

What is Real Ale?

CAMRA coined the term 'real ale' to describe beer brewed from traditional ingredients — malted barley, hops and yeast — kept in casks which allow it to continue 'working' in the pub cellar, and delivered to your glass by any method that does not involve the use of carbon dioxide.

More about the Campaign for Real Ale.

CAMRA is the only national organisation which exists specifically to speak for the beer-drinker and pub user. Except for a small staff in St Albans, CAMRA relies on voluntary effort, and members subscriptions, to promote and publicise traditional draught beer. The Campaign is piloted nationally by a democratically elected Executive, and 140 branches are its lifeblood at local level. Few parts of the country are without a CAMRA branch.

CAMRA tries to increase public awareness through such means as publications and beer exhibitions, and seeks to influence the brewing industry itself by making responsible and intelligent representations to the industry's bosses and the nation's legislators.

The Campaign is now accepted as one of Britain's foremost consumer and conservation bodies. Its views on a wide range of subjects connected with the brewing industry and the licensed trade are listened to seriously by the industry itself and by Government. CAMRA's growing concern with a whole range of legal and technical issues — with pricing policies, brewing technology, monopolies, the licensing laws, and consumer protection — reflect a mountain of effort by unpaid individuals.

The Campaign publishes a monthly newspaper — What's Brewing — which takes a broad and critical look at all sorts of developments in the world of beer and pubs, and keeps members closely informed. What's Brewing is sent free to every member. The annual Good Beer Guide, listing the best Real Ale pubs in the country, has become a national institution.

In 1976 CAMRA became a limited company. This status in no way inhibits the Campaign's activities as a voluntary organisation, and has been adopted with the sole purpose of putting CAMRA on a sounder legal footing.

Remember, most of CAMRA's activities cost money, and CAMRA relies on its members for financial support. Your help is needed now. If you do care about your pint and your pubs, join CAMRA. Then contact your local branch. They will be delighted to see you at their meetings, socials and on the trips they organise from time to time. They will also welcome your views, and your help in their local ventures.

Join Now!

Application for membership

I/We wish to become a member(s) of the Campaign for Real Ale Limited. I/We agree to abide by the Memorandum and Articles of Association of the campaign.

I enclose £5 (£7 Overseas) for full membership ☐

We enclose £6 for husband and wife membership ☐

or I/We enclose completed standing order authority ☐

(Any additional amount will be welcomed as a donation).

Application for Associateship

I wish to become an Associate of CAMRA Ltd.

I agree to abide by the aims of the organisation and enclose my fee of £1 ☐

FULL NAME (Block capitals)

FULL POSTAL ADDRESS (Block capitals)

SIGNATURE..... DATE.....

Cheques should be made payable to Campaign for Real Ale Limited. Applications should be sent to Membership, CAMRA, 34 Alma Road, St Albans, Herts. AL1 3BW.

STANDING ORDER FORM (FOR FULL & HUSBAND AND WIFE MEMBERSHIP ONLY)

To (your Bank)

Please forward to Barclays Bank Ltd, 3 High St., St Albans (20-74-09) for the credit of CAMRA Limited subscription account; A/c No.50187887; now the sum of *£5/£6 and continue to pay this sum on the..... annually until further notice.

SIGNATURE..... DATE.....

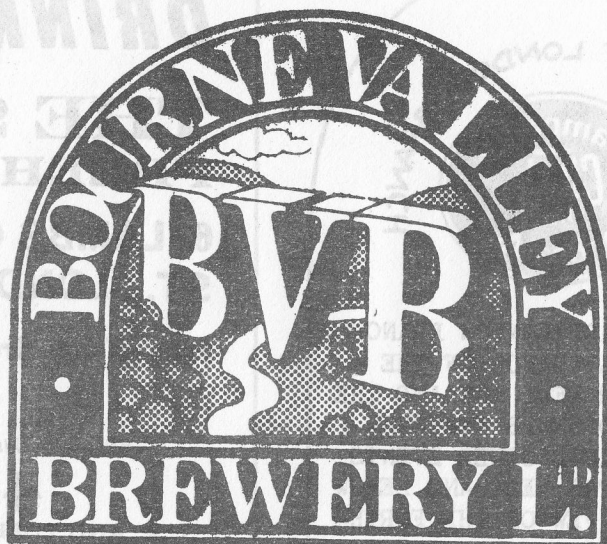
NAME (Block capitals)

BANK A/C NO. AND ADDRESS

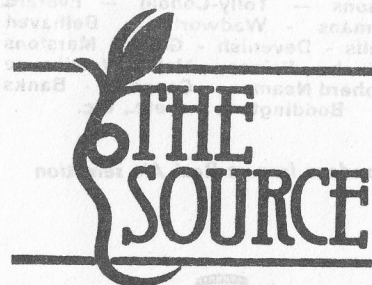
*delete as appropriate



OFFICIAL SOUVENIR PROGRAMME



Fully Licensed



106 Blackheath Road, Greenwich, SE10

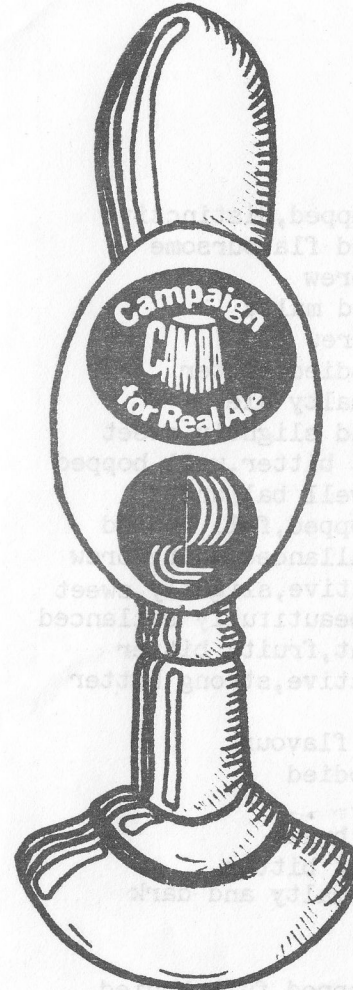
Tel: 01-691 1010

WHOLEFOOD & VEGETARIAN RESTAURANT

ALSO RETAIL AND WHOLESALE SHOP
RESTAURANT CATERERS FOR FUNCTIONS
TAKE AWAY SERVICE AVAILABLE

HOURS 12.00-3.00PM. & 7.30-11.00PM.

GUEST REAL ALES
COMPETITIVE PRICES



Welcome to the 1980 Greenwich Real Ale Festival. It has been organized by the South East London Branch of the Campaign for Real Ale, CAMRA, and is intended to present the wide variety of beer which is available around the country, a choice which is not always obvious in many areas which are dominated by the products of large national brewery combines.

'Real ale' is basically brewed from traditional ingredients of malted barley, hops, yeast and water and is unadulterated by the relatively modern techniques of filtering, pasteurising and pressurising, all of which destroy most of the taste and flavour of the beer. However, due to the efforts of CAMRA there has been a spectacular increase in the sales and availability of real ale in London, and in the South East London area about 25% of pubs now sell real ale.

We hope you will enjoy the beers available at the festival, and that you will also be able to buy real ale in your local pubs in future.

Our thanks go to all the helpers who made this festival, who are all unpaid volunteers and have taken annual leave to make this festival possible. The organizers also thank all other people, suppliers and advertisers for their help and assistance.

Whilst visiting this year's festival you can quaff your beer to THE FROG ISLAND JAZZ BAND, who have just returned from a successful engagement in New Orleans, U.S.A., on Friday night.

On Saturday roll in the aisle to THE GREATEST SHOW ON EARTH, a Monty Pythonesque romp. Then drink to the TED BLACKSHAW JAZZ BAND to finish off a boozy woozy weekend.

A LIST OF THE BEERS AVAILABLE IS OVER THE PAGE.

The figures quoted after the beer names, is the Original Gravity. This is the measurement by Excise officers of the amount of fermentable material added to water to make the beer. It is a useful indication of the strength of the beer. Water has a gravity of 1000 degrees so a 1038 gravity beer will have 38 parts of fermentable material to every 1000 parts of water. Higher gravity beers tend to be fuller and sweeter than beers with lower gravities.

BEERS

ADNAMS	Bitter	1036	Well hopped, distinctive
	Mild	1034	Dark and flavoursome
ANDOVER	Andover ale	1040	Malty brew
	Mild		Dark and malty
	Crabbit bitter		A new brew
ARKELLS	BBB	1038	Full bodied bitter
BATEMAN	XXXB	1048	Heavy, malty ale
BRAKSPEAR	Pale ale	1043	Rich and slightly sweet
	Special bitter	1035	A light bitter, well hopped
ELDRIDGE POPE	Dorchester bitter	1032	Light, well ballanced
	Dorset IPA	1041	Well hopped, full bodied
	Royal Oak	1048	Well ballanced, malty brew
FREMLINS	Tusker	1046	Distinctive, slightly sweet
	Bitter	1037	Hoppy, beautifully ballanced
FULLERS	London Pride	1041	Pleasant, fruity bitter
	ESB	1055	Distinctive, strong bitter
GIBBS MEW	Premium bitter	1039	Malty
GODSON	Black Horse bitter	1048	Strong flavour
GREENE KING	Abbot ale	1048	Full bodied
HOOK NORTON	Best bitter	1036	Hoppy
JENNINGS	Bitter	1035	Bitter brew
KING AND BARNES	Bitter	1035	Pleasant bitter
	Mild	1033	Smooth, malty and dark
MARTLET	Brighton bitter	1040	
	Regency ale	1050	
MORLAND	Best bitter	1042	Well hopped, full bodied
MORRELL	Varsity	1041	Well ballanced, malty
PAINES	EG	1047	Full bodied, slightly sweet
RAYMENTS	BBA	1036	Smooth, well ballanced
RIDLEY	Bitter	1034	Pleasant, lightly hopped
RINGWOOD	Bitter	1040	Full bodied, hoppy
	Fortyniner	1049	Heavy, malty brew
	Black Jack Porter		New brew
RUDDLES	County	1050	Full flavour, sweetish bitter
	Bitter	1032	Excellent light bitter
SHEPHERD NEAME	Special bitter	1039	Well hopped, sweet bitter
	Master Brew bitter	1036	Fine, well hopped brew
	Mild	1031	Sweet and full bodied
SIMONS	Tower Bridge bitter	1042	Dryish bitter
THEAKSTON	Old Peculier	1060	Rich and heavy
WADWORTH	6X	1041	Sweet, rich, malty bitter
WELLS	Eagle bitter	1035	Distinctive, consistent bitter
	Bombadier	1042	Full bodied



THE SOUTH EAST LONDON BRANCH IS THE LOCAL BRANCH OF THE CAMPAIGN FOR REAL ALE AND THE ORGANIZERS OF THIS FESTIVAL. WE ALSO ARRANGE OTHER EVENTS THROUGHOUT THE YEAR AND BELOW IS LISTED A FEW OF THE FORTH-COMING EVENTS.

JULY

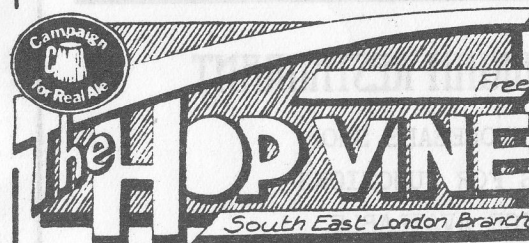
Sunday 6th.

LUNCHTIME SOCIAL AT THE DULWICH WOOD HOUSE, SYDENHAM HILL, SE26.

Monday 14th. 8.30pm.

BRANCH MEETING AT THE OLD NUNS HEAD, NUNHEAD GREEN, SE15.

Wednesday 23rd. All evening. SOCIAL AT THE WELLINGTON, WATERLOO ROAD, WATERLOO, SE1.



THE HOPVINE IS THE NEWSLETTER OF THE S.E. LONDON BRANCH & WILL KEEP YOU UP TO DATE WITH THE LOCAL BEER SCENE. COPIES FROM Grahame Hedges, 46A Underhill Road, SE22 with SAE.

**DRINK IN
THE SUN
FREEHOUSE
63 LAMBS CONDUIT
ST., LONDON WC**

Free of any Brewery tie

We are stocking beers from

46

U.K. AND FOREIGN BREWERS

Including

Youngs — Ruddles — Brakspear
Greene King — Felinfoel —
Fullers — Theakstons — Mo
Elridge Pope — Charles V
Sam Smiths — Westons — Ca
Chimay — Groisch — Ad
Godsons — Tolly-Cobold — Eve
Batemans — Wadworths — Belh
Arkells — Devenish — Gibbs — Mars
Beamish — Paines — Hall & Woodh
Shepherd Neame — Coopers — B
Boddingtons — etc., etc.

Londons largest Real Ale selection



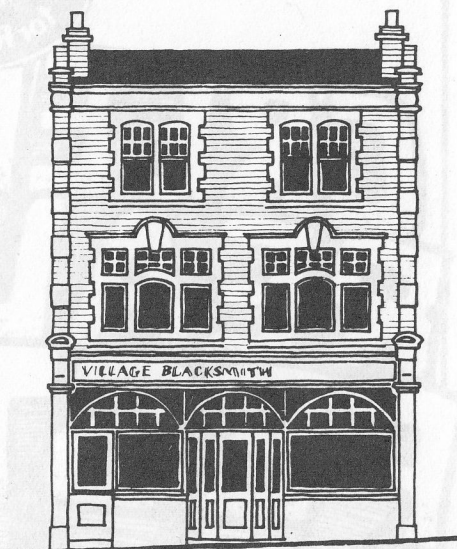
Nick and Trixie Winnington
welcome you to the

Village Blacksmith

4-5 Hillreach Woolwich SE18
Telephone 855 2829

Andover Ale Andover Mild Ale
Everards Tiger bitter Godsons Black Horse
Greene King Abbot Ale
Sam Smiths Old Brewery bitter
Simons Tower Bridge bitter
Youngs Special bitter

Home made bar food



2 BREWERS

REAL ALE OFF-LICENCES

Pins, Firkins, Bottles & Cans
from 40 traditional breweries

8 Pitfield Street,
London N1. 01-739 3701

97 Dartmouth Road,
London SE23. 01-699 1326

MYSTERY BEER

Do you fancy your chances at a beer tasting? Well, here's your chance. Included in the festival are three mystery beers, which you are asked to identify, by brewer and beer. All three beers are regularly available in South East London and are well known names in the brewing industry; they are stronger than the average beers, because stronger beers have a more distinctive taste and fuller flavour.

No more clues (you've had enough already). If you think you can name the beers, simply pick up a form from the bar and fill in the answers when you've tasted the beers. The competition will close at 9pm on Saturday, or earlier if the beer runs out, and the winner will be announced at 10pm.

The prize is a polypin (36 pints) of traditional draught beer, of your choice from the Two Brewers Off-licence in Forest Hill.

Special thanks go to ORNAWELL LIMITED, from East London, who have supplied all the handpumps used at the festival and to YE OLD PUB GAMES OF ENGLAND, for the traditional pub games. The catering is by the GREENWICH BOROUGH COUNCIL.

RUDDLES COUNTY-VOTED BEST DRAUGHT BEER
IN THE COUNTRY-JUDGE FOR YOURSELF.



Send for 'Much in Little' booklet giving company history, how beer is brewed and list of outlets
G. RUDDLE & COMPANY LTD.

The Brewery, Langham, Oakham, Rutland LE15 7JD Telephone: Oakham (0572) 56911.