

JULY 80

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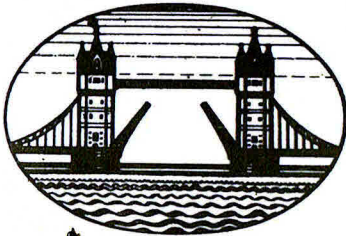
# LONDON DRINKER

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

<u>Beers</u> (per pint)	<u>Gravity</u>	<u>Hocks</u>
Draught		
Young Special	1047	1.4
Young Bitter	1036	1.1
Young Mild	1030	0.9
Young Winter Warmer	1055	1.7
Fuller ESB	1056	1.7
Fuller London Pride	1041	1.2
Courage Directors	1046	1.4
Courage Best Bitter	1039	1.2
Bass	1044	1.4
Charrington IPA	1040	1.2
Charrington Crown	1036	1.1
Ind Coope Burton Ale	1047	1.4
Ind Coope Bitter	1037	1.2
Ind Coope KK Mild	1031	0.9
Whitbread Wethered Bitter	1037	1.2
Whitbread Fremlin Bitter	1037	1.1
Whitbread Fremlin Tusker	1046	1.4
Truman Tap Bitter	1039	1.2
Watney London Bitter	1037	1.1
Watney Stag Bitter	1044	1.3
Godson Black Horse	1048	1.4
Godson Anchor Bitter	1042	1.4
Simon Tower Bridge Bitter	1042	1.3
Ruddle County Bitter	1050	1.5
Ruddle Bitter	1032	1.0
Samuel Smith O.B. Bitter	1041	1.2

**~SPECIAL PULL OUT SUPPLEMENT  
DRINKING TO STAY AFLOAT**



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A dryish bitter of 1042 O.G. from London's  
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Sun	—	Lambs Conduit Street, W.C.1
Henekeys (Red Lion)	—	Kingly Street, Soho, W.1.
Henekeys (Angel)	—	Thayer St, Marylebone W1
Nags Head	—	Heath Street, Hampstead, N.W.3.
Moon	—	New North Street, W.C.1.
Bitter Experience (off-licence)	—	129 Lee Road, Blackheath, S.E.3.
Royal Oak	—	42 Sparrows Herne, Bushey Heath, Herts
Sailor Prince	—	Gordon Road, Peckham, S.E.15

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# PUBS OF THE TIMES

We focus on two North London pubs, within a mile or so of each other but poles apart in custom and character. RICHARD PLUMB interviews the owner of a typical London free house, open barely eighteen months and doing well with its range of beers and high prices.

From unpretentious Wood Green, LAURIE GORDON pays tribute to a landlord of long standing.

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UNLESS, probably as a result of reading this article, you were specifically making for MARTIN'S FREE HOUSE, you could easily drive past this pub, several times, without noticing it. Situated in a row of small shops in Muswell Hill, N.10, the unimposing exterior of 89 Colney Hatch Lane conceals the best selection of good beer in the locality.

MARTIN'S FREE HOUSE began as the Tudor Drinking Club, and boasted the entire Arsenal team as patrons during the early seventies. It later became a betting shop. Andrew Marler obtained a licence for the premises in February 1979, and spared no expense in refurbishing the place to become a comfortable pub. Seven handpumps were installed, dispensing fine ales in invariably excellent condition.

Brothers Tim and Jerry Martin bought the pub in October 1979 and Andrew Marler went on to open another free house in East Finchley. Jerry manages the pub at present. He has installed another handpump, this time for real draught cider, and is in the process of converting the loading area to the rear of the pub, into a beer garden.

The varnished wood furnishings and bar contrast well with the off-white walls and the brown-painted wood ceiling. Around the walls are hanging plants and ornate mirrors

whilst above, leisurely circulating the fog of cigarette smoke, are three large fans. The beer garden, though a bit sparse at present whilst awaiting the arrival of proper furniture, is ideal for people with children. Jerry shares my opinion of juke boxes and space invader machines, in that they should be confined to pubs where the quality of the beer is of less importance to the clientele.

The prices in this pub have always been above the average, and CAMRA has often made reference to this. I asked Jerry why the prices were higher than most other places, (57p a pint) and what his views towards CAMRA were. He told me that in the past, CAMRA has given his pub some bad publicity but he bears CAMRA no grudge and firmly believes their work is of great value. As for the prices, he bade me look around at the throngs pressing towards the bar, the barstaff working at great speed and the people trying to get in. Apparently, he said, my prices don't bother many people. The overheads here are enormous and if the price of a pint was lower, it would just get busier earlier. He also told me of an article that he, and I, had read relating to overpricing in CAMRA's own pub, the NAG'S HEAD.

MARTIN'S sells in excess of twenty barrels a week, the most popular beers being Greene King's formidable Abbot Ale and Wadworth's 6X. Devonish Wessex and Ruddle's County favour well too. I commented on the fact that only premium bitters were sold. Jerry agreed that this was so but he intends to sell milds too, as these would be good summer drinks.

In all, MARTIN'S FREE HOUSE fulfills a very necessary function and is a boon to the local drinkers who don't feel energetic enough to walk up the

