



30p

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

# LONDON DRINKER



THE CATHERINE WHEEL, Croydon  
Photo: Paul Everitt

EXTRA SPECIAL BITTER



THREE WORDS YOU CAN BELIEVE IN.



## Overheard one evening in a busy pub not far from a major rail terminus:

"What you having then, Chas?" (one young suit to another)

"Er..dunno (staring intently at row of pumpclips) "that one at the end - Summer Lightning I think, never tried it - no, hang on (pointing to another brightly- coloured clip).. wossat?"

(Barperson, holding glass expectantly, to suit): "It's Dragonslayer"

(Puzzled look on faces of both lads, then suit one, brightening): "Two pints of Stella, please!"

In my experience the above is an all too common occurrence in ale houses these days and one on which I need to 'let off steam'. At a quieter time, I dare say the two lads in question might have been offered a taste of the product, however it serves to illustrate why ale is regarded by many as the preserve of the 'bearded few'. The fact is that there is precious little information available, even at the best of times, for the uninitiated to base their decision on; either inside the pub (at the time I refer to, the beers listed on the small chalkboard at the end of the bar, if it could be seen at all, bore no resemblance to what was actually on sale) or more generally, through the channels of supply. In the case of wholesalers who supply these pubs, it often seems that they think all that is necessary to sell the product is to leave a pumpclip and the occasional few beer mats when making a delivery. Even for seasoned ale buffs, an awful lot has to be taken on trust.

With strong peer group pressure operating amongst the majority of younger (and not so young) drinkers, it is perhaps not surprising that the average bloke, when given the choice and not wishing to appear indecisive or 'a plonker' to their friends, will opt for a lager or smoothflow pint as the font glows reassuringly at him on the counter. Whilst for the small brewer, high costs and reliance on third party distribution may be the main contributor to the 'ignorance factor', those who sell the beers are equally to blame. We all have our favourite London pubs; mostly leased or genuine freehold houses run by landlords who encourage beer drinking through the choice and quality of their ales. However, they are in the minority. They may be enthusiastic CAMRA members or supporters whose pubs often appear within these pages, however they are also pragmatic businessmen and women who know their trade and will limit the risk they take on ale according to what they think they can sell. None of them openly

set out to evangelise for ale or could afford to say, ban lager from the premises (attractive though it may be!). This is understandable when you realise that cask ale typically comes in at a much lower gross profit margins than 'fit and forget' keg.

That said, it never ceases to amaze me that the so-called 'specialist' chains such as Hogsheads and Festival Ale Houses give so little information to their customers about the beers available from week to week, and the level of product knowledge or interest amongst even senior staff is often lamentable. I would have thought that it was all part of the concept: perhaps I'm wrong. I'm sure we've all experienced this scene: in response to a request for a particular beer displayed on the pumpclip; the bar staff at first look quizzical, then anxiously scan the front of every pumpclip (despite your pointing at the pump in question), then a five-minute conference with a colleague ensues as to how to enter it on the till - exit punter stage right! Wetherspoons are frequently the villains here, but they are heroes too since they are the only chain regularly providing guest beer tasting notes for the punters (if you can find them).

The current state of brewing can give no comfort that any of this will change. The famous example of Bass's relative advertising budget for Caffrey's vs. that for Draught Bass is a clue to the way in which the beer drinking public are being manipulated. Tastes in the 'impulse purchase' market will continue to discriminate in favour of the mega-kegs and against beer choice. Given the increased pace of concentration in traditional brewing and the trends in pub ownership, I'm willing to predict that

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there will be no mass market in real ale by 2005.

Huge numbers of pubs are now controlled by the merchant banks or 'leisure' companies, and as recent experience with companies such as Morlands in our own branch area (where a large community pub was sold to McDonalds in the face of extreme local opposition) proves, the accountants are gaining the upper hand. Morrells and the impending Wolves/Marstons deal are further evidence that pubs are just an asset play, sold for redevelopment and housing. It suggests to me that the number of handpumps nationwide will rapidly decline. This might seem like the 'nightmare scenario', but I cannot see the smaller regional brewing dynasties such as Young's bucking the trend when the new generation of money men take over, as the likes of Ron Brierley eventually will, and turn these companies into retailers. A strong likelihood is that ale will be confined to small pockets of the country, in local pub-breweries and freehouses. It will become a 'niche' product and be priced accordingly. This may be how brewing began (and a few micro-brewers will be rubbing their hands with glee about this), but it is also a return to the Middle Ages. So what can we do about it?

I believe that without a major initiative to reach out and educate the average Stella/Caffrey's/John Smith's Smooth drinker, CAMRA has lost the plot

altogether. It will be totally marginalised since market forces will result in there being nothing left to fight for. To speak heresy for a moment: I often get the feeling at Beer Festivals that we are preaching to the converted: most of those who turn up (surprisingly enough) already like ale, or are prepared to have their arms twisted by friends or colleagues. Nothing wrong with that, you might say, but it does little to extend CAMRA's franchise in the industry. That requires active campaigning in the pubs, preferably in cooperation with (dare I say it) the pub chains themselves!

To be taken seriously, we must change the strategy of the last twenty five years and help publicans to stimulate the demand for ale directly - what marketers call 'pulling through'. It isn't about compromising our precious independence, it's about protecting our future. I have noticed that several CAMRA branches now organise tasting evenings in pubs to acquaint local people with different styles of beer. CAMRA must do all it can centrally to encourage and back the branches in this and ensure that publicans market ale products effectively through properly targetted information (a few A4 posters or a GBG tucked behind the till won't do), since I believe it is our best and only chance of preserving choice on the bar after the Millenium.

**Brian Bade**

## APPLICATION TO JOIN CAMRA

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

Name(s) .....

Address .....

..... Postcode.....

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

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

	Individual Annual		Joint Annual		Individual Life		Joint Life
UK and EEC	£14 <input type="checkbox"/>		£17 <input type="checkbox"/>		£168 <input type="checkbox"/>		£204 <input type="checkbox"/>
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Student/Unwaged	£8 <input type="checkbox"/>						
Disabled	£8 <input type="checkbox"/>						
Retired	£8 <input type="checkbox"/>		£11 <input type="checkbox"/>		£96 <input type="checkbox"/>		£132 <input type="checkbox"/>

Send your remittance (payable to CAMRA Ltd) to:

Membership Secretary, CAMRA Ltd, 230 Hatfield Road, St. Albans, Herts AL1 4LW



## "A DICKY IN YOUR BOTTLE ...."

(East London & City News)

**T**he Hudson Bay (Wetherspoon's latest East London pub) opened on 3rd February at 1-3 Upton Lane, Forest Gate - near the junction with Romford Road. The managers are Peter and Wendy from the Goldengrove at Stratford, so no worries about beer quality.

The drinking area is L-shaped with the bar forming a quarter-circle on the right. The no-smoking area is ahead of you as you enter, beyond the bar, and leads to a paved garden at the back of the pub. This was being used on opening night - partly because the weather was very mild for the time of year but mostly because the pub was packed!

Surprisingly enough, the pub's name does have a local connection. Sir John Henry Pelly, Governor of the Hudson's Bay Company, had married the heiress to a large local estate and was created 1st Baronet of Upton in 1840. (This explains the gold maple leaf in the carpet design). Sir John was also Chairman of the Middlesex & Essex Turnpike Trust and the committee responsible for building the second Bow Bridge. Unusually for a Wetherspoon's pub, the decorative panels on the walls of the pub are devoted to Hudson's Bay rather than to local history: is this a one-off or a new trend?

The real ales available on opening night were: Greene King Abbot Ale, Bateman's Dark Mild, Theakston's Old Peculier and Smile's Old Tossler. I had the OT - it seemed appropriate ...

The Hudson Bay is a welcome addition to the East London pub scene - and no, they didn't pay me to say that!

'East Ender'

*Views expressed in this publication are those of their individual authors and are not necessarily endorsed by the Editorial Team or the Campaign for Real Ale Limited.*



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**MAGPIE & CROWN**

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**MALTHOUSE**

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**PAKENHAM ARMS**

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Liz O'Hanlon  
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## PUB NEWS FROM EAST LONDON AND CITY BRANCH

**I**t is my sad task to report that the East London & City Branch of CAMRA has voted to delete two pubs from the current edition (1999) of the Good Beer Guide. The pubs are the Alma, Spelman Street, E1 and the Cock & Woolpack, Finch Lane, EC3. The Alma was East London & City Pub of the Year as recently as 1997 but has suffered in recent months from variable beer quality and in our view has fallen below the high standard required for inclusion in the Guide. The Cock & Woolpack has discontinued its range of gravity dispensed ales and now inconsistently stocks real ale. Let's hope that both pubs will rise again in the not too distant future.

Some more bad news. The Duke of Cambridge, Ridley's tied house in Boundary Road, E17 is still not selling real ale. They have a handpump with a clip for Ridley IPA but with the words "Brewery Conditioned" added, i.e. Keg. Order a pint and you'll get the cold, fizzy, dead stuff which you thought you were avoiding. This could be seen as misleading dispense and does not reflect particularly well on one of my favourite breweries.

On a more positive note, the experiment with real ale at the Coach & Horses, High Road, Leyton, E10 has been successful and up to three beers are now available, usually including Courage Best. No such luck though down the road at the King Harold, High Road, Leyton, E10 where the real Courage Best has already been discontinued. Half a mile north, the William IV, High Road, Leyton, E10 is now well established as a quality real ale venue and is selling one of the best pints of Fuller's ESB around as well as Woodforde's Wherry and guest beers.

Thumbs up also to the Town Hall Social Club, Forest Road, Walthamstow, E17, which is selling Greene King IPA, GK Triumph and one or two guests which are proving popular with the members. The Club is planning a Beer Festival, with a little help from CAMRA, to take place on 18-20 March. The theme of the festival will be "London-Scottish" and there will be around 25 beers available from London and Scottish independent breweries, hopefully to include Pitfield, O'Hanlon, Mighty Oak, Tomintoul, Harviestoun, Isle of Skye etc. Make a date in your diary to support this new local beer festival. Outside of those dates, the club will be more than happy to sign up new members.

And more good news. Local independent brewers O'Hanlon's, Mighty Oak and Crouch

Vale have all recently been on the expansion trail. All three breweries produce excellent beer and all three have been kind enough to invite East London & City CAMRA to visit their breweries in recent months. That kind of goodwill pays off in brand loyalty; so it's great to hear that they are doing well and pleasing to increasingly find their beers available in our area. Publicans please take note.

The new pub which is currently drawing the notoriously fickle City crowd is the Green Man, 1 Poultry, EC2. This is Wetherspoon's latest, housed in the basement of a particularly ugly new office development next to Bank tube station. All the usual Wetherspoon facilities but a slightly different decor for that company here. Also in the City, I recently made a first visit to the newish Hogshead, Fish Street Hill, EC3. This one is on the ground floor of another new development, next to Monument station and not as ugly. I have not got on too well with Hogsheads in the past, finding the wide range of beer available to be of variable quality. But I enjoyed this place and the beer I tried was good, although served too cold - a growing problem.

It seems that I am not the only person who is impressed with Wizard Inns' conversion of the Swan, The Broadway, Stratford, E15. I have just read Roger Protz's article in the February *What's Brewing* where the pub receives a glowing write-up. As Roger says, the massively improved Swan is part of the general rejuvenation of Stratford - although gremlins appear to have crept into his article with the word "unfashionable" cropping up no less than five times! Wizard Inns' slogan is "locals for locals". We can only now hope that they take the logical next step and get some local beer into the Swan.

Stephen Harris



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# Letters to the Editors

Dear Editors,

## TRADING STANDARDS OFFICERS

Following my letter in the February edition of London Drinker, Robin Cox has kindly sent me a list of Trading Standards Officers obtained from <http://www.xodesign.co.uk/tsnet/default.htm>

London Borough of Barking & Dagenham, 2 Stour Road, Dagenham, Essex RM10 7JF - 0181-592 4500

London Borough of Barnet, Trading Standards Service, Barnet House, 1255 High Street, Whetstone, London N20 0EJ - 0181-359 2606

London Borough of Bexley, 2A Hadlow Road, Sidcup, Kent DA14 4AF - 0181-303 7777

London Borough of Brent & Harrow, Quality House, 249 Willesden Lane, London NW2 5JH - 0181-937 5555, e-mail: [trading.standards@brent.gov.uk](mailto:trading.standards@brent.gov.uk)  
<<mailto:trading.standards@brent.gov.uk>>

London Borough of Bromley, Environmental Services Department, Stockwell Close, Bromley BR1 3UH - 0181-464 3333

London Borough of Camden, Consumer Protection Services, Camden Town Hall, Argyle Street, London WC1H 8EQ - 0171 413 6925

London Borough of Croydon, Trading Standards Service, Taberner House, Park Lane, Croydon, Surrey CR9 3BT - 0181-407 1310

London Borough of Ealing, 4th Floor, Percival House, 14-16 Uxbridge Road, London W5 2HL - 0181-758 6906

London Borough of Enfield, Environmental & Consumer Services, Gentlemans Row, Enfield, Middlesex EN2 6PS - 0181-379 8515

London Borough of Greenwich, Riverside House, Woolwich High Street, Woolwich, SE18 6DN - 0181-312 5558

London Borough of Hackney, Commercial Standards Service Unit, 205 Morning Lane, London E9 6JX - 0181-525 4929

London Borough of Hammersmith & Fulham, Old Town Hall, Fulham Broadway, London SW6 1ET - 0181-748 3020 Ext 4963

London Borough of Haringey, Trading Standards Group, 639 High Road, Tottenham, London N17 8BD - 0181-808 1066

London Borough of Havering, Mercury Gardens, Romford, Essex RM1 3DS - 01708 773000

London Borough of Hillingdon, Civic Centre, 3W/02 High Street, Uxbridge, Middlesex UB8 1UW - 01895 250164

London Borough of Hounslow, 26 Glenhurst Road, Brentford, Middlesex TW8 9BX - 0181 862 5555

London Borough of Islington, Environmental Services Department, 159-167 Upper Street, London N1 1RE - 0171-477 3198

Royal Borough of Kensington & Chelsea, Dept 500, Council Offices, 37 Pembroke Road, London W8 6PW - 0171-341 5665

Royal Borough of Kingston Upon Thames, Trading Standards Department, Guildhall, Kingston-upon-Thames KT1 1EU - 0181-547 4654

London Borough of Lambeth, Consumer Protection Section, 2 Herne Hill Road, London SE23 0AZ - 0171-926 6109

London Borough of Lewisham, 3rd Floor, Town Hall Chambers, Rushley Green, London SE6 4RY - 0181-314 7411

Corporation of London, Trading Standards & Veterinary Services, 13th Floor, St Alphage House, 2 Fore Street, London EC2Y 5DA - 0171-332 3406

London Borough of Merton, Merton Civic Centre, London Road, Morden, Surrey SM4 5DX - 0181-545 4018

London Borough of Newham, 495 High Street North, Manor Park, London E12 6TH - 0181-557 8969

London Borough of Redbridge, 8 Perth Terrace, Perth Road, Ilford, Essex IG2 6AT - 0181-478 3020

London Borough of Richmond Upon Thames, Health and Consumer Services, 7b Parkshot, Richmond, Surrey - 0181-891 7770

London Borough of Southwark, Public Protection Service, Chaplin Centre, Thurlow Street, London SE17 2DG - 0171-525 5856

London Borough of Sutton, Trading Standards Service, Civic Offices, St Nicolas Way, Sutton Surrey SM1 1EA - 0181-770 5528

London Borough of Tower Hamlets, Health & Consumer Services, Room 113, Southern Grove Lodge, Southern Grove, London E3 4PN - 0171-364 6872

London Borough of Waltham Forest, Trading Standards Service, 8 Buxton Road, Walthamstow, London E17 7EJ - 0181-520 4071

London Borough of Wandsworth, Trading Standards Service, 78 Garratt Lane, London SW18 4DJ - 0181-871 6127

City of Westminster Council, Consumer Protection Division, Room - 1, Westminster Council House, Marylebone Road, London NW1 5PT - 0171-641 1111

Yours sincerely

Keith Emmerson  
London E3



Adnams fine Suffolk ales  
including

## **Southwold Bitter and Broadside**

are regularly available throughout  
the Nicholson's estate

**Crown Tavern**, 43 Clerkenwell Green, EC1  
**Fox & Anchor**, 116 Charterhouse Street, EC1  
**Viaduct Tavern**, 126 Newgate Street, EC1  
**Butlers Head**, 11 Telegraph Street, EC2  
**Maggie**, 12 New Street, EC2  
**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





## CONISTON BLUEBIRD IN FULLER'S CITY PUBS

**A** Fuller's press release dated 2 February reached us too late for last month's *London Drinker*. Throughout February, or until it runs out, Coniston Bluebird, Champion Beer of Britain at the 1998 Great British Beer Festival, has been available in selected Fuller's pubs in the city, selling at £1.85 per pint with a special offer of £1.50 per pint on Mondays.

Fuller's themselves won first place at last year's GBBF for their '1845' Celebration Ale in the bottle conditioned beers category and took the bronze among best bitters for London Pride. All of ESB, London Pride and Chiswick Bitter have been voted Champion Beer of Britain over the years, and Fuller's take pride in having won more CAMRA awards than any other brewer.

From a Fuller's Press Release

## PORTMANOR BEER FESTIVAL

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## FREEDOM BREWERY

**R**ecently, members of CAMAL, the Campaign for Authentic Lager, visited the Freedom Brewery in Fulham. This is a British brewery which takes lager brewing seriously. It brews lager only and brews it to the requirements of the Reinheitsgebot, the Bavarian Beer Purity law of 1516. The main product is a lager brewed in the style of a Pilsner but using the local hard water.

The brewery has 9 employees and produces 1,000 cases of bottled lager a week. It can be found in supermarkets such as Tesco and Sainsbury and Off-licences such as Oddbins and Majestic Wines as well as many pubs in the London area. In mid-1998 they started providing the Pilsener lager also on draught and thus became of much more interest to CAMAL with its prime interest in draught lagers. This was particularly so as CAMAL members do not disdain a good bottled beer and Freedom lager is well known among members. The draught lager is now available in about 30 pubs and clubs in London, including the Soho Brewing Company, Anglesea Arms and O'Hanlon's. The Soho Brewing Company in Covent Garden is their own pub, and has a brewery on the premises providing other draught beers.

As well as the popular Pilsener lager they also do a black lager in bottle. More lagers are planned as long as they can keep up with the demand for their current lagers.

We were shown round the brewery by Hywel Price, the Director of Marketing, whose knowledge of the brewing process enabled him to answer the many serious questions raised on their products in the brewery bar afterwards.

The emphasis in the brewing is on using the finest quality ingredients to produce a quality product for the top end of the market. In the 15 barrel brew, Maris Otter malt from East Anglia is used to provide a mash which produces a strength of 5% ABV in the end product. Leaf hops are added, and to provide an emphasis on the aromatic quality of the lager, Saaz from the Czech Republic and Liberty from North West

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USA, are used in three separate additions. The hops provide a bitterness of about 27 EBU.

The primary fermentation takes place at 9(C) for 10 days in sealed tanks at 1 atmosphere using a yeast originating from the Spaten brewery in Munich. The brew is then lagered for 4-6 weeks at -2(C).

The lager is then sterile filtered, and is not pasteurised, to provide a bright clean beer. The beer is bottled in traditional green bottles made in the Czech Republic and has a 3 to 6 month shelf life. The draught lager is normally delivered directly to the outlet to ensure it arrives in good condition. It does not need cellar conditioning and is best tasted fresh.

The beer is described by the brewery as having a lilting aroma of hops, sweet malt - quenching and malty in the mouth - with a long, lingering flowery bitter-sweet finish in which the Liberty hop's citrus characteristics slowly start to dominate. I think that this spells out my own basic tasting notes of "a good aroma, a proper continental pils flavour, with a long lasting sweet bitter aftertaste".

Ken Brewster

★ ★ ★ ★ ★

## CAMRA CONDEMNS MARSTONS "PACMAN" DEFENCE BID

**T**he Campaign for Real Ale has condemned the counter take-over bid by Marstons for Wolverhampton & Dudley Breweries as strategically flawed. The tactic of putting in a counter bid for the hostile bidder is sometimes called the "Pacman defence" after the once popular video arcade game.

"The whole thing appears defensive and outside Marston's recently announced strategy", said Mike Benner, CAMRA's Head of Campaigns. "First Marstons say they want to concentrate on branded managed pubs and the Pedigree brand, then they want to buy a large block of unbranded pubs and two breweries. The manoeuvre strikes of desperation measures".

The take-over would result in the closure of both W&D breweries and the possible securitisation of W&D's tenanted pub estate. This, together with the proposed reciprocal deal with Bass to brew W&D beers, was condemned as offering no benefits for consumers.

Mike Benner added, "The net result will be two less breweries and the loss of several beer brands. Local choice would suffer in both the West Midlands and the North East and there would be a huge question mark over the future of several hundred pubs. This whole affair is becoming ridiculous. It is our view that the two companies would be better off as competitors and that this would be the best route for consumers in the long-term."

*From a CAMRA press release*

★ ★ ★ ★ ★

## BRITANNIA RULE

**J**ohn and June Eaglestone of the Britannia, Kensington W8 (West London's forgotten Silver Selection Pub) retired at the end of January after many years with Young & Co. Brewery. June was a classical dancer before she met John, then a photographer covering events at the Guildhall and Mansion House for the Lord Mayor of London. They trained under then worked for Harry and Lil Wells at the Bricklayers Arms, Sydenham SE26. Relief work followed until they took the Brook Green Hotel, Hammersmith W6 for two and a half years then returning south to the Dulwich Wood House for four years. They moved to the Britannia, their 'piece de resistance' in 1981 and what stories they could tell. But they left happy in the knowledge that the resident 'lady ghost' will look after the pub. We wish John and June a long and happy retirement.

As for the future of the pub, one of the branches GBG publicans, Fred Hill, not unfamiliar with Youngs beer will be taking over in a few weeks time.



## POSTAL DRINKER

**O**ne of my new year resolutions is to drink a pint in every London postal district. There are 119 postal districts in London and the district boundaries are drawn by the Post Office solely for the purposes of mail delivery and do not always coincide with local government and other boundaries. The districts cover a wide variety of areas and each district can cover a very mixed area which may have changed a great deal since the district were created in 1917. The largest districts can have nearly two hundred pubs while one (SE28) has only two.

My knowledge of the districts also varies quite considerably so while some pubs will be carefully selected others will be chosen on a pot luck basis. I live near East London and for ten years my job involved travelling round West and South West London. I know far less about North, North West and South East London which seem to have a lot of small districts with few pubs.

I am not claiming that my choice is the best in the district although I will try to choose one that is representative of the area. I will also try to get a mixture of types of pubs and beers over all the districts. Some pubs will be chosen because I am going there or that part of the district for some social or other reason. There may be a bias in favour of pubs near stations and other transport links especially if I am doing more than one pub in a day.

If you disagree with my choices please feel free to write in as I am sure the editors welcome all correspondence. It all helps fill up the pages of London Drinker. As I give up alcohol for Lent this gives me ten and a half months to complete the 119 pubs. This works out at an average of just over eleven pubs a month.

New Years Day normally finds me with my worst hangover of the year but this year have entered for a 10k road run in Hyde Park on New Years Day morning so I restrict myself to a couple of pints at the local and a couple of Belgian beers at my mates party. I make it to Hyde Park for 11am and complete the race and then head off to start the crawl.

The first pub is the Britannia in W8 (Kensington) where the 135 Association are having their first social of the year. There are about a dozen members in this small Young's pub in Allen Street, off High Street Ken, and I have an excellent pint of Young's Bitter (Ordinary). As I haven't seen some of the 135 members for some time it is pleasant to have an hours chat with them. The Britannia is a small

two bar pub although as the landlord and landlady are leaving there may be changes in the near future.

When I leave I make my way to High Street Ken tube station and get a tube to Wimbledon. On my arrival at Wimbledon a train to Wimbledon Chase arrives so I board it to go to SW20, a small district to the south of Wimbledon with few pubs. The nearest one of these to the station is the Emma Hamilton a large pub with two bars and a function room. As it is mid-afternoon only the saloon bar is open but there are quite a few locals there. Both Courage beers are on and I have a pint of Best.

*Continued on page 14*

## THE HEAD OF STEAM



Euston Station  
London NW1  
Tel 0171 388 2221

**CAMRA North London**  
*Pub of the Season*  
*Autumn/Winter 98/99*

## 21-24 March 1999 FESTIVAL OF 1990 CHAMPION BEERS

- ★ Mild - HARVEYS PALE ALE
- ★ Bitter - ADNAMS BITTER
- ★ Best - TAYLORS LANDLORD
- ★ Special - IND COOPE BURTON ALE
- ★ Strong - ROBINSON OLD TOM
- ★ New - WOODFORDE WHERRY  
(subject to availability)

★ Watch out for our beers on  
**St Patrick's Day**

The pub also does a changing guest beer but none was available on my visit.

After I finish my pint I get the train back to Wimbledon. Instead of doing a Youngs pub for SW19 I walk down the Broadway and Merton Road into Merton High Street. In Norman Road off the High Street is the Sultan, which is the only Hop Back tied house in London and a London Drinker advertiser. Only one of the two bars is open but all five Hop Back beers are on and I have a pint of Entire Stout. Although stout is not a beer style I am particularly keen on this one does strike me as a very good example of the style. The other four beers include two bitters, a wheat beer and Summer Lightning and I would recommend a visit here. Several clippings from Whats Brewing adorn the walls.

As I head back to South Wimbledon Station I notice an off-licence on the corner of the High Street and Nelson Road advertising a large number of foreign beers and twenty five rums. Unfortunately is shut so I can't check how true this is. At the station I get a tube up to Clapham. My original choice for SW4 was Bread and Roses, the Workers Beer Co pub, but it is shut

for News Years Day. There is another pub in Clapham Manor Street, the Manor Arms so I go in there.

This is a small Whitbread pub with three beers on and I have a pint of Marstons Pedigree. The anoraks among you will be interested to note there are two Pedigree pumps with slightly different pump clips. Both have the Brewed with Yeast from the Burton Unions legend on the clips. The beer itself is quite pleasant but does not have the distinctive aroma that I remember. The pub itself is a locals pub which has a meat raffle on Sundays and quite a good quiz team to judge from the certificates round the bar.

Two stops further up the Northern Line is Stockwell (SW8) and down Lansdowne Way is the Priory a free house which is another London Drinker advertiser. The Priory has five beers from which I choose Harveys Bitter. A wide variety of German and Belgian bottled beers and a selection of fruit wines are also available. The walls of the pub are decorated with several hundred pump clips which show the wide range of beers they have sold. Again another pub I would recommend a visit.

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

# Carpenters Arms

**Carpenters Lane, Thornwood Common, Epping, Essex**

*- about 1 mile from Epping town centre along the B1393 towards Harlow*

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**Crouch Vale Best and S.A.S. • McMullen's AK • Adnams Broadside  
+ ever changing Guest Beers (always a Dark Mild) • Westons Cider**

Mon to Thurs 11.00-3.00, 5.30-11.00; Fri & Sat 11.00-11.00; Sun 12.00-10.30

## Annual Beer Festival 5-6-7 March 1999



New bar and beer courtyard open • Car parking at rear  
Family patio area • Good home made food • Pub games  
Cribbage night 1st Tuesday in the month

Buses 501 & 502 from Epping tube station

Bright polypins and 2 & 4 pint takeaways always available

Outside functions catered for and hall available with licensed bar

**We support H.E.A.L. cancer charity**

A couple of weeks later there is an ELAC social at the Old Spotted Dog in Upton Lane, Forest Gate (E7). This is a free house with a restaurant attached which is next to the Clapton F.C ground. There are four hand pumps selling three beers and a cider or perry. The cider on tonight is advertised as the last ever Gibbonstrangler made by David Kitton who edited previous cider guides. The beers on are Courage Directors, Youngs Special and Crouch Vale SAS. Personally I would prefer one weaker beer to be on but when I talk to the barman he advises me the regulars will not drink anything below 4 per cent. The beers are changed regularly and mostly come from the Courage guest beer range. There are plans for a Wetherspoon pub in Upton Lane which the management seem to welcome as they feel it may bring more passing trade to the area and benefit them.

Later that week I have to go to Belsize Park which involves a trip on the Barking to Gospel Oak Line, a neglected railway line which runs through East and North London. One the way back I get off at Harringay Green Lanes to look for a pub in N4. As it is starting to rain I dive in the nearest one I can find which is the Old Ale Emporium. I must confess that I can not remember it from previous visits to N4 and I can not see anything in the pub to indicate who the owners are. The name is a bit of a misnomer as although there are four handpumps they all dispense bitter. I have a pint of Boddingtons and read the paper to pass the time until the next train comes. The pub is decorated vaguely in the Hogshead style and most of the beer seems to be from the Whitbread range of beers and guest beers.

I break my journey again on the way back at Woodgrange Park station in Manor Park (E12). There are only three real ale pubs in E12 and the one I choose is the Earl of Essex. This is a large Victorian corner pub with both Courage beers on sale so I have a pint of Courage Best. Those of you who are interested in bottle conditioned beers will be please to know that the Earl also sell Imperial Russian Stout. The pub has a mainly Irish clientele and Gaelic games are shown on the TV on Sundays. Dublin made crisps are also on sale. While it would be exaggerating to say the Earl is worth going out of your way for it is well worth a visit if you are

in the area. Also worth a visit in E12 is the Golden Fleece on the edge of Wanstead Flats.

The last three pubs of January are in South London. I go to Forest Hill one Friday night to visit an old friend and we go into Catford (SE6) to visit the Good Beer Guide pub the Rutland Arms in Perry Hill. The Rutland usually has live jazz or rhythm and blues but Friday is a music free night. Both Youngs and Fullers beers are on and we have a pint of Youngs Winter Warmer each. It is also interesting to notice that Worthington White Shield is displayed on the bottle shelves as it is a long time since I have seen it on sale. We also visit the other pub in Perry Hill, a Courage pub called the Two Brewers which has both Courage beers on sale.

As the weather is fine on Saturday morning I decide to walk some of the way back. After walking through Catford and Lewisham I reach the southern outskirts of Greenwich. I pass a Shephard Neame pub the Royal George which prompts me to try the Ashburnham Arms, a back street Shepherd Neame pub, which is in the Good Beer Guide. Unfortunately it does not open until 12 so rather than wait for half an hour I go back to the Royal George. This turns out to be a mistake and the first real disappointment of the year. Only one beer, the bitter, is on and the barmans response "do you want keg or handpump" hardly inspires confidence. The beer is of poor quality and hardly worth drinking. Maybe I am just unlucky but I can not be bothered to complain and wait for the barrel to be changed.

Perhaps I should have waited for the Ashburnham to open or gone to the Youngs pub, the Richard I, in Royal Hill.

I take my leave and head into the centre of Greenwich and then turn west to Deptford (SE8). Here I try the Dog and Bell, a back street free house which is one of Deptfords three Good Beer Guide pubs. Five real ales are on and I choose Nethergate Umbel, a beer brewed with coriander. While this is pleasant enough I can not detect what difference the coriander makes. The pub has a bar billiards table and a shove-hapenny board and has a team in a local shove-hapenny league. It also has a large selection of malt whiskies.

This makes eleven pubs for January so I will finish here. Februarys pubs will be featured in the April London Drinker.

**Colin Price**



# Adnams at The Bleeding Heart Tavern

Adnams newest outlet in London, The Bleeding Heart Tavern at 19 Greville Street in Holborn, is not exactly new. It first started trading some 200 years ago.

The first record of the Tavern, on the corner of Bleeding Heart Yard and Charles Street, (as Greville Street was then called) is in the 1746 edition of the London Register of Innkeepers and Alehouse Keepers. The licensee is listed as one Roger Hebden, a gentleman with no criminal convictions.

At that time, Charles Street had virtually a tavern on every corner - indeed Holborn boasted one tavern for every five private dwellings. Drunkenness and debauchery were rife, and some taverns boasted their customers could be "drunk for a penny, and dead drunk for twopence". Many Holborn taverns offered a back room with "free straw" where drunken customers were laid out end to end to sleep it off until they were ready to carouse once more.

The Bleeding Heart Tavern continued to trade until 1946. In that year the Tavern relinquished its licence to become The New Windsor Grill cafe, and Charles Street was renamed Greville Street.

In June of this year the New Windsor Grill's lease expired. The freeholder of the building which housed The New Windsor Grill, Robert Wilson, owner of the Bleeding Heart Restaurant and Bistro within Bleeding Heart Yard, decided the time was right to restore the site to its former glory.

"At Bleeding Heart Restaurant we have more than 450 wines on the list but no beer. Restoring the Bleeding Heart Tavern would give us the opportunity to reach a part of the market we had never reached before - ale drinkers", said Wilson. "There was never any question about which beer we would choose - with a weekend place in Suffolk, I've always been an Adnams man".

Wilson has worked closely with Adnams to ensure that the beer is served to his Holborn customers in peak condition from a newly installed state of the art temperature controlled cellar. "Someone once said to us that Adnams didn't travel well - you just have to taste our beer here at the Bleeding Heart Tavern to know that whoever said that must have been a rival brewer!"



*The* BLEEDING HEART Tavern

## GOOD IMPORTED BEER GUIDE

**W**hen travelling around, I often see signs on the outside of pubs proclaiming the wonderful attractions available inside; cask conditioned ales, real ale, chilled lagers, hot food, Sky TV.....and continental lagers. Unfortunately this latter description is invariably a lie, as most of these beers are of course brewed (or should that be "made") in Britain. Recently, I was asked if I knew of any pubs in London that do sell genuine "continental" beers. Unfortunately the list is small, unless any of our readers know of others that have escaped my attention. If you can add to this list contact me via S E London branch.

I have included some restaurants to make the point that imaginatively selected beers can easily replace wine as an accompaniment to any meal.

### **Abbaye, Bromley and Smithfield**

Very strong on food, but lacking in an imaginative beer list.

### **Belgo Noord and Centraal**

Although these sell themselves more as a restaurant, they are the closest approximation to a Belgian bar. Simple but well cooked traditional food is well matched by the widest range of imported Belgian beer found in a bar in Britain.

### **BierRex, St Paul's and Putney Bridge**

Stylish, modern cafe/bars with a large range of beers from Belgium, the Netherlands, Germany and the Czech Republic.

### **Crystal Palace Tavern, Deptford**

A range of over 20 Belgian beers is proudly on display behind the bar. In addition, there is a Beer Tasting Club that meets twice a month to sample French and Belgian beers not normally on sale.

### **De Hems, Macclesfield, W1**

Styled along the lines of a traditional Dutch brown cafe, they carry a reasonable selection of Dutch and Belgian beers. Sadly, being the West End, most customers tend to opt for the obvious, e.g. Tetley's or "Lager".

### **Hogsheads**

The range can vary according to the enthusiasm of the manager, with beers predominantly from Interbrew due to their close links with Whitbread.

### **Land of Liberty, Peace and Plenty,**

### **Chorleywood**

Hard to find, but well worth the effort. As well as an imaginative range of British beers, varying draught and bottled Belgian beers can found.

### **Man of Kent, Rochester**

The owner of this pub specialises in genuine unpasteurized German beers, as well as beer from Kent independent breweries. Although outside London, it is well worth a visit, especially during one of their regular beer festivals when draught German beers are also available.

### **Peasant, Clerkenwell**

An excellent restaurant that used to a pub. Offers draught La Trappe, Schneider Weiss and Liefmans Kriek.

### **Priory Arms, Stockwell**

A regular winner of the S W London branch Pub of the Year, as many readers will know. In addition to the excellent range of British beers, German, Czech, and Belgian beers are very prominent.

*Continued on page 18*

Advertise in next month's  
**LONDON  
DRINKER**  
and get your message direct to the  
brewers, pub owners, licensees,  
festival organisers, pub regulars and  
drinkers of London and beyond

call Barry Tillbrook  
**0181 989 7523**

## White Horse, Parsons Green

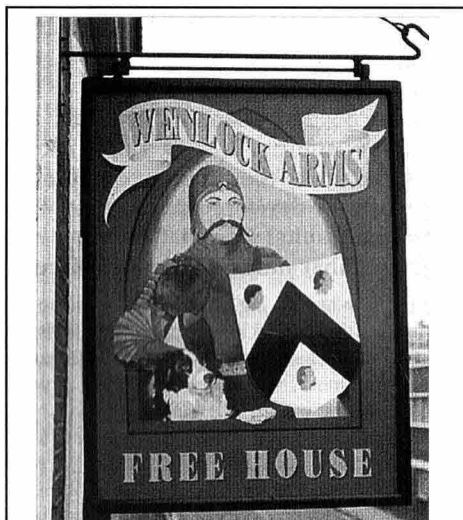
Probably the first pub to seriously consider selling imported beers in Britain. They pride themselves on carrying the full range of beers from all of the Trappist breweries, as well as a few favourites such as Liefmans and Duvel. In addition there are usually some German and Czech beers both on draught and in the bottle.

There are a large number of other pubs that do the odd two or three beers on occasions, such as Young's (Duvel), Wetherspoon's (Kozel, Hoegaarden, Chimay), but there seems to be a reluctance to stock a range anywhere near as wide as is normally found in Belgium. Most supermarket chains now stock a good selection of beers that were unknown to everyone in this country a few years ago, except for Michael Jackson! I hope that more landlords and managers will start to experiment. As these beers are bottled, they will last for at least six months, if stored correctly in a cool cellar.

Of course, if any reader wants to try an exotic selection of beers then their best bet is to visit a CAMRA beer festival. All of the London festivals have good selections of Belgian, Dutch and German beers. However, if you are looking for the best selection of Imported Beers (187 different beers in 1998!) available anywhere in Britain, then look no further than **Bières sans Frontières** at the **Great British Beer Festival** at Olympia from 3-7 August. Four separate bars will be serving beers from Belgium, Netherlands, Germany, Czech Republic, Slovakia, USA, Ireland, and anywhere else that produces good traditional beers. This year's speciality bar will be devoted to white or wheat beers, and will include some British offerings to enable direct comparisons to be made. Negotiations are at an early stage, but there may also be beers (Yes, real ale!) from Israel and Sweden. And Lambic fans, rest assured, there will be a wide selection available in the Belgian section!

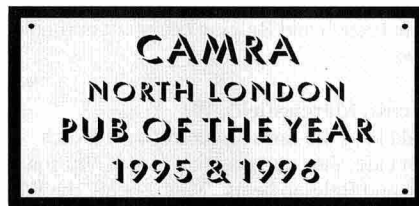
There will be regular updates on the progress on the GBBF Web pages, and further articles here and in What's Brewing.

**Rob Close - Manager, Bières sans Frontières**



*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
- Cask Marque quality award
- La Trappe Trappist ale & Pilsner Urquell both on draught
- 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



**26 Wenlock Road  
London N1**

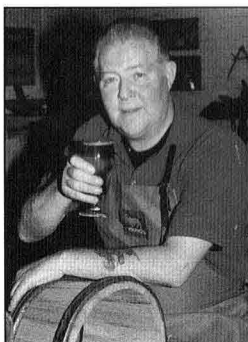
**0171 608 3406**

Nearest Tube stations are Old Street (exit 1) and Angel. Wenlock Road is off City Road via Windsor Terrace  
<http://www.wenlock-arms.org.uk/>



## TOM ROLLS OUT THE BARRELS FOR 30 YEARS

One of the last of a rare breed of craftsmen is celebrating 30 years with Young's. The aptly named Tom Wood, who repairs wooden barrels and makes traditional wooden equipment such as wine buckets, is one of only a handful of coopers still working in the British brewing industry. He joined Young's when the majority of the company's ales were sent out in oak casks, but since then these have been almost entirely replaced by metal ones.



A former Grenadier Guardsman, Tom had spent ten years working for other brewers and independent cooperages before following in the footsteps of his father, Harry Wood, as a cooper with Young's. The family connection at the brewery extends to Tom's daughter Wendy, who works in the beer order office, and his brother-in-law David Lewis, who works in the warehouse.

From a Young's News Release

## FORTHCOMING FESTIVALS

- |                  |  |
|------------------|--|
| 24 - 26 March    | <b>London Drinker</b><br>Camden Centre<br>Bidborough Street<br>London WC1                                  |
| 23 - 24 March    | <b>Chippenham</b><br>Studio Hall<br>Olympiad Leisure Centre<br>(evenings admission by advance ticket only) |
| 29 April - 1 May | <b>12th Ongar</b><br>Budworth Hall<br>Ongar  |

## LESBIAN AND GAY NEWS

**L**AGRAD 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 welcome. Or visit our website at <http://www.goldings.demon.co.uk/queerale/>

### MARCH EVENTS:

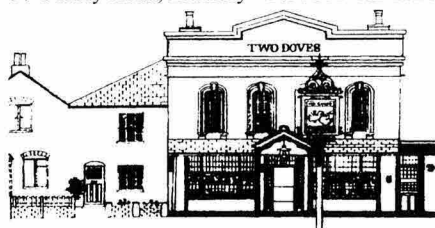
Wednesday 3 (7.00) The King's Arms, 23 Poland Street, W1, (0171-) 734 5907, (Monthly meeting).

Friday 19 (7.30) The Ram Bar, 39 Queens Head Street, N1, (0171-) 354 0576. Wadworth 6X and Courage Directors on handpump, and competitively priced! (9.00) King Edward VI, 25 Bromfield Street, Islington, N1, (0171-) 704 0745. Boddington's Bitter and Wadworth 6X generally available on handpump. Nearest tube: Angel (both venues).

Friday 26 (7.00) London Drinker Beer and Cider Festival, Camden Centre, Bidborough Street, WC1 (opposite St. Pancras Railway Station). Meeting initially somewhere around the entrance end of the hall. Food available. Bring your CAMRA membership card for reduced entry.

## TWO DOVES

37 Oakley Road, Bromley Tel 0181 462 1627



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Changing selection of Real Ales  
CAMRA Good Beer Guide listed  
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Bus 320 from Bromley North and Bromley South railway stations, stops outside  
Hours: 12-3, 5.30-11 Mon to Sat & 12-3, 7-10.30 Sun

## BAMBERG BY WAY OF THE FRANKFURT BREWPUBS

### Bamberg and Franconia

Each year, a research team from CAMAL, the Campaign for Authentic Lager, explores a different area in a search for good lager. This year the CAMAL team explored Bamberg in Franconia, the northern part of Bavaria. It is a beer loving area with many traditional taverns and beer gardens. Bamberg has a population of about 75,000 and has 9 breweries. It is a historic town with many old buildings, including one with a brewery museum. It is surrounded by many traditional villages and small towns, many of them having their own breweries. An excellent guide for exploring the area is "Good Beer in Bamberg and Franconia" by John Conen.

The beer speciality of Bamberg is rauchbier, smoke beer. The distinctive flavour is achieved by using malt kilned over a beech-wood fire. Several of the small breweries provide a notable beer known as Ungespundet. This beer has been matured in a container open to the atmosphere, unlike normal lager which is matured in a sealed vessel under pressure. The beer is served unfiltered, and cloudy, often in pot mugs. It is normally sold as Kellerbier or Lagerbier.

Bamberg is easily reached by train from airports at Nürnberg and Frankfurt. We chose Frankfurt airport which gave us the opportunity to explore the Frankfurt brew-pubs.

### Frankfurt brew-pubs

In the centre of Frankfurt most of the pubs serve very gassy beer while pubs in the suburbs are more likely to serve the beer slowly to allow the gas to escape. In the case of the brew-pubs, the beer seems to come out of the font at a lower pressure.

Wäldchesbäu brew-pub, Ginnheimer Wöldchen 8 (U1 to Niddapark) is nicely situated, surrounded by trees. The pub is a modern style single storey building fitting the setting, and with the brewing equipment in the middle of the bar. It does a cloudy Helles, which has plenty of flavour and provides a reasonably bitter aftertaste, and a tasty Dunkel which is not as caramelly as most dark beers.

Brauerei zur Mainkur, Hanauer Landstrasse 568 (local train from Hbf to Mainkur) is 150 metres from the station. The brewing equipment is visible from the pavement through a large window. The pub is a pleasant bar-restaurant serving a very nice cloudy Helles with a good bitter aftertaste, a good perfumed Weizen wheat beer, plus a Dunkel dark beer. Also recommended here for real meat eaters is

the Schweinshaxe, knuckle of pork, with sauerkraut.

Alt Oberurseler Brauhaus, Ackerstrasse 13 (S5 to Oberursel) is a brew-pub providing Vetter beers in an old wood panelled bar-restaurant. It is known for its Vetter 33 beer at 12% ABV, a very strong and thick tasting beer tasting like a concentrated barley wine. It also does a very slippable cloudy Helles and a Dunkel.

Zwölf Apostel, Rosenberger Strasse 1 (U- or S-Bahn to Konstablerwache) is a brew-pub with a cellar bar containing the brewery. It has trendy decor with bare brick and stone and a noticeable level of background music. It does a reasonable Helles and a quite drinkable Dunkel.

### Bamberg pubs

Brew-pub Zum Spezial, Ob. Königstrasse 10, is where we stayed, a classic traditional restaurant-bar with wooden panelling and long scrubbed tables. It has a tremendous atmosphere and is well supported by the locals, from breakfast-time to 11pm closing. They have the Helles Ungespundet (conditioned in an open container) with a touch of bitterness in the aftertaste, and the Rauchbier with a distinctive, but not overdone, smoked flavour. The flavours of these beers, from their initial strange tastes, gradually grew on me during the week.

Across the road is another brew-pub the Fössla, Ob. Königstrasse 19, a popular classic locals' pub with a wood panelled bar and scrubbed tables. It can be quite busy at 9am doing a Helles Lagerbier and a good Pils.

A fair walk away is another classic, Mahr's brewery tap at Wunderburg 10, a magic black woody sprawling pub with scrubbed tables and panelled walls. Well known for its Ungespundet, it also does a Pils and a very fruity Weisse beer.

For the speciality beer of Bamberg, Rauchbier (smoke beer), visit the tourist Mecca of Schlenkerla at Dominikanerstrasse 6 near the river. It is a magnificent rambling old black pub with one of its rooms like a high vaulted church. The beer is from Brauerei Heller in the town and the taste is very very smoked. A good idea is to work up to the taste by starting with the Rauchbier at Zum Spezial which does not have such a rich smoked flavour.

The brewery tap of Klosterbräu at Obere Mühlbrücke 3 is a recent addition within the brewery building but well styled in the traditional manner. It has a quite good Pils and Schwartzla dark beer.

Up the hill from the river, along Kaulberg, is another brew-pub, Greifenklau at Laurenziplatz 20. It is a proper old bar-restaurant with large tables and has only Lagerbier.

If you want to try all the beers brewed in the town, including those from the large brewery in the suburbs, Kaiserdom, there is Röckleins-Keller, Laurenzistrasse 30 which is just down the hill from the Greifenklau. It has a fine beer garden with good views over Bamberg but the bar is a trendy modern styled pub. It serves Kaiserdom Pils and Keller, of which the latter does have some taste to it.

The brew-pub Keesman at Wunderburg 5, has light wood decor and is a modern version of the traditional woody bar-restaurant doing their Lager and Pils beers.

There is one other brewery in Bamberg, Maisel, whose beer can be sampled at Maisel-Bräu-Stübl, Ob. Königstrasse 38, a traditional black wooded bar.

Two other interesting pubs are well worth a visit. Weinhaus Carlo Pizzini at Obere Sandstrasse 17 is a lovely old traditional pub with small black rooms. It has Fässla Pils and Lager, Andechs Dinkel, Schneider Weissbier and Guinness but the Fässla beers were much more gassy than at the brewery-tap. Griesgarten at Untere Sandstrasse 19 is a proper traditional bar-restaurant with wood panelled walls used by the locals. It has beers from Werner brewery, Poppenhäusen, the Alt-fränkisch Pils and Alt-fränkisch Bauernbier.

## Around Bamberg by bus

Surrounding Bamberg are many local villages that have their own breweries and the local bus service provides a sensible means of exploration. The fit travellers can hire bicycles at the station but we used the No.7 bus.

A 15 minute journey to the end of the route took us to Schesslitz, where the bus finishes outside the Schmitt brewery tap, which was unfortunately closed at the time we visited. This was not a problem as it is a pleasant small town and there are two more small breweries. Walking down the road brought us to the brew-pub Brauerei Senger, Oberend 11, a nice small restaurant-bar, well curtained and with a dark wood ceiling. It does only one beer, the Vollbier. Farther down the main street is another brew-pub, Drei Kronen, Hauptstrasse 39 providing a nice old room with beer from the cask. It does a good tasty Vollbier.

Back on the bus and heading back towards Bamberg, we got off at Drosendorf. There is not much here apart from the brew-pub Brauerei

Gasthof Göller, Schesslitzer Strasse 7 which does lager, pils and rauch beer.

Farther along the bus route, just before getting back to Bamberg, is Memmelsdorf with a highly ornamented church acting as a marker to the brew-pubs. We called at the brew-pub Drei Kronen, Hauptstrasse 19, a cosy hotel-like place doing a reasonable pils, lager and smoked beer. There are two other brewery pubs that were closed at the time of our visit - the brewery tap Brauerei Leicht, Hauptstrasse 27 and the brew-pub Brauerei Höhn, Hauptstrasse 11.

## Exploring Franconia by train

There are many places in Franconia with interesting beers and readily accessible by train from Bamberg. We managed a few of them:

Buttenheim, a small town well known for the quality of its beers, is one of the most important of them for the beer enthusiast. To confuse strangers, the station is in Altendorf but it is called Buttenheim station. The town of Buttenheim is a 1km walk from the station and there are two quite large breweries alongside each other, just down the hill from the church. Löwenbräu brewery tap, Marktstrasse 8, is a traditional bar-restaurant with a good atmosphere. It

*Continued on page 23*



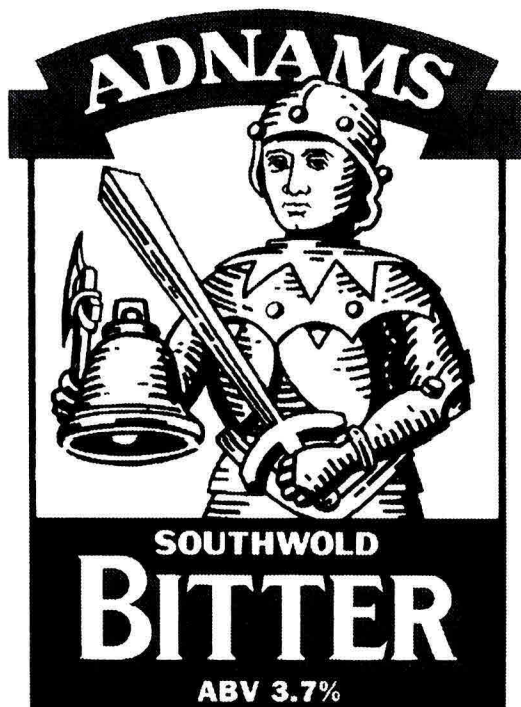
## Beer Festivals

- **Carpenters Arms, Epping**  
5-7 March 01992 574208
- **Town Hall Social Club, E17**  
18-20 March 0181 527 3944
- **Head of Steam, Euston, NW1**  
21-24 March 0171 388 2221
- **Feathers, Laleham, Staines**  
24-28 March 01784 453561
- **Portmanor, South Norwood, SE25**  
1-6 April 0181 655 1308

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Britain's finest beer

does an Ungespundet Lagerbier, a very good smooth beer with a touch of lemon in the taste and a good long lasting bitter aftertaste. The beer is served in 0.5 litre pots with lids; leave the lid down unless you want another beer! Next door is St.Georgen Bräu brewery tap, Marktstrasse 12. It is a modern version of a traditional bar-restaurant providing a good setting for sampling the range of beers:

Vollbier, Pilsener, Keller Ungespundet and Weissbier. I found the Vollbier particularly good with a worthwhile hoppy aftertaste.

Nürnberg provides an attractive visit for the tourist with its mediaeval castle on the hill and the walls below. The brew-pub on the way from the station to the town centre, Barfüsser, Hallplatz 2, is a large cellar bar-restaurant in a 15th century building with vaulted ceilings. It was established as a brew-pub in 1994 and is decorated inside with British pub signs. The brewing equipment is in the bar and it provides a good Blonde and also a Schwartz dark beer. Up the hill going into the old town towards the castle is the equivalent of the British pub. The brewery tap of Hausbrauerei Altstadtthof, Schwarzer Bauer at Bergstrasse 19 is a small black wooded pub with stools around the bar and not much room for tables. It has Helles, Weisse and Schwartz from the brewery which was established in 1984 and also Lamm's beer from the larger brewery that owns the Altstadtthof. The Schwartz, with its chocolaty taste, was the one I enjoyed most. Nürnberg also has two large breweries, Tucher and Patrizier, which are readily available if you need to try them. A number of bars sell Lederer, from a medium-sized brewery in the city.

Kulmbach is an attractive small town in the magic setting created by a steep sided wooded valley. It has a castle and several breweries, including the major brewer Ersten Kulmbacher Actienbrauerei, better known as E.K.U. This includes Kulminator 28 in its range, a Doppelbock beer with an alcohol content of about 13% ABV, and claimed to be the strongest in the world. We tried some more sensible beers, the E.K.U. Kapuziner Kristal wheat beer and the E.K.U. pils, which were fairly typical of large brewery beers. These were sampled at the Zunftstube at Obere Stadt 4, a traditional bar with crypt style ceiling. The oldest brewery in the town is Mönchshof which is known for its dark beers traditional to the area. We sampled the brewery's Pils and Schwartz at Stadtschänke, Holzmarkt 3, a small hotel in the centre of town with an upmarket bar. It has a

pleasant outside area where the activity in town can be viewed. The main attraction in going to the town is a fairly new brew-pub, Kulmbacher Kommunbräu, opened in 1994 and situated just out of the town centre in a valley setting at Grünwehr 17. The pub has a black wood bar-restaurant with the copper brewing equipment in the bar. They do an interesting rainy Hell and Bernstein (Amber).

Forchheim, with a 17th walled gate and a 14th century castle, is a pleasant town to walk through on the way to the brewery taps. We started at the brewery tap Brauereigasthof Neder at Sattlertorstrasse 10, near the Rathaus. It is a traditional bar-restaurant, serving quite a good Ungespundet from wooden casks. Next door is another brewery tap, Brauereigasthof Heubendanz at Sattlertorstrasse 14. This is a traditional local

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serving beer from wooden casks and provides an export bier. Turning back and passing the Rathaus, we headed for Brauereigaststätte Eichhorn, Bamberger Strasse 9. This brew-pub has a fairly classy bar-restaurant serving quite good Edelpils and Vollbier. It also does a Weissbier that I did not have time to try. Continuing along Bamberger Strasse we came to Brauerei Josef Greif at Serlbacher Strasse 10, a small brewery with a basic bar on the premises. It seemed to be the local's pub and provided only Helles on draught. Frau Greif recommended the Jubel Special, a 150 year celebration ale, and provided a bottle free. It was a good beer with a smooth creamy flavour and a hoppy aftertaste. The Helles here was the cheapest beer we had at DM1.60 [60 pence]/half litre.

### **Final Thoughts**

My favourite pubs were, Fässla, Zum Spezial, and Mahr's in Bamberg, Löwenbräu in Buttenheim, and in Frankfurt, Wäldchesbräu at Niddapark. My 'best of the beers' were Löwenbräu Lagerbier (Buttenheim), St.Georgen Vollbier (Buttenheim) and Oberurseler Helles (Frankfurt).

**Ken Brewster**

# Branch Update

**W**elcome 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 March are listed below.

**LONDON LIAISON**

Wed 31 (8.00) AGM. The Ship, Borough High Road, SE1.

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

Wed 10 (8.00) Business Meeting, includes talk by Geoff Branwood, English Heritage/CAMRA Case Officer, Pub Records/Preservations Officers of all London Branches welcome, as well as anyone interested/concerned with pub preservation. Royal Oak, Tabard Street SE1.

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

Thu 4 (8.30) Branch AGM. Windsor Castle, 378 Carshalton Road, Carshalton, bring membership cards. - We 10 (8.00) Pubs Social. Meet in the saloon of The Sun, North Street, then to The Lord Palmerstone off Mill Lane, Carshalton. - Fri 19 (7.30) Redhill Pub Crawl. Meet in the Home Cottage, 3 Redstone Hill. - Thu 1 Apr (8.30) Branch Meeting. Hogshead, 60 High Street, Croydon.

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

Mon 8 Good Beer Guide Selection Meeting. APPROACH TAVERN, Approach Road, E2, a very important date in the annual diary as we finalise the ELAC entries for the 2000 Good Beer Guide. - Wed 17 (7.30) Social, O'HANLON'S, Tysoe Street, EC1 St. Patrick's Day is a good enough day to visit our favourite local Irish pub. The place will be packed, particularly as this is a joint social with our neighbours South East London CAMRA. - Fri 19 (7.30) Beer Festival Social, WALTHAMSTOW TOWN HALL SOCIAL CLUB, Forest Road, E17. A new beer festival in our area which is supported by CAMRA. The Social Club is in the Town Hall complex, to the rear of the Assembly Rooms. The festival will feature beers from independent breweries in London and Scotland - to include Pitfield, O'Hanlon's, Mighty Oak, Alchemy, Dark Horse, Caledonian, Harviestoun, Isle of Skye, Orkney and Tomintoul. CAMRA members are admitted free, there will be a small charge for guests. - Wed 24 Brewery Visit to FULLERS

This visit is now fully booked.

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

Tue 2 (9.00) Social. St. Monica's Social Club, Cannon Hill, Southgate N14. - Tue Mar 9 (9.00) Social. Felix and Firkin (formerly Dandy Lion), 31 High Street, Barnett EN5. - Thu 18 (9.00) Social. Beehive, 24 Little Bury Street, Lower Edmonton N9. - Wed 24 Working Social. London Drinker Beer Festival, Camden Centre, Bidborough Street WC1. - Thu 1 April Social and London Drinker Pick Up. Banker's Draft, 36/38 Friern Barnet, New Southgate N11.

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

Sat 6 (8.00) Joint Pub Crawl of Earlsfield with SW London Branch. Meet The Halfway House just outside Earlsfield railway station, leave 8.30 for The Leather Bottle / The Sailor Prince and The Country House. - Thu 11 (8.00) GBG Selection Meeting. The Waggon and Horses, Surbiton Hill, Surbiton, bring your membership cards. - Wed 17 (8.30) Two Pub Social in Mill Street, Kingston. Meet in The Swan then on to The Cocoanut. - Tue 23 (8.30) Branch Meeting. The Eight Bells, Kingston Rd, Ewell.

**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](mailto:g.white@sfxavier.ac.uk).

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

At last we have got round to arranging to present the Twickenham 'Beer of the Festival' certificate to the Alchemy Brewery (for their Aurum Ale) at a pub in Hersham on Saturday 13 March (probably the Bricklayers Arms, 6-8 Queens Road, but might be switched if Alchemy beers are not 'on' then). After that we have the luxury of the coach to take us around a few Surrey pubs, such as the Plough at Coldharbour, Thurlow Arms at Baynards, and Ball and Wicket at Upper Hale, plus perhaps a couple more on the way home. Full details from Brian (and bookings). - Mentioning the Twickenham Beer Festival leads me on to the bad news. There will be no Twickenham Beer Festival this year. Sorry,



# Branch Update

we could not get suitable dates at York House and cannot now return to Feltham. So the next Twickenham Festival will be in 2000 - dates to be finalised. Feel free to come and complain at the Branch AGM next month!

Tue 9 (8.00) Open Branch Meeting. Magpie and Crown, 128 High Street, Brentford. - Sat 13 (10.30 a.m.) Surrey Brew Pubs / Brewery taps tour by coach. Pick-ups at Isleworth, Twickenham, Teddington and Hampton Court. Will include award presentation to Alchemy Brewery for 'Beer of the Festival' at Twickenham. Finish around 8.00 p.m. Coach fare £10.00, full details from Brian. - Wed 21 Apr (8.00) Advance notice of AGM. Probably at a pub in Richmond, see next month for details.

**SOUTH EAST LONDON.** Rob Close 0181-659-8067 (H - answerphone), E-mail: rob\_close@msn.com.

We have had a successful AGM with a good attendance. We are planning to visit at least three breweries in the coming year, with Harvey's at the top of the list. Dates should be announced in this column, but to be sure of a place let me know or even better, come to one of our socials.

We had a very enjoyable joint social with ELAC two years ago and so we are repeating this on 17th, as the craic should be good on that night!

Please note that the final selection for this year's GBG will take place at the Branch meeting on 8th March. The entries are dependent on on the surveying so come along if you wish to have any input.

Mon 1 (9.00) Social following Committee Meeting. HOWERD CLUB, 447 Rochester Way, Well Hall SE9. - Mon 8 (8.00) Branch Social and final GBG selection meeting. WATCH HOUSE, 198-204 Lewisham High Street, SE13. - Wed 17 (7.00) Joint social with ELAC. O'HANLON'S, Tysoe Street EC1. - Tue 23 (7.30) Catford Beer Festival planning. CRYSTAL PALACE TAVERN, 105-107 Tanner's Hill SE8. - Thu 25 (7.00) Social at London Drinker Beer Festival, meet in the foyer.

**SOUTH WEST ESSEX.** Andrew Clifton 01708 765150 (H). E-mail: swessex@clara.co.uk

Tue 2 (8.30) Two Fox Social. Fox, 176 Heath Road, Orsett Heath, then (10.00) Foxhound, 18 High Road (B188), Orsett. - Wed 10 (8.30) Branch AGM (and Good Beer Guide Selections

*Continued on page 26*

## MAGPIE & CROWN

128 High Street  
Brentford

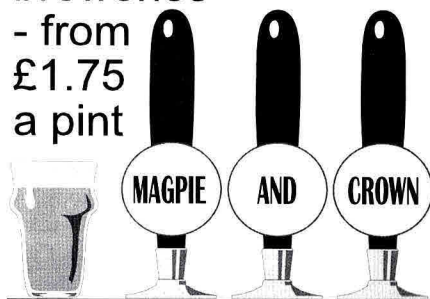
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# Branch Update

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for London Area). Green Man, Cricketers Lane, Herrongate. Nominations/Volunteers may be made to Branch Secretary, Andrew Clifton, 46 Havering Drive, Romford RM1 4BH or by email to swessex@clara.co.uk. - Tue 16 (8.30) Social. Grays Athletic Football Club, Bridge Street, Grays. - Tue 23 (8.30) Social. Prince of Wales, 199 Roman Road (B1002), Mountnessing. - Sat 27 (12.30 (at brewery)) Brewery Trip. Swale Brewery, Sittingbourne. Picking up at Chadwell Heath, Romford, Upminster and Grays area. Details/Bookings to Mark Leslie on 01277 220801. - Mon 29 (8.30) Good Beer Guide Selection Meeting. Old Dog Inn, Billericay Road, Herongate. Votes may be made to Branch Secretary, Andrew Clifton, 46 Havering Drive, Romford RM1 4BH or by email to swessex@clara.co.uk.

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

Sat 6 (8.00) Joint Crawl of Earlsfield with Kingston and Leatherhead Branch. Meet (8pm) HALFWAY HOUSE, 521 Garrett Lane SW18, then (8.45) LEATHER BOTTLE, 538 Garrett Lane, Sailor Prince (9.30pm), 332 Garrett lane, finally (10.15pm) COUNTRY HOUSE, 4 Groton Road. - Mon 8 (7 - 7.30) Crawl of Vauxhall and South Lambeth. Meet (7 - 7.30) WHEATSHEAF, 126 South Lambeth Road SW8. To include GLADSTONE (8.30) 1 Wilcox Road, NOTT (9.15) 257 Wandsworth Road, MAWBY ARMS (9.45) 7 Mawby Street, finally (10.30) PRIORY ARMS, 83 Lansdowne Way. - Sun 14 (10.30 am) Open Committee Meeting (May mtgs) then (11.00 am) GBG Selection Meeting. PRIORY ARMS, 83 Lansdowne Way SW8. - Tue 23 (7 - 7.30) Prices Survey Crawl. Meet GRAPES, 39 Fairfiled Street, Wandsworth SW18.

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

Wed 3 (8.30) Nascot Social. Nascot Arms then Bedford Arms (9.30). - Fri 12 (8.30) GBG Social. Land of Liberty, Herronsgate (taxi from Watford Junction Stn 8.00). - Fri 19 Mar (5.00 - 11.00) Mini Beer Festival. Pump House, Local Board Road, Watford (See Beer Festivals). - Wed 24 (8.30) Branch AGM. Flag and Firkin, Watford. - Sun 28 (8.00) Branch Committee Meeting. West Herts Sports Club. - Thu 1 Apr (8.30) Way Out Social. Dumb Bell, Horne Hill, Rose and Crown, Woodcock Hill (taxi from Watford Junction 8.00)

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

After all the surveying we start the month off with the final selection meeting for the Millenium Good Beer Guide on Thursday 4th which will be in the upstairs library at The Victoria, 10a Strathern Place W2. We will need to start at 8pm as there will be a great deal to discuss. This is a Fullers house with very good food, so why not make it a full evening. Nearest tubes Paddington or Lancaster Gate.

Thursday 16th we will have yet another pub crawl this time for fun. Starting 8pm at The Churchill, 119 Kensington Church Street W8 this well known Fullers GBG pub also won the 1998 Evening Standard Pub of the year. Moving on for 9pm to the Hillgate, 24 Hillgate Street W8 before finishing at the Uxbridge Arms, 13 Uxbridge Street W8 for 10pm, this is a small Whitbread pub featuring some interesting Victorian artifacts. Nearest tube is Notting Hill Gate.

For our last event of the monthwe will be meeting at the London Drinker Beer and Cider Festival for a beer or three on Thursday 25th no particular time in the evening, but it can get busy so the earlier the better. The feastival is held in the Camden Centre, Bidborough Street WC1 which is off the Euston Road. Nearest tube is Kings Cross.

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

Mon 1 (8.00) Two Pub Branch Social. Robert Inn, Great West Road, Heston (8.00) / Queens Head, High Street, Cranford (9.30), H28 bus links between venues. - Sun 7 (12.00) GBG Surveying Pub Crawl through Osterly Park. Viaduct Inn, Uxbridge Road, Dolphin, Lower Boston Road and Fox, Green Lanes (all Hanwell), Hare and Hounds, Windmil Lane, Osterley, then Plough, Tentlow Lane, Norwood Green (approx 1 pub every hour). - Wed 10 (8.30) GBG Selection Branch Meeting. Duke of York, Horn Lane, Acton. - Tue 16 (8.00) Bar Billiards Evening. Forester, Leighton Road, West Ealing. - Thu 25 (8.00) Two Pub Branch Social. Castle, West Street / White Horse, Middle Road (9.30) both Harrow-on-the-Hill. - Wed 31 (9.00) London Drinker Pick-up. Red Lion, St. Mary's Road, Ealing  
Deadline for the April edition, 12th March. Material for May to arrive by 7th April. **Please be sure to send all diary material to Ian Amy.**

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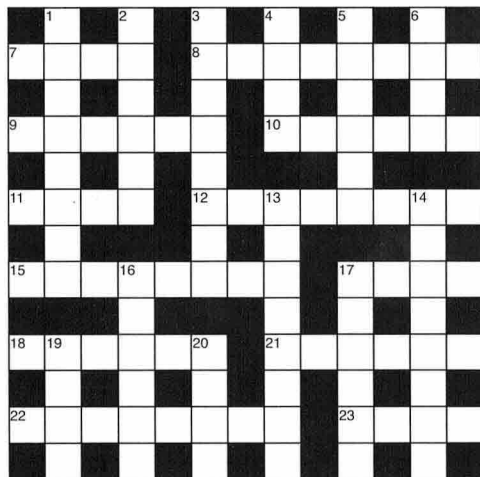




# Crossword

Compiled by DAVE QUINTON

£10 PRIZE TO BE WON



Name .....

Address .....

.....

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

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

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

## LAST MONTH'S SOLUTION



## ACROSS

7. As a rule a pole vaulter has to jump. [4]
8. Openings created if I score somehow. [8]
9. Two redheads in measures to find animal. [6]
10. March may see an Easter one. [6]
11. Accustomed to being exploited. [4]
12. Provided the money was available. [8]
15. Worshipper confesses to procrastination? [8]
17. Affection os nothing to a tennis player. [4]
18. Learnt about hiring. [6]
21. Pair left in car. [6]
22. Old soldiers never sat around. [8]
23. Shy about Picasso's first reproduction. [4]

## DOWN

1. Went back to poetry in revolutionary setting. [8]
2. Journalist following bar is given another choice. [6]
3. Left it to frame artist's picture. [8]
4. He'll imply it's somewhat lame. [4]
5. It reflects well on you. [6]
6. Me and Bill have a drink. [4]
13. A warning to the players is predicted [8]
14. It will accommodate [8]
16. I, for example, am a landlord. [6]
17. Begin a meal outside. [6]
19. First lady right all the time. [4]
20. Prevaricator's backtrack. [4]

Winner of the prize for the December Crossword:  
Rod Prince, London SW9.

Other correct entries were received from:  
Pat Andrews, Geoff B, John Blundell, Alan Brooke, Ben Burfutt, "Byeways", Eddie Carr, A.P.Comaish, Charles Creasey, "Dave I love the Boro", Dik Denman, Kathryn Everett, B.H.Fletcher, Marion Goodall, Eileen Graves, Paul Gray, J.E.Green, Geraldine Hearne, John Heath, Helen and Keith, Billy Hernon, Graham Hill, H.James, Jane & Ed Jephcote, Tom Kemp, Pete Large, Terry Lavell, Colin Mann, Dylan Mason, M.J.Moran, Al Mountain, Terry Neill, Rab Noolas, Mick Norman, David Oddy, Stuart Osgood, Derek Pryce, Phil Robinson, T.Rowland, Super Scooper, Bev Smith, B.J.Smith & Isa, P.J.Smith, Old Smokey, P.I.Stoff, Table 49, Bill Thackray, Glyn Thomas, Troglodyte, Fred Vere, Mrs. M.Wallen, A.R.P.Warden, Tony Watkins, Martin Weedon, Susan Wilson, Peter Yarlett.

# Festivals

## 23<sup>RD</sup> FARNHAM BEER EXHIBITION

**O**rganised jointly by Farnham Lions Club, Farnham Maltings Association and Surrey/Hants Border CAMRA, Farnham is probably the longest running UK beer festival to be held at the same venue:

The Maltings  
Bridge Square  
Farnham  
Surrey  
GU9 7QR.

Session times for 1999:

Thursday 22 April	18.00 to 23.00
Friday 23 April	18.00 to 23.00
Saturday 24 April	11.00 to 15.00 and 18.00 to 23.00

Tickets £5.00 (including entertainment and commemorative, lined, half pint glass jug) on sale at the Maltings from 7am on Sunday 28 February. Limit of 10 tickets per person per session except Thursday when no limit applies. Any remaining tickets will be available from the Maltings box office on 01252 726234.

## DRINKERS HIT BY FESTIVE RIP-OFF

**B**ritain's beer drinkers were ripped off to the tune of 14 million pints over the Christmas and New Year break thanks to short measure, according to CAMRA's calculations.

CAMRA's researches show that eight out of 10 pints pulled in Britain are less than 100 per cent liquid, and Head of Campaigns Mike Benner said: "It was the season to be ripped off in many of Britain's pubs.

"In cash terms it cost consumers almost £24 million over the holiday period.

"Given that there are about 15 million beer drinkers in the UK, we could each have enjoyed an extra pint in our favourite pubs if drinkers were given a fair deal.

"We urgently need legislation to prevent this flagrant abuse of consumer rights – it's time for the Government to act."

★ ★ ★ ★ ★

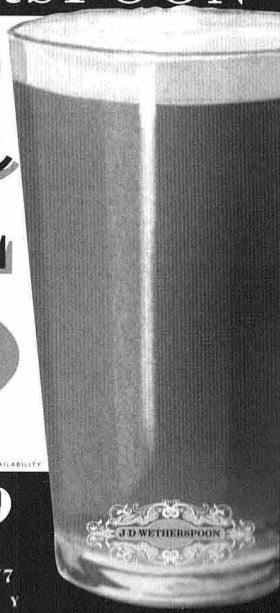
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## FROM OUR ARCHIVES

**T**WENTY YEARS AGO London Drinker first appeared. Since March 1979 it has appeared at the beginning of each month apart from January (to avoid the hassle of production over the Christmas period - the December issue is larger to cover two months) and October 1979, when technical problems intervened - the only scheduled edition not to appear.

The infant March 1979 London Drinker consisted of three sheets of A4 paper, stapled and folded, making 12 pages of the size you are now reading. The outer sheet was yellow and the cover photograph greeting the reader was one of the then editors, Mike Hammersley (who later for a while was to be our printer and had, indeed, produced the artwork and layout for the issue), quaffing a pint of dark ale. The rest of the Editorial team then consisted of Brian Sheridan, Ron Atkins and Robin Bence. The title read THE LONDON DRINKER; the first word disappeared in 1981. The cover price was 10p. The content was set up on a domestic typewriter, reduced in size, and included three photographs, logos, crossword and one and a half pages of commercial advertising. At the time no suitable printer was available in London (ridiculous as many businesses and schools had the type of duplicator used), and the printing was done in Manchester by Stylo Signs, who continued to do so until succeeded by Daru Graphics of Harmondsworth that December, when the misprints began!

The page three "pin-up" was Roy Hattersley, then Secretary of State for Prices and Consumer Protection. He had met a four-man delegation from CAMRA, led by the late Joe Goodwin, then its Chairman, who afterwards stated: "We welcome the chance to make observations to the Secretary of State. We shall be watching closely the effects of pub swaps, which we still believe will yield minimal benefits to the consumer. And we shall continue to campaign for the tie to be relaxed to allow an additional draught beer to be stocked by landlords." Quoting that has saved a tedious bit of paraphrasing of the article!

There was a Weights and Measures Bill before Parliament proposing to outlaw brim measure beer glasses in favour of lined ones. As we know, the controversy continues.

Younger's No.3 Scotch Ale which had disappeared from the London scene five years previously, had been re-introduced for test

marketing and seemed to be selling well despite the excessive price (then) of 38p a pint. The cover price of the magazine under discussion was 10p; the current one costs 30p. If this is an indicator of inflation, you'd be hard put to find a pint in London for £1.14 nowadays.

Mentioning prices, the Big Brewers had applied to the Price Commission for a rise of 3p a pint and the Budget was likely to add a further 2p. The writer surmised that landlords would add a further 2p for their pocket, a total of 7p.

A small item read: "Readers may have seen the shock horror report of the Royal College of Psychiatrists, which reckoned that anybody who supped four pints a day was an alcoholic. We suggest that the authors have their heads examined".

There had been a decline in the sale of mild in London and it was debated whether it had a place in the capital. Meanwhile the Black Horse, WC2 - a Charrington house, had just begun selling mild. But Fullers had reprised the withdrawal of their Hock for a few months, which still left the mild drinker's future pleasure bleak.

The Big Six were then selling 90% of beer - whether real or otherwise - in London, and of the 115 breweries existing in the present Greater London area at the turn of the century, only eight were still in production, including Young's and Fuller's. By 1950 the total figure had fallen to 31.

Marler's had opened their first pub - bearing that name - in N10, serving five real ales. Brian Sheridan reported his findings when visiting the newly opened Godson's brewery in E3, which was still installing equipment and had for the previous two years been operating from smaller premises in Lower Clapton - the first new brewery to open in London for many years. Finally for this section (unless my typescript is already in the Editorial Bin) the back cover bore a form for CAMRA membership - £4 or £5 overseas.

FIFTEEN YEARS AGO the blue cover of the 28 page fifth anniversary of London Drinker, for March 1984, bore a photo of the Castle, Surbiton.

## Feature

It was the winner of the Evening Standard Pub of the Year award, and, was the subject of a pub profile in the content. On the page facing the profile was an advert for the second Capital Ale Night in the Barley Mow, Horseferry Road, presented jointly by CAMRA and Watney's. The latter company was no longer CAMRA's Public Enemy No.1 - ten years before the reference to them in the first Good Beer Guide read "Avoid like the plague", amended in the second impression to "Avoid at all costs".

Fuller's had opened their first pub in the City, the Monument Tavern on the corner of King William Street and Fish Street Hill (the former approach road to Old London Bridge) which had been bought from Ind Coope and refurbished. It was demolished subsequently to make way for the Docklands Light Railway extension to Bank.

The future of Wethered's Brewery in Marlow was in doubt. We all know what Whitbread's did there four years later, don't we?

In "Round the Houses" the un-named North London follower of the Young's and Fuller's passports visited pubs in the Balham, Clapham Junction, South Lambeth and Clapham Common areas.

Three more crawls were also described: "The Hendon Hobble, or ... What's in Store in NW4", visiting eight pubs: in the then regular "London Drinking" by "Red Rover", the venue was Woolwich, Plumstead and Lee; and ELAC branch provided detailed notes, but no narrative, for a crawl of Stratford.

Dear Dipsy made his first appearance. For those who do not remember this spoof agony column, fictitious writers with totally spurious problems were given abstruse solutions, often involving real ale. The heading was actually misprinted as DEAR DIPSIE though that was not subsequently repeated. The column took its inspiration from one "Dear Droopy" in Notts & District Drinker; and later some items were exchanged with that and similar publications with "addresses" amended to be local. At the time, as one of the Editorial Team, I was against its introduction (we always accepted a majority decision when there was any doubt, and this was rarely called upon at any point). I later relented, often contributing to the idiocy. Not a bad decision - Dipsy made his last pronouncements (to date) in November 1990 after a total of 57 columns.

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# Capital Pubcheck

## UPDATE 143

**T**he 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.

This month we welcome a new Wetherspoon pub (complete with Bateman's Dark Mild) in E7 Forest Gate, a new Regent Inns pub in SE16 Surrey Quays, the reopening of an historic City tavern in EC1 (used as a café for 50 years), a Fullers 'Fine Line' in EC3 City and a Marston's 'Pitcher & Piano' in W1 Mayfair. A number of other new openings, or refurbishments in typical café bar style are bereft of real ale including, disappointingly, two from Greene King. Ridley's have acquired their second pub in Greater London, a backstreet local in E13 Plaistow and have confidently installed their real ale. London's newest microbrewery, Haggards, has opened and its beer can be sampled in SW6 Fulham.

The new 9th edition of the Essex Beer Guide was published in November last. Updates will from this issue, cross reference to the new guide. A number of changes reported in recent updates however were too late for inclusion in the guide. For completeness these will be listed again in next month's updates.

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, 9th 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

#### CENTRAL

**EC1, BLEEDING HEART TAVERN**, 10 Greville Street. Adnams: Best Bitter, Broadside. New Free House opened December 1998 in premises originally occupied by the tavern of the same name since 1746 but used by a café since 1946. Owned and run by the owner of the Bleeding Heart Restaurant and Bistro in Bleeding Heart Yard nearby. Ground floor bar decorated in rustic style with bare brickwork and flooring, wooden furniture etc. A mirror is engraved with an old map of the area. The bar fittings include etched glass and coat hooks are provided in front. Stairs lead down to a cellar grill eating area. A welcoming bar with a real pub atmosphere. Open 11 - 11 Mon-Fri (food served until 10.30). Closed weekends.

**EC3, FINE LINE**, 124-127 Minories. Fuller: London Pride. New Fullers café-bar opened January 1999 on ground floor and in basement of former office building being redeveloped for residential use

above. The ground floor comprises an eating area overlooking the spacious main basement bar area approached by stairs. Polished pine floor, cream painted and light bare brick walls, modern light fittings, pine wooden chairs and tables, purple comfy sofas etc. Emphasis on food, wine and cocktails. Piped music. Open 11-11 Mon-Fri, closed weekends.

**W1(May), PITCHER & PIANO**. 10 Pollen St. Marston: Pedigree. Latest addition to the Marston run chain (presumably now inherited by Wolverhampton & Dudley). Opened December 1998 in former commercial premises, large and spacious with pine wood floors, predominantly yellow coloured decor with splashes of red and blue. Plenty of seating/eating areas, available also for private hire, with sofas and 'fireplaces' off the main bar. Emphasis on food and wine. Disabled access and WC. Opens 12-11 Mon-Sat, closed Sun.

#### EAST

**E3, LITTLE DRIVER**, 125 Bow Rd. Adnams: Best Bitter. (E90, U69, U72, U79, U117, U121, U134)

**E7, HUDSON BAY**, 1-5 Upton Lane. Bateman: Dark

# Capital Pubcheck

## CAPITAL PUBCHECK

### UPDATE 143 continued

Mild (£1.20 a pint); Courage: Directors Bitter; Greene King: Abbot Ale; Theakston: Best Bitter; Guest beers. Large new Wetherspoon Free House opened February 1999 in former Co-op shop premises. A wide frontage with french windows and double doors leading into a large blue carpeted bar with wood panelling, pine furniture and tiled bar area and raised seating area complete with fireplace to the left. The rear no-smoking/eating area leads out to a patio/garden area and beyond to a customers car park. The name relates to a late 18th Century/early 19th Century local landowner who became Governor of the Hudson Bay Company which was active in trading furs and skins in North America. History panels and pictures illustrate the theme. Food, disabled WC. Open all permitted hours. (E135)  
**E13, DUKE OF CUMBERLAND**, 101 Cumberland Rd. Ridley: IPA, ESX Best. Free House acquired by Riddleys with the welcome installation of real ale. Friendly two room local. Open all permitted hours.

#### NORTH

**N10, O'NEILL'S**, 291/293 Muswell Hill Broadway. No real ale. Another outlet for the Bass owned 'Oirish' chain in former restaurant premises not previously reported.

#### NORTH WEST

**NW1, HA! HA! BAR & CANTEEN**, 273/5 Camden High St. No real ale. Yate's owned café-bar, formerly CAFÉ TOTO but not previously reported.  
**NW3, BAR CIRCA**, 02, Centre, 255 Finchley Rd. No real ale. New Greene King owned café-bar in brand new shopping and entertainment complex with not a drop of Greene King draught beer on offer. Caffreys being the only 'bitter' available.  
**NW3, CUBE BAR**, 135 Finchley Rd. No real ale. Music orientated Free House/bar complex in former bank premises.

#### SOUTH EAST

**SE16, QUEBEC CURVE**, Mast Leisure Park, Quebec Way, Surrey Quays. Greene King: Abbot Ale; Young: Special. Brand new Regent Inns Free House opened in August 1998 adjacent to leisure park. Yellow brick building built on curve of Quebec Way and Redriff Road, entered from front or via patio area at rear from main car park area. Light wood flooring and furniture, yellow painted ceiling, red carpet and

green wood panelling. Large mirror and fireplace at one end. Food until 9pm (8pm weekends). TV, music, disabled WC. Open all permitted hours.

#### SOUTH WEST

**SW6, ATLAS**, 18 Seagrave Rd. Draught Bass; Theakston: Best Bitter. (SW65, U142)  
**SW17, RAMBLE INN**, 223 Mitcham Rd. No real ale. Now Irish theme Free House opened December 1998 in former club premises.

### PUBS CLOSED OR CEASED SELLING REAL ALE

#### CENTRAL

**EC1, BAILEYS BAR**. Reopened and renamed **PIRANHA** but now closed again, future uncertain. Formerly **BILBO BAGGINS**. (E12, U76, U85, U121)  
**EC4, BELL**. Bass, demolished. (E46, U48)  
**EC4, DANDY ROLL**. Whitbread, demolished. (E48)  
**EC4, POPPINJAY**, Bass, now demolished. (E52, U79)

#### EAST

**E1, FISH & RING**. Free House, closed, future uncertain. (E65)  
**E2, THREE LOGGERHEADS**. Ascot, now converted to flats, formerly **TURTLES**. (E85, U98, U99, U119)  
**E3, TWILIGHT ZONE**. Ex Grand Met (Watney), closed. Formerly **OUTPOST** and previously **MELODY PARK INN**. (E91, U91, U113)  
**E10, HOLLY BUSH**. Free House, now converted to flats. (E125, U120)  
**E10, PRINCE OF WALES**. Renamed **SHOE LACES**. Now in the same ownership as **BOOT LACES** and the **LORD CLYDE** nearby, ex Bass, H removed. (E125, U110)  
**E13, MEMORY LANE**. Free House closed and converted to flats July 1998. Formerly **RAFFLES**. (E136, U69)  
**E15, THEATRE ROYAL BAR**. Free House, H removed. (E155, U128)  
**E16, NOTTINGHAM ARMS**. Ex-Grand Met (Watney), closed, future uncertain (E159).  
**ROMFORD, ASYLUM 66**. Free House, converted to restaurant (X100).

#### NORTH

**N8, BIRD IN HAND**. Renamed **BLUE BAR CAFÉ**, H removed. Now presumably Free, ex Allied (Taylor Walker). (N93)  
**N10, HEIGHTS**. Free House, converted to restaurant. (N103)

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# Capital Pubcheck

## CAPITAL PUBCHECK

### UPDATE 143 continued

#### NORTH WEST

**NW5, DOLLY FOSSETTS.** Renamed **O'REILLY'S.** H removed. (N198, U109)  
**N8, JOLLY ANGLERS.** Ex Grand Met (Watney), closed, future uncertain. (N199)

#### SOUTH EAST

**SE8, MANSION HOUSE.** Free House, closed. (SE81, U102, U125, U132)

#### SOUTH WEST

**SW6, LORD PALMERSTON.** Now **PALMERSTON (THE).** Greene King, H removed. Refurbished and converted to café-bar. Someone at Greene King has obviously deemed real ale might spoil the image. (SW69)  
**SW8, CAVENDISH ARMS.** Discovery Inns, refurbished, now H removed. (SW76, U141)  
**SW9, BRADY'S OF BRIXTON.** Innpreneur, closed, future uncertain. (SW81)  
**SW18, STAR & GARTER.** Allied Domecq, H removed. (SW115)  
**KINGSTON, LJ'S.** Innpreneur, closed, future uncertain. (SW143)  
**KINGSTON, ROYAL BARGE.** Renamed **RB's,** Allied Domecq. H removed. (SW144)

#### WEST

**W11, STAR.** Ex Grand Met (Watney), closed. (W90, U74, U126)

### OTHER CHANGES TO PUBS & BEER RANGES

#### EAST

**E11, EAGLE HOTEL.** Renamed **TOBY CARVERY (SNARESBROOK).** - Charrington: IPA; +Stones: Bitter. A pub and restaurant renovation (E128)  
**E12, RABBITS.** Renamed **PHAROAH'S BAR.** Still retains BACKSTAGE name for cabaret bar, originally THREE RABBITS and then LJ'S BAR. (E133, U100, U117, U131)  
**E18, WALL STREET.** Renamed **HERMANS.** Formerly BOAR & THISTLE (E171, U113)

#### NORTH

**N8, BALD FACED STAG.** Now part of Allied's Mr Q's chain. (N65)  
**N8, HUNGRY HORSE (THE MAYNARD).** Reverted to **MAYNARD'S ARMS.** - beers listed;

+ Draught Bass; + Greene King: Marsha Greene's Brewery Ale, IPA. (N94, U117)  
**N10, CAFÉ TOTO.** Renamed **HA! HA! BAR & CANTEEN.** Acquired by Yates's and added to its café-bar chain. (N103).

#### NORTH WEST

**NW3, GEORGE.** Renamed **RAT & PARROT.** - Younger: IPA; + Theakston: XB. The loss of yet another historic local pub name, once part of the Younger's estate, to meet the requirements of S&N's theme freaks. (N185)

#### SOUTH WEST

**SW6, IMPERIAL ARMS.** 577 Kings Rd. - beers listed except Guest beer; + Haggards Imperial Best Bitter (4.2%), brewed at the owners new micro brewery at Nine Elms, SW8. (SW67)  
**SW11, GREYHOUND.** Renamed **BUZZE BAR,** still fizz. (SW89)  
**SW11, PRINCES PUZZLE.** Now just **PRINCES** and a Free House. - beers listed except Guest beer. + Marston: Pedigree; + Wadworth: 6X. Name and beer range may change under new ownership. (SW89)  
**SW15, CRICKETER.** Renamed **CYCLISTS REST.** - Flowers: Original Bitter; + Fuller: London Pride. Now a Free House, ex Whitbread. (SW100)  
**SURBITON, SEAN O'GRADYS.** Renamed **GROVE.** (SW163)

### CORRECTIONS TO UPDATE 142

#### NEW & REOPENED PUBS ETC.

**EC1, EXTRA TIME.** Is a Free House.  
**EC1, GREEN MAN.** Should read **EC2.**  
**WC2, LA PERLA.** Is a Free House.  
**SW17, TRAMSHED.** Beers kept under cask breather.

### PUBS CLOSED OR CEASED SELLING ETC

**W1(Mar), O'NEILLS.** Should read **W1(May)**  
**SW9, GRESHAM.** Should read Bass not Innpreneur.

### OTHER CHANGES TO PUBS ETC.

**SW17, PRINCESS OF WALES.** Should read **PRINCE OF WALES.**  
**W12, MOON ON THE GREEN** (now **HARVEYS**). Refs omitted: (U58, U71, U138)



# Idle Moments

**W**ell here we are again then. Nobody's written to tell me I'm wrong this month so we can just get on with the normal bits. As has become my practice of late, I shall start with a quotation. It was written by HG.Wells in "Work, Wealth and Happiness of Mankind" published in 1931 and it goes like this:

*"In England we have come to rely upon a comfortable time lag of fifty years or a century intervening between the perception that something ought to be done and a serious attempt to do it."*

There we are; that's the culture out of the way, now we can get down to the rubbish in hand - starting with the answers to last month's number puzzles:

1. 300 Metres is the Height of the Eiffel Tower
2. 4 Faces on the Great Westminster Clock (or Big Ben)
3. 1616 Year of the Death of William Shakespeare
4. 3 French Hens
5. 15 Million Model T's Built by Ford
6. 1698 Foundation of Shepherd Neame Brewery
7. 3 Little Maids from School (from the Mikado by Gilbert and Sullivan)
8. 100 Members of the United States Senate
9. 204 Branches of CAMRA (Listed in What's Brewing - January 1999)
10. 10 Amendments to the United States Constitution form the Bill of Rights

And as if you couldn't guess, here are this month's number puzzles:

1. 5 T (the P)
2. 7 S
3. 4 P in a RS
4. 12 BP in a G of D
5. 6 N in a M
6. 1 C in a SQ
7. 80 O till the NB in C
8. 4 R in a G of C
9. 435 M of the H of R (in A)
10. 6 C in NI

And here again are the solutions to last month's brewery anagrams:

1. I CRATED MY FIG COB  
CITY OF CAMBRIDGE
2. TOP SPRING SALES  
S.P. SPORTING ALES
3. BABY ALE, ED  
ABBEYDALE

4. HAL'S WORD

SHARDLOW

5. FILL M'HORSE

FROMES HILL

Yup, you've guessed it:

1. WASH TODDLERS
2. HE HAS HER MIX
3. TOY HALL
4. FILES KEY, SO
5. SAD HAIR MAN

While searching for inspiration (No, I didn't get any - so you've got this), I noted that there have been just twenty four Instrumental Number Ones in the British pop charts. From the list in the Guinness Book of British Hit Singles, I picked the following ten, all by different artists and dating between 1956 and 1973. See if you are old enough to match the tunes in the first list with the performers in the second. As always the answers will be given after the questiony bit.

1. Nut Rocker
  2. Poor People of Paris
  3. Side Saddle
  4. Telstar
  5. Wonderful Land
  6. On the Rebound
  7. Diamonds
  8. Albatross
  9. Eye Level
  10. Mouldy Old Dough
- A. Floyd Cramer
  - B. Jet Harris & Tony Meehan
  - C. Shadows
  - D. B.Bumble & the Stingers
  - E. Russ Conway
  - F. Simon Park Orchestra
  - G. Lieutenant Pigeon
  - H. Winifred Atwell
  - I. Tornados
  - J. Fleetwood Mac

And so now here is that questiony bit. (Horrible word, isn't it. It sums up how I'm feeling at the moment, fighting off this cold.) Anyway, here are last month's answers:

1. It is the highest waterfall in the British Isles.

# Idle Moments

2. John Bull
3. 'He were successively married to Mary Queen of Scots
4. Grace Darling
5. He is the subject of the stage direction "Exit, pursued by a bear" which later eats him (though not on stage).
6. Tapestries
7. "Neither a borrower nor a lender be." Actually the speech goes on to end, "to thine own self be true."
8. Haydn
9. The Kennet & Avon Canal
10. Raymond Briggs

And so finally we come to the last leg, this month's trivia questions:

1. Who are Sharon, Jim, Andrea and Caroline collectively?
2. After a fairly successful time in the eighties, including a number one hit, the Housemartins gained a female singer and changed their name - to what?
3. With what group was Van Morrison the singer back in the mid sixties?
4. Who wrote in 1958, "It's a recession when your neighbour loses his job; it's a depression when you lose yours."?
5. What was the name of the company started by Frank Whittle to develop the first jet engines?
6. What is the name of the longest continuous footpath in the World, running between Georgia and Maine in the eastern USA?
7. Apart from the TT, what other series of motorcycle races are held over the Mountain Circuit on the Isle of Man?
8. And talking of the IOM Mountain Circuit how far round is one lap (to the nearest quarter mile if you like)?
9. What was the Wembley Arena named when it was first opened in 1934?
10. How many aircraft make up the red Arrows display team?

But I shall not leave you without giving you the answers to this month's 5BY4:

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

That's it then. See you next time.

**Andy Pirson**

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## GARRY GOBSHITE'S DIARY

**F**irst an apology for missing the last two editions. A misunderstanding about deadline dates meant that the copy was not prepared in time for the printers. Particular apologies are due to any one who bought the two books described below but might have been prevented from doing so by reading my Christmas Book reviews. Just for the sake of the record, here are those reviews.

'Beer' by Michael Jackson (Dorling Kindersley £19.99)

My first purchase of Michael Jackson's work was in 1986 when I found his 'Pocket Guide' invaluable in travel around Belgium and Germany. I looked at other books of his but thought them little more than coffee table works. Twelve years on Jackson is still churning out the coffee table stuff. This latest offering really should be entitled 'Beer, don't I know a lot about it.' The book is a trainspotterish compilation of lots and lots of pictures of beer bottles and glasses of beer with a few words to accompany each picture. In a feeble attempt to justify this overpriced garbage, Jackson tries to group some of his pictures under themes. For example one theme is 'Thirst Quenchers' (as opposed, one assumes, to beers which make you thirsty) and another 'Sociable Beers' (as opposed, no doubt to beers which make you want to start a fight). There are a whole series of pages devoted to beers recommended to accompany different foods. To demonstrate just how pretentious this is, just consider the six beers recommended to accompany chicken B Catamount Oktoberfest; Old Dominion Oktoberfest; Penn Oktoberfest; Independence Franklifest; Gordon Biersche Maerzen, and Thomas Kemper Oktoberfest. Clearly, whenever Jackson discovers a microbrewery in Dogdick, Montana he just has to bore the cheeks off everybody by telling us about it. He would do us more of service if he suggested American Budweiser as an accompaniment to Colonel Sanders; it may taste like crap but at least it is obtainable in the UK. The single fact of the matter is that Jackson is no longer relevant as a beer writer.

'The Taste of Beer' by Roger Protz (Weidenfeld & Nicholson £18.99)

Mr Protz's latest offering appears to be a direct challenge to Jackson's book in the Christmas Coffee Table Beer Book Stakes. It has fewer pictures and more words, but there is no consolation in this. After all, if Jackson is the

'has been' of beer writers, Protz is the never was. Take as an example his section on the Belle Vue Brewery in Brussels. He babbles on about the different tastes of young and old lambics, and a 'kriek nouveau' which he sampled at the brewery. No mention is made of the fact that over 99.9% of Belle Vue's output is adulterated and filtered and that the tiny amount of authentic beer is virtually impossible to find on public sale. The kindest thing one can say about this is that it is sloppy journalism; but since Protz made a radio broadcast on the same lines last March, one is disinclined to take the kind view. All in all, like Jackson's book, Protz's is from the Janet and John school of beer writing and the only thing in its favour is that it costs a quid less.

'The Beers of France' by John Woods and Keith Rigley (Artisan Press, no price printed but £11.95 in W.H.Smith)

Woods and Rigley have followed their 1996 book on the beers of Wallonia with another first rate guide. The book is a thoroughly researched work on all of France's breweries (63 are covered in detail) ranging from Kronenbourg fizz factories to pub-based microbreweries. Each brewery is described in some detail and the information includes directions, policy on visits, availability of beer for direct purchase, and tasting notes on the beers. As well as the main section on breweries there are many other useful sections including one (by John White) on speciality beer bars in Paris and another on buying beer in French Hypermarkets. Readers are even invited to place their names and addresses on the publishers database so that they may be sent free updates to the guide and be notified in advance of any further editions. This book is beer writing at its best. It breaks new ground and provides useful information to its readers. It eschews the mealy-mouthed approach of some beer writers who are afraid to be too candid unless they prejudice their next commission, and instead makes forthright and occasionally damning



judgements where appropriate. If you are considering a visit to France then don't go without a copy of this book.

'Good Beer Guide to Belgium, Holland and Luxembourg' by Tim Webb (Alma Books £9.99 in bookshops £8.99 to CAMRA members by post from HQ)

Some months ago, I proposed to review this book for LD, but the author preferred to write his own review. I mention it now only to recommend it.

I realise that to describe Michael Jackson as 'no longer relevant' may need justification, since many regard him as a saint. In addition to reading his book described above, try reading his column in *What's Brewing*, a recent edition of which featured beers from remote microbreweries in Brazil (most accessible!). Jackson's next writings confirmed the impression he made on me the only time I met him. He isn't so much a beer writer as a mutated trainspotter.

Early November and I visit the Antwerp Beer Festival run by De Objectieve Bierproevers. An excellent festival which, while on a smaller scale than CAMRA's GBBF, has many superior features. For example, admission is free, and the food reasonably priced. Every stand has glass-washing equipment so when you sample different beer styles you do so from a clean glass. Each stand also has a basket of dry bread pieces for cleaning the palate between different beers. Do not expect any of these ideas to be adopted at Olympia in 1999, since they all cost money. In any event, CAMRA's latest advice is to rinse your glass in the wash basins in the toilets. I wonder if this practice is endorsed by the environmental health people? One aspect of Antwerp, which may well find favour at GBBF, is the practice of charging for use of the toilets (10BEF). I foresee CAMRA charging 50p for a jimmy and £1 for a pony and I expect the headquarters bean counters to be ecstatic at the prospect of such a golden opportunity to generate cash flow.

I understand that one of our big brewers is developing a lager, which will contain Viagra. If successful, they intend to market it in six packs, which will include a free box of tissues and a tube of hand cream.

Another apology is due, this time to the bar staff at Fuller's 'Shooting Star' in Middlesex St EC1. It turns out that they are not from Billericay

but are Spanish. Because they spoke with an odd accent, and had limited command of English I simply assumed they were from Essex. Of course, I should have known they were from somewhere in Europe by their habit of pulling beer in half-litre measures.

I hear that Youngs plan to destroy yet another public bar, this time in 'The Pied Bull' in Streatham. Apparently they want the space to help create a 'function room'. It seems that analysis of the socio-economic profile of SW16, and ethno-demographic developments in the communal interface leisure market, show that the Streatham Common area needs a function room more than a popular public bar. This type of analysis should not be underestimated. It proved for example that Brixton needed a badly faked continental style 'café bar' instead of the Hope & Anchor pub.

One can only hope that the company sees sense and abandons its plans for this particular act of vandalism, but I am not optimistic. I think of Youngs nowadays as "New Youngs", drawing the parallel with "New Labour". Both have jettisoned their principles, lost touch with their roots and betrayed many of their most loyal supporters.

Cheers!

Garry Gobshite



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

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

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

Printed by Crown Colourprint Ltd, Unit 9, Mole Business Park 3, Randalls Road, Leatherhead, Surrey, KT22 7BA.



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