

HOP PRESS



July 1992



LOCAL CAMRA EVENTS

- Sunday, June 28th, 1pm Family Social
Junction Inn, St. Denys
It is hoped that this will become a regular social event,
taking place at the Junction on the last Sunday in each
month.
- Saturday, July 4th, 8pm Independent's Day walkabout
Starting at New Inn, Bevois Valley
A pub crawl of the independent brewers houses. Moving
on at 8.30pm.
- Tuesday, July 14th, 8pm Branch business meeting
Talking Heads (formerly Red Lion), Portswood Road
All welcome. Eldridge Pope Ales (including Blackdown
Porter).
- Saturday, July 18th Brakspear brewery trip (Henley)
Meet at Southampton Central Station at 10am
Coach trip £8.50/head. Phone to reserve places.
- Saturday, July 25th Isle of Wight Cycle/Bus Trip
Take 10am ferry from Red Funnel terminal
- Sunday, July 25th, 1pm Family social
Junction Inn, St. Denys
- Tuesday, August 18th, 8pm Branch Business Meeting
Venue to be confirmed
Note that this is NOT on the second Tuesday of the month
as usual, due to the National GBBF
- Fri/Sat, October 8-10th Eastleigh Beer Festival
Charity festival organized with Eastleigh Round Table.
Note that this year there will be three evening sessions.
Final details to be announced

For further details, ring Mick or Hilary, 0703 556907

HOP PRESS



Contents:

Editorial.....	3
Camra Majority	6
Machinations At Marston - 1	8
Beer Festivals	9
Local Branch Comes Of Age (Dave Juson)	11
New Brews News (Rob Whatley).....	13
Machinations At Marston - 2.....	16
The South Western	16
Insight - Platform Tavern (Chris Brown)	17
Anagram Competition	19
Pubs News (Rob Whatley).....	19

Issue number 33, July 1992.

Editor: Mike Etheridge
32 Woodland Close
Thornhill
Southampton SO2 5RD

Published by CAMRA,
Southern Hampshire Branch

Printed by Sarsen Press,
21 Hyde St., Winchester



STEVE AND LYN

welcome you to



**OPEN
ALL
DAY**

THE EXCHANGE

1792 Established

SOUTHGATE STREET, WINCHESTER

Telephone (0962) 54718

**Courage
Best Bitter & Directors
PLUS TRADITIONAL CIDER**

- **VALUE FOR MONEY PUB FOOD (ALL DAY!)**
- **LIVE MUSIC**
- **BEER GARDEN**

HELP THE REAL ALE CAUSE.....DRINK IT HERE!!

Editorial

In March, the government announced that legislation concerning the definition of a pint of beer will be enacted at last. The law, requiring a 'pint' to contain a full 20 fluid ounces of liquid, regardless of any head, had been on the statute book for decades but was awaiting a Ministerial 'Order in Council' to set the date for it to start.

Previous Governments, of both persuasions, had resisted calls to set a date, leaving weights and measures inspectors virtually powerless to prosecute even the most blatant cases of short measure. Notwithstanding changes of priorities following the recent election, the law will operate from April, 1994.

To ensure that the customer receives a full pint, oversize glasses will be mandatory, a line just below the rim of the new glasses will mark the one pint level. Currently, glass makers produce 22 and 24 ounce glasses as well as the familiar 20 ounce 'brim measure', it is not yet clear whether the manufacturers will produce any other sizes, although a 21 ounce glass would be probably be welcomed in the South where we do not expect a large head on our beer. Any head must be served above the line, even draught stouts such Guinness will have to comply.

At present, there are estimates that, nationally, drinkers pay £400 million a year for froth and air. On average, pints of beer are served about one fluid ounce short (5%). With an average price of around £1.50, this represents 7.5 pence worth of beer. Dismay and outcry would follow if beer were to rise by 7.5 pence as the result of a brewery or budget increase yet short measures represent a hidden price premium on beer of which few people are aware. Of course, if the law is properly enforced, it will take 7.5 pence off of the publican's profit margin on every

pint. The trade will not accept this, so compensating price rises will be introduced; it will be interesting to see the varied explanations that will be given for these rises!

As could be expected, the Brewers' Society has reacted angrily towards the new legislation. They claim that the traditional handpump is unsuitable for serving a full pint and that handpumps will have to be ripped out to be replaced by more expensive metered electric dispense systems. This, together with the requirement for new glasses, will, in the Brewers' Society view, add 14 pence to a pint! They maintain that the law is unnecessary, arguing that customers can always ask for a top up if they are unhappy with their measure.

This is just the kind of response that CAMRA has come to expect from the Brewers' Society. The threatened increase in price is a combination of scare-mongering, intended to stall the new legislation and an attempt to more than make up for the lost margins. Claims that handpumps would have to be abolished are hysterical over-reaction or perhaps just a smoke-screen to hide the real reason for a price rise. One thing is certain, the violent reaction and the suggested price impact is absolute confirmation of the present incidence of short measure.

CAMRA believes that the assertions of the Brewers' Society are misguided. It is perfectly simple to serve a full pint of beer with a handpump - the amount per pull is adjustable and any pump can be set up such that a couple of pulls virtually fills the glass, leaving just a slight top-up to reach the line exactly. In fact, lined glasses make it easier to serve a pint, as the space above the line can be used to contain the head from a lively beer or to create a foaming head for

those that prefer one. Bar staff would quickly become accustomed to checking to see if the liquid level reached the line. Lined glasses are already in use in many parts of the country and they have not proved to be any problem. As for the brewers' suggestion that it is a commonplace act to ask for a top-up, those who have tried will be all too familiar with the surly response that this request often elicits. Most people visit a pub for a pleasant relaxation, not for a stand-up row! It is the publican's duty to supply a proper measure, not the customer's task to argue for one.

The cost of replacing glasses has been cited by many in the trade, as prohibitive. However, breakages and hygiene requirements give rise to a continuous replacement; in most pubs the entire stock of glasses are replaced in the course of a year or so. If pubs were to start phasing in lined glasses this year, the old style will have been replaced, at no additional cost, by the time the law comes into effect.

Most readers will have noticed that brewers have, in their mass media advertising, tried to accustom us to beer being served with a giant head. As an example, the Boddington advertisements depict a pint with nearly an inch of head, in a brim measure glass. Whitbread's internal trade magazine advises landlords that it is 'traditional' for Boddingtons to be served under such a thick layer of froth. Do you believe that Whitbread have adopted this policy out of respect for tradition?

CAMRA does not believe that the new law should justify a price rise. The brewers owe the drinkers quite a few billion pounds for decades of short measure, it would be a nice gesture for them to accept the new regulations and to absorb the cost increases. Pigs may also be induced to fly but probably not voluntarily!

James and Monica Kidd welcome you to:



THE COMPASSES INN

Damerham

**Traditional Real Ales. Large Garden.
Pool Table. Public Bar. Accomodation.
Dining area, Extensive Menu (Daily Specials)**

3 miles west of Fordingbridge on the B3078 TEL: 07253 231

John & Mo Welcome You To

THE NEW INN

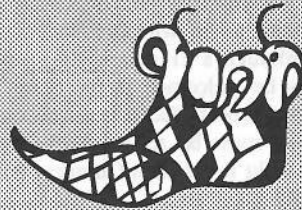
Gales Ales
BBB . GBB . 5X . HSB

Bar Lunches

(MON - SAT: 12.00 - 2.00; SUN: 12.30 - 2.15)

Selection of Continental Bottled Beer
Over 20 English Country Wines
Over 40 Single Malt Whiskies

Bevois Valley Road
Southampton -- Tel 228437



The Shoe Inn

Plaitford, Romsey, Hampshire.

Smiler and Anita Huntley.

Real Ales

Traditional fayre.

Always a friendly welcome

Tel: 0794 22397

EILEEN AND STAFF OFFER A WARM WELCOME at:

THE RICHMOND INN

A MARSTONS REAL ALE HOUSE

- **MERCIAN MILD,**
- **BURTON BITTER,**
- **PEDIGREE.**
- **BEER GARDEN.**
- **FEATURED IN THE GOOD BEER GUIDE**

108 PORTSWOOD ROAD
SOUTHAMPTON
TELEPHONE: 554523



Camra Majority

Long known as Europe's most successful consumer group, CAMRA this year reached 21 years of age.

It all started in Ireland when four journalists on holiday were enjoying a pint of stout. In the Dublin bar they reflected ruefully on the parlous state of British beer and decided, by their own admission light-heartedly, to start A Campaign. The catchy name that they resolved on was the Campaign for the Revitalisation of Ale.

In 1971, beer in the average pub was a gassy, cold, and sterile tasting, characterless substance. Beautiful bigness was in the ascendancy, brewers such as Watney with its Red Barrel were forcing their national brands of keg beer upon drinkers, at the expense of long established, flavoursome, local brews. Brewery amalgamations and closures were almost daily occurrences. With the advantage of being professional journalists, our four pioneers were able to launch their campaign with a lot of publicity and instantly they struck a chord with the British public. Interest grew explosively, meetings and demonstrations were well attended and soon branches were forming throughout the land to fight the big brewers.

Soon their whimsical idea had become a serious national consumer organisation, the name quickly shortened to the present, more pronounceable, Campaign for Real Ale, often shortened to CAMRA. Real Ale was a term coined by CAMRA to encapsulate all of the qualities of beer brewed and served in the traditional style.

Within ten years the Campaign had reversed the tide of keg beer and the national brewers turned their attentions to a new market - the fake, inferior, British-brewed lagers. Backed by huge mass advertising budgets these ersatz products have yet to be

vanquished. CAMRA recognises the vast diversity of excellent lager style beers brewed in such places as Bavaria or Czechoslovakia but we have nothing but contempt for the pathetic British 'lagers' with their preposterous Germanic names.

The interest that CAMRA engendered in the re-birth of Real Ale led to the opening of dozens (now hundreds) of new small breweries such as the local one at Ringwood. These small brewers did not have an easy time as the monopolistic practices of the large brewers made it difficult for them to find outlets for their products. However, the popularity of traditional beer continued to grow and the large combines, some of which had committed Real Ale to history, had to perform about-turns and re-introduce handpumps to their bars. Now, in the nineties, Real Ale is a growth market in the brewing industry.

As time has passed CAMRA has become not just a single issue campaign for a beer style but is now a consumer group that represents the pub-goer on a whole range of issues such as brewery take-overs and closures, loss of local brews, prices and, with our particular interest in preserving the essential quality of 'pubness' we are deeply involved with the very fabric and organisation of our licensed estate.

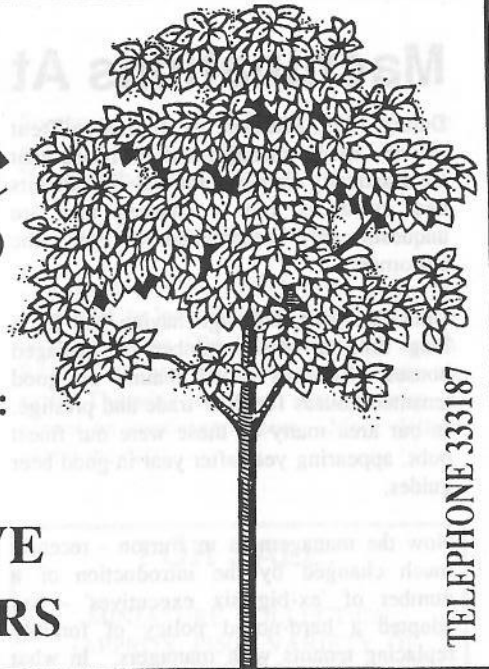
Membership is now an all time high at over 32,000 and still increasing. CAMRA is run by its members through a Branch, Region and National structure. We also rely on you, the discerning consumer, for without your good sense Red Barrel, Double Diamond, and Tankard would still be adorning the bar. We can only guess what challenges the brewers will throw down to us in the future but CAMRA will be there to meet them! Here's to the next 21 years!

The Bay Tree

(New Road Southampton)
Is now back to
GALES

Liam and Frank welcome:

HEIGHLY
SELECTIVE
BOOZERS



TELEPHONE 333187



Thumping
GOOD BEER

RINGWOOD BREWERY (0425) 471177

Machinations At Marston - 1

During 1991, Marston, the Burton-on-Trent brewer, made management decisions that are drastically changing the way in which its tied estate is run - changes that are unquestionably detrimental to you, the customers.

Until last year, although having had for a long time a small number of managed houses, Marstons relied mainly on good tenanted houses for their trade and prestige. In our area many of these were our finest pubs, appearing year after year in good beer guides.

Now the management in Burton - recently much changed by the introduction of a number of 'ex-big six executives' - has adopted a hard-nosed policy of forcibly replacing tenants with managers. In what might seem a topsy-turvy policy, these evictions have not been of the few indifferent or un-enterprising tenants but have been concentrated on the very best entrepreneurial landlords, landlords with decades of loyal service to a once proud Company. Marston's heavy-handed approach is a disgrace, perpetrated for paper gains at the expense of the Company's good name and the customer's wishes. Even the hoped for corporate financial gain will probably prove illusory as sales have dropped, in some cases considerably, at the pubs concerned.

Although there are good managers, as equally, there are bad tenants, the best managed house can rarely have the atmosphere of a good tenancy - for quite simple reasons. The tenant is likely to want to stay in the house and become part of the community, the manager, especially if a good one, will be looking toward promotion and moving on. The tenant has an immediate interest in the business, every customer who leaves with a good feeling

about the pub is potential future income; the salaried manager almost has a vested interest in keeping the pub empty to minimise the labour! Tenants are in general an irascible, quirky bunch, given to somewhat exaggerated character traits but providing a welcome diversity of styles to their houses; managed houses however have to propagate a corporate design and image - idiosyncratic is anathema to a big brewery executive. Sadly, Marston's policies have meant that some of the best and most experienced local licensees have left the trade altogether: Denise and Alan from the Bell at St. Cross, Winchester and Pauline and Mac from the Brewery Bar, Botley. Ann and Reg have also retired on leaving the Phoenix, Twyford but happily Paul, their son has taken on the still tenanted Dolphin, just up the road from the Phoenix.

The pub that's A little bit different

Nestling on the edge of The New Forest
The Rockingham Arms has a friendly
'local inn' atmosphere and is ideally
located for country walks.



Canada Road, West Wellow, Hampshire
Telephone: (0794) 22473

FREEHOUSE

- Home cooked bar meals and snacks
- Fine selection of real ales including 'guest' bitters

Wendy and Paul
Broomfield invite you to
come and see for yourself.

Beer Festivals

Great British Beer Festival, August 4th - 8th.

Camra's prestigious, national festival, the Great British Beer Festival is to move again in 1992. Following last year's success at the London Arena in the Docklands the festival now moves West to the famous Grand Hall at Olympia.

The Grand hall opened on Boxing Day in 1886, it has a vast arched glass ceiling which adds to the sense of space and grandeur. The designer, Henry E Coe, allowed for natural ventilation by arranging for the roof to part in the centre; all being well, we hope to be raising the roof once or twice during the festival! Transport to and from the festival could not be easier, Olympia has its own Underground service. The well-proven festival format will continue: again there will be a family room where adults can sit with their children, live entertainment every session, pub games and, of course, 300 different British beers, ciders and perries plus an intriguing selection of foreign beers.

With Camra in its 21st birthday year, it is sure to be a grand event. More details nearer the date, or contact 0727 867201.

Portsmouth Annual Beer Festival, August 21st and 22nd.

As usual, to be held in the Portsmouth Guildhall only three minutes from the railway. Opens Friday and Saturday evenings 6.30 - 11 and Saturday lunchtime 11 - 3.30. Entrance strictly by ticket only; the £4 ticket includes souvenir glass, programme and £1 worth of beer. Tickets available early July, send SAE and cheques (payable to Portsmouth CAMRA Festivals) to: 5 Havelock Mansions, Havelock Rd,

Southsea, PO5 1RX. Tickets will also be available from selected pubs in the Portsmouth area.

Eastleigh Beer Festival, October.

Organized with the Round Table and with all profits to local charities. Once again to be held at the Old Town Hall in Leigh Road. This year we are hoping to have an extra Thursday evening session with a accent on continental beers. More details nearer the date.

FOR SALE.

MINIATURE COLLECTION
(APPROX 1350), VARIETY OF
BLENDS

COMPLETE SET £1250.00, BUT WILL
SPLIT. BUYER(S) TO COLLECT.

TEL 0703 843739 (EVENINGS)

Chipbits Computing

Suppliers to the Gentry
(and the hoi polloi)

For all your business and home computing
needs

Apple, IBM, Amstrad etc

126 Shirley Rd., Southampton Tel 636048

Jackie & Charlie Marsden

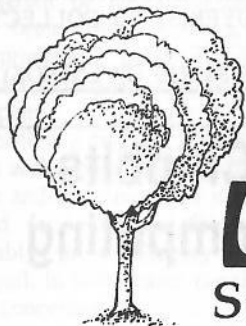
Award Winning Real Ales:
GFB, HBS, Entire Stout,
Summer Lightning.

Lunchtime Menu.
Traditional Pub games

The Waterloo Arms
101 Waterloo Road
Freemantle
Southampton
Tel: 220022

*Hop Back
Brewery*

*Also brewing
in Downton*



The Linden Tree

School Road, Bursledon

*Roger and Denise welcome you to this
Wadworth House to sample one of their four cask
conditioned beers.*

*We offer excellent home cooked lunches, with
no Juke Box or Fruit Machines to annoy you.*

Large Terrace & Garden

Local Branch Comes Of Age

Although CAMRA itself is twenty-one this year, it was eighteen years ago this May that a group of members assembled in a small room at Southampton's Civic Centre and formed the Southern Hampshire Branch. In happy agreement, the meeting quickly adjourned and moved to celebrate at the 'Bay Tree'.

Since its inauguration, the local branch has proved to be one of the most successful in the country and has received much acclaim. The membership of the branch has of course changed over the years and sadly some original members are no longer with us but their selfless contribution will always be remembered. However, happily, there are still founding members around involved in branch affairs.

Given our hard work and achievements over the years, it seemed appropriate to hold an eighteenth birthday celebration - the 'Bay Tree' was the obvious choice. This pub has recently reverted back to Gales after a couple of years as a Bass house and under its new landlord - Mr Liam Mac Cana - the pub is receiving a considerable amount of tidying up and redecoration. Before Gales took the pub back it had been in decline but now the business is turning around and the pub is as lively as ever. Liam is assisted by a business partner - Frank Barnes-Challinor. Frank deals with the commercial and catering aspects of the pub and in addition, he is much in evidence behind the bar.

Celebrations took place on Monday 18th May. The day started at lunchtime when the Sheriff of Southampton opened the proceedings. A champagne cocktail (courtesy of the Bay Tree) was the somewhat unorthodox introduction to a CAMRA event but soothed by this, the assembled dignitaries, guests and branch members paraded to the adjacent park where

Ted Pullen (a founder member) planted a bay tree to mark the occasion. Back at the pub, in a packed upstairs room, the Sheriff then unveiled a commemorative plaque. Addressing the meeting, the Sheriff paid tribute to CAMRA's success and expressed his conviction that real ale was a cause "well worth fighting for".

Next to the podium was the newly elected Member of Parliament for Southampton Itchen - John Denham. He too applauded CAMRA's aims stating that "of all the causes with which I am asked to align myself, Real Ale is one that is truly close to my heart". Short speeches were also given by Ted Pullen, representatives of the present committee and by landlord Liam.

Formal proceedings now over, the party fell to enjoying a magnificent buffet prepared by Frank and served against a backdrop of fresh cut flowers skilfully arranged by the Council Parks Department. It seemed a shame to spoil the spectacular arrangement but after being recorded by several photographs, appetite prevailed over aesthetics!

Very generously, the brewery announced a free-for-all on its products. Gale's Managing Director, Nigel Atkinson, was on hand as was George Turner the General Manager and Derek Lowe the Head Brewer.

After much pleasant reminiscence and exchanges of friendly gossip, the party came to an end. It was a memorable occasion made possible by the hard work, enthusiasm and generosity of Liam and Frank. Thanks also go to last year's branch chairman, Nigel Parsons, for his liaison work and, of course, to Gales Brewery for providing an almost inexhaustible supply of free beer.



**LIZ & ALF
MORRISON**
(With Lyn & Steve Sankey)
invite you to visit



THE RISING SUN



*Extensive Lunch & Evening Menu
Home-made Daily Specials*

BED & BREAKFAST

**Pool • Darts • Crib • Football
Patio Garden & Sky TV**

**14 BRIDGE STREET, WINCHESTER.
TEL: 862564**

New Brews News

Many readers will have noticed that the pub scene has been in upheaval recently, changes resulting from the Mergers and Monopolies Commission investigations. What may have been less evident has been the ferment of activity in the local brewery scene, with new breweries opening, established brewers introducing new products and a couple of well known names reaching the end of their racking lines.

Two new breweries have been established in Hampshire. The Worldham Brewery started production last summer and its Old Dray Bitter won a prize at the Portsmouth Beer Festival. The brewery, located in the village of East Worldham, near Alton, is run by Hugo Sharpe and uses 100% malt to brew its beers. As yet the beer is only available in a pubs near the brewery.

The Hampshire Brewery, based in Andover, also got off to a winning start with its King Alfred's Hampshire Bitter gaining success at the Basingstoke Beer Festival in February. It is run by Simon Paine and Steve Winduss. There is no connection with the similarly named brewery which closed in the early 80's. They are currently supplying a dozen pubs in the North of the county but hope to expand that number in the coming months when they intend to start brewing a second beer, provisionally named Andover Fist.

Another new brew comes from Cook's Brewery, just over the Dorset border at Bockhampton, near Christchurch. Brewer Nigel Cook produces a single beer, Yardarm Bitter. The brewing equipment came from Greenhall Whitley and, unusually for a micro brewer, he also has bottling facilities on site.

Two other new brews have made their way over the Western border, but this time from long established Dorset brewers. Hall and

Woodhouse produced the medium gravity bitter Hard Tackle to mark the occasion of the rugby world cup but it proved so successful that it continues to be available. Hard Tackle fills an obvious gap between their Badger Best Bitter and the powerful Tanglefoot. The national revival of porter has been boosted by Eldridge Pope, with a very well received dark beer, Blackdown Porter, now becoming widely available. We hope that this excellent beer, arguably their best quality beer, will succeed and will be available throughout the year.

The Ushers Brewery in Trowbridge has been saved and is once again an independent company following a management buy-out from Courage-Watney. Some 400 pubs were included in the package although only two are in our area, the Bunch of Grapes at Bishop's Waltham and the King's Arms in Winchester. The fine, strongish Founder's Ale has been revived to accompany Ushers Best. The Grapes however will continue with Courage beers for the time being with the new Founders Ale on Handpump!

There is good and bad news from the Isle of Wight. Former mainland brewers Hartridges have begun to produce beer at their Newport depot. The soft drinks company were brewing in Kent during the 17th and 18th centuries before moving to the Alliance Brewery in Hambledon in 1882. It was such a good brew that Hitler sent the Luftwaffe to stop production in 1942. Their two current Island brews are Nipper Bitter and Newport Best Bitter.

The news of this new brewery helps to offset the sadness of the closure of Burts. Having survived one recent closure and takeover, the Ventnor brewery only restarted production towards the end of last year when Lighthouse Bitter flashed briefly

before drinkers until the second closure this February. The receivers have been contacted by a number of potential buyers so there is still some hope that this long established name may rise again.

Old Devil and Old Grumble have disappeared from local bars as the Wiltshire Brewery have ceased production at their Tisbury site after amalgamation with a Midlands brewery and pub group. Stonehenge Bitter has survived and is now being brewed at Stourbridge in the West Midlands. Whether their small number of Hampshire outlets can remain viable with these lengthy distribution links remains doubtful.

Next time you visit your local check the handpump clips, you could be surprised by what you find!

SMALL BEER

THIEVES who broke into a car ignored the radio and a camera... and stole ten Good Beer Guides.

Nigel Parsons, branch chairman of guide publishers CAMRA, discovered the 1992 books had gone when he returned from a Southampton pub.

He said: "This shows the high esteem in which our guides are held."

The Sun, Jan 1992

Barry & Linda welcome you to:

The Cottage



WADWORTHS

Woolston Road,
Butlocks Heath,
Netley
Soton 455289

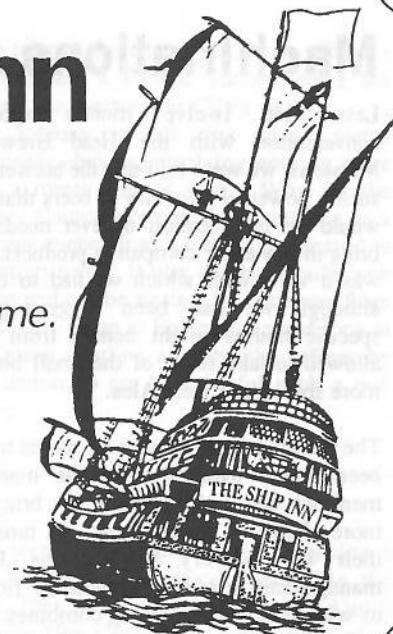
- Children's Garden
- Pub Lunches
- Large Car Park
- Log Fires
- Bar Billiards

The Ship Inn

Owslebury

- Home Cooked Food.
- Marstons Ales.
- Walkers, Horses/Riders welcome.
- Bowling Green.
- Outdoor Skittles
- Large Garden.
- Children Welcome.

Tel Clive or Angela Mansell
on (0962) 777358



Welcome to

The Freemantle Arms

A Family Pub



- MARSTON'S
- MERCIAN
- MILD
- BURTON
- BEST
- PEDIGREE
- SNACKS
- GAMES
- SNUG

Albany Road, Shirley
Tel: (0703) 772092
Mine Hosts Alan & Christine

A warm and friendly atmosphere plus a good beer garden.
Children welcome

Machinations At Marston - 2

Less than twelve months ago, in conversation with the Head Brewer at Marstons, we were told that the brewery had such a powerful portfolio of beers that there would be no question of ever needing to bring in any other company's products. This was a view with which we had to concur although we had been suggesting that specific houses might benefit from being allowed to take some of the small brewers' more specialised Real Ales.

The brewing department now seems to have been totally over-ruled by the marketing men but not, unfortunately, to bring you more choice of decent beer. In tune with their big brewery origins, the Burton management now seem intent on flooding us with brands from the big combines.

A deal has been signed with Allied, to market Castlemaine XXXX in "... selected managed houses". Another plus point for tenancies! Also from Allied, Ansell's Keg Mild will replace the keg version of Border Mild. With the reduction in brew length that will come from dropping the keg product it is easy to predict the eventual loss of the real version as well.

This possibility is underlined by the already announced withdrawal of the Mercian Mild. Mercian is being replaced by another bought-in beer, Banks's Mild, from the Wolverhampton and Dudley Brewery.

Yet another deal is with Scottish and Newcastle to bring in a waggon load of their products - McEwans Lager, McEwans Export and Becks Bier. The John Marston Keg bitter disappears as a result of this deal - who will believe that Marston's own lager will survive for long? On top of all this there is the undecided fate of the Whitbread holding in the Company. Whitbread Investments own 38% of Marstons and have

to reduce this to 15% by November. Any one brewery buying the 23% have, under Stock Market rules, to make a full bid for the Company. Who has enough money? Wolverhampton and Dudley could be a good guess. These are dangerous times.

Will Marstons by, say, 1995 be single product subsidiary brewery of a 2000 pub nationwide Wolverhampton and Dudley?

The South Western

The political row over the South Western, next to Winchester's railway station, rumbles on.

The County Council, against a lot of local opposition, are building a huge, new County Records Office on Station Hill (formerly the site of the Carfax Temperance Hotel, a garage and a fine Eldridge Pope pub). At the station end of the site is a still standing splendid example of Victorian pub design, the South Western, formerly a Marston's house.

The County Council viewed this solid Victorian structure with distaste alongside their new £5m edifice, so they bought it, intending to raze it to the ground, thus 'improving' the view of their erection. Marstons, sensing the chance of a quick buck, persuaded the County to part with almost £400,000 of your money for a pub that independent observers have valued at about £250,000. The City Council were furious at this extravagance.

The pub's customers, un-consulted as ever, formed an action group and quickly collected over 1000 petition signatories. This action was widely covered by the local

media and generated much correspondence. The then local MP became involved and spoke out strongly against the scheme. The Winchester Preservation Trust, meanwhile, is trying to get listed status for the building.

The County Council have now performed a somersault leaving themselves in a totally absurd position. They now say that they will not demolish the pub as they now need it. They need it to convert into union offices despite, as we understand it, NALGO not wanting any new offices! On top of this, the City planning committee

have rejected the change of use to offices - unfortunately a Pyrrhic victory since the County can overturn the City's views. The solution to all this mess seems blindingly obvious, involving nothing more than a minor loss of face. Why do the County Council not retain the building as a pub and re-open it as a free house, leased to an entrepreneur. It was a very popular pub before and can be again - let someone from the County go up to Basingstoke and look at the Queen, nestling amongst the offices by that station, to see how useful such a pub can be.

Innsight : Platform Tavern

A Marston's tenancy, the Platform Tavern is located on Town Quay in the heart of Southampton's old waterfront district - an area rich in the City's nautical past. At one end of Town Quay stands the God's House Tower, once an important part of the City's wall defences, now converted into a museum. The tower, in Victorian times, had a 'time ball' and a cannon, used to synchronise clocks and chronometers. Adjacent is, reputedly, the world's oldest bowling green.

Opposite the Platform Tavern, on land reclaimed from the sea, is the new Town Quay retailing and restaurant development. The pub also serves as an excellent waiting room for the nearby ferry departures to the Isle of Wight and Hythe. In addition to the front entrance on Town Quay, there is also a rear entrance in the quaintly named and ancient, Winkle Street.

The original seaward section of the City walls of Southampton once occupied the site where the Platform Tavern now stands. The



this time and was at first a school - the forerunner of the present King Edward's School. In 1873 the building became a public house, the name coming from the gun battery at God's House, Tower. Not unusually for Marstons, who seem not to do even the simplest research, the pub-sign erroneously depicts a Railway Station scene, although a plaque outside the pub reveals much of the true history.

The Platform has an attractive white-washed facade with black iron-work. Inside, the pub is small and the ground floor comprises the single bar; it is half stone-flagged and half carpeted. One corner has an attractive bar and diagonally opposite a part of the original city wall, discovered during renovation work, is preserved behind glass. An attractive wrought iron spiral staircase leads up to the licensee's accommodation (and the 'ladies'). Overall, the pub exudes a comfortable, lived-in ambience with just a

suggestion of a slightly continental air. One feature that grates in such historic surroundings is the presence of mock Tudor beams, introduced during a former landlord's renovations. The current tenants are Jocelyn and Michael Hendrickx who moved here a year ago after a very successful sojourn at the excellent Junction Inn at St. Denys. They have brought much of their bric-a-brac including probably the world's largest collection of invalid feeder mugs.

The Platform serves excellently kept Marston's Burton Best and Pedigree and the Border Mild, which makes the Platform one of very few traditional mild outlets left in Southampton City Centre. During the winter months, Border Mild may be replaced by the more substantial Merry Monk Mild. Marston's truly formidable strong ale, Owd

continued on page 23.....

The Flower Pots Inn

Cheriton, Alresford, Hampshire SO24 0QQ
Tel: 0962 771318

— FREE HOUSE —
in the Heart of Hampshire
Real Ales

Recommended by CAMRA
Hot and Cold Food at the Bar
Accommodation

2 double & 3 twin rooms (all en-suite)
with TV, and Tea & Coffee making facilities
Campers & Caravans welcome
Large site for outdoor functions
Children's Room

Hot meals
Lunchtimes
and
Evenings

THE SALISBURY

SALISBURY ARMS
SHIRLEY, SOUTHAMPTON

GOOD BEER GUIDE
Bill & Jean invite you to try the
Marston's Pedigree,
Best Bitter and Mercian Mild
-All on handpump.

Hot meals
Lunchtimes
and
Evenings

Winchester Road
Romsey Rd
Angelsea Rd
Shirley High St
Belg

THE SALISBURY

Anagram Competition

Listed below are five anagrams, all of beers that can be found in pubs in this area, can you name them? A suitable prize to the first two drawn out the hat. Send entries to the Editor, not forgetting to add your name and address!

- (1) BLESS HAG
- (2) PROTEIN GROW ROD
- (3) BROODING DEBT STINT
- (4) ACOUSTIC RED ROGER
- (5) HEBREW TERRORISTS SKY BITE

Pubs News

We start this edition of Pub News by updating the ever changing situation around the docks area of Southampton. We reported in the last edition (if you can remember that far back!) that the Frog and Frigate had been sold. That sale fell through and the offer price of £300,000 subsequently dropped to below £200,000. A deal has now been done and the pub has re-opened as a free house. The new owners have two other free houses, the Saddlers Arms at Sutton Scotney and the Parish Lantern at Whiteparish.

Nearby, the Canute remains closed. This former Whitbread house was closed well over a year ago when the building was found to be unsafe. At the time, Whitbread suggested that it would reopen in 1991. The pub is actually owned by Southampton City Council. With many pubs still to be 'divested' under the Monopolies Commission rulings, presumably Whitbread decided not to bother with the Canute. The Council is now restoring the pub and is looking for new tenants, with a preference for either a pub or other leisure use for the ground floor with consideration given to alternative uses for the upper floors.

The Delta Belle in Ocean Village, which was supposedly the first in a proposed chain

of similar pub/restaurants to spread across Europe, was in the hands of the receivers just six months after opening. With the prices it was charging, this was no great surprise. It is still open but a buyer has not been announced. The city's waterfront briefly looked as if it was going to be illuminated by a "floating fun palace", the former North Sea ferry, Tuxedo Royale, which is currently operating on the Tyne. However, plans for the 2000 capacity vessel, which has discos, bars and restaurants, to berth at Town Quay have now mysteriously been withdrawn by European Leisure.

Watching all this turmoil going on around them are Mike and Jocelyn Hendrickx who are now serving up excellent pints of Marstons Beers at the Platform Tavern (see Insight in this edition), having moved from the award winning Junction Inn last year. Also in downtown Southampton, Turpins, in Terminus Terrace has now added a Chinese restaurant to its pub and nightclub facilities making it possibly unique in the country. Plans to turn the former Globe, in Bernard Street, into a bar and restaurant have been withdrawn. The exterior of the historic Red Lion in the High Street has been given a wash and brush up, there has also been a refurbishment of the interior but fortunately

the building's listed status means that it has avoided the excesses of the modern brewery designers.

We noted in the last Pub News that Scullards in the centre of the city had become a chili restaurant. This venture was short lived and so now we are left with an empty space where there was once a handy pub for shoppers. Another Watney pub lost to drinkers is the Newlands in Portswood Road, which was destroyed by fire after being closed for many months.

Whitbread's dissolution of the Berni Inn chain, which they bought from Grand Metropolitan, continues, the Bassett is now a Brewers Fayre. Meanwhile, in Chandler's Ford, the Mount, which had been a Berni since 1986, is now called Hanrahans, has no Real Ale and plugs its American "style" food. A sad development for this venerable former Hotel which in 1934 was visited by the King and Queen of Siam, who took tea in its "beautiful old English garden".

Still in Chandler's Ford, it was standing room only at the Tabby Cat during last summer when thieves helped themselves to an imitation leather Chesterfield - while the pub was open! This 60's estate pub now houses 'The Loft', a soft drinks only bar for youngsters, open Monday to Wednesday evenings. The upstairs function room includes a juke box, football table and dart board and is a welcome development in an area sadly lacking in facilities for this age group. This is an example of a pub diversifying into other activities, a future that may become common in the battle to preserve our pubs, especially in the more rural areas. Another local example is the proposal to establish a Post Office counter in the Ship Inn at Redbridge.

In the last Pub News we reported that the Plough at Sparsholt had been bought by Wadworth. When they began extensive alterations they knocked out a couple of

thirties style fireplaces to discover that they were hiding inglenooks thought to date back more than 300 years. The Devizes brewers have also purchased the Golden Lion on the Alresford Road in Winchester. After a considerable closed period for complete renovation the pub has now re-opened and should prove a welcome improvement to this part of the City. In central Winchester, the Riverside Inn has reopened as the Louisiana, a jazz bar-restaurant. Allied Real Ales were on offer at the time of our visit.

Attempts by neighbours to close down the Bede's Lea in North Baddesley last year, following complaints about noise and rowdiness, have failed. The village's other pub, the Baddesley Arms, has been purchased by Devenish, who have changed the name (and a lot more!) to produce the Steak and Stilton. Devenish, who have also bought the Rising Sun in Shirley from Whitbread, are to call another recent acquisition in Fareham the "John Devenish Cheese and Ale House". We can hardly imagine what fate awaits the Rising Sun. If this trend spreads and other brewers start to rename their pubs after what is sold within, the results could prove interesting. Might we look forward to: the Burger and Fake German Lager, the Smoky Bacon Crisp and Cloudy Pint or the Stale Cheese Sandwich and Freezing Keg Mild?

To the North of Romsey, the Dukes Head, at Greatbridge and the Bush Inn, at Newtown are both now free houses, having escaped from the clutches of Whitbread.

Carole and Kevin Lockstone are the new hosts at Romsey's Dolphin Hotel which has been refurbished and now incorporates a restaurant and "Stones" wine bar. Staying in Romsey, last year new licensees Elizabeth and David Stevenson oversaw a major refurbishment of the Sun Inn and the town's Angel Hotel is now more of a French restaurant than a pub. At nearby Ampfield, the White Horse underwent

THE TOWER TAVERN

Free House / Bistro

Osbourne Road, New Milton 0425 - 618464

A fine selection of 'Real Ales', Stouts and Lagers.

Lunchtime food as prepared by the *MAD* chef!

Bistro open: Wed, Thurs, Fri & Sat nights

substantial alterations during last summer and became another of Whitbread's Wayside Inns. Now it has been joined by the Bear and Ragged Staff in advertisements which suggests that Wayside Inns provide all that is best in the traditional English pub. Although these advertisements admit that Wayside Inns is a subsidiary of a large brewer, the word Whitbread does not appear anywhere in the text. An oversight surely? They can not think that a mention of Whitbread would put customers off, can they ...?

In the Forest, two more former Whitbread pubs are now free. The East End Arms in the eponymous village (stocking Ringwood beers) and Royal Oak at Woodlands which now goes by the name the Gamekeeper. The alias list lengthens. Henry's at Totton has reverted to its former name, the Red Lion. At Lyndhurst a "new" pub has appeared, we have featured the Enchanted Cottage Tea Rooms in the past but visitors will now be greeted by the sign of the Bolton's Bench Inn! At the time of our visit Brakspear and Bass beers were on offer. Another, reopened in the summer, the Ventana at Barton-on-Sea. Perhaps the most ludicrous name change occurred in Lymington where the Red Lion is now Champagne Charlie's. The re-christening was attended by Oliver Reed who is a friend of the licensee, Charles Taylor. Another of the town's pubs is now the rather twee Bosun's Chair, the former Coach House is now a Wadworth's pub and has been extensively altered.

At Pennington, the Musketeer now sports a unique bronze sculpture as its sign. Staying with the art theme, another Forest pub, the Hare and Hounds at Sway, recently had two antique carved pine pigs, worth £300, stolen. Recovery may be difficult unless somebody squeals.

At the Eastern end of our area, the Fountain at Hedge End, has been given a £190,000

face-lift. Unplanned changes occurred at the already closed Maypole where a fire was started in the pub. Those who appreciate good architecture will be delighted to hear that the building is unlikely to survive. Unfortunately however, it is also unlikely that another pub will reopen on the site, leaving an already under-pubbed area even worse off. The Dolphin at Botley is now the Garrison and has a Cromwellian theme. In West End the Collared Dove has reverted to its original name, the Sportsman.

Customers of the former Black Horse at Shedfield must be feeling a little confused. At the end of 1990 a police objection to a transfer of the licence was overturned and the pub reopened under the sign of the Vintage Inn. Less than a year later the sign changed to that of the, perhaps more apposite, Mad Hatter. Also in Shedfield we welcome new licensees to the village's other pub, Sam's Hotel; Maurine and Maurice Quike are formally of the Roll Call Butlocks Heath. Maurice and Pat O'Brien left the Lapstone during the summer after many years of providing excellent beer and food which led to the pub's regular inclusion in the Good Beer Guide. We wish them well and welcome new licensees Dennis and Clare Pavier. Further East, at Dundridge, the Hampshire Bowman has got rid of its Gale's beers and replaced them with the beers of King and Barnes - Sussex Bitter, Festive and Old. These, as with the other beers, are all on gravity dispense. Gravity also serves the beers in the Flower Pots at Cheriton where there is a range of guest beers in addition to regulars such as Archers Village, Ringwood Best and Hop Back Summer Lightening. There is also talk of a possible home-brew operation. The hosts are now able to welcome paying guests to their new accommodation in a converted barn, 5 rooms all with en suite facilities. At long last Whitbread have opened the former Grange at Providence Hill, Bursledon as a pub, the Windhover Manor, although as a Brewers Fayre establishment it is unlikely to

appeal to the discerning drinker. Meanwhile the Grange pub at Netley, which opened a couple of years ago, is now owned by Star Hotels, who also run the city centre hotel and a handful of other pubs.

We cannot end Pub News without mentioning one of the most significant real ales gains of all time. The Winchester Club now sells Fuller's London Pride although turnover appears a little slow, and Arthur Daley is still on the VAT's. Finally, a recent advertisement featured perhaps the most unholy Trinity ever to appear together. It invited customers to visit a Beefeater to win tickets in a Heineken sponsored competition to see Dire Straits in concert.

Platform Tavern - continued from page 18

Rodger, is also available to warm most cold winter nights. Excellent home cooked food is served every lunchtime except Sunday. A bar billiards table provides a suitably restrained sporting element.

The Platform, in its current incarnation, can be summed up as a very welcome boost for the Real Ale scene in a part of the city that needs it most. It provides a wonderfully cosmopolitan mixture of clientele - always someone willing to discuss putting the world to rights. If you are shopping in Southampton or catching one of the ferries and feel the need for a relaxing pint you can be sure of a friendly welcome here.

PAT & JOHN GREEN WELCOME YOU TO

The
RACK & MANGER

FOUR MILES FROM WINCHESTER
ON THE STOCKBRIDGE ROAD

LIVE MUSIC EVERY SATURDAY NIGHT

Wide range of Hot & Cold Snacks always available.

Bar Games: Darts & **Round** Pool Table.

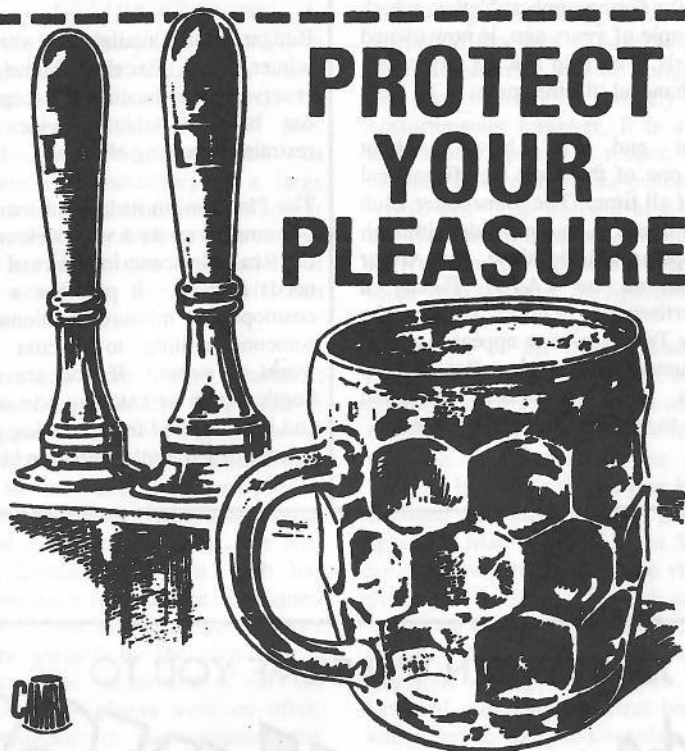
"Golden Oldies" Disco every Sunday night.

Large Car Park, Children's Garden,

AND A FULL RANGE OF:

MARSTONS REAL ALES

**PROTECT
YOUR
PLEASURE**



JOIN CAMRA NOW

Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) to
CAMRA, 34 Alma Road, St. Albans, Herts AL1 3BW.

APPLICATION FORM

NAME

ADDRESS

.....

..... POST CODE

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association. I enclose a cheque for £10

Signed Date

**GREAT BRITISH
BEER FESTIVAL**



4th-8th August 1992
Olympia, London

- Britain's biggest & best Beer Festival ●
- Live entertainment every session ●
- Real cider and perry ●
- 300 different beers ●
 - Foreign beers ●
 - Pub games ●
 - Family Room ●

For further information contact:-

**CAMRA, 34 ALMA ROAD
ST. ALBANS, HERTS AL1 3BW
Telephone: 0727 867201**

Special rates for parties





PUBLISHED BY CAMRA LTD.

© 1992