



30p

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

LONDON DRINKER



THE NORBITON AND DRAGON, Kingston
Photo: John Norman



CHAMPION BEERS OF SCOTLAND



THE INAUGURAL AND 1997
CHAMPION BEER OF SCOTLAND

THE DEFINITIVE, CLASSIC 80/-



THE 1998 CHAMPION BEER
OF SCOTLAND

"YOU'RE DUE A DEUCHARS"



During my many years of editing this magazine I have seen many changes. The pub trade is now called 'The Beer Industry' to take in brewing into the same title. Most changes to this 'industry' have been to the detriment of us, the drinking public. Yet we have been blamed for all the ills of owners and managers. That we don't drink enough is the latest whinge. That we drink at home too much is another. The complaints about customers go on and on. This magazine and our campaign have attempted to stand up for the customer against a background of corporate management and vested interests.

For instance, how many times have you, as a customer, been consulted about anything? Brewery management take decisions about their business but their success depends on you and me. Our contrary opinions often enrage brewers and pub owners whose attitude is always 'We know best' and 'We owe it to our shareholders'. The only argument that holds any validity as far as I am concerned is about the availability of 'real ale' in the group's retail outlets. If a product has been properly promoted and poor sales lead to a decline in quality, I think it is absolutely right that the outlets in question take it out. If the demand is there, but if a company policy rejects it, then that is a different matter entirely.

Joe Public has just been blamed by the City and Big Brewers for the latest projected rationalization of breweries. It seems as if our beloved Whitbread is contemplating severing its 257 year brewing tradition. Overcapacity and shrinking profits from brewing are blamed. Of course if they had not 'rationalized' some of the best breweries in the country, then this situation need not have arisen. Some of the most attractive, tasty ales have been severely pruned by this most avaricious of predators. The City calls this 'increased efficiency' and they love it. Those drinks experts in the city wouldn't recognise a pint of decent beer if they tripped over it. The City says the money has gone out of beer making and that serving it in pubs - along with food - is more profitable. They would obviously welcome McDonalds lookalikes with bars - like Berni Inns?

Even our other old friend Allied Domecq plans to sell its pubs, which include the Firkin chain, to Whitbread, who are going to brew no beer. So who is going to supply this new beerless conglomerate? Step forward Bass, Courage or Scottish & Newcastle. Step backwards Young's, Fuller's and the like. And whither Boddingtons? Does anyone care? Philip Shaw, drinks analyst at West LB Panmure (Who?) says 'The industry is one of decline. It is becoming progressively

less attractive for investment purposes compared with pubs and other retail outlets.'

In my view this is absolute twaddle. Mr Shaw can say what he likes and hang the consequences for breweries and jobs in the sector. I believe the city undermined Marstons and now Mr Shaw appears to be rounding on our beloved independents who, he says, "muddle on with mixed results!"

Other commentators are not so sceptical and destructive. Many have been quoted in the FT recently as seeing plenty of opportunities in the 'industry'. Also, clearly, investors believe brewing has a profitable future.

So where does all this leave the customer? Like it or lump it seems to be the message from the City and the Big Boys. What about the smaller, better companies getting together with their loyal drinkers and working for a brighter future for all of us, customers, management and investors?

Chris Cobbold

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EXTRA SPECIAL BITTER



THREE WORDS YOU CAN BELIEVE IN.

JOHN KEELING TAKES OVER THE REINS AS BREWING DIRECTOR OF FULLER'S BEER COMPANY

On 1st April 1999, Fuller's brewing director, Reg Drury handed the raw ingredients and the reins of responsibility for Fuller's award-winning brews to John Keeling. John has now been promoted to Technical Director in line with his new position of brewing director of Fuller's Beer Company.

It was in October 1998 that Reg Drury announced his plans to retire at the end of June 1999 after 40 years illustrious service. Reg Drury and John Keeling have worked closely together for the past eighteen years. John joined Fuller's as a qualified brewer in 1981 with a BSc degree in brewing from Heriot-Watt University. He has played an important role in expanding beer volumes for the brewery and has been closely involved in the development of a number of new products. He is currently vice-chairman of the London Section of the Brewers' Guild.

The brewing team have put Fuller's in the unique position of having won more CAMRA awards than any other brewer, including the much coveted 'Champion Beer of Britain' with three different cask ales ('ESB', 'London Pride' and 'Chiswick Bitter'). John, supported by his strong team, aims to continue and build on this success into the new millennium.



John Keeling says of his recent appointment, 'Reg and the Fuller's Board have shown tremendous confidence in both myself and the production team. We look forward to repaying that confidence and maintaining the high standards which Reg has set'.

from a Fuller's Press Release

SHEPHERD NEAME DECLARES GM-FREE BEER

Kent independent brewers Shepherd Neame are declaring all their beers GM-free.

In the wake of concerns regarding genetically modified ingredients, the Faversham brewers have undertaken exhaustive research from all suppliers who deliver ingredients for their beers, including hops, yeast and malt.

Says Shepherd Neame production director Ian Dlxon, 'We recognise consumer concerns over genetically modified ingredients, and have conducted a complete audit of our suppliers. We have received certificates from all of them with assurances of ingredient purity.'

Sales director Mark McJennett adds, 'Consumers of draught and packaged Shepherd Neame beers have a guarantee that they are brewed to time-honoured methods, and are completely GM-free.'

Shepherd Neame-brewed brands include Spitfire, Bishops Finger, Master Brew Bitter, Original Porter, Kingfisher, Sun Lik and Oranjeboom.

From a Shepherd Neame Press Release



CANNED LAUGHTER

The *Household Tips* section of the 2 May Sunday Telegraph quoted under the heading 'Rogue ale' the following suggestion from tall Tim Martin, chairman of the JD Wetherspoon chain. 'There's a snobbery about these new cans of real ale - CAMRA people think real ale can only come out of a cask. If you get some CAMRA fogies round for a drink and you want to offer them some of the canned stuff, simply crack a six pack open in a back room and pour the lot into a jug. They will assume it came from a cask'.

Will they assume this to be tongue in cheek or foot in mouth?

Brewery News

FULLER'S BREWERY IN AID OF 'HELP A LONDON CHILD'

Fuller's 'London Pride' was linked up with the popular London radio station in sponsoring this year's 95.8 Capital FM 'London Awards'. The awards celebrate the best of life in the Capital, in aid of 'Help a London Child' - the charity that helps disadvantaged children in London. Fuller's raised £18,500 for the charity.

As part of the link-up, Christ Tarrant and the team broadcast the breakfast show live from Fuller's brewery on Monday 29th March 1999.



*Pictured here (back centre) Howard Hughes,
Neil Long;*

*from (L-R) Dr. Fox, James Cannon, Simon
Ross, Russ Kane, Chris Tarrant and
Margherita Taylor*

'Fuller's top fund-raising pub managers attended the 'London Awards' which was held at the Royal Lancaster hotel on Wednesday 31st March. To their delight they rubbed shoulders not only with the Capital radio team but with stars that included; Elton John, George Michael, Boy George, The Beautiful South, Adam Rickitt, Scary Spice, Kate Winslet, Martine McCutcheon, Another Level and the Arsenal football team, to name drop just a few.'

AND HELPING TO HAMMER CANCER

Fuller's presented a special 'Pride of London' award at the ceremony, to two London nurses who work with cancer patients at Hammersmith Hospital. Fuller's wished to recognise the massive

contribution that nurses make and in particular nurses who work with cancer patients.

Fuller's has a long-standing relationship with its local Hammersmith Hospital and sponsors the Help Hammer Cancer annual 'London Pride Walk', a six mile walk along the River Thames starting and ending at Fuller's brewery. Over the last three years the walk has raised £160,000 for the Hammersmith Hospital Research Unit.

The walk this year takes place on Sunday 13th June and aims to raise a further £60,000.

From a Fuller's Press Release

THE HEAD OF STEAM



**Euston Station
London NW1
Tel 0171 388 2221**

CAMRA North London PUB OF THE YEAR

FESTIVAL OF RARE SCOTTISH BEERS 7-13 JUNE

- | | |
|--------------------------|--------------------------|
| ★ <i>Blackdykes</i> (2) | ★ <i>Inveralmond</i> (2) |
| ★ <i>Restalrig</i> (2) | ★ <i>Houston</i> (2) |
| ★ <i>Heather</i> (1) | ★ <i>Tomintoul</i> (2) |
| ★ <i>Sulwath</i> (1) | ★ <i>Caledonian</i> (5) |
| ★ <i>Harviestoun</i> (3) | |

FESTIVAL OF 1993 CHAMPION BEERS 20-23 JUNE

*Adnams, Woodfordes, Tim Taylors, Exe
Valley, Sarah Hughes, Coach House,
Eldridge Pope (subject to availability)*

SHIFTING SANDS - FULLER'S MOVES BEACH RUGBY TO RICHMOND

Saturday 26th June 1999

Richmond Athletic Ground, Kewfoot Road,
Richmond

Fuller's wants a battle between international rugby teams, not with the local Council: the Beach Rugby International Challenge promised in last month's London Drinker - no, it wasn't a belated April spoof - will now take place at the Richmond Athletic Ground, the former home and current training ground of Richmond RFC and London Scottish RFC, on Saturday 26th June 1999. The event has been moved from Hurlingham Park, London SW6, due to an internal dispute within Hammersmith and Fulham Council. The Council's belated objection to holding the event at Hurlingham Park - which it had earlier confirmed in writing - was viewed as overblown by local residents interviewed on BBC TV South East who were 'right behind' the proposed spectacular.

The sand will be duly delivered to Richmond and a specially created 5,000 seat stadium will be built within the Athletic Ground to create a unique beach rugby environment.

The tournament begins at 11am and the final is scheduled for 5pm. Tickets each cost £14.50 and are available by telephoning First Call on 0870 8401111 (local rate).

from a Fuller's Press Release

The Local Government Chronicle has reported that the marketing and events manager at Hammersmith and Fulham LBC who prompted protests from members for agreeing plans for a beach rugby contest in a quiet west London park is currently working out his notice.

★ ★ ★ ★ ★

TOO MUCH TO SWALLOW

CAMRA and the CAMRA Investment Club have invited other shareholders of the Swallow Group to support the call for an Extraordinary General Meeting to ask why proposals for a management buyout of the

Vaux breweries and the pub estate were rejected, putting at risk 700 jobs and 150 years of brewing tradition.

CAMRA would like the Swallow Board of Directors and the Sales Committee to answer the questions:

- I.** Why did the Sales Committee reject the original MBO offer which, based on the previous chairman's valuation of the assets, represented only a £2.5 million shortfall for shareholders? It would have guaranteed a future for the breweries, the jobs and the beer brands and secured a continued and mutually beneficial partnership between Vaux Breweries and the Swallow Group.
- II.** Why, if the Sales Committee led by Peter Catesby was unwilling to accept a beer supply deal in excess of two years, was the MBO team not given proper notice to rework its proposals?
- III.** Why was there a £12.5 million disparity between the valuation of the Vaux assets by the previous chairman, Sir Paul Nicholson (£72.5 million) and that of the advisors to the Sales Committee (£85 million)?
- IV.** Why has the Board of Directors decided to backtrack on its strategy and put all Vaux tenanted pubs up for sale?

Back in April, Dave Goodwin, National Chairman of CAMRA, surely spoke on behalf of all drinkers, 'It's time for transparency on this issue and for an explanation why fair and viable offers have been flatly rejected by the Sales Committee.' CAMRA continues to petition against the closures.

From a CAMRA News Release

★ ★ ★ ★ ★

ALE DANCER DELIGHTS MORRIS MEN

An Essex brewer has teamed up with the Blackmore Morris Men to re-launch a beer for the summer tourist market in the county.

Director of The Mighty Oak Brewing Company in Prospect Way, Hutton, Brentwood, Mr. John Boyce, said "Ale Dancer is our tribute to the traditional Morris Men who perform their ritual dances at public houses across Essex throughout the summer. This beer aims to refresh the dancers and keep them on their toes for the duration of their dances and also aims to introduce tourists to the county to a Real Ale brewed in Essex.

Continued over the page

HOUNSLOW PUB NEWS

Greene King have changed two ex-magic pubs in Staines Road back to their former names. The Hungry Horse (ex-Ruby Tuesday) has gone back to its original name, The Honeycombe (with an 'e' on the end for some reason) and The Pickled Newt has reverted to being The Lord Palmerston. At both the Martha Greene's Bitter is £1.10 a pint.

Scottish Courage have also got in on the act by changing Big Hand Mo's (2 Hanworth Road) back to The Tankerville, but still with no real ale. A blackboard proudly lists their bottled beer selection: Foster's Ice, Beck's, Holsten Pils, Newcastle Brown and ... wait for it ... Courage Light Ale. Wow!

The Rifleman in Hanworth has been saved from threatened demolition after Marks & Spencer have given up their plan to extend their car park; the pub has celebrated by giving the frontage a face lift. Still only one ale though (Bass, although it was substituted by Young's Bitter on a recent visit - still with a Bass clip on the pump).

The Earl Russell, further down Hanworth Road, has given up on weekday lunchtimes, opening at 3.00pm; the saloon bar may open even later.

Meanwhile at the nearby Cross Lances green

fingered Sean Flynn has been doing things in the garden and was rewarded with a good crowd on the early May bank holiday afternoon for the jazz and barbecue. Fortunately the weather was good

Roy Hurry

Continued from previous page

The Blackmore Morris Men danced a welcome to the first delivery of this special brew during the launch at The Leather Bottle public house in Blackmore and kept coming back for more to sustain them through their programme of dances.

'Ale Dancer is a glowing amber colour ale brewed with amber malt and goldings hops to give an alcohol by volume (ABV) of 4.2%. It is an ideal drink to enjoy in a pub garden during the summer months and while we hope that visitors to the county will try it and enjoy it there is nothing to stop residents also enjoying a pint or two from their favourite local!'

Mighty Oak is an independent brewer of real ales. The first ales were brewed in August 1996 and production at the modern brewery now reaches around 7,500 pints a week. In 1998 Burntwood Bitter won a Silver Medal at the Cambridge Beer Festival. The firm also won the Mid Essex Business of the Year Award.

From a Mighty Oak Press Release

A constantly changing selection of ales from micro breweries up and down the country. Over 2000 different ales served to date with always something new to try.

Adnams Bitter & Broadside plus Harveys Best always available. A good selection of German bottled beer including Wheat beers, Kolschbier and smoked malt Rauchbier.

Thatchers traditional cider, Belgian beers and Fruit Wines.

Function room for hire. Quiz on Sundays. Cask Marque quality award. Selected for the 1999 CAMRA Good Beer Guide.

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1992, 1994, 1996 & 1998**

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CELEBRATION ALE THAT WILL SCINTILLATE, RATHER THAN TAX, YOUR TASTEBUDS!

On the face of it, 1799 may not seem to have been a great year. After all, this was the year that British Prime Minister William Pitt the Younger introduced a common income tax and, although the Inland Revenue may be celebrating its 200th birthday this year, it's unlikely that many of its 'customers' will be doing the same!

Happily, something else happened in 1799 to help people drown their tax sorrows. For this was also the year, that 19-year-old Benjamin Greene moved to the Suffolk market town of Bury St Edmunds to begin brewing and to lay the foundations of Greene King.

Such was the quality of ale brewed by Greene King that its reputation grew throughout the 19th century and in 1891, Greene, King and Sons was described in the London Star newspaper as *'.....one of the first country brewers to discover that beer need not be vile, black, turgid stuff but brewed a bright amber-coloured liquid, full of character and flavour of its own.....'*

Successive Greene King head brewers since then have enjoyed similar accolades for their fine ales.

Now, to mark its bicentenary year, Greene King will be reintroducing a celebration cask ale which first went on sale in pubs and clubs up and down the country on New Year's Day. **Greene King 1799 Special Bicentennial Ale** was to have been available for a limited period only, up to the end of January 1999, but proved so popular with drinkers and licensees that the company has now reintroduced the beer for a further three months in 1999, during May, June and July.

Bicentennial Ale is based on a traditional recipe to produce a beer that is a luscious dark amber in colour and has an ABV of 4.5%.

'We've used only the finest English malt and a blend of English hops, including Fuggles, to produce this celebration ale.' says Iain Masson, Greene King's new head brewer. *The result is a beer that has a wonderfully aromatic character; well rounded and full bodied but with a slight maltness and a hint of sweetness'.* Unusually for the company, this beer is dry-hopped: around 4oz of female hop flowers are added to each cask at the end of the brewing process. Gradually, the oils in the flowers are leached out into the beer to give it a delicate, hoppy aroma.

As well as producing 1799 Special Bicentennial Ale as a seasonal cask ale, Greene

King is also offering a 500ml non-returnable bottled version, with an ABV of 6.2%, available throughout 1999 in pubs and some off licences.

So, while Greene King customers have great reason to celebrate the company's 200th birthday, what of the Inland Revenue? Well, Greene King is determined to spread at least a little good cheer in that direction by hosting a series of '200th birthday parties' for tax office employees in selected Greene King pubs around the country. The first of these has already taken place in Norwich and was attended by local tax office officials who, while somewhat bemused, were nevertheless pleased to be guests of Greene King. And, not wishing to miss an opportunity, Greene King hosts took advantage of the party to express their concerns at the current levels of duty on beer compared to other EEC countries!

From a Greene King Press Release

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in London”**

—Great British Beer Festival—

SHOWING THE MEN HOW IT'S DONE

The Great British Beer Festival 1999

London Olympia 3-7 August

It's the biggest pub in the world, it's open for one week only.....and the girls have taken over. Alison Bridle is organising CAMRA's Great British Beer Festival; perhaps not such a big surprise, as the previous two organisers were women.

Alison, an IT analyst from Bristol, will take charge of the huge annual event, which fills the Grand and National Halls at Olympia from 3rd to 7th August 1999. Over 40,000 visitors - of whom a third are women - are expected to come along to sample some of the 300 different real ales on offer.

Alison's gearing up for her tenth Great British Beer Festival, and has seen her role change somewhat over the years.

'When I started working at the festival, it was back in the days when CAMRA, did the catering - I remember my first job was chopping onions and garlic. Now we get caterers in to handle that side of things!'

The unpaid volunteer staff - some 800 of them - do more than just pull pints for the thirsty masses. There are pub games, live music and CAMRA fund-raising to attend to, and there is a back office looking after staffing, publicity, stewarding and finance. Add all the pre-planning, and it becomes clear that Alison has a tough job on her hands, although modesty prevails.

'I see my role more as co-ordination than as 'hands on'. Most of the volunteer managers working under me are more experienced than me in the areas they look after.

Unpaid volunteers come from all over the country to help at the Great British Beer Festival, and for them it is a chance to renew old acquaintances and to make new ones.

Said Alison: 'My favourite aspect of the festival is the camaraderie, all our unpaid workers giving up their time to help.'

The money raised by the festival goes towards CAMRA's activities, so Alison's hard work is helping to look after the future of our traditional pubs and independent breweries.

With over 53,000 paid-up members, CAMRA has become Britain's most successful consumer organisation. My interest in CAMRA is because

of the work we do in looking after our traditional pubs,' said Alison. 'I admit that it was my husband Peter who got me to join, but I was a beer fan before that. My favourite pint was, and still is, Fuller's ESB.'

Beer festivals, pubs and pub games - does Alison see this as a man's world? Not likely. 'Women are better organisers than men,' she laughed, 'but I'm not the only one involved in the festival - women are running publicity, staffing and ordering the beer. And don't forget the thousands of women who come along to the festival.'

'The Great British Beer Festival has become too big to be left to the men to run on their own!'



GO WEST IN SEARCH OF CIDER (WEST LONDON, THAT IS)

Popular belief has it that if you want to find a large variety of cider and perry, you head for the West Country.

From August 3 to 7 in London, lovers of traditional cider and perry will be heading West, too - to west London, Olympia and the Great British Beer Festival. For not only will they find a huge selection of beers from around the world, they will find a cider and perry bar bringing festival goers a wide selection of drinks that were being quaffed in Britain before hops hopped across from the Low Countries to give us beer as we now know it.

Cider and perry's position in today's drinks market mirrors that of real ale some thirty years ago - the real thing in danger of being replaced by characterless fizz, with a number of traditional producers swimming against the keg tide, firm in their belief that quality would win through.

The delicious produce at the GBBF's cider and perry bar is proof that the small producers are right to stick to that belief (as if proof were needed).

The comparison with the real ale market goes

Continued over the page

Great British Beer Festival

Continued from previous page

perhaps further. If every click at the Olympia turnstiles is a call to resist those who say that real ale is in terminal decline, the same is true for cider and perry.

Echoes of those calls should haunt cider's big boys who have flooded the market with over promoted (and overpriced) imitations of the real thing.

Chair of CAMRA's Apple and Pear Product Liaison Executive, Paula Waters, said: 'It's true to say that cider is the wine of the English countryside. Encouraged by the boom in bottled beers, some of the small producers are bottling their drinks. They're aiming to compete with the wine market.'

Some of the best traditional cider and perries can be bought at the farm gate - if you can find the farm. With its cider and perry bar, the Great British Beer Festival is the biggest farm gate around!

With increasing attendance at the GBBF's trade session, publicans will be able to find out just how good real cider and perry are, and if they are looking for something that will make their pub stand out from the crowd, they will find it at the cider and perry bar.

What they and everyone else will find at the GBBF is a group of people staffing the bar who know and care about what they drink, and will be happy to help those new to cider and perry find something to suit their taste. If you like what you try, ask your local pub to stock it.

You can do your bit to build the cider and perry revival by visiting the bar at Olympia, helping CAMRA to fly the flag for the real stuff. And every sip you take will help to raise the flag a bit higher.

**Advertise
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from only £45
(quarter page - all inclusive)**

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Barry Tillbrook
0181 989 7523**

TAKE THE TRAIN TO THE FESTIVAL

Silverlink trains who run four railway lines in London are running a prize draw with a trip to the Munich Beer Festival or The Great British Beer Festival as the main prize. Free drinks vouchers can also be won.

Entry forms and beer mats are available in nineteen pubs which are near stations on Silverlink lines.

I believe all the pubs are in the Good Beer Guide and I can recommend all those I have been in.

The pubs are

Barking to Gospel Oak

Barking	Britannia (Youngs)
Leyton Midland Road	William IV

North Woolwich to Richmond

Richmond	Old Ship (Youngs)
Richmond	Orange Tree (Youngs)
Richmond	Waterman Arms (Youngs)
Richmond	White Cross (Youngs)
Kew Gardens	Coach and Horses (Youngs)
Acton Central	Duke of York (Free)
Camden Road	Spread Eagle (Youngs)
Highbury and Islington	Compton Arms
Highbury and Islington	Marquess Tavern (Youngs)
Dalston Kingsland	Earl of Radnor (Fullers)
Hackney Central	Prince Arthur (Free)
Stratford	Golden Grove (Wetherspoon)

Euston to Watford

Euston	Head of Steam
Harrow and Wealdstone	Royal Oak
Harrow and Wealdstone	Sarson Stone

Clapham Junction to Willisden Junction

Clapham Junction	Beehive (Fullers)
Kensington Olympia	Scarsdale

Colin Price

AROUND THE HIVE

Brentford: a nondescript west London suburb sandwiched between the A4 and the Thames. Not known for much, except being the location for two battles and... a rather superb football club!

Playing far outside the glamorous heights of the Premiership but now assured of Division Two credibility once more, "The Bees" nevertheless inspire a devout and passionate support. The last few years have seen managerial turmoil, a change of ownership and an exodus of fine players to the more lucrative higher divisions, but the love of the fans has never wavered. Griffin Park, a veritable 'hive' (ahem) of activity on matchdays is a Brentford fan's special field of dreams.

Well-served by public transport, the ground holds around twelve thousand people when full, but most games see about a third take their places. After an inspiring season and with promotion now in the bag, west London's greatest club can look toward a future brighter now than at any time over the last few years.

Related to matters sporting, Griffin Park is also known as the only Football League

ground in the country to have a pub on each 'corner'. Indeed, Brentford as a location is dotted with a good number of pubs of varying quality, making it ideal for those that fancy a few pints both before and after the match.

But enough about the footy, what about the pubs?

Firstly, those 'four corner' hosteleries I spoke of. Ealing Road runs right past the ground and is home to four pubs, two of which form the two lower points of the rectangle (so to speak).

THE PRINCESS ROYAL is a basic Fuller's pub that sees much business on a match day. With its large function room at the rear, it acts as a meeting point for both Bees and visiting supporters and serves the usual Fuller's range with 'London Pride' being on particularly good form. This is arguably the closest pub to the ground as, apart from a few residential

Continued on page 15

Back after 10 years...

THE NEWT & FERRET BEER FESTIVAL

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open all permitted hours

25 Real Ales
5 Trad Ciders



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Entertainment
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1831

YOUNG'S

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Continued from page 13

properties, it is just fifty or so metres from the club's entrance in Braemar Road.

At the other end of Braemar Road on the opposite side is another Fuller's pub, THE GRIFFIN. The exposed exterior brickwork declares that it has long been a Fuller's house, selling 'fine chiswick ales' to many a generation of Bees follower. It's small, homely boozer that has a loyal local clientele as well as plenty of trade on a Saturday afternoon or Tuesday night. As you'd expect, fine examples of the Fuller's range are in evidence here. I'm not sure whether Fuller's use of the mythical beast as a logo is due in part to their proximity along the A4 Griffin Park or that both this pub and the football ground are named after something even earlier.

Bearing around to our right, we pass the visiting supporter's accommodation of the Brook Road stand and terrace. Due to fan segregation enforced some years ago, this represents a symbolic Gaza Strip, a corrugated Ulster to many ardent Bees fans. I for one have never set foot on the Brook Road terrace and doubt I ever will, such is its off-limits status. Plans are in the pipeline for the club to leave Griffin Park for a new all-seater stadium to be built somewhere further west. Passing back into friendly territory again, we come to the third of the corner pubs, THE ROYAL OAK. Well patronised by mostly travelling support, this ScotCo (former Courage) house sells Theakston's Best, Courage Best and Director's. It's a very small house, comprising two bars linked by a short passageway beside the bar. The pub has a distinctly Hibernian flavour and a fair bit of Irish ephemera is evident, even down to the Celtic scarf on display behind one of the bars. If you intend visiting on a matchday, make sure you've got a loud voice for ordering – you'll need it!

On turning right outside and walking up New Road, we come to the last of the four, THE NEW INN. Formerly with Grand Met's pub and grub offshoot, Chef & Brewer, this free house is actually below the level of the adjacent Ealing Road and beside the railway line. Again, it's very small with a tiny bar area as you walk in which leads to another in the back. Courage Director's and Morland

Speckled Hen were on draught on my visit and there were several other unused handpumps as well.

Turning right outside and after a short walk, we arrive at another football pub, THE BRICKLAYER'S ARMS. Another ScotCo house (former Courage), this pub welcomes home supporters only on a matchday. It's tiny! An L-shaped bar with some seating greets you as you walk in and the place is packed after the final whistle as fans wait for the classified results list on the tv above the front window. Listen for the roar when deadly rivals Fulham or the despised Birmingham City lose!

Continuing along Ealing Road, we come to the penultimate stop, the grandly – titled ROYAL HORSEGUARDSMAN, yet another former Courage house. Notice as you step across the threshold the mosaic-work doorway informing you that it was once owned by the long-gone Ashby brewery. It's a dowdy, one - room bar with surprisingly stocks no real ale, its decision to take keg London Pride an anomaly when so many of its neighbours take the real thing and it's just along the road from the brewery. Incidentally, opposite this pub is a large McDonald's emporium which was once the site of... you've guessed it: a pub! THE RED LION was a grubby roadside Fuller's house specialising in grubby roadhouse rock music. I confess I played there a few times in a past life, but that's another story...

A short walk up Albany Road, you reach THE ALBANY ARMS. Residing as it does on the corner of Wilkes Road, it too is part of the ubiquitous local ScotCo estate, albeit slightly larger than its nearest rival with a pleasant L-shaped bar. Local champion London Pride seemed to be the only cask ale on, but there were plenty partaking of it and it's busy enough place on a matchday.

These seven pubs are literally on the tip of the iceberg. Brentford had its own brewery, the Beehive (bought and closed by Fuller's many years ago) the premises of which live on in a pub of that name in Brentford High Street up the road. Then there's the ones along the river, the ones going toward Isleworth or the other way towards Kew Bridge...

But maybe you'll explore them for yourself?

Al Ferrier

Letters to the Editors

Dear Editors, **"Good Imported Beer Guide" in your March edition**

Mr Rob Close, if you go west to Brentford you will find in Brentford High Street a CAMRA pub called the Magpie & Crown selling four real ales plus, as of 25/3/99, 9 Belgian beers plus two on tap. Here is the list of what you are missing by not going west: Westmalle Tripel and Dubbel, Rochefort 8, Kwak, Duvel, Brugs Tripel, Rauchenfels Stone Beer, Maisels Weiss Beer, Oberdorfer Weiss Beer and Hoegaarden on tap at £2.35 a pint and Budvar on tap at £2.20.

The owners, Charles and Steve will if you ask them try to get any other Belgian Beers in for you as they have done in the past for other people. So get yourself a Bus & Train pass and go West to see what you are missing.

Yours sincerely

West Bay Bieres Sans Frontieres Worker

Rob Close replies - 'Thanks for the info. As I had not recently visited the Magpie and Crown at the time the article was written, I did not want to include incorrect or out of date information. I have subsequently spoken to Steve, and intend adding to the list of outlets for Imported Beers next month. Thanks for your interest.'

★ ★ ★ ★ ★

Dear Editors,

At the crossroads junction of Leman Street and Alie Street E1 there are three pubs selling real ale. Does any reader know of a London cross roads with four, I wonder?

Yours sincerely

B H Fletcher
Sevenoaks

★ ★ ★ ★ ★

Dear Editors,

I have just received a cutting from your March issue of Garry Gobshite's Diary, which includes a 'review' (sic) of my book *The Taste of Beer*. To my acute embarrassment, the cutting came from the publishers of the book. I shudder to think what impression they have gained of CAMRA when they read this piece of bilious persiflage that passes for a serious review.

My first question is to you, Mr Editors: Why do you allow a contributor to demean your publication by using such a vulgar and childish pen name as Garry Gobshite? Why does he not use his real name? The question is rhetorical for the answer is simple: like all bullies, he is also a coward.

I would have expected a CAMRA publication to give a major work on beer a more detailed and even sympathetic critique. The aim of his review is to *prevent* readers from buying both mine and Michael Jackson's books. Do you really condone such an appalling attack on free speech and the dissemination of information?

I shall leave Michael Jackson to speak for himself where his book *Beer* is concerned but I will respond to the abusive dismissal of his collective work by pointing out that Michael's first book *The World Guide to Beer* remains a seminal one that is unlikely to be bettered. It brought to the attention of a world-wide audience for the first time that there are magnificent beers to be sampled and appreciated. There is no doubt that this book, allied to the arrival of CAMRA, inspired the micro-brewing revolution in the United States and led to a greater understanding of the great European styles.

May I point out that *The Taste of Beer*, which took two years to research and write, contains a major history of brewing from Ancient Egypt to the modern day, a detailed description of the brewing processes for ale, lager and lambic, and a review of every known beer style, each one accompanied by a 'flavour wheel' to help readers tease out the aromas, flavours and other characteristics of each style. I list *all* the known brewers and blenders of lambic.

The violent and vulgar traducing of major books on beer should have no place in a CAMRA publication. Your reviewers may dislike books but they should bring to their reviews an objective and scholarly assessment.

As you will see from my letterhead, I have won awards for my writing on beer. Michael Jackson has won far more. Did we bribe the judges or did they, perhaps, make a careful and objective assessment of our work and consider them worthy of praise? My 1994 book, *The Ultimate Encyclopedia of Beer*, has sold more than 50,000 copies in hardback and has been translated into French and Dutch. My book *Classic Bottled Beers of the World* has also been translated into other languages. *The Taste of Beer* will appear in paperback form this year. I seem to have achieved some measure of success.

My main feeling in reading your March issue is one of sadness that a CAMRA publication should allow such vile, subjective, personalised venom to sully its pages. It has no place in a CAMRA publication and its presence in your pages serves only to lower the public standing of the Campaign.

Yours sincerely

Roger Protz
St Albans

Letters to the Editors

Dear Editors,

Undead Watney Red

I recently visited Grand Valley State University in Michigan and had the unnerving experience of finding Watneys on the beer list of Snug Harbour Bar in Grand Haven. To my lasting regret I opted for a very pleasant bottle of Eldridge Pope Royal Oak. Despite this shock, Michigan was not the beer desert I had feared and there were several microbreweries taking pride in their hoppy and unfiltered beers. The lack of ABV information displayed made consumption levels a bit of a lottery but the main problem was the unwelcome level of chilling, particularly as I was there in mid-winter.

In case anyone happens to be in Grand Rapids looking for beer, I suggest the following mini pub crawl:

Grand River Saloon (Ottawa St). Upmarket bar selling, inter alia, Sam Adams Cherry Wheat; Killians Irish Red (a local brew); and Goose Island Honkers Ale (from Chicago).

Flannigans (Pearl St). The inevitable Irish bar, complete with giant inflatable shamrocks, but the closest I found to an English-style pub. Amongst beers on offer were: Guinness and Pells Pale Ale (from Kalamazoo); and bottles of Double Diamond (!); Newcastle Brown; and some Belgian beers.

BOBS (Market St). Large warehouse building with cocktail bar and two restaurants as part of the complex. The downstairs bar had the most character and offered ten beers on tap, many from their own micro-brewery. The pick of the beers for me, and the closest I found to an English bitter, was the IPA, described as 'big and hoppy, hopped to please not to tease'. The Broomster Stout was also a good pint with lots of roasted barley flavour. Well worth a visit.

Maybe the Michigan tourist board should run nostalgia trips so that we can all celebrate the unlamented demise of Watneys.

Yours sincerely
Dave Morgan and Gill Baker

PS ID is required to show you are over 21 when purchasing alcohol, I suppose we should have been flattered to be asked as we are more than twice that age!

★ ★ ★ ★ ★

Dear Editors,

I read with dismay the news, [LD May] of Wetherspoons' further retreat from North London. It is a double blow for drinkers. The pubs that are

sold to Ambishus, [leaving aside whether you like music and sport on the TV] seem to start reasonably well in terms of cask beer. However, invariably after a time, while the pump clips seem to offer a variety of regional and micro products, little beer is actually on and sometimes none at all. One wonders if Ambishus would care to renew its pledge to real beer made in the London Drinker last year.

Secondly the remaining Wetherspoons often seem to fall short of the Company's published standards. In the one I use most regularly it is far from uncommon for only Scottish Courage products to be available and the appearance of guest beers is, to be kind, occasional and erratic. I no longer recommend Wetherspoons pubs to people and my expectations on entering one are always low, which means that at least sometimes I get a pleasant surprise! Whether this is the way to run a successful business is another matter.

This is not, however, just another moan. It seems to me that chains like Ambishus are dragging the market down with them and that something needs to be done to reverse this. One or two more genuine freehouses in each area, selling two or three interesting beers, could have a real impact here. There seems to be no problem in this taking place in many other areas of the country, so is there now a London problem with real ale I wonder?

Yours sincerely
Keith Flett
Tottenham

★ ★ ★ ★ ★

Dear Editors,

The Water's Edge pub, Marsh Lane, Tottenham is now under the management of Dave Hickey, who has been in the trade since 1972. The site and pub, plus moorings, have now reverted to British Waterways ownership.

The beer range comes from two lists supplied by Carlsberg Tetley, one being Tapster's Choice. There will normally be three real ales with o.g.s from 1036 to 1055. At present there are Old Speckled Hen and Wadworth 6X.

The food service has been restored, with sandwiches and ploughman's. Full restaurant facilities will be available shortly.

British Waterways plan more outside seating to view the River Lea and the wildlife.

(Train from Liverpool St to Northumberland Park +W3 and 163 buses)

Yours sincerely
Tony Jowsey
Tottenham

Branch Update

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

LONDON PUBS GROUP. Eric Martin 0181-697 2147 (H), 01223-582700 (W).

Wed 9 (7.30) Crawl of selected Marylebone (W1) Pubs. Meet at Golden Eagle, Marylebone Lane, all welcome.

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

Tue 8 (8.30) SE25 Crawl. Meet in Prince of Denmark, Portland Road, then Pickled Newt, Harrington Road, and Gladstone. - Sat 12 (11.00am) Joint River Wandle Crawl with South West London Branch. Meet in The Greyhound, Carshalton Ponds. - Thu 17 (7.30) Social at the catford Beer Festival. - Thu 24 (8.30) Branch Meeting. Windsor castle, 378 Carshalton Road, Carshalton. - Sat 26 (12.00) Lunchtime Social. Duke's Head Hotel, Wallington Green. - Sun 4 Jul (12.00) Branch's 25th Birthday Party. The Dog and Bull, 24 Surrey Street, all welcome, outside if fine.

EAST LONDON & CITY. Rhonda Neil 0181 520 6417 (H).

Thu 24 (6.30) GBBF Publicity Crawl. Start at Hamilton Hall, Bishopsgate, then (8.00) All Bar One, Cannon Street.

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

Tue 2 (9.00) Social. Woodman, 128 Bourne Hill, Palmers Green, N13 (Bus W9). - Wed 9 (8.30) Branch AGM. Inn on The Green, 295 Green Lanes, Palmers Green, N13 (in upstairs function room). Guest speaker Ted Brunning, editor of What's Brewing. - Tue 15 (9.00) Social. Orange Tree, 7 Totteridge Village, N20 (Bus 251). - Tue 22 (9.00) Social. King's Head, Market Place, Enfield Town, EN2. - Thu 1 Jul (9.00) Social and London Drinker Pick-Up. Madden's (formerly Welch's), 130 High Road, East Finchley, N2.

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

Thu 3 (8.30) Two Pub Social in Claygate. Meet at the Foley Arms then later on to The Griffin, Common Road. - Tue 8 (8.30) Branch Meeting. Railway Guard, Church Road, Epsom. - Sat 12 (6.45) Evening minibus trip to The North Downs. Visiting three pubs. Pick up at New Malden (6.45), Surbiton Railway Station (7.00) and Epsom. £7.00 in advance to book seat. - Mon 1 Jul (8.00) Joint Social Crawl in Richmond. Meet in The Orange Tree, near railway station, then on to others in town.

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

Mon 31 May (8.00) Branch Social. Wenlock Arms, 26 Wenlock Road, N1. - Tue 8 (8.00) Branch Social. Admiral Mann, 7 Hargrave Place, N7 and Pineapple, 51 Leverton Street, NW5. - Tue 15 (8.00) Branch Social. Compton Arms, 4 Compton Avenue, N1 and Marquess Tavern, 32 Canonbury Street, N1. - Tue 22 (8.00) Bloomsbury historical walk and crawl, led by Gary. Start from University Tavern, 18 Store Street, WC1. - Tue 29 (8.00) 1999 London Drinker Beer Festival Post Mortem Meeting. Rugby Tavern, 19 Great James Street, WC1. - Advance Notice for July Tue 13 (8.00) AGM. Rugby Tavern.

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

Tue 8 (8.00) Open Branch Meeting. Roebuck, 72 Hampton Road, Hampton Hill. - Thu 24 (8.00) Quiz Night. Magpie and Crown, 128 High Street, Brentford, everyone welcome, particularly individuals/teams from neighbouring branches. - Mon 1 Jul (8.00) Joint Social Crawl with Kingston and Leatherhead Branch in Richmond. Meet in The Orange Tree, near railway station, then on to others in town.

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

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

Wed 2 (8.30) Out of Area Social. The Hoop, 21 High Street (B1007), Stock. - Thu 10 (8.30) Social. Plough Inn, off Sabines Road, Navestock Heath, (OS: TQ538970), then at White Horse, 173 Coptie Green Road, Coptie Green. - Tue - Sat 15 - 19 Thurrock Beer Festival, Thurrock Civic Hall, Blackshots Lane, Grays FREE ADMISSION FOR CAMRA MEMBERS AT ALL TIMES, Tue 15 12:00 - 15:00

Branch Update

Free Admission; 18:00 – 23:00 £1 Admission, Wed 16 12:00 – 15:00 **Free Admission;** 18:00 – 23:00 – Mike West - £1.50 Admission, Thu 17 12:00 – 23:00 **OPEN ALL DAY Free Admission @ Lunchtime;** Evening – Legacy - £2 Admission,
Fri 18 12:00 – 15:00 **Free Admission;** 18:00 – 23:00 – Limehouse Lizzy - £2.50 Admission, Sat 19 12:00 – 16:00 – Various Artistes £1.50 Admission; 18:00 – 23:00 – Famous Potatoes - £2 Admission. - Tue 22 (8.30) Out of Area Social. Carpenters Arms, High Road (B1393) Thornwood Common. - Thu 1 Jul (8.00) Brewery Trip to Ford & Firkin Brew Pub, 15 High Street, Romford. Contact: Andrew Clifton - 01708 765150.

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

Tue 8 (8.00) Open committee meeting and preliminary planning meeting for Battersea Beer Festival 2000. Grove, 39 Oldridge Road, Balham, SW12. - Sat 12 (11.00am) The Wandle Wobble, a joint crawl along the course of the river Wandle with Croydon and Sutton Branch. Meet The Greyhound (Swan Bar), 2 High Street, Carshalton, by Carshalton Ponds for 12.00 departure, then Lord Palmeston (12.30), 31 Mill Lane, Carshalton; Red Lion (1.45), Hackbridge Road, Hackbridge; Goat (3.00), Carshalton Road, Mitcham; Morden Hall (4.30), 21 Morden Hall Road, Morden; William Morris (5.30), Merton Abbey Mills, SW19; Kings Head (6.15), 18 Merton High Street, SW19; Country House (7.45), 4 Groton Road, Earlsfield, SW8; Spotted Dog (9.00), 72 Garratt Lane, Wandsworth, SW18; Ship (10.00), 41 Jews Row, Wandsworth (convenient for Wandsworth Town railway station).

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

Wed 2 (8.30) Social. The Stag, Bushey. - Sat 12 (12.00) Joint Pub Crawl with Mid Chilterns. Start Green Dragon, Flaundon, then (1.00) Bricklayers, Flaundon, (2.00) Plough, Belsize, (3.30) Cart and Horses, Commonwood, (5.30) Cricketers, Sarratt, (7.00) Cock, Sarratt, (8.30) Boot, Sarratt. - Fri 18 (8.00) Chorleywood Stagger. Start at Black Horse, then (9.00) White Horse, (10.00) Rose and Crown. - Sat 26 (5.00) Branch Treasure Hunt. Start to be advised. - Sun 27 (8.00) Branch Committee Meeting. West Herts Sports Club.

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

Fri 4 (6.30) Early evening Social. Buckingham Arms, 62 Pitit France, SW1 (Finishes 9.30). - Tue 15 (8.30) Branch Meeting. Britannia, 1 Allen Street (off Kensington High Street), W8. - Sun 4 Jul Day out to Sittingbourne and Kemsley Light Railway 'Steam and Beer Weekend'. More details next month.

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

Wed 9 (8.30) GBG Proof Correction Branch Meeting. Beaconsfield Arms, West End Road, Southall. - Tue 15 (8.30) Belated Mild Month Social. Illage Inn, Rayners Lane, Rayners Lane. - Thu 24 (8.00) Mini Pub Crawl. George & Dragon, Jack Beards & DeBurgh Arms, all High Street, Yiewsley, approx one pub every hour. - Wed 30 (9.00) London Drinker Pick-Up. Red Lion, St Mary's Road, Ealing.

Deadline for the July edition, 11th June. Material for August to arrive by 9th July. **Please be sure to send all diary material to Dave Oram.**



LESBIAN AND GAY NEWS

LAGRAD is a group of lesbian and gay members of the Campaign for Real Ale organising to extend the Campaign to the lesbian and gay scene. The group meets regularly on the first Wednesday of every month from 7.00 p.m. onwards in the upstairs bar of the King's Arms, 23 Poland Street, London W1. All welcome. Or visit our website at <http://www.goldings.demon.co.uk/queerale/>

JUNE EVENTS:

Wednesday 2 (7.00) The King's Arms, 23 Poland Street, W1, (0171-) 734 5907, (Monthly meeting).
Friday 18 (7.00) Visit to Catford Beer Festival (runs from 16th to 19th) at Lewisham Theatre, Rushey Green (next to the station). We usually hang out towards the entrance end of the hall, or in the foyer, at least during the earlier part of the evening anyway.

Great British Beer Festival

THE WHITE BAR

One of the most successful beer styles of the last three decades has been Wheat Beer. During this period it has grown to be a substantial part of the German and Belgian, then Dutch and American beer markets. In the last few years we have seen several British brewers taking up the theme and producing their own varieties. In celebration of these great summer beers, GBBF 1999 features a special bar, the "White Bar", dedicated to the presentation of wheat beers from around the world.

Wheat Beers are usually made from a mix of wheat and barley, sometimes with spices. The beer undergoes a primary top fermentation, like an ale and is usually re-seeded for secondary fermentation in bottle or keg. Unless the beer is filtered the result is often cloudy with yeast - and all the better for it ! Not all wheat beers are white but enough of them are associated with this colour for us to transfer the appellation to the bar.

We will be featuring many examples of the *Witbier*, or *Biere Blanche* style, revived in the 1960's by Pierre Celis in Belgium with his Hoegaarden Blanche. Many Belgian, Dutch and American breweries make beer in this style and we hope to bring you some of the best. *Witbier* is made from a mash of barley and unmalted wheat, often utilising spices once found in the Dutch empire such as coriander and Curacao orange peel. The beers generally have a firm grainy quality, often with orange and apple notes. Most *witbiers* are just under 5% ABV.

The next great group of wheat beers to be featured is certainly the biggest. The Bavarian *Weizenbier*, or *Weisse*, style has become a firm favourite in South Germany and is widely copied elsewhere. These refreshing beers are made from barley and malted wheat - no added spices. They often have a lemony character and the taste of cloves and bananas can be found in several of the more traditional brands. These tastes are largely a result of the yeast used in the primary fermentation but additional taste and character is gained from the secondary yeast. These beers' reputation as something of a health food have helped them gain popularity amongst women drinkers in particular. Most *Weizenbiers* are 5% ABV. Beware Schneider Brewery's wonderfully dangerous Aventinus - an 8% ABV dark *wheat beer*.

A distinct form of German *Wheat Beer* is the famous *Berliner Weisse*, now only made by a couple of breweries. This beer is characterised by a low alcohol content, a sharp acidity and a lactic fermentation giving a delicate fruitiness. A tradition has now evolved whereby this beer is usually served with a dose of woodruff or raspberry syrup, these turn the beer a bright green or red and provide some sweetness to counter the beer's natural sharpness. Some of us are more than happy with the straight product, but all tastes will be accommodated ! ABV from 2.5%.

A further category are the ales brewed with high wheat content which drop clear(ish) and combine elements of both the ale and the wheat beer traditions. Many of the UK varieties fall in this category. Beers of this style are sometimes referred to as *Wheaten Ales* in the USA, it remains to be seen if the term will get picked up over here. Hop Back Thunderstorm is a good example, as is Pyramid Wheaten Ale from Seattle. An interesting one to try at the bar is Pilgrim's Springbock. Compare it with the Schneider *Weisse (Weizenbier)* it was modelled on - find those bananas and cloves ! Temperatures of cask *Wheaten Ales* will be kept lower than usual for Real Ales.

In addition to these main groups we hope to have a few *Wheat Beer* specialities made with different grain mixes or brewed with other unusual adjuncts - anyone for gooseberry? The only wheat beers we definitely will not have, apart from some poor pasteurised products, are the *lambics* as these are a different sort of drink altogether - you'll find some great ones on the separate Belgian & Dutch Bar.

GBBF is open from the 3rd to 7th August at Olympia in West Kensington, See you there!

Grant Cook

Foreign Feature

ALLEZ ENFANTS!

The Beerstalker, Gerry Hayward, visits a new microbrewery in Marseille, France.

Marseille, France's second largest city is perhaps best known for its famous fish soup/stew, bouillabaisse or for the location scenes in French Connection II. It is a lively bustling and cosmopolitan place and is worth a visit in its own right.

As far as beer is concerned however the message has always been - forget it. True, the dreaded Heineken has a chemically engineered fizz factory in the Avenue Francois Chardigny, but that is the end of the story. The choice available in the city's bars is dominated by the Heineken and Kronenbourg groups' Eurofizz garbage and any discerning drinker sticks to wine. Even the excellent guide to The Beers of France by Keith Rigley and John Woods contains no recommended bar in this large city!

Until now that is. At last, les Marseillaises can sample proper beer brewed in the city. Not far off the city's main thoroughfare, La Canebiere (the name has nothing to do with cans of beer apparently) in the Rue Delmouly is the Café /Brasserie Main (No. 37) run by beer enthusiast Claude Lebel. Since November last, he has been brewing in the premises with a beautifully designed micro plant similar to that at La Cervoiserie in Nice, although it is at the back of the premises not under the counter!

The plant is capable of producing up to 200 hectolitres per annum, and although production is not yet quite at that rate it is growing as word spreads about the café and its beers.

Four beers were on sale on the occasion of my visit, although six beers are produced altogether. Three are always on sale as they are highly popular while the other three brews are offered on rotation. I managed to sample one of the others on my second visit the next day.

The three "stock beers" are a blonde, an ambrée and a brune - "Théron", "Desrousseaux" and "Ghestem" respectively. I am not sure what the significance of the names is as I forgot to ask!

Théron is a 5% blonde which is brewed from lager malt and Saaz hops from the Czech Republic. Surprisingly perhaps, it is more like a Münchener lager than a Pilsener, having that slight sweetness which, for me, makes Munich beers slightly disappointing and nowhere near as good as their

reputation suggests. It is perhaps nearest to Augustiner Helles (at least in my recollection) so it follows a classic pedigree.

However, the amber, Desrousseaux, was by far my favourite. Also a 5% beer, it is drier and has a more pronounced hoppiness. There was initially some slight fruitiness but hop bitterness prevailed with further drinking. I have never had much time for the average French brune but Ghestem was an exception. Slightly stronger, at 5.7% it had good fruity maltiness which gave way to a firm degree of bitterness in the aftertaste.

Of the rotation beers, Blanche Le Dentu (6%) was as the name suggests a wheat beer brewed in the Belgian style, with flavourings of orange and coriander. It had the refreshing citric taste associated with the style and was fuller in flavour than such well-known Belgian brands such as Hoegaarden or Brugse Tarwebier. M. Lebel thought that his brew outdid the Belgian versions, and having sampled Hoegaarden since my visit I cannot but agree.

Sans Atout was the second rotation beer which I sampled. A dark beer, containing roasted malt and heavily hopped, it was close to an English stout - dry and bitter but with chocolate notes. At 8%, it is very much an end-of-session drink but what a way to end a session!

Coupe Viennoise (not sampled) is apparently a reddish beer brewed in the fabled, but hard to find, Vienna style. I was disappointed to miss this particular brew, but maybe better luck next time!

Monsieur Lebel was very pleased with the way things were going. "Interest in quality beer is growing in France and we have benefited from this. Also, the admission by Kronenbourg that they have been experimenting with genetically modified malting barley has created an adverse reaction, even though they have not actually used it in production. I think the interest in good beers is a genuine and lasting thing, not just something which is in fashion for a short time. We are optimistic for the future".

Food is limited to snacks such as sandwiches and Croques Monsieur, so for those disinclined to drink on an empty stomach, a Bouillabaisse or Aioli Complet in one of the many restaurants in the Vieux Port is a good idea.

Café/Brasserie Main, Rue Delouly 37, 13084 Marseille. Tel (France) + 59 18 85 18

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*

CRAWLS OF SOUTHWARK NO.1

SOUTHWARK TO WATERLOO.

You may wonder why someone from east London is writing crawls for south of the water. When a manager of a company making nearly £106 a second with costs of £409 a second informs you that the company is dedicated to preserve or increase the quality of your life when moving offices then don't believe him. Good intentions meant cannot always be achieved. Still I suppose increasing my cycling time by 20 minutes a day will make me fitter. One cannot be negative all the time can one?

Southwark station is due to open later this year but in case you don't know where it is then find the junction of Blackfriars Road and The Cut. Here you will find the Ring, an open plan pub, there's not too many about that aren't. When I visited Pedigree was a £1 a pint with Young's Bitter and Burton also available. The walls are adorned with over 80 boxing pictures as well as a plaque for the Guild for Master Cellarmanship. Food is available for around £3 and includes steak and kidney pie, chilli and lasagne, not all on the same plate you understand. Didn't see any jukebox, bandits, pool or darts. Music is provided via a local radio station. The Blackfriars (boxing) Ring stood opposite until visited by the Adolph Hitler Demolition Co. in the 1940's according to the South East London Pub Guide.

Clutching my Pub Guide I would have proceeded along The Cut and crossed the road down Hatfields to the Mitre but this pub has been demolished for some time. So the next pub is the Anchor & Hope which is on the corner of Hatfields. Bombardier is £2 and Eagle £1.80 a pint here and also has photos on the wall though this time it's of productions from the nearby Young/Old Vic Theatres. If you are a bit flush then try the Livebait fish restaurant opposite. Lobster is around £20 plus 12% service charge with a two course meal for £10 on Saturdays. Cheaper still if you continue down The Cut is a pie and mash shop though it's only open Tuesday - Saturday 10.00 - 2.30 but handy as next door is the Windmill. The theme of £2 (Ushers Best) a pint and photos on the walls is continued here but this time its actors and actresses and Charlie Drake, Reg Varney and Molly Sugden were spotted. Don't be put off by the dark windows as this two bar pub is very clean with pleasant seating on bare floors and nice leafy indoor

plants. Lunchtime food is available as well as Young's Bitter and Courage Best. If you want to buy a cycle then Evans is opposite, if not then turn down Windmill Walk and under a really filthy railway arch. Watch where you are walking and take an umbrella if you want to avoid the pigeons from both directions. The Kings Arms is another two bar pub with a closed courtyard in the back offering food, pork chops and veg was the special at £3.95 and for the same price were cod and chicken nuggets. The price of Adnams and Tetley was £2.10. Ushers Best was also available. This was my first experience of the serving of a pint being interrupted by bar staff answering their mobile phone. One of the annoying aspects of pub décor is the painting of wood to look less like wood. After a time the fake grain is worn away to reveal the light undercoat. Maybe we should send these cowboys off to Belgium or Holland where wood only receives a coat of varnish. Nothing is more annoying than seeing metal shelf supports painted in wood grain. See if you can spot them. Continue along Windmill Walk, note the faded sign on the brickwork for St Andrews Church. Take the first left and the White Hart, a Bass managed pub is at the end of the road on the right. Another two bar pub and the only real ale is London Pride (£210 a pint). Food here between 12-3 but a bargain to be had Monday to Friday evenings 5-8 where two meals can be had for the price of one. A pool table is in front of what was a fireplace, now boarded in with fake wood grain on plywood. Go north to find your way to Waterloo Station.

Keith Emmerson

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.

NORTH LONDON PUB OF THE YEAR AWARD

How often do you get home after a few beers, slightly the worse for wear and having purchased something that you had no idea you wanted? Well, it's easier done than said at the Head of Steam, Euston, for this is precisely what could happen at North London CAMRA's 1999 Pub of the Year.

The pub is unusual because as well as featuring a large display of railway memorabilia and transport models, everything is for sale!

The Head of Steam is one of three pubs owned by Tony Brookes, the others being in Newcastle and Huddersfield with a fourth to be opened in Liverpool.

Tony, a CAMRA member since 1974, started in the trade initially by building up a small chain of off licences which specialised in real ale. The business was sold in the late 1980s and Tony then formed a company of beer wholesalers before starting a small chain of pubs in the North East.

The Head of Steam at Euston has been managed by Jon Craig-Tyler, also a CAMRA member, since it opened in March 1995. Its varied range of beers is complemented by regular themed beer festivals. Beers on offer include Shepherd Neame Master Brew, one O'Hanlons', one Brakspear, Hop Back Summer Lightning and five other guest beers. An added bonus is that you will always find a Mild on and Biddenden Cider.

You will find the Head of Steam at the front of Euston station and it is recommended that you pay a visit. If when you're there you need to 'pay a visit', make sure you find out the security code for the toilet door!



Jon Craig-Tyler and staff Alice and Mike with members of North London CAMRA

MAGPIE & CROWN

128 High Street
Brentford

0181 560 5658

- * **House Bitter:**
Brakspear's Bitter at
£1.75 a pint
- * Traditional Cider
- * Draught Hoegaarden
- * Draught Czech Budvar
- * Foreign bottled beer
selection
- * Bed & Breakfast
- * Selected for the 1999
CAMRA Good Beer
Guide
- * Open all permitted hours

Ever changing guest
beers from micro
and small regional
breweries

- from
£1.75
a pint



* singing voice required Friday evenings

AN EVENTFUL DAY

A group from CAMRA's Richmond & Hounslow Branch had a pub tour in London on Saturday 24th April; eight of us met up at Richmond and Waterloo with the intention of visiting some Greenwich pubs, crossing over to Docklands for a view of the Dome, visiting Good Beer Guide pubs in E1 and ending up at a couple of "interior listed" pubs in Holborn and St. James's. All did not go quite as planned..

First stop en route to Greenwich was to be the Dog & Bell in Deptford where we arrived about 11.40am to find that it was not open; the GBG shows it opening at 11.30. Phoning the pub, we were told that they were opening at 12.00 and would not open even ten minutes earlier to accommodate us. We decided not to wait and headed off for the 199 bus to Greenwich which dropped us off near to the award winning Shepherd Neame pub, The Ashburnham Arms.

We seemed to be the first customers of the day as the friendly landlord pulled off what was in the pipes. The full Shep's range was on (apart from the Porter) including the seasonal Early Bird (ABV 4.3% this year) which was excellent, as was the Masterbrew. Somewhat reluctantly we moved on at about 1.00pm, taking the short walk to the Richard I in Royal Hill, a Young's outpost about which the writer has fond memories of a couple of previous Saturday lunchtime visits when the beer was excellent and the pub was bustling with people enjoying good lunches. What has happened to the place? There were barely a dozen people in, the beer was indifferent (the Dirty Dick's almost undrinkable) and the only food on offer seemed to be a couple of items chalked up on a board. To make matters worse, the adjoining Fox & Hounds (Free House) was closed.

After one pint we strolled down to the centre where, we had been advised, the Admiral Hardy was "worth going in again" - It was, having the Shep's range plus the O'Hanlon's Blakeley's No. 1 and doing a good lunch trade. We had a quick one and then headed off for the foot tunnel and Island Gardens on the Isle of Dogs.

At the present time buses replace the DLR as far as Crossharbour where we hoped to pick up a Stratford train to Bow Church; there weren't any - at least within the first three trains. As we had a 3.00pm rendezvous at Whitechapel we travelled via Tower Gateway/Tower Hill and the District Line and met up with our (former) Branch Chairman at the Lord Rodney's Head, which turned out to be another disappointment (the pub that is, not our ex-chairman). This Banks & Taylor pub has recently

been refurbished inside; this has been quite well done although the clock collection has gone, but what exterior can be seen above the level of the market stalls looks in a very poor state. The disappointment, however, was that all that was "on" was Biddenden Cider and Shefford Bitter, the latter being cloudy and none too tasty.

We rather quickly went over the road to the London Hospital Tavern, branded an Allied-Domecq "Festival Ale House", for a pint of Adnams. Other ales on offer were Tetley's and Old Speckled Hen, not the variety we had come to expect from the similarly badged Duke of York in Richmond. (And why a bank of three pumps together, all with Adnams Bitter clips?)

From there we walked down to Spitalfields to visit the Alma Tavern, arriving there at 4.50pm; it was closed. The landlord, however, saw our noses pressed to the windows and opened up for us. (He was opening at 5.00 anyway - for the first time that day, we think.) It's a nice pub with a nice new rear extension, but the beers - Oh dear! There were pump clips for Crouch Vale Top Sail and Stonehenge (Bunce's) Pigswill, but both had run out, and for Young's Bitter and Special. WE all first ordered "Ordinary" but it was decidedly off, leaving only the Special, which wasn't very. Apparently they had a very busy time the previous evening.

A short walk round the corner took us to the Pride of Spitalfields which was really good. It had Fuller's London Pride and ESB, Crouch Vale Woodham IPA and, because of the date, Wye Valley St. George's Bitter (3.8%) which was excellent. However, whilst we were in the pub a bomb went off around the corner in Brick Lane; the pub's windows rattled but fortunately withstood the shockwave. Those of us who ventured out were horrified by what we saw, with debris scattered up to fifty yards away from the blazing car which had had its roof blown off. It was a sight we shall never forget and even writing this article a few weeks later the thought that another ten minutes and we could have been walking past is still haunting. One

Continued over the page

A FAIR DEAL FOR NEWYEAR REVELLERS

CAMRA welcomes 'step in the right direction' on pub hours.

The Campaign for Real Ale has welcomed Government's progress on the relaxation of pub opening hour restrictions on New Year's Eve, starting with the Millennium celebrations. The draft order went to Committee stage in mid-April. If the order goes through 'on the nod', pubs will be allowed, if they wish, to stay open continuously for 36 hours from 11am on 31 December this year.

Mike Benner, CAMRA Head of Campaigns and Communications said, 'This is a major step forward towards a sensible and permissive approach to pub opening hours and we are confident of its success. Responsible drinkers who want to celebrate the Millennium in their favourite local pub will hopefully be able to do so without being forced to sup up and go home or go to a night club which doesn't meet their needs. This deregulation will also help combat the problems associated with binge drinking on the run up to closing time and will help relieve the strains on public services caused by drinkers

being forced to leave pubs at the same time.'

CAMRA supports liberalisation of pub opening hours subject to proper controls to protect the public from nuisance. The Government is committed to a full review of liquor licensing law, but we are unlikely to see new legislation until 2001. Mr Benner said, 'A prohibitive approach to licensing is not an effective way to target problem drinkers and we support a more permissive system which does not penalise the majority of responsible drinkers just to try to control a few alcohol abusers. Liberating measures introduced in 1988 and 1995 have not seen a significant increase in consumption and I believe this measure will demonstrate the benefits to all of a more liberal approach.'

From a CAMRA News Release



APOLOGY

The editors wish to apologise unreservedly to Mr Roger Protz and Mr Michael Jackson for any offence caused by an article in the March edition of *London Drinker*.

Contributors are reminded that whilst we welcome strongly held or contentious views, contributions should be kept within acceptable bounds.

The Editors

Continued from previous page

of our party had in fact just left; fortunately he had a mobile phone on him and we were able to ascertain his well being.

The pub landlord was great and offered us a drink "on the house" which was very welcome. After this we decided to call it a day and circumnavigated our way to Aldgate East, although four of us did drop into the Kings Arms in Roupell Street, SE1, before going back to Waterloo. Even there we were disappointed that only Tetley and Pedigree were on, the latter being indifferent. And in the Bonaparte's Bar at Waterloo the Bass was not on; those with ten minutes to wait finished off with a half of John Smith's in the Balcony Bar!

Roy Hurry

Beer Festivals

- **Windsor Castle, Carshalton**
27-31 May 0181 669 1191
- **Station Arms, Southminster**
28-31 May 01621 772225
- **Head of Steam, Euston, NW1**
7-13 June 0171 388 2221
- **Head of Steam, Euston, NW1**
20-23 June 0171 388 2221
- **Newt & Ferret, Kingston**
25-27 June 0181 546 3804
- **Station Arms, Southminster**
9-11 July 01621 772225

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

Adnams proudly announce
the opening of

the

Beet

20 Creechurch Lane, EC3

11am - 11pm Monday to Friday

featuring

Adnams ales

Food

The emphasis in the bar is on innovative bar meals and sandwiches. Our tandoori oven allows us to produce real, hot chicken tikka sandwiches on proper naan bread.

In the brasserie, quality bistro food is served quickly (not fast food); we aim to serve a freshly-cooked 3 course lunch in an hour, should our customers so desire.

Restaurant food is modern British; robust dishes with a light touch. We aim to offer the best in the City; in gastronomic terms and in terms of service and ambience.

News from Branches

SOUTH WEST LONDON BRANCH NEWS

The Battersea 2000 Beer Festival may still be eight months away, but planning will get under way this month. On the 8th we have our preliminary festival committee meeting at the Grove in Balham. All members are welcome - we are keen to hear views on how we should build on the undoubted success of this year's festival.

On Saturday the 12th, in a joint social event with Croydon & Sutton Branch, we will set out on the Wandle Wobble - a pub crawl along the course of the River Wandle from Carshalton Ponds to the Wandle's confluence with the Thames at Wandsworth. The route will take us through Ravensbury and Morden Hall Parks, Merton Abbey Mills and the site of William Morris's Arts and Crafts works, and finish within sniffing distance of Young's brewery. The total distance is about ten miles, but walkers are welcome to join us just for stretches of the route - given below are the times we expect to be in particular pubs along the way. Stout footwear is advised - the path may be muddy in places.

RICHMOND & HOUNSLOW BRANCH NEWS

For the June Branch Meeting we will be checking out the newly refurbished Roebuck at Hampton Hill, no doubt followed by visits to a couple of nearby pubs.

Our annual Quiz Night is later in the month - usual venue. We have a new question-mistress who is a dab hand at it (has appeared on. '15 to 1'). Should be a good evening, and we hope some teams from nearby Branches can come along to challenge our best!

PS Twickenham Beer Festival 2000 will be 7-9 September.



CASK MARQUE FOR CLIFTON ARMS

The Clifton Arms in South Norwood SE25, a Carlsberg Tetley pub listed in the Good Beer Guide, is the first pub in the Croydon and Sutton Branch area to have been awarded the Cask Marque.

Dave Harper, the lease holder for 15 years, was presented the award by Richard Fuller of the Chiswick Brewery.

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.

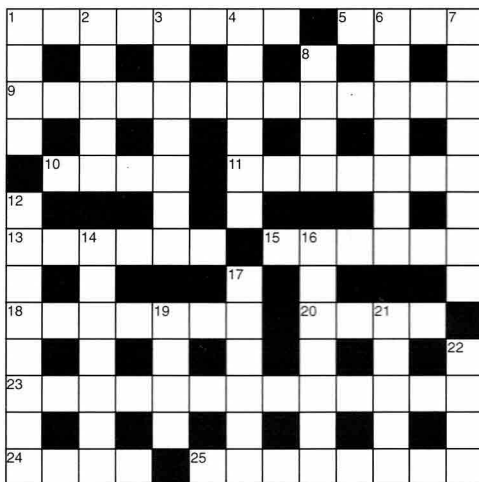
	Individual Annual	Joint Annual	Individual Life	Joint Life
UK and EEC	£14 <input type="checkbox"/>	£17 <input type="checkbox"/>	£168 <input type="checkbox"/>	£204 <input type="checkbox"/>
Rest of the World	£18 <input type="checkbox"/>	£21 <input type="checkbox"/>	£216 <input type="checkbox"/>	£252 <input type="checkbox"/>
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



Crossword

Compiled by DAVE QUINTON



Name

Address

.....

.....

All correct entries received by first post on 30th June will be entered into a draw for the prize.

Prize winner will be announced in the August 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



TWO SEASON TICKETS FOR GREAT BRITISH BEER FESTIVAL TO BE WON

ACROSS

1. Boy surrounded by animals goes mad. [8]
5. Work soup into a stew. [4]
9. Drinks to extremes in British weather. [4,3,6]
10. Soon to be unknown. [4]
11. Drive off to court for the result. [7]
13. In the morning pieces of compasses are found. [6]
15. Water pipe? [6]
18. A royal herb makes the record. [7]
20. Goes back to sea. [4]
23. Take character with a tiny clue; hold in custody; could be a killer. [7,6]
24. Bad news! It's ben stitched up! [4]
25. Noisy scheme man follows. [8]

DOWN

1. Behind politician supporting game. [4]
2. The Italian living an island city. [5]
3. For a second time holy man is in opposition. [7]
4. Aim I have to grow chicory. [6]
6. Father having stratagem to produce boy. [7]
7. Being sick in porcine accommodation; it's extensive. [8]
8. Look, apparently, at the jetty. [4]
12. Weighs up sailor returning with weapons. [8]
14. Rugby player is in the pictures. [4,3]
16. NUR is well beaten. [7]
17. Writer holding the lead. [6]
19. Bird initially is baked in suet. [4]
21. Get note from British first lady. [5]
22. It's in rest eternal. Let it remain so. [4]

Winner of the prize for the April Crossword:
Derek Pryce, Staines.

Other correct entries were received from:
Alf & Trev, Tony Alpe, Pat Andrews, Mark Antony, Geoff B, John Blundell, Robin Bolt, Ben Burfitt, Eddie Carr, Brendan Casey, Chris Fran & a Spotted Dog, A.P.Comaish, Chas Creasey, Mike Farrelly, B.H.Fletcher, Marion Goodall, Eileen Graves, Paul Gray, J.E.Green, M.I.Green, Hassrale (20th Anniversary Maundy Thursday Tour), Jonty Hawkes, John Heath, Helen & Keith, Billy Hernon, Sheerluck Holmes, Heather James, Joy & Richard, Tom Kemp, Phil Kempton, Pete Large, Terry Lavell, Dylan Mason, Jim Mason, K.I.May, Al Mountain, Robert Neill, Rab Noolas, Stuart Osgood, Rod Prince, Lyn Randall, Kevin Reeve, Geoff S, Bryan Smith & Isa Nunes, Old Smokey, D.J.Stares, Bill Thackray, Fred Vere, A.R.P.Warden, Tony Watkins, Martin Weedon, Susan Wilson.



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



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

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

The main interest this month is the opening of a new Young's bar in the city marking the revival of the Finch's name. Belgo have opened another new outlet in W10 North Kensington comprising a restaurant and upstairs Belgian speciality beer bar. New pub openings and renamings seem to have slowed of late, perhaps reflecting consolidation in the wake of the various mergers and takeovers. For the record we catch up on some cafe-bars not previously reported. Such outlets qualify for listing in the updating provided they dispense draught beer (real or fizz) and allow drinking without necessarily expecting food to be consumed.

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.

CENTRAL

EC2, FINCH'S, 12A Finsbury Sq. Young: Bitter, Special. New Young's pub occupying ground floor of former office block with residential conversion above, opened May 1999. Fitted out in 'contemporary style' with the predictable polished light wood floors, pine furniture, yellow painted walls, comfy purple sofas etc. Seems to be Young's response to Fuller's 'Fine Line' chain and marks the revival of the 'Finch's' name, a chain of traditional pubs acquired by Young's in 1991. Food. Disabled WC. Opens 11-11 Mon-Fri, closed weekends.
W1(F), HA! HA! (BAR & CANTEEN), 43-51 Gt Titchfield St. No real ale. Latest Yates's owned cafe-bar created on ground floor of office block.

W1(S), DOME, 57/59 Old Compton St. No real ale. Whitbread owned cafe-bar, not

previously reported.

WC2, DOME, 8/10 Charing Cross Rd. No real ale. Whitbread owned cafe-bar, not previously reported.

WC2, MAPLE LEAF, 41 Maiden Lane. Courage: Directors Bitter; Theakston: Best Bitter. (reinstatement) (W55, U93, U144)

NORTH WEST

NW1, DOME, 18 Chalk Farm Rd. No real ale. Whitbread owned cafe-bar.

NW3, DOME, 58-62 Heath St. No real ale. Whitbread owned cafe-bar.

SOUTH WEST

SW19, DOME, 91 High St, Wimbledon. No real ale. Whitbread owned cafe-bar.

RICHMOND, DOME, 26 Hill St. No real ale. Whitbread owned cafe-bar.

WEST

W2, ELBOW ROOM, 103 Westbourne Grove.

Capital Pubcheck

CAPITAL PUBCHECK

UPDATE 146 continued

No real ale. Free House in former shop unit, specialising in pool.

W8, DOME, 35A/35B Kensington Court. No real ale. Whitbread owned cafe-bar.

W10, BELGO ZUID, 124 Ladbroke Grove. No (British) real ale. Latest Belgo group restaurant with separate upstairs bar, opened March 1999. Approached along narrow corridor lined with Belgian beer bottles, between two shops. Stairs lead up to a small balcony bar overlooking a large vaulted restaurant. An extensive beer menu includes many bottle conditioned Belgian beers and 7 keg Belgian beers priced between £2.50 and £4.75 a half pint! Bar open 12-11 Mon-Sat, 12-10.30 Sun. Restaurant open 12-3, 5.30-11.30 Mon-Fri, 12-11.30 Sat, 12-10.30 Sun.

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

EC1, EMPRESS OF RUSSIA, Free House, closed and boarded up, future uncertain (E15, U98)

NORTH WEST

NW3, DOME, 38 High St. Whitbread, converted to Cafe Rouge restaurant (N184).

NW6, PRINCE OF WALES, 37 Fortune Green Rd. Renamed **FINNEGANS WAKE**, S&N, H removed (N205)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

W1(S), BURLINGTON BERTIE, 39-45 Shaftesbury Avenue. -beers listed; +Greene King:IPA, not always available. The once extensive range of real ales has sadly declined (despite 5 handpumps) in this Regent Inns pub. (U97).

W1(S), DE HEMS. Now **DE HEMS (CAFÉ BAR)**. -beers listed; +Morland: Old Speckled Hen. Refurbished with less clutter. Belgian keg beers on draught. (W42, U53)

W1(S), FALCON. -beers listed; +Courage: Best Bitter, Directors Bitter. Now firmly back in the S&N stable despite the Young's signage. (W42, U53, U67)

EAST

E17, MARKET TRADERS. Renamed **SIR**



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/Blues every Friday and Saturday evening
- Open daily from midday

CAMRA
NORTH LONDON
PUB OF THE YEAR
1995 & 1996

26 Wenlock Road
London N1

0171 608 3406

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

Capital Pubcheck

CAPITAL PUBCHECK

UPDATE 146 continued

WINSTON CHURCHILL. Ridley's Rumpus now on regularly + changing 'session' guest beer (including Jennings and Buckleys) at £1.10 a pint. (E169, U119, U144)

NORTH WEST

NW3, THREE HORSESHOES. -beers listed except Courage: Directors; +Bateman: Dark Mild (£1.20); +Hop Back: Summer Lightning; +Shepherd Neame: Spitfire. (N190, U110)

SOUTH WEST

SW2, CROWN & SCEPTRE. -Younger: Scotch; -Weston: Scrumpy cider; +Shepherd Neame: Spitfire. (SW32)

SW3, CROWN. +Black Sheep BB. (SW56, U144)

SW4, BREAD & ROSES. +Adnams: Best Bitter (SW59)

SW4, MANOR ARMS -Boddington: Bitter; -Flowers: Original Bitter; +Flowers: IPA; +Wadworth 6X; +Guest beers (SW60)

SW8, PRIORY ARMS. -Young: Bitter, Special; +Adnams: Best Bitter, Broadside. (SW79)

SW8, ROEBUCK. Phone number is 0171-820 9793. (SW79)

SW11, EAGLE (ALE HOUSE). -Fuller: London Pride -Marston: Pedigree; +Guest beers. (SW88)

SW11, FOX & HOUNDS. -Highgate: Saddlers Best Bitter; +Wadworth: 6X. (SW88, U125)

SW11, WOODMAN. -beers listed except (Badger) Tanglefoot; +Badger: IPA, Dorset Best. (SW90)

SW12, ECLIPSE. -Draught Bass; -Hancock: HB. (U124)

SW12, MOON UNDER WATER. -Marston: Pedigree; -Theakston: XB; -Younger: Scotch; +Hop Back: Summer Lightning; +Shepherd Neame: Spitfire. (SW92)

SW16, HOGSHEAD. -Flowers: Abroad Cooper; +Adnams: Best Bitter; +Wadworth: 6X. (U131)

SW17, FAITH & FIRKIN. -Firkin: Charity Ale, Hope Ale; -Gaymer: Addlestone Cider; +Firkin: Best Bitter. Beers brewed at the Flag & Firkin, Watford. (SW108)

SW18, CATS BACK. -Courage: Directors; +Draught Bass; +O'Hanlon: Blakeley's Best No 1. (SW111)

SW18, FOOTE & FIRKIN. -Firkin: Garrett Ale, Wand' Ale; +Firkin Best Bitter. NB Handpump no longer used for fizz (or real) cider. (U130)

SW18, HOP POLE. -Shepherd Neame: Bishops Finger. (SW113)

SW18, LITTEN TREE. -beers listed except House beer; +Worthington Draught Bitter. Full range not always available. (SW113)

SW18, SPOTTED DOG. -Courage: Directors Bitter; -Bass: Toby Cask; -Greene King Abbot; +four guest beers. Four pints for the price of three jug offer on most beers. (SW114, U138)

SW19, OLD LEATHER BOTTLE. +Courage Directors Bitter; +Occasional guest beer (SW118)

SW19, PRINCESS ROYAL. -Morland: Old Speckled Hen; +Wells: Bombardier. (SW119)

SW19, SULTAN. +Hop Back: Best Bitter, Seasonal beers. (SW120)

MITCHAM, HOP PICKERS. -beers listed; +Greene King: IPA, Abbot. (SW146)

MITCHAM, RAVENSBURY ARMS. -beers listed; +Marston: Pedigree; +Morland: Old Speckled Hen. (SW147)

MITCHAM, WHITE HART. -Draught Bass; +Flowers: IPA; +Wadworth: 6X. (SW147)

MORDEN, MORDEN HALL. -Guest beers; +Marston: Pedigree; +Wadworth: 6X. (SW150)

WEST

W11, TUSCAN. Renamed **BAR ONE ONE SIX**, still fizz. Apparently previously named SOAP for a short period. Formerly EARL OF ZETLAND. (W88, U94, U131)

TEDDINGTON, ADELAIDE. -beers listed; +Adnams: Bitter, Broadside; +Brakspear: Bitter; +Hardy: Country Bitter. Beers may vary. Now an Intntrepreneur 'Free House', ex Grand Met (Watney). (W146, U62, U94)

TEDDINGTON, KINGS HEAD. -beers listed; +Courage: Best Bitter; +John Smith: Bitter; +Marston: Pedigree. Front section is now a fish speciality restaurant with bar retained at the rear. (W147, U62)

TEDDINGTON, MASONS ARMS. -beers listed except Brakspear: Bitter; +Courage: Best Bitter, Directors Bitter. (W147, U94, U101)

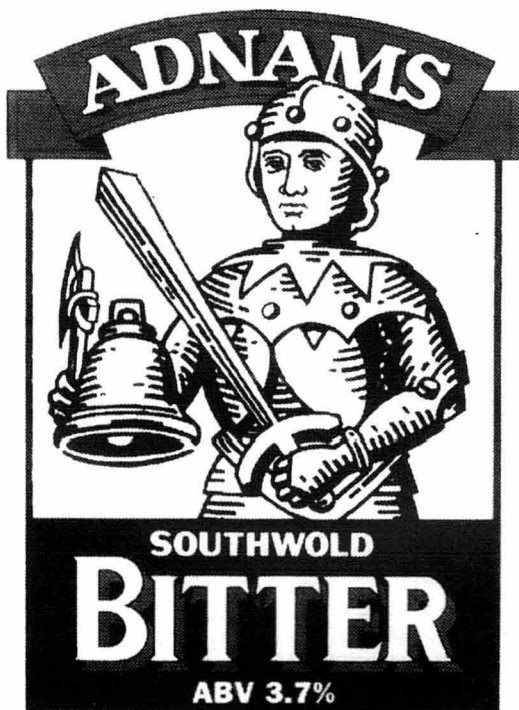
CORRECTIONS TO UPDATE 145

NEW & REOPENED PUBS ETC.

NW10, T TAVERNA. Delete Irish reference.

SW2, FRIDGE BAR is a Free House/bar.

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Looking Back

FROM OUR ARCHIVES

TWENTY YEARS AGO the cover of the June 1979 London Drinker proclaimed 'Watney's Red is Dead!' beneath a photograph of revellers celebrating accordingly. The lead article, also bearing that heading, almost gloated over the fact that its demise was due largely to the public's preference for real ale despite the huge advertising budget for Red, and suggested that lager sales were reaching a plateau. However, it warned against complacency lest the Big Six change direction again. Elsewhere in the issue 'A Nation Mourns' looked tongue-in-cheek at the far from sad situation, with spurious quotations from politicians with lightly disguised names, likewise well known personalities in other fields.

In the second article in the series about the Big Six, Neil Harris, who was then CAMRA's National Liaison Officer for the Courage Group, outlined the Group's history from early mergers. At the time Courage was producing 8% of the country's beer; the opening of the mega-brewery at Worton Grange near Reading was not far over the horizon, as was the closure of the former Simonds Reading Brewery and (at that time only a possibility) of the Horseleydown Brewery near Tower Bridge.

The price of beer was, as always, topical. It was mooted that when the Government ended

price restraint, the brewers would again raise prices over and above the 3p imposed in the recent Budget. The search was still on for cheap, and expensive beers. Cited among the former was Ind Coope Burton at 36p a pint in Merton, and among the latter the same beer at 48p in Barnes. Contenders among the Best Value section were BR Traveller's Fare establishments on major railway stations. In pride of place was the Shires Bar at St Pancras with Rayment BBA at 34p and Greene King Abbot at 39p.

Two 'low carbohydrate' lagers had taken to the market, and it looked as though battle were about

The Sultan

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Looking Back

to be joined to collar the gullible.

Fourteen pubs were listed as having recently introduced (or should that be re-introduced?) real ale.

FIFTEEN YEARS AGO London Drinker underwent a radical change in presentation and image. The printing operation was switched to South London, using semi-glossy paper and a colour for the cover frame. The typesetting was done locally and photocopies were provided for us to paste up into full-size mockups with appropriate space left for illustrations. A freelance layout artist took these as instructions for final artwork which was then processed by the printers, Purley Press of Dulwich. The 'galleys' - typeset columns of print - were usually left at a pub frequented by two of the Editors, and often the paste-up was done in the back room over copious Bass, to the amusement of regulars and their children.

The colour of the June 1984 issue's cover frame was apple green, and a photograph of the Dulwich Wood House tied in with an Historicrawl by Merton of the Crystal Palace area. A little ingenuity in the layout department used an engraving of the Palace, with handpumps substituted for its two towers. A number of copies of the magazine were bought up by the Crystal Palace Foundation - the enthusiasts of the building whose destruction in 1936 constituted the greatest peacetime fire in London since that which destroyed the greater part of the City of London 270 years previously. For some time the copies were on sale at the Foundation's events.

The rear cover also used green, to advertise the Greenwich Real Ale Festival.

The House of Commons had blocked a Private Member's Bill to have the strength of all beers and lagers displayed on taps and containers. In his editorial, Chris reflected on the fact that some beers brewed in London were being sold at higher prices than beers of similar strength brought in from a great distance. In 'London Drinking', Red Rover toured pubs in Woodford, Manor Park and Newham, and had a few horror stories about undrinkable or unavailable beer, with pubs to match. 'Passing Clouds' was a discussion of the reasons and excuses tendered for cloudy beer. It concluded with the words: 'It all boils down to the one word I referred to earlier, a word which covers every fault in the book. If you haven't yet guessed, I refer to **incompetence**.'

The four centre pages formed the largest

advertising feature in London Drinker to date, comprising the history of Charles Wells Ltd of Bedford. The text was written by Tom Wells, advertising manager of that company, which provided illustrations and photographs. This particular piece was my own baptism of fire in actually designing a layout, and despite the amount of expletives uttered during the planning in my classroom (*in absentia bratorium*) it turned out quite satisfactorily. I'm no mathematician and an awful lot of scaling-up and down of illustrations was necessary - in consequence the Bass took quite a hammering that night.

TEN YEARS AGO the June 1989 issue featured a photograph of the King & Barnes dray and team - a reference to the third and final part of Merton's Historicrawl of Horsham, which included a history of that brewery and its predecessors.

Idle Moments featured three examples of mirror-writing, the longest of which covered four complete lines of print. A challenge was issued for a non-rhyming limerick in mirror-writing. The prize of £5 wasn't claimed.

The announcement was made of the first Surrey Beer Festival, to be held towards the end of the month in Dorking, featuring 30 real ales and ciders. Clifton Inns had presented a two-day real ale festival in the Flamingo, Kingston, featuring beers from all four Clifton brew-pubs.

The story was recounted of how at a Great British Beer Festival one of the Editors had been designated interpreter. While explaining the brewing process to some Italians, the word for NEUTER - in the context of hops - was unforthcoming, but possibly consumption of perry resulted in the musical term CASTRATO being substituted. The piece was entitled Linguistic Gymnastics.

The Glassblower, W1 had on display a series of slates on which were chalked sayings allegedly most frequently uttered in the bar. The latest crop included: "A why you no serve Spanish air controllers?" - "Why am I being thrown out?" - "Why do so many Aussies and Kiwis work here?" - "Pleez, what is the best beer for someone from Bulgaria?" - "A pint of Geenayse pliss" - "Welsh bitter does not travel well in England." - "Are these gas lights genuine?" - "Is this real sawdust on the floor?" - "What does sodoff mean?" At the time the pub, formerly a Clifton Inn and recently taken over by Chef & Brewer, was an LD outlet.

At the launch of the newly published CAMRA

guide, 'The Best Pubs in London' its author Roger Protz had described as 'desecration' the threat to the capital's fine buildings and architecture involving rapid, inappropriate conversions of interiors into 'theme' pubs, with unnecessary and incongruous renamings. A decade later, it is an ongoing bugbear. Meanwhile the Consumers' Association had taken exception to the proposed title of a CAMRA book, 'The Good Pub Food Guide', being too similar to their 'Good Food Guide'. The offending book was set to appear under the title 'Good Pub Food'. How petty can you get?

Grant Cook, membership secretary of the SE London Branch, was on tour compiling his own Guide to World Beers and reckoned that, at the time, the best beer he had sampled was 'Kloster' of Thailand, the worst 'Star Beer' of Nepal, and one he described as 'weird' was Tibetan 'Chang' beer, made by sparging millet grain with hot water. As it wasn't the April issue the information could be taken as accurate.

FIVE YEARS AGO the front cover of the June 1994 issue sported a photo of the New Town, Sutton, and the back bore an advert for the 6th Surrey Beer Festival with a myopic mole - a pun on the name of Dorking's river - confused by three CAMRA logos whizzing skyward past its head.

The guest editorial, quoted from 'What's Brewing', commended Whitbread for its stance against importing cheap beer from the Continent, which was and remains a threat to the British pub trade and institution. This was backed by a strategically bi-coloured bar chart showing the comparative amounts of tax per pint on beers of 5% ABV in EC countries. The UK was second dearest with 29p per pint, only Ireland at 46.4p being dearer, and at the other end of the scale was Greece with 2.3p.

The Cardinal, Francis Street in Victoria SW1, took out a full page, two colour advert for a festival of real ales over a period of four weeks with a variety of about 25 at any one time, 10p of the price of each pint to go to charity.

Forty members of SW London Branch had travelled to the Hop Back Brewery in Salisbury for the award to brewer John Gilbert of a framed certificate for Summer Lightning, voted Best Beer of the Battersea Beer Festival for 1994. At the ceremony it was announced that the brewery had acquired the Sultan, South Wimbledon.

The St. John's Tavern near Tower Bridge and HMS Belfast, a former Grand Met House, had

become a free house and was supplying a wide range of beers from small brewers, from an ever-changing menu.

An unnamed informant presented a history of the Albion Brewery, Whitechapel, the remainder of which was soon to be demolished apart from a locally listed clock, from its opening in 1803 through ownership by Blake & Mann, the latter going into partnership with Crossman and Paulin, and its eventual merger into Watney Mann, then Grand Met.

The biggest beer festival to be held in Kingston, at the Kelly Arms, had sold out after five hours and 2,000 pints, a large percentage of the takings to go to local charities - only to be marred by the theft of the takings. Locals had rallied together to organize another festival there.

Shepherd Neame had commissioned cartoonist and real ale enthusiast Bill Tidy to produce four full colours warning of the threat of high beer taxes. They were made available to breweries and pubs and each bore the line, 'Who pays? - You do! Write to your MP!' The same point still applies.

That's all for this month.
Cheers!

Martin Smith



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Well hello there, and how have you been keeping? Well, I hope. Right, that's the pleasantries out of the way; now I can get on with causing you anguish as usual. But first, as they say on the news, here is a little motto to carry with you through the coming month; it comes from Tom Stoppard's play "Rosencrantz and Guildenstern are Dead":

Life is a gamble at terrible odds – if it was a bet, you wouldn't take it.

After much consideration I thought I would start this month by giving you the answers to last month's number puzzles:

1. 10 Cables in a Nautical Mile
2. 3 Sides on the Toblerone Box
3. 1910 Death of King Edward the Seventh
4. 2 Yards in a Fathom
5. 1865 Murder of Abraham Lincoln by John Wilkes Booth
6. 21 maximum Score in a hand of Pontoon
7. 3 Choirs Festival (Held at Gloucester, Hereford or Worcester Cathedral)
8. 6 Of One And A Half Dozen Of The Other
9. 4 Noble Truths are the Principles of Buddhism
10. 518 Feet is the Height of Blackpool Tower

Yes, I know I always start with the answers to last month's number puzzles. It's nice to know that I've been doing it right all the time. Anyway, what follows next (You will not be surprised to learn) is this month's number puzzles:

1. 17 is the MA to H a DL (for a C)
2. 4 B in a SQ
3. 4,201 M is the D of M
4. 180 DC is GM4
5. 1 CS (on CW) is the TOB in GB
6. 1966 Y of S and GFTTH (HB)
7. 66,705 MPH is the S of the EA the S
8. 2 P are I the EO
9. 32 FPSPS us tge AD to G
10. 27 P for the C of C (not R) B in S

And now, following right along, what do we find but the answers to last month's brewery anagrams:

1. CLEAR STOCK CASTLE ROCK
2. HUN MOG IN CAT'S MESS
 THOMAS MCGUINNESS
3. BLIND FEAR BARNFIELD
4. ROD SHAWL SHARDLOW
5. WINE, SO GLAD EASINGWOLD

And so as not to be accused of inconsistency, here are this month's brewery anagrams. If you like, you can try to work out which breweries they are anagrams of. The sensible ones among you will

just wait until I give you the answers next month.

1. RAN IN BAIT
2. TOOK MINT SAW
3. UNDERSTAND ICI
4. PLACE FOR WINES
5. TRISH, BEL TEACHER

I like to be seasonal on this page and so I thought I would do a seasonal 5BY4, so this time it is subtitled "Winter Beers". So who said anything about the current season? (and besides, when you are reading this it may seem quite appropriate). You will note that the list below does not include Winter Warmer; that is not because I couldn't choose between the nine breweries that use the name. Each of these beers is listed under only one brewer in the current Good Beer Guide.

Answers as usual after the trivia questions. These are the beers:

1. Winter Glow
2. Winter Tipple
3. Winter Fuel
4. Winter Oats
5. Winter's Revenge
6. Winter Cloving
7. Winter Blotto
8. Winter Warmer
9. Winter Storm
10. Winter Old

and these are the brewers:

- A. Grainstore
- B. Wye Valley
- C. Ridleys
- D. Old Chimneys
- E. McGuinness
- F. Ushers

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- G. Exe Valley
- H. Weltons
- I. Franklin's
- J. Blackawton

Into the last section now, and here are the answers to last month's trivia quiz:

1. Suffolk, south east of Thetford (Yes, I know that Thetford is in Norfolk – just)
2. A crossbow
3. Alexander Pope
4. Harlequin
5. Vickers Wellington
6. Ted Willis
7. King George VI
8. Ivanhoe
9. The evacuation of Dunkirk
10. It was the first nuclear powered merchant ship.

And here are this month's questions, starting with three on an astronomical theme:

1. What is an "astronomical unit"?
2. Which planet orbits the Sun at a mean distance of 888.2 million miles?
3. One of a triple star system, which is the closest start to the Solar System.
4. Who was the English poet who wrote the 63 verse "A Shropshire Lad"?
5. What were the Four Freedoms of Democracy defined by Franklin D. Roosevelt?
6. What was Tatum O'Neil's first film in which she won an Oscar?
7. In what year did the Thames Barrier come into use?
8. By what name is the insect *Pulex irritans* commonly known?
9. The name of the Alhambra in Granada is derived from the Arabic. What does it mean?
10. In what month did the October Revolution take place?

So now it just remains for me to give you the answers to this month's 5BY4:

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

And to wish you well until next month.
Toodle-oo!

Andy Pirson

Due to the volume of copy this month the Where to Buy Listing has had to be held over to a subsequent edition.

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