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12p

LONDON DRINKER

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



Opening Day At The Battersea Brewery See P.11

BRANCH DIARY

If your branch is not mentioned below please ring the branch contact. Events for September of which have been notified are as follows. Branches please send details to Andy Pirson.

ALL LONDON: Thu 8 (8.00) South West London Branch Meeting SPREAD EAGLE, Wandsworth High Street. Ken Don, Head Brewer at Youngs will address meeting.

KINGSTON & LEATHERHEAD: Thu 15 (8.30) Branch Meeting THE PLOUGH, Stoke Newington, Cobham (close to Cobham & Stoke D'Abernon Station) - Wed 21 (8.00) Pub Crawl of Chelsea. Stan Tomkins. Star THE HARROW, Leatherhead Road - Thu 29 (3.00) Brewery visit to FULLERS, places limited.

NORTH LONDON: Tue 6 (8.00) Social LORD PALMERSTON, Dartmouth Park Hill and HOLLYBUSH, Chester Road, both NW5 - Tue 11 (8.00) Social WINDSOR CASTLE, 211 Liverpool Road and CROWN, Cloudsley Square, both N1. - Tue 20 (8.00) Social ENTERPRISE, 38 Red Lion St. and QUEENS HEAD, 64 Theobalds Road, both WC1. - Tue 27 Social GRAND JUNCTION ARMS, Canal Bridge, Acton Lane, NW10 - Tue 4 Oct (8.00) N1 Pub Crawl PRINCE ARTHUR, Brunswick Place, GEORGE & VULTURE, Pitfield St., MARIE LLOYD, 24 Chart St., CAMPBELLS, Bridport Place. - Every Sunday-lunchtime. Pub of the Month DUKES HEAD, 16 Highgate High Street, N6.

RICHMOND & HOUNSLOW: Tue 6 (8.30) Open Committee CHARIOT, High St., Hounslow - Mon 19 (8.30) Branch Meeting ALBANY, Station Yard, Twickenham.

SOUTH WEST LONDON: Thu 8 (8.00) Branch Meeting (see above) - Fri 23 (8.30) Social Pub Crawl. Start ANGELL, Larkhall Lane, SW4 (Behind Stockwell Bus Garage) - Thu 29 (8.00) Open Committee PRINCE OF WALES, Battersea Park Road, SW11.

WEST LONDON: Thu 15 (8.00) Branch Meeting Brook Green, 170 Shepherds Bush Road, W6 - Tue 27 (7.30) Pub of the Month FERRET & FIRKIN, 114 Lots Road, Chelsea Creek, SW10.

BRANCH CONTACTS

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The views expressed in this publication are those of the individual contributor and are not necessarily the view of either the London Branches of CAMRA or the Campaign for Real Ale Limited.

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Subscriptions £1.40 for 6 months) should be sent to: Stan Tomkins, 122 Manor Way, Uxbridge, Middx.



Have you ever wondered what people mean by the word "traditional"? In the Campaign for Real Ale the word is used a lot - particularly when one is asked just what we mean by "Real Ale". The typical description tends to run along the lines of "A traditional beer brewed by traditional methods from natural and traditional ingredients. It is conditioned in the cask and dispensed by traditional methods which do not involve the use of extraneous gas pressure." Okay, so I have obviously overdone the use of the word there but no single usage is out of place in that description.

You may be asking yourself (or everybody in sight), "What is this idiot on about? Why this sudden fixation with the word traditional? We all know what it means, don't we?" Well, I thought I knew what it means as well but a few days ago I was proffered a pork pie which was produced by one of the Country's major supermarket chains. There on the front of the wrapper was the legend "Tesco Traditional Pork Pie" and I must admit it did look pretty well like the typical round type of pork pie which you might call traditional.

However, when I unwrapped said pie and was happily munching my way through the contents I happened upon the list of ingredients. Now, I had always imagined that a traditional pork pie would be made out of pork and pastry (flour, lard and water) and remembered reading somewhere that gelatine was added to soak up the liquor that pork produces while it is cooking which would otherwise make the pastry soggy. Naive, wasn't I?

Just in case you want to know, this is what I read (The comments in *italics* are mine, not Mr. Cohen's). Ingredients: Wheatflour, cured pork (with preservative E250) (*Okay, I'll buy that. I don't want to catch anything*), animal fat (*Are they ashamed to name the animal?*), water, soya flour (*Oh well, I suppose I should have expected*

something like that), starch, salt, gelatine, vegetable oil, spices, flavouring (*What flavour - strawberry?*), flavour enhancer (monosodium glutamate) (*aargh!*), stabiliser (E407) (*Well, it didn't fall over.*), sodium phosphate (*Huh?*), antioxidants (E304, E307) (*It wasn't rusty.*), herb extracts, colours (E110, E124, E128) (*No, it wasn't striped, or even blue.*), caseinates (*Sounds like wood glue to me.*).

So there we are then, traditional can mean all those things, can it? Now, I don't want you to go around thinking that I want all preservatives taken out of cooked food products - I would be the last person to wish to die of food poisoning - but I would have expected a traditional product to have been produced specifically without the use of vegetable protein in place of some of the meat; flavour enhancers and artificially added colours.

Now, I know that this is somewhat divorced from the subject of beer, but similar things are done to beer, though hopefully not to such a great extent to real beer as to the above mentioned pie. Perhaps the best known adjuncts used in beermaking are sugars and flaked maize which increase the original gravity of the brew more cheaply than malted barley - although maize does have the side benefit of controlling the nitrogen content of the brew which in turn helps the clarity of the finished beer. This is particularly the case if the malt is not of the very best quality - often a function of the weather during the growing season.

I remember a few years ago when Roger Protz, then editor of *What's Brewing*, mentioned the use of onions in the production of the wares of a certain brewery he received a letter couched in turt terms indicating that the brewery did not use them any more.

I would not say that the use of adjuncts is totally wrong or even that it necessarily gives an inferior product, but I do feel that, in line with other food products, the brewers should be forced to state all the ingredients of their beers and also to state the proportion of malted barley used in the brew. From my limited knowledge, picked up as an amateur interested in what he is drinking, I am convinced that a lot of people would be very surprised to learn what actually goes into their favourite brew.

I would add, as well, that there are breweries who brew very successfully using only malt, hops, water, yeast and finings. Possibly the most notable are Castletown and Okells breweries in

cont.

