



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

LONDON DRINKER



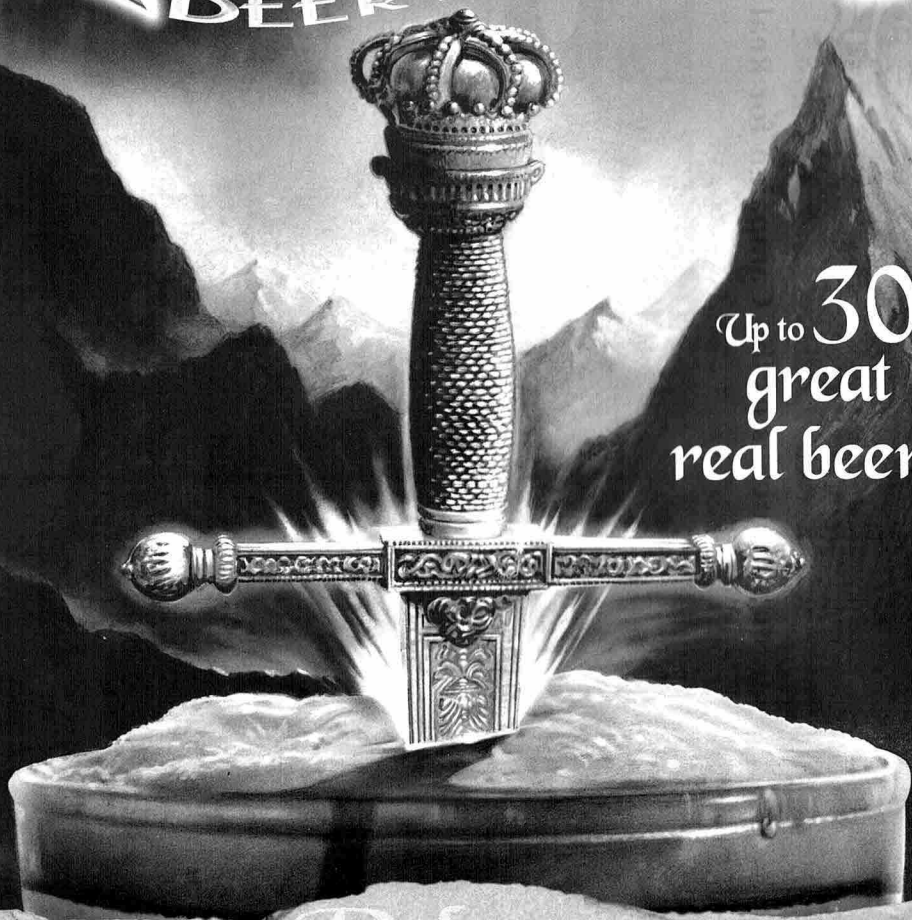
THE ROSE OF DENMARK

Photo: Steve McGarrity

WETHERSPOON'S

Legendary BEER FESTIVAL

Up to 30
great
real beers.



Release
Date

WED 31 OCT - SUN 4 NOV

Central London dates: Mon 29 Oct - Fri 2 Nov



for pubs which serve
the perfect pint.
Over 440 accredited
JD Wetherspoon freehouses.



Subject to availability
for a limited time.
Participating freehouses.

Editorial

When I was asked to write this month's guest editorial I didn't know what to write about. I sat myself down in a quiet corner of my local and as I sipped I got to thinking. Why was I there and not next door? Why was I drinking a pint of bitter there and not in a bar down the other end of town? What was it that made me go back time after time?

Well, here are the answers. I like a reasonably priced pint, served in excellent condition at the right temperature in a lined glass.

This got me thinking about the changes in serving a pint in a pub. The sparkler, that little addition to the outlet, that creates a tight creamy head on even the thinnest, most bland beer. The way it does its job is to force the natural gas that is produced back into the beer to give it the head that the ad men would have us believe we want on a pint.

Well I for one do not want an unnatural head on my beer. 'So you want a flat pint?' they ask. No I reply. What I want is the beer pulled straight into the glass with a smooth steady pull. Without a sparkler most bar staff tend to pull a pint as fast as they can, finishing off with three or four short rapid pulls to try for a head that they feel your really want.

Another issue is the swan neck, designed to reduce the volume in the line, thereby reducing the wastage when pulling beer through or line cleaning. The biggest down side to a swan neck is it is virtually impossible to pour a pint without having the end of the pipe at the bottom of the glass. As the beer is poured on the down stroke it is partially sucked back on the return stroke. Then the whole thing is repeated over and over until the glass is nearly full and then the glass being lowered as the bar staff struggles to ensure a full pint is poured.

The swan neck itself, by design, is an unhygienic piece of dispensing equipment. To pull a pint with a swan neck you need to immerse the end in the beer you are serving. But of course the equipment is sterilised between pints!!!! Isn't it?

Anyone who regularly attends beer festivals will know that regardless of whether the beer is a mild, bitter or porter it is just as tasty served by gravity. Most pubs, however, don't have the facilities to serve beer this way so a return to the larger bore 2-pull beer engines is clearly a better way to serve beer. After all there hasn't always been sparklers to give a tight creamy head and my northerner will admit that a decent pint tastes better without them.

KEVIN REEVE

FORTHCOMING FESTIVALS

- 3 - 6 Oct **24th Bedford**
Corn Exchange, St Paul's Square, Bedford
- 4 - 6 Oct **3rd Twickenham**
York House, Richmond Road, Twickenham
- 11 - 13 Oct **8th Croydon**
Wallington Halls, Stafford Road, Wallington
- 18 - 20 Oct **Oxford**
Oxford Town Hall, St Aldates Street
- 25 - 27 Oct **Harlow**
The Old Ski Slope Club House
Nr Harlow Town Railway Station
- 26 - 27 Oct **Hampshire Downs**
St Luke's Hall, Overton
- 1 - 3 Nov **Beer on Broadway XIV**
Ealing Town Hall, New Broadway, Ealing W5
- 9 - 10 Nov **8th Woking**
Woking Leisure Centre, Woking Park
(Admission By Ticket Only)

ON OTHER PAGES

<i>News Update</i>	5
<i>Letters to the Editors</i>	11
<i>London Pubs Group</i>	13
<i>London Pubs of the Year</i>	14
<i>Branch Update</i>	17
<i>Early Risers</i>	21
<i>Opening Hours</i>	24
<i>Drinking in Upminster</i>	26
<i>Down Cotswold Way</i>	29
<i>What's in a Name</i>	31
<i>Capital Pubcheck</i>	33
<i>Lesbian & Gay News</i>	39
<i>From Our Archives</i>	41
<i>Crossword</i>	43
<i>Idle Moments</i>	45

**SEEK OUT
ADNAM'S**
at discerning
outlets
**ALL
OVER
LONDON.**

