

Feb 96

# LONDON



30p

# DRINKER



The Lord Nelson, Stanhope Street, NW1  
Photo by: Alister Boyd

Vol 18

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

No. 1

## Where to Buy London Drinker

The following is a list of all the current outlets for London Drinker of which the editors have been informed. Full addresses are only given where there are two pubs of the same name in the same postal district.

### OUTLETS – EAST and SOUTH EAST PUBS

EC1 ARTILLERY ARMS  
EC1 BISHOPS FINGER  
EC1 MASQUE HAUNT  
EC1 O'HANLONS  
EC1 PHEASANT & FIRKIN  
EC1 ROSEBERRY  
EC1 SEKFORDE ARMS  
EC1 SHAKESPEARE  
EC3 SWAN  
EC4 BLACK FRIAR  
E1 LORD RODNEYS HEAD  
E2 CAMDENS HEAD  
E3 IMPERIAL CROWN  
E5 PRINCE OF WALES  
E8 LADY DIANA  
E9 FALCON & FIRKIN  
E9 ROYAL STANDARD  
E11 BIRKBECK TAVERN  
E11 GEORGE  
E13 VILLAGE  
E14 QUEENS HEAD  
E15 GOLDEN GROVE  
DAGENHAM, LORD DENHAM  
SE1 ANCHOR & HOPE  
SE1 COPPER  
SE1 FOUNDERS ARMS  
SE1 GEORGE TAVERN  
SE1 GOOSE & FIRKIN  
SE1 GRAPES  
SE1 HORNIMAN AT HAYS  
SE1 KINGS ARMS  
SE1 MARKET PORTER  
SE1 OLD BRIDGE HOUSE  
SE1 PRINCE WILLIAM HENRY  
SE1 SHIP, 68 Borough Road  
SE1 ST GEORGES TAVERN  
SE1 TRINITY ARMS  
SE1 WHEATSHEAF  
SE1 WHITE HART, Cornwall Street  
SE3 BRITISH OAK  
SE3 HARE & BILLET  
SE3 PRINCESS OF WALES  
SE5 FOX ON THE HILL  
SE5 PHOENIX & FIRKIN  
SE6 BLACK HORSE & HARROW  
SE6 TIGERS HEAD  
SE7 ANTIGALICAN  
SE8 CRYSTAL PALACE TAVERN  
SE8 DOG & BELL  
SE8 OLD MANOR HOUSE  
SE8 ROYAL GEORGE  
SE9 BANKERS DRAFT  
SE10 ADMIRAL HARDY  
SE10 ASHBURNHAM ARMS  
SE10 RICHARD I  
SE13 FOX & FIRKIN  
SE13 HOGS HEAD  
SE16 BLACKSMITHS ARMS  
SE16 MANOR TAVERN  
SE16 MOBY DICK  
SE18 COOPERS ARMS (Plaisted's)  
SE18 EARL OF CHATHAM  
SE18 ROSE'S (PRINCE ALBERT)  
SE18 VILLAGE BLACKSMITH  
SE19 ROYAL ALBERT  
SE20 MOON & STARS

SE22 CRYSTAL PALACE TAVERN  
SE25 ALLIANCE  
SE25 GOAT HOUSE  
SE26 DULWICH WOOD HOUSE  
ADDISCOMBE, CLARET WINE  
BAR  
BARKING, BARKING DOG  
BARKINGSIDE, NEW FAIRLOP  
OAK  
BEXLEY, BLUE ANCHOR  
CROYDON, ARKWRIGHTS WHEEL  
CROYDON, BUILDERS ARMS  
CROYDON, DOG & BULL  
CROYDON, FIDDLER & FIRKIN  
CROYDON, GEORGE  
CROYDON, PRINCESS ROYAL  
CROYDON, ROYAL STANDARD  
ILFORD, GREAT SPOON OF  
ILFORD  
LOUGHTON, LAST POST  
PURLEY, FOXLEY HATCH  
SOUTH CROYDON, FIDDLER &  
FIRKIN  
SOUTH CROYDON, RAIL VIEW  
WALLINGTON, WHISPERING  
MOON

### CLUBS

SE9 HOWERD CLUB  
SE13 LEWISHAM LABOUR CLUB  
SE18 PLUMSTEAD RADICAL  
CLUB  
CROYDON, RUSKIN HOUSE

### OFF TRADE

E18 Gales Off Licence, 204 High  
Road, Woodford Green  
SE3 Bitter Experience, 129 Lee Road  
BROMLEY, Bitter End, 139 Masons  
Hill

### OUTLETS - WEST CENTRAL and NORTH PUBS

WC1 CALTHORPE ARMS  
WC1 CITTIE OF YORKE  
WC1 OLD MONK  
WC1 PAKENHAM ARMS  
WC1 PRINCESS LOUISE  
WC1 RUGBY TAVERN  
WC1 SUN  
WC1 THREE CUPS  
WC1 UNIVERSITY OF LONDON  
WC2 CROWN & ANCHOR  
WC2 FULMAR & FIRKIN  
WC2 GEORGE IV  
WC2 HOGS HEAD  
WC2 MARQUESS OF ANGLESEY  
WC2 MOON & SIXPENCE  
N1 179 UPPER STREET  
N1 COMPTON ARMS  
N1 EARL OF RADNOR  
N1 GEORGE & VULTURE  
N1 MALT & HOPS  
N1 MARQUESS TAVERN  
N1 PRINCE ARTHUR  
N1 WENLOCK ARMS  
N2 WELCH'S ALE HOUSE  
N4 OLD SUFFOLK PUNCH  
BOWL  
N4 TAP & SPILE  
N6 OLD GATE HOUSE

N7 TAPPIT HEN  
N8 ELBOW ROOM  
N8 RAILWAY TAVERN  
N8 TOLL GATE  
N9 LAMB  
N11 BANKERS DRAFT  
N12 TALLY HO  
N13 WHOLE HOG  
N16 ATLAS  
N16 ROCHESTER CASTLE  
N17 ELBOW ROOM  
N17 NEW MOON  
N19 DOG  
N21 DOG & DUCK  
N21 HALF MOON  
N21 ORANGE TREE  
N22 STARTING GATE  
BARNET, MOON UNDER WATER  
BARNET, WHITE LION  
BARNET, YE OLDE MONKEN  
HOLT  
COCKFOSTERS, TRENT TAVERN  
EDGWARE, BLACKING BOTTLE  
ENFIELD, MOON UNDER WATER  
ENFIELD, OLD WHEATSHEAF  
NEW BARNET, BUILDERS ARMS  
NEW BARNET, LORD KITCHENER  
NEW BARNET, RAILWAY BELL  
**OUTLETS - NORTH WEST PUBS**

NW1 HEAD OF STEAM  
NW1 LORD NELSON  
NW1 QUINNS  
NW1 SPREAD EAGLE  
NW2 BEATEN DOCKET  
NW3 FLASK TAVERN  
NW3 THREE HORSESHOES  
NW4 CHEQUERS  
NW4 GREYHOUND  
NW4 PICKLED NEWT  
NW8 PRINCESS ROYAL  
NW9 J.J. MOONS  
NW9 MOON UNDER WATER  
NW9 WHITE LION OF MORTIMER  
NW10 COLISEUM  
NW10 GRAND JUNCTION ARMS  
NW10 OUTSIDE INN  
NW11 WHITE SWAN  
HAREFIELD, PLOUGH  
HARROW, MOON ON THE HILL  
HARROW WEALD, SEVEN BALLS  
HATCH END, MOON & SIXPENCE  
KENTON, NEW MOON  
NORTH HARROW, J.J. MOONS  
RUISLIP, J.J. MOONS  
SOUTH HARROW, J.J. MOONS  
STANMORE, MALT HOUSE  
WEALDSTONE, ROYAL OAK  
WEALDSTONE, SARSEN STONE  
WEMBLEY, J.J. MOONS

### OFF TRADE

N1 Beer Shop, Pitfield Street  
NW6 Grog Blossoms, 235 West End  
Lane

### CLUBS

NW4 HENDON SOCIAL CLUB,  
Middlesex University Bus.  
School

*continued on page 39*



## EDITORIAL

I've noticed, in the last few years, that it's almost impossible to go anywhere in Britain without finding cider on handpump in many pubs. But no, this country hasn't suddenly woken up to real cider at all, although you'd never guess from our side of the bar. So let's take a closer look at this new phenomenon.

Out of all the sharp practices that go on behind the scenes in our pubs, perhaps the nastiest is the advent of the fake handpumps. At one time, these were only used for serving keg beer, but today it is mainly used for serving keg cider. So what is a fake handpump? Well, I use this term to describe what looks like a standard beer or cider engine but which is normally used to serve fizzy, processed drinks.

The handpump is usually pulled down once to trigger a switch which served the beer or cider. So, although easy to spot compared with a genuine handpump (which needs several pulls), you've already ordered the drink before you've realised.

Possibly the worst offender is Addlestons cider. This is served using a gas system and the fake handpump is pulled several times – just like a real one. This system was deliberately designed to look and react like a traditional handpump.

Next up is Symonds' Scrumpy Jack, a full-blown fizzy keg cider. Owned by Bulmer, it is widely available throughout the country. Scrumpy Jack, though, is also available on either a keg box (so everyone knows what it is) or a tap with a static mini handpump. But Symonds, for reasons best known to themselves, very rarely tell either the pub or the brewery about these two other systems. Thus the con is extended – in a different way – from the customer to the landlord.

Lastly, comes Taunton's Cidermaster, another fizzy keg cider. This is also available with a keg font, but is harder to find on this system than a goal-scoring striker in the England team.

There are also three manufacturers currently making fake handpumps for use with keg beer, and these will undoubtedly come into use unless we start by clamping down on the fake cider pumps.

So where does CAMRA stand on all this? I'll tell you. CAMRA has, and always will, campaign against misleading methods of dispense. When I can't tell a fake handpump just by looking at it, what chance do less knowledgeable customers have? A fat chance!!

Current CAMRA policy is that no pub should go into the Good Beer Guide if it has a fake handpump, unless there is an overriding campaigning reason for its entry. There are, under CAMRA's guidelines, very few pubs that fit into this category.

Of course, I am as unhappy as any other drinker to see pubs selling good-quality beer taken out of the Good Beer Guide, because they use a fake handpump, but there are a number of points to be taken into consideration. When a pub sells a keg product through a fake handpump, it is not doing it by accident. Both the landlord and the brewery know full well that they are doing; and deliberately conning the customer is exactly what they are doing. And if a pub is devious enough to mislead you on one product, what else might they be doing? Elsewhere in this magazine, you will find a listing of some examples of pubs not in this year's Good Beer Guide for this very reason, even though their beer is of good enough quality to merit an entry. (As it happens, I recently visited one of these pubs – in Gillingham – to find the fake handpump removed. So why was it there in the first place?)

On the plus side, a number of breweries have now removed the fake handpumps from their pubs – Fullers being a good example, and in other parts of the country, local CAMRA branches have persuaded their better pubs to do likewise. Hopefully, we will continue to persuade pubs and breweries that customers will still drink their products if they are sold in an honest rather than underhand way. Don't be misled.

**Mick Lewis**

**Advertise in next month's**

**LONDON  
DRINKER**

*and get your message direct to the brewers,  
pub owners, licensees, festival organisers, pub  
regulars and drinkers of London and beyond*

**Call now, day or evening, 7 days a week**

**BARRY TILLBROOK**

**0181 989 7523**



# King & Barnes



Available from all  
Oddbins' outlets and  
King & Barnes pubs.

*Or come to our shop*  
**The Brewery Shop,**  
**16 Bishopric,**  
**Horsham,**  
**West Sussex.**

*For further information  
please ring 01403 270470*



---

## IDLE MOMENTS

Well here we are again; welcome to the first Idle Moments of 1996. I trust that you had a good Christmas and New Year, assuming that you remember that long ago. Now it's time to change all that and get on with my regular task of causing you extreme irritation and annoyance, starting as usual with the answers to December's number puzzles that have been nagging at you for all of two months:

1. 53 Imperial Gallons in a Barrel of Oil
2. 4 Operas in Wagner's Ring Cycle
3. 2 Volumes to the Domesday Book
4. 5 African Countries have Coasts on the Mediterranean
5. 6 Numbers Correct to Win the National Lottery Jackpot
6. 1 Over Par is a Bogey
7. 2 Kilderkins in a Barrel
8. 4 English Counties have Borders with Wales
9. 7 Balls on a Snooker Table are not Red
10. 23 Members in the Cabinet

And now that you have that thorn removed from your side, here are this month's to keep the irritation level up:

1. 4 RA in a R
2. 7 UAE
3. 2000 OG to be H in S
4. 2 C in SA do not have C-L
5. 26 C in S
6. 5 D on a H
7. 8784 H in a LY
8. 2 E and E in MPH
9. 880 Y in a HM
10. 5 CM of GB in the TC

No doubt with time on your hands and your new Good Beer Guide in them you worked out last time's brewery anagrams so you don't really need the solutions. Just to irritate you further then, I shall give them to you:

- |                |             |
|----------------|-------------|
| 1. CLEANED SET | CASTLE EDEN |
| 2. DUNE MAN    | MUNDANE     |
| 3. MEAN BATS   | BATEMANS    |
| 4. LEX FOY     | FOXLEY      |
| 5. RED ROB     | BORDER      |

I was thinking of giving you a short break from the brewery anagrams, but then I thought, "I've gone through the new GBG and got some new ones so it would be a waste not to inflict them on the punters." So here they are:

1. HELL! A SAD MINK
2. WE HIT
3. BROWN TEA
4. ILL ON BEER
5. SID RANG FLO

Now, you may recall that last June we had some cryptic tube stations for you to work out from John McGraw of Hayle. At the time I said that I liked the idea and thought I would try some myself. Having

found a spare half hour over the festive period I did just that, so here are some of mine that you can have a go at – or ignore if you like:

1. Who annoyed the monarch?
  2. Fairy Combe
  3. Road full of rabbits
  4. Celebrity School
  5. A big family, all girls
  6. Don't forget to bring your bottom
  7. Miner's forest
  8. Forest river crossing
  9. Home for fruit?
- and finally...
10. Gateway to the South

If you are my age, you will probably realise that the last one does not relate directly to the name of the station but has a literary connection. If you still can't get it I'll give you a clue at the end.

Yes folks it's 5BY4 time again. I know how much (I imagine) you like it – not much at all, but it's here again anyway. This month I've called it Sounds of the Sixties (What do you want, originality?) and I've taken ten songs by ten groups or singers for you to match up. There's no Beatles or Stones but they are all well known and all were top ten hits. As usual the solution to this one is at the end:

1. Once Upon a Dream
2. Come Tomorrow
3. Don't Let the Sun Catch You Crying
4. Needles and Pins
5. Oh Well
6. Bits and Pieces
7. I Understand
8. Heart Full of Soul
9. Bad to Me
10. Michelle

In case you hadn't worked it out, those were the songs and the artistes are coming up now:

- A. Dave Clark Five
- B. Searchers
- C. Billy J Kramer and the Dakotas
- D. Fleetwood Mac
- E. Manfred Mann
- F. Freddie and the Dreamers
- G. Overlanders
- H. Billy Fury
- I. Gerry and the Pacemakers
- J. Yardbirds

Right, now it's time for the round with the title I coined last year, General Trivia (or was it Trivial Knowledge?). Either way it's sufficiently facile (not to say trite) to be annoying so I'll stick with it, whichever one it is – I might check up by next month. Anyway, here are the answers to December's questions:

1. The Stoop Memorial Ground; Harlequins FC

2. 4-6-0
3. Window cleaners
4. Our American Cousin
5. Leah
6. Between the shoulder blades
7. Wine
8. Winking
9. Hermann Hesse
10. A butterfly

And finally to keep you occupied until March here are this month's questions. Don't take too long over them – it is February after all, even if you do get an extra day to work them out:

1. What historic act was performed by John Bellingham in 1812?
2. We all know that Tommy Steele played the lead role in the musical *Half a Sixpence*, but who wrote the book on which the story is based?
3. Who was (probably) the most famous resident of Prinsengracht in Amsterdam?
4. The man who invented the water closet as we know it today was celebrated in a book entitled *"Flushed With Pride"*. What was his name?
5. What did James Lansdowne Norton do for a living?
6. On Wednesday 13th December 1995 an English Heritage blue plaque was unveiled on No. 131 Waldegrave Road, Teddington. Whose birthplace does it mark?
7. What feature of a building could be saddleback, gambrel or mansard?
8. What did Sir Edwin Lutyens, Hank Williams and Maurice Chevalier do on New Year's Day?
9. A Second World War aeroplane was designed and the prototype built at Salisbury Hall (now a museum dedicated to it), near to St Albans. Which aeroplane was it?
10. At the opposite ends of what will you find works by Sir Edwin Landseer and Edward H Bailey?

And now, as promised before I go and leave you in peace, here is the solution to this month's 5BY4:

1-H, 2-E, 3-I, 4-B, 5-D, 6-A, 7-F, 8-J, 9-C, 10-G.

Oh yes, the clue to "Gateway to the South" for those of you too young to remember is Peter Sellers.

By the way, in case you are thinking I made a New Year resolution to be as irritating as possible this year you are wrong – there was no need!

See you next time.

**Andy Pirson**

## NEWS FROM YOUNG'S BREWERY

National distribution of their beers and a new fair deal for wine drinkers in pubs have helped Youngs, the south London independent brewers, to achieve a 15 per cent increase in profits for the first half of the year.

The company's interim results show that profit after tax in the 26 weeks to the end of September was £1.75 million, compared with £1.52 million in the same period last year. Profit before tax rose from £2.24 million to £2.57 million with turnover up 3 per cent at £37.49 million.

Brewery chairman John Young said: "We have been helped by the fact that our beers are now available throughout Britain – in free houses, clubs and the national brewers' pubs – and by the performance of our expanding hotels division.

"But cross-Channel beer imports continue to grow and pose an ever increasing threat to our industry. We sincerely hope that our second half results will be improved by the Chancellor reducing duty in his forthcoming budget, to the benefit of our company and our customers."

The wine revolution in Young's pubs has been masterminded by Clare Young, great-great-granddaughter-in-law of the firm's 1831 founder, and a director of Young's wine subsidiary, Cockburn & Campbell.

She said: "House wines are a thing of the past in an increasing number of Young's pubs. More than 50 of them now offer a choice of 14 or more top-quality wines from around the world, thanks to a new wine preservation system called *Le Verre de Vin* and the introduction of a rigorous training scheme for licensees, bar staff and brewery employees."

## THE RETREAT at BOCKING



42 Bocking Church Street, Braintree, Essex

## SPRING BEER FESTIVAL

16 REAL ALES

**Thursday 29th February  
to Sunday 3rd March**

OPEN 11AM TO 11PM THURSDAY TO SATURDAY  
12 MIDDAY TO 10.30PM SUNDAY

Bar food available at all times

*Paul and Caroline look forward to seeing you*

Usual hours: 12-3, 6-11 Mon-Sat. 12-3, 7-10.30 Sun

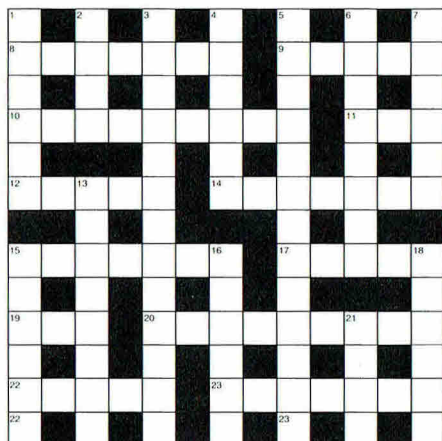
**01376 347947**



# LONDON DRINKER CROSSWORD

Compiled by DAVE QUINTON

£10 PRIZE TO BE WON



Name .....

Address .....

.....

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

Prize winner will be announced in the April London Drinker.

Solution next month.

All entries to be submitted to:

London Drinker Crossword

25 Valens House

Upper Tulse Hill

London SW2 2RX

## LAST MONTH'S SOLUTION



## ACROSS

8. Managed most of the judicial system with spite. [7]
9. Off shore creature. [5]
10. Another creature at gorilla massacre. [9]
11. In the beginning spy her, Eve, the woman. [3]
12. Hard rim or border. [5]
14. They work on the pitch. [7]
15. Authorise soldier to go before time. [7]
17. It's right to back alternative revolver. [5]
19. Slide into some leopard skin. [3]
20. Angry after decrease in medal production. [4,5]
22. Taken in to school, I hear. [5]
23. Laid back students return for timepiece. [7]

## DOWN

1. It may provide inspiration. [6]
2. Broken nail colouring. [4]
3. Company people surround old king, for example, in crowds. [13]
4. Boxer's depression? [6]
5. Old circus turns? [7,6]
6. Bath feature is on the increase. [8]
7. Still on board you'll find this game. [6]
13. Do they practise withdrawal? [8]
15. Overcome turbulent stream. [6]
16. It goes badly for an arrogant person. [6]
18. Whisper in the paper. [6]
21. Miss out road in books. [4]

Winner of the prize for the November Crossword:

Ange Hobbs, London E17.

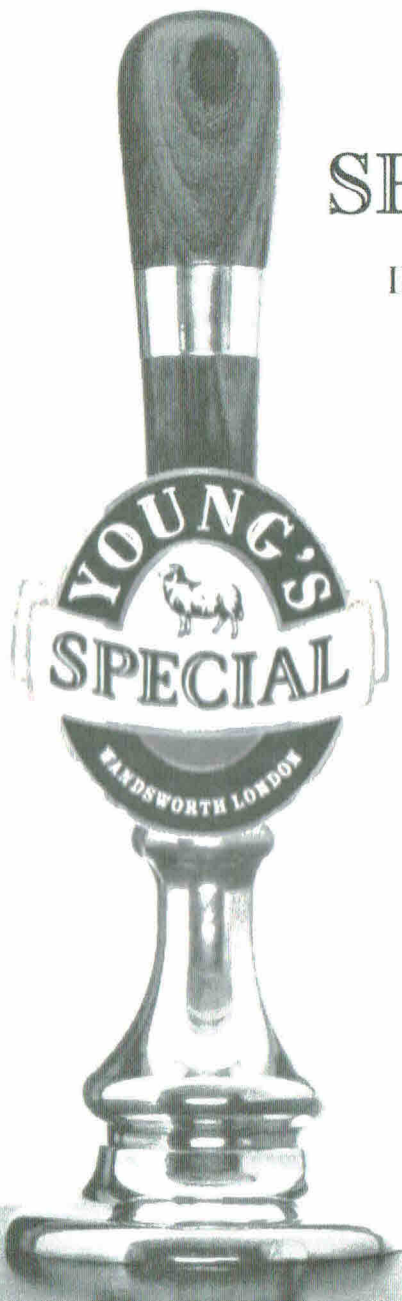
Other correct entries were received from:

Paul Adams, Mark Antony, Aardvark's Apostle, I.W.Ardon, Tommy Atkins, Bernard Blount, Breda Blount, John Blundell, Robin Bolt, Martyn Brown, Andy Camroux, A.P.Comaish, I.Cox, Kathryn Everett, Mikes Farrelly/Richards, B.H.Fletcher, Paul Gray, J.E.Green, Guy & Alison, Jonty Hawkes, John Heath, Paul Hopkinson, Jan & Mick, Pete Large, Dylan Mason, Al Mountain, Terry Neill, Rab Noolas, John O'Donovan, Stuart Osgood, Kenneth Reed, Super Scooper, Eddie Sissons, Tarnya & Stephen, Neil Walton, Tony Watkins, Martin Weedon, Spud Whale, Hazel Woodhams, David Woodward, John Young (dec'd).

# WE SPECIALISE

IN EVERY CORNER OF  
THE COUNTRY

If your Landlord doesn't  
yet stock this famous ale,  
we can advise on supply  
on the Young's helpline



Young & Co.'s Brewery  
Telephone: 0181-870 0141



---

## LETTERS TO THE EDITORS

Dear Editors,

The 'London Drinker' is owed many thanks as it has made my annual pub crawling pilgrimages from Canada to London a worthwhile experience. Thru it I have met interesting characters, made new friends and met people who share a common dedicated interest in preserving IF not reviving the quality of good ale.

One only has to taste the chemical swill that is manufactured in North America to understand what would happen if no one took an interest in real ale. In fact it is the dedicated purist in England that has contributed to the recent start of North American boutique breweries. Alas, most North American breweries still do not have the correct technique and those that do are few and far apart. To reach them is difficult due to the large distances in North America *but* at least it is a start.

My most recent stay in London (November '95) was an outstanding success. Stan (membership editor) was in his usual fine form. Not only did he reacquaint me with the usual haunts but came up with some new 'old' pubs that I have never visited in my 20 years of exploring London. Also, meeting again with Stan's supping acquaintances was, as always, a pleasure (no names, to protect the innocent).

In the several years that I have known Stan his memory for pub locations never ceases to amaze me. Strong rumour has it that he could find his way blindfolded. I haven't seen him try it but I still support the rumour.

It's always a pleasure to do these crawls. Good company and good ale — what more can anyone ask for other than more frequent trips to England. This one was equally as good as the ones before. Other trips have resulted in exploring a town outside of London — however this time was a London theme which was good as there was no down time involved with train travel.

If anything was disappointing on this trip it was the noticeable attempts on the part of publicans to short change one in the amount of good ale poured into your pint glass. Having been well trained by Stan I had no compunction about asking for a top up. I did carry out an extensive survey which forced me to visit numerous pubs so that my observations would be objective. Each pub I visited I was

able to position myself with a good view of the bar. Thus I was able to observe the amount of times that this action was carried out with no complaint from the clients. Far more times than I have observed on previous trips. PITY!

Before signing off, Chris I salute you in your effort to bring to light the actions of a Young's pub and the subsequent results from Young's themselves. I find this a pity as I would like to think that all concerned would accept constructive criticism and not act like children. If I was Youngs I would have thanked you for bringing the problem to my attention and no doubt have a stronger client base for it, not to mention the free advertising as opposed to the adverse advertising that resulted in this altercation.

Keep the good work up.

Sincerely

Ian G. Shimmin

---

Dear Editors

I enclose a letter to Wetherspoons complaining about their new guest beer prices started this week, I hope you can find room in the next London Drinker to include some or all of it.

Barry White

Mr Tim Martin

London E9

J D Wetherspoon PLC

Dear Mr Martin

Although in the past I have been upset and annoyed by your policy of charging a flat price for your guest beers in Wetherspoon pubs, I have not written before. I was told by staff in my local Wetherspoons at Victoria BR that you have been receiving many complaints and because of this, when I visited my local earlier this week, I found that guest beers now cost £1.84 to £1.99 per pint instead of £1.80 previously, an increase of 4 to 19 pence. This is on top of increases from £1.70 to £1.75 to £1.80 in the past year.

I think this is a deplorable way to deal with the flat price complaints and will not be using your pubs while this policy is in place. A range of £1.70 up to 1042, £1.80 up to 1055, £1.90 1056 upwards would have been acceptable.

As your regular beers are basically all Scottish Courage products with one outsider, this range does not appeal to me. If this policy

*continued on page 10*

*continued from page 9*

also applies to pubs outside London, I cannot see you having success in the North.

I trust I will hear from you soon to explain this strange policy.

Yours sincerely  
Barry White

Dear Editors

Reading about Mr Cobbold's fortunes when Young's Brewery called him to account for his publication in London Drinker. I was strongly reminded of an event that occurred a couple of years ago. I had published an article in the Dutch beer consumers magazine *Pint Nieuws* on the famous Belgian Duvel beer, famous for its quality and taste, notorious for its strength, which earned the beer its nickname "yellow-gold oblivion." at present quite well available in London pubs, as I have noticed during a recent visit. At that time, the quality of Duvel had suffered a setback. The beer had become unpredictably wild because somehow too much pressure built up inside the bottles. Besides from being downright dangerous, this phenomenon was to the detriment of the taste, as was my strong conviction.

As I said, I published an article on the Duvel's downfall in my capacity as columnist for *Pint Nieuws*. As columns go, the article was slightly derisive and I am afraid it caused a considerable upheaval. The Dutch wholesaler and distributor flew into a rage and at the brewery they were not at all amused.

Like Mr Cobbold, I was called to account for my mischievous writings. Together with the chairman of *Pint*, the Dutch real ale campaign, and two editors of *Pint Nieuws*, I went to visit the brewery in the Belgian village of Breendonk. With a slightly troubled heart, I do admit. In the brewery's office we were welcomed by Mr Geraert, one of the directors, and by Mr Van den Regenmortel, who then was the brew master. With regard to my person, the reception was a bit chilly ("Eissing, yes, that name does ring a bell...") but by no means hostile. After a cup of coffee, we were taken on a very extensive and professional tour round the brewery under the personal guidance of the gentlemen mentioned above. There were no closed doors anywhere and all questions were answered fully, unreservedly and without the slightest hesitation. I believe our questions were quite crucial. The problems which had been the subject of my



# The Malthouse

Cask 100



*A permanent promotion for Real Ale Lovers*  
**Register now for unique benefits**

\* Over 400 different beers in just 18 months

\* Monday night discount for CAMRA members

\* Lively, friendly atmosphere

**Next  
Month**

**" Beer Buff of the year "**

*Blind Tasting Competition*  
*Win our prestigious Trophy*  
*and a Firkin of Beer*

Friday the 8th to Sunday the 10th of March



7 Stanmore Hill, Stanmore, Middlesex. Telephone 0181-420-7265 for further details



column were acknowledged and explained and we were informed on the measures that were being taken to prevent the occurrence of any such incidents in the future.

At the end of the tour, we were taken to the tasting-room, where an event took place that the Belgians generally refer to as 'degustatie'. Comparatively small amounts of Duvel in various stages of maturity were offered for sampling. This, of course, is quite interesting. I am afraid, however, that each of us drank the equivalent of at least six large Duvels...

In the course of the degustatie we were honoured by a visit of Mr Moortgat, one of the few living members of the family who founded the brewery. He was a very old and venerable gentleman, who, because of his age, restricted his visits to the brewery to very rare occasions when important guests were being entertained. Mr Moortgat invited us to dinner, but not before we had some coffee in a village pub. To my dismay, the coffee came in the form of two more large glasses of Duvel.

We were then taken to a lovely restaurant, where the meal would no doubt have been memorable had not the memory been severely impinged upon by generous quantities of Duvel.

Instead of rapidly backing out after a severe reprimand, we all parted the best of friends, with all questions answered and skies completely cleared. The journey back home was not without its specific problems, as, alas to be expected.

I know that some pessimists will say that we were bribed. Quite certainly that is not my feeling. Whatever one's opinion, we were surely not shamefully offended, as Mr Cobbold was by Young's brewery after his critical remarks regarding their policy. I still like a Duvel every now and then.

Yours sincerely  
Peter Easing  
The Netherlands

---

Dear Editors

I am writing in dismay having seen next year's GBBF logo at the recent (excellent) Pig's Ear Beer Festival. I thought the 1995 logo was bad enough; this year the 'design team', one person presumably, has surpassed itself. Unfortunately I am now expected to visit pubs asking them to display the monstrosity that would be better used to advertise a primary school's summer fair!

I don't know whether the GBBF Working

Party decide on the logo as a group or whether only one person is left to choose the logo, either way a wider choice is needed. One person who has expressed interest in submitting a logo in future is John Crockford. John has designed the Pig's Ear logo for a number of years and the Catford logo for the last 3 years, as well as the every-popular Oliver Reed T-shirts.

I have written to CAMRA HQ pleading with them to look at a wider range of choices before deciding upon the 1997 logo, am I alone in these thoughts?

Best Wishes  
Andy Camroux

---

Dear Editors

Some years ago when editing 'Ale Talk', branch magazine of Kirkless CAMRA, I was pursued by solicitors from Bass, the dominant brewer here. Some recent articles had been unsympathetic to the big brewer and attempts were made to intimidate me, as editor. Like you I was asked to print a retraction written by Bass, but published instead a bland statement which, in effect reiterated our original criticism. Bass did not pursue us further. Happily there was no personal confrontation such as you had to encounter.

John Young's cheap sneer at 'schoolteachers' betrays his ignorance of a much maligned profession. During a lifelong involvement in voluntary organisations, I have always found teachers to be among the most useful members in religious, political, charitable and leisure organisations. The nation owes much to its teachers for their work outside the classroom in our democratic society.

Michael Hardman's lecture on amateur journalists could only have been made by him as a tool of his employers. He knows as well as anyone that amateur editors of every type of publication from parish magazines to scholarly reviews enrich, as they always have done, our national literature. May they long continue to do so.

The 'London Drinker', I am confident, is in good hands.

With best wishes

Yours sincerely

Philip Charlesworth

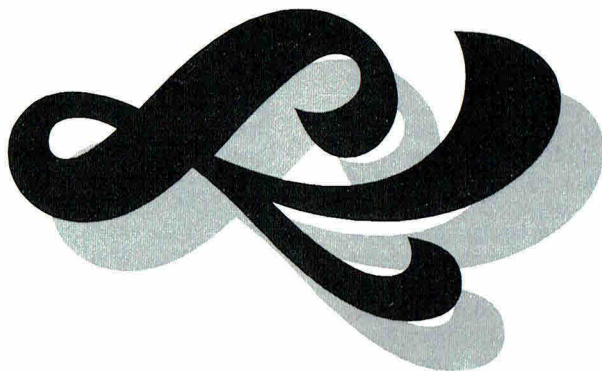
P.S. I drink Youngs frequently when I visit my children, at the Castle in Putney and the Clockhouse on Peckham Rye. But I prefer London Pride.

Over 50 Real Ales  
Imported Beers



Ciders and Perries  
Hot and Cold Food

**North London CAMRA presents ...**



**... the event formerly known as**

# **LONDON DRINKER BEER and CIDER FESTIVAL**

Wed	12 - 3pm & 5 - 10.30pm	£2 after 5pm
Thu	12 - 10.30pm	£2 after 3pm
Fri	12 - 10.30pm	£2 after 1pm

**6th - 8th March 1996**  
**Camden Centre, Bidborough Street,**  
**London WC1**  
(opposite St Pancras Station)

Half-price admission for CAMRA members  
No admission after 10pm - Organisers reserve the right to refuse admission



---

## BRANCH DIARY

If your branch is not mentioned below, please ring the branch contact. Dates for February of which we have been notified are given below. Branches please send information to Andy Pirson. Branch contacts page 15.

**LONDON PUBS GROUP:** Wed 21 (8.00) Business Meeting. MARKET PORTER, 9 Stoney Street, SE1.

**CROYDON & SUTTON:** Thu 1 (8.00) Presentation of the London Pub of the Year Award to the ROYAL STANDARD, 1 Sheldon Street, Croydon - Mon 5 (8.00) SE25 Pubs Crawl. Start CLIFTON ARMS, 21 Clifton Road then ALLIANCE, 91 High Street; PORTMANOR, 1 Portland Road - Thu 15 (8.30) Social. RAILWAY, 32 Station Way, Cheam - Wed 21 (8.30) Two Pub Social. BUILDERS ARMS (if open), 65 Leslie Park Road then PORTER & SORTER, Station Road, East Croydon - Thu 29 (8.30) Branch Meeting. DOG & BULL, 24 Surrey Street, Croydon.

**ENFIELD & BARNET:** Thu 1 (9.00) Social & London Drinker Pickup. OSIDGE ARMS, Hampton Square, Southgate, N14 - Tue 6 (9.00) Social. QUEENS HEAD, 248 Regents Park Road, Finchley Central, N3 - Wed 14 (8.30) Branch Meeting. HUNGRY HORSE, 155 Percival Road, Bush Hill Park, Enfield - Thu 22 (9.00) Social. WOOLPACK, 52 High Street, N14 - Thu 29 (9.00) Social & London Drinker Pickup. RAILWAY BELL, 13 East Barnet Road, New Barnet.

**KINGSTON & LEATHERHEAD:** Thu 1 (8.00) BRANCH ANNUAL GENERAL MEETING. DRUIDS HEAD, Market Place, Kingston (upstairs room). A short branch meeting will precede the AGM; all interested members please attend - Thu 22 (8.30) Joint Social with South West London Branch. SULTAN, DeBurgh Road, Merton, SW19

**RICHMOND & HOUNSLOW:** Tue 6 (8.00) Committee Meeting. ANGEL & CROWN, Church Court, Richmond (open to all from 9.00) - Mon 9 (8.00) Branch Meeting (including Good Beer Guide nominations). WALDEGRAVE ARMS, 209 Waldegrave Road, Teddington - Thu 29 (8.00) Social. GARDEN HOUSE (formerly Boileau Arms and Old Rangoon), Castelnau, SW13 (near Hammersmith Bridge).

**SOUTH EAST LONDON:** Mon 5 (8.00) First Meeting of 1996 Committee. GREYHOUND, 315 Kirkdale, Sydenham. All welcome! - Wed 7 (8.00) Survey of 1997 Good Beer Guide entries. Meet at CRYSTAL PALACE TAVERN, 105 Tanners Hill, Deptford for minibus - Wed 12 (8.00) Survey of 1997 Good Beer Guide entries. Meet at CRYSTAL PALACE TAVERN, 105 Tanners Hill, Deptford for minibus - Thu 15 (8.00) Working Social at Battersea Beer Festival. See festivals column for address - Sun 25 (12.00) Pub Crawl of Greenwich. Start at RICHARD 1ST (Tollys) - Mon 26 Open Committee Meeting to plan 4th Catford Beer Festival. CRYSTAL PALACE TAVERN, 105 Tanners Hill, SE8. All welcome! Contact for festival only Andy Padgham tel. 0181-693 2555 (W), 0181-291 2874 (H).

**SOUTH WEST ESSEX:** Thu 1 (8.30) Social. RABBITS, Stapleford Road (B175), Stapleford Abbots - Tue 6 (8.30) Social. ROSE & CROWN, 16 Ilford Hill (A118 near A406), Ilford - Wed 14 (8.30) Branch Pub of the Year Presentation. PRINCE OF WALES, 199 Roman Road (B1002), Mountnessing - Tue 20 (8.30) Social. STAG, Brentwood Road (A128) Marden Ash - Tue 27 (8.30) Social. HOGSHEAD (ex Swan), 123 High Street (A1023), Brentwood.

**SOUTH WEST LONDON:** Thu 8 (8.00) Open Branch Committee and Open Festival Committee Meetings. OLD SERGEANT, 104 Garratt Lane, SW18 - Wed 14 to Sat 17 BATTERSEA BEER FESTIVAL - Fri 23 (7.30) Post Festival Discussion & Social. GROVE, 39 Oldridge Road, SW12 (venue subject to confirmation).

**WATFORD & DISTRICT:** Wed 7 (9.00) Watford Social. GOLDEN LION then WHITE LION (10.00) - Tue 13 (9.00) Good Beer Guide Social. VICTORIA, Oxhey - Wed 21 (9.00) Abbots Langley SWAN then COMPASSES (10.00) - Sun 25 (8.00) Branch Committee

*continued on page 14*

---

*continued from page 13*

Meeting. WEST HERTS SPORTS CLUB – Wed 28 (9.00) Deer Social, Bushey. KINGS STAG then WHITE HART (10.00).

**WEST LONDON:** Thu 8 (8.00) Pub Crawl. Start BRICKLAYERS ARMS, 31 Gresse Street, W1 then DUKE OF YORK (9.00), 47 Rathbone Street; RISING SUN (10.00), 46 Tottenham Court Road – Mon 19 (8.30) Social. MARQUESS OF ANGLESEY, 39 Bow Street. WC2 – Wed 6 Mar (8.00) Branch Meeting (and Good Beer Guide final selection). WARWICK ARMS, 160 Warwick Road, W14.

**WEST MIDDLESEX:** Thu 1 (8.30) Social & London Drinker Pickup. MOON & SIXPENCE, Uxbridge Road, Hayes End – Tue 6 (8.30) Social. PLOUGH, Mandeville Road, Northolt – Sat 10 (11.00am) Bus Type Pub Crawl. Start CASTLE, North Acton then COLISEUM (12.00), Harlesden; J.J. MOONS (1.00), Wembley; BLACK HORSE (2.00), Sudbury; MOON ON THE HILL (3.00), Harrow; J.J. MOONS (4.00), South Harrow; New Firkin Pub (5.00), South Harrow; FOX & GOOSE (6.00), Hanger Lane; CASTLE (7.00), North Acton; DUKE OF YORK (8.00), Acton – Thu 15 (8.30) Social. KINGS HEAD, Acton, W3 – Wed 21 (8.30) Branch Meeting. LOAD OF HAY, Villiers Street, Uxbridge – Wed 27 (8.30) Social. CROWN, Harmondsworth. Deadline for the March edition, 1st February. Material for April to arrive by 1st March. **Please be sure to send all diary material to Andy Pirson.**

---

## WETHERSPOON NEWS

Pub operator Wetherspoon has launched its new guest ale policy in all its outlets.

It aims to offer drinkers a wider choice of beers from micro brewers throughout the country on a regular basis.

Each pub in the company will have a choice of 30 guest ales to choose from each quarter, and the list will be updated quarterly.

A guest beer guide book is available for customers, giving information on the beers.

Wetherspoon Director of Operations John Hutson said: "During the past 15 years there has been a remarkable increase in the number of micro breweries.

"The beers they produce cover an infinite range of styles and tastes. Owing to their size, many of the micro brewers' beers remain available only in their local area and are hard to track down. We will be bringing the beers to areas where they are not normally on sale and this will give our customers the opportunity to sample some wonderful beers not normally available to them.

"Every one of our pubs will always serve a guest beer. We also want to encourage our customers to look through the guide to see if there is a beer they would like one of our pubs to sell. If there is, customers can tell the manager/manageress, then they will do their best to stock it.

"Wetherspoons is renowned for its cask conditioned beers and we are totally committed to serving them in the best condition. Unlike some other pub companies, we have a policy of never filtering back our beers. We believe that filtering back can lead to a compromise in quality.

"We are so confident in the quality of our guest ales that we will gladly replace or refund the value of any beer if the customer is dissatisfied with it."

Tasting notes on each beer will be available in the pubs.



*Director of Operations John Hutson (front) shows off the company's guest ale guide with managers Robert and Jackie Pridham of the Railway Bell, East Barnet, Middlesex.*



---

## POPE'S TRADITIONAL BITTER – NEW FROM ELDRIDGE POPE

It's a 'taste for today' based on a traditional 1880 recipe that Dorset independent Eldridge Pope is launching with the introduction of Pope's Traditional Bitter, a new 3.8% ABV cask conditioned ale.

Christopher Pope, chairman of Eldridge Pope, says that Pope's Traditional Bitter will be competing with the big brands, demonstrating that a regional brewer can deliver volumes of value as well as quality.

"Eldridge Pope is well known for high quality and award-winning beers and our stronger brews such as Hardy Country and Royal Oak do particularly well as guests. Now, Pope's Traditional gives the licensee the opportunity to sell regional brewer quality to the high volume session bitter drinkers.

"Of the growing numbers of cask ale drinkers seeking a tasty pint, more than two thirds demand cask ales of session strength and Pope's is set to satisfy this with the ideal combination of refreshing taste with excellent value. The proof will soon be at the bar when glasses are emptied and held out for refills," he says.

True to the original 1880 recipe, Pope's is brewed using the natural ingredients of

traditional English malt and whole cone Kent hops to produce the light, refreshing and thirst-quenching beer.

Backed by trade support material including eye-catching pump clips and t-shirts, Pope's is initially being launched through the Eldridge Pope estate in the south and south west. It will also be available through a network of appointed wholesalers and some Carlsberg-Tetley depots.



*Roger Wharton, brewer at Dorset independent, Eldridge Pope, gives an 1880 recipe a taste for today with the refreshing new Pope's Traditional Bitter.*

---

### BRANCH CONTACTS

LONDON PUBS GROUP	JEFF PRIMM	0181-683 3096 (H) 0171-973 3096 (W)
BROMLEY	See SOUTH EAST LONDON	
CROYDON & SUTTON	PAUL EVERITT	0181-686 5053 (H & W)
EAST LONDON & CITY	ROY JENNER	0181-806 7605 (H)
ENFIELD & BARNET	DEREK SMITH	0181-805 1436 (H & W)
KINGSTON & LEATHERHEAD	ALLAN MARSHALL	0181-942 9115 (H) 0171-918 3376 (W)
NORTH LONDON	ALISON COX	0181-742 0498 (H) 0181-746 8148 (W)
RICHMOND & HOUNSLOW	BRIAN KIRTON	0181-384 7284 (H)
SOUTH EAST LONDON	ANDY PADGHAM	0181-291 2874 (H) 0181-693 2555 (W)
SOUTH WEST ESSEX	ANDREW CLIFTON	01708 765150 (H)
SOUTH WEST LONDON	MARTIN BUTLER	0181-542 3158 (H,W & Fax)
WATFORD & DISTRICT	TONY SMITH	01923 221155 (H & W) Fax: 01923 218625
WEST LONDON	DI KEHOE	0171-824 2408 (W)
WEST MIDDLESEX	ALEX KOVAC	0181-868 2540 (H) 01895 238592 (W)

---

# FIRKIN BREW OF THE MONTH

## CUSHY BUTTERFIELD

A boistrous & jolly figure,  
Cushy Butterfield sold clay to the  
local housewives who would then  
treat their front steps  
with it. After collecting &  
kneading the clay, a hard enough task  
for any man she delighted in drowning  
her thirst in good old Geordie "Beer"



SHE'S A BIG LASS  
SHE'S A BONNY LASS  
AND SHE LIKES HER BEER  
HER NAME IS  
CUSHY BUTTERFIELD  
AND I WISH SHE WAS HERE

## CUSHY BUTTERFIELD

A LUSHIOUS NORTH EASTERN STYLE BROWN ALE

A.B.V. 4.4%



USQUE AD MORTEM BIBENDUM



---

## FROM OUR ARCHIVES

FIFTEEN YEARS AGO the green cover of the 24 page February edition of *London Drinker* (which by that stage had dropped the word *THE* from its title) bore the photograph of a busty barmaid in front of a pump marked "Mild Ale", holding a full tankard. The caption read "What's she doing?" with a reference to the page number of the appropriate article announcing the formation of the Mild Marketing Board, of whose poster the photograph was the main part. The caption of the latter was "I like it – and I like the men who like it", a slogan which, not coincidentally, was at that time current on TV adverts for a national beer.

Young's had beaten the big brewers in the New Year's race to put up prices, to the tune of 4p a pint. It was thought that a pint of any sort of bitter in Central London at less than 50p would soon be a rarity.

In a hard-hitting article entitled "Horsleydown countdown", Laurie Bishop described the opposition to the impending closure of Courage's brewery next to Tower Bridge, the quality of their beers and other bad habits including ruining pubs and ending with "It's high time that the likes of Courage were made to show some responsibility to the drinking public and less to the gods of Accountancy" At the foot of the page under the heading "Stop the killer cock" was an illustration of two badges on sale, both showing the Courage cockerel and slogans of, respectively, "SAVE LONDON BREWERY – Dis – courage another cock-up" and "SAVE LONDON BREWERY – Gercha hands off our pints". TV addicts of the era will recall that "Gercha" was a catchword in adverts sung by Chas & Dave – see the next paragraph.

In the article following, equally hard-hitting, Nick Ward wrote under the heading "Remember Courage Best?" "For sheer dishonesty, the present Courage advertising campaign must take the Golden Bullshit award for 1980/81". It involved promoting an old-fashioned image, using (on TV) sepia colour until the last shot which showed a modern fizz dispenser.

Brian Desmond, in "False Impressions", wrote about fake handpumps, his article finishing with a cartoon. This showed an aggressive customer wearing a shirt marked "Campaign for CO2", threatening a landlord with the words "Oh no, you don't". This really was a campaigning edition. Further on, Pete Watson in "A Plea for Hygiene" wrote about the condition of glasses in

some pubs and the means of cleaning them, advocating legislation to enforce better standards of pub hygiene in general.

"The Northern Heights" was John Conen's crawl of Highgate Village, visiting 10 pubs.

TEN YEARS AGO purple was the theme colour for 8 of the 28 pages of the February 1986 edition. The cover panel was a Pastiche of logos and cartoons then in use in the magazine, randomly distributed amongst phrases describing the sort of content to be expected, e.g. Pub News, Beer Festivals, Competitions – And Lots More. (The last appeared at the foot.)

"NEVER!" in letters 1/2 inch high headed the statement "An Essex University economist has warned that by the turn of the century, a pint will cost 65p." A caption explained that this quotation came originally from "What's Brewing" for November 1973.

Later in the magazine it was announced that the Victoria, opposite the station of that name, had re-opened serving 10 real beers – each at more than £1 a pint.

"The Stamford Street Stumble" was R. M. Rider's crawl of Waterloo between the station and the Blackfriars Road, visiting 5 pubs. A second pub crawl, of Beckenham was presented by Paul Thomas and covered 9 houses.

The Sandown Park Beer Festival had been cancelled permanently due to an extortionate rent rise.

"Out of Town" featured the Flowing Spring, north of Reading just in Oxfordshire – now a Fuller's house and currently featured in the Good Beer Guide. It was part pub profile, part autobiography – my uncle and aunt had been tenants there for 20 years, when it was Simonds, then Courage house, and there I learned the pub trade from the age of 7 when staying during my school holidays.

The centre-page spread was taken by Bruce's Brewery to advertise the newly-opened Falcon & Firkin (formerly the Victoria) in Hackney, equipped with an in-house brewery.

In the 1986 Good Beer Guide a total of 251 London area pubs were recommended, of which 111 were new, or re-entries.

FIVE YEARS AGO eight of the 32 pages of the February 1991 *London Drinker* featured green as a second colour. The back advertised the 2nd Cider & Perry Exhibition, featuring 40 varieties, in Stratford. The panel on the front had

*continued on page 18*

*continued from page 17*

the logo of the then impending 2nd Battersea Beerex – a none too accurate silhouette of a steam train, whose exhaust spelled out its title. The full details, including the logo, appeared as a full page advert in the content.

Stan Tompkins – who has faithfully run both the postal subscription and back number services from their inception – wrote the Editorial, in which he discussed whether the newly-introduced guest beer scheme would lead to a better choice for the drinker, and how long it would last.

CAMAL – the equivalent of CAMRA to enthusiasts of real lager – put forward a case in CAMAL Comment for the British brewing industry to brew and dispense real lager properly, both for the home market and for export to the EEC when eventually came into existence.

The Crossword seems to have been more difficult than usual – on glancing over it while preparing this I could only get one answer off the cuff. The page concerned included, as always, the name of the winner of a previous competition, in this case that for November 1990, plus those of the correct entries submitted. One, in this instance, was Dave Quinton.. Assuming this was only a coincidence, I wonder if he knew something we don't?

The Old Wheatsheaf in Enfield, which had already been voted CAMRA's national Pub of the Year, had been chosen as the best pub in London.

Belhaven were acquiring more pubs in the East End, though there was no sign of real ale. Meanwhile Sam Smith's had opened their first pub in that part of the Metropolis, the Captain Kidd in Wapping.

"Eagle Eye" presented a run-down of the real ale (and keg) scene on Alderney in the Channel Isles.

Wetherspoon's, for two months, were selling what seemed to be the cheapest beer in Britain – Younger's Scotch Bitter at 79p a pint.

In the House of Commons, MPs were trying, by means of an Early Day Motion, to get real ale in the Members' Bar.

It's a bit late to wish you a Happy New Year, but why not? There are still eleven months to go till the next one.

See you at Battersea?

Cheers!

**Martin Smith**

*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*

# IN 200 YEARS WE'VE NEVER SOLD OUT.

Since 1799 the name Greene King has been synonymous with fine ales. Over all those years, we've fiercely defended our independence and our brewing traditions. It means we've been able to consistently produce some of the finest ales in the country. We haven't sold out. But our beers often do.





---

## NOT ONLY BUT ALSO

The controversy continues regarding qualities of product and services offered by both Youngs Brewery and Lambeth Borough Council. Both parties try to perform, but, due to other forces at work, fail at times. So its a pleasure to report on a imposing joint project by Youngs and Lambeth that is to our mutual benefit.



*At the official opening ceremony left to right  
Cllr Andrew Sawdon.*

*Cllr Alan Bevan, Camra/Youngs BLO.  
Tom Allen, Surprise Pub Landlord.  
James Mussen of Youngs Brewery.*

As an amendment to the 1996 Good Beer Guide The "Surprise", 16 Southville, Lambeth, SW8, is managed by Tom and Janet Allen. Both new to the trade just over three years ago, they have taken to the business like ducks to water. I am on record as saying, "If you can't get a good pint of Youngs here, you'll not get it anywhere". The pub already is listed as a charming, friendly, back street local enjoying a reputation for home cooked food. The mention of the boules/petanque pitch played in the adjacent Larkhall Park, fails to reveal the scale of the new facility.

The joint venture between Lambeth Borough Council and Youngs Brewery has produced a magnificent enclosed, five lane loose shingle pitch. Comprising a variety of playing surfaces. Requiring an arsenal of differing playing techniques.

Regular's at the Surprise had been playing boules on contaminated grass for over five years. They successfully petitioned Lambeth Council to provide better facilities for a fast becoming popular pastime. As evident at the yearly competition organised by the Evening Standard. The Surprise fielded four or five teams last year. With the new pitch and more people enjoying the game, interest and skill

standards are bound to improve. This is Lambeth's first public boules pitch and if it proves popular, more could well follow.

Other Youngs pubs already have boules pitches at the Dulwich Wood House SE26, Hope and Anchor SW2 and the Duke of Devonshire SW12.

Boules can be played by just anyone. It's certainly worth trying if you get a chance. You never know, you might get hooked.

**John Elliott**

---

## PIG'S EAR BEER FESTIVAL

Thanks again are due to the countless staff who contributed their time and effort. Over 19,000 pints of real ale were sold (not including perry, cider and foreign beer). On the last day 70 different beers were still available. Guide Dogs for the Blind benefited £250 as our customers contributed their unspent beer tokens and the festival organisers added a contribution.



Charlie Hasler, Bernard Boorman (festival organiser), Peter Large (bar manager) and Chris Armstrong (head of trading standards for the London Borough of Newham) are pictured at the opening ceremony. Charlie is the head groundsman at Leyton Orient and not only has the finest playing surface in the East End (not hard given the opposition) but has the best playing surface (shame about the team) in England. Charlie has also been instrumental (along with others) in introducing real ale also into the club bar and regularly sells four firkins on matchdays as the O's supporters drown their sorrows. Last March they held a beer festival at which the local CAMRA branch held a branch meeting. It is hoped the same will happen this March.

**Keith Emmerson**

## BARKING AND DAGENHAM

**THE BARKING DOG**  
61 Station Parade, Barking  
**THE LORD DENMAN**  
270-272 Heathway, Dagenham

## BARNET

**THE MOON UNDER WATER**  
148 High Street, Barnet  
**THE WHITE LION OF MORTIMER**  
3 York Parade, West Hendon Broadway, NW9  
**THE RAILWAY BELL**  
13 East Barnet Road, New Barnet  
**THE MOON UNDER WATER**  
10 Varley Parade, Colindale NW9  
**\*THE TALLY HO**  
749 High Road, North Finchley, N12  
**THE BLACKING BOTTLE**  
122-126 High Street, Edgware

## BEXLEY

**THE WRONG 'UN**  
234-236 The Broadway, Bexleyheath

## BRENT

**11 MOON'S**  
75 Kingsbury Road, Kingsbury NW9  
**THE OUTSIDE INN**  
112-114 Neasden Lane, Neasden NW10  
**11 MOON'S**  
197 High Road, Wembley  
**THE COLUMBIUM**  
Manner Park Road, Harpenden, NW10

## BROMLEY

**THE MOON AND STARS**  
164-166 High Street, Penge, SE20  
**THE HARVEST MOON**  
141-143 High Street, Croydon  
**THE COVERING OF THE DEAR**  
109-111 Croydonway, Penge Wood

## CAMDEN

**THE MAN IN THE MOON**  
40-42 Chalk Farm Road, Camden NW1  
**THE BEATEN DOCKET**  
50-56 Cricklewood Broadway, Cricklewood NW2  
**THE THREE HORSESHOES**  
28 Heath Street, Hampstead NW3

## CROYDON

**THE GEORGE**  
17-21 George Street, Croydon  
**THE MOON UNDER WATER**  
1327 London Road, Norbury SW16  
**THE FOXLEY HATCH**  
8-9 Russell Hill Road, Purley

## EALING

**THE RED LION AND PINEAPPLE**  
281 High Street, Acton, W3

## ENFIELD

**THE MOON UNDER WATER**  
115-117 Chase Side, Enfield  
**THE WHOLE HOG**  
430-434 Green Lanes, Palmers Green N13  
**THE HALF MOON**  
749 Green Lanes, Winchmore Hill N21  
**THE BANKER'S DRAFT**  
36-38 Friern Barnet Road, New Southgate N11  
**THE LAMB**  
52-54 Church Street, Edmonton N9

# WETHER

## NOW

- **The Standing Order**, 28-32 Irongate, Derby
- **Wetherspoons**, Units 10-12, The Cambrian Centre, Newport, Gwent
- **Wetherspoons**, Units 1 and 2, Charlotte Row, Liverpool
- **The Wibbas Down Inn**, 6-12, Gladstone Road, Wimbledon
- **The Exchange**, 49-50 High Street, Banbury
- **Wetherspoons**, 201 Midsummer Boulevard, Bouverie Square, Milton Keynes
- **The Jubilee Oak**, 6 Grand Parade, High Street, Crawley

## OPENING

- 7-9 Regent Road, Great Yarmouth
- 20 High Street, Southampton
- **The New Crown**, 80-84 Chase Side, Southgate
- 2-10 Queensway, Bognor Regis
- 2-8 High Street, Staines
- 88-89 St John Street, Bury St Edmunds
- **Wetherspoons**, 15 Darwen Street, Blackburn
- 35-37 Bridgegate, Rotherham
- 2 Guildhall Walk, Portsmouth
- 15 Meadow Street, Weston Super Mare
- **The Imperial Hotel**, New North Road, Exeter

\* Children are allowed in these pubs at all times (denoted by asterisk)

## IPPING FOREST

**THE EAST POST**  
227 High Road, Ippington

## GREENWICH

**THE BANKER'S DRAFT**  
80 High Street, Eltham SE9

## HACKNEY

**THE ROCHESTER CASTLE**  
145 High Street, Stoke Newington N16

## HAMMERSMITH

**THE MOON ON THE GREEN**  
172-174 Uxbridge Road, Shepherd's Bush W12

## HARINGEY

**THE OLD SUFFOLK PUNCH**  
10-12 Grand Parade, Green Lanes, Haringay N4

## THE NEW MOON

413 Lordship Lane, Tottenham N17

## THE ELBOW ROOM

503-505 High Road, Tottenham N17

## THE TOLL GATE

26-30 Turnpike Lane, Hornsey N8

## THE ELBOW ROOM

22 Toppfield Parade, Tottenham Lane, Crouch End N8

## THE GATE HOUSE

1 North Hill, Highgate, N6

## HARROW

**11 MOON'S**  
3 Shaftesbury Parade, Shaftesbury Circle, South Harrow

**THE MOON ON THE HILL**  
373-375 Station Road, Harrow

## THE NEW MOON

25-26 Kenton Park Parade, Kenton Road, Harrow

**THE MOON AND SIXPENCE**  
250 Uxbridge Road, Pinner

## THE SARSEN STONE

32 High Street, Wealdstone

## 11 MOON'S

20 The Broadwalk, Pinner Road, North Harrow

## THE VILLAGE INN

402-408 Rayners Lane, Pinner

## THE MAN IN THE MOON

1 Buckingham Parade, Starmore

## HAVERING

**11 MOON'S**  
46-62 High Street, Hornchurch  
**THE MOON AND STARS**  
99-103 South Street, Romford

## HILLINGDON

**11 MOON'S**  
12 Victoria Road, Ruislip Manor  
**THE MOON UNDER WATER**  
10-11 Broadway Parade, Coldharbour Lane, Hayes

## 11 MOON'S

Terminal Four, (Airside), Heathrow Airport, Hounslow

## WETHERSPOONS

Terminal Four, (Landside), Heathrow Airport, Hounslow

## THE MOON AND SIXPENCE

1250-1256 Uxbridge Road, Hayes End

## THE SYLVAN MOON

27 Green Lane, Northwood

## THE GOOD YARN

132 High Street, Uxbridge

## HOUNSLOW

**THE MOON UNDER WATER**  
84-86 Staines Road, Hounslow

## 11 MOON'S

80-82 Chiswick High Road, Chiswick W4

**THE MOON ON THE SQUARE**  
Unit 30, The Centre, Feltham

## ISLINGTON

**THE DOG**  
17-19 Archway Road, Archway N19



# SPOONS

## OPEN

- **The Regal**, Kings Square, Gloucester
- **The Cliftonville Inn**, 98-101 George Street, Hove, East Sussex
- **Wetherspoons**, 49 Piccadilly, Manchester
- **The Moon on the Square**, 1/15 Market Square, Basildon
- **The Tollemache Inn**, 17 St Peters Hill / 28 Catherines Road, Grantham
- **The Muggleton Inn**, 8-9 High Street, Maidstone, Kent
- **The Regal**, 38-40 Regent Street, Swindon

## SOON

- **The Regal**, Kings Square, Gloucester
- **The Coronet**, 338-346 Holloway Road, London N7
- 1-3 Market Place, Sheffield
- **The Moon Under Water**, 144 Friargate, Preston
- **The New Crown**, 80-84 Chase Side, Southgate
- 40 The Broadway, Peterborough
- 107 Granby Street, Leicester
- 112-114 The Parade, Leamington Spa
- The Parade, Market Square, Northampton
- **The Kingsway**, Swansea

when accompanied by an adult and only when food is ordered.

### 179 UPPER STREET

179 Upper Street, Islington N1

### THE WHITE LION OF MORTIMER

115-127 Stroud Green Road, Stroud Green N4

### THE MASQUE HAUNT

168-172 Old Street, EC2

### LAMBETH

### THE CROWN AND SCEPTRE

2a Streatham Hill, SW2

### THE BEEHIVE

407-409 Brixton Road, Brixton SW9

### LEWISHAM

### THE TIGER'S HEAD

350 Bromley Road, Catford SE6

### THE BIRD IN HAND

45 Dartmouth Road, Forest Hill SE23

### CITY OF LONDON

### THE HAMILTON HALL

Liverpool Street Station EC2

### MERTON

### THE WHITE LION OF MORTIMER

223 London Road, Mitcham

### NEWHAM

### THE MILLER'S WELL

419-421 Barking Road, East Ham, E16

### THE GOLDENGROVE

146-148 The Grove, Stratford E15

### REDBRIDGE

### THE NEW FAIRLOP OAK

Fencepiece Road, Barkingside

### THE GEORGE

1 High Street, Wanstead E11

### THE GREAT SPOON OF ILFORD

114-116 Cranbrook Road, Ilford

### RICHMOND UPON THAMES

### THE MOON UNDER WATER

53-57 London Road, Twickenham

### SOUTHWARK

### \*THE FOX ON THE HILL

149 Denmark Hill, SE5

### SUTTON

### THE WHISPERING MOON

25 Ross Parade, Woodcote Road, Wallington,

### THE MOON ON THE HILL

5-9 Hill Road, Sutton

### TOWER HAMLETS

### THE CAMDEN'S HEAD

456 Bethnal Green Road, Bethnal Green E2

### WALTHAM FOREST

### THE DRUM

557-559 Lea Bridge Road, Leyton E10

### WANDSWORTH

### JJ MOON'S

56a High Street, Tooting SW17

### THE MOON UNDER WATER

194 Balham Hill Road, Balham SW12

### THE SPOTTED DOG

72 Garratt Lane, Arndale Centre, Wandsworth SW18

### THE RAILWAY

202 Upper Richmond Road, Putney, SW15

### THE GRID INN

22 Replingham Road, Southfields, SW18

### WESTMINSTER

### THE MOON UNDER WATER

28 Leicester Square, WC2

### WETHERSPOONS

Victoria Station, SW1

### THE MOON AND SIXPENCE

185 Wardour Street, W1

### THE LORD OF THE MALL

16-18 Whitehall

### BERKSHIRE

### \*THE OLD MANOR

Church Road, Bracknell

### THE MONKS' RETREAT

16-17 Friar Street, Reading

### THE MOON UNDER WATER

86-88 High Street, Slough

### BIRMINGHAM

### THE SQUARE PEG

Units 1, 2 & 3 Temple Court, 115 Corporation Street

### BRISTOL

### THE COMMERCIAL ROOMS

43-45 Corn Street

### THE BERKELEY

15-19 Queens Road, Clifton

### BUCKINGHAMSHIRE

### THE LAST POST

77 The Broadway, Chesham

### THE FALCON

9 Cornmarket, High Wycombe

### DORSET

### THE MOON IN THE SQUARE

4-8 Exeter Road, The Square, Bournemouth

### ESSEX

### THE ELMS

1060 London Road, Leigh-on-Sea

### THE LAST POST

Weston Road, Southend-on-sea

### THE PLAYHOUSE

4 St. John's Street, Colchester

### HEREFORD AND WORCESTER

### THE GOLDEN CROSS HOTEL

20 High Street, Bromsgrove

### HERTFORDSHIRE

### THE HART AND SPOOL

148 Shenley Road, Borchamwood

### THE MOON UNDER WATER

44, High Street, Watford

### KENT

### THE PAPER MOON

55 High Street, Dartford

### MANCHESTER

### THE MOON UNDER WATER

68-74 Deansgate

### NORFOLK

### THE BELL HOTEL

5 Orford Hill, Norwich

### SOUTHPORT

### WETHERSPOONS

20 Lord Street, Southport

### SURREY

### THE REGENT

19 Church Street, Walton-on-Thames

### WETHERSPOONS

51-57 Chertsey Road, Woking

### WETHERSPOONS

33 Aerconway Road, Morden

### WETHERSPOONS

554-556 London Road, North Cheam

### SUSSEX

### THE RED LION

North Terminal, International Departures Lounge, Gatwick Airport

### WOLVERHAMPTON

### THE MOON UNDER WATER

53-55 Lichfield Street, Wolverhampton



---

## A CLAPTON RIVERSIDE SOJOURN

As many regular drinkers are aware Clapton is a generally uninspiring drinking area with many dreadful pubs. The situation is saved by two excellent riverside pubs which are, fortunately, Youngs and Fullers houses. The first port of call is the Prince of Wales at 146 Lea Bridge Road, E5. The pub is in fact located right beside the Lea Bridge itself. This is a large two bar Youngs house (leased from Whitbread I believe). The saloon bar has been comfortably refurbished and extended with plenty of seating areas. A basic public bar has been retained which ensures a choice of drinking areas. Also an outside drinking area has been developed which was well appreciated last summer. Shame about the policy of trying to foist plastic glasses on to customers drinking outside though. A varied menu is available with Sunday lunches particularly popular. There is also a very good seafood stall next to the pub which is open at weekends. Ordinary Bitter and Special Bitter are £1.62 and £1.75 per pint respectively in the public bar and £1.64 and £1.77 in the saloon bar. Winter Warmer is available for this season at £1.80 a pint. The occasional beers brewed by Youngs are also often on offer. The pub has had its "ups and downs" with regard to beer quality but is an entry in the 1996 Good Beer Guide. Generally the Prince is a godsend for the area but there are rumblings of discontent of which more in a moment. After sampling your Youngs beers leave the pub and walk under the Lea Bridge and continue along the River Lea towpath. After about ten minutes you will arrive at the Anchor and Hope at High Hill Ferry (bottom of Harrington Hill E.5). This is a tiny no frills, no food, out and out Fullers beer house. The landlord, Les Heath, who has been connected with the pub for over forty years continues his sensible pricing policy. London Pride is on offer at £1.62 and E.S.B. for £1.75 a pint. In my book that is value for money compared to most Fullers tied houses. The pub is so popular that the London Pride is delivered in barrels and the E.S.B. in kegs. I know that some of the characters in this pub regard E.S.B. as a good session bitter but I wonder if the combination of quality well

kept beer sold at reasonable prices has something to do with these cask sizes? Incidentally the Anchor and Hope is excellent value for kids as well i.e. bottled coke 43p, mixers/juices from 38p, crisps at shop prices. As you can see from the prices if you compare the A.B.V.s of the beers the Youngs pub does not come out too well. The Winter Warmer is probably the best value out of the Youngs range. Youngs used to have a reputation for being cheap but they have lost that in my locality. Many local drinkers complained bitterly about the last price hike by Youngs. When the very drinkable Victory Ale was available mid year at £1.35 a pint it sold like it was going out of fashion. Surely somebody in Youngs marketing department ought to recognise that low prices means more customers, means busier pubs, means better atmosphere and customers' satisfaction. Trade in the Prince has definitely dropped off, one of the beneficiaries being The Ship Aground next door. It might be an attractive pub but prices are considerably cheaper. The Anchor and Hope is as busy as ever. The Law of Diminishing Returns would appear to be coming into effect with some brewers. Apart from Youngs I feel that Fullers need to watch their pricing policy, particularly with regard to their central London pubs, only Chiswick Bitter being a reasonable price (in managed houses).

I know that Sam Smiths have shot themselves in the foot with regard to their nitro keg and withdrawal of Museum Ale policy but they are still offering real Old Brewery Bitter in some of their pubs for £1.48 a pint. If Sam's can sell a 4% A.B.V. bitter for under £1.50 in the impressive Chandos just off Trafalgar Square and the historic Ye Old Cheshire Cheese in Fleet Street our local independent brewers need to sit up and take note. Customer loyalty is not inexhaustible. J.D. Wetherspoons are well aware of this and march on like an invading army. Prices are becoming a major issue for regular beer drinkers but as recent events have shown some brewers are adopting an ostrich approach.

**Dennis Pavey**

---

## WHAT ABOUT WALKERS?

You may have heard about the problems of Carlsberg-Tetley and the closure of the Warrington Brewery (formerly Walker's). One of our regular correspondents, Stephen Fothergill, was very concerned about this and the effect it would have on beer availability in London. He actually went so far as to ask the brewery to send us some publicity blurb for all their cask beers. I shall come back to what the brewery sent me a bit later. His idea was that we should publicise the beers from Warrington and maybe get some advertising. My lack of enthusiasm then caused him to suggest that we lambast the brewery – keen on action is Mr. Fothergill.

Following this nudge I thought I would do what minimal research my spare time would allow and so I opened my 1996 Good Beer Guide to see what they actually produce there. I was a little surprised to find no less than sixteen cask beers listed including three milds and two bitters for the Holt Plant and Deakin brewery in Wolverhampton – another member of the group. Also included are three Greenalls beers and two beers named after two other breweries bought and closed by Greenalls – Davenport and Shipstones, all under contract of course.

So what will happen to all these beers? Well, I have a strong suspicion that the milds will reduce in number and that there will be some rationalisation with Tetley products from Leeds. The contract brewed beers will presumably move elsewhere, either within the Carlsberg-Tetley empire or to another company entirely. But what about London? The only beer that we see regularly (too regularly, some may say) is Tetley Bitter. This is of course marketed as a product from Leeds, the home of Tetleys, but it is my very, very strong suspicion (almost an assumption) that all of the Tetleys we get in the South-East is in fact from Warrington.

Through my day job I had a project in Leeds which kept me busy for a period of about seven years in all, on and off and over the latter part of it I made frequent visits (sometimes weekly) to that city, some of them lasting for up to four days at a time. In that time I got to drink a reasonable amount of the aforementioned beer – not that I had to try hard; all the pubs within walking distance of the establishment where I was working were

Tetleys. Allowing for slight variations between pubs and days my overall impression was that Tetleys Bitter in Leeds is a very good drink. I have tried Tetleys in London on a few occasions and have consistently failed to recognise it as the same beer that I drank in Yorkshire.

That is one reason why I am convinced that Tetleys in London comes from Warrington and that being the case, there may be a slight chance that the Tetleys we see in London may actually improve. Don't hold your breath though.

And what about the publicity blurb I received for all these beers? I have in front of me four glossy A4 sized handouts (single sheet, double sided). They advertise various beers as follows:

1. Tetley Mild, Tetley Dark Mild, Greenall's Mild, Greenall's Bitter (all cask and keg), Thomas Greenall's Original (cask) and Tetley Falstaff (keg)
2. Labatt's Canadian lager (keg and strong bottle)
3. Tetley Bitter (cask and keg)
4. Calders Best Scotch (nitrokeg). Would you believe this is "produced using malted hops for a distinctive flavour" it says here!?! But the label on the picture of the font says this is brewed in Scotland.

I am confused. Are they deliberately trying to mislead me? Or don't they care what they send out? Or don't they know what they actually do produce?

**Andy Pirson**

---

## THE WORLD'S COSTLIEST BEER?

This (without the question mark) is the epithet that has been given to a product of the South China Brewery in Hong Kong, as reported in the Guardian on 21st December. The beer in question? None other than a product named Leeson's Lager. Former colleagues of the jailed banker in Singapore ordered 100 cases for giving away to friends and clients. The bottle label bears a picture of the aforementioned Nicholas and the number 88888 which was apparently the number of the account where the accumulated losses were concealed.

---



# Victorian Military Fair

NEW CONNAUGHT  
ROOMS

Great Queen Street  
London WC2

**SATURDAY**  
**9<sup>TH</sup>**  
**MARCH**

10.30am to 4.30pm



Entrance~  
Programme  
£2.50  
(Children 50p)

★Modelling Competitions★

Trade Stands • Militaria ★ Medals

• Participation Wargames • Books

• Weapons ★ Prints • Badges ★

★ Personalities • Bring & Buy •

Why not come along in Victorian period dress?

• SNACKS ~ LICENSED BAR •

~VICTORIAN MILITARY SOCIETY~

Enquiries and competition rules: send a SAE to Chris Kempton, Fair Manager  
3 Selbourne Road, Gillingham, Kent. ME7 1QN Tel: 01634 854536



## LONDON PUB OF THE YEAR CELEBRATIONS

For the second year running a pub in Croydon has been voted CAMRA's London Pub of the Year. In 1994 it was the Dog & Bull and in 1995 it was the Royal Standard, a small Fullers pub in Sheldon Street. The official presentation will be made on Thursday 1st February at 8.00pm. Our photo shows members of the Croydon and Sutton Branch with landlord, Martin Perkins (centre in the white shirt) on the occasion of the Branch's own presentation to the pub on 2nd November.



## FORTHCOMING FESTIVALS

- |                    |   |
|--------------------|---|
| <b>14-17 Feb</b>   | <b>Battersea</b><br>Town Hall<br>Town Hall Road, SW11                                   |
| <b>23-24 Feb</b>   | <b>Basingstoke</b><br>Vyne Community Centre<br>Vyne Road                                |
| <b>23-24 Feb</b>   | <b>Sussex</b><br>Hove Town Hall<br>Norton Road<br>Hove                                  |
| <b>1-2 Mar</b>     | <b>Portsmouth Winterfest</b><br>Thorngate Halls<br>Gosport                              |
| <b>6-8 Mar</b>     | <b>Squiggle</b><br>(formerly London Drinker)<br>Camden Centre<br>Bidborough Street, WC1 |
| <b>18-20 April</b> | <b>Ealing</b><br>Ealing Town Hall   |

## Advance Warning

# Great British Beer Festival 1996

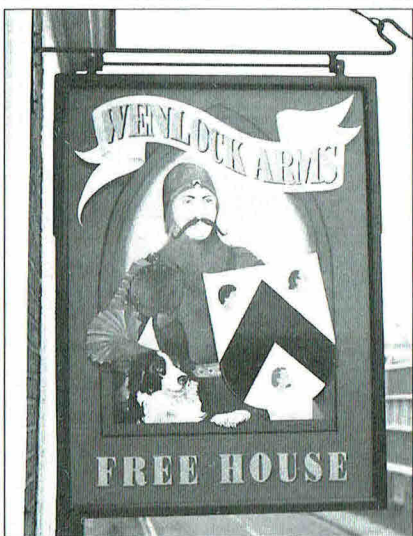
6th - 10th August  
Grand Hall  
Olympia

5th Fantastic Year with over  
250,000 pints of real ale,  
cider & imported beers

## EAST END NEWS

Anchor & Hope (Arkwrights): Now a shop. Seven Stars (Brick Lane): Sometimes sells Directors if the pump clip is to be believed. It sells Websters but why you would pay £1.70 a pint for it when nearby the Pride of Spitalfields sells Woodham IPA or, down the road at the Alma, London Pride at £1.40 I don't know. E2: Prince of Wales (Bishops Way): Handpumps removed British Lion: Sells Fuggles. Weymouth Arms: Closed E3: Lord Morpeth: Handpumps but no beer. Eleanor Arms: Handpumps removed. John Bull: Converted to Roman Road Mini Market. E6: Dukes Head: Also sells Ruddles Best and a guest beer. E9: Alexandra: Re-opened. E10: Prince of Wales: Sells London Pride. E14: Hope & Anchor: Reverted back to Hope & Anchor though it never was named the Anchor & Raj but was the Hope & Raj! E15: Green Gate: Re-opened. Two Brewers: Closed.





*A genuine Free House featuring a selection of the very best in Cask Ales, Traditional Cider and Perry*

- Mild always available
- Lined glasses guarantee full pints
- Salt Beef Sandwiches
- Function room free to CAMRA members
- Jazz piano Sunday lunchtimes
- Jazz every Friday and 3rd Saturday evening in the month
- Open all permitted hours

**FIRST WEEK IN FEBRUARY -  
JOEY HOLT'S MILD & BITTER**

**CAMRA  
NORTH LONDON  
PUB OF THE YEAR**

**26 Wenlock Road  
London N1 0171 608 3406**

Nearest Tube stations are Old Street (exit 1) and Angel. Wenlock Road is off City Road via Windsor Terrace

## FULLERS NEWEST PUB

The latest addition to the estate of Fuller's Brewery was opened in mid-December in another converted bank, this time in what used to be the headquarters of Christ's Hospital, a charitable institution founded in the reign of Edward IV. The pub which stands in the shadow of the Tower of London is somewhat gruesomely called the Hung, Drawn and Quartered after one of the penalties available to the judiciary in Tudor and Stewart times.

Although it was built as recently as 1916 the building is Grade II listed and Fuller's designer Arthur Blomfield, who was also responsible for the Old Bank of England in Fleet Street stripped away a number of later additions to return the rooms to their original format. All new fixtures and fittings have been carefully selected to blend in with the original features.

The Hung, Drawn and Quartered is aimed mainly at local office workers although it is hoped that tourists will also avail themselves of its facilities which include a lack of music, television or machines. There is however a gibbet above the bar, so don't be too slow at drinking up time!

Incidentally, what made the punishment of hanging, drawing and quartering so horrifying was the fact that the victim was cut down from the gibbet before he was dead so that he was aware of his entrails being removed – but don't let that put you off your lunch.



*Our Photo (courtesy of Fuller's) shows from the left Scott Davis and Debbie Munks, managers of the pub with Dudley Leigh of landowners Marchday Group and Fuller's Retail Director Tim Turner.*

## LONDON DRINKER – MITCHAM

CAMRA South West London are looking for someone to deliver London Drinker to its two outlets in Mitcham. If you are interested please ring Martin Butler on 0181-543 3158.



---

## YOUNG'S NITROED

A rumour reached me that Youngs were experimenting with a nitrokeg at the Dog & Fox, Wimbledon Village. Curiosity got the better of me so I decided to investigate. The product was to my surprise not obviously advertised but on the large keg T dispense was a sign for Young's Silky which the barman confirmed was an experimental nitrokeg, only available at that pub.

The beer took some time to pour owing to considerable fobbing. It was golden in colour without any discernable nose. A little cold but not to the near freezing levels of similar beers. It lacked bitterness but had a good malty taste which it retained throughout. It had a slight tinny keggish aftertaste but lacked the gassiness of normal keg beers.

I was informed the recipe is based on draught Ram Rod and the beer had a strength of 5% abv. It is certainly less bitter than draught Ram Rod and whether this is due to a variation in the recipe, the kegging process or the method of dispense is a matter for speculation.

I have tried Caffreys (no taste) and John Smith's (some initial taste) and this is the best of this apology for a style of beer I have drunk to date - not that I intend to try any more!

The effect on the taste buds is curious. A half of Young's Bitter afterwards tasted surprisingly harsh. However a few days later I was again in the pub and having had the Bitter first the half of nitrokeg (served less cold and with less fobbing) I shared with friends had no discernable taste to any of us.

It will be interesting to see if Youngs launch the product. That the Dog & Fox, which at least in the evenings is a pub for the young and trendy who do not mind paying 98p for a half, was used for the experiment gives a hint of the market they might be aiming at. However there is always the fear that it could be seen as a substitute for the bitter (which recently in well run pubs has been on top form) or other cask beers in outlets with low turnover or poor managers.

Incidentally I understand the brewery are looking for alternative names - suggestions to the manager at the Dog & Fox.

Across the road to the newly refurbished Brewery Tap - enlarged and done out in the dark wood style - five changing beers on handpump from the Whitbread and approved guest range. Having tried and enjoyed many of Whitbread's one off beers I decided to try the Myrrhy Christmas Ale which is brewed at Castle Eden with 100% Bramling Cross hops. It follows the

recent trend of brewers to dispose of all those unwanted spices that came with the spice rack received as a present all those years ago by putting them in our beer. Add liquorice and myrrh (the first unwanted Christmas present?) and you have something that tastes like mulled wine without the poker.

**Raincoat**

### COMPETITION -

#### NAME YOUNG'S NEW NITROKEG

Your chance to win a Dorrell Dose (two pints) on the editors. Send your suggestions to Youngs Competition, 25 Valens House, Upper Tulse Hill, London SW2 2RX by 1st March. We will send drinking vouchers to the value of two pints of normal strength cask conditioned beer to the person who in our opinion comes up with a name which encapsulates the character of this new marketing opportunity.

---

## ENFIELD AND BARNET NEWS

Good and bad news from Enfield and Barnet. Firstly the good news. A large number of branch members attended the presentation of the branch 'Pub of the Year' to the Dog and Duck in Hoppers Road, Winchmore Hill. The award was presented to the licensee Mrs Pamela Tucker by last year's winners David and Carol Beckett from the Moon Under Water, Barnet.

Our bad news concerns Mark Penfold, for eleven years manager of the Welch's Ale House in East Finchley. The branch was shocked to hear of his suicide and Mark was a popular and respected figure. Under his control Welch's became a regular entry in the Good Beer Guide being the only free house selling a wide range of ales in the branch area.

Tony Roberts  
Branch Chairman  
Enfield & Barnet

---

## GREAT BRITISH BEER FESTIVAL

CAMRA is 25 years old in 1996 and what better way to celebrate than to spend a few hours at the Great British Beer Festival. This world renowned event is held for the fifth successive year at Olympia from 6th to 10th August. Over 250,000 pints of real ale, cider and imported beers will be sold and not a widget in sight! There's also live music, Tombola, Pub Games and a wide variety of products to buy.

So, why not make a note in your diary now and don't miss a trip to Britain's biggest pub.

---

A constantly changing selection of ales from micro breweries up and down the country from Monday 12th February until the month end we feature the full range of **WOODFORDE'S** superb ales  
- phone Gary to check availability

A good selection of German bottled beer including Wheat beers, Fruh Kolschbier and smoked malt Rauchbier  
Thatchers traditional cider, Belgian beers and Fruit wines

**COMEDY CLUB** most Saturdays

Function Room for hire

**CAMRA SW London Pub of the Year**

- only a short journey (Buses 77 & 77A)  
from the highly recommended and ever wonderful Battersea Beer Festival

# Priory Arms

a genuine free house

83 Lansdowne Way, Stockwell, SW8  
(5 minutes Stockwell Tube)  
Telephone 0171 622 1884



## BEER BRIEFING

### LONDON BEER GUIDES UPDATE 110

A rather quiet period for new pub openings, despite it covering the run up to Christmas, since Wetherspoons now seem to be concentrating on the provinces. Two more Bass run "All Bar Ones" have appeared in WC2 Leicester Square and NW8 St Johns Wood and the latest Regent Inns Free House opened in SE13 Lewisham in early January. A new Davys establishment, complete with pewter tankards, has opened at E14 Canary Wharf. Some genuine Irish run Free Houses have opened in NW and W London albeit without real ale and pseudo-Irish conversions continue to appear including the latest from Greene King in SE1 Lambeth. Two CAMRA London stalwarts have taken over a Free House in Brentford.

The numbers in brackets after each entry refer to the page number in the following guides: E - East London & City Beer Guide, 3rd edition; K - Real Ale Drinkers Guide to Kent Pubs, 8th edition; N - North London Beer Guide, 3rd edition; SE - South East London Pub Guide, 4th edition; 3SE - 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.

If you would like to report changes to pubs or beers please write to: Beer Guides Updates, 2 Sandtoft Road, London SE7 7LR.

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

##### CENTRAL

**W1 (Mar), STIR CRAZY**, 120-122 Marylebone Lane. No real ale. New S&N hybrid bar and Mongolian stir-fry restaurant badged as a William Younger pub. Opened in summer 1995 in former commercial premises.

**WC2, ALL BAR ONE**, 48 Leicester Square. Adnams: Bitter. Bass. Hancock: HB. New Bass owned cafe-bar opened Dec 1995 in former commercial premises. Decorated in typical "All Bar One" style with light pine floors and furniture and metal handrails. Emphasis on food and wine with conveyor track above bar delivering food orders to the kitchen. Newspapers and board games available. Gold pump clips reflect price of beers - £2.30 a pint! Open all permitted hours.

##### EAST

**E1, BLACK BULL**, 199 Whitechapel Road. Three Changing guest beers from small and family breweries. (E61)

**E2, BRITISH LION**, 193 Hackney Road. Whitbread: Pompey Royal. (E79)

**E2, CARPENTERS ARMS**, 73 Cheshire Street. Flowers: IPA. Fuller: London Pride. Whitbread: WCPA. Whitbread beers not always available. (E79)

**E2, PENNY FARTHING**, 3 Kingsland Road. Reopened and reverted to **SPREAD EAGLE**, still fizz. (E83, U75, U99)

**E2, SHIP & BLUE BALL**, 13 Boundary Street. Boddington: Bitter. Flowers: IPA. Reopened as a Free House, ex Pitfield. Opens 4pm Mon-Fri, 12 noon Sat, 1pm Sun until late. (E85, U108)

**E3, LORD PALMERSTON**, 45 Hewlett Road. Bass. (E91)

**E9, ALEXANDRA**, 162 Victoria Park Road. Reopened, still fizz. H unused. (E119, U108)

**E10, ANTELOPE**, 201 Church Road. Tetley: Bitter. (E123)

**E10, PRINCE OF WALES**, 777 High Road. Fuller: London Pride. (E125)

**E14, DAVYS**, 31-35 Fishermans Walk, Cabot Square, Canary Wharf. Davys: Ordinary Bitter, Old Wallop (believed to be Courage: Best Bitter and Directors Bitter respectively). Latest Davys Free House, opened Nov 1995 and attempting to recreate a city wine bar image on the ground floor of a Canary Wharf office block. Overlooks dock. Stone flagged floors, sawdust, chandeliers and dark wood fittings. Separate bar and dining areas. Emphasis on food and wine. Beer sold in pewter tankards. Open 11.30-9.30 Mon-Fri, closed weekends.

**E14, QUEEN**, 571 Manchester Road. Renamed **QUEEN OF THE ISLE**, Marston: Pedigree. Whitbread: Best Bitter. Now a Fox Taverns Free House, ex Taylor Walker. (E147, U70)

**BARKING, WESTBURY ARMS**, 174 Ripple Road. Courage: Best Bitter, Directors Bitter. Beware nitrokeg John Smith's. Reinstatement. (X14, U71, U90)

##### NORTH

**N11, BONKAZ**, 230 Woodhouse Road. No real ale. New Free House, shop conversion.

**N20, GRIFFIN (SCRUFFY MURPHYS)**, 1262 High Road. Tetley: Bitter. Welcome reinstatement of real ale in this Irish themed pub. (N147)

##### NORTH WEST

**NW8, CAFE GIOCONDA**, 60 St Johns Wood High Street. Renamed **ALL BAR ONE**. Adnams: Bitter. Bass. Hancock: HB. Latest Bass run cafe-bar decorated in typical style (for details see WC2 above). Cafe Gioconda was omitted in error from N guide. (U109)

**HARROW WEALD, ALMA**, 463 High Road. Renamed **PICKLED NEWT (THE ALMA)**. Bass. Bass: Toby Cask (cheap). Courage: Directors Bitter. Greene King: IPA. Redecorated in typical Magic style. (W114, U68, U98)

**STANMORE, MALTHOUSE**, 7 Stanmore Hill. Boddington: Bitter. Three Changing guest beers - currently Everard: Tiger, Marston: Pedigree, and Shepherd Neame: Spitfire. Independent Free House open at least a year but not previously reported. Formerly named **BOWLEERS BALL BAG**, originally restaurant premises. Decorated in spartan style with bare boards and collections of (empty) bottles and bar towels on display. Flags bedeck the ceiling. Has own newsletter "Sid James News".

**WEALDSTONE, O'SULLIVANS**, 6 High Street. No real ale. New Irish Free House in former shop premises.

##### SOUTH EAST

**SE9, QUAGGY DUCK**, 139-141 Lewisham High Street. Adnams: Bitter. Bass. Boddington: Bitter. Brakspear: Bitter. Quaggy: Best Bitter (believed to be Hancock: HB). Latest Regent Inns Free House in former shop unit opened in early January 1996. Name chosen after competition at CAMRA Catford Beer Festival last year and refers to the River Quaggy one of the Thames' hidden tributaries which flows through Lewisham. Polished light wooden floor and comfortable furnishing at the front leading through to high ceilinged bar area at rear overlooked by balconied sitting area. Old photos of Lewisham and numerous pictures and cartoons of ducks decorate the walls. Food available until 9.30pm. Open all permitted hours.

##### SOUTH WEST

**SW1 (SJ), CROWN PASSAGE VAULTS**, 20 King Street. Davys: Old Wallop (believed to be Courage: Directors Bitter). Basement bar, part of Davys Free House chain with entrance off Crown Passage. Decorated in typical style with sawdust strewn, stone flagged floors, dark wood fittings, bottle racks etc. Emphasis on food and wine with beer sold in pewter tankards. Open 11.30-9.00 Mon-Fri, closed weekends.

**SW2, TELEGRAPH**, 228 Brixton Hill. Younger: Scotch Bitter. (SW19, U39, U108)

##### WEST

**GREENFORD, EMERALDS**, 1211 Greenford Road. No real ale. New Irish Free House in former shop premises.

**PUBS CLOSED OR CEASED SELLING REAL ALE**

##### CENTRAL

**WC1, QUEENS HEAD**, 66 Acton Street. Charrington, closed, future uncertain. (W50, U53, N29)

**BEER BRIEFING**  
**LONDON BEER GUIDES UPDATE 110 continued**

**EAST**

**E1, ARKWRIGHTS.** Free House (Ascot), converted to shop. Formerly ANCHOR & HOPE. (E60, U83, U99)

**E1, LOCATION.** Free House, converted to Thai restaurant. (E69)

**E2, FLYING SCUD.** Grand Met (Truman) (fizz), closed for sale. (E80)

**E2, PRINCE OF WALES.** 59 Barnet Grove. Free House, still closed. Current use, if any, unclear. (E84, U59)

**E2, PRINCE OF WALES.** 76 Bishops Way, Wells. No real ale. (E84, U89)

**E2, TITLES.** Grand Met (Courage) nitespot now closed. Formerly OLD BASING HOUSE. (E83, U80, U92)

**E2, WEYMOUTH ARMS.** Grand Met (Watney) (fizz) closed. (E86)

**E3, ELEANOR ARMS.** Shepherd Neame. No real ale. (E90, U75)

**E3, LORD MORPETH.** Whitbread. No real ale. (E91, U75)

**E9, ROYAL HOTEL.** Belhaven, closed, future uncertain. (E122)

**E9, WHITE LION.** Grand Met (Truman), closed for sale. (E122)

**E15, CANTEEN.** Free House, converted to youth club. (E152, U85)

**E15, TWO BREWERS.** Wiltshire, closed. (E155, U71, U85)

**ILFORD, HOPE REVIVED.** Renamed Mr. Q's. Taylor Walker, H removed. (X63, U72)

**NORTH**

**N11, ARNOS ARMS.** Charrington. H unused. (N107)

**N11, KITES CAFE BAR AT THE TURRETS.** Grand Met (Courage), H removed. (N107, U109)

**ENFIELD WEST (EN2), HOLLYBUSH.** Whitbread, H removed, nitrokey only. (N235)

**ENFIELD WEST (EN2), SIX BELLS.** Whitbread, H unused (N237)

**SOUTH EAST**

**SE17, SURREY GARDEN ARMS.** 9 Chapter Road. Grand Met (Courage). No longer a pub but no indication of current use. (SE160)

**SOUTH WEST**

**SW7, KING GEORGE IV.** Whitbread, closed and boarded up. All signage removed. (SW31)

**KINGSTON, SEAMUS O'DONNELLS.** Free House, H removed. Formerly WATERS EDGE WINE BAR, originally PUNTERS. (SW66, U36, U71, U108)

**WEST**

**SOUTHALL, PIG & WHISTLE.** Renamed McGINTYS. Now an Irish Free House, ex Grand Met (Truman). H removed. Formerly GREENFORD. (W142, U50)

**OTHER CHANGES TO PUBS & BEER RANGES**

**CENTRAL**

**EC2, OLD MONK.** Address is 128 Bishopsgate but street sign near entrance shows Houndsditch. (U102)

**EC3, BUNCH OF GRAPES.** -Charrington: IPA. +Hancock: HB. +Wadworth: 6X. Although main sign now reads GRAPES, pub sign and internal advertising still read BUNCH OF GRAPES. (E39)

**EC3, CLANGER.** Renamed DRUM & MONKEY. -Beers listed except Bass. +Caledonian: 80/- (labelled 'That'). +Deuchars: IPA. +Morland: Old Speckled Hen. Dark wood interior. 19th Century cartoons adorn walls. First floor grill room. Expensive - £2.20 a pint. (E39, U82)

**EC4, MASTER GUNNER.** +Young: Ram Rod, Winter Warmer. (E51, U67)

**W1 (F), CAMBRIDGE.** -Beers listed. +Courage: Best Bitter, Directors Bitter. +Theakston: Best Bitter. XB. (W28, U52, U106)

**W1 (Mar), BLACK HORSE.** -Bass. +Fuller: London Pride. (W33, U44, U67, U72, U89, U98)

**W1 (Mar), WORCESTER ARMS.** -Beers listed except Brakspear: Bitter. +Adnams: Bitter. +Theakston: XB. +Young: Special. (W36, U54)

**W1 (May), BRUTONS.** -Beers listed. +Courage: Directors Bit-

ter. +John Smith: Bitter. +Theakston: Best Bitter. (W38, U92, U100)

**EAST**

**E1, BLACK HORSE.** 41 Leman Street. Now a Free House, ex Grand Met (Courage). (E61)

**E1, DUKE OF NORFOLK.** -Greene King: IPA. +Flowers: IPA. +Tetley: Bitter. (E65)

**E1, GOOD SAM'S.** Reverted to GOOD SAMARITAN. (E66, U106)

**E1, KINGS ARMS.** 514 Commercial Road. Now subtitled MONTYS, still fizz. (E68)

**E6, DUKES HEAD.** -Beers listed. +Ruddle: Best Bitter. +Guest beer. (E104, U71, U81)

**E6, HAMMERS.** +Courage: Best Bitter, Directors Bitter. +John Smith: Bitter. (E104)

**E14, HOPE & ANCHOR.** Still retains name, not renamed as indicated in E guide. (E146)

**E17, BELL.** -Beers listed. +Courage: Best Bitter. +John Smith: Bitter. (E165, U106)

**E17, COUPLES.** Now a Free House, restaurant and bar, ex Charrington. Formerly SPORTSMAN. (E168, U92, U97)

**NORTH**

**N11, BANKERS DRAFT.** -Theakston: XB. +Guest beer at all times. (N107)

**N11, GROVE.** Renamed BIG HAND MO'S. -John Smith: Bitter. +Theakston: Best Bitter. XB. Refurbished into an American baseball theme music and TV bar. Pool tables at rear. (N107, U106)

**N11, RANELAGH.** +Adnams: Bitter. +Ind Coope: Burton Ale. (N109)

**N12, PAGES BAR.** Renamed O'NEILL'S. Now an Irish theme pub, still fizz. (N111)

**N12, TRIUMPH.** -Flowers: IPA. (N112)

**BARNET (EN5), MITRE INN (YE OLDE).** +Samuel Allsop: Stout. (N251)

**NORTH WEST**

**NW3, KING OF BOHEMIA.** +Flowers: IPA. +Scrumpy Jack: Old Hazy. (N187)

**NW3, THREE HORSESHOES.** +Guest beers. (N190)

**NW4, GREYHOUND.** +Usher: Seasonal guest beer. (N193)

**SUDBURY, SWAN.** +Fuller: London Pride. +Young: Special. (W146)

**SOUTH EAST**

**SE1, THREE STAGS.** Renamed BRENDAN O'GRADY'S. Converted by Greene King into a pseudo-Irish theme pub but retaining real ale. (SE36)

**SE19, QUEENS ARMS.** Renamed ORANGE KIPPER. -John Smith: Bitter. +Bass. +Boddington: Bitter. +Brakspear: Bitter. +Courage: Directors Bitter. +Flowers: IPA. +Wadworth: 6X. +Webster: Green Label. Is a Magic Pub Co "Free House". (SE180, U102)

**SE26, DOLPHIN.** Renamed FERRET & TROUSER LEG. -Beers listed. +Theakston: Best Bitter. XB, Old Peculier. Refurbished. Now open for breakfast from 8am. Food. Newspapers. (SE222, U107)

**SOUTH WEST**

**SW13, ROSE OF DENMARK.** -Beers listed except guest beer. +Brakspear: Bitter. (SW53, U51, U101)

**KINGSTON, APPLE MARKET INN.** Renamed O'NEILL'S. -Charrington: IPA. +Worthington: Best Bitter. Converted to pseudo-Irish theme pub complete with fake shop. (SW64)

**KINGSTON, SIR ROBERT PEEL.** -Charrington: IPA. +Wenlocks: IPA. (SW66)

**WEST**

**W5, FEATHERS.** Renamed TOWN HOUSE. (W72, U96)

**W5, THREE PIGEONS.** Renamed RAT & PARROT. -Beers listed. +Theakston: Best Bitter. XB. (W73, U46, U107)

**W7, ROYAL.** -Courage: Best Bitter. +Stones: Best Bitter. +Worthington: Best Bitter. +Bass special beers. Harvester Restaurant name now prominent. Now Bass, ex Courage via Trust House Forte. (W79, U63, U67)

**W13, CAPTAIN WOODUCKS.** Renamed T J DUFFYS. -Young: Special. +Adnams: Bitter. +Bass. +Fuller: London Pride. (W92, U57)



## 21ST BIRTHDAY

At the West London CAMRA Branch's 21st Anniversary celebrations held in May, courtesy of Fullers, at the Star in Belgravia the raffle made a handsome £80. It was decided that, in order to show our gratitude to our hosts, we would have a plaque made to commemorate our joint celebrations.



The plaque was duly presented to Fullers' Brewing Director Reg Drury by Branch Chairman Di Kehoe on 20th November 1995 and it now takes

pride of place in the Hock Cellar at the brewery.



Also in our photo are (L to R) Rodney Hollows, Jim Scanlon, Richard Larkin, Sophie Knight (Fullers) and Tony Martens. The other picture is a close-up of the plaque.

**Richard Kehoe**

**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: 0181-674 0556; Andy Pirson, 13 Belvedere Close, Teddington Middlesex, TW11 0NT. Tel: 0181-943 5344; Ian Amy, 89 Woodfield Road, Thames Ditton, Surrey, KT7 0DS.

**SUBSCRIPTIONS:** £7.00 for 11 editions should be sent to: Stan Tompkins, 122 Manor Way, Uxbridge, Middlesex, UB8 2BH.

**ADVERTISING:** Barry Tillbrook. Tel: 0181-989 7523.

**Please be sure to send all Diary material to Andy Pirson.**

Printed by Ark Litho Ltd., Silverglade, Leatherhead Road, Chessington, Surrey, KT9 2QL

# THE MINT MINI ALE FESTIVAL

Park Road,  
Banstead, Surrey  
Tel: 01737 358538

**Sunday 4th to  
Saturday 10th  
February 1996**

**Caledonian Deuchars  
Clarks Burglar Bill  
Dent Ramsbottom  
Goose Eye Wharfdale  
& Pommies Revenge  
Jennings Cumberland  
Taylors Landlord  
Theakston Old Peculier**

- Open all permitted hours
- Food available
- Chipstead railway station  
15 mins away

**BEER BRIEFING**  
**LONDON BEER GUIDES UPDATE 110 continued**

**BRENTFORD, BRICKLAYERS ARMS.** -Wadworth: 6X. +Fuller: London Pride (W97, U53, U62)  
**BRENTFORD, MAGPIE & CROWN.** Now a Free House run by two CAMRA stalwarts. -Beers listed. +Changing range of guest beers from small and family brewers. (W98, U79, U83)  
**HOUNSLOW, BELL.** -Beers listed except Webster: Yorkshire Bitter. +Marston: Pedigree. +Theakston: Best Bitter, XB. Now extensively refurbished by S&N and badged as a "John Barras & Co" pub. (W126, U52, U80, U95, U99, U107)

**CORRECTIONS TO UPDATE 108**

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

**WC1, DUKES HEAD.** Is a Free House.

**PUBS CLOSED OR CEASED SELLING REAL ALE**

**SW18, FORRESTER.** Should read **FORESTER.**

**OTHER CHANGES TO PUBS & BEER RANGES**

**W1 (Mar), 58.** Reopened and renamed **STREET CAFE** but 58 still displayed.

**E1, PEASANTS REVOLT.** GUNNERS should read renamed GUNYERS.

**SW8, PRINCE OF WALES,** 99 Union Road. Renamed **FEE-LEYS FREE HOUSE** but PRINCE OF WALES name still displayed.

**SW8, PRINCE OF WALES,** 33 Wilcox Road. Renamed **NOLAN'S FREEHOUSE** (one word). PRINCE OF WALES still displayed on pub sign.

**CORRECTIONS TO UPDATE 109**

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

**EC4, BIER REX.** Now also closes on Saturdays.

**E11, CUBE (now O'NEILL'S).** Still a Bass pub. O'NEILL'S is open all permitted hours.

**SW7, KAVANAGHS.** Is a Free House.

**OTHER CHANGES TO PUBS & BEER RANGES**

**E2, PERSEVERANCE.** Ref omitted (E83)

**SW11, DOG & DUCK.** Last ref should read (U107)

**SW11, RISING SUN.** Now run by Merlin Inns.

**CORRECTIONS**

**W1, FOOTSTEPS.** Should read **N1.**

**NORTH LONDON PUB GUIDE (3RD EDITION)**

**WC1, DOLPHIN,** 44 Red Lion Street. Is the one renamed **DOLPHIN TAVERN.**

**N1, DUKE OF WELLINGTON,** 74 Richmond Avenue. Ref omitted (N41)

**N1, MARKET TAVERN.** Should read + (plus) Theakston: XB. Theakston Best Bitter already reported in guide.

**N1, YORK TAVERN.** Ref omitted (N62)

**N2, FIVE BELLS.** Ref should read (N66)

**N9, HORSE & GROOM.** Should read: Renamed **TUDOR TAVERN INN,** still fizz. Delete reference to S&N. (N99)

**N14, CHERRY TREE (YE OLDE).** Ref omitted (N119)

**N21, CHASESIDE TAVERN.** Note that CHASESIDE is one word.

**ENFIELD (EN1), SALISBURYS (now HUNGRY HORSE).** Is a Magic Free House, ex Grand Met (Watney) as reported in U105.

**NW3, NORTH STAR TAVERN.** Insert: -Beers listed.

**NW3, SWISS COTTAGE.** Should read **SWISS COTTAGE (YE OLDE).**

**NW5, DOLLY FOSSETTS WINE BAR.** Postal district omitted.

**NW10, BRENNANS BAR.** Is already in N guide, but note reference to former name.

## COOKING WITH BEER

Once again it's time to pinch another idea from the pen of CCC Leisure. This time we have **BEEF IN ALE** which is intended to produce four servings and should be served with dumplings. Use your own recipe (or your mum's) for those.

**INGREDIENTS:**

1½ lbs stewing steak

1½ oz plain flour

½ teaspoon ground nutmeg

1 teaspoon mustard powder

Salt and pepper

4 tablespoons oil

1 sliced onion

¾ pint strong ale

½ pint beef stock

2 bay leaves

2 sprigs thyme

1 teaspoon brown sugar

2 carrots thick sliced

2 parsnips thick sliced

2 leeks thick sliced

**METHOD:**

Mix together the flour, nutmeg, mustard and seasoning. Roll the meat in the mixture, coating it thoroughly. Heat the oil in a heavy based pan, add the onion and cook for 3 minutes. Add the beef and cook for 4/5 minutes until it is "sealed". Add the ale and stock, stir and bring slowly to the boil. Add the bay leaves, thyme and sugar. Cover the pan and cook over a low heat for 1 hour, stirring occasionally (sic). Add the vegetables and cook

for a further 30 minutes. Don't forget your dumplings; put these into the stew for the last 20 minutes of the cooking time.

# Trinity Arms

## ?? REAL ALE QUIZ ??

**Tuesday 20th February at 9pm**

**Free entry. Teams of up to 4.**

**1st Prize: 10 pints. 2nd: 6 pints.**

*Enjoy Pool, Darts, Sunday Quiz  
Night and Beer Garden*

**Wednesday: Piano Bar**

**Thursday: Jazz Night from 8.30 pm**

*Open all permitted hours  
Nearest tube Borough*

**7 Trinity Street, London SE1**

Tel 0171 207 5662



---

## N.O.T. DOWN UNDER

We flew out of Heathrow on Thai Airways en route to Perth via Delhi. Unfortunately, due to circumstances beyond our control we ended up spending a night in Karachi airport lounge, definitely not a place on my must visit again list, my advice to anyone thinking of visiting Pakistan is DON'T.

Anyway, the great thing about Thai airlines is that the food is great and they have their own beer! SINGHA is the Thai brew and as you would expect it's a lager beer, but it's probably the hoppiest lager I've ever tasted, not only that, but they keep it coming as long as you ask for it.

Once we had actually arrived in Delhi and settled at the in-laws, I had my first Indian brew. This was the in-laws' house beer, it is called ROSY PELICAN and costs about 20 rupees (approx 50p). It has a slightly dry after taste and its only redeeming factor is that it's cold and wet. India is such a diverse country that it's nigh on impossible to categorise it as far as beer is concerned. The strangest thing is how you go about getting a brew. You can go into an hotel bar or restaurant and get one, but you'll pay around 75 rupees (approx £2.00) for a 650 ml bottle, which if you were to buy it in a bottle shop, would cost you 21 rupees. Now, this is where the problems start. Bottle shops, if you can find one, are normally hole-in-the-wall affairs, with a list of wares on a blackboard on the street. Indian beers have glorious names such as ROCKY, GOLDEN EAGLE, SANDPIPER and BLACK LABEL (not to be confused with the Carling variety). The stronger beers are OLD MONK, GURU and GODFATHER. The board may advertise any number of these beers, but they may only have a few of these available at any one time. The next problem is that they don't open on the 1st and 7th of the month and they're also closed on religious holidays and any other holy days. Given the diversity of religions in India you begin to appreciate the difficulty in getting a takeaway beer, which is one of the reasons the bottle shops run out very quickly thus restricting the number of beers you can actually try. None of the beers I tried had any real malt/hops balance to them, they were all predominately malty, the stronger beers were just strong malt brews (likely to appeal to the Special Brew drinkers), and that's not a great recommendation! However, there is a really

great vegetarian restaurant in Delhi, the SONA RUPA at 46, JANPATH, which is just off Connaught Circus in the centre of the city. We ate there almost every lunchtime and the bill was never more than £2.50 for both our meals. Highly recommended!

I'm not going to go into details about our journeys through other parts of India, because this is an article about beer, suffice to say India is an incredible place, like nowhere else on Earth. It is a unique experience.

Australia, as far as we're concerned, has two major factors going for it: 1) they speak a form of English; 2) they have brewpubs!! The climate's not too shabby either!! We landed in Perth on the western side and once we'd disembarked and cleared customs found the small, but perfectly formed little bar, where I had a SWAN STOUT. This is a 6.8% Stout with a really good chocolate malt and roast malt flavour and well balanced hoppiness to it. According to the label it's brewed by Cooper's but I couldn't verify that. Each of the Australian states has its own major brewery and strictly speaking once you are in the next state you won't find the beer you were drinking previously. The notable exceptions to this rule are Coopers, their bottled beers are available pretty much everywhere, and Matilda Bay brews, which are now owned by Carlton United, and they have brew pubs in a number of states, although the Melbourne brewpub, THE REDBACK, is more like a factory than a brewpub, but I digress, back to PERTH. We arrived on a public holiday weekend so we enjoyed street festivals and a really laid-back groovy atmosphere. Perth is without a doubt one of the cleanest cities I've ever been to, very young and very alive, if I had to live in a city again, it would be Perth, everybody looks so bloody healthy!!!

A good place to eat is QUEEN'S in Northbridge, the food is excellent and not overpriced and the beer is very good. They sell the full range of MATILDA BAY beers and I tried DOGBOLTER, described as a dark lager (5.2%) and BRASS MONKEY STOUT (5.4%), which is very like my own BLACK ROOK STOUT (5.4%), plug plug and is very good, so I have another. We then head down towards the north side of town to the BRASS MONKEY TAVERN, where, surprise, surprise, it's more

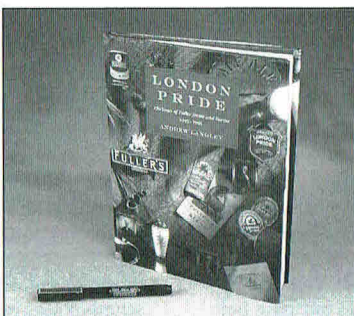
*continued on page 35*

## FULLERS UPDATE



In the proud tradition of a new year, Fuller's is offering a bargain sale to all CAMRA members. With the launch of our 150th anniversary last year, the first full history of the Brewery came onto the market, 64 page, hard backed book, "London Pride, 150 Years of Fuller, Smith & Turner". For those of you unlucky enough not to yet have a copy, your luck could be changing now. For the month of February only and for a limit of 3000 books, CAMRA members are invited to buy at the Brewery Store at Fuller's, or request in writing, a copy of the book. On stating their branch name and their CAMRA membership number, they can purchase the book for a mere £5.50 (RRP £6.99). The book is the culmination of years of research by the Brewery archivist, Mrs Yarde, and is an easy, enjoyable read, supported by an impressive selection of old prints and photographs. Go on, treat yourself!

Another attempt to chase away the post Christmas blues is to look ahead to the coming year and put the dates in



your diary when you are in for a treat. Fuller's will continue in 1996 with their popular range of seasonal guest ales and below is the proposed time-table for their arrival in the majority of Fuller's pubs. London Porter is the newest of the range

and completes the selection; an authentic London porter of 5% abv and brewed to recreate the great porters brewed at Fuller's in the 1800s and the early 1900s. Another change is moving Hock from its May slot and repositioning it in the Autumn, placing it as the Harvest Ale it traditionally was. Have a good year!

### **London Porter** – 5% abv

5th February-22nd March 1996

### **India Pale Ale** – 4.8%

29th March-24th May 1996

### **Summer Ale** – 3.9% abv

3rd June-30th August 1996

### **Hock** – 3.2% abv

9th September-11th October 1996

### **Old Winter Ale** – 4.8% abv

21st October-January 1997



*continued from page 33*

stout. Lovely stuff!! Swan is the major brewery in W. Australia, so Matilda Bay is the only other alternative. Next day we head down to Fremantle, where Matilda Bay had its origins. The SAIL and ANCHOR is the original brewpub and is still brewing today using the same plant they used then. The brews are now brewed by Ken Duncan, a very affable Scotsman, who loves his work and his beers are extremely good. The full range of beers are: SEVEN SEAS ALE OG 1044, 4.6% which has a good fruity, hoppy aroma, and a good nutty malty palate, a very good copper coloured session beer. BRASS MONKEY STOUT OG 1061, 6.0% is apparently (so they say) the only oatmeal stout brewed in Oz. It is a really well balanced beer and extremely more-ish. IRONBREW STRONG ALE OG 1066, 7.0% is a rich ruby coloured beer which is surprisingly well balanced. Pride of Ringwood and Willamette hops giving a very gentle bitterness to this very rich beer. Whilst I was there Ken also had on a limited edition 10th anniversary brew SEVEN SEAS STRONG ALE OG 1088, 10%. This had ten weeks maturation with Goldings hops, a process called warm-conditioning, and the beer went down very well, especially after the really excellent food we ate. The difference between Aussie brewpubs and British ones is that the British ones generally have crappy food, not so the Aussie ones. The Sail and Anchor is a wonderful old colonial style building, with great food and great beer. If you're going to Australia, I can't recommend it highly enough.

About 300 kms south of Perth, is the town of Margaret River, where they hold the Australian Surf Championships, and a short drive away off the Bussell Highway, on Pusey Road is the BOOTLEG BREWERY. This is basically a brewery, specialising in bottled beer. They have a pretty good restaurant and they have beer on tap straight from the brewhouse which is free to taste as long as you eat a meal, you are then free to buy bottles of the beer you've just sampled. Unfortunately, they were having problems with their batches and the bottled beer I tried was well infected, although Tom Reynolds, the owner, assures me they've now sorted out the problems and are brewing consistently good beer, so I shall have to go back and find out!! BOOTLEG BITTER OG 1055, 5.3% is their only brew at present but Tom has plans to introduce a Porter and a Stout. If you're in

Perth, this place is definitely worth a visit. Our next port of call was Adelaide, in S. Australia where Coopers is based. Unfortunately, they have no facilities for tours around their brewery, which, I must admit was a bit of a piss off, but there you go, you can't have everything, at least I could still find their beers on tap pretty much everywhere. There are, or were two brewpubs in Adelaide, THE OLD LION on Melbourne St, in N. Adelaide brews three beers and all of them were crap! A DEFINITE MUST TO AVOID. Coopers had a brewpub called the EARL OF ABERDEEN also in N. Adelaide, which was opened in 1987 by Dame Edna Everage. They used to brew a Scotch ale and also Carringtons ale but they no longer brew there. The full range of Coopers beers are available however, and they were all in excellent condition, but they were all kegged. The barman I spoke to was very knowledgeable about the old brewery and he said the beer was brewed on the premises, but was taken to the Coopers main brewery to be finished off (sounds very peculiar to me, no wonder it's closed now).

A short drive southwest of Adelaide is the old town of Port Adelaide and it was here that we found THE PORT DOCK BREWERY HOTEL at 10, Todd St. Originally built in 1855 as a brewery it suffered the ultimate ignominy in being one of a number of hostelries targeted for closure by an over zealous local preacher, who thought that people were spending too much time in the pubs and not enough time in his church. In 1987 a chap called Duncan McGilvray redressed the balance by setting up the first brewpub for over 75 years. Unfortunately, the brewer, a German chappie called Fritz was too busy in the brewhouse to spare us even five minutes of his time.

As the brewhouse is visible from the brasserie in the hotel, I went and checked it out. The design and layout was very similar to the Greyhound brewery in Streatham, only larger. The plant looked very clean and efficient, and the beers are pretty good and reasonably priced, and the bar food is very good. The brasserie next door is a little more upmarket but the prices are very good and the food excellent. There are four beers produced on a regular basis: PORT DOCK LIGHT OG 1030, 2.7% is a very tasty pale pilsner-style beer, an excellent quaffing beer for hot days. LIGHTHOUSE ALE OG 1040 3.9% was the beer we liked best,

*continued on page 36*

---

*continued from page 35*

a good bitter backtaste with a good malt/hops balance, this was a very more-ish beer. **BLACK DIAMOND BEST BITTER OG 1050, 4.9%** is a darker beer which is a bit sweeter and less hoppy than I would have thought for a best bitter but it does go down very well. **PORT DOCK OLD PREACHER OG 1064, 6.0%** is a very sweet ale, in the style of English old ales, very malty, again I would have preferred more hops, I think that they're using caramel for colouring and I think they'd have got a better result using coloured malt. All in all though, their beers are very drinkable.

We hired a car in Adelaide for a month and got a very good little runner for a very reasonable rate and we headed off along the Great Ocean Road towards Melbourne. We had reports of four brewpubs, so Melbourne sounded very promising but it was going to be a long drive. We stopped at caravan parks along the way, you can rent one for the night for around £20 or so, very reasonable. The Ocean Road has some wonderful views which make the drive very worthwhile, but even here a relatively unspoilt part of the planet was the usual garbage left by idiot humans, we even found broken bottles on a beach. I'm pretty sure they wouldn't leave broken bottles and old nappies on the floor of their living rooms, why on earth do they have to ruin a place of almost pristine beauty? OK, I'm off my environmental soapbox now and back on my beer tour. Of the four brewpubs we knew of only two were still brewing. Both the Station Hotel in the suburb of Frahan, and Bell's hotel and brewery in South Melbourne had ceased their activities sometime back in '94, and only the **GEEBUNG POLO CLUB** in Auburn Road, Auburn can still be described as a working brewpub. Named after a famous poem by Banjo Paterson, Australia's John Betjeman, the Geebung Polo Club brews **YELLOW MONGREL OG 1038, 3.5%**, a pale wheat beer, slightly cloudy with citrus overtones and a light bitter mid-taste, it's a very pleasant summer beer. Their other beer is **RAZORBACK STOUT OG 1050, 4.8%**, this is described as a milk stout, and it does have a taste that is very similar to Mackeson, only not quite as sweet, it has a very strong coffee aftertaste and is very enjoyable indeed. They also brew **TWO DOGS LEMONADE**, which is an alcoholic lemonade about 3% and because of the vagaries of Aussie laws, it attracts no tax, and is therefore a very profitable drink to brew.

I thought it was awful but a lot of it gets drunk regularly, so it must have some appeal. The Geebung Polo Club also does very good food at very reasonable prices. The other brewpub is the **REDBACK TAVERN** in Flemington Road, N. Melbourne, which was one of the Matilda Bay offshoots, now owned by Carlton. This is a huge barn of a pub which can get very raucous, very much like the Firkin pubs used to get, and the brewery is **GINORMOUS**, it reminded me of the Courage brewery at Reading, only on a smaller scale. The same beers that are brewed in Fremantle are also brewed here. They also brew and bottle **REDBACK** which is a pilsner-style beer using Hallertau and Hersbrucker hops and it's definitely a cut above the average Aussie lager. Victoria's major brewery is Carlton and they brew two stouts of interest **ABBOTSFORD INVALID STOUT** at 5.6%, and **SHEAF STOUT** at 5.7%. I couldn't really distinguish between them but they were both quite palatable although not a patch on Coopers Stout. Driving from Melbourne to Sydney is a two-day affair, but we were going to stay with some friends of Caro's in a place called Wolumla, roughly half-way between the two cities. Unfortunately, there were no brew-pubs anywhere nearby but as luck would have it nearly everybody I met brewed their own at home! Some of it was pretty good too! We liked the area so much we bought a place down the road near Merimbula, and that's where we'll be by the time you read this. If you're coming to visit Oz get our address from Cloth cap and drop us a line, you'll never find us otherwise.

Approximately 65 km from Sydney, on the Old Hume Highway is a town called Picton and on Argyle St is a lovely old pub called the George IV. This houses Scharers little Brewery. A full mash proper-job lager brewery! This is an absolutely beautiful little pub although it can be a little noisy when you're sitting on the front verandah. Two beers are on offer here, **SCHARERS LAGER**, a 5% pale beer with approximately 20–25 units of bitterness, is a very drinkable golden coloured beer, whilst **BURRAGORANG BOCK** is a 6.4% dark lager, a lot sweeter than the Scharers, but just as drinkable. There was a hint of caramel in this, but the brewer, Deo Lule, a Ugandan born graduate of Heriot-Watt, informed me that no colourings or sugars are used at all. The barley is from S. Australia, except for the crystal and black malts, which are from Victoria. The hops are Tasmanian



grown Spalt and Teething. The beers are produced in strict accordance with the Rheinheitsgebot and you'll find the George IV a good place to visit. If Deo is in, ask to see him, he's a very nice bloke, and he'll come and chat with you and most likely sink a few beers too! Give him my regards. One word of warning, you may well be tempted to take away a couple of bottles as souvenirs for friends, DON'T!, as with most of the micros, bottled beers are not their strong point and you'll be disappointed and your mates will wonder what happened to your taste buds. Geoff Scharer (for it is he) also has another pub in Sydney, in the area known as The Rocks. This is the Australian Hotel at 100 Cumberland Street. This isn't really a brew-pub because the beers are all brewed in Picton, but they do pretty good food and they also had another beer which wasn't on at the George IV. This was called BERRYBLACK, which was a lambic style beer weighing in at a hefty 8% and served in brandy balloons. Apparently a blend of bock and strawberry liqueur, it was a very creamy, sweet beer, no sourness or bitterness, tasting very strongly of strawberries and cream. The cream was the initial and main flavour with the

fruit juice flavour coming mid palate. Caro reckoned figs, but I thought raspberry or strawberry syrup. I think that it was just a blend of bock and liqueur, with no extra spontaneous fermentation. The Lord Nelson at 19 Argyle Street, also in the Rocks, claims to be Sydneys' oldest pub/hotel and it has a brewery on site. It is housed in a beautiful old sandstone brick building about 5 minutes walk from the Australian Hotel. At the time of our visit there were six beers available, and you can obtain tasters of each brew before deciding which one you wish to stick with. (Well, I did, so I'm pretty sure you can too) QUAYLE ALE at 4% was voted best wheat beer in Australia at the championships in Queensland in 1991, it's a pale yellow cloudy wheatbeer, quite spritzy on the tongue, quite crisp and very refreshing. TRAFALGAR PALE ALE at 4% is a pale bitter beer (for Aussies), using Pride of Ringwood hops, it looks more like a pale lager and for me, it's a bit thin and it's not that bitter. VICTORY BITTER at 4.5% is marketed as a typically British forebeer (their spelling, not mine). This beer is more of a copper colour and is quite dry but again is quite thin and for its

*continued on page 38*

# SCOTTISH BEER WEEK

commencing on Saturday 17th February

featuring a selection of Scotland's finest from  
independent breweries including:

***Broughton, Caledonian & Harviestoun***

at the

## Duke of Wellington

71 Nile Street, London N1

(Old Street Tube exit 1)

open all permitted hours

telephone Dave Hall to check availability

0171 490 7850

*continued from page 37*

strength is quite disappointing. The aroma, when it warms up a bit is a little cheesy, a bit like Parmesan, but not as overpowering. (The previous two beers had no detectable aromas whatsoever!) NELSONS BLOOD STOUT 4.2% is a dark beer with a very thin body for a stout. It has a coffee/toffeeish flavour, with a toffee/caramel aroma, and it has quite a long dry finish. THREE SHEETS ALE at 5.0% is a medium gold coloured ale with a slight fruitiness and quite a dry palate although again a cheesy aroma. Both Caro and I liked this one and as a session beer this would have to be the choice even though it is fairly strong at 5.0%, it is advertised as being full-bodied and creamy with a spicy hop character, but I didn't think that it was any of those, perhaps I spent too long on Bondi Beach!! OLD ADMIRAL ALE at 6.7% is the top of the range beer and is advertised as being 'rich, dark, malty and full flavoured in a traditional Dogbolter style, to be taken with deep respect'. As Dogbolter here is a dark lager this definitely falls into the bock beer style. It is a very malty beer and is very palatable when it warms up slightly. As a cold beer it is very refreshing, still quite malty, but with no discernible aroma. However, it is very moreish and whilst not being a patch on the Newts favourite beer, it's not a bad substitute when you're many thousands of miles away from Sedgley. The Lord Nelson also has a Brasserie, which is open on Fridays and Saturdays, and boasts an excellent menu, (in the interests of research, I may well come and check it out). I shall be back again to visit with the Brewer, who unfortunately is off today, (aren't we all?). The Lord Nelson is however a malt extract brewery, I will find out more about this and why, on my return visit.

My good intentions to return to the Lord Nelson today have had to be shelved as I have been informed of yet another brewpub in Sydney. This is the Pumphouse Tavern, on Little Pier Street in Darling Harbour. Take the Monorail to Haymarket and follow the signs to the tavern, it'll take you about 10 minutes.

Set in a mostly pedestrian complex, the Pumphouse Tavern has six beers on offer and also does regular brewery tours and offers an excellent menu which has very good value meals. BULLS HEAD BEST BITTER at 4.0% is advertised as being amber/orange coloured with a crisp malt taste and a floral hop flavour. I wouldn't say that there was character and

bitterness than in most Aussie beers I tried. GOLDEN WHEAT at 4.7% is a golden coloured wheat beer and is usually served with a slice of lemon. It is a well carbonated beer, very refreshing, but not overly wheaty, again no discernible hop aroma but a good clean taste. No information was available as to the wheat/barley ratio. PUMPHOUSE EXTRA at 5.0% is described as a robust bock style beer with a firm bitterness. I found it to have a strong diacetyl nose and a definite diacetyl flavour. It had more body than the previous two beers, but not a great deal of bitterness. At this point, my Thai beef salad arrived and although it was described as a light meal it was massive! At £3.25 it was a definite bargain and tasted great. THUNDERBOLT ALE at 6.8% is described as having a pale colour with a warming fruity flavour. I would describe it as an amber coloured ale more in keeping with an English style ale. To my palate this beer had a much better malt/hops balance, a good bitterness and a nice full rounded body, but at 6.8% it's not one you'd be drinking a lot of. FEDERATION ALE at 4.4% is described as a darker beer style with the full-bodied taste of roast malt; it is lighter in colour than a porter, which is what I think they're striving for, with quite a dry back taste and a long dry finish. The roasted malt is more in evidence as the beer warms up and the dryness also becomes more evident. As with all of these beers, the heads don't last long and they don't lace well. BREWERS DRAUGHT at 4.7% is described as a full-bodied Aussie beer-Darling Harbours' own brew and easy to drink. It is a pale golden beer with a clean refreshing taste, quite sweet on the front of the palate with a little dryness, but not a great length of finish. On letting the beer warm up however, it was far more palatable, especially after the calamari with sweet chili sauce! David Taylor uses Victorian Pride of Ringwood hops and New South Wales and Victorian malted barleys exclusively and all his beers are only served on the premises. They are all kegged and so far I haven't found anywhere serving beer in the traditional draught or gravity dispense styles of England. But, watch this space, you never know your luck.

My next report will be on the numerous draught and bottled beers we tested whilst in Northern California. 'Til then happy quaffing and a Happy New Year to you all.

**Jan Musson**



continued from page 2

## OUTLETS - SOUTH WEST and WEST PUBS

SW1 BARLEY MOW  
SW1 BUCKINGHAM ARMS  
SW1 FOX & HOUNDS  
SW1 MORPETH ARMS  
SW1 ORANGE BREWERY  
SW1 PAVIOURS ARMS  
SW1 RISING SUN  
SW1 ROYAL OAK  
SW2 HOPE & ANCHOR  
SW2 CROWN & SCEPTRE  
SW3 COOPERS ARMS  
SW3 ROSE  
SW3 SURPRISE  
SW4 MANOR ARMS  
SW4 MISTRESS P's  
SW4 ROSE & CROWN  
SW6 DUKE OF  
CUMBERLAND  
SW6 WHITE HORSE  
SW7 ANGLESEA ARMS  
SW8 OLD RED HOUSE  
SW8 PRIORY ARMS  
SW8 SURPRISE  
SW10 FERRET & FIRKIN  
SW10 KINGS ARMS, 190  
Fulham Road  
SW11 BEEHIVE  
SW11 DUKE OF CAMBRIDGE  
SW11 UNITY  
SW12 MOON UNDER WATER  
SW12 NIGHTINGALE  
SW12 PRINCE OF WALES  
SW13 BULLS HEAD  
SW13 RED LION  
SW13 ROSE OF DENMARK  
SW14 HALFWAY HOUSE  
SW14 HARE & HOUNDS  
SW15 FOX & HOUNDS  
SW15 GREEN MAN  
SW15 RAILWAY  
SW16 PIED BULL  
SW17 CASTLE  
SW17 J.J. MOONS  
SW17 LEATHER BOTTLE  
SW18 BREWERY TAP  
SW18 HALFWAY HOUSE  
SW18 OLD SERGEANT  
SW18 PIG & WHISTLE  
SW18 SPOTTED DOG  
SW18 SPREAD EAGLE  
SW19 HAND & RACKETT  
SW19 KINGS HEAD  
SW19 PRINCE OF WALES,  
Morden Road  
SW19 PRINCESS ROYAL  
SW19 SULTAN  
SW19 TRAFALGAR  
SW20 CAVERN  
CARSHALTON, RAILWAY  
TAVERN  
CHESSINGTON, NORTH STAR  
CHEAM, RAILWAY  
HAM, HAND & FLOWER

KEW, COACH & HORSES  
KINGSTON, ARTFUL  
DODGER  
KINGSTON, CANBURY ARMS  
KINGSTON, COCOANUT  
KINGSTON, DRUIDS HEAD  
KINGSTON, FIGHTING  
COCKS  
KINGSTON, FLAMINGO  
BREWERY CO.  
KINGSTON, KELLY ARMS  
KINGSTON, NEWT & FERRET  
KINGSTON, PARK TAVERN  
KINGSTON, RAM  
KINGSTON, SPRING GROVE  
KINGSTON, TWO BREWERS  
KINGSTON, WILLOUGHBY  
ARMS  
KINGSTON, WYCH ELM  
MITCHAM, CRICKETERS  
MITCHAM, WHITE LION OF  
MORTIMER  
NEW MALDEN, ROYAL OAK  
RICHMOND, DYSARTS  
RICHMOND, ORANGE TREE  
RICHMOND, SHAFTESBURY  
ARMS  
RICHMOND, TRIPLE CROWN  
RICHMOND, WATERMANS  
ARMS  
RICHMOND, WHITE CROSS  
SURBITON, BUN SHOP  
SURBITON, DENBY DALE  
SURBITON, NEW PRINCE  
SURBITON, RISING SUN  
SUTTON, MOON ON THE  
HILL  
SUTTON, NEW TOWN  
WALLINGTON, WHISPERING  
MOON  
W1 BEEHIVE, 7 Homer Street  
W1 CLEVELAND ARMS  
W1 MOON & SIXPENCE  
W1 MORTIMER ARMS  
W1 PRINCE ALFRED  
W1 WESTMORELAND  
ARMS  
W1 WINDMILL  
W2 ARCHERY TAVERN  
W2 ROYAL STANDARD  
W3 KINGS ARMS  
W5 PLOUGH  
W5 RED LION  
W5 ROSE & CROWN  
W5 WHEATSHEAF  
W6 BROOK GREEN HOTEL  
W6 RICHMOND ARMS  
W10 VILLAGE INN  
W11 FROG & FIRKIN  
W12 MOON ON THE GREEN  
W13 THE FORESTER  
W14 WARWICK ARMS  
BRENTFORD, GLOBE  
BRENTFORD, LORD NELSON  
CRANFORD, QUEENS HEAD  
FELTHAM, MOON ON THE  
SQUARE

HAMPTON COURT, KINGS  
ARMS  
HAMPTON WICK, WHITE  
HART  
HARLINGTON, CROWN  
HAYES, BLUE ANCHOR  
HAYES, MOON UNDER  
WATER  
HAYES END, MOON &  
SIXPENCE  
HOUNSLOW, BEAVER  
HOUNSLOW, CROSS LANCES  
ISLEWORTH, COUNTY ARMS  
ISLEWORTH, ROYAL OAK  
ISLEWORTH, VICTORIA  
SOUTHALL, BEACONSFIELD  
ARMS  
SOUTHALL, SCOTSMAN  
TEDDINGTON, QUEEN  
DOWAGER  
TEDDINGTON,  
WALDEGRAVE ARMS  
TWICKENHAM, EEL PIE  
TWICKENHAM, NELSON  
UXBRIDGE, PRINCE OF  
WALES  
WHITTON, ADMIRAL  
NELSON  
WHITTON, WHITE HART  
**OFF TRADE**  
W11 Grogblossom  
**CLUBS**  
ISLEWORTH, Western  
Geophysical Social Club  
W1 Polytechnic of Central  
London S.U. Bar, 104  
Bolsover Street  
**OUTSIDE LONDON**  
ASCOT, CRANBOURNE  
TOWERS  
BRIGHTLINGSEA, RAILWAY  
BRIGHTON, EVENING STAR  
BRIGHTON, SUSSEX  
YEOMAN  
CATERHAM ON THE HILL,  
KING & QUEEN  
CHERTSEY, CASTLE  
COLCHESTER, ODD ONE OUT  
CROXLEY GREEN,  
SPORTSMAN  
EAST MOLESEY, KINGS  
ARMS  
EGHAM, JOLLY FARMERS  
EGHAM, PRINCE OF WALES  
EGHAM, WHITE LION  
KNEBWORTH (Herts),  
LYTTON ARMS  
KNOWL HILL (Berks), OLD  
DEVIL  
LALEHAM, FEATHERS  
LEWES, GARDENERS ARMS  
MANCHESTER, JOLLY  
ANGLERS  
MORTIMER WEST END  
(Hants), RED LION  
OUTWOOD (Surrey), DOG &  
DUCK



© Gander '95

# BATTERSEA BEER FESTIVAL 1996

Weds 14<sup>th</sup> ~ Sat 17<sup>th</sup> February

VALENTINE'S DAY

7th Battersea Beerex,  
Battersea Town Hall,  
Town Hall Road (at rear  
of Battersea Arts Centre,  
Lavender Hill), London  
SW11 (Near Clapham  
Junction BR  $\nless$ ).

Over 60 Independently  
brewed London and guest  
beers; Milds, Stouts and  
Porters, plus trad. ciders  
and perrys, Gales wines:  
Dutch, Belgian &  
German beers!

Entertainment on Saturday  
lunchtime only. Food avail-  
able lunch/eves. Free LA  
beer & soft drinks.  
Children's room Saturday.

**OPEN**

WEDNESDAY 5 ~ 11 pm

THURS & FRI 12 ~ 11 pm

SATURDAY 11 ~ 6 pm

Admission £1 lunchtime.  
Weds + Thurs eves: £2.

Fri eve: £2-50

CAMRA MEMBERS  
FREE apart from

FRI eve when it's £1-50.

