



30p

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

LONDON DRINKER



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Well, at long last, quality of draught beer is becoming an issue. Brewers have preferred in the past to just pump out quantities of inferior beer and then express surprise when consumer resistance leads to a drop in sales. Keg beers have shown a rise while premium lagers now dominate the market. The way to protect sales is to try to guarantee that your beer is in peak condition so that the first time drinker will come back for more.

A recent canal trip showed me in graphic detail how sales will soar when beer is kept well. We visited the River Soar and Nottingham taking in Leicester and the surrounding villages. At Foxton, the oddly named "Bridge 61" is a truly awful pub, with loud music and kids running everywhere, but it did have Adnams Bitter which was kept in very fine condition. This brewery has been at the forefront of the movement to ensure that all its beers are properly cooled and served from pristine cellars. By the taste of the beer, here they have also turned their attention to the free trade. The bitter was one of the best I have ever tasted and the throngs of young customers obviously agreed as they were drinking it in preference to the vast array of keg beers and lagers also on offer. When I complemented the landlord on a truly memorable pint, he confessed the he drank it himself as well. We stayed all night.

We then visited The Black Horse at Aylestone on the outskirts of Leicester, which is an Everards house. I can usually take or leave these beers but here again they were in peak condition and selling very fast. We had Beacon, Tiger and Old Original and all were excellent. The pub was packed with locals and we heard that the publican had just been awarded the O.B.E. for services to the community and to local charities. The pub was big but spotlessly clean with a snug, public and saloon bars. It also boasted an off licence counter to boot! We saw no lager or smoothie beers sold in two nights of frenetic sales!

The next night was spent at an old favourite "The Swan in the Rushes" in Loughborough. This is part of the excellent Tynemill chain of pubs based in the area. This group run by a previous chairman of CAMRA specialises in quality draught beer from small independent breweries and quality food. On our visits here we sampled Slaters and Titanic beers plus others. All beers were selling fast to a big cross-section of customers of all ages. Again, we saw no lager sold and no evidence of smooth beers. We also visited the "Red Lion" in Kegworth; a tiny back

street local owned by the same company. For a weekday lunchtime the amount of beer sold would rival most London pubs. The difference being that this was all real ale!

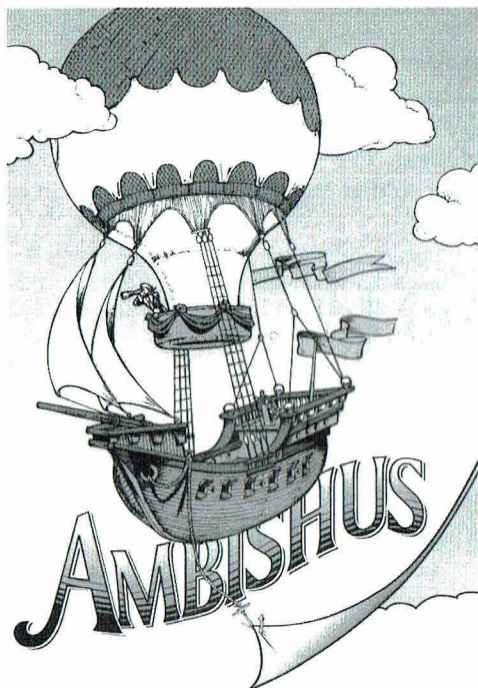
We finished off in "The Trip to Jerusalem", the oldest and one of the most famous in England. This Nottingham city centre pub is a magnet for tourists and is now owned by Hardy and Hansons, the last remaining local independent family brewery. They offered four of their ales; Mild, Bitter, Classic and a seasonal beer. Pedigree was also offered. We sampled all the beers and, again were amazed to find them in equally fine nick. The efficient bar staff were also encouraging numerous Japanese tourists to try draught beer and offered them tasters of the products! The pub was jam-packed and again, I saw no evidence of lager being drunk. This must be a massive outlet for real beer and rightly so.

On the return leg to the boatyard, we were also recommended "The Tom Hoskins" in Leicester. This company has had a chequered history and had many owners, but has always produced its own beer beside the pub. We drank the Hoskins Bitter (3.7% ABV) and it was marvellous, very bitter and in great condition. As I was wearing

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Moon on the Green, 172-174 Uxbridge Road, W12
New Craven, 45 Lavender Hill, SW11
New Moon, 413 Lordship Lane, N17
Park Tavern, 212 Merton Road, SW18
Sportsman, 117 Fore Street, Hertford
Spotted Dog, Arndale Centre, Garratt Lane, SW18
Travellers Friend, 496-498 High Road, Woodford Green
Truscott Arms, 55 Shirland Road, W9
Warren Wood, Epping New Road, Buckhurst Hill
White Lion, 3 York Parade, NW9
Worlds End, 21-23 Stroud Green Road, N4

Adnams: Broadside
Bateman: XB & Jolly Rocket
Black Sheep: Best Bitter
Brakspear: Bitter & Special
Broughton: The Ghillie
Buckley: Reverend James
Cains: Best Bitter
Caledonian: Burke and Hare
Everards: Old Original
Highgate: Saddlers Best
Jennings: Cross Buttock
Maclay: Hopscotch
Nethergate: Umbel Ale
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Thwaites: Best Mild
Tisbury: Archibald Beckett
Tomintoul: Stag
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SAM SMITH'S STRIKES AGAIN

ANGEL, ST GILES HIGH STREET, WC2

The Angel has always been a popular Courage (later S&N) house; its single bar has two distinct drinking areas divided by an interesting chimney stack. One has a much used dart board whilst the other, plusher one, leads via a tiled side passage to an outdoor drinking area. The walls are festooned with signed framed posters from the Phoenix Theatre.

It is frequented by a wide ranging clientele; business and office workers lunchtime; theatregoers and staff in the evening and of course Oxford Street shoppers. The beer range was not wide but you could always find a nice drink since Courage reintroduced real ale; the Angel has featured in the Good Beer Guide since 1983.

Tom and Patricia were with St George's Taverns at the Jolly Brewer, Kingston and the Norbiton Hotel, before taking five years away from the trade in Australia. Missing British beer, they returned and joined Courage at the Queens in the City before moving to the Angel in 1989. They have been very happy here until the news that Sam Smith's had bought the pub and

adjacent flats from S&N. Tom states there can never be another Angel and is again leaving the country for Adelaide; the family pet Shih-tzu is being giving a new home with actor Roy Hudd.

The Angel is reputedly haunted by a condemned felon who refused a last drink here on the way to his execution at Tyburn. If he had accepted the drink he might have been saved as a pardon would have reached him before the execution.

We shall miss both the pub and Tom. The pub because it will go the same way as the Princess Louise and the Cardinal, and Tom because he is one of the rare breed of landlord.

Di Kehoe

West London CAMRA

FRESH CALLS FOR FULL PINT LEGISLATION

CAMRA, The Campaign for Real Ale, has renewed its calls for laws to protect drinkers from short measures in pubs. The announcement followed the news that major pub chain Wetherspoons is to remove oversized lined beer glasses from its pubs.

Mike Benner, Head of Campaigns, said, "We are disappointed at Wetherspoons' decision to axe lined glasses as the company has tried to lead the industry in the right direction. The news

clearly indicates a need for proper legislation to stop drinkers being ripped off. Wetherspoons pubs will no longer be a guaranteed safe haven from short measures."

Legislation would mean all pubs would have to serve full pints and companies would be operating on a level playing field.

Mike Benner added, "Wetherspoons have claimed that complaints in their pubs have gone up since they introduced lined glasses. If this is true, it proves that drinkers do care about this and that they are confused. Legislation that clarifies what constitutes a pint is the only way forward. A pint should be 100% liquid, nothing less will give drinkers a fair deal."

CAMRA research shows that:

- 8 out of 10 pints are less than 100% liquid
- 1 in 4 pints are less than 95% liquid - the industry's own guidelines
- 84% of people think a pint should be 100% liquid

Banks's in the Midlands and Cameron's in the North are two brewers who continue to serve full pints to their customers.

Editorial - Continued from page 3

a Summer Lightning tee shirt we were offered a brewery visit on the spot and very good it was too! They brew four beers now and have got it just about right. The brewery dates from 1877 and is packed with original equipment, which has just been upgraded as the years have passed. Now brewing to near capacity its future is assured. Good luck to them and if our readers get a chance to sample their products at beer festivals, they won't be disappointed.

I have been very heartened by Young's response to recent criticism on the quality of their beers and it looks like Ian Swanson, the quality control manager at the brewery, is making an impression on the previous poor outlets. Why, even "The Windmill" on Clapham Common is selling good quality beer!

It looks as if things are on the up!

Chris Cobbold

LONDON DRINKER - GETTING ANSWERS FROM THE TOP

London Drinker contacted Wetherspoon for a comment on why they have withdrawn lined glasses having made such a public commitment to them.

Tim Martin confirmed that the glasses have definitely been withdrawn. When asked if they would continue to be withdrawn despite the fact that a change in legislation was still possible he responded that this would not affect the current decision, although he agreed that there was a definite need for legislation.

When asked why he had taken the decision to stop his pubs using oversize glasses he replied, 'In 99.9% of pubs when ordering a pint customers receive a brimful glass therefore their visual perception was that in Wetherspoon pubs they were being shortchanged.' His view was that apart from CAMRA members there were very few customers who understood the issues involved.

This was the second time that Wetherspoon have tried using oversize glasses. Tim admitted that if he had been asked two months ago whether he felt that the use of oversize glasses was right he would have agreed wholeheartedly, he now feels that it is 'morally right to have lined glasses'.

London Drinker's Comment: Maybe Wetherspoon's decision has brought the issue of oversized, lined glasses back into the public eye but their given reasons for withdrawing the glasses do not seem valid. We believe that most customers are aware of the 'full pint' issue and know when they are being shortchanged. It is quite possible that Wetherspoon staff are not, but surely this points to a lack of awareness and training amongst staff rather than customers.

Where we do agree with Tim Martin is in his statement that legislation is needed to decide the issue once and for all. If that legislation states that the BLRA recommended 95% of liquid, 5% head is a pint then so be it, but let's enforce that because there are many pubs which don't even meet that rather ridiculous recommendation.

What we and CAMRA want is to see legislation that states that a pint is 100% liquid and to have that legislation enforced.

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KEEP BREWING IN OXFORD! CAMRA SENDS CLEAR MESSAGE TO NEW OWNERS OF MORRELLS

CAMRA, The Campaign for Real Ale, is stepping up the campaign to save Morrells Brewery from closure following the announcement that the business is to be sold to a new company. Mike Benner, Head of Campaigns said, "This new company appears to have no plans to keep the brewery open, but is promising substantial investment in the pubs and the retention of some Morrells beer brands. Morrells beers brewed away from the St. Thomas Street Brewery are likely to change beyond recognition. We will be calling for the new owners to see sense and keep this viable brewery alive."

Michael Cannon is a majority shareholder in the new company. He was involved in the closure of Devenish brewery in the mid-eighties, but was also the man behind plans to save Cornish brewery Redruth in the late eighties. He sold the Magic Pub Co., his last pubs venture, to East Anglian brewers Greene King.

Mr. Benner added, "There is a glimmer of hope that Mr. Cannon will see the opportunities

for regional brewers and urge the new Board of Directors to keep brewing in Oxford. I urge the new management to keep Morrells beers in the pubs and not turn to the same old national brands on sale everywhere else. We will be seeking meetings with the new owners to make sure the consumers' voice is heard loud and clear."

from a CAMRA press release

‘COUNTRY BORN AND BREWED’? NOT LIKELY!

CAMRA, The Campaign for Real Ale, has challenged Morland to come clean over Ruddles. The Oxfordshire brewer is set to close Ruddles Brewery in Langham in the next few weeks, shifting production of Rutland's finest to Abingdon.

"We regard Morland's efforts to re-launch the Ruddles brands as an insult to beer drinkers and a prime example of misleading the public," said Mike Benner, CAMRA's Head of Campaigns and Communications, in response to the launch of the new advertising campaign for Ruddles. The new ads claim that the beers are "country born and brewed," but the intention is to brew them in the heart of Abingdon. Mr. Benner added, "I suspect that market research into the Ruddles brands has demonstrated that drinkers value their rural Rutland heritage. Morland is cashing in on this, but is deceiving drinkers."

TASTE MISMATCH

Morland has announced that it has extended the deadline for closure of the Langham site, as it has not completed matching trials to brew Ruddles in Abingdon. Mike Benner said, "We doubt that they will ever match the beers perfectly; the most crucial ingredient, water, is different. Ruddles brewed away from its Rutland homeland will never be the same."

BROKEN PROMISES

Ruddles County has been spotted on sale in supermarkets with a reduced alcohol by volume content. 'Original' County has an ABV of 4.9%, the new version is 4.7%. Mike Benner said, "It's scandalous. CAMRA has been assured by the management of Morland that the beers will not change. How can they maintain that pledge if the alcohol content has been lowered? Clearly the beer will not taste the same."

You may rest assured that CAMRA's battle to persuade Morland to keep the Ruddles brewery open continues. *from a CAMRA press release*

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PUB NEWS FROM EAST LONDON AND CITY BRANCH

My column last month was a bit light on local pub news and I've got a bit of catching up to do - so bear with me if some of my comments this month are brief and to the point.

The re-opening of the Clerk & Well, Rosoman Street, EC1 as the **Pacific Spice** has been a tad disappointing from a beer drinkers point of view. The only beer is Fuller's London Pride and the pub is now primarily a place to eat with the Pride not always available. They recently lost trade from a 20-strong CAMRA pub crawl because no real ale was on. At the other end of EC1, the **Reliance**, 336 Old Street, got the thumbs up all round when we called in on a recent (different) pub crawl. The Adnams Broadside in particular was - as their advert says - superb. The same pub crawl also found Timothy Taylor's Landlord to be available as a guest and very drinkable at both the **Barley Mow**, 127 Curtain Road, EC2 and the **Bricklayers Arms**, 63 Charlotte Road, EC2.

Amongst the many **Old Monk Pub Co.** pubs around the City, I have found the Old Monk, 128-141 Bishopsgate, EC2 to be most reliable for beer quality. Up to three genuine guest beers are sold and these have tended to focus on smaller Scottish breweries recently, including beers from Tomintoul, Caledonian and Broughton. Note that the entrance to this pub is actually on Houndsditch despite the address. Elsewhere at No. 1 Bishopsgate the opening night at the **Pacific Oriental**, brew-pub was packed with beer at half-price (£1.20 a pint). Nice idea, nice pub, shame about the beer - which was predictably over-chilled, over-carbonated and under-measure.

Regulars at the long-standing Good Beer Guide pub, the **Lord Rodney's Head**, 285 Whitechapel Road, E1 have said goodbye to the equally long-standing guv'nor Paul Thomas who is taking a well-earned retirement. Arno Conradi has taken over and will be sticking with the popular B&T beers from Shefford in Bedfordshire as well as Biddenden cider.

London Drinker always likes to hear of pubs which are reducing the price of beer rather than

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putting it up. So well done to the **Approach Tavern**, 47 Approach Road, E2 for cutting the price of all its real ales to £1.60 for OAPs. How about the rest of us? Talking of cheap beer, another place to get it is still the **Bull & Crown**, The Green, E4 where a pint of Ridley IPA will set you back all of £1.10. Nearby, **J.D. Wetherspoon** are rumoured to have yet another new pub in the offing. It will be in the premises formerly occupied by Chasney's Restaurant in Station Road, Chingford, E4 and is supposedly going to be open by Christmas.

The Bow Bells, Bow Road, E3 has had a few mentions in this column lately, not always featuring good news. So I'm pleased to report that the pub has settled down well under its new management and that four real ales are now available.

There has been an outbreak of real ale in Leyton. Long-time fizz pub, the **Coach & Horses**, 391 High Road, Leyton, E10 is selling Courage Best (£1.30 a pint), as is the **King Harold**, 116 High Road, Leyton, E15. One High Road over, the **Croppy Acre**, 345 High Road, Leytonstone, E11 has reinstated Tetley Bitter. Well done. In much the same area, the **Birkbeck Tavern**, 45 Langthorne Road, E11 is celebrating yet another year in the Good Beer Guide with a continuing selection of guest beers.

It is always disappointing to report that a pub has stopped selling real ale, but this appears to be the case with the **Cuckfield Hotel**, 31 High Street, Wanstead, E11 - a pub which was once owned by the Wenlock Brewery. It seems inconceivable that a pub in such a prominent position has no market for good beer, but the story goes that all the ale drinkers in Wanstead have gravitated towards the **George**, High Street and the **Duke of Edinburgh**, 79 Nightingale Lane.

Stephen Harris

SOUTH EAST LONDON PUB WINS FIRST HOP AWARD.

Back in April this year at the press launch of the 1998 Belgian Beer Week, the Belgian Ambassador Lode Willems issued a challenge to London pubs. "Turn your pub inside and outside into the Most Belgian pub for the duration of the Belgian Beer Week."

With clipboards in hand the Embassy team (including the Ambassador) and colleagues from Emerson's and Company enthusiastically visited participating pubs (sometimes anonymously) during the course of the Beer Week, which was the last week in July. Every judge worked from a checklist and awarded points from 1 (poor) to 5 (excellent) for the following criteria: -

- Outside decoration and visibility of Belgium.
- Inside decoration and promotional material on display.
- Presentation of the beer (glasses, head).
- Choice of Belgian beers and other food products.
- Actions held.

The three finalists who remained after this initial screening were visited a second time by the Ambassador and his Embassy team, and the 1998 Hop Award has been won by the CRYSTAL PALACE TAVERN 105 Tanners Hill, Deptford, SE8 4QD. The two runners up were Al's Bar in London EC1 and The Hogshhead in Chiswick W4.

Tony Taylor has been well known for the Real Ale served in his pub for a very long time, indeed the Crystal Palace Tavern has appeared in 'The Good Beer Guide' since 1992. But how many of you know that he also runs a twice monthly Belgian Beer Tasting Club? This happens on two Sunday afternoons in each month and has been going on since January 1997, and since that time the club can boast that over 500 beers have passed their lips. The club gives you the opportunity to sample the tastes, smells and textures of the many kinds of Belgian Beers and also some from Holland and France. So why not give your taste buds a treat and go along soon. For more information ring Tony on 0181 692 0682.

So Well Done and Congratulations to all the staff of the Crystal Palace Tavern.

★ ★ ★ ★ ★

CLOCK HOUSE SCOOPS YOUNGS AWARD

This award is a little different from the usual brewery awards, it's the brewery's annual gardening competition. The competition is open to licensees of the brewery's pubs in London and the Home Counties. Below is the full list of winners



Peter and Frances Key of the Clock House, Peckham Rye, SE22 have won the overall award for the fourth time having won the front-of-house section. They were overall winners for three years running in the early 1990s and have twice won the London Tourist Board's Best Bloomin' Pub award.

Now you'll have to trust me here, the description of the flowers in the front of the pub (taken from Youngs press release) says that they are pink, purple, blue and white - obviously that's not going to show up well in our black and white photo!! The full results areas follows.

FRONT OF HOUSE:

1. Clock House, Peckham Rye, SE22
2. Bear, Oxshott, Surrey
3. Britannia, Kensington, W8

Highly Commended:

Hand in Hand, Wimbledon, SW19
Cricketers, Mitcham, Surrey.

PATIO OR YARD:

1. Victoria, Surbiton, Surrey
2. Richard I, Greenwich, SE10
3. Railway Bell, Norwood, SE19.

GARDEN:

1. Bear, Oxshott, Surrey
2. White Hart, Barnes, SW13
3. Spring Grove, Kingston, Surrey.

SPECIAL AWARDS

1. Coburn Arms, Bow, E3
2. Grapes, Wandsworth, SW18
3. Coach & Horses, Barnes, SW13.

NEWS FROM YOUNGS

RamRod the Young's mascot was out with John Young again this month celebrating the reopening of the Catford Ram, SE6. The renovations which took nine weeks are described as giving the pub a 'new lighter feel'. The pub is under the Catford shopping centre and has always been very dark due to its lack of windows. Your intrepid 'journalist' has been in this pub on numerous occasions and is rather dismayed by the press release from Young's which goes on to say that the 'drinking area has been increased in size with the introduction of a new long bar', this pub previously had

a traditional u-shape centre bar, obviously this has been swept away in the name of progress. Perhaps a local reader could send us an opinion as to whether the renovation has been an improvement?



Allen and Jan Wadey (pictured), the licensees, have run the pub since shortly after it opened in 1974

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Throgmortons, 27a Throgmorton Street, EC2
Red Lion, 8 Lombard Court, EC3
Ship, 11 Talbot Court, EC3
Walkers of Fenchurch, 18 London Street, EC3
Black Friar, 174 Queen Victoria Street, EC4
Old Bell Tavern, 95 Fleet Street, EC4
Walkers of Holborn, Norwich Street, EC4
Williamsons Tavern, Groveland Court, off Bow Lane, EC4

Bloomsbury Tavern, 236 Shaftesbury Avenue, WC2
Coal Hole, 91 The Strand, WC2
Globe, 37 Bow Street, WC2
Marquis of Granby, 51-52 Chandos Street, WC2

Argyll Arms, 18 Argyll Street, W1
Barley Mow, 8 Dorset Street, W1
Clachan, 34 Kingly Street, W1
Dog & Duck, 18 Bateman Street, Soho, W1
Northumberland Arms, 43 Goodge Street, W1
Shelley's, 10 Stafford Street, W1
Three Greyhounds, 25 Greek Street, W1

Leinster Arms, 17 Leinster Terrace, W2
Catherine Wheel, 23 Kensington Church Street, W8
Devonshire Arms, 37 Marloes Road, Kensington, W8

Clifton, 96 Clifton Hill, St Johns Wood, NW8

Antelope, 22 Eaton Terrace, SW1
Golden Lion, 25 King Street, St James's, SW1
Paxtons Head, 153 Knightsbridge, SW1
Red Lion, 2 Duke of York Street, SW1
Walkers of St James, 32a Duke Street, St James's, SW1
Walkers of Whitehall, Craig Court, 15 Whitehall, SW1
Australian, 29 Milner Street, SW3

Doggetts Coat & Badge, 1 Blackfriars Bridge, SE1
Horniman at Hays, Hays Galleria, Tooley Street, SE1
Old Thameside Inn, Pickfords Wharf, Clink Street, SE1
Southwark Tavern, 22 Southwark Street, SE1



TWO SEASONAL OFFERINGS FROM FULLER'S

The first is the Autumn ale "Red Fox" which was reintroduced on 9th September for its second year, now available both on draught and in 500ml bottles through supermarkets and wine merchants. Fuller's describe the tawny red ale as having a distinctive taste due to the addition of toasted oats in the copper which impart a biscuity flavour perfectly balanced by the addition of Challenger hops to this 4.3% ABV beer. The ale is intended to be accessible to both men and women and it is specifically designed to encourage traditionally non-bitter drinkers to experiment.

Marketing Director John Roberts says, "It has been a remarkable year for seasonal bottled ales with the high profile off-trade distribution helping add incremental volume to our range of cask ales. This well balanced, extremely quaffable beer with its intriguing tawny red colour attracts new drinkers outside the traditional cask ale market, and in particular people more used to drinking lager or cider.

The second is also a second-time brew - the limited edition 1998 Vintage Ale which was launched in October. Like the 1997 edition (which quickly sold out) there will be only 4,000 cases of this bottle conditioned beer. Created to improve over a three year period, it is individually numbered, signed by head brewer Reg Drury, and sealed. The beer is described as mellow and tawny and comes in a smart red box; it will retail at approximately £3.49 for a 550ml (that's what a pint bottle actually contains these days) bottle. Fuller's do not state the ABV in their press release but last year's was 8.5%.

Fuller's say that the 1998 Vintage Ale is extra special in every sense as it uses the current



champion Alexis malted barley and champion Wye Northdown hops in the brew; the prizes were awarded by the Institute of Brewing. Vintage Ale will improve over time and, if you can resist, it should be stored upright in a cool dark room ("alongside your 1997 Vintage Ale!" they say).

Number "0001" will be put down in Fuller's own hock cellar for prosperity (sic), the lucky ones will be able to buy it from mid-October in Fuller's wine merchants and selected speciality off-licences.

From two Fuller's press releases

★ ★ ★ ★ ★

FULLER'S NEW HOTEL - A PUB AND A SANCTUARY THROUGH THE AGES

On 8th October Fuller's officially opened THE SANCTUARY HOUSE, an "English Inn" hotel at 33 Tothill Street, SW1, incorporating an "Ale & Pie" house on the ground floor. The Sanctuary House offers freshly prepared food, Fuller's beers and a place to rest the weary body. It was opened by Mr. Paul Hopper, Managing Director of the London Tourist Board and Fuller's Chairman, Anthony Fuller. Entertainment was provided by a quartet of Gregorian chanting monks who rejoice in the name "The Bad Habits" (Well, they would, wouldn't they).

The name, which has been retained from the previous ownership, springs from the Middle Ages as the original site was part of the Almonry of Westminster Abbey. The Almoner was a monk from the Abbey who provided alms in the form of food, drink and shelter to the poor. More recently in the 1940's the building was rumoured to be the offices of MI5.

continued on page 14

Brewery News

Continued from page 13

Fuller's say that the hotel is in a prime position for both business and leisure visitors, being only a short walk from Westminster Abbey and the Houses of Parliament and just ten minutes from Buckingham Palace, so it is handy if you want to lobby your MP about oversize glasses or collect your gong from Her Majesty. It is fully air conditioned and offers designated no smoking rooms and facilities for the disabled with a lift to all floors. All rooms have remote control satellite television and radio, direct dial telephone, trouser/skirt press, hair dryer and tea/coffee making facilities. Laundry and dry cleaning facilities are also available. Fuller's state that their aim with "English Inns" is to provide a high standard of accommodation and service with the emphasis on value for money.



The Bad Habits indulging in a good one outside the Sanctuary House Hotel.

The "Ale & Pie" house is in the usual traditional style and continues the theme of the sanctuary as the bar is decorated with medieval illustrations depicting monks from illuminated texts. The signature "Sanctuary Pie" of breast of chicken with mustard, honey, cream, wine and vegetables is one of five pies on offer either at lunchtime or in the evening.

Guests or visitors have the choice of a Continental, Cooked or Full breakfast ranging from £4.50 to £7.50 available from 7.00am to 10.00am every day. Room rates are £99.50 per night (single, twin or double room) from Sunday to Thursday night while on Friday and Saturday nights this drops to £72.50.



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

- Mild always available
- Lined glasses guarantee full pints
- Salt Beef sandwiches
- Function room free to CAMRA members
- Thursday night is Quiz Night
- Jazz piano Sunday lunchtimes
- Jazz every Friday and 3rd Saturday evening in the month
- Open daily from midday

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London N1**

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Letters to the Editors

Dear Editors,

I am a frequent visitor to London with many friends who are active in CAMRA. I have been following the discussion on the changes and trends in pubs and ale drinking, and as an outsider there are things that make me both surprised and even sad. It seems the young are raving about canned lager in noisy bars, and the brewers and pub chains are busy providing them new 'American' alternatives. The traditional pub only survives as an over decorated cliché for the tourists, called Shakespeare or Sherlock Holmes (and often serving mostly foreign lagers as well).

I live in Helsinki, Finland, and here the 'pubs' have traditionally been similar to the wine bars (they used to be called 'beer bars'!), and the beers have been lagers. But the trend at the moment is British style pubs (with a few inevitable Irish 'Twin Pubs' thrown in), and microbrewers specializing in top fermented ales. My corner pub, which actually has been a pioneer of the English style since the 70's (when it also was a hangout for the local British), has recently been taken over by Shepherd Neame with a full range of their brews available on tap - and even a weekly changing Real Ale on hand-pump. This was a rescue operation, because their clientele was moving elsewhere - there are several trendy places in town that take pride in serving British (and even Finnish) Real Ales.

The new trend is partly due to Finland joining the EU, which abolished the Scandinavian protective alcohol policy and opened the market for foreign brews. There are now plenty of foreign beers available, especially from Belgium, Germany and the Czech Republic, but also from Britain. Yet, there is only one German style 'Kneipe' in Helsinki, and a couple of Dutch style 'Brown Cafes'. All the other trendy places are British style pubs! (Now there is actually a campaign for rescuing the traditional Finnish beer bar ...) This trend is now spreading all over the country, and the same is happening in Sweden.

I guess, that all too often one cannot appreciate the things one has always had. So I hope that CAMRA continues to campaign for something truly unique - British style beer in British style pubs.

They say that after the cultural revolution in China, the Chinese tradition can only be found in Hong Kong and Taiwan (and in China Towns in

America). I hope there will not be a day when you have to come to Scandinavia to find traditional pubs and Real Ale!

But stagnation and revolution need not be the only two alternatives; there are also positive approaches to heritage and evolution. Fortunately, there are quite a few delightful examples of these as well. Support them!

I am looking forward to my next visit to London and to a Real Pub with Real Ale.

Yours sincerely,

Laila Heinemann, Helsinki, Finland



Dear Editors,

For anyone who lives in or visits London guidebooks are invaluable; naturally beer and pub guides are useful to me and I use CAMRA's South West London Pub Guide extensively - but supplement it with a variety of others. However I would like just one guide that covers central or inner London.

This ideal guide would cover an area roughly that of Travel Zone 1, and spread over parts of five London branch areas (ie. East London & City, West, South East, South West and North). I would estimate that 90% of tourists and visitors (including workers) spend 90% of their time (and money) in this zone, and that the demand for a comprehensive guide would be enormous.

I suggest that a guide could be published for the year 2001 (the real start of the 3rd millennium) and form a record of the pub and beer scene at the turn of the century/millennium. The guide would be extremely convenient for anyone who wants to combine supping decent ale with some sightseeing. Present guides aimed at tourists etc. tend to be rather predictable and narrow in their scope, but with CAMRA's extensive knowledge and interests the guide could be far more useful - especially to locals with more time available.

I imagine that the book would include all pubs (and bars) ... approximately 1,000; and be based on the style of the SW London guide, but it would be more friendly to the general reader. For example, separate lists could be made and sections highlighted to include GBG regulars, the best all-round pubs judged by consensus, the best areas for pubs, suggested pub crawls, pubs

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Letters to the Editors

near main attractions and transport links, best pub interiors and listed or heritage buildings, good pub food, good value beer (& food), pubs with live entertainment, family friendly pubs, pubs specialising in unusual beers, brew pubs and so on.

I'm sure this idea is not new but I want to propose that now is a good time to get it started. What are other drinkers' views? Anyone who is interested should make themselves known or simply reply to this suggestion.

Yours sincerely,

Ray Prior, Pimlico, SW1

Sarah Porter, CAMRA Greater London Regional Director, writes:

"This is a fabulous idea which has been discussed by London CAMRA branches recently. However, as always, London needs more active beer enthusiasts; there are not enough people currently involved in the region to plan and produce a guide on the scale described above. If you would like to be involved, even in a small way please contact me via the LDM. address. We are going to need an editor, people to do surveys and write articles, as well as people to organise printing and distribution. "

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Dear Editors,

If I may, I would like to add a point to my own editorial in the October issue. I have found another anomaly in standard pub marketing theory. The "received wisdom" is that pubs must have loud, "modern" music playing constantly in order to attract the 'yoof' trade. I was therefore much surprised when I recently visited a branch of a well-known pub chain in the South West London Branch area. This chain makes a point of not having any music at all in its houses yet the pub was packed solid with very young people. I doubt that they had been attracted by the beer festival then in progress as they were mostly drinking lager. Cynic that I am, I suspect that they were there simply because most of them were able to get served at all, given that in the estimation of myself and my two companions, at least 60% of them were under age. This was despite there being door control staff present.

I personally have no great problem with this. We have all done it in our time, haven't we? - although perhaps more discreetly - and I certainly have no reason to believe that the pub

goes out of its way to encourage it. Attempting to control it would probably cause greater problems and I would guess that if asked, off the record, the police would say that they preferred it that way because the situation was contained.

That said, what worries me is the potential for double standards. Permitting under-age drinking is none the less still illegal and conviction would certainly cost a publican his/her licence and livelihood. What if it this law is enforced against small local pubs - the ones that CAMRA wish to see continue - whilst it is ignored for the big town centre "circuit" pubs? This could well be another example of the unfair advantages that accrue to the so called "super pubs"?

I have to say that it also makes these pubs "no-go" areas for the likes of me but then again, I only drink that messy real ale stuff rather than the drinks with the big profit margins and I doubt if even serving me only 19 out of my legal entitlement of 20 fluid ounces would make me a valued customer.

Yours,

Tony Hedger, Hammersmith, W6

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Dear Editors,

Whilst in Southwark on Sunday night I visited the Market Porter in Borough Market. It sells Bass, Courage Best and five other beers from microbreweries which are rotated on a regular basis.

Another point of interest is that as it is in a market it has a special market licence and is open from 6am to 8.30am Monday to Saturday.

The barman advised me that the nearby Southwark Tavern (Nicholsons) also had a similar licence and was open for these hours. He also said that the Globe Tavern had had a similar licence but had stopped using it. As it was a Sunday evening both pubs were shut so I could not confirm this.

I was working in Bloomsbury recently and noticed the following Student Union bars selling real ale

University of London Union - John Smiths Bitter, Courage Directors, Theakstons Old Peculier School of Oriental and African Studies -

Courage Best and Directors

Institute of Education - Bass, Worthington Best.

Yours,

Colin Price, Barking (PRI7499P@uel.ac.uk)

30

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'A' ROLLING (NOVEMBER ONLY)	4.6%
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BRAKSPEAR OH BE JOYFUL (OBJ) (NOVEMBER AND DECEMBER ONLY)	4.8%
BRAKSPEAR OLD ALE (JANUARY ONLY)	4.3%
BUCKLEYS DYLAN'S ALE (NOVEMBER AND DECEMBER ONLY)	4.8%
BUCKLEYS REVEREND JAMES (DECEMBER AND JANUARY ONLY)	4.5%
BURTON BRIDGE XL	4.0%
CLARKES BLACK CAP	4.4%
COTLEIGH ALDERCOTE ALE (NOVEMBER AND DECEMBER ONLY)	4.2%
COTLEIGH SNOWY ALE (JANUARY ONLY)	5.0%
CROUCH VALE	
MILLENNIUM GOLD	4.2%
EVERARDS NUTCRACKER	5.0%
HIGHWOOD BOMBER COUNTY	4.8%
HOP BACK SUMMER LIGHTNING	5.0%
JENNINGS SNECKLIFTER	5.1%
KING & BARNES FESTIVE	5.0%
KITCHEN CARROT CRUNCHER	4.4%
MAULDONS SQUIRES	4.2%
RCH PITCHFORK	4.3%
RINGWOOD XXXX PORTER	4.7%
SPRINGHEAD LEVELLER	4.8%
STONEHENGE PIGSWILL	4.0%
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TEIGNWORTHY BEACHCOMBER	4.5%
TOMINTOUL STAG	4.1%
TOMOS WATKINS MERLIN STOUT	4.2%
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Letters to the Editors

Dear Editors,

I was appalled to read that Wetherspoons are about to withdraw their lined glasses which were introduced so successfully last year. Surely they can't be serious? So we shall have to revert to sticky glasses because of the overflow from attempting to provide adequate measure. Once again we shall have to wait ages to be served during periods of cheap Guinness when the counter is lined with very frothy partially filled glasses. What can be done?

It would be fine if CAMRA could suggest alternative venues for cheap interesting guest beers served in a quiet no smoking area. Unfortunately it is not able to do so in many places. It is therefore important when patronising the local "Spoon" that we can ensure that we only pay for a proper full pint and that we press for the return of lined glasses.

Yours,

Tom Vickers, Twickenham

Editor's Comment:

While we are all deeply disappointed by Wetherspoon's action, we should still applaud them for trying in the first place. It is not Tim Martin who should be criticised too heavily but the Government for being too weak willed to keep their election promises and the rest of the trade for resisting the wishes (or so we think) of the public.

It has been widely reported that since Wetherspoon's introduced oversized glasses the level of complaints across the bar rose dramatically. Maybe the punters were too thick (my words, not Wetherspoon's) to spot that they were getting a bargain and too paranoid to believe it when it was pointed out to them. Consequently, it seems, some customers were leaving the bar with more than a pint and were still dissatisfied about it. The only real solution is legislation

I trust that you will continue to use Wetherspoon pubs, Tom, as I know you have been a staunch supporter of them in the past and, of course, they still represent about the best value for money around the area - lined glasses or not.

AP



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.

Dear Editors,

As they say "Size does matter" even when drinking beer, and I have a few comments about beer glasses which are designed to improve service and choice in pubs.

Firstly, we all agree that a full point is best served in a lined glass. But why an imperial pint when every other measure (even wine and spirits) has changed to metric. A half litre bottle is just short of a pint, so that the existing (brim measure) could have a line printed on them for a full half litre.. This means that a) money could be saved on new lined glasses and b) we could, at last, come into line with the rest of Europe. In addition a third of a litre line may also be printed on the pint glass (as well as 1/2 litre) to give the normal 'smaller' - simple. Maybe some enterprising business could do this printing job.

Secondly, whatever happened to handle glasses? I prefer them as they look better and keep beer cooler (thicker glass and less handling), and are more stable in a busy pub. Recently in a Hogshead pub the barman apologised when he only had a handle glass left ... what! Again it's probably simpler and cheaper for the pub owners - but requests and complaints may provide the choice I'm sure we all want.

Thirdly, in the UK the two main measures for beer (& cider) of 1 pint and 1/2 pint are traditional but on the continent a wider choice of glasses is available in both and shape. Recently, while drinking in an excellent GBG pub in Liverpool I noticed a third type of legal measure - a third of a pint - or nip. The price of this measure was in direct proportion to a pint and proved popular when trying a few of the dozen or so beers and ciders on offer. Several of the beers were strong or unusual and therefore ideal for trying something unknown or rather potent. It all made sense when sampling new beers, trying the often stronger continental beers/lagers, surviving on a tight budget or - dare I say it - for women drinkers.

And finally, how about some names for these measures - instead of the clinical pint or litre, why not names such as those used in Liverpool, ie. A pint (or large one) = a jar; a 1/2 pint (or small one) = a glass; a 1/3 pint = a nip or schooner - this is more colourful and may spawn a few regional differences - any ideas?

Yours sincerely,

Ray Prior, Pimlico, SW1

A PLEA TO CONTRIBUTORS

It would be most helpful to the editorial team if you would try to send copy for London Drinker in on disk or via email. We cannot afford to employ professional typists and so all paper copy has either to be typed, or scanned and checked, by volunteers in their own time.

Andy has access to an all-singing, all-dancing PC with software that can read most formats or if he doesn't then he probably knows a (wo)man who can, so please try and send us electronic copy if at all possible.

As a reminder Andy's email address is andy@pirson.demon.co.uk

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SOUTH WEST LONDON BRANCH CRICKET

The first Sunday in September saw the Branch in Reading against the Hop Leaf in a 30 over match, subsequently reduced to 25 overs. CAMRA batted first and made 187 for 6 off their allocation. Danny Blyth top scored with 58 and Franklyn Richards contributed a brisk 48 in better than even time. The hosts were never up with the rate and in spite of a gallant effort by their number three who scored 61 the Hop Leaf were all out for 100 off 21 overs.

The following week the branch were back at Haydons Road in the first of three home games, this time playing their ground sharers **Parktown**. The hosts were two men short and elected to bat making 105 all out off 23.1 overs. Leo Maxim was top scorer with 37 and Derek Kan contributed 34. The visitors lost their first two wickets with only eight on the board but after that moved on comfortably to win by five wickets after 24 overs.

The **Priory Arms** were the next visitors. They chose to bat and were all out for 63 off 25.4 overs, Leo Maxim taking 3 wickets for just 11 runs. CAMRA made the runs off 16.3 overs for

the loss of one wicket, Steve Hodgson top scoring with 25 not out.

The final game of the season saw CAMRA bat first against **Rosemead**. The team struggled against some tight bowling making only 64 for nine all out off 27.4 overs, Derek Kan top scoring with 31. Scott was the pick of the bowlers with figures of 3.4-1-9-3. The visitors made the target off only 19.2 overs, losing only three wickets, Sullivan top scoring with an undefeated 32.

The SWL team is open to CAMRA members of all abilities. We resume our activities with indoor nets in January

MJB

FORTHCOMING FESTIVALS

30-31 Oct	OVERTON St Luke's Hall Winchester Street Overton Nr Basingstoke
30-31 Oct	WORTHING Richmond Rooms Town Hall Complex Stoke Abbott Road Worthing
6-7 Nov	5TH WOKING Woking Leisure Centre Woking Park Admission by ticket only
12-14 Nov	BEER ON BROADWAY XI Ealing Town Hall New Broadway Ealing W5
26-28 Nov	17TH LUTON Drill Hall Old Bedford Road Luton
1-5 Dec	PIGS EAR Stratford Town Hall Stratford London E15

FULLER'S SPONSOR NATIONAL 'TAKE PRIDE' PHOTOGRAPHIC COMPETITION

Fuller's recently teamed up with national specialist magazine Practical Photography to launch the Fuller's 'Take Pride' photographic competition, sponsored by Fuller's flagship ale brand 'London Pride' and Nikon UK. Competitors were asked to photograph something that gave them a sense of pride (playing on Fuller's national advertising slogan 'Whatever you do, Take Pride').

The winning entry, from amateur photographer Des Gardner (pictured right) from Birmingham, was the British national bird - the Robin - which he photographed in his back garden against the Union Flag. Brian Clegg (pictured left) from Worsthorne, Burnley, won the runner-up prize with his entry of a strong man looking lovingly at his pet Yorkshire terrier.

The competition was launched in a double page spread in the July issue of Practical Photography magazine. Prizes include cash, Nikon cameras and London Pride ale! A special prize winning ceremony was organised at Fuller's brewery in Chiswick, where the winner and runner up met managing director,



Michael Turner (pictured centre), the editor of Practical Photography William Cheung and a representative from Nikon UK.

They then enjoyed a full tour of the historic brewery and a buffet lunch, accompanied by a sample or two of Fuller's finest ales.

From a Fullers press release

IT'S COMPETITION TIME! WIN THE CHANCE TO BE A BREWER FOR THE DAY

All you have to do is come up with an original name for a brand new beer and you could be brewing the beer you have named. The beer will be brewed at the Flounder & Firkin, Holloway Road, London, N7 in February 1999 and featured at the London Drinker Beer & Cider Festival, 24th - 26th March, 1999 at the Camden Centre, Bidborough Street, London, WC1.

Brewing will be supervised by Steve Lawson, head brewer at the Flounder & Firkin. Amongst the ingredients used will be honey from bees at the Freightliners City Farm, Sheringham Road, London, N7. The farm is a rare oasis in the urban sprawl of London, but it is currently under threat of closure, due to withdrawal of funds by Islington Council. It has close links with the Flounder & Firkin as the brewery donates its

spent hops and grain to be used as animal feed.

Please send your entry, along with your name, address and phone number to Alison Cox, 3 Addison Terrace, Chiswick Road, London, W4 5RF or e-mail them to alison.cox@ic.ac.uk.

You must be over 18 and able to spare a weekday to brew, early in February 1999.



Beer Festivals

- **Spotted Dog**, Garratt Lane, SW18
26 Oct-1 Dec 0181 875 9531
- **Prince's Head**, Richmond
29 Oct-1 Nov 0181 940 1572
- **Priory Arms**, Stockwell, SW8
30 Oct-1 Nov 0171 622 1884
- **Head of Steam**, Euston, NW1
9-15 November 0171 388 2221
- **White Horse**, Parsons Green, SW6
28 November 0171 736 2115

**Obtain a free listing in
London Drinker to promote
your forthcoming Beer Festival
call Barry Tillbrook
0181 989 7523**

GARRY GOBSHITE'S DIARY

I visit the "Shooting Star" in Middlesex Street for a friend's birthday do. The pub is one of the Fuller's "Ale and Pie" houses, a concept with which I am not overly familiar. As I enter, the piped music system is playing that thing by The Verve (I think that's the name but I am not well versed in gutter culture) which contains that irritating string theme - dit dit dah, dit dit dah, dit dit dit dit dah - which features on some poxy car advert. (As Saddam Hussein might put it, the Mother of all Banalities).

This less than promising start is followed by the need to get the Sharon behind the bar to fill my glass. As others arrive, and buy pints, they all have to get whichever Sharon serves them to fill their glasses. Since the cheapest pint on offer is the unmemorable Chiswick Bitter at £1.90, getting fair measure is a matter of some importance. Looking at the food menu, I find no pies on offer. An example of what is on offer is something called "Nachos Grande", which apparently is Mexican crisps with various gunks in which to dip them. Only £5.95! At one point, one of the Sharons begins to brush the other Sharons' hair. I fantasise that this might be the beginning of some live red hot lesbo floor show but it turns out that she is just making advance preparations for the train journey home to Billericay and a night's clubbing. I wondered whether their supplier would charge them over the odds for their E's and then only give them 7/8 of a tablet. Eventually we leave and head South. After the Ale and Pie Experience, even the Balham Wetherspoons seems inviting. At least you don't have to keep asking in order to get a full pint and the Mexican Crisps 'n' Gunk are about £3 cheaper.

By the time you read this, CAMRA's new GBG will have been launched at Young's Brewery, with guest star Silly Jilly off the BBC-2 "Food and Drink" show. Given that "quality" is CAMRA's current buzzword it seems strange that the GBG, which is most definitely about quality should be launched in a brewery whose potentially excellent bitter can only be relied upon to be in good nick in a minority of its houses. And I do wonder how the cause of good quality real ale can be served by a doxy woman whose main claim to fame are a manic bug-eyed expression and a propensity to spout gibberish.

Apropos of the GBG, I have no doubt that there will be even more pubs from the J.D. Wetherspoon chain. As a service to those who enjoy these places may I suggest that future

editions of the GBG include a symbol to indicate whether there is a MacDonald's nearby (There usually will be) -

During a weekend in and around Lille I observe a new café chain - The Café Leffe. They take their name from an inferior range of "Abbey" beers provided by the Interbrew group and, needless to say, feature their generally dismal range of beers. I have this strange feeling that they will be arriving here soon. As Roger Protz put it in "The Observer" recently (about somewhere else) drinkers will be able to "get their tastebuds around the likes of Bellevue Gueuze, Kriek, and Framboise" or perhaps sample "Jupiler Pils, Belgium's best-selling beer". Yummy.

If the Café Leffe idea does reach these shores, they will have to contend with some formidable competition - The Hope and Anchor in Brixton for example. Young's have turned this pub into a continental style café bar where you can rub shoulders with the cream of West Brixton and East Clapham café society. On the occasion of my last visit, this consisted of two mobile phone yuppoids plus an old gadgie who had been drinking in the Hope for years and couldn't be bothered to change the habit of a lifetime. If I may be so bold as to make a suggestion, the best thing Young's could do with this place would be to sprinkle some petrol on the floor after closing time, and throw a lighted match on it. The insurance pay out could then be used to convert the Hope back to a pub fit for humanity.

It seems my mention of full measure at Wetherspoons has drawn down a curse, as the company is to withdraw its oversize lined glasses. Apparently, the bean counters have prevailed and, having poked its head above the parapet of mediocrity, JDW is ducking down again.

Cheers!

Garry Gobshite

Branch Update

Welcome again to our regular 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 November are listed below.

ALL LONDON CAMRA CHRISTMAS SOCIAL.

December 12th 1999, 7pm onwards. At the RUGBY TAVERN, 19 Great James Street, London, WC1. At last a Christmas party with decent beer! There will be a buffet, free raffle and a topical quiz. Please contact Alison Cox, 0181 742 0498 (H) by 5th December if you are intending to join in with the festive fun. There will be a charge of £5 per head.

LONDON PUBS GROUP. Eric Martin 0181-697 2147 (H), 0171-973 3274 (W).

Wed 11 (8.00) Business meeting. ROYAL OAK, Tabard Street, Se1. Pub records/preservation officers of all London area branches and other interested persons welcome.

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

Tue 2 (8.30) Social. ORCHARD, 116 Orchard Way, Croydon - Thu 12 (8.30) Social. RAILVIEW, 188 Selsdon Road, South Croydon - Wed 18 (8.30) KENLEY HOTEL, Godstone Road, Kenley - Thu 26 (8.30) Branch Meeting. WINDSOR CASTLE, 378 Carshalton Road, Carshalton

EAST LONDON & CITY. Stephen Harris 0181-519 0163 (H) e-mail: steve@pigsear.org.uk.

Fri 30 Oct (8.00pm) 1998 Club of the Year Presentation. LEYTON ORIENT SUPPORTERS CLUB, Brisbane Road, E10. Please bring CAMRA membership cards. No doubt there will be plenty of excellent guest beers from around the country to sample at this rare Friday night opening of our Club of the Year.

Fri 13 (7.00pm) Pig's Ear Publicity Crawl: Meet at PRIDE OF SPITALFIELDS, Heneage Street, E1 at 7.00pm for crawl of local area, to include LORD RODNEY'S HEAD, Whitechapel Road, E1 at 9.00pm

Fri 20 (7.00pm) Pig's Ear Publicity Crawl: Meet at FLOWER POT, Wood Street, E17 at 7pm for crawl of local area, to include DRUM, Lea Bridge Road, E10 at 8.00pm and finishing at OLD SPOTTED DOG, Upton Lane, E7.

Mon 23 (8.00pm) Branch Meeting: OLD SPOTTED DOG, Upton Lane, E7. Popular meeting venue where real ale, cider and perry all feature on the bar.

Tue 1 - Sat 5 Dec Pigs Ear Real Ale Festival, OLD TOWN HALL, The Broadway, Stratford, E15. See separate advert for details.

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

Tue 3 (9.00) Good Beer Guide Promotion & Joint Social with West Middlesex Branch. WHITE SWAN, 243 Golders Green Road, Golders Green, NW11 (Brent Cross Tube or bus Nos. 83, 183, 232) - Wed 11 (9.00) Good Beer Guide Promotion. LAMB, 52/54 Church Street Lower Edmonton, N9 - Tue 17 (9.00) Good Beer Guide Promotion. RISING SIN, 137 Marsh Lane, Mill Hill, NW7 (Bus 251) - Thu 26 (9.00) Good Beer Guide Promotion & London Drinker Pick-up. RAILWAY BELL, 13 East Barnet Road, New Barnet, EN4 - Tue 1 Dec (9.00) Good Beer Guide Promotion. MOON UNDER WATER, 148 High Street, Barnet, EN5.

Advance Notice: Branch Christmas Dinner Sat 5th Dec (8.00pm) at ELEPHANT INN (formerly Moss Hall Tavern), 283 Ballards Lane, North Finchley, N12. Thai cuisine. £5 deposit required. Bookings to Tony Roberts 0181-482 9673 (Bus Nos. 82, 125, 134, 221, 260, 263, 326).

KINGSTON & LEATHERHEAD. Clive Taylor 0181-949 2099 (H) 01483-714898 (W)

Mon 9 (8.30) Branch Meeting. PARK TAVERN, New Road, Kingston - Thu 12 Mini Bus Trip to Walton on the Hill via Mickleham. Depart Surbiton Railway Station at 7.30pm. £7 per seat - Wed 18 (8.00) Social and Presentation to the WAGGON & HORSES, Surbiton Hill Road, Surbiton (area and London Pub of the Year) - Fri 27 (8.00) Kingston Inn Rally; searching for answers around the pubs of Kingston. Meet at the LAMB, Acre Road, Kingston - Wed 2 Dec Social and Presentation to the RUNNING HORSE, Bridge Street, Leatherhead (area Pub of the Year). Mini bus arranged from Surbiton Railway Station departing at 7.30pm. £7 per seat.

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London NW1
Tel 0171 388 2221

9-15 November
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NORTH EAST Ales**

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- ★ *Hexhamshire*
- ★ *Four Rivers*
- ★ *Durham and many more*

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Neame, Bass, Cottage, O'Hanlon, Phoenix and lots
of other brewers - **BOOK EARLY!**

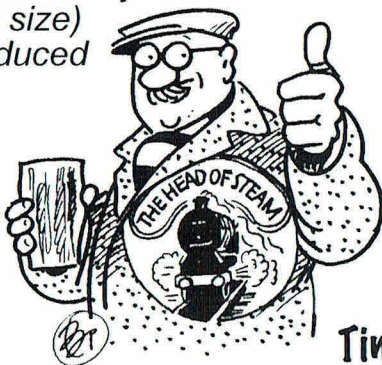
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Cottage

Phoenix

O'Hanlon

Hop Back

Brakspear

Black Sheep

Timothy Taylor

Branch Update

NORTH LONDON. Alison Cox 0181-742 0498 (H) 0181-746 8148 (W). Any social queries contact Gary White 0181-801 9513 (H), 0181-772 6045 (W), email: <g.white@sfxavier.ac.uk>.

Mon 2 (8.00) Branch Social. WENLOCK ARMS, 26 Wenlock Road, N1 - Tue 10 (8.00) Branch Meeting (including preliminary Good Beer Guide selection) DUKE OF HAMILTON, 23 New End, NW3 - Tue 17 (8.00) Autumn/Winter Pub of the Season Presentation. HEAD OF STEAM, Euston Station Colonnade, NW1 - Tue 24 (8.00) Branch Social. SWAN, 7 Cosmo Place then QUEENS LARDER, 1 Queen Square, both WC1 - Mon 30 (8.00) Branch Social. WENLOCK ARMS, 26 Wenlock Road, N1 - Tue 8 Dec (8.00) Branch Social. MAGDALA TAVERN, 2A South Hill Park then FREEMASONS ARMS, 32 Downshire Hill, both NW3

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

The dust has now settled over Twickenham following the overwhelming success of our beer festival there at the end of September. We were extremely pleased at the huge turnout (Thursday night was 100% up on Feltham last year) but our delight is tempered by the facts that some people were unable to get in on Friday night as the hall was full to bursting and that we closed early on Saturday because we had run out of beer. If you failed to get a drink on either evening we are very sorry. The size of the hall is something we cannot do much about but we shall have more beer next year so we hope to last to the end and we are contemplating longer opening hours - so we suggest that you try coming earlier next time.

Beer of the Festival was Aurum Ale from the new Alchemy Brewery at Hersham. We obtained a firkin of each of their two beers (the other is called Halcyn Days) and both had run out by the middle of the first evening. A hurried phone call to David Gwylliams at Alchemy brought us emergency supplies for Saturday - and once again two more firkins were sold out.

Thu 12 (8.00) Open Branch/Committee Meeting. JOLLY COOPERS, 16 High Street, Hampton.
SOUTH EAST LONDON. Rob Close 0181-659-8067 (H - answerphone), E-mail: rob_close@msn.com.

Due to problems with the dates for the brewery visit, this has been put back a month and will definitely happen on Saturday 28th November. The cost will be £6-50, which include a buffet, as well as a tour and plenty of samples! We are also looking to put on a coach, with pick-ups at Lewisham, Beckenham, Bromley and Swanley, at about £5 each. Please let myself or any of the other committee members know if you want to come so that we can make the necessary arrangements. Alternatively, we will meet at Chatham Station just after Noon. Check with Andy, Chris or Rob for train times.

This month there is the first Planning Meeting for next years Catford Beer Festival. There have been a number of changes within the Organising Committee, so there is an excellent opportunity for new members to come along and help out.

Tue 3 (9.00) Social following Committee Meeting. ASHBURNHAM ARMS, 25 Ashburnham Grove, SE10 - Tue 10 (8.00) Branch Social and Pub of the Year Presentation. WHEATSHEAF, 6 Stoney Street, SE1 - Mon 16 (8.00) Social. VICTORIA, 757 Woolwich Road, SE7 - Wed 18 (8.00) Catford Beer Festival Planning Meeting. BLACK HORSE AND HARROW, 167 Rushey Green, SE6 - Thu 26 (8.00) Social. BROCKLEY JACK, 410 Brockley Road, SE4 - Sat 28 Trip to FLAGSHIP BREWERY. Meet at 12-00 at Chatham Station. NOTE CHANGE OF DATE - Mon 30 - Social following Committee Meeting. ROYAL OAK, 44 Tabard Street, SE1.

SOUTH WEST ESSEX. Andrew Clifton 01708 765150 (H).

Wed 4 (8.30) Social. PLOUGH INN, Navestock Heath, (OS: TQ538970) - Thu 12 (8.30) Social. GREAT SPOON OF ILFORD, Cranbrook Road (A123), Ilford - Thu 19 (8.30) Social at Rochford Beer Festival, Freight House, near Rochford Railway Station - Thu 26 (8.30) Social. CHEQUERS, 213 Rayleigh Road (A129), Hutton

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

With the 1999 Good Beer Guide barely hot off the press, it will soon be time to start thinking about the 2000 guide. The Branch will be holding a shortlisting meeting in January and each pub on the shortlist will then be formally inspected by members of the branch before our GBG selection meeting in March.

We now have a branch representative for each postal district within the branch area. One of the jobs of the district rep is to act as a contact point for local pub goers. So if London Drinker readers

Branch Update

wish to recommend particular pubs for our GBG shortlist, they should get on the phone to the local reps, preferably during November or December. Names and phone numbers are given below. (Note - these are home numbers unless otherwise indicated.)

SW2	Chris Cobbold	0181-674 0556
SW4	Andy Bovey	0181-675 5151 ext 265 (work)
SW8	Geoff Strawbridge	0181-540 1663
SW9	Bert Field	0171-733 7195
SW11 (north)	David Paterson	01932-226940
SW11 (south) & SW12	Chris Cobbold	0181-674 0556
SW15	Paul Watkins	0378 665666 (mobile)
SW16	Andy Robinson	0181-653 8885
SW17	Mark Bravery	0181-540 9183
SW18	Martin Butler	0181-542 3158
SW19 (north) & SW20	Sue & 'Arry Hart	0181-540 8914
SW19 (south) & Morden	Steve Blann	0181-542 3823
Mitcham	Ray Johncock	0181-395 6703

Forthcoming Events: Mon 16 (7.30) Open Committee Meeting. CASTLE, Tooting 38 High Street, SW17 (back room) - Fri 27 Brixton Social. Meet (7-7.30) BEEHIVE, 407 Brixton Road (turn right out of Brixton Station, then 1 minute walk), then (8.30) FLOURMILL & FIRKIN, 442 Brixton Road, finally (9.30) TRINITY ARMS, 45 Trinity Gardens.

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

Fri 6 (8.30) Social. PUMP HOUSE, Local Board Road - Wed 11 (8.00) Branch Auction. WEST HERTS SPORTS CLUB (viewing from 7.30) - Wed 18 (8.30) Abbots Langley Social. COMPASSES then (9.30) SWAN - Thu 26 (8.30) St Albans Road Social. WISHING WELL then (9.00) STAG; (9.30) LEVIATHAN; (10.00) WHITE LION - Sun 29 (8.00) Branch Committee Meeting. WEST HERTS SPORTS CLUB.

WEST LONDON. Di Kehoe 0171-218 3999 (W).

The last Branch Meeting of the year will be on Thursday 5th at the BRITANNIA TAP, 150 Warwick Road, West Kensington, W14. All are welcome to this small Youngs house at the heart of the branch area. 8.00pm start please. Nearest Tube is Earls Court

On Wednesday 18th we shall be having a social evening at the ANDOVER ARMS, 57 Aldeney Road, Hammersmith, W6. A two bar Fullers back street local incorporating a Thai kitchen. Hammersmith is the nearest Tube station.

The Three Lions Pub Crawl will be held on Thursday 26th, starting at 8.00pm in the RED LION, 2 Duke of York Street, SW1, a Nicholson's pub. From there we move on around 9.00pm to the GOLDEN LION, 25 King Street, SW1, also a Nicholson's pub. The last pub is the RED LION, 23 Crown Passage, SW1 for 10.00pm; this is an Innentrepreneur house. Nearest Tube is either Piccadilly Circus or Green Park and the area is served well by buses from all directions.

WEST MIDDLESEX. Paul Dabrowski 0181-571 9146 (H), 0171-713 3882 (W).

Thu 5 (8.00) Pre-Festival Publicity Clubs Crawl. Start WORKING MEN'S CLUB, Dominion Road then BRITISH LEGION CLUB, The Green; CONSERVATIVE CLUB, High Street and BROADWAY TRADES CLUB, Broadway, all Southall.

Wed 11 (8.30) Branch Meeting. Victoria Hall, Ealing Town Hall, New Broadway, Ealing. Helpers appreciated beforehand.

Thu 12 (11.00am) to Sat 14 (11.00pm) BEER ON BROADWAY Ale Festival. Victoria Hall, Ealing Town Hall, New Broadway, Ealing. Helpers appreciated during and afterwards.

Thu 19 (8.30) Post-Festival Debrief & Winter Warmer Welcome. WINDSOR CASTLE, Ealing Film Studios, Ealing Green, Ealing. Meet Red Lion, St Mary's Road, Ealing from 8.00.

Wed 25 (9.00) London Drinker Pickup. RED LION, St Mary's Road, Ealing

Deadline for the December edition, 6th November. Material for February to arrive by 8th January.

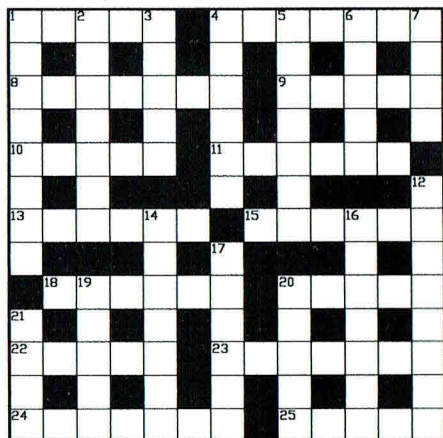
Please be sure to send all diary material to Andy Pirson.

Crossword

LONDON DRINKER CROSSWORD

Compiled by DAVE QUINTON

£10 PRIZE TO BE WON



ACROSS

1. Tot having a play. [5]
4. On the receiving end of kick I have made. [7]
8. A doctor got up for him. [7]
9. Arouse a long member. [5]
10. Fail to declare conductor's equipment? [5]
11. Hit recorded with ultimate rap in it. [6]
13. Case involving fashionable clergyman. [6]
15. Article I trod around with skill. [5]
18. Beginning to see alternative to a drink. [6]
20. He teaches how to tickle trout. [5]
22. I fret about putting things right. [5]
23. Describing something with pride. [7]
24. In the main he works. [7]
25. Pale like a bird. [5]

DOWN

1. Ward's disadvantage? [8]
2. River Tiber overflowed on a judge. [7]
3. A seed or nut. [5]
4. In extreme poverty fast creating wealth. [6]
5. Authorised career to be cut short. [7]
6. A Frenchman has time for this picture. [5]
7. See me turn up with my award. [4]
12. Man of the theatre eating the first fish. [8]
14. Get drunk and screw up? [7]
16. No way to get wealthy bird. [7]
17. Sportsman ran leg all wrong. [6]
19. Pass back and forth. [5]
20. She's heard, apparently, on TV. [5]
21. Murderer making partial come-back. It takes some beating. [4]

Name

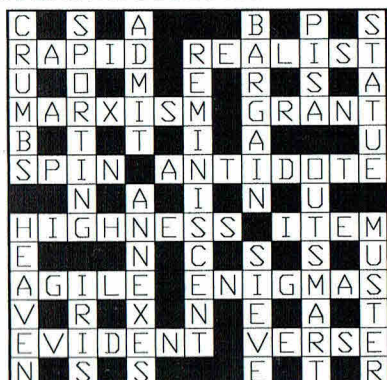
Address

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

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

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

LAST MONTH'S SOLUTION



Winner of the prize for the September Crossword:
Al Mountain, Chigwell.

Other correct entries were received from:
Tony Alpe, Pat Andrews, Mark Antony, Geoff B, Alan Brooke, Neil Chapman, Chris Fran & a Spotty Dog, A.P.Comaish, Dik Denman, Dudley Freeman, Gobbles the Dog, Eileen Graves, Paul Gray, J.E.Green, Billy Hernon, Graham Hill, T.V.Kemp, Dylan Mason, Eoin Mor, Terry Neill and a bit of Geoff, Rab Noolas, Rod Prince, Derek Pryce, Geoff S, Super Scooper, Bryan Smith & Isa, Tony Watkins, Martin Weedon, D.Woodward, Yak, Pete Yarlett.

EXTRA SPECIAL BITTER



THREE WORDS YOU CAN BELIEVE IN.

Capital Pubcheck

UPDATE 140

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.

Of the thirteen brand new pubs and bars reported this month across the Capital, only five offer real ale, including one each for the Puzzle, Regent Inns and Wetherspoon chains. Disappointingly, a new brewpub in EC2 City dispenses only fizz beers from its shiny new equipment. It is increasingly the case that many new openings and refurbishments aimed primarily at young drinkers either offer no real ale or provide it only as a token presence. Worthy of note is a Good Beer Guide listed pub in WC2 acquired by Sam Smith's which has retained its handpumps! Sadly the latest Wetherspoon outlet in Welling is the first to be spotted equipped only with brim measure glasses following the company's recent turnaround on serving full measures in lined glasses.

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.

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

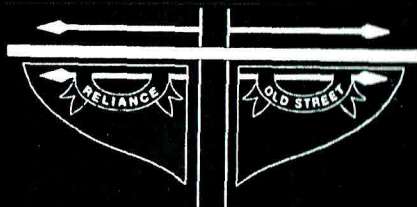
NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

EC1, FARRINGDON BARS, 25-27
Farringdon Road. Draught Bass. Greene King; Abbot Ale. Hancock: HB. Young: Bitter. New Regent Inns Free House opened in October in former commercial premises being converted for residential use above. A tiled forecourt leads left or right into a large bar area fitted out in identikit style to just about every other new bar in London ie. light pine flooring and furniture, cream walls, spot lighting, abstract paintings, etc. A few comfy pastel coloured sofas and TV for sports events. Small raised non-smoking area at rear. Food, disabled WC. Open Mon-Sat 11-11. Closed Sun.

EC2, PACIFIC ORIENTAL,
1 Bishopsgate. New brewpub, bar and restaurant opened in October in former bank. The brewing equipment supplied by Casper Shultz of Bamberg, Germany, is prominently displayed at the front of the bar and four beers are brewed comprising: Orchard (fruit beer) 4.6%, Pils (lager) 5%, Weiss (wheat beer) 5% and Bishops (bitter) 4.5%. Disappointingly the latter (along with the other beers) is served through a continental style font from tanks believed to be kept under gas pressure. Cream painted decor and pine floors. Oriental food, restaurant upstairs. Open 11.30-11 Mon-Fri only.
EC4, CARRIAGE HOUSE, 54 Farringdon Street. No real ale. A Free House/bar and brasserie with vaults restaurant in former shop unit.
EC4, HOOP & GRAPES, 20 Farringdon

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Capital Pubcheck

CAPITAL PUBCHECK

UPDATE 140 continued

Street. Reopened and renamed SAMUELS after major refurbishment of surrounding area. No real ale. Now a Free House/bar and restaurant, ex Courage. (E49, U69)

WC2, BAR 38, 1 Long Acre. No real ale. Free House/bar in former bank premises.

WC2, JOHNSTONS, Strand Palace Hotel, Burleigh St. No real ale. Free House/bar attached to hotel with separate entrance in Burleigh St.

EAST

E2, SALMON & BALL, 502 Bethnal Green Rd. Courage: Best Bitter. (E84, U98)

E4, CHAMPERS BAR, 225 Chingford Mount Rd. No real ale. A bar and restaurant in former shop premises.

E4, WISHING WELL, 11 Hall Lane. Ushers: Best Bitter. New Free House in former electricity showroom. A freestanding brick building with a clock up top. Comfortably furnished in traditional style with fussy carpet, tiled bar area and bare brick and orange painted walls covered with pictures. TV screens hang from ceiling for sports events. Background music, disabled WC. Open all permitted hours.

E11, CROPPY ACRE, 345 High Rd. Tetley: Bitter. Formerly HALFWAY HOUSE. (E128, U108, U109, U125, U130)

E15, SWAN, 31 The Broadway. Courage: Best Bitter, Directors Bitter. Wadworth: 6X. Refurbished by new owner Wizard Inns, ex Grand Met (Watney). (E155, U113, U134)

NORTH

N1, OVERDRAFT, 74 Upper St. No real ale - H unused. Free House/bar in former shop unit.

N12, SCOTT'S, 230 Woodhouse Rd. No real ale. Free House/bar in former shop unit.

N15, MITRE, 89 High Rd. Renamed **GOLDEN STOOL**. Draught Bass. Fuller: London Pride. Music venue at rear. (N125)

N16, BOOTH'S, 71/73 Stoke Newington Church St. No real ale. Free House/basement bar with upstairs restaurant in former commercial premises.

N17, HERON WINE BAR & BRASSERIE, Heron Hospitality Centre, Hale Wharf, Ferry

Lane. 2 Guest ales (G). Stairs or lift lead to second floor bar and restaurant. Pinewood floor, wicker chairs, abstract paintings and views over River Lee Navigation. Tapas menu and occasionally live jazz. Open all permitted hours, (restaurant 12-9.30 Tues to Friday, 6-10.30 Sat).

SOUTH EAST

CROYDON, WISEGUYS, 187-191

London Rd. Fuller: London Pride. Greene King: Abbot Ale. Members club in former car showroom. Basic decor. Food. Music. Open normal pub hours.

WELLING, NEW CROSS TURNPIKE, 55 Bellegrove Rd. Courage: Directors Bitter. Marston: Sundance. Shepherd Neame: Spitfire. Theakston: Best Bitter. 2 Guest beers. Wetherspoon Free House opened late September in former bank. One of the full length windows at the front is etched with a map of the New Cross Turnpike, established in the reign of King George III and which ran through Welling, being part of the road to Dover, with a tollgate nearby at Crook Log. The hanging sign shows the correct spelling of the name whereas the main sign shows 'Newcross' as one word in error. Light airy interior with cream painted wood panelled and pastel green walls and brightly patterned carpets. It is entered through double glass doors, and to the left is a comfy seating area with 'fireplace' flanked by dusty books. Towards the rear is a raised seating/no smoking area with exposed brickwork leading to an outside patio. Stairs at the front lead up to a balcony seating area overlooking the bar complete with 'pulpit'. More comfy seats, another 'fireplace' and more dusty books lead on through to a roof garden. Nearby the local history panels can easily be missed being consigned by the designer to a corridor leading to the toilets! Only brim measure glasses are available (necessitating a request for a top-up at the time of survey) in accordance with Wetherspoon's retrograde step to phase out lined glasses. Will posters advertising 5% less beer now be displayed? Disabled WC. Food. Open all permitted hours.

SOUTH WEST

SW11, PUZZLE, 47-49 Lavender Hill.

Courage: Best Bitter, Directors Bitter (both

Capital Pubcheck

CAPITAL PUBCHECK UPDATE 140 continued

£2 a pint!). Latest Puzzle Pub Co Free House opened July 1998 in former Co-op store. Furnished in contemporary style with light wood floor and furniture, tables and chairs, sofas, 'fireplace', dusty books, etc. Newspapers and large screen TV for sport. Patio at front. Food, disabled WC. Open all permitted hours.

PUBS CLOSED OR CEASED SELLING REAL ALE

NORTH

N7, JUG O'PUNCH. Ascot, converted to residential use. (N88)

N16, RYANS. Free House, H removed. (N131)

NORTH WEST

NW9, UPPER WELSH HARP. Allied (ex-Taylor Walker), demolished. (U109)

NW10, GREEN MAN. Fuller, H unused. (N223)

SOUTH WEST

HAM & PETERSHAM, DYSARTS.

Corporate Catering. H removed following refurbishment. (SW136)

KINGSTON, KINGSTON MILL. Bass, H unused. (SW143, U135)

SURBITON, RISING SUN. Bass, H unused (SW162)

WEST

ISLEWORTH, LABOURING BOYS.

Grand Met (ex Watney), now demolished. (W131, U95, U129)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

WC2, ANGEL. -Beers listed. +Sam Smith: OBB. After expiry of Innpreneur lease, Sam Smiths have finally taken over management following acquisition of the freehold last year. Thankfully real ale has been retained in this GBG pub so far. (W32, U98, U106, U133)

WC2, CROWN & ANCHOR. -Beers listed. +John Smith: Bitter. +Wells: Bombardier.

+Young: Bitter. Now a Free House, ex Grand Met (Watney). (W53)

EAST

E3, BOW BELLS. -Beers listed except Young: Bitter. +Adnams: Bitter. +Fuller: London Pride. +Greene King: Abbot Ale. Recently refurbished in traditional style. Guest beer promised soon. Food now available 12-3, 5-8 Mon to Sat and 12-3 Sun. (E89, U137)

E4, KINGS HEAD. -Beers listed except Tetley: Bitter. +Marston: Pedigree. +Morland: Old Speckled Hen. +Guest beers. Now an Allied Festival Ale House. (E96, U73)
E6, EARL OF WAKEFIELD. Now part of Bass owned East London Pub Co chain. (E104, U89)

E10, COACH & HORSES. -Worthington: Best Bitter. +Courage: Best Bitter (£1.30 a pint). (E123, U75, U124, U134)

E11, HEATHCOTE ARMS. Now part of Bass owned East London Pub Co chain. (E128, U136)

E11, NORTH STAR. Now part of Bass owned East London Pub Co chain. (E129, U136)

E13, CASTLE. Now part of Bass owned East London Pub Co chain. (E135, U86)

E13, DUKE OF EDINBURGH. Now part of Bass owned East London Pub Co chain. (E135)

E15, KING HAROLD. -Guest beer. +Courage: Best Bitter. (E153, U85, U91, U113, U130)

CREEKMOUTH (BARKING),

CROOKED BILLET. Now part of Bass owned East London Pub Co chain. (X40, U79)

ILFORD, PLOUGH. Now part of Bass owned East London Pub Co chain. (X66)

NORTH

N16, MAGPIE & STUMP. Renamed **TUP (STOKE NEWINGTON).** -Beers listed. +Courage: Best Bitter. +Marston: Pedigree. +Theakston: XB. Now operated by Tup chain, ex Saxon Inns. (N129)

NORTH WEST

NW4, GREYHOUND. -Beers listed. +Courage: Best Bitter. Directors Bitter. +Flowers: Original Bitter. +Fuller: London Pride. +Guest beer. Now run by Surrey Free Inns, ex Richardsons (N193, U110)

Capital Pubcheck

CAPITAL PUBCHECK

UPDATE 140 continued

NW9, WHITE LION OF MORTIMER.

Renamed **WORLDS END** by new owners Ambishus. -Beers listed except Courage:

Directors Bitter. +Bass: Toby Cask.

+Courage: Best Bitter. +Greene King: IPA, Abbot Ale. +3 Guest beers. (U138)

EDGWARE, BLACKING BOTTLE. -

Beers listed except Courage: Directors Bitter.

+Bass: Toby Cask. +Courage: Best Bitter.

+Greene King: IPA, Abbot Ale. +3 Guest beers. (N255, U138)

SOUTH WEST

SW4, AULD TRIANGLE. Renamed **AROUND THE CORNER.** Still fizz. (SW59)

KINGSTON, ARTFUL DODGER. Now Scottish & Newcastle, ex Intntrepreneur (Corporate Catering lease) (SW140)

KINGSTON, BLACK HORSE. -Beers listed. +Courage: Best Bitter. (SW140)

KINGSTON, BULL & BUSH. -Courage: Best Bitter. +John Smith: Bitter. (SW140)

KINGSTON, CAMBRIDGE ARMS. -Ruddle: Best Bitter. +Courage: Directors Bitter. (SW140)

KINGSTON, DUKE TAVERN. -Wells: Eagle. +House beer (Dukes Special), origin unknown. (SW141)

KINGSTON, KINGSTON LODGE HOTEL. -Beers listed. +Draught Bass. (SW143)

KINGSTON, SIR ROBERT PEEL. -Greene King: IPA. +Fuller: London Pride. +Guest beer. (SW144)

KINGSTON, WHEELWRIGHTS ARMS.

-Beers listed. +Courage: Directors Bitter.

+Theakston: Best Bitter. (SW144)

NEW MALDEN, EARL BEATTY. -Beers listed. +Courage: Best Bitter, Directors Bitter. (SW151)

SURBITON, BERRYLANDS. Now Scottish & Newcastle, ex Intntrepreneur. (SW160)

SURBITON, BRITANNIA. -Draught Bass. +Fuller: London Pride. (SW161)

SURBITON, ROYAL OAK. Now Scottish & Newcastle, ex Intntrepreneur. (SW163)

WEST

HANWORTH, HORSE & GROOM. Now badged as part of S&N's 'John Barras' chain. (W108, U94, U107)

ISLEWORTH, COUNTY ARMS. -Beers listed. +Boddington: Bitter. +Courage: Best Bitter, Directors Bitter. +Marston: Pedigree. Free House acquired and refurbished by Wizard Inns. (W130, U86)

CORRECTIONS TO UPDATE 139

NEW & REOPENED PUBS ETC.

EC4, FINE LINE London Pride is £2.40 a pint.

PUBS CLOSED ETC.

HARROW, GREENHILL. Should read **GREENHILL TAVERN.**

OTHER CHANGES ETC.

W1(S), HANDSEL TAVERN. Should read: renamed **BAR(LOGIC)**1 Downstairs is Sub(Logic)2. Note full address.

W2, D LAFFERY'S. Should read **D LAFFERTYS & SONS.**

★ ★ ★ ★ ★

LESBIAN & GAY NEWS

LAGRAD is a group of lesbian and gay members of the Campaign for Real Ale organising to extend the Campaign to the lesbian and gay scene. The group meets regularly on the first Wednesday of every month from 7.00 p.m. onwards in the upstairs bar of the King's Arms, 23 Poland Street, London W1. All are welcome.

NOVEMBER PROGRAMME:

Wed 4th (7.00 p.m.) The **KING'S ARMS**, 23 Poland Street, W1, 0171-734 5907, (Monthly meeting).

Fri 13th (7.00 p.m.) Ealing Beer Festival, Ealing Town Hall, New Broadway, W5. Meet somewhere towards the entrance end, at least during the earlier part of the evening.

Fri 20th (7.30 p.m.) **QUEEN'S ARMS**, 223 Hanworth Road, Hounslow, 0181-230 4775.

Usher's of Trowbridge pub - not exactly common in London and unheard of in gay venues. Well worth the effort for real ale fans.



proudly announce the opening of

The Bridge House

218 Tower Bridge Road, London SE1

(on the southside approach to Tower Bridge)

Telephone 0171 407 5818

Southwold Bitter and Broadside
plus rotating guest beer

Modern British Cooking

Function Room (with own bar) available

Open all permitted hours

Cellar and beer line cooling to ensure
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in London”**

From Our Archives

FIFTEEN YEARS AGO the yellow cover of the 24-page November 1983 issue bore a photograph of the Black Friar, EC4 at the meeting of Queen Victoria Street and New Bridge Street (opposite Blackfriars Station), whose history and architecture were described in the content. The White Cross, Richmond, was also featured in a Pub Profile.

The subject of short measure was discussed in the Editorial, which described the dearest price for a pint to have been reported - £1.02 - as a Rip-Off.

Nicholson's, taken over by Allied Breweries the previous year, had completed renovations on a number of London pubs, and were intending to increase their estate to 50 houses, some out of town. They had adopted a policy to "provide the very best of British inn keeping". This included a lack of plastic and chrome in pub decor, and absence of intrusive noise such as juke boxes and Space Invaders.

Ind Coope were pushing Burton Ale in a big way, and forms had gone out to landlords wishing to join the "Burton Ale Guild of Master Cellarmen". Actually the resident gremlin misprinted the third word of the title as "Guide" - make what you want of that.

It was intended that the 1985 Great British Beer Festival should be held in London after one more year in Birmingham. In the event, it actually took place in Brighton. At the 1983 GBBF the Strong Beer category was won by Fullers ESB - which had won more prizes than any other beer at GBBFs.

The East London Real Beer Guide had just been published, priced £1 and listing 1045 pubs, of which 390 (37.7%) were fizz.

TEN YEARS AGO in November 1988 the cover of the 32 page issue had red as its theme colour - deliberately chosen for reasons soon to become apparent. Its panel was divided in half, one side with a reduced illustration of the 1989 Good Beer Guide cover. Unfortunately the printers omitted the captions, which would have led the reader to wonder why the other half bore the photograph of a disreputable looking individual lurking in a pub doorway clutching a bag in one hand and a long knife in the other.

In the recently re-opened Alexandra Palace (it had been burnt out in 1980, just prior to the Great British Beer Festival, which had to be held in tents in the grounds instead) a Real Ale bar had been opened. Naturally it was named the Phoenix. Meanwhile a might-have-been Firkin pub had opened as a free house on Kew Gardens Station as the Pig & Parrot. It is now known as the

Flower & Firkin, so things have gone full circle.

Barry Horwell, under the pseudonym "Rosie Crown" (he was then landlord of the Rose & Crown at Clapham Old Town) presented "A Classic Weekend", in which he had visited several pubs well to the west, in Gwent and the Marches.

The sinister character figuratively, as well as physically speaking on the front cover was in fact myself. As there was no illustration available for the purpose it fell to my lot to pose for the camera as Jack the Ripper. This was to tie in with Merton's Historicrawl - entitled "A Ripping Yarn" - written to coincide with the centenary of the end of the Whitechapel Killer's reign of terror. The photographer - who luckily was a good friend of mine - tried a pavement-level victim's eye view and was so unnerved that the camera shook and the shot was unusable.

The Crawl covered the murder sites and pubs in the vicinity, and illustrations were used from our own, and also very macabre contemporary sources, mainly the Police Budget Edition of "Famous Crimes Past & Present" - price one penny. Being a Ripperologist who also taught the real Merton, I had not a little to do with the production of the piece!

The Pitfield Brewery in East London had acquired its first pub, the Ship & Blue Ball just off Shoreditch High Street. The Landlord was Julian Farrow, formerly chairman of ELAC Branch and CAMRA London.

Dear Dipsy had been inconvenienced by a postal strike (so he claimed), and had only one letter, or rather message, to answer - it had been received by his crystal ball - of the chipped corner, which could only relay incoming messages - from a Mr G Fawkes whose address was given as The Tower, EC 1. It had a lot to do with explosions, and if that doesn't make sense, think of the date of issue.

FIVE YEARS AGO the forty pages of the November 1993 issue were contained within covers bearing the second colour I can best describe as mustard. The front bore a photograph of The Old Sergeant, Wandsworth, and the back an advert for the 12th Pigs Ear Beer Festival. For some reason the entry fee for all

THE INAUGURAL



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The pacesetter in the Scottish ale revival has been the Caledonian Brewery in Edinburgh
Roger Protz - World A-Z of Brewing

Web site: <http://www.Caledonian-Brewery.co.uk>



-From our Archives-

continued from p.35

days was listed as \$2 (two US dollars) after 4pm except on Saturday, when it cost £1. I'm not sure whether the theme for the Friday night, named as Headbanger Horrow" (sic) was a misprint.

Chris wrote in his Editorial about criticisms sometimes made regarding the running of beer festivals, particularly concerning the lack of choice of beer at certain times. Himself a very experienced organizer of festivals, he pointed out that a new festival does not know how things are likely to go from previous years. He remarked that as the majority of complaints come from CAMRA members, perhaps they should have a better understanding of the problems, and might care to volunteer themselves in the festivals.

All the usual puzzles appeared in Idle Moments, and a new one, not given a title but was actually a brain teaser. The reader was challenged to reassemble various amounts of certain letters of the alphabet, totalling 58, into a "Full Set". I certainly didn't understand that and the following month Andy clarified the situation, saying the requirement ought to read "Fuller Set", as the letters, when re-shuffled; gave the complete names of each of that company's draught beers. I believe Andy plays Scrabble.....

The 1994 Good Beer Guide, the 21st, had recently been published, cover price £8.99.

In a centre-page spread, Wetherspoon's listed its pubs including the newly opened JJ Moon's, Hornchurch and the Barking Dog in (guess?) Barking. Six others were soon to open, in Purley, Sutton, Loughton, Norwich, Putney and Denmark Hill. The last two had been pubs previously, rather than premises converted for the purpose. JJ Moons, Streatham, was about to revert to its original title of the Crown & Sceptre and the Tanner's Hall, Stoke Newington as the Rochester Castle. The same company was to have a 4-day beer festival in all its houses, where 30 different beers would be sold at £1.30 a pint.

"Beer and Pubs in Dusseldorf" was the first half of a two-part article in which Dick Ebohn reviewed the beers of that city, and Cologne which followed in December.

McMullen's of Hertford had launched a Special Reserve Anniversary Porter for a limited period. It was available in 90 pubs, of which 18 were in Greater London.

Until next time -
Cheers!

Martin Smith

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
- * Bed & Breakfast
- * Selected for the 1998
CAMRA Good Beer
Guide

* Open all permitted hours

Ever changing guest
beers from micro
and small regional
breweries

- from
£1.70
a pint



* singing voice required Friday evenings

Greetings, may blessings be on the cooking pots. Let's kick off with a quotation. This time it covers from Michael Flanders (1922-1975).

"If God had intended us to fly, he would never have given us the railways."

At the distribution of last month's London Drinker I was approached by a CAMRA member who claimed I had got the quotation wrong in question No. 8 of the trivia. He was adamant that the opening line to "Sea Fever" should read:

"I must go down to see again the lonely sea and the sky."

I have done a little bit of research in the meantime and have come to the conclusion that you are wrong, Rob. I admit that from the line quoted (or misquoted) I got it slightly wrong but the published sources I can find all agree that it should read:

"I must go down to the seas again, to the lonely sea and the sky."

A friend of mine recalls seeing an interview with Kenneth Williams on the television who had discussed the line with John Masefield before he died in 1967 (No, I didn't realise it was as recently as that, either). Apparently the pluralisation of seas (DEFINITELY not "see") may have been a printer's error in the first edition but the poet could not quite remember. So there you have it (unless somebody can come up with an alternative published source).

Well that seems to have used up all the spare space so I'll just get on with the puzzle bits with the minimum of silly bits inbetween. Here are the solutions to last month's number puzzles:

1. 140,000 Definitions in the Concise Oxford Dictionary.
2. 24 Litres was the Cubic Capacity of the Napier Lion Aero Engine.
3. 4 Engines on Concorde.
4. 40 Sixpences in a Pound (Old Money)
5. 16 Strings in a String Quartet.
6. 3 Wheels on My Wagon (by the New Christie Minstrels)
7. 1915 Sinking of the Lusitania
8. 1431 Joan of Arc Burned at the Stake
9. 4 Kings in a Deck of Cards
10. 911 Porsche with the Engine at the Back.

And here are this month's:

1. 100 C is the FSI
2. 120 M is the D of CD
3. 1024 M in a G
4. 3 K in a H

5. 114 M from L to N
6. 5 PVAT on E
7. 3 NOH by FS
8. 2037 F is the H of S (HP of the I of M)
9. 277 M in S (P over TTF)
10. 31 C in the U of C

Now its brewery anagram time, again starting with last month's answers.

- | | |
|-------------------|--------------|
| 1. MAD LOVER INN | INVERALMOND |
| 2. SLEW NOT! | WELTONS |
| 3. NOT COINS | CONISTON |
| 4. WALES DEAL | SWALED ALE |
| 5. MY HEN IS COLD | OLD CHIMNEYS |

... followed immediately by this month's:

1. MERE CAVE CHUNK
2. RUM VALE
3. NO BUM'OLE
4. REG FLOOD
5. TELL ANY CHIVE

This month I thought I would call 5BY4 "C-side" Beers as they all start with the letter C. All you have to do is match the brews with the breweries (and try to ignore the rotten pun). Answers as usual at the end (Don't you just hate people who can't write sentences with verbs in. I can, but sometimes I choose not to out of spite). Anyway, here are the beers.

1. Cherry Bomb
2. Crusader
3. Churchills Pridge
4. Cliffe Hanger Porter
5. Cheshrie Cat
6. Celtic Queen
7. Crooked Furrow
8. Coyote
9. Cooking
10. Coiners

... and here are the brewers:

- A. Pilgrim
- B. Grainstore
- C. Icenii
- D. Ryburn
- E. Leith hill
- F. Smiles
- G. Wolf
- H. Dark Star
- I. Hoskins
- J. Hanby

Right. Trivia Time again. Here are the answers (including No. 8 for the second time):

1. Roger Bannister ran the first sub four minute mile (3 minutes 59.4 seconds)
2. Saint Peter
3. The twin west towers
4. Pipe line Under the Ocean
5. William Pitt the Elder
6. Lord Byron
7. Maiden Castle
8. John Masefield
9. Spike Milligan
10. The day before - they married on 29th April 1945.

And here, to finish up with are this month's questions:

1. Who nailed his 95 Theses to the door of the Cathedral in Wittenburg?
2. Whose cartoons appeared regularly in a national daily and Sunday paper from Sunday 3rd October 1943 until Sunday 23rd June 1991?

AN INVITATION

Are you a CAMRA member living in London? Do you go to your local branch meetings? If the answer is yes to the first question and no to the second then you are one of the people that this article is aimed at.

CAMRA is run entirely by volunteers and currently many London branches are struggling along with two or three activists who do all the work whilst the rest of their branch membership sit back and enjoy the benefits. Beer festivals, newsletters and the Good Beer Guide involve a lot of work when only a few people get involved. Each CAMRA beer festival has to be planned, organised and manned by volunteers; every newsletter - including London Drinker - is typed and laid-out in someone's own time, no-one is paid to do it; every pub in the Good Beer Guide has to be visited and surveyed every year by ordinary members.

None of these things get done by magic but by the hard work and dedication of the few.

CAMRA has won many battles on behalf of the consumer, but many battles are lost due to apathy and disinterest. Local pubs are renovated, ripped apart or just closed down because the local branch

3. Against what disease did Dr. Jonas Salk develop a vaccine between 1952 and 1954?
4. What town's name is derived from the two rivers Dhoo and Glass?
5. In which town did Sir Isaac Newton attend school in the 1650s?
6. Carpology is the study of the structure of what?
7. Why did the Duke of Wellington advise Queen Victoria to "Try sparrowhawks Ma'am"?
8. Who wrote the novel "The Cruel Sea"?
9. Who was the first person to sail single-handed round the World?
10. What was the name of the boat in which he achieved this feat?

Finally, here are the answers to 5BY4: 1-J, 2-A, 2-I, 4-H, 5-F, 6-C, 7-E, 8-G, 9-B, 10-D.

Well, that's about it. See you next time for the Christmas edition (Blimey! Comes round quick, don't it).

Andy Pirson

did not have enough people to keep an ear to the ground and report on plans. The campaign for more flexible licencing hours could be won if more people were to their local MPs, in a similar way the use of lined glasses could now be law if more pressure had been put on MPs.

CAMRA has over 51,000 members and probably less than 5,000 of those members do more than read What's Brewing every month.

Yes, by joining you are helping the organisation but by staying home or sitting quietly in your local pub you are not allowing us to realise the full potential of our organisation.

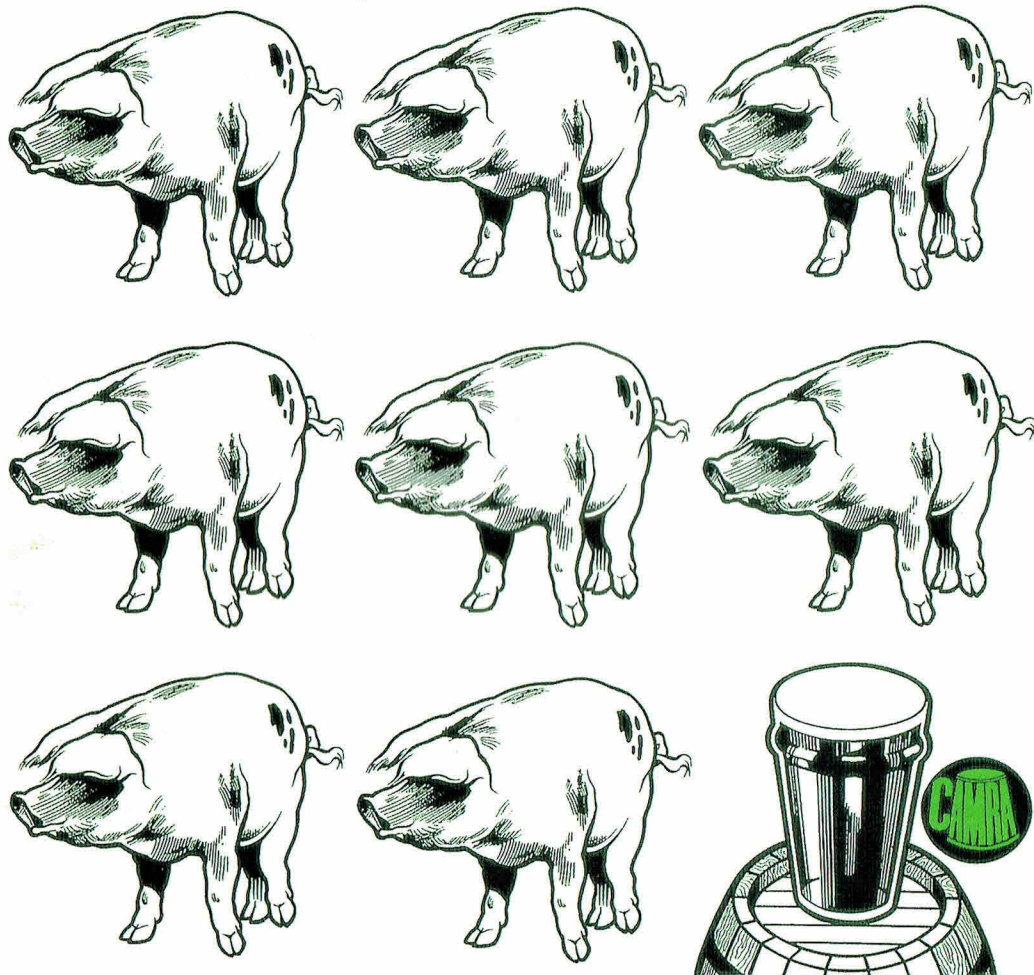
Why not go to a branch meeting or social near you soon? You will be made to feel welcome and could discover talents you never knew you had, contact your local branch via the Branch Contact listed elsewhere in the magazine.

Alternatively, for a nice gentle introduction why not come along to the All-London CAMRA Christmas Social is at the Rugby Tavern, 19 Great James Street, WC1, 7pm on 12th December 1998. A small charge of £5 per person will secure you food and good company!

WHERE TO BUY

The Editors regret that due to pressure on space in this issue the Where to Buy column has had to be held over. It will in future appear periodically as space permits.

THE SEVENTEENTH



PIG'S EAR BEER FESTIVAL

TUESDAY 1st – SATURDAY 5th DECEMBER 1998
At OLD TOWN HALL, STRATFORD, LONDON E15

LAUNCH: TUESDAY 4pm – 11pm

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

FOOD: ALL SESSIONS

FREE CRECHE: SATURDAY 12 noon – 5pm

ADMISSION: TUES – THURS after 4pm: £2 FRI after 4pm: £3

SAT: £2 all day. All other times admission FREE

Card carrying CAMRA members: TUES and SAT FREE, £1 all other times

REAL ALES, CIDERS & PERRIES, FOREIGN BEERS & SOFT DRINKS AVAILABLE

