

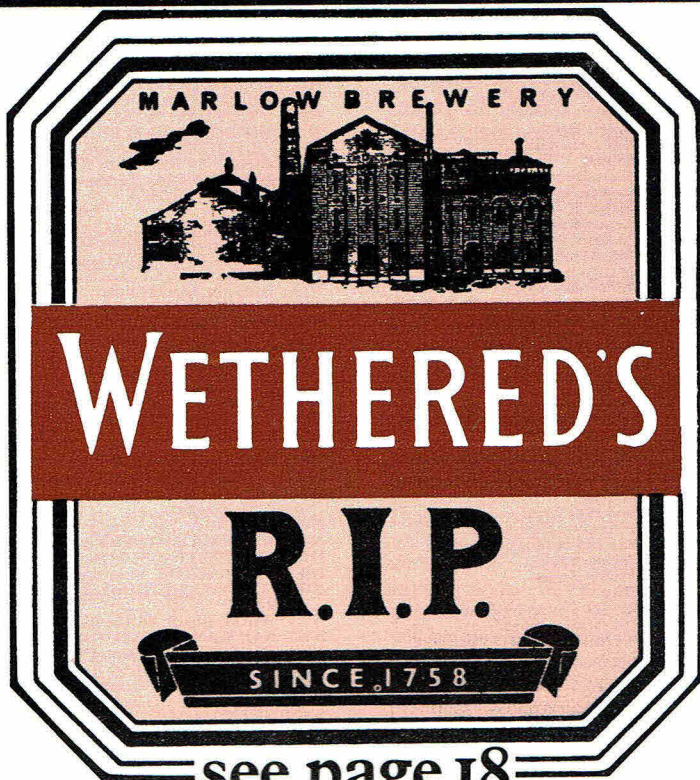
MAY
1988

LONDON



25p

DRINKER



— see page 18 —

Vol 10

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

No. 4

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'S PAST & PRESENT, 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, 274 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 SULTAN, 238 St. James Road.
 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 DOG & BELL, 111 Princess Street.
 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 MANOR TAVERN, 78 Galleymall 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 Raiton Road, Herne Hill.
 SE25 ALBERT, Harnington 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 Street.
 SE27 KINGS HEAD, 187 West Norwood High Street.
 SE27 BEXLEY BLUE ANCHOR, Bridgen 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.
 CUBS
 CROYDON Ruskin House, 23 Coombe Road.

OUTLETS —

WEST CENTRAL, AND NORTH PUBS

WC1 CALTHORPE ARMS, 252 Grays Inn Road.
 WC1 CITIE 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 HEMMINGFORD ARMS, 158 Hemmingford Road.
 N1 KINGS HEAD, 59 Essex Road.
 N1 LORD WOLFELEY, 55 White Lion Street.
 N1 MALT & HOOPS, 33 Caledonian Road.
 N1 MARQUESS TAVERN, 32 Canonbury Street.
 N1 MITRE TAVERN, 71 Downham Road.
 N1 PRINCE ALBERT, 16 Elia Street.
 N1 PRINCE ARTHUR, 49 Brunswick Place.
 N1 ROSEMARY BRANCH, 2 Shepperton Road.
 N1 ROYAL OAK, 140 Offord Road.
 N2 OLD WHITE LION, Great North Road.
 N2 WINDSOR CASTLE, The Walks, Church Lane.
 N4 MARLERS, 29 Crouch Hill.
 N4 MORTIMER ARMS, Green Lanes.
 N4 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.
 N8 DICK'S BAR, 61 Tottenham Lane.
 N12 MOSS HALL TAVERN, 283 Ballards Lane.
 N12 TITLED GLASS, Ballards Lane, North Finchley.
 N15 GOAT, 414 West Green Road.
 N15 K.K. McCools, 265 West Green Road.
 N16 ROSE & CROWN, 199 Stoke Newington Church Street.
 N16 TANNERS HALL, 145 Stoke Newington High Road.
 N17 BOAR, 413 Lordship Lane.
 N17 ELBOW ROOM, 503 High Street.
 N17 NARROW BOAT, 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.
 N22 NELSON, 232 High Road.
 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 Mornington 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 Grog Blossom, 253 West End Lane.

Editorial

Most local CAMRA branches are at present awarding what is called a 'PURITY GUARANTEE' certificate to pubs which guarantee that draught beers served do not contain any beer that has been returned to the cask.

Our local branch knows of only 2 pubs which qualify for this certificate and one of these is about to change hands. There are probably others, but they have not been brought to our attention. Perhaps this is a good opportunity to say why more do not qualify.

Most breweries supply beer in good condition to their public houses and want their beer sold to the customers in that condition. It is after the beer reaches the pub cellar that things can and often do, go wrong. First as scrupulously clean cellar must be kept to avoid infection of the casks and a constant temperature must be maintained. I have heard many landlords bemoaning the fact that their cellars are the warmest room in the house! Guilty Party? Usually the brewers.

Next the beers must be kept vented for at least 3 days and to manage this, there must be a proper stillage (racking system) and room to store enough casks for the through put during delivery times. If the beer is served too quickly it will taste 'green' (young) and will leave a nasty taste on the tongue.

Guilty Parties? Both brewers for not providing enough cellar space and publican for serving beer too quickly.

To get the beer from the cellar to bar top requires piping from tap to beer engine and these pipes have to be cleaned regularly or deposits are left which will eventually contaminate fresh beer.

Guilty Party? The landlord who does not pull through his cleaning fluid often enough.

Lastly the beer has to be served by a trained barperson into a clean glass with a minimum of spillage.

Guilty Party? The landlord who does not properly train his bar staff.

So, how is it then, that beer needs to be returned to the cask in most pubs? It is common practice to empty the lines into a suitable container (stainless steel bucket usually) at the end of an evening session, so that beer won't be lying in the pipes for 12 hours until morning. Beer is also put into the bucket at the beginning of a new barrel when

'pulling through' to get to the first clear pint. Most landlords defend this practice saying that if beer is filtered back into the right barrel immediately, it will not adversely affect the rest of the beer in the barrel. Landlords are often forced to adopt this method because most brewers allow no waste (ullage) even to pubs with long lines from cellar to bar. In fact most breweries supply their landlords with a filtering device just for this purpose.

It is our opinion, however, that once beer has been exposed to the pub atmosphere with all its impurities, it is liable to become contaminated.

Guilty Parties? The brewers for allowing no ullage allowances even to the most conscientious landlord and landlords for pulling through too much at the beginning of a cask.

Much worse than this is the not so widely practiced habit of returning the content of drip trays to the bucket for re-cycling. These dregs have often run over the hands of the barperson and have lain in a tray of dubious cleanliness for up to a whole session. The risk of infection from these contents is very real. It is an education to see what happens to these trays during or after a session. If they are not immediately poured down the sink, then take my advice and find yourself another pub.

Guilty Party? Landlord for allowing too much wastage by bar staff.

Rarer even, still, fortunately, is the despicable practice of collecting glasses of unfinished beer from the tables and returning the contents of these to the bucket. If anyone witnesses this practice, please contact your local health officer and ask him/her to inspect. There is of course a real risk of contracting Hepatitis from this deception.

Guilty Party? The public for letting them get away with this!

If all this puts you off draught beer don't rush for your lager, as that is just as easy to tamper with and on a more regular basis as it is more expensive to waste. Instead seek out a publican who drinks his/her own beer and you will be on a pretty safe wicket. Alternatively, look through the Good Beer Guide, as entries are vetted as much as possible against these practices. We are not perfect, but a guarantee against returns is to visit any CAMRA Beer Festival, where the Brewers' products can be sampled unadulterated!

Chris Cobbold

**Branch Diary and Editor's addresses on p. 10.
Branch Contacts on p. 8.**

Ripper pub bows to feminists

WOMEN'S rights campaigners in east London are claiming victory after a brewery has agreed to change the name of the Jack the Ripper pub in Whitechapel.

Feminists have repeatedly picketed the pub in protest at its sale of blood-coloured 'Ripper tippie' cocktails and Jack the Ripper T-shirts.

The publican, Mr Ernie Owstrowski and his wife Yvonne say that the pub has simply catered to the fascination that surrounds the Victorian killer, and has not in any way glorified his crimes.

But a local Labour councilor, Susan Caryle, wrote to Truman's the brewery which owns the pub, to ask for the name to be changed.

Ms Carlyle yesterday said that she had received a letter from the brewery, confirming that management was having talks with Mr and Mrs Owstrowski on changing the pub's name back to its previous title, the Two Bells.

She understood that the pub was to be refurbished and would no longer have Ripper posters and similar promotional material on display.

A spokesman for the brewery said 'The publicans who tenant our pubs are independent businessmen. The decision was taken 10 years ago to change the name of the pub to Jack the Ripper. At the time there was no protest, so we permitted the change.

'Obviously, now that some concern has been expressed by members of the community and some customers, we will be seriously considering that concern'.

From the Guardian.

M.S. comments: This year is the centenary of the Jack the Ripper murders. The pub was actually called the TEN bells, and is thought to be haunted by one of the victims, who was a barmaid there and lived in an attic. Only five women are generally accepted to have been victims of the Ripper, although a sign outside the pub lists more. All were prostitutes. The last, Mary Jane Kelly (who was the only one murdered indoors, and was virtually dismantled by her killer), was several months pregnant at the time of her death, and the rest were raddled old whores well into middle age - as anyone who has seen photographs of the bodies will confirm. These are uncontested historical facts, as was the killer or killers, plus the name which either he or a hoaxer coined. It can be argued that he really was (in the

words of one letter attributed to him) 'Society's pillar' as he certainly rid London of some of its less desirable elements, as well as drawing public attention to the appalling conditions in the East End of 1888. The 'posters' in the Jack the Ripper pub are in fact copies of Police papers of the day; they are factual as far as the events went, and the only possible offence that could be taken at uncomplimentary impressions given would be by the Jewish community, one of whom is depicted as a Fagin-like suspect. No such fuss has occurred. Nearer the actual anniversary, Merton is planning a crawl of the area involved. One of the murder sites is now covered by Truman's Brewery - some irony there in view of their recent action.

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 Cunnington, 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 June 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".

London Locals

Freehouses

in and around London

Kings Arms Hampton Court · **Eel Pie** Twickenham
Railway Tavern Mortlake · **Woodman** Battersea
Newt and Ferret Kingston · **Dog & Duck** Outwood, Surrey

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● **REAL PUBS**

For further details phone Tim Munro 977 1729

Newt & Ferret

Beer Festival 1988

June

24th

Evening
session

25th

Lunch and
Evening session

26th

Lunchtime
session

More than 20 beers and ciders



Admission by ticket only £6.50 to include

- engraved pint mug ■ food at the barbecue
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Tickets will be valid for 2 sessions (lunchtime and evening)

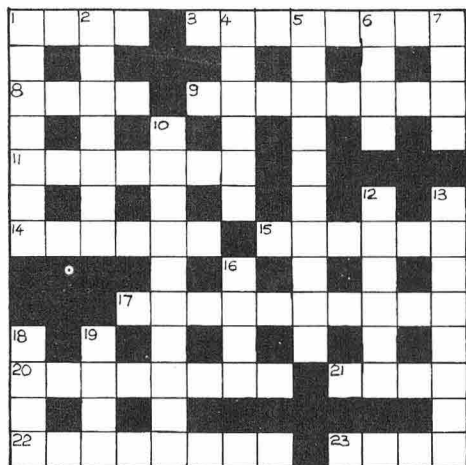


For further details phone Dave Anderson
at the Newt & Ferret 01-546 3804

LONDON DRINKER CROSSWORD

GUEST COMPILER BRENDAN CASEY

£10 PRIZE TO BE WON



ACROSS

1. For example he blended butter. [4]
3. Fruit container round a mineral. [8]
8. Sponges food..... [4]
9.Bread soaks up fish. [8]
11. Relieve thirst - guess A.A. are concerned. [7]
14. Expel the Queen - dispossessing of property. [6]
15. Meat salesman returned for the basket. [6]
17. Central characters relative - sound brave men! [10]
20. One single fish plant! [8]
21. Junkie is sure messed up! [4]
22. Love, French father, non drinker - a comic show! [8]
23. Criticises camera movements. [4]

DOWN

1. Police tapes go astray. [7]
2. Old girlfriend asks questions then undresses. [7]
4. Is he left in the sanatorium? [6]
5. Takes money fish and drinks. [10]
6. A note, love note, curious isn't it? [4]
7. Sunday meat with head off for oven. [4]
10. Abel goes into trance to find sanctuary. [10]
12. Stage parts for disconcerted parson. [6]
13. French grey, grey French African charm. [8]
16. Sounds wet - row then! [4]
18. Bum twisted round a hump. [4]
19. Neat change for a stake. [4]

Name.....
Address.....
.....
.....

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

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

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

Winner of the prize for the March crossword:
Peter J.Brown, Flat 4, Bourne House,
Whyteleafe Hill, Whyteleafe, Surrey, CR3 0AA.

Last Month's Solution



Other correct entries were received from:
Algernon Aaron, Ed Ache,
P.Barrington-Smythe, I.G.Boys, Camal,
Brendan Casey, A.P.Comaish, I.P.Daly,
John Edwards, Ian Fairweather,
Damien Farrell, Tom Finucane, Nick Funnell &
Dave Crown, Paul Gibson, Elaine Glover,
Eileen Graves, Stephen Haigh, Alison Henley,
A.C.Hilles, R.A.Jardine, J.Jeeves,
Terry Jenkins, Phil Kempton, Pete Large,
C.F.Maher, W.H.Martin, M.J.Moran, Steve Mott,
David Parker, S.Piggott, R.Prince, Simon,
Ron Smith, Vivienne Smith, Norma Stitz,
Anthony Strangeways, C.Tinson, Mike Trowell,
Denys Vernal, Nigel Wheatley,
Tony Whittford, David Woodward, Yak.

TRUMAN'S

I would like to write about Truman's beers. This is not an easy thing to do. Finding Truman's beers in London often seems as hard a task as discovering a discernible hint of the hop in Allied's indetikit beer for the South-east, Walkermeuxskins.

In the normal run of things, I do not often encounter Truman pubs. But last year, when I had to visit a relative in hospital in Barnet, I came across both a splendid and rare Truman outlet for the area and the pleasures of the cask beers within.

Hospitals not only anaesthetise patients. There is something in the air that immediately puts my brain into neutral and freezes my tongue. After a few months of desultory small talk I am bereft of conversation. On the pretext of checking that the dog, left in the car, was not suffocating or eating the clutch pedal, I would nip smartly round to the Alexandra in Wood Street and sink a couple of pints. This was done with careful timing so that I would return to the hospital just as the bell was being rung.

'Oh, dear, time's up,' I would lament. 'Well, see you tomorrow then.' I began to look forward to my hospital trips though I doubt whether my relative got much intellectual stimulation from the visits.

The Alexandra is a pleasant, roomy and unspoilt pub run by a landlord whose doleful expression belies a good humour and a quiet passion for both his pub and his cask ales.

I tried the Truman cooking bitter and found that a trifle thin and uninspired. But the best bitter was good, a tasty and fruity brew which was clearly produced by someone who cares about taste and the right balance of malt and hops.

With such dedication to quality, the Truman brewer in question can not have much hope of a long career with Grand Metropolitan. But for the time-being, more power to his malt sack and hop pocket.

A few months later I arrived in Hackney to do some regular part-time work and found many Truman pubs in the borough. This is, after all, the Truman East End heartland, with the brewery just down the road in Brick Lane, where Jack the Ripper once roamed and where the air is now thick with the clashing odours of spicy tandoori and warm mash tuns.

I went on a select pub crawl, renewing my acquaintance with Truman's cask beer. It was

a short-lived pleasure. Following a break of a few weeks I went back to my Truman pubs and found that the marketing Mafia had descended.

The Truman ales had gone. In their place stood handpumps with a sadly familiar red and black clip. Halifax Revenge had hit Hackney. Webster's Yorkshire Bitter had sucked a new satrapy into its burgeoning empire.

It seems a curious notion of good marketing and customer relations to own pubs in the name of Truman and then to denude them of Truman beers. But I have long since given up attempting to understand the cock-eyed logic of the brewing moguls and their ceaseless switching of policies and products.

What is clear, however, is that the axe must even now be being honed before it descends on Brick Lane. Or, with a nice sense of Victorian history, perhaps the Grand Panjandruns of Grand Met will use a ritual Masonic disembowelling knife rather than an axe.

The whisper in the trade is that Grand Met is set to mint a fortune from the sale of the Truman brewery as property prices rocket in even that depressed part of London. Truman's keg and lager commitments can be covered at Mortlake and the plan, I am told, envisages that cask beers could be switched to Usher in Trowbridge.

It could mean the survival of the Wiltshire brewery but that will give scant relief to London drinkers as another once-great brewery, rich in history and tradition, is washed out of the hop back. Will it make any sense to trunk Truman beers to London from Trowbridge? Is it worth a candle, when Grand Met are pulling those beers out of London pubs?

Perhaps the plan is more devious. The Trowbridge 'Truman' beers won't be aimed at London at all but at bemused West Country drinkers who may be confronted by a new, slick marketing campaign to promote Truman's Cockney Bitter.

Daft? Scarcely more daft than the present frenzied determination to turn Webster's Yorkshire Bitter into a national brand, the 1980s cask version of Red Barrel.

I have not returned to the Alexandra in Barnet since last summer. I am nervous of going in for fear that Truman's bitter, Best and Sampson have been subsumed by one, all-prevailing and all too familiar red and black pump clip.

Roger Protz

**Whatever your taste
whatever your style**

**The Narrow Boat
119 St. Peters Place
Islington
London N1**



The Narrow Boat .

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



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CHARRINGTON
house.

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	977 1633 (H)	
SOUTH-WEST ESSEX	ANDREW CLIFTON	Romford (0708) 765150 (H)	
SOUTH EAST LONDON	DAVE SULLIVAN	699 8476 (H & W)	
SOUTH-WEST LONDON	CHRIS COBBOLD	673 3185 (W)	
WEST LONDON	ROBERT MCGOWAN	691 8019 (H)	240 0262 x2935 (W)
WEST MIDDLESEX	TED BRADLEY	573 8144 (H)	997 8880 x2513 (W)

PITFIELD PROGRESS

First news from Pitfield Brewery is that Hoxton Heavy is to be renamed Hoxton Best Bitter as this is considered to sound 'less threatening.' We understand that the original name will still be retained in some outlets though.

While talking about Pitfield, we understand that the Borough of Hackney has put the Hop Poles in Pitfield Street up for sale again. Pitfield are understood to be bidding again, despite their earlier disappointment when

their bid was first accepted but then overturned by the financial powers that be. They are also looking at a couple of other pubs though, so they should not get caught out the same way this time.

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.

PUB PROFILE — The Castle, Cowcross Street, EC1.

During a recent visit to Charrington's Brewery in Mile End, their genial Public Relations Officer, Diana Robinson, kindly allowed me access to the photographic archives for some research I am carrying out. At the same time she provided me with a list of the pubs to feature in forthcoming adverts such as that opposite. As it happens, this month's pub is one I know well, not far from our printer's. The Castle in Cowcross Street EC1, stands just across the road from Farringdon Station, to be linked once again with the south by the re-opening on May 16th of the Snow Hill tunnel which goes under next to Holborn Viaduct station. The new electric stock to work this line have both third-rail and overhead electric pickups, so can work throughout the mainland electric system. The present Castle seems to have been built at about the time of the opening of the Metropolitan Railway next door in 1863. Presumably modern-day passengers will have a cleaner ride than their predecessors; when the Link was first in use, the station at Snow Hill suffered so much from engine smoke that it needed whitewashing on a WEEK.

Enough of Railways; the Castle, the original subject of this piece, stands on an older site, and has the unique distinction of two signs and two licences. It is not only a public house, but also a pawnbrokers. The sign of the three balls hangs in the bar; the double-sided hanging sign outside depicts a very freelance impression of the Tower of London, although historically two other castles once stood closer. The pawnbroker's licence came about in an unusual way, although one we all know — lack of cash. In this case Royalty was involved. King George IV, who reigned in that capacity in the 1820s and had ruled as Prince Regent on behalf of his supposedly-mad grandfather George III, happened to be temporarily embarrassed for funds when passing this way returning from a cockfight in a location salubriously known as Hockley in the Hole. Obviously he had bet the wrong way. Anyway, he applied to the then landlord of the Castle for a temporary loan on security of his watch and chain. The obliging fellow complied (nowadays it's illegal in any but this pub), and a few days later the debt was repaid, along with the grant of a warrant to advance money on pledges in perpetuity. A painting on the wall commemorates the event, and the pawnbroker's licence has been renewed annually ever since.

A few years ago the interior of the Castle was somewhat cramped. However, last Autumn the entire ground floor was opened out into one bar with serving area on one side, and toilets banished below stairs. You only have to see the bustle of a lunchtime session to realize why it was necessary. The beers served are Charrington IPA and Bass, and there is a brisk trade in hot and cold food. One of the most striking features of the decor is a huge Bass & Co's mirror, proudly proclaiming 'By appointment to H.M. the King'. The Monarch referred to is Edward VII who, although he enjoyed a tippie, was not a heavy drinker but certainly liked Bass, and that brewery reciprocated. When Edward — as Prince of Wales — contracted typhoid in 1871, his life was despaired of for several weeks (two others who caught it at the same time did not recover), and it is said to be fortunate that Queen Victoria understood little of his ravings. The fever broke, however, on the 10th anniversary of his father Prince Albert's death of the same complaint, and Edward's first request was for a glass of Bass's Beer. When his time came to be crowned in 1902, Bass donated 28,000 gallons of beer for parties in celebration. However, on June 26th, the day appointed, Edward underwent an emergency operation for appendicitis, and the ceremony was postponed. By Royal edict, the parties proceeded, so the beer was not wasted. Five weeks later the Coronation took place. As most of the visiting Royalty had by then departed homeward, the ceremony was nicknamed the 'Half-Coronation'. Odd how much history you can squeeze out of some pubs.

M.S.

FAREWELLS TO OUT OF TOWN BREWERS

A couple of years ago Hoskins, the Leicestershire independent brewery, opened the Waterside Inn, York Way, N1 not far from Kings Cross Station. Latest news, however, is that the pub was taken over by Whitbread on 31st March.

At the same time we learned that another pub just around the corner, the George IV, Copenhagen Street, has been sold by Thwaites of Blackburn to free house chain and beer distributors, Robert Porter. We also hear that the Robert Porter range can be obtained at all Tolly Cobbold pubs in London which are trading under the title 'London's Choice.'

BRANCH DIARY

If your branch is not mentioned, please ring the Branch Contact. Dates for May of which we have been notified are given below. Branches please send information to Andy Pirson. Branch Contacts page 8.

CROYDON & SUTTON: Mon 9 (8.00) Branch Meeting. PRINCE OF DENMARK, 152 Portland Road, SE25 — Tue 17 (8.00) Social. CLARET WINE BAR, Bingham Corner, Lower Addiscombe Road, Croydon (by railway bridge) — Sun 22 (7.30) Joint Social with S.W. London. FOUNTAIN HEAD, 114 Parchmore Road, Thornton Heath — Thu 26 (8.00) Upper Norwood Crawl. Start BEULAH SPA, Beulah Hill, SE19 the RISING SUN (8.45), Spa Hill; depart 9.45 to REFORM, Osborne Road, Thornton Heath (corner of Norwood Road).

EAST LONDON & CITY: Tues 3 (8.00) Branch Meeting. EAGLE, 159 Farringdon Road, EC1 — Mon 9 (5.30) Social. THE HOUSE THAT GOT LEFT BEHIND, 27 Ropemakers Fields, E1 — Tue 17 (8.00) Committee Meeting. WHITE HORSE, 46 White Horse Road, E1 — Mon 23 (8.00) Social. KINGS HEAD, Kings Head Hill, E4 — Tue 7 June (8.00) Branch Meeting. THE DRUM, 559 Lea Bridge Road, E10 (near Bakers Arms).

ENFIELD & BARNET: Mon 2 (11.00) May Day Mayhem (Lunchtime pub crawl round High Barnet). Start MOON UNDER THE WATER, 148 High Street, the OLDE MONKEN HOLT (12.00); SEBRIGHT ARMS (12.45); ALBION (1.30); ALEXANDRA (2.15) — Thu 4 (9.00) Social. MIDLAND HOTEL, 29 Station Road, NW4 — Wed 11 (8.30) Branch Meeting. WHITE HORSE, 103 Upper Fore Street, N18 (back of Lounge Bar) — Mon 16 (6.30) Visit to 'Brewlab' (bad beer tasting evening). City of London Poly, Old Castle Street, E1 — Tue 17 (9.00) Enfield Two Pub Social. CRICKETERS, 18 Chase Side Place, the CROWN & HORSESHOES (10.00), 15 Horseshoe Lane — Sat 21 (7.00) Another Trivial Pursuit Evening. Due to popular demand — a repeat of our January event. Phone branch contact for details — Wed 25 (9.00) Garden Social (inside if wet). HADLEY HOTEL, 113 Hadley New Road, New Barnet — Mon 30 Real Ale Ramble. Phone branch for details — Wed 1 June (9.00) Garden Social. (inside if wet). SPANIARDS, Spaniards Road, NW3.

KINGSTON & LEATHERHEAD: Tue 3 (8.30) Mild Social. NEWT & FERRET (with Adnams Mild), Kingston — Sun 8 (12.00) Social. KING WILLIAM IV, Mickleham — Mon 23 (8.30) Business Meeting. CLAREMONT, Esher — Sun 5 June (12.00) Social. GREY HORSE, Kingston (hopefully with live music). Note Newt & Ferret Beer Festival — Last weekend in June.

RICHMOND & HOUNSLOW: Thu 5 (8.30) Committee Meeting. JOLLY FARMER, 177 Lampton Road, Hounslow — Mon 16 (8.30) Branch Meeting. BEEHIVE, 227 High Street, Brentford — Thu 26 (8.30) Social. COACH & HORSES, Kew Green, Kew.

SOUTH EAST LONDON: Mon 9 (8.00) Branch Meeting. BRICKLAYERS ARMS, 189 Dartmouth Road, SE26 — Sat 21 Branch Day Out visiting Harvey's Brewery. For details phone Cliff Cork, 01-691 2451 — Thu 26 (8.00) Social. RAILWAY BELL, 14 Cawnpore Street, SE19.

SOUTH WEST ESSEX: Wed 4 (8.30) Social. BULL, Church Road, Corringham — Wed 11 (8.30) Branch Meeting. DOCTOR JOHNSON, 175 Longwood Gardens, Barkingside (½ mile off A1400), Woodford Avenue — Tue 17 (8.30) Social. BELL, Broadway (B1335), Rainham, Essex — Mon 23 (8.30) Social. TRAVELLERS FRIEND, 496/498 High Road (A104), Woodford Green — Thu 2 June (8.00ish) Out of Area Social. MORETON MASSEY and WHITE HART, Moreton, near Ongar.

SOUTH WEST LONDON: Fri 13th May (8.00) Presentation to Orange Brewery for 'Best Beer' award from Wimbeldon Beerex Pimlico Road SW1 — Fri/Sat 20th/21st May (5.30) WHITE LION BEER FESTIVAL, 14 Putney High Street SW15. Phone 785-3081 for details — Sun 22nd May (7.30) Joint Social. Croydon and Sutton branch at FOUNTAIN HEAD, 114 Parchmore Road, Thornton Heath — Visit DEREK AND ANNA'S PUB (ex Duke of Devonshire) — Thu 26th May (8.00) Open Committee Meeting at BUCKLEYS FREE HOUSE, 392 Wandsworth Road, SW8.

Continued opposite

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

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WEST LONDON: Thu 19 (8.00) Branch Meeting. HARCOURT ARMS, 32 Harcourt Street, W1 — Tue 10 (8.00) Riverside Ramble. Start BUILDERS, King Street, Hammersmith, W6, then BLUE ANCHOR (9.00), Lower Mall; DOVE (10.00), Lower Mall; — Sun 29 (12.00) Sunday Social. HERON, Norfolk Crescent, W2.

WEST MIDDLESEX: Tue 3 (8.30) Games Evening. WHITE HART, Yeading — Wed 11 (8.30) Birthday Social. CROWN, Harmondsworth — Wed 18 (8.00) Branch Annual General Meeting. SUDBURY ARMS, Sudbury Heights Avenue, Sudbury Town (by Tube Station) — Sat 21 am Amersham Ramble; pm Chesham. Ring for details — Tue 24 (8.30) Social. GREEN MAN, Honey Pot Lane, Stanmore — Mon 30 (11.00am) Harefield Crawl. Start WHITE HORSE, Church Hill — Tue 7 June (8.30) Social. OLD OAK TREE, The Common, Southall.

Deadline for the June edition, 3rd May. Material for July edition to arrive by 1st June. **Please be sure to send diary material to Andy Pirson.**

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.

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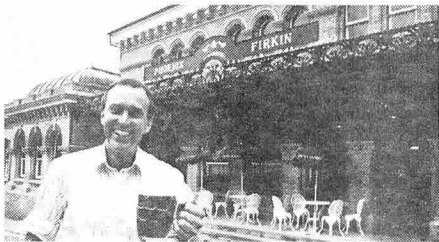
BRUCE'S FIRKIN PUBS

Shortly before the publication of my piece about Bruce's on p. 17 of the last issue (sorry the heading was missed), news reached us of the sale of the Firkin pubs to Midsummer Leisure for £6.6m. This organisation started life as CAMRA Real Ale Investments. David Bruce has certainly come a long way since being made redundant ten years ago. A brewer by profession, he put his knowledge to good use, from which we in London have greatly benefitted.

After eight months on the dole, David and his wife Louise borrowed £10,000 on a second mortgage of their house, and in July 1979 an abandoned Truman house, the Duke of York in Borough Road, re-opened as the **Goose and Firkin**, the first London pub for many years to brew its own beer. All the 'experts' predicted failure, but the venture took off, and in May 1980 the **Fox and Firkin** opened in Lewisham — formerly the Black Bull, a Bass Charrington pub. The following year, two more pubs joined them — the **Frog and Firkin** — formerly the Tavistock (Allied) in February; and the **Pheasant and Firkin** — formerly the Ivy House (Bass Charrington) in November. At the time the economic recession was resulting in a massive

drop in national beer production, but this didn't affect the Firkin chain — each had its own brewery. At this time, Courage licencees, supported by their brewery, were unsuccessful in their attempts to prevent the Bruces obtaining a new licence for a dilapidated warehouse. Thus in March 1982 the **Fleece and Firkin** in Bristol became the fifth Bruce's own brew pub. It is one venture that failed to meet with 100% success as it over-stretched the company's management and financial resources, and it was sold to Hall's (Allied) who have retained the title.

June 1983 saw the opening of the **Ferret and Firkin in the Balloon up the Creek** in Chelsea — formerly the Balloon (Watneys). According



David Bruce celebrating the opening of the Phoenix & Firkin.

Continued opposite.



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to the Guinness Book of Records this is the longest pub name in the world.

In 1984 there followed the most ambitious project of the lot. In 1980 the main building of Denmark Hill station was destroyed by arsonists, leaving only the shell of the lower storey. Bruce's Brewery invested over £160,000 into the rebuilding — from original 1865 plans which Bovis, the contractors, used to train their masons in old techniques. Cash was raised from many sources and in particular local residents, and the appropriately-named **Phoenix and Firkin** opened in June 1984, since when it has received a number of architectural and similar awards.



The **Flounder and Firkin**, formerly the Highbury Brewery Tap (Allied) opened in February 1985, complete with aquarium. The fishy connotation stemmed from the discovery when clearing the place out of various paraphernalia from an angling club that had used it as Headquarters in days gone by. A year later followed the **Falcon and Firkin**



(formerly Victoria Hotel) in Hackney. This was at the time unique in having a purpose built family room with interior adventure playground, known as 'Bo Junglies'. The

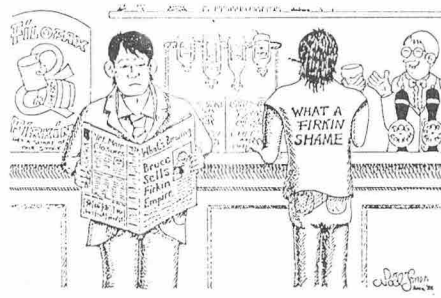
brewhouse was expanded last year to service two more pubs. Next came to **Phantom and Firkin**, formerly the Red Lion (Allied), said to be haunted. Two have since followed, the first with beer supplied from the Falcon: the **Fuzzock and Firkin** — formerly Trafalgar, last owners Greene King, which has Bo Junglies; and the **Flamingo and Firkin**, Kingston (ex-Watneys). One more recent project, the would-be Flea and Firkin which is the Fountain, Tooting, was shelved at the negotiation stage and two further projects in the West of London need not concern us, as might-have-beens.

Company policy has always been for basic facilities and no frills, plain wooden floors and a piano in the corner — and good beer, good fun and good food. There is not one electronic game or juke-box in sight, and where piped music is used it is unobtrusive. Each pub is different from the others, and decoration tends to follow — though not exclusively — a house theme. Each has three 'house' brews including the famous Dogbolter — whose trademark has been sold with the business — and a number of 'guest' beers, plus real cider.

At this, the end of the Bruce saga, we can look back on nine years during which the London beer scene has climbed from pretty abysmal to rather good, and David Bruce has played no little part in the revival of real ales, certainly providing the example for more small breweries and for beers from afar. He has also set a very high standard for his successors, who have all our support if their aims remain unchanged. To David go our heartfelt thanks and good wishes in his new venture, a charitable trust for the handicapped.

Many thanks to Bruce's literature and staff for much of the information quoted above. I hope that, this time, I've got it all right!

Martin Smith, B.L.O (ret'd), Bruces.



LETTER TO THE EDITORS



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.

Dear Editors,

Here's one for your RIP-OFF list, the Kingswood Arms Pub, Kingswood, Surrey are selling Ruddles County at £1.40 and Ruddles Best Bitter at £1.20 a pint. 3 or 4 miles away, the Mid-Day Sun, Coulsdon sells County at a much more reasonable price of £1.12.

Regards Ray Towersey Coulsdon

Dear Editors,

May I commend the organisers of the Camden (London Drinker) Beer Festival for the enterprising selection of beers on offer. However our stay on the Wednesday was regrettably cut short because of the unpleasantness arising from the excessive amplification of the band. It was extra difficult for busy bar staff who were unable to hear orders. This was a great pity because the choice of band seemed to be a good one. It should be possible (and indeed be made a condition of contract) to avoid having every part of the hall being blasted with sound.

One of the sessions at Brighton suffered similarly from an even noisier group but at least there were alternative quiet bars to visit.

In contrast, at the Wimbledon Festival the excellent jug band required but little amplification and their presence enhanced a most enjoyable evening.

Yours, Tom Vickers, Twickenham

LONDON DRINKER

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

Dear Editors,

I was very interested in David Kitton's article about Grange Farm Cider. May I add a couple of points to assist readers wishing to find Joe Grundy's superb but elusive products? It is now virtually impossible to obtain the MEDIUM variety, but one can receive the LONG, drunk throughout the country and even on the near continent. According to my 1985 copy of the CAMRA Guide to 'Real Ale and Cider in Herefordshire', the ciders, under the brand name Grundy Ciders, are also available at The Bull, The Green, Ambridge. Unfortunately the compilers of the Guide omitted the location of Ambridge on the maps. It may be that the cider has now been withdrawn from the Bull after Eddie Grundy was sick in the pub piano.

David Kitton's comments about the cobwebs hanging from the rafters in the barn suggest it is some time since he visited Grange Farm. Gales a few months ago blew away all the cobwebs along with a very small part of the roof. With his usual skulduggery Eddie conned the Bellamy Estate into providing a completely new roof. It could be that the lack of cobwebs and dirt (only temporary, I'm sure) will spoil the quality of the cider for a while.

Yours faithfully,

Dave Sullivan, SE 26 (dated 1st April).

The following is an extract from a letter to Mostyn Lewis, BLO for Whitbread's, from that company, dated 7th January. Unfortunately this was omitted from the last issue.

I was a little unhappy with some of the uninformed comments in the October issue of 'London Drinker'. The reference to a 'minerals only' pub in London is news to me!! Also the one we have in Manchester was a disused pub which was refurbished by us and 'given' to the Church of England as a social project to help local youngsters. Any profit made is retained by local youth organisations.

R. G. Crawford

Managing Director, Whitbread Trading East.

Editor's Comment: I was responsible for the item concerned, and to the best of my memory the source of the information - or otherwise - about a London Pop Inn was one of the more reputable daily newspapers. My comments about the price of soft drinks in pubs still applies in general, although I have no knowledge of what the youth of Manchester is charged. MS.

South East London CAMRA News

Branch members visited Brewlab at the City of London Polytechnic in E1 on 21st March. About 20 of us who wanted to discover their own tasting sensitivities and to improve their sampling abilities had a most educational evening. We were usually OK in commenting on obvious things such as the age, strength and watering of specimens but did come unstuck on recognizing off or unbalanced flavours in 21 beers. This practice will certainly prove useful when faced with some of the tricks of the trade used by licensees and breweries. Everybody agreed it was a most enjoyable and informative session. Anybody interested in visiting Brewlab should contact Keith Thomas at the Polytechnic on 01-283 1030.

Our photograph shows just a few of the large contingent of S E London and Bexley Branch members who visited the Jolly Fenman Brewery in Blackfen, Sidecup on 2 March. Alan Williams of Clifton Inns gave an amusing tour of the brewery following which the party retired to the Jolly Fenman pub itself for a few samples of the three beers brewed on the premises.



Harvey Brewery visit

The next brewery trip by the Branch will be to Harveys at Lewes in East Sussex on Saturday 21st May. We will be travelling to Sussex by British Rail from London Bridge. There are still a few vacancies and any CAMRA members interested in joining us should phone Cliff Cork on 01-691 2451 for full details. This visit promises to be a great day out; Harveys is one of our few remaining independent breweries in South East England and still operates as a very traditional tower brewery.

Greenwich Real Ale Festival

The branch members are now organising the Greenwich Beer Festival which will be 16-18 June with Thursday 16 a capital mild evening with about a dozen milds, not normally

available in London. In total there will be about 45 different beers during the festival. CAMRA members will be admitted free to all sessions but because of fire regulations will have to stand in line if there are queues — possibly Friday evening — so come early preferably on Thursday when those elusive milds will be on sale. Incidentally we will be making our usual offer to readers of London Drinker — come along on Thursday evening with the June edition and we will let you in for free.

Any CAMRA members who would like to help at the festival will be made very welcome and should contact me for details. Even if you have never worked at a beer festival before you will find it very easy in our relaxed organisation and we can guarantee that you will enjoy yourself. Full details of the festival are on the back cover of this drinker.

Dave Sullivan 01-699 8476

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ECHOES OF THE JAZZ AGE. F. Scott Fitzgerald

IF THE CAP FITS

It is not too far into 1988 to mention a few points which might well provide the basis for New Year resolutions by many of London's pub Managers. All are directed at various types of **bad circulation** which, if not obvious to them, are only too evident to every customer. Can you Managers or Tenants out there guess the types of **bad circulation** I have in mind?

Well, for starters: in my local recently I overheard a lady complaining that the bottle of Britvic orange sold to her was beyond the 'sell-by' date. This prompted an immediate check on the various shelves where the product was kept. Some bottles were removed! Obviously a problem of **bad circulation**. When having a pint, one has only to watch the re-stocking of the shelves to realise that some bottles at the rear of the shelf might never see the light of day!

Worse still is **bad circulation** of bottles on the cold shelf. The customer who asks for a cold drink is understandably annoyed when served with a warm one. Even if you haven't suffered this fate yourself, just stand at the bar of any pub on a busy night and watch the front row of the cold shelf being topped up. Then keep track of the cooling time which elapses before those bottles are sold! Not only is regular *bottle* circulation required but also *beer* circulation within the bottles — an essential part of the cooling process — and this *takes time*.

Whoever is responsible for the apparent compulsion to keep a cold shelf crammed with different bottles, it is the customer who suffers most. The Brewery runs a close second because its expensive cold shelf equipment is rendered completely superfluous when the customer *still* gets a warm drink! Gaps between brands would make it easier for the rear cold bottles to be served and replaced with warm ones.

Breweries always provide some form of cooling to ensure that beers and lagers reach customers at the correct temperature. Lagers are usually served via coolers and lagged pipes and so are less affected by the air temperature than beers. These often stand in the pipes during quiet periods and even more so between sessions.

In the days before Keg darkened our lives and ALL ale was **real**, it was standard practice before opening up to prime the principal pumps with fresh beer from the cellar. The

secondary pumps were not used until later in the evening when the pub filled up. Before being brought into regular use all standing beer was pulled off to ensure that the first pints served would be at cellar temperature. The pulled-off beer was filtered back into the barrel. Another case of today's **bad circulation**?? The only time beer is recirculated in this way nowadays is when a new barrel is being pulled through. Some, usually *customers*, might dispute this statement but that is another matter which does not concern us here.

It's bad enough for drinkers waiting for the doors to open in the evening to be served beer which has been thoroughly warmed-up by being **pipe-bound** since three o'clock but at least they have a remedy. They can stay outside and let other suckers help to clear the pipes before they go in. Not so with those sampling beers with a slow turn-over. So many brands of 'real-ale' are sold in some pubs in *central* London that the wrong choice can easily land you with a beer which obviously hasn't been turned over for 24 hours, possibly 48 hours in mid-week, judging from the temperature and tainted taste!! Such beer is unacceptable to the discerning drinker and does no service to the reputation of real ale.

To keep the discerning drinker's custom only calls for a little extra effort by managers to ensure slow moving beer is pulled through from the cellar for each pint served. Failing this, it would be better to stop selling it. Customers are surely entitled to good quality beer when being charged over a pound a pint!!!

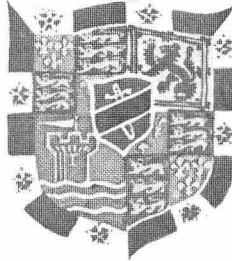
A small pub I know would be crowded if there were twenty customers in the lounge. The elderly tenant sells **four** real ales and I have never yet had a bad one because *he cares about his beer AND his customers*. He appreciates a simple fact of life (which, unfortunately, few of his juniors do) that pipe-bound beer is, like Keg, **dead** beer because it is no longer 'working beer' having been separated from the brewing process. Only when **good circulation** returns it to the barrel does it start 'working' again and has its quality restored. When it returns to the pump hours (or maybe days) later it will, hopefully, be served at the right temperature and quality having become once more a drinkable product. *Continued opposite*



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However, no matter how great an effort managers make to ensure drinks are dispensed in proper condition and at the right temperature they have still to overcome, and not only during busy sessions, the worst example yet of **bad circulation** which faces the modern pub. **HOT GLASSES!!!** The glass is the final link in the chain between product and customer irrespective of their tittle.

All pub drinks suffer a temperature rise when served in hot glasses. On busy nights, some staff can actually be seen using glasses straight from the washing basket simply because they were handier rather than in short supply. Shelves for glasses are another serious sufferer from **bad circulation** with the result that cold glasses at the back of the shelf are never reached.

It is surprising how thoughtless some managers and staff can be in this respect. If you want proof, simply ask for 'a pint in a COLD glass'. Despite looking surprised they will usually oblige and start feeling the bottoms of all the handiest glasses. The point of your request finally dawns and they reach to the **back** of the shelf for a cold one. I suggest all customers adopt this practice so the WE get the message home quickly to a friendly bar staff. Getting the message home to the Breweries and

SOME managers might take a bit longer!

Yes, the all-important DRINKING GLASS — the final link in the chain of customer satisfaction — is probably the worst sufferer from the **bad circulation** practices which these New Year resolutions seek to cure. Until a final cure is achieved however, having got your cold glass at last, hang on to it for your next pint! You will then avoid having to ask for another COLD one because the odds are you won't get one if you don't.

Finally, bar staff might consider a New Year's resolution of their own. Resolve to avoid **bad circulation** of the bar area especially in quiet periods. This is even more important if keeping an eye of different bars or if your bar is right-angled and you are tucked away around the corner having a quiet drag in the 'no-mans land' at the counter flap!! If you are chatting with other staff or with a favourite customer, please don't get annoyed if the frustrated newcomer noisily draws attention to his presence. Slack-period boredom, of which staff often complain, could, after all, be easily relieved by **circulating** bottles on the shelves! As for the glass shelves, the REAR two rows could always be cleared to provide space for the HOT glasses when business picks up!!

D. James

WETHEREDS CAMPAIGN

Unless Whitbreads unexpectedly relent, around the time you read this you will be having your last pint of Wethereds Marlow Bitter, or any other Wethered product, as at the time of going to press the last brew had been scheduled for the first week in May.

The campaign against Whitbreads over the closure of Wethereds Brewery in Marlow took its biggest step on 26 March — quite a few steps as 120 marchers from Camra branches in London and the Home Counties marched through the town in protest over the closure. They were led by National Chariman Jim Scanlon. At the Brewery Gate, securely locked against any unwanted intrusion, Jim and former Chairman Tim Amseden called for a rethink by Whitbreads over the discarding of 230 years of brewing tradition and the loss of choice that would surely follow. Petitions and Protest Postcards were deposited. If yours was one of the hundreds signed at the London Drinker Beer Festival, thank you for your support. Many more are still being sent in. If you still have one to send, make sure it arrives at Chiswell Street before Marlow brewery goes cold!

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The march was joined for the latter part by brewery workers, who whilst having been redeployed or made voluntarily redundant (the pending sale of the prime High Street site leaves plenty in the kitty for generous settlements) were not looking forward to becoming forwarders for someone else's beers. How much they seem like someone else's beers is for you to judge for yourself; at the time of writing no public demonstration of the recipe matching had taken place. What secure future there is for the Wethereds range from its new source is anyone's guess, as the acceptability of these 'badge engineered' brews will depend a lot on how well the matching has gone. Please let LONDON DRINKER know what you think of Cheltenham-brewed Wethereds — we expect it to be in the pubs by the second or third week of May.

The final act before closure will have been a certain little event at Chiswell Street on 30 April. If it has achieved its publicity aim it will need no embellishment here. Full report next time.

Mostyn Lewis

WETHEREDS

Guinness Greyhound?

Following the success of Greyhound Stout, we hear that Draught Guinness is to be phased out in this tremendously popular Streatham Pub. This will follow the Orange Brewery in Pimlico Road, whose award-winning Porter has already replace Guinness.

GOING . . . GOING . . .

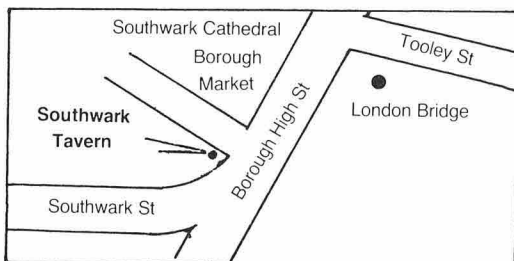
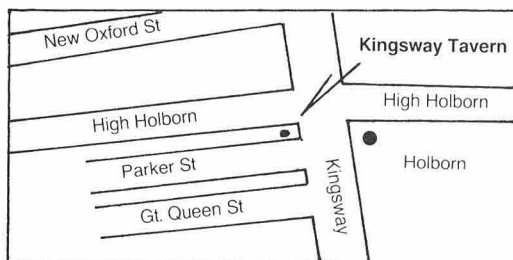
Following our report last month that the Old George opposite the Old Bailey has closed, it has now been demolished, and the Magpie & Stump at the other end of the same block is boarded up awaiting a similar fate.



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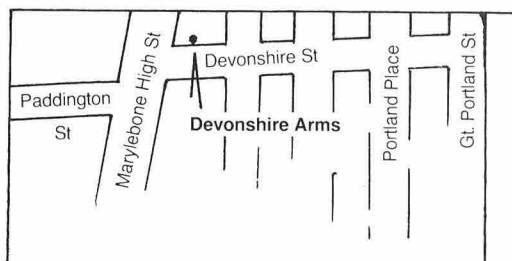


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DEVONSHIRE ARMS

21 Devonshire Street
(off Great Portland St.)
W1





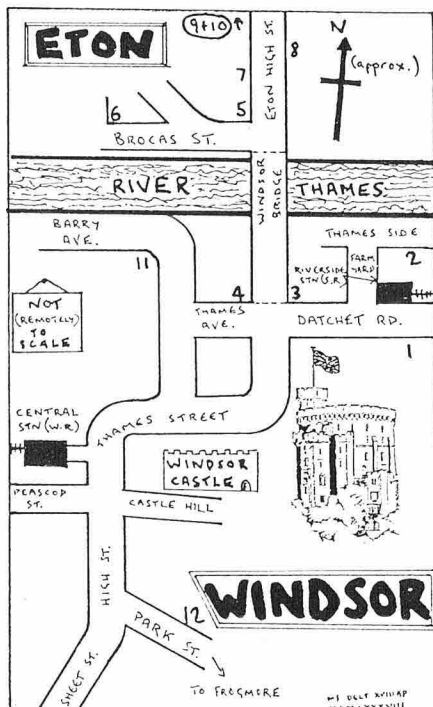
HISTORIC CRAWL — Windsor & Eton

It seems that Editor Martin has stolen my thunder about the Royal Family in this issue (*Rubbish! Other way round — MS*). But as my latest crawl is of the most royal of towns, anyone who objects to some real history can go and drink keg — sorry, eat cake — as this month happens to contain a rare event which will be revealed further on. To start with, though, you'd better have a few directions and pubs to try. My list is not exhaustive, but to the best of my knowledge every pub in the area serves real ale. The area is dominated by Courage, and where that brewery is mentioned the beers are, unless otherwise stated, Best Bitter and Director's.

There are two railway stations, Windsor & Eton Central (Western Region) served from Paddington and points west via a shuttle service from Slough; and Windsor & Eton Riverside (Southern) served half-hourly from Waterloo and intermediate stations. I will start from the second, as the first mentioned will provide part of my text further on. Nearest watering-hole is the Royal Oak (1) across the road — Courage. If you prefer something different, turn right outside the station and right again by the river for Friary & Ind Coope Burton at the Donkey House (2). Don't miss the exterior of the station, built in 1851 by the London & South-Western Railway to rival the grander one of the Great Western up the hill in the town centre. The brickwork is of a style called diaper-work (nothing to do with American babywear), and shows that date along with the initials VR and PA which you can work out. From here, head westwards — the way the train had been pointing on arrival to the former crossroads, where two facing pubs, the William IV (3) and Swan (4) both serve Courage. Now we turn left and go across the bridge over the Thames into Eton — this way was closed to traffic some years ago,

giving considerable diversions to motorists. It's pedestrianised now, and straight across from the northern end is the George (5) with Wethered Bitter (at the moment) and Flowers Original. A short walk down the adjacent road is the Watermans Arms (6), with Courage and John Smith's. From here back-track and turn left on the High Street to the Crown & Cushion (7) — Courage. Cross the road and continue to the College Arms (8) — Courage, then stay on the same side. As you proceed, note on the right the Cockpit — now a restaurant but once a cockfighting establishment patronised by Charles II. The stocks outside might be an answer to some of the less attractive modern customs such as mugging and soccer hooliganism. Alongside is one of the oldest pillar boxes in existence, whose shape betrays the origin of the term. Next we have the Boaters (9), formerly the Three Tuns, with Wethered Bitter, SPA and Winter Royal in season, which the landlord informs me will soon be provided from Cheltenham. Just opposite is a free house, the Christopher (10), serving Brakspear Best and offering accommodation. At some time during the last century it was put out of bounds to the

Continued opposite



boys of Eton College, not because of drinking (each was allowed 6 pints of beer a day ninety years ago), but gambling. The College was founded in 1440 by King Henry VI as a public school — i.e. for children of the populace, as in modern American terminology. Things have changed since, and to confuse matters further, although the Battle of Waterloo was allegedly won on the playing fields of Eton, you won't find relics of such turmoil near the goalposts, or even by the terminus of that name; it happened in foreign parts. I could be misinterpreted in saying I went to Eton with Martin in my younger days. Absolute fact — but not for educational purposes (if you discount his running commentary) — we were cycling on the fabled Victoria and staying the local Youth Hostel.

Back across the bridge, with a tip that it is probably impossible to cover all I mention in one day. It's just that certain things only open at certain times — that includes the pubs — and some more than others.

Naturally the most obvious feature of the area is the Castle, and this is a must when time permits. A guide book is far better at describing it than the present writer — suffice it to say that this Royal residence is still in use — unlike so many — and St. George's Chapel is the final resting place of many of our Monarchs. When King Charles I's body was brought here shortly after his execution in 1649 — sewn back together in the belief that a complete body was needed to rise at the Last Judgement — lacking a properly prepared tomb, his coffin was lowered into the vault of Henry VIII and Jane Seymour — the only Queen (out of his 6) buried with him. When in 1813 Charles' coffin was opened in the presence of the Prince Regent, his body was examined by Sir Henry Hallford, President of the Royal College of Surgeons, who found that the head had been severed at the 4th cervical vertebra (in the words of that eminent doctor) "leaving the surfaces of the divided portions perfectly even, an appearance which could have been produced only by a heavy blow inflicted with a very sharp instrument." Surprise, surprise.

When you reach the crossroads, turn right and follow the road to the Old Trout (11), Burton, Friary and Tetley Bitter. Formerly the Thames Tavern, it now has fish suspended from the ceiling and a Gauge 1 railway running above the bar, proclaiming the sale of low-alcohol and non-alcoholic drinks, and the ban on booze for under-18s. Live music is performed here on Thursdays.

Continued on p. 28.

IDLE MOMENTS

Yes, here we go again! Following the success of our column in the March London Drinker and last month we have got some more non-rhyming limericks for you. The first is from Mike Gigg who was instrumental in getting this column under way; this time he was collaborating with Chris Leftley to produce this.

A fair English maiden called Rose
Was well loved by a Spaniard called Jose.
But she hadn't a hope
When he met Penelope
And his love she was destined to lose.

Another contributor who wrote to us was Chris Zaremba of Sutton who sent us:

At a dubious tavern in Slough
Frequented by clientele rough,
Said mine host, "What a swarm,
It's like life on a farm,
Watching ill-mannered pigs at a trough."

John Eastwood then came up with this one, aided and abetted by one or two friends from the Windmill, Hampton Hill:

After running all day, an Apache,
A lad of considerable panache,
Sat eating his spinach
Whilst listening to Bach
And moaning, "My legs don't half ache!"

And finally for this month we have our first three-verse limerick from Ginny Richardson, a friend of Mike Gigg's from West Wittering:

One day in an outburst of fury,
I bumped off my great uncle from Bury.
Then I drove the old grouch
To Ashby de la Zouch,
hoping none would spot his injury.

I arranged for a clandestine burial
But was found out and sent up for trial,
Where my plea of manslaughter
Was greeted with laughter,
And the judge was far from impartial.

He sneered, "You are a foul libertine
And deserve the most dire discipline."
But I cried, "That's not nice,
Call this British justice?"
So he just let me off with a fine.

Beat that!

If you want to see your name in print send your contributions to Andy Pirson.

**LONDON
DRINKER**

CAMAL TRIP TO GERMANY



*Last Autumn, CAMAL, the Campaign for Authentic Lager, regular contributors to the London Drinker organised a trip to Germany. One of their number, **Ken Brewster**, who is incidentally a former chairman of Richmond & Hounslow branch of CAMRA wrote a report of the visit and he generously allowed us to use this which was written firstly for CAMAL News.*

It was time to get back to Germany to remind ourselves what real lager should taste like. Geoff Broadley had once again organised a tour, mainly in Bavaria, fitting in some promising brewery trips.

The plan was to tour through interesting beer country using the German Railway Touristkarte to provide a casual and flexible means of travel. The meeting place was Warstein, a brewery town somewhat north of Frankfurt which is the cheap flight entry point to the area of the tour.

The journey from Frankfurt Airport to Warstein appeared somewhat complex with several train changes, finishing up with (we hope) a cross country bus journey; even Germany has lost a few lines. However, the fast quiet trains, with connecting trains waiting across the platforms, provided a comfortable trip. The route selected ran up the Rhine Valley to provide some good scenery, and also enabled a few stopovers to be taken to sample the local beers.

In Warstein, Steve Hare and Richard Martin of Imperial Drinks, the UK importers of Warsteiner Lager, arranged for Alyuis Tappe, the Marketing Director, to show us around the brewery. A large modern brewery in a delightful natural woodland setting in the hills just outside the town. It claims to be the sixth largest brewery in Germany.

The spotlessly clean premises were very impressive, featuring a row of large gleaming coppers overlooking the long computer based control console. A large laboratory, well stocked with chemical measuring equipment, provides regular quality checks to ensure a consistent product. We were able to sample the beer at its best in the brewery Gasthof in

the surrounding woods. A very sippable beer.

In the evening we were able to tour the town. A one beer town with the choice of Warsteiner or Warsteiner. Our visit coincided with that of the fair, so the central pubs were full. The atmosphere was lively but the beer suffered from the rushed serving which resulted in a slightly gassy and less tasty drink. Fortunately, our hotel just outside the centre, served the beer in the traditional German manner, taking several minutes to pour each glass, to provide the same smooth beer we had sampled during the brewery visit.

The journey on the Bamberg featured a break at Würzburg where we sampled a bottle of Berliner Weisse mit Schuss, a bright green wheat beer served in a beer sized champagne glass complete with drinking straw.

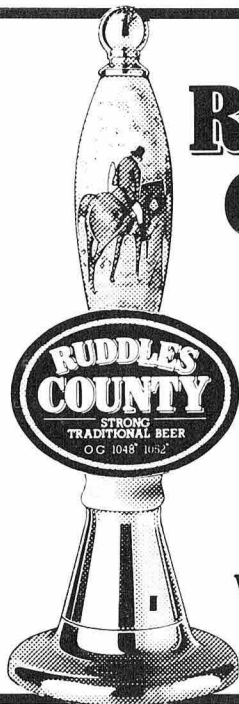
On to Bamberg, a classic German beer drinker's town. Narrow streets, historic buildings, picturesque riverside — and nine breweries. Bamberg is well known for its Rauchbier, smoked beer. The malt is kilned over burning beechwood, producing a lingering smoky flavour in the beer. The best known smoked beer is at the Schlenkerla, a large olde worlde pub with many crowded rooms, tucked away in the narrow streets of the old town.

Another notable style of beer in the town is Ungespundet. The beer is fermented in an open vessel, 'unbunged', instead of the pressurised vessel of normal German beer, providing a very full flavoured beer. A popular place for this is Mahrsbrau, the brewery tap of a brewery which appears to have few outlets but which produces a lot of beer for the home trade. The pub is a very traditional place full of locals on wooden benches playing noisy card games.

The popularity of this town with the beer enthusiast from Britain is such that there is now a Bamberg Good Beer Guide, written in the style of the CAMRA local beer guides, which provides information on the breweries and describes many of the pubs.

Our trip to the town was concluded with a 9 o'clock visit to the Klosterbrau Brewery, the other end of the brewery spectrum to the Warsteiner Brewery. It is the oldest brewery left in Bamberg, established in 1533, and has seven employees. Much of its trade is in small casks for parties and home consumption; there

Continued opposite



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are few pub outlets. After completing our tour of the brewery, we sampled the Bock beer, a winter brew being bottled at that time for the first deliveries of the season. It was a tasty beer creating a thirst for more and resulting in a hasty dash to catch the 12:15 for Munich.

It was not beer festival time in Munich, but that did not restrict the scope for sampling a large range of interesting beers in Munich. Bars, restaurants and beer halls provide plenty of choice of ambience and beer. Hazy memories include the high-roofed Hofbrauhaus echoing to the band of noisy drinkers; the rousing oompah band at Mathaser, the 5,000 seat Lowenbrau beer hall; the traditional dance hall atmosphere at the hacker Keller where we sampled Hacker-Pschorr beers. The smaller bars in Schwabing provided a variety of lesser-known beers with fascinating names like Wolznacher and Wiflinger. Das Haus der 111 Biers provided a bewildering array of 111 biers including many draught ones.

A trip on the train to nearby Freising enabled us to try the beers at the Weihenstephan Brewery, the oldest brewery in the World, founded in 1040 as a monastery brewery. The site of the old brewery was very much lost in the large modern brewery that has replaced it.

The return to Frankfurt was by coach tour, using our train passes, along the Romantische Strasse, the Romantic Road, Germany's oldest tourist route. It ran through pretty half-timbered towns, past castles and through picturesque countryside. Breaks were provided in the picture-book towns of Rotenburgs and Dinkelsbuhl enabling us to sample the local beers.

Frankfurt, a modern bustling commercial centre, is not a beer drinker's town. Most of the bars serve beer quickly, leaving it gassy, and the local beers do not have the flavour of Bavarian beers. However, our arrival in the evening did enable us to sample some of the available beers.

The week we spent touring enabled us to sample some fifty different beers provided a wide range of flavours. The real German lagers are in a different league to the gassed up, tasteless British concoctions masquerading under pseudo-German names in this country. Even the genuine article sold here is normally spoilt by serving it under high pressure. CAMAL has much to do in increasing the number of British pubs selling the genuine article in the proper manner, and educating the lager drinker into the delights of authentic lager.

THE GLASSBLOWER, W1

There are precious few pubs in Central London which open at reasonable hours — I'll correct that; I mean all PERMITTED hours. One which does was brought to my attention as this edition was in preparation — see advert of page 27. The Glassblower in Glasshouse Street W1, a turning off Regent Street not far from Picadilly Circus tube station, does just that and more; it has a choice of no less than 12 real ales and a cider, all of which I have (for the sake of research) tried, and can recommend thoroughly.

Last September Alex Savill took over as manager, when the choice was 7 real ales, 4 lagers and a cider, and the draught sales were 56% lager, 44% real. Since then, with the introduction of a larger real choice, the figures are 78% real, 22% lager. Nowadays the full range is normally available, and consists of: Brakspear Special; Greene King Abbot; Everards Old Original and Tiger; Courage Directors; Tolly Cobbold Original; Tetleys Bitter; Ind Coope Burton; Charles Wells IPA; Ruddles County; Websters Yorkshire and Marston Old Roger (the last on gravity, the rest on handpump). The latter is about to be replaced by Greyhound Brewery Dynamite, and the cider is handpumped Bulmer's Traditional. (3 lagers are also on sale if you're that unenlightened).

The Glassblower was previously the Bodega Wine Cellars, with off-sales only, and latterly the Kilt & Celt — a Chef & Brewer concern

with an Irish flavour. Now it is a Clifton Inn, and I understand that no cask is allowed to run more than three days without being taken off; few reach that stage. Upstairs there is a large bar with three ales on handpump — normally Charles Wells IPA, Tolly Original and Tetley. Other beers can be bought downstairs and carried up in 4 pint jugs. Hot and cold food is on sale at all sessions (which means every minute the present licencing laws send), and featured on the menu are six different cheeses and six different pies.

The origin of the pub's name is the fact that many glassmakers had their premises in the area during the last century, and indeed supplied most of the glass used in the construction of the original Crystal Palace in Hyde Park nearby — the street name had no connection whatever with military prisons!

The decor features numerous frames of beer labels from Alex's collection, dating from the 1953 Coronation, and lighting is by gas.

Alex has been in the Licenced trade for ten years, and is a real ale enthusiast, as the above may testify, although on my first meeting with him we quaffed prodigious quantities of cider, of which we are both rather fond. He is hoping soon to get a second cider and pump to serve it, which can't be bad news. He and his wife Helen are happy to welcome us at all permitted hours; and as the pub has just started taking London Drinker, I think we're on to a winner! *M.S.*

TOLLY COBBOLD SOIREE

Members of North London branch recently visited the Tolly Cobbold brewery, following an invitation from John and Annemarie of K.K.McCools in Tottenham to join them and some of their regulars on an evening visit. K.K.McCools is one of the J.D. Wetherspoon pubs recently sold to Tolly.

Tolly's Cliffe Brewery occupies a spacious site on the River Orwell outside Ipswich. The standard of maintenance and cleanliness was impressive, but we were all concerned to see that the brewery is obviously operating very much under capacity. Only two fermenting vessels out of twelve were in use and the large modern bottling plant only sees action twice a week.

Tolly only produce ale at this brewery, Hansa lager coming from Camerons of Hartlepool, who like Tolly are owned by the Barclay Brothers hotel group. At the time Tolly lost

their independence ten years ago, their beers had a poor reputation and it was admitted that substances such as potato starch were being used in the brewing process. A decision was then made to revert to traditional methods but nevertheless caramel, brewing sugar and pellet hops are used in the present day brew. Tolly brew dark mild, bitter, Original best bitter (which is dry-hopped) and 4X strong bitter. Last winter to meet popular demand, Tolly revived their seasonal dark Old Strong.

Our tour of the brewery was disappointing as one of the guides appeared to know little about the brewing process. However, Tolly provided generous refreshments in their hospitality suite afterwards and we left with plenty of bottles for the return trip. We were able to talk to some of the marketing staff, and made sure plenty of difficult questions were asked!

Our thanks go to John and Annemarie for organising the trip. *JOHN CONEN*

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CHARITY CORNER

Drinkers raise £128,000 for meningitis research

A meningitis research laboratory is to be set up at the John Radcliffe Hospital, in Oxford, with £128,000 raised by customers in 500 pubs in the Whitbread Flowers brewery chain.

The money was raised in response to an appeal for research funds by the Meningitis Trust, which was formed in Stroud, Gloucestershire, after outbreaks of a virulent form of disease in the area.

The laboratory, one of five to be established at the hospital's Institute of Molecular Medicine, will be called the Meningitis Trust laboratory.

Confirmation of the Whitbread donation came only a day after the trust announced that the junior Health Minister, Lord Skelmersdale, had turned down its request for £1 million for research into the disease.

The government intends to maintain its funding at £158,000, the same as last year.

Ms Jackie Totterdell, co-ordinator at the Meningitis Trust, said last night: 'It looks as though we shall have to rely on private money to get any real increase in research work.'

The laboratory, to be run by Professor Richard Moxon, a professor of paediatrics at Oxford University, will conduct research on how the bacteria pass from the throat into the bloodstream and then to the brain.

Dennis Johnson from the Guardian.

A hair razoring shave raises £1,000

Regulars at a Mitcham pub lost their heads when they got involved in fundraising in February.

For the nine men agreed to put themselves up for the chop — and had all their hair shaved off to raise a fantastic £1,000.

The seven regulars at the Gorrington Park Hotel in Mitcham opted for the big shave after drinker Mo Hartnett tired of having his leg, and his hair, pulled about his shoulder length tresses.

Teasing

Mo explained that a policeman drinker in the pub kept teasing Mo about the length of his hair, and bet him £100 he'd never get it cut.

Mo took him up on the offer and his friends Steve Boosey, Alan Wellman, Steve Hammond, Jamie Sullivan, and Steve Thegriek, Steve Hopkins, Dave Standsfield, another friend, Barry, and the landlord at the Gorrington Park Alec Hodgson agreed to join him to raise cash for Great Ormond Street Children's Hospital in London.

Remarks

Mo said his policeman friend happily handed over £100 when he discovered he had kept his bet.

But, said Mo, his wife, Barbara's remarks were unprintable when she saw what he had done.

Confessed Mo: 'It was terrible — I'm growing it back as fast as I can'.

from the Wimbledon and Merton Informer

STILL PICKLED

Following the enthusiastic reception of pickle recipes in the November issue, here are some more for our culinary wizards to try:

PICCALILLI

Ingredients: 2lbs vegetables, such as: cauliflower, marrow, onions (pickling size), cucumber, small green tomatoes, runner beans (chopped small) — this list is not comprehensive. Soak overnight in brine. 1 tablespoon mustard powder, ½ tablespoon turmeric powder, 1 pint vinegar, 2oz sugar, 1 tablespoon flour (or ½ tablespoon cornflour), 1 dessert spoon ginger.

Method: Mix all dry ingredients with very little vinegar, until a smooth paste. Pour on spiced vinegar HOT and stir well in pan. Put pan on

heat and cook until just thickened (a few minutes). Put in vegetables and cook for 5 minutes, **not longer**, so that they stay crisp. Place in warmed jars. Keep for 2 weeks (longer if you can resist it). Open. Eat. Piccalilli can be made with cauliflower only, the actual vegetables used are a matter of personal taste.

RED CABBAGE

Cut the cabbage into shreds. Place in a basin with a good sprinkling of salt between each layer. Cover with cold water. Leave for 24 hours. Then drain thoroughly. Pack into jars and pour over cold spiced vinegar. Seal at once.

Noel Stewart

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PRICE LISTS (obligatory)

CAMRA has often been criticised by the Trade for venturing opinions on subjects they claim we 'know little about'. One thing CAMRA — and every pub customer — does know about is the price we have to pay for our drinks: in some pubs you wouldn't have any idea until you counted your change. Yet the law requires publicans to display a legible price list in a position where customers can read it. London Drinker has drawn attention to this more than once in the past, with little to show for it.

Some pubs can't be faulted; but in many other, even where a clear price list is displayed, it can only be seen by customers with difficulty. Often a list which can be seen cannot be read, being hand-scribbled, in faded ink, or printed in type so small as to be illegible without the aid of a lens, even if one could get near to it. One is left wondering if these landlords really want customers to know what their drinks cost. Many pubs display no list at all.

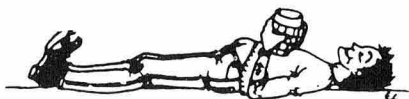
We have no recent figures for London, but a complaint made recently to the Stockport and Manchester Trading Standards Department give figures very similar to earlier surveys done

there. A total of 158 pubs were visited. Of these only 84 had a legible list and 51 no list at all; while 23 pubs had lists which, for one reason or another, were illegible.

Parliament has decided that public house customers should know, before they order, what they will be asked to pay. Every item of food in both supermarkets and corner shops carries a price tag. In clothing shops every garment is ticketed with its price. Even pubs without a price list for drinks will display a properly priced bar menu. So why does the customer who wants a drink — be it hard or soft — have to beg and badger in order to be allowed to know how much he will be expected to pay?.

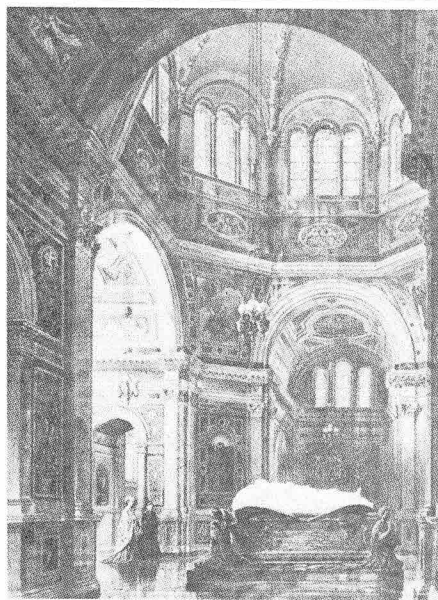
As we have said, some pubs can't be faulted and we appreciate their consideration for the customer — and for the law — in this regard. The others need to be reminded of their responsibilities. What are the L.V.A's and breweries doing about it?

*Adapted from 'Ale Talk'
Kirklees Real Ale Magazine.*



Historicrawl continued.

Space and time are running short if this is to appear in the May edition, so with the Editors' permission I will stop at about the half-way stage in order to get in a rare event. For the time being we will ignore the town centre, passing straight through to the Two Brewers in Park Street (12), Courage plus real cider. This is by the gate leading to the Great Park, and, to suit my purpose, the Royal Mausoleum at Frogmore. This epitome of Victorian grandeur is open this year only on May 4th and 5th from 11am to 7pm and May 25th from 11am to 4pm — by custom the latter is the nearest Wednesday to Queen Victoria's birthday, and is well worth the visit. Rather like the Pharaohs, wealthy Victorians planned their last resting places in their own lifetimes and Victoria and Albert supervised its construction right up to Albert's early death in 1861, two years before its completion. In the interim his coffin lay in what is now known as the Albert Memorial Chapel in the Castle. The sarcophagus in which both now lie is the largest single piece of granite ever quarried, and was the result of three attempts — the first two cracked. This illustration of the 1870s shows the Queen visiting her late husband — which she did every day when in residence in Windsor — and the interior has changed little since. Widowed at the age of 42, Victoria expected soon to follow Albert to the grave, although she clung on for nearly four more decades. On ordering Albert's effigy shown



here atop the tomb, she ordered her own at the same time, and it lay in the sculptor's studio until needed — in 1901, when she was 83 — nearly twice the age depicted on the effigy, which now lies alongside that of Albert as the old Queen now lies below, wearing her wedding veil.

To be continued.

Merton

What is Og?

We often quote the Original Gravity (OG) of a beer. But what is OG? The OG is a measure of the amount of the fermentable material (sugars) in the beer before it is fermented. Because the sugars, normally obtained from malted barley, are converted into alcohol during fermentation it gives an indication of the strength of the beer ... i.e. the higher the OG the stronger the beer. The OG also gives an indication to the price of a pint for two reasons:-

- More raw materials (mainly malted barley) have to be used to create a beer with a high OG,

- Excise Duty is paid on the OG — the higher the OG the higher the duty.

As a rough guide Mild Ales & Lagers have OG's of 1030-1035, Ordinary Bitters around 1035, Best Bitters around 1040 and Special Bitters 1045-1050.

from Brighton & South Downs Branches Newsletter.

We have lost our only outlet in Peterborough for London Drinker. Mr. Crisp, the owner of The Still, Cumbergate, sold out suddenly to The Norwich Union Building Society, who have stated that is a licensed premise included in their plans for the site it will 'not be the present real ale swilling pub' which bodes badly for the local branch.

A wreath was laid on the locked doors when the news was broken to a stunned manager and customers. So we lose the only decent drinking bar in central Peterborough. Progress indeed!

CC

Rumours Section

News has reached us of disturbing developments in Shepherd Neame outlets. The brewery are experimenting with cask breathers and a blanket pressure system for all draught beers.

Further information will be welcomed by the Editors.



1988

**WIMBLEDON
BEER FESTIVAL**

**PIMLICO
PORTE R**

**Voted
"Best Beer Brewed
in London"**



37-39 Pimlico Road, London SW1W 8NE
Telephone 01-730 5984

COOPERING

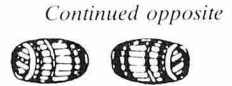
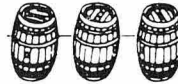
John Amos Cornelius, a Dutchman, wrote a book in 1659 which was translated from Latin by Charles Hoole. In this book Cornelius describes the principle trades and crafts of his day. He describes coopering with illustrations and gives a very good idea of coopering at the time and quite bears out the statement that the actual design and making of casks has varied but little from those earlier years.

The cooper who made the first crude cask applied one of the strongest principles of modern engineering — the double conoid or double arch. When a cask is viewed from the head, each stave acts as a keystone in the arch construction, supported by other staves as a base. When the cask is viewed from the side, the stave is the keystone, supported by the two heads as a base. In more than 2000 years of scientific progress, no inventor has been able to improve on the double arch construction of the wooden cask. The shape remains fundamentally the same, the double arch existing in the cask of today, as it did in that of ancient times.

In the fifteenth century the wooden cask was performing another function. It was widely

recognised as a measure. In England a statute of 1423 fixed the capacity of a Hogshead at 63 old wine gallons, equal to 52½ imperial gallons. During the reign of Richard III (1483-1485) a wine barrel was standardised at 31½ gallons. During the reign of Henry VIII, legal capacities of several other casks were set out by statute: the London ale barrel at 36 beer gallons and the country ale and beer barrel at 34 beer gallons. It soon became the practice to measure oil, spirits, tar and pork by the wine barrel and vinegar by the 34 gallon barrel.

Various names were given to the different sizes, shapes and countries of origin. These included the terms:— Hogshead, butt, Oporto pipe, Queen's pipe, puncheon, piggin, kilderkin, firkin, pin, keeve, kier, cask, tub, tierce, bucket, vat, tank and many others all used to denote certain sizes and types of coopered wooden containers. Some of the words used in coopering date back to the very early days. They can only be associated with coopering or similar crafts, eg:—



Continued opposite

TOM & MARGARET WELCOME YOU TO BUCKLEYS

FREE HOUSE

ALONGSIDE
WANDSWORTH RD.
STATION (B. RAIL)

392 WANDSWORTH ROAD
LONDON SW8

CLOSE TO
VAUXHALL TUBE

**RECENTLY RE-OPENED AFTER
EXTENSIVE REFURBISHMENT**

ENJOY HANDPUMPED:

BRAKSPEAR'S BITTER

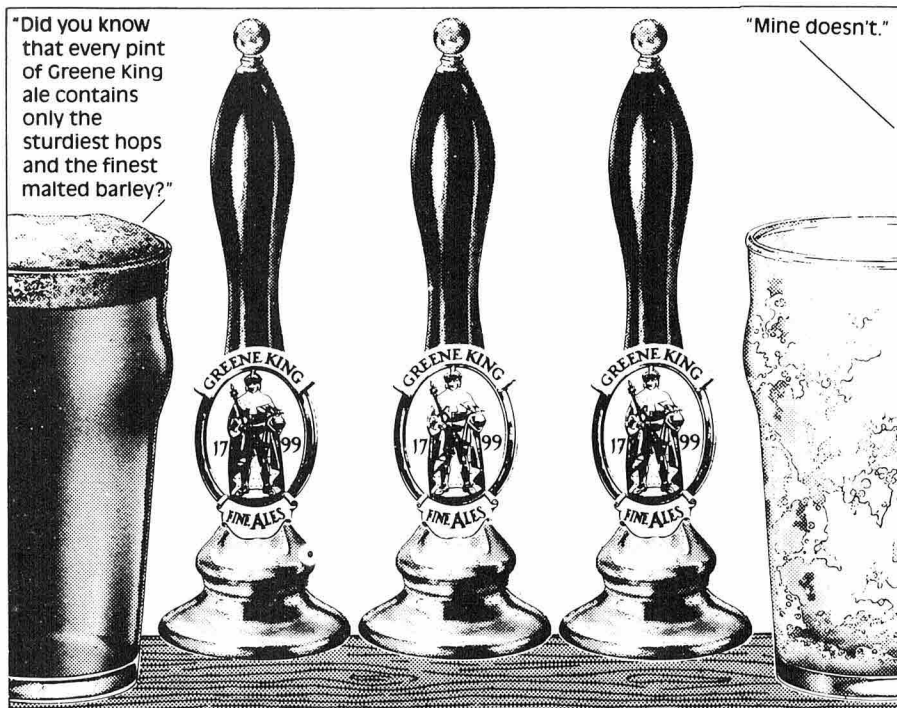
FULLER'S LONDON PRIDE

YOUNG'S SPECIAL

**KEEP FIT CLASS
MONDAYS
QUIZ
THURSDAYS**

FUNCTION ROOM & ROOF GARDEN

HOT & COLD FOOD ALWAYS AVAILABLE



Tressing — a term which means drawing all the staves together in iron or wooden hoops.

Adze — a tool with which the bevel on top of the stave is cut.

Chive — the tool which smooths the inside of the top of the cask so that the groove in which the head fits is level.

Croze — the tool which cuts the groove where the head fits.

Swift — the tool which smooths the heads.

Buzz — a plane for cleaning the outside of the casks.

Heading knife — a large two-handed knife with which the heads are cut round.

Crumb knife — a smaller and differently shaped to rough plane the inside of the casks before the chive is used.

Cobbler — a damaged cask awaiting repair.

Some of the ceremonies of the mediaeval Guilds are maintained to this day. When a boy finished his apprenticeship, the admission of another skilled craftsman into the Guild was carried out with proper ceremony. It is not known when such ceremonies actually originated, but it was around the fourteenth century when the Guilds sprang up throughout Europe.

For the 'trussing ceremony' the new cooper made and fired a cask. While the cask was still smoking he was placed inside it and doused with beer. Shavings, soot, oak ash and chalk were poured on his head. The cask was trussed two or three times and then rolled down the street with the cooper still inside. He was then accepted into the Cooper's Company and dismissed as an apprentice by his employers but later engaged again as a Journeyman cooper. I have a Butler Brewery yearbook of around 1955 with some excellent photos of this ceremony being carried out. **OSSIE TILLET**

from 'Pint in Hand' — courtesy of S.P.B.W.

Good health

The Mental Health Foundation gave a lunch to launch the establishment of the Substance Abuse Committee — mainly directed against alcohol and drugs. They chose the Institute of Directors in Pall Mall as the venue.

The IoD said that they only served lunch with alcohol and insisted on charging a hefty corkage if it were to be dry. So they ended up drinking.

From Financial Times.

Book Review - PUBS FOR FAMILIES

Now, as far as I know I have never been a father. Anyone wishing to challenge that fact will be contradicted, insulted and possibly flattened. However, over the years I have had a great deal of contact with the junior versions of our species. Professionally I was a schoolmaster in London for some 16 years, although the only occasions I took pupils into licenced premises were for refreshment after football matches, and then into a back room - on one of these the landlord refused all payment; four dozen Pepsis, ditto crisps and Sir's several medicinal pints after refereeing in the mud. (Actually, it was a Saturday, so we were off duty). I also did quite a lot of social work with parents in various locals, but that's another story. My main visits to pubs with youngsters were under separate guises as Scouter, youth leader, cycling club organizer and, in a few cases, foster father. Consequently I am well aware of the difficulties involved in getting a beer when accompanied by kids. Indeed, I wrote an Editorial on the subject a couple of years ago. Thus, when a pub I have been using for 14 years received a letter saying it was being considered for inclusion in CAMRA's new guide, **Pubs for Families**. I happily agreed to the landlord's request to write the description. The letter was, in fact, addressed to him, and was handed to me in error due to the CAMRA heading, but - being Writer in Residence - the mistake was fortuitous. That explains why so many pubs I would have suggested from my travels do not appear (the letter seems to have stemmed from a reference to Children's Room on the GBG forms) - landlords are very busy, with little time to deal with what appears to be a circular, and even less to comply with requests therein. Anyway, it would be totally unfair of me to comment on the pub descriptions, beyond saying that each was obviously compiled by someone who knew the pub concerned well; each entry not only gives the location and the beers, licensee's name, opening times and telephone number but also all relevant details - regarding children's facilities and, where appropriate, historical details. A total of 242 pubs are listed assuming my counting is correct; 213 in England, 1 on the Channel Islands, 16 in Scotland and 12 in Wales. As Jill Adam (who co-edited the work with Neil Hanson) points out in her Introduction, the guide is not comprehensive, and a form is thoughtfully provided for readers' recommendations for inclusion or deletion from future editions. The first

paragraph of the Introduction is worth reproducing in full:

British pubs have been a male preserve for far too long. Now, happily, attitudes are changing. Women (shock, horror) have been seen entering pubs alone, and now even families wish to penetrate these hallowed premises. Children are people too, and many parents want the opportunity to relax with a drink in a proper pub atmosphere with their families, especially on weekends or when away on holiday. This guide lists some of the best pubs in the country that not only tolerate, but really welcome children and take the trouble to provide amusements, meals and other facilities for them. As it has been produced by CAMRA, you can be sure that the pubs have been selected by people who really know and care about their locals and the beers they serve.

The Introduction has useful information on the law regarding alcohol and minors, and there are an article on catering for children's needs, and another about appropriate food and drink in pubs. The usual information about CAMRA and its products and publications is included, and the maps are clear and easily read, as is the 3½ pages of index by place name at the back. It is sad to note that only nine pubs in the London area are listed; presumably "busy guv'nor" syndrome. Obviously you can't print what hasn't been written.

As usual, I have one or two reservations, although for a first edition this is excellent; page numbers, unfortunately, are printed on the top inner corners, next to the fold, which makes locating an unfamiliar pub less than simple; and there is a great deal of wasted space. Of the 160 pages including the title pages and fly-leaves, I counted the following blank areas: Full pages (some with only one word) 8, ¾ or more, 6; ½ to ¾, 23; and ¼ to ½, 13. That works out at 27¼ pages, or 17% of the total. Perhaps a source of scribbling-space for the little dears? As a selective guide, *Pubs for Families* is excellent; measuring 213 x 138 mm (a little narrower and taller than this page) and 11mm thick, it is a good buy for anyone with children and a taste for good beer; the cover price is £4.95, and it is even more of a bargain for CAMRA members, at £3.50.

Martin Smith



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.

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

Don't Forget

The White Lion Putney, Beer Festival

**Hours — Friday 20 May 5.30-11.00, Saturday 21 May
11.00-3.00, 5.30-11.00. Souvenir logo glasses.**

Hot and cold food. If successful, this will become an annual event.

Upturn in beer output

Beer production in the UK last year showed a 0.8 per cent increase, with total production at 36,559,715 bulk barrels compared with 36,319,895 the previous year.

The Brewer's Society said the upturn was the first for four years.

Production in December was 2,852,158 bulk barrels, an increase of 4.1 per cent on the same month in 1986. The increase was led by lager.

In the fourth quarter of 1987, production totalled 9,404,852 bulk barrels, an increase of 2 per cent.

From Financial Times



Potent stuff

A BRITISH record is slowly being broken in the vats beneath a Derbyshire pub. By Christmas, the Steamboat Inn at Sawley will be selling the nation's strongest beer, a pint of which will be roughly equivalent to 10 Scotches.

The present record holder is a brew called Thomas Hardy's from Dorchester which has an original gravity of 1125.8. The new potion, provisionally called TSB — "The Strongest Beer" — will be 1150.5 and is based on a recipe written in 1815.

"More like a liqueur than a beer," says publican Berry Churchill. "Customers will only be able to buy it by the third of a pint and we won't be selling it to drivers." However, those who do down an entire pint will be given a certificate.

From The Daily Telegraph



*Fuller Smith & Turner
congratulate Joe and Betty Trindle
of the Beehive, Clapham Junction, SW11
in achieving CAMRA SW London branch
'Pub of The Year'
for the 2nd year running!
— Here's to the hat trick!*

FULLERS

LONDON'S CHOICE

— Traditional Pubs —

With Good Old Fashioned Hospitality

Real Ale Houses

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.

Quality Stouts

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

Drinks Firms Told To Cut Youth Ads

The alcoholic drinks industry has been privately warned that advertising aimed surreptitiously at young people will no longer be tolerated.

A new draft code circulated by the Advertising Standards Authority would prohibit the use of any sportsman, entertainer, actor, or public figure whose appeal is principally to people under 18. 'imaginary characters, including cartoon figures, would also be proscribed and clauses forbidding the linking of alcohol with sexual or social success tightened.

Although the authority's chairman, Lord McGregor, says that the authority has been concerned for some time about the existing code the catalyst has undoubtedly been Mr John Wakeham, Leader of the House of Commons and chairman of the ministerial group on alcohol abuse, who called in January for a review of all alcohol advertising.

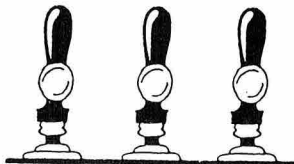
A clause in the draft code would specifically prevent advertisers from depicting pub scenes where large rounds are ordered because this is 'inconsistent with the limits currently set for safe drinking.'

The Scotch Whisky Association said recently that its members did not aim advertisements at young people and they would have no difficulty abiding by the draft proposals. But the Brewers' Society described them as unacceptable in several respects.

Mr Kenneth Dunjohn, the brewers' spokesman, said: 'The new code says that advertisements should not base their appeal upon the ability of alcohol to alter the drinker's mood. But people drink beer for refreshment and that alone alters one's mood.' He also objected to a proposed ban on advertisers using humour.

The new code allows advertisers to depict drinkers as being 18 in line with the legal drinking age, instead of 21.

James Erlichman from the Guardian



DEAR DIPSY

Sir, Your column is rubbish. The correspondents are morons, if they really exist — which I doubt. Your replies are condescending, insulting to the intelligence, of little use to anyone genuinely in need, and would shame the agony columns even of the gutter press. Some of your recent comments have been ageist, sexist, byist (WHAT??? — Ed), pissed, disillusionist, anti-femino-racist, several other ists I can't think of, as well as,

Editor's note: The remaining several sheets (in fact about a quarter of a roll) have been omitted as the point has been made without the need for an additional dictionary-full of invective and similar terms. Considering the crap on them, we've put them to good use by adding some of another sort — then flushing them where they belong. Back to Dipsy —

Dear unhappy writer (your signature went down the pan with the rest of your communication). Thank you for your letter, which has pride of place this time as it is fully in the vein of the sort of garbage which drops daily through my letter-box and, after persual, into file B (for Bin). Your comments, plus those the Editors have seen fit to delete, have been noted, discarded then ignored. I can only suggest a pint of real ale, after which, hopefully, even if you wish to expend money needlessly on postage, you won't waste my time. I've got much better idiots to deal with. Meanwhile, for want of anything nastier to say, you can LAGER OFF.

Dipsy

P.S. Your handvinting and spolling are terybl, to say nuthin of your gramer. Even my typwrxtr dos'ent mak sutch a bod jab ofv itt in trainscription.

DEAR DIPSY, Last night I told the old fool to get me my usual whisky splash and he potted off somewhere and came back with a jug of something called London Pride. Said one of his damn fool cronies had told him it was good stuff and we ought to try it. Is this another loony left scheme to subvert the will of the people? Isn't this what we abolished the GLC for? We can't have people being PROUD of LONDON! Can't we trust the brewers any more! Privatisation is too good for them — the nation has a right . . . (Letter edited down from 47 Pages)

Hilda, Finchley

Dear Hilda, Sod off. DIPSY



DEAR DIPSY, Couldn't understand your last reply. You'll have to make yourself clearer in future or I'll cut off your column. I'm still worried about the old fool. It seems BUPA won't cover a liver transplant, on the grounds that his existing one is marinated in gin, and he'll have to use the NHS. This is getting a bit much. He'll just have to queue up for spare parts of the next motorway pileup like anybody else. Where's the enterprise economy in that? What do you think?

Hilda

Dear Hilda, You can't complain too much. I understand that last time you went BUPA to have your nails sharpened they wanted to offer you a heart transplant but they couldn't find anywhere to put it. DIPSY

DEAR DIPSY, I'm terribly, terribly worried about my hub. After the really boring veggie fad, the grisly plant-talking fad, and the really stone-age conservation fad, he's got this really heavy new thing for something terribly non-OK called real beer which Julian Farthingtonn-Smythe says is terribly raw and earthy and sounds really poo. I need some action on this — OK, yah?

Di, St.James'

Dear Di, It's all part of a natural process in its way. He's just recovering his roots, perhaps as a reaction to your last holiday in Australia, and at least it'll give him something to talk to his father about. Be sympathetic, it may be a temporary shock to find so many pubs named after him. By the way, have you ever been to Hackney . . . ? DIPSY

DEAR DIPSY, Am I too obscure?

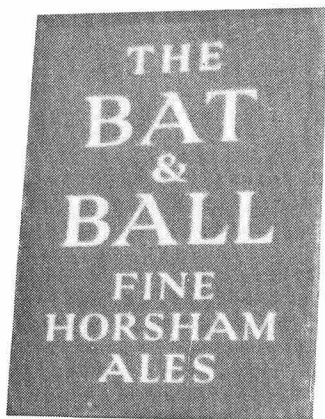
JUDE, Hanbury

Dear Jude, In the pub the women come and go, talking of who might next get done for insider trading at Guinness. DIPSY

(Footnotes on this correspondence available on request)

NEWS FROM AFAR

Back in September I reported the impending retirement of Ted Stanbridge after a record residency of 77½ years at the Bat and Ball, Newpound Common near Billingshurst, W.Sussex. That staggering period included 28 years as partner in the business with his father before taking over the licence in 1950. Some stir was caused at Petworth Magistrates Court at the transfer of the licence, on the mention of the date when Ted first moved in at two years of age — May 6th 1910 — the day King Edward VII died. New licensees are Chris and Mo Timmis of the Olde Six Bells, Billingshurst, whose daughter and son-in-law Kim and Nick King (no relation to the brewer) are managing the pub. I understand that since the installation of three handpumps the turnover of real ale has virtually doubled to three kils (18 gallons each) per week. The draught beers are King & Barnes Sussex Bitter, Festive and Old Ale (the latter in wintertime), and Bulmer's still Cider. Having spent part of Christmas and New Year there, I can testify to their excellent quality. The enormous cellar beneath the adjacent disused general shop (part of the same building) is now in use for beer and bottle storage. It is anticipated that the shop will eventually become part of the pub, although King & Barnes have yet to make a decision regarding its future.



I have known Ted Stanbridge since my teens (which means some time prior to CAMRA's inception). Consequently, by dint of being Ted's last camper (highly uncharacteristic — loitering within tent doesn't suit me in the least!) I contrived not only to be his last customer — leading community singing up to the stroke of midnight when his licence

expired — but also the first customer of the incoming guv'nors. That also involved tapping their first cask — which shows how well the 'last' session went. The things we do for a pint! On that morning — Friday 18th September the board of King & Barnes attended to hear chairman Jim King pay tribute to Ted's long service at the Bat & Ball, and make a presentation. The local press accepted back numbers of London Drinker with articles on the subject, and reciprocated by apparently sacking me with the description 'former Editor...' etc. **Not yet.**

Ted has now settled in a house just a few yards along the road, and is a regular at the Bat & Ball. Sadly, his widowed daughter Margaret Coble who had helped him run the pub in the last few years and moved into the new home with him, died in early January. I have had the pleasure of visiting Ted in his house, and discussing times past which precious few can recall. The latest gems include Zeppelin raids, steam drays delivering beer and refilling their tanks from the pond opposite the pub, prisoners of war doing farm work, old-age pensioners mending roads to earn their pension (shades of Dickens!), bonfires on the common (the Bonfire Society still exists in the form of a bank account) — Brock's supplied the fireworks, as they did for the Crystal Palace — whose burning Ted also described. That's the sort of history you'd have to do a lot of research to find; one day we're going to write a book.

Martin Smith

KINGSTON PROGRESS

Following their success, reported last month, in the London Regional heat of the CAMRA General Knowledge Competition we can report that Kingston and Leatherhead went on to beat the team from the South-East Region on 10th March. They now go on to meet the Midlands Region. All of us at London Drinker wish them the very best and hope that they go all the way.



OUTLETS — SOUTH-WEST/WEST

SW1 BARLEY MOW, Horselery Road
 SW1 BUCKINGHAM ARMS, Petty France
 SW1 FOX & HOUNDS, Passmore Street
 SW1 MORPETH ARMS, Millbank
 SW1 ORANGE BREWERY, Pimlico Road
 SW1 PAVLOUS ARMS, Page Street
 SW1 RED LION, 48 Parliament 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 CHIFFSEA 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.
 SW16 PIED BULL, 498 Streatham High Road.
 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 MOSELEY 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 RAVENSBUARY ARMS, Croydon Road.
 RICHMOND ORANGE TREE, 45 Kew Road.
 RICHMOND WHITE CROSS, Riverside, Water Lane.
 RUSHBITON VICTORIA, Victoria Road.
 WEST MOLESEY SURVEYOR, Island Farm Road.
 WEYBRIDGE PRINCE OF WALES, Anderson Road, Otlands Park.
 W1 ARGYLL ARMS, 18 Argyll Street.

W1 BRICKLAYERS, Aybrook Street.
 W1 THE GLASSBLOWER, Glasshouse 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.
 W6 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 BEEHIVE, 227 High Street.
 BRENTFORD NELSON, Enfield Road.
 BRENTFORD POTTERY ARMS, 25 Claydon Lane.
 CRANFORD QUEENS HEAD, 123 High Street.
 GREENFORD BLACKHORSE, Oldfield Lane.
 HAMPTON HILL WINDMILL, 80 Windmill Road.
 HAMPTON COURT KINGS ARMS, Lion Gate, Hampton Court Road.
 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 GROTTTO, 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.
OFFTRADE
 SW11 Majestic Wine Warehouses, Hester Road.
 SW18 Paines Off Licence, Garratt Lane.
 KENTON Littlemore Wines, Kenton Road.

OUTSIDE LONDON

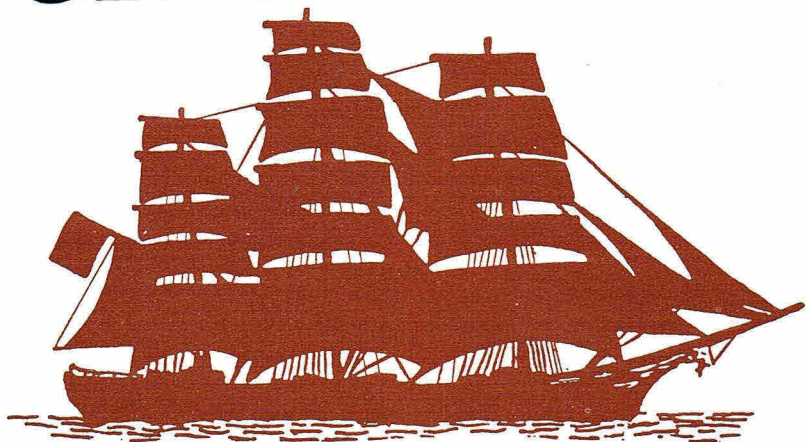
BRIGHTON LORD NELSON, Trafalgar Road.
 BRIGHTON QUEENS HEAD, Opposite Station.
 COLCHESTER ODD ONE OUT, 28 Mersea Road.
 ELLAND (Yorks) BARGE & BARREL.
 GODSTONE (Surrey) BELL INN, High Street.
 HITCHIN (Herts) NEW FOUND OUT INN, Stevenage Road.
 LEWES BREWERS ARMS, High Street.
 LINCOLN QUEEN VICTORIA,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



CAMRA — the Campaign for Real Ale — is a consumer organization run by beer drinkers for beer drinkers. We believe that beer brewed from traditional malt and

hops, matured in casks in the pub and dispensed via handpumps, electric pumps or by gravity — without the use of gas pressure — is not only better tasting but usually cheaper than heavily advertised kegs and “lagers”. We don’t want to tell you what to drink (though we hope you’ll give real ale a try!) but we hope that you believe in choice.

19^{CAMRA} 88 GREENWICH



10TH REAL ALE FESTIVAL

FOOD ALL SESSIONS
JAZZ and BRASS BANDS

16-17-18 JUNE

BOROUGH HALL, ROYAL HILL, SE10

THURSDAY	5.30 to 11	£1 admission
FRIDAY	11am to 3pm	FREE
FRIDAY	5.30 to 11	£1
SATURDAY	11am to 3pm	FREE
SATURDAY	5.30 to 11	£1

CAMRA MEMBERS FREE

FREE CRÈCHE SATURDAY LUNCHTIME