

April 93

LONDON



30p

DRINKER



MITFORD TAVERN

133 Amhurst Road, E8

Former Smith Garrett House

Vol 15

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

No 3

Where to buy London Drinker

The following is a list of all of the current outlets for London Drinker. Where the full addresses of outlets are not given, these pubs are to be found in one of the local beer guides, covering the whole of Greater London.

OUTLETS - EAST and SOUTH EAST PUBS

EC1 ARTILLERY ARMS
EC1 BISHOPS FINGER
EC1 PHEASANT & FIRKIN
EC1 ROSEBERRY
EC1 SEKFORDE ARMS
EC3 SWAN
EC4 BANKER
EC4 CITY RETREAT
E1 LORD RODNEYS HEAD
E2 APPROACH TAVERN
E2 CAMDENS HEAD
E2 MARKSMAN
E2 NELSON'S HEAD
E2 OWL & PUSSYCAT
E8 LADY DIANA
E9 CHESHAM ARMS
E9 FALCON & FIRKIN
E9 ROYAL STANDARD
E10 DRUM
E11 GEORGE
E14 QUEENS HEAD
SE1 ANCHOR & HOPE
SE1 COPPER
SE1 FOUNDERS ARMS
SE1 GOOSE & FIRKIN
SE1 GRAPES
SE1 HORNIMAN AT HAYS
SE1 KINGS ARMS
SE1 MARKET PORTER
SE1 PRINCE WILLIAM HENRY
SE1 SHIP, 68 Borough Road
SE1 WELLINGTON TAVERN
SE1 WHEATSHEAF
SE3 BRITISH OAK
SE3 HARE & BILLET
SE3 PRINCESS OF WALES
SE3 RAILWAY TAVERN
SE5 PHOENIX & FIRKIN
SE6 TIGERS HEAD
SE7 McDONNELLS
SE8 DOG & BELL
SE8 ROYAL GEORGE
SE10 ADMIRAL HARDY
SE10 ASHBURNHAM ARMS
SE10 RICHARD I
SE13 FOX & FIRKIN
SE16 BLACKSMITHS ARMS
SE16 MANOR TAVERN
SE16 MOBY DICK
SE18 COOPERS ARMS
(PLAISTED'S)
SE18 EARL OF CHATHAM
SE18 ROSE'S (PRINCE ALBERT)
SE18 UNION TAVERN
SE18 VILLAGE BLACKSMITH
SE20 HOP EXCHANGE
SE22 CRYSTAL PALACE TAVERN
SE23 BIRD IN HAND
SE24 COMMERCIAL
SE25 ALLIANCE
SE25 CHERRY TREES
SE25 PRINCE OF DENMARK

SE25 GOAT HOUSE
SE26 DULWICH WOOD HOUSE
SE27 HOPE
ADDISCOMBE, CLARET WINE BAR
BARKINGSIDE, NEW FAIRLOP OAK
BEXLEY, BLUE ANCHOR
BROMLEY, ARKWRIGHTS WHEEL
CROYDON, BUILDERS ARMS
CROYDON, DOG & BULL
CLUBS
SE9 HOWERD CLUB
OFF TRADE
E4 Waltham Wines, 72 Sewardstone Road.
SE3 Bitter Experience, 128 Lee Road.
BEXLEYHEATH, Bitter Experience, 216 Broadway.
BROMLEY, Bitter End, 139 Masons Hill.

OUTLETS - WEST CENTRAL, AND NORTH PUBS

WC1 CALTHORPE ARMS
WC1 CITTIE OF YORKE
WC1 MARLBOROUGH ARMS
WC1 PAKENHAM ARMS
WC1 PRINCESS LOUISE
WC1 RUGBY TAVERN
WC1 SUN
WC2 CROWN & ANCHOR
WC2 GEORGE IV
WC2 MARQUESS OF ANGLESEY
N1 ALWYNE CASTLE
N1 COMPTON ARMS
N1 CROWN
N1 EARL OF RADNOR
N1 FLOUNDER & FIRKIN
N1 GEORGE & VULTURE
N1 HEMINGFORD ARMS
N1 KINGS HEAD, 59 Essex Road.
N1 MALT & HOPS
N1 MARQUESS TAVERN
N1 MITRE, Copenhagen Street
N1 PINT POT
N1 PRINCE ARTHUR
N2 OLD WHITE LION
N4 TAP & SPILE
N4 WHITE LION OF MORTIMER
N7 ADMIRAL MANN
N7 FAT HARRY'S
N8 ELBOW ROOM
N8 TOLL GATE
N9 BEEHIVE
N10 WETHERSPOONS
N11 NORTHERN STAR
N12 MOSS HALL TAVERN
N12 TALLY HO
N12 TILTED GLASS
N13 WHOLE HOG
N14 WOOLPACK
N16 PRINCE OF WALES

N16 ROSE & CROWN
N16 SHAKESPEARE
N16 TANNERS HALL
N17 ELBOW ROOM
N17 NEW MOON
N19 DOG
N19 J. J. MOONS
N21 DOG & DUCK
N21 HALF MOON
N22 MOON UNDER WATER
N22 NELSON
N22 PHOENIX
BARNET, MOON UNDER WATER
BARNET, OLD MITRE
COCKFOSTERS, TRENT TAVERN
ENFIELD CRICKETERS
ENFIELD, KING & TINKER
ENFIELD, OLD WHEATSHEAF
NEW BARNET, BUILDER ARMS
NEW BARNET, LORD KITCHENER
NEW BARNET, RAILWAY BELL

OUTLETS - NORTH-WEST PUBS

NW1 FRIAR & FIRKIN
NW1 GLOUCESTER ARMS
NW1 MAN IN THE MOON
NW1 QUINNS
NW3 FLASK TAVERN
NW3 THREE HORESHOES
NW4 CHEQUERS
NW4 WHITE BEAR
NW4 WHITE LION OF MORTIMER
NW6 QUEENS ARMS
NW7 RAILWAY TAVERN
NW8 KNIGHTS OF ST JOHN
NW8 ROSSETTI
NW9 J. J. MOONS
NW9 MOON UNDER WATER
NW10 GRAND JUNCTION ARMS
NW10 OUTSIDE INN
HAREFIELD, PLOUGH
HARROW, MOON ON THE HILL
HARROW WEALD, SEVEN BALLS
KENTON, NEW MOON
RUISLIP, J. J. MOONS
SOUTH HARROW, J. J. MOONS
SUDBURY, BLACK HORSE
WEALDSTONE, ROYAL OAK

OFF TRADE

N1 Beer Shop, Pitfield Street.
N2 GROGBLOSSOM
NW6 Grogblossom, 235 West End Lane.

CLUBS

NW4 MIDDLESEX POLYTECHNIC SOCIAL CLUB

OUTLETS - SOUTH WEST and WEST PUBS

SW1 BARLEY MOW
SW1 BUCKINGHAM ARMS

Continued on p39

EDITORIAL

None of us like to complain and especially when visiting a pub, a place to attempt to relax after a hard day working or looking for work. This is even more true when you are either out by yourself or with a partner, for a quiet read or a quiet conversation. Most of us prefer to blend into the background of a pub when its finer qualities can be observed and other people appreciated. When you are with a group of friends it is much easier to voice a complaint because there is strength in numbers, but usually the last thing you all want is hassle (even my brother!)

So, what are the things that annoy us in pubs? Apart from obvious things like pouring drip trays into an aluminium bucket (see London drinkers passin) one of the obvious sources of complaint is service or lack of it. A commercially successful publican needs to cut down on staff and hence costs during slack periods and to maximise his take while the pub is crowded by employing enough staff to serve the customers quickly. This needs skillful judgement by the publican/employer.

Why are we so often kept waiting then? Personally I don't mind if I know I have been seen by the barperson concerned and will wait my turn without stress or worry. My tension begins when the person just serves the nearest customer, a very common occurrence. These sort of staff don't even think about asking the customers "who is next?" Most people are fair-minded about this request and often will point at each other! The best barstaff are trained to stand back from the bar counter and face the customers. They can then see them as they approach the bar. If they are leaning on the bar talking they cannot do this. In one pub I used to frequent, a change of manager resulted in all the excellent bar staff being replaced by others who used to spend most of their time talking to each other at the far end of the bar. Customers at the end of their tether, feverishly waving large denomination bank notes in the air were treated with cool indifference until the bar staff had finished their conversation or had finished listening to their favourite tune on the tape, which they had thoughtfully turned right up so everyone was treated to their choice. This particular pub soon lost fifty regular customers

and hundreds of pounds a week off the take, and I personally have never returned, even though, reportedly, things have now improved. They couldn't possibly have got worse!

The other end of the scale is seen before 7 pm in most pubs. This is the time before the evening staff begin their shift and is usually the best time to observe the publican in action behind the bar. I think the publican should lead by example in serving the customers. Most are fine but there are a growing number of them becoming absentee landlords who are rarely glimpsed behind the bar or dirtying their hands with cellar work, 'delegation' being the order of the day. 'Opting out' more like it say bar staff and customers. When the publican is not around it is often a sloth-like apology whose main idea it is to drift through their time doing the minimum amount of work. If this happens in my chosen pub, I make a point of telling the landlord and, conversely, I give praise when I think it's due. If I'm in a strange pub, I leave without buying.

So, what can we do when we are kept waiting for an inordinate amount of time. Very little it seems, without causing an incident with other customers - you know the situations: 'It's my turn next pal' 'I was here ages before you mate' etc, etc. My advice, born out of long and painful experience, is to vote with your feet to another pub where the barstaff are properly trained in the dying art of good service and good manners. On a positive note of discrimination, I am increasingly coming to the conclusion that the training and examinations needed to qualify as bar staff in the Irish Republic, apart from the lack of real beer experience, is a positive boon to London Drinkers, and my 'top 5' bar staff have, without exception, been Irish. Prompt service, courtesy and a genuine interest in the customers appear to be the norm in Ireland and this is carried over to their work in English pubs.

Anybody out there agree with me?

Chris Cobbold

P.S. The bulk of this editorial was written for the November 1990 issue. It has been repeated thanks to numerous requests.

THURSDAY 22nd APRIL - SUNDAY 30th APRIL '93
THE ALBANY
STATION YARD • TWICKENHAM • MIDDLESEX
Tel: 081-892 1554

Mark & Donna Welcome You To -

THE ALBANY



THE DRINKERS' ALE FESTIVAL

You the drinker make the choice of which beers will be served at the festival

HOW IT WORKS

You name a choice of your favourite three beers. No. 1 gets 10 points. No. 2 gets 5 points. No. 3 gets 3 points. The top ten beers from a list of 25 ales with the most points will be served at the festival. Anyone with the top three beers in the correct order on their choice card will go into a draw for:

1st Gallon of Beer free plus real ale mug. - **2nd** Albany Tee shirt and real ale mug.
3rd Real ale mug

CHOICE OF ALES

Adnams Extra, Archers Village, Batemans XB, Brains S.A., Brakspear Special, Charles Wells Bombadier, Exmoor Ale, George Gale H.S.B., Hook Norton Best, Marstons Pedigree, Morland 'O' Speckled Hen, Palmers Tally Ho, Ringwood 49er, Robinsons Best, Thwaites Craftsman, Wadsworth 6X, Youngs Ord, Cains Best, Everards Tiger, Gibbs Mew Bishop's Tipple, King & Barnes Broadwood, Mauldons Black Adder, Smiles Best, Tetleys Trad Bitter, Timothy Taylors Landlord

Opening Hours:

Mon - Weds 11 am - 3 pm & 5.30 pm - 11.00 pm
Thur, Fri, Sat 11 am - 11 pm
Sunday 12 noon - 3 pm & 7 pm - 10.30 pm

IDLE MOMENTS

Well here I am again trying to think of something witty to start off this little farrago to put you in the right frame of mind (assuming there is one) to tackle the posers (No, you have to look elsewhere for poseurs) I am about to set before you.

Having failed to think of anything witty (apart from that old chestnut, "What do you call an Italian suppository?"), I shall plough straight into the number puzzles starting with last month's answers:

1. 10 Provinces of Canada (and 2 Territories)
2. 1979 First Edition of London Drinker Published in March
3. 4406 Feet is the Height of Ben Nevis
4. 1940 Battle of Britain
5. 12 Number One Hits of Cliff Richard
6. 0272 is the Dialling Code for Bristol
7. 8 Sides on an Octagon
8. 2304 Wickets Taken by Freddie Trueman
9. 4 Real Beers by Fullers
10. 1975 Year of Covent Garden Beer Exhibition

Trust me to put number 9 in just as Fullers were about to announce the rebirth of Hock! Still, they don't seem to be brewing it at the same time as Mr. Harry so perhaps it's still right. Now to this month's:

1. 13 is the N on WCRS
2. 12 I in a F
3. 10 FO is H a P
4. 26 PNUOH (including O)
5. 24 B on a BB
6. 3 SD by IKB
7. 20 E of the GBG (up to NNT)
8. 4 F on a H (and OT)
9. 72 is H of a G
10. 3 E on a DDCT

As I said last month, I put in a bit more effort and got some brewery anagrams from both ends of the alphabet. Here they are complete with their answers:

- | | |
|--------------------|-------------------|
| 1. REAPS BARK | BRAKSPEAR |
| 2. STEWS COAT | WEST COAST |
| 3. SNOT OAR MAN | ASTON MANOR |
| 4. IOU QUARTER ASH | TRAQUAIR
HOUSE |
| 5. HER W.I. LIST | WILTSHIRE |

This month I have been a good boy; I got my Scrabble set out early and built up a stock of new anagrams so this month's five are more

evenly spread through the alphabet:

1. RIP ASH
2. NO GIN, DART
3. STRAY MAN
4. MAP HERE
5. FOILS MANE

And now its time for trivia again. One day I shall try putting last month's answers before this month's questions. Not this month, though:

1. Ulan Bator
2. The Two Towers
3. Types of brick
4. Dahomey
5. The Middlesex Sevens (Rugby Union)
6. Elvis Costello
7. Sir Rowland Hill
8. Michael Flanders and Donald Swann
9. 555
10. H. G. Wells

And here, without further ado (I must find a new phrase to introduce them), are this month's:

1. What is unusual about the numbering on the shirts of Bath Rugby Club?
2. Who designed the first pillar box for the Post Office?
3. Who, to cricket enthusiasts, is the "Bearded Wonder"?
4. What country house in Buckinghamshire was the home of the Astor family from 1893 to 1942?
5. In what year were the current "Machin" design of definitive postage stamps first introduced in Great Britain
6. In what country is the World's deepest mine?
7. What mineral is extracted from the above mine?
8. What poet wrote the poem which begins, "I must go down to the sea again, to the lonely and the sky"?
9. Who was the sculptor of the lions at the foot of Nelson's Column?
10. What is Dennis the Menace's dog called?

You may recall that last month's brain teaser was a little story about the sign in the gents' toilet in one of my local pubs which could be taken as a warning or an instruction. Have you worked out what the sign said? It was obvious really - it didn't SAY anything, it READ:

"WET PAINT"

Following my appeal last month I have received a couple more which were sent in by Robert McGowan of West London Branch of CAMRA:

1. Why is September the longest month of the year?
2. Why is it perfectly legal to serve alcoholic drinks to someone, even if they are under eighteen years old?

Just to confuse matters, I shall chip in with an alternative question to Robert's no. 1:

3. Why is October the longest month of the year?

Or to be really obscure how about:

4. Why is January the longest month of the year?

Well, that's me about done. What do you mean, you don't know what an Italian suppository is called; I thought everybody did - it's an Innuendo.

And on that tasteless note I shall bid you farewell until May, the month of lengthening evenings and two bank holidays. BFN

Andy Pirson

NEWS FROM YOUNGS

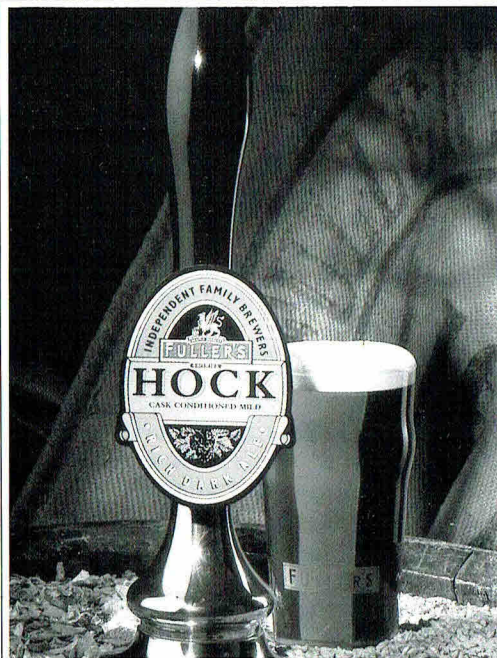
Young's Special is to be sold in selected Charles Wells houses as part of a reciprocal deal between the two independent breweries.

The Bedford brewers will also be selling the 4.8 ABV Young's Special in their free trade area, which covers the northern Home Counties, Lincolnshire, Cambridgeshire and the East Midlands.

In return, Youngs are to distribute Red Stripe lager - brewed by Charles Wells in Bedford - to their own pubs and to the free trade in the London area.

Young's chairman John Young said: "This deal gives us the opportunity to sell our beers in new territory and widens the selection of quality lagers available to customers of our own pubs."

John Wells, chairman and managing director of Charles Wells, said: "Young's Special will enhance our already impressive list of great British cask beers sold in both free and selected Charles Wells houses."



HOCK NEW CASK CONDITIONED MILD

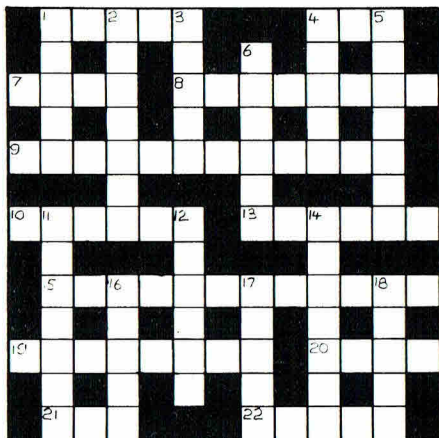


Fuller, Smith & Turner have re-introduced Mild as a cask-conditioned draught beer. From the beginning of March until Easter, you can enjoy the taste of a beer which is rich, dark and malty in flavour. It is a beer as old as the brewing tradition in this country and for this reason we have called our new beer by the name it was known 400 years ago - Hock.



LONDON DRINKER CROSSWORD

Compiled by DAVE QUINTON



Name

Address

.....

.....

All correct entries received by first post on 28th April will be entered into a draw for the prize.

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

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

LAST MONTH'S SOLUTION



Two Season Tickets for Great British Beer Festival to be won.

ACROSS

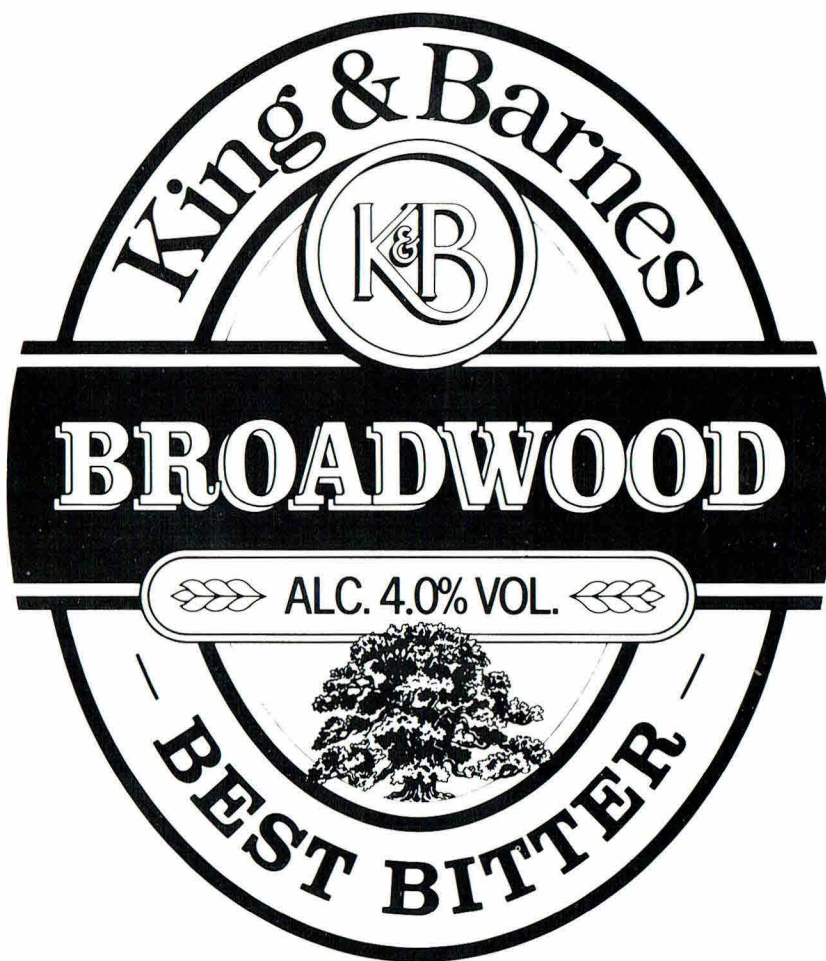
- 1 & 4. Bright beer? [5,3]
7. Peel some round oranges. [4]
8. Newly married have American trips. [3,5]
9. File the crisis of middle age? [6,2,4]
10. Are accustomed to being pleased? [6]
13. Find dead commanding officer inside. [6]
15. Tories make up tales. [5,7]
19. Stack of trees in Ireland? [8]
20. It's nothing to exploit river. [4]
21. She's found the short way back. [3]
22. Space agency's love of the olfactory organ. [5]

DOWN

1. Put to sea without a meal. [5]
2. Puts down reasons. [7]
3. Bleat about food. [5]
4. A politician one finds elsewhere. [5]
5. First lady remains on top of the world. [7]
6. Fashionable fuels may also be practical. [6]
11. Enormous service I have rendered. [7]
12. Small piece of dock? [6]
14. The automobile destroys vegetation. [7]
16. Order, for example, a final letter. [5]
17. To know Scottish is a sign. [5]
18. Support breaking of lease. [5]

Winner of the prize for the February Crossword: Glyn Thomas, 99 Heath Road, Hounslow, TW3 2NP
Other correct entries were received from:

Peter Allcorn, Tony Alpe, R.E. Amy, Robert Anderson, Pat Andrews, Mark Antony, Geoff B, G. Bishop, Gary Boden, Alan Brooke, Brendan Casey, A.P. Conaish, Jane Darnbrough, Mikes Parrelly/Richards, B.H. Fletcher, Eileen Graves, Paul Gray, J.E. Green, John Heekin, Alison Henley, William Hill, Hugh Jampton, Terry Jenkins, Mike Jolly, Doug King & Queen, Sue Knickle, Pete Large, Ian McLean, Jim Mason, Jan Musson, Terry Neill, Rab Noolas, H. O'Connor, Steve Piggott, Robert Poxon, Kevin Reeve, A.C. Scutter, Peter Simmonds, R.W. Smith, Tot, Georgina Tuhey, Patrick Tuhey, David Tyrrell, Dave Urquhart, Bill Usher, Neil Walton, Tony Watkins, Steve Webb, Martin Weedon, Nigel Wheatley, Chris Whithouse, Sue Wilson, D. Woodward, Ivor Wright-Ardon, Yak.



King & Barnes
FINE SUSSEX ALES

LETTERS TO THE EDITORS

Dear Editors

Early in February (just too late for the March deadline) I noted in the popular press that CAMRA member Sara Hicks had struck a blow for drinkers' rights. It appears that, having been refused service of a pint in a pub in Devon where only halves had hitherto been available to ladies, she threatened legal action. The landlord lifted the ban and paid £500 towards her legal costs, with a promise of a further £1,000 if he again imposes the halves-only rule; an empty offer since, according to the report I read, Sara would no longer be welcome in his pub - that, of course, is his right.

I have known pubs where a halves-only policy applies to all customers, which would avoid any claim of discrimination and, in the case of extremely strong brews, that is an extremely prudent (and tactful) move. I've come across examples of this in the same part of the world, particularly where real cider is involved (as in this case), though I've never been refused a pint in the establishment in question, which is renowned for its cider. Having had the pleasure of working alongside Sara behind the cider bar at CAMRA festivals, I can well understand her feelings, and I'd dearly like to see a transcript of the conversation.

Beer and cider - of any description or method of dispense - must by law be served in measured quantities of a half-pint or multiple thereof, unless packed in a sealed container marked with its content volume. Yet recently I saw Robinson's Old Tom being sold in "nips" - declared as a third of a pint and judged by a certain mark on a wine glass used as a measure; not quite the letter of the law, and at 80p a throw the figure of £2.40 a pint isn't immediately obvious.

This last was many miles from London, yet in the Metropolis I have seen the reverse process of the halves policy - a refusal to serve LESS than a pint. One case, about a decade ago, involved Watney's now all-but-forgotten Antler, in Brixton, where the guv'nor insisted on pints as "a half is too cheap". So, logically, would a pint be but at least he sold the quantity even though I didn't drink it all. It reminded me of the rhetorical question of why Watney's was like making love in a punt, extremely (or rather somethING) close to water.

More recently, the pseudo-basic but nonetheless upmarket-dress only and expensive Davy's Wine Lodges will only sell in pints - in unmarked pewter tankards (which even if properly stamped would not remain an accurate measure for long - dents invariably go inwards, to the landlord's advantage) - that is illegal when served from a handpump. Their "Old Wallop" - or whatever inexplicit title is an offer - is thought in general to originate with Courage's. Do you - and other readers - not agree that subject only to permitted hours, the ability to pay and in all other respects eligible to order a drink, if you require a pint or a half you should be supplied with precisely that, no more and certainly no less?

Yours faithfully

Martin Smith, Llangadog, Dyfed

Dear Editors

In the last Rochford Beer Festival Programme, there was an advert for a Scottish Beer Festival, at the Prince of Wales, Stow Maries from the 22nd to 25th January 1993. No starting times given. Four of us decided to get a day off work, and go on the 22nd. We got there just after eleven o'clock and were informed that there would be no Scottish beers until the evening. In early afternoon, they did put on one Scottish beer and bottles of Golden Promise at £1.90 and when evening came, there was still only six Scottish beers on. This hardly makes a Festival. Very disappointed!

Yours faithfully

R J Batt, CAMRA East London

Dear Editors,

Just a brief line to report the improved availability of real ale in SE9. Classic Wine off licence in Mottingham Village regularly has two or three different ales on gravity dispense. Recently on offer have been Wadworth 6X (at £1.05 a pint), Timothy Taylor Landlord (£1.25) and Woodforde's Norfolk Nog (£1.40). All have been in excellent condition.

A large selection of polypins can also be obtained to order.

Yours sincerely,

Spud Whale, Mottingham, SE9

Over the past month we have received a number of epistles on various subjects from our most prolific correspondent Stephen Fothergill. His letters are too long to reproduce in full but the following contains the edited highlights.

Dear Editors

I am writing to hope the open fire continues to play a part in our daily life, particularly in the hearth of the saloon bar at the Cumberland Arms SW6.

In the January gales a London Plane in Parsons Green was blown down, and as such timber burns well on open fires perhaps the local authority's Parks and Recreation Department could allocate such timber to local and interested landlords.

On 22nd January Roger Protz was to be heard on the BBC's Food Programme (Radio 4) discussing the impending demise of bottled Guinness as we know it and its replacement with a pasteurized substitute on the grounds of shelf life. Is it too late for bottle conditioned Guinness Original to be saved? Mr Protz made the point that interest in quality bottled beers is on the increase and he praised the launch of a real live Russian Stout conditioned in bottle - and it is an eighteenth century brew.

Finally, I dropped into Young's traditional, stone-faced pub The Builders, Hammersmith the other day (mid January - Ed) and was appalled to see a bevy of latterday renovators in action, replacing original windows with tinted and grained glass with a hideous modern, suburban Superman style, neo-Georgian chocolate box window. So few original fittings

survive today, how dare Youngs be so profligate in discarding glass that perpetuates original atmosphere. Does renovation equal desecration and is restoration only another word for vandalism.

Yours sincerely

Stephen Fothergill,
London SW6

Dear Editors

Congratulations on the Drinker Editorial on bitter beer, (Feb). Perhaps for obvious reasons I always enthused over the old GBG entry of Nethergate bitter as an 'extreme' beer. I think, however, that the key thing is that beer of all sorts should have a distinctive taste. There is a tendency towards blandness in beer which stems from the desire of brewers to create national brands which do not offend anybody. In the meantime beers which are truly bland, what the Victorians would have called table beer, are far too highly priced. The more general issue raised is cultural. Are regional tastes and differences between them breaking down? Is the national palate as a whole changing? If either or both of these is true then what are the reasons for it? Such issues will strike at the very heart of what CAMRA is about in future.

Yours sincerely

Keith Flett

FOR A PERMANENT
REAL ALE FESTIVAL
OF UNUSUAL (& WELL-KNOWN) BEERS

THE EVENING STAR

SURREY STREET
BRIGHTON

(150 yards from the station)

Tel: 0273-328931

THE GARDENER'S ARMS

CLIFFE HIGH STREET
LEWES, EAST SUSSEX

(Near Harveys Brewery)

Tel: 0273-474808

Totally independent from any brewery tie, we can, and do, search the country to serve literally hundreds of bitters, milds, stouts, porters, and old ales, plus real cider, perry, and a range of English country wines.

BOTH OUR PUBS ARE IN THE GOOD BEER GUIDE.

HOSTS TOLD THEIR GUEST BEER RIGHTS

A Major confusion over guest beers has been ended after months of CAMRA lobbying. The Office of Fair Trading has stressed that the Beer Orders allow a tenant to buy a guest beer from any source they choose, regardless of what beers he buys from his landlord brewer.

When the guest beer order was introduced in May 1990, all the major brewers added new "guest" beers to their lists. For example Allied tenants can now obtain Greene King, Adnams, and Youngs, amongst others, supplied directly by Allied.

The brewers argued that if tenants took one of these beers they gave up their right to buy a guest beer from another supplier as well. Tenants could buy a guest beer from another supplier but not get the in-house guest beer at the same time.

Major brewers' tenants were unsure of their rights and the confusion encouraged them to stay with the brewer's own list.

Small brewers found they could not persuade tenants to give up their well-known brands to try something different.

CAMRA disputed the brewers' interpretation of the guest beer rule and met Trade & Industry minister, Neil Hamilton, to secure changes.

Mr Hamilton agreed with CAMRA that tenants should be free to buy from an outside supplier under any circumstances.

The Office of Fair Trading resolved the matter with a clear statement in a letter to CAMRA head office.

"If a tenant takes supplies of the, so-called, guest beers he remains entitled to buy a brand of draught cask-conditioned beer from someone else", the statement said.

If tenants were advised otherwise, the OFT would be prepared to take it up as a possible breach of the Beer Orders.

CAMRA campaigns manager, Stephen Cox, said: "this is what we have always said the rules meant. We now hope that more tenants will stock beers from a wider variety of brewers.

"The guest beer has been a modest success, but the benefits have been largely confined

to a few companies, with well known beers. "Ultimately this might take a court case to settle, but at least the OFT and the DTI agree with CAMRA's view".

"This is excellent news for smaller brewers", said David Roberts, chairman of the Small Independent Brewers Association.

The OFT points out that the beers orders make it an offence for any brewer to refuse to supply beer.

Allied told the MMC report into the Carlsberg-Tetley merger that 20% of its tenants took an "in-house" guest beer and 16% bought a guest beer from someone else.

Canny Bevvv

"A DICKY IN YOUR BOTTLE..."

(East London & City News)

Drum Developments

The Drum in Lea Bridge Road was refurbished in December and has been extended at the back to provide additional drinking space. There is also a garden - paved, with flower tubs - for outdoor drinking. Under the capable management of Mark and Mel, the pub continues to offer the usual Wetherspoon range of beers with guests at weekends (Hop Back Summer Lightning at the end of January). One of the handpumps has been given over to Weston's Old Rosie Cider.

Chesham Correction

The recent advert for this friendly little freehouse contained a number of errors, here corrected, and the range of beers available has changed. For the record, the address is 15 Mehetable Road, Hackney, and the regular beers are: Wadworth 6X, Courage Best, Adnams Broadside and Crouch Vale IPA. Guest beers include ales from Nethergate and Banks & Taylor, and Courage Imperial Russian Stout may be had for £1.10 per 'nip'.

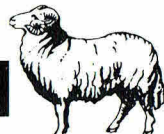
Guv'nor Michael Orr told me that he was thinking about having Mild but at the time of writing I don't know that this has come to pass.

"East Ender"

REAL DRAUGHT BEER

and where to find it in Young's pubs

- BALHAM, SW12**
Duke of Devonshire,
39 Balham High Rd
Grove, 39 Oldridge Rd
Nightingale, 97 Nightingale Lane
- BARKING, Essex**
Britannia, 1 Church Rd
- BARNES, SW13**
Bull's Head, 373 Lonsdale Rd
Coach and Horses, 27 High St
White Hart, The Terrace, Riverside
- BATTERSEA, SW11**
Castle, 115 Battersea High St
Duke of Cambridge,
228 Battersea Bridge Rd
- BEDDINGTON, Surrey**
Plough, Croydon Rd
- BETCHWORTH, Surrey**
Dolphin, The Street
- BLOOMSBURY, WC1**
Calthorpe Arms, 252 Gray's Inn Rd
Lamb, 94 Lamb's Conduit St
Three Cups, 21-22 Sandland St
- BOROUGH, SE1**
Bunch of Grapes, 2 St Thomas St
- BOW, E3**
Coborn Arms, 8 Coborn Rd
- BRIXTON**
Hope and Anchor,
123 Acre Lane, SW2
Trinity Arms,
45 Trinity Gardens, SW9
- CARSHALTON, Surrey**
Greyhound, 2 High St
- CATFORD, SE6**
Catford Ram, 9 Winslade Way
- CHELSEA**
Chelsea Ram, Burnaby St, SW10
Coopers' Arms, 87 Flood St, SW3
King's Arms, 190 Fulham Rd, SW10
- CHELTSEY, Surrey**
Crown, London St
- CHISLEHURST, Kent**
Bull's Head, Royal Parade
- CHISWICK, W4**
Crown and Anchor,
374 Chiswick High Rd
- CITY OF LONDON**
City Retreat, 74 Shoe Lane, EC4
Dirty Dick's, 202 Bishopsgate, EC2
East India Arms,
67 Fenchurch St, EC3
Elephant, 119 Fenchurch St, EC3
Lamb Tavern,
Leadenhall Market, EC3
Master Gunner,
Cathedral Place, EC4
Three Lords, The Minories, EC3
Wine Lodge, 145 Fenchurch St, EC3
- CLAPHAM COMMON, SW4**
Olde Windmill, South Side
- CLAPHAM JUNCTION, SW11**
Plough, 39 St John's Hill
- CLAPTON, E5**
Prince of Wales, 146 Lea Bridge Rd
- CLAYGATE, Surrey**
Foley Arms, Foley Rd
- CLEKENWELL, EC1**
London Spa, 70 Exmouth Market
Sekforde Arms, 34 Sekforde St
- COVENT GARDEN, WC2**
Marquess of Anglesey, 39 Bow St
- CROYDON, Surrey**
Dog and Bull, 24 Surrey St
Gloucester, 111 White Horse Rd
Tamworth Arms, 62 Tamworth Rd
- DARTFORD, Kent**
Malt Shovel, 3 Darent Rd
- DORKING, Surrey**
Old House at Home, 24 West St
- DULWICH, SE26**
Dulwich Wood House,
39 Sydenham Hill
- EAST DULWICH, SE22**
Clock House, 196a Peckham Rye
- EAST SHEEN, SW14**
Hare and Hounds,
216 Upper Richmond Rd West
- EFFINGHAM, Surrey**
Plough, Orestan Lane
- EPSOM, Surrey**
King's Arms, 144 East St
- ESHER, Surrey**
Bear, 71 High St
- ETON WICK, Berkshire**
Pickwick, 32 Eton Wick Rd
- FITZROVIA, W1**
One Tun, 58 Goodale St
- FULHAM, SW6**
Duke of Cumberland,
235 New King's Rd
- GREENFORD, Middlesex**
Bridge Hotel, Western Avenue
- GREENWICH, SE10**
Richard I, 52-54 Royal Hill
- HAMMERSMITH, W6**
Brook Green, 170 Shepherd's Bush Rd
Builders, 81 King St
Thatched House, 115 Dalling Rd
- HAMPSTEAD, NW3**
Flask, 14 Plask Walk
Horse and Groom, 68 Heath St
- HARLESDEN, NW10**
Grand Junction Arms, Acton Lane
- ISLEWORTH, Middlesex**
Castle, 18 Upper Square
Coach and Horses, 183 London Rd
- ISLINGTON, N1**
Marquess Tavern, 32 Canonbury St
- KENSINGTON**
Britannia, 1 Allen St, W8
Britannia Tap, 150 Warwick Rd, W14
- KEW, Surrey**
Coach and Horses, 8 Kew Green
- KILBURN, NW6**
Queen's Arms, 1 High Rd
- KINGSTON-UPON-THAMES**
Albert Arms, 57 Kingston Hill
Bishop Out of Residence,
2 Bishop's Hall, off Thames St
Grey Horse, 46 Richmond Rd
Spring Grove, 13 Bloomfield Rd
- LAMBETH, SW8**
Plough, 518 Wandsworth High St
Prince of Wales, 99 Union Rd
Surprise, 16 Southville
- LEE, SE12**
Crown, 117 Burnt Ash Hill
- LOUGHBOROUGH JUNCTION, SE5**
Wickwood Tavern, 58 Plasman Rd
- MARYLEBONE, W1**
Wargrave Arms, 42 Brendon St
- MAYFAIR, W1**
Guinea, 30 Bruton Place
Windmill, 6-8 Mill St
- MEIKTON, SW19**
King's Head, 18 High St
Prince of Wales, 98 Morden Rd
- MITCHAM, Surrey**
Bull, 32 Church Rd
Cricketers, 340 London Rd
King's Arms, 260 London Rd
- MORTLAKE, SW14**
Charlie Butler, 40 High St
Jolly Gardeners,
36 Lower Richmond Rd
- NORWOOD**
Hope, 49 High St, SE27
Railway Bell, 14 Cawnpore St, SE19
- NOTTING HILL, W11**
Duke of Wellington,
179 Portobello Rd
Hoop, 83-85 Notting Hill Gate
- OXFORD**
Angel and Greyhound,
30 St Clements St
King's Arms, 40 Holywell St
- OXSHOTT, Surrey**
Bear, Leatherhead Rd
- PIMLICO, SW1**
Morpet Arms, 58 Millbank
Rising Sun, 46 Ebury Bridge Rd
- PLUMPTON GREEN, East Sussex**
Fountain, Station Rd
- PRIMROSE HILL, NW1**
Queens, 49 Regent's Park Rd
- PUTNEY, SW15**
Castle, 220 Putney Bridge Rd
Duke's Head, 8 Lower Richmond Rd
Green Man, Putney Heath
Half Moon, 93 Lower Richmond Rd
Spotted Horse, 122 Putney High St
- REDHILL, Surrey**
Home Cottage, Redstone Hill
- REGENCY PARK, NW1**
Spread Eagle, 141 Albert St
- RICHMOND-UPON-THAMES**
Fox and Goose,
327 Petersham Rd, Ham
Mitre, 20 St Mary's Grove
Old Ship, 3 King St
Orange Tree, 45 Kew Rd
Red Cow, 39 Sheen Rd
Shaftesbury Arms, 123 Kew Rd
Shakespeare, Lower Richmond Rd
Waterman's Arms, 12 Water Lane
White Cross, Riverside
- ROEHAMPTON, SW15**
Angel, 11 High St
Maltese Cat, Autyn Square
- ROTHERHITHE, SE16**
Ship, 39-47 St Marychurch St
- SHERE, Surrey**
Prince of Wales, Shere Lane
- SOUTHWARK, SE1**
Founders' Arms,
Bankside, 52 Hopton St
Prince William Henry,
217 Blackfriars Rd
- STEPNEY**
Hollands, 7-9 Exmouth St, E1
Queen's Head, 8 Plamborough St, E14
- STREATHAM, SW16**
Bedford Park,
223 Streatham High Rd
Pied Bull, 498 Streatham High Rd
- SURBITON, Surrey**
Black Lion, 58 Brighton Rd
Victoria, 28 Victoria Rd
Waggon and Horses,
1 Surbiton Hill Rd
- SUTTON, Surrey**
Lord Nelson, 32 Lower Rd
New Town, 7 Lind Rd
Robin Hood, 52 West St
- SYDENHAM, SE26**
Bricklayers' Arms,
189 Dartmouth Rd
- TEDDINGTON, Middlesex**
Abercorn Arms, 76 Church Rd
Queen Dowager, 49 North Lane
- THORNTON HEATH, Surrey**
Fountain Head, 114 Parchment Rd
Lord Napier, 111 Beulah Rd
Railway Telegraph, 19 Brinkstock Rd
- TOOTING, SW17**
Castle, 38 High St
Gorrings Park, 29 London Rd
Leather Bottle, 538 Garratt Lane
Prince of Wales, 646 Garratt Lane
- TWICKENHAM, Middlesex**
Old Anchor, 71 Richmond Rd
Pope's Grotto, Cross Deep
- WALTON-ON-THAMES, Surrey**
Royal George, 130 Hersham Rd
Swan, 50 Manor Rd
- WALTON-ON-THE-HILL, Surrey**
Chequers, Chequers Lane
- WALLINGTON, Surrey**
Duke's Head, 6 Manor Rd
- WANDSWORTH, SW18**
Alma, 499 York Rd
Brewery Tap, 68 Wandsworth High St
County Arms, 345 Trinity Rd
Crane, 14 Armoury Way
Gardeners' Arms, 268 Merton Rd
Grapes, 39 Fairfield St
Halfway House, 521 Garratt Lane
King's Arms, 96 Wandsworth High St
Old Sergeant, 104 Garratt Lane
Pig and Whistle, 41 Merton Rd
Queen Adelaide, 35 Putney Bridge Rd
Ship, 41 Jew's Row
Spread Eagle,
71 Wandsworth High St
Two Brewers, 147 East Hill
Wheatshed, 30 Putney Bridge Rd
- WESTMINSTER, SW1**
Buckingham Arms, 62 Petty France
Royal Oak, 1 Regency St
- WIMBLEDON, SW19**
Alexandra, 33 Wimbledon Hill Rd
Crooked Billet, 15 Crooked Billet
Dog and Fox, 24 High St
Hand in Hand, 6 Crooked Billet
Rose and Crown, 55 High St



NOTHING'S AS SPECIAL AS YOUNG'S

THE BUN SHOP, SURBITON

We have received the following press release from the Bun Shop in Berrylands Road, Surbiton which we are pleased to pass on to you:

The first Bun Shop Beer and Cider Festival proved the need for a venue for real ale enthusiasts in the Surbiton area. Locals and CAMRA members flocked to the "traditional Victorian" pub to sample twelve real ales and three strong ciders in a friendly environment.

CAMRA members, Treasurer David Belcham and Social Secretary Allan Marshall of the local Kingston and Leatherhead Branch said "We are very impressed with the selection and this is a first for a local pub to host such a good festival."

Attractions included live bands, magicians and the genial wit of landlord Ian (Dog's Bollocks) Mole. Timothy Taylor's Golden Best seemed to be a favourite but the cider crew opted for Rosies.

The next festival is scheduled for 1st and 2nd May but in the meantime, landlord Ian Mole

has organised a backgammon competition (Wed 3rd March), cribbage competition (10th March), speed pool competition (17th March) and double table tennis competition (24th March). Spassky and Nigel Greene (sic) we can't promise, but Ian promises a regular chess club running every Thursday from 11th March (Bring your own pawns). Good drinking!

George Crane

Editor's note:

This arrived with us rather too long after our March edition deadline so we are afraid that the specific events will have passed by the time you read this. We left them in, though, to show the level of activity you may expect at the Bun Shop.

Incidentally, the inverted commas around "traditional Victorian" are ours as the pub was converted from a baker's shop in the mid 70's - hence the name.

Andy Pirson

65,000 BEER DRINKERS DEMAND DUTY FREEZE

CAMRA petitioned the House of Commons against any increase in beer duty in the Budget.

The 65,000 signature petition against any rise in duty was presented in the House by Robert Jones MP, the member for West Herts.

CAMRA's petition pointed out that:

British beer duty is the second highest rate in the EEC.

Duty and VAT amount to a third of the price of a pint.

British beer duty is 25 times the tax in France, 11 times the tax in Germany and four times the tax in Belgium.

Differences in tax between Britain and the Continent mean that British beer drinkers already contribute 4 billion pounds a year to the Exchequer.

Presumably the 1½p increase announced in the Budget will become at least 4p on a pint by the time it reaches the consumer. Ed.

GREAT BRITISH BEER FESTIVAL

3rd - 7th August 1993

*Come and taste the widest range
of real ales in the world under a
spectacular glass roof.*

Nearly 180,000 pints

Open 44 hours



**3rd-7th August 1993
Olympia, London**

BRANCH DIARY

If your branch is not mentioned below, please ring the branch contact. Dates for April of which we have been notified are given below. Branches please send information to Andy Pirson. Branch contacts page 37.

LONDON PUBS GROUP: Wed 28 (8.00) Business Meeting. GRAPES, Borough High Street, SE1 - Mon 24 May (7.30) Wandsworth Pub Crawl. Start ALMA, 499 Old York Road, SW18. Further details next month.

CROYDON & SUTTON: Tue 6 South Croydon Crawl. WOODMAN (dep. 9.00), Upland Road then CROHAM ARMS and STAG & HOUNDS - Wed 14 South Norwood Crawl. ALBERT TAVERN (dep. 8.30), Harrington Road then GOATHOUSE and ALLIANCE - Wed 21 (8.30) Branch Meeting. NEW TOWN, Lind Road, Sutton - Thu 29 Hackbridge Crawl. GOAT (dep. 8.30), Carshalton Road then QUEENS HEAD, Mill Green; SKINNERS ARMS, London Rd. and RED LION, Hackbridge Rd.

EAST LONDON & CITY: Mon 5 (8.00) BRANCH ANNUAL GENERAL MEETING. OWL & PUSSYCAT, Redchurch Street, E2 - Tue 13 Whitechapel Mini-Crawl. Phone branch contact for details - Wed 21 (8.00) Social. ROYAL OAK, 219 Kings Head Hill, E4 - Tue 27 (8.00) Social. BOLEYN TAVERN, 1 Barking Road, E6 - Mon 3 May Branch Meeting. Venue to be arranged. Phone branch contact for details.

ENFIELD & BARNET: Thu 1 (8.30) Social & London Drinker Pick-up. MOON UNDER WATER, 10 Varley Parade, NW9 - Tue 6 (8.00) Prices Survey. KINGS HEAD, Market Place, Enfield Town - Wed 14 (8.30) Branch Meeting. MOSS HALL TAVERN, 283 Ballards Lane, N12 - Tue 20 (8.00) Prices Survey. MITRE, 58 High Street, Barnet - Tue 29 (9.00) Social & London Drinker Pick-up. WHOLEHOG, 430-434 Green Lanes, N13 - Tue 4 May (9.00) Two Pub Social in Cockfosters. COCK & DRAGON, Chalk Lane then TRENT TAVERN (10.15), Cockfosters Road.

KINGSTON & LEATHERHEAD: Wed 21 (8.30) Meeting. BREWERY, Ashted.

NORTH LONDON: Thu 1 (8.00) New Members' Social (cold buffet) & London Drinker Pick-up. RUGBY TAVERN, Great James Street, WC1 (in function room) - Tue 6 (7.30) Open Committee Meeting (in bar); (8.30) Branch Meeting (in function room). CALTHORPE ARMS, Grays Inn Road, WC1 (near corner of Pakenham Street). To discuss national AGM motions & final selection for Pub of the Year - Tue 13 (8.00) Two Pub Social in NW10. OLD GRANGE TAVERN, 151 Neasden Lane then OUTSIDE INN (9.30), 312-314 Neasden Lane - Tue 20 (8.00) Social & Discussion Evening. SLUG & LETTUCE (formerly WRESTLERS), 98 North Road, Highgate, N6. To advise free house group on choice of ales (food & free pint provided) - Thu 29 (8.00) Social & London Drinker Pick-up. T.E. DINGWALL'S, Camden Lock, Camden Town, NW1 - Tue 4 May (7.30) Open Committee Meeting (in bar); (8.30) Branch Meeting (in function room). PLOUGH, 27 Museum Street, Bloomsbury, WC1 (tubes Holborn or Tottenham Court Road) - Tue 11 May (8.00) Two Pub Social in Islington, N1. COMPTON ARMS, Compton Avenue then 179 UPPER STREET (new Wetherspoons pub) - Tue 15 June BRANCH ANNUAL GENERAL MEETING. Venue to be arranged - PROVISIONAL: Sat 12 Nov 1994. Day trip to Brussel & Antwerpen. For more details contact the Social Secretary, Gyan Mathur on 071-405 8400, ext 460 (work).

RICHMOND & HOUNSLOW: Thu 8 (8.30) Social. TOWN WHARF, Swan Street, Isleworth - Tue 20 (8.30) Committee Meeting. THREE HORSESHOES, High Street, Feltham - Tue 27 (8.00) BRANCH ANNUAL GENERAL MEETING. ALBANY, Station Yard, Twickenham - Tue 4 May (8.30) Committee Meeting. SHAFTESBURY ARMS, 123 Kew Road, Richmond.

SOUTH EAST LONDON: Thu 1 (8.00) Branch Social. SYDNEY ARMS, 122 Lewisham Road, SE13 - Mon 5 (8.00) Open Committee/Branch Meeting. ROYAL GEORGE, 85 Tanners Hill, SE8 - Thu 29 (8.00) Branch Social. BIRD IN HAND, 35 Dartmouth Road, SE23 - **ADVANCE INFORMATION:** Wed 16 to Sat 19 June. THE FIRST CATFORD REAL ALE FESTIVAL, LEWISHAM THEATRE, CATFORD, SE6. Please note: the CATFORD REAL ALE FESTIVAL replaces the long running GREENWICH real ale festival.

SOUTH WEST ESSEX: Thu 1 (8.30) Social. SHIP, 58 High Street, Aveley - Wed 7 (8.30) Out of Area Social. LEATHER BOTTLE, The Green, Blackmore (NOTECHANGEDDATE) - Wed (8.00) Games Evening with Herts-Essex Borders Branch. **QUEENS HEAD**, 3 Lower Street (B1051), Stanstead Mountfitchet - Tue 20 (8.30) Social. **CLUTTERBUCKS ALE HOUSE**, 15 High Street, Romford - Tue 27 (6.30 at brewery) Brewery Trip to Ringwood Brewery. Details/bookings: Wendy Benson on Romford 723897 - Thu 6 May (8.30) Otford Pub Crawl - Mon 10 May (10.00am at brewery) Brewery Trip to McMullens, Hertford. Details/bookings: Wendy Benson on Romford 723897.

SOUTH WEST LONDON: Thu 7 (8.00) Tutoed German Beer Tasting (with the Bavarian Beer Co.) **LONDON, CHATHAM & DOVER RAILWAY TAVERN & RESTAURANT**, 41 Cabul Road, Battersea, SW11 - Mon 19 (8.00) Open Branch Committee (Jun & July meetings) and Open Festival Committee Meetings. **SPREAD EAGLE**, 71 Wandsworth High Street, SW18 - Fri 30 (8.00 for 9.00) Pub of the Year Presentation. **PRIORY ARMS**, 83 Lansdowne Way, SW8 - Fri 14 May (8.00) **BRANCH ANNUAL GENERAL MEETING. PRIORY ARMS**, 83 Lansdowne Way, SW8.

WEST LONDON: Wed 7 (8.00) West Kensington Pub Crawl. **SEVEN STARS** then **OLD OAK** (9.00); **THREE KINGS** (10.00), all in North End Road, W14 - Thu 15 (8.00) Branch Meeting. **BEEHIVE**, Homer Street, W1 - Thu 20 May **BRANCH ANNUAL GENERAL MEETING. WHITE HORSE**, 1 Parsons Green, SW6.

WEST MIDDLESEX: Thu 1 (8.30) Recovery Social & London Drinker Pick-up. **GLOBE**, 104 Windmill Road, Brentford - Wed 7 (8.30) Hock Evening. **HARE & HOUNDS**, Wyke Green, Osterley - Tue 13 (8.30) Hock Crawl in W5. Start **ROSE & CROWN** then **RED LION** (9.15) and **WHEATSHEAF** (10.00) - Wed 21 (8.30) Branch Meeting. **CASTLE**, W3 (opposite North Acton Central Line Station) - Tue 27 (6.00 pm) Coach Trip to **OLD LUXTER'S Vineyard and Brewery**. 7.00 per head plus cost of coach. Depart from White Horse, Uxbridge at 6.00pm. Phone Branch Contact for details/bookings - Thu 29 (8.30) Social & London Drinker Pick-up. **MOON & SIXPENCE**, Uxbridge Road, Hayes End.

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

LAGER BUBBLE BURSTS AT LAST!

Lager sales have dropped for the first time in two decades, the brewers society has revealed.

CAMRA spokesman Stephen Cox said "the great lager bubble has burst at last. Draught lager is just not fashionable any more, despite the enormous sums spent on advertising".

Lager's progress since the 1960's has until now been an unbroken success story. Its share of the market has soared from just 1% in 1960 to 7% in 1970 and 30.7% in 1980.

The Brewers society said: "This is the first dip in lager sales for more than 20 years, but you do have to remember that the beer market fell as a whole last year and lager fell too. We have not developed a view on why, but it shows that the consumers make the marketplace".

Cask Conditioned ale's share of the market has risen from 14.1% to 15.2% and its share of draught sales has risen from 19.7% to 21.5%.

CAMRA said: "We expect this growth to continue as more and more customers seek a traditional quality, tasty product. Real Ale is a world-class product, unlike the bogus beer called British Lager".

"Only a fad for dull lagers in pretty bottles" was keeping lager ahead. Sales of these products have also taken a tumble after several months of continued increase".

Bass spokesman, Robin Evans said there was no significance to the figures but I blame CAMRA for what they are saying, bless them. That is their job". He also said "the main feature of the market is to move to premium products". He dismissed the decline as merely due to the fact that customers cannot drink as much premium product as the normal ordinary draught lager.

From Canny Bevvy

CATFORD BEER FESTIVAL

As reported last month SE London CAMRA is moving the venue for its annual real ale festival from Greenwich to Catford.

Drinker readers unfamiliar with the area may be confused that the venue is called the Lewisham Theatre but rest assured that despite its name the theatre is in Catford town centre, at the junction of Rushey Green and Catford Road (the South Circular).

The theatre is less than a quarter of a mile from both Catford and Catford Bridge BR Stations with direct trains to Charing Cross, Waterloo, London Bridge, New Cross, Kings Cross Thameslink, Blackfriars, Hayes, Bromley, Sevenoaks and Orpington. Additionally about 22 bus routes, including 4 night services, serve Catford centre.

Because of the excellent transport facilities the festival is likely to be very well attended and you may wish to obtain your tickets in advance to avoid queuing on the day. CAMRA members

will be admitted free at all times, otherwise the admission charge will be £2 from 5pm on Wednesday 16th June, Thursday 17th, Friday 18th and £1.50 all day from noon on Saturday 19th June. Season tickets can also be purchased in advance for £5 giving admission to all sessions. The theatre box office is 081-690 0002 and all the usual credit cards are accepted.

Last month we mentioned an easy to enter competition, in connection with the festival, for all Drinker readers. We will let you have full details next month.

RIP-OFFS (A series of 1,000,000)

The GBG-listed "Square Tavern" near Euston has King & Barnes mild at £1.75 for a non-too-brilliant pint. Had there been a visible price list I might saved myself the expense - I shudder to think what they charge for the stronger beers! The piped music did nothing for the atmosphere.

"Ebenezer Scrooge"

REAL ALE FESTIVAL ALL YEAR ROUND!

at the

ROSE & CROWN (FREE HOUSE)
OLD TOWN, CLAPHAM, SW4
Tel: 071-720 8265

Clapham Common Tube Close By

HARVEYS SUSSEX ★ FULLERS LONDON PRIDE AND ESB
OLD HOOKEY ★ WADWORTH FARMERS GLORY

PLUS GUEST ALES FROM ALL OVER THE COUNTRY EVERY WEEK

GOOD FOOD SERVED INCLUDING THE FAMOUS
O'HAGANS SAUSAGES

SEE YOU SOON!

GETTING BLOTTO IN BILTON

Ten quid for a bottle of beer may seem a trifle excessive, but Whitbread's Celebration Ale, like a fine wine, will improve with age. Even if drunk young, it is a remarkable beer and will accompany Stilton, fruit cake or nuts as well as any fortified wine.

Whitbread is 250 years old this year. It has marked this brewing milestone not by trumpeting one of its brewed-under-licence lager brands, such as Heineken or Stella Artois, but has gone back to its roots with this ripe, tawny and fruity ale, brewed from four malts and Fuggles and Goldings hops. It is 11 per cent alcohol, conditions in the bottle, and its pronounced port and fruit characteristics will deepen over the years.

Whitbread offers a huge discount if you order half a dozen (£39.95). It is available only from Whitbread Celebration Ale offer, Meads, PO Box 12, West PDO, Leen Gate, Lenton, Nottingham NG7 2GB.

Another remarkable bottle-conditioned beer is Courage Imperial Russian Stout (10 per cent alcohol). The dark beer, booming with fruit and liquorice from the amber and black malts, also enjoys a massive peppery hop note from 24 pounds of English varieties per barrel. You'll find it in selected Courage pubs and, again, this is a beer that improves with age.

Travellers to Belgium have returned dewy-eyed with tales about the splendours of a Scots beer called Gordon's, brewed only for the Belgian market by northern giant Scottish & Newcastle. The Porter revival continues apace. Kentish independent Shepherd Neame has produced a splendid example of the breed at 5.2 per cent alcohol, rich with coffee and chocolate notes from the dark malts and, as befits a Kent brewery, massive hop character. It is available in many of "Shep's" 372 pubs in London and the South-east and is also available in 34-pint polypins for home consumption. (Shepherd Neame, Faversham. Tel: 0795-532206).

Winter and Christmas ales proliferated as brewers big and small rediscovered the appeal of rich-tasting seasonal brews. In East Anglia, Woodforde's Norfolk Nog won Camra's 1992 Champion Beer of Britain competition and has supplemented it with a ruby, 4.5 per cent Old Bram.

In the Midlands, Highgate Old Ale (5 per cent) comes from a small brewery kept alive by Bass to specialise in dark beers. It has a tempting coffee and chocolate aroma.

In the Thames Valley, Brakspear of Henley should send some Old Ale (4 per cent) to a local MP Michael Heseltine, who is looking a trifle peaky of late; its dark colour should concentrate his mind on the coal industry.

In London, the two doughty independents, Fullers and Youngs, both brew robust winter beers: Fuller's Mr Harry (4.8 per cent) and Young's Winter Warmer (5 per cent).

In the North-West, Jennings of Cumbria produces a remarkable dark ale with the vernacular name of Sneek Lifter, while Mitchells of Lancaster's Single Malt Winter Warmer has, as the name suggests, a peaty single malt characteristic.

Franklins of Bilton, North Yorkshire, is refreshingly blunt about its winter beer. It is six per cent alcohol and is called, simply, Blotto.

Roger Protz

THE ROYAL ALBION, HOUNSLOW

We recently said goodbye to Barry and Margaret Armstrong who had been landlord and landlady of the Royal Albion in Hibernia Road, Hounslow for twenty years. In their place we welcome Trevor Thomas, who is also licensee of the Park Tavern. The first thing that Trevor did after taking over the Albion was to reduce the prices all round.

He has introduced Fullers London Pride at 1.50 a pint and in addition to this, the real ales on offer are Courage Directors Bitter and Websters Yorkshire Bitter. He has, thankfully, also kept the Wilkins Cider which he sells for 1.35 a pint.

The pub is now open from 11.00am to 11.00pm every day (except Sunday, of course) and meals are available all day with a full Sunday lunch available from 3.50 a head.

Do drop in and have a pint; you are sure of a great welcome from Trevor.

Denys Vernall

Existing Establishments

STROUD GREEN
WHITE LION OF MORTIMER
125/127 Stroud Green Road
N4

HARINGLEY
OLD SUFFOLK PUNCH
10-12 Grand Parade N4

TURNPIKE LANE
THE TOLLGATE
26-30 Turnpike Lane N8

STOKE NEWINGTON
THE TANNERS HALL
145 High Street N16

WOOD GREEN/TOTTENHAM
THE NEW MOON
413 Lordship Lane N17

TOTTENHAM
THE ELBOW ROOM
503-505 High Road N17

ARCHWAY
THE DOG
17/19 Archway Road N19

KINGSBURY
J J MOON'S
553 Kingsbury Road NW7

WEST HENDON
THE WHITE LION OF MORTIMER
3 York Parade
West Hendon Broadway
London NW9

WALTHAMSTOW
THE DRUM
557/9 Lea Bridge Road E10

BARNET
THE MOON UNDER WATER
148 High Street Barnet

ENFIELD
THE MOON UNDER WATER
115/117 Chase Side Enfield

NEASDEN
THE OUTSIDE INN
312-314 Neasden Lane
NW10

SOUTH HARRORY
J J MOON'S
3 Shatteshbury Parade
Shatteshbury Circle
South Harrow

EAST BARNET
THE RAILWAY BELL
13 East Barnet Road
East Barnet

CHALK LANE
THE MAN IN THE MOON
40-42 Chalk Lane Road
NW1

HAMPSTEAD
THE THREE HORSESHOES
28 Heath Street
Hampstead, NW3

WEALDSTONE
THE SAKSEN STONE
13 High Street, Wealdstone
Middlesex

FOREST HILL
THE BIRD IN HAND
Orsmouth Road,
Forest Hill, SE22

WANSTEAD
THE GEORGE
High Street, Wanstead, E11

HAYES
THE MOON UNDER WATER
10/11 Broadway Parade,
Coldharbour Lane, Middlesex

LEICESTER SQUARE
THE MOON UNDER WATER
28 Leicester Square, WC2

HEATHROW
J J MOON'S
Terminal Four
(Airside)

HEATHROW
WETHERPOONS
Terminal Four
(Landside)

VICTORIA
WETHERPOONS
Victoria Station, SW1

WALLINGTON
THE WHISPERING MOON
25 Ross Parade, Woodcote Road,
Wallington, Surrey

NEW SOUTHGATE
THE BANKER'S DRAFT
36-38 Friern Barnet Road,
New Southgate N11

STREATHAM
J J MOON'S
2 Streatham Hill SW2

SHEPHERDS BUSH
THE MOON ON THE GREEN
172-174 Uxbridge Road
Shepherd's Bush W12

PALMERS GREEN
THE WHOLE HOG
430-434 Green Lanes
Palmer's Green N13

COLINDALE
THE MOON UNDER WATER
10 Varley Parade
Colindale NW9

RUISLIP MANOR
J J MOON'S
12 Victoria Road
Ruislip Manor

MITCHAM
THE WHITE LION OF MORTIMER
223 London Road
Mitcham

WEMBLEY
J J MOON'S
9/7 High Road
Wembley

TOTTING
J J MOON'S
56a High Street
Tooting SW17

NORTH FINCHLEY
THE TALLY HO
High Road, North Finchley
London N12

HOUNSLOW
THE MOON UNDER WATER
84-86 Staines Road,
Hounslow, Middlesex

CROUCH END
THE ELBOW ROOM
22 Topsfield Parade
Tottenham Lane
London N8

HARROW
THE MOON ON THE HILL
373-375 Station Road
Harrow, Middlesex

HATCH END
THE MOON AND SIXPENCE
250 Uxbridge Road, Hatch End

WINCHMORE HILL
HALF MOON
749 Green Lanes, Winchmore Hill
London N21

KENTON
THE NEW MOON
25-26 Kenton Park Parade
Kenton Road, Kenton, Middles

CATFORD
THE TIGER'S HEAD
Bromley Road, Catford, SE6

CRICKLEWOOD
THE BEATEN DOCKET
50-56 Cricklewood Broadway NW2

LIVERPOOL STREET
HAMILTON HALL
Liverpool Street Station EC2

BARKINGSIDE
THE NEW FAIRLOP OAK
Fencepiece Road, Barking

TWICKENHAM
THE MOON UNDER WATER
53-57 London Road
Twickenham

BETHNAL GREEN
THE CAMDEN'S HEAD
456 Bethnal Green Road, E2

NOW OPEN

THE GEORGE
17-20 George Street, Croydon, Surrey

THE MILLER'S WELL
419-421 Barking Road, East Ham, E6

THE BEEHIVE
407-409 Brixton Road, SW2

179 UPPER STREET
178-179 Upper Street, N1

THE VILLAGE INN
402-408 Rayners Lane, Harrow, Middlesex

THE LAMB
52-54 Church Street, Edmonton, N9

OPENING SOON

The Coliseum, Manor Park Road,
Harlesden, NW10

194 High Street, Balham, SW12

The Sylvan Moon, 27 Green Lane,
Northwood, Middlesex

The Moon Under Water, 1327 London Road,
Norbury, SW16

146-148 The Grove, Stratford, E15

The Banker's Draft, 80 High Street, Eltham

J J Moon's, 46-62 High Street, Hornchurch

122-126 High Street, Edgware

Church Road, Bracknell, Berkshire

1 Buckingham Parade, Stanmore, Middlesex



RACING ROUND BELGIUM

There I was drinking Young's in the Lamb and feeling utterly uninterested in going abroad. (Well, would you want to leave a Young's pub before closing time, even with no Porter - would I ever manage to try it properly?) However, I'd paid all the dosh already (except food and beer) - even had my passport renewed - so I thought I might as well go. So I and my four companions wandered up to Woburn Place for the coach which left at 1830 for Dover on Thursday 27 August 1992.

I found a double seat (double seat, must get a...) and slunk behind the paper. At Dover more people got on the coach so I had to squeeze in by Steve to allow a young couple to sit in 'my' seat. We also took on board two prize examples of *Homo Neanderthalis*, complete with "Mansell" inscribed on the Union flag which they hung upside down in the back window. One we christened "Knuckles" because they dragged on the ground when he walked. Uneventful crossing - my first for years - and no customs delay at Calais, so N1 to Dunkerque then N25 to Lille, where we picked up the E42. Customs at the Belgian border? We only stopped to change drivers! Steady up to the *autoroute*, a brief comfort stop about 0400 (output and leg-stretch, much needed), then past Liege (the standard route) and Verviers as dawn broke. Two years ago I'd never heard of Maastricht; now I was barely 35km away, just across the Dutch border. At least the scenery was more interesting, with the Ardennes hills around us and the E42 climbing past the rooftops. This is the best area for scenery, but there's no Ardenne-fast rule about it. Beyond Spa, into Francorchamps then an unscripted entry onto the track before we parked in a field back up the slope. I'd had no sleep; it was cold and misty; no cafes were open yet and I was at a grand prix track even though I have less interest in this sport than others (Well, there's no ball). Anyway, the weather improved. The scenery is quite gorgeous - lots of trees and hills, a little like Northumberland and southern Scotland. Eventually the cars came out to play and we could admire the skill of Senna, the power of Patrese, the verve of Flying Herbert (Johnny of Lotus - Jim's team - he can't stand ball games) and the sheer ferocity in general of the engine noise. At one point we stood right beside the

track - my head still rings. The other four had by lunchtime used up two films each already and the temperature kept climbing. Plenty of soft drinks and *frites* (a Belgian invention, not French) kept us going until eventually we left the track and collapsed into the beer tent. Hoegaards all round and the taste of that first one (We had at least three) was wonderful - probably the most enjoyable of the weekend. Sharp, slightly sour, superbly quenching, aaahhh! Perhaps the weekend would be OK after all. Into the pub next door for some Ciney - definitely an attempt to sound like Chimay, but quite interesting. Both *blanche* and *brun* (Francorchamps is in the French part of Belgium) were tried.

A boring drive to Brussels (E40/A3), into our hotel (Ibis) then ASAP round the corner A La Morte Subite. Now we're talking. A high ceilinged cafe-style hostelry, much glass, light and airy and the lambic flowed. To some of our group this was a new experience; I was extending my knowledge. After a pizza (with delicious Duvel - an ice-cream soda head which disappeared on contact with my moustache), to the Char d'Or, a bar with many chairs and tables on the pavement. Straight on to the Kwak, with the most outrageous glass I'd ever seen. It's something like a miniature yard of ale glass which, of course, cannot stand up on its own, so it's supported by a wooden frame. Those already too far gone drank by lifting the entire frame; we managed (initially) to remove the glass first. The Kwak is full-bodied with more flavour than 90% of British beers. My round next and in trying to order Hoegaard *Vrucht Verboden* (Forbidden Fruit) for the others we ended up with three more Kwaks and Hoegaards Grand Cru. I should have used French or English. However once the previous Kwak taste had gone the Grand cru came through superbly. After that, Forbidden Fruit properly (lovely) and back to the hotel bar for Westmalle, a very dark Trappiste beer. In one evening I'd sampled several of the World's great beers and the weekend had taken off.

Bridges and Breweries

A continental breakfast in England is little more than croissants and coffee. In the Ibis I

had a trayful of all sorts of stuff (fruit, cheese, rolls, yoghurt etc.) and didn't need to eat until the evening. Half the coach went back to Spa for the second day of practice; three of us had other ideas. According to *Private Eye*, they flew to Bruges, but we took the train. Being clever rather than wise, I tried to negotiate a return to Brugge allowing us to stop at Ghent on the way back; I ended up with three singles to Brugge. Plain scenery, very much like South East England without the Weald or Downs. An hour's run and a stroll into Brugge. Once over the first canal/river, you're into another world. Brugge is really Dutch, very well preserved and quite exquisite, apart from the tourists (We didn't join them) who fill the canals with sight seeing boats. During a heavy shower we consulted maps and guides (i.e. photostat of the stapled CAMRA (Brussels) GBG of Belgium). Just round the corner from the market - Staminee de Garre, down a narrow passage. Damn - closed for refurbishment (or holidays). OK - on to Oud Vlissinghe (Blekerstraat), ten minutes walk north east and across more water. Blast - not open until 1400. Oh well - into a little cafe and our first beer menu (alongside the food menu). My gueuze was Belle Vue, to Belgian beer what John Smith's is to British real ale. Back into the centre past the Jan van Eyck statue and down steep stone steps into the Tavern Curiosa (22 Vlamingsstraat), dark and quiet. We had Thouroutenaere (8.5°), very drinkable and very rare. One feature of bars like this is the 'compatible' snacks you have with your beer. With this one - radishes! Plus salt, it was altogether very tasty. Back to Oud Vlissinghe and it was just like walking into a Van Eyck painting. Quiet, friendly (including the mop-top dog) and splendid bruges Tarwebier (wheat beer, 45BEF, about 75p). Walled garden outside - so secluded and peaceful. I'd be there now, in that oldest Brugge bar (ca. 1515) but we had business to which to attend. A fast walk to De Halve Maan (Half Moon, 26 Walplein) for the brewery trip. Our guide, Marc, delivered his patter in English, French and Flemish to about fifty of us as we clambered up and down the old (defunct) brewery. We came out at the top of the tower for splendid views of Brugge. Quite wonderful and even better when Mark noticed that I, like he, wore the EBCU (European Beer Consumers' Union)

badge. I also wore de Objectieve Bierproevers badge on my GBBF sweatshirt, having joined oBp in a fit of enthusiasm at GBBF Olympia. We compared notes and shared views - CAMRA opens many doors and in that spirit, I introduced Marc to Steve, the Ealing BeerEx bar manager (and Hartlepool fan). In the same group we came across the guy who does the same job for Nottingham BeerEx. The cost (1BEF) of the trip included a Straffe Hendrick beer, served by Marc. Like nearly all draught continental beer, it's gassy (We saw Marc set up the keg, but so tasty! We had to have another, sitting in the pub courtyard, before returning to the centre and the most amazing hostelry of the trip. 't Brugse Beertje (The Bruges Bear, 5 Kemelstraat) has been on the "Beer Hunter" on Channel 4 and has the most wonderful beer menu. Laid out like a wine list at a fancy restaurant, the beers are categorised by area and type. We sampled gueuze (rapidly becoming a favourite of mine) and wheat beers then went for the big one. Chas had a Tropical Banaan and Steve and I shared (with Chas admittedly) the most delicate Frambozen - Frank Boon's, 360BEF (6l) for 75cl. This was real raspberries in the boil, not just syrup. I had two glasses, made my excuses and left the others (including the Nottingham lad and his family) to carouse at leisure.

Me? I just managed to catch the 1750 to Brussels and Koln. By now equipped with the Belgian rail timetable, I was able to nip up to Mechelen, about 15km north of Brussels, on a train bound for Amsterdam. What a difference from Britain; we make such a fuss about going abroad (it's the Channel, that physical separation) but here was an inter-country train, just a normal train with 1st and 2nd class and the destination was just another town or city on the indicator board. I was impressed with the trains - all four I caught were punctual and clean. It must be the German influence. Belgium has a touch of French style and German efficiency, but more than anything the Dutch 'what-the-hell' attitude. Anyway, the taxi driver at Mechelen station was taken by surprise at my request for the football ground. "But it's not FC Mechelen!" he said. "I know, but it's football!" I responded.

Soccer & Supping

KRC ('Racing') Mechelen is in Div. 2, playing

in the League Cup against the Div. 3 team Olympic Charleroi, about 50km south of Brussels. It was quite a way - the taxi fare of 250BEF compared with the 150BEF weekend train fare from Brussels. Only 200BEF to enter, but no more team sheets available. On the right just inside, a men's toilet more open than even Barnsley or Crewe - a simple wall and roof with a front wall up to waist height. The one in the main stand was just an open door with several troughs - none of this prissy British privacy. To my delight, the Supporters' Club had Hoegaard wheat beer on draught alongside the regular Safir chemifizz and the barman didn't turn a hair when I asked for the beer in English. "How much?" "Forty-five." Both teams were warming up on the training pitches opposite. I took my place on the terrace in front of the grandstand. The far side was covered along most of its length. The 'home' end, a traditional terrace to my left was uncovered and the other end was a ten foot gap in front of the adverts. The crowd was about 1,500, with most noise made by the away fans. They had a band - reasonably competent - which played songs throughout the game and struck up 'La Cucuracha' for any sort of attempt at goal. At last - my first ever continental soccer match. I had ensured that I wore the AFC Bournemouth Exiles, Queen of the South and FSA badges. Mechelen was a little more skilled but less organised than a comparable English team (e.g. AFC Bournemouth), with Charleroi exhibiting more style. Both sides were pathetic in front of goal. The 'keepers were pretty competent, though. Beyond the hour, a superb but fruitless Olympic attack broke down, Mechelen raced to the 'narrow' end, the striker went down and the 'keeper pushed the penalty round the post. With less than five minutes to go, Olympic (whose fans had made the most noise) broke through on the Racing right flank. Crosses and shots poured in, one hitting the bar. It bounced down and up and the no. 3 jumped above the rest to nod it inside the goalie's left-hand post. Olympic fans went potty. Racing fans more or less shrugged their shoulders with a few pithy comments coming from just in front of me.

On the final whistle, a local directed me to the bus stop. However, with a half hour to wait, I decided to walk and met two other Britons also

there for the footie and Grand Prix. They knew even less about GP tickets than I, so I directed them back to the station while I dived into the old town. I thought I could navigate from the Belgian GBG, but from the other direction. The place was almost deserted. I came out the other side of the centre, turned right and soon realised I was way off beam. There I was, in a town and country I'd never visited, a foreigner without a street map, with barely 90 minutes to find the suggested bar and make the last train. Fortunately, I found some helpful locals who spoke sufficient English (as most do there). Even then, I found myself walking along a long deserted street, basically living in faith. A taxi driver pointed out a pub sign and I had at last found Den Stillen Geneiter at 9 Nauwstraat (near the fishmarket). The plump landlord was so laid back he was almost horizontal; whatever I ordered he just gave a little grin and poured out the beer. After the train, game and walk the Steenbrugge Tripel (8°) went down wonderfully. Sitting at the bar, I reached over to check out bottle labels. One such, I thought "OK, here goes." I asked for two bottles - "one to drink and one to take back to London." The little grin went behind the scenes and brought back two bottles of Delirium Tremens (9°). Although the beer has less character than any Hoegaard product, or Duvel or Chimay, one does these things to tell the grandchildren. Next door was the chippie; cheese fritters, frites and lashings of Flemish mustard (less acid than French). I made the station barely five minutes before the return train. Back to Le Char d'Or, then into the hotel bar for Chimay Blue (10°). Another party was there also and a woman handed me some Westmalle, inviting me to try it. She reckoned it was like Old Tom. Diplomatically, but with tongue in cheek, I agreed that it was wet dark and strong. Her partner turned out to be bar manager at Stockport BeerEx - these people turn up everywhere! Then an early night, 0045!

Schumacher Supreme, But It's A Long Way Home

Up at 0430, pack, breakfast and away by 0600 back to the track. Through the woods to take our places, high up on a bank by the path. Practice ensued plus a F3000 race; a drive-past by some old racing cars (plenty of D-Types) and a Porsche Carreras race which was

stopped at least twice. At one point one steward crossed the track away from us for some light relief. The crown roared and applauded, much to his annoyance, so a colleague did the same just for the reaction. As I say, no prissiness. Queues for waffles, frites, drinks took an hour and a half to negotiate. Then the race began, with Senna past us first. The family next to us lived in London, but the mother came from Brugge and she leapt into the air at the sight of Senna. She and I compared notes on her home town. Then it rained. Mansell led from lap 2 but positions changed so much that even I was captivated. Then Schumacher was ahead. Suddenly a red flag and the race ended with a German victory in an Italian car, half owned by a Scot, engine from Ford and based in Oxfordshire (Winey?). Truly international, which I like. We walked the track afterwards (mainly local roads) then back to the beer tent for our last Hoegaard. I thought, "That's it, the entertainment has come to a." Oh yeah?

On the coach by 1745, leaving at 1815 to avoid most of the heavy traffic. Even so, slow progress to Liege. 50km further, no progress at all. Driver-couriers Gary and Malcolm (daft as a brush), both good Yorkshire lads, kept us amused and stewardesses Ann and Paula plied us with coffee. It was Paula's first trip - what a way to start! Lovely women, both - friendly, but firm (in manner) when necessary - but both married (rats!). One and a half hours later we

crawled past a 100m lane closure and then stopped for a late meal (for me baked chicory and chips, pretty naff). Even so we approached Calais in good time. We were scheduled for the 0400 ferry but might just have made the 0200 had there been one. We actually drove aboard at 0840! A road crash blocked the road to the port and the weather prevented ferries leaving English ports. So much for the arranged brewery trip to Shepherd Neame. A hearty breakfast after changing back the currency (about 60BEF: 1, hence 300BEF = 5) and away from Dover about 1030 (British time, which is one hour behind mid-European time). It might have been earlier but this was the only time on the trip that Customs were evident. All the coaches lined up and we think one was pulled over for a full search. Why should British Customs give us a hard time when no other border even stopped us? Drizzle to London and back into the Lamb for 1215. Joy of joys -three pints of Porter each (at last!!!) went down rather too easily. Most Holborn pubs were closed (of course - August Bank Holiday Monday) so Sam Smiths in the Crown, half way to Tottenham Court Road then a meal at home, doze in the armchair and off to a debriefing session on Fullers at the Red Lion (W5) and Plough (W13). Monty's delicious Nepalese curry was finished for breakfast the next morning(ish); I crawled into work for a few hours then up to Euston for the 1610 to Rugby and into Keith's car to Mansfield. Riding Bitter in the William IV then a good performance for Bournemouth to win 2-0. Back to a country pub just north of Rugby for celebratory pints of Pendle Witches' Brew and 6X, even a single malt, before the 2322 (5 minutes late of course) back to Euston 15 minutes early, so time to walk to Trafalgar Square whence the N89 was on time(!). Into bed at 0215 and crawled into work the next morning(ish).

Will I go back? Silly question - but not that way. Stuck on a cramped coach for 15 hours (plus the one and a half hour break) is no fun. But apart from that - magic.

West Middlesex CAMRA on tour comprised: Steve Bolton (Hounslow) - Technical (beers, cars, cameras). Jim Hardman (Ealing) - Travel organiser and Mother Hen. Peter Wicks (West Ealing) - Text

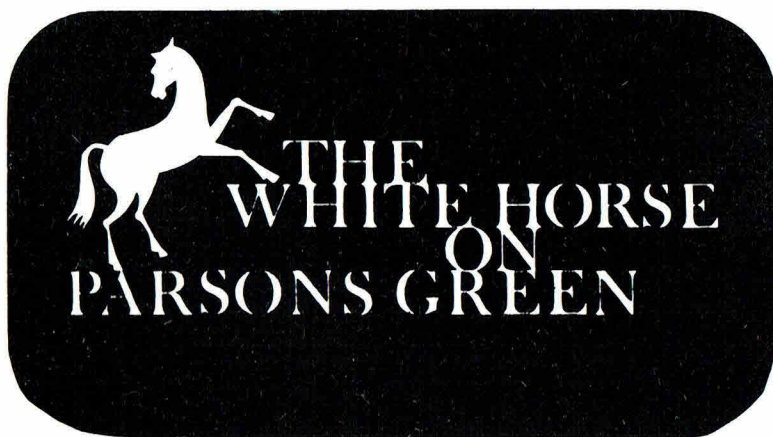
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SHEPHERD NEAME ACTS TO BEAT PUB LICENSEE SHORTAGE

Independent Kent brewers Shepherd Neame are launching a campaign to recruit more pub licensees.

For years, and in common with other brewers, Shepherd Neame have found the number of couples wanting to become a pub tenant or manager has outstripped the number of houses available.

Now all that has changed and Shepherd Neame, Britain's Oldest Brewers, believe that the shortage of licensees offers a golden opportunity for couples to launch their own business; particularly to the increasing numbers of people being made redundant from recession-hit southeastern businesses.

Brewery vice chairman Stuart Neame explains: "Taking a pub is a first class way for people who have lost their job to invest in a new future. A pub tenancy is a low-cost opportunity for hardworking couples to achieve a return based on their own efforts and social skills".

Shepherd Neame acknowledge that negative publicity about the concerns and costs of running new-style leasehold pubs from the major brewers may have frightened off many potential licensees.

But Shepherd Neame have rejected leasing schemes, and stick with the time-honoured tenancy system. The large majority of Shepherd Neame's 370 pubs in the southeast are operated as traditional tenancies, where a couple rent the pub from the brewery, and are responsible for running the business, without incurring heavy costs for maintaining the structure of the pub.

In addition, the company also has vacancies in its 60 managed pubs, many of them showpiece houses, which are run by salaried couples employed directly by the brewery.

Another reason for the shortage of licensees is the dramatic changes forced on the brewing industry by the government-introduced Beer Orders, which resulted in the major brewers being forced to sell off thousands of pubs.

Many of these were put up for sale on the open market, and Shepherd Neame were among the regional brewers who snapped up parcels of pubs. The number of Shepherd Neame houses in Kent, Sussex, Surrey, London and Essex has increased from 250 to 370 in the past two years.

Stuart Neame adds: "An additional reason for the shortfall in potential licensees is that many couples new to the trade have used the equity from their homes to provide the ingoing finance on a tenancy - usually between £12,00 and £25,000.

"But with so many people now paying a mortgage higher than the value of their house, this source of cash has dried up."

Shepherd Neame are analysing proposals to target potential new tenants and managers, and as a first step have launched a mini-brochure which has been placed in many of the company's pubs.

Aimed at one of the prime sources for potential licensees - pub customers themselves - the mini-brochure contains an application form, and outlines the opportunities in tenanted and managed pubs.

LONDON DRINKER is published by the London Branches of CAMRA, the Campaign for Real Ale Limited. Editors: Chris Cobbold, 25 Valens House, Upper Tulse Hill, London SW2 2RX. Tel: (081) 647 0556. Andy Pirson, 13 Belvedere Close, Teddington, Middlesex, TW11 0NT. (081) 943.5344. Ian Amy, 89 Woodfield Road, Thames Ditton, Surrey KT7 0DS.

SUBSCRIPTION: (£7.00) for 1 year) should be sent to: Stan Tomkins, 122 Manor Way, Uxbridge, Middlesex.

ADVERTISING: Barry Tillbrook. Tel: (071) 403 7500 (W) or (081) 989 7523 (after 7 pm).

Deadline for the May edition, 1st June. Material for June edition to arrive by 1st July.

Please be sure to send diary material to Andy Pirson.

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FULLERS NEWS

HOCK - A SPRING AWAKENING

by Bernie Peal

I had a dream once about a "Hock Revival". It was many years ago. It was a nice dream and, like most nice dreams, you never really expect it to come true. It is therefore an odd feeling when a dream turns into a reality.

I had an inkling some time ago that something unusual was happening at Fullers. one of their country pubs, the Flowing Spring near Reading, received a specially racked cask of dark mild. Much mystery surrounded this appearance and sources close to me revealed that this was a "one off special" for the landlord, whose birthday it was, and who rather favoured mild himself (lucky fellow!). "Nothing is to be read into this, of course." Of Course!

Then at the 1992 AGM, Anthony Fuller let slip that: (1) Mr. Harry would be available throughout the winter; (2) limited quantities of Golden Pride would be put into mini-pins at selected locations over Christmas and (3) a cask conditioned mild would be produced in the spring.

I don't know how many readers actually remember drinking the "old" Hock which last saw a cask back in 1979/80. I can - just - and recall it being a wonderfully full bodied, malty beer. I have spoken to many older drinkers who have told me that in the 50's and 60's, Hock was by far the best beer Fullers produced and some went as far as saying that it was the best mild in London - with Isleworth's running it a close second.

It would be interesting to hear from any "old" Hock drinkers, though the London Drinker's letters page, as to what they think of the "new" brew.

I haven't been privileged enough to try it yet but I have managed to speak to two people who got to hear about the Flowing Spring's special event. They have described the beer as "indescribably good" and "absolutely wonderful". Why don't you give it a try and judge for yourself.

Remember though - if we don't use it, we'll lose it and then my lovely dream will turn into a nightmare!

(Bernie Peal is CAMRA's Brewery Liaison Officer for Fuller's)

Editors Note:

The above article was intended for the March edition of the London Drinker but failed to make it owing to a production slip-up. However, within a couple of days of the launch of the reborn Hock on 1st March we learned that, rather than being a permanent feature (subject to demand), the beer is not to be brewed after Easter. This represents a test market period of some five to six weeks.

This strikes us as absolutely ridiculous - we cannot believe that any test market of such short duration can have any meaning at all. Either the initial surge of interest will not have died down in this period or many potential customers will not even have found the beer. Furthermore it is totally ignoring any publicity which would be gained from CAMRA's annual mild campaign which always occurs in the month of May and has done since the days when Fullers used to brew Hock before.

We at London Drinker call upon Fullers seriously to reconsider their decision to stop brewing the new Hock after such a short time and ask our readers to back us up by writing to Mr. Richard Fuller, the Brands Manager at Fuller, Smith & Turner Plc, Griffin Brewery, Chiswick Lane South, Chiswick, London W4 2QB.

In the mean time we list below a full list of the pubs in Greater London where we are advised by Fuller's that Hock is being sold. We hope you manage to get to one or more of them to try it before it disappears.

HERE'S WHERE TO FIND HOCK IN LONDON:

Artillery Arms, EC1
Swan, EC3
Crown, N1
George & Vulture, N1
Moss Hall Tavern, N20
Ship, SE1
Pavours Arms, SW1
Star Tavern, SW1
Rose, SW3
Red Lion, SW13
Jolly Gardeners, SW15

REAL PUBS

KINGS ARMS

081-977 1729

Lion Gate, Hampton Court
(GBG Page 200)

NEWT AND FERRET

081 546 3804

Fairfield South, Kingston
(GBG Page 196)

EEL PIE

081-891 1717

Church Street, Twickenham
(GBG Page 201)

DOG AND DUCK

034 284 2964

Outwood, Surrey
(GBG Page 272)

WOODMAN

071-228 2968

High Street, Battersea

COACH AND HORSES

03256 762542

Rotherwick, Hampshire

RAILWAY TAVERN

081-878 7361

Sheen Lane, Mortlake (GBG Page 195)

For Information, Nearest Public Transport - Food
Quiz Nights, Current Range of Beers
Phone the Pub

REAL BEERS

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Contd. from p.25

Beehive, SW11
Castle, W3
Kings Arms, W3
Kings Head, W3
Bell & Crown, W4
Duke of York, W4
Fox & Hounds and Mawson Arms, W4
George IV, W4
George & Devonshire, W4
Old Packhorse, W4
Windmill, W4
Castle, W5
Fox & Goose, W5
Plough Inn, W5
Red Lion, W5
Rose & Crown, W5
Wheatsheaf, W5
Cross Keys, W6
Salutation, W6
Viaduct, W7
White Hart, W7
Drayton Court Hotel, W13
Kent Hotel, W13
Seven Stars, W14
Warwick Arms, W14
Beehive, Brentford
Brewery Tap, Brentford
Globe, Brentford
Griffin, Brentford

Lord Nelson, Brentford
Pottery Arms, Brentford
Princess Royal, Brentford
Waggon & Horses, Brentford
Railway Tavern, Carshalton
Queens Head, Cranford
Builders Arms, Croydon
Fishermans Arms, Croydon
Royal Standard, Croydon
White Hart, Hampton Wick
Castle, Harrow
Angel, Hayes
Oak Tree, Hillingdon
Prince of Wales, Hillingdon
Red Lion, Hillingdon
Chariot, Hounslow
White Bear, Hounslow
Royal Oak, Isleworth
Wych Elm, Kingston
White Hart, Northolt
Hare & Hounds, Osterley
Princes Head, Richmond
Sun Inn, Richmond
Havelock Arms, Southall
Scotsman, Southall
Windsor Castle, Sutton
Hogarth, Teddington
Prince Albert, Twickenham
Prince Blucher, Twickenham
Admiral Nelson, Whitton

PUB DESIGN: THE GOOD NEWS & THE BAD NEWS

CAMRA announced their 1992 Pub Design Awards. Three pubs were honoured in a ceremony held in London on Tuesday 23rd February.

CAMRA's judging panel was drawn from its own pub experts, English Heritage, the Victorian Society, and designers and architects from outside the Campaign.

The Best New Pub category was won by Blind Jack's, Knaresborough. In the Refurbishment class, the Anchor, Hayfield Road, Oxford was the winner, and the Beacon Hotel, Sedgley was commended.

"The winners had several things in common" said Dr Steven Parissien, author of the judges' report. "They had character and individuality. They had a welcoming atmosphere, without resorting to the tired cliché and pastiche of so many other entries.

"The winning designs used the strength and

character of their buildings. We have 18th century, 19th century, and 20th century winners, and it is noticeable that each drew on their own appropriate period, rather than simply using the hotch-potch throw-it-all-in, fake historical approach."

No award was made for the Joe Goodwin Best Conserved Pub Award, but judges cited the particularly poor quality of entries in this class.

"Whether you are looking for good new design, or careful conservation of existing architectural heritage, most new work on pubs is disastrous" said Dr Parissien.

"The majority of entries showed no imagination or class. Welcoming modern design was noticeable by its absence. So-called conserved and refurbished pubs have been ripped apart, and tarted up, with not the slightest interest in historical accuracy or good taste."

The Bun Shop

Freehouse - Surbiton, Surrey

The MAY 1993

BEER & CIDER FESTIVAL

FRIDAY 30th APRIL

SATURDAY 1st MAY

SUNDAY 2nd MAY

////////////////////////////////////

BEERS:-

PILGRIM PORTER

MANSFIELD OLD BAILY

EXMOOR ALE

MAULDONS BLACK ADDER

WOODFORDE'S BALDRIC

SMILES BITTER

KING & BARNES MILD

ARCHERS VILLAGE

COTLEIGH HARRIER

ADNAMS BITTER

CIDERS

Thatchers Farmers Tipple
Roses

Biddender

PLUS BOTTLED FOREIGN BEERS

////////////////////////////////////

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FROM OUR ARCHIVES

This current issue marks two milestones in the history of London Drinker.

TEN YEARS AGO the green cover of the April 1983 issue, which consisted of 24 pages, bore the logo of the third Sandown Park Beer Festival, featuring a cask in the guise of a jockey astride a dray horse - the event was to take place on the racecourse at Esher. its organizer was Ian Amy, who since June 1989 has run this magazine's liaison with the printers, and joined the Editorial team at the beginning of 1990. From the issue we are now considering, a new Editorial Team took over from Mike Hammersley and Ron Atkins - namely Chris Cobbold, Andy Pirson and the undersigned; Andy and Chris still fill the roles. Congratulations to my former colleagues are in order on a decade in office.

Page three - which has NEVER featured ladies in a state of undress - is naturally the first inside the cover to meet the reader's eye. In this edition, for the first occasion, it was headed "Editorial". Previously it had borne the title "News and Views", which we changed as at the time I was also editing a cycling publication of that name. Apart from a brief Editorial introducing the new team and paying tribute to its predecessors, this page bore the information that the 1983 Good Beer Guide had reached ninth place in the Best Sellers List for February of that year, and a piece which now rings somewhat hollow. Under the heading "The new Watney Revolution" it read: "Let's face it, Watney's was the subject of CAMRA's first witch-hunt. Do you remember the comment about their products in the first Good Beer Guide? It was 'avoid like the plague'. The situation has now reversed itself, and in the majority of Watney's houses you now stand a good chance of at least one Real Ale from their range. These are: London Bitter, Stag, Webster's, Mann's IPA and Ruddle's County. Within the next year, according to the brewery, any Watney's house so desiring will be able to have hand-pumped Real Ale, even if it necessitates installing a cellar. And they said we were backing a loser."

Further into the issue, an item in the spirit of the season declared that the Best Bitter from Newton and Ridley of Weatherfield was to be

on sale in selected London outlets at 52p a pint (Manchester price) for the hour leading up to noon on April 1st. It illustrated a beer mat of the company known to cognoscenti of Coronation Street - there isn't one in London, though there are two Coronation Roads, in E13 and NW10.

It was announced that the legendary Becky's Dive Bar in Southwark Street, not far from London Bridge, had re-opened under the name of Barker's, having closed down twice in the previous eight years. This very first London haven for lovers of out-of-town beers is now known as the Hop Cellars. Editors permitting, I hope to write about its history in the near future, assuming nobody beats me to it. Becky's was also featured in an article by Mostyn Lewis in this issue in an article entitled "The End of the Process", referring to that often neglected but essential feature of the pub, the toilet facilities. Those at Becky's were not only primitive, but diabolical.

In a pilot article for what was planned as a series on the origins of pub names (which was for some reason not continued), that of the Fish & Ring in Stepney was discussed. It has to do with St Mungo/Kentigern of Glasgow if you care to look it up.

Dick Abercrombie contributed a crawl entitled "The South Norwood Shuffle", visiting 9 pubs in the area around Norwood Junction. The King's Head, West Norwood was profiled. This pub played an important part in the history of London Drinker for some years - at the time it acted as a "post office" for scripts, galleys (columns of set type-face) paste-ups and proofs to be passed between the Editors and the Layout Artist who produced the finished artwork. As it was my favourite local it was frequently the scene of Editorial meetings, and where a great deal of pasting-up was done; this complicated and time-consuming operation frequently drew an audience of customers and their children - the excellent Bass there compensated for the endless need to explain the process and retrieve the Pritt and other essential items of equipment from already sticky fingers. Nowadays the whole process is computerised from the script stage - and still mistakes creep in!

Charles Wells of Bedford had opened its third

tied house in London, the Knights of St. John in St John's Wood NW8.

FIVE YEARS AGO the reader might have been made wary by the fact that the date of issue was shown not only by its month but also the day - 1st April 1988. This 40-page issue was contained in a cover sporting two shades of blue - by the judicious use of "screening" - plus black. The theme colour appeared on both covers and six pages inside, including the Crossword's blank squares. This was the Hundredth issue - a fact commemorated in the Editorial, where the history of the magazine and its production methods were outlined.

The cover illustration was of the White Lion, Putney, a Vaux "free" house where a festival featuring 30 beers was to take place in May. Naturally there were hoax articles - three in all. One involved findings from the *Piscis Fatuus Flatulans* - a relation of the prehistoric *Salmo Petri* (rock salmon) - used for particularly fizzy continental beers, the reason being that the fish could ingest air through its mouth and expel it at the other end. Actually there IS a fish which really does that - HONEST - which provided the inspiration for the piece. Another dealt with Grange Farm Cider, whose proprietors Joe & Eddy Grundy live in Ambridge, Borseshire. Should the penny have failed to drop, the title was "Underneath the Archers". In the same vein, the saving was announced of Scruttock's Monastic Brewery from closure by Crudgington Holdings - its victory ale, og 1175, was to be named Black Death Special. The last line referred the reader to another page, where the information offered was "If you believe a word of that, you obviously haven't noted the date on the cover". Unfortunately a gremlin crept in - it followed the line "Continued from pages . . ." one of which happened to be the number of the page on which appeared an advert headed "Track down the cheapest pint of bitter in England" at a particular pub, offering William Younger Bitter at 59p, Wadworth 6X at 69p, Marston Pedigree at 79p and Greene King Abbot at 89p. We received no complaint from the advertiser, who was perfectly serious, or it might have led to a libel action. Nowadays that WOULD have been taken as a hoax, though London prices have always been a bad joke. Incidentally another advert offered those beers in other

pubs owned by the same chain at 75p, 96p 99p and £1.06 respectively. A hoax advert did in fact appear, but it was too obvious to be misleading, and filled in a few column inches satisfactorily.

A press release was quoted announcing that Ruddles Best Bitter was available in southern England.

Elsewhere it was stated that this beer was replacing Watney Combes Bitter and an instance was given of one pub where Ruddles was £1.10 a pint, 12p more than the displaced Combes.

A quotation from the *Morning Advertiser* stated that Youngs had raised prices for the third time in a year, by 2p a pint (the 2 previous rises each being 4p). An Editorial note remarked that it had gone up yet again in one particular local, bringing Ordinary up to £1, compared to Bass for 98p just up the road. When I visited the two concerned last July, both of those prices were up by about 50% - if my memory serves me correctly - and both had far less customers in evidence than I remember at comparable times of the day. Doesn't all this talk of prices depress you?

Information from Watney's regarding changes to its range was quoted as follows: Combes Bitter would cease to be available by the end of April replaced by Ruddles Best; the latter would continue to be brewed at Langham, and there was no plan to brew it at Brick Lane. Truman Bitter was to be withdrawn though Best would remain; no mention was made of Sampson.

A possible tongue-in-cheek suggested that an authentic quotation from a book printed in 1450 indicated the existence of keg beer in those days: *Be yoxinge ne bolkinge*. A modern, tactful translation was provided; *Be neither hiccupping nor belching*. Better explanations were invited.

The demise of Wethered's Brewery at Marlow was in the offing, and an interview between Mostyn Lewis and Whitbread's South Eastern Managing Director was published - the gist of the latter's statement, while justifying this and other closures, is summed up by one of his statements, "Our commitment to traditional ale will not diminish as a result of the Marlow

Contd. on p.37



*Are proud to announce
their latest selection of Guest Ales*

Felinfoel Double Dragon	5.0% ABV
Charles Wells Eagle IPA	3.5% ABV
Fuller Smith & Turner London Pride	4.1% ABV
Jennings Bitter	3.4% ABV
Adnams Broadside	4.4% ABV
Everards Tiger	4.2% ABV
Hook Norton Bitter	3.6% ABV

Come and visit your local Nicholson's for full details



THE BEST IN LONDON PUBS

BEER BRIEFING
LONDON BEER GUIDE UPDATES 81

Another bumper month for new Wetherspoon openings, with four brand new pubs in home territory, in north and north west London. The inclusion of non-smoking areas will be welcomed by many. Highgate Mild is increasingly available in discerning Charrington houses.

The numbers in brackets after each entry refer to the age number in the following guides: E - East London & City Beer Guide, 3rd edition; N - North London Beer Guide, 2nd edition; SE - South East London Pub Guide, 3rd edition; SW - Real Beer in South West London; W - Real Beer in West London; X - Essex Beer Guide, 8th edition. U refers to earlier updates. # indicates a guest beer.

**NEW & REOPENED PUBS & PUBS
CONVERTED TO REAL ALE**

CENTRAL

EC1, BULLS HEAD, 125 Central Way. Webster: Yorkshire Bitter. (E13, U80)

EAST

E8, DOLPHIN, 165 Mare Street. Webster: Yorkshire Bitter. (E112)

E14, BOOTYS, 92A Narrow Street. Tetley: Bitter. A Free House/Wine Bar.

E14, DRUMMONDS, 3 Heron Quay, Marsh Wall.

Fuller: London Pride. (E144)

E14, LORD STANLEY, 55 Carmen Street. No Real Ale. Reopened. (E146)

E14, PRINCE ALFRED, 86 Locksley Street.

Courage: Directors Bitter. Tetley: Bitter. (E147)

E15, WHEELERS, 156 Leyton Road. Courage: Best Bitter. (E155)

NORTH

N1, 179 UPPER STREET, 179 Upper Street.

Courage: Directors Bitter. Theakston: Best Bitter, XB.

Wadworth: 6X. Younger: Scotch Bitter. Varying guest

beer. New Wetherspoon Free House in former

garage/workshop. Patio at front. L shaped bar area with

'no smoking' and dining area at rear. Splendid old photos of Islington and features on famous former locals including Orwell and Waugh adorn the walls. Food, open all permitted hours.

N9, LAMB, 52-54 Church Street. Courage: Directors Bitter. Theakston: Best Bitter, XB. Wadworth: 6X.

Younger: Scotch Bitter. Varying guest beer. Another new

Wetherspoon Free House in former restaurant premises, named after Charles Lamb the poet, a former Edmonton resident. Features on Lamb and other poets establish the theme. 'No smoking' area at rear. Food, open all permitted hours.

NORTH WEST

NW10, COLISEUM, Manor Park Road, Harlesden.

Courage: Directors Bitter. Theakston: Best Bitter, XB.

Wadworth: 6X. Younger: Scotch Bitter. Varying guest beer. Yet another new Wetherspoon Free House this time in the former Coliseum Cinema. Features a screen-size 20ft x 10ft mural depicting 50's movie stars Gary Cooper and Merle Oberon in a scene from "The Cowboy and the Lady." Food, open all permitted hours.

HARROW, VILLAGE INN, 402-408 Rayners Lane.

Courage: Directors Bitter. Theakston: Best Bitter, XB.

Wadworth: 6X. Younger: Scotch Bitter. Varying guest beer. A further new Wetherspoon Free House in former

shop premises. Features pictures of the historical development of this part of Metroland. Food, open all permitted hours.

SOUTH EAST

SE1, GREEN MAN, 276 Old Kent Road. Younger: Scotch Bitter (E1 a pint Sunday lunchtime). (SE25)

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

WC1, KINGSLEY HOTEL. Free House, H removed. W47, N16)

WC2, MARKET TAVERN. Renamed BELUSHIS. Now a cafe-bar, H removed. (W55, U58)

NORTH

BARNET, TWO BREWERS. Watney, demolished for housing development. (N170)

NORTH WEST

HARROW, TRINITY BAR. Free House, H removed (U79)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC1, BLUE ANGEL. - Young: Special. + Greene King: IPA. (U65)

WC1, OLD CROWN. - Bass. - Charrington: IPA.

+ Bateman: XXXB#. + Worthington: Best Bitter. (W48, N19)

WC2, ESSEX SERPENT. - John Smith: Yorkshire Bitter. (U72)

EAST

E6, DUKES HEAD. + Worthington: Best Bitter. (E104, U71)

E15, FLAPPERS. Renamed WAX (THE). (E153)

E15, RAILWAY TAVERN, 196 Plaistow Road.

+ M&B: Highgate Mild. (E154, U73)

E16, SHAKESPEARES HEAD. Renamed NEW SHAKESPEARE, still fizz. (E161)

NORTH

N2, ALEXANDRA, 1 Church Lane. + Fuller: London Pride. + Wadworth: 6X. (N47)

N2, BALD FACED STAG. + Friary Meux: Best Bitter. + Tetley: Bitter. (N47)

N2, OLD WHITE LION. + Fuller: London Pride. + Worthington: Best Bitter. (N48)

N2, WINDSOR CASTLE. + McMullen: Strongheart. (N49)

N3, JOINERS ARMS. + Fuller: London Pride.

+ M&B: Highgate Mild. (N50)

BEER BRIEFING

LONDON BEER GUIDES UPDATE 81 continued

N9, BEEHIVE. - Ind Coope: Bitter. + Benskins: Best Bitter. + Friary Mew: Best Bitter. (N74)
N9, JOLLY FARMER. - Beers listed. + Tetley: Bitter. + Young: Bitter. (N75)
N9, PYMMES PARK INN. - Wethered: Bitter. + Boddington: Bitter. + Flowers: Original Bitter. (N75)
N9, STAG & HOUNDS. - Beers listed. + Tetley: Bitter. + Young: Bitter. (N75)
N9, WILLIAM IV. - Taylor Walker: Best Bitter. + Ind Coope: Burton Ale. + Tetley: Bitter. + Young: Bitter. (N75)
N10, ALEXANDRA. - Beers listed. + Flowers: IPA. + Marston: Pedigree. (N77)
N11, ARNOS ARMS. - Charrington: IPA. + Bass. + Fuller: London Pride. + Worthington: Best Bitter. (N79)
N11, SIR JOHN LAWRENCE. - Wethered: Bitter. + Boddington: Bitter. + Marston: Pedigree. (N80)
N12, COACH STOP. - Beers listed. + Boddington: Bitter. + Flowers: IPA. + Marston: Pedigree. (N81)
N12, SWAN & PYRAMIDS. - Taylor Walker: Best Bitter. + Adnams: Old. + Tetley: Bitter. (N81)
N12, TILTED GLASS. - Beers listed. + Boddington: Bitter. + Flowers: IPA. + Marston: Pedigree. + Webster: Yorkshire Bitter. (N82)
N12, TORRINGTON. - Beers listed. + Boddington: Bitter. + Flowers: IPA. + Marston: Pedigree. + Webster: Yorkshire Bitter. (N82)
N12, TRIUMPH. - Wethered: Bitter. + Flowers: IPA. + Marston: Pedigree.
N13, WOODMAN. - Beers listed except Wethered: Bitter. + Boddington: Bitter. + Flowers: IPA. + Greene King: Abbot Ale. + Morland: Old Speckled Hen. Listed under N14 in error in N guide. (N85)
N14, BRAMBLES. - Beers listed. + Adnams: Bitter. + Greene King: Abbot Ale. + Marston: Pedigree. + Ruddle: Best Bitter. (N84)
N14, OSIDGE ARMS. - Taylor Walker: Best Bitter. + Adnams: Bitter. + Tetley: Bitter. (N84)
N14, WOOLPACK. - Truman beers. + Ruddle: Best Bitter. County. (N85)
N20, BLACK BULL. - Taylor Walker: Best Bitter. + Tetley: Bitter. + Young: Bitter. (N104)
N20, GRIFFIN. - Ind Coope: Bitter. + Friary Mew: Best Bitter. + Tetley: Bitter. (N105)
N20, THREE HORSESHOES. + Boddington: Bitter. + Brakspear: Bitter. + Greene King: Abbot Ale. (N105)
N21, DOG & DUCK. - Beers listed except Wethered: Bitter. + Boddington: Bitter. + Flowers: Original Bitter. + McMullen: Country Bitter. (N106)
N21, GREEN DRAGON. + Fuller: London Pride. (N106)
BARNET, KING WILLIAM IV. + Greene King: IPA. + Morland: Old Speckled Hen. + Tetley: Bitter. (N169)
NORTH WEST
HAREFIELD, PLOUGH. - Flowers: Original Bitter. - Greene King: Abbot Ale. - Marston: Pedigree. - Ruddle: County. + Brakspear: Bitter, Special Bitter. + Fuller: London Pride. + Gibbs Mew: Salisbury BB

(labelled Kerry's Golden Bitter). + Hook Norton: Best Bitter. + M&B: Highgate Mild. (W109, U48)
HAREFIELD, WHITE HORSE. - Ansell: Mild. + Greenall: Mild. + Thomas Greenall's Original Bitter. + Wadworth: 6X. (W109, U59, U63, U73, U75)
PINNER (EASTCOTE), MANOR HOUSE. Renamed MANOR (THE). - Webster: Yorkshire Bitter. + Range of cask beers from Whitbread range. Now a Whitbread pub ex Grand Met (Berni). (W135, U50)

SOUTH EAST

SE1, LEATHER EXCHANGE. Renamed JUGGLERS ARMS. (SE29, U50)
SE10, ASHBURNHAM ARMS. + Shepherd Neame: Porter. (SE82, U68)
CROYDON, GEORGE, 17-20 George Street. Serves breakfast 7.30-11 Mon-Fri and 9-11 Sat. A choice of English, continental or American! (U80)

SOUTH WEST

SW3, SURPRISE. - Fuller: London Pride. + M&B: Highgate Mild. + Varying guest beer (currently Tim. Taylor: Landlord). (SW23, U56, U64, U73)
SW6, JOLLY MALTSTER. + Wadworth: 6X. (SW28, U45)
SW6 WHITE HORSE. + M&B: Highgate Old (winter). (SW31)

WEST

BRENTFORD, ROYAL HORSEGUARDSMAN. Address is 23 Ealing Road. (W99, U79)
HAYES, RAM. - Marston: Pedigree. + Fuller: London Pride. + Greene King: Abbot Ale. + Whitbread: Porter. (W118, U59)
HOUNSLOW, ROYAL ALBION. - Courage: Best Bitter. + Fuller: London Pride. + Webster: Yorkshire Bitter. (W128, U57)
ISLEWORTH, IRON BRIDGE. Renamed BRIDGE INN. John Smith: Yorkshire Bitter. (W131, U60)
UXBRIDGE COWLEY, COACHMANS INN. + Marston: Pedigree. + Ruddle: Best Bitter. + Wadworth: 6X. (W152)
UXBRIDGE, CROWN & SCEPTRE. + Wadworth: 6X#. (W152)

CORRECTIONS TO UPDATE 80

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

E6, MILLERS WELL. Was formerly SPIRITS BAR (fizz), already recorded in E guide (E105, U70)

PUBS CLOSED OR CEASED SELLING REAL ALE

E1, OLD BASING HOUSE. Should read E2.

OTHER CHANGES TO PUBS & BEER RANGES

WC2, LAMB & FLAG. +(plus) John Smith: Yorkshire Bitter.

E17, FLOWER POT. Should read FLOWERPOT.
NW8, NEW INN. Should have appeared after EAST, before SOUTH WEST.

West Country Products Ltd.

We've changed our name to *Classic Ales Ltd.*

Each month we will be listing in the London Drinker our "*Beers of the month*" offer to the trade.

To partake, why not ask your local to stock your chosen beer?
April's offers are:

ARKELLS BREWERY (Swindon, Wilts.)

Mash Tun Mild O.G. 1040 ABV 4.2%

"A strong dark mild, lightly hopped.
Brewed occasionally."

GALES BREWERY (Hordean, Hants.)

HSB O.G. 1050 ABV 4.5%

"Complex, slightly sour, strong beer.
A blend of BBB & Prize Old Ale."

BRAKSPEARS BREWERY (Henley, Oxon.)

Bitter O.G. 1035 ABV 3.4%

"A superb beautifully crafted, satisfying
and refreshing bitter."

ADNAMS BREWERY (Southwold, Suffolk.)

Broadside O.G. 1049 ABV 4.4%

"A dangerously potable ale that doesn't
drink its gravity."

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The Specialist Supplier of Traditional Ales, Ciders and Fine Bottled Beers.

All comments on beers courtesy of Roger Protz, "Real Ale Drinkers Almanac"

Dear Editors

With much surprise I read comments in your February '93 edition that the White Horse on Parson's Green has become "rather quiet, nowadays." My sore feet, tired from speeding about behind the bar, and my strained legs, exhausted after lifting row upon row of casks into their stillages, cry out against such a suggestion. Indeed, between shifting the kilderkins and pulling the hand-pumps, working at the White Horse is more like "working out" at a bustling gymnasium. Except that the Pub's clientele is far more diverse (and far less sweaty).

Just yesterday, for example, a group of American ale aficionados from Minnesota stopped by to sample a recommended drop of draught Traquair House Ale (the White Horse being the only regular outlet in England for the cask-conditioned version of this dark and potent brew, which we carry as one of our winter warmers from November - March). One pint led to another - the next, I believe, being Highgate Old Ale (the second of our winter warmers, which has developed luscious malt flavours during three months' maturation in the cask) - and we entered a discussion of US microbreweries that are beginning to serve real ales, with much being learned on both sides of the bar: that Americans shouldn't have more than one pint of Traquair, for example . . .

And a truly multicultural crowd attended the latest in the White Horse's ongoing series of regional British beer festivals: young women quaffing pints of Hadrian's Emperor Ale and Butterknowle's Old Ebenezzer (quite possibly the champion of the festival, with its full fruity richness!); brewers Ron Crabtree of Linfit and Bruce Awford of Rudgate (who both seemed eager to test the products of their competitors); and beer hunter Michael Jackson himself.

Overall, the staff handed roughly five-thousand pints over the White Horse's bar at **Beers from the North-East!** And let me tell you, serving so many beers was actually a lot easier than stillaging the forty-plus casks in which they arrived, not to mention bringing them **all** into peak condition for the same twelve-hour period. It was the kind of event that separates the cellar-men from the "cellarboys", as they say.

Still, the customers probably had the toughest job of trying to sample all forty casks!

But enough of special events and special visitors. What of everyday life? Suffice to say that the White Horse normally attracts a broad range of customers who appreciate a quality atmosphere and intelligent service. From the Fulham regulars who reign over the Public Bar to the commuters who leap off the evening Tubes, all confidently expect to receive beers treated with the utmost care and commitment.

I do my best to maintain their confidence, whether I pull a pint of star-bright Bass, or convince you to try a bottle-conditioned Cooper's Sparking Ale with its naturally cloudy yeast ("the Australian way, mate"). And if I'm extraordinarily lucky and the planets are properly aligned in the heavens, I might even persuade a few of the ladies to try a Belgian fruit beer instead of their usual G & T's. Ahh, sweet success mingling with the sweetness of a Framboise!

Actually, it's a bit of a thrill just to present customers with a proper "beer list" detailing our wide range of bottled ales and lagers. I serve our draught British beers with enthusiasm - from our smooth and dark Highgate Mild to the hoppy Adnams' Extra, a full-bodied premium bitter for which we are the only London outlet - but I always enjoy encouraging people to sample other styles, the products of other countries. Ask for a Chimay Red, a Pilsner Urquell, or an Anchor Liberty Ale and join the proud ranks of those exploring the brewers' world!

I hope this look at our recent efforts will dispel any suggestion that the White Horse's pace has somehow slowed. Top-notch beers, knowledgeable staff, and excellent meals make the White Horse as exciting and enjoyable as ever. But don't just take my word for it - ask your doctor or chemist. Better yet, take a quick trip down the District Line one day and see for yourself. Or come join in the fun on April 24 for **Beers from the North-West**, the next of our regional real ale festivals. Check it out.

Yours faithfully

Benjamin Myers
The White Horse on Parson's Green
SW6

BATTERSEA BEEREX 1993

S.W. London CAMRA wishes to thank all their friends and members for their efforts to make this year's festival so enjoyable. Thanks are also due to the hundreds of London Drinker readers who visited us and were so kind with their comments on our voting forms.

The three winners for the Limerick competition are: 1st M. Hargreave, 13 Malva Close, SW18. 2nd Tim Powell, 12 Sutherland Road, Walthamstow, E17 and 3rd P H & J M. Prizes will be forwarded in due course. Unfortunately the judges chose 3 Limericks that we are unable to reproduce in print, but they were very funny.

S.W. London's Pub of the Year 1992 award was also presented at Battersea. This year's winner was The Priory Arms, 83, Lansdowne Way, Stockwell, a free house selling a goodly selection of bitter beers and real cider. Owners Gary and Nikky Morris will host a presentation evening on Friday 30th April in the upstairs bar.



Gary Morris sampling Gilberts Wheat Beer



A party of happy punters.

MARQUESS OF ANGLESEY VOTED PUB OF THE YEAR

The Marquess of Anglesey in Covent Garden has been voted "Pub of the Year" by members of 135 Association in their annual ballot. The results of the ballot were announced at the Association's Annual Dinner which was held, by happy coincidence, at the Marquess.

Runner-up was the Sekforde Arms in Clerkenwell and in joint third place were the Duke of Wellington in Notting Hill and the Wagon & Horses in Surbiton.

Jack and Eileen Mountain are in charge of the Marquess which is a regular entry in the Good Beer Guide offering good-value food throughout the day.

F.H.S

Footnote: Membership of the 135 Association is open to anyone who has visited each of Young & Co's 170 or so pubs.

FORTHCOMING FESTIVALS

April 23-24 12th Luton
 Hightown Recreation Centre
 Old Bedford Road

April 30 -	Ongar
May 2	Budworth Hall, High Street, Ongar
May 14-16	4th Yapton Yapton & Ford Village Hall 1½ miles east from Barnham B.R.
May 20-22	8th Colchester Colchester Arts Centre, Church Street
May 24-29	Cambridge Cambridge City Football
May 27-29	4th Cider & Perry Exhibition Camden Centre, Bidborough Street, London WC1
May 29	Rare Breeds Centre Ashford, Kent
June 2-5	South Essex Thurrock Civic Hall, Blackshots Lane, Grays

ENGELBRÄU COMPETITION RESULTS

The winners of the Engelbräu Competition in the March edition were:

Sara Casserley, Birkhamstead, S. G. Wilson,
Harrow, Ian Taylor, London SW1

closure." Mostyn's closing comment was: "So I'm now on my third Whitbread brewery closure. Is it something I've said?" This was followed by a notice for a WHItbread Protest in Chiswell Street on April 30th that year.

Young's was reported to be available in London pubs belonging to Charrington's, Benskin's and Taylor Walker; a total of 42 were listed.

The recently published Real Ale Pubs in Kent was reviewed - its successor is due out later this year. Readers' recommendations were invited from Alma Publications' "The Best of London Pubs" then in preparation.

In the third of an occasional series on small brewers, Aardvark surveyed the in-house breweries of Clifton Inns, the Greyhound,

Streatham; the Orange, Pimlico; the Jolly Fenman, Sidcup; and the Yorkshire Grey, Theobalds Road.

John Conen described a "Bierprobe" (beer investigation) by 6 North London Branch members in Bamberg, Germany - obviously a beer-drinker's mecca - and mentioned that he was preparing a second edition to his Good Beer Guide of the area.

This was a particularly full issue and an article of this type could not do it justice without lengthy quotations. Don't forget, many back numbers are available from Stan Tompkins - see p.xx. Being the fortunate possessor of a full set I'm currently trying to index the lot - wish me luck!

Martin Smith

BRANCH CONTACTS

BROMLEY	DAVE FOORD	0689 54798 (H)
CROYDON & SUTTON	ANDY GRAY	(081) 683 1211 (W)
EAST LONDON & CITY	ROY JENNER	(081) 806 7605 (H) 0245 226511 (W)
ENFIELD & BARNET	DENNIS O'ROURKE	(071) 430 5269 (W)
KINGSTON & LEATHERHEAD	ALLAN MARSHALL	(081) 942 9115 (H) (071) 227 3377(W)
NORTH LONDON	MICK LEWIS	(081) 452 6087 (H&W) (071) 935 1350 (Mess)
RICHMOND & HOUNSLOW	DOUG SCOTT	(081) 560 8503 (H)
SOUTH WEST ESSEX	ANDREW CLIFTON	Romford (0708) 765150 (H)
SOUTH EAST LONDON	ERIC MARTIN	(071) 973 3274 (W)
SOUTH WEST LONDON	MARTIN BUTLER	(081) 542 3158 (H) (081) 862 6178 (W)
WATFORD & DISTRICT	MARTIN FEW	0923 52412 (H)
WEST LONDON	ROBERT McGOWAN ..	(071) 242 0262 x 2228 (W)
WEST MIDDLESEX	ALEX KOVAC	(081) 868 2540 (H) 0895 238592 (W)

APPLICATION FOR CAMRA MEMBERSHIP

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THE RUSKIN ARMS, E12

We would like to apologise to the licensee of the RUSKIN ARMS, 386 High Street North, E12 over a statement in the Beer Guide Updates column (number 79, page 33) in the February London Drinker which seems to have caused some confusion and concern. The entry for the pub stated that it is still open as a pub contrary to reports that it had been converted to a community centre. We wish to make it perfectly clear that the Ruskin Arms has not at any time been turned into a community centre and that it has remained open as a pub continuously.

The confusion actually arose due to a misunderstanding over which pub had changed; the Ruskin Arms was wrongly described in Update No. 76 last October as being converted to a community centre whereas the pub which actually changed was the Avenue Hotel round the corner at 90 Church Road. This pub is described in the East London & City Beer Guide as being closed and it was reported on page 36 of the February edition as being converted to a community centre.

We wish again to apologise for any confusion caused by this mistake.

BACK NUMBERS

To date 155 editions of London Drinker have been issued: back numbers of the following are available:

1979: March, April, May, June, August, September, December.

1980: February, March, April, May, July, August, September, October, November, December.

1981: February, April, May, June, July, August, September, November, December.

1982: March, April, May, June, July, August, September, October, December.

1983: February, April, June, July, August, September, October, November, December.

1984: All issues (May 1 copy only)

1985 to date: All issues.

If you need any of the above for your collection, they are available at 50 pence each, post free, from: Stan Tompkins, 122 Manor Way, Uxbridge, Middlesex.

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 Limited

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 SW4 ROSE & CROWN
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 SW8 SURPRISE
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 KINGSTON, PARK TAVERN
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 KINGSTON, WYCH ELM
 MITCHAM, KINGS ARMS
 MITCHAM, RAVENSBUARY ARMS
 MITCHAM, WHITE LION OF
 MORTIMER
 NEW MALDEN, ROYAL OAK
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 W4 WINDMILL
 W5 PLOUGH
 W5 RED LION
 W5 ROSE & CROWN
 W5 WHEATSHEAF
 W6 BROOK GREEN HOTEL
 W6 RICHMOND ARMS
 W7 VIADUCT
 W10 VILLAGE INN
 W11 FROG & FIRKIN
 W12 CROWN & SCEPTRE
 W12 MOON ON THE GREEN
 W13 THE FORESTER
 W14 WARWICK ARMS
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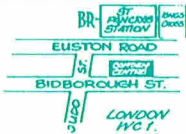
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