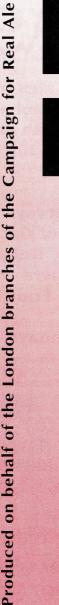




# LONDON DRINKER





THATCHED COTTAGE

Hammersmith
Photo: Clive Taylor

Vol 23 • No. 6

DECEMBER 2001/JANUARY 2002

# Gary & Nicky wish all customers

# CHRISTMAS

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# Editorial.

Many of us look back to events that have changed our lives for ever. Not as important, but just as memorable, are tastes that have changed our perceptions. It may have been a certain meal (often a curry) but for beer lovers it has often been the best pint ever by which others are judged.

This happened to me many years ago in the Station Buffet at Crewe. We had just finished a cycling trip from Chester to Barrow-in-Furness and had to change trains with over an hour to wait and, it being past eleven in the morning, we thought we would risk a pint as we spotted a lone handpump through the window. On entering we saw that it was Robinson's Best Bitter on offer, so we ordered four pints, but our hearts sank when the barmaid looked at us in horror and it dawned on us that she hadn't got a clue how to operate this contraption! She called for assistance, but, as none was forthcoming, she asked us how to operate the handpump.

My brother moved into 'captain of industry' mode and gave her instructions in words of one syllable and, after an inordinate length of time, four almost full, almost clear pints arrived on the bar. We paid up and retired to a table to sample the horrors of the brew. It was never a favourite of ours in the first place and we all sniffed to see if we could detect a vinegary niff but, amazingly, it actually smelt of hops! We looked at each other while we each took a tentative sip. Incredibly it was absolutely superb. None of us had tasted such nectar before and in seconds we were back to pester the barmaid for another round. She asked us if everything was alright and we assured her that she was a totally brilliant woman and could she keep pouring the beers for the next fifty minutes before our train

We missed our connection obviously, but we talked about the beer at length when we eventually got on the train. We were agreed that this had been our best pint ever. It knocked everything we had tried before into a cocked hat. It was the bitterness and the great aftertaste that almost forced you to drink more! I have tried Robinson's Best many times since that fateful day and have always been disappointed.

The one thing that always annoys younger drinkers is when one of the older generations harp on about beers that no longer exist. My parents used to

A Merry Christmas Prosperous New Year To All Our Contributors Advertisers & Readers

bang on about Star Brewery SBA from Eastbourne which I only tasted when the brewery was about to close and was really disappointing. It was an insipid, uninspiring brew and my parents were shocked at what had happened to their favourite brew. The true story was that Courage had taken it over and were about to close it and run the tied house. My parents never drank Courage beers again.

However, Courage owned another brewery in Reading, the old Simonds Hop Leaf Brewery. As a young man I used to help lead cycling trips to Ockham in Surrey with Martin Smith who now writes our 'From the Archives' column. We used to divert via Ripley where our favourite pub was called 'The Ship'. The superb pub with its scrubbed wooden tables sold what was described as 'Courage Reading Bitter' and it was always simply sublime. not only bitter but tremendously hoppy. Later we organised a branch tour round this wonderful brewery and were given endless samples with a buffet supper.

Soon after the beer lost its distinctive taste and it was announced that the brewery was to close. Even though we marched to try to save it the beer had already lost its appeal and the London version was substituted to little protest in pubs.

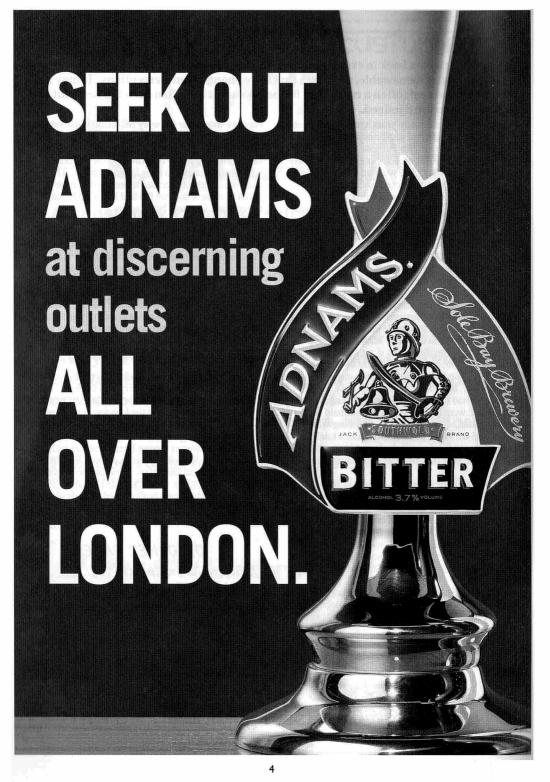
Now all Courage beers are brewed at Tadcaster, all their other breweries having been closed as well and now all we're left with is mediocre John Smiths and Courage Best and Directors. How are the mighty fallen!

I wonder what beers have shaped your drinking habits?

Chris Cobbold

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## **CRAFT BREWERS SQUEEZED OUT**

Small craft brewers are being systematically excluded from almost three quarters of British pubs. That's the view of Nick Stafford, chairman of the Society of Independent Brewers (SIBA), writing in the CAMRA Good Beer Guide published in October.

Mr Stafford, who brews award winning beers at Hambleton in Yorkshire, says that the consumer is being denied the best British beers because 73 per cent of pubs are owned by giant pub companies and national brewers – who either won't stock small breweries' beers, or demand huge discounts that small companies can't afford.

This year, SIBA has set up two supply details with pub companies – Unique and Enterprise Inns – to allow small brewers' beers into some of their pubs. However, none of the other national groups have made any commitment to the range of products offered by SIBA's 400 small craft breweries, and the Unique and Enterprise deals only cover one in ten of their pubs.

Mr Stafford argues that, as well as denying drinkers a choice of beers, the stranglehold exercised by national groups inflates the price of a pint, saying 'Pub groups' tenants and lessees have to buy from their pub groups. The pub groups negotiate with national brewers to get the lowest priced beer, and actively encourage the brewers to push up wholesale prices as far as they can. The licensee buys at these inflated prices and, in order to make any significant margin, has to charge a retail price that consumers think is too high."

The effect of this is that the big brewers are offering pub groups discounts of up to £120 on a barrel of beer selling to the licensee at £240 – in other words half of what the licensee pays goes straight into the pub company's profits.

Nick Stafford suggested that the complex monopoly that denies market access needs to be addressed by pub groups allowing their retailers to buy one guest beer of their choice from an independent supplier delivering straight to the pub. This would give smaller brewers more of a fair chance to get into the market, allow the publicans to get cheaper beer, and improve the choice of beers available to the consumer.

Such an arrangement might also do something about the crazy and wasteful arrangements that see beer shipped all round the country, with beer going from a brewery to a local pub via a distribution centre that is miles away.

Cask Marque rolls out 'Try before you buy'

Following the success of a trial in the Thames Valley area, Cask Marque are planning to roll out their real ale promotion across the country.

Cask Marque is an industry organisation that seeks to improve the quality of real ale by offering accreditation to pubs that pass its quality checks. The trial promotion aimed to give customers confidence in buying cask beer by offering either a money back guarantee or an offer of a taster before buying. It was also hoped that customers would be encouraged to become more adventurous in their selections, trying some of the more unusual beer styles on offer.

The trial was run in 40 pubs, and the overall result was that both cask ale sales and awareness of cask ale amongst staff increased. The latter is becoming increasingly important as, while years ago licensees tended to be cask ale drinkers, these days the majority of them aren't.

Fears of abuse of the money back guarantee were unfounded, with an average of only two refunds a week being given in each pub. Well over half the pubs in the scheme saw a definite increase in sales.

Although quite a small number of pubs were involved initially, the results have been strong enough to encourage its extension nationwide.

#### Interbrew carved up

The giant Interbrew empire, created when the Belgian brewer bought up Bass Brewers, having already bought Whitbread's brands and breweries, is to be broken up following a decision by Trade Secretary Patricia Hewitt.

Ever since the Bass takeover in June 2000, there has been an ongoing debate between the company, the government and consumers over whether the concentration of 40 per cent of the British beer market into the hands of a single company was likely to prove damaging to the public interest. Stephen Byers, Ms Hewitt's predecessor as Trade Secretary, originally ordered Interbrew to sell the whole of Bass, but the decision was successfully challenged in the High Court and the authorities were told to think again.

The latest decision, which has been accepted by the company, is a compromise that involves splitting the company's UK assets in two. Interbrew gets to keep the Draught Bass brands, Tennent's and its Scottish and Northern Irish interests, along with the Boddington and Stella Artois brands acquired from Whitbread; this will give it about 16 per cent of the UK market.

To be sold are Carling, Caffrey's, Grolsch, Worthington and Stone's, which will go as a stand alone brewing company that will also own all the former Bass breweries in England including the huge Burton brewery (created by the merger of the former Bass and Ind Coope breweries). This company will become the country's second largest brewer with 18 per cent of the market, and will brew Draught Bass for Interbrew under contract. The sale has to be completed by the end of February 2002, and several big international breweries have been mentioned as possible buyers – including Heineken, South African Breweries, Molson and Anheuser-Busch. The price tag is said to be in the region of £1bn (that's £1,000,000,000!).

Hugo Powell, the Interbrew boss, declared himself pleased with the latest decision, saying,

'The combination of scale, brands and regional positioning will create a solid platform for growth for our integrated UK business'. He is said to favour premium beer brands, and there is a chance of a long overdue promotion for Draught Bass, still the top selling real ale brand in the country. A range of seasonal ales may also be introduced. While not an instant fix for the decline in real ale sales, there is no doubt that a properly supported market leader would be a significant boost to the cask ale sector as a whole.

#### Hours reform delayed again

As we reported a few months ago, Labour lost no time after the General Election in abandoning its pledge to reform the outdated licensing and opening hours laws in England and Wales. Now, pubgoers may have to wait until 2004 or later for the chance of any change. Tourism minister Kim Howells admitted at the Labour Party conference that drafting had not yet begun on the promised licensing bill, and that means that legislation is unlikely to appear until the 2003 Queen's Speech.

# The Brewery Tap

John and Heather welcome you to the Brewery Tap. and wish all our customers a very happy Xmas

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The only action so far is the announcement that pubs will be able to open all night on New Year's eve this year. This is widely seen as an attempt to appease younger voters disillusioned by the failure so far to introduce a continental culture of bars being open 24 hours a day.

There is wide support for more flexible licensing hours, with their potential to help tourism and reduce the public order problems associated with 'chucking out time', but previous consultation was dogged by arguments over proposals to transfer licensing from magistrates to local councils.

The government remains committed to making the change, but Britain's family brewers and high profile figures like Tim Martin of J D Wetherspoon remain implacably opposed. They believe that local authority involvement will lead to regional inconsistency and political interference. Independent Family Brewers of Britain chairman Stuart Neame of Shepherd Neame said 'We're desperately worried that licensing reform could slope the playing field against the community pubs we run'.

Recent research in Manchester found that 91 per cent of pubgoers favour reforms that would

allow an extra hour or two.

#### CAMRA flagship relaunched

The Campaign for Real Ale's flagship publication, the Good Beer Guide, has been relaunched this year with a complete overhaul. The 2002 edition, the 29th in all, aims to broaden its appeal by providing more detailed descriptions of each pub – still, as ever, produced by local drinkers from CAMRA's branches. To accommodate these, the number of full entries has been reduced to 4000, with an additional 1000 short entries.

Editor Roger Protz said 'In the early days of CAMRA you needed a fast car, a powerful torch and an Ordnance Survey map to find real ale pubs. Today, with cask ale pubs in abundance, the problem is to single out the ones that serve

the beer in tip-top condition'.

However, Mr Protz pointed out that the situation is not all good. Launching the guide, he warned that many regional brewers face takeover and closure unless something is done to support them. With eight out of every ten pints brewed today coming from three global giants, over 40 breweries having closed over the last ten years, and regional brewers' share of the market having fallen by a third in a decade, action must come from the authorities if the stranglehold of the

international big brewers is not to kill off consumer choice.

'The independents represent the best hope for saving and maintaining our cask ales,' he says. 'Are their beers to be just props in photo calls for the Prime Minister at election time or are they to be saved for future generations to enjoy?'

The Protz plan demands that the government stops takeovers that are against the public interest, provides help and advice to managers who want to save threatened breweries through buy-outs, and investigates the scandal of backdoor discounts between giant brewers and pub companies. He also calls for more protection for historic brewery buildings, many of which are taken over, closed and demolished by asset strippers looking for a quick property profit.

Mr Protz concludes 'If the great wine-making chateaux of France were threatened by takeovers and closure, the French government would take action to stop such threats. But the British government seems happy to see our independent breweries and their great cask ales disappear or fall into the hands of overseas lager brewers'.

#### EU investigates beer tax

The European Commission is investigating the impact of the differing rates of duty on the single market, and is due to publish a report by the end of the year.

The review, by EU commissioner Fritz Bolkestein, is expected to show that the huge differences in duty, together with the lifting of restrictions on the movement of goods between countries in 1992, is causing severe problems with smuggling and fraud – tax on beer is eight times higher in Britain than in France. Countries in the EU agreed to a minimum level of duty when the single market was set up, but this has not prevented the wide discrepancies in the amount charged.

Legislation is already in the pipeline on tobacco tax, with an agreement from European governments in November that is likely to lead to increases in tax in countries like Spain and Luxembourg. However, these changes will not come into force until 2005.

Despite tough action from Customs and Excise reducing the level of illegal beer imports, they are still running at over a million pints a day. The National Audit Office reported earlier this year that the Treasury had been defrauded of £668 million between 1993 and 2000 as a result of the illegal trade.

#### Theme pubs on the way out?

The news that Whitbread have put the Café Rouge chain up for sale has provoked commentators to speculate whether the 90s trend for heavily themed pubs and bars might be running out of steam. Although Whitbread insist that the business is a good one, they are not expected to recoup the £131 million that they paid for the Pelican Group, that included Café Rouge, in 1996.

Not for the first time, a small and successful brand, once taken over, was rolled out across the country by its new owners, losing the individuality that was the basis of its success. This is an all too familiar formula exemplified by the Firkin chain under Allied Domecq ownership, which became a by-word for overextending a brand and which is fast disappearing. But, with the Pitcher and Piano and Dome chains also up for sale, the dominance of the brand and the theme may be waning.

Although theme pubs are unlikely to disappear, some industry observers believe that they have reached saturation point. Many pub companies and breweries are looking to a more authentic style - one example is the Laurel pub group, which is in the process of turning over a hundred ex-Whitbread Hogshead outlets into 'traditional pubs' with real names like the Red Lion. The new style is for a subtle branding, emphasising the individuality of the pub and without an overwhelming and standardised style.

Many people will point out that this sounds just like a good old traditional pub, and perhaps the industry could have saved itself a lot of time and money if it hadn't wrecked all these pubs in the first place.

#### **Eldridge Pope axes beers**

In the last edition of *London Drinker* we expressed concern about the future of Eldridge Pope beers, and sadly these fears have proved well founded. The company, a pub chain since selling its brewery in Dorchester in 1997, has ditched its own range of ales in preference for a portfolio of national brands.

Royal Oak, Hardy Country Ale and Traditional are to be replaced by Tetley and Scottish Courage products. In a letter to licensees, trade director John Yonwin claims that the decision has been made for quality reasons, citing the difficulty of achieving consistent product quality when volumes are small and declining.

However, many Eldridge Pope licensees are upset by the loss of their distinctive brews, especially as they are competing with other local pubs that can offer a range of quality beers from the likes of Badger, Wadworth and Ringwood. One is reported as saying 'If I lose Royal Oak and Hardy Country and have to replace them with bland beers like Tetleys and Ansells, most of my customers will go elsewhere for a locally brewed beer'.

#### Archer's plans collapse

Burns Leisure, owners of Archer's brewery in Swindon, have abandoned their plans to become a new regional brewer. Following an alleged boardroom bust-up, all 35 of its pubs have been sold to Avebury Taverns, and Archer's is to continue as an independent brewery.

Just a year ago, Burns announced that it was buying Mole's brewery and 13 pubs, with further acquisitions to follow. But, apart from the purchase and closure of Tom Hoskins of Leicester, none of the plans came to fruition.





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# -Local News Round Up

# FULLER'S INVESTMENT CONTINUES BUT PROFITS DOWN

Fuller's brewery is continuing its heavy investment, with the announcement of a £2.1 million plan to bring in a new bottling and packing line. The bottling plant came into operation in September, and being integrated and computer operated can run much faster and more efficiently than its predecessor. Tests so far have shown that quality has been improved through better process control and lower oxygen levels.

Fuller's now produces 44 per cent more bottled beer than five years ago, and the brewery had the choice of contracting out the bottling or making the investment in their own line. The decision to buy their own was driven by a concern for keeping control of quality and consistency, to continue the rapid expansion in sales which has seen London Pride become one of the three most popular premium brands in the UK.

Golden Pride has been launched in a 500ml bottle for the first time this autumn, with a redesigned livery to go with it. The strong ale, which has been made Sainsbury's beer of the month in November, has been said to be the 'grand cru' of Fuller's beers and certainly packs a

punch with its 8.5 per cent alcohol.

Brands marketing manager David Spencer said, 'We detect a pattern of increasing

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connoisseurship amongst some sections of the public, a demand for beers of higher quality, flavour and authenticity, as witnessed by the growing success of continental brands such as Leffe. Golden Pride is every bit as good as these beers, and after its medal-winning performance at this year's International Beer & Cider competition, we thought the time was ripe for Golden Pride to make an appearance on British supermarket shelves.

However, Fullers' recent run of good overall trading figures has come to an end for now, with the company cutting its profit forecast for this year by £2 million. They blame delays to opening some of their new hotels, with the hotel sector also hit by the fall off in trade since the terrorist attacks in the US in September. The Broadwalks bars are to be sold off following disappointing performance; some of them are going to J D Wetherspoon, which will absorb them into their Lloyds No 1 chain.

Grade I conversion for Wetherspoons

One of the most impressive additions to the J D Wetherspoon empire this year has been the Ledger Building in Docklands. Situated at West India Quay, the pub has been created from the only remaining warehouses on the Isle of Dogs, a grade I listed building that has been empty for ten years following previous use as offices.

Substantial building work was needed to make the building suitable as a pub, including lowering the basement floor, underpinning the walls and making the basement waterproof to combat the high water table. The right hand side of the building is made up of a single large space where the main bar has been located, with smaller rooms on the left hand side. There is also outside seating on the waterside.

#### Relaunch for Young's Bitter

Young's Bitter has had a re-launch this autumn, with a new pump clip backed up by an advertising campaign, launched across London in November.

Sales and Marketing Director Stephen Goodyear said 'Young's Bitter is our flagship

# Local News Round Up

brand and is being re-launched as part of our ongoing commitment to continually refresh our core brands and maintain a significant presence on an increasingly competitive bar. The new pump clip will be supported in-outlet by impactful [sic] new point of sale 'You couldn't brew a better bitter so we made a better badge'. Our biggest ever advertising campaign 'there's no disguising a great beer' will further strengthen the appeal of Young's Bitter to a wider and younger audience."

He added 'Real ale is part of the fabric of our nation's history and heritage and Young's is committed to supporting the future of cask ales. Investment and support for Young's Bitter is a critical factor in achieving this if the popularity of great British beer is to continue to flourish.

#### Sheps expansion

Kent brewer Shepherd Neame is yet another in the list of regional breweries bucking the national trend and reporting improved trading results. Sales increased by 4.1 per cent in the year to June, helped by good figures for beer sales including a 44 per cent increase for Spitfire.

Chairman Bobby Neame said, 'Our strategy over the past few years has been to invest in the

brewery, in our brands and in our pubs. These results demonstrate that a small well managed independent brewery can be very profitable and that we have been able to establish leading brands on a national basis'.

Sheps are looking to expand on its London estate, which currently stands at 15 pubs - it says that demand for traditional pubs is strong in the capital.

#### Reprieve for Jack Straw's Castle

London's highest landmark, Jack Straw's Castle in Hampstead, has been saved as a pub despite its recent sale to a house building company.

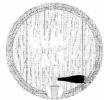
The new owners, Albany Homes, originally wanted to convert the famous pub completely into flats; the new plan involves a lesser number of flats and the retention of the restaurant and bar. There has been a pub on the site since 1713, and it is well known for having enjoyed visits from the likes of Marx, Engels and Charles Darwin. Although the building may look nearly three hundred years old, the original was destroyed by fire and the present building is a replica built in 1962.

# BITTIER END

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# Letters to the Editors

#### Dear Editors,

I was very interested to read the editorial in the Oct/Nov issue of London Drinker. The question of dispense mode and the spread of sparklers has been a matter of concern to me for some time, and I have known that I am not alone.

I have joined CAMRA on the strength of these worries and I invite you to peruse a letter recently forwarded to the Managing Director of Hook Norton Brewery, one of our finest treasures, as you will know. A copy of his reply is also enclosed. I feel that I could send this letter to all remaining craft brewers but it is probably best that a "sparkler" jihad, and nothing less will do at this late stage, is conducted under the auspices of CAMRA centrally. What do you think? I had in fact imagined that CAMRA had itself surrendered on this particular question, so your own comments were most heartening.

I have, of course, expressed my concerns to CAMRA at St. Albans, and as you have expressed a strong interest in the subject I would be pleased to hear from you, and in particular what you think can be done before these infernal contraptions become universally de rigueur (as in Yorkshire, for example!). I enclose SAE for reply

Yours faithfully,

T. D. BURLINSON Dorking, Surrey

To Hook Norton Brewery

#### Dear Sir,

I am an occasional visitor to the Reindeer public house in Banbury, usually when I am travelling by train between the Midlands and Reading, making time to break my journey to enjoy a pint or two of excellent locally-crafted beer. An additional attraction is that the brewery is truly independent of long-standing, thus engineering a rare sense of place and history.

Such is the destruction of much of our local culture that this experience is no longer possible in most of our towns and some larger cities, so it is with gratitude that your company must be regarded by the public at large.

However, I was rather disappointed last week to find your wonderful beverages dispensed through a "sparkler", a device which seems to me a triumph of the image creators over real substance. Like the words 'star' or 'glitter', for example, the word sparkle itself resonates most sympathetically in simple minds as something 'good' and, therefore, not to be questioned. This etymological fact alone raises strong suspicions as to the true purposes of this device, but please consider the facts as I see them.

Ordinary methods of delivery were, surely, perfectly adequate; one enjoyed the sight of a unique head of different-sized bubbles, to some an aesthetic delight of singular uniqueness, and one's beer could be imbibed instantly. Now we have standardised "smooth-flow" style heads, and whilst the 'crushing' process subsides one is obliged to wait. I call this the 'Draught Guinness' effect, a product with which advance ordering seems to be advisable. My personal best with this nonsense is 6 minutes (not in a Hook Norton pub) before my beer cleared properly. Furthermore, to complete the very poor impression, one's glass is presented on a self-generated pool of wasted frothy beer.

Why should this be? Why is the quality end of the industry beginning to impose this form of adulteration on its best products?

I would like to know whether a single consumer asked for his or her beer to be interfered with in this manner. True, upon request bar staff do remove the nozzle normally but on my last visit to the Reindeer the barman did not do so, but poured it "slowly" resulting in no head at all!

It seems to me that this whole business is a mess, a quite unnecessary development, and the cause of industry cost evaluation. In other words, I believe that we are paying for something that scarcely anyone wanted. There is also, it seems to me, a public health issue as I have seen flies crawl on the external swan-neck pipes.

I would welcome your comments on this matter and would be very pleased to learn that you are retaining traditional methods of dispense at some of your other outlets. I can well understand the larger brewing and pub-owning companies introducing all sorts of gimmickry in order to seduce a fairly gullible, docile public, but I expect better behaviour from the few highly respected independent concerns who find themselves, willingly I hope, the trustees of cherished and endangered English pub culture.

Yours faithfully, T. D. Burlinson Dorking, Surrey

# — Letters to the Editors

The following is the Hook Norton reply:

Dear Mr Burlinson,

I am in receipt of your letter of 16th September from which I note your disappointment at having been served a beer at one of our Public Houses via a "Swan Neck" and sparklers. I take on board your various comments regarding this practice and can assure you that the majority of the other Public Houses within our Estate do not use these methods of serving.

I would like to think that whenever you were at an establishment serving been in a manner to which you were not accustomed, then you have the right to say so and ask that such attachments be removed for the

serving or your particular pint.

I trust that your experience at this particular Inn will not prevent you from trying our beers at other premises belonging to this Company. I am enclosing a small leaflet showing our various establishments.

Yours sincerely,

D W CLARKE (Managing Director) The Hook Norton Brewery Co. Ltd

#### Dear Editors,

Well, the boy Price did good! No less than two letters and a stonking three pieces of general copy did flow from the bard of Barking's pen in the Oct/Nov Drinker. This feat makes feat of getting three bits published in the same 'Drinker' a few years seem paltry by comparison!

Do I detect that big Col is slightly defensive when he refers to "criticism" of his epistles? If he is then he shouldn't be trying to get into print as criticism comes with the territory. If one detests the heat of the kitchen - the cut and thrust of creative writing - then one should not venture forth unto the kitchen!

Actually I don't think that Mr Price has suddenly developed any serious writing ability (god forbid!) but that the 'Drinker' is running short of copy. This cannot be allowed to continue so I urge readers to get cracking and get published in this here organ or we will once again be at the mercy of Colin Price! You know it makes sense!

Yours. A L Ferrier New Malden, Surrey PS: Any chance of the Drinker have an E-mail address again? See page 38 - Ed.

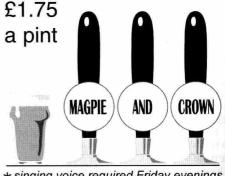
This is not so, we endeavour to publish as much as possible of material submitted, and shorter items are easier to place than longer contributions. Please keep the copy flowing either as letters or articles - Ed.

# WAGPIE & CHO PUB OF THE YEAR CAMRA Richmond & Hounslow 1999 & 2000

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# — Letters to the Editors —

Dear Editors,

Let us try to talk some common sense about the use of sparklers. First of all there are different types. The one that seems to cause the most froth (pun) is the so called Yorkshire one. This is the nipple shaped plastic sparkler that was invented to recreate the creamy Yorkshire head obtained by the use of an 'autovac' that strange northern device that transferred the drip tray back to the first part of the next pint. When this was no longer considered acceptable the fine people of the north complained of the lack of head, so the boffins invented the Yorkshire sparkler and to be fair such beers as Theakstons, Landlord, Tetleys etc benefit from its use, it changes the taste and palate of the beer. What you do not need is the unscrupulous use of this device on all beers to short measure. Not only is it robbery but it ruins beers that are unsuitable for such treatment. If you doubt me try it on a Youngs product! There is never much talk of the southern short sparkler which I remember being widely used by Allied on Benskins & Friary etc.

Finally regarding Swan necks, I feel that they are quite irrelevant. Mine were installed by the brewery but without using sparklers I and my staff are quite capable of pouring a pint without inserting the spout into the glass. What is sad is seeing old pubs being gutted and wonderful old fashioned beer engines just being skipped.

Yours faithfully,

John D Grover Manager, Brewery Tap London SW19

#### Dear Editors,

One problem I have encountered when forwarding information about pubs to branches is that London Drinker does not give details as to how the branch areas are defined. This means I am often unsure as to which branch area a pub is actually in. For instance, which N districts come under North London Branch and which under Enfield and Barnet?

Also there are some discrepancies because some branch areas are defined by council boundaries and some by postal districts. Could I suggest that the Branch Bulletin pages also include a brief description of the branch areas.

Colin Price Barking

# The Name Game

#### WHAT'S IN A NAME?

Within the licensed trade the terms Inn, Public House, Tavern and even Hotel are often treated as synonymous, even though each has a different definition. In this series I am doing much the same, as its purpose is to trace the origins of their names and signs, so there is no point in being too pedantic. I trust that you will bear with me for using this convenience.

This time, to coincide with the season, my "theme" is pub signs and names with religious origins. Prior to the conversions of the Roman Empire to Christianity, and in the intervening period between their departure and the end of what we know as the Dark Ages, religion in Britain was largely pagan, and it is not often realised that some pub names are a throw-back to ancient religions. The Oak, Ivy, Holly, Grove and various combinations – all sacred to the Druids - the Sun, Rising Sun, Sun in Splendour, Green Man (often depicted on signs as Robin Hood), Moon, Half-Moon and suchlike are good examples, as is the **Eclipse**, usually associated with the Sun and Moon, though the name could equally refer to a racehorse or a stagecoach. However, the Conquered Moon in Salisbury (now known without the first word) was first opened in 1969, four days after the first Lunar landing. The image of Bacchus, the god of wine, was often used in Roman provinces to advertise the purpose, rather than the name of a building, and in Victorian times his image was often incorporated in the decoration of pubs – see below the fine wooden carving on the exterior of the Wyndham Arms, Salisbury, now the emblem of the Hop Back Brewery which originated there.



With the spread of the Church and the coming of the first tourists – the pilgrims on their way to holy shrines – religious establishments opened hostelries (of which the name of the **Ostrich** in Colnbrook is a corruption) to cater for their needs – a useful source of income. All provided

alcohol - it was part of the staple diet - being purer than local water supplies, also excellent nourishment. It followed that, in those days when few could read, each had a sign, which bore an appropriate subject. The most prolific of these involved the Nativity story, starting with the Salutation, originally the Salutation of the Angel and Our Blessed Lady, the prediction of the birth of Jesus, which nowadays usually appears on a sign as a group of customers, often servicemen, toasting each other merrily. Further into the story we encounter the Manger, the Star and the Three Kings - though the Biblical version only tells of 3 kinds of gift, presented by an unspecified number of wise men. The Lamb is certainly a reference to the same story, thought the Lamb & Flag was the arms of the Knights **Templar**, who were surpressed in 1307. Amongst their many possessions was the magnificent and ancient Angel in Grantham. That emblem is also associated with St. Mark. The Cross, and several variations on the theme, have an obvious origin, though it also refers to a crossroads.

Taking things forward again, to early Christian times, the Cross Kevs is the symbol of St. Peter. and many pubs are named after saints, often from the name of the district taken from a church in the area. St. Paul, being the patron saint of London, is also remembered obliquely in the name of the Simon the Tanner in Southwark from his one time landlord (the area was known for tanneries). That saint is also recorded as having stayed at the Three Taverns and taken Courage – not that the beer was produced in his day. Some saints may never have existed, such as St. George, and during Hanoverian times the George & Dragon frequently lost the latter part of the name lest it be considered an affront to the queen of the day.

Many such names have survived in amended form. Those with Catholic connections generally changed during the Reformation, The Pope's Head usually became the King's Head. However, the Pope's Grotto in Twickenham refers to the 18th century writer Alexander Pope,

# The Name Game

who owned property (including a grotto) in the area. Such religious names as survived the Reformation were often changed by the Puritans, after the Civil War, thus the God Encompasseth Us became the Goat & Compasses – though there is also a heraldic explanation for its derivation. The Caton Fidèle, named after one Caton Governor of Calais who retained his Protestant faith during Blood Mary's time, became the Cat & Fiddle. The Bull is thought to have originated as Bulla, a papal edict; animal names (except heraldic) tended not to become common until the 1400s.

A popular biblical subject was Noah's Ark, and from the same story the Raven and the Dove, both of which Noah dispatched to search for land in the Great Flood, after which came the **Rainbow**. Other clues to church ownership are the **Mitre** (as worn by a bishop or abbot), the Bell and its multiples, while the Shaven Crown in Shipton under Wychwood, Oxfordshire derives its title from the hairstyle of its monastic founders.

Of all the mediaeval British saints, arguably the most popular was Thomas à Becket, to whom the chapel in the middle of Old London

Bridge was dedicated. The first overnight stop for pilgrims to his shrine, at St. Thomas's Waterings, was on the site of the present-day inaccurately named Thomas à Becket, of boxing fame, on the Old Kent Road. In the same context, the Bishop's Finger, was the name given to signposts with a carved hand, pointing the direction to Canterbury.

Near Hampton Court Palace stands the Cardinal Wolsey, its founder, who is referred to in the title of the Cardinal's Error in Tonbridge, Kent – he promised to found a grammar school there but fell from grace before he could do so. The **Cardinal** SW1 is appropriately named. standing as it does close to Westminster Cathedral.

My final reference is to an Edwardian gem, the **Black Friar**, EC4, whose sign is a large bronze figure of a Dominican Friar – the order occupied the site from 1276 to 1538.

There are plenty of other pub names with ecclesiastical connections, but space is limited. My theme next time will, hopefully, be Royal titles.

Martin Smith.

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# 6 – 9 February 2002 Battersea Grand Hall

**Lavender Hill, London SW11** 

behind Battersea Arts Centre, 10 mins walk from Clapham Junction Station

Wed 6th Feb 5pm - 11pm Thu/Fri 7th/8th Feb 12 noon - 11pm Sat 9th Feb 11am - 6pm

£2 admission (£3 Thu/Fri after 5pm) £1 discount for CAMRA members at all times

# Branch Update

Welcome to our regular details of London CAMRA Branch contacts and events. This is where branches can say what is happening in their areas that might be of interest to drinkers across London. Events for December 2001/January 2002 are listed below.

**LONDON PUBS GROUP.** Jane Jephcote 020-7973 3102 (W), Email: jane.jephcote@englishheritage.org.uk

December – Wed 5 Evening crawl of EC1 and EC2 area. Meet (7pm) Fox & Anchor, 115 Charterhouse St EC1 then (7.45) King's Head, 49 Chiswell St EC1; (8.30) Flying Horse, 52 Wilson St EC2; (9.15) Griffin, 93 Leonard St EC2.

January – Wed 9 (7.15 for 7.30) Meeting. Royal Oak, Tabard St SE1 (upstairs). All branches and members interested in pub research and preservation welcome.

#### ALL LONDON SOCIAL.

December – Fri 21 (6pm onwards) Alasdair 'the Lesser' Boyd is hosting a good party in the upstairs room at the Wenlock Arms N1. Beer and food provided within reason. London Branches of CAMRA etc welcome!

**BEXLEY.** Martyn Nicholls 01322 527857 (H). Website: www.camrabexleybranch.org.uk December – Wed 12 (8.30) Meeting. Royal Oak, Northumberland Heath.

January – Wed 9 (8.30) Meeting. New Cross Turnpike, Welling. - Fri 25 January (8.30) Burns Night Social. Robin Hood & Little John, 78 Lion Road, Bexleyheath.

CROYDON & SUTTON. Paul Everitt 020-8686 5053 (H&W), 07779 423436 (M). December – Fri 7 (8pm) Christmas Social. Windsor Castle, 378 Carshalton Rd, Carshalton. - Thu 27 (8.30) Social. Clifton Arms, Clifton Rd SE25

January – Thu 3 (8.30) Social. Royal Standard, Sheldon St, Croydon. - Tue 8 (8.30) Social. Little Windsor, Greyhound Rd, Sutton. - Tue 29 (8.30) Branch meeting. Dog & Bull, Surrey St, Croydon. This is the meeting when nominations for GBG entries for the 2003 edition will be accepted for final selection at the branch meeting in February 2002. If you can not attend but wish to nominate a pub, please let us know.

EAST LONDON & CITY. Ben or Robyn 020-8521 4410 (H), Email: robyn@pigsear.org.uk. Social enquiries: Bob Walker 020-8924 0346 (H), 07930 990646 (M). Website: www.pigsear.org.uk

December – Tue 4 to Sat 8 Pig's Ear Beer Festival The Old Town Hall, junction of Broadway and West Ham La, Stratford, London E15 (just 5 mins walk from Stratford station). -Tue 11 (8pm) Branch meeting. Counting House, 50 Cornhill EC3.

January – **Tue 8 (8pm)** Branch meeting and **Special General Meeting**, 59 Plaistow High St E13. - Wed 16 (8pm) Social. O'Hanlon's, Tysoe St EC1. - Thu 24 (8pm) New members' social. Butcher's Hook & Cleaver, 61-3 West Smithfield EC1

ENFIELD & BARNET. Mark Shepherd 020-8441 0174 (H) 020-7712 2081 (W), Email: Mark.Shepherd1@dwp.gov.uk.

December – Wed 5 (9pm). Good Beer Guide

December – Wed 5 (9pm). Good Beer Guide promotion. Hadley Hotel, Barnet EN5. - Tue 11 (9pm). Good Beer Guide promotion. Orange Tree, 18 Highfield Rd, Winchmore Hill N21. - Sat 15 (7pm) Xmas meal. King William IV, Hadley Highstone, Barnet EN5. Details and bookings Tony Roberts 020 8482 9673, e-mail tonyroberts5@activemail.co.uk. - Wed 19 (9pm) Good Beer Guide promotion. Tally Ho, 749 High Rd, North Finchley N12.

January – Tue 1 from noon, Cobweb social. Orange Tree, Winchmore Hill N21. - Tue 8 (9pm) Social. Picture House, Lincoln Rd, Ponders End EN3. - Wed 16 (8.30) Branch meeting. Old Mitre (in function room). - Tue 22 (9pm) Social. George, Enfield Town EN2. - Thu 31 (9pm) Social and *London Drinker* pick up. Builders, Albert Rd, New Barnet EN4.

KINGSTON & LEATHERHEAD. Clive Taylor 020-8949 2099(H) 020-8540 1901(W) December – Tue 4 (8.30) Branch meeting. New Prince, Ewell Rd, Surbiton. - Fri 7 (8pm) North Kingston crawl. Meet (8pm) in Boaters by the river in Canbury Gardens. - Thu 20 (7.30 for 8pm) Christmas Dinner. Berrylands, near

# -Branch Update-

Berrylands station. Price £16.50. To book, deposit £5 before 10 December.

January – Thu 3 (8.30) Branch meeting. Albert Arms, Kingston Hill, Kingston. - Thu 10 (8.30) Social. Woodies, Thetford Rd, New Malden. - Thu 17 (8pm) Lick and Stick evening: help with mailout envelopes. Surrey Club, Penryn Rd, Kingston. - Tue 29 (8.30) Committee meeting.

Advance Notice - Thu 7 February (8.00)
Annual General Meeting. Royal Oak, Coombe
Road. New Malden

NORTH LONDON. Gary White 07005 355399,

Email: gwhitegeog@bigfoot.com.

December – Tue 4 (8pm) Branch visit to Pig's Ear Beer Festival, Stratford Town Hall. - Tue 11 (8pm) Branch social & Christmas Party, Wenlock Arms, 26 Wenlock Rd N1. - Tue 18 (8pm) Branch social, Head of Steam, 1 Eversholt St NW1.

January – Tue 1 (8pm) New Year's Day social, Duke of Hamilton, 23 New End NW3.

## RICHMOND & HOUNSLOW. Brian Kirton

020-8384 7284 (H)

Cap in Hand, Hook.

December – Wed 12 (8.30), Open Branch meeting. White Cross, River La, Richmond. - Fri 14 (7.30 for 8pm), Branch Xmas dinner, Lion, Wick Rd., Teddington, same venue as last year, with excellent food and ales. Full details and bookings from Brian.

January – Thu 3 (or Fri 4/Sat 5) (evening), possible celebration of 1000 different ales at the Magpie & Crown, High St., Brentford – subject to confirmation – please see January. edition of What's Brewing or check our website nearer the date. - Wed 9 (8.30) Open Branch meeting at the Princess Royal, Ealing Rd., Brentford. - Thu 24 Crawl East Sheen to Barnes, starting (8pm) Hare & Hounds, Upper Richmond Rd. West, E. Sheen SW14, then (9pm) Halfway House, Priests Bridge, SW14, then (10pm) Rose of Denmark, Cross St., Barnes SW13.

Full details of all branch activities on our website:

www.jobin.freeserve.co.uk/rhcamra1.htm

# **SOUTH EAST LONDON.** Dave Lee 020-8694 2687. Website:

www.selcamra.org.uk/camra3.htm

December – Mon 10 (8pm) Branch/committee
meeting. Dog & Bell, 116 Prince St, Deptford

Peter Anthony welcomes you to:-

# THE VICTORIA

Ravenscroft St, Bethnal Green, E2 7QG (nr. Columbia Flower Market) Tel:- 0207-739-7281

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Please phone for detailsask for Peter Anthony

ALWAYS - AT LEAST TWO REAL ALES AVAILABLE

# Branch Update

SE8. - Sat 15 (7.30) Branch Christmas party. Royal Oak, 44 Tabard St SE1. - Wed 19 (8pm) Social. Moon & Stars, 164-166 Penge High St SE20.

January – Wed 16 (8pm) Branch/committee meeting. Two Doves, 37 Oakley Rd, Bromley Common. - Tue 22 (7.30) Annual General Meeting. Market Porter, 9 Stoney St SE1. - Mon 28 (8pm) Catford Beer Festival planning meeting. Ashburnham Arms, 25 Ashburnham Gro SE10.

SOUTH WEST ESSEX, Andrew Clifton 01708 765150 (H), Email: swessex@clara.co.uk. December - Thu 6 (8:30) Social at Pigs Ear Beer Festival, Stratford Town Hall. - Fri 14 (8pm) Social and brewery visit. Mighty Oak Brewery, West Station Yard, Maldon (coach being arranged - details/pick-ups: Graham Platt 020 8220 0215 or e-mail swessex@clara.co.uk. -Wed 19 (8:30) Christmas social. Chequers, North St, Hornchurch (Emerson Park station). -Thu 27 (8:30) Social, Britannia, 1 Church Rd (just off Fanshawe Ave/Ilford La-A123). January - Thu 3 (8:30) Social at Chelmsford Winter Ale Festival, 'Placcy Bar', Anglia Polytechnic University (Town Centre campus), Chelmsford (near Chelmsford rail and bus stations). For further details see Chelmsford & Mid-Essex website:

www.chelmsfordcamra.org.uk/wbf02.html. - Thu 10 (8:30) Out of area social. Victoria Tavern, 165 Smarts La, Loughton. - Wed 16 (8:30) Social. Travellers Friend, 496/498 High Rd (A11), Woodford Green. - Fri 25 (8:30) Out of area Burns Night social. Prince of Wales, Woodham Rd, Stow Maries (OS: TQ830993). Website: www.swessex.clara.net

SOUTH WEST LONDON. Mark Bravery 020-8540 9183 (H) 020-7438 6418 (W), Email: markbravery@blueyonder.co.uk.
December – Thu 13 (8pm) Christmas antisocial.
Priory Arms, 83 Lansdowne Way, South
Lambeth SW8 (upstairs room). Food provided, approx £5 per head. Names to branch contact please by 6 December.
January – Sun 6 (12.15). Open branch committee meeting followed (1.15) by shortlisting for 2003 Good Beer Guide (plus any deletions from 2002 edition). Sultan, 78 Norman Rd, South Wimbledon SW19.
Website: www.battersea-beer-festival.org.uk

**WATFORD & DISTRICT**. Martin Few 01923 252412 (H).

WEST LONDON. Alex Langford 020-7821 8101 (H). Email: westlondoncamra@aol.com December – Mon 3 (8pm) Branch meeting. Barley Mow, 104 Horseferry Rd, SW1. - Tue 11 (8pm) Christmas meal. Star Tavern, 6 Belgrave Mews West SW1. £5 deposit payable by 3 December, please. - Thu 27 (8pm) Post Christmas social. Hogshead, 5 Lisle St, WC2 January - Sat 5 Outing to Cambridge Winter Ale Festival, Anglia Polytechnic University, off East Rd, and visit some pubs. Meet Kings Cross by suburban side platform 9 for 11.15 train. - Tue 8 Joint crawl of Holborn with North London. 7pm Seven Stars, Carey St, WC2, then (8pm) Penderel's Oak, 283-288 High Holborn WC1; (9pm) Overdraughts, 6 Dane St, WC1; (10pm) Rugby Tavern, 19 Great St James St, WC1. - Fri 11 (6pm) Early evening social, Old Packhorse, 434 Chiswick High Rd, W4. - Wed 23 (8pm) Branch meeting, Victoria, 10a Strathearn St. W2.

WEST MIDDLESEX. Paul Dabrowski 020-8571-9146 (H) 0118-923 7445 (W). December – Tue 4 (8.30) Beer Festival debrief. Bridge Hotel, Western Ave, Greenford. - Wed 12 (8.30) Branch meeting. Duke of York, Steyne Rd, Acton. - Sat 22 (6.37) Branch Christmas party. Fox, Green La, Hanwell. Complimentary drink and food including a vegetarian option. Price £6 on the door - confirm attendance to Branch Contact or Alex Kovacevic on 01895-238592 beforehand, please. - Fri 28 (12 noon then approx. 1 pub every hour) Harefield Crawl. White Horse, Church Hill; Pickle Jar, High St; Kings Arms, Rickmansworth Rd; Swan and Spotted Dog, both Breakspear Rd. January – Wed 9 January (8.30) Branch meeting. Load of Hay, Villier St, Uxbridge. - Thu 31 (8pm then approx. 1 pub each hour) London Drinker pick-up & drop-off, Magpie & Crown, High St, Brentford; Rose & Crown, Church Pla, South Ealing; Red Lion, St Mary's Rd, Ealing.

Deadline for the February/March 2002 edition: 15th January 2002. Please send entries in electronic form to geoff@coherent-tech.co.uk.

# Foreign Travels

#### **BIG BREWERY ON A LITTLE ISLAND**

While the ideal holiday destination for a CAMRA member might be Burton-on-Trent, Cologne or Bamberg, few would be resolute enough to turn down the opportunity to go to Mauritius for some well deserved R&R. Thus it was that in April I found myself travelling some 6,000 miles from 50 degrees North of the Equator to 20 degrees South of the Equator to this extraordinary little island. Mauritius is only 40 miles by 30 miles and with the nearest significant land mass, Madagascar (to the east of Africa), several hundred miles away you could say that it's rather alone in the Indian Ocean.

Before I get on to the important subject of beer, it's worth quickly mentioning that Mauritius has a mix of some eight cultures; the predominant tongue is Creole (a French Patois), though English is widely spoken; gained independence from Britain in 1968, has a Napoleonic code of law but UK style judiciary and parliament; cars drive on the left, road signs are in English and everything is green and temperate.

It's not far off being a tropical paradise (apart from the usual 21st century horrors like diesel/paraffin fumes belching from buses and lorries), "but how...", I can hear the question, "...can this be paradise, without a pint of the foaming Ale of old England?". Actually, you can get a glass of the foaming beer of new Mauritius on draught (keg) and if you hurry you can still

get it unpasteurised!

Mauritius is covered in sugar cane so not surprisingly the local drink was traditionally rum, there was no beer drinking culture and the only beer available was imported. However, soft drinks were bottled on the island by Phoenix Camp Minerals. In 1961, in a daring and enterprising move, a new venture emerged with the formation of Mauritius Breweries Limited (MBL). Capital was slowly raised by public share subscription, brewing equipment was brought in from Belgium and brewers from Haiti. French brewers were employed to develop a beer, and on 26th August 1963 Phoenix (5% ABV) was launched. This was an immediate hit and set the brewery on the road to successful expansion. We in the UK know that "Beer Is Best" and that if you are the only brewery in a large ocean you are guaranteed to do well, but MBLs achievement in creating a thriving beer market from nothing should not be underestimated. The beer was named after the brewery location, Phoenix, which has a plentiful supply of water and being in the centre of the island is an ideal distribution point. By 1975 MBL was brewing its own Guinness (6.5%) as well as "Stella Pils" (no relation to Artois) and an

expanded range of soft drinks.

Good commercial sense says that you need as broad a product base as possible and while MBL has tried to spread demand across several products, Phoenix continues to dominate the sales figures. In 1998, on the breweries 25th anniversary a new beer, Blue Marlin (6% ABV) was released, but with little real impact. To this day Phoenix accounts for 98% of beer sales (excluding Guinness), with Blue Marlin at 1.5% and 0.5% "others". While impressive, this does still leave MBL exposed to catastrophe should brand loyalty and demand for Phoenix collapse, unlikely but just possible as a rival brewery is

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An ever changing selection of cask ales available

# Foreign Travels

planned for the island. The taxation system, as ever, is unkind to beer which is taxed by the litre, compared with spirits which are taxed by strength. That's the potted history, what of the brewery and beer?

I was fortunate to be able to visit the brewery, have a look around then talk with Beejhaye Ramdenee, the Marketing Manager, who provided me with many background details. The brewery itself is a large modern plant, which is continually operating to produce the vast quantities of beer demanded by an island population of 1,000,000 plus. The first sight was of an immense bottle sterilising, filling and pasteurising line. The bulk of the beer produced is bottled, so that's a lot of bottles. The bottles which are rejected after washing are recycled in to artefacts which are sold in the adjacent brewery glass shop. In 1996 a canning line was introduced. Now I'm no fan of tinned beer and since the bottles all have deposits (and so are all returned) why have cans, which will surely become a litter hazard? The principal advantage of aluminium cans, it was explained, is that they are light and have a high packing density. There is no litter hazard because the resourceful locals

J.J. Duffy



282 NORTHFIELD AVENUE, EALING, LONDON W5 4UB Tel: 0208 932 1711 Fax:0208 932 1722

## GUEST BEER REDUCED IN PRICE ON TUESDAYS

RECENT BEERS FLOWERS ORIGINAL, ADNAMS BROADSIDE & CHARLES WELLS BOMBARDIER.

THIS MONTH'S GUESTS INCLUDE GALES HSB & SMILES HERITAGE

MONDAY NIGHT - QUIZ NIGHT TUESDAY NIGHT - REALALE PROMOTION THURSDAY NIGHT - STEAK & WINE

THURSDAY NIGHT - STEAK & WINE PROMOTION

SUNDAY LUNCH - 12 noon - 4pm SUNDAY NIGHT - LIVE MUSIC & TAKE YOUR PICK

ALWAYS IN STOCK - DRAUGHT BASS, LONDON PRIDE

NEAREST TUBE - NORTHFIELDS (PICCADILLY LINE)

collect the cans to melt them down to make pots and pans! A tiny proportion of Phoenix is racked in to kegs, filtered but unpasteurised, for sale in the very few outlets which can handle "live" beer, mostly hotels like the one I was staying in. So, apart from the gas dispense this beer went most of the way towards being Real Ale! Unfortunately, because there are so few suitable outlets for live beer the kegged beer will be pasteurised from next year, so if you want he live stuff you had better hurry on down so n!

The brewing plant is on a gigantic scale with rows and rows of conditioning tanks and fermenters with equipment sourced from all over the world including, of course, Burton-on-Trent. The brewing process is also suitably hi-tech and computer controlled by customised brewing software from the head brewer's citadel in the heart of the brewery. The tropical conditions preclude using island materials, there aren't any, so malt extract, invert sugar and pelleted hops are used, but to good effect.

As for taste, I think that Phoenix has a good balance between bitterness and body which together with its strength is ideal for the tropical climate. Phoenix is always served chilled, not frozen, so your taste buds are not anaesthetised and the flavour can be enjoyed. I tried Blue Marlin which seemed much like Phoenix but too strong for my taste. The MBL Guinness is also exported to Africa, which has a ready market for stout, though this was too hefty for me, given the tropical conditions. Some Phoenix is exported to France, but none to the UK, though I think I have seen bottles in London.

The brewery, which has no tied houses, has a lively and engaging marketing strategy and has summed up drinking beer as being a "Friendly Moment", which is much nicer than the old Whitbread admission that they regarded going to the pub as a "leisure experience"(!). Thus "Do you fancy a Friendly Moment?" should be interpreted as an invitation to have a beer, though I haven't yet plucked up the courage to try this in the UK!

The award winning MBL website is at http://www.mauritiusbreweries.com/
Now start saving up, and have a look at the island website at http://www.mauritius.net/

Grateful thanks to Gilbert Ahnee (Le Maurician), Dimitri Schaub and Beejhaye Ramdenee (Mauritius Breweries Limited) for their assistance and hospitality.

Peter Broberg

# Bits & Pieces

### THE ORANGE BREWERY, 1983 - 2001

As reported in Update 162 in this issue of London Drinker, brewing ceased in June at the Orange Brewery pub in Pimlico. According to the Evening Standard, S&N decided that 'the venue was not viable as a brewpub because of all the red tape involved in running a production unit rather than a retail unit'.

This marks the end of an era, the Orange being the last of the famous Grand Metropolitan brewpubs originally set up in 1983 to rival David Bruce's Firkin brewpubs. Ironically it outlived all the Firkins and, under a succession of brewers (and brewsters) gained a reputation for consistency and quality. It was on the agenda of every beer visitor to London from home and abroad, and will be sadly missed.

The inability of such a large company as S&N to deal with 'red tape' is scarcely believable in the context of the dozens of independent brewpubs operating elsewhere in the country and without the benefit of highly paid accountants. Such is S&N's clear contempt for its loyal customers that it is prepared to abandon a unique asset, the last traditional brewpub in Greater London, with its unique range of beers, in the interests of standardization and short term gain.

Roger Warhurst

# TWICKENHAM BEER FESTIVAL SELLS OUT

For the first time ever customers had to be turned away from the Twickenham Beer Festival on the Friday evening as the hall was full, and we apologise to any readers who may have turned up that night and were stuck in the queue. Richmond & Hounslow Branch thank all customers (who did manage to get in) for enjoying the 54 different ales, the ciders and perries, and all the foreign beers, all of which completely sold out by about 8.30pm on the Saturday, forcing us to close a bit early.

Our thanks also to all the volunteer staff who came along to help – your time and efforts are

greatly appreciated.

Voting for Beer of the Festival resulted in Quay Weymouth Best (formerly S.P.A.) finishing first, with Exmoor Beast a close runner-up. We look forward to presenting the certificate to the Quay Brewery early next year.

Roy Hurry Richmond & Hounslow Branch

#### **BOOK REVIEW**

LONDON By PUB – TED BRUNING (Eat, Drink, Be Healthy!)

Factfile – published by Prion, Paperback Format, 290 pages, Photgraphs – 114 (b&w), Maps – 15, Time To Write – A Nine Month Leisurely Stroll, Price - £10.00.

You wouldn't want to challenge Ted Bruning in a Pub Trivia Quiz Night down the local! The man loves his pubs and combines this with a keen sense of history and a passion for architecture which leaps out of every page of this wonderful book.

The idea is simple – divide Central London into 15 areas – Bloomsbury, Greenwich etc., and visit an average 8.2 pubs per area, taking in the historical sites along the way. The walks themselves vary between 1.5 and 4 miles. Eventually you'll visit 124 hostelries, and be all the fitter for it! "London By Pub" is not designed to be read cover-to-cover in one sitting. Like "The Good Beer Guide", you'll turn first to the areas you know best – where you have lived and worked, for example. The difference is you will want to make visits to the areas with which you are not so familiar – it's positively addictive!

I cannot recommend this book too highly. Go buy it! Now... what's the nearest tube to the Holly Bush, Hampstead.....?

Available at all good book shops. CAMRA Members can obtain copies from HQ at a special price of £9.00.

Review by Peter (Have Book, Will Travel) Tonge.

# GREATER LONDON PUB OF THE YEAR

The winner of this year's Greater London Pub of the Year is the Robin Hood & Little John, 78, Lion Road, Bexleyheath. (page 199 of the 2001 Good Beer Guide). This is the second year running this pub has won. There were 13 entries (generally the Pub of the Year for each branch) represented in the Greater London Region. Each branch except one appointed one or more judges to visit each pub. The winner won by a clear margin.

# London Club of the Year

# SOUTHSIDE BAR WINS CAMRA'S LONDON CLUB OF THE YEAR

A joint presentation was made at the Southside Bar, Imperial College in South Kensington on 9th October 2001, to mark their success in winning the 'Club of the Year' for the local West London Branch and also for the Greater London region. Although few London branches of CAMRA entered a club for judging, the Southside Bar was the clear winner with high hopes that it would do well in the super-regional and possible national finals.

Robin Forshaw-Wilson (Regional Director) and Ray Prior (Branch Chairman) presented the certificates for Greater London and West London respectively, to the club manager, Roger Pownall, and his cellerman Arnaud Schmolinski.

The Southside Bar is for students of the College but also allows others at manager's discretion with CAMRA members made very welcome. Roger Pownall has managed the club for 14 years and turned it from a mainly keg bar into a real ale mecca with around 12 draught beers on offer from national, regional and micro brewers, the latter two mainly from the South of England. Bass, Tetley, Adnams, Brakespear and Coniston are regulars while frequent guests include beers from Hogs Back, Hopback, Sarah Hughes and Oakham with a rotating selection of other guest beers

depending on demand.

Roger, a CAMRA member, 'experimented' with beer festivals in the early 1990's and found considerable interest in them, so that now a regular mini beer festival is the norm. Run as a free house (with overall control by the trustees of the College), the range of beers is impressive but so is the quality (including a Cask Margue accreditation), and the value for money. The bar is open 12 – 2.30 and 5-11 throughout the year except for one week over Christmas and Easter. If ever the Campaign for Real Ale needed a champion for our aims and principles especially educating younger drinkers (18-25 years) then this is it. Well done to Roger and the Southside Bar.

Ray Prior (Chairman – West London)

# The Brewery Tap

John and Heather welcome you to the Brewery Tap. and wish all our customers a very happy Xmas

# **Five rotating Cask Ales**

Guests soon to appear include Banktop, Cottage, Holts, Rebellion, Slaters etc. and now we often stock mild ale.

Genuine home cooked food every lunchtime Traditional Sunday Roasts 12 - 5.00 Wednesday Night is Tapas Night Open all permitted hours

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# Odds & Ends

# THE WHITE HORSE: DEAD CERT FAVOURITE WINS

The White Horse, Parson's Green SW6 has won West London's branch Pub of the Year 2001. This extremely well known and popular pub, appearing in many recent Good Beer Guides, was clear favourite in a 'strong field' of highly fancied pubs in West London.

Known affectionately as the 'Sloany Pony' it caters to a fashionable local bunch and a range of visitors who fully appreciate the fine quality of its draught beers and bottle beers. Beer festivals are a regular feature, and despite the popularity of its food and wine, it remains a real pub for beer drinkers. Its comfortable and contemporary style combined with a friendly atmosphere make it the natural choice for CAMRA and brewing industry meetings with top class facilities in an enviable location. A true thorough bred.

Ray Prior, Chairman of West London Branch presented the rather belated certificate to Mark Dorber licensee of the White Horse and to all of his hard working staff.

Cheers, RAY PRIOR

# FORTHCOMING FESTIVALS

4 – 8 Dec Pigs Ear
Old Town Hall
Stratford, London E15

3 –5 Jan
Cambridge Winter Ale Festival
Anglia Polytechnic University
off East Road
Cambridge

3 – 5 Jan 3rd Chelmsford Winter Beer Festival
The Student Union Bar
Anglia Polytechnic University
Park Road
Chelmsford

6 –9 Feb Battersea Beer Festival
Grand Hall
Battersea Arts Centre
Lavender Hill, London SW11

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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# Capital Pubcheck

#### **UPDATE 162**

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. This Update, together with some previous ones, is posted on the Internet via www.londondrinker.co.uk with any additional information available but not yet published in London Drinker.

The highlights this time are the acquisition of a Surbiton pub by Gales of Horndean, Hampshire, their first pub in Greater London; a new Fullers outlet in Twickenham; the latest All Bar One in EC3 City and the addition of a pub in W11 Notting Hill to the growing organic pub chain of Singhboulton. O'Hanlon's pub in EC1, now under new ownership, has been refurbished and has reinstated a full range of O'Hanlon's beers.

On the down side, the Orange brewpub in SW1 has ceased brewing and there seems little interest by S&N to continue. This was the last 'traditional brewpub' in Greater London, leaving only the five 'continental style' brewpubs still operational. (The 'Sweet William' brewery in E10 is a micro-brewery, albeit at the rear of a pub.) More closures and conversions to other uses are recorded all over the Capital, with little attempt by the Borough planning authorities to intervene and help restrain the greedy developers.

The numbers in brackets after each entry refer to the page numbers in the following guides: E - East London & City Beer Guide, 3rd edition; H – Hertfordshire Guide to Real Ale, 2000 edition; K - Guide to Kent Pubs, 10th edition; 8K - Real Ale 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 or e-mail: capitalpubcheck@hotmail.com.

#### NEW & REOPENED PUBS & PUBS CONVERTED TO REALALE

#### CENTRAL

EC1, YO! BELOW, 95 Farringdon Rd. No real ale. Free House/bar specializing in do-it-yourself fizz beer dispense at the table, attached to Japanese sushi restaurant. Part of new development on site of Metropolitan Tavern demolished in 1988. EC3, ALL BAR ONE, 107 Hounsditch. Fuller: London Pride. Spacious brand new bar opened October 2001, now presumably run by 'Six Continents' (formerly Bass Retail), on ground floor of 'Premier Place', a new office development. It replaces the Drum & Monkey at 104 Hounsditch which was demolished to make way for the redevelopment. Decorated in standard 'ABO' style with large windows, cream and pale green décor, polished wood flooring, benches with metal topped trestle tables, clock, ceiling fans, exposed ventilation ducts, blackboard (for food), wall mirrors etc. Stairs with scaffold balustrading lead down to a basement bar in similar style.

The 'ABO' brand is clearly a successful format and deserving some support for persevering with at least a token real ale, albeit pricey, unlike many of its contemporaries. Disabled WC. Food. Opens 11-11 Mon-Fri, closed weekends.

W1(S), CURZON CINEMA BAR, 93 Shaftesbury Ave. No real ale. Free House/bar and café attached to cinema, with separate entrance and open to general public.

#### **EAST**

**E8, AMHURST ARMS,** 240 Amhurst Rd. Courage: Best Bitter, Directors Bitter. (E111)

#### **NORTH**

**ENFIELD (EN2), 10 JOY,** 2 Gladbeck Way. No real ale. Free House/bar in former shop premises. **ENFIELD (EN3), 10 JOY,** 620 Hertford Rd. No real ale. Free House/bar in former shop premises, opened April 2001.

ENFIELD (EN3), BELL (HOTSHOTS), 510 Hertford Rd. Now simply BELL. Courage: Best Bitter, Directors Bitter. (N239)

# -Capital Pubcheck-

ENFIELD (EN3), BOUNDARY HOUSE, 1 High St. Marston: Pedigree; Wadworth: 6X. (N239)

#### SOUTH EAST

SE1, HOP CELLARS, 24 Southwark St. Adnams: Bitter. Reinstatement. (SE21, U105) SE5, BREWERS, 546 Southampton Way. Reopened. No real ale. (SE56) SE5, GEORGE CANNING, 123 Grove La. Reopened. Courage: Best Bitter, Directors Bitter. (SE58, U159)

#### WEST

W14, PLUM, Olympia Hilton Hotel, 380 Kensington High St. No real ale. Free House/bar and grill at first floor level, accessed via escalator and open to non-residents.

TWICKENHAM, HOOK, LINE & SINKER, 29/31 York St. Fuller: London Pride, ESB, Seasonal beer. New Fullers pub opened September 2001 in former shop and office premises. Grev panelled façade with sloping opaque awning and large windows. Large open plan bar area with polished flooring, cream and yellow decor, drinking area at front (including TV for sports). Raised carpeted 'homely' sitting/eating area at rear, complete with 'fireplace', assorted bric-a-brac, red and green decor with abstract paintings. Mix of seating with the odd sofa and low lighting. Smoking permitted throughout but efficient air extraction system. Food displayed on blackboard available until 10pm (8pm Fri/Sat). Disabled WC. Open 11-12 midnight Mon-Thu, 11-12.30am Fri/Sat and 12-10.30 Sun.

TWICKENHAM, REUNION JACQUES (RJ'S), 29 London Rd. No real ale. Free House/bar, opened about 4 years ago but not previously reported.

#### PUBS CLOSED OR CEASED SELLING REAL ALE

#### CENTRAL

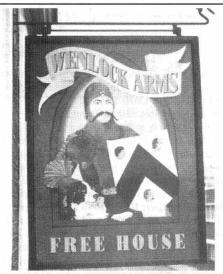
**EC2, BONAPARTES**. Free House, no real ale. (E19, U67, U89)

**EC4, DEACONS**. Ex-Bass, H removed. Now a sports bar. (E48)

EC4, LONDON TAVERN (YE OLDE). Renamed BELL, BOOK & CANDLE, H

Renamed **BELL**, **BOOK & CANDLE**, H removed. Now badged as part of S&N's tacky 'Eerie Pub Co' estate. (E50)

W1(May), MASH. Free House, closed. (U157) W1(S), RAT & PARROT, 77 Wardour St. Reverted to DUKE OF WELLINGTON, S&N, H removed. (W42, U53, U74, U93, U122) WC2, PULLMAN BAR. Free House, now



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## CAMRA

NORTH LONDON
PUB OF THE YEAR
1995, 1993 &
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# Capital Pubcheck -

absorbed into hotel and replaced by hotel bar with no separate access to general public; delete entry. (W55)

WC2, RAT & PARROT, 63-66 St Martins La. Renamed HENRY'S, H removed. Now part of S&N's 'Henry's' café/bar chain inherited from Greenalls. (U129)

#### EAST

**E2, FLYING SCUD**. Ex-Truman, still closed and now derelict (E80, U110)

**E5, DUKE OF CLARENCE**. Ex-Truman, converted to flats. (E99)

**E5, GOLDEN SHOE**. Ex-Watney, closed, future uncertain. (E100)

**E6, CENTRAL**. Ex-Allied (Taylor-Walker), H unused. (E103, U78, U120)

E7, WAGGON & HORSES. Enterprise, converted to a members only club named 'Temptations'. Retains original name on pub sign. (E109, U98, U131)

E7, WHITE HART. Ex-Bass, H removed. (E109) E8, FATHER TED'S. Ex-Courage, now converted to 'Nando's' restaurant. Formerly CASTLE. (E111, U134)

**E8, ROBIN HOOD**. Ascot, converted to flats in 1997. (E116, U99)

**E8, SAMUEL PEPYS**. Ex-Taylor Walker, demolished. (E116)

**E9, LORD NAPIER**. Free House, still closed and boarded up. (E121, U105)

**E10**, **GRÉYHOUND**. Free House, still closed with pub sign still hanging. (E125, U119)

**E10, HARE & HOUNDS**. Ex-Bass, H unused. (E125, U67, U124, U134)

**E11, HEATHCOTE ARMS**. Ex-Bass, H unused. (E128, U85, U140, U147)

**E12, EARL OF ESSEX**. Ex-Courage, no real ale. (E133)

E12, STAR. Ascot, now converted to residential use. (E133, U85, U99, U133)

**E13, DUKE OF EDINBURGH**. Ex-Bass, H removed. (E135)

E16, ROYAL OAK, 67 Barking Rd. Ex-Courage, closed and boarded up. (E160, U80, U136)

DAGENHAM, ANGLERS RETREAT. Free House, closed and boarded up. (X44)

#### **NORTH**

N14, BRAMBLES. Renamed WELCOME INN, Free House, no real ale. (N119)
N22, GANLEYS. Renamed MOY, possibly now Free, ex-Greene King, no real ale. Formerly RAT & CARROT (TJB'S). (N157, U109, U117, U151) ENFIELD (EN3), IZAAC WALTON.
Ex-Whitbread, no real ale. (N241)

ENFIELD (EN3), ROSE & CROWN. Ex-Whitbread, no real ale. (N242) ENFIELD (EN3), WHITE HORSE. Ex-Whitbread, no real ale. (N242)

#### NORTH WEST

NW4, LOAD OF HAY. S&N, closed and sold for residential use. (N195, U106)

NW10, COACH & HORSES. S&N, closed and sold for residential use. (N221, U106)

#### SOUTH EAST

**SE1, FLEECE**. Ex-Courage, closed and boarded up. (SE16)

SE5, ADMIRAL CODRINGTON. Renamed WHELAN'S but now closed and boarded up. (SE55, U113)

**ŠE5, KING WILLIAM IV.** Ex-Truman, closed and used as housing. (SE59)

**SE5, LEPRECHAUN**. Ascot, converted to a café. (SE59)

**SE5, LORD CLYDE**. Ex-Bass, closed for some time. (SE59)

**SE5, ORANGE TREE**. Ex-Courage, demolished and replaced by flats. (SE61)

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Watch for beers from DWAN (Tipperary) brewery in December

# -Capital Pubcheck-

**SE5, ROSE**. Phoenix, closed and used as housing. (SE61, U112)

SE5, WINDMILL. Ex-Watney, closed and boarded up. (SE63)

**SE10, HORSE & GROOM**. Ex-Whitbread,, closed and boarded up for some years. (SE97)

#### SOUTH WEST

SW1(P), DUCHESS OF CLARENCE. Ex-Allied (Taylor Walker), closed and boarded up. (SW40, U137)

SW3, BEEHIVE. Free House, closed with planning permission for residential. Formerly RAT & CARROT (BEEHIVE). (SW57, U147) SW6, JOLLY BREWER. Renamed MARTINI BAR, Free House, H removed. Refurbished and food orientated. Formerly HOBGOBLIN (FULHAM). (SW67, U157)

SW8, ARTESIAN WELL. Inntrepreneur, H removed. Formerly NAGS HEAD. (SW78, U155) SW9, RUSSELL HOTEL. Inntrepreneur, closed and boarded up. (SW83)

SW15, DUKÉ OF CAMBRIDGE, Ex-Bass, demolished for residential redevelopment. (SW101)

#### WEST

W2, CLEVELAND ARMS. S&N, closed and boarded up. (W58, U93)

W2, FORTUNE CORNER. Free House, now converted to a job recruitment centre. Formerly ORIENT EXPRESS, originally GRAND JUNCTION ARMS. (W59, U80, U122, U157) W2, KINGS ARMS HOTEL. The ground floor bar has been absorbed into the hotel and the cellar converted to TOUCH, a café-bar. H removed. Formerly KINGS ARMS. (W59, U45, U52, U70, U94)

W14, KENSINGTON TAVERN. S&N, H removed. Refurbished and food orientated. Formerly KENSINGTON. (W94, U95, U107) BEDFONT, ROYAL OAK. Ex-Courage, now demolished. (W96, U157)

BRENTFORD, PLOUGH. S&N, now demolished. (W99, U94, U107, U156)

TWICKENHAM, FIVE OAKS. Ex-Allied (Taylor Walker), now presumably Punch Taverns and branded 'Henry Blackstock', H removed.

(W150, U90)

#### OTHER CHANGES TO PUBS & BEER RANGES

#### CENTRAL

**EC1, O'HANLON**. Now **O'HANLON'S**, and refurbished in a brighter style with memorabilia and rugby programmes removed. -beers listed; +Fuller:

The Red Lion 1 Mill Lane, Godalming, Surrey 01483 415207



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CAMRA Good Beer Guide 1994/5/6/7/8/9/2000/1

# Capital Pubcheck

Chiswick Bitter, London Pride; +O'Hanlon: Firefly, Blakeley's No 1, Red Ale. Also sells'O'Hanlon Wheat beer and stout on keg, as well as various O'Hanlon bottled beers. Chiswick and Firefly are likely to be replaced with other beers. Now opens 11-12 Mon-Sat, 12-6 Sun. (E26, U90, U113, U154) EC2, 49 GRESHAM STREET. Renamed RED HERRING. -Fuller: Hock. (U92) EC3, RAVEN. -Arkells: BBB; +Courage: Best Bitter. (E41)

EC4, COCK TAVERN (YE OLDE). -beers

listed; +Courage: Best Bitter, Directors Bitter.
Done up in modern style. Now badged as part of
S&N's 'Original Pub Co' estate. (E48, U106)
EC4, OLD KING LUD (HOGSHEAD ON
LUDGATE). Renamed simply HOGSHEAD with
loss of historic name. Beer range now reduced. beers listed except Boddington: Bitter and Fuller:
London Pride; +Boddington: Flowers Original;
+Brakspear: Bitter; +Hook Norton: Old Hooky

(E52, U83)

W1(Mar), FARRIER & FIRKIN. Renamed MARYLEBONE BAR & KITCHEN. -beers listed; +Adnams: Bitter; +Fuller; London Pride; +Greene King: Morland Old Speckled Hen. Conversion retains dark wood and panelwork and eclectic furniture and some fixtures. Emphasis on (pricey) food. Formerly ROYAL OAK. (W36, U51, U89)

W1(S), OLD COFFEE HOUSE. -beers listed; +Courage: Directors Bitter; +Marston: Pedigree; +Sweet William: Brodies Best (William the Conqueror, 4.4%). Now a Free House, ex-Grand Met (Watney) and owned by William Brodie, as is the Sweet William Brewery, E10. (W43, U80)

#### EAST

E4, PLOUGH. -McMullen: Country Bitter, Stronghart; +Courage: Directors Bitter; +McMullen: Gladstone. (E96) E5, CRICKETERS. Now Inn Business, ex-Ascot. Still no real ale - H removed. Formerly SHAMPS (E101, U70, U99, U159)

E5, DOWNS. Now DOWNS HOTEL. (E99) E7, HUDSON BAY. -Bateman: Mild; +Hop Back: Summer Lightning; +Shepherd Neame: Spitfire; +1/2 guest beers. (U143)

E15, GOLDENGROVÉ. -beers listed except Courage: Directors Bitter and Theakston: Best Bitter; +Greene King: Abbot Ale; +Hop Back: Summer Lightning; +Shepherd Neame: Spitfire; +4/5 guest beers: +Addlestone: Cloudy Cider. (U82, U105, U120)

**ILFORD, HOGSHEAD.** Renamed **PROVOKE**. -beers listed except Greene King: Abbot and Greene King: Morland Old Speckled Hen; +Guest beer. (X73)

#### NORTH

N19, DOG. Renamed SETTLE INN. -beers listed; +Courage: Best Bitter; +Wells: Bombardier. (N143, U138)

N22, KINGS. Renamed CHARLIE BROWNS, still no real ale. (N155)

COCKFOSTERS (EN4), BAR MED. Now simply BAR and open only in evenings. Formerly GERSHWINS. (N246, U157)

COCKFOSTERS (EN4), COCK & DRAGON. beers listed; +Adnams: Bitter; +Fuller: London Pride; +Marston: Pedigree. (N246)

COCKFOSTERS (EN4), JESTER. Opens 4pm Mon-Thu. (N246)

#### NORTH WEST

**NW4, CHEQUERS**. Acquired by pub group 'Noble House' from S&N. (N193, U153)

#### SOUTH EAST

**SE5, FATHER REDCAP**. Renamed **REDSTAR**. (SE57)

SE5, FOUNTAIN. Renamed SULLY SHUFFLES. Still no real ale. (SE58, U102) LOCKSBOTTOM, OLD WHITE LION. Should read OLDE WHYTE LYON (already corrected in 3SE guide). (8K115)

ORPINGTON, BUFF ORPINGTON. Renamed BUFF (3SE265, U53, 8K130)

#### SOUTH WEST

SW1(B), ORANGE BREWERY. -beers listed including House beers; +Courage: Best Bitter, Directors Bitter; +Theakston: Best Bitter; +2 guest beers (eg Marston Pedigree and Wells Bombardier). Regrettably the brewery was closed by S&N in June, despite it being thelast traditional brewpub in Greater London. (SW38)

SW1(SJ), SILVER CROSS. -beers listed except Courage: Directors Bitter and Theakston: Best Bitter; +Greene King: Abbot Ale; +Wells: Bombardier. The blackboards also claim additional beers no longer available. As in other S&N 'T&J Bernard' pubs, support for real ale seems to be in decline. (SW46, U152)

SW10, 246. Renamed MODÉNSA, still no real ale. Formerly FRONT ROOM. (U156, U157) KEW, COACH & HORSES. Hotel extension now open. +Young: Triple 'A', seasonal beer. (SW138)

SURBITON, NEW PRINCE. -beers listed; +Gale: Butser Bitter, GB, HSB. Free House acquired by George Gale & Co circa June 2001, the brewery's first pub in Greater London. (SW161)

# Capital Pubcheck

WEST

W7, FOX. Now Free, ex-Courage. -beers listed; +Brakspear: Bitter; +Fuller: London Pride; +Taylor: Landlord; +Seasonal beer. (W78)

W9, PRINCE ALFRED. -beers listed except Fuller; London Pride; +Adnams: Bitter; +Greene King: Morland Old Speckled Hen. Refurbished 'gin palace' but thankfully retaining partitioned drinking areas and etched glass windows at front. Rear room now a restaurant area named 'Formosa Dining Room'. (W84, U95, U152, U153) W11, PELICAN. -beers listed; +Pitfield: Singhboulton (house beer, 3.8%, £2.80 a pint), Eco Warrior (4.5%, £2.95 a pint); +St Peters: Organic Best Bitter (4.1%, £2.80 a pint); +Seasonal beers from Pitfield (eg Shoreditch Organic Stout, £3 a pint). The third 'organic' pub opened in July 2001 by Misses Singh and Boulton following the Duke of Cambridge, W1 and the Crown, E3. Ground floor bar has airy feel with large windows, high ceiling, polished wooden floors, whilst retaining the original bar back. Restaurant upstairs in similar style. Food 12.30-3.30, 6.30-10.30 (10 Sun). Open 5-11 Mon, 12-11 Tue-Sat, 12-10,30 Sun. W14, CROWN & SCEPTRE. -beers listed:

**W14, CROWN & SCEPTRE.** -beers listed; +Courage: Directors Bitter; +Marston: Pedigree. (W94, U71, U95, U107)

W14, FAMOUS THREE KINGS. Now FAMOUS 3 KINGS (F3K). -beers listed; +Fuller: London Pride. Refurbished in modern style with white/cream painted exterior and interior. Previously VIA FOSSA. (W95, U71, U95, U127, U128, U144)

**HARLINGTON, WHEATSHEAF.** -beers listed; +Courage: Best Bitter; +Guest beer (eg Brakspear Bitter). (W111, U59)

HAYES, CROWN TAVERN. -beers listed; +Courage: Best Bitter, Directors Bitter; +Sweet William: Brodies Best (William the Conqueror, 4.4%). Now a Free House, ex-Grand Met (Watney) and owned by William Brodie, as is the Sweet William Brewery, E10. (W117, U78, U90, U113) RUISLIP, SWAN. -beers listed; +Draught Bass; +Marston: Pedigree; +Tetley: Bitter. Now presumably Punch, ex-Allied (Taylor Walker). (W137, U48)

#### **CORRECTIONS TO UPDATE 161**

NEW PUBS ETC

**SW6, KINGS HEAD,** 4 Fulham High St. Should read: **KINGS ARMS**, 425 New Kings Rd (now **LARRIK**). Correct description to:- 'Pub was closed for at least 3 years and was reported as such in Update 132. Retains Kings Arms 1888 in stonework.' and delete reference to it being listed.

Apologies for the confusion resulting from departing from normal practice and not double checking information received from an anonymous correspondent!

PUBS CLOSED ETC

W1(Mar), DEVONSHIRE ARMS. Should read: Renamed O'BAR and now a Free House, ex-Allied (Nicholson). Delete reference to 'no bulk beer' - it has keg beers on draught.

WC2, EVERGREENS (now LOWLANDER). Converted in August 2001,

OTHER CHANGES ETC

E1, BAKERS ARMS. Should read: E10. WEST WICKHAM, WHEATSHEAF. Should read: WHEATSHEAF TAVERN.

SW18, OLD GEORGE. Reported as renamed GEORGE, should read: OLD GARAGE, renamed GARAGE. HOUNSLOW, D SHANNON & SONS (O'ROURKES). Delete entry; pub still displays this name, contrary to information received from Cask Marque.

CASK MARQUE PUBS EC2, MAGPYE. Should read MAGPIE. HOUNSLOW, DANNY SHANNONS. Should read: D SHANNON & SONS (O'ROURKES),

32/34 High St, Fuller, formerly CHARIOT.



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# Looking Back

#### FROM OUR ARCHIVES

TWENTY YEARS AGO "The Mudlark – Charrington's latest pub" proclaimed the caption below the photograph on the cover of the December 1981 edition which was a double issue, as always, to cover January 1982. The photo of the pub's frontage was repeated in the content, with information about the pub, in a modern development near Southwark Cathedral.

A new edition of Real Beer in London had been published and Roger Warhurst, one of its editorial team who still compiles BEER BRIEFING the updates for London Beer guides, provided an analysis of the statistics. Of the 5454 Greater London pubs, 2375 (43.5%) stocked real ale, compared to 10% which did so when its predecessor was published 7 years previously. Of the 9 breweries owning tied houses in the area, only Youngs had not increased its percentage of real ale pubs in the interim, simply because you can't exceed a persistent 100%. Watney's at the other end of the scale, had risen from zero to 6%, a total of 74 pubs. Of the 307 free houses 79% or 244 sold the real thing. The book itself cost £1.95 and listed 130 beers from 61 different breweries, and contained 48 maps. Enough figures – even if Numeralexia does not exist in the dictionary, I've got it.

An advert far from home was for the Duke of York – in Eccles, Greater Manchester. The connection was that the proprietor was Robin Bence, one of the original Editorial team of this magazine.

Bed & Breakfast there cost £6.

Greene King was targeting London with adverts on the sides of buses, and on Capital Radio. They

then had 2 tied houses in the capital.

Whitbread had suffered a 6.6% fall in the number of pints sold in the previous 6 months, but in the same period profits had gone up by 12.5% to £38.5 million. Shareholders had gained a 7% increase in dividend. During that time the company had axed 800 jobs, with 200 more to come.

McMullens of Hertford were about to take over their first tied house in London – the Nag's Head in

Covent Garden.

David Bruce had just opened his fourth pub, the Pheasant & Firkin in Goswell Road, EC1, formerly the Ivy House. When our printers were nearby, quite a bit of last-minute checking and essential re-editing of this magazine were done there. Another pub which had opened an on-site brewery was the Lion in Croydon.

In his regular column, renamed for the occasion "Alan Greenwood's Music Diary", the free offlicence entrepreneur reviewed the live pub piano

scene in London.

Laurie Bishop discussed the upsurge in promotion of lager in an article entitled "Measure for Measure" which filled the inside back cover and a quarter of the outside.

Truman took a full page advert for their "traditional Draught Bitter", containing the statement ".... is a real ale especially produced for home consumption". It was available in 34 and 17 pints sizes, but no price was mentioned.

FIFTEEN YEARS AGO in December 1986 no black ink at all was present. To suit the festive season dark green was used throughout with red as the second colour. The front cover bore a cartoon by Eileen Graves, depicting Santa arriving head-first and inebriated down a chimney, almost-empty jug in hand. Being the duty (and then regular) layout designer, I had great fun organizing the colour division – for those pages two printer's plates had to be produced, one for each colour – as is obviously the case for each two-colour issue.

In his editorial Chris discussed the perennial problem of prices, and the north/south divide differential, citing Holt's Mild at 59p a pint and Bitter at 62p in Manchester, whereas 90p or more was to be expected in London. The notable exception was Burt's of Ventnor, Isle of Wight, whose mild and bitter (o.g.1040) at the Volunteer in the same town cost 57p and 62p. He also discussed beer quality and recommended the GBG as the best bet to find a decent pint.

Bruce's was about to open its 9th pub, the Phantom & Firkin, formerly the Red Lion, complete with resident ghost (hence the title) in Balaam St, Plaistow E13, later know as the Village at Plaistow and subsequently truncated to The Village.

Chris had compiled a list showing how far this magazine travels to its postal subscribers. They ranged from Rutherglen and Glasgow to Grimsby eastwards, Cardiff to westwards, and of course the south coast. Overseas, copies went to Vancouver, Sweden, Denmark, Washington DC and the Falkland Islands.

Merton, in "A Winter's Tale", outlined the history of the Snowdrop, in the village of Cliffe near Lewes, so named from a gigantic snowball piled up by the wind 300 feet above, which fell when the thaw set in not long after the Christmas of 1836. Seven houses were demolished, some of the wreckage being carried 35 feet to the nearby river, and 15 people lost their lives. The pub was built 3 years later and named appropriately.

The strongest beer in the world, listed as such in the Guinness Book of Records, was being distributed

# WHATEVER YOU DO, TAKE PRIDE.



# Looking Back

in England & Wales by regional brewers and wholesalers Samichlaus Bier - the name means Santa Claus – brewed by Hurlimann of Zurich, has an og of 1110-1130 and 14% ABV, and one 33cl bottle has the equivalent strength of a triple scotch.

In "Whitechapel Wander", "Eastender" covered 12 pubs on Whitechapel Road, finishing at Aldgate East station.

Pat Hanson profiled the White Lion, Putney, a Vaux "free house".

The East London & City Beer Guide had just been published, covering 1006 pubs in numbered E. London postal districts (plus a spoof section on E20, which only exists on T.V) 650 pubs stocked real ale -64% of the toal. The cover price was £2.25.

"A Seasonal Sentiment" was re-working, in a scroll frame of the Song "Come Landlord fill the Flowing Bowl" with 2 modern verses included to

surprise the unwary:

"The lager wimp will sober stay, But then he really oughter 'Tis like two lovers in a punt, Extremely close to water.' "The man who drinketh keg and fizz, Pukes, talketh tripe and farten Deserveth not our company, 'Twere better he departen.'

TEN YEARS AGO the front cover, whose masthead (title) bore a coating of "snow", depicted the two seasonal Fathers, Christmas and Time, propping each other up back-to-back in a bibulous state, amidst the wreckage of an obviously successful

Stan Tompkins, who contributed the guest editorial and has from this magazine's inception been its Subscription Manager, mentioned the overseas subscribers including one from Denmark, who had been on the mailing list from the first edition in March 1979. Stan discussed the foreign beer scene and stressed the quality of foreign beers and the need for drinkers to insist that it be maintained.

J.J. Moon's in Tooting had received a top award for food hygiene, beating almost 400 other contestants.

Young's published a full-page list of their tied houses, which totalled 170 - 35 more than when I achieved my 135 tie. One of their houses, the Mitre, Richmond, had won an award for the "Best Bloomin' Pub" from that company, and had the previous year taken second prize. It didn't possess a garden!

Advance notice – 9 months to be precise – was given for the Great British Beer Festival in Olympia at the beginning of the following August.

The 1992 Good Beer Guide was reviewed - its issue in the October marked the beginning of

CAMRA's 21st birthday celebrations. It was the 19th edition, costing £7.99 (£5 to members) and listed 5000 pubs, including 317 in the Greater London area, 89 of which were new entries.

A report had revealed that of 500 glasses selected randomly from 82 pubs, fewer than 70% passed hygiene tests.

FIVE YEARS AGO Eileen's traditional seasonal front cover cartoon showed a dejected Santa leaving his Grotto, which was besieged by all ages waiting to see the pop groups of the day. In the background a pub sign read "The Forgotten Hero".

Andy's editorial consisted of his review of the year, mentioning specifically the proliferation of nitro-keg, the rise of the Irish theme pubs, and Sam Smith's withdrawal of real ale from London pubs. On the Up side were the continuing success of the Hop Back brews, the sale of the magic Pub Co to Greene King, the conversion of Bishop's Brewery in Borough Market to full mash, and two new breweries in the Greater London area.

The 1997 Good Beer Guide was on sale priced £10.99.

The Westmorland Arms, W1 was to close, a great loss, particularly of choice, to drinkers in the area. The Tomos Watkin Brewery, then in Llandeilo,

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# Looking Back

Carms, and now in larger premises in Swansea, was planning a Welsh style pub in London, which has not materialised. The company now has ten tied houses, and supplies 400. As I write its founder, Simon Buckley, has just left the company – as its BLO I'm always the last to hear these things!

Andy Camroux had returned from a holiday in Zimbabwe based on Bulawayo, and hadn't been too

impressed by the beer.

Janet Horslen described the annual Beer Festival Workers' Trip – the qualification for which was to have served at least 2 sessions at the Battersea Beer Festival. They obviously had a good time – the lively account, entitled "Thirty-one go mad in Norwich", included a visit to Woodforde's Brewery.

"Mediaeval London Tavern re-opens" was the somewhat puzzling description of the opening of the Jerusalem Tavern Clarkenwell in a building dating from 1719. It had previously been on several sites since the 12th century, though that doesn't make the present pub – featured in the new GBG – mediaeval. One building the business once occupied, was St. John's Gate, the only mediaeval gatehouse left in London, from 1765 to 1900. Its photograph appeared on the front cover of the October 1989 issue.

In the previous year 47 new cask real ales were introduced by 38 regional family brewers, bringing the total to 246 real ales, 77 of which had been introduced in the previous 3 years.

Greene King had opened the Old Tea Warehouse in EC3 in a grade II listed building, which had been derelict for 6 years.

Before signing-off, I would like to thank Ian for writing the final section of my last article, which circumstances had prevented my completing in time.

I've been trying for weeks to find a suitable valediction, in an ancient language. Having had no success, I'll re-cycle one I used at the end of the December 1986 issue, which had given me major headaches as layout designer, and also finished the predecessor of this article 5 years ago. It read, in Latin.

#### "VALETE ANNO VOBISQUE.

Explicit hoc totum, Pro Christo da mihi potum."

The second and third lines were a fragment of a mediaeval verse penned by an unknown but thirsty monk, and the translation goes: "FAREWELL TO THE YEAR AND TO YOU.

Now this is all over,

For the sake of Christ give me a drink".

Amen to that, Merry Christmas, Happy New Year and most important, Cheers!

Martin Smith

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# Crossword

#### Compiled by DAVE QUINTON

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All correct entries received by first post on 30th January will be entered into a draw for the prize.

Prize winner will be announced in the April London Drinker.

The solution will be given in the February edition.

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

#### LAST MONTH'S SOLUTION

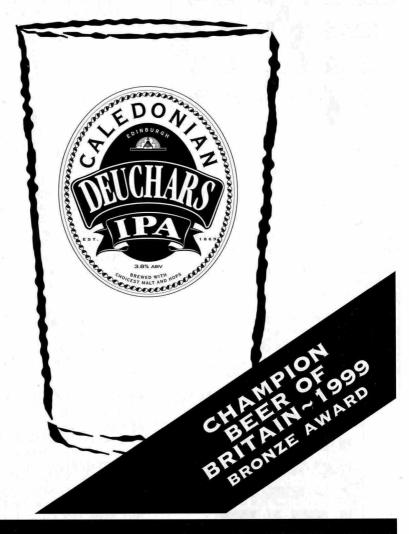
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#### £10 PRIZE TO BE WON

1.	A hero in position on the moon, say.	[9]
6.	A record strike.	[3]
8.	Welshman lost his head and heart maybe.	[5]
9.	His success has been charted.	[7]
10.	A cat, I see is tiny.	[6]
12.		[5]
13.	Penalise advance out of Ulster.	[6]
14.	Avoid American woman.	[6]
17.	I held counterfeit capital.	[5]
19.	A church fight? It'll cool.	[6]
	What to do at high tea?	[7]
22.	Bad mark, thanks to being in the wrong.	[5]
23.		[3]
24.	Guards line nests dishonestly.	[9]
DO	WN	
1.	Quiet work in store.	[4]
2.	Giant heard to get mean.	[7]
3.	He left Trojan beauty for another woman.	[3]
4.	Effect of diabolical deed.	[6]
5.	Old husband thoughtful and dear.	[9]
6.	You may get a good reception here.	[5]
7.	Fits out new chairs.	[7]
11.	Do I have to head for mould?	[9]
13.	Get home with hair secure.	[7]
15.	Soldiers in theatre box perhaps.	[7]
16.	Equipment used to catch up animal.	[6]
18.	Be cunning, shelter on track.	[5]
20.	We object under working burden.	[4]

Winner of the prize for the August Crossword: Bob Selwood, Aldershot Other correct entries were received from: Pat Andrews, Mark Antony, John Blundell, Ben Burfutt, Eddie Carr, Charles Creasey, Chris Fran & a Spotted Dog, Paul Curson, Robert Day, Ribena de Farquar-Toss, Mike Farrelly, John Garwell, Marion Goodall, Daz Gorman, Eileen Graves, Paul Gray, J.E.Green, Tarnya Haigh, John Heath, Billy Hernon, Graham Hill, W.Hill, Sheerluck Holmes, Tom Kemp, Terry Lavell, K.I.May, M.J.Moran, Al Mountain, Mick Norman, David Oddy, Hector Plazzum, Charlie Pottins, Rod Prince, Derek Pryce, Kevin Reeve, Super Scooper, Bryan Smith, Nick Stone, Jack Taylor, Terry & Geoff, Bill Thackray, Paul Tiffany, John Vallintine, Tony Watkins, Martin Weedon, Susan Wilson, Terry Wookey, Ivor Wright-Ardon, Yak (is back!!!).

# YOU'RE DUE A DEUCHARS.



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# Idle Moments

"A merry Christmas to all my friends except two." (Attributed to) W.C.Fields.

And so as, with due inevitability, the festive season approaches again we again find ourselves with a few minutes to ourselves sitting with a warming pint by the roaring log fire (or gurgling radiator?), the tribulations of Christmas shopping forgotten for a while - when this bloke with his stupid puzzles gets up our noses again. Yes folks, I'm back!

And just to warm things up a bit, here are some number puzzles to start off with:

- 1. 13 S in an O
- 2. 100 is TS
- 3. 25 Y to your SWA
- 4. 6 B in an O
- 5. 104 SC by H
- 6. 39 S (by JB)
- 7. 8 S on a M
- 8. 1215 MCS at R
- 9. 21S in a G

10.66 C-C

I've not had time yet to go through the 2002 Good Beer Guide to make anagrams of the new breweries that have opened in the last twelve months - but I have made sure that none of these have ceased to be in the same period:

- 1. SENDS TOIL
- 2. YACHT ROPE
- 3. NETS US
- 4. FLAY ME, LOVER
- 5. RED RAN BAGEL BAR
- 6. RAT SEES PINT
- 7. RUDE MO
- 8. BAT RANGES
- 9. WAS SANE
- 10.SHAVE ME

5BY4 looks a bit different this time because there is only one list. It comprises the Christmas number one hits of the Sixties (i.e. from 1960 to 1969 inclusive). Apart form noting that in this period the Beatles were at No. 1 over the Christmas period no less than four times, all you have to do is sort out which hit was at No. 1 in each year (or, if you like, sort them into chronological order). So here they are then:

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- 1. Return to Sender Elvis Presley
- 2. Hello Goodbye The Beatles
- 3. Moon River Danny Williams
- 4. Two Little Boys Rolf Harris
- 5. I Feel Fine The Beatles
- 6. Green Green Grass of Home Tom Jones
  - 7. Day Tripper/We Can Work It Out The Beatles
- 8. I Want To Hold Your Hand The Beatles
- 9. Lily The Pink Scaffold
- 10.I Love You Cliff Richard & The Shadows

And now we come to ever popular(?) general knowledge questions. Why not try them out on the family after the pud and mince pies? That should guarantee them a nice snooze.

- 1. Who is the uncle of Huey, Dewey and Louie?
- 2. In the Wallace & Grommit film, "A Close Shave" what is the name of Wendolene's robot dog?
- 3. Who was "Tumbledown Dick"
- 4. Talking of Dicks, we all know that Richard Whittington was Lord Mayor of London on three occasions (Well, we do now!) but in what year did he first hold this office?
- 5. Where are "The Lyttleton," "The Olivier" and "The Cottesloe"?
- 6. The pupils and old boys of which school are known as Wykehamists (and why)?
- 7. With which Formula One racing team did Alan Jones, Carlos Reutemann and Nelson Piquet (among others they would make it too easy) all win world championships?
- 8. For what kind of race is the Waterloo Cup awarded annually?
- 9. From what poem do the lines "Water, water, everywhere/nor any drop to drink" come?
- 10. What London railway station so impressed Czar Nicholas III that its name was taken into the Russian language as the word for a station?

And so finally we come to the bit you've all been waiting for; but before I go I should like to wish you all a happy Christmas and good health for the coming year.

Have a good one.
Andy Pirson

# Idle Moments

#### **IDLE MOMENTS - THE ANSWERS**

As promised, here are the solutions to the puzzles set in the October Idle Moments column:

#### NUMBER PUZZLES:

- 1. 24 Blackbirds, Baked in a Pie
- 2. 6 Pockets on a Snooker Table
- 3. 617 Squadron are the Dam Busters
- 2 Famous Daughters of Judy Garland (Liza Minelli and Lorna Luft)
- 5. 168 Hours in a Week
- 6. 1812 Overture by Tchaikovsky
- 7. 7 Players in a Water Polo Team
- 8. 76 Trombones Led the Big Parade
- 9. 256 Cycles Per Second is Middle C
- 44 International Dialling Code for the United Kingdom

#### **BREWERY ANAGRAMS:**

- 1. LUMP DOWN ANN DUNN PLOWMAN
- 2. STARE GIRL RESTALRIG
- 3. SHADE NAG NAGS HEAD
- 4. BANS DRAY BAYNARDS
- 5. BORE KEMP PEMBROKE
- 6. RAN FORTH FAR NORTH
- 7. WAKE THE OAR WEATHEROAK 8. NOW BE RAT BEARTOWN
- 9. LNER LIT RAVENS TRAVELLERS INN
- 10. YO, TALL JOB JOLLYBOAT

#### 5BY4:

- 1. Orinoco Flow Enya
- 2. Nothing Compares 2 U Sinead O'Connor
- 3. Hand On Your Heart Kylie Minogue
- 4. Dreamboat Alma Cogan
- 5. I Feel Love Donna Summer
- 6. Stupid Cupid Connie Francis
- 7. This Is My Song Petula Clark
- 8. 99 Red Balloons Nena
- 9. This Ole House Clooney
- 10. Like A Prayer Madonna

#### GENERAL KNOWLEDGE:

- Bill King (formerly of King & Barnes) recently established his brewery in Horsham, West Sussex.
- Raymond Mays was also deeply involved in BRM.
- An astronomical map has east on the left and west on the right (so that it matches the sky when you look upwards).
- A Grey Friar is a Franciscan monk and a White Friar is a Carmelite.
- The Royal Highland Regiment is colloquially known The Black Watch.
- The Savannah, built in 1962 was the World's first nuclear powered merchant ship.

- Before 900AD was England divided into seven kingdoms - East Anglia, Essex, Kent, Mercia, Northumbria, Sussex and Wessex.
- 8. The first international airline to operate a scheduled service was KLM between Amsterdam and London in May 1920.
- 9. Mary Queen of Scots was 6 days old when she became queen.
- 10. In the Bible, the son of Zacharias and Elisabeth was John the Baptist.

#### LONDON DRINKER: NEW ARRANGEMENTS

After the present issue of London Drinker, Ian Amy is standing down as Editor. The February/March 2002 issue will be produced by Mike Hammersley and edited by Geoff Strawbridge. Unless otherwise agreed with him, please send all material for publication to geoff@coherent-tech.co.uk. All such contributions will be gratefully received and acknowledged. For publication in February, letters and articles should be submitted as electronic documents no later than Tuesday 15 January.

# DOG & BELL WINS SPBW TROPHY

The Society for the Preservation of Beers from the Wood (SPBW) has revived its London Pub of the Year competition. The 2001 winner is the Dog & Bell, 116 Prince Street, Deptford SE8. The presentation of the trophy will take place on Sunday 9 December at 3pm.

The other five finalists were the Priory Arms SW8, Royal Oak SE1, Sultan SW19, Wenlock Arms N1 and Windsor Castle, Carshalton.

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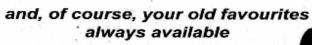
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