

Coming soon to a venue
near you...

28 - 29 June 2002

(Fri - Sat):

3RD KINGSTON BEER FESTIVAL,
Surrey County Staff Club, Penrhyn
Road, Kingston Upon Thames

6 - 10 August 2002

(Tues - Sat):

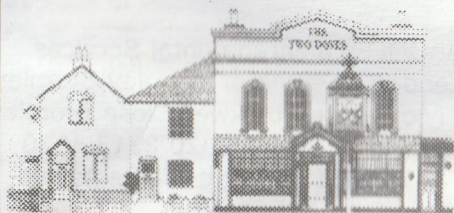
**GREAT BRITISH BEER FESTI-
VAL,** Grand and National Halls,
Olympia,
London W8

Programme printed with thanks by
Prestige Print & Repro, Lewisham

THE TWO DOVES

37 Oakley Road, Bromley, Kent Tel: 020 8462

1627



*A warm welcome awaits you in the relaxed sur-
roundings of this friendly pub*

Changing selection of Real Ales, Good Beer Guide
listed, Mature Clientele, Light Snacks



SOUTH EAST LONDON CAMRA
PUB OF THE YEAR 2000

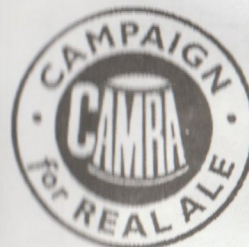
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Mr G Vaughan
Consumer Affairs Directorate
Room 459
Department of Trade and Industry
1 Victoria Street
London, SW1H 0ET

THE 10TH CATFORD Beer Festival



Official Programme



Sponsored by Zerodegrees

Welcome to the 10th Catford beer festival,
run by the South-East London Branch of CAMRA

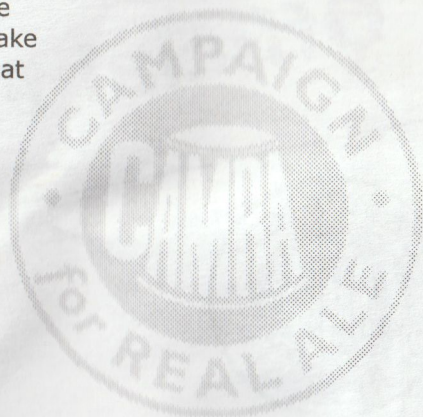
The festival is my first as Branch Chairman and it is also the first to be held in the newly refurbished Broadway theatre. This is only a change of name not a change of venue. It is hoped that the refurbishment will alleviate some of the overcrowding experienced in previous years, as we can now use space not previously available. The festival will be run on the same lines as previous years with quiet drinking sessions at lunchtimes and live entertainment on Thursday, Friday and Saturday evenings. However, for those who like a quieter area to enjoy your ale, we now have extra seating available, which will be available all day. The refurbishment has also meant we have been able to change the layout of the festival without having to drop any of the facilities we provide.

The main change is the location of the imported beers, bottle conditioned ales (BCA's), and wines. The imported beers can be found in the bar in the foyer area and the BCA's and wine can be found on the mezzanine level. Cider and a high percentage of the cask ales can be found in the main auditorium but if the ale you are searching does not seem to be present there is also the basement bar, which is a music free area at all times. Souvenir T-shirts are available from the product stand in the main auditorium, together with many CAMRA products and publications. There will also be the tombola stall where you can win a variety of brewery memorabilia. As usual we will be asking you all to vote for your favourite beer of the festival. Last years winner was Ported Timber Wolf, from the Wolf brewery and it gave the committee great pleasure to invite Wolf Witham down from Attleborough in Norfolk to open the festival.

To compliment the liquid refreshments available we will also be serving food during each session. Due to the changes made at the venue exact details of what will be available and where the food will be served were not available at the time of writing this article.

Finally, I must thank the committee and all the volunteers who have given up their time to make the festival a success, and I hope all of you that attend the festival have a wonderful time.

Tom Carrington
Chairman S.E London CAMRA



ZERODEGREES

microbreweryblackheath

Proud sponsors of the



Five craft-brewed beers permanently on tap, unfiltered, unpasteurised,
'Real' Beer, in a stylish bar-restaurant setting.

ZERODEGREES Pilsner - 4.8% abv. - 'Champion Lager of London' - SIBA London Brewers' Competition
A traditional continental-style pale golden lager, with sweet, fresh malt flavours balanced by the soft bitterness and lime-fruit flavours of 100% Czech Saaz hops.

ZERODEGREES Pale Ale - 4.6% abv. - 'Champion Ale & Beer of London' - SIBA London Brewers' Comp.
A copper-coloured ale - chewy and biscuity malt flavours, floral and fruity in the style of the craft-breweries of the U.S. West Coast.

ZERODEGREES Black Lager - 4.8% abv.
A new addition to our permanent range, an unusual deep and dark Czech-style beer, with coffee and chocolate malt flavours and a creamy cappuccino-like collar of foam.

ZERODEGREES Belgian Witbier - 4.2% abv.
Our Summer wheat beer is in the spicy, cloudy, pale-gold farm-house style, rediscovered and made famous by Piet Celis in the Belgian town of Hoegaarden.

ZERODEGREES Raspberry Wheat - 4.2% abv.
Our Summer speciality brew is a fruit one - pured raspberry fruit and juice is added to an un-spiced version of our Belgian Wheat Ale to make this distinctive rose-coloured beer.

Our beers are also available in 6-litre mini casks (8.8 pints), and in kegs and traditional casks, as unfiltered 'real' beers for sale to the public, trade and beer festivals.
Please contact the brewery for more information.

Gourmet Pizzas cooked in a wood fired oven, Mussels & Fries, Sausages & Mash, Pasta & Salads

Live Jazz & Blues every Monday night from 9pm

Our draught beers are also available at Bar Flux in Beckenham,
plus ZEROBAR and our new OHM Bar in Bexleyheath.

29/31 Montpelier Vale, Blackheath, London. SE3 0TJ.

Tel: 020 8852 5619 - www.zerodegrees-microbrewery.co.uk

BEER NOTES

A mix of breweries new and old this year. Some old favourites are back, including London's own Pitfield brewery, one of the first breweries to go all organic; Wolf from Norfolk, winners of last year's Beer of the Festival competition, who have brewed a special beer for us this year; and Goacher's of Maidstone, who won Beer of the Festival at Catford 2000.

Some of the newer breweries include King from Horsham, set up by Bill King, formerly of King and Barnes before the latter was taken over and shut down, and Winters, just recently started up in Norwich. Zero Degrees is the most local beer, coming from a brew pub/bar in Blackheath, and Battersea Bitter comes from a brewery in (not surprisingly) Battersea, which has been going less than a year.

We also see a return for O'Hanlon's beer, which used to be brewed in Vauxhall until the brewer moved the whole operation down to Devon a couple of years ago.

This year we have a number of special brews produced for the Queen's Golden jubilee. Look out for 'Rule Britannia' from Titanic, 'Golden Jubilee Summer' from King and Hop Back 1550, not to mention beers like 'One's Favourite Bevv', 'Jewel in the Crown' and 'Golden Royale'.

Please note that the beer list shows what has been ordered; this is not always what turns up! Also, some beers take longer to be ready to drink (and we won't put them on until they are just right) and others will run out as the festival goes on. If it is visible on a label behind the bar, it's on; if it isn't, then it isn't. Labels not attached to casks indicate beers on handpump.

Fruit wines are available by the BCA Stand

Food available on the Mezzanine floor

CATFORD 2002 - BEER MENU

☐ **ALCAZAR**,
Old Basford,
Nottingham Ale 3.7%

☐ **BANK TOP**,
Bolton, Lancashire
Brydge Bitter 3.8%
Dark Mild 4.0%

☐ **BATEMANS**,
Wainfleet, Lincolnshire
Jewel in the Crown 4.5%

☐ **BATTERSEA**,
London SW11
Battersea Bitter 4.0%

☐ **BUFFY**,
Tivetshall St Mary, Norwich
Norwich Terrier 3.6%

☐ **CAINS**,
Liverpool
Dr Duncan's IPA 3.5%

☐ **CALEDONIAN**,
Edinburgh
One's Favourite Bevv 5.3%

☐ **CASTLE ROCK**,
Nottingham
Nottingham Gold 3.5%
Black Gold 3.5%
Golden Royale 5.0%

☐ **CHALK HILL**,
Norwich
Brewery Tap 3.6%
Flintknappers Mild 5.0%

☐ **COACH HOUSE**,
Warrington, Cheshire
Coachman's Best 3.7%
Gunpowder Mild 3.8%

☐ **CROPTON**,
North Yorkshire
King Billy 3.6%
Balmy Mild 4.4%

☐ **CROUCH VALE**,
South Woodham Ferrers,
Essex
Essex Boys Bitter 3.5%
Blackwater Mild 3.7%
Anchor Street Porter 4.9%

☐ **DARK STAR**,
Brighton
Over the Moon Mild 3.8%
Landlord's Wit 4.2%
Dark Star 5.0%

☐ **FLAGSHIP**,
Chatham, Kent
Admirals Bitter 3.8%
Hardy's Kiss 4.2%

☐ **GOACHERS**,
Maidstone, Kent
Real Mild 3.4%
Fine Light 3.7%
Crown Imperial Stout 4.5%
Gold Star 5.1%
Crow's Nest 4.8%
Futtock 5.2%

☐ **HIGHWOOD**, Barnetby,
Lincolnshire
Goldings Jubilee 5.1%

☐ **HOP BACK**,
Downton, Salisbury
1550 5.0%

☐ **KING**,
Horsham, West Sussex,
Horsham
Best 3.8%
Golden Jubilee Summer 4.0%
Red River 4.8%

CATFORD 2002 - BEER MENU...

LEES,
Manchester
corcher 4.2%

OAKLEAF,
Gosport, Hampshire
Maypole Mild 3.8%

O'HANLON'S,
Whimble, Devon
irefly 3.7%
ry Stout 4.2%

PITFIELD,
ondon N1
Mild 3.8%
horeditch Stout 4.0%
co Warrior 4.5%
lack Eagle 5.0%
horeditch Strong Ale 6.0%

RIDLEYS,
Chelmsford, Essex
PA 3.5%
respect 4.1%

REBELLION,
Marlow, Bucks.
PA 3.7%
eered Up 4.2%
Mutiny 4.5%

RYBURN,
Sowerby Bridge,
West Yorkshire
Mild 3.3%
uddite 5.0%

TITANIC,
Burslem, Staffordshire
ule Britannia 4.2%

TOWNES,
Chesterfield, Derbyshire
taveley Cross 4.2%
n Place of Strife 4.3%

☐ **VALE,**
Haddenham, Bucks.
Black Swan Dark Mild 3.3%
Wychert Ale 3.9%

☐ **VENTNOR,**
Ventnor, Isle of Wight
Oyster Stout 4.7%

☐ **WINTERS,**
Norwich
Bitter 3.8%
Winters Revenge 4.7%
Norfolk Lavender Honey 3.7%
Festival Special Porter 4.5%

☐ **WOLF,**
Attleborough, Norfolk
Norfolk Lavender Honey 3.7%
Festival Special Porter 4.5%

☐ **WOODS,**
Craven Arms, Shropshire
Wheat Ear 4.5%

☐ **YORK,**
York
Stonewall 3.7%
Yorkshire Terrier 4.2%

☐ **ZERO DEGREES,**
London SE3
Wheat Beer 4.2%
Pale Ale 4.6%
Black Lager 4.8%

CIDER & PERRY

Welcome once again to the Cider and Perry bar. S.E.London Camra has organised a festival for nearly a quarter of a century and The Catford Beer Festival is with us once again. As usual we have an excellent range of cider and perry from England and the Continent.

For anyone not familiar with real cider and perry they are a lot stronger than gassy commercial brands found in most pubs. However there is no mystery surrounding them. They are no different than real ale in that they are made naturally and then served, as they should be. Just remember that all beer and cider starts its life as a real product (even low and no alcohol products) and only the producers do anything to them before they reach you.

As the consumer you should be sold a decent product and when you find somewhere selling something worth drinking then inform anyone you know where they too can find a decent drink.

When you arrive at the cider stand the staff will guide you to find one that will suit your palate.

If you aren't sure just ask and you will be offered a sample first so you only purchase a drink that you will enjoy. Some are very dry while some are very sweet so if you don't have any idea as to your preference then you can be guided to find one that you will enjoy.

Another important thing to remember is that beer and cider do not mix very well.

There will be voting forms for your favourite cider and perry so please take the time to fill it in. All that needs to be said now is **enjoy**.

CIDER AND PERRY 2002....

- | | |
|---|---|
| ☐ Bennett Dry | ☐ Summers Medium |
| ☐ Biddendens | ☐ Tilley Med Dry |
| ☐ Brook Apple Dry | ☐ Troggi Dry |
| ☐ Crossman Med. Sweet | ☐ Thatchers "Cheddar Valley" |
| ☐ Days Cottage Medium | ☐ Uren Stoke Medium |
| ☐ Edgar Harding Med. Dry | (single varietal) |
| ☐ Johnsons "Swampy" | ☐ Viard (imported) |
| ☐ Kerisac (imported) | ☐ Newton Court Perry |
| ☐ Naish Dry | ☐ Oliver Perry |
| ☐ Rich Med, Sweet | ☐ Troggi Perry |

IMPORTED BEERS

A few words from Bob, the imported beer manager....

We should have a variety of new beers to try this year in our more comfortable surroundings in the main foyer, immediately on your left as you enter the Theatre.

Whilst all of the "standard" Belgian beers which you might already know will be there, we have also tried to find some more unusual beers for you; try the Gember (ginger) beer from new Belgian micro De Graal, or some German beer from the excellent Fessler brewery near Bamberg or how about some Paeleman Uitzet from Sweden.

It doesn't matter if you have never tried these beers or don't know what to ask for. The people serving you should know and will be able to guide you towards something that should suit your taste. Part of the fun of a beer festival anyway is expanding your knowledge of the product and it is only at a festival that you will see such a range under one roof.

Whilst it is difficult to predict exactly what will be on offer, there should be a couple of interesting draught beers too. We look forward to seeing you there and if we are not rushed off our feet, we'd be delighted to have a natter with you too.



GOLDEN JACKAL
Golden hoppy summer ale
3.7% ABV



"GRANNY"
"WOULD N'T LIKE IT"
Gingerously drinkable!
3.5% ABV



WOLF
The Best Bitter
3.9% ABV

The Wolf Brewery Limited



The Wolf Brewery Limited
10 Maurice Gaymer Road
Acton-Borough, NR17 2QZ
Tel: 01953 457775
Fax: 01953 457776
e-mail: info@wolfbrewery.co.uk
web site: www.wolfbrewery.co.uk



WOLF IN SHEEP'S CLOTHING
A genuine brown beer
3.6% ABV



NEWS ROUND 2001
Now with more bite
3.5% ABV



"COYOTE"
Full bodied straw pale ale
3.3% ABV

Don't forget
your festival
T-shirt &
other CAMRA
goodies from
the Product
Stand in the
main room

BRITISH BOTTLE CONDITIONED ALES

Forget the world cup for a few hours and come, indulge yourself with some truly superb bottled ale.

We hope to have a good selection of Jubilee Ales and a special one off festival porter brewed by Wolf Brewery, which can also be sampled at the cask beer bar. The British bottle conditioned ales can be found in the Mezzanine Bar, where you can also purchase wine.

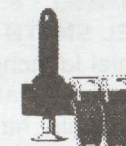
Bottled conditioned ale has a life of it's own through secondary fermentation in the bottle, which quite often is caused by the brewer adding fresh yeast before bottling. This leaves a sediment at the bottom of the bottle and we recommend that the beer is served cool and poured in one go, leaving the sediment in the bottle. Some people insist on drinking the beer sediment and all, and reckon "this keeps them regular." The choice is yours.

You will find a good selection of bottles at the B.C.A. bar including bitters; milds, stouts and porters, and we look forward to meeting you during the festival.

Good tipping!
Geoff Paine - BCA manager

MARKET PORTER

BOROUGH HIGH STREET
LONDON
SE1 9AA
TEL: 020 7407 2495



CAMRA LONDON SOUTH EAST PUB OF THE YEAR 2001

**8 GUEST REAL ALES PER WEEK
UP TO 25 VARIOUS ALES PER WEEK**

**FIRST FLOOR RESTAURANT OPEN LUNCH TIMES
MONDAY TO FRIDAY
PUB MEALS SERVED 7 DAYS A WEEK
12.00 - 2.30**

FUNCTION FACILITIES AVAILABLE

AT THE HOP - LIVE MUSIC AT THE FESTIVAL

If you prefer to drink in quiet surroundings, try the bar located downstairs while the bands are playing. We welcome your comments and suggestions on the entertainment to help us plan next year's festival. See feedback forms provided.

WEDNESDAY Shhhhhh!! No music - for really serious beer lovers!

THURSDAY 8.00 - 9.00pm & 9.30 - 10.30pm:

SANDRA LAWRENCE - Back by popular demand (of our own stewards!), Sandra sings high class Jazz classics - and some naughty Blues tunes, too! Although she is the featured singer with a large jazz orchestra with worldwide engagements, Sandra is equally at home in the more intimate setting of a duo format. She regularly features at the Caffè Uno chain of Italian restaurants. Tonight, accompanied as usual by a leading jazz pianist, she will use her wealth of experience to win over some new fans.

FRIDAY 8.00 - 9.00pm & 9.30 - 10.30pm:

KIT PACKHAM & ONE JUMP AHEAD - A highly entertaining 7-piece band who wing like a troop of gibbons (with marginally better table manners) and put the "fun" into funky. They mix good-time jazz and blues classics with Kit's own songs, which comment with wry amusement on aspects of modern life like mobile phones ("Talk, Talk, Talk") and pub bands ("We Don't Normally Work This Cheap"). They are also appearing at this year's Great British Beer Festival in August at Olympia. A regular feature at Catford since 1996, if this outfit doesn't get your feet tapping you'd better get your reflexes checked!

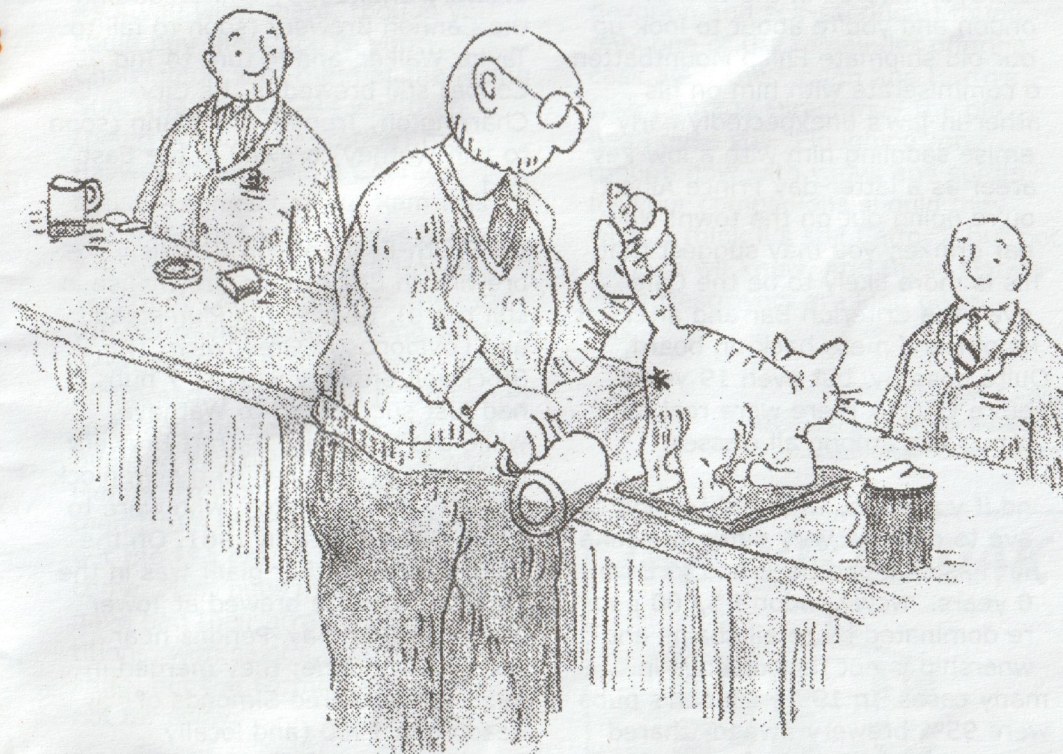
SATURDAY 7.30 - 8.30pm & 9.00 - 10.00pm:

The DANIEL SMITH BLUES BAND - A talented boogie-woogie and blues pianist, Daniel launched his solo career after six years as a sideman to Sonny Black. His band are all leading lights of the UK blues scene and have helped to ensure that Daniel has a full diary at clubs and festivals all around Britain. While his influences range from Albert Ammons, Memphis Slim and Otis Spann to Dr. John, Gene Harris and Ramsey Lewis, his Dutch-Indonesian mother got him started on the piano road with her own boogie-woogie playing. Local guitarist Dave Briggs also plays with the band tonight. Empty those barrels to some barrelhouse boogie!

Best wishes,

Kit.

Remember a full pint of Bitter?



Roses Does

Roses Free House
49, Hare Street,
Woolwich
SE18 6NE
020 8854 1538

JUBILEE DRINKER

o it's the summer of 1952. The last London Tram (for 48 years anyway) is going to run in a month. You're a young Lieutenant-Commander ashore from your flash new Daring class destroyer moored in the Pool of London and you're about to look up your old shipmate Philip Mountbatten to commiserate with him on his father-in-law's unexpectedly early demise saddling him with a low-key career as a latter-day Prince Albert. You're going out on the town! Now, dear drinker, you may suggest that this is more likely to be the Café Royal, the Criterion Bar and afters at the officers' mess back on board. Quite possibly, but even 19 years before CAMRA there were real ale enthusiasts among all classes.

And if you were, what did London have to offer? A very different scene that has changed back and forth in 50 years. Now London's 5,000 pubs are dominated by retail chains and ownership is not that obvious in many cases. In 1952, London's pubs were 95% brewery-owned, shared amongst 18 breweries from within the capital and a smattering, mainly in the fringes, from seven or eight others from outside. It's a little difficult to compare directly across London as the concept of a Greater London boundary dates only (!) from 1965 and the old London County Council's writ only ran a mile or so beyond Catford. Bromley really was not then, not just to the Post Office and Kentish Nationalists.

Two of those breweries were Watney's, so we'll pass quickly over

them, apart from noting that one was in Westminster, a long dart's throw from Victoria station. Ever noticed that property developer's Valhalla, Stag Place - the old Stag Brewery until 1959? Whitbread and the Cannon Brewery (soon to fall to Taylor Walker, and in turn to Ind Coope) still brewed in the City, Charrington, Truman and Mann (soon to join Watney) brewed in the East End.

In South-East London Reffells were brewing in Bexley (the brewhouse is still there), Beasleys in Plumstead, and Lovibonds in Greenwich. The Stockwell Brewery with its 7 pubs had just succumbed to Watneys, while the Plowman, Barrett Brewery of Vauxhall had fallen to the Wenlock Brewery of Shoreditch, who were to fall in turn to Bass in 1961. On the South Bank another giant was in the making. Courage brewed at Tower Bridge and Barclay, Perkins near Southwark Bridge; they merged in 1955 and acquired Simonds of Reading in 1960 (and locally Beasleys and Reffells along the way) to form a regional that grew to be swallowed by Imperial Tobacco, Fosters and Scottish & Newcastle in turn. The London and Reading breweries disappeared into the property boom, to be replaced by a keg factory in a field next to the M4. Now in South-East London only micro-breweries come and go.

What did this mean for the streets outside this festival? The Black Horse and Harrow (now the Goose

on the Green) opposite was a Cannon House, while along Rushey Green the Plough and Harrow was Charrington, and a beer house to boot - so you'd forget wines or spirits if you went there, though you could buy them you're your Charrington with them at the Rising Sun. The Copperfield was then (being outside the station) the Railway Tavern and a Courage house. Young's Catford Ram was 22 years away (I know, I was there at the opening). The Place House Tavern in Catford Hill was then called the Prince Henry, and along with the George, along Rushey Green, sold Whitbread. Pop around to Southend Lane and the Railway Tavern was Beasley, and the King Alfred was Manns. All would have had cask ale then (from their own brewery only!), but the keg era was in the decade to come. Most pubs in 1952 would still have had their array of internal partitions, with saloon, jug & bottle and snug, but the Formica years were not far away.

Now only the Catford Ram is brewery-owned, with Young's splendid beers, and all the rest are anonymous, although few use that much-abused title "Free House" which is usually a cover for a network of trading contracts that leave little freedom of choice for the licensee or anyone else.

(The Copperfield still purports to sell Courage Bitter, wherever it currently comes from these days, although now branded as a John Barras of Gateshead house - a Scottish and

Newcastle front.) The Goose on the Green has a range of guest beers to rival Wetherspoon's London and Rye nearby, but a tour of the others shortly before going to press (such devotion and self-sacrifice!) found only one of the remainder offering cask ale - the Plough and Harrow with Courage Directors - the old beerhouse still "Ploughing" on, though now with wines and spirits for your companions should they wish. I think it's still Catford, but not the one we knew. And those Daring-class Destroyers are long gone too.....

by Mostyn Lewis

Acknowledgements for assistance from Lewisham Local History Centre.

THE ROYAL OAK



44 TABARD STREET, LONDON SE1
Tel - 0207 357 7173

Traditional Harvey's Sussex Ales,
Served in a Traditional Atmosphere

Open Mon-Fri 11am-11pm

Food Available
Lunchtime & Evenings

Nearest tube - The Borough

WOLF BREWERY TRIP

It was early on Saturday 23 March that members of the South East London CAMRA branch met at Liverpool St. station for 9:05 train to Norwich, where we would change for the short trip to Attleborough. This small town in Norfolk is home of the Wolf brewery.

After a short walk to the brewery, which is on the site of the old Gaymer cider orchard, we met Wolf the owner. Wolf was the perfect host, explaining the brewing process in detail.

Then the sampling began. Although we weren't just there for the tour, we had an award to present. At the 2001 Catford Beer Festival, Ported Timber Wolf Porter won Beer of the festival. Mie Lee, festival organiser and Tom Carrington, SE London Branch chairman, presented the award.

Official duties over, we bid Wolf a fond farewell, and headed back to Norwich, where we tried the local pubs. Some of us went to The King's Arms, a nice pub on Hall Road, which keeps around two guest ales on tap. Good Beer Guide listed, it didn't serve food but if you went to the local take-away, you could bring the food back and they would supply cutlery and plates for you.

Another good pub is the Fat Cat in West End St, also in the GBG, which has been described as beer paradise. Twelve ales on tap, more on gravity. Niccccee!

Hidden away in one of the back streets of the city centre, is a Belgian bar with a good selection beer on tape, plus a lot of bottled ales. The wild boar sausages were amazing!

While recovering from lunch, we strolled down the road, and found the Micawber tavern. By an amazing stroke of luck, they were having a mini beer festival. We stayed there for a few pints trying the best Norfolk could offer.

As it was late in the day, before catching the train to London, we all met up at the Chalk Brewery Tap. A nice brewpub, it had five ales to offer.

All in all a great day out, we went to two breweries, four pubs, sampled a wide selection of ales and had a great time.

by Andrew McGuinness



NUTTY IN NOTTINGHAM

"Beards & woolly jumpers optional", well that is how the CAMRA poster slogan went, but Hawaiian Shirts and Afro wigs?

It was all going very well on a branch trip one sunny Saturday last October. The train had deposited us in Nottingham on time, the Castle Rock brewery visited and we ate at the neighbouring pub. On a gentle wander through Nottingham's shopping centre to work off lunch and onto a fine pub called the Lincolnshire Poacher, it all suddenly went horribly wrong.

How you might ask? A visit to a 70's retro shop on route to the pub, that's how. It all started when one member then another came to acquire some fine goods in the form of LOUD Hawaiian shirts. Well it was sunny and very warm for that time of year.

On their arrival in the pub, this sight of many colours, hastened a departure of other members to leave their drinks, a rare thing for CAMRA members to do, but sometimes these things happen, and a few minutes later returned sporting their own tasteful attire. Things just went from good to hilarious as the main party moved to another pub only to be sucked in by the charms of this shop. More shirts were acquired and to cap it off Afro wigs and Elvis Sunglasses were purchased. Local shoppers where perplexed and obviously jealous.

A madcap tube trip I can't recall very much of, and to end a zany day a swift pint or two at the Market Porter in London Bridge. The maddest branch trip ever?

by Ian White



WHY DON'T YOU JOIN!

Why should I become a member of CAMRA?

How about why you shouldn't?

But don't if:

- You don't like to meet enthusiastic lovers of beer
- You don't care what you drink in a pub
- You want a large global corporation to decide what you drink
- You don't want any choice about what to drink
- Flavour? Not for me!

If you don't agree with the above, join today. Just fill in the form at the bottom of this page and bring it to the membership stand.
Or phone CAMRA HQ on 01727 867 201

Full/Joint British Isles/EU Membership

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

Name(s).....

Address.....

.....Postcode.....

Telephone Number(s).....

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

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

Type	Single (£)	Joint (£)
Standard (one year)	£16 ☐	£19 ☐
Under 26 (one year)	£ 9 ☐	£12 ☐
Over 60 and retired (one year)	£912 ☐	—
Disabled / Student / Unemployed (one year)	£ 9 ☐	£23 ☐
Overseas (one year)	£20 ☐	—
Standard (Life)	£192 ☐	£120 ☐
Over 60 and retired (Life)	£90 ☐	—

Please send your remittance (payable to CAMRA Ltd) to: Membership Secretary, CAMRA Ltd, 230 Hatfield Road, St. Albans, Herts. AL1 4LW or visit www.camra.org.uk

HOW TO GET HOME (TRAIN TIMES)

TO LONDON BRIDGE:

Weds/Thurs/Fri 19/20/21 June:

From Catford Bridge - change at

Peckham Rye:

Depart: 22:02 Arrive: 22:18

22:32 22:48

23:02 23:18

From Catford - change at Peckham Rye

Depart: 23:15 Arrive: 23:40

22:15 22:40

22:45 23:10

Sat 22 June:

From Catford Bridge - change at

Peckham Rye:

Depart: 22:21 Arrive: 22:35

22:51 23:05

From Catford - change at Peckham Rye:

Depart: 22:17 Arrive: 22:40

22:47 23:10

23:17 23:40

TO BLACKFRIARS:

Weds/Thurs/Fri 19/20/21 June:

From Catford

Depart: 22:15 Arrive: 22:33

22:45 23:03

23:16 23:34

Fri 21 June

From Catford

Depart: 22:15 Arrive: 22:33

22:45 23:03

23:15 23:33

Sat 22 June

From Catford Bridge - Change at London Bridge

Depart: 22:21 Arrive: 22:52

22:51 23:22

From Catford

Depart: 22:17 Arrive: 22:34

22:47 23:04

23:17 23:34

TO BROMLEY SOUTH:

Weds/Thurs/Fri 19/20/21 June

From Catford:

Depart: 22:31 Arrive: 22:43

23:01 23:13

23:31 23:43

00:01 00:13

Sat 22 June:

Depart: 22:11 Arrive: 22:23

22:41 22:53

23:11 23:23

23:41 23:53

00:11 00:23

TO HAYES:

Weds/Thurs/Fri 19/20/21 June:

From Catford Bridge

Depart: 22:14 Arrive: 22:32

22:43 23:02

23:13 23:32

23:43 00:02

00:13 00:32

Sat 22 June:

Depart: 22:23 Arrive: 22:41

22:53 23:11

23:23 23:41

23:54 00:12

00:13 00:32

The above is for guidance only. Please check with the operators to confirm these services are running, we cannot be liable for the accuracy for any of the transport information.

CATFORD BUSES

47 54 75 124 136 138 to Lewisham

160 171 181 185 199 202 to Sydenham, Forest Hill & Crystal Palace

208 284 N36 N47 N75 to Bromley, Downham & Croydon

BEER DRINKERS ARE BEING CHEATED!

The Department of Trade & Industry (DTI) recently issued a consultation document on proposals to tighten consumer protection against short measure of beer and cider. Three options were considered:

- Option 1 - Pint must be 100% liquid on average
- Option 2 - Pint must be not less than 100% liquid
- Option 3 - Pint must be not less than 95% liquid

The DTI's proposal is to follow option 1. The DTI claims that the proposal strikes the right balance between delivering a better deal for consumers without damaging the brewing industry and hitting beer and cider drinkers with higher prices.

To determine how much liquid is currently served in each 'pint' in South East London pubs the South East London branch of the Campaign for Real Ale (CAMRA) approached the Bromley, Greenwich, Lewisham and Southwark Trading Standards departments to conduct a survey of pubs. Bromley and Greenwich declined to co-operate so CAMRA representatives visited those pubs unaccompanied, but Trading Standards Officers from Lewisham and Southwark accompanied CAMRA representatives to visit pubs in those boroughs. In each pub a pint of smooth (nitro) beer and another pint of beer were bought. You might expect that a full pint is common in South East London, given the southern preference for a beer with a

small head.

However, the survey results showed that 95% of nitro beer and over 80% of other beers were served with less than 100% liquid. The average amount of liquid in each pint was 95.4% and 97.0% respectively; this shortfall forced the average cost of the pint from £2.06 to an effective income per pint of £2.15. The maximum shortfall was 2.5 fluid ounces, i.e. 12.5% short, making the cost of the head on that particular pint 33p. It is no coincidence that the shortest measure was provided at the busiest pubs, which are also the most difficult to obtain a top-up in as the bar staff are often serving the next customer before you have the chance to register a complaint. Detailed results of the survey are displayed in the main hall. CAMRA believes that the law must be changed so that it is the publican's responsibility to serve you a full liquid pint every time. It shouldn't be up to you to ask for a top-up, you've already asked for a pint once!

Please enter your name and address below in the letter to the DTI and post it in the box provided at the glasses stand. As well as writing to the DTI to express your opposition to the proposals, please write to your local MP and urge him/her to oppose the proposals. If you are not happy with the pint served to you in a pub, complain politely to the bar staff and request a top-up. If you would like to take the matter further contact your local Trading Standards office.

BEER DRINKERS ARE BEING CHEATED!

The addresses and phone numbers for TSD's in the South East London CAMRA branch area are:

BROMLEY Environmental Services
London Borough of Bromley Bromley Civic Centre Stockwell Close Bromley KENT BR1 3UH Tel 020 8313 4830 Fax 0208313 4450 e-mail ehts.customer@bromley.gov.uk

GREENWICH Public Services Trading Standards Group London Borough of Greenwich 11th Floor Riverside House Woolwich London SE18 6DN Consumer Advice Line - 020 8921 8377

LEWISHAM Trading Standards

Laurence House 1 Catford Road London SE6 4SW
Tel 020 8314 7411 (Advice) Tel 020 8314 7759 (Administration) Fax 020 8314 3143 e-mail trading.standards@lewisham.gov.uk

SOUTHWARK Southwark Trading Standards Service The Chaplin Centre Thurlow Street LONDON SE17 2DG Tel 020 7525 5777 Fax 020 7525 5705 email tradingstandards@southwark.gov.uk

Full pints are guaranteed at Catford Beer Festival through the use of oversized lined glasses, which are used at all beer festivals organised by CAMRA.

Name: _____
Address: _____

Dear Mr Vaughan,
Re: Opposition to Short Measure Proposals

I am writing in response to the proposals put forward in the public consultation document on proposals to tighten consumer protection against short measure. I don't believe that acceptance of less than 100% liquid in a pint of beer or cider is acceptable.

The British Beer and Pub Association's suggestion of requesting a top-up when short measure has been served is not a realistic solution to the problem. Research indicates that the shortest measures are provided in the busiest pubs. When the pub is busy, staff is frequently serving the next customer before a complaint can be registered. Withholding payment until a 100% liquid pint has been served is a possible solution, but this form of action could be interpreted as confrontational and could lead to further problems.

I oppose the proposals made in the public consultation document and urge you to introduce legislation that guarantees when you order a pint of beer in a pub you get 100% liquid - an honest pint.

Yours sincerely,