabbages are rather pricey at this time of year, aren't they? The same, of course, goes for the price of beer, which always seems to go up, whatever the Chancellor says on the subject. DIPSY.



DEAR DIPSY, Every time I go out for a few pints I wake up the next morning with an insane urge to close the brewery. This happens three or four times a year and I now have only six left. What can I do?

*Sam, Moorgate*

Dear Sam, Your problem is evidently in the terminal stage. Perhaps if you just let it run you can leave brewing to somebody who actually wants to do it. Alternatively when you feel this nasty urge coming on ring up Camra's Megawasters Anonymous, an organisation staffed by redundantees from the Monopolies and Mergers Commission, who will carefully explain to you the error of all your ways and then when you are just about to see reason, drop the whole matter. Futile, perhaps, but you can't change the habits of a lifetime. DIPSY

P.S. Ever thought of going in for Nuclear Power Stations?

Continued from page 9 & 18

If you believe a word of that lot, you obviously haven't noted the date on the cover.

*M.S.*

## BOOK REVIEW Real Ale Pubs in Kent

Real Ale Pubs in Kent was first published in 1975, listing 480 pubs. The latest, published earlier this year, lists some 2,000; its predecessor (1984) had 1,630 entries, and that of 1982 featured 1,326. Surveying a couple of thousand pubs is a hell of an undertaking both for the Branches involved and for the Editor/Co-ordinator, Mike Pain, who has been in charge of operations since 1979. Congratulations all; despite knowing the County well, I couldn't fault the information shown had I wanted to, and I found the use of Queen's English considerably preferable to a set of symbols which change each time you pick up a different Guide, or, even more infuriatingly, numbers which can only be translated by reference to some other part of the publication concerned.

Unfortunately the information is not so easy to take in regarding the specific pubs. Although the Editorial content and the adverts have been typeset, the essential details were reproduced from some form of print-out of particularly illegible word-processor typeface — O.K. for a few lines, but after half an hour trying to analyze the thing, I had a splitting headache. Two friends, asked to comment, echoed my views. To compound matters, the lines are not justified i.e. reproduced with parallel margins, such as our columns, but centralised, as in the sample entry below:

-----  
Westcourt Inn (34)  
46 St. Mildas Way   # 0474 67393  
Shepherd Neame Best/Bitter  
Music, Garden, Parking, Children  
Room Hire, Darts, Shove Hd, Snacks  
*Large post-war estate pub. interior wood panelling*  
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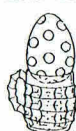
That may not seem too bad — and indeed it isn't if you only need to read one entry; but over a hundred pages of the stuff is bad news! Also I find that some form of illiterate computer has organized the layout. Why, otherwise, are the LAST lines of page 130 the heading for Ramsgate with its map reference, and permitted hours? It wouldn't be too bad if the entries were on the facing page, but that's where the town map appears. The following page begins with Pubs on Town map — no reference to where to find it, or repetition of the town name. Likewise, the excellently-drawn maps sometimes show street names upside down. This is down to the publishers, who have an excellent reputation for local history books and the like. When using

professional printers there is no excuse for sloppy presentation (and in that remark I include the computerised, inhuman typeface of the majority of the text which had in previous editions been typeset), and it's a pity the whole thing wasn't proof-read and sorted out at an early stage. On that subject, like Magnus Magnusson, as I've started I'll carry on. In other words, this particular bit is being written after the original article, as I've come up with quite a few more bloopers while filling in my ticks. The computer's knowledge of alphabetical order is, in places, slightly awry. Why, for example, does Longfield Hill appear before Little Chart, Littlestone-on-Sea and Longfield, and similarly Lower Halstow and Lower Hardres before Loose, while Lower Stoke correctly comes afterwards? At least two pubs seem to have changed location — the Ship, Deal 14 miles south-westwards to Densole, and the Three Post Boys, Wrotham 28 miles eastwards to Wye. Finally, it is a pity that an arbitrary decision was made to exclude most of the pubs in the borough of Bromley, which although administratively part of Greater London, is geographically and postally in Kent — which is, after all, the definition of the guide on its cover. Bexley and Orpington have been retained which seems inconsistent. OK — it's easy to pick faults, and I'm fully aware of the pitfalls in producing a beer guide. But accuracy is essential, and its opposite is downright frustrating!

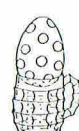
Complaints aside, a great deal of people have spent a lot of time preparing an excellent publication information and campaigning-wise. The book is an excellent buy — for the information — at £1.95, from F. A. Green, 41 Clive Road, Rochester, Kent ME1 3RZ, payable to CAMRA in Kent and enclosing an A5 size s.a.c. M.S.

### SOUTH-WEST LONDON OLD FRIENDS' DEPT.

On April 5th S.W. London Branch will be sorry to say goodbye to BARRY and BARBARA HORWELL of the Rose and Crown, Clapham Old Town. They have done a great deal for our branch, and their departure will rob the pub of a richly deserved place in the 1989 Good Beer Guide for the superb quality of their Courage Best and Directors (to say nothing of the Sunday lunchtime spread!) Barry will now concentrate on his business supplying to the catering trade. Good luck for the future — we only hope we even do half as well with their successors.



CC.





## WHERE TO BUY — Continued

### 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 PAVOIRS ARMS, Page Street.  
 SW1 RED LION, 48 Parliament Street.  
 SW1 UNICORN, Victoria Place (above station concourse).  
 SW2 TWO WOODCOCKS, 45 Tulse Hill.  
 SW3 ROSE, 86 Fulham Road.  
 SW3 SURPRISE, 6 Christchurch Terrace.  
 SW4 RAILWAY, Clapham High Road.  
 SW4 ROSE & CROWN, The Polygon, Clapham Old Town.  
 SW6 WHITE HORSE, 1 Parson's Green.  
 SW7 ANGLESEA ARMS, 15 Selwood Terrace.  
 SW8 SURPRISE, 16 Southville, 357 Wandsworth Road.  
 SW8 NOTTINGHAM CASTLE, Wandsworth Road.  
 SW9 WARRIOR (Brixton Brewery Co.) Coldharbour Lane.  
 SW10 LITELSE RAM, 32 Burnaby Street.  
 SW10 FERRET & FIRKIN, 110 Lotts Road.  
 SW11 BEEHIVE, 197 St. John's Hill.  
 SW11 PRINCE OF WALES, Battersea Park Road.  
 SW11 WOODMAN, 60 Battersea High Street.  
 SW12 BEDFORD HOTEL, Bedford Hill.  
 SW12 DUKE OF DEVONSHIRE, Balham High Road.  
 SW12 NIGHTINGALE, Nightingale Lane.  
 SW12 PRINCE OF WALES, 270 Cavendish Road.  
 SW14 HARE & HOUNDS, Upper Richmond Road West.  
 SW14 RAILWAY TAVERN, Sheen Lane.  
 SW15 ARAB BOY, 289 Upper Richmond Road.  
 SW15 FOX & HOUNDS, Upper Richmond Road.  
 SW15 WHITE LION, 14 Putney High Street.  
 SW16 GREYHOUND, Greyhound Lane.  
 SW17 CASTLE, Tooting High Street.  
 SW17 GORRINGE PARK HOTEL, Mitcham Road.  
 SW18 COUNTRY HOUSE, Grotton Road.  
 SW18 COUNTRY ARMS, Trinity Road.  
 SW18 THE GRAPES, 39 Fairfield Street.  
 SW18 SPREAD EAGLE, Wandsworth High Street.  
 SW19 ALEXANDRA, Wimbledon Hill Road.  
 SW19 BREWERY TAP, Wimbledon High Street.  
 SW19 GROVE, 2 Morden Road.  
 SW19 KINGS HEAD, Merton High Street.  
 SW19 PRINCESS ROYAL, Abbey Road.  
 SW19 PRINCE OF WALES, Morden Road.  
 SW19 TRAFALGAR, High Path.  
 CHESSINGTON NORTH STAR, Hook Road.  
 EAST MOLESEY BELL INN, Bell Road.  
 EAST MOLESEY NEW STREETS OF LONDON, Bridge Road.  
 KINGSTON DRUIDS HEAD, Market Place.  
 KINGSTON FLAMINGO & FIRKIN, 88 London Road.  
 KINGSTON KELLY ARMS, Glenthorne Road.  
 KINGSTON NEWT & FERRET, 26 Fairfield South.  
 KINGSTON NORBITON, Clifton Road.  
 KINGSTON WYCH ELM, Elm Road.  
 LONG DITTON MASONS ARMS, Portsmouth Road.  
 MITCHAM CRICKETERS, 340 London Road.  
 MITCHAM RAVENSBURY ARMS, Croydon Road.  
 RICHMOND WHITE CROSS, Riverside, Water Lane.  
 SURBITON VICTORIA, Victoria Road.  
 WEST MOLESEY SURVEYOR, Island Farm Road.  
 WESTON GREEN GREYHOUND  
 WEYBRIDGE PRINCE OF WALES, Anderson Road, Outlands Park.  
 W1 ARGYLL ARMS, 18 Argyll Street.  
 W1 BRICKLAYERS, Aybrook Street.  
 W1 RED LION, Kingly Street.

W2 ARCHERY TAVERN, 4 Bathurst Street.  
 W3 RED LION & PINEAPPLE, 281 High Street.  
 W4 BELL & CROWN, Strand on the Green.  
 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 & FIRKIN, Tavistock Crescent.  
 W12 CROWN & SCEPTRE, Melina Road.  
 W13 DRAYTON COURT HOTEL, 2 The Avenue.  
 W13 THE FORESTER, 2 Leighton Road.  
 BRENTFORD NELSON, Enfield Road.  
 BRENTFORD POTTERY ARMS, 25 Claypolds Lane.  
 CRANFORD QUEENS HEAD, 123 High Street.  
 GREENFORD BLACKHORSE, Oldfield Lane.  
 HAMPTON HILL WINDMILL, 80 Windmill Road.  
 HAMPTON COURT KINGS ARMS, Lion Gate, Hampton Court Road.  
 HILLINGDON RED LION, Hillingdon Hill.  
 HILLINGDON STAR, Uxbridge Road.  
 HOUNSLOW CHARIOT, 34 High Street.  
 HOUNSLOW CROSS LANCES, Hanworth Road.  
 HOUNSLOW EARL RUSSELL, Hanworth Road.  
 SOUTHAL BEACONSFIELD ARMS, West End Road.  
 SUDBURY BLACK HORSE, Harrow Road.  
 TEDDINGTON QUEEN DOWAGER, North Lane.  
 TWICKENHAM EEL PIE, 9 Church Street.  
 TWICKENHAM POPE'S GROTTO, Cross Deep.  
 TWICKENHAM PRINCE ALBERT, 30 Hampton Road.  
 WEALDSTONE ADMIRAL NELSON, 123 Nelson Road.

### CLUBS

SW19 WILLIAM MORRIS, 267 The Broadway, Wimbledon.  
 W1 POLYTECHNIC of Central London S.U.Bar, 104 Bolsover Street.  
 W3 L.T. District Line Social Club, Park Place.  
**OFF-TRADE**  
 SW11 Majestic Wine Warehouses, Hester Road.  
 SW18 Paines Off Licence, Garratt Lane.  
 KENTON Littlemares Wines, Kenton Road.

### OUTSIDE LONDON

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

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*Full of Vitamin P*

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