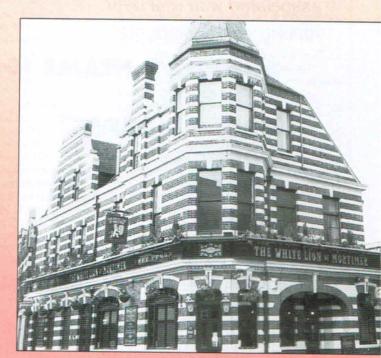


LONDON DRINKER



THE WHITE LION AND MORTIMER (May 1996)

Mitcham Photo: Andy Pirson

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

Vol 21 . No. 7

AUGUST 99

LORD FREE HOUSE STANLEY

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Statistics recently released by the Brewers & Licensed Retailers Association (BLRA) suggest that the sales of real ale are in terminal decline, having fallen for the fourth year in a row. City pages are full of doom & gloom stories about the demise of regional brewers like Mitchells, Morland, Wards and Vaux.

These figures are in contrast to the results released by several regional breweries, including Fullers, Youngs and Greene King, who suggest that business is booming. So what's going on?

The decline in real ale sales started in 1995 following the success of Caffreys - a new type of keg beer introduced by Bass. Following Caffreys success, Bass reduced the production of its real ales, most notably Draught Bass. Having witnessed Bass' success, other breweries leapt onto the bandwagon, using the excuse that they were 'satisfying demand'. A more likely explanation is that they were meeting their accountants' demands. Nitrokeg beers are a brewery accountant's dream their long shelf-life guarantees no waste and the universal acceptance of their creamy head means that short measure, i.e. increased profits, is guaranteed. In the brewing industry, theproduction rates of the national breweries overshadow the combined production by all other breweries. National breweries' market share exceeds 90%. due to the number of pubs who are forced to sell their product. Consequently, if they choose to produce and market alternative products to real ale, the total real ale sold will inevitably fall. I'm sure someone could produce statistics to show that more new real ales were produced last year than new keg beers. However, the big breweries can distribute their products much more widely than micro-breweries or regional breweries can distribute theirs. For the same amount of real ale to be produced, a 5% reduction in real ale produced by national breweries would require an increase by the remaining breweries in excess of 50%.

I contacted the BLRA's Press Office to ask whether the BLRA record results for different sizes of brewery and whether they could confirm that the trend in the decline of real ale is consistent for breweries of all sizes. Not surprisingly, they responded that they did not record that information and suggested that I should contact CAMRA HQ.

Mike Benner, CAMRA'S Head of Campaigns and Communications said that CAMRA's Brewery Liaison Officers do ask their breweries for their annual production figure, but the response from the breweries is "very patchy". Mike added, "We're tired of hearing half-truths about the regional brewing sector when several important independent brewers are announcing increases in real ale sales,

profit increases and investment plans. Despite the latest official sales figures, which indicate a decline, real ale remains central to the success of many family and regional breweries."

Nevertheless, CAMRA urgently needs to address the problem of declining total real ale sales. In July's edition of What's Brewing, the Managing Director of Britain's biggest regional brewery, David Thompson suggested that real ale will only survive if the Campaign understands that quality is the key to survival, rather than a wide range of beers.

I would argue that most CAMRA members support this view. CAMRA's most well-publicised quality-related campaigns revolve around outlawing the use of applied gas to prolong the life of real ale. In order to sell the full range of their beers, McMullens and Shepherd Neame breweries recommend the use of applied gas in their managed pubs - perhaps they should heed Mr Thompson's words and save us all some time...

In my opinion, CAMRA needs to divert its attention away from the transgressions of independent breweries towards the abuse of power by national breweries. CAMRA's Real Ale Fighting Fund is a new initiative that will be used to pay for a major advertising campaign to promote real ale and to combat the national breweries blurring the distinction between real ale and nitrokeg beers. Readers can donate to the Real Ale Fighting Fund at the Information Stand at the Great British Beer Festival.

Andy Camroux

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Adnams fine Suffolk ales including

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Viaduct Tavern, 126 Newgate Street, EC1
Butlers Head, 11 Telegraph Street, EC2
Magpie, 12 New Street, EC2
Throgmortons, 27a Throgmorton Street, EC2
Red Lion, 8 Lombard Court, EC3
Ship, 11 Talbot Court, EC3
Walkers of Fenchurch, 18 London Street, EC3
Black Friar, 174 Queen Victoria Street, EC4
Old Bell Tavern, 95 Fleet Street, EC4
Walkers of Holborn, Norwich Street, EC4
Williamsons Tavern, Groveland Court, off Bow Lane,

Bloomsbury Tavern, 236 Shaffesbury Avenue, WC2 Coal Hole, 91 The Strand, WC2 Globe, 37 Bow Street, WC2 Marquis of Granby, 51-52 Chandos Street, WC2

Argyll Arms, 18 Argyll Street, W1
Barley Mow, 8 Dorset Street, W1
Clachan, 34 Kingly Street, W1
Dog & Duck, 18 Bateman Street, Soho, W1
Northumberland Arms, 43 Goodge Street, W1
Shelley's, 10 Stafford Street, W1
Three Greyhounds, 25 Greek Street, W1

Leinster Arms, 17 Leinster Terrace, W2
Catherine Wheel, 23 Kensington Church Street, W8
Devonshire Arms, 37 Marloes Road, Kensington, W8

Clifton, 96 Clifton Hill, St Johns Wood, NW8

Antelope, 22 Eaton Terrace, SW1
Golden Lion, 25 King Street, St James's, SW1
Paxtons Head, 153 Knightsbridge, SW1
Red Lion, 2 Duke of York Street, SW1
Walkers of St James, 32a Duke Street, St James's, SW1
Walkers of Whitehall, Craig Court, 15 Whitehall, SW1
Australian, 29 Milner Street, SW3

Doggetts Coat & Badge, 1 Blackfriars Bridge, SE1 Horniman at Hays, Hays Galleria, Tooley Street, SE1 Old Thameside Inn, Pickfords Wharf, Clink Street, SE1 Southwark Tavern, 22 Southwark Street, SE1



-Brewery News

YOUNG'S MAKE A BEELINE FOR WAGGLE DANCE

Young's, the London independent brewers, have bought the Waggle Dance brand of honey-flavoured cask and bottled beer. Waggle Dance, named after a ritual performed by bees when a source of nectar is identified, has been brewed by Wards of Sheffield, part of the Swallow Group, since 1995.



The Sheffield brewery closed last month and Young's stepped in to rescue the 5.0% goldcoloured beer, which is one of the best-selling premium packaged ales in Britain's supermarkets and off-licences.

Young's sales

and marketing director Stephen Goodyear said: 'Waggle Dance will strengthen our portfolio of take-home brands, which includes Young's Special, RamRod, Special London Ale, Damselfly, Acclaim and Luxury Double Chocolate Stout.

'We also see an opportunity to promote the cask version of Waggle Dance, both in our own pubs in the Home Counties and in our extensive free trade throughout Britain.'

Brewing of Waggle Dance, a dry beer with a fine balance of malt and hops, has already begun at Young's 400-year-old Ram Brewery in Wandsworth.

From a Young's News Release

FULLER'S ANNOUNCES PROMOTIONS WITHIN ITS BEER AND INNS DIVISIONS

Fuller Smith and Turner PLC has announced two promotions with effect from 1 July 1999. John Roberts, who is on the main board and currently Marketing Director, will be promoted to Beer and Brands Director responsible for all matters involving Fuller's Beer Company. Harri Owen, currently New Concepts Manager, will be appointed a Technical Director of the Company as the Bars Division Director of Fuller's Inns. She will continue to report in to Simon Emeny, Retail Director.



John Roberts - promoted to Beer Brands Director responsible for all matters involving Fuller's Beer Company Fuller's Beer Company is in the enviable

position of bucking the trend by increasing its cask beer sales in a declining market. Fuller's share of the national cask ale market rose by 19% during 1998. By continuing to invest in its production facilities, its people and its brands the Company has been able to make headway in a market suffering a downturn. John has been instrumental,



Harri Owen the new Bars Division Director of Fuller's Inns

in achieving these results and is tasked with continuing to drive the business forward.

Harri will continue to expand the Bars division of which 'The Fine Line' forms a major part. This concept for Fuller's, headed by Harri, has already attracted both consumer and industry awards

During 1999, the Bars

division aims to open six new sites, bringing the total to thirteen bars in two years. This programme represents a major part of Fuller's current expansion.

From a Fuller's Press Release

-Brewery News

BURNTWOOD BITTER TASTES JUST GREAT

prinkers who enjoy the taste of the award winning Burntwood Bitter, which is brewed in Brentwood, will be able to find out what makes their taste buds tingle thanks to the latest tasting notes being produced by The Mighty Oak Brewing Company.

Director of The Mighty Oak Brewing Company in Prospect Way, Hutton, Brentwood, Mr. John Boyce, said: 'Wine companies produce tasting notes explaining how they produce each vintage and how best to serve their product to enjoy it at its best and, as the production of top quality real ales is a similarly precise art, we have decided to produce tasting notes for our own beers.'

The latest tasting notes to be produced are for Burntwood Bitter, the beer that has won two CAMRA East Anglia Beer of the Year Awards. The Tasting Notes state: 'Burntwood Bitter is an exceptionally fine, well balanced beer, combining a rich, malty flavour with a distinct hop character. It is produced from the finest floor malted Maris Otter malt. Chocolate and amber malts give it a unique richness of colour and depth of flavour. The use of Challenger bittering and Fuggles aroma hops balances the richness of the malt to make it a beer that is a pleasure to drink.

Burntwood is the ancient name for Brentwood which was established in a clearing burnt in the woods then covering the area. The Mighty Oak Brewing Company is based in Hutton, near Brentwood and is an independent brewer of Real Ales. The first ales were brewed in August 1996 and production at the modern brewery now reaches around 7,200 pints a week.

Burntwood Bitter has been voted best Essex beer by the East Anglia Region of CAMRA for the last two years. The firm also won the Mid Essex Business of the Year Award.

From A Mighty Oak Press Release

Back numbers of most editions of London Drinker are available from:

S. Tompkins 122 Manor Way Uxbridge Middlesex UB8 2BH

Price 50p each incl. p & p.

FULLER'S BEACH RUGBY INTERNATIONAL CHALLENGE LAUNCHES WITH STAR-STUDDED LINE UP

The inaugural Fuller's Beach Rugby International Challenge took place on Saturday 26 June 1999. A beach rugby stadium was created at Richmond Athletic Ground by importing 750 tonnes of white sand and palm trees. Some of the world's top rugby personalities played at the event, including England's Lawrence Dallaglio and Peter Winterbottom.

International teams from Ireland, Wales, Scotland, France, New Zealand, South Africa and Australia joined England to compete in the tournament for the 'Fuller's London Pride Trophy'. England was top of Group One after beating New Zealand, Scotland and Ireland but lost to Australia in the semi-final. This allowed the winner of Group Two, South Africa, to lift the trophy after victory over Australia in the final. In the women's event, Saracens WRFC beat off competition from Richmond WRFC, Rosslyn Park WRFC and Harlequin Ladies to win overall.



England's Lawrence Dallaglio battling with the Australian side

Fuller's, the London based brewers and retailers, launched the new sports spectacular to provide rugby fans with a great 'taster' for the action to come in the 1999 Rugby World Cup. A beach atmosphere was created with palm trees, barbecues and beach bars selling Fuller's awardwinning 'London Pride' ale throughout the day.

From a Fuller's Press Release

-Brewery News

OSCAR WILDE WINS AT ONGAR

A new beer from the range of The Mighty Oak Brewing Company was voted 'Beer of the Festival' by CAMRA members during the Ongar Beer Festival.

'Work is the Curse of the Drinking Classes' was the message from The Mighty Oak Brewing Company as it launched 'Oscar Wilde' - a new Mild for May - at the festival. Named Oscar Wilde to reflect Cockney rhyming slang, this deliciously dark beer with an alcohol by volume (ABV) of 3.7% has a mellow moreish flavour. Oscar Wilde is brewed from Challenger hops and Maris Otter pale crystal black malt to give it a smooth and refined flavour.

Director of The Mighty Oak Brewing Company in Prospect Way, Hutton, Brentwood, Mr. John Boyce, said. 'May is CAMRA's mild month, so we added a new beer to our range from the month of May. We were delighted when it was the first beer to sell out and even more pleased to find it had been voted Beer of the Festival. That is an excellent start for this new brew which is proving a great success wherever it is ordered by landlords for their customers to try.'



Mighty Oak director John Boyce says cheers to drinkers at Ongar Beer Festival as he samples Oscar Wilde with bar manager Brendan Southcott.

The Mighty Oak range of ales now comprises Ale Dancer (4.2% ABV), Barrack Wood India Pale Ale (3.6%), Bingle Jells (5.2%), Burntwood Bitter (4.0%), Heartswood Bitter (3.8%), Mighty Oak Bitter (4.8%), Millennium Ringer (4.2%), Oscar Wilde (3.7%), Simply the Best! (4.4%), Sleigh Rider (3.8%) and Twenty Thirst Bitter (4.4%).

From two Mighty Oak Press Releases



A genuine Free House featuring a selection of the very best in Cask Ales, Traditional Cider and Perry

- Mild always available
- Cask Marque quality award
- La Trappe Trappist ale & Pilsner Urquell both on draught
- Function room free to CAMRA members
- Thursday night is Quiz Night
- Jazz piano Sunday lunchtimes
- Jazz/Blues every Friday and Saturday evening
- Open daily from midday

CAMRA
NORTH LONDON
PUB OF THE YEAR
1995 & 1996

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0171 608 3406

Nearest Tube stations are Old Street (exit 1) and Angel. Wenlock Road is off City Road via Windsor Terrace http://www.wenlock-arms.org.uk/

—Pub News-

IS THE WHEATSHEAF SAFE AT LAST?

Campaigners fighting save the Wheatsheaf in Stoney Street, SE1 from demolition look to have won a qualified victory this month, with the announcement of revised plans for the Thameslink 2000 rail project.

Rumours of a threat to the pub have been around for a decade, and when, in November 1997, Railtrack made its application for powers to build the Thameslink 2000 Project, the initial plans included the demolition of the award-winning pub located opposite Borough Market.

The Wheatsheaf is a traditional style pub, built in the early 19th century, well known for its quality and range of beers, and a strong antidote to the standardised 'theme pubs' that seem to be appearing everywhere. Campaigners including South East London CAMRA and the London Pubs Group all formally objected to the plans, and awaited the Secretary of State's decision as to whether there would be a public enquiry.

As part of their objection, the CAMRA campaigners suggested a compromise involving running the new viaduct over the top of the Wheatsheaf, which would save the pub at the cost of the removal of the top floor.

The battle to save the pub dragged on, as the Government repeatedly delayed its decision about the public inquiry. This was so that issues relating

affected Thameslink 2000, could be reviewed. In the meantime, a small victory was the granting of Grade II listing to the pub by English Heritage. The situation was monitored throughout 1998,

to the delay of the Channel Tunnel Rail Link, that

The situation was monitored throughout 1998, and the case was further publicised when the Wheatsheaf was awarded the South East London Pub of the Year award for 1998. At the time Dave Lee, local branch chairman, said "this is a tribute to the sustained quality of the pub despite years of planning blight and uncertainty".

In the light of comments received and ongoing consultation, improvements and changes to the design are being made to be incorporated in a new application in Autumn 1999. At the start of July, a roadshow toured sites in the Borough area to show the revised plans. The news that local drinkers will be celebrating is that these plans include the construction of the viaduct over the pub - just as CAMRA recommended.

Formal confirmation is still awaited, but if these plans make it into the final application later this year, the long battle to save the Wheatsheaf will have finally ended in victory!

Andy Camroux

THE HEAD OF STEAM



Euston Station London NW1 Tel 0171 388 2221

CAMRA
North London
PUB OF THE YEAR

YORKSHIRE DAY BEER FESTIVAL

1 AUGUST

until beers run out

Real rarities featured:

Sunset, Briscoe's, Ossett, Drummonds, Barge & Barrel, Brown Cow (Barlow), Roosters, Linfit, Barnsley, Black Sheep etc

HOLD VERY TIGHT PLEASE

When selecting a pub for a CAMRA meeting, several criteria have to be met: good beer, good landlord, and good public transport for a start. West Middlesex Branch recently found their favourite bus route and their favourite Acton watering hole in closer proximity than ever before...

As reported in the local press, complete with photograph, an empty, out of service double-decker 207, left parked at a bus stop in Market Street, rolled into the Duke of York pub at the corner of Steyne Road and Horn Lane at about 10.30am on Thursday 24 June after demolishing a bollard and a lamp post. Landlady Stephanie Sell heard a big bang and the whole pub shook. Fortunately the pub was not seriously damaged and was open again the next day.

'We don't cut corners,' read the advertising slogan across the back of the bus. Indeed!

M.I. Stevens

Feature

THE BEST IN REAL ALE AND PUB FOOD

The growing trend of turning pubs into restaurants with bars is condemned by Susan Nowak in the 10th anniversary edition of the Campaign for Real Ale's guidebook 'Good Pub Food'.

Nowak, editor of all five of the sell out guides, warns that traditional pubs are threatened by 'the rise and rise of the restaurant pub.' She said: 'These are the pubs where most of the tables are laid out for eating and people who just want a quiet pint get chilling stares from the landlord. Some of the food now served in pubs is absolutely superb, and I applaud that, but you would not want dining tables to push out the darts team or the landlord more interested in selling you a bottle of wine to go with his a la carte than a decent pint of well-kept eask ale."

So to recognise simpler bar food, the 1999 guide has a new category with short entries featuring pubs serving excellent snacks such as ploughmans.

The decade since the launch of CAMRA's first Good Pub Food has seen 'a total revolution in the pub food market,' says Susan Nowak. From being a fairly small percentage of the eating out sector, pubs are now the largest, ahead of both Indian and Chinese restaurants.

Changes in the 10 years since the first edition of Good Pub Food

The pub is now the number one dining out destination for families - helped by the liberalising of licensing laws, especially on Sunday afternoons, and the wide range of good value choice on menus.

- Explosion of pub eating chains sadly most of them serving identi-menus of microwaved frozen food pre-prepared in factories with a high proportion of junk food.
- Huge ethnic range now available in pubs from Thai to Tex Mex (even Maltese in one case).
- Emergence of the gastro pub where, increasingly, top chefs and talented young chefs are choosing to take a pub instead of a restaurant. 'At their best they are serving restaurant standard food at pub prices alongside well kept real ale,' says Nowak in the introduction to the guide.
- Heartening increase in beer cuisine in pubs, and in all the different styles of beer to drink with food - some publicans give beer descriptions on a blackboard. The guide has a whole chapter of pubs' beer recipes.

But the philosophy of Good Pub Food remains the same. As 10 years ago, it is still the ONLY guidebook solely featuring pubs serving real ale and real food.

It includes pubs cooking modern, traditional, ethnic or regional dishes of their area sourcing excellent local produce and products from cheese to locally smoked fish and meat, home grown vepetables to game from the nearby countryside and fish from the local harbour.

Features of the new guide:

- A new category of 'snack' pubs recognising
 those serving the best in simple fare—splendid
 ploughmans of real bread and cheese, hearty
 pasties, locally made sausages, hand cut
 doorstep sandwiches, home cooked cold ham
 or roast meats, the best jacket potatoes, bowls
 of home-made soup or a simple hot dish, at
 budget prices.
- The highest number yet of favourite recipes donated by pub cooks as well as a chapter of beer recipes - a recipe book as well as a guide book!
- List of the pubs which have been in every edition of the guide.
- Star system for the very best pubs in the guide.

You'll find a pub serving produce from its own adjoining smokehouse, a pub brewing beers from its home grown hops as well as growing unusual vegetables for its dishes, possibly the last pub in the UK serving rook pie, a pub where the landlord has his own fishing smack, the Welsh pub where the landlord gathers laverbread by the sea to serve traditionally with cockles and bacon and at least three pubs specialising in cooking with beer, featuring dishes such as duck breast with blackcurrant beer or salmon in wheat beer served on seaweed.

But Susan Nowak says that despite the huge improvement in much pub food, vegetarians and children are still treated like second class citizens. Vegetarian food is often bought in frozen with the same dishes appearing in pub after pub, while children's' menus remain at the burgers, nuggets and chips level. 'And the lasagne of 1989 is the deep fried Camembert of 1999!'

From a CAMRA News Release

-Brewery News-

ANOTHER ONE BITES THE DUST

The closure of several cask breweries has recently focussed the media's attention on our ongoing campaign like never before. A few weeks after Scottish Courage announced that its Bristol site was to shut, Greene King duly stepped up to the mike and told us that Morland's in Abingdon was also for the chop.

These pieces of news themselves came hot on the heels of Vaux's decision to give up the game and sell off both its own site in Sunderland and Ward's of Sheffield. As if this wasn't bad enough, Mitchell's of Lancaster also aims to thrown in the towel soon. It is not certain at the time of writing whether Mitchell's will stop brewing completely or only their cask brands, but either way will see that the forces of keg darkness will redouble their efforts to sweep cask ale from every bar counter in the land within ten years. We can't let that happen.

News of the Lancaster brewer's withdrawal appeared as a fait accomplis on a lunchtime news programme, lumped in with the other closures (and in Morland's case, both a closure and transferal of brewing) inside a feature which many members of Joe Public would see as an obituary for the cask tradition. Much was made of 'changing times' and there being 'no demand anymore'. The CAMRA view mentioned that nitrokeg ales possessed little character and that drinkers were being bamboozled by huge marketing and promotion campaigns rather than relying upon their tastebuds as final arbiters of discernment. I've been told in these pages - for I was too young to have experienced it myself - that this was just the tack taken by the majors more than twenty years ago as waves of fizzy keg marketing crashed upon the consciousness of the drinking populace.

The brands may've changedsince then but for Caffrey's read Red Barrel, for Worthington E (what did it stand for?) read Kilkenny or any number of identikit pasteurised slop. Some things never change. But we beat them then so who's to say that we can't do it again but this time with more than fifty thousand members helping? There is a school of thought that states that promotion is partly repetition that product A is better than product B and, whilst individual breweries continue to do well with some cask products increased sales of draught London Pride has seen Fuller's well pleased with their poster and tv campaign of late - the stance taken by a good deal of the media is that "it's a great product that's enevitably doomed". Unfortunately, the media know that the more they say this, the more it is

understood to be seen as solid, indisputable fact rather than someone's opinion.

In a complex modern world of public relations, spin and information management, the public are increasingly being bombarded with opinion dressed as news and a well - used tactic concerns talking down the opposition whilst at the same time bringing favourable attention to your current product or service. You see it all the time in politics...

I don't believe we're doomed. I do believe that the next ten years will see the nationals give up cask brewing altogether to concentrate even more on producing even higher volumes of low - cost but highly - lucrative keg fizz. On the surface of it, this would not seem a great loss to the cask drinker: no more Courage Best (a shame?), Boddington's, Draught Bass or Tetley Bitter. Surrounded as these brands are with hundreds of more interesting, more crafted ales, I for one would shed no tears if they quietly faded away. Let's face it - they'd win no popularity contests from us lot any day of the week!

Some larger regionals may buy each other, like Wolves buying Marston's (or even Greene King buying Morland's) and will mostly chose to continue to brew cask ale as that's what they're really good at and they know it too. Why should the people of west London stop drinking London Pride if it remains consistent and sells well or those south of the river stop enjoying Special for the same reasons in another twenty years? These ales have always sold well in their home areas as have many others across the nation in theirs. The mistake of the last ten years has been trying to make these national brands, but that's another story for another issue.

So what that these beers aren't trendy or what the ad men would like us to drink? I drink cask ale because it tastes good (well most of it does) not because it fits some superficial idea of 'a lifestyle'. If I don't fit in to some pony-tailed pillock's demographic then I'm glad as it proves that people are quirky individuals and not numbers on a graph.

So, micros will continue to come and go, but it

Brewery News

BEER DUTY BATTLE ENDS - BUT SHEPHERD NEAMEVOWS TO CONTINUE CAMPAIGN

Independent brewer Shepherd Neame's legal battle against the Treasury's beer duty increases is over. On Tuesday 29 June the House of Lords refused to grant a hearing over the Appeal Court's decision not to refer the Kent brewer's case to the European Court of Justice.

Shepherd Neame's case was that recent increases in beer duty away from rates in other European states could contravene the Treaty of Rome. British beer drinkers already pay six times the amount of beer duty as the French, and the government's 1997 and 1998 Budgets each increased the gap by a further penny a pint.

Shepherd Neame believed that only the European Court of Justice was in a position to give a definitive interpretation of European law, although British courts have the right to decide which cases are referred to the ECJ. Says Shepherd Neame vice chairman Stuart Neame, 'It is disappointing the Lords have decided not to hear our case, given that the Appeal Court described it as having 'constitutional significance'. We have always believed the ECJ would have looked at our case more sympathetically than the British courts.

'Nevertheless, our action has already achieved most of the objectives we set ourselves. It has exposed the previously confidential agreement by the Council of Ministers that future duty changes should bear in mind the EU target of beer duty, at 7.6p per pint, it has established that the UK failed to consult with the Commission before flouting

could be that with the end of national cask brands, more room in pubs will appear for micros to fill with their wares. The idea of a 'guest' ale as in one that accompanies the resident beers in a pub may become obselete if there are no resident beers, so this could enable handpumps which sold (say) the standard Courage pair to dispense two 'new' ales instead. Either this or a 'zero option' of many pubs becoming totally cask free and fizz-based!

I can remember a kitchen surface manufacturer urging the discerning customer to seek out its products and 'be a nuisance' in doing so. I reckon this could become our bon motte when dealing with Kegdom. I intend to drink cask beer for the rest of my days out of dedication, enjoyment and sheer bloody - mindedness.

I hope you'll join me.

Al Ferrier

this agreement and it has placed the duty issue firmly on the political agenda.'

Mr Neame said that, more importantly, the government's policy had now moved from annual duty increases to the duty freeze announced in the recent Budget. 'As our action only concerned duty increases, it is appropriate that the focus should now switch to a campaign for a reduction in beer duty', he said.

'High UK duty rates are now breeding real social problems. The police now have evidence of bootleg criminals selling cheap French beer to children on the streets, and that violent criminal gangs are turning to beer smuggling as an easier alternative to drug running. And it's all at the cost of British pubs, breweries and jobs.'

Mr Neame paid tribute to 'our friends throughout the UK brewing and pubs industry who have helped fund this battle, and to the hundreds of organisations and individuals who gave us their support. The legal action may be lost, but the campaign for lower beer duty will continue to go from strength to strength'.

From a Shepherd Neame Press Information sheet

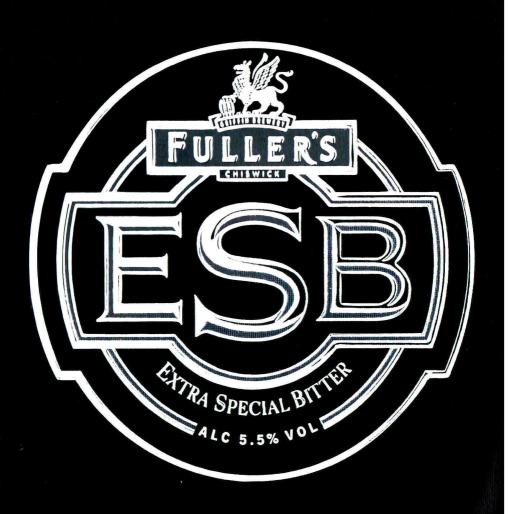


- Portmanor, South Norwood, SE25 29 July-3 August 0181 655 1308
- Head of Steam, Euston, NW1
 1 August 0171 388 2221
- Station Arms, Southminster 27-30 August 01621 772225

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EXTRA SPECIAL BITTER



THREE WORDS YOU CAN BELIEVE IN.

SOUTHWEST LONDON BRANCH NEWS -HAGGARDS' BREWERY

W London now has a second brewery. Young's may have been brewing in Wandsworth for over 150 years, but late last year a much smaller operation started up in an industrial unit in Battersea. Haggards' micro-brewery, launched by brothers Tim and Andrew Haggard, is a five-barrel plant producing one light best bitter at 4.2% ABV, which is supplied to the Imperial Arms in Kings Road, Fulham. (There are plans for a stronger ale.) The Imperial, also run by the brothers (both former City accountants), effectively doubles as the brewery's HQ. Andrew Haggard - whose training as a chemical engineer is a useful asset in brewing - welcomed branch members to the plant one evening in June. unfortunately there was no beer for us to sample! (Brewing only takes place about once a fortnight.) So a branch visit to the Kings Road may be on the agenda soon.

BLACKMORE DRINKER WINS YARD OF ALE CHALLENGE FOR CHILDREN'S HOSPITAL

Regulars at The Leather Bottle Public House in Blackmore took part in The Mighty Oak Brewing Company Yard Of Ale Challenge this week to help raise money for St Mary's Hospital for Sick Children in Paddington. The hospital will receive some £700 as a result of this event.

The fastest time on the evening was recorded at one minute 32 seconds by Reg Davidson of Blackmore. He receives a special certificate marking him down as a top Yard of Ale Drinker and he will automatically receive a place in the finals of The Mighty Oak Brewing Company Yard of Ale Millennium Challenge. The finals for that event will take place in January 2000 to discover who is the faster Yard of Ale Drinker of the Millennium,

Mighty Oak's Burntwood Bitter was the beer on offer in the Yard of Ale Challenge.

From A Mighty Oak Press Release

Views expressed in this publication are those of their individual authors and are not necessarily endorsed by the Editorial Team or the Campaign for Real Ale Limited.

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Branch Update

BRANCH DIARY

Welcome again to our regular branch information page where we have details of Branch Contacts and events as well as general items of news from the various branch areas. This is where branches can tell drinkers across London what is happening in their areas that might be of interest to them. Branch events for AUGUST are listed below.

LONDON PUBS GROUP. Eric Martin 0208-697 2147 (H), 01223-582735 (W).

Wed 11 (7.30) Crawl around notable pubs in Fleet Street area. Meet at Cheshire Cheese, 15 Fleet Street EC4.

CROYDON & SUTTON. Paul Everitt 0208-686 5053 (H & W).

Tue 3 (7.30) Social at GBBF. Meet at new brewery bar. - Tue 10 (8.30) Three Pubs Crawl. Meet in the Harrow, Sandy Lane North, Wallington, then Harvest Home, Beddington Lane; Plough, Beddington. - Tue 17 (8.30) Broad Green Crawl. Meet in the Crown, then Golden Lion, both Stanley Road, Croydon. - Tue 24 (8.00) Selhurst Crawl. Meet in the Gloucester, White Horse Road, then White Horse, Selhurst Road; Two Brewers, Gloucester Road. - Thu 26 (8.30) Branch Meeting. Windsor Castle, 378 Carshalton Road, Carshalton. - Wed 1 Sep (8.00) Wallington Crawl. Meet Windmill, Stafford Road, then Wandering Moon, Rose & Crown and Dukes Head, Wallington Green

EAST LONDON & CTTY.Rhonda Neil 0208-520-6417 (H).

ENFIELD & BARNET. Derek Smith 0208-805-1436 (H & W).

Wed 11 (9.00) Social. Southgate, Winchmore Hill Road, N14 (adjacent to swimming pool). - Sat 14 (4.00) Pub of The Year presentation and branch barbecue. Orange Tree, 18 Highfield Road, Winchmore Hill, N21, food until 7 00. - Tue 17 (9.00) Social. Cavalier, 67 Russell Lane, Whetstone, N20. - Sat 21 (12.30) Visit to Oakham Brewery, Peterborough. Catch 11.06 train from Kings Cross, also calls at Finsbury Park 11.11, Potters Bar 11.21, Hatfield 11.27, arrives Peterborough 12.04. Day return from Finsbury Park 115.00. Cost of visit £3.00. Bookings to Tony Roberts 0208 482 9673. - Thu 26 (9.00) Social and London Drinker Pick Up. Catcher in The Rye, 315/319 Regent's Park Road, Finchley Central, N3.

KINGSTON & LEATHERHEAD. Clive Taylor 0208 -949 2099 (H) 01483-714898 (W)

Sun 8 (12.15) Lunch / Afternoon train trip to Godalming. Depart Surbiton Station 12.22, change at Woking. – Wed 11 (7.15) Evening minibus trip to Martyrs Green, Horsley and Bookham. Pick up New Malden (7.15), Surbiton railway station (7.30) and Ewell / Epsom by arrangement, £8.00 in advance to book seat. – Tue 17 (8.30) Branch Meeting. Brewery Inn, Ashtead. – Sat 28 (7.30) Barbecue. The Wych Elm, Elm Road, Kingston. Please contact Clive if interested to give idea of numbers.

NORTH LONDON. Alison Cox 0208 -742 0498 (H) 0208-746 8148 (W). Any social queries contact Gary White 07005 355399, email: <gwhitegog@bigfoot.com>.

Mon 2 (8.00) Social. Wenlock Arms, 26 Wenlock Road, N1. - Tue 10 (8.00) Euston Crawl. Friar and Firkin, 120 Euston Road, Neptune, 51 Warrington Street (9.00), Head of Steam, Euston Station Colonnade (10.00). - Tue 17 (8.00 prompt) Marylebone Historical Walk & Crawl led by Gary. Meet at Perseverance, 11 Shroton Street, NW1. - Tue 24 (8.00) Hampstead NW3 Crawl: The George, 250 Haverstock Hill, Belsize Tavern, 29 Belsize Lane (9.00), Washington, 50 Englands Lane (10.00). - Tue 31 Curry Night. Please contact Gary in advance. Meet Starting Gate, Station Road N22 (opp. Alexandra Palace, BR).

RICHMOND & HOUNSLOW. Brian Kirton 0208-384 7284 (H).

Tue 10 (8.00) Open Branch Meeting. Moon on The Square, 30 The Centre, Feltham. - Sun 22 (4.00) Family Day, bring the kids. Prince Blucher, 124 The Green, Twickenham, till 8.00pm. Bus routes 110/490/H22, and 267/281/290/R70 stop nearby. - Sat 28 (10.00) Day trip to Peterborough Beer Festival. Meet Kings Cross for Wagn Train, or local station, meet-up details from contact.

SOUTH EAST LONDON. Rob Close 0208-659-8067 (H - answerphone), E-mail: rob_close@msn.com. Another light month before normal service is resumed in September!

Fri 6 (6.30) Social, White Bar, Olympia, GBBF. - Sun 22 (10.30am) Social. Harrow Inn, Steep, Hampshire – meet at Waterloo Station under the clock. - Tue 31 (8.00) Social. Anglesey Arms, 90 Palace Road, Bromley.

Branch Update

SOUTH WEST ESSEX. Andrew Clifton 01708 765150 (H).

Mon 2 (8.30) Social Plough Inn, off Sabines Road, Navestock Heath (OS: TQ538970) – Come and see the pub under new but well known management! - Wed 11 (8.30) Eclipse Social at JJ Moons, Unit 3, 48-52 High Street (A124), Hornchurch. - Tue 17 (8.30) Social. Prince of Wales, 63 Green Lane (A1083), Ilford and then (10.00) Hogshead, 74/76 Cranbrook Road (A123), Ilford. - Mon 23 (8.30) Social. Fire & Firkin, 86 High Street (A1023), Brentwood. - Wed 1 Sep (8.30)

Presentation as SW Essex Pub of the Year to Green Man, 11 Cricketers Lane (off A128), Herongate – our chosen pub in the Essex part of the Branch!

SOUTH WEST LONDON. Mark Bravery 0181-540 9183 (H), 0207-438 7181 (W).

Tue 3 (6.30/7.45) Social at GBBF. Meet at tombola classic stall. For branch cricket information please phone Andy Robinson 0171-905 6502(work) 0181-653 8885 (home).

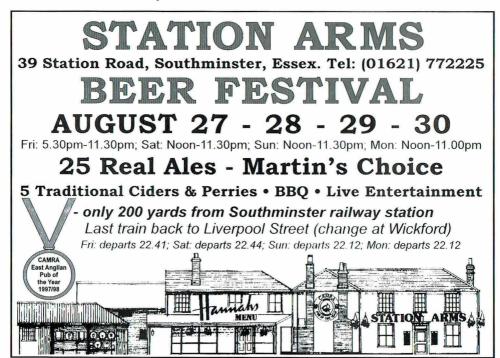
WATFORD & DISTRICT. Tony Smith 01923 221155 (H & W) Fax: 01923 218625.

WEST LONDON. Di Kehoe 0207-218 3999 (W).

WEST MIDDLESEX. Paul Dabrowski 0208-571 9146 (H), 0207-713 3882 (W).

Tue 3 (6.00) GBBF Social. Meet at entrance area to National Hall, Olympia, London W8. - Mon 9 (8.30) Beer Festival Planning Meeting. Bridge Hotel, Western Avenue, Greenford. - Wed 11 (8.30) Branch Meeting. Load of Hay, Villier Street, Uxbridge. Thu 19 (8.30) Social. T J Duffy's, Northfield Avenue, Northfields. - Wed 25 (9.00) London Drinker Pick Up. Red Lion, St Mary's Road, Ealing. - Mon 30 (12 noon) Out of Branch Crawl. White Horse, Village Road; One Pin, Hedgerley Hill and Brick Mould, Village Road, all Hedgerley, approx. one pub every hour. *Train to Gerrard's Cross; further details from Branch contact*.

Deadline for the September edition, 6th August. Material for October to arrive by 10th September. Please be sure to send all diary material to Dave Oram.



Crawl -

POSTAL DRINKER 4

Welcome to instalment four of my Postal Drinker crawl of all the London postal districts. I have borrowed a copy of the North London guide, which is about four years old, to help me complete a few more districts in North London, an area with which I am not familiar. A study of the guide shows that the inner city districts tend to have more pubs than the outer districts but pubs in the outer districts are more likely to have real ale available. The area is dominated by the major brewers and their guest beers with few independent brewers pubs. There are also a large number of Wetherspoon pubs listed although some of these have now been sold to the Ambishus chain who have controversially dropped the no music and no TV policy.

As May 1 is a warm sunny day I decide take advantage of the good weather and get a Gospel Oak train to Upper Holloway(N19) arriving about 11.30. This is an inner city district with about thirty pubs most of which do not sell real ale. The few that do tend to be on the northern side of the district near Archway tube station.

The one I choose is the Dog in Archway which is one of the pubs Ambishus have taken over from Wetherspoons. There do not appear to be too many changes in the layout of the pub and although two televisions, background music and a dartboard have been added they are not too intrusive yet. However it is only midday and most of the customers appear to be middle-aged and elderly persons so the additions are mostly ignored and seem unnecessary. There is a full beer range of seven beers and I try a pint of Hop Back Thunderstorm. This is a wheat beer brewed with a half wheat mash. While I like Belgian and German wheat beers I have never been too impressed with British attempts at the style and I must confess Thunderstorm does not particularly impress me. This is probably due to my taste than any fault of the brewers or the pub. Despite these criticisms the Dog is probably the best pub in N19 and also available were Greene King IPA, London Pride, Courage Best and several other beers.

Leaving the Dog I turn north-west into Highgate Hill and head up the steep hill into Highgate (N6). This is an up-market expensive residential area on the eastern side of Hampstead Heath. Virtually all the fifteen or so pubs sell real ale although there does not appear to be a great deal of variety. They all seem to be up-market and expensive, selling

the major brewers beers and their guests. After a pleasant stroll round the village I eventually choose the Wrestlers. This is a large plush pub with several leathers sofas and I have a pint of Greene King IPA which is excellent, although at £1.90 it should be. According to the guide is a hive of history and a famous local ceremony called the Swearing of the Horns takes place here. While sitting on the sofa reading one of the newspapers provided I overhear one of the customers complaining about the landlord of another Highgate pub not turning the TV on for a football match. It is difficult to please all of the people all of the time.

As I leave the Wrestlers it strikes me that Highgate would be a good place for a crawl if you can budget for an average of over £2 a pint. Anyway for the next pub I head northwest for a mile into East Finchley(N2) where in a side-street off the High Street is a McMullens pub, the Windsor Castle. This is a small quiet pub with the full range of Macs Beers and Bass and Courage Directors so I have a pint of AK which McMullens now brand as a bitter. The pub has a small beer garden and live music is advertised for Saturday night, although were they fit the musicians in puzzles me. Purists among you may like to note that drinking from the bottle is banned here. The Windsor Castle is well worth a visit if you are in the area and there is also an off-licence in the High Street with a wide range of foreign and bottle conditioned beer, despite being plastered with Fosters posters.

For the next pub I head east into Muswell Hill (N10), a hilly and isolated district without a single railway station of any type. The site of the first Wetherspoon pub is in Colney Hatch Lane but its current range is unuspring so I try

Crawl

the Minstrel Boy opposite. This is a former Magic pub now run by Greene King and both IPA and Abbot are available so I have a pint of Abbot. There are several TVs dotted about the pub and the Rugby League Cup Final between Leeds and the London Broncos is about to start. As I am quite keen on Rugby League and followed the London Broncos in their Fulham days I am not going to object to TV sport in pubs. It is a bit different when something you want to see is on. One of the other TVs features the afternoons horse-racing which is quite popular with the customers.

London do quite well until halfway through the second-half when the superior fitness of Leeds begins to tell. A ninety-five yard interception try seals the game for Leeds as I finish my pint so it seems a perfect time to go.

I head down the steep Muswell Hill to Hornsey (N8). It is a lot easier walking down a steep hill. Hornsey is a Victorian suburb with about twenty pubs most of which are listed in the guide as serving real ale although none of them appear to be of special interest. After wandering around I eventually try the Great Northern Railway Tayern which surprisingly is near the station. It was built in mid Victorian times and is a fine example of a Victorian mock gothic pub. There is plenty of etched glasswork and a large conservatory to the rear with plush seating. The beer range is less impressive however with Ind Coope Burton the only real ale available. I must admit that I am not a big fan of Burton although the pint I have is pleasant enough. As it is about five o'clock there are only a handful of customers.

To the north of Hornsey is Wood Green (N22) which veterans among you will remember as the home of Alexandria Palace venue of the GBBF until it burned down in the early eighties. There are about twenty pubs in Wood Green and most appear to be real. Unfortunately the most interesting ones appear to be on the outskirts or off the beaten track so I try the Jolly Anglers. This is a Whitbread pub close to the station with quite a lively atmosphere for early Saturday evening. Three ales are on and I have a pint of Wadworths 6X. The other two are Boddingtons and Flowers.

Leaving the Jolly Anglers I go back to the High Street and as a bus comes along I use my Traveleard to head north to the next district, Palmers Green (N13). This district has only seven pubs most of which are on the main road, Green Lanes. The one I try is the first one, the Occasional Half which is an Ambishus pub. The pub has loud music, televisions blaring and DJs and stag nights are advertised. Only one beer is on, Courage Best at a special promotional price of 99p. I have a pint which is OK but if I lived here I doubt if I would even have an occasional half. According to the guide there is a Wetherspoon pub, the Whole Hog, in Green Lanes although that may have gone the same way. The two pubs off Green Lanes are listed in the guide as being unspoilt although that may be out of date by now. They are the Bird in Hand in Totenhall Road at the south end of the district and the Woodman in Bourne Hill on the northern border with Winchmore Hill.

Winchmore Hill (N21) is the next district I try and will be the last one for the day. Alighting from the bus near the station I check the times for the trains back to Central London and then use the guide to choose a pub. From the descriptions given the Dog and Duck in Hoppers Road, a five minute walk away, appears to be the best. It is a small pub with three beers on and I have a pint of Tetley bitter which I find uninspiring.

As I have a free day during the next week I

Continued on page 18

The Campaign for Real Ale invites you to...



Reit ale eider perry and imported (see) I ive misse, games and food from around the world So much fun to have that one visit is rarely enough!

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Campaigning

CAMRA CALLS FOR 'RIGHT TO BUY' FOR PUB TENANTS

Consumers are today urging the government to promote choice in the beer market by introducing legislation so that pub tenants and lessees have the right to buy their pubs if they are put up for sale.

CAMRA, The Campaign for Real Ale, believes that pubs being sold by any company or individual, should first be offered to the licensee for purchase and only then be put on the market as a going concern.

The announcement follows the news that 662 pubs are to be sold to Pubmaster by the Swallow Group, despite the attempts of the Vaux tenants association to buy the pubs.

Mike Benner, Head of Campaigns and Communications said, "This latest deal has highlighted the need for urgent legislation to protect pub tenants who have invested their lives and money in their businesses. To have their pub sold from beneath them to a company which will inflict new procedures and beers on them is unfair and they should have the option to go it alone."

CAMRA is approaching the DETR to investigate the possibilities of securing suitable legislation.

Mike Benner added, "A sale of this scale simply leads to further consolidation in the pubs sector and that invariably leads to less choice for consumers. The Vaux and Wards beers will be lost and these pubs will have to try to meet the needs of their customers with the usual boring range of national beers."

From a CAMRA Press Release



Continued from page 17

decide to visit an old favourite, the Anchor and Hope in Clapton (E5). This is a small basic one bar pub on the River Lea towpath with little in the way of facilities apart from excellent Fullers London Pride and ESB and I have a pint of the latter. With bare lino floors, no food and only terrestrial TV the pub is a through back to what pubs were like thirty or forty years ago, apart from the prices. The landlord Les Heath has been the tenant here many years and was awarded the M.B.E. for services to the community. As mentioned in recent London Drinkers there are rumours of his impending retirement and closure of the pub. Les was not around when I called and the barmaid was non committal about the pubs future.

If you have never been to the Anchor and Hope, or even if you have, I would recommend you pay a visit soon in case the rumours are true this time. On leaving the Anchor and Hope I walk half a mile down the towpath to Lea Bridge Road and turn left at the Princess of Wales. This is a Youngs pub formally known as the Prince of Wales and is well worth a visit..

Carrying on down the Lea Bridge Road for just over a mile brings me to the southern part

of Walthamstow (E17) and the Village. This is a free house in Orford Street in Walthamstow village. Four real ales are on and I have a pint of Butcombe bitter. The other beers on are Adnams, Greene King IPA and Youngs Ordinary. The pub has a snug and a small garden at the back, a bar billiards table and the days newspapers are provided. There are also posters up advertising a local festival in July.

Heading back south into Leyton (E10) I choose the last pub of the day, the William IV in the High Street. The last time I was in here was during the 1990 World Cup when it was a keg pub full of lager louts booing the Dutch national anthem. Since then it has been transformed into a spacious airy free house with six real ales on and I have an excellent pint of Woodforde Wherry, a fruity bitter. The other beers include London Pride and ESB and Ash Vine. Like the Village the days newspapers and local newsletters are provided and both pubs manage to be both an interesting free house and a community local. Close to the William is the Drum, a Wetherspoon pub.

This completes the eleven pubs for May. To date I have done forty-three pubs and tried thirty-three different beers.

Capital Pubcheck

UPDATE 147

The aim of 'Capital Pubcheck' is to share information about the latest happenings on the London pub scene including new pub and bar openings, name changes, acquisitions, closures, notable changes to beer ranges etc. Cross references to CAMRA's various pub guides covering Greater London are also provided to enable easy updating.

Information is gathered from a variety of sources including London Drinker readers, individual CAMRA members and branch contacts, breweries, pub operators, landlords etc. If you would like to contribute to 'Pubcheck' please send your news to the address below. A pro-forma is available for regular contributors.

There have been five new pubs of note reported over the two months since the last update; the most notable being the huge new Wetherspoon bank conversion in EC3 City, a new Hall & Woodhouse pub in W1 Soho, the latest Bass 'All Bar One' in WC2 Cambridge Circus, a 'Fat Cat Cafe Bar' in E3 Bow Wharf and the latest Whitbread Hogshead in E18 South Woodford. The latter, together with two recent Hogshead refurbishments in the West End and Covent Garden, marks a move away from the 'traditional pub' style towards the 'middle ground' of lighter decor, pine furnishings etc. The same influence has been noted in many recent Wetherspoon and Regent Inns openings and presumably reflects market research aimed at attracting a wider clientele, particularly women. The result however is a rather bland predictability about most recent openings and refurbishments.

The five Eldridge Pope 'Bar Excellence' outlets in London were acquired by Marstons just before the takeover by Wolverhampton & Dudley. Two no longer sell real ale and the other three dispense Pedigree including one absorbed into the Pitcher & Piano chain. Shepherd Neame have acquired three more pubs in SW1 Belgravia, SE11 Kennington and Bexley Village. Regent Inns have acquired and renamed a pub in SE19 Crystal Palace. More Greene King pubs that were given crass names during the 'Magic Pub' era have thankfully reverted to their original titles.

The numbers in brackets after each entry refer to the page number in the following guides: E - East London & City Beer Guide, 3rd edition; K - Real Ale Drinkers Guide to Kent Pubs, 8th edition; N - North London Beer Guide, 3rd edition; SE - South East London Pub Guide, 4th edition; 3SE - South East London Pub Guide, 3rd edition; SW - South West London Pub Guide, 2nd edition; W - Real Beer in West London; X - Essex Beer Guide, 9th edition.

If you would like to report changes to pubs or beers, please write to: Capital Pubcheck, 2 Sandtoft Road, London SE7 7LR.

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

CENTRAL

EC2, BAR MED, 14 Finsbury Sq. No real ale. Free House/bar created on ground floor of office block.

EC3, CROSSE KEYS, 7-12 Gracechurch St. Courage: Directors Bitter; Fuller: London Pride; Shepherd Neame: Spitfire; Theakston: Best Bitter; 2 Guest beers. Latest Wetherspoon Free House opened late June 1999 at a cost of almost £2million in former bank premises; a listed building believed originally built for the Hong Kong Bank in 1912. Very large (8000 sq ft) and imposing, with huge windows, grey stone columns, dark wood panelling and ornate ceiling picked out by subtle lighting. Named after former pub once located nearby, the 'cross keys' emblem is displayed in the carpeting. The centrepiece is an oval shaped bar surrounded





CHAMPION BEERS OF SCOTLAND



THE INAUGURAL AND 1997 CHAMPION BEER OF SCOTLAND

THE DEFINITIVE, CLASSIC 80/-

THE 1998 CHAMPION BEER OF SCOTLAND

"YOU'RE DUE A DEUCHARS"





Capital Pubcheck-

CAPITAL PUBCHECK

UPDATE 147 continued

by a tiled area. A no smoking area at the rear leads through to two quiet 'club rooms' and stairs rise to a small balcony area with another 'club room' off with a few history panels on banking, bankers, livery companies etc. Food, wheelchair accessible, disabled WC, open all permitted hours (unusual for the City).

W1(S), MIDAS TOUCH, 4 Golden Sq. Badger: IPA, Dorset Best, Tanglefoot, Seasonal beer. New single bar pub opened by Hall & Woodhouse in former office premises in an area of Soho just opening up with restaurants etc. Clear windows open into longish bar with raised eating/scating area at rear complete with leather sofas and booths. Clean lines, nice woodwork and subtle decor. Food and wine prominent alongside beer. Open 11-11 Mon-Fri and experimentally 12-5 Sat. Closed Sun. WC2, ALL BAR ONE, 84 Charing Cross Rd (at Cambridge Circus). Draught Bass; Fuller: London Pride. Latest example of the Bass-run chain opened late June 1999 in former commercial premises. Large rambling interior decorated in typical style with polished light pine flooring and furniture, exposed ventilation, clock, board games on request, blackboard displaying menu, mirrors, ceiling fans and the odd sofa. Disabled WC. Open 12-11 Mon-Sat, 12-10.30 Sun.

EAST
E3, FAT CAT CAFE BAR, Bow Wharf, Grove
Rd. Boddington: Bitter; Courage: Directors Bitter;
Theakston: XB; Wadworth: 6X. The first London
pub for a Midland and North of England centred
chain opened November 1998 in converted
warehouse and part of the Bow Wharf canalside
development. Bare wooden floor and wooden
furniture, yellow painted brick walls covered with
assorted framed pictures, ceiling fans and exposed
ventilation. Raised scating area to rear. Outside
drinking area etc. at front overlooking car park.
Food including snacks, breakfast, lunch and dinner.
Open 10 (for breakfast) every day and all permitted
hours.

E18, HOGSHEAD, 184 George Lane.
Boddington: Bitter; Brakspear: Bitter; Flowers;
Original Bitter; Fuller: London Pride; Marston:
Pedigree; Wadworth: 6X. Up to 4 Guest beers on
gravity dispense behind bar (currently Adnams:
Bitter and Morland: Old Speckled Hen).
Whitbread 'Hogshead' in new building on site of
car showroom opened May 1999. The interior

design marks a move away from the traditional Hogshead-style towards a more contemporary decor with the inevitable cream painted walls, pine furnishing and flooring, exposed ventilation etc. Stone flagged flooring surrounds the bar with a raised seating/eating area to the side and comfy sofa and mock fireplace near the front. Framed pictures of cars and the occasional old photo of Woodford adorn the walls. Outside drinking is available on a front terrace and small patio at the rear. Food 12-9 (8 Fri/Sat), Belgian bottled beers. Background music. Disabled WC. Open all permitted hours.

E18, MORTIMERS, 186-188 George Lane. No real ale. Free House/bar and restaurant in former shop premises.

NORTH

NI, DISGRACELAND, 196 Essex Rd. Reopened and renamed NUBAR. No real ale. Free House that has had numerous name changes over the years. (N40, U127)

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

EC3, BAR EXCELLENCE. Acquired by Marston from Eldridge Pope and now inherited by Wolverhampton & Dudley, H unused. (U124) W1(F), CLEVELAND. Renamed MATRIX, Corporate Catering, H removed. (W28, U74, U101, U105)

W1(May), BAR EXCELLENCE. Acquired by Marston from Eldridge Pope and now inherited by Wolverhampton & Dudley, H unused. (U131)

EAST

E1, CARPENTERS ARMS (YE OLDE).

Phoenix, closed and converted to housing office. (E70, U75, U112)

E1, FISH & RING. Free House, now converted to residential use. (E65, U143)

E5, BRITISH OAK. Ex- Grand Met (Watney), closed and boarded up. (E99)

E9, RISING SUN. Free House, closed and boarded up. (E122, U54, U96, U119)

E15, GREEN MAN. Ex-Grand Met (Truman), closed and boarded up. (E153)

E16, CHURCHILLS. Renamed **JIMMY DEANS**, Free House, now closed and boarded up. (E157)

NORTH

N!, KINGS HEAD, 59 Essex Rd. Whitbread, closed and converted to residential use, named 'Kings Marquee'. (N49)
NI, MARQUIS OF SALISBURY. Ex-Belhaven,

Capital Pubcheck-

CAPITAL PUBCHECK

UPDATE 147 continued

previously Grand Met (Watney), closed. (N51)
NI, TIBBERTON ARMS. Ex-Grand Met
(Watney), closed, for sale. (N60)
SOUTH WEST

SW3, RAT & CARROT (BEEHIVE). Reverted to BEEHIVE. Now a Free House, H unused. (SW57)

MITCHAM, RAVENSBURY TAVERN. Allied, closed, for sale, future uncertain. (SW147, U133)

WEST

W10, NEW LATIMER ARMS. Free House, being converted into flats. Formerly LATIMER ARMS. (W86, U74, U92, U133)

W11, SUN IN SPLENDOUR. Bass, H removed. (W90, U66)

BEDFONT, BELL ON THE GREEN. S&N, H unused. (W96)

HOUNSLOW, BEAVER. Now Morland, ex-Free House, H unused. (W126, U56, U91)

HOUNSLOW, EARL HAIG. Now badged as part of the Tanners Pub Co by S&N, H removed. (W126, U95, U107)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC1, NEW RED LION. Renamed BULL. - beers listed; +Fuller: London Pride. Now a Free House, ex-Grand Met (Watney). (E21)

EC1, ROYAL MAIL. -Bass; +Fuller: London Pride. (E22, U79, U92).

EC4, BAR EXCELLENCE. -beers listed; +Marston: Pedigree. Acquired by Marston from Eldridge Pope and now inherited by Wolverhampton & Dudley. (U139)

EC4, BIERREX. Renamed **COOLIN**. No longer a speciality continental beer bar, still fizz only. (U109, U110)

W1(F), GRAFTON ARMS. -beers listed except Flowers: Original Bitter; +Boddington: Bitter; +Wadworth 6X; +Guest beer (H) +4 guests (G);+Inch's: Stonehouse Cider. Still badged as a 'Hogshead Ale House' but refurbished in more 'contemporary style to appeal to a wider market, lighter colours etc. (W29, U74, U84, U95)

W1(S), COACH & HORSES. -beers listed except Ind Coope: Burton Ale and Tetley: Bitter; +Fuller: London Pride. (W41, U53)

WC2, BAR EXCELLENCE, 40/42 Kingsway. Renamed PITCHER & PIANO. -beers listed;

+Marston: Pedigree. Acquired by Marston from Eldridge Pope and now inherited by

Wolverhampton & Dudley. Opens 11-11 Mon-Fri, closed weekends. Note correct address. (U128)

WC2, FLYMAN & FIRKIN. -beers and ciders listed except Dogbolter; +Firkin: Best Bitter, Flyman Ale, Firkin guest beer. Refurbished in more contemporary style. (U101)

WC2, HOGSHEAD (IN COVENT GARDEN).

No longer sells beers direct from the cask or draught cider. The 8 handpumped beers include I or 2 guests. Refurbished in more contemporary style with some loss of character. (W54, U53, U85) *EAST*

E1, COLET ARMS. Now owned by Inn Business, ex-Wiltshire. (E63, U71)

E9, CHESHAM ARMS. -Crouch Vale: IPA. (E120, U71)

E9, ROYAL STANDARD. +Marston: Pedigree. (E122, U76, U117)

E11, HEATHCOTE ARMS. -beers listed; +M&B: Brew XI, not always available. (E128, U85, U140)

E13, LORD STANLEY. -beers listed; +Shepherd Neame: Bitter, seasonal beer; +Young: Bitter. Now a Free House, ex-Shepherd Neame. (E136, U124)

E14, RAILWAY TAVERN. Now run by Inn Business, ex-Bass. (E147)

E16, HENLEY ARMS. -beers listed; +Greene King IPA or Wadworth 6X. (E159) SOUTH EAST

SE1, MARKET PORTER. -beers listed; +6 guest beers at any one time from extensive list. (SE25)

SE11, PRINCE OF WALES. -beers listed; +Shepherd Neame: Spitfire, seasonal beer. Free House acquired by Shepherd Neame in October 1998. Refurbished. (SE109)

SE19, SPORTSMAN. Renamed

OCCASIONAL HALF. -beers listed; +Courage: Best Bitter; +Flowers: Original Bitter; +Hancock: HB; +Young: Bitter. Free House acquired by Regent Inns and extensively and attractively renovated with cream and pastel decor, polished wooden flooring, wood panelling etc. Large patio at front. (SE181)

BEXLEY, RISING SUN. Renamed **OLD WICK** and became a Free House, ex-Phoenix. Now acquired by Shepherd Neame. -beers listed; +Shepherd Neame: Bitter, Spitfire, seasonal beer. (3SE210, U59, K40, U112)

SOUTH WEST

SW1(B), NILE. Renamed **SUNDIAL**. -beers listed except Draught Bass; +Flowers: Original

Capital Pubcheck-

CAPITAL PUBCHECK

UPDATE 147 continued

Bitter; +Guest beer. Refurbished in light and airy style. Formerly RED LION. (SW39, U133) SW1(B), HORSE & GROOM, 7 Groom Place. beers listed; +Shepherd Neame: Bitter, Spitfire. Acquired by Shepherd Neame from Greene King in March 1999. (SW38)

SW1(W), BAR EXCELLENCE. -beers listed; +Marston: Pedigree. Acquired by Marston from Eldridge Pope and now inherited by Wolverhampton & Dudley. (U130)

SW17, SPINDLES. Renamed HOLLYWOOD BAR (SW110)

SW19, GROVE TAVERN. Renamed DOYLE'S. Now a Free House, ex-Allied. (SW117)

MORDEN, BIG HAND MO'S. Reverted to former name, CROWN, still fizz. (SW150, U142) MORDEN, WETHERSPOONS. Refurbished and renamed LADY ST HELIER. Still

Wetherspoon owned. (SW151)

RICHMOND, BAR CENTRAL. Renamed PITCHER & PIANO. Acquired by Marstons from Grosvenor Inns and now inherited by Wolverhampton & Dudley. (SW154)

WEST

HOUNSLOW, BIG HAND MO'S. Reverted to former name, TANKERVILLE, still fizz. (W128, U95, U98, U107)

HOUNSLOW, COACH & HORSES. -beers listed; +Courage: Best Bitter, Directors Bitter. Newly badged by S&N as 'Chef & Brewer. Formerly BARNABYS. (W126, U68, U95, U99, U107)

HOUNSLOW, DUKE OF WELLINGTON. beers listed; +Greene King: IPA. Formerly HUNGRY HORSE. (W126, U91, U98, U99,

U101, U117) HOUNSLOW, DUKE OF YORK, 175

Martindale Rd. -beers listed; +Draught Bass; +Greene King: IPA; +John Smith: Bitter. Now Phoenix Inns, ex-Grand Met (Watney). (W126) HOUNSLOW, HONEYCOMBE. -beers listed; +Greene King: Triumph; +Taylor: Landlord. Previously HUNGRY HORSE and RUBY TUESDAY. (W128, U91, U95, U98, U102, U117) HOUNSLOW, PICKLED NEWT (PALMERSTON'S). Reverted to former name LORD PALMERSTON. -beers listed; +Greene King: Martha Greene's, IPA. (W128, U95, U98,

U117)

HOUNSLOW, ROYAL ALBION. -beers listed: +Ushers: Founders Ale. (W128, U57, U81, U101, U108).

HOUNSLOW, WINDSOR CASTLE. -beers listed; +Greene King: Martha Greene's, IPA. (W128, U91, U98, U117)

CORRECTION TO UPDATE 146

'NEW & REOPENED PUBS ETC.' Title omitted in error.



Letters to the Editors

Dear Editors,

Further to Graham Larkbey's letter (LD July). readers may wish to know that Scanlon's have not operated from Yiewsley for 2 years. They now use the former Rebellion plant in Marlow - not quite so "local".

Further to Silvie's letter, there are long-standing rumours that the Heron is to brew - does anyone know any current details?

Also, what is the current situation re. William IV's brewery (Leyton, E10)? There are rumours that the Wheatsheaf (SE1) may be going "free". Any news?

By the way, those who "scored" the Pitfield festival (Kittens' Midsummer Madness) at Catford on the opening day, didn't - there was a cock-up on the labelling front - it was East Kent Goldings.

Cheers

The Sleeping Scooper, SE19

ps. The Parisa in Bromley (nr. Bromely South "semi-real" station) serves (unfiltered, unpasteurised but fizzy) beers, brewed in Warrington.



Dear Editors,

Your readers who live in the Waltham Forest area may be interested to know that one of the local papers, The Independent, has now started a column on different pubs in the area.

Each week a reporter, writing under the name of 'Captain Pubwatch', visits a different pub, unannounced, and gives his verdict on the place.

> A Hooper London E17

-Great British Beer Festival -

THE BEER IS NIGH!

ugust is here. It can mean only one thing. The Great British Beer Festival is upon us. (Or past, depending on when you read this. Didn't I tell you it would be wonderful!)

The GBBF has a myriad of new delights to offer you for 1999.

The White Bar will bring together the worlds wheat beer so a German Weisse can be savoured and then compared to a Dutch Wit Bier and a British cask conditioned wheat beer. There are seven different countries represented on this one bar. This is the first time such a range of this beer style has been available in one place, so bring your friends, all order a different one and try and compare each others.

Naturally the festival lives up to its name in that it features a plethora of British beer styles. From Porters to summer ales and bitters to stout. One style of beer that is particularly under threat is traditional Mild. GBBF is one of the few places left where Mild is still on the menu. To showcase these great beers, selected Milds will be on sale at only £1 a pint on Wednesday and Thursday lunchtimes. The Milds on offer will include Brakspears and, for the last time, Mitchell's of Lancaster.

The festival also offers a new brewery bar and for the first time a bar with all the nominees for the Champion Beer of Britain contest in one place, so you can taste the best and see if you agree with the judges.

All the other favourites of the drinker will be there as well. Like a bar featuring the best in traditional cider and perry. These are often hard to find in pubs, but at Olympia there are so many to choose from that I would suggest you don't try them all, as you may well fall over. Traditional ciders and perrys can be deceptively strong.

More drinks of strength, and character, can be found at Biers sans Frontiere. There are three bars this year, one for Belgium, Dutch and French beers, one for German and Czech and the third for the Americas and the rest of the world. The amount of beer styles to be tried across these bars has to be seen (or rather tasted) to be believed.

Again this year we have a family room for the children with refreshments and entertainment, live music with great bands from a wide range of musical styles and food stands offering all sorts of dishes from all around the world.

Also, for the children, though hopefully never

yours, the GBBF charity this year is the N.S.P.C.C. The current Full Stop campaign from the National Society for the Prevention of Cruelty to Children aims to end all cruelty to children within a generation. So what better way to get rid of that annoying loose change as you leave the festival.

Is there anything else you could want? How about more details? There is a website offering all the details you could need, (www.users.globalnet.co.uk/~beerfest/) or a phone number for details, (01727 867 201.)

Tickets can be booked on 0870 904 0300 or online at the address above.

The 3rd - 7th August at Olympia, in Kensington, is the place to be. Miss it and you'll have to wait a year for the chance to have as much fun with beer again.

See you there!

(If you have already been then don't forget to look out for details of GBBF 2000. The best way to lose that taste for champagne)

Mark A. Bridges



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Crossword.

Compiled by DAVE QUINTON,

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All correct entries received by first post on 25th August will be entered into a draw for the prize.

Prize winner will be announced in the October London Drinker.
Solution next month.

All entries to be submitted to: London Drinker Crossword 25 Valens House Upper Tulse Hill London SW2 2RX

LAST MONTH'S SOLUTION



£10 PRIZE TO BE WON

ACROSS

Jenny with crew takes the first rating. [10]

8. See 9

9, 8 & 6.Riotous revel, is a bright bitter safe here? [5,7,4,8]

10. Heartily thrilled by a flower. [4]

11. Spoke after meeting opened but indistinctly.

[8] 13. Line of fruit with top cut off. [5]

13. Line of fruit with top cut off. [5]
14. A near devastating construction. [5]

16. Confession of a human or a god? [8]

17. Horse boss. [4]

20. Get result from frozen suet pudding.21. Give Cockney a place in Hampshire.[7]

22. Money, a posh car and food as well! [5,5]

DOWN

1. A physician to the queen showing caution.

2. Town growth driven by him? [8,4]
3. Hide small family. [4]

4. He drives on a trunk road. [6]

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5. Late drink with bird?

6. See 9.

At last a diagram including football grounds.
 [6]

12. Listen twice with approval. [4,4]
13. A diner got drunk and fell. [6]

15. Is a woman able to build a country? [6]

18. Reads badly but shows courage. [5]

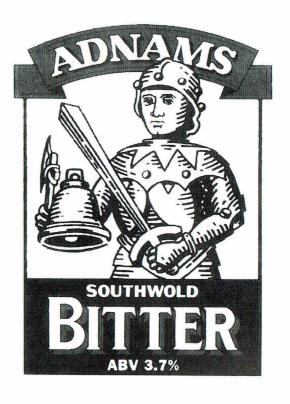
19. Nothing on the German river. [4]

Winner of the prize for the June Crossword: Susan Wilson, South Harrow, Middlesex.

Other correct entries were received from:

Alf & Trev, Tony Alpe, Mrs. Pat Andrews, Mark Antony, I.W.Ardon, Geoff B, Sheila Blige, John Blundell, Alan Brooke, Ben Burfutt, Eddie Carr, Brendan Casey, Terry & Helen Casey, Neil Chapman, Chris Fran & a Spotty Dog, Chas Liam Crotty, Mike Farrelly, Dudley Freeman, Marion Goodall, Eileen Graves, Paul Gray, J.E.Green, M.I.Green, Jonty Hawkes, J.Hayes, G.Hearne, John Heath, Bill Hernon, Sheerluck Holmes, Heather James, Tom Kemp, Pete Large, Dylan Mason, K.I.May, M.J.Moran, Al Mountain, Bertie Neill, Rab Noolas, Mick Norman, Alf O'Coyle, Derek Pryce, Lyn Randall, Rosy-Joy & Richard, Tony Roume, Geoff S, Super Scooper, Bev Smith, Bryan Smith & Isa Nunes, Young Smokey, Bill Thackray, Troglodyte, John Turnbull, Fred Vere, A.R.P. Warden, Tony Watkins, Martin Weedon, D. Woodward, Yak, Peter Yarlett.

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SOUTHWARK CRAWL NO.3 SOUTHWARK STATION TO BLACKFRIARS STATION

Start as always in the Ring opposite (Young's Bitter, Pedigree and Burton) or turn left up Blackfriars Road. Cross the road into the Prince William Henry, a Young's pub. Bitter 186p, Special and Dirty Dick's were available and jugs of ale at a discount. Lasagne chips and salad was the special for 380p but the mussels in a white wine sauce sounded good. Bar stools dominate this pub except the northern end where a baby grand piano resides.

Continue north and re-cross the road into Colombo Street.

The Prince Albert is an Enterprise Inn selling London Pride (205p) and Courage Best beneath an office block. A one bar giving a free buffet to parties of 12 or over. Has pool and darts, unusual in this part of the world.

The Paper Moon formerly the Rising Sun can be found by retracting your steps towards Blackfriars Road past Christ Church, I knew I might find one of my Devil's Island beers here but did not expect it to be Greene King IPA. Harvey's Sussex Bitter and London Pride (both 220p) were the other two real ales though beers from Belgium (Hoegaarden) and Czechoslovakia (Staropramen) were also available 'on draught'. What is Guinness Extra Cold? Specials of the day were chicken, ham & mushroom pie or pan fried liver and bacon with pea/beans and chips/mash at 295p. Despite pictures by the furlong (my description for random pictures on no particular theme, not unlike books by the yard which some pubs have) I rather liked this pub. It has a no smoking area between 11-2.30 and a large TV screen for those that cannot see the normal sized one opposite the bar. Nice tiled mural on the north wall just inside the door.

Turn north and left down Stamford Street. Mad Hatter. (Fuller's Ale & Pie House). Chiswick (175p), London Pride (215p), ESB and a Fullers seasonal beer is available. Doorstop sandwiches start at 250p and a 12oz pork chop and mash 595p.

Retracting our steps into Blackfriars Road turn left toward the bridge. The Nicholson's pub Doggett's Coat & Badge has been closed for some months due to asbestos but should be open by the time you read this.

If it's not open (or even if it is?) go down the steps to the riverside and cross under the bridge noting the tiled murals in the tunnel and what

remains of the London, Chatham & Dover Railway bridge, to the Founders Arms. Young's Bitter was 205p compared with the Prince William Henry at 186p. You wonder how a free house (Lord Nelson SE1) can sell the same beer at 180p. Personally I'd rather be in the Wenlock Arms drinking Hop Back Best Bitter at 175p.

Cross the Thames and another Nicholson's tavern in the shape of the Black Friar fronts the bridge. Or, continue down Queen Victoria Street and take the second left up St Andrew's Hill. The Baynard Castle (Charrington) is on the corner, Shaw's, a Fuller's house is alongside and the Cockpit (Courage) opposite.



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anywhere in the UK.

Amongst our favourites - Spaten,

Augustiner, Hofmark, Tegernsee,

or write to: ALLE BIERE CO., PO Box 31, Manchester M14 6FR

A STROLL ALONG THE MIDDLESEX AND BUCKINGHAMSHIRE BORDERS

Underground or bus to Uxbridge; turn right along High Street, keeping in a straight line. Pass the cinema on your left and walk down to the Crown & Treaty House (Flowers Original, Marston Pedigree and three guests). This inn is of interest as it was here that in 1645 the commissioners met to discuss the ending of the Civil War. Ask at the bar and you will be allowed to go upstairs and view the beautiful oak panelled room where this meeting took place.

On leaving the 'Crown', cross the road and turn left to the canal bridge. Join the footpath from the Swan & Bottle car park. Turn left and after a few yards cross a bridge at Uxbridge Lock. Continue along the towpath to another footbridge and cross over to the Buckinghamshire bank. After 200 yards turn left on to a footpath signposted Denham Country Park. After crossing a bridge, go through a kissing gate, continue to the next gate and follow the path across to a road. Cross the road and carry on along the path. At the golf course, continue in a straight line (do not cross the river). At length you will reach a gate. Take the next gate to the main road. Note the beautiful water mill to your left, then turn right into Denham village.

The Church of St Mary the Virgin will be familiar to many as it has appeared in many films and TV programmes There are three pubs together: the Swan (Pedigree and Courage Best), the Green Man (Hook Norton BB, Greene King IPA and Abbot and Fuller's London Pride) and, over the road, the Falcon (Brakspear Bitter, Flowers IPA, Pedigree and Morland Old Speckled Hen). Note the lovely inglenook fireplace.

Cross the road and take the footpath (the Pyghtle). Keep to the path and continue under the railway bridge. Go on in a straight line. At the

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from only £45 (quarter page - all inclusive)

call now Barry Tillbrook 0181 989 7523 end, turn left, then right on to the main road. A ten minute walk will bring you to the **Horse & Barge** (Courage Best and Directors). There is a very large garden with a barbecue at weekends and bank holidays.

Continue over the canal bridge, cross the road and take the path beside a large green (opposite Denham Quarry). At the end of the path, turn right, then left on to Harvil Road. Climb up the hill. On your right you will see the Church of St Mary the Virgin. This church is unique and well worth a visit. The cemetery has the tombs of 110 Australian soldiers who died in Harefield Hospital during the 1914-1918 war.

Soon we reach the **White Horse** (Greenalls Original, Shipstone's Bitter, Adnams Bitter and one guest). Is this the most southerly Greenalls pub in the country? Continue to the **Hooden & the Hare** (Greene King IPA and Abbot). This pub is noted for its Mexican cuisine. Carry on to the Common. Turn right for the **Swan** (Flowers IPA and Wadworth 6X). Return to the **King's Arms** (Tapster Top Hat, Tetley's Bitter and Old Speckled Hen).

Turn down Park Lane to the **Fisheries** (Pedigree, Old Speckled Hen, Tetley's Bitter and Ind Coope Burton Ale). This most beautifully situated pub has the canal in front and the river behind. Turn right on to the towpath and stroll back to Uxbridge. You will once again pass the Horse & Barge and, if still in need of an evening drink, you can retrace your steps to Denham soon after passing Denham Lock.

At Uxbridge, enter the **Swan & Bottle** (Courage Best, Directors, Theakston XB and one guest). The inn has the canal in front and the River Colne behind and dates back to the 17th century, witnessing the flight of Charles I from Oxford in 1646.

If you are still thirsty, Uxbridge is full of choice. So enjoy the Walk and the Ale.

Denys Vernall

BEER, BED AND BREAKFAST

6 Relax with a refreshing pint of real ale before you slip into bed'. That's the advice of Jill Adam, editor of the 2nd edition of 'Room at the Inn', the only guide to pubs offering quality accommodation and a decent pint of real ale. The Guide, produced by CAMRA, The Campaign for Real Ale was published on 6 July.

Jill Adam said, 'Many people today complain of increasingly stressful lives, trying to combine the demands of busy jobs, families and other commitments, and the time for relaxation seems to vanish into thin air. CAMRA can rescue you from this hectic schedule - and it will only take a weekend of your precious time.'

Room at the Inn' contains over 500 of the most delightful pubs in Britain including inns and hotels to suit all tastes and budgets; pubs in walking country such as the Yorkshire Dales and Scotland, offering very basic hostel accommodation, to luxurious hotels in popular tourist haunts such as the Cotswolds and the West Country. They all have one thing in common. Apart from offering excellent bed and breakfast, they all serve a perfect pint of real ale.

The second edition of Room at the Inn has been completely updated and resurveyed. Dedicated members of the Campaign for Real Ale have combed the country to find new places to stay. Our criteria for selection are always high, but this year for the first time, the guide leads you to pubs whose hosts are

members of the British Institute of Innkeeping, an organisation that promotes excellent standards of professionalism in pub hospitality.

The choice of hostelries in the guide is as diverse as the British pub itself. There are simple taverns with one or two rooms - you may not get en-suite facilities, but you will revel in that indefinable quality, 'atmosphere'. Other pubs have built up a reputation for their cuisine to rival the top restaurants. Some have spent a lot of money updating their amenities to provide four-star comfort in stylish bedrooms (and prices to match). Many of the pubs offer weekend (or longer) packages to allow you to pursue an interest—whether it be golfing at St Andrews or brewing your own beer in Lincolnshire!

The majority of the pubs are happy to accommodate children (mostly at reduced rates) and some will accept pets, so you have no excuse—just get up and go.

Room at the inn is available from bookshops and from CAMRA, price £8.99.

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You'll be back for more!

– Idle Moments -

Tell, here we are again - the sun is shining (It is as I write this); we have won a test match (and by the time this gets printed we shall know the result of the second one)and the World didn't end on 4th July. And here we are still wasting our time on these pointless pastimes. Still that's life for you. Right, having done my best to put you into a black depression I shall commence with a quotation from George Bernard Shaw which has a nice little turn at the end:

The reasonable man adapts himself to the World; the unreasonable one persists in trying to adapt the World to himself. Therefore all progress depends on the unreasonable man.

Now let us get on with the usual dross, starting as usual with the answers to last month's number puzzles:

- 1 79 is the Atomic Number of Gold
- 2. 250 Miles is the Length of the Pennine Way
- 3. 19 Number One Hit for Paul Hardcastle
- 4. 3 Horns on a Triceratops
- 5. 1925 Margaret Thatcher Born in Grantham
- 6. 207 Degrees Celsius is the Melting Point of Lead
- 7. 24 Hours of the Le Mans "Grand Prix d'Endurance"
- 8. 99 Red Balloons by Nena (Number One Hit in 1984)
- 9. 3 Gibb Brothers in the Bee Gees
- 10, 666 Mark of the Beast

And now here are this month's number puzzles:

- 12 BB
- 2. 3 B to the B in a W
- 3. 4 S in the Y
- 4. 1 BS in EF
- 4 T on a CU
- 6 2 NLD a W
- 7. 75 is the NC from R
- 8 LFTR
- 9. 32 M is the L of the CT
- 10. 4 BM were C in the TC

And before total boredom overcomes us all, here are the solutions to last month's brewery anagrams:

- 1. FANCY BROWN PIMP FELT GRIEF TRIPLE FFF BREWING COMPANY
- 2. NOR BIG BUT RED **BURTON BRIDGE**
- 3. DROLE IN GAIN READING LION 4. SPEAK? BELCH! BLACK SHEEP
- 5. TENDS SOIL LIDSTONE'S

- See, dead easy, weren't they. So see how you get on with this month's - they're all listed, as usual, in the current Good Beer Guide:
- L DREW TEN
- HOT KIA GYM
- 3. BUMS IN CAR
- 4. ED RAN JOHN'S TEAM
- 5. AWAKE TO HER

For this month's 5BY4 I was wondering what to do when the thought struck me to do something historical so I came up with "Kings & Queens". I thought it would be educational as well. All you have to do is match the kings in the first list with their consorts in the second. And to reinforce the educational side, the answers are given at the end; I trust that you will all remember them for future reference - I might use some of them in the trivia questions some time. Here come the kings:

- Iames I
- 2. Charles II
- 3. Edward III
- 4. Henry I
- 5. George III
- 6. George IV
- 7. James II
- 8. Charles I 9. Henry II
- 10. George I

....and these are their queens:

- A. Philippa of Hainault
- B. Charlotte Sophia of Mecklenburg Strelitz
- C. Mary of Modena
- D. Sophia Dorothea
- E. Catherine of Braganza
- F. Matilda
- G. Eleanor of Aquitane
- H. Henrietta Maria
- L Caroline of Brunswick
- J. Anne of Denmark

And now here come the aforementioned trivia questions, or rather firstly, the answers to last month's trivia questions:

Idle Moments

- 1. William Ewart Gladstone
- 2. A money lender
- 3. The red grouse
- 4. Shakespeare's "Merry Wives of Windsor"
- 5. 276
- 6. "In memoriam" by Alfred Tennyson
- 7. Mount Snowdon
- 8. A solar topee (or sola topi if you are the OED)
- 9. It causes sweating.
- 10. George Orwell's Animal Farm

Now THESE are this month's trivia questions. Answers next time if you can be bothered to look:

- Where are Herm, Brechou, Lihou and Jethou?
- 2. Where in Dorset is the chalk figure of a giant with a big club and a big willy?
- 3. By what name is George O'Dowd more commonly known?
- What boy's name is common to the titles of records by Alan Price (1967) and the 1910 Fruitgum Co (1968)? [This question was nicked from Ken Bruce's Popmaster quiz on Radio 2]
- With what song did Jimmy Young and the Righteous Brothers reach No. 1 in the British pop charts? (Liberace reached No. 20 and Leo Sayer reached No. 54 with the same song.)
- 6. What famous school has a school song called "Forty Years On"?
- 7. Which King founded both Eton College and Kings College, Cambridge?
- 8. What was the common occupation of Richard Brandon, John 'Jack' Ketch and Albert Pierrepoint?
- 9. Joseph Hansom is probably best known for the cab named after him, but he was also an architect. Which English city's town hall did he also design?
- 10. Where will you find the epitaph "Si monumentum requiris, circumspice" (If you seek a monument, look around you)?

Right, that's it then; just the answers to 5BY4 before I go:

1-J, 2-E, 3-A, 4-F, 5-B, 6-I, 7-C, 8-H, 9-G, 10-D.

Pax vobiscum

Andy Pirson

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- *Draught Hoegaarden
- *Draught Czech Budvar
- *Foreign bottled beer selection
- *Bed & Breakfast
- *Selected for the 1999 CAMRA Good Beer Guide
- *Open all permitted hours Ever changing guest beers from micro and small regional breweries



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