

30p

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

LONDON DRINKER



Moon Under Water
Edgware Road, Colindale, NW9
Photo: Andy Milne

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 SEKFORDE ARMS
EC1 SHAKESPEARE
EC1 SIR JOHN OLDCASTLE
EC3 SWAN
EC4 BLACK FRIAR
E1 LORD RODNEYS HEAD
E2 CAMDENS HEAD
E2 CONQUEROR
E3 COBORN ARMS
E7 OLD SPOTTED DOG
E8 PRINCE ARTHUR
E9 FALCON & FIRKIN
E11 BIRKBECK TAVERN
E11 GEORGE
E15 GOLDEN GROVE
E17 COLLEGE ARMS
SE1 ANCHOR & HOPE
SE1 COPPER
SE1 GOOSE & FIRKIN
SE1 GLOBE
SE1 GRAPES
SE1 KINGS ARMS
SE1 LORD CLYDE
SE1 MARKET PORTER
SE1 PRINCE WILLIAM HENRY
SE1 ROYAL OAK
SE1 SHIP, 68 Borough Road
SE1 SHIPWRIGHTS ARMS
SE1 WHEATSHEAF
SE1 WHITE HART, Cornwall Street
SE1 WINDMILL, 44 Lambeth High Street
SE1 ZANZI BAR
SE3 BRITISH OAK
SE3 CROWN
SE3 FAIRWAY & FIRKIN
SE3 HARE & BILLET
SE5 PHOENIX & FIRKIN
SE6 BLACK HORSE & HARROW
SE6 TIGERS HEAD
SE7 ANTIGALLICAN
SE7 ROYAL OAK
SE7 VICTORIA
SE8 CRYSTAL PALACE TAVERN
SE8 DOG & BELL
SE8 OLD MANOR HOUSE
SE9 BANKERS DRAFT
SE10 ADMIRAL HARDY
SE10 ASHBURNHAM ARMS
SE10 RICHARD I
SE13 FOX & FIRKIN
SE13 HOGS HEAD
SE13 QUAGGY DUCK
SE13 WATCH HOUSE

SE16 BLACKSMITHS ARMS
SE16 MOBY DICK
SE18 COOPERS ARMS (PLAISTEDS)
SE18 ROSE'S (PRINCE ALBERT)
SE20 MOON & STARS
SE22 CRYSTAL PALACE TAVERN
SE24 LORD STANLEY
SE25 ALLIANCE
SE25 GOAT HOUSE
SE26 DULWICH WOOD HOUSE
BARKING, BARKING DOG
BARKINGSIDE, NEW FAIRLOP OAK
BEXLEY, BLUE ANCHOR
CROYDON, BUILDERS ARMS
CROYDON, CRICKETERS ARMS
CROYDON, DOG & BULL
CROYDON, GEORGE
CROYDON, PRINCESS ROYAL
CROYDON, ROYAL STANDARD
ILFORD, GREAT SPOON OF ILFORD
LOUGHTON, LAST POST
PURLEY, FOXLEY HATCH
WALLINGTON, WHISPERING MOON
CLUBS
SE3 ODDBINS
SE9 HOWERD CLUB
SE13 LEWISHAM LABOUR CLUB
SE18 PLUMSTEAD RADICAL CLUB
CROYDON, RUSKIN HOUSE
ORPINGTON, JUBILEE SPORTS BAR

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 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 TAPPTIT INN
N8 ELBOW ROOM
N8 TOLL GATE
N9 LAMB
N11 BANKERS DRAFT
N12 ELEPHANT
N12 TALLY HO
N13 WHOLE HOG
N16 EBOR ARMS
N16 ROCHESTER CASTLE
N17 ELBOW ROOM
N17 NEW MOON
N19 DOG
N21 HALF MOON
N21 ORANGE TREE
N22 STARTING GATE
BARNET, MOON UNDER WATER
BARNET, WHITE LION
BARNET, YE OLDE MITRE INN
EDGWARE, BLACKING BOTTLE
ENFIELD, FALLOW BUCK
ENFIELD, MOON UNDER WATER
ENFIELD, OLD WHEATSHEAF
NEW BARNET, BUILDERS ARMS
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 FOOTMAN & FIRKIN
NW8 PRINCESS ROYAL
NW9 J.J. MOONS
NW10 COLISEUM
NW10 GRAND JUNCTION ARMS
NW10 OUTSIDE INN
NW11 WHITE SWAN
HAREFIELD, WHITE HORSE
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 Grogblossoms, 235 West End Lane

CLUBS

NW4 HENDON SOCIAL CLUB, Middlesex University Bus. School

continued on page 47

WELCOME TO A NEW LOOK LONDON DRINKER MAGAZINE!

The magazine is produced by the London Branches of CAMRA, the Campaign for Real Ale, but it is written for all real ale drinkers in London. We do not make money out of the magazine, it is primarily a way of communicating with real ale drinkers in London and any surplus made is passed on to CAMRA's central funds.

London Drinker magazine has had the same format for many years and we felt that it was time for some changes. The changes are the result of a series of meetings involving the editors and the London Branch members and advice from various people. Many suggestions were made but for various reasons we have not been able to implement them all. One main suggestion was that the magazine should be free; unfortunately this was not possible due to the cost of production each month. London Drinker magazine is one of the few publications produced by CAMRA members which appears monthly, on a fixed day every month, and London branches felt that this regularity was one of the magazine's main features. Making the magazine free would have meant large changes in production and distribution and as most of the work which goes into the magazine is voluntary it was not possible to make too many changes at once.

The changes range from the very small - use of different fonts - to slightly larger changes - the CAMRA Branches page is now towards the back of the magazine. You will also find the Idle Moments page and Letters page have moved. Both these changes are intended to leave the front pages free for editorial and news.

The majority of the articles you read in the magazine are written by the editors and readers of the magazine but we hope to increase the number of articles by guest writers. Please consider sending your own articles for publication. Elsewhere you will find details of the revised procedure for submitting articles for inclusion in the magazine. Please do take the time to read this, particularly if you are a regular contributor as we have made some

changes which could mean your article not being published if it does not reach the right person.

The London Branches of CAMRA would like to thank the editorial team for their continuing work in producing the magazine each month - Andy Pirson, Ian Amy and Chris Cobbold - and all those who were involved in the discussions about the magazine's future.

Hopefully you will like the changes that have been made and will not feel that the magazine has lost anything. Any comments on the new look should be addressed to the editors - the address is elsewhere in the magazine.

Sarah Porter
*Greater London Regional Director
of CAMRA*

ON OTHER PAGES

<i>Princess of Wales Update</i>	9
<i>Crawl Around Barking</i>	11
<i>Letters to Editors</i>	22
<i>Branch Update</i>	26
<i>Crawl Around Clerkenwell</i>	30
<i>Crossword</i>	31
<i>Forthcoming Festivals</i>	33
<i>Pub Updates</i>	34
<i>Archives</i>	42
<i>Idle Moments</i>	44

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

Martin & Nicole Gale and family welcome you to this genuine family run
Free House

Carpenters Arms

Carpenters Lane, Thornwood Common, Epping, Essex
- about 1 mile from Epping town centre along the B1393 towards Harlow
Telephone 01992 574208

BEER FESTIVAL

in conjunction with
Crouch Vale Brewery

MARCH 6th - 7th - 8th
from 6pm Friday 6th

20 Cask Ales

**including Crouch Vale, Fullers, Mauldons,
Nethergate and Youngs plus micros
plus traditional cider**

**Pianist on the Friday night & Sunday lunchtime
Celtic Band on the Saturday night**

Home made Chilli and Irish Stew

available from Epping (Central Line) tube station:
Buses 501 & 502 pass the door. Cab approx £2

**Mon to Thurs 11.00-3.00, 6.00-11.00;
Fri & Sat 11.00-11.00; Sun 12.00-10.30**

New bar and beer courtyard open • Car parking at rear
Family patio area • Good home made food • Pub games
Cribbage night - first Monday in the month

Bright polypins and 2 & 4 pint takeaways always available
Outside functions catered for & hall available with licensed bar

TIME FOR A CHANGE

As you will have seen, we have made one or two changes to the London Drinker from this issue. As explained by Sarah Porter in her article, it was felt by the London Branches of CAMRA on whose behalf we edit the magazine that it was time for a revised and more modern look and a rearrangement of the content to give more emphasis to news and campaigning issues.

We assure you that you will still find your old favourites in the magazine such as Dave Quinton's estimable Crossword and the facetious fun and frolics to be found in Idle Moments. You will just have to look a bit further through the magazine to find them.

Along with the change in layout we have also instituted one or two changes in the way we put the magazine together to make the best use of technology (or newish in my case). As always, we are more than pleased to receive articles and letters for publication from you the readers so please keep sending them in.

With the vastly increased use of computers, however, we can do a lot of the typing of articles which go to the printers on disc, leaving them to concentrate on the layout (and saving ourselves some money in the process). Obviously, this change means that we do more actual keying in of the information ourselves and to save my poor little fingers, we have built up a small team of volunteers to do the key hitting. The change that this will make to those of you who wish to submit anything for publication is that there is a change of address to send your material to. If you are sending your contribution on paper (either handwritten or typed) we would ask you, in future, to send it to:

London Drinker
52 Holme Lacey Road
Lee
London SE12 0HR

If you wish to submit your letter or article on disc we should be delighted to be saved the typing ourselves. Just to make things complicated, we would ask you to submit discs to me at:

13 Belvedere Close
Teddington
Middlesex
TW11 0NT

Because I am currently working one step up from clockwork (Well, a 386 actually) at the moment and am running some pretty archaic WP software, I would ask that material sent on disc should be in ASCII format (ie. with a .TXT extension).

The one exception to the above is material for the Branch Bits and Pieces (Diary) column; please keep sending this to me as I also collate it.

I am often asked if material can be sent by e-mail. The answer to that is, I'm afraid not at the moment but keep watching this space - a major equipment upgrade could be imminent. I'll keep you posted on that one.

One other very important thing is DEADLINES. If you want to be sure of your material being considered for the next issue of the Drinker we must receive it in time to be able to process it. The magazine always comes from the printers on the last Wednesday of the month and this is what triggers our production process. To fit in with production schedules your material must be received by the Monday just over a fortnight before issue date. For example, the March issue will be delivered from the printers on Wednesday 25th February so the deadline will be Monday 8th February. In emergencies we MAY be able to accept material later than this but this is the target date. You will always find the deadline date for the next couple of issues at the end of the Branch Bits and Pieces column.

Once again, thanks for all of your contributions in the past and please keep them coming in; a lot of the London Drinker is what you make it.

Andy Pirson

LONDON AREA REAL ALE NIGHT

where?

THE HOGSHEAD

21 Drury Lane, London WC2

when?

Tuesday 17th February
from 5.30pm

why?

WHY NOT?

*and besides you will be able to meet the
London Drinker team and CAMRA London
officers, as well as a whole bunch of like
minded souls.*

TRANSPORT 2000 – AN APOLOGY

In the December London Drinker we published an article under the heading “Transport 2000 - Threat to Pubs” about plans to upgrade the cross london rail system through the Borough Market area of London SE1. Unfortunately, the heading for this article was wrong; the organisation planning the changes goes under the name of THAMESLINK 2000 and this name should have been used throughout the article.

We apologise unreservedly to Transport 2000 for this mistake which was entirely the fault of the poor hard pressed editor (i.e. Me) who hit the wrong keys on his computer - the information provided by the South East london Branch of CAMRA was correct, but in my rush to get the article into the magazine I failed to read it properly.

By way of recompense to Transport 2000, we reproduce below a description of them, taken from their Internet web page (<http://www.msunion.org/t2000>):

“Transport 2000 works for policies that give greater priority to the environment, saving lives and conserving natural resources. We support restraining traffic, improving bus & rail services. making walking and cycling more pleasant and safer, and making maximum use of rail and water for freight transport.

“Transport 2000 is a widely based federation of environmental and consumer groups, trade unions, industry and local authorities concerned with the impact of transport on the environment and on society.”

Andy Pirson

DRAUGHT DEBUT FOR 1845

Fullers have announced that their award winning celebration ale ‘1845’ will be available in cask form for the first time in February. Described as Britain’s best selling bottle conditioned ale the award winning beer will be on sale for just five weeks from 14th

February in most Fuller’s tied houses and “many free trade outlets” at £2.25 a pint, slotting into the calendar of seasonal beers before the launch of this year’s Honey Dew. Since its launch in 1995 to commemorate the 150th anniversary of the partnership of Fuller, Smith & Turner, ‘1845’ has enjoyed enormous popularity within off trade sectors across the country.

‘1845’ was blessed with an illustrious beginning as HRH Prince Charles poured the hops into the first ever brew and it was awarded a CAMRA medal in last year’s Champion Beer of Britain Awards, presented at the Great British Beer Festival. Full of character, with an ABV of 6.3% (the same in cask as in bottle), this delicious ale is based on a recipe from the oldest Fuller’s brewing books using the finest amber malt and Goldings hops. It imparts a “fruit cake” aroma with a dry fruity finish, an ale to be savoured.

“The sales success of ‘1845’ within the supermarket sector speaks for itself,” says John Roberts, Fuller’s Marketing Director. “We constantly receive fan mail for this particular bottle conditioned ale from beer lovers across the country pleading with us to put it into cask - we thought we’d give those beer lovers an added incentive to take their loved ones to the pub this Valentine’s Day!”

from a Fuller’s press release

FAREWELL TO WHITE SHIELD

In case you hadn’t heard, February is the last month when you will be able to buy Worthington White Shield, the classic bottle conditioned ale to which the epithet could truly be applied. Declining sales, down from 12,000 barrels a year ten years ago to just one thousand now are blamed by Bass for its withdrawal.

But why did sales decline at up to 40 per cent a year? A lack of promotion must have been a major factor but the relaunch of the early 1990s didn’t do its reputation much good, it must be said. Presumably it was the marketing men who decided we were incapable of pouring a sedimented beer right, or else we were perverts

if we liked it cloudy. Either way the different yeast which was put in the bottle to settle down firmly in the bottom led many drinkers to believe it had been pasteurised and that was probably one of the nails in its coffin.

So you have been warned; if you see White Shield still on sale, buy it while you can.

Andy Pirson

TONY WATSON

The Enfield and Barnet Branch of CAMRA is sad to report the death of one of its old friends. Tony Watson, long standing former licensee passed away peacefully at his home on 9th December 1997.

Tony had been the tenant of the Alexandra in Wood Street, Barnet from 1967 until his enforced retirement in 1991. During his tenancy he had experienced the ebbs and flows of Trumans Brewery. He saw Trumans switch totally to keg beer, the cautious reintroduction of cask beer in the form of Truman Tap, and later the introduction of a full cask beer range. He was always delighted at and appreciated the Alexandra's entry in the Good Beer Guide. In his last few years at the Alex he was saddened to witness the run down and closure of the Brick Lane Brewery.

Tony was a real character. If he knew that it was the birthday of one of his regulars, he would stand on a chair in the bar, near closing time and after ringing a small hand bell would read a prepared speech about the customer using the language of the old time music hall. He would be accompanied by a chorus of ooohs and aaaahs from the packed bar.

Back in the early 80s the CAMRA Branch had applied to the Barnet licensing bench to change weekday closing time from 10.30 to 11.00 pm and Tony spoke in court against the application. The manner of his opposition contained no bitterness, unlike some other licensees who spoke that day. The Branch was pleased to retain his friendship.

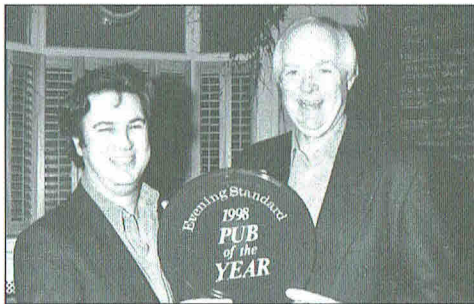
Tony's first wife, Dorne, died in 1987 and he continued to run the Alexandra alone until the owners switched the pub from tenancy to management. After his retirement the Alexandra changed from being a vibrant busy local to just another semi deserted pub with an over loud jukebox. Tony Watson was the Alex. Tony married again in 1993 and is survived by his wife Elizabeth.

Derek Smith

Enfield & Barnet CAMRA Branch Chairman

DUKE IS YOUNG'S EIGHTH EVENING STANDARD PUB OF THE YEAR

Young's are proud to announce that their Duke of Cambridge in Battersea Bridge Road, SW11 has won the 1998 Evening Standard Pub of the Year award. It is their eighth pub to win the award since the competition was started 30 years ago despite the fact that they only own 3 percent of the 6,000 or so pubs in Greater London.



Sir Tim Rice presenting the Pub of the Year plaque to Nick Elliot (left)

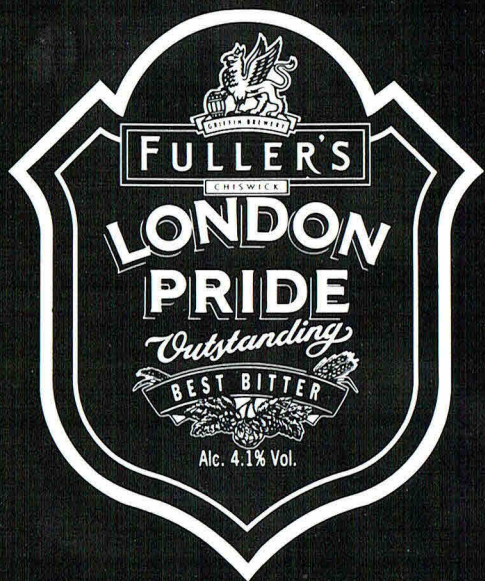
The award is a personal triumph for Nick Elliot who took over the Duke, his third Young's house, only six months before the judges descended on him. He is also the tenant of the Chelsea Ram and the Queens, Primrose Hill.

Veteran scribe Angus McGill wrote in the Evening Standard, "The pub was not, to tell the truth, much to write home about . . . it was a street-corner local like a thousand others but lately, my goodness, its fortunes have soared." He said of Nick and his partner Jo Clevely, "Their tactic in each pub has been the same: make the pub nicer to be in and spectacularly improve the food. It has worked every time."

Another Young's pub, the White Cross at Richmond was among the five finalists. The chairman of the judges, the lyricist Sir Tim Rice, said he loved it. "When you sit here and look out across the river, it's what London is all about," he enthused.

from a Young's press release

WHATEVER
YOU DO,
TAKE PRIDE.



PRINCESS OF WALES, MORDEN ROAD, SW19

Young's have gone ahead with their decision (see November's Drinker) to rename the Prince of Wales in honour of Diana, Princess of Wales.

At the beginning of December brewery Chairman John Young accompanied by Debbie Urwin, pub landlady, ascended in a cherry picker to unveil the new pub sign, depicting a White Rose, to the regulars of the pub. A portrait of Diana from the customers of the Horse Brass, Portland, Oregon was presented by artist James Macko who had flown over with seven others from the PoW's twinned pub.

The idea of the name change is said to have come from some regulars of the pub, although the impression gained by our reporter was that most of the customers were happier with the original name. However, other than the new signage, the pub remains the same and the addition of "SS" to the name is therefore a vast improvement on Young's original plans to demolish the pub and replace it with a car showroom and repair yard. The name change would appear to confirm the brewery's commitment to the pub and would seem to make it even more difficult to close it in the immediate future. The locals seemed to think so as the day itself turned into a celebration of the pub's survival.

Martin Butler

ps: While working in Clapton recently I have noticed that Youngs have also renamed the Good Beer Guide listed Prince of Wales in Lea Bridge Road, E5 to the Princess of Wales. They have one other pub called the Prince of Wales in Garratt Lane, SW17; we are keeping an eye on this one.

PRINCESS OF WALES - THE VERDICT

In the November issue of London Drinker we canvassed your views on the renaming of the Prince of Wales in Morden Road SW19, following its rescue from being turned into a car showroom, to the Princess of Wales. We printed a coupon for you to register whether you agreed with the name change and included a competition for the most original name, if a name change was necessary

(considering that there two other pubs called the Prince of Wales in SW19), with a £5 prize. As an incentive we also offered a fiver for the first slip out of the hat.

I am afraid that the response was a little underwhelming with just five slips returned. Of these two agreed with the change and three disagreed; presumably an awful lot more were not overly fussed, either way.

Anyway, for the prizewinners. We thought that the most original name suggested was the Morden Road Halt, alluding to the nearby Croydon Tramlink of the past and so £5 is on its way to Dave Illingworth of Wimbledon for that. The fiver for the fist slip out of the hat goes to Antony Markham of Battersea.

Of course, there is the argument that if you consider a name change was necessary then maybe the Princess of Wales is the most suitable name.

TOURISTS FLOCK TO BRITISH BREWERIES

CAMRA has launched the all-new 'Brewery Breaks'. The guide lists over 120 British real ale breweries which welcome visitors.

Editor Ted Bruning said, "In today's tough beer market many small breweries manage to stay afloat through this extra trade. They don't have the huge advertising budgets of the big boys so tours act as a promotional tool as well. Visitors are fascinated by traditional brewing methods, many of which are unique to the UK and have been going on for hundreds of year."

'Brewery Breaks' includes traditional Victorian sites as well as breweries housed in coaching inns, converted farmyards and even industrial units!

Ted Bruning added, "Visitors usually get the opportunity to sample the produce on their visit which enables drinkers to try beers in their best possible condition. This helps them realise when they are served a bad pint in a pub!"

"Visitors may often make brewers feel irritated and exasperated but at the end of the day they just make them feel loved. I'm sure appreciative noises from touring beer lovers are a welcome change to the gloomy words of brewery accountants and business analysts."

GREENE KING IN BID TO IMPROVE BEER QUALITY

EAST Anglian brewer Greene King has launched a pilot scheme to improve ale quality in its 1,000 pubs.

The scheme saw head brewer Alistair Healy and other judges descending on 30 managed houses aimed with a formidable checklist.

'Standards in this pilot scheme were very high, and there were only a handful of failures,' said Mr Healy.

Production director John Redman has decreed that ale quality at the point of sale is the brewery's top priority, and Mr Healy said 'It's no good pouring resources into quality control at the brewery if we don't take as much trouble at our pubs.

The scheme, Brewcare, is to be extended to the rest of the estate, but it doesn't mean that Greene King plans to change its stance on cask breathers.

Cask breathers have been a bone of contention for CAMRA members with views well divided... if you have any views why not write in and express them.

THE PERFECT PINT...!

THE full pint is just out of reach as it seems that the necessary legislation is low priority. The government is to act through a Private Member's Bill, piloted by Dennis Turner MP for the Wolverhampton South East. This is appropriate, as his local brewery, Wolverhampton and Dudley have been using oversize glasses for many years.

Being 20th on the list, the legislation may not happen. One has to hope that they fulfil their election promise to legal requirement with the pint being all liquid and any head above the line. A long overdue action, it will address the worsening problem of getting a full pint, with one in four of all sales being a short measure.



*Michael Griffiths (Consumer Affairs Minister) with
Dennis Turner MP*



Good Ale, Good Atmosphere

Tuesday 17th February 1998 from 5.30pm

CAMRA Capital Ale Night

Hogs Head, Drury Lane, WC2

"Meet the Brewer" from Adnams with a selection of ales
Adnams Mild is now only available in February - come and sample it

Other "Meet the Brewer" nights to be arranged all through the year
(Batemans, Jennings, Charles Wells etc) watch out for dates

*Probably the best little Ale House in Drury Lane
serving ale straight from the casks on the bar back*

21 Drury Lane, Covent Garden, London, WC2 Telephone 0171 240 2789

THE PUBS OF BARKING

It has often (well, occasionally) been suggested that I should write an article for **London Drinker** about the pubs of Barking, my home area of London. Barking is on the eastern side of London, just after the E postal Districts, separated from London by the River Roding. It was a separate town until late Victorian times when it was swallowed up by the rapidly expanding London. Fishing was a major industry until this time when the development of railways made it easier to land fish on the coast and bring it into the Capital by rail. The other main point of historical interest is the remains of Barking Abbey near St Margarets Church on the west side of the town centre.

The station at Barking is on the District and Hammersmith & City Underground lines. It is also served by trains from Fenchurch Street and Gospel Oak lines. Immediately to the left as you leave the station is the BARKING DOG, a Wetherspoon pub. This is a conversion from a supermarket and I find it barn like and characterless; in fact I would say it is my least favourite Wetherspoon pub. The usual range is on sale here including London Pride. The name of the pub is a dig at its immediate neighbour, the Spotted Dog, a Davy's house.

The SPOTTED DOG is pubbier than most of Davy's properties in the City but it still has no music or games; the wooden floors are usually lined with sawdust. A separate bar, Colonel Jaspers, is run in the basement with occasional jazz evenings. The two bars are linked by a beer garden, or country courtyard as the management prefer to call it. Both bars have a wider range of wines, ports and sherries but a smaller range of other drinks than other pubs. The beer range in the Spotted Dog is Courage Best and Davy's Old Wallop, a beer that may or may not be Courage Directors. Colonel Jaspers sells Davy's Old Jollop which may or may not be Courage Best.

About a quarter of a mile north of these two pubs is the BRITANNIA, a Young's pub which is Barking's usual Good Beer Guide entry; it is a two bar pub which has unfortunately been cut off from the town centre by the building of a new relief road. The public bar has darts and pool and the more plush saloon has occasional live music. The outside of this late Victorian pub is decorated with several busts of semi-naked women. The full range of Young's beers is available.

On the western side of town is the PICKLED NEWT. It was originally called the White Horse but was renamed when it was taken over by the Magic Pub Co. This is a typical Magic pub with lots of fake Irishness and sells Greene King and Courage beers.

Close to the town is the FERRET &

TROUSERLEG, a youngsters' pub with only one real ale, Courage Directors. Lovers of Sky Sports will be in their element here. Until its controversial renaming it was called the Barge Aground, a name which had historical connections with the fishing industry. The current pub was built in the 1970s to replace an earlier one on the other side of the road.

On the other side of town is the CAPTAIN COOK, named after the famous naval explorer who was married in St Margarets Church opposite; apart from a few naval artefacts though, little is made of this historical connection. The pub was built in the fifties, replacing one called the George and is a locals' pub on the edge of a council estate. Four real ales on sale are Tetley's Bitter, Burton, Greene King Abbot and Young's Bitter at only £1.41. Darts is popular in the public bar, both the standard board and the East London fives version. This board is divided into 12 segments scoring 5, 10, 15, 20 in three blocks and has thinner doubles and trebles.

Just along from the captain Cook is the VICTORIA, a two bar pub which in days gone by sold well kept Charrington's beers but now just sells indifferent Worthington Best; the public bar has darts and Sky Sports. Again it is a modern pub built in the 1950s to replace an earlier pub demolished due to town centre redevelopment. Between the last two pubs is a sports centre, the site of which was an R.White's soft drinks factory until the early 1970s.

Further south is the HOPE, another locals' pub selling Ruddle's Best Bitter. It has a small public bar with darts and a larger saloon with pool and occasional live music. Sunday afternoon entertainment at 5.30 is also advertised.

On the other side of the estate is the WESTBURY ARMS selling Courage Best. Live music is on every Friday night.

There are six pubs out of the town centre selling real ale. The CROOKED BILLET is a Bass pub in Creekmouth near the Thames, about a mile and a

half from the town centre. The LIGHTERMAN is a small Allied pub on Thames View Estate just south of the A13. There are two pubs on the A13, the main London to Southend road running through the south of Barking. The VOLUNTEER is a large Bass pub occasionally selling London Pride, under threat from a road widening scheme. The SHIP AND SHOVEL is a mile further east and advertises itself as the best pub on the A13. It sells Courage Best and Directors. The HARROW is a Bass pub selling Greene King. The ROUNDHOUSE is on the eastern side of Barking and sells Theakston's.

The keg pubs of Barking are the Jolly Fisherman, the Fishermans Arms, the Short Blue, the Brewery tap, the Red Lion, the Bull, the Robin Hood, the Royal Oak, the Stag and the Thatched House, all of which have sold real ale at some time in the past. The first three names refer to the town's fishing traditions, the Short Blue being the name of a boat. The Brewery Tap is near the site of Glenny's brewery which was taken over by Taylor Walker in the 1930s. The Bull us the oldest pub in Barking and is opposite St Margarets Church.

Readers wishing to know more about barking pubs and their history can purchase a book, The Pubs of Barking Past and Present by Tony Clifford from Barking Central Library, Axe Street, Barking, IG11 7NB for £3.27 (incl p&p). Cheques payable to London Borough of Barking and Dagenham. There is also a sister book available on Dagenham pubs for £2.38 (incl p&p).

Two pubs in Dagenham, the Beacon in Oxlow Lane and the Anglers Retreat on the A13, have an unusual game called Rings. This is similar to darts but the board has numbered hooks on it (13 or 15, I can't remember off hand) and small rings are thrown at it. The thrower scores the number of the hooks he lands on and there is a finishing ritual. The game was common all over the British Isles prior to the First World War but died out when darts became a national game. This variation of Rings originated in Cork and was introduced to Dagenham by foundry workers who came from there to work at Ford's in the 1920s and 30s. There is a league of about sixteen teams, but all the other teams are based in clubs. The league also plays the Cork league at Easter, the venue alternating each year.

Colin Price

Colin informs us that since he wrote this article, the Bull has been refurbished and it now sells Draught Bass on handpump.



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THE WINDSOR CASTLE

As regular readers of London Drinker can hardly fail to be aware the pub voted as CAMRA's London Pub of the Year for 1997 was the WINDSOR CASTLE in Carshalton. On Wednesday 10th December a celebratory social was held at the pub at which a framed commemorative certificate was presented to the manager, Dave Stott. Our photograph (by Paul Everitt) shows CAMRA's Regional Director for Greater London, Sarah Porter, making the presentation to Dave.



EURO-CLARITY FOR PUBS COULD BE GOOD NEWS SAYS CAMRA

The Campaign for Real Ale cautiously welcomed the European Commission's view that the 'new' standard pub lease used by Intntrepreneur should be exempted from article 85 of the Treaty of Rome.

Mike Benner, Head of Campaigns said, "Hopefully this announcement is a real sign that Intntrepreneur are getting their house in order. Many of their tenants were very unhappy with the old lease, but the Commission believes that tenants will get very real commercial benefits from the new agreements. We want to see these benefits passed on to consumers in the form of better choice, better pubs and fair prices."

"We encourage Intntrepreneur to multi-source their beer supplies when the current contract with Scottish Courage runs out next March. I'd like to see them offer their tenants a good range of beers from independent local brewers. Today's consumers demand a sensible choice of

quality real ales and it makes commercial sense to offer them."

The new 'RetailLink' package has been available to tenants since February 1997 and offers substantial discounts on tied purchases of beer from Scottish Courage.

Mike Benner added, "Intntrepreneur should use this to build solid working relationships with their tenants and put past problems behind them. To enable them to thrive, pubs have to be treated as individual business units when making investment decisions. Hopefully the certainty of a positive judgement from the Commission will result in some long term investment which can only be good for pub goers."

Other standard leases from Bass and Allied Domecq are still being considered by the European.

"WINGS OF A DOVE" SET IS NEW FULLERS PUB

Helena Bonham Carter is tipped for an Oscar for her part in the new film "Wings of a Dove" which was released in January. Film buffs can now not only visit the book store featured in the film, but have the added bonus of enjoying a pint of Fuller's beer, or a glass of wine and fresh bistro food as well. The reason for this is that the premises which really were a book shop have been converted into a delightful "rustic" pub. SHAW'S BOOKSELLERS is sandwiched between St. Pauls and Ludgate Circus; it still retains its original name, decor and signs from the film set (minus the books).

The design of the pub is simple with a timber boarded ceiling, the original split level floor and a pewter bar counter. "Books Bought and Sold" signs hang over the antique tables and chairs and the art decorating the walls is by local artist Charlie Dutton who studied Fine Art at Central St Martins School. Manager Victoria Wilkinson now stars in the pub and she plans to exhibit different local artists through the year.

Shaws Booksellers can be found at 31-34 St Andrews Hill, EC4. It serves fresh food such as mussels and chips or mushroom risotto daily from noon to 3.00pm and evening bar food is available until 9.00pm.

from a Fullers press release

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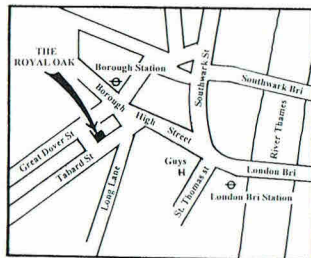
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PUB NEWS FROM EAST LONDON AND CITY BRANCH

Deep into that mysterious area known as the Barbican you might find the modern **CROWDERS WELL**, Fore Street, EC2. A Greene King pub for some time now, it sells three or four of their beers on handpump, all very routine. Not so routine is the stillage for up to eight guest beers served straight from the cask. The night I last visited these included such excellent beers as Morland Old Masters and Gales HSB - in very good condition too. The catch is that the guests cost a staggering £2.25 a pint. You can't have everything, I suppose.

A recent rediscovery by East London and City Branch has been the **COCK & WOOLPACK**, Finch Lane, EC3. This small ex-Charrington's house is a City pub without a City attitude, tucked away behind the Royal Exchange. Beers are only sold on gravity dispense with three or four usually available. Adnams Bitter is a regular, while others are usually standard strength bitters from regional brewers. Everything costs £1.80 a pint - not bad in City terms. Just round the corner is the **JAMAICA WINE HOUSE**, up an alleyway off Cornhill, EC3. This old pub has been exciting members of CAMRA's Pubs Group with its architectural bits and bobs, but it also serves a decent pint of Bass (£2.00) and another beer which could be Wadworth 6X or then again might be Worthington Best.

The **PRIDE OF SPITALFIELDS**, Heneage Street, E1 is as traditional an East end pub as you could hope to find and lately they have been selling local beer from O'Hanlons alongside their regulars from Fullers and Crouch Vale. Nearby the furore caused by the redevelopment of **MURPHY'S/The White Hart**, Mile End Road, E1 has largely died down now that the regulars are satisfied that a decent pint of Young's Bitter is still served.

So many new pubs opened in the lucrative few weeks leading up to Christmas that it was hard to keep up with them all. Two that I did get to, face each other across Leman Street, E1. The **OLD DISPENSARY** is a smart Regent Inns establishment aimed at the City market rather than nearby Whitechapel and Shadwell. I had a well kept pint of Young's Winter Warmer there. Directly opposite, the slightly younger **OLD MONK** is much like the numerous other Old Monks popping up all over the place - they appear to have twelve pubs now in London, seven of them in the East London and City area. Three guest beers were available alongside the Boddington's and Theakston's. Sadly, the one I chose was none too pleasant but perhaps I was unlucky.

The **CAVALIER**, Dunbridge Street, E2 has embarked on a new lease of life following internal refurbishment. Bric-a-brac now fills the pub, there is

a marvellous old jukebox and a good quality large screen TV for match nights. Real ales are John Smith's Bitter and (possibly) Webster's Green Label, both at £1.20 a pint.

A couple of years have gone by since Batemans sold their one London tied house, the (then underachieving) **NELSON'S HEAD**, Horatio Street, E2. But there are strong rumours circulating that Batemans are once again looking at properties in the Capital. Not far from the Nelson's Head, I'm told that the **SEBRIGHT ARMS**, Sebright Passage, E2 (just off Hackney Road) is persevering with Marston's Pedigree despite local indifference to real ale. If you pop in on a Thursday night you'll find that it is Music Hall night.

Towards the end of last year it was noticeable that one of the first pubs to proudly display its new silver 1998 Good Beer Guide sticker was the **COBORN ARMS**, Coborn Road, E3. Young's pubs are scarce in our part of the World (and are getting scarcer with the sad demise of Holland's, E1) so you tend to make the most of them when you find one. The Coborn provides quite a different pub experience to any other establishment in Bow, supplying quality beer and food.

The run-in to Christmas saw two ciders and a perry on sale at the **OLD SPOTTED DOG**, Upton Lane, E7 as well as a range of special season beers such as Marston's Owd Rodger (7.6%) at a hangover inducing £2.00 a pint.

Down in Plaistow, the **BLACK LION**, High Street, E13 continues to impress with its range of guest ales. Just one at a time beside the Courage regulars but the run-in to Christmas saw beers from Wards, Vaux, Adnams and Mighty Oak's seasonal special "Jingle Bells". Just up the road though, the **LORD RAGLAN** is now boarded up.

Back in November, National Mild day was not heavily supported by London's pubs where the drink is a rare find. Three of those that did were the **BIRKBECK TAVERN**, E11 (Ridley's), the **BLACK BULL**, E1 (Nene Valley) and the **JERUSALEM TAVERN**, EC1 (St. Peter's). Well done to them.

Stephen Harris

ALL CHANGE AT THE HOWERD CLUB

The Howerd Club, CAMRA's current National Club of the Year is facing a period of upheaval. Reverend John Neal, the chairman of the club's committee, has resigned due to his move from St. Barnabas' Church to St. John's, Eltham High Street. John was responsible for publicising the success following the award of the South-East London CAMRA Club of the Year in 1996. Local press, national trade press and regional TV programmes took up the story. The National award was announced at CAMRA's AGM in March 1997 and the club celebrated with a mini-beer festival last June.

Following his final service on Sunday 23rd November, the club held a leaving party for John and Leslie. The South-East London Branch of CAMRA presented John with a tankard in recognition of his

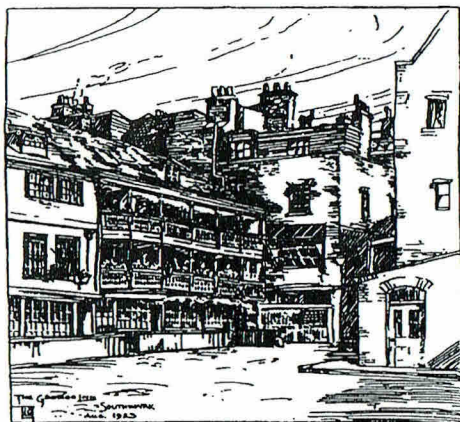


Dave Lee presenting John Neal with his tankard.

work in starting the club and building it to such a high standard that it has been included in the 1998 Good Beer Guide. Fortunately, the committee members responsible for ordering and maintaining the beer are unchanged.

The success of the club, however, has led to new problems. The increased interest has resulted in problems with noise, one neighbour registering numerous complaints about noise on the path that leads from the street to the club, which runs alongside his house. The club has decided to expand slightly and to build a new entrance on the opposite side of the club, next to the vicarage. It is hoped that the new vicar will be a beer lover - the post has been advertised with emphasis on the continued role of the club within the local community.

Andy Camroux



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FRUITS OF FUNDRAISING

Saturday 4th October saw the fruits of all the frantic bidding at the Great British Beer Festival back in August, for places on CAMRA Fundraising's Auctioned Brewery Tour. Sixteen people who successfully bid for places on the brewery trip around the London micro brewers assembled at O'Hanlons Brewery in Vauxhall South East London at 10:30 ready for a trip round three breweries and no doubt a couple of pubs as well.

We were greeted with a pint of Autumn Gold by John O'Hanlon owner of probably the noisiest brewery in this country, being situated, as it is, underneath the main railway line into Waterloo Station. Having had an aperitif or two, John took us on a tour of his brewery, which has many unusual features, such as the grist case on wheels which looks like something out of the War of The Worlds but has the advantage that you only need one case no matter how many mash tuns you have. Many of these ideas were designed by Rob Jones, a specialist in putting together micro breweries, who also brews at O'Hanlons. This was not the only time we were going to hear the name Rob Jones mentioned during the day. O'Hanlons are not brewing to capacity yet, they have an eight barrel brew length which usually runs two or three times a week, but with two old dairy pasteurising tanks being converted into temperature controlled fermenters they will have plenty of storage to brew five times a week and maybe even twice a day if the demand is there. A lot of micro brewers do not have enough space to store everything, or brew enough beer, this is not currently a problem for O'Hanlons, the brewery is very spacious with plenty of room for expansion, the other two London micro brewers would dearly love the amount of space that John has in his brewery. John O'Hanlon has something else the other London Micro brewers are very jealous of especially over the hot summer, a temperature controlled store room, this ensured that no matter how hot the weather, O'Hanlons beers were kept in good condition before delivery, and in many cases arrived in the pub cellar still cold.

Most of the beer produced at O'Hanlons goes to his famous pub, which is also called O'Hanlons, in Tysoe St, London EC1, but they are now expanding the number of free trade outlets and have even invested in a reliable van to get the beer further into the country. O'Hanlons do not use wholesalers, which means that they deliver all their own beer, John says this means you can control the quality of the beer right up to delivery into the cellar and then

they can give the Landlords advice on how best to keep and dispense the beer properly.

After having one for the road our intrepid party headed off into the wilds of south east London to catch the dreaded Northern Line to London Bridge to visit Bishops Brewery.

Andy Bishop was at the door to greet us as we rounded Borough Market and straight away shepherded us into the Market Porter pub opposite the brewery. This, it turned out was because it was still too warm in the brewery to be able serve beer straight from the cask. With pints of Willies Revenge in hand we walked back over the brewery for a tour. Compared to O'Hanlons, Bishop's brewery is very compact with every inch of space put to good use. The brewery is on two levels, three if you count the grist case attached to the wall above the mash tun. From the science of a single level Rob Jones built brewery we had come to very much a traditional tower style brewery albeit on a much more compact scale. Bishop's brew length is six barrels with most of the production going into the free trade. Bishops are approaching capacity as far as their current plant is concerned, they brew five or six times a week and are limited only by space for fermenting vessels and extra barrels, although Andy proudly showed us 100 new barrels he recently bought, which he hinted all needed cleaning and sterilising, surprisingly there were no volunteers to leave tour and help Andy out. Bishops Brewery is really only two people, so between them they have to do everything from brewing and cleaning to issuing the invoices. Having finished our tour we were taken over to the Shipwrights Arms in Tooley SE1 to visit what could be called Bishops brewery tap although the pub is not owned by the brewery. Julie the Landlady had laid on a wonderful buffet lunch for us and of course there was more Bishops beer. Interestingly the guest ale being sold along side the Bishops beers was Beefuggled from Crouch Vale a beer that none of the party had come across before, so serious inroads were made into that cask as well. Over lunch most of the talk was comparing the two

continued on page 19

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Features

breweries we had visited and what it was like to run a micro brewery. Andy Bishop certainly dispelled any ideas about a micro brewer having a cosy life, having recounted some of the problems he had over the summer with the heat and trying to maintain beer quality and yeast quality it was clear that life in a micro brewery is far from easy. Andy said "it is a very painful thing to throw your own beer down the drain but it has to be done if you want to maintain a reputation for quality".

After lunch we headed back to the Northern line for the short hop [pardon the pun] up to Old Street and Pitfield Brewery. If we though Bishops was compact compared to O'Hanlons we were in for a shock, you could put four Pitfield breweries into one Bishops brewery. After a number of years of not brewing Pitfield had the opportunity of taking an additional shop next to their famous Beer Shop, so Martin Kemp called in Rob Jones to build one of his miniature micro breweries. Rob produced a plant with an unbelievable number of space saving devices so that in the end he fitted a 2 barrel plant including a fermenter and a cask washer into the space most people have in their garage. Having sampled some of Pitfield's prize winning Bitter we were taken through the brewing process on this Russian Doll brew plant, it was fascinating to see what can be done in such a confined space. Pitfield do not rely wholly on brewing beer, their main business is still the Beer Shop. Word has got

around that Pitfield are brewing again and so production is rising, they have been brewing a number of one off specials for pubs and festivals but they now want to concentrate on bringing back more of the old Pitfield beers and inventing some new ones. No visit to Pitfield Street would be complete without a visit to the Beer Shop, despite a generous discount I still spend far too much money.

Everyone enjoyed the day and the hospitality shown by all three breweries, for which the tour party and CAMRA Fundraising are very grateful. CAMRA Fundraising work very hard in the background to raise money for the campaign throughout the year and probably do not get all the recognition they deserve for all their hard work. The Fundraising team broke all records at the Great British Beer Festival this year and the Auctioned Brewery Tour is just a part of that. However without the donation of beer, food and time from the breweries CAMRA Fundraising would not have been able to hold the auction and then donate the proceeds to the Campaign, so from CAMRA Fundraising a big thanks go to Bishops, O'Hanlons and Pitfield Breweries for their support in this event. Plans are already afoot for next year's Auctioned Tour in a different part of the country, so bring your wallets to next years Great British Beer Festival.

Darren Porter

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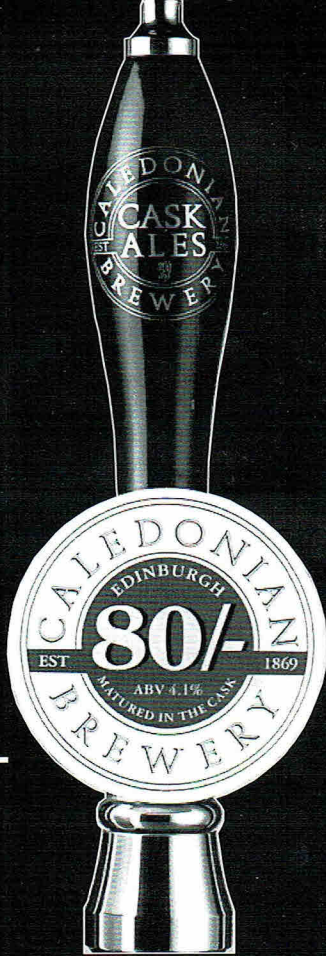
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JOLLY'S JAUNTS

George Bateman and Son Limited, the brewers from Wainfleet Lincolnshire, who first hit the news nationally when they fought during the late 1980's to retain their independence successfully, and then went on to win a host of top national beer awards, including Supreme Champion Beer of the Year, and the Premium Beer of the Year on five occasions. The most recent accolades being Premium Beer of the Year in 1997 with their Triple XB (XXXB) and Mild of the Year with their Dark Mild.

Bateman's have been at the forefront of many developments within the brewing industry. They were one of the first regional brewers to take their beers outside their home-land; develop a vibrant export trade; introduce a non-returnable 50cl bottle; help develop a non-returnable large beer container, the beersphere; and most recently gain a patent for their invention of a beer dispense system which can offer the consumer a choice of beer with or without a head. On the product front, Bateman's were the first to develop a seasonal range of beers with various unique flavours, under the heading of 'Mr George's Unique Flavours'. These beers were flavoured with such things as strawberries, toffee, liquorice, vanilla pods, spices, and whisky, and proved an immense success with inquisitive consumers looking for something that little bit different. This was then followed by Mystic Brews, which were a selection of different beers brewed on a monthly basis and represented the signs of the Zodiac. As well as bearing the name of each specific star sign, the beer also had characteristics of the sign. For example, 'Leo Golden Mane' was a strong golden beer, 'Libra' was a well balance beer, 'Virgo' was a beer brewed using virgin hops, and 'Scorpio' had a real sting in the tail! This selection of beers has proved exceedingly popular and has sparked the imagination of many publicans. It is now into its third year and continues to go from strength to strength.

Bateman's then wished to launch a beer which had more focus on specific events taking place in each month. This was due to the fact that there are now hundreds of beers available within the guest beer market, all vying for the same monthly slot, with very little to choose between them. Bateman's considered if they could produce a range of beers which focused on specific events during each month, then this would give them a firm commercial advantage over their competitors. Events chosen have been such things as Valentines Day, Easter, the World

Cup, Wimbledon, Halloween, and Bonfire Night. It was also deemed very important to create a common theme which would help bring the whole concept together.

After conversations with the East Lindsey District Council, a very exciting idea was put forward by Bateman's that they should use the theme of the world famous Skegness Jolly Fisherman, which is the logo for Skegness, and is about to have his 90th birthday. The Jolly Fisherman is a rather large, jolly fisherman who can be seen skipping along the beach advertising Skegness, with the slogan of 'Skegness is so bracing'. Bateman's have used the Jolly Fisherman and have put him into different regalia and poses dependent on what the theme for the month is. In Jolly's Jaunts, Jolly can be seen juggling easter eggs, kicking a football and a rugby ball, blowing up the Houses of Parliament!, and generally having a good time.

Jolly's Jaunts, which is the exciting name that this concept goes under, is a range of beers varying between 4% and 4.4%, and have exciting descriptions such as 'crisp, charismatic and quaffable', 'lucid, luscious and lubricating', and 'grainy, gristy and gratifying'.

The concept has already attracted massive attention nationally and will gain great publicity for both Skegness and Bateman's Brewery.

From a Bateman's Brewery Press Release

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Letters to the Editors

Dear Editors,

I think Justice Onemore was really Justice Onetoomany as if you go to the Black Boy in Bushey heath (nb: Bushey heath is spelt with an E and not as your spell check probably decided), Windmill Lane is on the same side of the road as the Devonshire Arms and not the opposite side. It is on the opposite side of the road from where the bus stops.

In Idle moments (December issue) I think it's stretching it a bit to say Ongar is still an Underground station, even if it was a simple anagram.

Yours,
John Hurrell
Watford

*Sorry - I'm using an old Underground map -
Andy Pirson*

Dear Editors,

Re: Conditioning of Cask Ales

I read with interest the recent article on conditioning of Young's Bitter and would like to make a few particular points about conditioning of cask ale, referring particularly to my experience of drinking in London. Firstly to declare an interest - I live in Manchester and drink most of my beer there, but for the last year have been visiting London at least monthly for weekends as my partner is currently working there. My drinking has tended to be for the most part in Good Beer Guide listed pubs.

Putting aside for a moment the argument about sparklers, swan necks and their use, the most noticeable differences to me have been the temperature of the beer - usually too warm and the condition - usually too little. Many of the beers I have drunk have been tired and flabby and the reason for this I suspect, is over use of the soft spile combined with incorrect cellar temperature and practice.

Most beers, be they southern or northern, rarely have the vigorous secondary fermentation of old, and on which most cellaring advice is based. Use of the soft spile, particularly over a number of days will therefore inevitably result in excessive loss of condition in beers before they are even served to a customer. Taken to an extreme, the consequence will not only be flatness, but staleness due to increased oxidation. Condition cannot be replaced once it is lost, so keeping it in the beer for as long as possible is essential.

The second point is temperature. Warm beer, often I fear up to 60°F in summer is not unusual and this brings the similar problem of condition loss with the additional risk of the introduction of off flavours. It is small wonder that drinkers are deserting cask ale in droves when faced with a warm flat pints at £2 a throw. The Campaign has recognised this and London drinkers and landlords should too.

But before I am accused of a northern diatribe against southern tradition I would like to mention that the traditional southern pint is alive but regrettably served well in too few places. I have had many (but not many enough) pints served without a head, but still cool, tasty and sparkling with condition.

Neither do I accept the argument that there are substantial inherent differences between the beers brewed in the North and those in the South. Southern beers are well able to withstand tight sparklers without undue loss of taste or condition. We serve them that way most of the time in Manchester and points north and jolly good they are too (London Pride is particularly agreeable that way). What must be done though, certainly when using a tight sparkler but applicable when serving any cask ale, is to keep the condition in the beer in the first place. (Swan necks are irrelevant in this equation - it is the drilled sparkler which should be the target if target there should be.) That means cellaring and serving the beer cool and most importantly, very sparing use of the soft spile. Such spiles should be reserved for the most vigorous of beers only - and even then should be replaced by a hard spile as soon as possible. Even a hard (bamboo) spile is porous and will vent and condition a working beer. So my recipe is to throw away the soft spile, cool the beer, keep the condition in the beer and then serve it with or without a tight sparkler according to preference. It will be all the better for it!

And finally where to get a good beer served in the approved southern manner? I would suggest the Head of Steam, Euston or the Alma in Spitalfields to name but two.

Yours faithfully,
Peter Alexander, Chairman,
CAMRA Rochdale, Oldham and Bury Branch.
Cask ale manager, Bury beer Festival 1994 to date.

*ps: We get quite a few duff pints in the North too
and the above advice applies there equally.*

Letters to the Editors

Dear Editors,

Like John Williams (Letters December/January), I regret the gradual reduction in coordinated campaigning for draught mild within CAMRA. However, his attempt to lay the blame for this at the door of APPLE, CAMRA's cider committee is entirely misdirected.

What coverage cider receives within CAMRA is entirely due to the efforts of an energetic band of enthusiasts. If mild enthusiasts want high quality coverage, the ball is in their court to generate it. APPLE will welcome that, as we recognise the community of interests between consumers of these minority drinks.

Before Christmas, the CAMRA branch which I chair ran in the Stockport Mild Challenge, arguably the premier event in last year's CAMRA efforts for mild. I do not recall seeing any positive campaigning for mild on Mr. Williams' part. But perhaps that would be too much like hard work, when it's so much easier to churn out a Shop-soiled Half-baked Intolerant Tirade - an acronym which I shall let Mr. Williams decipher for himself.

Yours sincerely,

Rhys P.Jones

Secretary - APPLE.

Dear Editors,

This has gone beyond a joke! The new "Faun and Firkin" at Leicester Square has the following slogan on the wall in the upstairs seating area:

**"GIVE HER A GOOD FIRKIN
SHE MIGHT BUY YOU A PINT"**

I wonder, are Carlsberg Tetley aware that this sexist and very offensive material appears at one of their outlets?

Yours sincerely,

Gordon Joly

Dear Editors,

With reference to the letter from Richard Graham (London Drinker December 1997 Edition) the reason that the South Western is no longer selling real ale is that it was demolished in 1985 and I am surprised that no one from the SW London Branch has picked this up!

Yours sincerely,

John Evers

Worcester Park.

Dear Editors,

The new Youngs pub in Aldwych is now scheduled to open in February 1998. The proposed name is the Columbia bar.

I tried a few clerihews but usually got stuck after a couple of lines. This gave me an idea for two line poems (half clerihews? Rhyming couplets - Ed). Perhaps you could use this for Idle Moments, two line poems about breweries. An example (non-brewery):

Everybody hates

Bill Gates

or they could be combined:

Tony Blair

is losing his hair

While William Hague

is very vague

Yours sincerely,

Colin Price, Barking.

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

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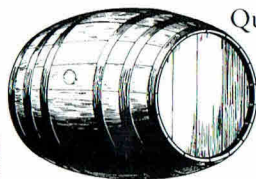
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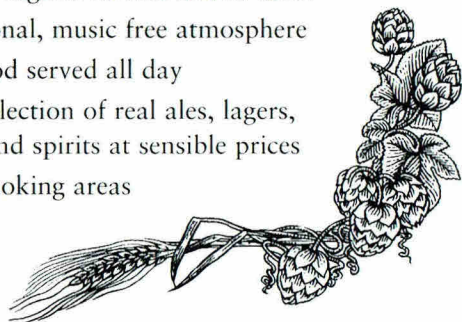
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Branch Update

Welcome again to our expanded branch information page where we have details of Branch Contacts and events as well as general items of news from the various branch areas. This is where branches can tell drinkers across London what is happening in their areas that might be of interest to them. Branch events for February are listed below.

ALL LONDON: Tue 17 (from 5.30) LONDON AREA REAL ALE NIGHT. HOGSHEAD, 21 Drury Lane, WC2. All welcome; come and meet the London Drinker team and other like minded drinkers.

LONDON PUBS GROUP. Eric Martin 0181-697 2147 (H), 0171-973 3274 (W).
Wed 18 (8.00) Marylebone Crawl (all pubs in NW1). Start VOLUNTEER, 245 Baker Street then (8.30) ALLSOP ARMS, 137 Gloucester Place; (9.00) HOBGOBLIN, 21 Balcombe Street; (9.30) FEATHERS, 43 Linhope Street; (10.00) GLOUCESTER ARMS, 5 Ivor Place; (10.30) WINDSOR CASTLE, 98 Park Road.

CROYDON & SUTTON. Paul Everitt 0181-686 5053 (H & W).

Mon 2 (8.30) Social. WETHERSPOON'S, 553 London Road, North Cheam - Wed 11 (8.30) Social. TWC BREWERS, 221 Gloucester Road, Croydon - Tue 17 (8.00) Two Pub Social. Meet FOX & HOUNDS then GREYHOUND, both Carshalton - Mon 23 (8.30) Social. NEW INN, Myrtle Road, Sutton - Thu 26 (8.30) 1999 Good Beer Guide Selection Meeting. DOG & BULL, 24 Surrey Street, Croydon. PLEASE BRING MEMBERSHIP CARDS - Thu 5 March (8.30) BRANCH ANNUAL GENERAL MEETING. DOG & BULL, 24 Surrey Street, Croydon. PLEASE BRING MEMBERSHIP CARDS.

EAST LONDON & CITY. Stephen Harris 0181-519 0163 (H) e-mail: steve@pigsear.org.uk.
The sixteenth Pig's Ear Beer Festival took place between the 2nd and 16th December and was a great success. 19,000 pints of real ale were sold together with 800 pints of cider and the number of people through the doors was substantially up on recent years. The Branch Committee are very grateful to the large number of Branch members and CAMRA members from further afield who volunteered their services and worked so hard to ensure that everything went smoothly despite the huge crowds. We are pleased to say that an increased beer order ensured that there was a good choice of ale still available even on the Saturday.

JAN Thu 29 (8.00) Social. OPORTO TAVERN, 43 Wes India Dock Road, E14

FEB Sat 7 Pub Crawl of BRIGHTON. Meet at EVENING STAR, Surrey Street (200 yards from Station) between 11.00am and 1.00pm - Thu 12 (8.00) Social. DUKE OF EDINBURGH, Nightingale Lane, E11.

ENFIELD & BARNET. Derek Smith 0181-805 1436 (H & W).

Wed 4 (9.00) Social. GREEN DRAGON, 889 Green Lanes, Winchmore Hill, N21 - Wed 11 (8.30) Branch Meeting. SOUTHGATE CRICKET CLUB, Walker Ground, Waterfall Road, N14 - Tue 17 (9.00) Social. RISING SUN, 137 Marsh Lane, Mill Hill, NW7 - Thu 26 (9.00) Social & London Drinker Pickup. OLD WHEATSHEAF, 3 Windmill Hill, Enfield, EN2.

KINGSTON & LEATHERHEAD. Brian Bade 0181-549 7486 (H & Fax).

Thu 5 (8.30) Business Meeting. KINGS ARMS, East Street, Epsom - Thu 26 (8.30) Good Beer Guide (final) Selection Meeting. WAGGON & HORSES, Surbiton Hill Road, Surbiton (Green Room).

NORTH LONDON. Alison Cox 0181-742 0498 (H) 0181-746 8148 (W).

*Mon 2 (8.30) Branch Meeting and Final Beer Festival Coordination. WENLOCK ARMS, 26 Wenlock Road, N1 - Tue 10 (8.00) Branch Social. PRINCESS ROYAL, 11 Circus Road, NW8 then CLIFTON, 96 Clifton Hill, NW8 - Tue 17 (8.00) Branch Social. QUEENS ARMS, 1 Kilburn High Road, NW6 - Tue 24 (8.00) Branch Social and envelope stuffing (beer festival publicity). KINGS ARMS, 11a Northington Street, WC1 - *Mon 2 Mar (8.00) Branch Social. WENLOCK ARMS, 26 Wenlock Road, N1 - Tue 3 Mar (7.30-10.00) London Drinker Beer Festival Publicity Crawl. Start THREE CUPS, 22 Sandland Street, WC1 ending at the LAMB, 94 lambs Conduit Street, WC1. Details from Gary White.

*Please note that the first monthly social at the Wenlock is now on Mondays from February.

RICHMOND & HOUNSLOW. Brian Kirton 0181-384 7284 (H).

Our Christmas Dinner, held at the Orange Tree in Richmond, was a great success; fifteen members (plus their guests) turned up for a very enjoyable evening, made more so by the fact that the Youngs 135 Association were having their Christmas Dinner at the next table. Thanks to Bernard for the arrangements. Initial nominations are in for the 1999 Good Beer Guide; if any Branch member wants to submit further nominations for consideration could you please try to come to the meeting on Thursday 19th February which is being held specifically for that purpose. Four excellent pubs are to be visited on our Barnes pub crawl on Thursday 24th so it should be a good evening - weather permitting. Finally a reminder that

Branch Update

committee meetings are open to all Branch members to attend and speak (see Tue 10 Feb).'

Tue 10 (8.00) Open Committee Meeting. **MOON ON THE SQUARE**, 30 The Centre, Feltham then (9.30) limited Feltham Surveying Crawl - Thu 19 (8.00)

1999 Good Beer Guide Final Nominations meeting. **WATERMANS ARMS**, Water Lane, Richmond - Tue 24 (8.00) Barnes (SW13) Area Crawl. Start **RED LION**, 2 Castelnau then (8.45) **SUN INN**, 7 Church Road; (9.15) **BULLS HEAD**, 373 Lonsdale Road; (10.00) **COACH & HORSES**, 27 High Street.

SOUTH EAST LONDON. Andy Camroux 0181-333 2914 (H) 0181-331 8547 (W) e-mail:

a.camroux@greenwich.ac.uk

Branch meetings continue to be well attended following the autumn mailout to Branch members. Recent campaigning has focused on the proposed demolition of the Wheatshaf, SE1 under the **THAMESLINK** 2000 plans. Objections have been sent to the Secretary of State; a public enquiry is likely to follow; the situation might not be as black as it was painted in the December/January edition of What's Brewing (CAMRA's national membership paper). Following the Branch AGM, the new Branch Committee will meet at the Ship, SE1. The main activity in February will be surveying for the 1999 Good Beer Guide; survey crawl have been organised for central Bromley and for the Chelsfield area. Full details of meetings are as follows:

Wed 4 Committee Meeting at the **SHIP**, 68 Borough Road, SE1, 7.30 for 8.00 start - Sat 7 (5.00) Good Beer Guide Crawl of Chelsfield. Meet **CHELSEFIELD ARMS**, near Chelsfield BR Station. A minibus will ferry surveyors between pubs - Tue 10 Open Branch Meeting. **EDINBURGH CASTLE**, 110 Samuel Street, SE18, 7.30 for 8.00 start - Sat 14 (from 12.00) Working Social at Battersea Beer Festival, Battersea Arts Centre, SW11 - Mon 16 Catford Beer Festival Planning Meeting. **CRYSTAL PALACE TAVERN**, 105 Tanners Hill, SE8, starting at 8.00 - Thu 19 Brewery Trip to Shepherd Neame. Contact Andy for further details - Thu 26 Good Beer Guide Survey Crawl of Bromley centre. Meet at the 1997 Pub of the Year, the **RED LION**, 10 North Street, BR1 at 7.30. **SOUTH WEST ESSEX**. Andrew Clifton 01708 765150 (H).

Tue 3 (from 8.30) Mini-Crawl in Grays. Start **BRICKLAYERS ARMS**, 48 Bridge Road, then in the Grays Athletic Football Club bar, also in Bridge Road! - Wed 11 (8.30) Social. **CHEQUERS**, 213 Rayleigh Road (A129), Hutton - Tue 17 (8.30) Social. **WHITE LION**, Lion Hill (B1420), Fobbing - Thu 26 (from 8.30) Mini Crawl in Ilford. Start **PRINCE OF WALES**, 63 Green Lane (A1083), then **ROSE & CROWN**, 16 Ilford Hill (A118) - Thu 26 (8.30) Mini Crawl in Orsett. Start **FOX**, Heath Road (near A1023), Orsett Heath, then **FOXHOUND**, 18 High Road (B188), Orsett - Wed 18 March (8.30)

BRANCH ANNUAL GENERAL MEETING & Good Beer Guide Selection Meeting. **GREEN MAN**, Cricketers Lane (near A128), Herongate. Anybody wishing to submit nominations for the committee, or to vote on the Good Beer Guide nominations who is unable to attend may send votes or nominations to Andrew Clifton, 46 Havering Drive, Romford RM1 4BH, or fax them to 01708 765150.

SOUTH WEST LONDON. Mark Bravery 0181-540 9183 (H), 0171-438 7181 (W).

Tue 3 Battersea Beer Festival Publicity Crawls. Volunteers needed! Meet (6.30-7.00) **FALCON**, 2 St Johns Hill, SW11 (on main crossroads by Clapham Junction Station) - Wed 11 to Sat 14 Battersea Beer Festival, Grand Hall, Town Hall Road, off Lavender Hill, SW11 - Fri 20 (7.00) Open Branch Committee Meeting (April Meetings and AGM) and Post Festival Discussion, followed (8.00) by Social. **PRIORY ARMS**, 83 Lansdowne Way, SW8.

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

WEST LONDON. Di Kehoe 0171-218 3141 (W).

We shall start this short month off with a Committee Meeting at the **BRITANNIA TAP**, 150 Warwick Road at 4.00pm on Sunday 1st. This cosy Youngs pub with an open fire is the ideal venue for the committee to update ourselves on the progress of Good Beer Guide surveying etc.

Wednesday 11th will see our third 25 Year plaque presentation which is to the **STAR**, Belgrave Mews West, SW1, a Fullers house which Kath and Bruce left last August after 13 years. Our new hosts, TJ and Christine Connell have been in the trade for many years; they are well prepared for a busy city pub. Nearest tube is Hyde Park Corner which is also on many bus routes.

Wednesday 18th is the date for a Two Pub Social in SW10. We meet at 8.30 in the **STARGAZEY**, 236 Fulham Road which is a Fullers Ale & Pie house; the main feature of this pub is the black and white tiled floor which gives a slight echo. We move on at 9.45 for **FINCH'S**, 190 Fulham Road, a traditional Youngs pub which has also been known as the Kings Arms. The main bus for Fulham Road is the 14 from both South Kensington and Fulham Broadway; the 31 bus from Earls Court crosses at Radcliffe Gardens. The Stargaze is opposite the Royal Chelsea & Westminster Hospital.

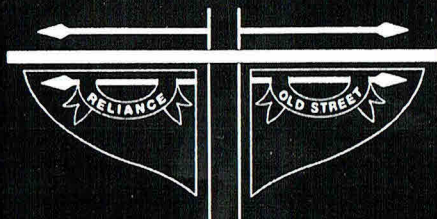
The first Branch Meeting of 1998 will be at the **WARWICK ARMS**, 160 Warwick Road, W14 on Thursday 26th. This Fullers pub close to the centre of our branch area is handy for many tube and bus routes. The meeting will start at 8.00.

WEST MIDDLESEX. Dave O'Driscoll 0181-427 7498 (H) 0171-766 1929 (W).

Deadline for the March edition, 2nd February. Material for April to arrive by 2nd March. Please be sure to send all diary material to Andy Pirson.

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EDITORIAL COMMENT

As a lover of bitter beers, it is becoming increasingly difficult to find a beer in London that I can sit back and enjoy. I recently compiled a list of my favourite beers available in the capital. Regular readers will know how much I enjoy a good pint of Youngs Ordinary and Fullers Chiswick but after that I'm struggling in vast areas of London.

More and more of the pubs which used to offer a guest ale are now just churning out the bland big brewery products and the less distinctive regional brands. Have our readers also noticed how many pubs are unbranded on the exterior and, it is not until you set foot inside the door that the full horror of the beer choices apparent? In the good old days you saw a Watneys pub and walked past or a Bass Charrington pub which might merit a nose in the door to see if Bass was on offer. Now that Draught Bass is in terminal decline even these are best avoided. But others now belong to shadowy pub groups that have been set up by the big brewers anxious to wriggle out of their commitment to supplying a guest beer in their tenanted houses. Just recently Bass have sold off all the tenanted houses so they could concentrate on the managed estate and the other interests which are so important to brewers nowadays; like hotels, restaurants and old peoples homes. Apparently for the pleasure of sampling deluxe products like Worthington Best Bitter and Caffreys Keg, the customer will have to run the gauntlet of diners and children's playgrounds, as these are the only outlets that are considered profitable enough for the pathetic brewery. For the last two years, the companies annual report has not mentioned a draught beer, preferring to trumpet the achievements of its dreadful lagers and keg beers. Not even a mention of Draught Bass, once the best beer in the capital.

More and more younger drinkers are flocking to the Firkin pubs who do offer beer made on the premises under the ownership of Allied Dornecq and good luck to them. Personally it is the prices that deter me more than the music or machines. Also the beer is often lacking in bitterness but I can see why the pubs are as popular as they are. Similarly with Wetherspoons, though they are making much greater efforts nowadays to provide a wider choice of beers in their identikit pubs. And, they

do have Sunny? Lightning!

In effect though, the tenanted estates have been subsidising the creation of the awful Scruffy Murphy, (T&J Bernards) and other cheap, nasty imitation pubs. And, when their own pubs are milked dry, they close them and spend the huge sums of money on developing their managed estate.

To get back to the original point and that is all these pubs fleetingly enjoyed the right to stock a guest ale when they were owned outright by the brewery. Then they were sold, and the right was extinguished. My only advice to the beer drinker now is to get hold of a Good Beer Guide and follow the recommendations contained within. We may not always be right but these pubs are a damn sight better than most in this blighted capital of ours.

Chris Cobbold

RAMROD GIVES RICH FLAVOUR TO BREAD

The rich flavour of RamRod, the award winning beer from Young's can now be enjoyed in a new brand of bread being baked for the Tesco supermarket chain. RamRod beer Bread is baked by a specialist firm, Le Bon Pain and is being sold in 470 Tesco stores nationally.

RamRod, brewed to an ABV of 5%, is available on draught, in bottles and in cans and Young's are proud of the string of awards it has received. It is, of course, named after the brewery mascot, a Dorset Horn Ram which lives in the stables at the brewery.

from a Young's press release



A STROLL AROUND CLERKENWELL

My original intention was to follow a bit of the historic "Clerkenwell Trail" while sampling a few beverages along the way. However, because it was dark and my thirst for beer was stronger than that for heritage, the intention flagged a little.

My quest started at Farringdon Station, a monument in itself, being the first underground station. The name of the original railway company is etched in the brickwork fronting the station. Of course it was steam engines in those days - which must have made for smoky tunnels.

Up Benjamin Street and left along Britton Street lies the JERUSALEM TAVERN. This pub is not recommended unless you're feeling fairly rich as there is no beer under £2 a pint. The ale is brewed at the St. Peter's Brewery in Suffolk and is served straight from the cask. They have the proper Budweiser from Czechoslovakia on draught, but at £2.45 a pint it is more like a connoisseur's drink. I tried the fruit beer; it was obviously a quality beer with a distinctive but not unpleasant taste.

A zig-zaggy stroll through the back streets brought me to a Gibbs Mew pub, the "CLERK AND WELL" (What marketing mind thought of that name, I wonder) in Northampton Road. Here the Bishops Tipple at £1.60 a pint seemed absurdly cheap. "We're selling it off cheap to get rid of it," the barman said. While I was there a punter came in and ordered Bitter at £1.70 a pint, so it seems its what you're used to in London, rather than what's cheapest.

A short walk from the Clerk and Well is O'HANLON'S in Tysoe Street. Now I've always asked for the cask conditioned stout at O'Hanlon's (the best in the World, in my opinion) so imagine my surprise to find they had fortified it with port on this occasion. This gave them the excuse to up the price to £2.10. I asked what was the proportion of port to stout and the reply was "One bottle of port to a cask of stout" ('nuff said). A fine drink though, all the same. I also sampled the Autumn Ale at a more normal £1.90 a pint. It was in equally good form.

After that it was a bus ride to the Angel and thence tube to Liverpool Street and home.

My short stroll through Clerkenwell raises a few questions:

* Where will the "price hikes" in London end?

* Is it not time for CAMRA to take a stand on

the issue (or is there so much money "sloshing about" in the Capital that people like me are on a loser)?

* Perhaps London Drinker can publish a regular list of pubs serving cheaper beer.

You can pick up the Clerkenwell Historic rail booklet at many pubs or other outlets that sell them in the area or contact:

Mr. Denys Avis

**Towards Historic Clerkenwell Association
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Derek Selby

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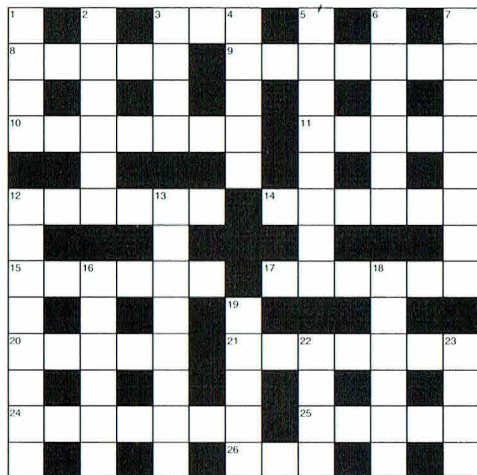
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Crossword

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

Prize winner will be announced in the April London Drinker.

Solution next month.

All entries to be submitted to:

London Drinker Crossword

25 Valens House

Upper Tulse Hill

London SW2 2RX

LAST MONTH'S SOLUTION



ACROSS

3. Fool in stick up. [3]
8. From here you can see bird in front of church. [5]
9. Fare regulations? [7]
10. About the most senior and the most unfeeling. [7]
11. He has to make some fellow nervous. [5]
12. It's cultivated on distant sea. [6]
14. Swear in extreme temptation to build pub. [6]
15. Pile up caused by animal in vehicle? [6]
17. Council, possibly, break up tea set. [6]
20. A doctor to the Queen issues warning. [5]
21. He can hold a drink but may fall over. [7]
24. You'll find a barrel in it. [7]
25. From the barrel and the pipe to the mouth; it follows. [5]
26. Ally has nothing but money, possibly. [3]

DOWN

1. Fashionable young bird on the whole. [4]
2. It may be caught in a rut. [6]
3. See me over the lake. [4]
4. Great flare-up or fire. [5]
5. They're in a class of their own. [8]
6. What a sucker! [6]
7. Cut off but somehow gets near. [8]
12. Countenance pain? It's an insult! [4,4]
13. Detest putting case under water. [8]
16. French actress initially breaks law. Destruction results. [6]
18. A left supporter expects claim. [6]
19. Begin to jump. [5]
22. Second on the satellite. [4]
23. Call for jewellery. [4]

Winner of the prize for the November Crossword: Bill Thackray, Croydon.

Other correct entries were received from:

A, Mark Antony, Tommy Atkins, Geoff B, John Blundell, Alan Brooke, Martyn Brown, Ben Burfutt & Trevor Webb & Alf O'Coyle, A.P.Comaish, Kathryn Everett, Mike Farrelly, Dudley Freeman, Gobbles the Dog, Lawrie Gordon, Eileen Graves, Paul Gray, J.E.Green, Jez Haigh, Jonty Hawkes, John Heath, Bill Hernon, Graham Hill, Richard Jones & his Dad, Pete Large, M.J.Moran, Terry Neill, Rab Noolas, Derek Pryce, Geoff S, Super Scooper, Eddie Sissons, Bryan Smith & Penny Worth, Old Smokey, Dave "the Room" Urquhart, Tony Watkins, Martin Weedon, Spud Whale, Susan Wilson, Ivor Wright, Yak.

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WHAT IS IT LIKE TO BE A CAMRA ACTIVIST?

For most people being a CAMRA activist means two things, belonging to a consumer organisation that is working for an issue close to their hearts and most of all having lots of fun.

Sarah Porter, Regional Director for London, first got involved, via the fun aspect of the campaign, after working at GBBF where people encouraged her to attend her local meetings and it was from there that she got really involved.

Once in the position of RD things became more challenging but no less fun. The most important thing that Sarah felt that she did at the start was to establish regular meetings in London again and to relaunch the London Drinker Magazine.

CAMRA is important to most activists as they are involved in a consumer organisation where they can actually see things being done and there is the knowledge that they have been part of that.

GBBF has to be the thing that people most enjoy, from the feeling of having even a small contribution to such a huge and successful event has to be an adrenaline rush for even the most seasoned CAMRA activist.

Being an active member of CAMRA offer the opportunity to meet a variety of different people. Everyone has been in common regardless of whether they are a barrister or a builder. Traveling around the country to different beer festivals allows activists to make friends with people in almost every area of the country.

CAMRA is a huge network of like-minded people striving for what is important to them and having a lot of fun in the bargain.

Why don't you get involved? Come along to a branch social or put your name down to work at the next local beer festival.

Contacts are given in this magazine.

THE 9TH BATTERSEA BEER FESTIVAL

Because of problems getting the budget approved by H.Q. the organisers are over 3 weeks behind normal schedule and, what usually proves to be a last minute rush, has now turned into a last minute mad scramble. The dates haven't changed though; February 11th-14th with the usual hours 5-11 on the Wednesday and

12-11 on the Thursday and Friday. We open between 11-6 on the Saturday when the band and the Children's room will be open for this free session. Further details appear on the back page of this issue.

Like all CAMRA beer festivals we will be entirely staffed by volunteers with the only professionals on site being the hall staff and out caterers. We look forward to welcoming our old friends who have attended our last efforts at Battersea as well as our previous 7 festivals before that. If you want to come along and help and are a CAMRA member, get in touch. If you are coming as a customer, new seats and tables await you as well as our usual range of bitter beers, ciders and bottled beer. See you there! -

Chris Cobbold

FORTHCOMING FESTIVALS

- | | |
|------------------|--|
| 31-31 Jan | 1st Harlow
Moot Hall
Moot House
The Stow
Harlow |
| 6-7 Feb | 5th White Cliffs
Maison Dieu (Town Hall)
Dover |
| 11-14 Feb | 9th Battersea
Grand Hall
Town Hall Road
off Lavender Hill
Clapham Junction, SW11 |
| 13-14 Feb | Salisbury & South Wilts
Castle Street Social Club
Scots Lane
Salisbury |
| 19-21 Feb | 8th Sussex
Hove Town Hall
Norton Road
Hove (near Hove Station) |
| 20-21 Feb | Gosport
Thorngate Hall
Bury Road
Gosport |
| 25-27 Mar | London Drinker
Camden Centre
Bidborough Street, WC1
(near Kings Cross/St. Pancras Station) |

Capital Pubcheck

UPDATE 131

The aim of Capital Pubcheck is to share information about the latest happenings on the London pub scene including new pub and bar openings, name changes, acquisitions, closures, notable changes to beer ranges etc. Cross references to CAMRA's various pub guides covering Greater London are also provided to enable easy updating.

Information is gathered from a variety of sources including London Drinker readers, individual CAMRA members and branch contacts, breweries, pub operators, landlords etc. If you would like to contribute to 'Pubcheck' please send your news to the address below. A pro-forma is available for regular contributors.

An all time record for new pub openings over the two month period, mainly in the lead up to Christmas. No less than 33 brand new pubs and bars are reported opening all over London, mostly in buildings converted from other uses in central shopping and business locations, 21 of which serve real ales. These include 7 from Whitbread (5 Hogsheads and 2 Brewers Fayres), 3 from Fullers including a splendid bank conversion in the City, 2 from Eldridge Pope and one each for other pub groups including Wetherspoon, Old Monk, Surrey Free Inns, Yates's, Thorley Taverns, Regent Inns, Grosvenor Inns, Bass (All Bar One) and a rebuild from Innpreneur. In addition, eight pubs and bars have reopened, some after several years closure, of which six serve real ale. These include Brakspear's first London pub and one each from Bass (2/3rds of the Punch Tavern!), Morlands, Youngs and Hall & Woodhouse. The latter has also added an ex-Whitbread pub to its estate.

Other news includes the welcome reinstatement of former names for three Greene King ex "Magic" "Hungry Horse" pubs and a change from "Prince" to "Princess of Wales" for two Youngs pubs. Another non-brewing Firkin conversion is reported and two former brew pubs acquired by Scottish & Newcastle with the former Grand Met "Chef & Brewer" estate are now confirmed as no longer brewing. This leaves just the Yorkshire Grey, WC1 and the Orange, SW1 still brewing. On the down side, 10 pubs are reported as closed, 9 have been converted to other uses and 5 have been demolished

The numbers in brackets after each entry refer to the page number in the following guides: E - East London & City Beer Guide, 3rd edition; K - 'Real Ale Drinkers Guide to Kent Pubs', 8th edition; N - North London Beer Guide, 3rd edition; SE - South East London Pub Guide, 4th edition; 3SE - South East London Pub Guide, 3rd edition; SW - South West London Pub Guide, 2nd edition; W - Real Beer in West London; X - Essex Beer Guide, 8th edition. U refers to earlier updates.

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

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

CENTRAL

EC1, LITTEN TREE, 174-180 Old Street. Courage: Directors Bitter. Litten Tree: Best Bitter. Wadworth: 6X. New Surrey Inns Free House opened December 1997 on ground floor of existing office building. Steps and double doors lead into a very large carpeted open plan super-pub with wood paneled walls, mirrors and a polished dance floor area at rear complete with disco console and large screen TVs. Two contrasting seating areas at front offer respectively a "cafe-bar" and comfy "no smoking" lounge area complete with dusty books and "fireplace". Large coloured glass ceiling lights

feature throughout. Live music Wed-Sat evenings, otherwise deafening recorded music in evenings. Food 12-6. Opens 11-11 Mon-Sat, closed Sundays.

EC3, CHARLIES, 9 Cross Wall. No real ale. A Free House/basement bar and restaurant.

EC3, COUNTING HOUSE, 50 Cornhill. Fuller: Chiswick Bitter, London Pride, ESB, seasonal beer. Former bank sensitively converted by Fullers and opened in December 1997 as an "Ale & Pie House" in similar style to Old Bank of England, Fleet Street, EC4. The entrance leads into a decorative gold embossed high ceilinged former banking hall with chandeliers and brown marble walls. Large windows front onto Cornhill and a mosaic floor displays the

Capital Pubcheck

UPDATE 131 continued

names and dates of former bank branches in the City and elsewhere, including Cornhill in 1762. A plaque on the wall to the right of the entrance commemorates the staff of the National Provincial Bank who died in the First World War. Passing under a large atrium at the rear behind screens are two small rooms for quiet conversation. A staircase leads up to an L-shaped balcony seating area with a function room off complete with fireplace and leatherclad chairs. Food available 12-8pm. Opens 11-11 Mon-Fri, closed weekends. A splendid conversion by Fullers and a pub destined to become a must on any City crawl.

EC3, HOGSHEAD, 1 America Square. Boddington: Bitter. Brakspear: Special Bitter. Flowers: Abroad Cooper. Gale: HSB. Greene King: Abbot Ale. Marston: Pedigree. Morland: Old Speckled Hen. Wadworth: 6X. Young: Special. Guest beers (H) & (G). New Whitbread "Hogshead Ale House" opened December 1997. Created in two parallel railway arches under Fenchurch Street line which have been absorbed into a flashy new office development around and above. The entrance leads past a small cafe-bar area (open 7.30am for breakfast) into either "Vault 1" or "2", both of which offer 10 handpumped beers and 4 direct from (air cooled) casks behind the bar. Belgian bottled beers also available. Bare brick walls (this time genuine!), iron beams, exposed ventilation and gas lookalike lighting, wooden and flagstone floors complete the picture. Raised seating areas at side and rear. Food available until 6pm Mon-Thu and 3/4pm Friday. Opens 11-11 Mon-Fri, closed weekends.

EC3, HOGSHEAD, 18 Fish Street Hill. Adnams: Bitter. Bateman: XB or XXXB. Boddington: Bitter. Fuller: London Pride. Greene King: IPA. Marston: Pedigree. Wadworth: 6X. Wells: Bombardier. Guest beers (H) & (G). Not all above regularly available. Another new Whitbread "Hogshead Ale House" opened late November 1997 in ground floor of office building opposite the Monument. A total of 20 handpumps dispensing at least 12 different real ales plus 4 guests direct from the cask. Bottled Belgian beers also available. The usual bare brick walls, flagstone and wooden flooring, exposed ventilation ducts, phoney "gas lamps" and wooden furniture. Raised seating area to side and rear seating/eating area. Framed newspapers and Private Eye covers relating to financial events adorn the walls. Food. Opens 11-11 Mon-Fri, 11-5 Sat, closed Sat evening and all day Sunday.

EC4, DOME, 4 St. Pauls Churchyard. No real ale. Latest outlet for cafe-bar chain in former office premises.

EC4, PUNCH TAVERN, 99 Fleet Street. Draught Bass. Everard: Tiger. Fuller: London Pride. Greene King: IPA. The Bass owned part of the famous pub has

reopened under the auspices of the "Mucky Pub Co". The residual Sam Smith owned part to the side has been screened off and remains closed. To compensate, the pub has been knocked through to the rear to take over a former shop fronting onto Bride Lane. Tastefully furnished and decorated with cabinets of punch paraphernalia including Punch magazines and cartoons etc. Opens 11-11 Mon-Fri, 11-5 Sat and 12-5 Sunday. A good attempt to rejuvenate an historic pub but whether the Sam Smith's bit? Is this another example of the latter's intransigence?

EC4, SLURPING TOAD, 34-36 Ludgate Hill. Draught Bass. Courage: Best Bitter. Hardy: Popes Traditional Bitter, Country Bitter, Royal Oak (Toad's Topple). Webster: Yorkshire Bitter (Toad's Tipple). Latest London outlet for Eldridge Pope owned chain opened November 1997 in former office premises. Barrel tables for stand-up drinking, buff tiled floor, chandeliers etc. There is a separate seating/eating area hidden away at the back which doubles as a function room and also a "fizz" bar and games area downstairs. Pictures on the walls display architectural drawings of Eldridge Pope pubs and the erstwhile brewery (now flogged off to the former management) as well as beer related prints and posters. Food 12-5. Disabled WC. Open 11-11 Mon-Fri, 11-6 Sat, closed Sat evening and all day Sunday.

EC4, SHAWS BOOKSELLERS, 31-34 St. Andrews Hill. Fuller: Chiswick Bitter, London Pride, ESB, seasonal beer. Guest beers (anticipated). New unbadged Fullers pub and "eating house" opened early December 1997 in former paper mill premises used more recently as a film set for a Frankenstein movie starring Kenneth Branagh and Robert de Niro which includes a bookshop scene. Spartan in style with bare boards, wooden tables and chairs, wood panelled ceiling and fans, maroon and cream painted walls etc. Upmarket snacks include carrot and ginger and potato wedges and ketchup. Wine racks behind bar. Music. Disabled WC. Food 12-3, 6-9pm. Opens 11-9.30 Mon-Wed, 11-10.30 Thu-Fri, closed weekends.

W1(May), BAR EXCELLENCE, 33 Dover Street. Hardy: Country Bitter, Royal Oak. Latest outlet for Eldridge Pope run pub chain opened late November 1997. The name is ostentatiously projected onto the ground at the entrance.. Polished wooden floor, yellow walls and cream painted ceiling with a green painted bar stacked with wine bottles. Soft yellow lighting. A raised carpeted area at the rear is lit through a stained glass rooflight. Panels depict a coloured map of the World highlighting wine growing areas. French windows on frontage. There is also a large downstairs bar with real ale and restaurant area. Disabled WC. Expensive. Opens 11-11 Mon-Sat, closed Sundays. **W1(S), SLUG & LETTUCE**, 80 Wardour Street. Courage: Best Bitter, Directors Bitter. Spacious Grosvenor Inns Free House bar opened August 1997

Capital Pubcheck

UPDATE 131 continued

in former music business premises and featured recently in Roger Protz's article about David Bruce in a recent "What's Brewing". Decorated in pastel shades - cream, purple and orange with light pine polished floor, furniture and bar fittings. Abstract paintings on walls. A sprinkling of chairs and tables and sofas. Emphasis on food and wine. A spiral staircase leads down to a similarly decorated basement bar. Beers are £2.30 and £2.40 a pint respectively!. Food until 9/10pm weekdays, 7pm weekends. Opens 12-11 Mon-Sat, 12-10.30 Sundays.

WC2, SHIP & SHOVEL, 2/3 Craven Passage. Reopened and renamed SHIP & SHOVELL. Badger: IPA, Dorset Best, Tanglefoot. Gribble Inn: Oving Bitter (beer may vary). Small cosy pub underneath Charing Cross Station acquired by Hall & Woodhouse and reopened in November 1997 after being closed for about 10 years. Research has shown that the pub was named after Sir Cloudisley Shovell (1650-1707), former Admiral of the Fleet and the pub's name board has been corrected accordingly; Shovell is buried in Westminster Abbey. The pub comprises two listed buildings dating from c1730. It has been tastefully refurbished with polished wood flooring, wood panelling, etched glass panels etc. Pictures with a nautical theme, a model sailing ship and fishing nets over the fireplace set the scene. Food available 12-9. Open all permitted hours (though may change). Note correct address. (W56)

EAST

E1, ALDgate EXCHANGE, 133-137 Whitechapel High Street. Courage: Best Bitter, Directors Bitter. Marston: Pedigree. Guest beer (currently Draught Bass). A new Free House opened in December 1997 by the Thorley Taverns pub group (who have a number of pubs in the City and Kent) in former garment factory. Decorated in pseudo-Wetherspoon style with carpets and wood panelled walls but also ceiling fans, darts and taped music. Pictures of old London decorate the walls, including a feature of the former Tubby Isaacs fish stall nearby. Downstairs room doubles as a function room.. Features Thai food at lunchtimes. Opens 8am for breakfast and all permitted hours.

E1, OLD MONK, 32 Leman Street. Boddington: Bitter. Marston: Pedigree. Taylor: Landlord. Theakston: Best Bitter. Guest beer. Weston: Old Rosie Scrumpy Cider. Latest Old Monk Pub Co Free House opened in December 1997 in former computer warehouse. Decorated in typical style with old photos of Aldgate, Whitechapel and the City on the walls. No smoking area. No music. Disabled WC. Hot food until 10pm. Opens 11-11 Mon-Fri.

E1, VIBE BAR, The Brewery, 91-95 Brick Lane. No real ale. A Free House/bar, internet cafe and record

shop in former Trumans Brewery building.

DAGENHAM, CHIQUITO, Dagenham Leisure Park, Cook Road, off Ripple Road. No real ale. A "restaurant and bar" serving indoor leisure complex.

HORNCHURCH, MADISON EXCHANGE, 168 High Street. Reopened and renamed NEWT & CUCUMBER. Flowers: Original Bitter. Morland: Independent IPA, Old Speckled Hen. Ruddle: County. Tetley: Bitter. Former Allied pub acquired along with whole Exchange chain by Morlands. Large barn of a pub seeking out the food trade. (X63)

ROMFORD, TEMPTATIONS, 141 South Street. Reopened and renamed FREDDIE WHALES BAR. Still fizz beer only. Note full address (X87, U125)

ROMFORD, YATES'S WINE LODGE, 87/89 South Street. Boddington: Bitter. Brand new brick built corner Free House built on site of former shops opened in November 1997 and latest in chain moving into London's suburban centres. Double doors lead into colourful and well lit carpeted interior with light wood panelling, raised seating area, red and blue painted ceiling, drapes, chandeliers etc. A spiral staircase leads up into an almost identically furnished first floor bar. Emphasis on food and wine including Yates's famous "blob". Disabled WC. Recorded music. A disappointing real ale presence given the proximity of Wetherspoon and Hogshead outlets. Open all permitted hours.

NORTH

N8, ALL BAR ONE, 2 The Broadway. Draught Bass. Fuller: London Pride. Latest outlet for Bass chain in former shop premises. Long bar opening out at the back and decorated in typical style with all the usual attributes. Food. disabled WC. Opens 11.30-11 Mon-Sat, 12-10.30 Sundays.

ENFIELD (EN2), WHITEWEBBS HOUSE, Whitewebbs Park, off Whitewebbs Road. Boddington: Bitter. Flowers: Original Bitter. Fuller: London Pride. Marston: Pedigree. Very grand white painted mansion house in large grounds converted by Whitbread to a Brewers Fayre family pub and restaurant opened in October 1997. Built originally in 1791 by Dr. Wilkinson in Regency style, it was altered by his grandson Henry Wilkinson to a French chateau style. In 1921 it was bought by either Middlesex County Council or Enfield Borough Council (history panels contradict each other) and became a home for the elderly, more recently falling into disuse. The entry from the large car park leads through double doors at the rear to a splendidly refurbished interior which includes a bar to the side and a series of separate eating areas created from the rooms of the mansion including fireplaces, chandeliers, a grandfather clock and old photos of the area. French windows lead down steps to an outdoor drinking/eating area with extensive views over the parkland. There is a well equipped outdoor children's play area and also a "Charlie



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UPDATE 131 continued

Chalk's" indoor play zone downstairs, plus a separate toddlers' area. Food served 11.30-10. Function room upstairs. Open all permitted hours. See also article: Another "New" Country Pub in last November's London Drinker.

NORTH WEST

NW1, EUSTON FLYER, 83-87 Euston Road. Fuller: Chiswick Bitter, London Pride, ESB. Plus Fullers seasonal beer and guest beers (G). Large new Fullers pub in spartan style approached through two double sets of doors, opened on ground floor of office block in November 1997. Guest beers served from 4 casks behind bar include those from Adnams, Brakspears and Marstons. Unpolished floorboards, lino and chunky tables and chairs. A locomotive bell on a string controlled from behind the bar features just inside the entrance. Raised seating areas at rear and side. Pictures of early flying machines and drinking characters. A bit of a mish-mash of styles and themes which doesn't really come off. Food until 8pm weekdays and 6pm weekends. Open all permitted hours.

NW1, HOGSHEAD, 55 Parkway. Boddington: Bitter. Castle Eden: Fuggles Imperial. Flowers: Original Bitter, Abroad Cooper. Fuller: London Pride. Marston: Pedigree. Morland: Old Speckled Hen. Guest beers (H) & (G). Yet another Whitbread Hogshead Ale House opened December 1997 in former warehouse premises. A total of 10 handpumps and 4 direct from the cask behind the bar. Entrance on corner leads up steps to bar area decorated in typical style with exposed brickwork and ventilation ducts and wooden floors, complete with old pots on shelves. TV. Disabled WC. Food 12-6 Mon-Sat, 12-5 Sunday. Open all permitted hours.

NW1, WINDSOR CASTLE, 98 Park Road. Brakspear: Bitter, Special Bitter, Old Ale, OBJ, Reapers Revenge. Former Free House, reopened after three years closure and extensive renovations in December 1997 as Brakspear's first London pub. Tastefully refurbished with a small ground floor bar with bare pine flooring, stools and tables and cream painted walls leading to a mezzanine level bar and up again to a carpeted upstairs seating and eating area overlooking the street. Black & white photos of Henley, the brewery and the former mineral water factory adorn the walls with beer mugs and old bottles behind the bar. Food served 12-3, 5-9.30 Mon-Sat. The pub is very welcome as Brakspear's London flagship but the prices which vary between £2.10 for the Bitter and £2.32 for the OBJ are less welcome and may result in fewer beer drinkers seeking out the pub than would otherwise have been the case, with a consequent effect on beer quality. Open all permitted hours but has been known to close when trade is slack. (N177)

NW9, HENNESSY'S, 543/545 Kingsbury Road. No real ale. Irish run Free House in former shop premises. **NW9, ROISIN DUBH**, 1 Fryent Way. No real ale. Irish run Free House in former cafe premises.

SOUTH EAST

BROMLEY, BAR COAST, 204 High Street. No real ale. Latest opening in Bass owned chain in former shop premises.

BROMLEY (DOWNHAM), DOWNHAM TAVERN, Downham Way. Courage: Best Bitter, Directors Bitter. New Intreprenuer leased pub built on site of former pub of the same name, now demolished, opened in October 1997. Comfortably furnished with wood panelling, raised seating area with fireplace. exposed brick pillars, wooden beams etc. Assorted bric-a-brac and pictures on the walls. TV. Open all permitted hours. (See also under pubs closed below, 3SE218, K203)

BROMLEY, JAZZMINS, 6/8 Elmfield Road. No real ale. New Free House bar in shop units.

CROYDON, BAR MONACO, 12 High Street. Boddington: Bitter. Brakspear: Bitter. Gale: HSB. New Regent Inns Free House, opened November 1997, aimed at the "cafe bar" market. A mixture of styles including bare brick and yellow painted walls, green coloured seating, dark blue ceiling with exposed ventilation, polished wood flooring, multi coloured glass windows and abstract paintings - something for everyone? Steps at the rear lead to a basement sports bar with wide screen TV. Emphasis on food, wine and cocktails. Open all permitted hours.

CROYDON, CARTOON, 179-183 London Road. Reopened and renamed COOL ROOM. No real ale - now a music venue with admission charges at most times. Note correct address. (3SE237, U52, U55, U75, U114)

CROYDON, GRAIN & GRAPES, 282 High Street. Reopened and renamed OASIS. Guest beer (currently Hoskins: Churchill's Pride). Previously DUCK, KEMBLE and WEST SIDE. (3SE251, U52, U94, U99, U101)

CROYDON, McCLUSKY'S, 80-88 High Street. No real ale. Free House/cocktail and music/dance venue. Admission charge after 10.30pm.

SOUTH WEST

SW1(W), ROYAL OAK, 2 Regency Street. Young: Bitter, Special, seasonal beer. reopened following residential redevelopment of adjacent site which now incorporates the upper storey of pub. The campaign to save the pub from closure by locals and helped by CAMRA has been successful in that apart from some repainting, little of its character has been changed and it remains a friendly and cosmopolitan local. (SW49)

SW2, McCLUSKY'S, 142 Streatham Hill. No real ale. New bar attached to bowling alley, H unused.

SW16, HOGSHEAD, 70 Streatham High Road. Boddington: Bitter. Castle Eden: Fuggles Imperial.

Capital Pubcheck

UPDATE 131 continued

Flowers: Original Bitter, Abroad Cooper. Fuller: London Pride. Young: Special. 4 Guest beers (G). Latest Whitbread Hogshead opened 29th December 1997 in former restaurant premises and fitted out in typical style. Raised seating areas either side of entrance lead through to bar and down steps to no smoking area at rear. "Gas" style lamps, wood panelling, green painted pillars, exposed brickwork and ventilation ducts etc. Old photos of Streatham together with some local history panels (a first for Hogshead?) adorn the walls. Disabled WC.

Newspapers available for perusal. Food until 8pm (6pm Sunday). Open all permitted hours.

SW16 SOCCERS BAR, 225 Streatham High Road. No real ale. Free House/bar and night club in former commercial premises.

SW19, NAGS HEAD, 30 Morden Road, South Wimbledon. Fuller: London Pride. (SW118)

SURBITON, HOGSHEAD, 64/65 Victoria Road. Adnams: Bitter. Boddington: Bitter. Castle Eden: Fuggles Imperial. Flowers: Original Bitter, Abroad Cooper. Greene King: Abbot Ale. Marston: Pedigree. Morland: Old Speckled Hen. Wadworth: 6X. Wells: Bombardier. Guest beers (G) & (H). Another Whitbread Hogshead Ale House opened in December 1997 in former shop premises. A choice of beers from 15 handpumps and 8 casks behind the bar. Attractively furnished with an island bar and a variety of seating areas around the perimeter. Wood panelled walls, exposed brick pillars "gas style" lamps, fireplaces etc. Old photos of Surbiton and beer related pictures on the walls. TV, background music. Disabled WC. Food 12-9pm. Open all permitted hours.

WEST

W6, WILLIAM MORRIS, 2-4 King Street. Courage: Directors Bitter. Fuller: London Pride. Theakston: Best Bitter. Guest beers. Weston: 1st Quality Cider. The latest Wetherspoon London Free House to open in former shop premises and market hall storage premises with entrance also from Hammersmith Grove. The usual Wetherspoon decor with an L-shaped interior, raised no smoking/eating areas etc. Mosaics and mirrors behind the bar. Named after the 19th Century designer, poet and social reformer William Morris who resided locally. Panels reflecting his life and work and old photos of Hammersmith adorn the walls. Disabled WC. Food. Open all permitted hours.

W12, SPRINGBOK, 21 Shepherds Bush Green. No real ale. Free House/basement bar below shop units with South African theme, run by Old Monk Pub Co. **RUISLIP, WATERS EDGE**, Reservoir Road, Ruislip Lido. Boddington: Bitter. Flowers: Original Bitter. Marston: Pedigree. Whitbread "Brewers Fayre" family pub and restaurant opened 1996 on site of former lido

buildings but not previously reported. The single storey white painted building replicates the old lido and looks out over the lake. A bar and a variety of seating & eating areas screened off from each other, bare brick walls etc. Large outdoor drinking area including children's play equipment. Adjoining "tuckshop" and nature conservation centre run by local council. Model railway runs along lakeside nearby. Also indoor children's play area including separate toddlers' area. Food served 11.30-10. Open all permitted hours.

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

EC1, HORSESHOE & MAGPIE. Ex-Grand Met (Watney), now converted to flats. (E18)

EC1, LANTON ARMS. Bass, closed, future uncertain. (E19, U72, U92)

EC2, LONDON GENERAL. Bass, closed, future uncertain. (E33)

EC4, RED LION. Bass, now demolished and site being redeveloped. (E53, U117)

W1(May), GILLRAYS. Whitbread, closed, future uncertain. (W39, U90, U93, U102)

EAST

E1, HORNS & HORSESHOE. Bass, converted to residential use. (E68, U108)

E1, JOLLY BUTCHERS. Ex Grand Met (Truman), now converted to retail use. (E68)

E1, MILLENNIUM. Bass, converted to "Cherokee Club", a fantasy bar and restaurant. Formerly MOORINGS, previously IVORIES. (E68, U101, U119)

E2, DOLPHIN. Phoenix, closed, future uncertain. (E80, U69, U112)

E2, SHIP & BLUE BALL. Phoenix, converted to residential use. A sad end for the former Pitfield pub. (E85, U108, U112, U119)

E3, WHITETHORN. Ex Belhaven, now demolished. (E93, U70, U98)

E13, LORD RAGLAN. Grand Met (ex Courage), closed, future uncertain. (E136)

E14, GALLOWAY ARMS. Allied, closed, future uncertain. (E145)

E14, SIR CHARLES NAPIER. Ex Belhaven, closed, future uncertain. (E148)

E15, CHOBHAM ARMS. Phoenix, now converted to restaurant use. (E153, U112, U128)

SOUTH EAST

SE1, BRIDGE HOUSE (YE OLDE). Free House, closed, future uncertain. Former brew pub. (SE11)

SE1, NATIONAL FILM THEATRE BAR. Free House, H removed. (SE27)

SE10, BELL. Ascot, converted to fish & chip shop. (SE92, UU102, U113)

SE10, GREYCOAT BOY. Free House, closed future

Capital Pubcheck

UPDATE 13 | continued

uncertain. (SE95)

SE17, VICTORY. Phoenix, converted to residential use. (SE161, U112)

BROMLEY, DOWNHAM TAVERN. Grand Met (ex Watney), demolished and site redeveloped for supermarket and small pub (see new pubs above). Built in 1930 it was in the Guinness Book of Records as Britain's largest pub at 9200 sq ft floor space. (3SE218, K203)

SOUTH WEST

SW9, COACH & HORSES, 348 Clapham Road. Renamed O. Free, H removed. (SW81)

SW9, PLOUGH. Renamed PLUG. Innpreneur, H removed. (SW82)

SW9, WHITE HART. Phoenix, closed, future uncertain. (SW84)

MITCHAM, HORSE & GROOM. Allied, now demolished. (SW146, U127)

WEST

W11, DUKE OF CORNWALL. Grand Met (Courage), converted to restaurant named Dakota. (W87)

W11, EARL OF ZETLAND. Renamed TUSCAN. Now a "bar and restaurant", presumably free, ex Bass, H removed. (W88, U94)

HILLINGDON, PEAR TREE. Fuller, demolished to make way for housing. (W123)

OTHER CHANGES TO PUBS & BEER RANGES CENTRAL

EC1, BOTTLESCRUER. Now opens 11.30-4, 5-8.30 Mon-Fri only. (U121)

EC2, CROWDERS WELL. +Guest beers (G). (E30, U70, U87, U88)

EC2, SHORTS. Renamed **CITY TUP.** Third in small chain whose motto is "Ovus Optimae Sunt" (Sheep are best!) (E35, U88, U98)

EC3, BULLA, 9 Crutched Friars. Renamed **McDAIDS**, on ground floor with CLEMENTS wine bar and restaurant in basement. +Boddington: Bitter. +Greene King: IPA (Abbot only in Clements). +Guest beer (in Clements). Ground floor done out in Irish theme style. Basement has bare brick walls, dark beams etc. in "City wine bar" style and closes 9.30/10pm. Note full address. (E39)

EC3, CHESHIRE CHEESE. -Charrington: IPA. +Fuller: London Pride. (E39)

EC3, COCK & WOOLPACK. -Beers listed. +Adnams: Bitter. +Guest beers. Now a Free House, ex Bass. (E39)

EC3, JAMAICA WINE HOUSE. -Beers listed. +Draught Bass. +Guest beers. (E40, U69, U99)

EC3, SHIP TAVERN, 11 Talbot Court. Now simply **SHIP.** -Greene King: IPA. +Fuller: London Pride. (E42)

EC4, ALBION. Renamed **FORSTER & FIRKIN.** -Beers listed. +Firkin: B'Ale (3.5%), Forster Ale (4.3%), Incarceration Ale (5.0%), Dogbolter (5.6%). Guest Firkin Ale. Addlestone: Cider. Latest non-brewing Allied Firkin conversion in typical style, opened in new guise in December 1997. Beers supplied by Firkin brew pubs. Barrel tables, chandeliers etc. Ground floor and upstairs bars. Named after Stephen Forster, a 15th century petty criminal who came to London, was jailed in Ludgate Jail nearby, bailed and married a rich widow. He eventually became Lord Mayor of London in 1454. Food until 9pm. Opens 11-11 Mon-Sat, closed Sunday. Weekend hours may vary. (E45)

W1(Mar), QUEENS HEAD. Renamed **MARYLEBONE TUP.** -Beers listed except Courage: Directors Bitter. +Marston: Pedigree. +Theakston: Best Bitter. Formerly NIKI'S. (W35, U54, U89)

EAST

E1, PRIDE OF SPITALFIELDS. +Guest beers. (E71)

E2, BISHOP BONNER. Now owned by Maple Leaf Inns, ex Allied (Taylor Walker), still closed. (E79, U120)

E2, SEBRIGHT ARMS. -Beers listed. +Marston: Pedigree. (E84)

E3, BRIDGE HOUSE. Now a Free House, ex Ascot. (E89, U98, U99)

E7, OLD SPOTTED DOG. -Beers listed. +Guest beers, cider and perry. (E108)

E7, WAGGON & HORSES. Now Enterprise Inns Free House, ex Labatts. (E109, U98)

E8, CASTLE. Renamed **FATHER TED'S.** (E111)

E12, BLAKESLEY ARMS. -Beers listed. +Draught Bass. +Guest beer (Morland: Old Speckled Hen). Now badged by Bass as part of "East London Pub Co" chain. (E131)

E12, LJ'S BAR. Part renamed **RABBITS**, the remainder now named **BACKSTAGE** cabaret bar. Formerly **THREE RABBITS.** (E133, U100, U117)

E15, BACCHUS'S BIN. Now sells only 3 real ales. (E152, U118)

E15, DEW DROP INN. Now owned by Marr Taverns, ex Bass. (E153, U98)

E15, WOODMAN. Renamed **DOROTHY'S AT THE WOODMAN.** (E156 U123)

SOUTH EAST

SE1, COPPER. Renamed **RIVER BAR & BRASSERIE.** -Beers listed except Courage Best Bitter and Directors Bitter. +Harvey: Best Bitter. +Marston: Pedigree. (SE12, U119)

SE18, HUNGRY HORSE. Reverted to **FOX UNDER THE HILL** but "Hungry Horse" still displayed to indicate chain/theme. (SE168, U102, U111)

BROMLEY (SUNDRIDGE PARK), HUNGRY HORSE. Reverted to **TEASEL** but "Hungry Horse"

Capital Pubcheck

UPDATE 131 continued

still displayed as chain/theme identification. (3SE220, U59, K164, U98, U99, U108)

SOUTH WEST

SW6, ROSE & CROWN. Renamed **NOVELLO'S.** -Toby Cask. +Draught Bass. (SW70)

SW8, NOTTINGHAM CASTLE. Renamed **NOTT.** -Beers listed. +Courage: Directors Bitter. +Fuller: London Pride. Refurbished in cafe-bar style. Still a Burkes Free House, now has disabled WC and large screen TV. (SW78)

SW9, WARRIOR. Renamed **JUNCTION** (LOUGHBOROUGH). A music and dance venue. Now H removed. (SW84)

SW16, GREYHOUND BREWERY. Now simply **GREYHOUND.** -Beers listed. +Courage: Best Bitter, Directors Bitter. +Webster: Yorkshire Bitter. Now badged as part of S&N's "John Barras & Co" chain. No longer a brew pub. (SW105)

SW19, PRINCE OF WALES, 98 Morden Road. Renamed **PRINCESS OF WALES.** Reportedly otherwise unharmed after successful campaign to save pub. (SW118)

WEST

W2, PRINCE EDWARD. -Beers listed except Boddington Bitter. +Badger: Dorset Best, Tanglefoot. +Fuller: London Pride. Acquired by Hall & Woodhouse, ex Whitbread. A welcome addition to the London estate. (W62, U93)

W5, EDWARDS. -Fuller: London Pride. Now serves only Draught Bass. (U103, U125, U126)

W11, BOOM BOOM (VIP BAR). Renamed **JACS.** Still fizz. Former Trumans identity engraved in stonework still prominent. Formerly **BOLTON ABBEY.** (W87, U92, U118)

W11, DUKE OF NORFOLK. -Beers listed. +Courage: Directors Bitter. No longer a brew pub. This leaves just two Scottish & Newcastle (ex Grand Met) brew pubs in London - the Yorkshire Grey, WC1 and the Orange Brewery, SW1. (W87, U51, U107)

W11, FUDRUCKERS. Renamed **BABUSHKA.** -Beers listed. +Adnams: Bitter. +Morland: Old Speckled Hen. Formerly **FROG & FIRKIN.** (W88, U105)

W11, HOGSHEAD (IN PORTOBELLO). Renamed **GATE (THE).** -Beers listed except Flowers Original Bitter and Morland Old Speckled Hen. +Fuller: London Pride. Now apparently too small to fit with the Hogshead style. Formerly **BLLENHEIM ARMS.** (W87, U51, U66, U89)

W11, PRINCESS ALEXANDRA. Renamed **LIQUID LOUNGE,** still fizz. (W90)

W11, WARWICK CASTLE. -Beers listed. +Morland: Old Speckled Hen. (W90, U92)

HOUNSLOW, CHARIOT, 32/34 High Street. Renamed **D.SHANNON & SONS (O'ROURKES).**

A Fullers Irish theme conversion taking in No. 32 next door. The front of No. 32 purports to be O'Rourke's, a chemist with No. 34 bearing the D.Shannon & Sons name. Usual phoney bric-a-brac inside (W126, U64)

HOUNSLOW, HUNGRY HORSE. Reverted to a former name **HONEYCOMBE** but retains Hungry Horse as theme name. Formerly **RUBY TUESDAY.** (W128, U93, U95, U98, U102, U117)

RUISLIP, GEORGE. -Beers listed. +Fuller: London Pride. (W137)

RUISLIP, PLOUGH. -Flowers: Original Bitter. +Wadworth: 6X. Now a Whitbread Beefeater pub and restaurant. (W137, U62, U71)

TWICKENHAM, RED LION. -Beers listed. +Courage: Best Bitter. (W151, U90)

CORRECTIONS TO UPDATE 130 NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

EC1, POETS CORNER. Description should read "Bar and Dining Room". Opens 12-9.30 Mon/Tues.

EC3, BLARNEY ROCK BARS. Is a Free House.

EC3, SIMPSONS (now CITY MONK). Is a Free House.

WC2, BANK. Is a Free House.

E1, OLD DISPENSARY. Address should read 19A Leman Street.

E1, OLD MONK. Address should read Thomas More Square.

DAGENHAM, SPOOFERS BAR. Is a Free House.

N4, OLD DAIRY. "Milking tube clock" should read "milking time clock".

N7, COCK. Should read **COCK TAVERN.**

SW1(W), BAR EXCELLENCE. Opened in October 1997.

SW1(W), OLD MONK EXCHANGE. Address omitted: 61-71 Victoria Street. Is a Free House.

PUBS CLOSED OR CEASED SELLING REAL ALE

EC4, BULL, BEAR & BROKER. Should read: Renamed **SPORTS AC ADEMY.**

E15, AMELIA. Should read: Renamed **TAFFY BRADYS.**

SW8, DEWDROP. Should read: H unused.

W12, BOTTOM LINE. Renamed **WALKABOUT INN,** formerly owned by Diceys.

OTHER CHANGES TO PUBS & BEER RANGES

E1, LONDON HOSPITAL TAVERN. Delete reference to "8".

E10, WILLIAM IV WINE BAR. Should read **WILLIAM THE FOURTH WINE BAR.**

HORNCHURCH, BULL (now FATLING & FIRKIN). Rodeo Ale is 5.0%. "forced" should read "imposed".

NW11, WHITE SWAN. Delete entry - not badged as a Festival Ale House.

FROM OUR ARCHIVES

Fifteen years ago the blue cover of the February 1983 issue illustrated the pump clip designs of Truman Sampson Ale, Taylor Walker mainline and Chudley Draught Excluder. There was the usual crop of misprints in the content. One possibly Freudian slip appeared in a Stop Press, to the effect that some Charrington pubs were about to sell Fuller's London PRICE. Another indicated that beer is produced by a CREWER.

Beer prices were, as usual, in the news. Allied beer had one up by 3p or 4p a pint and the optimistic comment was made: "This completes the round of London price increases, we trust, at least until the budget", adding further on: "The recent increases, although unwelcome, are comparatively modest by previous standards and perhaps brewers are at last realising that a recession is on." With fifteen years' hindsight one is led to wonder if they ever have.

Under the heading "JOKE" came the following: "Question: What does the barman in a Watney's pub say when you order two pints of Ruddles County? Answer: One Hundred and Eighty!" Funny perhaps for a darts enthusiast, but less so for the drinker. For comparison, the Tramshed at Woolwich was offering a wide range of beers at lunchtime for 60p, the Nag's Head, Hampstead had Moorhouse Bitter at 62p (to be fair, these were listed as "Bargain Beers") and Marler's Bar advertised its Beer of the Month as Shepherd Neame at 53p.

Mostyn Lewis gave a rundown of tied house ownership in London along with a general resumé of how the large tied estates evolved. Of London's pubs, 94% were tied houses, 88% belonging to the Big Six, the breakdown being Allied 14%, Bass 19%, Courage 17%, Whitbread 7%, Scottish & Newcastle 1% and Grand Met a massive 30%. I can't quote present day figures off hand but anyway the pub scene has changed greatly in the intervening years. Also, unfortunately, have the prices. So to save you crying further into your beer (if you can afford it) or at least stem the flow, we proceed to 1988.

TEN YEARS AGO, the February issues 32 pages appeared in a cover with a red frame advertising the second Beer on Broadway (Ealing) and second Wimbledon Beer Festivals. This edition appeared in two slightly differing

forms, and if you have a copy bearing the cover price of 50p (instead of the regular price of 25p) you don't have a misprint, but a rarity. It was the beginning of an unsuccessful and short lived experiment whereby 1,000 extra copies of the 50p version were printed for sale via a chain of newsagents who insisted on a 100% markup to cover THEIR profit margin. The experiment lasted for six issues but I never saw a copy in a shop, nor do I know to this day who was selling them, and I never saw a copy in anyone's possession. However, to mark the event, the Editorial outlined CAMRA principles - encouraging choice via the availability of real ale.

The topic of cider occupied an unusually large proportion of space with a letter to the editor on the subject, a two page article entitled "The Problems of Real Cider - What We are Up Against" by David Kitton, Editor of the Good Cider Guide and an "Out of Town" feature on the Ram, Farncombe which, despite holding a full pub licence, sold no beer - only cider and wine; it now also sells Fuller's London Pride and ESB as well as a guest beer.

A Stop Press announced the forthcoming opening by Bruce's of the Flea & Firkin, Tooting (which never came to pass) and the production by that company of a Red Nose beers, part of whose profits were to go to Comic Relief.

In "A Quick Quaff in the capital - a Tyke's Impression", Phil Greaves humorously recounted a crawl with local enthusiasts, concluding: "I had a superb night in London, and thanks to my hosts saw much more of the real character of the place than I would ever have even after 10 years of following the well trodden 'tourist tracks'. There's a lot of good ale and genuine character in London - all we foreigners need to know is where to find it. It can be done - you see, I know, for I was that

foreigner...."

Youngs were reported to have changed the formula of their award winning Special.

Under the heading "Off the Beaten Track" was a report of the opening of the Unicorn, a brand new Greene King pub in the roof of Victoria Station. It was that company's sixth tied house in London. It is now another mock Irish bar.

FIVE YEARS AGO orange was the theme colour on four of the 40 pages of the February 1993 edition, including both covers. The front showed details, and the logo, of the Battersea Beerex; this comprised four disreputable looking gentlemen, one of whom carried a cello case. Their significance eludes me. Six pages in the centre of the issue formed a programme to the Beerex which, apart from standard and strong bitters from throughout Great Britain, featured milds, olds, stouts, porters, wheat beers, Bavarian beers, cider, perry and country wines.

In his editorial Chris discussed the lack of really bitter beers in good condition in the London area. For his yardstick he quoted Youngs Ordinary.

Idle Moments featured a new item sent in by a reader - brain teasers in the form of word puzzles of which this was the first example: "Which 9-letter word has all the vowels in it, used once only and in the correct order?"

South West London Branch had celebrated its 18th birthday. Meanwhile South East London Branch had voted the Crystal Palace Tavern in East Dulwich its pub of the Year for the second year running.

Ind Coope's Romford brewery was about to cease trading; Keith Langridge traced its history from 1708.

That more or less wraps thing up for another month.

Cheers for now,

Martin Smith.

IN 200 YEARS WE'VE NEVER SOLD OUT.

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



Idle Moments

Well here we are at the start of another year (well, the start of a London Drinker year anyway) and things haven't changed much, have they - apart from those of you who have won the National Lottery jackpot (and you're still reading this rubbish?). Oh yes, Happy New Year!

Right, pleasantries out of the way, now it's time to get down to causing you as much grief and aggravation for as little effort as I can. But first we'll start with the answers to December's number puzzles:

1. 3 Points on the Mercedes Star
2. 4 Funnels on the Titanic
3. 1 Foot in Each Camp
4. 12 Rugby Union Clubs in the Allied Dunbar Premiership One
5. 2 Stools you Fall Between
6. 4 Letter Word
7. 64 Thousand Dollar Question
8. 2 Jokers in a Deck of Cards
9. 8 Oktas is Total Cloud Cover of the Sky
10. 3 Sheets to the Wind

Now let's see if you can manage these ones. I have still not had to resort to reusing any old ones yet, although one or two are reworkings of earlier examples:

1. 3 M is the L of a R in B
2. 66 F in a C
3. 2 U on a CP
4. 3 AR is the FERS
5. 85 ERUC for RU
6. 7 S on a TPP
7. 2000 M is the D for all ORC
8. 3 S of QE the S
9. 8 E on an AS
10. 1845 CB from F

Brewery anagram time now and here are last time's answers:

- | | |
|-------------------------|-------------|
| 1. FLOG SIR DAN | FROG ISLAND |
| 2. GOT COLD TEA | OLD COTTAGE |
| 3. BOUND TO ROW | BURTONWOOD |
| 4. I WON BRA | RAINBOW |
| 5. NO GCSE, HUMS MATINS | |

THOMAS McGUINNESS

And moving right along we have the first batch of the new year's:

1. TRAIN FITS US LOT
2. IDLE RON
3. DENT TRIBE
4. TOT GRIPES
5. BEE ERRS? NO WAY!

As I suggested that I might last time, I have decided to draw a line under the cryptic Underground stations. There's a limit to the

number of ways that you can express West Something or Other or another variant of Acton, so here for the last time are last time's answers:

1. Portal with a portcullis? - Tower Gateway
2. Annoyed Borough - Brent Cross
3. I think the Crucifix is getting a bit burnt - Charing Cross
4. Louis Armstrong's back end wrapped in bacon skin - Richmond (I said you'd really hate it)
5.given half a chance - Chorleywood

It's not that I really want to reduce the world's suffering. If anybody can think of another kind of puzzle to torment other readers with, I would be quite happy to steal the idea, like I did with John McGraw's (Yes, he is the one to blame for the stations).

And now it's time for 5BY4 again. For positively the last time we are going for football grounds again. In fact I am bunging in an extra couple just to finish off my list. All you have to do is match the clubs in the first list with the grounds in the second. Answers as usual at the end:

1. Manchester United
2. Charlton Athletic
3. Nottingham Forest
4. Brentford
5. Sheffield United
6. Birmingham City
7. Crystal Palace
8. West Ham United
9. Sheffield Wednesday
10. Sunderland
11. Fulham
12. Leeds United

- A. Craven Cottage
- B. St. Andrews
- C. City Ground
- D. Hillsborough
- E. Roker Park
- F. Griffin Park
- G. The Valley
- H. Bramall Lane
- I. Old Trafford
- J. Elland Road
- K. Selhurst Park
- L. Upton Park

It's Trivia Time again and we shall do the usual thing with last time's answers:

1. The "Dambusters" bombing of the Eder, Mohne and Sorpe dams
2. New Zealand
3. It is the world's largest rodent.
4. The Caspian Sea
5. Llanelli
6. Dr. Crippen
7. The Dandy - it started in 1937 (the Beano started in 1938).
8. Dog Licences
9. Ray Reardon
10. Steam engine

And here are February's questions:

1. Hydrofluoric acid is used in the production of one of those everyday products that you never think about until it goes wrong - which one?
2. How many bytes are there in a Megabyte?
3. In George & Weedon Grossmith's "Diary of a Nobody" what is the name of the diarist? (And what is his ne'er-do-well son called?)
4. Who, collectively were Robert Plant, Jimmy Page, John Paul Jones and John Bonham?
5. For what company did James Hunt drive when he won the Formula One World Championship in 1976?
6. Which shipping line owned the Titanic?
7. In what book do the Eloï and the subterranean Morlocks appear?
8. Who is the former Guardian columnist whose writings form the basis of his book "Beer and Skittles" published in 1976?
9. In 1990 the Royal Greenwich Observatory moved to Cambridge. From where did it move?
10. And in what year was it moved from Greenwich?

And finally here are the answers to this month's 5BY4:

1-I, 2-G, 3-C, 4-F, 5-H, 6-B, 7-K, 8-L, 9-D, 10-E, 11-A, 12-J.

So there you have it, another year under way and you're still wasting your time on this rubbish, despite all your New Year resolutions. See you next time.

Andy Pirson

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

MAGPIE & CROWN

128 High Street
Brentford

0181 560 5658

* **Rotating House Bitter:**
Nethergate IPA
Cottage Southern
Brakspear's Bitter

* **Traditional Cider**

* **Draught Hoegaarden**

* **Draught Czech Budvar**

* **Draught Hofbräu**

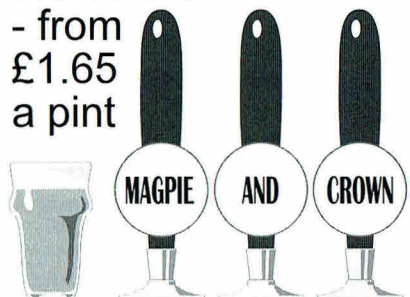
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**Ever changing guest
beers from micro
and small regional
breweries**

- from
£1.65
a pint



* *singing voice required Friday evenings*

GOING AND SOON TO BE GONE KINGSTON'S FINEST FREE HOUSE SOON TO BE RUBBLE

The start of October brought bad news for the ale cognoscenti of Kingston and its environs. The Two Brewers, a fine free house on Wood Street, Kingston was to lose its landlord and guiding light, Peter Cliffe.

Peter, known as "The Baron" to his many friends had fought tooth and nail to drag a seedy, run-down former Courage house into some semblance of activity and vibrancy. Inside of just four years, he had turned around a neglected pub on its last legs and made it into a place renowned for interesting food, occasional live music and more importantly, great ales most of which were from regionals and microbreweries, both from the south and further afield.

No faceless corporate barn this; a small one-room pub with a horseshoe bar squeezed between the vast palace of materialism of the Bentall Centre, the one way system and the plastic sterility of a local theme restaurant. Pete strove to make his customers happy and was rewarded with regular patronage from many CAMRA members, resulting in being voted Kingston & Leatherhead Branch Pub of the Year in 1995; a worthy accolade indeed.

Despite all of this, Phoenix Inns, owners of the pub had sold the land to a local insurance company who wish to flatten the site and build on it, installing a temporary "holding" manager for the pub's final weeks. A great alehouse is soon to make way for what the good people of Kingston really want.... another office block. Progress?

Saturday 18th October saw many who had come to love the "Brewers" attend a special get-together and, at our host's emotional behest, we proceeded to drink the place dry. A midnight extension had been granted but with the draught cask going first and then the keg and bottled, the place ran dry well before twelve as Pete regaled us with his hilarious Elton John impression (complete with cardboard piano, folks!). Pete and partner Debbie hope to return to being licensees in the Kingston area soon. I for one will welcome them back.

Al Ferrier

DOUBLE TOP FOR HAMPSTEAD

In an area not short of licensed establishments, two Hampstead pubs have recently won awards from the North London Branch of CAMRA. The Duke of Hamilton is the 1997 Pub of the Year and the Holly Bush has been named Pub of the Season.

The Duke of Hamilton is a friendly one-bar pub situated off Heath Street. Its range includes Fullers plus guest beers and, unusually for the area, a real cider.



Mick Lewis (Chairman, North London Branch), Alison Cox (Secretary), Mary (Landlady, Duke of Hamilton)

The Holly Bush, an Allied pub, is a rare outlet in North London for Benskins and became a pub late in the last century, although

as a building it is much older. It has recently been under threat from insensitive refurbishment plans but latest news is that the pub will be altered very little.

Both pubs are current Good Beer Guide entries and are located a few minutes walk from each other.



Robin Cox (Treasurer, North London Branch), and Peter Dures (Landlord, Holly Bush)

Where to buy London Drinker

continued from page 2

OUTLETS - SOUTH WEST and WEST PUBS

SW1 BARLEY MOW
SW1 BUCKINGHAM ARMS
SW1 FOX & HOUNDS
SW1 MOON ON THE MALL
SW1 MORPETH ARMS
SW1 ORANGE BREWERY
SW1 ROYAL OAK
SW2 CROWN & SCEPTRE
SW3 COOPERS ARMS
SW3 CROWN
SW3 SURPRISE
SW4 BREAD & ROSES
SW6 DUKE OF CUMBERLAND
SW6 WHITE HORSE
SW7 ANGLESEA ARMS
SW8 PRIORY ARMS
SW8 SURPRISE
SW10 FERRET & FIRKIN
SW11 BEEHIVE
SW11 EAGLE ALEHOUSE,
Chatham Road
SW11 WALSH'S
SW12 GROVE
SW12 NIGHTINGALE
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 OLD SERGEANT
SW18 SPOTTED DOG
SW18 SPREAD EAGLE
SW19 BREWERY TAP
SW19 KINGS HEAD
SW19 HAND & RACKET
SW19 PRINCESS OF WALES
SW19 PRINCESS ROYAL
SW19 SULTAN
SW19 TRAFALGAR
SW19 WIBBAS DOWN INN
CARSHALTON, GREYHOUND
CARSHALTON, RAILWAY TAVERN
CARSHALTON, WINDSOR CASTLE
CHESSINGTON, NORTH STAR
CHEAM, RAILWAY
KEW, COACH & HORSES
KINGSTON, ARTFUL DODGER
KINGSTON, CANBURY ARMS
KINGSTON, COCOANUT
KINGSTON, CRICKETERS
KINGSTON, FIGHTING COCKS
KINGSTON, HOG & STUMP
KINGSTON, KELLY ARMS
KINGSTON, NEWT & FERRET
KINGSTON, PARK TAVERN
KINGSTON, RAM

KINGSTON, TWO BREWERS
KINGSTON, WILLOUGHBY ARMS
KINGSTON, WYCH ELM
MITCHAM, WHITE LION OF
MORTIMER
NEW MALDEN, ROYAL OAK
RICHMOND, DYSARTS
RICHMOND, ORANGE TREE
RICHMOND, SHAFTESBURY
ARMS
RICHMOND, TRIPLE CROWN
RICHMOND, WATERMANS ARMS
RICHMOND, WHITE CROSS
SURBITON, DENBY DALE
SURBITON, NEW PRINCE
SUTTON, FIELDER & FIRKIN
SUTTON, NEW TOWN
WALLINGTON, WHISPERING
MOON
W1 BEEHIVE, 7 Homer Street
W1 CLEVELAND ARMS
W1 MOON & SIXPENCE
W1 MORTIMER ARMS
W1 PRINCE ALFRED
W1 WINDMILL
W2 ARCHERY TAVERN
W2 ROYAL STANDARD
W3 KINGS HEAD
W5 DUFFY'S
W5 RED LION
W5 ROSE & CROWN
W5 WHEATSHEAF
W6 ANDOVER ARMS
W6 BROOK GREEN HOTEL
W10 VILLAGE INN
W11 FROG & FIRKIN
W12 CROWN & SCEPTRE
W12 MOON ON THE GREEN
W13 DRAYTON COURT
W13 THE FORESTER
W14 RADNOR ARMS
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, CROSS LANCES
HOUNSLOW, MOON UNDER
WATER
ISLEWORTH, COACH & HORSES
ISLEWORTH, COUNTY ARMS
ISLEWORTH, RED LION
ISLEWORTH, ROYAL OAK
ISLEWORTH, VICTORIA
SOUTHALL, BEACONSFIELD ARMS
TEDDINGTON, HOGARTH
TEDDINGTON, QUEEN DOWAGER
TWICKENHAM, KINGS ARMS
UXBRIDGE, PRINCE OF WALES
WHITTON, ADMIRAL NELSON
WHITTON, WHITE HART

OFF TRADE
W11 Grogblossom
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
CLAYGATE, FOLEY ARMS
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
KNEBWORTH (Herts), LYTTON
ARMS
KNOWL HILL (Berks), OLD DEVIL
LALEHAM, FEATHERS
LEWES, GARDENERS ARMS
LONG DITTON (Surrey), NEW INN
MANCHESTER, JOLLY ANGLERS
MORTIMER WEST END (Hants),
RED LION
OUTWOOD (Surrey), DOG & DUCK
OXFORD, WHARF HOUSE
POTTERS BAR, CHEQUERS
READING, HOBGOBLIN
READING, HOP LEAF
READING, HORSE & JOCKEY
ROFFEY (Horsham), NORFOLK
ARMS
ROTHERWICK (Hants), COACH &
HORSES
SALISBURY, WYNDHAM ARMS
SHOREHAM BY SEA, CRAB TREE
STEVENAGE, RED LION
SOUTHAMPTON, WATERLOO
ARMS
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
WEST HORSLEY (Surrey), KING
WILLIAM IV
WEYBRIDGE, JOLLY FARMER
WORCESTER PARK, GAMECOCK
WORTHING, VINE
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CLUBS
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TRADITIONAL CIDERS AND PERRIES,
COUNTRY WINES, DUTCH, BELGIAN AND
GERMAN BEERS!**

admission

lunchtimes: £1

weds & thurs eves: £2

fri eve: £2.50

CAMRA members: £1

except friday eve: £1.50

4 pint take-aways
always available



DESIGN/ILLUSTRATION: PETER GANDER

