



Produced on behalf of the London branches of the Campaign for Real Ale

# LONDON DRINKER



THE FOLEY ARMS  
Claygate

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# HARVEY & SON (LEWES) LTD

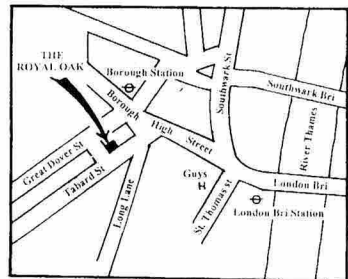


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**T**AX! We all pay it in some form or another. Obviously we see some beneficial effect in our schools, hospitals, etc., but when does a tax become detrimental to a population? Currently there is a tax in place that is crippling business, wrecking lives, destroying a nation's heritage and lining the pockets of organised criminals. Its name is **Excise Duty, levied on beer, wine and spirits.**

In Britain we pay on average 33p per pint in tax. This compares with 5p in France, 4p in Germany and 8p in Belgium and Holland. It is no surprise that criminals are cashing in and bringing 1.5 million pints of illegal beer into the country per day. In fact 15% of French beer sales are consumed in Britain. Clearly we are supporting the French economy at our economy's expense. The Government can do something about this.

The beer smugglers sell to the highest bidder, they are not bound by any law or code of conduct – recent evidence shows that children as young as eleven are taking them up on their offer. The problem is not just isolated to the South East which endured 12600 loaded vans last year – Sheffield saw 6970 vans, 4790 headed for Newcastle and even Wales, Scotland and Ireland were not immune to this illegal trade.

Real ale is a British tradition, steeped in history it is severely under threat on a number of fronts, one of which is the high level of duty. Unlike other Great British industries that have been undermined by European laws, this is one that is being destroyed from the inside by our Government's tax policy. The Treaty of Rome requires European states to harmonise duty rates to around 7.5p per pint. Other countries are reducing their rates – since 1992, Finland, Ireland, Sweden and Denmark have reduced their rate by 10%, 7%, 35% and 36% respectively. In the same time Britain has raised duty rate by 17%.

If the government reduced the rate would they lose money? The economic model used by the Government predicts that a duty cut would mean cheaper prices at the pump, more trade in pubs

and more business for breweries. This would generate more jobs and replacement revenue in the form of extra VAT, National Insurance, Corporation Tax and more Excise Duty as less beer would be smuggled. There is NO reason not to reduce duty and the government must act now!

Although France, Germany and Belgium produce some quality beers, the majority of beers bought legally and illegally are the bland cheap brands. Many of these are the same as the keg varieties available in Britain. People buy these because they are cheap, driving them away from home produced quality ales. If the duty were on a par with other countries then the choice would be on taste not cost – real ale would return as the popular choice.

The other tax area where the Government has failed to harmonise its tax system with those of our European partners is in the treatment of small breweries.

Following Gordon Brown's latest depressing budget, Mike Benner, Head of CAMRA's Campaigns and Communications said, "We urged the Chancellor to introduce a progressive system of excise duty which would mean that

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EXTRA SPECIAL BITTER



THREE WORDS YOU CAN BELIEVE IN.



## FULLERSTO HELP HAMMER CANCER

Fullers brewery are sponsoring a six mile sponsored walk to raise funds for the Help Hammer Cancer charity on Sunday 11 June 2000 at 11a.m. The route of the walk is alongside the Thames starting and finishing at the brewery and crossing Hammersmith and Chiswick bridges. Part of Fuller's sponsorship takes the form of refreshments for participants.

Further details can be obtained from Help Hammer Cancer, Hammersmith Hospital, Du Cane Road, London W12 0NN Tel: (020)-8743-9655, Fax: (020)-8746-2021 or at [appealsham@icrf.icnet.uk](mailto:appealsham@icrf.icnet.uk)

Colin Price

## EDITORIAL (contd)

very small brewing companies would pay a lower rate of beer tax. Such a system would cost the Treasury very little, but could be the difference between life and death for many small brewers who are struggling to survive in an increasingly competitive market."

A progressive system of beer tax would:

1. Increase investment in small breweries which are often based in rural or economically marginal areas.
2. Improve cash flow – one of the biggest threats to small businesses.
3. Create local jobs.
4. Remove a major barrier to market entry.
5. Be self-financing as multiplier effects come into play.
6. Promote choice and diversity for consumers.

Mike Benner added, "Gordon Brown has ignored the plight of these important local businesses despite calls from trade groups and consumers. Increased consolidation in brewing and pub retailing is forcing them out of the beer market and several will close before Mr. Brown reaches for the red box again."

We must act now before another entry in the history books records the death of breweries due to foreign invaders – this time not in long boats but hidden in white transit vans. We must harmonise before it's too late.

Andy Camroux

## HALL (& WOODHOUSE) OF SHAME

CAMRA is building plans to help save one of Britain's most treasured independent breweries from closure. The news follows a shock announcement that Dorset brewer Hall & Woodhouse has acquired King & Barnes in Horsham and intends to close the brewery.

It is shocked that Hall & Woodhouse have been invited to acquire the King & Barnes brewery, pub estate and brands following an unsuccessful bid by rivals Shepherd Neame. There appear to be no benefits for drinkers following this take over as the brewery will be closed and valued King & Barnes beers are likely to be lost forever.

King & Barnes rejected an earlier bid from Shepherd Neame despite it having pledged its intention to keep the Horsham brewery open. Hall & Woodhouse intends to 'review' the King & Barnes brands. K&B has developed an unmatched reputation for quality bottled ales.

King & Barnes, with CAMRA's support, fought tooth & nail to keep Sheps away from their door and have now accepted an offer which promises to be even worse for drinkers.

CAMRA is calling for an urgent meeting with Hall & Woodhouse to discuss the future of the brewery and the K&B brands and will be urging them to keep the brewery open and sell it to Shepherd Neame.

This is not just about money, it's about peoples' jobs and choice for local drinkers. It is well-known that Shepherd Neame could use the extra capacity the Horsham brewery offers and that solution could save jobs and keep this prized brewing gem open.

Mike Benner

## O'HANLON'S DOING WELL

The O'Hanlon's brewery in Vauxhall continues to prosper, with more beer than ever before being produced. Sales to supermarkets in bottled form have done well enough for the brewery to order its own bottling line.

However, the pressures have running the brewery have led to the pub of the same name in Tysoe Street EC1 being sold. It is not clear at the moment whether the pub will continue to stock O'Hanlon's beers.

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# National News Round Up

## OFT to review Beer Orders

The Office of Fair Trading (OFT) is to review the Beer Orders, made ten years ago following recommendations made by the Monopolies Commission in 1989. The review will consider whether the Orders and related undertakings should be removed, relaxed, tightened or stay the same. John Bridgeman, Director General of Fair Trading said "We will be consulting widely to determine the impact of the Orders and subsequent changes in pub ownership, as well as brewery consolidation and rationalisation, on competition and consumer choice".

The 1989 review aimed to reduce the overwhelming market dominance of the large national brewers (Allied, Bass, Courage, Grand Metropolitan, Scottish & Newcastle and Whitbread) in order to widen consumer choice, reduce prices and improve market entry by new breweries. However, the recommendations made to the Government were watered down in the final legislation that became the Beer Orders.

The Orders had two significant outcomes. National brewers had to free from the tie, or sell off, many of their pubs; also, the 'guest beer' provision was introduced, whereby tenants of large brewers were allowed to stock a cask beer from a source of their own choosing. One result of the Orders was that brewing companies' ownership of pubs was cut from 50% to around 15%; new non-brewing pub owners such as Punch Taverns sprang up in their place. Neither provision of the Orders applies to non-brewing pub companies, and many of them have supply deals with a single brewery which leads to a restriction in beers available in their pubs.

Mike Benner of CAMRA welcomed the review, saying "There is no doubt that the current legislation has been left behind by developments in the industry and we welcome the opportunity to show the OFT that there are still problems with consumer choice and access to market for small brewers". CAMRA especially welcomed the fact that the Director General has made it clear that he wants to make sure that consumers are getting a good deal, and will use the review to press the case for extending the guest ale provision to tenants of pub companies.

The number of small breweries in the country has more than doubled in the decade since the Orders came into force, but their market share has not increased. They are often frozen out of

the distribution chain by discounts and supply agreements. However, with the number of beer brands increasing, pub chain estates being nothing like the huge ones that existed before 1990, and many pubs stocking a wider range of beer than the big brewers offered ten years ago, it will be difficult to persuade the Government that the consumer is worse off.

The large brewers welcomed the review; Bass expressed support and regard clarification of the regulatory situation as a good thing, while Whitbread agreed it was time for a review.



## May is Mild again!

Once again, May this year was Mild Month. This once widespread beer style, now under threat and very rare in London, received its annual CAMRA promotion in good form with the most recent figures showing that a third of all mild producers have increased sales over the past year.

J D Wetherspoons have provided full support by stocking a range of mild in their pubs during the month, as have a number of enterprising landlords. Mild has always suffered from its image as a weak and uninteresting beer, but many drinkers are now appreciating the range of tastes available - over 100 are currently brewed in this country.



## Marstons Bitter – the U turn

Following a vociferous local campaign, the decision by Wolverhampton and Dudley to axe Marston's Bitter has been reversed, and the plan to replace it by Banks's Bitter scrapped.

The move was part of a rationalisation of Wolves' beer list following its takeover by Marstons, but supporters from its heartlands in the Midlands, Manchester and Wales complained that Banks's Bitter was a completely different beer, and refused to drink it. Petitions were raised, letters were sent, and MD David Thompson finally admitted that the campaigns has persuaded the company to change its plans.

Local campaigners paid tribute to Mr. Thompson for listening to customers and for being prepared to make a change to what had seemed an irrevocable decision.

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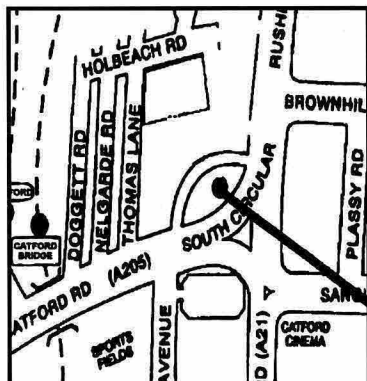
**Thursday: 8-10.30pm**

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# National News Round Up

## Wetherspoons marches on and goes for Cask Marque

The J D Wetherspoon pub company is continuing its record as one of the most successful stories in recent licensed trade history, with latest results reporting profits up 34% and 6-month turnover up to over £170 million. The company has also completed a £40million plus share placing to raise money for more pubs, including its first two in Northern Ireland.



45 pubs were opened in the 6 months to January this year, bringing the total to 372; the plan is to add 90 pubs a year to its existing estate. The share offer, which has taken advantage a share price that has more than doubled in the last year, allows the expansion to proceed faster than if it was purely financed by cash from the existing business.

Despite closing on New Year's Eve, trading results show Wetherspoons pubs continuing to increase sales over the Christmas period, and the company believes the decision to close for the Millennium celebrations was the right one.

The strong performance of the company has been firmly based on its reputation for pubs with no music, smoke-free areas and quality beer at low prices. Although criticised by some drinkers for restricted beer choice and sometimes variable cellarman's quality, they are often the only outlets for small breweries' beer in some areas.

The company has marked its commitment to real ale by signing up to Cask Marque, the organisation dedicated to improving cask ale quality. It follows St Austell, Wadworth and Punch Retail as recent joiners to the scheme, which hopes to have handed out over 1,500 accreditation plaques to pubs very soon.

## Ushers and King & Barnes closed

Ushers of Trowbridge has announced plans to become a pub company, with the closure of its Trowbridge brewery. Despite attempts by management at the brewery to mount a buyout and keep it open, the amount offered fell just short and the brewery has closed.

The company plans to rename itself 'Innspired' (yes, another tired pun on 'Inn' – they're obviously better at shutting breweries than brewing beer or thinking up company names) and plans to build itself into a major national company with a chain of tenanted pubs. Chief Executive Robert Breare claimed that success depended on focusing either on brewing or retailing, and as they couldn't do both the brewery would regrettably have to go.

The Ushers beers are to be brewed at Thomas Hardy in Dorchester and Burtonwood in Warrington, and the company claims that choice for local drinkers will be expanded as they will be able to choose from the Ushers or Carlsberg-Tetley ranges. Local drinkers are unlikely to be confident in the future of their beers given the history of local brands whipped off to different breweries and left to die.

Previous efforts to split pubs and breweries have had varying results; Burtonwood and Eldridge Pope (now Thomas Hardy) are doing well, but the fate of Vaux demonstrates that it can all go wrong. The Ushers brewery was seen as a viable proposition, having just enjoyed a recent refit and with well respected beers to produce. CAMRA has slammed InnSpired's short term attitude in closing a brewery at a time when many other local breweries were performing well.

Another closure is King and Barnes of Horsham. The company, supported by CAMRA, has been fighting off a hostile takeover bid from Shepherd Neame – Sheps had claimed they wanted to keep the brewery open but there was suspicion that they were more interested in the pub estate. In a shock move in April, it was announced that K&B had sold out to Hall and Woodhouse of Blandford, Dorset, who made it clear that they were after the pubs and that the brewery would close.

Brewing of the King and Barnes beers will be transferred to Blandford, but fears have been expressed about the future of the bottling operation at K&B. The Horsham brewery had

# National News Round Up

built up an excellent reputation for its bottling operation, which was used by many micro brewers.

The latest takeover is likely to cause a crisis in the Independent Family Brewers of Britain (IFBB), of which King and Barnes, Hall and Woodhouse and Shepherd Neame are all members. The IFBB was already divided over the Shepherd Neame bid, and there is likely to be some discomfort over the spectacle of one member closing another member's brewery.



## Regionals fight back

Funnily enough, Wolverhampton and Dudley don't seem to have any trouble running both a pub and brewery business. Having acquired Marstons and Mansfield over the last year, the war chest is barely dented and rumour has it that up to £50million may be available for further expansion.

The only snag may be that further expansion may take W&D over the 2,000 pub limit that brought breweries into the remit of the Beer Orders. It isn't clear whether the Orders only apply to companies with more than 2,000 pubs when they came in to force, but this year's review should clarify the situation.

Meanwhile, Greene King are challenging the myth of the decline of cask ale with their announcement of a huge expansion driven by growth in sales and the controversial takeovers of Ruddles and Morland. The brewery in Bury St Edmunds is to have £4 million spent on it to double its capacity. The expansion includes 14 new fermenters, and will allow production of up to half a million barrels a year. This will be plenty to cope with the production of the Morland and Ruddles beers, with room to spare.

Batemens of Wainfleet are also investing in their brewery, with plant upgrades to support their successful and wide range of seasonal beers. The brewery will be able to vary both its brewlength and overall capacity, to allow production of different volumes of seasonal beers and cope with varying demand. Both Greene King and Batemens are including development of visitor centres in their latest plans.

Other expansions are taking place at Shepherd Neame - looking to expand, with the Faversham

brewery working at close to capacity; Arkells, who have spent nearly a million pounds on building a new pub in Swindon; and Brains of Cardiff, who are spending £5 million on an expansion into the South-West. Brakspear of Henley-on-Thames has announced production up by nearly a fifth last year.

Backing up their investment, regional breweries are mounting a series of campaigns to promote their real ale. Adnams and Fullers have all launched major television advertising campaigns - the Adnams campaign features Michael Palin and started in April.

CAMRA head of campaigns Mike Benner said "Despite all the doom and gloom about cask ale, the regionals are moving forward to defend and expand their place in the market".



## More pubs change hands

The seemingly endless merry-go-round of pub sales is still continuing. The 187-strong Swallow estate, which until last year was the estate of the axed Vaux brewery, has been sold on by Whitbread to Enterprise Inns. The sale is a surprise as the tenanted pub sector had been expected to be dormant while the Office of Fair Trading review took place; many operators are waiting to see what will come out of the review before committing themselves.

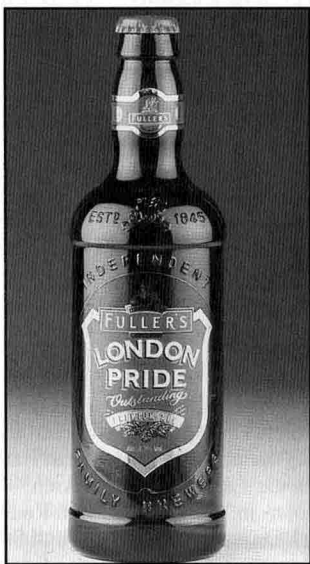
Only 41 of the pubs are currently tenanted, but Enterprise is planning to convert most of the managed pubs into tenanted houses, in a move which marks its fourth acquisition in the last 18 months. Existing managers are likely to be given the chance to become tenants.

Meanwhile, Wolverhampton and Dudley is rumoured to be planning a clear out of managed pubs. Its purchase of Marstons and Mansfield has left it with a range of different managed pubs, and W&D are likely to concentrate on one brand and sell the other chains off. The sale may be a wise one amid signs that the 'superpub' craze may be failing to live up to expectations. Bass is expected to close or convert five of its All Bar One pubs because they are not profitable enough. This accounts for almost a tenth of the All Bar One estate, and comes despite the huge amount of money spent in converting them to the new concept.

# Local News Round-Up

## Fullers Update

The bottled version of London Pride beat a field of 240 beers and ciders to win the Supreme Champion award at the International Beer and Cider competition in March. The award was judged using blind tastings by a mix of journalists, brewers, chefs, barley and hop growers, and marketing experts [since when have marketing experts drunk decent beer?].



London Pride in bottles has seen sales grow by 38% a year; Organic Honey Dew, London Porter and Vintage Ale also won awards.



The cask version of London Pride has also been in the news, with a £1.5 million advertising campaign being mounted using the 'Whatever you do, take Pride' slogan. While the big brewers are content to spend their marketing money on

bland national keg beers, Fullers are putting their money where their mouth is with this high profile campaign that includes television advertising. Following its April launch, the campaign is to be continued during Euro 2000 in June and again in the Autumn.

London Pride has also been promoted by its link with Capital FM's London Awards, in aid of 'Help a London Child', the charity that helps disadvantaged London children. The fund raising culminated with Capital's 'Help a London Child' weekend at Easter, and was supported by Fullers licensees selling specially produced London Pride key rings in aid of the charity.

On the pubs side, Fullers has opened its first station pub – the Mad Bishop and Bear at Paddington Station. The Bear part of the name, of course, comes from the station's most famous furry visitor from darkest Peru. The 'Mad Bishop' bit is a bit more complicated; the Bishop of London once owned the land around the station, and an architect with the unlikely name of Benedict O'Looney comes in somewhere.

The pub features a set of monitors indicating departure times, so that travellers can enjoy their pint and marmalade sandwich without missing their train.

## News from Young's

Young's head brewer Ken Don was given a hero's welcome on his return to Wandsworth from the Brewing Industry International Awards. And not surprisingly, as the brewery won no less than two championship trophies, four gold medals and two silvers at the awards. This was against competition from over 700 beers from 40 countries.



# Local News Round-Up

This year's haul was the best performance by any single brewery in the competition, beating the previous record set by Young's in 1964.

Among the winners were Double Chocolate Stout (International Speciality Beers champion and gold medallist), the keg form of Bitter (International keg ales champion and gold medallist and gold medal in the class for beers to 3.5% alcohol), the new cask ale Triple A, and Oatmeal Stout (both silver medallists).

[Who fancies drinking an 'international champion keg ale? Ugh! I hate to think what the runners up are like!].

During Ken Don's 20 years as head brewer, the brewery has won five championship trophies and 22 medals and diplomas. Ken said "This proves we have the best brewing team in Britain, producing the best range of cask, keg and bottled beers. We are all absolutely delighted".

Getting back down to earth, Young's have opened their tenth hotel, with three more in the pipeline. The latest pub to offer accommodation is the Riverside Inn, a 17th century former flour mill next to the River Chelmer in Chelmsford. Young's bought the pub two years ago, and have retained the traditional pub but with the addition of eight letting rooms, a new extension and a terrace on a peninsula between the river and the old mill stream.

The next pubs to have accommodation added will be the Greyhound in Carshalton, the Pope's Grotto in Twickenham, and the Coach and Horses in Kew.



## Head of Steam offers discounts

The Head of Steam pub company, best known in London for their outlet next to Euston Station, have launched the Head of Steam Club offering discounts at tourist, entertainment and accommodation facilities around the country.

Membership of the club is free from any of their outlets; members receive a Discount Club brochure listing outlets offering special deals for club members.

Most of the companies offering discounts are in the Yorkshire area, but they are looking for

other companies to join the scheme.

Major events at the Euston pub so far this year have been an Irish beer festival on St Patrick's day in March, featuring ales from Whitewater and Hilden in Northern Ireland, and a football quiz night on 3rd April, which was broadcast on Sky Sports later the same evening.



## Wetherspoons continues to expand

Following on their recent success (see National news), the JD Wetherspoon chain is continuing to open new pubs in London.

The London and Rye opened in a former undertakers in Catford in April – the pub name comes from the nearby road, once the main route to Rye [my map has the A21 going to Hastings; any ideas? Answers on a postcard please!]. Second to open was the Metropolitan Bar at Baker Street Station, which took six months to convert from a London Transport recruitment office. May openings were the Great Harry in Woolwich, the Tyburn at Marble Arch, Wetherspoons in Wood Green High Road, and the Kentish Drovers in Peckham High Street.



Later in the year, yet another pub will open in the former Jasmine Bingo Hall in London Road, Forest Hill. The building has stood empty for the past three years; building work started in May with plans for an opening in September. The existing art deco features of the building will be retained as part of the pub, to be called the Capitol.



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# From East to West

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**I** am indebted to my good friend John Turner (and he is indebted in turn to our good friend Colin Riddett) for introducing me to a bar called Polish in Little Turnstile behind Holborn Tube. Nothing to do with Kiwi or Cherry Blossom you understand more to do with beers and food from Poland. About four bottled beers are available starting at 6% with the porter at 9%, and quite nice it is though you won't get much change from eight quid for three bottles. Hot food from a fiver.

In the East

I visited the Thomas Willingale on Mothers Day and the range was London Pride, Boddingtons, Bombardier, Courage Best. The London Pride was extremely cloudy (shall we do the "What do you expect for these prices? Thunder and lightning" joke? No? Pity because I find it quite amusing). Already it seems that the vandals have left their mark if the holes in the gents toilet walls are anything to go by. Food for Mothers that day was half price.

The Shoreditch part of east London seems to be suffering from an outbreak of bar/restaurants. At 223 Shoreditch High Street there is The Light while further north the Traders Bar has closed whilst Solo is just opposite the Bethnal Green Road junction. Where Shoreditch High Street ends and Kingsland Road (E2) starts we have The Orange (at number 22) and proclaims itself as a bar and venue.

Any buildings on the site that once housed the Charrington Anchor Brewery have been demolished. The offices have remained unused for several years and the land will be occupied by a Comet Superstore. The Anchor Brewery ceased production in January 1975.

The rest of the news from the East.

E1 Lord Rodneys Head: Still retains its swinging pub sign though "Banks & Taylor" is partly obscured and a temporary sign for Lounge has been erected. Two handpumps but no clips have been reported. Isn't this pub in the Good Beer Guide?

London Hospital Tavern: Renamed Urban Bar and has applied for a 5am licence. It has been painted in tiger's stripes!

Star & Garter: No handpumps. Visited by burglars in April so maybe they took them?

E2 Dolphin: Pub and brewery signs removed.

Earl Grey: Run by Mayfair Taverns, was Ascot Leisure.

Joiners Arms: Enterprise Inns run.

Old Basing House: Renamed On the Rocks.

E3 Albert: Enterprise Inns run.

Little Driver: Bass pumpclips reappeared.

E4 Wheelwrights: Range, 6X, Pedigree and Boddingtons.

Sirloin. Closed following a runner by the licensee/manager in March.

E10 Lion & Key: Renamed House Bar.

Coach & Horses: Now keg.

E15 Royal Oak: Directors reported.

E17 Essex Brewery Tap: Renamed Fat Sid's.

Sportsman: Renamed JD's, was Couples, originally Common Gate.

E18 Boar & Thistle: Renamed yet again to Joe Public.

EC1 Café Med: 370 St John Street. New bar in former pub (many moons ago, the New Clown?).

London Apprentice: Renamed 333 ? Revolver 333 ?

New Red Lion: Renamed the Bull. Looks keg.

Old Red Lion: Run by Punch Taverns.

Pheasant & Firkin: Lost the Firkin.

White Hart: Range: Bass, Worthington Best, London Pride.

EC2 George: c/o Liverpool Street and Bishopsgate. New bar open from 11-11 Mon-Sat and 12-10.30 Sun.

Great Eastern Bar: Renamed Terminus and styled as a Grill, Bar and Restaurant. Real ale status unknown.

Sir Paul Pindar: Renamed First & Last.

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## CITY PUB FOR SALE

One of the most historic pubs in the City of London is for sale. The Jamaica Wine House in Cornhill is on the market for £1.3 million; it was England's first coffee house in the 17th century and remains a favourite watering hole for local office workers.

## **UNINNPIRED SOLUTION SEES WEST COUNTRY BREWERY AXED**

**C**AMRA, The Campaign for Real Ale, has condemned the move by the west country pub chain InnSpired and Alchemy to close Ushers of Trowbridge with the loss of 185 jobs, 176 years of brewing tradition and famous regional ales such as Best Biter and Founders ale.

The short term attitude of InnSpired and Alchemy which looks set to end a tradition of brewing at Ushers that dates back to 1824 comes at time when many brewers in the real ale sector are performing extremely well. The decision by West Country pub chain Innspired, backed by venture capitalist Alchemy partners is short termism of the very worst sort.

The existing management at the brewery had put together a buyout package, which would have ensured brewing continuing at the site. However, their efforts have apparently been in vain as InnSpired has rejected the offer as being inadequate.

Innspired now plan to close the brewery in the next month and obtain beer supplies for their 800 strong pub estate elsewhere.

The drinkers in InnSpired pubs, many of which are former Ushers pubs, deserve better than this. They should not be expected to have to put up with beers masquerading as Ushers brands that have been contract brewed elsewhere. We urge InnSpired and Alchemy to rethink their plans and continue to work with the brewery management to ensure future brewing at the Trowbridge site.

InnSpired is being hypocritical when it says that the reason it is closing the brewery 'is to meet the demands of our retail customers'. Those customers want quality locally produced beers, and beers of character. Not the cheapest beers that InnSpired can buy on the beer discount spot market.

**Iain Loe**

## **The Brewery Tap**

*John and Heather welcome you to the newly refurbished  
Brewery Tap - still the same wonderful pub!*

### **Five rotating Cask Ales**

Guests soon to appear include

Bank Top, Cottage, Joseph Holts, Hydes & Slaters

Genuine home cooked food every lunchtime

Open all permitted hours

Nostalgia Juke Box

*"we do not do fast food - we do good food as fast as possible"*

**68 High Street, Wimbledon Village, SW19**

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# Letters To The Editors

## Dear Editors,

There have been various reports in *London Drinker* about the possible closure of the Fox in Hanwell, W7 due to the fact the owner wished to sell it..

As I had to go to west London at the end of April I went to Hanwell and visited the Fox. I was advised that the Fox has been sold as a pub and will not be closed for redevelopment

Colin Price

## Dear Editors,

Youngs have brought out a new pub list which lists 186 outlets. Fourteen pubs are listed for the City which include four Bill Bentleys, Willys Wine Bar in Fenchurch Street and the Walrus and Carpenter in Monument Street which was previously a Finch's pub. Also listed is a new Finch's in Wimbledon High Street which is scheduled to open in August 2000. One error in the leaflet is that the Queen's Head in Stepney is listed under South East London when it should be East London

Colin Price

## Dear Editors,

What's happened to posting the *Drinker* out to the pubs outside the City that used to sell the *Drinker* now it's free?. At the *Evening Star* all of the copies we used to have would go within a week. At the moment I am swapping copies of the *London Drinker* in the *Head of Steam* for copies of *Sussex Drinker* when I'm in town but not enough!!

Matt Wickham  
The *Evening Star*, Brighton

*It is no longer economic to post copies in bulk but London Drinker is available on subscription - details on page 3 - Ed*

## Dear Editors,

According to the archives entry in the last *London Drinker* the April 1980 edition mentioned a new beer, John Frailpool's Haywards Heath Bitter which, as far as I remember, was available in two pubs in London, in Woodford and Cricklewood. In fact it was an April Fool hoax but some people fell for it and hired cabs to cruise round these areas in a vain search for this beer.

The articles about Borough Market and the Market Porter brought back memories of the early nineties when I used to drink there in the early mornings after working on the night shift. In those days the Market Porter did not have an early morning licence but two other pubs did. They were the Globe, a free house which no longer uses

the market licence, and the Southwark Tavern, a Nicholson's pub which still does.

The crawl along the Jubilee line could be extended into East London. The first of the three stations is Canning Town in E16, an area which has few real ale pubs. However on the other side of Rathbone Market to the station is the Ordnance Arms which is a Greene King with three beers on. The Ordnance is open from 11-9 Mon -Sat and 12-6 on Sun.

There are no pubs close to the next station, West Ham but the third and final station, Stratford, is a major terminus in the town centre. It will be well known to many of you who go to the Pigs Ear Festival but if you go on one of the 360 (or 361) days that the festival is not open there are several pubs worth a visit. These include the Golden Grove (Wetherspoon) and the Swan (A Wizard fee house). There is also a pub with an early morning licence. This is the Railway Tavern, in Angel Lane, on the north side of the station which is open 6-8 am Mon-Sat.

Colin Price

## Dear Editors,

I sometimes wonder how often *Camra* members check out the pubs in their area, because some of the West Middlesex pub name changes listed in the February/March issue of *London Drinker* occurred months, if not years ago.

From browsing through the branch update section in past issues going back to 1998, I know my local, the Railway Arms in West Drayton, Middlesex, hasn't been deemed worthy of a visit during the past 2 years, despite serving an excellent pint of Ushers Founders.

Recently tastefully refurbished, this comfortable, friendly local now offers an excellent pint of Courage Best, lunches, evening meals and Sunday roasts in it's cosy dining room, a beer garden, and occasional entertainment on weekends.

Since one of CAMRA's aims is to support the traditional local, perhaps the next time a crawl of Yiewsley and West Drayton is organised by the West Middlesex branch they might consider including the Railway on it's list.

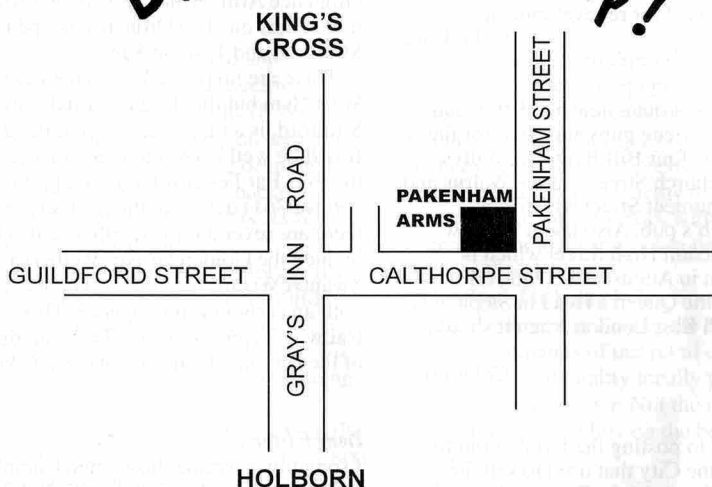
Tony and Sue, the convivial hosts will extend a warm welcome to them or any other *London Drinker* reader that pokes their nose through their door, and who knows, you just might like what you find inside.

Mr T Mellor.  
Yiewsley, Middlesex.

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*Back on the map!*



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# Branch Update

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

**LONDON PUBS GROUP.** Eric Martin 01223-582735 (W).

June - Wed 14 (8.00) Crawl round notable pubs in Higate (N6) area. Start Woodman, 414 Archway Road (near tube station). - July - Wed 12 (8.00) Business Meeting. Royal Oak, Tabbard Street SE1, anyone interested is welcome.

**CROYDON & SUTTON.** Paul Everitt 020-8686 5053 (H & W).

June - Thu 1 (8.30) Branch Meeting. The Windsor Castle, 378 Carshalton Road Carshalton. - Thu 8 (8.00) Croydon Indy Crawl. Meet The Fishermans Arms, Windmill Rd, dep 8.30, Gloucester, Whitehorse Rd, dep 9.30, Two Brewers Gloucester Road. - Tue 20 (8.00) Sutton Indy Crawl. Lord Nelson dep 8.30, Little Windsor dep 9.30 lastly New Town, Saloon Bar. - Sat 24 Jun (11.00 am) River Wandle Wander. Meet Windsor Castle (as above) dep 11.45, Lord Palmerstone Mill Lane Carshalton. - Tue 27 (8.30) Branch Meeting. The Dog & Bull 24 Surrey St Croydon (Function Room). - July - Tue 4 (8.00) Pubs Social. Meet The Railway Tavern, 47 North St Carshalton, dep 9.00 for Greyhound, Carshalton Ponds, (front bar). - Sun 9 (10.00am) Trip to Ardingly Vintage Vehicle show. Meet at East Croydon Stn for train to Haywards Heath. - Wed 19 (8.30) Social. Princess Royal Longley Road West Croydon. - Thu 27 (8.30) Branch Meeting. Windsor Castle 378 Carshalton Road, Carshalton.

**EAST LONDON & CITY.** Ben or Robyn 0208-521 4410 (H). Email [robyn@pigsear.org.uk](mailto:robyn@pigsear.org.uk). Social enquiries Bob Walker 0208-924 0346 (H).

**ENFIELD & BARNET.** Derek Smith 020-8805 1436 (H & W).

June - Thu 1 (9.00) Social and London Drinker Pick Up. Old Mitre, 58 High Street, barnet EN5. - Wed 7 (8.30) Branch AGM. Barnet Conservative Club, 33 High Street, Barnet EN5 (next door to Felix and Firkin). Guest speaker invited, be prepared to ring doorbell to gain admission. - Wed 14 (9.00) Social. Jolly Butchers, 168 Baker Street, Enfield EN1. - Thu 22 (9.00) Social. White Lion, 50 St. Albans

Road, Barnet EN5, the pub is now a Fuller's tied house. - Wed 28 (9.00) Two Pub Social. Fox, 413 Green Lanes, then (10.00) Whole Hog, 430 Green Lanes, Palmers Green N13. - July - Tue 4 (9.00) Social. Madden's (formerly Welch's), 130 High Road, East Finchley N2. - Tue 11 (9.00) Two Pub Social. Cricketers, 19 Chase Side Place (off Chase Side), then (10.00) Moon Under Water, 115 Chase Side, Enfield EN2. - Wed 19 (9.00) Two Pub Social. Chequers, 22 Church End, then (10.00) Greyhound, 52 Church End, Hendon NW4. - Sat 22 (4.00) Branch Barbeque and Pub Of The Year Presentation. Orange Tree, 18 Highfield Road, Winchmore Hill N21 (food available until 7.00). - Thu 27 (9.00) Social and London Drinker Pick Up. Elephant Inn (formerly Moss Hall Tavern), 283 Ballards Lane, North Finchley N12.

**KINGSTON & LEATHERHEAD.** Clive Taylor 0208-949 2099 (H) 01483-714898 (W)

June - Thu 1 (8.30) Kingston Beer Festival Meeting. Surrey County Council Social Club, Penhryn Road, Kingston. - Wed 7 (8.00) Kingston Beer Festival Publicity Crawl of Surbiton. Coronation Hall, St. Marks Hill, Surbiton (depart 8.30). - Sat 10 (12.00) Kingston Beer Festival Publicity Crawl of Epsom. Kings Arms, 144 east Street, Epsom (depart 12.30). - Mon 12 (8.30) Branch Meeting. Kings Arms, 144 east Street, Epsom. - Wed 14 (8.00) Kingston Beer Festival Publicity Crawl of Ewell. Wheatshaf, 34 Kingston Road, Ewell (depart 8.30). - Sun 18 (12.00) Kingston Beer Festival Publicity Crawl of Kingston. Canbury Arms, 49 Canbury Park Road, Kingston (depart 12.30). - Fri 30 (11.00 - 3.00 and 5.30 - 11.00) Kingston Beer Festival. Surrey County Staff Club, Penhryn Road, Kingston. - July - Sat 1 (11.00 - 3.00 and 5.30 - 11.00) Kingston Beer Festival. Surrey County Staff Club, Penhryn Road, Kingston. - Mon 10 ( ) 25th Anniversary of Kingston Branch. Buffet evening at. - Wed 19 (8.30) Branch Meeting. - Sat 15 (11.30) Surrey Liaison Meeting. The Garland, 5 Brighton Road, Redhill, Surrey. Sat 29 (7.00) Barbeque. The Lamb, 73 Brighton Road, Surbiton. New and previously inactive members especially welcome

# Branch Update

and will be able to claim a £1 discount on their first pint upon introducing themselves to the membership secretary (John Norman) and showing their membership card to him.

**NORTH LONDON.** Alison Cox 0208-742 0498 (H) 0208-746 8148 (W). Any social queries contact Gary White 07005 355399, email: <gwhitegeog@bigfoot.com>.

June - Tue 27 North London Branch Annual General Meeting. Venue to be advised.

**RICHMOND & HOUNSLOW.** Brian Kirton 020-8384 7284 (H) website <http://www.jobin.freeseerve.co.uk/rhcamra1.htm>.

June - Wed 7 (8.30) Presentation of Branch Pub Of The Year 2000 and Open Branch Meeting. Magpie and Crown, 128 High Street, Brentford, come and meet the new committee members. - Sat 10 (10.30 am) London Crawl No. 3 taking in Westminster, Charring Cross, Bloomsbury and Marylebone. Meet at Richmond station or (11.30) The Sanctuary House, Tothill Street SW1. Travelcard needed into Zone 1. - Sat 24 (11.30) Barnes Crawl with South West London Branch. Start at The Red Lion, 2 Castlenau, then including (1.30) Coach and Horses, 27 High Street and (3.00) Rose of Denmark, 28, Cross Street, with other pubs in between. - Fri 30 (7.00) Branch Get-Together at Kingston Beer Festival. Surrey Staff Social Club, buses 281 (ex-Hounslow) and 465 (ex-Teddington) pass the door. - July - Wed 19 (8.30) Open Branch Meeting. Queen Dowager, 49 North Lane Teddington, this will be your last chance to make suggestions for beers for the Twickenham Beer Festival. - Sat 22 (12.00) Visit to Youngs Brewery. Numbers are very limited (quota may even have been filled by magazine publication date, but ring if interested). Details, bookings, costs - contact Brian (on holiday 29 June to 13 July)

**SOUTH EAST LONDON.** Dave Lee 0208-694-2687

June activities are dominated by the 8th Catford Beer Festival, open from Wednesday 14th to Saturday 17th. We are on site setting up from the Monday, and open at 5pm Wednesday, then noon-11pm Thursday to Saturday. After recovering from Catford, activities centre on publicity for the Great British Beer Festival in August.

June - Thu 1 (8.00) The final Catford Beer Festival planning meeting. Ashburnham Arms,

25 Ashburnham Grove, Greenwich SE10. - Mon 5 (8.00) Branch/committee meeting. Catford Ram, 9 Winslade Way, Catford SE6. - Tue 6 (8.00) Catford Beer Festival publicity crawl. Meet at the Bromley Labour Club, H G Wells Centre, St. Mark's Road, Bromley. - Wed 14 to Sat 17 - Catford Beer Festival at the Lewisham Theatre, Rushey Green. - Thu 29 (8.00) Social, Red Lion, 10 North Road, Bromley. - July - Wed 5 (7.30) Great British Beer Festival publicity crawl. Meet at the Mulberry Bush, 89 Upper Ground SE1 (near Waterloo station). - Mon 10 (8.00) Catford Beer Festival post mortem. Ashburnham Arms, 25 Ashburnham Grove, Greenwich SE10. - Thu 20 (8.00) Branch/Committee meeting. Shipwrights Arms, 88 Tooley Street SE1 - Tue 25 (8.00) Blackheath pub crawl. Meet at the Hare and Billet, 1a Eliot Cottages, Blackheath SE3.

**SOUTH WEST ESSEX.** Andrew Clifton 01708 765150 (H). Email: [swessex@clara.co.uk](mailto:swessex@clara.co.uk). Web Site: <http://www.swessex.clara.net>

June - Thu 1 (8.30) Social. Olde Dog Inn, Billericay Road, Herongate Tye (1 mile east of A128). - Mon- Sat 5 - 10 Thurrock Beer Festival. Civic Hall, Blackshots Lane, Grays Open 12.00 - 15.00 + 18.00 - 23.00 Monday to Friday, all day 12.00 - 23.00 Saturday. Entertainment: Wednesday, Thursday, Friday and Saturday Nights and Saturday Lunchtime. Free admission at all times for card carrying CAMRA members. - Mon 12 (8.30) Social. Rose, 138 Chelmsford Road (A1023), Shenfield. - Sat 17 Brewery Trip to Crab and Winkle Brewery/Railway Tavern, Brightlingsea Arriving at Brewery 12.00. Coach arranged with local pick ups. Further details/Bookings Graham Platt on 020 8220 0215 or by e-mail to branch. - Wed 21 (8.30) Presentation to Branch London Pub of the Year and Social. Britannia, 1 Church Road, (off Fanshawe Avenue (A123)), Barking. - Thu 27 (8.30) Social. Eastbrook, junction of Rainham Road South (A1112) and Dagenham Road, Dagenham. - July - Thu 6 (8.30) Out of Area Social. Moletap, Tawney Common, Stapleford Tawney (OS: TL500014). - Thu 13 (8.30) Presentation to Branch Essex Pub of the Year and Social. White Horse, 173 Coxtie Green Road, Coxtie Green - during Pub Beer Festival. - Sat 15 (1.00) All Essex Pub Games Day, Swan, Little Totham. - Thu 20 (8.30) Branch Social. Chelmsford Beer Festival, Anglia Polytechnic University, Chelmsford. - Thu 27 (8.30) Out of Area Social. Prince of Wales, Woodham Road,

# Branch Update

Stow Maries. Details of any changes for July will appear in July's What's Brewing and on our web site.

**SOUTH WEST LONDON.** Mark Bravery 020 - 8540 9183 (H), 020 - 7438 6418 (W).

June - Tue 6 (8.00) Open Committee Meeting. Old Sergeant, 104 Garratt lane, Wandsworth SW18. - Sat 24 (11.30) Out of Branch Crawl of Barnes. Red Lion, 2 Castlenau, Barnes SW13 (depart 12.00), to include (1.30) Coach and Horses, 27 Barnes High Street and (3.00) Rose of Denmark, 28 Cross Street. - July - Wed 5 (7.30) Open Committee Meeting. Priory Arms, 83 Lansdowne Way SW8. - Sat 15 (11.00) GBBF Publicity Crawl of Wimbledon. Hogshead, 25 Wimbledon Hill Road SW19 (depart 11.30), lunch stop (1.00 - 1.30) Rose and Crown, 55 High Street, Wimbledon Village. - For Branch Cricket information please phone Andy Robinson on 020-8653 8885 (home) or 020-7739 4440 (work).

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

Sun 4 (12.00) Lunchtime Social in Bricket Wood. Old Fox, then (2.00) Gate. - Sat 10 (5.30) Branch Treasure Hunt. Start at the Black Boy, Bushey Heath. - Sat 17th (12.00) Lunchtime Social in Sarrett. Plough, Belzise, then (1.00) Boot, Sarrett, (3.00) Cart & Horses, Commonwood, (5.00) Cricketers, Sarrett. - Wed 21 (8.30) Summer Solstice Social. Clarendon Arms, Chandlers Cross (taxi's from Watford Junc. 8.15) Sun 25th (8.00) Branch Committee Meeting. West Herts Sports Club. - July - Sat 8 Day trip to Cambridge. - Thu 13 (8.30) Berkhamsted Social. Start at Boat, then (9.30) Crown. - Tue 18 (8.00) Boule at Croxley Green. Coach & Horses. - Sun 23 (11.00) Canal Stroll to Hunton Bridge. Meet Watford Met Stn. - Fri 28 (8.30) Bushey Social. Stag, then (9.30) Swan. - Sun 30 (8.00) Branch Committee Meeting. West Herts Sports Club.

**WEST LONDON.** Alex Langford 020-7821 8101.

June - Fri 16 (8.00) Two pub social. Meet Crown, 153 Dovehouse Street SW3, then (9.00) Angelsea Arms, 15 Selwood Terrace SW7. - July - Tue 25 (6.00) Early evening social. Jugged Hare, 172 Vauxhall Bridge Road (near Victoria Station).

**WEST MIDDLESEX.** Paul Dabrowski 020-8571 9146 (H), 020-7713 3882 (W).

June - Thu (8.30) Two-pub Branch Social. Goldsmith's Arms, East Acton Lane, and Wishing Well, Oak Common Lane, both East Acton. - Wed 14 (8.30) GBG Proof Correction Branch Meeting. Drayton Court Hotel, The Avenue, West Ealing. - Wed 21 (8.00) Beer Festival Planning Meeting. Bridge Hotel, Western Avenue, Greenford. - Wed 28 (8.30) New Pub Opening Night Social. Botwell Inn (J D Wetherspoon's), Coldharbour Lane, Hayes - July - Wed 12 (8.30) Branch Meeting. Beaconsfield Arms, West End Road, Southall. - Tue 18 (8.00) Beer Festival Planning Meeting. Bridge Hotel, Western Avenue, Greenford. - Wed 26 (9.00) London Drinker Pick-Up. Red Lion, St Mary's Road, Ealing.

Deadline for the August / September edition, 7th July. Material for October / November to arrive by 8th September. **Please be sure to send all diary material to Dave Oram** (LDEditor@tesco.net).

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## THE STUDENT'S PERSPECTIVE

**When I tell you I do a 15 hour week at college have several drinking partners who don't think that beer out of a hand pump tastes 'flat' and spend a great amount of hours drinking real beer in London you will probably wonder why I only wear a smile wide enough to sip from a half pint glass.**

As part of a select group of student real beer drinkers I often get a sense of guilt surrounding my otherwise pleasant experience of consuming a naturally conditioned beverage or two in a public house in SW8.

This uneasy sensation comes from the fact that I am not conforming to the correct group in the pub. There will always be a bar stool group, a table in the corner group, and a smaller group of gentlemen who drink out of silver tankards that were probably part of their 18th Birthday Package, but at mid week lunch times there is a fourth group, the group I should conform to; students; yuk. "A group that to whom, the fizz revolution was a good thing and a hand pump is a protruding pole that landlords sometimes use to serve old men" I hear you say. Well, you may be right but not through any fault of their own.

As I arrive at the bar all I have to do is stand with some of my fellow students show my ruck sack and my denim jacket and before I have looked at the array of hand pumps that landlord is hovering with a lager glass behind a line of 'taps' waiting for my order. It has even been known for me to have to turn down both Fosters and Stella before being told "Sorry, we have no Kronenbourg. What about Bud Ice?"

I then all of a sudden feel guilty to tilt my head and glance to the other end of the bar where 'old men' order their drinks. The fact that I rarely walk down there is probably a shameful submission to the criminal stereotype that 'young people' drink over taps and 'old people' drink over those, what are they called again?.... hand pumps.

After this regular pantomime that has become an all too familiar part of any visit to the bar I am yet to shed my blushings as the group that I should be part of glance across to me and my non conforming colleagues and the look at the contents of my glass almost in dismay. Why is it full and has no head? Where is the gas? Its flat! It gets to the intolerable stage sometimes where I feel like I have forgot a necessary upward

movement of a zip when I last went to the toilet.

It is a sad fact that as long as landlords tell students to drink lager and students think it is fashionable to drink it, the current trend will continue.

So next time you see a student in a pub drinking the same drink as you, don't look puzzled, because there are many of us, and we will all be there at Olympia in August so come and join us and lets get rid of the segregational drinking rules that seem to be so present in far too many pubs in London.

**Richard Howes**

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## FOLEY ARMS - CLAYGATE

**The Foley Arms was bought by Youngs in 1888 and was probably built a few years earlier; it is not in the 1882 Kelly's Directory of Surrey but does appear in the 1887 edition. It has changed little in outward appearance since then.**

The pub takes its name from the Foley family, whose arms are carved on the outside and who owned much of the land in this area of Claygate. In 1893, Young & Co. conveyed a small piece of land to the Hon. Fitzalan C.V. Foley for the purpose of widening Hare Lane. For many years, the pub was run as an hotel and continued to enjoy a small residential trade until the 1950s.

The Foley Arms has played an important part in the village as the adjoining Foley Hall has been used as a meeting place and for a number of activities, particularly before the village hall was built. Foley Hall is now used as a gymnasium - the headquarters of the Foley Amateur Boxing Club - and was once used by Frank Bruno for a training session.





# *A London Drinker Pull-Out Special* **Great British Beer Festival**

**1-5<sup>th</sup> August 2000, Olympia**

*Supported by*



**E**very year in August, CAMRA, the Campaign for Real Ale, puts on the biggest beer extravaganza in Britain. With over 700 real ales, ciders and imported beers (including real lagers) the Festival provides a heaven for any one who likes a good drop.

For the first time ever, this year the Festival will open all day on Thursday, as well as Friday, which gives the visitor even longer to try the beers.

The Festival takes place in the two Victorian halls in Olympia, West London. With glass roofs, the visitor can enjoy the beer in natural day light, which adds to the carnival atmosphere. There is plenty of space to wander from one bar to the next and simply enjoy the atmosphere.

There is a wide range of food, from traditional British fayre to German sausages to Far Eastern business; something to please everyone.

There is also live entertainment every session in the National Hall, away from the main bars in the Grand Hall. This means you can get away from the music if a particular band playing is not to your taste.

The Festival is organised by over 800 volunteer staff who give up their holidays to put on this amazing event.

The staff come, not just from London and the south east but from all over Britain and are aided by friends from Holland, Belgium and the USA. They are all delighted to share their love of beer with you.

So don't disappoint them, come along and spend a session or two at the biggest beer event of the year.

## **Opening Times**

Tues 1 <sup>st</sup> August:	5pm - 10.30pm;	£5.00
Wed 2 <sup>nd</sup> August:	11.30am - 3pm;	£1.50
	5pm - 10.30pm;	£5.00
Thur 3 <sup>rd</sup> August:	12 - 10.30pm;	£6.00
Fri 4 <sup>th</sup> August:	12 - 10.30pm;	£6.00
Sat 5 <sup>th</sup> August:	11am - 7pm;	£4.00

Season ticket to all seasons: £16.00

*No admission 30 minutes before closing*

Booking Office: 0870 904 0300

There are discounts for CAMRA members (contact 01727 867201).

Children are allowed in free but must remain in the Family Room. The Festival has access and facilities for wheelchair users.

## **Family Room**

For those of you with Children, the Festival has set aside the Pillar Room, a Grade II listed room off the Grand Hall.

There are toys to play with and live children's entertainment each lunchtime and on Thursday and Friday afternoon. For slightly older children there are video and other games to play.

Soft drinks, crisps and sweets are on sale to satisfy the younger palate while adults indulge in a pint or two. There is no entrance fee for children but they must remain in the Family Room due to the Halls' license.

*For up to date information, visit the web site: [www.gbbf.org.uk](http://www.gbbf.org.uk)*

# Budweiser, Budvar, brewing for generations

**Denis Cox, who looks after the PR for Budweiser, Budvar in the UK, explains what makes the beer so special.**

It is good to report the popularity of this famous Czech beer has not gone to its head. Indeed, the characteristic Budweiser Budvar head is just as creamy and deep as it always was. This is because it is brewed, as it has always been, by generations of brewers raised in the great Czech brewing tradition.

The sense of tradition, plus a certain Central European charm and a reputation for bull doggish tenacity in fighting its corner, when necessary, have all helped to endear the beer to the hearts, as well as the palates, of British drinkers.

The quality of Budweiser Budvar stems largely from its straightforward nature. Every drop is brewed at source in the Czech City of Budweis. Only the best natural ingredients, like Zatec hops, Moravian malt and pure soft water from deep artesian wells are used in the brewing process. In fact the beer is so natural that it is one of the few that can be drunk by vegetarians.

Perhaps the most important feature is the fermentation period. This is for a minimum of 90 days. This process not only gives the beer its special aroma, flavour and golden colour, but this maturation period enables the yeast enzymes to prevent the oxidation process which would normally produce bacteria. This long fermentation period also produces vitamins, which are released into the beer. Because it is highly fermented it also has a low content of residual sugars as well as a relatively low calorie count.

The Budweiser Budvar brewery ignores the commercially-led voices that urge increasing profits by diluting the quality of the beer, by speeding up production and cutting corners, and selling it under a ton of

marketing hype or by brewing under license in other countries. The brewery is adamant that the way forward is by doing more of what they do now. The success story is even more remarkable when one considers that the brewery at Budweis is not the sprawling complex that so often characterises the homes of the world's big brands. Instead it is simply the brewery of a provincial city. Budweis itself has its long brewing traditions, stretching back into the very dawn of the Czech kingdom.

Budweiser Budvar really is a Czech beer. Up until the end of WWII Budweis had a mixed German-Czech community, but the Budweiser Budvar brewery was, right from its inception, funded by Czechs with its beer brewed by Czechs, and so, say the brewery's board of directors, will it always be.

It may be slightly unfashionable to display such fierce national pride especially in an era of rapid globalisation, or perhaps, more accurately, Americanisation of everything. It has engendered, however, the spirit that has enabled this independent brewery to see off all unwelcome suitors and international predators. In fact the feisty Czechs have often gone successfully over to the attack, twisting the tails of the behemoths of the brewing world with an almost cheeky impunity.

It is not surprising then that there is a lot of synergy between Budweiser Budvar and CAMRA. Both organisations believe in fair competition, variety of choice, in consumer education and above all, in the paramount importance of the drinker and what he or she wants. Enjoy.

# The Real Ales

**With CAMRA running the Festival, you can expect a good range of real ales, of course. But the Festival offers some surprises as well as some known favourites.**

## The Bars

Most of the beers are divided into bars representing different parts of the country.

Although at one time, it might have been true that all the beers from Scotland and the North East were sweeter than those in the south, the smaller brewers in particular, have changed all that. You can now get bitter beers from all over the country.

You will find a huge variety of beer styles, from the traditional bitters, to golden summer ales and of course, milds.

At the Festival you will be able to try over 20 milds from around the country, varying from the dark, to the more unusual light milds.

Mild got its name from being low in hops, although generally milds are lower in alcohol. This makes it a great drink to start a session on.

With over 300 draught real ales, you can guarantee that you will find something to suit your palate and you can drink all around Britain without even leaving Olympia!

## Champion Beers of Britain

Each year on the Tuesday before the Festival opens, the finals of CAMRA's Champion Beer of Britain take place. Beers from all over the country are tasted over many months to form a shortlist of the best beers in Britain.

Like last year, the Festival will have a bar dedicated to the finalists. So now you will be able to taste the finalists and see if you agree with the judges decision. There will be milds, bitters, best bitters, strong bitters and speciality beers. These are beers that are not in a British traditional style. They include lagers, beers with ginger, coriander and other ingredients that can cause some

surprises to the taste buds. Halves are often advisable unless you know what you are drinking first!

## New Breweries Bar

With the way that the current pub trade works, many smaller brewers have difficulty in getting their beers into pubs. They usually cannot give the discounts that bigger brewers can do, which means they rarely get listing as a regular beer. Also, it takes some time for a new brewer to build up a good reputation for its beer. Many pubs will not take a beer they have never heard of in case their customers do not like. At the Great British Beer Festival, CAMRA has introduced a bar to show what small, newer brewers can do. This enables you, and the pub landlords to see the up and coming new brewery stars of tomorrow.

It is hoped to have beers from Abbey in Somerset, Beartown in Cheshire, Castle Rock of Nottingham and Oldershaw of Grantham, all of whom are less than four years old. But these are just four of over thirty new brewers who will be present. So even if you will never have heard of some of them, show them some support and give them a try.

## Brewery Bars

A number of brewers support the Festival by taking a bar at the Festival. These add colour to the Festival and most are regional brewers such as London's Youngs and Fullers but also include the national wholesaler, the Beer Seller who will have a range of beer from the brewers they represent. These are the only bars not staffed 100% by volunteers.

# Queen Mother Celebration Bar

**Queen Elizabeth, the Queen Mother, celebrates her 100th birthday on 4th August so what better way to commemorate this occasion than having a bar in her honour at the Great British Beer Festival.**

The bar, to be called the Queen Mother Celebration Bar, is being sponsored by Young's Brewery of Wandsworth, London. Youngs have had a long connection with the royal family and many of their pubs display photos of the Queen Mother with a pint of Young's Special in Young's Queen Head pub in Stepney.

Young's chairman, John Young said "We are delighted to celebrate this very special occasion with CAMRA. The Bar will enable all visitors to come and drink the health of the Queen Mother, whose birthday is on the Friday of the Festival but that should not stop earlier visitors joining in!"

In addition to the beer brewed by Youngs, there will be around 20 other beers being brewed especially for the birthday. These include regional brewers such as Elgoods, Everards, Fullers, Gales, McMullens, Ridleys and St Austell. But there are also a number of smaller brewers joining in the celebrations such as RCH and Hop Back and the Bass Museum will also be brewing a special.

Barry Durham, the Festival beer orderer said "We have been delighted at the response of brewers to come and help us celebrate the birthday. To add to the sense of occasion, the bar is being decorated in the Queen Mother's racing colours, red and mauve. We are sure that visitors will be delighted in the beer range and we are looking for everyone to join in the fun".

## Tutored Tastings

**Every year the Festival has a range of beer tastings and this year is no exception!**

Wednesday, 12.30pm and 6.30pm:  
Taste the winners in the Champion Beer of Britain with Roger Protz. Price: £9  
Thursday, 6.30pm: Czech beer tasting with Michael Jackson. Price: £10

Supported by

The logo for Budweiser, featuring the word "Budweiser" in a stylized, cursive script above the word "Budvar" in a similar but slightly different script.

Friday, 12.30pm: Beers from Wallonia with Etienne Destrecker of Bresseries de Silly.  
Price: £10

*Contact: 01727 867201. Prices do not include admission to the Festival, which must be purchased plus a 50p charge per total booking to cover postage.  
Discount for CAMRA members.*

## Real Ale in a bottle

These days many brewers produce a bottled conditioned beer or real ale in a bottle! These beers are not pasteurised and still contain yeast so the beer carries on fermenting in the bottle.

The Festival has a bar dedicated to these beers, over 50 will be on sale to try there or to take home to continue your tasting in your own arm chair.

This year, the bar is being sponsored by Classic Ales.com who offer over 120 different bottled conditioned beers from breweries such as Burton Bridge, Cropton, Conniston and King & Barnes (at least for the time being).

So if you can't get to the Festival, why not visit their web site at [www.classicales.com](http://www.classicales.com).

# Fun & Games at the Festival

## More than just beer

The Great British Beer Festival is more than just beer there are skittles too!

The Festival boasts a number of things to do including a whole range of traditional (and not so traditional) games, which this year are being sponsored by Greene King. But there are also games of chance:

Tombola - where every one is a winner

Brewery Name Game - where if you pick a brewery that is still open you win a prize.

Super Pub Tombola - where the prizes are bigger and better.

## Brewerianna

Every session there is an auction of various goodies. Along with the usual beery memorabilia there are some more unusual items.

## Brew at Timothy Taylor

If ever there is a brewery to dream about being brewer in, then Timothy Taylor must be high on the list.

Now it is your chance to make your dream come true. On the evening of Thursday 3rd August at the Great British Beer Festival, the opportunity to become Timothy Taylor's brewer for a day will be the leading prize at CAMRA Fund raising's auction.

The prize will entail a stop over at the Woolley Sheep in Skipton the night before the big day for the winner plus a guest. Next day will see an early start to mash in at 7.30am in the Knowle Spring Brewery in Keighley, where Taylors have been brewing since 1863 and still remains in family hands.

This brewery has won numerous awards for its beers over the years. In particular, Timothy Taylor's Landlord has won CAMRA's Champion Beer of Britain four times, including last year. But the brewery has more than one beer, both its light mild,

Golden Best and its Best Bitter won their Champion Beer of Britain categories in 1992 and 1993 respectively.

Charles Dent, Taylor's managing director said "We are delighted to offer this opportunity for someone to join us in creating our beer. We hope that the person winning this prize will take as much pride in brewing our beer as we do ourselves and I can promise them hospitality in the best Keighley tradition"..

To find out more about the brewery, visit the web site: [www.TimothyTaylor.co.uk](http://www.TimothyTaylor.co.uk).

## A Manchester Brewery Double

Every year, CAMRA Fund raising Group organises a brewery trip, places of which are auctioned off each session. This year the trip will be to two Greater Manchester brewers, Robinson's and Hydes.

The trip will start on the morning of Saturday 9th September with Robinson's brewery in Stockport, home of the Champion Winter Beer of Britain,

Old Tom. Lunch will be in a nearby pub after which the party will proceed to Hydes Anvil Brewery in Manchester. For those with staying power a "crawl" around the pubs of North-East Manchester has been arranged for the evening.

**Win a free pint!**



Visit the Festival's Web Site:  
[www.gbbf.org.uk](http://www.gbbf.org.uk) to enter the weekly  
draw for a free pint of  
Fuller's London Pride at the Festival

The Festival has a variety of music to try and cater for all tastes. The beginning of the week tends to have more traditional music, with the louder, livelier music on Thursday and Friday evenings. So pick you session to suit your tastes.

But the music is in the National Hall, off the main hall, so people who are not keen on music can avoid it completely if they wish to.

### **Tuesday Evening**

Chaminade String Quartet back due to popular demand having played all GBBFs since Docklands.

**Wednesday Lunch** Eduardo Hiebla, Flamenco and Jazz (provisional but fairly confident)

### **Wednesday Evening**

Denham Hendon Brass Band , the highly successful brass band that first appeared last year.

**Thursday Lunch** Finality Jack, this traditional folk band play a blend of European folk tunes

### **Thursday Evening**

Hosted by Parlophone /EMI, Band evening up to four bands yet to be fixed

### **Friday Lunch**

Jazzy Trousers (jazz band)

### **Friday Evening**

T-Rextasy, supported by Sweet BC (Sweet cover band )

### **Saturday**

Kit Packhams One Jump Ahead Jump/jive beat combo

### **Bieres Sans Frontieres**

This is the collective name of the bars selling the Festivals imported beer.

The beer range covers beers from Europe and the rest of the world.

There will be smoked beers from Germany, fruit beers from Belgium and a good selection from the American brewers, known for their love of the experimental, so be warned.

One of the highlights this year will be the Wallonian beers (the French speaking part of Belgium). It is hoped to have over 20 varieties and if these beers are unknown to you, a good way to start would be to join the tasting on Thursday evening.

The better known breweries are probably A Chouffe, Dupont and, of course Silly. But the drinkers of these beers are anything but silly. Wonderful flavoursome beers but watch the alcohol content!

## **Festival PUB QUIZ**

*Sponsored by*  
**Gale's Brewery**  
*of Horndean, Hampshire*



**on Saturday 5<sup>th</sup> August in the  
National Hall, Olympia at  
2.45pm**



*12 Great Prizes of Gale's beer,  
tee shirts etc plus  
£30 worth of beer or cider at the  
Wenlock Arms, N1 Prize for the team  
ith the best name*

**Only £5 per team to enter**



## **Cider & Perry**

The Great British Beer Festival probably boasts the best range of British cider and perry to be found under one roof.

Despite rumours to the contrary, cider is actually this country's original drink, with the isles inhabitants fermenting apples long before the Romans came to Britain.

The style of cider varies with the region, with ciders from the South West being made with cider apples. Those in the Eastern counties tend to contain eating and cooking apples.

The great thing about cider is that it is totally suitable for vegetarians and vegans alike, with traditionally all ingredients being 100% natural.

Finding real cider is not easy but finding real perry is next to impossible! Perry is made in the same way as cider but from pears. Over the years, many of the perry pear orchards have been dug up and this delightful drink has been much neglected. The Festival is proud to be able to offer a selection of perries from around the country. If you have not tried it, it's a bit like a refreshing white wine but wickedly moreish. Be warned.

## **Corporate Hospitality**

The Festival offers corporate hospitality packages to groups. The packages vary from the simple, consisting of the entrance fee, glass, beer tokens and a free go on the Festivals pub games to a four course meal in a private room.

This year the Festival is able to offer table reservations for those who want to guarantee a seat in a separate area, which is being sponsored by Shepherd Neame Brewery of Faversham, Kent.

If you would like details of the Festivals Corporate Hospitality, contact Ann Mace c/o CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW.

## **Festival Glasses**

Every year the Festival has a commemorative glass. This year the glass is being sponsored by Adnam's Brewery in Southwold, Suffolk. The brewery has recently launched a new logo and all the glasses will be sporting this. Definitely a collector's item.

## **A pub crawl with a free prize draw**

Once again, the Festival Publicity Team is holding three social events to publicise the Festival. We would be delighted if you are able to join us.

### **Evening East End Crawl,**

#### **Thursday 22nd June:**

Start at Hamilton Halls (Wetherspoons), right by Liverpool Street Station at 6.30pm. Mid meeting point is The Lamb in Leadenhall Market at 8pm. The finishing pub is the Bank of England (Fullers) in Fleet Street. Nearest tube is Chancery Lane.

### **All Day Crawl,**

#### **Saturday 8th July:**

Start at 11am at the Jack Horner (Fullers), Tottenham Court Road. Then gently wander around London pubs until late afternoon when its back to the Jack Horner for free beer and a buffet.

### **Evening West End Crawl,**

#### **Wednesday 19th July:**

Start at the Freemasons Arms (Greene King) 81 Long Acre at 6.30pm; mid point: Moon under Water, Charring Cross Road (8pm). The Clachan (Nicholsons) at 34 Kingley Street provides the finish.

Anyone attending will be entered into a prize draw for £15 of beer and/or cider at the Wenlock Arms, Wenlock Road, N1 and 2 prizes of 2 meals for two plus 2 free pints at any Fuller's pub. The more you attend the greater your chance of winning!

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## BROMLEY MINI PUB CRAWL

**T**his year I intend to visit some of the London area pubs recommended in CAMRA's Good Beer Guide that I have not visited before. One Sunday afternoon in late January I ventured into Bromley, with a view to visiting all 4 GBG entries which include both a club and an off-licence, and one or two others.

The journey from Victoria to Bromley South took only a quarter of an hour on a fast train service, which is regular even on Sundays. A short walk took me to the Bricklayer's Arms in Masons Hill which is Shepherd Neame tied. I was hoping that the porter was on as seasonal beers were advertised but sadly it was not. The pub was welcoming, had a small area set aside for diners that did not intrude and the only sound was the buzz of conversation. The Master Brew was spot on and seemed hoppier and cleaner tasting than I recalled and I certainly rate this beer much higher than the stronger and more cloying Spitfire.

Next door is the Bitter End off-licence which had 4 real ales available including both Hopback Summer and Winter Lightning. I purchased 2 Belgian bottled beers (Aubel Biere d'Aubel and DeSmedt Dikkenek) both were new to me. The range of British bottle conditioned beer was disappointing for an off-licence this enterprising but I would be more than happy to have this established on my doorstep.

To build up a thirst I decided to walk the 2 miles to Bromley Common to firstly visit the Two Doves. Situated on a main road, this had the feel of a true locals pub that was as welcoming to total strangers like myself. Conversation from a mainly older crowd of lunchtime drinkers was the rule and the only food was roast potatoes (on the house) dished out by the landlady. 4 beers were on and these were Courage Best (if you can call it that these days), Youngs Bitter and Arundel ASB. I opted for the latter at £2.10 per pint which now seems to be pretty much the norm for a decent guest beer in the South East. Very fruity and fairly dark with a few balancing hops that seem to come through later and again on fine form. Sadly beer quality after this pub took a bit of a nosedive

Bromley Common is right on the edge of my A2Z and to find the Bird in hand took a bit of trial and error. The GBG description 'Close to the bus station' was a great help and '3 guest beers usually from regionals' could not have been more accurate. These were Youngs Special, marstons Pedigree and Harveys Best (£2.10), the latter of which I went for without hesitation as it's probably an all time top 30 of mine. Sadly it was a bit tired and I gave up before finishing it. The

pub was boisterous and pretty packed with a jovial crowd of youngsters, many of whom had probably met there after Sunday morning football. A good pub though, with a set of pump clips attached to the ceiling of the rear addition that included one or two rarities including a new one on me. 'Poole Pie Eyed Pudding', presumably the brewery's annual Christmas beer.

Back to town now to visit the 'Bromley Labour Club' and the first thing that caught my eye were two Mercedes in the car park. The GBG describes the club as open all day every day and I thought this may have been an error. I was totally wrong as at 3.30 this place was packed and boisterous. The beers on handpumps were Greene King IPA and Shepherd Neame Masterbrew but there was also a real ale promotion on with 8 beers on gravity and all at £1.00 per pint. I opted for King and Barnes Sussex that was again spot on. However, even at its best, I usually find this beer rather average and just lacking a bit in all dimensions. Saying that, the club clearly has a commitment to ale and there were plenty of punters making the most of the promotion so I gave it the thumbs up.

Opposite the station, I found a massive Wetherspoons establishment called 'Wetherspoons'. This was a cavernous pub of little character made worse by a large tiled area in the middle which would probably suit a dance floor. The whole place was rather empty and I decide to pass on. The Parisa Cafe Bar was the next stop and this is one of a small chain of premises which were to include micro breweries but only Putney ever brewed and that has now stopped. The two beers are not real ales according to CAMRA's definition as there is gas dispense and according to the press are brewed by the Rudgate micro brewery in North Yorkshire. The Silver Arrow was a very so-so malty beer but surprisingly the Pilsner was very enjoyable, hoppy and balanced, Czech Budvar being a good comparison. Worth a deviation if you want to try a respectable beer that is not a real ale.

The final part of call was an absolute corker of a pub in a residential back street close to Bromley North station. This was The Red Lion, a Beards pub, which has won a recent local CAMRA branch 'Pub of The Year' award. Again very busy

# — Competition —

## WIN TICKETS TO THE GREAT BRITISH BEER FESTIVAL

**F**or a chance to win one of five pairs of tickets to the Saturday Session at this year's Great British Beer Festival on 5th August send the answers to the following 3 questions to Andy Pirson, 13 Belvedere Close, Teddington, Middlesex TW11 0NT along with your name, address and contact phone number to arrive by 21st July.

- What brewery produces beers called Barn Owl, Golden Eagle, Harrier, Buzzard and Goshawk.
- What beer (mainly sold in bottles and cans) was advertised in 1971 using the slogan "I'm only here for the beer"?
- Which king is commemorated by the pub name, The Royal Oak, after he hid in one following the Battle of Worcester?

For full details of this years Great British Beer Festival see the centre pages of this issue.

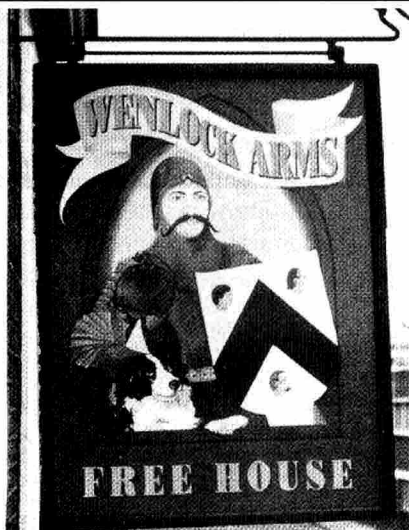
### **CRAWL (contd)**

and as Greene King now owns Beards I expected the worst. Wrong again as only Abbot was on, along with Harveys Best, Jennings Cocker Hoop but sadly this was not on form. Normally this should be well rounded and very hoppy but this example was just a bit tired although not poor enough to return. A disappointing end to a very good mini crawl worsened by the fact that Bromley North station is closed on Sundays and I had to trudge back through the town to Bromley South to find I had just missed a fast train.

However, once home I knew I had two bottled beers to drink. After an hour in the fridge and with some trepidation, I firstly tried the Aubel (6.9%). The best before date (not the vintage) on the bottle dated back to 1998 and I had also walked about 6 miles with this bottle conditioned beer in my back pack. However, it was very pleasant and the sediment was still at the bottom of the bottle, probably due to its age. The DeSmedt was a filtered brown ale style beer, a little sweet and a bit bland, but still very drinkable.

All in all an enjoyable day out.

**Simon Fyffe**



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- Function room free to CAMRA members
- Thursday night is Quiz Night
- Jazz piano Sunday afternoons
- Jazz/Blues every Friday and Saturday evening
- Open daily from midday

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<http://www.wenlock-arms.co.uk/>

## RICHMOND AND HOUNSLOW

**A**t the AGM on 19th April the Magpie and Crown at Brentford was voted Branch Pub of the Year for the second year running. Award presentation night will be on Wednesday 7th June when we will also be having a Branch Meeting. Congratulations to Steve and Charlie who have now offered over 700 different ales since taking over the pub.

Great news about the Brewery Tap in Brentford. After strong campaigning particularly by regulars and the local "Times" newspaper, the area's developers, Brentford Town Centre Ltd., have listened and had a meeting with Fuller's and agreed to re-work plans to keep the Brewery Tap in the scheme of things. Well done to landlord Brian McFarlane, his regulars, Fuller's, Times Newspapers, The Butts Society and local MP Ann Keen.

It is the law of Sod (or someone like that) that no sooner do you say something critical, you have to eat your words. In the last L.D. I commented on the general standard of Youngs beers in recent months. Just a week after submitting the article I was at the Queen Dowager in Teddington for a function and the Youngs Bitter ("Ordinary") was superb. It took me back to when I first started drinking Youngs about 30 years ago. All the old flavour and hoppiness were there - I did not even bother trying the Special, I was enjoying the Ordinary so much.

The Branch Diary for June / July is elsewhere in this magazine. If you want a good day out with diverse pubs and beers come on our crawl around parts of central London on Sat. 10th June. If you can't make either of the published starting times call Brian for what we plan to include.

Happily the Branch now has a full committee once again - 3 new ones having been press-ganged at the AGM (although re-joining the committee in the case of Brian Jobin who has immediately sprung into action as our "Web-Master" and created a Branch website - see diary entry).

Finally a bit of pub news, the Oxford Arms at Hanworth (virtually underneath the A316 flyover) has finally given in to the vibration, noise, vandalism, and occasional flying bullet, and has been demolished.

**Roy Hurry**

## TWO DOVES LAND SOUTH EAST LONDON PUB OF YEAR AWARD

**T**he South East London branch of the Campaign for Real Ale (CAMRA) is pleased to announce the award of South East London CAMRA Pub of the Year 2000 to the TWO DOVES, 37 Oakley Road, Bromley, BR2.

The Two Doves dates back to the mid-19th century, when it was converted from two cottages along a coach route. Since its foundation the pub has had a rather chequered history, its ownership changing hands many times before the current landlords, Peter and Irene Lowry acquired the freehold in October 1996.

After years of neglect, including the absence of any real ale, Peter set about reinstating the pub as a traditional local with a mature clientele and a good range of beer available. The pub now serves four real ales and Peter has served over 300 different beers since moving in. Peter also raises a lot of money for local and national charities and holds a Charity Auction every December - last year the pub's owners and regulars raised over £3000 for charity.

A certificate will be presented to Peter at the opening session of the Catford Beer Festival on Wednesday 14th June.

**Andy Camroux**  
Branch Chairman

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## SW LONDON CAMRA ON CRICKET TOUR

**I**n training for another season of thirsty Sunday fixtures, a party of regulars from the CAMRA South West London cricket section teamed up with some West Peckham, Kent village cricketers for a Cornish weekend at the beginning of May.

Bed and breakfast and a minibus had been arranged by our host at Tucoyse, near Tregony, south west of St Austell where the advance party from Paddington and Exeter enjoyed a leisurely tour of the Hicks Brewery, a late Victorian tower brewery, on arrival on the Friday afternoon. Three tasty St Austell beers were sampled in the company of head brewer, Roger Ryman, (ex-Maclsays), as well as the legendary Guyanese 125 Rum, the wood for the part-time cooper to maintain some wooden beer casks.

Sharps and Skinners beers were enjoyed in the evening over an excellent meal at the Kings Head, Ruan Lanihorne and on the Saturday, after a walk by the sea at Portholland, we headed for Skinners Brewery in Truro and liberal hospitality, once again, before and after the conducted tour by proprietor and head taster, Steve Skinner. Five beers were on offer, two of them originally Mildmay recipes. Skinners beers bring out the hop flavours - the St Austell beers are generally maltier - and compare well with the Hop Back beers we are used to at the Sultan.

We sampled the delights of the Old Ale House in Truro before spending the evening at the Blisland Inn, north of Bodmin, where we had arranged to meet the last two of our party who had driven from Dorchester. The local CAMRA pub of the year, it offered milds that night, including St Austell Mild at 99p per pint, and also Ventonwyn Gold, a refreshing, aromatic beer from a new micro in the area.

Back via the Crown at St Ewe in time for last orders - a fifth St Austell beer - then a good night's sleep. The next morning, clay pigeon shooting was on offer and some natural talent and beginners' luck in evidence. Then we loaded up the polypin from Skinners and some bottles for the raffle and headed for the Tregony CC pavilion. The sun shone, we bowled and fielded for the allotted 35 overs, then reached the 175 runs we needed with six overs to spare, thanks to some solid batting from our West Peckham middle order after an opening partnership of 46 from Leo and Martin. Leo went on to a half century, including some sixes, but he'd had two taken off his own bowling earlier. Tregony's youngsters excelled. It could have gone either way. Everyone enjoyed it.

We had some more beer back in the pavilion, and another good meal at the Kings Head that evening.

Next morning it was back to London. Next year we'll definitely tour again!

## WEST LONDON NEWS

**M**ore than 20 CAMRA members celebrated the West London Branch AGM at the White Horse, Parsons Green, on 17 May, in response to the call for renewed support in the last issue of *London Drinker*, and to thank Di and Richard Kehoe for their leadership of the branch for several years.

Three new committee members were elected: Ray Prior (Chairman), Alex Langford (Social Secretary and Branch Contact) and Chris Hooper. Di Kehoe agreed to become Branch Secretary on standing down as Chairman. June Christie continues as Treasurer and Tony Martin as Membership Secretary.

The Star, Belgravia emerged as clear winner in the vote for West London Branch Pub of the Year for 1999. Eleven pubs were nominated; the runners up were the White Horse, Parsons Green and the Andover Arms, W6.

The meeting was lubricated by the generous hospitality of Mark Dorber, licensee of the White Horse, following a tasting of wheat beers held in the function room earlier that evening, and was honoured by Sean Franklin of Rooster's Brewery as Guest Speaker. Sean's theme was the challenge for CAMRA to achieve popular recognition of beer as a sensory product sought for quality of taste rather than an alcoholic commodity traded simply on price. Hard to disagree, but hard to change the traditional marketing prejudice.

*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.*



# Campaigning

## MILDLY OPTIMISTIC

**M**ild producers are just another example of Britain's smaller brewers bucking the 'so called' real ale decline."

The future's bright for the UK's 100 plus mild producers. New research released recently by CAMRA, The Campaign for Real Ale reveals that one third of all UK mild producers have reported year on year increases in sales. That's the upbeat message from the real ale watchdog on the day its 56,000 members took to the nation's pubs for CAMRA's annual National Mild Day of action. CAMRA branches across the country organised events to celebrate the day, from pub-crawls to mild festivals, tasting sessions to brewery trips, beer drinkers enjoyed the lively taste of mild.

National Mild Day was greeted enthusiastically by publicans and enterprising pub chains. JD Wetherspoon pledged their full support and agreed to promote Bateman's award winning 'Dark Mild' throughout May at an unbeatable 99p a pint in all 380 of their pubs.

Sarah Hughes, a small brewery in the West Midlands brewing 'Dark Ruby' a strong mild, is totally committed to keeping mild on the portfolio, indeed it is their best selling beer style. Everyone at the brewery has a positive attitude towards mild. This commitment has been richly rewarded as the brewery is now running at full capacity and has seen a 10% increase in mild sales over the past 12 months.

CAMRA's research can reveal:

- \* Bury St Edmunds brewery Greene King - Mild sales soar by 25% in the past year
- \* Timothy Taylor of Keighley - Golden Best, a champion beer at this year's International Brewing awards increases sales by 5%
- \* Woodefordes of Norwich - Mardler's Mild sales up 15%
- \* Sarah Hughes of Sedgely, W Midlands - Reports 10% increase in mild sales
- \* Highgate & Walsall Brewing Company - 25% increase in all mild categories
- \* Carlsberg Tetley of Leeds - Mild sales up 3.5%
- \* Moorhouse of Burnley - A staggering 100% increase in mild sales since September 1999
- \* Cain's of Liverpool - 5.5% increase in all mild categories
- \* Banks's of Wolverhampton - Mild sales increase by 3%
- \* Lincolnshire brewery Bateman's - Dark Mild sales up 7%

All these breweries fly the flag for mild. Clearly, there's real demand for mild amongst

beer drinkers. It is an interesting and flavoursome beer style enjoyed by all, both men and women, young and old.

Commitment to the mild sector backed with the punch of innovative marketing campaigns is the common theme underlying the success of these mild producers. It is nonsense to suggest there is no market for mild. Try telling that to the Bateman's and Woodefordes of the brewing community.

Ian Woolverton

## ACTION ON MISLEADING PUMP CLIPS

**A**t its annual national AGM and Conference held in Derby on 15/16 April, CAMRA adopted the following resolution on a proposal from South West London Branch, seconded by East London & City Branch.

*CAMRA believes that the display of a pumpclip on a handpump facing the customer is an "invitation to treat" - an indication of the beer on offer. This Conference instructs all CAMRA members to urge all licensees and pub companies to maintain the traditional good practice of turning the clip behind the pump when the beer in question is not available for sale.*

The background to our concern was an increasing tendency for pubs to keep pumpclips facing the customers at times when the beer in question was not being served in the pub. Wetherspoons' policy when a beer is temporarily not being served is to place a notice over the pump reading 'Sorry, not available', but other operators may be less scrupulous.

Indeed, we are informed by Colin Perrins, Trading Standards liaison officer for London CAMRA, that his own authority, Tower Hamlets have recently taken a successful prosecution where a publican falsely displayed a handpump clip for a beer he had not sold for 12 months.

Colin has notified this precedent to all London Chief Trading Standards Officers, together with a briefing note on the CAMRA resolution.



# IT'S SOMETHING SPECIAL

*Young's - No Ordinary Beers*  
*Want to be in the Special club? Call 0181 875 7000*

# Campaigning

## CALLING 'TIME' ON ARCHAIC LICENSING LAWS

**B**eer drinkers recently raised a toast to the Government's intentions to reform liquor licensing law, as announced in the white paper. CAMRA, The Campaign for Real Ale, has welcomed plans for a more flexible approach to pub opening hours to meet the needs of today's consumers.

The Government plans to reform all aspects of licensing law in order to modernise current laws which are archaic, over-bureaucratic, and have no place in today's society, but the main area of interest to consumers is that of opening hours.

A more permissive approach to liquor licensing will benefit all consumers, whether they are regular pub goers or not. It is highly unlikely that all pubs will be allowed to open 24 hours a day and that residents and communities will have a say in the permitted hours set for each pub. CAMRA urges the Government to stand its ground on reform, but to ensure that residents have proper protection from problem pubs.

Despite gloomy predictions that longer hours will lead to increased alcohol abuse and related crime, previous liberalisation measures in 1988 and 1995 led to more choice for consumers, a more relaxed approach to enjoying alcohol and did not lead to significant increases in consumption or alcohol related crime.

There is a real problem with all pubs closing at the same time each evening. It leads to binge drinking as people drink too much too quickly before 'Time' is called. It leads to chaos in many towns and cities which become war zones on Friday and Saturday nights as too many people hit the streets at the same time. This causes tension and places undue strain on public services like transport and the police. A more relaxed approach will ease these problems and benefit us all.

It is unreasonable that responsible adults should be forced to drink up and go home or on to a night club which does not meet their needs. Hopefully we will all soon have the choice to stay for an extra beer with friends in a pub of our choice.

Britain's prohibitive licensing laws have increased problems with alcohol related disorder and we look forward to a time when younger pub goers adopt a more relaxed and responsible approach to enjoying alcohol. Treating adults like adults is a step in the right direction which will help us Britons shake off the 'lager louts of Europe' label.

Mike Benner

## FORTHCOMING FESTIVALS

June 3	7th Rare Breeds Beer Festival Rare Breeds Centre Woodchurch, Kent
June 5-10	Thurrock Beer Festival Thurrock Civic Hall Blackshots Lane Grays, Essex
June 8-10	4th Southampton Beer Festival The Guildhall Southampton
June 14-17	8th Catford Beer Festival Lewisham Theatre Rushey Green SE6
June 17-18	Leighton Buzzard Beer Festival Page's Park Station Billington Road Leighton Buzzard
June 23-24	4th Southdowns Beer Festival Old Corn & Hop Exchange Lewes Town Hall Lewes
June 30-July 1	1st Kingston Beer Festival Surrey County Council Staff Club Penrhyn Road Kingston Upon Thames
July 20-22	26th Kent Beer Festival In The Cowshed At Merton Farm Merton Lane Canterbury
August 1-5	Great British Beer Festival Grand & National Halls Olympia London W8
Sept 13-16	8th Milton Keynes & North Bucks Wilton Hall Bletchley

# ***A Retiring Couple***

## **END OF AN ERA**

**S**unday 9th April was described as the end of an era, albeit a short one, by regulars of the White Lion, 50 St Albans Road, Barnet. Popular publicans Tony & Christine Healey shut up shop and retired from the licensed trade that evening.

A packed pub enjoyed the subsidised beer and the plentiful feast that continually appeared from the kitchen. One couple travelled all the way from Bedford to attend the farewell. Tony & Christine were presented with a gift from their staff and the entire pub emerged into the afternoon sunlight to have a group photo taken.

The Enfield & Barnet Branch first met Tony & Christine during their ten year tenancy of the Old Wheatsheaf on Windmill Hill in Enfield when the pub continually earned its way into the Good Beer Guide. The pub was doing so well that Allied Domecq gave them a years notice to quit and made the house part of its managed estate.

After a year or so out of the trade they bought the White Lion which was a run down Allied Domecq pub that had the reputation of only switching the lights on when a customer appeared. The next six years saw the White Lion transformed into a Good Beer Guide fixture.

New toilets, new kitchen and an extension were added. Fish & chip suppers transformed quiet Monday evenings into a hive of activity. Tony was a very high profile publican always in the bar to greet his customers while Christine worked mainly behind the scenes. The Enfield & Barnet Branch moved its popular New Years Day social to the White Lion and the Branch Secretary was often seen on a chair leading the community singing.

April 10th saw the White Lion join the Fullers estate but the new management has indicated that there was the possibility of continuing with a guest beer.

I feel certain that Tony will get restless after a while and that he will appear back in the trade when the right business opportunity appears. It's in his blood.

**Derek Smith**  
**Enfield & Barnet Branch**

## **THE ROEBUCK**

**50 Great Dover Street, London SE1**  
**Tel 020 7403 4817**

A recently refurbished free house  
offering a changing selection of cask  
ales, real cider, fine wines and  
bottled Belgian beers

Ushers Best Bitter only £1 a pint to  
card carrying CAMRA members

Food served 12-2, 5.00-7.00  
Monday-Friday

Quiz night Thursdays 9pm  
with cash jackpot of £50 upwards

Live music every other Friday

Major sporting events on Sky Digital

Open all permitted hours



# **The Italian Connection**

## **TOP ITALIAN BEERS AT GBBF**

**V**isitors to GBBF 2000 will have the opportunity to try superb beers from an unusual source – Italy ! The imported-beer section of the Festival, “Bieres sans Frontieres” have organised supplies from Le Baladin and Birrificio Italiano breweries near Turin and Lake Como, respectively. None of the beers have been available in the UK before.

Le Baladin brewpub was founded in 1996 by Ted Musso using his experience gained working in Belgium for Chimay and Brasserie a Vapeur. His beers are very much in the Belgian style. Two Le Baladin beers will be available: Isaac and Super du Baladin. The former is Italy’s only wheat beer. Spiced with coriander and curacao, it’s a very fruity, refreshing summer beer. The Super, on the other hand, is richer and stronger (8%ABV) with a beautiful morello cherry taste with hints of bitter almonds and marzipan – probably Italy’s very best beer.

Birrificio Italiano was also founded in 1996

(obviously a good year for Italian Beers!) by Agostino Arioli. He studied in Friburg, Germany and fell in love with the beers of that country. The Birrificio beer Amber Shock is an original development of some German themes. It’s a rich and fruity brew, both in taste and aroma, packs a punch at 7% and is only available in one litre bottles.

So forget about the mouthwash you might have made the mistake of buying at some Pizzeria. Come and try some world class Italian Beer !

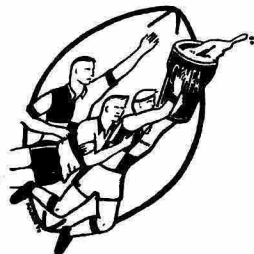
**Grant Cook**



**Great British  
Beer Festival  
August 1st-5th  
Olympia**

**IT’S BACK - OFFICIAL**  
(after a year off)

## **THE SECOND TWICKENHAM BEER FESTIVAL**



New logo under  
development

**Where?** YORK HOUSE  
Richmond Road, Twickenham

**When?** Thursday 7th September to  
Saturday 9th September

**Open:** Thu - 5.00pm to 10.30pm  
Fri/Sat - 11.00am to 10.30pm

**MORE BEER** (35% more than 1998)

**MORE CHOICE**

Keep up to date with developments (You can also suggest beers you would like to see at the festival) by visiting the new Richmond & Hounslow Branch web site at: <http://www.jobin.freemove.co.uk/rhcamra1.htm>



# Festivals

## 8TH CATFORD BEER FESTIVAL

**T**he 8th Catford Beer Festival will be held at the Lewisham Theatre in Catford from **Wed. 14th to Sat. 17th June**. The festival is open from 5 to 11pm on Wednesday and from 12 to 11pm from Thursday to Saturday. Admission is free at all times except Thursday after 5pm, when non-CAMRA members pay £2.00, and Friday after 5pm, when non-CAMRA members pay £3.00 and CAMRA members pay £1.00.

At the beer festival there is something for everyone – beer, cider, bottle conditioned ales, imported beers, country wines, food, music, tombola and lots of fun. We have the usual varied range of cooled cask-conditioned beers, some well known and some not so well known.

We have expanded the wine range to include wines from Lurgashall Winery and Gales – available flavours include apple, birch, damson, strawberry, rose petal, elderflower and others.

We have three bands this year with Wolfie Witcher & His Brew and Kit Packham's One Jump Ahead returning following successful performances in previous years. Saturday will be an acoustic band for those who prefer things quieter, we also have some sessions without music for those who don't want it.

For those of you who would rather stay at home and watch football we offer a carry out

service, so you can come in the afternoon and take some beer, cider or wine home with you.

As an experiment this year we are running a series of beer tasting sessions. The aim of each session is to allow festival-goers to taste a wide range of beer styles and attempt to explain the reasons for the differences. Andrew Falconbridge will lead the sessions. Andrew is one of the partners at Ales of Kent, which is a micro-brewery based in Chatham. The times of the sessions are Thursday 6:00 – 6:45 and 7:00 – 7:45 and Friday 6:00 – 6:45. Each session costs £5 and is limited to 12 persons. Places need to be booked at the Products Stand at the festival.

So whether you are attending as a customer or are interested in working at the beer festival, please do come along and enjoy yourselves.

**Mike Lee, Festival Organiser.**

**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 2000 CAMRA Good Beer Guide.**

**CAMRA SW London Pub of the Year  
1992, 1994, 1996 & 1998**

**Priory Arms**  
a genuine free house

**83 Lansdowne Way, Stockwell, SW8  
(5 minutes Stockwell Tube) Tel 020 7622 1884**

## KEEP FIT ON BEER

New medical research has backed up Fuller's 1960s advertising slogan with the discovery that the high levels of vitamin B6 found in beer prevent the build up of the chemical, homocysteine, thought to cause heart disease.

Drinking just three quarters of a pint of beer a day can increase B6 in the blood by 30%.

The original '60s poster promoting Fuller's ales depicts an agile young man, in the trendiest sporting attire, leaping over a hurdle and expecting his favourite pint to be there at the finish line. Recent advertising campaigns for London Pride maintain associations with fitness.

The research was collected by the TNO Nutrition and Food Research Institute in Utrechtseweg, Holland, where 11 healthy men were studied over a period of 12 weeks. Beer was found to be the most protective alcoholic drink because, as well as having the highest levels of vitamin B6, it does not cause any increase in homocysteine, unlike both spirits and wine.

## ENFIELD & BARNET PUB OF THE YEAR

Enfield & Barnet Branch members have recently voted the Orange Tree, Winchmore Hill N21, Branch Pub of the Year for the second year in succession. Landlords John & Marie Maher took over the Highfield Road pub in 1992 and have gradually built a successful community based local.

Tucked away just off the busy Green Lanes, the Orange Tree is also a regular award winner in the local Enfield in Bloom competition.

The Orange Tree has appeared in the last five editions of the Good Beer Guide and has hosted the Branch annual barbecue for almost as long. The beers on offer in the Orange Tree are normally Greene King IPA, Adnams Bitter and a value for money guest beer.

Major sporting events are featured on a large drop down screen and on a sunny day the large garden is ideal for families.

Congratulations Orange Tree.

Derek Smith  
Enfield & Barnet Branch

# The Sultan

78 Norman Road, South Wimbledon, SW19 020 8544 9323

**The only Hop Back pub in London**

**Runner up: Pub of the Year, CAMRA SW London**

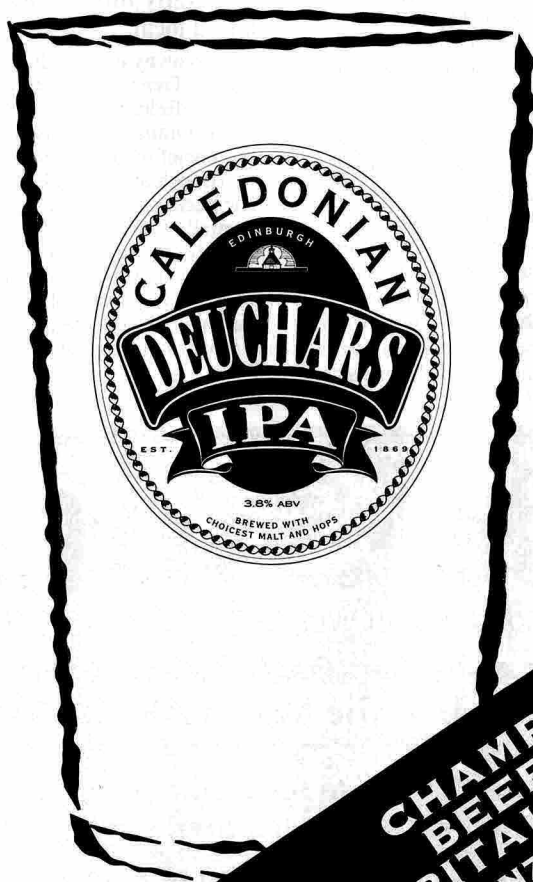
*Every Wednesday 6pm to 9pm (commencing June 2000)  
Real Ale Club - all Hop Back ales only £1.50 per pint*

*On the weekend of 22, 23, 24 September we are having  
our annual Real Ale Festival and Barbecue*

*On Sunday 24th we also have our annual cricket match against CAMRA  
Full details of the beer festival will be in the next issue of London Drinker*

*36 pint polypins from £46 18 pint minipins from £23  
nearest tubes: Colliers Wood or South Wimbledon*

# YOU'RE DUE A DEUCHARS.



**CHAMPION  
BEER OF  
BRITAIN ~ 1999  
BRONZE AWARD**

**CALEDONIAN BREWERY, EDINBURGH**

## ATTENTION: CAMRA MEMBERS IN THE CLAPHAM AREA

South West London Branch is looking for a member living or working near Clapham SW4 to keep an eye on the pubs in the SW4 postal district

For further information, please phone Mark Bravery on 020-7438 6418 (work) or 020-8540 9183 (home).

## GFB ON SPECIAL OFFER

On Saturday 8 July only, Hop Back GFB will be on sale at the Sultan, 78 Norman Road, South Wimbledon SW19, at the special price of £1 per pint.

This special promotion celebrates the Sultan winning the South West London Branch Pub of the Year award for 1999, following the presentation by the Branch on Sunday 30 April.

The Good Beer Guide describes GFB (Gilbert's First Brew) as 'a golden beer with the kind of light, clean quality that makes it an ideal session ale. A hoppy aroma and taste lead to a good, dry finish. Refreshing' Don't miss it!

## TOMINTOUL SAVED

The Tomintoul brewery in Ballindalloch, Banffshire, said to be the highest in Britain, has been saved from closure following court action by Customs and Excise over unpaid VAT. The Aviemore brewery has paid off the debt to save the liquidation of the company, which has operated in a former watermill since 1993. The two breweries have now merged, allowing the tripling of Aviemore's capacity.

## S&N BUYS KRONENBOUG

Scottish and Newcastle has bought the brewing division of the French Danone company, owner of the Kronenbourg name, S&N will rename itself Kronenbourg, and intends to build itself into one of the world's leading brewing companies.

Doubts are now being raised over the future of its pub estate, with the company going against the recent trend and expanding its brewing operation rather than closing it down. There are also fears for the place of cask ale in the new expanded portfolio.

## ALCOPOP BUBBLE BURSTS

Remember the alcopop? The alcoholic lemonade that was taking the teenage market by storm, converting the nation's youth into alcoholics who wouldn't know a decent pint if, by some accident, they found one? This latest in marketing-fuelled fads seems to have gone the way of all the others; according to analysts Datamonitor, consumers have dropped 'alcoholic soft drinks' in favour of pre-mixed spirits like Smirnoff Mule. Just two alcopop brands – Hooch and Two Dogs – now take most of the market.

A few months ago, the Portman Group, the drinks industry regulator, announced that the alcopop threat to young people's health and morals had been 'tamed'. They based this conclusion on having received no complaints about alcopops over the previous quarter.

## JINXED

The Gate on the Barnet Road has long been a landmark due to the white gate attached to the upper story and overhanging the main road. No longer-as the gate was recently knocked off. Hopefully this original pub sign will be restored, and equally so the Rising Sun reopened.

Rod Eastwood

## THE HEAD OF STEAM



Euston Station  
London NW1  
Tel 020 7388 2221

**CAMRA**  
*North London*  
**PUB OF THE YEAR**

from 12 June  
**BEER FESTIVAL**  
**THEME TO BE DETERMINED !**

3 July  
**AMERICAN**  
**INDEPENDENCE DAY**

*Take away ales from 79p a pint !*  
*(5% discount for CAMRA members)*

**Lots of news - visit our website**  
[www.headofsteam.freemove.co.uk](http://www.headofsteam.freemove.co.uk)

# Looking Back

## FROM OUR ARCHIVES

**TWENTY YEARS AGO** London Drinker profiled the operations of Traveller's Fare, supplying real ale on London's main line stations. The Tudor Close in Richmond had reopened after refurbishment as the Rose of York, a Sam Smith's tied house. The Fox & Hounds, Putney was under threat of demolition.

Tolly Cobbold had launched their Original Bitter, og. 1037 in London, priced 48p a pint. Grand Met had given all their outlets the option of handpumps instead of the DCL air pressure system. Truman's were putting handpumps into all pubs as they were renovated. The brewing of Watney's Stag Bitter had been transferred from Norwich to Mortlake. Taylor Walker Bitter (og. 1037) was due for launch in September 1980 and a dark mild, Mainline, in early 1981.

**FIFTEEN YEARS AGO** the first London Drinker Beer Festival had been drunk dry, more than 18,500 pints being consumed over 28 hours. The four centre pages in June were an advertising supplement for Combe's Bitter. In a guest editorial, Jim Scanlon had strong views on the proliferation of off-licences, supermarkets and petrol stations selling alcohol to the detriment of the pub trade and its reputation.

The Greyhound, Streatham, had reopened after extensive refurbishments, with the revival of two ceremonies: the Town Crier, doubling as the Ale Conner, sat in a puddle of ale in his leather breeches to test its strength; and to signify its goodness, the Mayor raised an Ale Garland outside. The Jolly Fenman in Sidcup had reopened with due ceremony and the haunted Queen's Arms at Crystal Palace had been refurbished.

**TEN YEARS AGO** there were doubts whether the guest beers policy in Big Six tied houses would really add to the drinker's choice; some larger brewers were actively discouraging the sale of genuine guest beers in their managed houses - two months after the law permitting it had come into force.

Shepherd Neame had introduced Spitfire Ale to commemorate the 50th anniversary of the Battle of Britain; part of the cost of each pint was donated to the RAF Benevolent Fund. Unlike so many other commemorative ales, Spitfire endures. A new pub, the William Morris, had opened in the Old Silk Room of Morris' print works at Merton Abbey Mills. Young's were about to buy four more pubs. Clifton Inns had opened a new pub brewery in the Duke of Norfolk, Notting Hill.

**FIVE YEARS AGO** Scottish & Newcastle took over Courage. The latter had set up a joint venture with Anheuser-Busch for the running of Mortlake, to be known as the Stag Brewery. The

Financier & Firkin in Kingston was due to open in July. The Photographer had opened in Ealing. Whitbread guidelines stated that the head on a pint of 16mm should include 5mm above the brim, meaning that the pint should be only 95%.. That company's latest limited edition cask ale, Green Bullet, took its name from the New Zealand hop used in its recipe, which gave the beer a greenish tinge.

The Orange Brewery had reopened after a major refurbishment, offering cellar and brewery tours. Wetherspoons had opened the Lord Morden in the Mall, in Whitehall, and two more of their pubs were soon to open, in Morden and Cheam. Real Sam Smith's OBB and Museum Ale were to be replaced by nitro-keg Sovereign in London pubs. The Tut 'N' Shive in Purley was undergoing refurbishment and due to go back to its original name, the Royal Oak.

And so, until August .....Cheers!

**Martin Smith**

### BEER! but not just any old beer

**300+ different bottled beers from 23+ countries**

A huge range from Germany (15+), Belgium (153+), Czech (12+), Far East, South America, Mongolia, Canada, Zimbabwe and more. We constantly search for and stock different products. We are proud to be described as a beer oasis. Bottled beer and glass gift packs. Glasses also sold separately.

**[www.onlyfinebeer.co.uk](http://www.onlyfinebeer.co.uk)**

*Our web-site lists all the different bottled beers in stock.  
What's on the list is what's on the shelf.*

**Bottles, 349 Commercial Road, E1**

**phone or fax: 020 7265 8388**

**e-mail: [gavin@onlyfinebeer.co.uk](mailto:gavin@onlyfinebeer.co.uk)**

**open: Mon-Sat 10am to 11pm, Sun 10.30am to 10.30pm**

**No minimum order for delivery**

*One bottle or one hundred from £3.50*

**An independent specialist bottled beer and fine wine retailer. Competitive prices with reasonable delivery charges.**

**THIS, IN NO WAY,  
DEPICTS THE  
ACTIVITIES OF THE  
TEAM AT ANY  
TIME, ESPECIALLY  
IN THE EARLY  
MORNINGS,  
MUCH.**

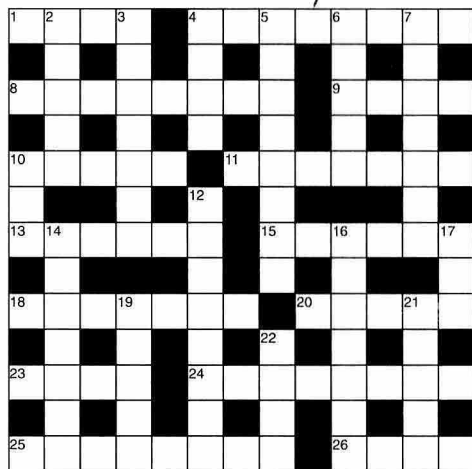




# Crossword

Compiled by DAVE QUINTON

£10 PRIZE TO BE WON



Name .....

Address .....

.....

.....

All correct entries received by first post on  
31st May 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



## ACROSS

1. A cat is a very small thing. (4)
4. Persuade fool to take French wine to church. (8)
8. First caveman in shoes caused shocks (8)
9. ....before going back up mountain. (4)
10. This yeast allergy has to stop. (5)
11. Long boots or short ones? (7)
13. But straight actors make them. (6)
15. Not, I hear, an aged relative. (6)
18. Is eastern European allowed to dance here? (7)
20. Leading scholars study hard? Get lost! (5)
23. Oh dear, a girl's not all there. (4)
24. Troubled tramline is coming to an end. (8)
25. Darts end up getting stuck. (8)
26. It's not hard to take it. (4)

## DOWN

2. It's understood I'm to be involved in diplomacy. (5)
3. Emperor went first but got mixed up. (7)
4. Cleaner fish? (4)
5. They may be laid aside. (4,4)
6. Thought love to be perfect. (5)
7. Hypocrisy, even for the poet, may hold water. (7)
10. Creature without a tail is found here. (3)
12. One piece of ground holding dead is cut off. (8)
14. The colour of clarets? (7)
16. A royal herb produces the record. (7)
17. Vegetable turning up last month.... (3)
19. ....over a spaghetti base. (5)
21. Get together at a service. (5)
22. In a way I'm dry. (4)

Winner of the prize for the February Crossword:  
Billy Collocks, Deptford, SE8.

Other correct entries were received from:  
Pat Andrews, Geoff B, Ben Burfutt &  
Happy John & Alfred O'Coyle, Eddie Carr,  
Chas Creasey, Ribena de Farquhar-Toss,  
Alfred D'Grate, Kathryn Everett, B.H.Fletcher,  
Marion Goodall, Eileen Graves, J.E.Green,  
John Heath, William Hill, Sheerluck Holmes,  
Pete Large, K.I.May, M.J.Moran, Al Mountain,  
Rab Noolas, Mick Norman, David Oddy,  
Rod Prince, Derek Pryce, Lyn Randall,  
Kevin Reeve, Boris Ripernikerzoff, Geoff S,  
Super Scooper, Bob Selwood, Bryan Smith &  
Isa Nunes, Jack Taylor, Bill Thackray,  
Tony Watkins, Martin Weedon, Susan Wilson,  
Ivor Wright-Ardon.  
There were also 3 incorrect entries.



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



# Winning A Team!

## SPONSORSHIP

**O**n Sat. 6th May, after entering a draw with 10 other companies and organisations, South East London CAMRA became the shirt sponsors of fledgling amateur rugby league club South London Storm, who play at Frant Road, Thornton Heath.

The sponsorship package included an advert on the club's website, an advert in the matchday programme and an entry in the draw to win the shirt sponsorship for the current season.

South London play in the Southern Division of the Rugby League Conference, a summer competition for clubs based outside of the game's heartland of Cumbria and the M62 corridor. Storm play the five other Southern Division members on a home and away basis and a home and away cross-division fixture - in Storm's case this is against St Albans Centurions from the Eastern Division - making 12 league games in all. The season culminates in with the divisional play-offs and grand final in August.

Club secretary and head coach, Graeme Harker is a CAMRA member and asked committee member and RL fan Brian Byles if South East London CAMRA would be interested

in sponsoring the club. Brian put the idea to the branch committee who unanimously agreed to support the club.

The club's base at Streatham-Croydon RUFC is very CAMRA-friendly and while there is only one handpump in the club bar, the beers do vary - for the first home game with Oxford Cavaliers the beer was Greene King IPA and was in very good condition. On the field Storm had a baptism of fire, going in at half-time 42pts to 0 down. However, in the second half Storm were more resilient and retained some pride by keeping the score down to 62 pts and by scoring an unconverted try 7 minutes from time.

For further information, see the website at [www.southlondonstorm.co.uk](http://www.southlondonstorm.co.uk), or call Graeme Harker on 020 8680 7844.

**Andy Camroux**

# STATION ARMS

**39 Station Road, Southminster, Essex. Tel: (01621) 772225**

## BEER FESTIVAL

**JULY 7 - 8 - 9**

Fri: 5.30pm-11.00pm; Sat: Noon-11.00pm; Sun: Noon-10.30pm

**25 Real Ales**

**5 Traditional Ciders & Perries • BBQ • Live Entertainment**

**- only 200 yards from Southminster railway station**  
**Last train back to Liverpool Street (change at Wickford)**

Fri: departs 22.35; Sat: departs 22.40; Sun: departs 22.12



# Idle Moments

**G**reetings one and all. It seems so long since I inflicted suffering upon you all that this month's column seems quite therapeutic (to me, that is). I wish to make it clear that it was not my idea to put the answers directly opposite the questions in the last issue; I hope it hasn't happened again this time. (Due to constraints on space in this issue they have been held over to the next edition, so there is no chance of a quick peep - Ed)

I shall kick things off as usual with a quotation. This one seems quite apt for anybody sitting in a pub with a glass of beer and some time to kill; it comes from a letter written by the American humorist Will Rogers to the New York Times in April 1930:

Half our life is spent trying to find something to do with the time we have rushed through life trying to save.

Right. Let's start with the number puzzles. Amazingly, I managed to find no less than eight new ones, so only two are repeats (from a long time ago, I might add):

1. 32 C on the LE
2. 5 R on the OF
3. 75 LL in the TBD
4. 864 B in the W are OFHFT (currently)
5. 3,097600 SY in a SM
6. 5 P for the LK in S
7. 8 F in a M
8. 63,000 T is the W of the D of SPC
9. 12 P in the MD
10. 50,356 SM is the A of E

And almost as sure as night follows day, we follow on with some brewery anagrams for you to decipher. I'm particularly proud of No. 6; I don't expect you to get it without resorting to the Good Beer Guide but once you go there the length of the anagram should be a pretty heavy clue. So here they are then:

1. BONKY BRAT FANG
2. NAIL SOAP
3. A BADLY BEE
4. RAW I.C. WHISKER
5. STOLEN SID
6. GROCER, GOING IN RAIN, DREW BABE
7. THREW OLD ADS
8. LOSING WADE
9. WOW! C.B. RON
10. Y'OLD AXLE

For this time's 5BY4 I have gone back to Underground stations which I have used once before (in May 1995). I still can't decide whether to call it "Back Underground Again" (not that all of the stations are actually below ground level) or "What's My Line?" All you have to do is decide on which of the lines in the second list the stations in the first list are to be found:

1. Southwark
2. Marylebone
3. Marble Arch
4. Russell Square
5. Farringdon
6. Blackwall
7. Wapping
8. Bayswater
9. Camden Town
10. Tottenham Hale

- A. Metropolitan
- B. Bakerloo
- C. Piccadilly
- D. Jubilee
- E. Central
- F. District
- G. Victoria
- H. Northern
- I. East London
- J. Docklands Light Railway

And so we come to the last bit, the Trivia. I am feeling a bit quizzed out at the moment as it fell on me to set and ask the questions for the Richmond & Hounslow Branch quiz at the Magpie & Crown last month. I thought, "Why let these questions go to waste?" so I have reused the first round from that here. Apologies to those of you who were at the quiz, but you should be able to show off to your friends.

1. What is the current cost (since 16/12/99) for a United Kingdom Passport?
2. What in the world of computers was invented by the Englishman Tim Berners-Lee?
3. Who is the Welsh actor who became an American citizen in April?

# — Idle Moments —

## IDLE MOMENTS (contd)

4. The Mirror's disgraced "City Slickers", Anil Boyrul and James Hipman were sacked over allegations of insider trading. What magazine did they move to?
5. And who is the editor of the Mirror, also implicated in the allegations?
6. What was the name of Isambard Kingdom Brunel's FIRST transatlantic steamship?
7. The first fatal railway accident occurred on 15th September 1830 when local MP William Huskisson was knocked down and killed by a locomotive at the official opening of which railway?
8. Which English School has a school song entitled "Forty Years On"?
9. At which Kent castle was Anne Boleyn brought up and courted by Henry VIII?
10. What was the World's first custom built motor racing circuit?

And so that's it for another two months. I hope that you have enjoyed it and will be back for more in August.

Andy Pirson

★★★★★

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# MAGPIE & CROWN

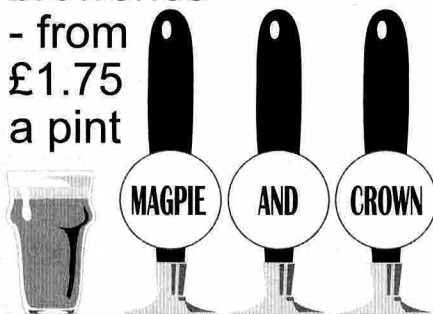
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