

Nov 96

# LONDON



30p

# DRINKER



**THE COACH & HORSES**  
27 Barnes High Street, SW13

Photo by: Doug Scott

Vol 18

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

No. 10

## 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 LEOPARD  
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  
E2 CONQUEROR  
E3 IMPERIAL CROWN  
E8 PRINCE ARTHUR  
E9 FALCON & FIRKIN  
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 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 TRINITY ARMS  
SE1 WHEATSHEAF  
SE1 WHITE HART, Cornwall Street  
SE1 WINDMILL, 44 Lambeth High Street  
SE1 ZANZI BAR  
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 ANTIGALLICAN  
SE7 ROYAL OAK  
SE8 CRYSTAL PALACE TAVERN  
SE8 DOG & BELL  
SE8 OLD MANOR HOUSE  
SE9 BANKERS DRAFT  
SE10 ADMIRAL HARDY  
SE10 ASHBURNHAM ARMS  
SE10 RICHARD I  
SE12 DUKE OF EDINBURGH  
SE13 FOX & FIRKIN  
SE13 HOGS HEAD  
SE16 BLACKSMITHS ARMS  
SE16 MOBY DICK  
SE18 COOPERS ARMS (Plaisted's)  
SE18 EARL OF CHATHAM  
SE18 ROSE'S (PRINCE ALBERT)

SE18 VILLAGE BLACKSMITH  
SE20 MOON & STARS  
SE22 CRYSTAL PALACE TAVERN  
SE24 LORD STANLEY  
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 (GLUEPOT)  
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 HOWARD CLUB  
SE13 LEWISHAM LABOUR CLUB  
SE18 PLUMSTEAD RADICAL CLUB  
CROYDON, RUSKIN HOUSE  
ORPINGTON, JUBILEE SPORTS

### 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 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 TAP & SPILE  
N6 OLD GATE HOUSE  
N7 TAPPIT HEN  
N8 ELBOW ROOM  
N8 TOLL GATE  
N9 LAMB  
N11 BANKERS DRAFT  
N12 TALLY HO  
N13 WHOLE HOG  
N14 NEW CROWN  
N16 EBOR ARMS  
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  
EDGEWARE, BLACKING BOTTLE  
ENFIELD, FALLOW BUCK  
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 DUKE OF HAMILTON  
NW3 FLASK TAVERN  
NW3 THREE HORSESHOES  
NW4 CHEQUERS  
NW4 GREYHOUND  
NW8 PRINCESS ROYAL  
NW9 J.J. MOONS  
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

*Continued on page 39*



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## EDITORIAL

I have just finished reading Peter Haydon's admirable book 'Known Treasures and Hidden Gems' of London (£7.99 from CAMRA HQ) and I scanned the foreword with anticipation as Peter has included a section entitled 'Poor Quality Beer and Service'. He covers poor hygiene, oxidation, poor temperature control, lack of maturates, deterioration in lines and wrong use of spiles. It is not until you read past these that he touches on what I consider to be the major issue which is returned beer. He states "Poor quality beer – will only be eradicated when pub owners recognise that they cannot continue to demand ever-increasing rates of return from their retail outlets and at the same time, instigate proper, regular training. The fault lies much more squarely with them than with the publican who has just poured you a sour, cloudy pint".

I heartily concur but I think Peter has deliberately avoided making more of an issue with this point and I consider CAMRA as a whole should be grasping the nettle over this. The seminar about quality beer which they are about to host does not even mention return beer in the agenda.

I believe that it is time for us to think about naming names of these brewers and pub operators who expect 100% of cask beer to be sold and often expect 103%, especially of their lager sales. Two young friends of mine who run a managed house near me have been threatened with the sack by their brewery because of a poor stocktake. One of them takes responsibility for the cellar and has always refused to return beer to the cask. When he asked his area manager, who had threatened their livelihood, just how he could achieve 100% sales, he was told that he must return all ullage to the cask and to achieve 103% on lager sales, he should underfill the glasses! This couple are deeply upset by this as they do not

believe in cheating their customers. The brewery concerned obviously do not share the same beliefs!

Wetherspoons and Hop Back on the other hand make it part of their policy that no returns of any form are tolerated in any of their pubs and I know from experience that is the case.

At the Sultan in Wimbledon, *the pour-offs from a new barrel are measured in full view of the customer* and then proudly poured down the sink. The Prince of Wales in Cavendish Road, Balham does the same to his Courage Best and London Pride.

There are obviously many more pubs who do not pour back any beer and we would love to hear from them and I will compile a list of honour for printing in "The Drinker".

Meanwhile, I advise all our readers to watch the comings and goings behind their own bars and look out for those deadly aluminium or stainless steel buckets!.

**Chris Cobbold**

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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.

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

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**Steve and Charlie** extend a warm welcome to all fellow CAMRA members and lovers of a good pint. To celebrate our selection for the 1997 CAMRA Good Beer Guide we present:

# THE BEST OF BRITISH BEER FESTIVAL

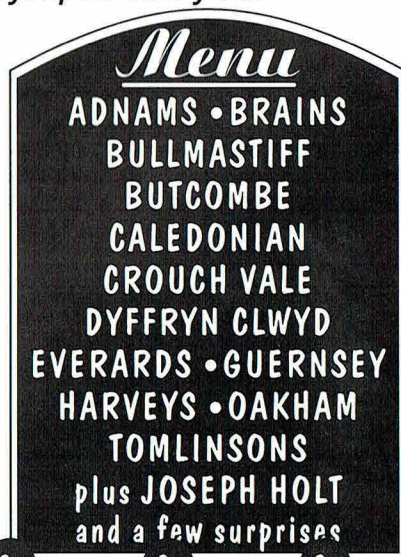
- a sort of champion beer of Britain revisited, featuring the finalists from Olympia this year

over 40 different beers during the two weeks starting: **Saturday 2nd November**

**MAGPIE & CROWN**  
128 High Street  
Brentford

0181 560 5658

- \*Open all permitted hours
- \*Draught Czech Budvar
- \*Traditional Cider
- \*Draught Hofbräu
- \*Bed & Breakfast



\* All beers subject to availability - 4 on at any one time. Singing voice required Friday evenings



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## IDLE MOMENTS

By way of a change to start our monthly farrago, here's a little story you might like. There I was standing outside the Assembly Hall in Feltham, leaning on a railing and waiting for some more beer to arrive for our beer festival when a number of ladies turned up to play their regular game of bowls on the adjacent bowling green.

One of them stopped as she was passing and said, "You know what you want for this beer thingummy of yours – some live music." I replied that we chose not to have music at our festival but she then said, "My son organises one of these beer thingummies up north and they have Walter Schmidt and his Umpire Band."

The thought of a bunch of musicians in white coats with sweaters tied round their waists and about three hats on their heads (and probably light meters hanging from strings round their necks) while playing euphoniums etc. appealed to my sense of humour. Anyway here are the answers to last month's number puzzles:

1. 480 Ha'pennies in a Pound (before 1971)
2. 1829 Year of the First Oxford and Cambridge Boat Race
3. 6 Stumps on a Cricket Pitch
4. 1000 Paces in a Roman Mile
5. 1962 The Last Trolleybus Ran in London
6. 1000000 Microns in a Metre
7. 9 is the Number of Choral Symphony by Beethoven
8. 1073741824 Bytes in a Gigabyte
9. 1877 Year of the Only Dead Heat in the University Boat Race
10. 90 Overs in a Day in Test Cricket (Weather Permitting)

Perhaps I've got it wrong – maybe they all sat on overgrown high chairs to play their instruments. Still, enough of that, here are this month's number puzzles:

1. 6 is the N of the QMG
2. 1962 D of MM
3. 2 G of V by WS
4. 20 PN have MF on the B
5. 911 EDC in the US of A
6. 1 H is the W of a P of H
7. 1755 SJP his D
8. 5 P is the AS of HBSL
9. 9 DW by LP
10. 8 P in a B

Now that the 1997 Good Beer Guide is out

with lots of new breweries I shall have to be getting my trusty Scrabble set out again. In the meantime, I haven't used up last year's anagrams yet; here are last month's answers:

- |                    |                |
|--------------------|----------------|
| 1. CHUNK EVER CAME | CUCKMERE HAVEN |
| 2. MALE OF SIN     | ISLE OF MAN    |
| 3. RENT A BOW      | BEARTOWN       |
| 4. PARING SHED     | SPRINGHEAD     |
| 5. LAY POEM        | MAYPOLE        |

And here are this month's anagrams:

1. DROLE FOG
2. TORN BOUGH
3. NO CHUMS STAIN GEMS
4. NO MINT LOSS
5. FIE! MEN ERR

I know what you are thinking, "Has he finished with those \*\*\*\*\* stupid Underground stations yet?" No he hasn't. Here are last month's:

1. You reach it after 1760 yards – Mile End
2. Hannibal approaching the bastion; his forces are much depleted – Elephant & Castle
3. The sailing ships get there – Gallions Reach
4. A great weight of soft protective material – Paddington
5. The cheese may be red but its definitely not hip – Leicester Square

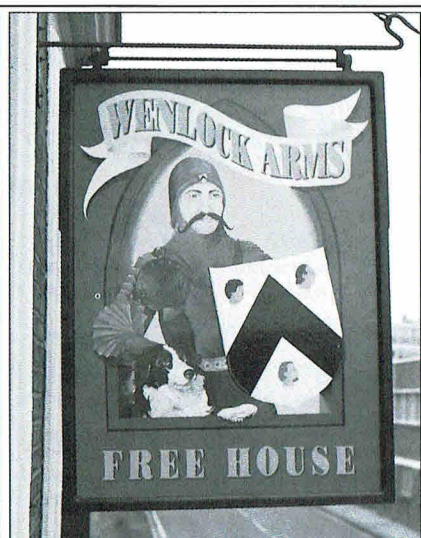
And yes, you've guessed it:

1. Her petticoat's not straight
2. Is this garden "right against the forest fence"?
3. Well is was round until they squashed it!
4. Pianist Conway isn't with it any more
5. This place is noted for its Greek poet

For 5BY4 this month I've taken NUMBER ONES – one from each year of the 1960s for those of you from my generation. I've given you the artists as well; I hope they help a little bit. Just match the records with the years in which they were first issued (answers as ever at the end):

1. CONCRETE & CLAY (Unit Four Plus Two)
2. WAYWARD WIND (Frank Ifield)
3. APACHE (The Shadows)
4. IT'S OVER (Roy Orbison)
5. NUT ROCKER (B Bumble & The Stingers)

*Continued on page 6*



*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

**CAMRA**  
NORTH LONDON  
**PUB OF THE YEAR**  
1995 & 1996

**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

6. SURRENDER (Elvis Presley)
7. SILENCE IS GOLDEN (The Tremeloes)
8. SOMETHING IN THE AIR (Thunderclap Newman)
9. YOUNG GIRL (Union Gap/Gary Puckett)
10. PRETTY FLAMINGO (Manfred Mann)  
A-1960, B-1969, C-1961, D-1968, E-1964, F-1966, G-1965, H-1962, I-1963, J-1967.

Last lap now; here's the answers to last month's Trivial Knowledge:

1. Radio Leicester
2. The ten shilling note
3. The pound coin
4. May (8th)
5. December (10th)
6. They died on the same day (24th April 1986).
7. He was the first to fly the English Channel
8. Princess Anne
9. Malcolm X
10. 39

And to finish off with here are this month's:

1. What was the pen name of H.C. McNeile, the author of the Bulldog Drummond stories?
2. Complete the quotation from Saki (H.H. Munroe), "The cook was a good cook as cooks go...."
3. Where in London is Sir John Soane's Museum?
4. Who, collectively are Allan Clarke, Graham Nash, Eric Haydock, Tony Hicks and Bobby Elliott?
5. On what road in London is Harrods department store?
6. Where can the original paintings of Hogarth's The Rake's Progress and The Election be found?
7. In what book did Aunt Ada Doom see "something nasty in the woodshed"?
8. What are the main ingredients of cock-a-leekie soup?
9. What composer wrote "In a Summer Garden" (1908) and "On Hearing the First Cuckoo in Spring" (1912)
10. For what was George Joseph Smith infamous in 1915?

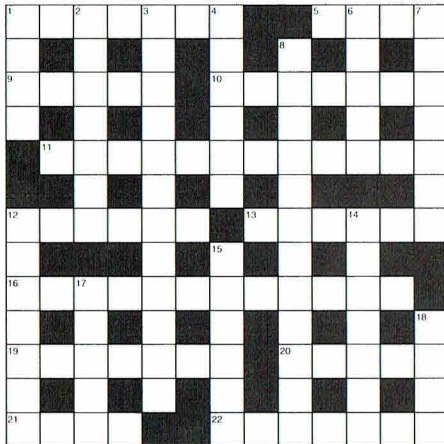
Here's another thing that has amused me in the past month. I was driving down the road from Esher through Oxshott towards Leatherhead; there are lots of great big houses along there which have their name boards at

*Continued on page 38*



# LONDON DRINKER CROSSWORD

Compiled by DAVE QUINTON



Name .....

Address .....

.....

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

Prize winner will be announced in the February London Drinker.

Solution next month.

All entries to be submitted to:

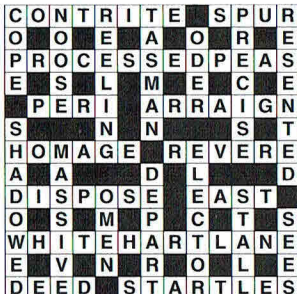
London Drinker Crossword

25 Valens House

Upper Tulse Hill

London SW2 2RX

## LAST MONTH'S SOLUTION



£10 PRIZE TO BE WON

## ACROSS

1. Damned have no right to be blamed. [7]
5. Go round to ancient city. [4]
9. Apparently compassion is thanks to the French. [5]
10. Nothing changes for egg producers. [7]
11. Ring for house parties? [8,4]
12. Man after drink, I hear, has laugh. [3-3]
13. Brought down when implicated in a plot. [6]
16. It's the Roman way. [8,4]
19. Over blown flower? [2,5]
20. Get up, silly ram! [5]
21. Success without love is bloody awful. [4]
22. Married, having one study extended. [7]

## DOWN

1. A railway charity. [4]
2. Red vehicle belonging to me. [7]
3. He's high up on the final flight. [7,5]
4. Visit drive. [4,2]
6. Perversely I love her. [5]
7. Made judgement about the way it is stolen. [7]
8. Holy man's saviour? [5,7]
12. Note pain of trial. [7]
14. Sat on it changing position. [7]
15. Playwright has to act in the dark. [6]
17. Turn back and forward. [5]
18. Despatch turned up in Widnes. [4]

Winner of the prize for the September Crossword:

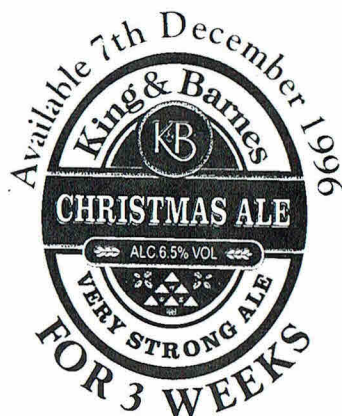
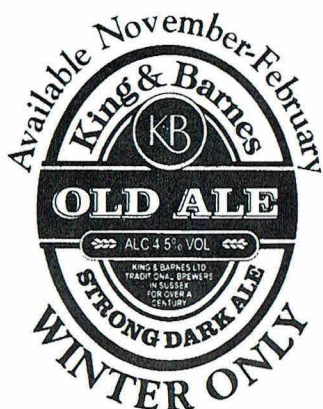
Geoff B, Cuffley, Herts.

Other correct entries were received from:

Aaba Aababa, Aaron Aachen, Tony Alpe, Pat Andrews, Tommy Atkins, Tom Baldwin, Robin Bolt, Martyn Brown, Ben Burfutt, Andy Camroux, N.Canton, A.P.Comaish, Mike Farrelly, Brian Felton, Eileen Graves, Paul Gray, J.E.Green, Jonty Hawkes, John Heath, Graham Hill, Doug King & Lisa (with child), Pete Large, Dylan Mason, Rab Noolas, Mick Norman, Stuart Osgood, R.J.G.Oxenbury, Rod Prince, Don Quayle, Kevin Reeve, K.E.Rumney-Heston, Super Scooper, Ken Seymour, Old Smokey from Dorset, Tarnya & Stephen, Bill Thackray, Tony Watkins, Martin Weedon, Spud Whale, Hazel Woodhams, David Woodward, Yak (with child again).

# King & Barnes

## FINE SUSSEX ALES



*For more information on the Brewery,  
the Pubs, the Beers or Guided Tours  
please ring or write to:*

### KING & BARNES LTD.

18 Bishopric, Horsham, West Sussex RH12 1QP

Telephone: 01403 270470

King.Barnes@btinternet.com

<http://www.kingandbarnes.co.uk>



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## HAMMERSMITH RAM RE-OPENS

Brewery chairman John Young caused eyes to turn when he arrived at the official opening of a west London pub.

He was wearing a garish cap, surmounted by a woolly ram's head, at a party to celebrate the birth of the Hammersmith Ram.

Mr Young, who is in charge of Young's Brewery, Wandsworth, joined fellow directors and customers in having a first look at the new pub, in King Street, Hammersmith.

It has been created from a pub originally called the Angel but known for 30 years as the Builders. It was bought by Young's in 1966 to replace a pub demolished for redevelopment.

The Hammersmith Ram, which took six months and cost £400,000 to rebuild and furnish in traditional style, is fully air-conditioned and has a no-smoking area.

Besides Young's award-winning ales and lagers, it also served more than 20 wines – including three Champagnes – by the glass. There is a wide selection of traditional and modern British food, including seafood salads.

The managers are Jeremy and Diane Marley, who have moved to Hammersmith from the Nightingale, a Young's pub in Balham. They take over from John and Ann Daly, who retired after the Builders had closed down earlier this year.

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## NITROKEG – ANOTHER ANGLE

Much has been written in CAMRA journals about the so-called “nitro-keg” beers but there is one particularly dreadful aspect that has not to my knowledge yet been mentioned. Whilst those of more discerning palates do not have to drink the stuff, it is impossible to get away from the great lumps of plastic from which the product is dispensed. Some of these are even more tasteless than the beer!

Hand-pulls are essentially practical and there is happily little room on them for anything more than a brewery or product

logo. Indeed some are almost works of art in themselves. I have seen Wedgwood ones, polished wood ones and porcelain ones with rural scenes or elaborate patterns on them. Even the old Courage red plastic ones had a certain, almost art deco style. In contrast, the fashion for nitro-keg fonts appears to be to make them as large and as garish as possible. I appreciate that they are meant to be attention-grabbing but they absolutely ruin the look of any traditionally laid-out bar counter.

I thought that the one for Youngs Ram Rod Smooth was bad enough until I saw the “in yer face” effort for Fullers London Cream. Both of these are however left way behind in the “Tacky Races” by the one for Charles Wells Fargo. I am surprised that no-one has come up with one that plays tunes or selects your lottery numbers for you whilst your drink is being poured. No doubt there is time yet...

I wonder if the drinks industry is running a secret competition to see who can get away with the worst example. Perhaps London Drinker should in turn run one to see which font readers find the most offensive to the eye. The only problem is that I cannot think of a suitable prize... A plastic inflatable Millennium Tower perhaps?

**Tony Hedger**

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## YOUNG'S Q.A. MANAGER

Experienced brewer Ian Swanson has joined Young's, the south London independent brewers, with the task of ensuring that the quality of beer in both tied and free-trade pubs is tip-top.

He will be involved in all aspects of beer quality, both before and after it has left the brewery, and will also be involved in taste training and fault evaluation on cellar courses.

Ian, who is 49 and lives in East Molesey, Surrey, joins Young's after working for Allied, Grand Metropolitan and Guinness.

His appointment, as quality assurance brewer, follows the retirement of cellar services manager George Palmer after 26 years with Young's. Bill Brookman has been promoted to technical services manager.

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## BRANCH DIARY

If your branch does not have any events listed, please ring the branch contact given after the branch name. Dates for November of which we have been notified are given below. Branches please send information to Andy Pirson.

**LONDON PUBS GROUP.** Jeff Primm 0181-683 3832 (H) 0171-973 3096 (W): Wed 20 (8.00) Ealing (W5) Crawl to celebrate "Cinema 100". Start WHEATSHEAF, Haven Lane then CASTLE (9.00); ROSE & CROWN (9.30), RED LION (10.00), all St in Marys Road.

**CROYDON & SUTTON.** Paul Everitt 0181-686 5053 (H & W): Sat 2 (11.00) Wandle River Wander. Meet GREYHOUND (Swan Bar), High Street, Carshalton – Wed 6 (8.30) Sutton Pub of the Year Presentation. WINDSOR CASTLE, 378 Carshalton Road, Carshalton – Tue 12 (8.30) Croydon Pub of the Year Presentation. BUILDERS ARMS, Leslie Park Road, Croydon – Mon 18 (8.00) Old Town Pub Crawl. Meet TAMWORTH ARMS, Tamworth Road, Croydon (depart 9.00) – Thu 28 (8.30) Branch Meeting. WINDSOR CASTLE, 378 Carshalton Road, Carshalton – Fri 13 Dec (8.30) Christmas Social, DOG & BULL, 24 Surrey Street, Croydon.

**EAST LONDON & CITY.** Stephen Harris 0181-519 0163 (H) 0171-270 8729 (W) e-mail: s.harris@lqu.maff.gov.uk: Mon 4 (8.00) Branch Meeting. ARTILLERY ARMS, Bunhill Row, EC1 – Fri 15 (7.00) Beer & Curry Night. Meet PRIDE OF SPITALFIELDS, Spelman Street, E1; depart 8.00 to eat (no booking required) then BLACK BULL, Whitechapel Road, E1 – Tue 26 until Sat 30 FIFTEENTH PIG'S EAR REAL ALE FESTIVAL, Old Town Hall, Stratford, E15. Staff required – contact Roy Jenner (0181-806 7605) for staffing form.

**ENFIELD & BARNET.** Derek Smith 0181-805 1436 (H & W): Tue 5 (9.00) Social & Good Beer Guide Launch. KING WILLIAM IV, 18 Hadley High Stone, Barnet, EN5 – Sat 9 Brewery Trip to NETHERGATE BREWERY, Clare, Suffolk (arrive at brewery 12.00) by coach, £10 per person. Pick-ups to be arranged; details from Branch Contact – Wed 13 (9.00) Social & Good Beer Guide Launch. BEEHIVE, 24 Little Bury Street, Lower Edmonton, N9 – Thu 21 (9.00) Social & Good Beer Guide Launch. CHEQUERS, 22 Church End, Hendon, NW4 – Thu 28 (9.00) Social, Good Beer Guide Launch & London Drinker Pick-up. MITRE INN (YE OLDE), 58 High Street, Barnet, EN5 – Tue 3 Dec (9.00) Social & Good Beer Guide Launch. CATCHER IN THE RYE, 315-319 Regents Park Road, Finchley Central, N3 – Sat 14 Dec (7.30 prompt) CHRISTMAS MEAL. SALISBURY ARMS, Hoppers Road, Winchmore Hill, N21. £5 deposit; details from Branch Contact.

**KINGSTON & LEATHERHEAD.** Brian Bade 0181-549 7486 (H & Fax): Thu 7 (8.00) Business Meeting. VICTORIA, Victoria Road, Surbiton – Thu 21 Social. JOLLY FARMER, Princes Road, Weybridge (New Hop Back Brewery pub).

**NORTH LONDON.** Alison Cox 0181-742 0498 (H) 0181-746 8148 (W): Tue 5 (8.00) Social. WENLOCK ARMS, N1 – Tue 12 (8.00) Branch Meeting & 1998 Good Beer Guide Selection Meeting. KINGS ARMS, WC1 – Tue 19 (8.00) Social. ADMIRAL MANN, N7 – Tue 26 (8.00) Branch Meeting; 2nd London Drinker Beer Festival Planning Meeting. THREE CUPS, WC1 – Tue 3 Dec (8.00) Social. WENLOCK ARMS, N1.

**RICHMOND & HOUNSLOW.** Alistair Black 01932 780823 (H): Mon 4 (8.00) Committee Meeting (open to all from 9.00). COACH & HORSES, 183 London Road, Isleworth – Tue 26 (8.00) Richmond Crawl. Start ORANGE TREE, 45 Kew Road then RED COW (8.30), 59 Sheen Road; WHITE HORSE (9.00), 14 Worple Way; BELVEDERE (9.30), 134 Sheen Road; TRIPLE CROWN (10.00), 15 Kew Foot Road.

**SOUTH EAST LONDON.** Andy Camroux 0181-854 1538 (H) 0181-331 8459 (W) e-mail: A.Camroux@gre.ac.uk: Mon 4 (8.00) Open Branch/Committee Meeting. FOX ON THE HILL, 149 Denmark Hill, Camberwell, SE5 – Wed 6 (8.00) Branch Pub of the Year Presentation. DOG & BELL, 116 Prince Street, Deptford, SE8 – Mon 11 (8.00) First Open Planning Meeting for the 1997 Catford Beer festival. CRYSTAL PALACE TAVERN, 105 Tanners Hill, Deptford, SE8 – Tue 19 (8.00) Beer & Noodle Pub Crawl of Woolwich. Start ROSE'S FREE HOUSE, 49 Hare Street then PULLMAN (9.00), 27 Woolwich New Road finishing at Tai Tip Mein Noodle Bar at around 9.45 – Fri 29 Working Social at Pig's Ear Beer Festival, Stratford Town Hall, Stratford Broadway, E15 from opening time (11.00am) – Tue 3 Dec (8.00) Open Branch/Committee

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Meeting. SHIP, 68 Borough Road, SE1 – Advance warning: Wed 21 Jan BRANCH ANNUAL GENERAL MEETING. SHIP, 68 Borough Road, SE1.

**SOUTH WEST ESSEX.** Andrew Clifton 01708 765150 (H): Wed 6 (8.30) Branch Meeting. PLOUGH INN, off Sabines Road, Navestock Heath (OS: TQ538970) - Tue 12 (8.30) Social. MOAT, Church Lane, Doddinghurst – Mon 18 (8.30) Not the Rochford Beer Festival Social. ROSE & CROWN, 31 Mill Lane (off A104), Woodford Green -Mon 25 (8.30) Not the Pigs Ear Festival Social. THEOBALDS ARMS, Kings Walk (not far from station), Grays - Advance Notice (but getting ever nearer) Fri 24 Jan (8.00) Branch 21st Anniversary. WEST LODGE, Corbets Tey Road, Upminster (10 minutes walk from Upminster station). Tickets now available from Wendy Benson (01708 723897) only £6 to include food and we are trying to get up to 21 different beers.

**SOUTH WEST LONDON.** Martin Butler 0181-542 3158 (H & Fax): Wed 13 (8.00) Open Branch Committee & Open Festival Committee Meetings. PIED BULL, 498 Streatham High Road, SW16 – Fri 22 (6.30) Crawl of Earlsfield. Start HALFWAY HOUSE, 521 Garratt Lane, SW18 (near Earlsfield BR); includes COUNTRY HOUSE, Groton Road; LEATHER BOTTLE and PRINCE OF WALES, both Garratt Lane, Sw17 - Thu 28 (7.30) Cricket Section Meeting; 8.30 General Knowledge and Sports Quiz. SULTAN, 78 Norman Road, SW19. ALL WELCOME.

**WATFORD & DISTRICT.** Tony Smith 01923 221155 (H & W) Fax: 01923 218625.

**WEST LONDON.** Di Kehoe 0171-218 3141 (W): Thu 14 (8.30) Pub Crawl. Start WARRINGTON, 93 Warrington Crescent, W9 then BRIDGE HOUSE, 13 Westbourne Terrace Road, W2; WARWICK CASTLE (10.00), 6 Warwick Place, W9 - Wed 27 (8.00) Branch Meeting. BROOK GREEN, 170 Shepherds Bush Road, W6.

**WEST MIDDLESEX.** Dave O'Driscoll 0181-427 7498 (H) 0171-725 3035 (W): Thu 7 (8.30) Two Pub Social. SARSEN STONE, Wealdstone High St & ROYAL OAK (9.45), Peel Road Wealdstone – Wed 13 (8.30) Branch Meeting. LOAD OF HAY, Villier Street, Uxbridge. (Initial submissions for branch Pub of the Year) – Tue 19 (8.30) Two Pub Social. SWALLOW & MASTER BREWER HOTEL (9.45), both Long Lane, Hillingdon – Wed 27 (9.00) London Drinker Pickup. RED LION, St Marys Road, W5.

Deadline for the December edition, 1st November. Material for February to arrive by 2nd January.

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

## APPLICATION TO JOIN CAMRA

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

Name(s) .....

Address .....

.....Postcode .....

Signature.....Date .....

I/We enclose the remittance for individual/joint membership:

	Individual Annual	Joint Annual	Individual Life	Joint Life
UK and EEC	£12 <input type="checkbox"/>	£14 <input type="checkbox"/>	£120 <input type="checkbox"/>	£140 <input type="checkbox"/>
Rest of the World	£16 <input type="checkbox"/>	£18 <input type="checkbox"/>	£160 <input type="checkbox"/>	£180 <input type="checkbox"/>
Student/Unwaged	£6 <input type="checkbox"/>	£7 <input type="checkbox"/>		
Disabled	£6 <input type="checkbox"/>	£7 <input type="checkbox"/>	£60 <input type="checkbox"/>	£70 <input type="checkbox"/>
Retired	£6 <input type="checkbox"/>	£7 <input type="checkbox"/>	£60 <input type="checkbox"/>	£70 <input type="checkbox"/>

Send your remittance (payable to CAMRA Ltd) to:

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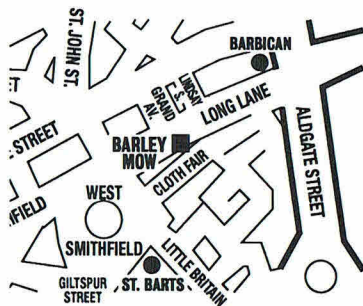
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## LETTERS TO THE EDITOR

Dear Editor

I found the Editorial in October's London Drinker far too pessimistic. Yes, of course, the increasing trend to monopoly is brewing is a problem for CAMRA. Yes, again, however much we love the products of micro-breweries the average drinker has either never heard of them is rather way of drinking them.

Two points therefore. Firstly a General Election is due soon. While New Labour loves the market – and the big brewers – as much as the Tories, it does also talk a lot about what ordinary people want, what consumers deserve etc. It is time for CAMRA to put Tony Blair and New Labour on the spot about cask beer.

Secondly, while real ale may be a niche market, it can break out and become widely popular. I note from my 1975 GBG that Directors was – at least at that time – a 'revered' drink. It is revered no longer, but it is widely drunk. The task is for CAMRA to ensure the wider popularity of beers that are currently a minority taste without destroying them in the process.

Difficult? Of course. But who ever said campaigning was easy?

Yours,

Keith Flett

Tottenham, N17

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Dear Editor

Readers of the October London Drinker will have been confused by the printing errors in my 'letter to the editor' on page 16.

The first sentence should have read "The Nostalgic 'Pub Miscellany' article in August London Drinker recalled pub descriptions from the 1974 to 76 Good Beer Guides mentions many 'quaint quirks' that must have long since gone."

The Eccleshall Brewery produces 'Slaters Ales', not 'Slakers'.

Yours sincerely

Paul Mudge

Stafford



Dear Editors,

I read with interest Danny Blyth's remarks about real guvnors in your August issue. It seems to me that there are still plenty of rude and abusive persons in charge of pubs, particularly south the river and east of Aldgate Pump, but Willie Rose of the Oxford Bar in the Athens of the North did indeed qualify for some sort of prize and I could quite see why Harold Wilson thought him suitable to be Secretary of State for Scotland. Incidentally, do Greeks refer to their capital as the Edinburgh of the South? I think we should be told.

In the days some quarter of a century ago when proper beer was disappearing at an alarming rate, the Canterbury Arms in Fish Street Hill near the Monument was a welcome Whitbread oasis. At closing time the gentleman, smartly attired, in charge, would assume his bowler hat and be hoisted on to the bar by his staff, so as to make a brief speech along the lines of, 'ladies and gentlemen', I've enjoyed your company but now is the time for you to f\*\*\* off." One night I was in this pub when it was black with priests who had apparently come from some event at St Pauls and regret to this day that I did not stay until stop tap to see clerical faces astonished at the nightly ritual.

Finally, Mr Blyth should be made aware that it is possible to be a soak without needing to indulge in what King James VI and I so aptly described as "A custom loathsome to the eye, hateful to the nose, harmful to the brain, dangerous to the lungs, and in the black, stinking fume thereof, nearest resembling the horrible Stygian smoke of the pit that is bottomless."

Yours faithfully  
Richard Graham  
Wembley

*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*

## LETTERS TO THE EDITOR (continued)

Dear Editors,

The "local" pub in residential areas of London is widely seen to be under threat, particularly the pubs which are not on major roads. I offer the following ideas on why trade in these pubs is in decline.

In its heyday the local served a local community, people who lived nearby and in many cases worked together in the area. Many customers visited the pub several nights each week and drank the same beer for years (the one pub regular). Trade was heavily concentrated in the evening session, lunchtime trade was limited. Landlords stayed in the same pub for years and often seemed to make a good living from modest pubs.

Now people tend not to live near their place of work or their colleagues. The housing and places of employment which provided the customers in the past may have been demolished. The old may be frightened to go out at night. Partners are less tolerant of the other partner being absent from the home for hours at the pub. Customers are much more likely to want a choice of beers and visit several different pubs each week (the multi-pub regular) – one pub regulars are now a rarity in Kingston. Landlords change more frequently, pubs can be run by temporary managers for long periods. The financial balance seems to have swung significantly from landlords to brewers/pub operators.

Features of some residential locals may also be driving away trade. These pubs can be hard to find therefore if one pub regulars go it is hard to attract new customers. The pub may have an unattractive external appearance, in particular no way of seeing inside. It may be in poor condition: old paintwork, damaged seating, fittings obviously missing. Food can be very restricted or non-existent. A small group of regulars may actively discourage newcomers or do so by their behaviour. Pubs are regarded as poor value for money by some, in particular the prices of soft drinks and shorts seem excessive. Competition from supermarket and France (a car trip or bootleg) has increased.

This letter is based on the Kingston area, life may be different elsewhere. However there is a striking similarity to the recent

article in "What's Brewing" on a Nottinghamshire pub (page 6, October 96 edition).

No doubt readers ideas on how trade can be increased in these pubs would be appreciated by landlords and the editors! Nostalgia and a desire to stop the clock are unlikely to be of help.

Yours sincerely

Bob Kelly

Kingston

Dear Editors,

Perhaps 'regulars' of the London Drinker Crossword page should prevail upon 'Yak (with child again)' to open her own brewery.

For who else these days delivers so regularly and reliably?

And – thinking of 'Yak and Rosamund' – who else gives their products such dignified traditional names?

Oh, and any hints of 12 Down ....?

With best wishes

Steve Bremner

London SW1

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## KNOWN TREASURES & HIDDEN GEMS

### A guide to the pubs of London

London has many pubs known not only to CAMRA members and Londoners but to tourists as well. But there are many pubs tucked down back streets that are less well known. CAMRA has launched a guide to take pub lovers to all sorts of London pubs, including those in the commuter belts of surrounding London areas such as Croydon and Watford.

The entries in the guide come from surveys and recommendations of CAMRA's London branches all pulled together by the author, Peter Haydon, who has written many articles on pubs and their architecture. The guide covers some of the more interesting of London's hidden gems as well as the known treasures such as the Princess Louise and Cittie of York in central London.

Try a visit to the Hat and Tun, tucked away a few minutes walk from Farringdon tube station, the Grenadier, a mews pub near Victoria station or the tiny Feathers tucked away around the back of Marylebone.

There is also a third category of pubs in the guide, which can best be described as travel pubs. These are pubs near train, tube or bus stations which make them ideal meeting places. The use of the guide when travelling around London is helped by the fact that it is pocket sized although you will need to take along an A-Z, particularly to find some of the more hidden gems.

The guide retails at £7.99, £7 to CAMRA members and can be purchased through CAMRA HQ (phone: 01727 867201) or at any of CAMRA'S London Beer Festivals. An ideal gift for any Londoner or visitor, particularly for Christmas!



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## BACK NUMBERS

To date 196 editions of London Drinker have been issued: back numbers of the following are available:

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

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

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

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

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

1984: All issues (May one copy only)

1985 to date: All issues.

Available from Stan Tompkins, 122 Manor Way, Uxbridge, Middlesex UB8 2BH at 50p per copy, post free

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## WHEN IS A PINT NOT A PINT?

Law concerning measure came not in this century, nor even last, but in 975AD when King Edgar restricted the number of ale-houses per village to one and decreed that drinking vessels be a standard size. The 'Pottle' contained four pints and was subdivided into eight by means of pegs set inside the tankard. No-one was to drink further than one peg (1/2 pint) at a sitting. Needless to say, far from taking this as a restriction favouring sobriety, everyone took it as a challenge and commenced to "take each other down a peg or two".

In spite of this failure ales continued to be legislated for and in 1215 The Magna Carta decreed that there shall be a standard measure for wine ales and corn. However King John had little need of the law here – a brewer who was thought to give short measure would soon be floating in the village pond!

*"Of cans I kept not true measure,  
My cups I sold at my pleasure,  
Deceiving many a creature,  
Though my ale was nought."*

In the parish church at Ludlow is depicted a brewer who was found guilty of lining her pots with pitch to give short measure. She was destined to be punished by eternal damnation with plenty of fire and brimstone. However, for most suspected of giving short measure, there was no wait for the after-life. An alewife was flogged, ducked in the pond or put in the stocks. Indeed, this continued until last century when an ale-wife is recorded as being ducked at Chelmsford in 1801.

Measure was even linked with price in the thirteenth century with the Assize of Bread and Ale by Henry 3rd in 1266...

*"When a gallon of what is sold for 3s and a 1/4 of oats for 15d, then brewers in cities ought and may well afford to sell two gallons for a penny and out of cities sell 3 gallons for a penny. And when in town 3 gallons is sold for a penny, out of town they ought and may sell 4. And this Assize ought to be holden throughout the land."*

Imagine if this held today. Brewers would not have been allowed to increase the price of beer and the 27% increase above inflation

since 1971 would have been prevented. I think also that ducking, never mind fire and brimstone, might make publicans think twice next time they dump a short pint on the bar. Yet, thanks to the EEC and the sparkler, aided and abetted by big brewery accountants, your chance of getting a full pint has slipped more in the past five years than since history began. Take this from a warning to a publican in October 1990. *"It is alleged that you delivered a pint of bitter which was deficient of the quantity purported to be sold. Details, Wadworth 6X bitter 19.8 fl oz. Deficiency 0.2 fl oz 1%. Two further purchases were in excess of purported quantity. This is contrary to the provisions of the Weights and Measures Act 1985. Take any steps you consider necessary to prevent a repetition of similar matters."*

Today that would be considered a commendable performance!

In 1993, under severe pressure from big brewers and with an election looming for which their funds would be invaluable, the minister revoked the commencement order made in 1992 which would have brought section 43 of the Weights and Measures Act into force. This required the height of froth of beer or cider to be disregarded when calculating the quantity of beer or cider supplied. The DTI advised that the costs of implementation "are disproportionate to the customer benefit" and "in most cases the costs of extra beer would be passed on to customers with price increases amounting to about 7p/pint in pubs now using brim measures." Effectively it was now, for the first time in British history, legal to serve short measure. Turn in your grave, Kings Edgar, Henry and John!

The agreement to allow less than the stated amount in the glass has a parallel in packaged products. In the early eighties Britain changed from minimum stated contents labelling to the EEC recommended 'e' mark system. Under this a fixed minimum is set and a statistical curve set around the stated level. Thus in taking a statistical sample the average must be at least a pint but 1 in 25 samples are allowed

*Continued on page 18*

*Continued from page 17*

to be between 15 and 30ml short (5.2%). Needless to say, just as the Brewers used the argument they'd have to put up prices if the law was enforced, institution of the 'e' mark legislation didn't lead to a fall in prices even though factories gained around 2-5% free product.

The Brewers and Licensed Retailers Association (BLRA) issued guidance notes:

1. Measures of beer served with a head must include a minimum of 95% liquid (19fl oz.).
2. Beer should not be made available to the consumer until bar staff are satisfied with the measure.
3. Requests from customers for top-ups should be received with good grace and never refused, subject to avoiding spillage of liquid.

Please note that the BLRA guidance notes do not apply to:

1. Beers normally served without a head (surely most southern beers).
2. Beers served in lined glasses.
3. Beer served through approved measuring meters.

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Therefore the current position is that the head of froth, whether naturally or artificially created, is an integral part of what is purported to be sold, provided it is not excessive or unreasonable in the light of what the customer was taken to be ordering. Please note that if you ask for a pint of liquid beer, this is what you are entitled to, and anyone concerned about short measure should include the words 'liquid pint' in their order! Note also that even if a beer is designed to be served without a head, publicans can artificially add the head and include that in their reckoning.

What constitutes reasonable is for the courts to determine. Case law has made clear that customers have a right to ask for a top up and that this should be served with good grace. Even more important is that it is the responsibility of the publican, not the customer, to ensure that the measure of beer delivered is correct and the request for a top up applies to pints which already meet the minimum 95% requirement after settling of the head. The good side of the matter is that while under the old law it was considered by some authorities not worth the risk of bringing a prosecution unless the pint was 10% short, enshrining the 5% in the guidelines has meant prosecution could now be brought at this level.

As an aide, brim measure glasses will always hold at least a pint and can hold in excess of up to 1.2 fl oz, depending on manufacturing tolerance. Industry average capacity for 1 pint brim measure glasses is 585ml (20.6 fl oz).

Don't assume your publican wants to cheat you, however. The difference between on and off-trade is that there is no onus on publicans to serve an average of at least a pint. Indeed certain larger brewers took the decision as a licence to reduce average glass fill, no longer allowing their managers an ullage allowance, insisting that they achieve 72 pints from a 9 gallon cask. Since this doesn't allow for cleaning lines or checking beer for condition each session, never mind customers changing their mind or excessive top-ups, the onus is now on publicans to sell undermeasure or put slops back in the cask. Otherwise they may be condemned for theft

*Continued on page 38*





After a year as duty manager at The Moon Under Water, Manchester, Simon Pierce is now running his own pub in Chingford, east London.

Simon had been at Wetherspoon's largest pub since it opened in August 1995.

Now he is manager at The King's Ford, a former furniture store in the town centre.

He said: "There are very few pubs in the area, and people are very pleased that Wetherspoon has opened a pub in Chingford."

"I'm looking forward to the challenge of making the pub a great success."

The pub takes its name from one of the origins of Chingford itself.

King's Ford is a reference to the River Lea, which was known as Kings Stream, and the village, which was near the Lea Fording Place.

● A former Tesco supermarket is once again selling food and drink – in the shape of a Wetherspoon pub.

The George in High Road, Staines, cost more than £1 million to develop and is run by managers Richard Evans and Lisa Harris, who had been at The Moon Under Water, Leicester Square.

The pub's name is a reference to the original George pub, which stood on the same site during the last century.



The George has approximately 3,750 square feet of customer space on two levels, with a separate bar on each.

The walls are adorned with numerous photos, including many famous George's, such as former US President George Bush.

#### ON SITE – OCTOBER 1996 (ONWARDS)

- The Three Magnets – 18-20 Leys Avenue, Letchworth (November 1)
- The Postal Order – 33 Westow Street, Crystal Palace (November 21)
- The Isaac Wilson – Wilson Street, Middlesbrough (November 22)
- Back of Beyond – 104/108 Kings Road, Reading (November 28)
- The Opera House, 48-60 Mount Pleasant Road, Tunbridge Wells
- The Sir John Oldcastle – Farringdon Road, London EC1 (December 5)
- The Bulls Head (The former Marquee Club) – 105 Charing Cross Road, London WC2 (December 7)
- Earl of Dalkeith – Dalkeith Place, Kettering (December 17)
- The Red Well – 16A/17 Silver Street, Wellingborough (December 17)
- Unnamed – 5-9 Burgate, Canterbury (December 17)
- The Moon Under Water – 5-7A Market Place, Wigan (December 17)
- The Counting House – George Square, Glasgow (January 24, 1997)
- The Postal Order – 18 Foregate Street, Worcester (January 17, 1997)
- The Picture House, Bridge Street, Stafford (February 28, 1997)
- Unnamed – 22-24 Prospect Street, Caversham (March 7, 1997)
- Unnamed – Bury (March 13 1997)
- Unnamed – Former Imperial cinema Darwell Street, Walsall (March 20, 1997)
- Unnamed – 11-13 Babington Lane, Derby (March 21, 1997)
- The Lord Rosebery – 85-87 Westborough, Scarborough (April 18, 1997)
- Unnamed – 15/16 The Strand, Torquay (May 22 1997)
- Unnamed – 198-204 High Street, Lewisham (July 12 1997)

# WETHERSPOON PUB GUIDE

*your*

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**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

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17-21 George Street, Croydon

**THE MOON UNDER WATER**  
1327 London Road, Norbury SW16

**THE FOXLEY HATCH**  
8-9 Russell Hill Parade,  
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

**THE NEW CROWN**  
80-84 Chase Side, Southgate

**EPPING FOREST**

**THE LAST POST**  
227 High Road, Loughton

**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,  
Shepherds Bush W12

**HARINGEY**

**THE OLD SUFFOLK PUNCH**  
10-12 Grand Parade, Green Lanes,  
Haringey 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 Topsfield Parade, Tottenham Lane,  
Crouch End N8

**THE GATE HOUSE**  
1 North Hill, Highgate N6

**HARROW**

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

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

# NOW

- The King's Ford – 250-252
- The Dragon Inn – 15 Me
- The George –

**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

**J J 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, Stanmore

**HAVERING**

**J J MOON'S**  
46-62 High Street, Hornchurch



**THE MOON AND STARS**  
99-103 South Street, Romford

### **HERTFORDSHIRE**

**THE HART AND SPOOL**  
148 Shenley Road, Borehamwood

**THE MOON UNDER WATER**  
44, High Street, Watford

**THE CROSS KEYS**  
2 Chequer Street, St. Albans

### **HILLINGDON**

**J J MOON'S**  
12 Victoria Road, Ruislip Manor

**THE MOON UNDER WATER**  
10-11 Broadway Parade,  
Coldharbour Lane, Hayes

**J J MOON'S**  
Terminal Four, (Airside),  
Heathrow Airport, Hounslow

**/ OPEN**

Chingford Mount Road, Chingford  
adown Street, Weston -Super-Mare  
2-4 High Street, Staines

**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

**J J MOON'S**  
80-82 Chiswick High Road, Chiswick  
W4

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

### **ISLINGTON**

**THE CORONET**  
338-346 Holloway Road, London N7

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

**179 UPPER STREET**  
179 Upper Street, Islington N1

**THE WHITE LION OF MORTIMER**  
125-127 Stroud Green Road,  
Stroud Green N4

**THE MASQUE HAUNT**  
168-172 Old Street EC2

### **KENT**

**THE PAPER MOON**  
55 High Street, Dartford

### **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**  
35 Dartmouth Road, Forest Hill SE23

### **MERTON**

**THE WHITE LION OF MORTIMER**  
223 London Road, Mitcham

**WETHERSPOONS**  
33 Aberconway Road, Morden

**THE WIBBAS DOWN INN**  
6-12 Gladstone Road, Wimbledon

### **NEWHAM**

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

**THE GOLDENGROVE**  
146-148 The Grove, Stratford E15

### **REDBRIDGE**

**THE NEW FAIRLOP OAK**  
Fencepiece Road, Barkingside

**THE GEORGE**  
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

### **SURREY**

**THE REGENT**  
19 Church Street, Walton-on Thames

### **SUTTON**

**THE WHISPERING MOON**  
25 Ross Parade, Woodcote Road,  
Wallington

**THE MOON ON THE HILL**  
5-9 Hill Road, Sutton

**WETHERSPOONS**  
553-556 London Road, North Cheam

### **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**

**J J MOON'S**  
56a High Street, Tooting SW17

**THE MOON UNDER WATER**  
194 Balham High Road, Balham SW12

**THE SPOTTED DOG**  
72 Garratt Lane, Amdale 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 MOON OF THE MALL**  
16-18 Whitehall SW1

CONTINUED OVER LEAF

**AVON**

**THE COMMERCIAL ROOMS**  
43-45 Corn Street, Bristol

**THE BERKELEY**

15-19 Queens Road, Clifton, Bristol

**BERKSHIRE****•THE OLD MANOR**

Church Road, Bracknell

**THE MONK'S RETREAT**

163 Friar Street, Reading

**THE MOON UNDER WATER**

86-88 High Street, Slough

**BUCKINGHAMSHIRE****THE LAST POST**

77 The Broadway, Chesham

**THE FALCON**

9 Cornmarket, High Wycombe

**WETHERSPOONS**

201 Midsummer Boulevard, Bouverie Square, Milton Keynes

**CAMBRIDGESHIRE****THE COLLEGE ARMS**

40 The Broadway, Peterborough

**CHESHIRE****WETHERSPOONS**

78-92 Foregate Street, Chester

**DERBYSHIRE****THE STANDING ORDER**

28-32 Irongate, Derby

**DEVON****THE IMPERIAL**

New North Road, Exeter

**DORSET****THE MOON IN THE SQUARE**

4-8 Exeter Road, The Square, Bournemouth

**EAST SUSSEX****CLIFTONVILLE INN**

98-101 George Street, Hove

**ESSEX****THE ELMS**

1060 London Road, Leigh-on-Sea

**THE LAST POST**

Weston Road, Southend-on-Sea

**THE PLAYHOUSE**

4 St. John Street, Colchester

**THE MOON ON THE SQUARE**

1-15 Market Square, Basildon

**GLOUCESTER****THE REGAL**

Kings Square, Gloucester

**OUTSIDE M25****GREATER MANCHESTER****THE MOON UNDER WATER**

68-74 Deansgate, Manchester

**WETHERSPOONS**

49 Piccadilly, Manchester

**THE ASH TREE**

Main Street, Wellington Road, Ashton-Under-Lyne

**GWENT****WETHERSPOONS**

Unit 10-12 The Cambrian Centre, Newport

**HAMPSHIRE****THE STANDING ORDER**

20 High Street, Southampton

**WETHERSPOONS**

2 Guildhall Walk, Portsmouth

**HEREFORD AND WORCESTER****THE GOLDEN CROSS HOTEL**

20 High Street, Bromsgrove

**KENT****THE MUGGLETON INN**

8-9 High Street, Maidstone

**LANCASHIRE****THE POSTAL ORDER**

15 Darwen Street, Blackburn

**THE GREYFRIAR**

114 Friargate, Preston

**LEICESTERSHIRE****THE LAST PLANTAGENET**

107 Granby Street, Leicester

**LINCOLNSHIRE****THE TOLLEMACHE INN**

St. Peters Hill  
28 Catherine's Road, Grantham

**MERSEYSIDE****WETHERSPOONS**

20 Lord Street, Southport

**WETHERSPOONS**

Units 1, 2 & 3 Charlotte Row,  
Great Charlotte Street, Liverpool

**NORFOLK****THE BELL HOTEL**

5 Orford Hill, Norwich

**THE TROLL CART**

7-9 Regent Road, Great Yarmouth

**NORTHAMPTONSHIRE****THE MOON ON THE SQUARE**

The Parade, Market Place,  
Northampton

**OXFORDSHIRE****THE EXCHANGE**

49-50 High Street, Banbury

**SUFFOLK****THE WOLF**

88-89 St John Street, Bury St Edmunds

**SURREY****WETHERSPOONS**

51-57 Chertsey Road, Woking

**THE SUN**

17 London Road, Redhill

**WEST GLAMORGAN****THE POTTER'S WHEEL**

86 The Kingsway, Swansea

**WEST MIDLANDS****THE BENJAMIN SATCHWELL**

112-114 The Parade, Leamington Spa

**THE FIGURE OF EIGHT**

236-238 Broad Street, Birmingham

**THE FULL MOON**

58-60 High Street, Dudley

**THE SQUARE PEG**

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

**WEST SUSSEX****THE RED LION**

North Terminal, International  
Departures Lounge, Gatwick Airport  
(Airside)

**THE JUBILEE OAK**

6 Grand Parade, High Street, Crawley

**THE HATTERS INN**

2-10 Queensway, Bognor Regis

**WILTSHIRE****THE SAVOY**

38-40 Regent Street, Swindon

**WOLVERHAMPTON****THE MOON UNDER WATER**

53-55 Lichfield Street, Wolverhampton

**YORKSHIRE****THE BANKERS DRAFT**

1-3 Market Place, Sheffield

**THE RHINOCEROS**

35-37 Bridgegate, Rotherham

For more information on any Wetherspoon pub or activity write to:

J D Wetherspoon plc, Wetherspoon House, Central Park, Reeds Crescent, Watford, Herts WD1 1QH, or Telephone (01923) 477774

\* Children are allowed in these pubs at all times (denoted by asterisk) when accompanied by an adult and only when food is ordered.



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## FROM OUR ARCHIVES

FIFTEEN YEARS AGO the light blue front cover of the 24 page November 1981 edition of London Drinker depicted the sign of the Britannia, W8, which had been featured the previous month.

Trumans were in the area, about to launch a Bitter of 1036 o.g. drawn by conventional handpump rather than the controversial DCL system, which forced air into the cask (and whatever was in the bar's atmosphere) to displace beer into the glass. Truman, Hanbury & Buxton (their full title to which they intended giving prominence) were planning to change the livery of their pubs.

A photograph was featured of Young's (then) furthest outpost, 250 miles from the brewery, Le Greenwich, in Liege, Belgium. The beer didn't actually travel that far as it was produced under licence in Ostend, and was sold as Pale and Scotch Ale(!).

Ching Ching, London Zoo's Giant Panda, had failed to produce offspring with the aid of Heineken.

The Tramshed, Woolwich, had been reprieved from demolition until the following July, having been earmarked as a site for a supermarket and carpark complex in the January. In fact it remained in action for much longer, though I note from the current South-West London Pub Guide that at the time of the survey (1994) it was closed.

Moriarty's the pub on Baker Street tube station, (alas, no more) was selling Truman Tap on handpump.

John Conen had been touring Bavaria, where beer prices started at about 40p a pint. In the same edition Laurie Bishop referred to Youngs Bitter at 52p in the Alma, Wandsworth as the cheapest pint in London.

TEN YEARS AGO the November 1986 issue also had 24 pages – though, by this stage, on glossy paper, and inflation had long since doubled the price, to 20p. On the other hand, the content was printed to a far higher standard. The cover frame and title were in mauve, and showed the cover of the then newly published Good Beer Guide. Among the content was a report that Fullers had opened a new brewhouse, and was about to test-market a new lager.

Boddingtons took the centre spread for an

advert listing 88 outlets in London and the Home Counties.

In his Editorial, Andy discussed the production and policies of London Drinker. He stressed the fact that the entire magazine was run on an entirely voluntary basis by people following full-time professions entirely unrelated to journalism – as is still the case. The only professional involvement is on the printing side.

The obituary was published of Ben Davis, referred to as “Probably the most influential pub architect of his generation”. It went on to say that he was a good friend of CAMRA, and ended with the line “Ben knew, and cared, and will be sadly missed”.

Under the heading of “Changes at Conway's” was an outline of the career of the newly appointed brewer, Martin Paterson, a local man. He had stepped into the shoes of John Gilbert, who had taken over the Wyndham Arms, Salisbury, and whose Hop Back Brewery produced beers that have won him many CAMRA awards. Sadly, both the Brixton and Battersea Breweries ceased production some years ago.

Belgian Beers were described by Adrian Weddell – the country had 200 breweries each producing its individual range of beers.

FIVE YEARS AGO mid blue was featured on 6 pages including both covers of the 32 page November 1991 issue. The back was devoted to a full page advert for the 10th Pigs Ear Beer Festival in Stratford Town Hall. The front bore a photograph of the Prince Albert, Twickenham (Fullers).

In his Editorial Chris reported the success of the GBBF in the Docklands Arena, quoting a few interesting statistics. 35,000 customers with no drunkenness, all badged glasses were sold, likewise programmes, tombola prizes, foreign beer (twice), the original beer order and 97% of its repeat.

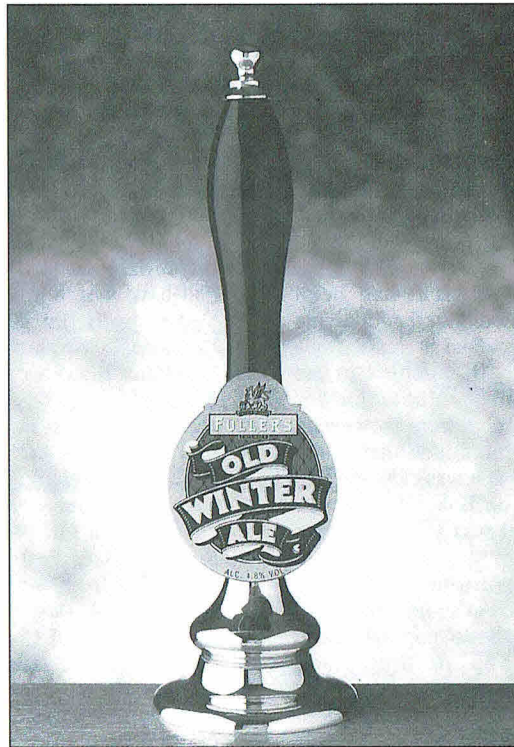
My own chief memories of the event – the last GBBF I was able to attend – was taking a swim in the docks to remove the worst of a glutinous beer which some clown had poured over me as I was drawing beer from the lower deck of a stillage, and briefly taking charge of the children's room which

*Continued on page 25*





INDEPENDENT FAMILY BREWERS SINCE 1845



Fuller's Old Winter Ale, their popular Winter Warmer, will be back from October 21st to help see the new year in. The 4.8% abv beer is an all malt mash with a nutty sweetness balanced by an extra dosage of hops. What more could one ask for to see the winter evenings through!

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*Continued from page 23*

necessitated a loud-voiced announcement in French (my original teaching subject) as the p.a. system had packed up, to get hold of the parents of 2 kids of that nationality, who had conveniently parked them while they imbibed and learned some English culture!

The aptly named Ernest Beer contributed a rhyming eulogy on the same festival which filled most of one page of the longer than average Letters section.

Andy came up with his usual crop of "Idle Moments" – numbers/initials, beer anagrams (including several none too polite ones for an imported German beer), false negatives, general knowledge and brain teasers.

This column was going strong, and saved me some research for the last edition. Well, it was written half a decade ago, since when a fair bit of beer has passed under the top lip.

The 1992 Good Beer Guide had been launched at the commencement of CAMRA's 21st birthday celebrations. It featured 185 breweries including 50 brew pubs, and 900 beers.

Membership had passed 30,000, its highest ever figure.

As usual I'm teetering on the deadline so must leave you with my customary valediction.

Cheers!

**Martin Smith**

---

## **DESERT ISLAND BEERS**

**by Tom Pheby**

### **1. Morrells Graduate 5.2%**

I was asked for this beer by a customer at the pub I was running in Streatham, he professed it to be one of the best ales of all time and after tasting it I was in complete agreement, unfortunately not enough London pubs stock it. A champion beer!

### **2. Fullers London Pride 4.1%**

I was told many years ago by a seasoned drinker "you are either a Youngs or a Fullers drinker but never both".

Of course that is not strictly true but my taste has matured in favour of Fullers rather than their Wandsworth based rivals. Pride has remained marvellously consistent over many years with its malty base and rounded hoppy taste, it is a superb product and is testament to the brewers art!

### **3. Hopback G.F.B. 3.5%**

Quite simply the envy of brewers! The Salisbury based brewers have recently challenged people's ideas of lower gravity beers, especially since it walked off with the International cask conditioned beer award, this is pure delight, some say not a true bitter and I say get some new taste buds!

### **4. Bishops Mitre 4.2%**

I was told I could nominate one of our own and what better beer than the much ignored Mitre, a richly hopped malty beer with a delicate bitterness and the introduction of dry hopping adds to the character of this complex ale!

### **5. Cotleigh Harrier 3.6%**

Its criminal just to single out one beer from a

fabulous range because I like everything they brew.

I am slightly puzzled as to why they do not collect lorry loads of awards but you can't influence anyone, so I will just continue my lonely campaign for this superb Somerset brewery – bags of flavour in this!

### **6. Larkins best bitter 4.7%**

Just the right amount of fruity taste for me, again this was introduced to me by a customer at Streatham, a truly deep range of interesting qualities, if you get the chance to try some!

### **7. Ringwoods Fortyniner 4.8%**

A regular at pubs I have run, fantastic balance of malt and hops and once you have sampled its delights you can't stop coming back for more.

The highest accolade paid by its worshippers was that even a pub quiz team adopted the name "The Fortyniners" to show their deep appreciation of this quality beer (they were never sober enough to win!).

### **8. Butcombe bitter 4.1%**

A solid and reliable beer which again is not seen too often in London but maybe that's a blessing in disguise seeing as I often get seduced into drinking large amounts of it whenever possible. A really refreshing hoppy beer that slides down leaving you thinking you have a hole in your glass!

Please point it out to me if you know of a South East London watering hole that stocks it on a regular basis whilst I order a cab – worth seeking out!

**James Honey**

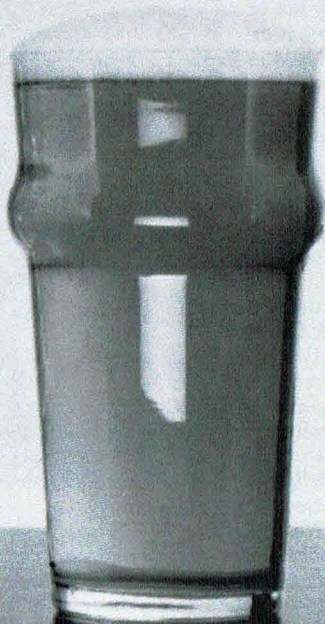
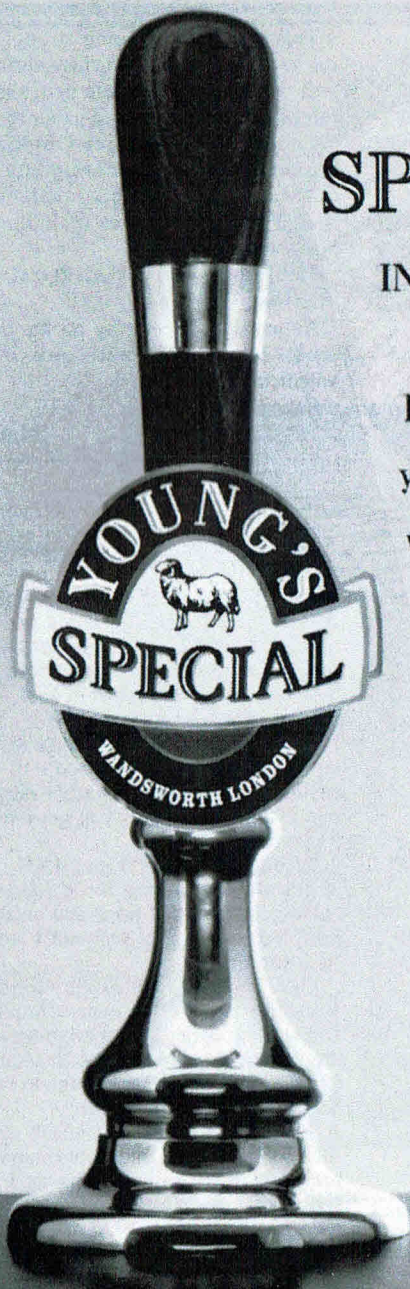
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IN EVERY CORNER OF  
THE COUNTRY

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yet stock this famous ale,  
we can advise on supply  
on the Young's helpline



Young & Co's Brewery  
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## GREAT BRITISH BEER FESTIVAL WINNERS

More than 500 beers, as well as 40 traditional ciders and perries, were on offer at the Great British Beer Festival at Olympia from August 6th to 10th – and these represented just a selection of the 2,000 beers eligible for inclusion.

Champion Beer of Britain was Wherry Best Bitter, the second time Woodforde's have won the award, following their success with Norfolk Nog in 1992, as well as winning Champion Mild with Mardler's in 1993 and Champion Barley Wine with Headcracker in 1993 and 1994. Not surprisingly, Woodforde's Commercial Manager, Mike Betts, described himself as "overwhelmed" but went on to promise "We will continue to brew good ale and satisfy the thirsts of drinkers – and maybe win a few more awards!" CAMRA spokesman Mike Benner said "It's great news for Woodforde's... Their consistent approach to brewing quality, distinctive real ales has paid dividends again. Previous winners have benefited from massive publicity and large increases in sales."

The Silver award went to Diggers Gold from the Cheriton Brewhouse, a small Hampshire microbrewery, and the Bronze to Butterknowle's "Banner Bitter" from County Durham.

Other winners were:

### MILD

Gold: Tomlinson Hermitage Mild  
Joint Silver: Bateman's Dark Mild  
Harvey's Sussex XX Mild

### BITTER

Gold: Woodforde's Wherry  
Silver: Caledonian R&D Deuchars IPA  
Joint Bronze: Butcombe Bitter, Big Lamp Bitter

### BEST BITTER

Gold: Butterknowle Banner Bitter  
Silver: Cameron's Strongarm  
Joint Bronze: Brains SA, Plassey Bitter

### STRONG BEERS

Gold: Cheritons Diggers Gold  
Silver: Bullmastiff Son of a Bitch  
Bronze: Hop Back Summer Lightning

### BOTTLE-CONDITIONED BEERS

Gold: Marston's Oyster Stout  
Silver: Worthington White Shield  
Bronze: Courage Russian Imperial Stout

### SPECIALITY BEERS

Gold: Harviestoun Schiehallion  
Silver Passageway St Arnold  
Bronze: Brewery on Sea Spinnaker Buzz

### CHAMPION CIDER

First: West Croft's Janet's Jungle Juice  
Second: Heck's Kingston Black  
Third: Wilkins

### CHAMPION PERRY

First: Weston's  
Second: White's  
Third: Hindlip College

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## NEW FACES AT THE SULTAN

New managers at Hop Back Brewery's Sultan pub in Wimbledon are Angie and Tom Pheby (above), who have run pubs throughout the capital for over eight years.

The couple come to the Sultan via the Spreadeagle in Wandsworth. They have had two spells with Youngs brewery and six years with Market Taverns.

Says Angie: "We love it here, its such a lovely pub. Tom and I used to come here socially while we worked at Wandsworth, so we already know it very well before we were offered the chance to run it.

"There's such a nice atmosphere and such a good clientele, both of local people and CAMRA members who come from all over to try the Hop Back ales."



---

## "A BISHOP WITH A GOOD REPUTATION"

What with all the hubbub in the press recently regarding a well known scottish Bishop and add to that the age old reference to the actress and the Bishop, it is clear why I was somewhat reluctant to visit the South London micro brewers for fear of putting my foot in it like some sort of second rate "carry on" actor.

To my delight however, this brewery has grown in reputation over the last six months due chiefly to its change from malt extract to full mash.

The beers are more rounded, with richer hoppy tones and aromas and as a result, Bishops has gathered momentum in rather dramatic style.

In 1993, this micro traded with no more than half a dozen outlets locally and could not be found outside its own back yard, but today through a series of wholesalers the brewery has reached areas such as Bristol, Sheffield, Derby and some south coast areas.

It has also expanded its range to keep pace with a rapidly changing market by reinforcing its lower gravity niche with the

commercially sounding "Thirsty Willies Bitter" 3.7% ABV and has now added to that the long awaited follow up "Willies Revenge" 4.7% ABV.

Revenge stays true to the original product because it has the same malt and hop base although the amounts have been increased, this being in keeping with the micro's slogan "We put more hops in Bishops".

This has resulted in a marvellously hoppy beer, full of mouth watering aromas but don't be deceived because of its light colour.

Wetherspoons have accepted both TW and Revenge for its guest list over a period of six months and Andrew Bishop is delighted with the progress the brewery has made of late, "We have been reasonably busy over the last few months but have still found time to create another four brands of quality, taken on a couple of contract brews and as for Revenge, I can promise our customers something special!"

At times like these its reassuring to know there is at least one Bishop left in the world with a good reputation.

---

# Walsh's

228 York Road, Battersea, SW11

(near Wandsworth Bridge) Telephone 0171 738 0924

Changing selection of Cask Ales

Resident Bitter: Harveys Sussex

Dublin Guinness

Breakfast: Monday-Saturday

Lunch: Sunday-Friday

Open all permitted hours

All day Saturday  
& Sunday  
during November:

**All Cask Ales  
at £1.45 pint**

For an enjoyable pint of London Pride in Covent Garden, why not visit our sister pub - Harp, 47 Chandos Place, WC2



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## SUPPING IN SUFFOLK

These days, the announcement of the opening of a new micro-brewery does not rate quite the level of interest it might have done 10, or even 3 years ago. There are so many of them that it is sometimes hard to keep up – not that anyone's complaining! But the splash of advertising surrounding the launch of the St. Peter's Brewery of Bungay seemed somehow different. Three tied houses in darkest Suffolk, a brewery visitor centre and an interesting range of beers were promised. So Kevin Dorrington of the East London and City Branch made a few 'phone calls and a minibus load of us set off from Ilford on the Saturday morning of CAMRA's National Day of Action (Leyton Orient would have to struggle on without us for once). Alas, the visitor centre will not be open until next March at the earliest but the three pubs are certainly there and six different St Peter's beers were to be found.

Suspicious that St Peter's might not be your ordinary new brewery were raised by a glance at the Suffolk pub guide. The Hamblyn was described as 'comfortable', the Cornwallis Arms/Oaksmere Hotel as 'a three star country hotel' and the de la Pole Arms as a 'Grade II listed building'. And that was before their takeover and refurbishment. These did not sound like the sort of run-down backstreet dives most struggling young breweries start off with.

The first stop was at the **Hamblyn House** in Rickinghall Superior where we found all six St Peter's beers. We were early and there were only two customers already supping. They gave us one glance and departed – not a good start. But the staff were very friendly and were keen to talk about the new brewery which had spent what looked like a considerable amount of money doing up what was already a pretty posh hotel. I started with a pint of the Mild, a good example of its type and followed this with a half of the Fruit Beer. This latter beer was the subject of considerable interest as some found it too sweet and others a little sour. The flavour of raspberries was very strong but I found the beer a bit too thin.

On then to the **Cornwallis Arms** at Brome. What a place! This is a large country hotel set in extensive grounds with a long

imposing driveway and some rather drunken-looking topiary and a pond full of ducks out the front. Needless to say it was my round, but the prices were not horrendous and they were quite happy to accommodate a bus-load of beer spotters amongst the claret-sipping regulars. There are not many (any) pubs like this in East London. Soap and fresh towels in the gents, halibut on the menu and again all six beers available – we stayed far longer than scheduled. The Fruit Beer was much better here with a fuller flavour and we wondered if perhaps it had been a bit off at the previous stop. The Best Bitter was excellent and the Extra was good but to me tasted of raspberries as well – some mix up with the pipes perhaps (mine probably rather than theirs).

Reluctantly we moved on to the **de la Pole Arms** at Wingfield. This place really is out in the sticks and most of the passing traffic appeared to be of the horse-drawn variety (I kid you not), causing a stir amongst the party's photographers. Unlike the other two it is not a hotel but a proper village local. It has been lavishly restored and like the other two pubs featured a posh restaurant. It also had a public bar with a blazing log fire where I tried Strong Ale and finally the Wheat Beer. I'm not a fan of British attempts at wheat beer but this one was good.

Purely for purposes of comparison we did not restrict ourselves to the products of the St Peter's Brewery and also made visits to the **Half Moon** (Greene King) at Hepworth, the **Green Dragon** (Green Dragon Brewery) at Bungay, the **Victoria** (Earl Soham Brewery) at Earl Soham, the **Royal William** (Greene King) at Stowmarket and the **King's Head** (Free) at Bildeston. Fine pubs all. Thanks to organiser Kevin and stoic driver Dave.

I have yet to see St Peter's beers in any London pub but the good news is that it is hoped to have some at the Pig's Ear Real Ale Festival. Perhaps you will try them there. The even better news is that St Peter's are said to be behind the re-development of the old Jerusalem Coffee House in Britton Street, EC1 which will reopen as a pub under the charge of the present guv'nor of the de la Pole Arms. Something to look forward to.

**Stephen Harris**



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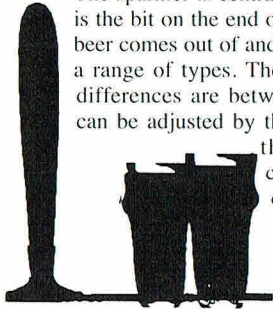
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## A GOOD STEADY PULL

Before I became interested and involved in CAMRA and real ale, I always thought that all draught beers were served or dispensed in exactly the same way, with the same results. Much the same as keg bitter and lager. This certainly is not the case. The process of bringing ale into the glass via hand pumps is crucial to the look, and more importantly, the taste of the beer.



The sparkler is central to the process. It is the bit on the end of the pipe that the beer comes out of and they can come in a range of types. The most noticeable differences are between the ones that can be adjusted by the bar-person and the ones that cannot. Those that cannot are simply a plastic cap drilled with a set of holes through which the beer is "forced". Adjustable ones are usually metal and can be screwed up or down against the pipe end. This changes the flow and amount of "condition" released in the pull. Conditioning is the process that produces the natural CO<sub>2</sub> in real ale while it is in the cask. The brewer and the cellarman take a great deal of pride and time in getting the condition spot-on before the beer is served to you. For example, if it is too flat, just like flat coke, it will taste dull... Your sense of smell will also be affected by the lack of condition as the CO<sub>2</sub> is released into your mouth. If this sounds ridiculous try drinking beer with your nose pinched and see how it tastes!

But back to the sparkler and the crucial point of how the bar-person pulls the pint through it. You may have noticed them giving the hand pump short sharp pulls and ferociously pulling beer as quickly as possible into the glass. The result is usually a glass full of foam, then after a long wait, a bland beer with a tight creamy head. The tight head is all that remains of the condition of your now decimated pint of beer. I accept it is "traditional" for some beers, usually northern/national brands to have tight heads and indeed many people expect and insist on it, but I really do wonder if they know the result of this insistence. Beers poured this way, for example. Websters and John Smiths are, in my opinion, "tasteless and downright dull".

Additionally, the success of CAMRA has brought more and more beers from all over the UK to your local and the vast majority of these brews are NOT designed to be served in this way. They should be served in the manner the brewer intended them to be. He has created the beer to have a particular taste and head, so who are we to change that by forcing condition out of the beer?

Considering beer is as costly as it is, I think we have the right to have beer served with condition and in the way the brewer intended, with long slow pulls. One pull should draw through about half a pint. You could even ask the bar-person to remove the sparkler if you want, it's your money after all. They may be surprised to find beer can actually be served quicker this way – handy for busy pubs. We would ask publicans to note this and ensure staff are aware of the above mentioned points.

The key phrase for the discerning drinker who does not want his pint destroyed by overzealous bar staff should be:

"A good steady pull beats a few short tugs every time!"

**Jon Briggs**

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## BEER IN BOSTON (OR WHAT I DRANK ON MY HOLIDAYS)

My Wife and I having returned from an extended week in Boston (Massachusetts not Lincolnshire) I thought I would put pen to paper to try and give some idea of what the drinking scene is like.

The flight out on Continental Airways was the usual bore except for the fact that they served Pete's Wicked Summer Ale, cans not bottles but better than the usual bland offerings (Economy only, First Class got the Wicked Ale).

The most famous beer in Boston is Sam Adams, this is available in many bars however the best place to drink it would be their own pub called appropriately "Sam Adams" in Boylston St. near Copley Tube Station. When we visited there were around eight beers on tap. The pub has a core of about five beers and has seasonal beers and a guest (Anchor Steam). The seasonal offerings were Summer Ale and Cherry Wheat which was very refreshing but a bit too sweet, not as good as some of the Belgian Krieks. The regulars included the acclaimed Boston Lager, Boston Ale, Honey Porter, Lightshop (a "lite" beer), Scotch Ale and the truly formidable Triple Bock which weighs in at around 17% ABV! The Triple Bock is served in 4oz measures only and is brewed with Maple Syrup which gives it a very sweet, slightly smoky flavour which may not be to everyone's taste. It is also not carbonated so it is more like drinking a Cream Sherry than a beer. Sam Adams also run tours at its brewery, five minutes walk from Stoney Brook Tube (check at the pub or tourist info for times). The tour is free, although a donation to a local charity is suggested, and the guides were friendly, quite knowledgeable and were keen to answer questions. They also appeared genuinely enthusiastic about their beer. One off thing about the brewery, you can not buy beer from the brewery shop.

Also in Boylston St, near Sam Adams is the Back Bay Brewing Co. I am not sure if the beer is brewed on or off premises but on the basis of one visit and one beer I can say it is worthy of at least a look-in.

Should you fancy a tip to Salem, Ridley's and Bateman's really should export their Porter here, then search out the Salem Beer Works near the Wax Museum of Witches & Seafarers. There were eleven beers on offer

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plus two Ciders. Beers included a Brown Ale (tasted more like a Porter) Ales, Pilsners and Wheat Beers. Also on offer was Watermelon Ale served with a slice of the very same stuff, Del Trotter indeed! The Watermelon Ale was very refreshing after the 95 degree heat but not in the same class as their IPA, a hoppy and well crafted beer. All beers are brewed on-site and the food is good value.

Also tried and recommended are Sierra Nevada IPA and Harpoon IPA, another Boston beer. Both do not stint on the hops and do justice to a much maligned style.

A few points to note: the age limit in Massachusetts is 21 and ID is often asked for especially in off-licences. A pint is 16 ozs as opposed to our more robust 20 oz. On beer lists micro breweries' beer seem to suffer from some post Mc Carthyite discrimination, the title "American Beers" is reserved for Bud, Miller, Coors etc while Sam Adams, Anchor, Pete's Wicked et al are listed separately under "Micro Breweries", usually after "Imported Beers" (Heineken and our own Bass Pale Ale). It appears that beers with flavour are considered Un-American. There are other brew-pubs in Boston which I did not visit, some of them will be listed in various tourist magazines. Boston's most famous bar "Cheers" does exist but there is usually a queue to get in and it advertises its Bloody Mary's rather than beer.

Anyway, I hope this is of some use, there is good beer out in Boston if you look after it, happily you do not have to look far.

**James Honey**



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## NOSTALGIA JUST AIN'T WHAT IT USED TO BE...

I was surprised by the Suffolk CAMRA item on 'scoopers', 'tickers' et al., Last Orders, (Oct '96 LD, P. 17). Far from convincing me that these are a new breed with 'no significant conflict with CAMRA', it brought back memories of drinking acquaintances I'd thought were CAMRA!

I remember a purgatorial late-seventies night with Chekhov and Markov, (names changed), in the 'family room'. Mala Vists Guesthouse, Grunge-under-Sands.

I was ready to crash, but the duo dug out their GBGs and argued over who'd done more pubs in Former Huntingdonshire. They knew, because Chekhov checked off every 'hit' with colour-coded ticks, while Markov marked his off with dayglo hiliterers of a different hue for each GBG year.

Discussion ran thus: "Godot Arms? I'm sure I didn't ..." / "You fell down the bog stairs" / "Oh, yeah! Hey, that's nine in Godmanchester!"

Discussion ran. And ran. Until 3.55a.m., when I finally lost consciousness. I recall a tiny shriek from Markov as I croaked my last words: "Them orange hiliterers fade ..."

Then there was Harris, who had the ninety-sixth largest bottle collection in Eltham, but never drank them. While CAMRA fought the menace of stagnant vinegar, Harris's bedroom was a quasi-holy acetic grotto. As morbid, surely, as having a bevy of Baywatch babes at the end of your bed, and genuinely 'only looking'? "Why not drink 'em", I once enquired, "and refill with Bovril?" He never spoke to me again.

Sadder still were Wilton and Pyle, tegetologists – collectors of objects steeped in sugary spillage. They could have bought a Roller with what they blew on coasters. What's more, the demise of Pyle's bronchitic mum may have been caused by beerfly inhalation while cleaning his room ...

Ah, yes – Lett and Hindrance, the passport men. I wouldn't even attend 'swapsies meetings' which could turn a quiet local behind Croydon into something like a Wall Street trading floor in Armageddon Awareness Week. But so desperate were L. & H. for passport stamps, that they would actually go to some of those obscure places!

Oh, those car rides. The sulky silence due to one poor beggar having to stay sober. And Henry 'The Navigator' Hindrance couldn't even hack concepts like, 'Facing south – invert map'.

They frequently got hopelessly lost. One particularly bad night, somewhere on the North Downs, (or maybe South?) through the fog, loomed a large grassy bank, so they parked against and crashed out upon same. Crystal-blue dawn woke them in the middle of an A4 roundabout...

At least passports confine you to one brewer's 'manor'. The GBG merely confines you to GB. I recall Hammondson and Scott, intrepid explorers who would stagger through flood, fire and Red Barrel to get to anything GBG listed. And if it wasn't listed, then no matter how pleasant, you did not go in.

The outcome was not always felicitous. I once joined them, walking seven miles past twice as many inviting pubs, to "Lively one-potakabin local near gutting sheds".

Dunno about The Pits but – sniff – evidently The Gutters. The sort of pub that put the 'pittoo' in 'spittoon'. As we walked in, the Woodbine ashtray of free Cheeselets was pointedly removed, and all conversation flipped into Welsh. (In Felixstowe?) Mine Hostess, resembling Ena Sharples' bottle-scarred gran in a Don't-Call-Ma-Babe leather boobtube, greeted us with a cheery "WOTCHAWONT?"

Served rancid pints of Randall & Hopkirk's Halfdead Dickshow, we forced them down amid laddish remarks about how CAMRA nancy-boy college types who didn't finish their ale, tended to be nailed to the outside gents. Oh, deep joy.

Yet H. and S. emerged deeply joyful. The fresh dark lines under their eyes were nothing to them, compared with the fresh dark lines under their GBG entries. Another tick, another scoop.

I might still be an ale-anorak myself, were it not for ... that night. She was soft, she was warm, her hair was the colour of Imperial Russian Stout, and a nightingale quacked on Richmond Green.

*Continued on page 35*

# LEOPARD

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*Continued from page 33*

"Honey", I said, "forget that stuff with the ram on it. Try this stuff with the griffin on – you'll like it".

She sipped, wrinkled her nose, and opined: "BLEEUURGHH!".

"But Darling", I gasped, "no true Londoner dislikes both Young's and Fuller's".

"Go know!", she purred in broad-as-the-Delaware Philadelphian. Sigh ...

So farewell Real Ale, no longer my *raison d'être*. Aloha parka, old furry-hooded amigo ... Hmm, what's this in the Train-spotter's Secret Notebook Pocket? Real Beer in London. Hey, I don't remember doing the Monument Tavern in May '78. Now where are Chekhov and Markov's phone numbers ... ?

**Steve Bremner**

## NEWS FROM YOUNGS

Young's exclusive 35 Club – open only to people who have worked for the Wandsworth brewers for 35 years – has welcomed two new members.

Director Thomas Young, 67-year-old great-great-grandson of the man who founded the

company in 1831, and 50-year-old drayman Ray Norris, a member of another family with a long history at the brewery, were presented with inscribed silver tankards and 35 Club ties by Thomas's elder brother, chairman John Young.

Mr Thomas, as he is affectionately known, was a lieutenant commander in the Royal Navy before joining the brewery in 1961, when his father, William Allen Young, was chairman.

Ray Norris, who started work at the brewery as a stable boy, has been driving Young's famous horse-drawn drays for more than 30 years and is a familiar sight on his daily deliveries to pubs in the Wandsworth area.

His father, Bert Norris, another drayman, worked for Young's for almost 50 years, and his brother-in-law Phil Cobbett, a brewery gateman, has been with the company for 43 years.

Thomas Young, who was quick to point out that he was the junior of the two new 35 Club members by a week, presented a 1961 bottle of claret to Ray Norris before they were taken on a tour of Young's pubs, ending in a celebratory lunch.

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## ISLE OF SKYE BREWERY

The Isle of Skye Brewery was set up in December 1995 at Uig at the north end of the island (from where you catch the ferry to the islands of Lewis and North Uist). They produce three beers:

**RED CUILLIN (4.2% ABV)** is named after a mountain range on Skye. It is a reddish hued ale, slightly malty and nutty and smooth on the taste. It is described as being brewed using only the highest quality Scottish malts and pure Skye spring water.

**BLACK CUILLIN (4.5% ABV)** is smooth and dark; it contains rolled roast Scottish oatmeal and a touch of honey to smooth out the almost stout-like bitterness. The brewers believe it is the only ale (as distinct from a stout) to use these ingredients.

**YOUNG PRETENDER (4.0% ABV)** is named (as you might have guessed) after Bonnie Prince Charlie. It is brewed to commemorate his connection with the Isle of Skye and the 250th Anniversary of the ending of the Jacobite Rising in 1746. The Young Pretender spent some time on Skye after his final defeat, landing just south of Uig, the site of the brewery. This is a golden hued ale which is both drier and hoppier than the other Skye beers with a full flavour and light aroma.

Marketing of Isle of Skye Brewery beers is by CBA Sales & Marketing (Colin Bradshaw) of East Preston, Sussex (tel: 01903 859778) and distribution is handled by The Beer Connoisseur, 92 Shenley Avenue, Ruislip Manor, Middlesex, HA4 6BY (tel: 01895 623700).

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## YOUNGS TAKE ON COURAGE MAN

Lawrie Wright, 42, has joined Young's, the south London independent brewers, as sales manager after 15 years with Courage.

A former leading seaman in the Royal Navy, Lawrie is in charge of seven free-trade salesmen and two business development managers.

His appointment follows the election to Young's board of Stephen Goodyear, only eight months after joining the brewery as director of sales and marketing.

Paul Davis, 35, joins Young's as national accounts controller, in charge of selling beer to the national brewers and major supermarket chains.

He had previously worked for Holsten, Rothmans and British Airways.

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## GLC REAL ALE SOCIETY MAKES IT TO 21

Amidst all the current talk of reviving a strategic authority for London, one part of the old Greater London Council is still going strong. What started out as the GLC (Staff) Real Ale Society will be 21 years old in November. It has now outlived the GLC itself by ten years. Originally the plan was to form a workplace branch of CAMRA but the campaign would not have us as it wanted only local area branches. This may have been just as well as the GLCRAS has subsequently developed in a more socially oriented direction and many of its members have been and are fully active in CAMRA in their own right.

In order to keep going the GLCRAS had to change its original limited catchment for membership but this has largely been done through recruiting family and friends of existing members and it now has significantly more members than during some of its GLC years. A full programme of activities including coach outings, pub crawls and a Christmas party has been maintained and this helps former colleagues keep in touch. Moreover the mutual interest in real ale gives people something to talk about once the usual "who are you working for now" and "how's the family" small talk has been exhausted.

This year the Christmas Party is being brought forward to November as a 21st Birthday party. If there are any ex-members who would like to rejoin to come to the party, please contact Dave Houston (evenings only) on 01932-220725.

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## FORTHCOMING FESTIVALS

<b>31 Oct-2 Nov</b>	<b>Swindon</b> New College Walcot, Swindon
<b>8-9 Nov</b>	<b>Woking</b> Woking Leisure Centre Woking Park (Tickets in advance only from the Leisure Centre)
<b>19-23 Nov</b>	<b>Southend</b> Freight House Rochford
<b>26-30 Nov</b>	<b>Pigs Ear</b> Stratford Town Hall East London
<b>28-30 Nov</b>	<b>Luton</b> The Drill Hall Luton



## THE LONDON PUBS GROUP CELEBRATES CINEMA 100

Rotherhithe and Little Dorrit – do they have anything in common? Well yes, the film Little Dorrit was made at Sands Film Studios in Rotherhithe Street, SE16. The London Pub Group of CAMRA organised a walk in the area recently to mark Cinema 100. Besides making that award winning film, Sands Film Studios also made “The Fool”.

The studios are situated in a warehouse near the Mayflower Inn which was built in about 1550, when it was known as The Shippe. The inn was rebuilt in the 18th Century and renamed the Spread Eagle and Crown, which it remained until about thirty years ago when it became the Mayflower in honour of the Pilgrims’ ship; it is said to incorporate part of the ship within its structure. It is one of the few inns licensed to sell postage stamps and it also has permission to sell American stamps.

On our walk we also visited the Angel Inn on the river front; dating from at least the 17th Century, this pub has a smugglers’ trap door in the kitchen.

If you are interested in joining us on our next walk to celebrate Cinema 100, the London Pubs Group will be visiting Ealing, home of the Ealing Studios, on 20th November. Famous for feature films in the 1940s and 1950s, the studios have a long and distinguished film production history. Our visit will include a visit to “Stage Six” (The Red Lion) opposite the studios – we hope you will be able to join us. We meet at the Wheatsheaf, 41 Haven Lane, W5 at 8.00pm.

GS

*Another lesser known bit of cinema history in Ealing was the Walpole – one of the first purpose built cinemas in the country which stood in Bond Street. It was demolished in around 1970 but the arched facade is preserved as an incongruous decoration to a car park wall near to the new Yates’s Wine Lodge in the start of Mattock Lane. Walpole House (part of the Thames Valley University) stands on its site.*

AP

Ged & Moyra invite you to stay at their 17th century Coaching Inn - with its own Brewery!!

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*Continued from page 18*

of beer by their employers, often by up to 3.5%. Other brewers have an allowance of around 2%, enough for a large throughput pub using 36 or 18 gallon casks but a struggle for the smaller pub using the necessarily more wasteful 9 gallon size. Effectively your publican in many managed pubs is being asked to cheat you to survive!

The sparkler has had a considerable effect. The head is naturally more wasteful and, especially if the beer is warmer than it should be, excessive foaming (fobbing) results in loss of beer. This looks worse than it is as the foam is low density. This is balanced by the ease with which bar staff get away with serving pints well below the 95% level though appearing full. This is even more prevalent if the staff persist in ignoring rule 2 and serving the beer while the head is still working its way up the pint – like the archetypal ‘grey’ glass of Guinness so beloved of inexperienced or disinterested bar staff. This can reduce the final size of the ‘pint’ by up to 2% on its own, while still not showing up as an excessive head.

Three other trading standard matters deserve inclusion.

First is that every pub must, by law, include a price list with a minimum of thirty items which is easily visible to customers. No hiding it behind the bar so far from customers that they need binoculars to see it or showing prices that changed months ago. Secondly, ‘Real Ale’ is a protected description and any publican putting Caffrey’s Kilkenny or anybody’s Cream Ale, never mind keg or lager on a Real Ales blackboard or describing them as ‘real ale’ is breaking the law.

Finally, as from last June it is no longer illegal to serve over-measure.

So what happens to anyone caught? The licensee is considered responsible, even where he/she visits the pub only rarely. And a fine of up to £5,000 or even a prison sentence can result. Such prosecution also count strongly against the licensee in applying for renewal of licence. It doesn’t stop a big company just moving a bad publican around but they will watch the situation carefully to protect their image.

So what can we do about short measure? First is to vote with your feet, patronising pubs which give the right measures without

any need to ask for a top-up. Contrary to the brewers’ argument, these are often the least, not the most expensive. They often have the best beer, the best staff and the best service in other ways as well. CAMRA publications like this are usually a good guide and regional and smaller brewers’ pubs are usually better. Secondly, join the campaign for lined glasses, especially for large headed beers. Thirdly ask for a ‘liquid pint’ of your chosen beer. Unless you really like wearing a brewer’s moustache, ask the bar staff to remove the sparkler before serving – your beer will almost invariably be better for it as well. Finally smile sweetly and ask for a top up EVERY time you get less than you’d like – they’ll get the message eventually.

If none of this works, the people to complain to are the local Trading Standards Department. They won’t let the publican know who complained but will check out every complaint and let you know what they found.

Now go on – enjoy your PINT!

*Keith Vivers is a Team Leader at the Surrey Trading Standards Service, whose help is gratefully acknowledged in preparing this article.*

FROM NEWS AND ALE

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*Letters to the Editor continued from page 14*

Dear Editors,

Perhaps ‘regulars’ of the London Drinker Crossword page should prevail upon ‘Yak (with child again)’ to open her own brewery.

For who else these days delivers so regularly and reliably?

And – thinking of ‘Yak and Rosamund’ – who else gives their products such dignified traditional names?

Oh, and any hints of 12 Down ....?

With best wishes

Steve Bremner

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*Continued from page 6*

the side of the road and I saw one I had not noticed before. I think it must belong to a new house which looks like it should belong to a fisherman. The house name? “Courtney Place”; I am very tempted to go along with a marker pen and add the letter “I” and a question mark.

Anyway, here are the answers to 5BY4:

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

Enjoy your fireworks. I’ll be back next month (Threat or promise – take your pick).

**Andy Pirson**



Continued from page 2

### CLUBS

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SW1 RISING SUN  
SW1 ROYAL OAK  
SW2 HOPE & ANCHOR  
SW2 CROWN & SCEPTRE  
SW3 COOPERS ARMS  
SW3 CROWN  
SW3 SURPRISE  
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 FINCH'S  
SW11 BEEHIVE  
SW11 DUKE OF CAMBRIDGE  
SW12 PRINCE OF WALES  
SW13 COACH & HORSES  
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  
SW18 BREWERY TAP  
SW18 OLD SERGEANT  
SW18 SPOTTED DOG  
SW18 SPREAD EAGLE  
SW18 STAR & GARTER  
SW19 BREWERY TAP  
SW19 KINGS HEAD  
SW19 PRINCE OF WALES, Morden  
Road  
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CARSHALTON, GREYHOUND  
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KINGSTON, WYCH ELM  
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Green  
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MORTIMER  
MORDEN, WETHERSPOONS  
NEW MALDEN, RAILWAY  
NEW MALDEN, ROYAL OAK  
RICHMOND, BELVEDERE  
RICHMOND, DYSARTS  
RICHMOND, ORANGE TREE  
RICHMOND, SHAFESBURY  
ARMS  
RICHMOND, TRIPLE CROWN  
RICHMOND, WATERMANS ARMS  
RICHMOND, WHITE CROSS  
SURBITON, DENBY DALE  
SURBITON, NEW PRINCE  
SUTTON, FIELDER & FIRKIN  
SUTTON, MOON ON THE HILL  
SUTTON, NEW TOWN  
WALLINGTON, WHISPERING  
MOON  
W1 BEEHIVE, 7 Homer Street  
W1 CLEVELAND ARMS  
W1 JACK HORNER  
W1 MOON & SIXPENCE  
W1 MORTIMER ARMS  
W1 PRINCE ALFRED  
W1 WESTMORELAND ARMS  
W1 WINDMILL  
W2 ARCHERY TAVERN  
W2 ROYAL STANDARD  
W3 KINGS HEAD  
W5 RED LION  
W5 ROSE & CROWN  
W5 WHEATSHEAF  
W6 ANDOVER ARMS  
W6 BROOK GREEN HOTEL  
W6 HAMMERSMITH RAM  
W6 RICHMOND ARMS  
W10 VILLAGE INN  
W11 FROG & FIRKIN  
W12 MOON ON THE GREEN  
W13 DRAYTON COURT  
W13 THE FORESTER  
W14 WARWICK ARMS  
BRENTFORD, MAGPIE & CROWN  
CRANFORD, QUEENS HEAD  
FELTHAM, MOON ON THE  
SQUARE  
HAMPTON, WHITE HART  
HAMPTON COURT, KINGS ARMS  
HAMPTON WICK, WHITE HART  
HAYES, MOON UNDER WATER  
HAYES END, MOON & SIXPENCE  
HOUNSLOW, BEAVER  
HOUNSLOW, CROSS LANCES  
HOUNSLOW, MOON UNDER  
WATER  
HOUNSLOW, SUN  
ISLEWORTH, COUNTY ARMS  
ISLEWORTH, VICTORIA  
SOUTHALL, BEACONSFIELD  
ARMS  
TEDDINGTON, LION  
TEDDINGTON, QUEEN DOWAGER

TEDDINGTON, RAILWAY HOTEL  
TWICKENHAM, KINGS ARMS  
TWICKENHAM, NELSON  
TWICKENHAM, PRINCE ALBERT  
UXBRIDGE, PRINCE OF WALES  
WHITTON, ADMIRAL NELSON  
WHITTON, WHITE HART  
OFF TRADE  
W11 Grog Blossom

### CLUBS

W1 Polytechnic of Central London  
S.U. Bar, 104 Bolsover Street  
ISLEWORTH, Western Atlas Social  
Club

### OUTSIDE LONDON

ADDLESTONE, CRICKETERS  
ASCOT, CRANBOURNE TOWER  
BRIGHTON, EVENING STAR  
BRIGHTON, SUSSEX YEOMAN  
CATERHAM ON THE HILL, KING  
& QUEEN  
CHERTSEY, CASTLE  
COLCHESTER, ODD ONE OUT  
CROXLEY GREEN, SPORTSMAN  
DENHAM (Bucks), LAMBERT  
ARMS  
EAST MOLESEY, KINGS ARMS  
EGHAM, JOLLY FARMERS  
EGHAM, PRINCE OF WALES  
EGHAM, WHITE LION  
KNEBETHWORTH (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  
OXFORD, WHARF HOUSE  
POTTERS BAR, CHEQUERS  
READING, HOBGOBLIN  
READING, HOP LEAF  
ROFFEY (Horsham), NORFOLK  
ARMS  
ROTHERWICK (Hants), COACH &  
HORSES  
SALISBURY, WYNDHAM ARMS  
STEVENAGE, RED LION  
SOUTHAMPTON, WATERLOO  
ARMS  
STAFFORD, STAFFORD ARMS  
STAINES, BEEHIVE  
STAINES, CAVALIER  
STAINES, PHOENIX  
STOW MARIES (Essex), PRINCE OF  
WALES  
STRATFIELD SAYE (Hants), NEW  
INN  
SUNBURY, FLOWER POT  
SUNNINGDALE, ROYAL OAK  
TILLINGHAM (Essex), CAP &  
FEATHERS  
WALTON ON THAMES, REGENT  
WATFORD, WEST HERTS SPORTS  
CLUB  
WEST HORSLEY (Surrey), KING  
WILLIAM IV  
WEYBRIDGE, JOLLY FARMER  
WEYBRIDGE, PRINCE OF WALES  
WORTHING, VINE  
WRAYSBURY, PERSEVERANCE

EAST LONDON AND CITY BRANCH OF CAMRA  
PRESENTS

# THE FIFTEENTH PIG'S EAR



TUESDAY 26 NOVEMBER - SATURDAY 30 NOVEMBER  
1996

OLD TOWN HALL STRATFORD LONDON E15

LAUNCH: TUESDAY 4pm - 11pm

ALL DAY SESSIONS: WEDNESDAY - SATURDAY 11am - 11pm

FOOD: ALL SESSIONS FREE CRÊCHE: SATURDAY - 12 noon - 5pm

ADMISSION: Tues. - Thurs. after 4pm £2.00 Fri. after 4pm £3.00

Sat. £2.00 all day. All other times admission FREE

Card carrying CAMRA members free admission Tues. & Sat., £1 all other times

SOFT DRINKS  
ALSO  
AVAILABLE

CIDERS &  
PERRIES  
FOREIGN  
BEERS