



Celebration at the Olde Mitre in High Barnet. See page 4.



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London Drinker is published by Mike Hammersley on behalf of the London Branches of CAMRA, the Campaign for Real Ale Limited, and edited by Geoff Strawbridge.

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EDITORIAL

I DECLARE AN INTEREST

My delight in real ale dates memorably from a gorgeous pint of Taylor's Golden Mild, as it was then known, in the Ferrands Arms, Bingley, on a bitterly cold Easter 1972 Leeds & Liverpool Canal trip. I got the taste for Young's Special soon afterwards and joined the Campaign for Real Ale, South London branch, then North London in 1974. We organised a protest march in Barnsley, and also saw the launch of the Enfield & Barnet branch. Beer festivals started with Covent Garden in 1975.

For the last ten years I have been involved with South West London. I now work a minute's walk from Young's, convenient for my CAMRA appointment as their brewery liaison officer. Not that I'm biased - my son works at Fuller's! Of course I do have my prejudices. I like a full pint, poured, not squirted. I expect a half to cost a half of what a pint costs (unless a visible price list warns me otherwise). I expect brewers to take pride in their beers, rather than pretending that people who no longer exist still brew them (as with Greene King 'Morland' Old Speckled Hen, for example) or concealing their very existence behind meaningless pub branding. The Duke of Cambridge at Shannon Corner, New Malden, still serves a refreshing pint of Bass, but there is no hint of that in the signage of the Southside Pub Company, whoever they may be.

Taking over as editor of this magazine, may I first compliment Ian Amy on his long and diligent stewardship and second, thank the many contributors who have already written to me. Keep writing, please. One of you helpfully sought clarification of editorial policy, with the suggestion that the editor could be asked not to edit your efforts. I challenged that view. I would never seek to distort anyone's message but competition for space means that I must choose what to publish in each issue, and I would rather feel free to include more letters or articles by reducing their length than simply have to accept fewer contributions.

The number of pages in each issue is dictated, in effect, by the advertising income we can attract. The more copies we can distribute, the more advertising we can achieve, but the more copies we print, the fewer pages we can afford. So my third debt of gratitude is to our advertisers. If we consider the main role of *London Drinker* as to promote and to celebrate the quality and range of real ale available in London, I would find it hard to argue that any other features could be more important than the advertisements for our real ales and the pubs which sell them.

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

EDITORIAL

Associated with this magazine is a website - www.londondrinker.co.uk - developed over the last year or so to the stage where we need now no longer hoard surplus articles from one issue of London Drinker to the next, two months later, but can make them available on the website without delay. I expect to launch a 'Holiday Supplement' there, with some fascinating reports I have already received.

So much for editorial policy - if I get it wrong, I am sure you will tell me. I have already been helping with London Drinker for almost four years and have no inclination to change things for change's sake. Mike Hammersley, who now produces the magazine, was one of the original editors more than 20 years ago. I am pleased to be working with him.

Getting back to the priorities, let us look forward to plenty of good beer and cider to enjoy at the Battersea Beer Festival (Lavender Hill, near Clapham Junction) from 6 to 9 February and the London Drinker Beer and Cider Festival (Camden Centre, near St Pancras) from 20 to 22 March. Drink well and safely!

Geoff Strawbridge

Enfield and Barnet Pub of the Year

On 3 October 2001, CAMRA Enfield and Barnet Branch held its Pub of the Year presentation at the Olde Mitre, High Barnet.

The photograph on the front cover of this magazine shows the Branch Chairman, Robin Forshaw-Wilson, presenting landlord Colin Isaacsons with his certificate.

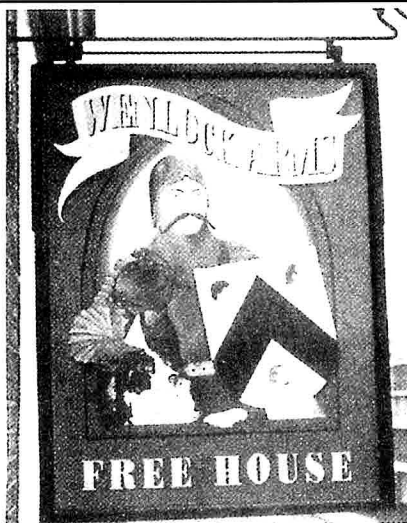
Beers available on the night were: Tetley's Bitter; Adnams Southwold Bitter, Adnams Broadside, Ansells Mild and Robinson's Fredericks.

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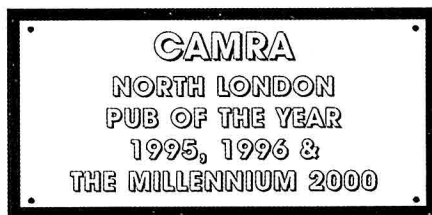
APOLOGY

We are sorry that the intended advertisement for the Sultan, the Hop Back pub in South Wimbledon, was accidentally omitted from the December/January issue.



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Hilary Ellwood of Isleworth, Middlesex wrote in November,

'I enclose a letter addressed to Scottish and Newcastle that highlights two current problems in the pub trade.

There is a growing tendency for pubs to be staffed by young people who have not grown up with a knowledge of our licensing laws. I believe that their mistakes are, on the whole, due to ignorance which the managers and owners of pubs are quite happy to let continue. In certain cases however the short measures are deliberate

We have experienced difficulty getting full pints in this pub on more than one occasion but the staff have usually topped up the drink without question and we have never taken it any further. However on this occasion I feel the barman's attitude is a further cause for concern.

I hope you will publicise the enclosed letter and use it in any way you can to forward the Campaign for Real Pints'

The Managing Director
Scottish & Newcastle
Riverside House
Northampton

Dear Sir,

At lunchtime on Sunday 11th November, I visited the 'Bulls Head' in Strand on the Green with two friends. At one point I went to the bar. The barman went to another set of pumps to pull the beer. When he returned the following conversation took place.

Barman comes back from another serving area carrying two pint and one half glasses all at once

Me: *in the circumstances I won't ask you to go back and top these up - but all of them are a bit short, especially this one.*
indicating a pint in which the liquid is about half an inch from the top of the glass.

Barman: *Only a millimetre*

Me: *No - the beer should be up to the top of the glass.*

Barman: *The glass is made so there is room for the beer and the head.*

Me: *You mean it's an oversized glass?*
looking at the different glasses trying to adjust for the different shapes.
I don't think so.

Barman: *I'm a barman, I know.*

Me: *tilting glass to try to see the pint mark*
Well I'm not sure but we'll see

We drank the beer and I looked for the pint measure mark when the glass was clean. There was no line indicating that it was an oversized glass. As we were leaving I pointed this out to the barman.

Me: *This is a brim measure glass. If it was an oversized glass there would be a line to show where the pint measure should be.*

Barman: *in an offhand manner*
Oh? Really?

Me: *trying to explain that as a group we did know what we were talking about*
You might be a barman - but I am a magistrate and one of the people I was with is a local councillor.

Barman: *in a sarcastic manner*
Oooh A Councillor!!

Me: *I think you ought to be worried about*
Trading Standards.

I was surprised at the lack of understanding of the basic rules of serving beer, so I mentioned the conversation to my friends outside. One of them said that he was not surprised. He had been served under measure pints as well and when he had commented on the practice of using swan necks that make it almost impossible to serve a proper measure, and that this was a 'rip off', he received this casual reply from one of the barmen, *'Well I don't know a pub which doesn't rip off its customers.'*

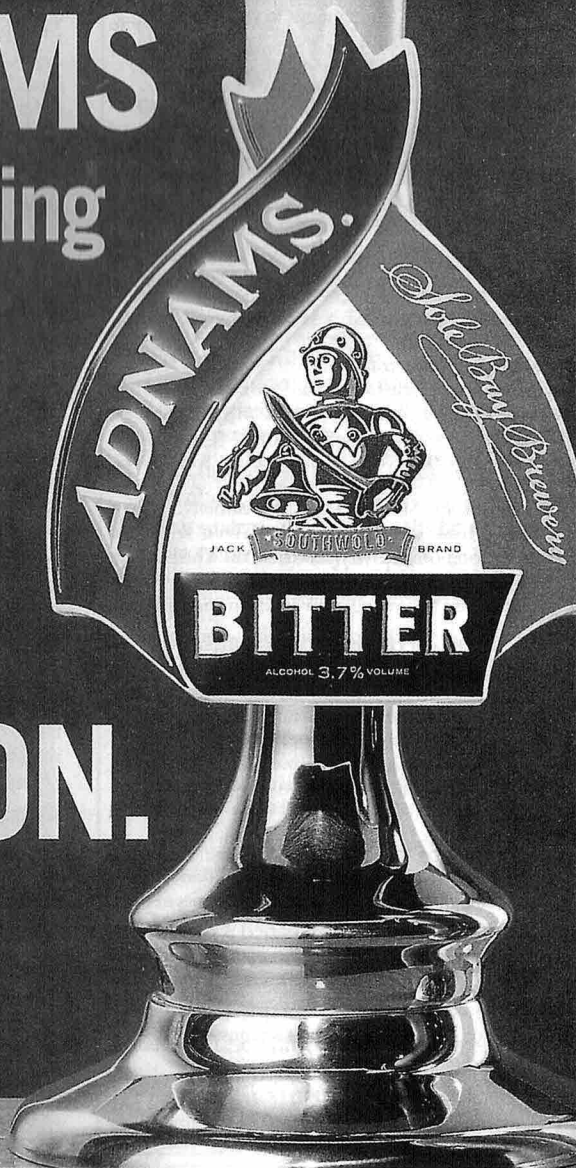
I am sending this letter to the company owning the 'Bulls Head' with copies to my local Councillor, my Member of Parliament, the Campaign for Real Ale through its publication *The London Drinker* and the pub itself. I would like to know how all of you, in your separate ways, are going to resolve this practice of cheating customers of a full pint, which in a lot of cases I believe is deliberate, and the lack of proper training of bar staff who, in my experience, are often from other countries. Both of these problems are rife in pubs at the moment.

Hilary now tells us,

'I received a letter from the Customer Relations Department expressing their concern, and that of the Manager of the pub, at the incident. I was told that the barman involved had been identified and would be writing an apology. I thought this was an acceptable method of dealing with the complaint and would bring the matter of the way in which we were addressed to a suitable closure. I was also offered vouchers for S&N services and products

The apology never arrived, and when I queried this I was told that the barman was no longer in the service of Scottish and Newcastle. The reason was kept confidential. I am told that the complaint has

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OVER
LONDON.**



OPINION - CAMPAIGN FOR REAL PINTS

now been referred to a higher level within S&N and that a further report from the manager will be required.

This resolves the matter of behaviour - but still does not take us any further forward with the problem of getting a full pint.

The local Trading Standards Department replied pointing out the difficulties caused by conflicting judgements from different courts and by the fact that so many drinkers do not ask for a top up and therefore tacitly accept what they are given as a fair trade. I was amazed to read that the Brewers and Licensed Retailers Association guidance notes state that, in their opinion, it is sufficient if the glass is only 95% full after the beer has settled. Trading Standards point out that this has no legal status but they refer to these notes and the courts attach some weight to them. No wonder so many of us have to ask for the glass to be topped up.

My local MP informs me that there is a campaign

concerning this issue headed by the All-Party Parliamentary Beer Group (what a wonderful name!)

Readers really must make a New Year resolution to do two things:

Ask for a top up every time they are handed short measure and

Write to their own MP complaining about the present confusion, which results in the public losing out on a fair deal. A number of letters from constituents on a particular subject can get MPs asking questions.'

Readers may recall the carefully researched proposals for legislation canvassed last year by the Department of Trade and Industry before someone, somewhere, bottled out. The unacceptability of short measure has been a recurrent theme in this magazine. Let us adopt Hilary's resolutions and hope that the All Party Parliamentary Beer Group may yet prevail! - Ed.

ENNISMORE ARMS SAVED

A planning application to demolish the Ennismore Arms, 2, Ennismore Mews, SW7 has been withdrawn. It is expected that a second application will be submitted which will include retention of the pub as a pub but with residential accommodation above. The London Pubs Group had sent a letter this year to Westminster City Planning Department objecting to the application. Campaigners are delighted about the outcome. *Jane Jephcote*

The Brewery Tap

John and Heather welcome you to the Brewery Tap.

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◆ Cask beer figures questioned

The statistics showing sales of cask beer in steady decline over the past few years have been well reported, but a new survey has now been released, arguing that the 'official' figures are grossly underestimating the size of the market.

The *Business Guide to the Cask Ale Market*, produced by Martin Information from an independent survey of over 60,000 pubs and bars, puts annual sales of real ale at over five million barrels, giving a market share of 16 per cent. This is much higher than the figures from the British Beer and Pub Association (BBPA), whose estimate is little more than three million barrels a year.

The latest figures put real ale second in the draught beer market to standard lager, but ahead of smooth and keg beer. And keg is in much steeper decline than cask, losing 11 per cent per year as against 4 per cent for cask.

Martyn Cornell, author of the report, said that figures putting cask ale at less than ten per cent of the market underestimated the size of the micro brewery contribution - some micros now sell more beer than the smaller regional breweries. He also criticised the accuracy of the methods used by the standard survey to translate Customs figures on beer sales into figures for different sectors, and commented '*It's a pity that many business decisions must have been made on the basis of such an inaccurate picture of the true size of the market*'.

The good news for London drinkers in the report is that Young's and Fuller's come out as second and third in the list of top pub operators based on amount of cask ale sold per pub. Wetherspoons comes top of the list, with an average of just under 100 barrels per year for each pub, totalling over fifty thousand barrels in all. The top ten is dominated by regional breweries, with the national brewers trailing a long way behind - despite having more than three quarters of the beer market, they sell barely a quarter of the total amount of cask ale. The importance of the newer micro breweries is demonstrated by their 16 per cent share.

Peter Haydon of the Society of Independent Brewers welcomed the report, stating that its estimate of the size of the micro sector is exactly in line with their own surveys. However, BBPA (formerly known as the Brewers and Licensed Retailers Association, BLRA) cast doubts on the accuracy of figures based on extrapolation from a one-off survey, claiming that their figures, based on an annual questionnaire to all members, were more accurate. Most national and regional brewers, and some of the bigger micros, are members of BBPA and all fill out a detailed survey which is used as the basis for their statistics.

Some spokesmen from regional breweries were also sceptical, pointing out that brewers should know how much they brew and so the BBPA's figures should be correct.

◆ Carling sold

Following reports in the last edition of the impending sale of part of the Bass empire taken over by Interbrew, Carling was sold in December to US brewer Adolph Coors for £1.18 billion. Coors is the third biggest brewer in the US, and beat Heineken, seen as the most likely buyer, to the deal.

The sale should end the long running saga of the sale of Bass to Interbrew, which started in the summer of 2000. The addition of Bass to a company which had already bought Whitbread's brewery business raised competition concerns, and in January 2001, following a Competition Commission investigation, the government ordered the sale of Bass.

Interbrew took the case to the High Court, where they won a reprieve in May when the court ordered the government to reconsider the case. The second review led to the decision to order the sale of either the whole of Bass brewers, or the Carling unit, by February this year. The sale of Carling complies with this order, so further official intervention is highly unlikely. Interbrew is left with 16 per cent of the UK beer market.

◆ Brakspear retains organic crown

Oxfordshire brewery Brakspear's has emerged as the big winner in the Society of Independent Brewers' Organic Beer Competition, winning gold in two classes, silver in three, and the overall title with their bottle conditioned Live Organic Ale. This follows on from their victory in the inaugural competition last year.

The competition, sponsored by Safeway, had entries from 37 beers from 18 breweries, up from 22 beers last year. Peter Scholey, Brakspear head brewer said '*It was terrific to win the inaugural competition, but successful as the competition was, not everyone was there. This year was different. The competition has gained great credibility and as far as I could see every significant organic brewer was represented. To retain the title against the full field was considerably more satisfying than the first win.*'

Mr Scholey put their success down to their concentration on getting the raw materials right. While some brewers have to import hops from New Zealand due to lack of availability of UK-grown organic hops, Brakspear paid a grower to convert a patch of Goldings hops to organic, and paid a higher price to compensate for the lower yield.

London's Pitfield brewery won the speciality beer category with Pitfield Stout.

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NATIONAL NEWS UPDATE

◆ Pedigree keg worry

Wolverhampton and Dudley have attempted to allay drinker's fears over the future of Marston's Pedigree, following the announcement that a keg version is to be launched nationally in April.

The aim, says Martin Womack, Managing Director of the brands division, is to win new outlets for Pedigree in areas where cask ale isn't sold. The target market includes the city centre 'style' bars like Yates's, who find cask beer 'too difficult'. There is also a large club sector where cask beer is rare.

Mr Womack was insistent that the keg version would not replace cask in existing outlets unless low volumes were causing quality problems. *'Cask is king as far as we are concerned, and we want to see real Pedigree in as many accounts as possible' he said, adding 'where we get new accounts achieving significant throughputs, we will be pushing them towards taking the cask version instead'.* A nitrokeg version of Pedigree has been rejected as the large head and blander flavour would have been too far removed from the original.

A top level delegation from CAMRA have met with the company and received assurances - notably about their being no move to convert from cask to keg, and that the keg font will be different from the handpump to prevent any confusion. However, National Executive member Bob Jones said *'we are going to keep a very sharp eye out and we are asking all branches to monitor the situation locally and report any cases of substitution'.*

◆ More Belgian beers for UK

The rise in the availability of Belgian beers is continuing with the UK launch of beer from two small breweries owned by Heineken.

The De Ridder brewery of Wiek, near Maastricht, was taken over by Heineken twenty years ago. Its Wieckse Witte is a wheat beer of 5 per cent ABV; it is top fermented, live and unfiltered and continues fermentation in keg or bottle. This means it meets all the criteria to be considered a true real or bottle conditioned ale.

The other beer is Affligem Blonde, brewed by De Smedt in Opwijk, bought by Heineken more recently. The beer was farmed out to this established local brewery in 1945; it was previously brewed by the monks of Affligem Abbey until the Germans took the coppers to make shell casings.

Marketing of the beers is being done by Turnkey Drinks, a new company formed by John Emerson and Dick Humphries, the people originally

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responsible for the development of Hoegaarden and Leffe in this country. The company is concentrating on style bars and food led outlets, aiming for an upmarket audience.

The growing market for Belgian and Dutch beers has been demonstrated by the efforts of Interbrew to gain wider distribution for Leffe, while Scottish and Newcastle is trialling the introduction of Grimbergen Blonde and Dubbel.

Mr Humphries said *'People in Britain want beer types that have an accessible taste and yet offer a clear difference from the great majority of other products now sold in most outlets. They are seeking distinctive beers that offer them greater quality, more interest and wider choice.'*

◆ EC threatens bootlegging crackdown

The Customs and Excise crackdown on imports of duty paid beer is under threat by the European Commission who dispute the right of customs officials to confiscate beer (and sometimes cars) from people carrying more than 110 litres - the amount Customs use as the 'indicative' limit for personal consumption. Amounts over 110 litres are assumed to be for illegal resale, and anyone trying to bring more than this limit in to the country has to be able to prove it is genuinely for personal use.

However, under the terms of the Single European Market, people have the right to buy as many goods in another country as they like, provided they are not for commercial use. Free movement of goods is a central feature of the single market, and the Commission has written to the UK government challenging the 'heavy handed' confiscation policy. If no adequate response is given, the EC is threatening legal action.

The flood of imports is, of course, due to the huge difference in duty between the UK and most of Europe. This was pointed out by Stuart Neame of Shepherd Neame, who accused the government of using 'jackboot tactics'. He agreed that the import of more than a million pints a day was unacceptable, but said *'the government's tactics of imposing personal limits on imports, and drafting in an army of customs officers with draconian powers to enforce those limits, is not the way to deal with these issues. We need a cut in beer duty, not jackboot tactics.'*

Mr Neame called for the government to follow the example of Sweden and Denmark, who have slashed duty rates to bring prices closer into line with the rest of Europe. Economic research has shown that a cut is unlikely to cost the government money, as reduced revenue will be offset by cutting the losses on beer purchased (and therefore taxed) abroad, as

well as increased employment as British pubs and off licences recover some of their lost trade.

The Swedish government is to cut beer tax by 42 per cent, in an attempt to reduce the level of cross border shopping. An EC study on Europe's varying duty rates, and their effect on the single market, is expected soon.

◆ Regional round up

Greene King has shrugged off reports of an imminent recession, with the report that trading conditions continue to be 'resilient'. Their results for the half year to 24 October show sales up 5 per cent and profits up 11 per cent.

Wolverhampton and Dudley also continues in positive mood, following its narrow escape from being taken over in 2001. The company is on course to fulfil its promise to return £200 million to shareholders, a key part of its successful defence against the takeover bid by Pubmaster. Half of this money has already been raised through pub sales, despite the failure to find a buyer for the Pitcher and Piano bar chain, which might not need to be sold after all.

J. J. Duffy



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NEAREST TUBE - NORTHFIELDS (PICCADILLY LINE)

Although the takeover fight was very tight, with just 53 per cent of shareholders voting for continued independence, chief executive Ralph Findlay expressed confidence in the future of the company and denied rumours that some shareholders were applying pressure for a reconsideration of the Pubmaster bid.

Although trading figures were up on last year, the cost of staying independent showed up in the accounts, reducing profits before tax for the year to September from £76.1 million to £13.4m.

One ex-regional brewery which may have a cloudier future is Eldridge Pope. Having done away with its own beer brands, there are now rumours that takeovers bids may be in the pipeline from both Greene King and Robert Breare, the man who sparked off the bidding for Wolverhampton and Dudley. There is even speculation that a Greene King buyout could lead to the revival of the Eldridge Pope beers.

Ridley's is another regional changing its beer range, although thankfully going for a relaunch rather than replacement with national 'blands'. A new best bitter is to be launched in February, replacing ESX and Spectacular which will be phased out. These beers are 4.3 and 4.6 per cent ABV respectively, so

presumably the replacement will be in the same range. IPA at 3.5 per cent and Old Bob at 5.1 will remain, as will Rumpus and 4.5 per cent, although the latter won't be heavily promoted.

The seasonal ale list, which at present has a different beer for each month of the year, is to be cut to two. The winter beer will be Witchfinder Porter, while Golden Celebration will come out for May and June. The future of the Mild is not yet decided; one option being considered is to scrap it and allow tenants to buy a mild in from another local brewer.

The changes are the work of Nelion Ridley, the new marketing manager. He is of the opinion that the old branding and range was looking 'tired' and something new was needed to combat pressure from neighbouring firms like Greene King and Shepherd Neame. There is also a desire to concentrate more on quality of brands rather than quantity and the 'wacky names' market.

Finally, in the North-West, Jennings has announced that it is to do away with its managed pubs, either selling them or converting to tenancies. Most of the managed pubs were apparently acquired from the old Café Inns chain bought by Jennings two years ago.

At the same time, Jennings revealed the full effect of the Foot and Mouth disease crisis, with profits for the half year to September down by 38 per cent.

◆ And finally..... another defeat for Bud

Anheuser Busch's campaign against Budweiser Budvar, brewers of the 'real' Budweiser, has suffered yet another setback. Following defeats in Korea and New Zealand in their campaign to stop the Czech brewery selling their version of Budweiser (the one brewed with more malt than rice), Lithuania's Supreme Court has thrown out their attempt to have Budvar's trade mark ruled illegal.

Forever Young

On 14 January, national television and BBC Radio 4 reported Wiltshire Police taking an interest in Prince Harry's local Gloucestershire pub, the Rattlestone Inn. It was revealed that the pub had recently changed hands. The spokesman for its new, unnamed owners was someone called Michael Hardman.

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◆ Mixed fortunes for Fuller's and Young's

Young's have reported strong sales rises in 2001, with latest figures showing sales up over ten per cent, and half year profits up to £4.7m. Young's reports that its business has been 'virtually unaffected' by the reduction in tourism following the terrorist attacks in September, partly because their hotels are not primarily aimed at tourists.

The brewery has reaffirmed its pledge to resist ongoing pressure from shareholder Guinness Peat to reform its share structure, a move that would leave the brewery open to potential takeovers. With the brewery standing on a prime Wandsworth site that would be worth a fortune if closed and redeveloped, Young's would be at severe risk if the company were to become vulnerable to predators.

As noted in the last *London Drinker*, Fuller's were expecting profits to be down, and this was the case with half year results showing an 11 per cent fall to £6.5m. Brewing volumes and profits rose, as did pub profits, but the performance was hit by the trendy Broadwalk bars which are being abandoned. Fuller's report that younger drinkers are turning their backs on these bars in favour of traditional pubs. Profits were also hit following September's events, with both hotels and City pubs both affected.

Although cautious about the immediate prospects, Fuller's remain upbeat with brewery investment ongoing, and London Pride leading the steady rise in beer sales, backed up with high profile advertising.

◆ Counting House wins Fuller's top prize

The Counting House in Cornhill in the City has been awarded the Griffin Trophy, Fuller's award for their pub of the year. In a ceremony at the brewery in Chiswick, licensees Peter and Janet Biddle were presented with the trophy and a plaque, and also win a tropical holiday for themselves and a cash prize for their staff.

The award is based on the appearance of the pub, the quality of the ales and the cellar, food, community involvement and the commitment and enthusiasm of the licensee. The Counting House won the prize from a shortlist of eight pubs that were inspected by Michael Turner, John Roberts and Harri Owen - respectively Managing Director, Beer and Brands director and Bars division director of Fuller's.

The judges commented 'Peter and Janet consistently deliver the highest of standards, taking pride in offering the best quality in products and service. They build strong staff teams and show the highest levels of commitment to the pub and the company. They have had an exceptional year, in the face of

strong and growing competition in the area. They are passionate about their business and will never compromise their standards to achieve their goals.'

◆ Student Club wins CAMRA award

The Southside Bar at Imperial College, Kensington, has become the first Student Union bar to reach the super-regional finals in CAMRA's Club of the Year competition. Although looking like a typical student bar, the difference is that up to ten real ales are available, courtesy of long serving bar manager Roger Pownall. Mr Pownall is a CAMRA member and was described as 'very clearly a real ale drinker, supporter and evangeliser' by the judges.

Although intended for students at Imperial, guests are allowed in at the manager's discretion and CAMRA members are normally made welcome. The club gained entry into the competition by winning the West London and London regional Club of the year competitions, and now goes into the national finals.

◆ Whitbread archive sold

Following Whitbread's decision to leave its historic home in Chiswell Street in the City,

THE ROYAL OAK



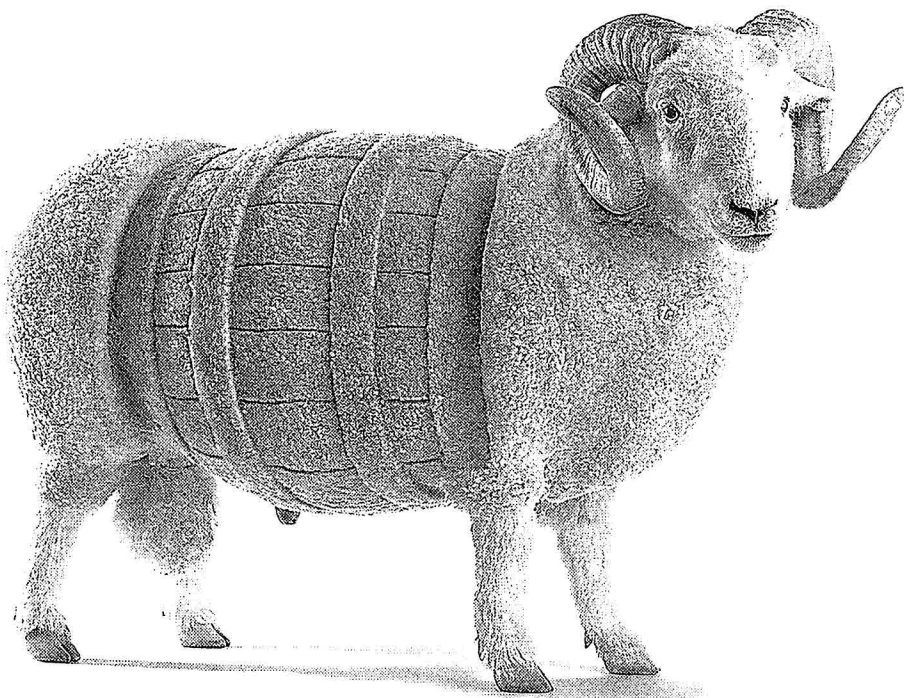
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LOCAL NEWS ROUND UP

artefacts from the archive that was formerly housed there have been auctioned off. The sale raised over £100,000, three times the pre-sale estimates, for the 356 lots which included original artwork, signs, ceramics and glassware.

The collection has been built up over the 250 years that Whitbread has occupied the site. A Victorian candelabrum centrepiece sold for over £10,000, and another highlight was a rare creamware jug with the verse 'May the British Boys, in every quarter, never fail to drink of Whitbread's porter'.

◆ Fuller's open new hotels

Fuller's opened two new hotels towards the end of 2001, in London and Bristol.

The London one is the Chamberlain, a four star establishment near Tower Bridge. The name derives

from the fact that the Minories area around the hotel was where the Lord Chamberlain historically used to collect armoury taxes. The site itself is of historical interest, once having been a large mansion owned by the ninth Earl of Cumberland, who was known for his social activities.

The 64 room hotel also has meeting rooms for corporate events and an Ale and Pie pub on the ground floor - the largest one in the Ale and Pie chain. For those who overindulge in the ales and the pies, the hotel also offers special rates for guests at the nearby Holmes Place health centre.

The Bristol hotel is the Brigstow, in the city centre. During construction, various strange artefacts from Bristol's past were found, halting the building work for a time. These have now been donated to the City Museum.

THE TABARD - RESTORED TO ITS ORIGINAL GLORY

On 14 November 2001, the Tabard in Chiswick (near Turnham Green Underground) reopened its doors after an extensive but sensitive restoration. This archetypal, listed English pub was under threat from owners Punch Retail Ltd who originally wanted to make major alterations which would have resulted in the loss of staff accommodation, the Tabard Treatre and the whole character of this community pub.

A successful 'Save the Tabard' campaign involved many local groups (including CAMRA), so that this substantial pub, designed by Norman Shaw and William Morris as part of the Bedford Park Estate in 1880, is now back in its original state, but with the addition, of course, of the latest comforts and amenities.

Various drinking areas remain; the public bar has a wide screen TV for sporting fans, and the connected lounge is now very comfortable with a range of seating, with a sunken 'snug' and rear wood-

panelled room more suitable for diners. Notable features include the distinctive William de Morgan wall tiles, the hand crafted ornate ceiling and an oak wood floor revealed in the lounge. Other original features, e.g. windows, doors and the bar, have been retained and carefully conserved.

Food is highlighted with a good range of traditional pub fare, wholesome and filling, served anywhere in the pub or on the pretty patio. Good air conditioning and 'mature pop' music tend to improve the atmosphere.

And finally, of course, there is a range of cask-conditioned beers: five regulars are Adnams Broadside, Marstons Pedigree, Draught Bass, Greene King IPA and Tetley Bitter, all in good condition. So try them in this fine pub, saved for the community.

Ray Prior
Chairman, West London Branch

BETTY LUBBOCK

Just a year ago we reported on the retirement of Bill and Betty Lubbock after nearly thirty years running Young's pubs, the last thirteen years as tenants of the Queen Dowager in Teddington. Sadly we now have to report that Betty died on New Year's Eve following a long battle against cancer.

During Betty's thirteen years at the Dowager it was enhanced by her excellent food - her home made steak pies were worth travelling a long way for; fortunately I didn't have to! The quality of her food

was also one of the reasons that I chose to hire the public bar of the QD as the venue for two significant birthday celebrations.

I know that Betty will be missed by the many friends she made during her years in the trade, not only in Teddington and not only with Young's but in her days with Goodhews as well. Our thoughts are with her husband Bill and daughter Jane at this time.

Andy Pirson

Dear Editor

I have just seen the December 2001/January 2002 edition of *London Drinker* and sadly, but almost inevitably it seems, Colin Price is getting yet more unwarranted flak in the letters column. The effort on page 12 from one Mr Ferrier, who appears to be the main protagonist and thankfully is an individual that I have knowingly never met, contributes nothing constructive to the magazine and, in my view, reflects little credit on either *London Drinker* or CAMRA. I accept Mr Ferrier's point that criticism comes with the territory, but surely only if you have something constructive to contribute yourself.

I read *London Drinker* principally because I like to be kept updated about the availability of real ale and real pubs within the London area. One of the main contributors in recent times has been the aforementioned much-maligned Colin Price. I thought I would look back over recent issues and see which of the two individuals has contributed more to the magazine, in terms of either letters or articles, given the above criteria.

Starting back at the Oct/Nov 2000 issue and reviewing the eight issues from then to date, I see that Mr Ferrier's named contributions are limited to one article criticising Wetherspoons, two letters solely criticising Colin Price (Dec 2000/Jan 2001 and the latest issue), plus a rather anorak-type article on mixed drinks in April/May 2001. Colin Price equals Mr Ferrier's total contributions over the 8 issues in the Oct/Nov 2001 issue alone, where there are interesting and informative articles on 'Opening Hours' and 'Early Morning Pubs', which I for one enjoyed reading.

Guess what, Mr Ferrier, but as Ron Atkinson would say, you're 'second favourite'. Thank you for your contributions, Colin, please keep them coming.

John Bonser, Richmond

Dear Editor

Having just read the recent (Oct/Nov) edition of *London Drinker*, I was inspired by the contributions of Colin Price.

If he is not already a member, then he deserves honorary membership of the National Union of Journalists!

'Tired Old Hack'

(letter dated 19 November, delivered 4 January)

Dear Editor

Al Ferrier might well suggest we all get writing though unlike him I prefer the Colin Price tomes to a succession of press releases. I note Al has not had any articles published in the past six issues.

Keith Emmerson, London EC1

Dear Editor

The thought that three of my articles and two of my letters appeared in the Oct/Nov *Drinker* was due to the fact that the editor had no other copy had also occurred to me as well. Indeed I did send a couple more letters which did not get printed.

Al may well have a point that I am being slightly defensive (who says I am being defensive!) but it should be noted that all contributors to *London Drinker* do it on an entirely voluntary basis. It is all very well saying 'if you can't take the heat get out of the kitchen' but if the kitchen gets too hot you may end up with no-one willing to go in it and eventually no *London Drinker*.

Finally I note that Al has dubbed me the Bard of Barking. I would point out that this title is already held by Billy Bragg, great grandson of a Barking publican, and an old school contemporary of mine.

PS to myletter.

If anyone wants to meet me for an early morning drink at Smithfield Market or the Market Porter in Borough Market give me an e-mail on colinjamesprice@hotmail.com

Colin Price

Dear Editor

I have been visiting the very fine 'Ledger Building' in Docklands, London E14, (a Wetherspoons House) over the Christmas and New Year period and notice that they will only sell Orkney 'Skull Splitter' in half pint measures. At 8.5 % ABV, I wonder what can the issue be with selling a full pint? Am I missing something?

Seasonal and solstice greetings!

Gordon Joly

Dear Editor

The Dec/Jan editorial asked for examples of beers which shaped our drinking habits. In my case, would you believe Whitbread Trophy?

In the late-60's, living in Christchurch and tall enough to drink, I didn't really like the Eldridge Pope and Whitbread fizz on offer. I didn't know about real ale, so work out what I missed while at UMIST '71-'74!

I also like(d) walking and buses, so one day in '74 I decided to walk across the New Forest. Early and rare buses via Lyndhurst out to Fritham, and found the Royal Oak. Whitbread, but even so I thought I'd have a pint to set me off. It was Trophy - rats! - but I actually enjoyed it.

By now I was a dyed-in-the-wool Bournemouth fan (still am!), so I went to my mates Don Dykes (now of the Waggon & Horses, Halesowen) and Joe

LETTERS TO THE EDITORS

Goodwin (yes, later national chair, now sadly departed) and asked why I'd enjoyed so much a drop I'd usually drink under sufferance. They used terms like 'gravity'; all this sounded rather good so later that year, and by now in full-time employment, I signed up to CAMRA. Been downhill ever since... Bouncer at Southampton BeerEx '76, Team Tango at GBBF '89-'98, various positions at Ealing BeerEx since '87 (not all of them vertical...) and a life-member since the '90 AGM.

Trophy - never could rely on it!

Peter Wicks, W. Middx

Dear Editor

Possibly the finest of English beers is Golden Miller, a light honey ale from Tellings, Dorset's oldest surviving family run brewery.

'Pint of Tellings, please', say London's drinkers, but in Bridport and Dorchester, where a number of Tellings' products are on sale, 'Pint of Golden Miller please Landlord', will differentiate it from the company's various bitters, milds and of course, Winter Sexton.

I wish it were so. Tellings Golden Miller is actually a bus company in suburban London. What a waste of a name! Whatever next? A pint of beer called Lincolnshire Roadcar Omnibus Company?

Howard Kirby, Isleworth

Dear Editor,

At last we have a true free house in Croydon, well Addiscombe to be precise. The GBG-listed Claret Free House in Lower Addiscombe Road may look like a wine bar from the outside, but inside an array of six handpumps awaits. Palmers IPA and Shep's Spitfire are complemented by four ever changing guest beers, some very unusual for the area. A blackboard on the wall displays the current month's beers, together with ABV, price and whether they have gone, are on now, or coming soon. I have recently become a regular visitor and on all occasions the beers have been top-notch. The pub must surely be a contender for Croydon pub of the year. It is served by Addiscombe tram stop (less than 1 minute walk) and buses 289, 312 and 494 from Croydon stop opposite the pub.

Robin Bolt, South Croydon

Dear Editor

Date: Monday 10 December 2001 (mid afternoon)

Venue: Crosse Keys, 9 Gracechurch St EC3 (an excellent JDW house in the City with an ever

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changing range of real ales).

Customer, a middle aged male approaches the bar - 'A pint of London Pride, please.'

Barmaid - 'Sorry, Sir, we do not have any Pride at the moment but we do have a good range of Christmas ales.'

Customer surveys the array of handpumps offering beers from Cotleigh, Burton Bridge, Caledonian, Titanic, Orkney, Exmoor, Batemans and Marstons - 'Sorry, I don't fancy any of that rubbish. A pint of Fosters then please, love.'

There really is no accounting for taste, is there!

Keith Porter

East Sheen

Dear Editor

My favourite pub lost my custom when it took to dispensing vinegar through swan-necks and sparklers. My second favourite lost my custom when it served me a flat pint through a sparkler.

Sparklers are a way of tarting up beer that has gone flat due to low throughput. It is probably becoming undrinkable as well. Every publican knows this.

Asking for a sparkler to be removed is just a fancy way of ordering a bad pint. I suggest that when readers see a sparkler they head for the door and go to another pub. Life is just too short to spend time arguing with publicans who want to rip us off.

Jonathan Jones-Robinson, Kensington

MAJOR CAMPAIGN TO SAVE THE PINEAPPLE

A regular *Good Beer Guide* entry and a superb Victorian back-street local with a very loyal following, the Pineapple, 51 Leverton Street, Kentish Town NW5 has closed its doors.

Having been in the same family for many years, it was put on the market after the death of the landlord. The upshot was that it would be turned into flats.

Immediately an Action Group was formed, both with pub locals' and with CAMRA support. There have been various meetings, articles in the local press, discussions with activists and Mick Lewis, Chairman of North London CAMRA on BBC London Live. As a result, the company wishing to turn the pub into flats has withdrawn its planning application and everything is on hold; the pub has listed building consent.

An auction was held, selling all the pub artefacts,

every single item being bought by the pub locals. They commonly regard the Pineapple as 'still being open' and, rumour has it, still have their own sets of keys! Although officially closed, it is understood the pub was 'open' on New Year's Day for those in the know, and you took along your own beer!

Unfortunately though, the longer the Pineapple remains closed, its value decreases. There are rumours that a local publican is interested in its purchase for an undisclosed price. Whether it would remain a Cask Pub is not known.

In short, the future of the Pineapple remains uncertain but the locals and CAMRA are fighting for its existence. I do hope a new publican remembers the regulars have keys!

Robin Forshaw-Wilson

BOOK REVIEW

Lynne Pearce *London Pub Guide* (CAMRA Books, 2001 £9.99)

This is CAMRA's latest guide. Lynne Pearce, *What's Brewing's* award-winning columnist has made her selection of London pubs - and inevitably it is a very personal selection of bars.

The guide is designed very much for the casual purchaser - no prior knowledge of CAMRA, pubs or beer, is required. It competes in the same market as *Time Out's* excellent guide to pubs and bars. As a result it is by no means comprehensive - nor indeed is it meant to be. Most of London's best pubs are included, but there are surprising omissions, particularly in the suburbs.

There is overdue emphasis on food, which is a mite off putting to those of us who go to pubs to drink. At least one paragraph of each entry is devoted to summarising the menu. It is surprising how few pubs are included which do not serve meals.

The book also includes a random selection of maps showing individual pubs - gratifyingly, the standard of cartography is rather higher than one has come to expect from local pub guides. There are also some rather poor cartoons, which seem to bear little resemblance to the entries they purport to illustrate.

In conclusion, this book is very much Lynne Pearce's view of pubs. You might think that is there is no problem with this - she's certainly a longstanding real ale enthusiast and writer. Inevitably, however she has a concept of the public house, which she feels pubs should meet. If you agree with her that's fine, but if (like this reviewer) you don't, her style and choice irritates. To my mind, it would perhaps have been better to have employed a second, countervailing voice to suggest alternatives and provide a different style in writing entries.

Simon Fowler, Secretary, Pub History Society

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 February and March are listed below.

Branch meetings and socials are open to all - everyone is welcome to come along.

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

February - Wed 13, W1 Soho Evening Crawl. Meet (7pm) Tottenham, 6 Oxford St; then Dog & Duck, Bateman St (7.45); George, D'Arblay St (8.30); Shaston, 4-6 Ganton St (9.15); Clachan, Kingly St (10pm).

BEXLEY. *Martyn Nicholls 01322 527857 (H).*

Website: www.camrabexleybranch.org.uk

February - Wed 13 (8.30) Branch meeting. Old Wick, Bexley. - **Wed 20** Bexleyheath Social/crawl. Rose (8pm), then Wrong-Un, Morgans Bar, Robin Hood & Little John.

CROYDON & SUTTON. *Paul Everitt 020-8686 5053 (H&W), 07779 423436 (M).*

February - Tue 5 (8.30) Social. Claret Free House, 5a Bingham Corner, Lower Addiscombe Rd, Addiscombe. - **Thu 28 (8.30)** Branch meeting, Windsor Castle, 378 Carshalton Rd, Carshalton; *GBG selection meeting - please bring membership cards to vote.*

March - Wed 6 (8.30) Social. Sun, North St, Carsharlton. - **Thu 21 (8.30)** Social. Foxley Hatch, Russell Hill Parade, Purlsey. - **Tue 26 (8.30)** Branch AGM. Dog & Bull, Surrey St, Croydon; *please bring membership cards to vote.*

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

www.pigsear.org.uk

February - Wed 6 (8pm) Social. Coborn Arms, 8 Coborn Rd E3. - **Tue 12 (8pm)** Branch meeting, Harrow, 22 Whitefriar St EC4. - **Thu 21 (8pm)** Social. Camdens Head, 456 Bethnal Green Rd E2. - **Fri 29 (8pm)** Social. Queen Victoria, Albert Sq, Walford E20.

March - Tue 5 (8pm) Social, Miller's Well, 419 Barking Rd E6. - **Tue 12 (8pm)** Branch meeting, Melton Mowbray, High Holborn EC1. - **Fri 22 (7.30)** Beer & Curry Nite. Black Bull, 100 Whitechapel Rd E1 (8.15), then curry (9.15) Pride of Spitalfields, 3 Henage St E1

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

February - Tue 5 (9pm) St Monicas social club, 6 Cannon Hill, Southgate N14. - **Sat 9 (noon)** Visit to Tolly Cobbold brewery, Ipswich (details & bookings to Tony Roberts 020-8482 9673 or email TonyRoberts5@activemail.co.uk). - **Wed 13 (9pm)** Sebright Arms, 9 Alston Rd, Barnet EN5. - **Thu 21 (9pm)** Sun & Woolpack, 640 Hertford Rd, Enfield Highway EN3. - **Tue 26 (9pm)** Greyhound, 52 Church End, Hendon NW4.

March - Sat 2 (noon) Visit to St Peters brewery, Bungay, Suffolk (details from TonyRoberts as above). **Wed 6 (9pm)** Woodman, 128 Bourne Hill, Palmers Green N13. - **Tue 12 (9pm)** Moon under Water, 148 High St, Barnet EN5. - **Mon 18/ Sat 23** working social at London Drinker Beer Festival, Camden Centre, Bidborough St WC1 - nearest tube/BR Kings Cross. - **Thu 28** London Drinker pick up. Elephant Inn, 283 Ballards La, North Finchley N12.

Any branch member who would like advance notice of branch events by e-mail, please contact Tony Roberts.

KINGSTON & LEATHERHEAD. *Clive Taylor 020-8949 2099 (H) 020-8540 1901 (W)*

February - Wed 6 (8.30) Branch gathering at Battersea Beer Festival. - **Thu 7 (8pm)** Annual General Meeting. Royal Oak, Coombe Rd, New Malden. - **Wed 13 (7.30)** Joint social at Putney Bridge for pizza and Belgium beer evening. Meet (7.30) in Pizza Express, Fulham Road SW6, then to Bierodrome (8.30) - **Mon 25 (8pm)** GBG selection meeting. Waggon & Horses, Surbiton Hill Rd, Surbiton.

March - Fri 1 Minibus evening trip to Bookham area, including a pub stop on the way, and presentation at the Anchor, Great Bookham. Dep. New Malden, Grayham Rd/Kingston Rd 7.15pm and Surbiton rail station 7.30. Fare £10. £5 Deposit to book. - **Tue 5 (8.30)** Branch meeting. Brewster, The Triangle, New Malden. - **Sun 17 (1pm)** Lunchtime/afternoon stroll through Hampton Wick, starting at White Hart, then towards Railway, and Lion. - **Thu 28 (8.30)** Visit to Raynes Park, meet in Raynes Park Tavern, outside railway station, then later adjourn to Cavern, Coombe La.

NORTH LONDON. *Gary White 07005 355399, Email: gwhitegeog@bigfoot.com.*

February - Mon 4 (8pm) Social. Wenlock Arms, 26 Wenlock Road N1

March - Wed 20 to Fri 22, London Drinker Beer and Cider Festival, Camden Centre, Bidborough St, WC1 (for details see advert in this edition of *London Drinker*).

Website: www.camranorthlondon.org.uk

RICHMOND & HOUNSLOW. *Brian Kirton 020-8384 7284 (H)*

February - Wed 6 (8.30) Branch meeting

BRANCH UPDATE

specifically for short-listing entries for 2003 Good Beer Guide. Queen Dowager, North La, Teddington. - **Fri 8** (Evening), informal Social at Battersea Beer Festival, Grand Hall, Lavender Hill, SW11. - **Wed 13** (8.30) Branch meeting. Coach & Horses, Kew Green. - **Thu 21** (8.30), final selection meeting for 2003 GBG, Moon under Water, Staines Rd, Hounslow. All members' suggestions and comments for GBG are welcome either at the meetings or by Email (off the website).

March - Wed 6 (8.30), Branch meeting. Kings Arms, 40 Albion Rd, Twickenham (behind Prince Blucher). - **Wed 20**, Richmond crawl. starting (8pm) at the recently reopened Crown, 128 Lower Mortlake Rd., then including Shaftesbury Arms, Kew Rd (9pm), and Triple Crown, Kew Foot Rd (10pm).

Advance Notice: **Branch AGM, Wed. 24 April**, venue to be confirmed but likely to be in Richmond.

Full details of all branch activities on our website: www.jobin.freeseve.co.uk/rhcamra1.htm

SOUTH EAST LONDON. *Dave Lee 020-8694 2687. Website: www.selcamra.org.uk/camra3.htm*

February - Tue 5 (8pm) Branch/committee meeting. Royal Oak, Tabard St SE1. - **Mon 11** (8pm) Social. Greyhound (junction of Kirkdale/Sydenham Rd), Sydenham SE26 (newly restored to its original name after a spell as the Fewterer and Firkin). We'll probably end up moving on to the new Wetherspoons just up the road. - **Wed 20** (8pm) Social. Crystal Palace Tavern, 193 Crystal Palace Rd, East Dulwich SE22. - **Wed 27** (8pm) Catford Beer Festival planning meeting. Ashburnham Arms, 25 Ashburnham Gro, Greenwich SE10.

March - Tue 5 (8pm) Branch/committee meeting. Bromley Labour Club, St Mark's Rd, Bromley (near Bromley South station). - **Wed 13** (8pm) Social. Leather Exchange, 15 Leathermarket St SE1. - **Mon 25** (8pm) Catford Beer Festival planning meeting. Ashburnham Arms, 25 Ashburnham Gro, Greenwich SE10.

SOUTH WEST ESSEX. *Andrew Clifton 01708 765150 (H), Email: swessex@clara.co.uk.*

February - Wed 6 (8:30) Social. Eastbrook Hotel, junction Dagenham Rd/ Rainham Rd South, Dagenham. - **Wed 13** (8pm) All Essex Beer Quiz. Queen's Head, 30 Lower Anchor St, Chelmsford. - **Wed 20** Double-header Social. Prince of Wales, 63 Green La, Ilford (from 8.30), then Standard Bearer, 7/13 Goodmayes La, Goodmayes (10pm). - **Mon 25** (8:30pm) Social. Shepherd & Dog, 91 Shepherd Hill, Harold Wood. **March - Wed 6** Double-header Social. Crumpled Horn, 33 - 37 Corbets Tey Rd, Upminster (8:30), then JJ Moons, 48/52 High St,

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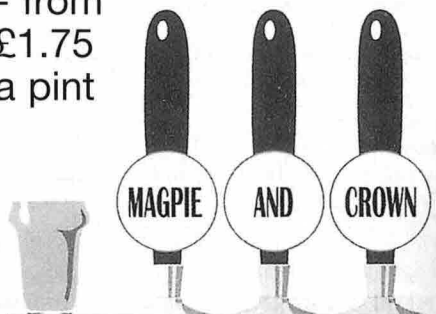
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Hornchurch (10pm). - **Thu 14** (8.30 provisionally) Good Beer Guide Selection Meeting (London Area). Travellers Friend, 496/498 High Rd (A11), Woodford Green. - **Mon 18** (8.30) Social. Old Dog Inn, Billericay Rd, Herongate Tye (1mile east of A128, at OS: TQ641910). - **Thu 28** (8.30) Social. Moon under Water, junction Broxburn Dri/Cawdor Ave, South Ockendon (just off B1335). Website: www.swessex.clara.net

SOUTH WEST LONDON. *Mark Bravery* 020-8540 9183 (H) 020-7438 6418 (W), Email: markbravery@blueyonder.co.uk.

February – Wed 6 to Sat 9 Battersea Beer Festival. Battersea Grand Hall, Lavender Hill SW11 (for details see advert in this edition of *London Drinker*). - **Fri 15** (7pm) Post-festival social. Sultan, 78 Norman Rd, South Wimbledon SW19. - **Wed 20** (7.30) Open branch committee meeting. Prince of Wales, 646 Garratt La, Summerstown SW17.

March – Sun 3 (10.30am) Good Beer Guide 2003 selection meeting. Priory Arms, 83 Lansdowne Way, South Lambeth SW8 (upstairs room). - **Thu 28** Crawl from Tooting to South Wimbledon. Meet Castle, 38 Tooting High St SW17 (6.30-7pm). To include Hardy's at Trafalgar Arms, 148 Tooting High St (8pm); King's Head, 18 Merton High St SW19 (9.30); Sultan, 78 Norman Rd, South Wimbledon (10pm).

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

February – Sat 2 (4pm) First public day of Duke of Sussex, 75 South Parade, Chiswick W4, up to 6 real ales promised. - **Mon 4** GBG survey crawl. Britannia, Allen St W8 (8pm); Radnor Arms, 247 Warwick Rd W14 (9pm); Britannia Tap, 150 Warwick Rd W14 (10pm). - **Mon 11** (8pm) Social. Marquis of Granby, 51 Chandos Pl WC2. - **Fri 22**

GBG survey crawl. Surprise, 6 Christchurch Terrace SW3 (8pm); Coopers Arms, 87 Flood St SW3 (9pm); Crown, 153 Dovehouse St SW3 (10pm). - **Mon 25** (7.30) W London Pub Guide planning meeting. Carpenters Arms, 12 Seymour Pl W1. - **Tue 26** (8pm) GBG selection meeting. Hogshead, 23 Wellington St WC2
March – Thu 7 (8pm) Branch meeting. White Swan, 14 Vauxhall Bridge Rd SW1 - **Tue 12** (6pm) Early evening social. Turners Arms, 26 Crawford St W1 - **Wed 27** Westminster (SW1) crawl. Cask & Glass, 39 Palace St (8pm); Buckingham Arms, 62 Petty France (9pm); Westminster Arms, 9 Storeys Gate (10pm).

WEST MIDDLESEX. *Paul Dabrowski* 020-8571-9146 (H) 0118-923 7445 (W).

February – Tue 5 (8pm) Two-pub social. Heath Tavern and Crown, both Uxbridge Rd, Hayes End. - **Wed 13** (8.30) GBG Final Selection Branch meeting. Drayton Court Hotel, The Avenue, West Ealing. - **Thu 21** (8.30) Social. Ealing Lawn Tennis Club, Daniel Rd, off Creffield Rd, Ealing Common. - **Sun 24** (noon) GBG Surveying Crawl along Brent Valley Walk and Osterley Park. Plough, Tentelove Lane, Norwood Green; Hare & Hounds, Syon La, Osterley; then Fox, Dolphin and Viaduct, all Hanwell, approx 1 pub each hour.

March – Tue 5 (8pm) Mini-crawl of Ealing. Rat & Parrot, High St; King's Arms, The Grove; and North Star, The Broadway. - **Sat 9** (1pm) Light & Dark Ale Support Group social and branch presentation. Beaconsfield Arms, West End Rd, Southall. - **Wed 13** (8.30) Branch Pub of the Year nominations meeting. Beaconsfield Arms, West End Rd, Southall. - **Thu 21** (8.30) Social. Pipemaker's Arms, St. John's Rd, Uxbridge. - **Thu 28** (9pm) London Drinker pick up. Fox, Green La, Hanwell.

Electronic copy deadline for the April/May edition: 11th March 2002. Please send entries to geoff@coherent-tech.co.uk.

LAGRAD LONDON GROUP

LAGRAD (Lesbian and Gay Real Ale Drinkers) is a group of CAMRA members extending the Campaign to the lesbian and gay scene. All are welcome to all events. Contact the group convenor on LAGRAD@ukgateway.net or visit the LAGRAD website: www.goldings.demon.co.uk/queerale/

February

Wed 6 (7pm) Monthly social. King's Arms, 23 Poland St W1 (020-7734 5907).

Tue 12 Croydon social (6pm) Bird of Pride,

291 Sydenham Rd (020-8684 1469): Fuller's London Pride; moving on (7pm) Goose & Carrot, 128 Wellesley Rd, (020-8689 3473): Fuller's London Pride and seasonal beer, and a guest ale.

March

Wed 6 (7pm) Monthly social. King's Arms, 23 Poland St W1.

Thu 21 (6pm) Ye Olde Rose & Crown, 1 Crooms Hill, Greenwich SE10 (020-8293 1898): Courage Best Bitter and Directors, traditional pub. Nipping round the corner to check on the real ale situation at the Gloucester at some point.

CITY CRAWL

On a sunny midweek afternoon, free of the constraints of work for the day, I decided to pay a visit to some of the numerous pubs that the capital's financial quarter has to offer.

I started off at a tiny pub, just a few minutes walk from Cannon Street station. The Bell (29 Bush Lane) is a one-bar pub serving excellent Courage Best and Directors, along with Sheps finest Spitfire. The pub has been run by the same family for over 40 years and has lots of brass trinkets to admire, along with interior hanging baskets!

Next stop was the tricky-to-find Swan (Ship Tavern Passage), serving the three standard Fuller's beers (Chiswick, the eponymous London Pride and dangerously drinkable ESB), along with their seasonal offering (the refreshing Summer Ale when I visited). The downstairs bar is very small, but is decorated with intricate mirrors and old family crests of arms. There is also another bar upstairs.

A short meander away was pub number 3 - The Lamb in Leadenhall Market. This is a two-storey pub, a spiral staircase joining the two levels, with beautiful windows and the ubiquitous photograph of Prince Charles (allegedly pouring short measure!). Young's Bitter, Special and Triple AAA were available on handpump.

Diverting from my *GBG* list of pubs I decided to pay a visit to the modern brew-pub/restaurant on Bishopsgate called Pacific Oriental. Two of their products were on sale (under blanket pressure) - a Czech-style Pilsner and the English-style Bishop's Bitter (which was extremely pleasant and very hoppy!). This bar is a pale wood and chrome large room, with an upstairs restaurant, serviced by very efficient and polite staff. The brewery is very prominent and the place was very popular with office workers. Worth a visit.

Another diversion that I made, mentioned here for completeness, was to a bar/restaurant called Twentyfour, located on the level of that name of Tower 42 (Old Broad Street). I think that this tower was formerly known as Nat West Tower (but I may be wrong). One thing for sure is that the view is the best I have ever had from a bar. Sadly no real ale, but the cocktails are divine (sorry, I sometimes deviate from the path of real ale righteousness).

I then jumped onto a bus to Holborn Circus and had a small wander around (ie. I got lost) trying to find the Old Mitre (Ely Place). This is hidden down a narrow alleyway and has attractive wood panelling. Several real ales are served - Adnams Bitter, Bass, Tetley Bitter - and toasties are available all day to soak up the alcohol.

At this stage I decided to call it a day, although a Fuller's Ale & Pie House, the Melton Mowbray, was close by on High Holborn. Sadly, several of these pubs close at weekends, so midweek is the best time to do this crawl. I hope you enjoy it!

Tracy Viles

FORTHCOMING FESTIVALS

6-9 Feb 12th Battersea Beer Festival

Grand Hall, Battersea Arts Centre, Lavender Hill, London SW11

14-16 Feb 12th Sussex Beer and Cider Festival

Hove Town Hall, Norton Road, Hove

20-22 Mar 18th London Drinker Beer and Cider Festival

Camden Centre, Bidborough Street, London WC1

**ARE YOU 18 IN MARCH?
CELEBRATE YOUR 18TH BIRTHDAY AT
THE LONDON DRINKER BEER
FESTIVAL!**

This year's London Drinker Beer and Cider Festival is celebrating 18 glorious years of serving good beer. To add to the celebrations, the Festival is offering free entry and two free pints to anyone who is reaching the legal drinking age of 18 that week. People just need to bring along some proof of their birthday.

The Festival takes place between Wednesday 20th and Friday 22nd March 2002 at the Camden Centre, Bidborough Street, WC1, where it has been since the Festival started in 1985. The Festival is London's longest running annual beer festival in one place. During that time it is estimated that over 311,000 pints of real ale have been sold. Add in the ciders, perries and imported beer and a lot of people have had a good time.

Ian Hasell, the Festival organiser, says '*CAMRA, the Campaign for Real Ale, run the Festival with the aim of encouraging people from all backgrounds and walks of life to come and enjoy good beer. This offer to the birthday boys and girls is a way of enticing them to try some of Britain's best beers and to help ensure that the small British Brewers have customers tomorrow. We have a unique heritage in this country that we need to protect.*'

Almost 80,000 people have visited the Festival over the years and it has been manned by over 1000 volunteer staff who give up their time free of charge to put on the event. Ian adds '*We have lots of regular visitors who put the dates in their diary each year. They come because we are known for the good quality of our ale and also our food, which is also prepared totally by volunteers. But in this special year we are looking forward to seeing new faces as well. We think they'll be hooked as well.*'

The Festival opens 12-3pm (free); 5-10.30pm (£2.50) Wednesday and Thursday; 12-10.30pm Friday (£1.50 to 1.30pm and then £2.50).

All enquiries to John Conen tel./fax 01753 645880, e-mail conen@btinternet.com



20th, 21st, 22nd March

Wednesday & Thursday 12-3pm, 5-10.30pm Friday 12-10.30pm

● Food all sessions ● Breweriana Auction Wednesday night

● Live music Friday night

Camden Centre, Bidborough Street, London WC1

NO ADMISSION AFTER 10pm
ORGANISERS RESERVE THE
RIGHT TO REFUSE ADMISSION

For further information phone 01727 867201



ADMISSION
£2.50

Wed, Thurs lunchtime

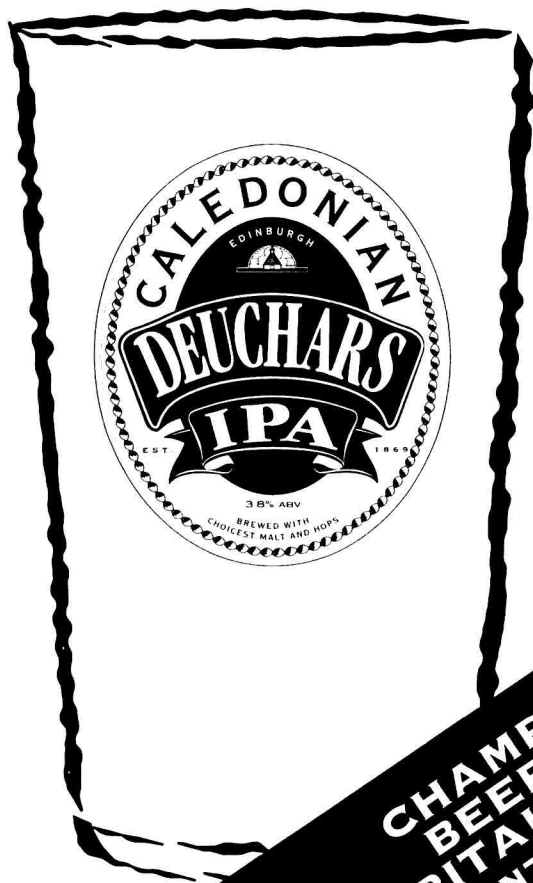
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The aim of 'Capital Pubcheck' is to share information about the latest happenings on the London pub scene including new pub and bar openings, name changes, acquisitions, closures, notable changes to beer ranges etc. Cross references to CAMRA's various 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 pre-Christmas period, unlike in former years, has seen few new pub openings in the Capital, perhaps reflecting the uncertain times. Wetherspoons however have opened a new pub in E1 in the 'city fringe' area to the north of Tower Bridge; Youngs have acquired and reopened the erstwhile 'micro-mecca', the Wheatsheaf in SE1 but now sadly restricted to its own range of beers; the Meantime brewery of Charlton has opened its

first tied house in Greenwich SE10; Fullers have converted a bar to a 'community' pub in Bromley and we record a further Shepherd Neame acquisition in Orpington.

Renamings continue apace with the rapid demise of Scottish & Newcastle's 'Rat & Parrot' 'brand', some of which have thankfully reverted to former names and others have acquired new identities, regrettably often accompanied by the loss of real ale. Greene King are also continuing to abandon the 'silly names' inherited from the Magic Pub Co estate. 'Six Continents', the new name for Bass Retail has started to weed out some early 'All Bar One' bars for disposal. By contrast small chains such as 'Puzzle' and 'Front Room' are stamping their corporate identity on newly acquired pubs.

A record-breaking list of pubs closed, demolished, converted to other uses or deleting real ale is reported by contributors. The scale of the problem is becoming apparent and with most of the pubs in London in the hands of non-brewing pub chains with only a passing interest in selling beer (let alone real ale), the situation seems likely to continue. Please keep the reports coming in - it helps provide statistical ammunition for CAMRA to help fight back when your local comes under threat.

Application to join CAMRA

I/We wish to become members of the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association of the Campaign.

Name(s) _____

Address _____

Postcode _____

Signature _____ Date _____

I/We enclose the remittance for individual/joint membership.

	Individual Annual	Joint Annual	Individual Life	Joint Life
UK and EEC	£16 <input type="checkbox"/>	£19 <input type="checkbox"/>	£192 <input type="checkbox"/>	£228 <input type="checkbox"/>
Rest of the World	£20 <input type="checkbox"/>	£23 <input type="checkbox"/>	£240 <input type="checkbox"/>	£276 <input type="checkbox"/>
Student/Unwaged	£9 <input type="checkbox"/>			
Disabled	£9 <input type="checkbox"/>			
Retired	£9 <input type="checkbox"/>	£12 <input type="checkbox"/>	£108 <input type="checkbox"/>	£144 <input type="checkbox"/>

Send your remittance (payable to CAMRA Ltd) to:

Membership Secretary, CAMRA Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW



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 REAL ALE

CENTRAL

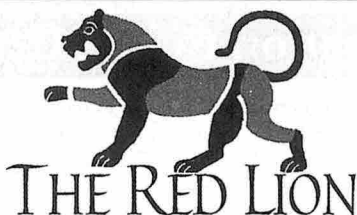
EC3, FT'S FREE HOUSE AND ENGLISH CLUB, 26A Savage Gardens. Courage: Best Bitter (£1.95 a pint); Wells: Bombardier (£2.05 a pint). Small, intimate pub run by Thornby Taverns in former club premises with two names, FT's on ground floor and English Club upstairs. Both bars are decorated in traditional style with wood

panelled walls, fussy carpets etc. Food and wine orientated. Wide screen TV upstairs. Open 11-9 Mon-Fri, closed weekends.

EC3, FENCHURCH COLONY, 34 Crutched Friars. No real ale. Free House/bar on upper floor above commercial premises.

EC3, PEPYS BAR, 10 Pepys St. No real ale. Modern style bar opened mid 2000 on corner, attached to Novotel hotel. Open to non-residents with a separate entrance in Coopers Row. Beware, Fuller: London Pride is dispensed from a keg tap hidden behind a false handpull.

WC1, SMITHYS, Leeke St. Fuller: London Pride; Wells: Eagle IPA. A 'wine bar & restaurant' tucked away in characterful premises near Kings Cross Thameslink station, originally the blacksmiths shop of the London & General Horse Bus Co, built in the 1860s. It has been a wine bar for about 14 years and although table service is the norm, it is not compulsory. It retains many original features including the black brick flooring, cast iron beams, stable booths and exposed brickwork now painted cream. Low lighting, candles on wooden tables etc. An archway leads into an adjoining room similarly decorated. Rumoured to have been recently acquired by David Bruce. Open 11-11 Mon-Fri, closed weekends.



Linkfield Road, Isleworth. Tel: 020 8560 1457 (Isleworth British Rail 2 mins)

Brakspears Bitter and Special are the current resident beers and there are normally up to four guest beers from specialist breweries all over the country including a 'Beer of the Month'. This Month's Featured Ale

Multi Award winning - Caledonian Brewery
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Real Ales & Real Entertainment - A Real Local Pub

EAST

E1, GOODMAN'S FIELDS, 87-91 Mansell St. Courage: Best Bitter; Fuller: London Pride; Greene King; Abbot Ale; Hop Back: Summer Lightning; Shepherd Neame: Spitfire; 3 guest beers. Latest Wetherspoon Free House, opened November 2001 on ground floor of brick clad new apartment block called Londinium Tower. Cream and blue signage and half-height windows with green painted surround outside, with glass doors leading off a porch area. Large L-shaped 'open plan' bar area with a mish-mash of styles and furnishings in vaguely contemporary style, which might easily have been designed by committee guided by focus groups! Wood panelled up to waist level, exposed brickwork at the end, red, blue and gold painted pillars, dark brick patterned carpets contrasting with buff tiles round the bar and blue 'Piccadilly Line' tiling on the bar back. A mixture of light pine circular and square tables and leather sofas near a mock fireplace. Stools and a continuous higher level 'top' in front of the windows face out on to the street. No smoking area at side. The two banks of handpumps are rather tucked away, partly hidden by pillars whilst the keg taps are prominent. Takeaway sandwiches, snacks and soft drinks available. A history panel records that the pub is sited on land farmed in 1535 by Robert Goodman who supplied produce to the nearby St Clements Abbey. Later it was used as a 'tender' ground for stretching out newly woven or dyed cloth on 'tenterhooks'. David Garrick founded the Goodman's Fields Theatre in the area in 1741 and it became an enclosed square by 1792. Food, disabled WC. Currently open all permitted hours including weekends, subject to review.

E11, LORD ROOKWOOD, 314 Cann Hill Rd. Brakspear: Bitter. (E129, U100)

NORTH

N2, BALD FACED STAG, 69 High Rd. Draught Bass; Tetley: Bitter. Reinstatement of real ale. (N65, U161)

N12, BELGRAVE, 744 High Rd. Draught Bass; Courage: Best Bitter. Formerly O'NEILL'S, previously PAGES BAR. (N111, U110, U160)

N18, RISING SUN, 2 Sandall Rd. Greene King: IPA. Now Greene King, ex-Morland. (N139, U123)

ENFIELD EAST (EN3), INN ON THE PARK, Innova Way, Enfield Lock. No real ale. A new Laurel Pub Co (ex-Whitbread) Brewers Fayre pub, serving the Innova Science Park. Real ale no longer seems to be offered in the Brewers Fayre chain – the compilers would appreciate confirmation of this elsewhere.

ENFIELD EAST (EN3), O'MALLEY'S, 129 Hertford Rd. Reopened and renamed SPORTING

GREEN. No real ale. Formerly KINGS ARMS. (N241, U151, U157)

NORTH WEST

SUDBURY, RISING SUN, 138 Greenford Rd. Brakspear: Bitter (W144)

SOUTH EAST

SE1, WHEATSHEAF, 6 Stoney St. Reopened. Young: Bitter, Triple 'A', Special. Former Free House acquired by Youngs with the consequent loss of the changing range of micro brewery beers that it was previously renowned for, being one of only a handful of such pubs in London. Brightened and cleaned up with cream painted exterior brickwork, polished wooden floor, functional furniture, white ceiling and coloured spotlights. Retains wood panelling and screen between bars. Sandwiches. (SE23, U102, U105, U160)

BECKENHAM, PATRICKS, 5 High St. No real ale. Free House/bar with Irish theme, opened in December 2001 in former restaurant premises.

BROMLEY, BAR STANZA, 204-206 High St. Renamed **TOM FOOLERY**. Fuller: London Pride, ESB, Seasonal beer (or Brakspear: Bitter). Former Free House/bar acquired and refurbished by Fullers in December 2001. Contemporary decor with mixture of tiled and polished wood flooring, cream, green and red walls with abstract paintings, wooden chairs and tables, spot lighting etc. TV for sports. Raised seating area to side. Food until 9pm, disabled WC. Open all permitted hours. Originally **BAR COAST**. (U131, U158)

SOUTH WEST

SW8, FLANAGANS OF BATTERSEA, 133 Battersea Park Rd. Courage: Best Bitter; Wells: Eagle IPA. Reinstatement of real ale. Formerly **OLD RED HOUSE**. (SW78, U127, U142, U157)

SW11, FALCON KITCHEN, 69A/71 Falcon Rd. No real ale. Free House/sports bar opened mid 2001 in former Tapas bar/restaurant.

SW11, MICROBAR, 14 Lavender Hill. No real ale. Free House/bar opened May 2001 in former furniture shop. Features keg American beers (e.g. Anchor Steam) and a changing range of bottled beers from home and the continent. Open 6-11 Mon-Thu, 4-11 Fri, 2-11 Sat and Sun.

SW17, HORSE & GROOM, 40 Mitcham Rd. Reopened and renamed **A BAR 2 FAR**. Innpreneur, H removed. (SW109, U157)

WEST

W3, PUZZLE, 187-189 High St. Courage: Best Bitter; Wells: Bombardier. Free House in former shop premises, opened by February 2001 but not previously reported.

W7, CLOCK, 130/132 Uxbridge Rd. No real ale.

Free House/'restaurant and wine bar' in former bank premises.

W7, RYANS, 51 Boston Rd. No real ale. Free House/bar in former shop premises

W7, LAVIN'S IRISH BAR, 97 Uxbridge Rd. Free House/bar in former shop premises.

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

W1(Mar), CARPE DIEM, ex-Allied (Taylor Walker). No real ale. Formerly CAFE TOTO and MUSWELLS. (W35, U88, U135)

W1(Mar), WORCESTER, Free (Ambishus). Closed, future uncertain. (W36, U54, U110, U137)
WC1, OARSMAN, S&N (ex-Younger), closed and whole block appears to being redeveloped for offices. (W47, N26)

EAST

E1, BARLEY MOW, ex-Watney, converted to residential use. (E60)

E1, BLACK HORSE, 40 Leman St. Renamed **BAR BED**. Free House, H removed. Now a café-bar. (E61, U110)

E1, CARPENTERS ARMS, ex-Bass, H removed. (E62, U108)

E1, DUKE OF WELLINGTON, 63 Brady St. Free House, closed and boarded up. (E65, U69)

E1, HEARTS OF OAK, ex-Courage, now demolished. (E67, U73, U101)

E1, LION, ex-Truman, now closed and confirmed converted to residential use. (E69, U155)

E1, NORFOLK VILLAGE, ex-Bass, closed, future uncertain. (E70)

E1, ROSE & PUNCHBOWL, ex-Belhaven, now no longer a pub. (E72, U152)

E2, DOLPHIN, Phoenix, now converted to residential use. (E80, U69, U112, U131, U156)

E2, PERS, 125 Gossett St, ex-Watney, now converted to residential use, pub signage still in place, formerly PERSEVERANCE. (E83, U109, U156)

E6, ALPINE BAR, Free House, closed and boarded up. Dry ski slope no longer in use. (E103)

E6, FERNDALE HOTEL. Now FERNDALE, ex-Bass, no real ale. (E104)

E6, RODING, ex-Allied (Taylor Walker), no real ale. (E105, U82, U113, U133)

E7, ALBION HOTEL, ex-Watney, converted to flats. (E107)

E7, EARL OF DERBY, Phoenix, converted to nursery school. (E107, U112)

E7, OLD SPOTTED DOG, ex-Watney, H removed. (E108, U131)

E7, RAILWAY TAVERN, ex-Allied (Taylor Walker), no real ale. (E108)

E7, TOWER ARMS, ex-Watney, now converted to flats. Formerly TOWERS. (E109, U76, U83, U113)

E8, ALBION TAVERN, Shepherd Neame, closed and used for residential accommodation. (E111)

E8, HAVELOCK ARMS, ex-Whitbread, closed and boarded up. (E113)

E8, LONDON FIELDS, ex-Allied (Taylor Walker), no real ale. (E113)

E8, LORD STANLEY, ex-Courage, converted to flats. (E113)

E8, MITFORD TAVERN, ex-Allied (Taylor Walker), demolished and replaced with newly developed flats.. (E114, U79)

E8, ROSIE O'GRADYS, Ascot, closed and boarded up. (E116, U99)

E10, THREE BLACKBIRDS. S&N, H unused. (E125, U106)

E14, PRINCESS OF WALES, Ascot, demolished and replaced by flats. (E147, U99)

E15, BUILDERS ARMS, ex-Watney, H removed. (E152)

E15, GREEN MAN, ex-Truman, now demolished. (E153, U147)

E16, BARGE, Free House, converted to housing accommodation. (E157)

E16, CONNAUGHT TAVERN, ex-Truman, still closed, now boarded up. (E159)

E16, PRINCE OF WALES, ex-Whitbread, closed and boarded up. (E160)

E16, RAILWAY HOTEL, Free House, no real ale. (E160)

E16, ROUND HOUSE, Phoenix, still closed with lower half boarded up and top half probably residential. (E160, U112, U119)

BARKING, BULL, ex-Bass, H unused. (X10, U159)

HORNCHURCH, RAILWAY HOTEL, ex-Bass, H unused. (X71, U151)

ILFORD, COPPERFIELDS, Free House, closed and being converted into an Indian restaurant. (X72)

ILFORD, GREENE CASTLE, Greene King, H unused. Formerly BLAH BLAHS and previously RAT & CARROT. (X73, U144, U158)

NORTH

N1, GREYHOUND, ex-Whitbread, now converted to residential. (N46, U151)

N1, NUBAR, Free House, closed and for sale (again). Formerly DISGRACELAND. (N40, U137)

N1, ROYAL GEORGE, ex-Courage, now converted to residential. (N57, U152)

N13, FOX, S&N, no real ale, refurbished. (N115, U106)

N14, RISING SUN (YE OLDE), ex-Watney, H removed. (N119)

N14, WAGGON & HORSES, ex-Whitbread, H

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removed. Formerly HAYWAIN. (N119, U161)
N14, WHITE HART, S&N, H removed. (N120)
N16, ARUNDEL ARMS, ex-Truman, closed and boarded up. (N127)
N17, FAMILY TREE, Free House, semi-demolished. Formerly GILDED CAGE. (N134, U109, U138)
N17, WHITE HART, Devonshire Hill La, Free House (Hennelly Taverns), demolished and replaced with flats. (N134, U109)
N18, ANGEL, ex-Watney, now converted to offices. Formerly GLOBE. (N139, U150)
N22, ALEXANDRA, ex-Allied (Taylor Walker), closed and boarded up. (N155)
ENFIELD (EN3), BEER & BARREL, ex-Bass, no real ale. (N239, U160)

NORTH WEST

NW4, MANNINGS, S&N, no real ale. (N195, U106)
NW5, PINEAPPLE, Free House, closed and sold for redevelopment - local protesters have acquired fixtures and fittings and are lobbying the Council to oppose change of use. (N200)

SOUTH EAST

BELVEDERE, PRINCE ALFRED, Phoenix, closed and boarded up. (3SE207, U85, U112, K32)
BROMLEY, CROWN & ANCHOR, ex-Courage, H unused. (3SE263, U46, 8K50)
BROMLEY, LORD HOMESDALE, ex-Courage, H removed. Note correct title. (3SE218, 8K50, U86)
BROMLEY, PHILATELIST & FIRKIN, Six Continents (ex-Bass), renamed O'NEILL'S, H and brewing equipment removed. (U120, U151)
BROMLEY, ROYAL BELL, Free House, H unused. (3SE220, 8K50, U53, U58, U70)
BROMLEY COMMON, CROOKED BILLET. Renamed HARVESTER, with all reference to original name removed. Ex-Bass (Harvester), H removed. Retains bar open to non-diners to left of entrance. (3SE222, U46, U111)
BROMLEY COMMON (HAYES), NEW INN, ex-Bass (Harvester), no real ale. (3SE223, 8K102, U111)
BROMLEY COMMON, PLOUGH, ex-Whitbread, closed, boarded up and for sale. (3SE223, U46, 8K51)
BROMLEY (COMMON), TIGERS HEAD, ex-Allied, H removed. (3SE223, 8K51)
CHISLEHURST, PENNY FARTHING, ex-Whitbread, no real ale. Formerly WHITE HORSE. (3SE227, U59, U64, U87, 8K205)
CROYDON, GLOUCESTER, Young, closed, future uncertain. (3SE242)
KESTON, KESTON MARK, ex-Whitbread, H unused. (3SE263, U46, 8K111)

ORPINGTON, ANCHOR & HOPE, ex-Courage, no real ale. (3SE265)
ORPINGTON, ARTICHOKE, renamed **BLACKSMITH (YE OLDE)**, S&N, no real ale. (3SE265, 8K130, U107)
ORPINGTON, BUFF, ex-Whitbread, no real ale. Formerly BUFF ORPINGTON. (3SE265, U53, 8K130, U162)
ST MARY CRAY, CRAYFISH, ex-Bass, no real ale. (3SE270, U42, U85)
ST MARY CRAY (ST PAUL'S CRAY), ROBIN HOOD, Bass, now demolished and replaced by housing. (3SE270, U64)
WEST WICKHAM, WHITE HART, ex-Bass, H unused. (3SE288, U55, 8K181)

SOUTH WEST

SW4, SPRINGFIELD, Innentrepreneur, closed and boarded up. (SW60)
SW6, KINGS HEAD, ex-Bass, closed (SW68)
SW6, RAT & PARROT. Reverted to **DURRELL ARMS**, S&N. Refurbished in more modern style but no real ale. (SW70)
SW8, BUILDERS ARMS, Marr Taverns, converted to café named 'Wyvils' (SW76, U141)
SW10, ALL BAR ONE. Renamed **SOPHIE'S**, a 'steakhouse and bar'. Now a Free House, ex-Bass, H removed. (U132)
SW11, BATTERSEA BOATHOUSE. Renamed **LAN NA THAI & FACE BAR**, ex-Bass, probably now Free House, H removed. Now predominantly a restaurant, but bar available for non-diners. (SW90, U152, U155)
SW17, NEW FOUNTAIN, Free House, closed. (SW110, U135, U159)
KINGSTON, DUKE TAVERN, Innentrepreneur, closed and boarded up. (SW141, U140)
PETERSHAM, FOX & GOOSE, Young, closed and believed to be being sold for residential use - shame. (SW136)

WEST

W2, PRIDE OF PADDINGTON, ex-Watney, H removed. (W62)
W2, RAT & PARROT, S&N, H removed. Formerly BENTLEYS. (W58, U55, U94, U107)
W4, RAT & PARROT. Renamed **BIRDCAGE**, S&N, H removed. Another late parrot, it is no more! Refurbished in contemporary style with cream paint and comfy chairs. Formerly ROEBUCK and CHISWICK EYOT. Predominantly gay clientele. (W68, U61, U85, U94, U107)
W5, EDWARDS, Six Continents (ex-Bass), H unused. Formerly FIDDLERS THREE. (U103, U125, U131)
W5, YATES'S WINE LODGE. Now simply

YATES'S, Free House, H removed. (U96)
W11, DEVONSHIRE ARMS. Renamed **MOOK**, ex-Allied (Taylor Walker), H removed. Refurbished as a café-bar. (W87)
BRENTFORD, PARK TAVERN, ex-Watney, demolished. (W98, U60)
BRENTFORD, PRINCESS ROYAL, Fuller, H unused. (W99)
HOUNSLOW, BLACK HORSE. Now Enterprise Inns, ex-S&N, H removed. (W126, U107)
HOUNSLOW, DUKE OF CAMBRIDGE. Intntrepneur, H unused. (W126, U95)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC3, CITY FOOD, ALE & WINE HOUSE, 1 Seething La. Renamed **CITY LITTEN**, -beers listed; +Draught Bass: +Courage: Directors Bitter; +Litten Tree: Best Bitter (house beer); +Wells: Bombardier. Acquired by SFI from Richardsons. Large two room bar with big screen TV for sports, resident DJ etc. Food. Now open 11.30-12 midnight Mon-Wed, 11.30-1am Thu/Fri, 11.30-2am Sat, closed Sun. Note corrected former name. (E39, U99)
EC3, EAST INDIA ARMS. +Guest beer (currently Taylor: Landlord). (E40, U98, U99, U119)
W1(Mar), BAKER & OVEN. Renamed **FABRIZIO**, a bar/restaurant. Still no real ale. (W33, U89, U135)
W1(Mar), TURNERS ARMS. Closed all day Saturdays. Open Sun-Fri. (W36, U44, U74, U98, U138, U151)

EAST

E1, BLACK HORSE, 168 Mile End Rd. Now advertised as a 'bar and club' with blacked out windows. Opens only late evenings. (E61)
E1, BREWERY TAP. Renamed **MARINERS**. (E61)
E1, GOOD SAMARITAN. -beers listed; +Courage: Best Bitter, Directors Bitter. Tastefully refurbished as part of S&N's 'T&J Bernard' estate. Open all permitted hours. Previously **GOOD SAM'S**. (E66, U106, U110)
E1, LHT URBAN BAR. Real ale not always available. Formerly **LONDON HOSPITAL TAVERN**. (E69, U125, U130, U153, U154)
E1, OLD DISPENSARY. -beers listed; +Adnams: Bitter, Broadside; +Brakspear: Bitter; +Shepherd Neame: Spitfire. Now owned by the 'Poetry Bars & Restaurants' pub chain, ex-Regent Inns. (U130)
E1, ROYAL DUCHESS. Now has handpumps but no real ale available at time of visit, with pump

clips for Jennings beers turned around. Further report welcome. (E72)
E1, WHITE HART. 1/3 Mile End Rd. -beers listed; +Fuller: London Pride; +Young: Bitter, Winter Warmer. No longer a Honey-pot Inns pub. (E75, U125, U156)
E6, GOLFER. Correct address is Woolwich Manor Rd. (E104)
E8, EARL AMHURST. Renamed **DISTRICT**, still no real ale. (E112, U159)
E8, FIDDLERS. Renamed (again) to **WISHING WELL**. -Whitbread: Best Bitter; +Courage: Best Bitter. Formerly O'NEILL'S BAR and originally **CROWN**. (E112, U79, U136, U153)
E8, RAILWAY TAVERN, 339 Mare St. -beers listed; +Wells: Naked Gold. (E115, U65, U112)
E16, ROYAL OAK, 67 Barking Rd. Map ref should read A2/33. (E160, U80, U136, U162)
E16, ROYAL OAK, 83 Woodman St. Map ref should read B1/34. (E160, U99)
E16, ROYAL STANDARD. Now **ROYAL STANDARD HOTEL** and still fizz. (E160)
E16, STUDIO BAR. Now reverted to **ROYAL PAVILION HOTEL** but still a music venue open only in evenings. (E160, U155)
E17, GOOSE & GRANITE. Renamed **GOOSE**. Real ale not always available. Formerly **TOWER HOTEL**. (E169, U111, U124)
E18, HOGSHEAD. -beers listed except Boddington: Bitter. A much reduced beer range, which seems to be the case with many Hogsheads. (U147)

NORTH

N9, LAMB. Now a Barracuda pub after takeover of Ambishus. Refurbished. (N100, U145)
N13, MANHATTANS. Renamed **FALTERING FULLBACK**, still fizz only. (N115)
N16, RAILWAY TAVERN. Renamed **OLD HENRY'S FREEHOUSE**, -beers listed; +Fuller: Chiswick Bitter, London Pride, ESB, Seasonal beer. 'Essex Man' decor with garish fabrics, bright lights and plastic suit of armour in corner. Sister pub to Coppermill. (E17, N130)
N21, CHASESIDE TAVERN. Renamed **WINCHMORE ARMS**. (N151, U106)
N21, GREEN DRAGON. Renamed **JIM THOMPSON'S**, -beers listed; +Greene King: IPA, Abbot Ale; +Wells: Bombardier. Now part of the Jim Thompson pub cum Thai restaurant Free House chain, ex-Courage. (N151, U106)
N21, HALF MOON. Now a Barracuda pub, ex-Ambishus. Refurbished. (N151, U145)

NORTH WEST

NW4, HUNGRY HORSE. Renamed **MIDLAND ARMS**, formerly **PICKLED NEWT** (THE MIDLAND), originally **MIDLAND HOTEL**. (N195, U109, U117, U160)

NW10, GREEN MAN. Sold by Fullers, more information welcome. (N223, U140)

HAREFIELD, SPOTTED DOG. -beers listed except Courage: Best Bitter. Now a Free House, ex-Courage. (W109, U78)

HARROW, JJ MOONS, 20 Broadwalk, Pinner Rd, North Harrow. Renamed **ECLIPSE.** Now presumably Barracuda, ex-Ambishus. (U79, U145)

HARROW, JJ MOONS, 3 Shaftesbury Parade, Shaftesbury Ave, South Harrow. Renamed **ECLIPSE.** Now presumably Barracuda, ex-Ambishus. (U56, U145)

HARROW WEALD, WEALDSTONE INN. Address is 328 High Rd. Formerly **RED LION.** (W114, U134)

PINNER, ORANGE TREE. Now Punch, ex-Allied (Benskins). Formerly **BELL (AT PINNER).** (W135, U79, U132, U151, U152)

PINNER, QUEENS HEAD. -beers listed except Benskins: Bitter; +Adnams: Bitter; +Fuller: London Pride; +Greene King: Abbot Ale; +Tetley: Bitter; +Young: Special. Now Punch, ex-Allied (Benskins). (W136)

SOUTH EAST

SE10, OBSERVATORY. Renamed **GREENWICH UNION,** -beers listed; +Meantime: Blonde Cask Ale (4.1%). Free House acquired by the Meantime Brewery of Charlton, SE7, as its first tied house in November 2001. Also sells up to seven keg Meantime products including Chocolate Stout (4.5%), Red Raspberry Beer (4.5%), Organic Pilsener (4.7%), Golden Lager (4.8%), Union (lager) (4.9%) also known as Amber, White Beer (5.0%) and Golden Pilsener (5.4%), at between £2.30 and £2.80 a pint. Also sells bottled versions of Union, Mash and Liberty lagers also brewed by Meantime, as well as a small range of Belgian bottled beers. The interior is now painted yellow and orange with flagstone flooring, wooden furniture and one or two leather chairs and settees. Food orientated. Open all permitted hours. Formerly **FOX & HOUNDS.** (SE98, U102, U136, U148)

BELVEDERE, QUEENS HEAD. Renamed **VILLAGE INN.** (3SE207, K32)

CHISLEHURST, FOX & HOUNDS. Renamed **FOX & DRAGON.** (3SE226, 8K63)

CHISLEHURST, QUEENS HEAD. -beers listed; +Draught Bass; +Bateman: XXXB; +Fuller: London Pride. Now Six Continents (formerly Bass), ex-Allied, and part of the 'Ember Inns' estate. (3SE227, U43, 8K63)

CROYDON, SHIRLEY INN. Now part of Six Continents 'Ember Inns' estate, ex-Allied. (3SE250, U55)

ERITH (NORTHUMBERLAND HEATH),

DUKE OF NORTHUMBERLAND. Now named **DUKE.** (3SE255, U47, K107)

ORPINGTON (GREEN STREET GREEN), QUEENS HEAD. -beers listed; +Draught Bass; +Fuller: London Pride; +Hancock: HB. Now Six Continents, ex-Allied, and part of the Ember Inns estate. (3SE267, U53, 8K98)

ORPINGTON (LOCKSBOTTOM), WHYTE LYON (YE OLDE). -beers listed; +Shepherd Neame: Bitter, Best Bitter, Spitfire, Seasonal beer. Free House acquired by Shepherd Neame in mid-2000 but not previously reported. Note correct title. (3SE266, U64, 8K115, U162)

SOUTH WEST

SW1(P), SLUG & LETTUCE. Renamed **PAGE (THE).** -beers listed; +Courage: Best Bitter; +Shepherd Neame: Spitfire; +Guest beers (SW44)

SW1(SJ), COMEDY. Now called **COMEDY UPSTAIRS DOWNSTAIRS.** -Tetley: Bitter; +Greene King: Morland Old Speckled Hen. Now S&N, ex-Inn Business, and badged as part of the 'Original Pub Co' estate with cream painted smart decor. Upstairs is a 'Sports Lounge' and downstairs a 'Cellar Bar'.

SW3, CROWN. Now **CROWN (AT CHELSEA).** (SW56, U144, U146)

SW5, RAT & PARROT. Reverted to original name, **EARLS COURT TAVERN,** last used in 1984. (SW65)

SW6, PALMERSTON (BLUE ROOM LOUNGE BAR). Renamed **BABUSHKA HOUSE,** still no real ale. (SW69, U143, U155)

SW6, SHOELESS JOE. Renamed **BIJU,** still no real ale. (U157)

SW6, SPORTING RAT (WHEATSHEAF).

Reverted to **WHEATSHEAF.** (SW71)

SW11, GARDENERS ARMS TAVERN. Now **JACK BEARD'S AT GARDENERS ARMS,** -beers listed; +Young: Bitter. (SW89)

SW11, HARVEYS. Renamed **FRONT ROOM,** -beers listed except Fuller: London Pride; +Adnams: Bitter. Formerly **NEW CRAVEN** and previously **HARVEY FLOORBANGERS (BAR).** (SW89, U137, U141)

SW13, MANOR ARMS. Renamed **IDLE HOUR.** (SW94, U136)

SW15, RAT & PARROT. Renamed **PIED PIPER.** (SW104)

SW17, SELKIRK. Renamed **FROG & FORGET-ME-NOT.** Refurbished in contemporary style - bare floorboards, sofas etc. (SW110, U144)

SW17, CORNER PIN (RIVERSIDE). 'Riverside Function Room' name now removed, reverted to **CORNER PIN.** (SW108, U135, U142, U152)

SW18, ALL BAR ONE. Renamed **FRONT ROOM,** -Draught Bass; +Adnams: Bitter (£2.30 pint/£1.20 half), Broadside (£2.50/£1.30). One of the first ABOs to be weeded out by Six Continents

(previously Bass). (U129, U144)
SW18, CAFE MED. Renamed **LIVEBAIT**, a bar and restaurant. Still no real ale. Formerly **ROUNDHOUSE**. (SW114, U149)
SW19, BODHRAN BARNEYS. Reverted to **WHITE HART**. (SW116, U150)
SW19, RED LION. Renamed **GJ'S**, -beers listed; +Draught Bass; +Worthington: Bitter. (SW119, U142)

WEST

W2, MONKEY PUZZLE. -beers listed except Hall & Woodhouse: Badger Best, Tanglefoot. (W62, U67, U101)
W2, REDAN TAVERN. Now simply **REDAN**, -beers listed except Courage: Directors Bitter. (W62, U93, U107)
W2, SAWYERS (ALE HOUSE). Now **SAWYERS ARMS**, -John Smith: Bitter. (W63, U93, U107)
W4, TABARD. -beers listed except Tetley: Bitter; +Adnams: Broadside; +Greene King: IPA; +Marston: Pedigree. Saved from plans for a 'makeover', it has been sensitively restored as a community pub. (W69, U68, U94)
W5, MUSWELLS. Renamed **FRONT ROOM**. Acquired by growing pub chain from Ambishus, still no real ale. (U137)
W5, NEW INN. Now badged as part of S&N's T&J Bernard estate. (W73, U94, U107)
W5, PENNY FLYER. -beers listed except Courage: Best Bitter; +Guest beers. Formerly **EALING PARK TAVERN**. (W72, U56, U64, U74, U86)
W5, PHAE TINGO'S. Renamed **JOICES**. Formerly **PARK ROYAL HOTEL**. (W73, U94, U151)
W6, ASTRO BAR AND COSMIC CLUB. 175/177 Fulham Palace Rd. Renamed **PUZZLE**. Former Grand Met (Watney) pub acquired by growing Puzzle Pub Co chain in September 2001 and reunited with the adjacent premises, latterly a music venue club, the whole having been the **GREYHOUND**, one of the original '60s theme pubs. Fitted out in classic café-bar style with light pinewood furniture, flooring, bar and barback. Raised seating areas at side and podium at rear with mock 'fireplace'. Live music on Tuesdays and Sundays. TV for sports, video games. Food, disabled WC. Open all permitted hours. (W76, U69, U82, U109)
W9, TRUSCOTT ARMS. -beers listed except Greene King: Abbot Ale and Young: Bitter. Now a Barracuda pub following takeover of Ambishus, a mixture of traditional and modern decor. Beer range drastically reduced since its heyday as a real ale mecca with 10 different beers. (W84, U91, U137)
GREENFORD, LITTEN. -beers listed; +Litten

Tree: Best Bitter; +Guest beer. Free House now owned by SFI. (W102, U49)
GREENFORD, RED LION. Now part of S&N's 'John Barras' estate. (W102, U107)
HARMONDSWORTH, FIVE BELLS. -beers listed; +Adnams: Broadside, Regatta; +Draught Bass. Now a Free House, ex-Courage. (W111, U79)
HAYES, MOON & SIXPENCE. Sold by Wetherspoon to Ambishus in February 1999 (omitted in error from listings in Update 145). Now presumably Barracuda following takeover of Ambishus. (U79)
HAYES, MOON UNDER WATER. Renamed **FAMOUS GEORGE ORWELL** by June 2000. Now presumably Barracuda, ex-Ambishus. (U72, U86, U145)
HAYES, WILLOW TREE. -beers listed; +Fuller; London Pride. Now a Free House, ex-Courage. (W118)
HESTON, PRIDE OF ERIN. Renamed **OLD ELM TREE** by February 2001, still no real ale. (W120, U152)
HESTON, RISING SUN. -beer listed; +Courage: Best Bitter, Directors Bitter; +Marston: Pedigree. Now a Free House, ex-Allied (Taylor Walker). (W121)
HESTON, ROBERT INN. -beers listed; +Ansell: Bitter; +Tetley: Bitter; +Young: Bitter. Sold by Fullers by February 2001 and now a Free House. Formerly **MASTER ROBERT**. (W120, U74)
HILLINGDON, HUT. New Address is 2 Old Orchard Close following road renaming and realignment of West Drayton Rd. (W123, U68, U151)
SOUTHALL, BEEHIVE. Correct address is North Rd. (W140)
SOUTHALL, HAMBROUGH TAVERN should read **HAMBOROUGH TAVERN**. (W142, U78, U86)
SOUTHALL, HAVELOCK ARMS. -beers listed; +Theakston: Old Peculier; +Guest beers. Now a Free House, ex-Fullers, since before July 2000. (W142)
SOUTHALL, LAMB. Now a Free House, ex-Courage. (W142, U79)
SOUTHALL, LORD WOLSELEY. Sold by Fullers and now a Free House since before July 2000. (W142)
SOUTHALL, THATCH. Address is 447 Lady Margaret Rd. Formerly **BLUEBERRIES**. (W140, U92, U108)
SOUTHALL, THREE HORSESHOES. Now a Free House, ex-Courage. (W143, U55, U64)
UXBRIDGE, CHILTERN VIEW. Acquired by Morland c1992 from Grand Met (Watney) and now presumably Greene King. (W152)
UXBRIDGE, LOAD OF HAY. Now a Free House, ex-Grand Met (Watney). (W154, U48, U63)

CAPITAL PUBCHECK - UPDATE 163

UXBRIDGE, OLD ROCKINGHAM ARMS. - beers listed; +Greene King; IPA, Abbot Ale. Now Greene King, ex-Courage. (W154)
UXBRIDGE, SHOVEL. Now Bass (Harvester), ex-Courage. (W154)

CORRECTION TO UPDATE 132

NEW PUBS ETC

RUISLIP, CAPTAIN MORGANS, 210 Field End Rd, Eastcote. Should have been listed under PINNER (HA5)

CORRECTION TO UPDATE 150

NEW PUBS ETC

ICKENHAM, TICHENHAM INN. Address should read 11 Swakeleys Rd.

CORRECTION TO UPDATE 160

NEW PUBS ETC

E14, FIGUREHEAD. Should read: The building incorporates the site of the 'Artful Dodger', formerly the 'Railway Tavern'.

CORRECTION TO UPDATE 161

NEW PUBS ETC

WC2, KUDOS. Should read: Opened about 7 years ago.

CORRECTIONS TO UPDATE 162

NEW PUBS ETC

ENFIELD (EN2), 10 JOY, 2 Gladbeck Way. Delete entry; address appears to be the offices of the company owning the 10 Joy pub in Hertford Rd EN3.

PUBS CLOSED ETC.

E6, CENTRAL. Should read: Formerly CENTRAL HOTEL. Refs should read (E103, U78, U85, U120, U159)
E8, FATHER TED'S. Refs should read (E111, U131, U134)
E13, DUKE OF EDINBURGH. Refs should read (E135, U140)

OTHER CHANGES ETC.

EC1, O'HANLON'S. Add: 'Formerly THREE CROWNS'
W11, PELICAN Refs omitted (W88, U66)

IDLE MOMENTS - THE ANSWERS

As promised, here are the solutions to the puzzles set in December's Idle Moments column.

NUMBER PUZZLES:

- 13 Semitones in an Octave
- 100 is Ten Squared
- 25 Years to your Silver Wedding Anniversary
- 6 Balls in an Over
- 104 Symphonies Composed by Haydn
- 39 Steps (by John Buchan)
- 8 Strings on a Mandolin
- 1215 Magna Carta Signed at Runnymede
- 21 Shillings in a Guinea
- 66 Clickety-Click

BREWERY ANAGRAMS:

- SENDS TOIL - LIDSTONES
- YACHT ROPE - CAYTHORPE
- NETS US - SUNSET
- FLAY ME, LOVER - FROME VALLEY
- RED RAN BAGEL BAR - BARGE AND BARREL
- RAT SEES PINT - SAINT PETERS
- RUDE MO - MORDUE
- BAT RANGES - BARNGATES
- WAS SANE - SWANSEA
- SHAVE ME - EVESHAM

SBY4:

- Christmas No. 1's of the Sixties
- Return to Sender - Elvis Presley [1962]
 - Hello Goodbye - The Beatles [1967]
 - Moon River - Danny Williams [1961]
 - Two Little Boys - Rolf Harris [1969]
 - I Feel Fine - The Beatles [1964]
 - Green Green Grass of Home - Tom Jones [1966]
 - Day Tripper/We Can Work It Out - The Beatles [1965]

- I Want To Hold Your Hand - The Beatles [1963]
- Lily The Pink - Scaffold [1968]
- I Love You - Cliff Richard & The Shadows [1960]

GENERAL KNOWLEDGE:

- The uncle of Huey, Dewey and Louie is Donald Duck.
- In the Wallace & Grommit film, "A Close Shave" the name of Wendolene's robot dog was Preston.
- "Tumbledown Dick" was Richard Cromwell, the ineffectual son and successor to Oliver Cromwell as Lord Protector of Great Britain.
- Richard (Dick) Whittington was Mayor of London for the first time in 1397 (also 1406 and 1419). I have subsequently learnt that the post of Lord Mayor did not exist that long ago.
- The "Lyttleton," the "Olivier" and the "Cottesloe" are the three auditoria of the Royal National Theatre.
- Wykehamists are the pupils and old boys of Winchester College - it was founded by William of Wykeham, the Bishop of Winchester, in 1382.
- Alan Jones, Carlos Reutemann and Nelson Piquet (among others) all won world championships with Williams.
- The Waterloo Cup is awarded annually for Greyhound racing
- The lines "Water, water, everywhere/nor any drop to drink" come from The Rime of the Ancient Mariner by Samuel Taylor Coleridge.
- The London railway station which so impressed Czar Nicholas III that its name was taken into the Russian language as the word for a station was Vauxhall.

More Idle Moments are scheduled for our April/May issue.

The Tour

In 2001 the research team from CAMAL, the Campaign for Authentic Lager, went to explore Munich and southern Bavaria. The team was based at Rosenheim, on the rail-line between Munich and Austria, and made day trips to Munich, including the Oktoberfest, Aying and Salzburg, just over the Austrian border.

The Good Beer Guide to Munich and Bavaria by Graham Lees, published in 1994, is still an excellent guide to drinking in the area while the Internet provides many sources of additional data. The street maps are particularly useful in finding the location of interesting pubs in the towns.

Breweries

We visited several brewpubs, mainly around Munich, but did not examine any of their breweries. Many of them were very visible, often providing a shining showpiece for the hostelry. We did explore the Aying Brewery at Aying, just outside Munich. Aying is known in Britain because of Sam Smith's use of the name for their UK brewed lager. The two should not be confused.

Bräuerei Aying is quite a large family brewery situated in fields near the station on the edge of a small village. It is a modern brewery, opened in 1999, and produces 100,000 hecto-litres/year, with capacity for more. It was purpose built to brew a wide range of beers. There are nine regular beers, some of which are available only in their local market, and four additional seasonal brews.

Our guide, Heinz Meixenberger, explained that German beer has to be drunk through foam. That is why it is better to drink out of a small glass, so the foam does not disappear before the beer is all drunk, and 1 litre glasses are not a good idea. The brewery tour included a dramatic sound and light show in the lagering hall and a film show in 3D.

In the sample room, in light wood décor with a large picture window overlooking the countryside, there was a good array of draught beers to sample. To help the tasting there was bread made from the brewery's spent grains. It was very tasty with a liquorice flavour. The beers were stored in containers just below the bar counter and were served at a low gas pressure. They ranged in strength from the Altbairisch Dunkel at 5% ABV to the Kirabier (Oktoberfest beer) at 5.8% ABV. The Oktoberfest beer is not sold at the Munich Oktoberfest as this is restricted to Munich breweries but it is sold around the time of the festival.

Munich

Munich can be considered in two parts, the centre with Schwabing just to north of the centre, and the

suburbs. The centre has the beer halls and many old traditional pubs. The suburbs have the interesting brewpubs. Much of the suburban area is readily accessible by the S-Bahn, the local rail system, and the U-Bahn, the underground. Trams, buses and the U-Bahn provide easy transport around the centre.

Before we got to the serious task of exploring of Munich we had already had a taster of the delights while at the airport. A key feature of Munich Airport is Airbräu, a brewpub in the terminal building, where you can forget you are in a major international transport interchange. The brewpub has smart modern décor with a dark ambience using low-level down lights at the tables. Curtains and window panels hide you from sight of the airport mall. It does have a modern airport touch though; beer orders are taken using hand-held computers. On draught they do some nice tasty Helles and Weissbier.

Munich Central

The city centre is well known for its beer halls and traditional bar-restaurants. We were looking forward to going to the Mathäser, the world's biggest pub, but were sad to hear that it is no longer. It is being converted to a departments store and office block. A sign of the times maybe.

The Hofbräuhaus, Platzl 9, is a huge place with a large central hall containing a bandstand. We thought we were honoured being led through the array of tables and benches to the Stammtisch (the table reserved for the regulars) but found that many of the other tables were similarly marked. A tourist con. In keeping with the surroundings, the beer was served up 1 litre glass mugs. Regularly a band plays Oompah, German Folk, Jazz and anything the audience might enjoy. When we were there a striking part of the show was when three trumpeters stood on tables in different parts of the hall and played without the band, the sound ringing around the high vaulted ceiling. The beers were Hofbräu Original, Dunkelgold, Weissbier mit hefe (yeast) and Oktoberfest bier that went down well in the jovial atmosphere.

Nearby is Donisl, at the corner of Marienplatz and Weinstrasse. This has a lovely hall with a wide stairway to a balcony and the room illuminated by a large roof light. The traditional restaurant provides a good range of Paulaner beers.

Around the corner is Nürnberger Bratwurst Glöckl, Frauenplatz 9, next to the Frauenkirche Cathedral. This is the only place left in central Munich where beer is regularly served straight from wooden casks. It is an attractive old pub-like place with several rooms where we were able to sample Augustiner beers.

On a sunny day a walk in the Englischer Garten can

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be very nice, but we did not have time for this, and it was damp weather anyway. We did the next best thing and called at the Osterwaldgarten, Keferstr. 12 (U 3/6 to Münchener Freiheit) in Schwabing on the edge of the park. It is a nice traditional restaurant that gives the impression of being out in the countryside and also enabled us to sample a few Spaten beers.

Near by we called in at the Haus der 111 Biere, Franzstr. 3 (U 3/6 to Münchener Freiheit) in the bohemian district. As the name implies it has a tremendous range of beers from around the world. It is quite a small pub for the number of beers available which included draught Budvar, Bitburger, Diebels Alt, König Pilsener, Duckstein, Fischer, Warsteiner and what appeared to be hundreds of bottled beers on the beer menu. It is a world apart from the normal traditional Munich pub and has British Free House feel to it.

Just outside the centre is Paulaner Bräuhaus, Kapuzinerplatz 5 (U 3/6 to Goetheplatz). A Paulaner-owned brewpub opened in 1989, although it had been a brewpub a century ago, which produces a house pale, unfiltered wheat beer and an unfiltered Hell on draught. The brewery is in the bar



and also does experimental brewing for Paulaner. It is an ornate beer hall style pub with many stone pillars supporting a vaulted ceiling and containing several rooms. It has a very elaborate exterior.

Munich Suburbs

Outside the centre are a number of interesting brewpubs and most are readily accessible by S-Bahn. The classic example is Forschungsbräustüberl,

Unterhachinger Str. 76 (S1 to Perlach). It is a brewing research establishment, which looks more functional than traditional, and provides beer for its enthusiastic supporters from March to mid-October only. The Export and St. Jakobus Pale Bock are served in litre-sized earthenware mugs, but you are allowed to drink it in 0.5 litre portions at lunchtime.

A well-known, but rather more touristy, brew-pub that we visited was the Isarbräu Gaststätte, Kreuzeckstr. 23 (S7 to Großhesselohe). The pub and brew house are in the converted booking office of a railway station that has been replaced by a new S-Bahn station at the other side of the track. The inside of the traditional railway building has been given a modern stylish treatment, with the gleaming brewing equipment overlooking the new railway station through a huge picture window. It brews a wheat beer that did not seem on very good form on the day we visited. On the beer menu we saw Russ and Neger only to find out that they were red and black shandies.

We visited another of Munich's new wave home brew pubs specialising in wheat beer, Fliegerbräu, Sonnenstr. 2 (S6 to Feldkirchen). A short walk from the station through suburbia there is a brick building, looking rather out of place in its more domestic surroundings. Inside there is an interesting high ceilinged room decorated with aircraft memorabilia and with separate eating areas. The brewing equipment is at the end of the room. It is not at all like a traditional German pub. Here they have Fliegerbräu Weiss Bier whose most noticeable feature was the strong banana flavour that I also noticed in some of the other local brew-pub Weiss biers. May be this is the modern trend in Weiss flavours.

Oktoberfest

The Oktoberfest is held in Theresienwiese park, an easy walk from the Hauptbahnhof. It has 14 large beer halls and a number of smaller tents for drinking and eating. The large beer halls each have a prefabricated wooden framework, wooden sides and a canvas roof, and look quite permanent but are put up for the event each year. On entering a hall you find lots of reserved tables but they normally have a time on them, typically 17:00, and you can use the table until the stated time. The beer is served in 1 litre glass mugs at 12.50DM (£4.20) and is brewed specially for the festival. To go with the beer there is plenty of good meaty snack food available. In the grounds of the festival there are plenty of roller coaster and similar fun fair activities if you can cope with them after a few large beers.

We were able to test the view of Heinz, of Ayinger Brewery, on drinking beer through the froth. Each

THE CAMAL EXPLORATION OF MUNICH & THE SOUTH



The Oktoberfest

new beer was much fresher and better than that at the end of the previous 1 litre glass, but whether this had anything to do with the froth I doubt. The atmosphere was tremendous, with the band far enough away not to interfere with conversation.

The breweries at the Oktoberfest have a special beer for inside the festival, nowadays weaker than it used to be, and sell an Oktoberfest bier at full strength outside the festival. Only the breweries that are in Munich and have been since 1970 are allowed to be there.

Rosenheim

Rosenheim provided a good base for getting into Munich while being within easy reach of Salzburg and the Alps. The low cloud and damp weather put us off spending time up the mountains but the alternative, more time in Munich, worked out well.

The town is a typical German provincial municipality and the main interests can be readily explored in a day. The architecture in the centre, around Max-Joseph-Platz, is very attractive featuring a lot of different style archways and internal vaulted ceilings. It also has 643 pubs and three breweries.

The Auerbräu Brewery Tap, Münchener Str. 80, a nice woody place with a noisy group of locals at the stammtisch table, provided a good introduction to the local beer, which was quite reasonable. We did not find the brewery tap for the Flotzinger-Bräu, (Privatbrauerei Franz Steegmüller) Herzog-Heinrich-Str. 7, which is quite a large brewery, but we were able to sample the beers at several pubs around the town. The best place appeared to be the Gasthof Flotzinger, Kaiser Str. 5, a proper old-fashioned bar-restaurant.

We were able to sample the beer of the third brewery at Fischküche Bierbichler, Gillitzerstr. 10. A proper pub with a good atmosphere but not serving draught beer. The drink here is bottled Bierbichler Weissbier which is not strongly flavoured but slipped down well.

Salzburg

Salzburg is a very attractive place to visit, with its towering cliffs overlooking the old town alongside the river. There are plenty of interesting historic buildings to examine while travelling between the pubs, particularly in the old part of the city.

The place that must not be missed in Salzburg is Augustinerbräu Kloster M,ln, Augustinergasse 4 on a hill near the old town. It is open from 2:30 on Sundays, and 3:00 during the week. It is a monastery brewpub doing Augustiner Märzen in 1 litre pot mugs. We entered down a magnificent wide stairway to a lovely vaulted hall furnished with sturdy wooden tables. The corridors around the hall provide more monastic feel to the establishment. In a corridor alongside the hall were several food stalls with an interesting selection of hot and cold foods. The throwaway cutlery provided with the food was made of wood, which fitted the surroundings better than white plastic. Instead of using table service you could get your liquid refreshment from a beer counter, adjacent to which was an old round stone font for you to wash your pot before a refill.

In the old town between the cliff and the river is the Sternbräu, Griesgasse 23. It fits well in its venerable environment, with its high ceilings and traditional rooms. Here we were able to sample the Kaiser beers.

Exploring the newer part of the city across the river we investigated a new brewpub, Kloeane Bräuhaus, Schallmoser Hauptstr. 27. It is a lively place that brews a Weissbier which tasted mainly of bananas.

Thoughts

Bavaria, as usual, provided a good venue to try a variety of interesting beers. The trip into Austria added to the event with a tour of the picturesque city of Salzburg. Throughout the week we managed to keep moving and did try a good range of pubs.

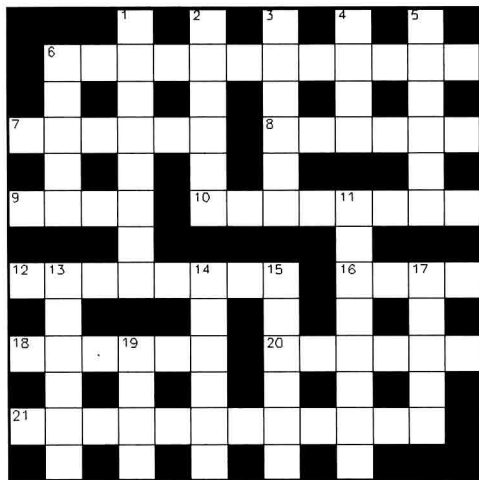
The major brewers in Munich provided good tasty beers although one of two of the pubs provided rather gassy beer or had a beer tasting rather old, but these were the exception. In general the brewpubs did not rate highly on the taste test with the exception of Airbräu at Munich Airport. On the whole the beer tasting provided a good experience and made the trip well worthwhile.

Ken Brewster

LONDON DRINKER CROSSWORD

Compiled by DAVE QUINTON

£10 PRIZE TO BE WON



Name _____

Address _____

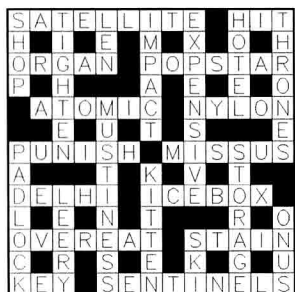
All correct entries received by first post on 27th March will be entered into a draw for the prize.

Prize winner will be announced in the June London Drinker.

The solution will be given in the April edition.

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

SOLUTION TO DECEMBER CROSSWORD



ACROSS

6. Examines one the German fit that is of some importance. [12]
7. Aristocrat, apparently, is useless. [6]
8. Meteor interfered with TV control. [6]
9. Requesting silver to be taken off cover. [4]
10. Pressed, I can be made to go away. [8]
12. Decoration of leading rating in ship. [8]
16. First signs of body odour might be stink. [4]
18. Strength surrounding old coinage? It's crumbling. [6]
20. Pound is nuisance to the French. [6]
21. Persons I rage about on stage. [5,7]

DOWN

1. Break the rules with a bang? [8]
2. Edward having pub preserved. [6]
3. Stones left in fruit. [6]
4. Strong limb needed to do this. [4]
5. Lifeless American wind. [6]
6. Break in the conversation. [5]
11. To have me back under control is outstanding. [8]
13. Performers crazily tore up letters. [6]
14. It's sad to have code about nothing. [6]
15. Tear about exercising and say sorry. [6]
17. A long way to go for him. [5]
19. Small bedroom in tiny pad or maisonette. [4]

Winner of the prize for the October Crossword:
Mr. D.G.Hughes, Streatham, SW16.

Other correct entries were received from:

Pat Andrews, Mark Antony, Geoff B., R.Barker, Blackpool Postie & Jack the Cat, S.J.Block, Bob & Agnes, S.J.Brown, Ben Burfutt, Eddie Carr, Chris Fran & a Spotty Dog, Janet Cox, C.Creasey, Robert Day, David Devlin, Dolly the Sheep, Kathryn Everitt, Ribena de Farquhar-Toss, Mike Farrelly, Marion Goodall, Darryl Gorman & Chris Sanders, Paul Gray, Eileen Graves, J.E.Green, M.I.Green, John Heath, Billy Hernon, W.Hill, David Hughes, Doug Jarvis, Tom Kemp, Paul Kurson, Pete Large, Pamela Leach, K.I.May, M.J.Moran, Al Mountain, Mick Norman, David Oddy, Rod Prince, Derek Pryce, Geoff S., Super Scooper, Bob Sellwood, Bryan Smith, Sophie's Dad, John Standeven, Betty Swallocks, Jack Taylor, Bill Thackray, Tony Watkins, Martin Weedon, Sue Wilson, David Woodward, Terry Wookey, Ivor Wright-Ardon, Yak, Peter Yarlett.

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