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EDITORIAL

FULL MEASURE, FAIR COMPETITION AND BEER QUALITY

By the time that you read this, the consultation period for the latest Government intentions regarding the serving of beer and cider will have closed. I - along with several other CAMRA members that I know - made a submission in my own right. The original version was very sensible but the current version includes the significant change of accepting 95% of a pint as a full measure. I disagree. Beer and cider is sold in pints; 95% of a pint is not a full measure and this very basic principle should not be conceded. Beer and cider drinkers are entitled to be shown the same respect under the Law as any other consumer of any other commodity.

Worse, if 95% is set as a minimum, then human nature being what it is, 95% will become the norm. The document says that this legislation 'will not prevent consumers from requesting a top-up'. It might not stop you asking but what is a 'consumer' supposed to do if he or she gets the reply: 'that is 95% and that is all I am obliged to give you'. Are we supposed to carry a measuring jug with us when we go out for a pint?

The document is concerned that 'costs ... would fall on licensees who at present serve short measure', the implication being that these costs would be passed on to the consumer. Think about that. The Government is saying that it will be doing you a favour as a consumer by legitimising the serving of short measures because the cost of the product would increase if serving a full measure were made obligatory. I don't doubt this but it is horribly wrong in principle and fails to address the issue. Let us have some transparency here. Licensees should charge what they consider to be a proper price for a full measure. We can then make our choice as to whether we drink in their establishment based on the true price of the pint that they serve. This is only fair to those licensees - and there are a lot of them - who already serve a full measure. This brings in real competition. The '95% rule' will be nothing more than a hidden subsidy to slapdash and/or greedy licensees and an insulting disincentive to the good ones.

The obvious answer to this issue always has been and remains the use of lined glasses. I have written about this in these pages before, so I will not repeat myself here except to add this. My observations suggest that the use of lined glasses makes serving much easier for bar staff and will actually make a saving because there will not be the spillage that routinely occurs when you try ineptly to fill a brim measure glass. Furthermore, if there is not so much waste beer in the drip tray, the temptation for a licensee to 'pour back' will be greatly reduced, thus contributing to the quality of the product. Let us hope that the Government sees sense. Alas, my breath is not held.

Tony Hedger

*Views expressed in this publication are those of their individual authors
and are not necessarily endorsed by the Editor or the
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OPINION - IN THE GOOD OLD DAYS

In the good old days, about two decades ago, I wouldn't say there was dancing in the streets in the East End if a former keg pub was discovered serving Charringtons IPA but it did reveal a commitment by the publican to real ale.

No clip-on handpumps those days. Some East London CAMRA

meetings attracted up to 30 members. The

percentage of active members was about average for most institutions. Nowadays with the national membership approaching six figures, fewer members are active and percentages have plummeted.

This is reflected in the amount of new beer guides available for the capital. I think the last one was five years ago? Not only does there seem to be a shortage of volunteers to survey the pubs but also editors are in short supply. It also seems to me that the general drinking public is not interested in

seeking out real ale, neither where they live nor where they visit, just content with enjoying all those good beers at festivals. At Pigs Ear I was not aware of anyone buying any of the 160 *Good Beer Guides*

we sold at non-member prices, so it would appear that interest in beer guides is limited to CAMRA members? Presumably the same for local guides?

With a lack of interested editors and surveyors and an apparent lack of buyers where does the leave any future beer guide? If you had the volunteers it would be no good without buyers. That leaves the Internet. Which branch will be the first to

publish a new local guide on the net? Publishing on a website incurs no printing costs yet money can still be made on photos and adverts. Not much good if the punter has not got a PC though. Rather than wade through lists of closed pubs, real pubs, keg pubs, demolished pubs etc I relish the thought of sitting outside a pub, tapping my laptop, if I had one, and finding out what village I am in. I note that some pubs are advertising laptop dancing. I didn't even know computers could walk. What are they doing, Paso Doble?

Most guides these days seem to be lists of pubs rather than a list of pubs. *The Good Beer Guide* is a prime example. Does anyone know where Hatton Garden (EC1) starts and ends? If you were in E1 would you know (or care) if you were in Whitechapel, Aldgate or Stepney? In W1 are Fitzrovia, Soho, Marylebone or Mayfair marked on the road signs? Are Belgravia and Sloane Square, Pimlico, St James's, Westminster and Victoria marked on all the street signs of SW1? Possibly not. Why do we persist with lists?

In the meantime visitors to London's East End and The City can visit the CAMRA ELAC website www.pigsear.org.uk which has a link to the 1991 *East London & City Beer Guide* and carries updates to April 2002. There is also a page where the guide can be downloaded (91 pages) and a plea for new sites with local guides on them. Only Reading (http://www.readingcamra.org.uk/pub_guide/berks_pubs.asp) and Rochdale, Oldham and Bury (<http://home.freeuk.net/robcamra/index.htm>) are currently known.

Keith Emmerson



Campaigning in the early days. Here are Dave Jones, Ted Eller, the late Dave Wakefield, Dave Johnson and Christine James at the products stall at a local East London event.

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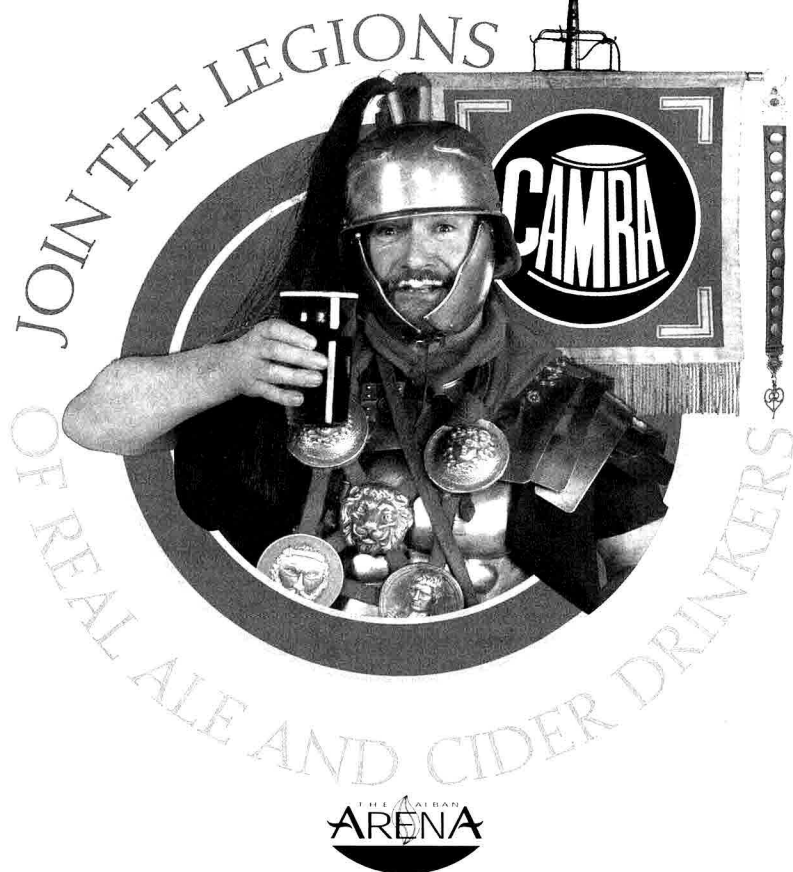
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FRI 27th: 11am-4pm 4pm-10.30pm.

CAMRA Lunch £1. Evening £1.

Public Lunch £2 Evenings £3.

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THE GREAT BRITISH BEER FESTIVAL

The Great British Beer Festival takes place once again at London Olympia. The dates to remember this year are 6 to 10 August.

GBBF is still the biggest real cask ale festival, not only in the UK, but also in the world. Nowhere else can you find such a range of beer styles and flavours. Whether you fancy something dry and refreshing or full and malty, smooth and chocolaty or fruity and hoppy, you are sure to find a beer that suits you. As always, we will have many of the most well-known beers, with a smattering of little gems that you won't have heard of before, brought from micro-brewers all over the UK and further afield. The emphasis remains on choice and quality; as usual there will also be a range of ciders and perries for those who want to try something completely different.

Alongside this huge variety of British beers, the Festival will again have its regular international bar, Bières Sans Frontières. This year there can be no excuse for not coming along and exploring the wonderful world of beer. Our customers can sample beers from Europe, the Caribbean, the Antipodes, America and the former Soviet Bloc without moving more than a few yards.

There will be real lagers, Alts, Bocks, Weisse and Rauch beers from Germany, the finest Pils from the Czech Republic, Stout from Sri Lanka, IPAs, Bitters and Stouts from America, Lambic, Oude Bruins and Trappist beers from Belgium, Sparkling Ale from Australia... in all, we hope to have at least 160 different foreign beers. One thing we can guarantee is that they will all have plenty of flavour. As ever, knowledgeable staff will be on hand to help our customers choose something suited to their tastes.

As always we have a packed line-up of musicians, entertainers - or indeed both; Humphrey Lyttelton will be playing on Wednesday evening - pub games and pub quizzes to keep you amused, as well as wide choice of food including all your traditional pub favourites.

WIN A FREE TRIP TO THE HOME OF CZECH BEER

There will be a competition this year to win a trip to the home of one of the world's favourite beers, Budweiser Budvar in the Czech Republic. Everyone who joins CAMRA at the festival will be entered into this free prize draw. The prize will consist of an all expenses paid long weekend for one lucky winner and a guest, with time in Prague as well as a visit to the Budvar brewery in Budweis. It only costs £16 to join CAMRA (concessions apply), so remember to join at the festival if you want to have the chance to win this unforgettable prize.

For up to date details on the Great British Beer Festival, please visit the festival website (www.gbbf.org), or telephone the Information Line on 0900 525 2525 (calls to this line cost 60 pence per minute). You can book your tickets in advance by telephoning the Box Office on 0870 739 7500 or online at www.gbbf.org.uk

PUB QUIZ AT THE GREAT BRITISH BEER FESTIVAL

SATURDAY 10TH AUGUST OLYMPIA, LONDON

Only £5.00 per team to enter the quiz
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TUESDAY NIGHT - REAL ALE PROMOTION

THURSDAY NIGHT - STEAK & WINE
PROMOTION

SUNDAY LUNCH - 12 noon - 4pm

SUNDAY NIGHT - LIVE MUSIC &
TAKE YOUR PICK

ALWAYS IN STOCK - DRAUGHT BASS.
LONDON PRIDE

NEAREST TUBE - NORTHFIELD (PICCADILLY LINE)

◆ 95% pint plan attacked by Trading Standards

The Government's plan to legalise short measure by allowing pubs to serve a pint that is 5 per cent short has had another set-back following comments made by Britain's top Trading Standards Officer.

Chris Howell, lead officer on weights and measures at the Trading Standards Institute, says the plan will lead to drinkers routinely getting as little as 92 per cent of a pint, because there is no chance of a prosecution for falling slightly short of the rules. He said *'it boils down to prosecution tolerances. The police don't prosecute people doing 31 in a 30mph zone because the courts would complain they were being choked with trivial cases.'*

By the same token, pints just short of the proposed 95% minimum would be accepted. The TSI backs CAMRA's call that a pint should be an average of a hundred per cent, as previously promised by the Government. Mr Howell also said that the number of pints tested that had been short had gone up, from one in five to one in two over the last 20 years.

◆ Morrell's pubs snapped up

Following months of rumours, Greene King has confirmed that it is to buy 107 pubs from

Morrell's of Oxford. It has paid £67m for the pubs, which are mostly in the Oxford area, and also get the right to use the Morrell's name. Fourteen pubs, including the Que Pasa bars, together with a wholesaling business and the Morrell's beer brands, are retained by SDA, the company that bought Morrell's three years ago. This followed the infamous closure of the historic Lion brewery in Oxford - the beers are now brewed by Thomas Hardy - the former Eldridge Pope brewery in Dorchester (Dorset).

◆ Licensing reform still on the agenda

Tessa Jowell, the Culture Secretary, has reaffirmed that the Government intends to reform the archaic licensing laws in England and Wales. She gave the assurances at the tenth anniversary conference of the Association of Licensed Multiple Retailers, recognising the contribution of the pub trade to the community and the Government's coffers, and adding *'...our licensing laws speak for another decade, not our own. I am determined that we deliver on our promises and bring forward our new proposals to modernise our licensing laws as soon as possible'.*

The proposed changes have become bogged down in controversy over the intention to transfer

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SOUTH

Nelson Wines, Merton High Street, Wimbledon, London SW19
020 8542 1558 (1,000 beers)

Upon presentation of this advertisement you will receive a free beer glass from any of the above outlets

responsibility for licensing from magistrates to local authorities, with fears that the system will become more expensive, suffer increased red tape and become subject to political influence. Tim Martin of J D Wetherspoon is one of a number of influential people in the trade who have expressed outspoken opposition to the change. Opposition also comes from some local councils who see the change as risking worsening noise problems in residential areas; on the other hand many welcome the chance to allow pubs to open when it best suits locals and customers. The police are in favour of abolishing 'chucking out time' with its associated public order problems and encouragement to binge drinking.

There are also plans to relax licensing laws for New Year's Eve every year in future. Kim Howells, the licensing minister, has unveiled proposals to allow pubs to open for up to 36 hours from 11am on 31 December. The move follows the success of similar changes for the Millennium celebrations and last New Year, and is expected to be in place this year.

◆ Beers for the Jubilee

The Queen's Golden Jubilee celebrations this year brought out a number of special beers from breweries up and down the country. Close to home is Golden Jubilee Beer from Young's, flavoured with elderflower and bottled in clear glass to show off its golden colour. Others include Jubilation from Abbey Ales, Royal Ale from Cain's, Jubilee Ale from Gales and even One's Favourite Bevy from Caledonian!

Harvey's are offering Elizabethan, first brewed in 1553 to celebrate the Coronation and recreated using the original recipe. Unusually, rather than being a

golden beer it is a dark barley wine weighing in at a hefty 8.1 per cent. Hop Back celebrate a double anniversary with their 15/50 ale, celebrating the Queen's 50 years and Hop Back's fifteenth birthday.

◆ Imperial revival

Tetley's best bitter, Imperial, is being relaunched by owners Carlsberg Tetley as part of a multi-million pound investment in the Tetley brand.

The original version of the beer was withdrawn in 1990, and again shortly after an abortive relaunch in 1998. Since then it has only survived in keg form in the Teesside area. The new version is a new look beer intended for a national market, and is paler and less sweet than the original. It is designed to taste just as good with or without a sparkler to appeal to drinkers in the South as well as the North, and aims to attack the best bitter market currently dominated by the likes of Bass, Abbot Ale and London Pride.

Initial reports seem to be good, with Tony Jenkins of Leeds CAMRA saying *'It's great to see a continuing commitment to real ale from Carlsberg Tetley. This is a distinctive beer, combining the ever popular classic Tetley's taste with a satisfying balance of bitterness and sweetness.'*

Promotion of the beer will concentrate on point of sale material and cellar training for stockists, without a great deal of advertising. Brands and Sales MD Doug Clydesdale explained *'We have to concentrate on distribution and quality first. Beers in this category have to create a buzz and sell by word of mouth. They are not dependent on heavy advertising in the way that lagers are. It's the quality of the product that counts.'* (So what does that say about the quality of those lagers? -Ed)

TOP DESIGN AWARD FOR LONDON PUB

On 16 May CAMRA and English Heritage announced the winners of the national Pub Design Awards. The winning pubs are situated in London, Edinburgh, Staffordshire, Henley on Thames and Bristol, with a further two pubs from Liverpool and Leeds being highly commended.

The winner in the Conversion to Pub Use category was the impressive Porterhouse, Maiden Lane, Covent Garden, London WC2. The pub was designed by Frank Ennis and is a brave, bold and most importantly, original updating of the traditional virtues of pub design.

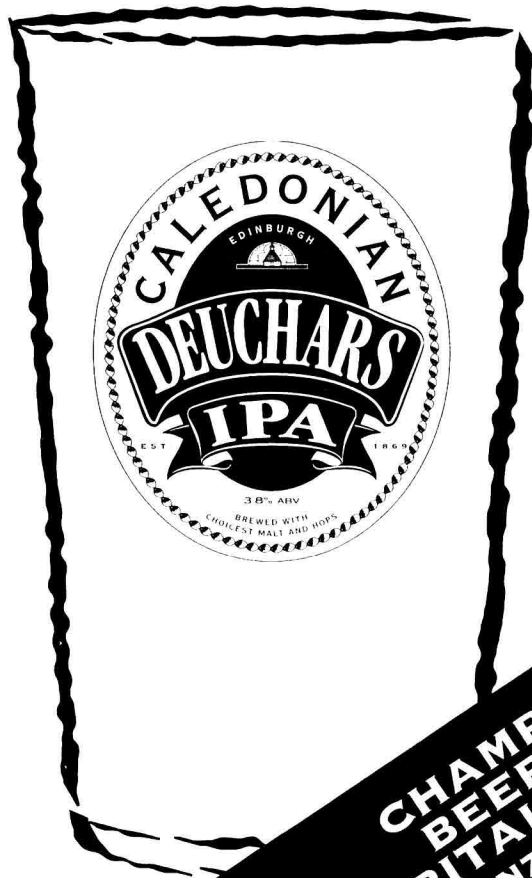
Dr Steven Parissien, from the CAMRA Pub Design Awards judging panel, said 'The many-roomed and multi-level interior is dominated by bright copperware, which gives the pub a vibrant and contemporary yet appropriate pubby feel. In an era

of cookie-cutter faked history, these bright and welcoming interiors serve as a shining beacon to more fainthearted patrons.'



Dr. Steve Parissien (left) and judge Sean Murphy (right) present the winning designers of the Porterhouse.

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BRONZE AWARD**

CALEDONIAN BREWERY, EDINBURGH

LOCAL NEWS ROUND UP

◆ Mixed figures for London brewers

Fuller's of Chiswick have announced plans for heavy investment in their brewing division despite a drop of almost half in pre tax profits. Spending on the beer business it set to rise to over £5 million in 2003, offset by a reduction in spending on the pubs division. The news is not all bad though, as sales actually rose slightly - in particular London Pride sales were up by 22 per cent.

Meanwhile Young's has seen sales topping £100 million for the first time, with beer sales up 5.7 per cent. Chairman John Young described the figures as *'a sound performance in some of the most challenging conditions experienced for many years'*, referring to the impact in 2001 of the Foot and Mouth outbreak, terrorist attacks and the costs of implementing the minimum wage.

◆ News from Young's

Young's of Wandsworth have produced the first ever Lord's Beer, brewed specially for cricket fans at the famous ground. The new beer was first on sale in May for the first Test match against Sri Lanka; as well as being on sale in the shop and bars around the ground, it is also being distributed to Young's own pubs and in supermarkets across the country.

The beer is a refreshing 4 per cent amber beer, brewed to be the perfect complement to a day's cricket, and is sold in 500ml bottles. It is joined by Young's Bitter, which is also available on draught at all major matches at Lord's.

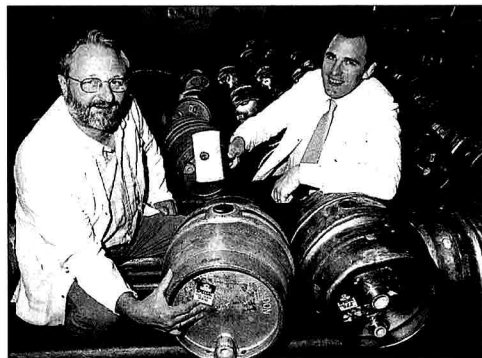
Next in the news is the Bishop Out of Residence, a pub originally opened by Young's in 1979 next to the Thames in Kingston. It was reopened last month following a major refurbishment that has seen a redesign, refurbishment and extension - including a large bar in the first floor that commands a wide view of the river.



David Jacobs (right) with brewery chairman John Young (centre) and the great Shakespearean drinker Falstaff, portrayed by Frank Whately, head of drama at Kingston University.

The opening ceremony was performed by David Jacobs, the veteran broadcaster, who is High Steward of Kingston and is involved in developing a new theatre just up the river from the pub.

Finally, the licensee of the Greyhound Hotel in Carshalton paid a visit to Young's brewery recently to spend a day as a brewer. John Gillies, who runs the Greyhound with his wife Judy, bid £200 for the day at a charity auction. He spent the day at the brewery with Graham Farenden, one of his customers, being given expert tuition by head brewer Ken Don and helping to brew a batch of Waggle Dance.



John Gillies hammering a bung in a cask, watched by customer Graham Farenden.

The money John paid is going to the Bobby Moore Cancer Fund, and the Greyhound is also selling a cask of the beer brewed on the day to raise more money for the charity.

◆ Traditional values vindicated

Concluding an impressive summary of Young's many achievements and awards over a challenging year's trading, chairman John Young told shareholders attending the Annual General Meeting on 16 July that the company's focus was on high quality beers and a longer term business approach, with the haven for investors of the real property assets built up over generations.

Young's preferred to buy pubs than contemplate buying back its shares, as regular critic Blake Nixon of Guinness Peat again urged, this time canvassing not only changes in the company structure but also his own election to Young's Board of Directors!

Guinness Peat's motions were soundly defeated once again. Others present, including Neil Kellett from CAMRA Investments, strongly supported the continued vertical integration of Young's operations and the company's recognition of the value of its customers' loyalty.

WHATEVER
YOU DO,
TAKE PRIDE.



LOCAL NEWS ROUND UP

One speaker asked why Guinness Peat did not simply sell their shares and go away if they did not like the way the company was managed. A second asked 'Why does Blake Nixon persist in delaying our access to your bar?' A third remarked on the truth of the observation that you would always recognise Mr Nixon by his brass neck.

The meeting concluded convivially with delicious pints of Young's Bitter.

◆ Hendon museum celebrates Barnet pubs

From 4 May until 1 September this year the Church Farmhouse Museum on Greyhound Hill, Hendon is displaying an exhibition on the history of public houses in Barnet borough: coaching inns like the Red Lion at High Barnet on

the old route north from London and pubs like the Load of Hay on the road taken by hay carts from Hendon to Cumberland Market, or like the Five Bells in East Finchley, once frequented by prize fighters.

One of the oldest dwelling houses in the borough, Church Farmhouse was built in about 1660 and remained the centre of a busy dairy and hay making farm well into the last century, opening as a local museum in 1955.

Admission to the museum is free. Except on Fridays, and for Sunday mornings, it is open mornings and afternoons every day, a short walk from Hendon Central tube and ideal for a lunch break at the Greyhound next door.

For further information on the exhibition, contact Gerrard Roots on 020-8203 0130.

LONDON PUBS GROUP UPDATE

Here is a summary of recent news concerning pub preservation in London:

Alerts and concerns

Lord Nelson, 17 Mora Street, EC1: closed and on the market for conversion to residential accommodation Westbury Arms, Barking: currently up for sale.

Jack Straw's Castle, North End Way, NW3: currently boarded up.

Newberry Arms, 40 Malden Road, NW5: planning application to convert to residential accommodation reported in 'Ham and High' in early June.

George, Borough High Street, SE1: listed building consent application submitted in late May for internal refurbishment and external redecoration.

Crystal Palace Tavern, Tanners Hill, SE8: planning application submitted to Lewisham Council in late June for conversion to flats.

Crown and Greyhound, Dulwich Village, SE21: rumoured to be in line for changes to attract younger clientele

Successes and potential successes

Crown, Clerkenwell Green, EC1: reopened in June following refurbishment.

Clachan, Kingly Street, W1: listed at grade II on 8 July 2002.

Crocker's Folly, 24 Aberdeen Place, NW8: now trading again as a pub under new ownership.

Trinity Arms, 29 Swan Street, SE1: Southwark Council refused listed building consent for some of the works proposed for conversion to flats.

St. Stephen's Tavern, Bridge Street, SW1: provisional liquor licence application submitted by Hall and Woodhouse was granted on 21 May on condition that, when works have been completed, an application is submitted for confirmation of the licence which, if granted, would mean that these premises, recently used as a contractor's office during the Jubilee Line Extension works, would return to their original function as a pub and, according to the licence application, under its original name.

Jane Jephcote

CELEBRATION AT THE SULTAN

The CAMRA South West London Branch Pub of the Year for 2001 was the Sultan at Norman Road, South Wimbledon, the Hop Back brewery's only pub in London. The pub was voted the winner in a postal ballot of the branch's 700 plus members.

A certificate was presented on 5 May to tenant Angie Shaw by branch chairman Chris Cobbold. Chris praised the management and staff for running a pub with outstanding beer quality and being a genuine

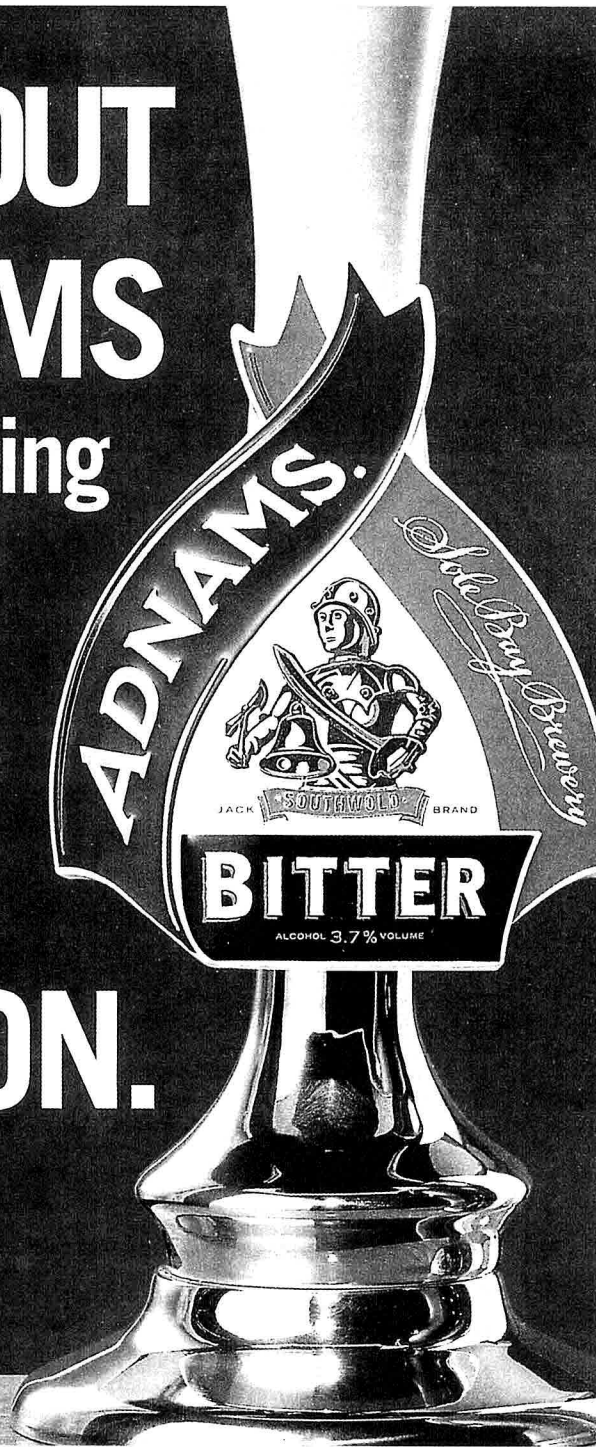
local. He said the pub attracted both local customers and those who travel for the chance to try the five Hop Back beers regularly on offer.

Representatives of the brewery were present, along with regulars and branch members, and included joint managing director and brewery founder John Gilbert, who used to live nearby. The event was well celebrated with reduced price beer at a very long Sunday lunchtime.

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9th CROYDON & SUTTON REAL ALE FESTIVAL

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OPENING TIMES & ADMISSION CHARGES

Thursday 10th 11am - 3pm	FREE Admission
Thursday 10th 5pm - 10.30pm	£2.50 (Members £1.50)
Friday 11th 11am - 4pm	FREE Admission
Friday 11th 4pm - 10.30pm	£3.00 (Members £2.00)
Saturday 12th 11am - 6pm (ish)	FREE Admission



CROYDON & SUTTON REAL ALE FESTIVAL

Croydon & Sutton have concluded a sponsorship deal with Fullers for the festival from Thursday 10 to Saturday 14 October at the regular Wallington Hall venue. Fullers have agreed to sponsor the line-measure glasses as well as a special 'trade only' session. They are also hoping to provide a cask version of their famous bottle conditioned 1845 Ale. On the Thursday of the festival they are also going to run a 'meet the brewer' session when drinkers at the festival will be able to meet and ask questions of the people who brew the beer.

Festival Organiser Steve Collins has thanked Fullers for their generosity. 'It is good to be associated with one of the independent brewers who, with their tied estates and commitment to real ale, are our campaigning allies.'

CAMRA VISIT TO GRAND UNION BREWERY

On 2 July, at least five London branches, including SW Essex, were in attendance at a beer tasting at a new Greater London brewery. The Grand Union Brewery, located in Hayes, Middlesex, has been six months in gestation but, following the appointment of a head brewer about three months ago, has been perfecting its trial brews with its first offerings made available to the general public from only 1 July. An official launch was being held later that month.

The ales are currently an 'ordinary' Bitter (at 3.7% ABV) and a stronger Best Bitter (4.1%) with both being sampled by the forty or so CAMRA members who came along on a particularly damp evening. Needless to say, both firkins were drained by the hordes, most of whom had arrived in style courtesy of a preserved bus, a 1970s Bristol RE ex-Devon General, which was used to convey virtually everyone to the Red Lion at Isleworth for further appreciation of the new brews!

All the four brewery staff joined the contingent there where a barrel of the Best Bitter had been available since earlier that lunchtime and which failed to last the evening out! In comparison to the flavoursome 'ordinary' Bitter, it is, perhaps, a little thin for its strength but it's early days yet and the brewer has plans to extend their repertoire to something akin to the '80s Trumans revival range to include a 'special' bitter (at 4.5%) and, quite possibly, even a mild! A range of brewery-conditioned lagers is also planned.

With a bottling facility and distinctive labelling thereon, all accomplished in-house, you are just as likely to find their products behind the bar counter as atop it but it is clear that the Grand Union Brewery is intent on being here to stay as, seemingly, no expense has been spared in creating a quality product. Despite being split in two units across an industrial estate next to the canal, this is a most professional outfit who have wanted to get things 'just right' before risking public criticism, so we can only hope that this new venture doesn't emulate the previous Union Brewery of Hayes and that they remain in production for very many years to come.

Paul Dabrowski

CAMRA LONDON PUB OF THE YEAR, 2002

The Sultan, 78 Norman Road, South Wimbledon SW19 becomes CAMRA's London Pub of the Year for 2002, following the London Branches

judges' meeting on 23 July. Congratulations to Angie Shaw and her team, and the Hop Back Brewery.

German Beer Fest



Our usual fine
selection of
Draught & Bottled
Beers, German Food
& Drinking Songs
A Three Day Event!

**PROVISIONALLY
BOOKED FOR
3rd OCTOBER
-SEE THE NEXT
LONDON DRINKER
OR GIVE US A RING**

CAMRA SW LONDON PUB OF THE YEAR

**1992, 1994, 1996, 1998, 2000
OVER 3000 REAL ALES TO DATE
THATCHER'S CIDER
ALWAYS ON DRAUGHT**

Priory Arms

a genuine free house

**83 Lansdowne Way, Stockwell, SW8
(5 minutes Stockwell Tube) Tel 020 7622 1884**

CROYDON & SUTTON PUBS OF THE YEAR

The last edition of the Drinker showed John and Julie Gillies of the Greyhound Hotel receiving their 2001 Sutton Pub of the Year certificate. This year's presentations have taken place much earlier and the two winners have already received their certificates.

The Sutton Pub of the Year award went to Alan and Jackie Cresswell at the Little Windsor, Greyhound Road, Sutton. At a special presentation night on 12 June London Pride was on sale at £1 per pint. The certificate was handed over by Croydon & Sutton branch chairman Steve Collins with Fuller's Area Manager, Tim Tempest also present to congratulate the winners. The Little Windsor was also the

branch's entrant to CAMRA's National Pub of the Year competition.

The Croydon Pub of the Year award went to manager John Rand at the Claret Free House, Lower Addiscombe Road, Addiscombe. The Claret is a strong supporter of independent and micro breweries and appropriately the presentation took place on Independence Day (4 July). It was very much a 'home match' for Steve Collins as he presented the certificate - the pub is his local. The O'Callaghan brothers who own the Claret were there to see the presentation and (more importantly) to hand round the sandwiches.

Terry Hewitt

MILD AWARD FOR PITFIELD

CAMRA North London Branch and London Tasting Panel members gathered at the Wenlock Arms in Hoxton on 16 July to honour Pitfield Brewery with the 'Mild of the Festival' award for the this year's London Drinker Beer and Cider Festival. Pictured is brewery owner Martin Kemp (left) receiving the award certificate from Keith Mapstone, CAMRA's Brewery Liaison Officer for Pitfield.



The Brewery Tap

John and Heather welcome you to the Brewery Tap.

Five rotating Cask Ales

Guests soon to appear include

Banktop, Cottage, Holts, Rebellion, Slaters & Hogs Back
and now we often stock mild ale.

Genuine home cooked food every lunchtime

Traditional Sunday Roasts 12 - 5.00

Wednesday Night is Tapas Night

Open all permitted hours

Nostalgia Juke Box

"at the cutting edge of the dark beer revival"

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(10 minutes from Wimbledon station)

020 8947 9331

LETTERS TO THE EDITOR

Dear Editor

I was pondering recently about what we should call the new measure in which draught beer will be sold when (if? - Hah!) the proposed legislation comes into force. Clearly it will be a travesty to call it a pint - that implies a good solid British measure which we are going to be cheated out of. The law, apparently(!), will guarantee us nineteen fluid ounces of beer in our glass and we shall have the right to ask for it to be topped up if we think it is short measure.

Unfortunately the law will not guarantee us any means of verifying whether or not we have got our nineteen fluid ounces because there is no provision for a line on glasses at the 95% mark (let alone at the 100% mark on oversize glasses) - so it will be down to the judgement of the licensee just what the minimum legal measure will be; and as many are employees of pubs whose rules are to sell more than 100% of every cask and keg,!

I recall that when the one pound coin was introduced during the reign (sorry term of office) of the Iron Lady it was quickly nicknamed the 'Thatcher' because (I'm sure we all remember) it's thick and brassy and it thinks it's a sovereign.

In a like minded spirit I propose that when the new measures come into force the quantity of beer in a brim measure glass (unless it clearly is brim full) should be named a 'Blair' because it purports to be for our benefit while actually (at best) maintaining the unsatisfactory status quo for the real benefit of 'Tony's mates' in business and the customer will be given no means of verifying that he is even getting that 95% measure for which he is expected to be eternally grateful.

Andy Pirson, Teddington

Dear Editor

The problem of pubs being converted into residential accommodation has raised recently in *London Drinker*. However a new phenomenon has started to occur which CAMRA may need to think out its attitude to. Two pubs in the vicinity of my work place have had the upstairs floors turned into residential accommodation while it appears that the ground floor will be kept as licensed premises.

It seems to me that a lot of pubs, especially Victorian ones, do have a lot of unused space in the upstairs floors that was previously used a staff accommodation or meeting rooms. While partial conversion does mean the loss of a pub is avoided, it does have its problems as the character of the pub can be changed.

A friend of mine drinks regularly in The Royal Oak, a Young's pub in SW1, which was partially converted a few years ago, and he feels the changes have had a

detrimental effect on the character of the pub by turning it from a traditional pub into a modern style of pub. Another problem is that the lack of staff accommodation can make it more difficult to recruit and retain staff.

Colin Price, Barking

Dear Editor

I am an occasional reader of *London Drinker* and have seen a number of articles recently about pubs being changed to residential use. I have been worried about this for some time - the very high prices of property and the change in population demographics in Holland Park/North Kensington where I live have prompted many changes. I have written to the Council, the Royal Borough of Kensington and Chelsea, regarding my concerns. You will be pleased to know that the Council too is very concerned about this trend (which they tell me is happening across the whole of the borough) and has started refusing certain applications. The support of the local community is very important, especially during any appeal, so please continue to encourage your readers to be active.

In any case, I think it good news that the RBK&C is aware of the problem. Indeed, council officers are now 'preparing draft Supplementary Planning Guidance regarding public houses and this will seek to identify community public houses which, in the Council's opinion, should not be permitted to change'. This sounds good too and perhaps other councils should be encouraged to follow suit.

Hywel Bevan, London W11

Dear Editor

Last year you published an article I wrote about pubs in London with early morning licences. Since then O'Hanlon's in EC1 has started opening at 8.30am on Monday to Friday as there is a street market in nearby Exmouth Market on some mornings. A full breakfast is available for £3.50 and several smaller breakfasts are also served. Several of the morning newspapers are also available. It is not necessary to have a breakfast to have a drink from 8.30am to 11am.

Four real ales are available, two from O'Hanlon's and Brakspear's Special and London Pride. Bottled beers from O'Hanlon's are also available.

There was no market on the morning I went but it is described as a French market and I understand most of the stalls sell food of a French nature.

Colin Price

PS According to Time Out two pubs in Bethnal Green open at 8am on Sunday morning. They are the Royal Oak in Columbia Rd and the Carpenters Arms in Cheshire St.

The FOX



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Olde Hanwell
London W7
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- Timothy Taylors
Landlord is our regular
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Pride and Kelham
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ever changing Guest
Ales
- Maggie's cooked food
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Union Canal
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LETTERS TO THE EDITOR

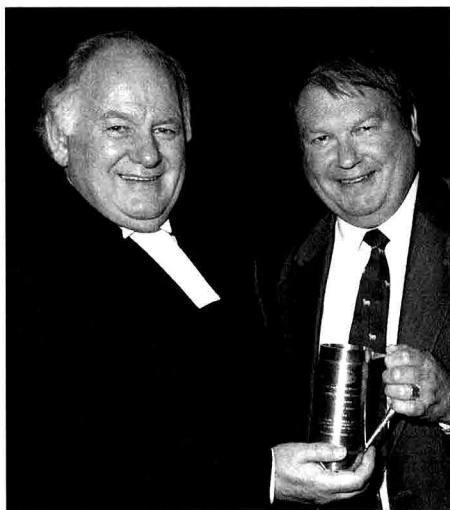
Dear Editor

On behalf of the members of SPBW Kingston Branch, I would like to pass on our appreciation to John Norman and his colleagues for a great selection of beers at the recent Kingston CAMRA Beer Festival. Well done.

Steve Quiller, Chairman

BREWER OF THE YEAR

Young's Head Brewer, Ken Don received the award of Brewer of the Year on 10 July at the annual dinner of the All-Party Parliamentary Beer Group. Ken (right) was presented with an inscribed tankard by Michael Martin, Speaker of the House of Commons.



SUCCESS FOR KINGSTON

The third Kingston Beer Festival, held on 28 and 29 June, went well, selling out of cider and most beer. The event raised £580 for Kingston Hospital Cancer Unit. A CAMRA member, June Cottingham, won the Saturday night beer quiz draw and receives an inscribed tankard from Surrey Comet and a ticket to the Great British Beer Festival. Champion beer was Pictish Brewers Gold and cider/perry of the festival was Gwatkins Oldfield perry.

O'Hanlon's

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Wide Collection of Cask Ales
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O'Hanlon's own brews

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Freshly Prepared Food
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12 - 3.30pm

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Real Atmosphere Friendly Staff

See you very soon

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 August and September are listed below.

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

LONDON LIAISON COMMITTEE.

Sat 14 September (10.30) Southside Bar, Imperial College, Princess Gdns, South Kensington SW7. All day seminar on organization of London beer festivals. CAMRA Members only; admission by pre-registration with John Cryne on 020-8452 6965.

LONDON PUBS GROUP. Jane Jephcote

020-7973 3102 (W).

jane.jephcote@english-heritage.org.uk

August - Wed 21 Whitehall Evening Crawl. Meet 7pm Red Lion, 48 Parliament St, SW1; 7.45-ish Old Shades, 37 Whitehall, SW1; 8.30-ish Marquis of Granby, 51 Chandos Place, WC2; 9.15-ish Salisbury, 89 St. Martin's Lane, WC2.

September - Sat 28 Tenth Anniversary LPG crawl of Belgravia. Meet 2.30 Orange Brewery, 37 Pimlico Rd, SW1.

BEXLEY. Martyn Nicholls 01322 527857 (H).

Website: www.camrabexleybranch.org.uk

CROYDON & SUTTON. Terry Hewitt 020-8660

5931 (H), 020-7918 3242 (W)

August - Thu 1 (8.30) 'July' Branch meeting, Windsor Castle, 378 Carshalton Rd, Carshalton. - **Tue 6** (8.30) GBBF Social, Bar 'A', Olympia. - **Wed 21** (8.30) Two pub social. Prince of Wales, Cheam (dep. 9.30) then Claret. - **Tue 27** (8.30) Branch meeting. Dog & Bull, 24 Surrey St., Croydon.

September - Tue 3 (8.30) Sutton two pub social. New Town (dep. 9.30) then Little Windsor. - **Wed 11** (8.30) Croydon two pub social. Ship of Fools (dep. 9.30) then Royal Standard. - **Thu 19** (8.30) South Norwood two pub social. Alliance (dep. 9.30) then Port Manor. - **Thu 26** (8.30) Branch meeting. Windsor Castle, Carshalton.

EAST LONDON & CITY. Ben or Robyn

020-8521 4410 (H), robyn@pigsear.org.uk.

Social enquiries: Bob Walker 020-8924 0346 (H/Fax), 07930 990646 (M/Text). Website: www.pigsear.org.uk

ENFIELD & BARNET. Brian Willis 020-8441 1892 (H). Work: Brian.Willis@Saffery.com

August - Thu 1 (9pm) Social/London Drinker pick-up. Cavalier, 57 Russell Lane, Whetstone N20. - **Wed 14** (9pm) Social. Jolly Butchers, 168 Baker St, Enfield EN1. - **Tue 20** (9pm) Social. Prince of Wales, 2 Church Hill Rd, East Barnet EN4. - **Sat 24** (4pm) Barbecue/Pub of the Year presentation. Orange Tree, 18 Highfield Rd, Winchmore Hill N21 (food available till 7pm). - **Tue 27** (9pm) Social. Dog & Duck, 74 Hoppers Rd, Winchmore Hill N21. - **Sat 31** Ramble led by Ron Andrews. Meet 11am Old Wheatsheaf, 3 Windmill Hill, Enfield EN2.

September - Thu 5 (9pm) Social. Sun & Woolpack, 640 Hertford Rd, Enfield Wash, EN3. - **Sat 7** Visit to Chappel Beer Festival, Essex (for travel details contact

Tony Roberts 020-8482 9673, anthonywroberts@hotmail.com). - **Wed 11** (9pm) Social. Hadley Hotel, 114 Hadley Rd, New Barnet EN5. - **Wed 18** (8.30) Branch meeting. Old Mitre, 58 High St Barnet EN5. - **Thu 26** (9pm) Social/London Drinker pick-up. Old Wheatsheaf, Enfield EN2. - **Fri 27-Sun 29** Weekend in Brussels (for details contact Tony Roberts as above).

KINGSTON & LEATHERHEAD. Clive Taylor

020-8949 2099(H) 020-8540 1901(W)

August - Fri 2 (8.30) Club of the Year presentation, Hook & Southborough Cricket Club, off Hook Rd, Chessington. - **Tue 13** (8.30) Branch meeting and Pub of the Year presentation, Griffin, Common Rd, Claygate - **Fri 16** Minibus Trip to Triple fff Brewery (note revised destination). Dep New Malden, Kingston Rd/Grayham Rd 6pm and Surbiton Stn 6.15. £5 deposit secures seat.

September - Fri 6 (7pm) Barbecue, Willoughby Arms, Willoughby Rd, Kingston. - **Thu 12** (8.30) Pub of the Year presentation, Woodies, Theford Rd, New Malden. - **Wed 18** (8.30) Branch meeting, Amato, Chalk Lane, Epsom - **Sun 29** Walk round Cobham and Downside area, visiting various pubs. Catching 11.25 train from Surbiton.

NORTH LONDON. Gary White 07005 355399,

gwhitegeog@bigfoot.com.

Website: www.camranorthlondon.org.uk

August - Tue 6 (5.30). Bitter of the (London Drinker) Festival presentation. Charles Wells bar, GBBF, Olympia.

No social events during August this year

September - Mon 2 (8pm) Wenlock Arms, 26 Wenlock Rd, N1. - **Tue 17** (8pm) Branch meeting. Calthorpe Arms, 252 Grays Inn Rd, WC1

RICHMOND & HOUNSLOW. Brian Kirton

020-8384 7284 (H).

Website: www.jobin.freeseve.co.uk/rhcamra1.htm

August - Tue 6 (6pm onwards) Social at GBBF, meet in front of the Youngs bar (hourly meet). - **Wed 14** (8.30) Branch meeting. White Swan, Old Palace Lane, Richmond. - **Fri. 23** (8pm) Social. Red Lion, Linkfield Rd., Isleworth, first day of their Beer Festival. - **Wed. 28** Twickenham Festival/GBBF joint publicity crawl starting in Hampton at (7pm) Jolly Coopers, then (8pm) White Hart, then Hampton Hill including (9pm) Star, (9.45) Jenny Lind, (10.30) Roebuck. - **Sat. 31** (5pm) Social. Rose of Denmark, Cross St., Barnes, including presentation of Branch Pub of the Year award (approx. 6pm); everyone welcome, need a good turnout.

September - Wed 11 (8.30) Branch meeting. Builders Arms, 38 Field Lane, Teddington. - **Thu. 19** Twickenham Festival publicity crawl in Brentford, start at Six Bells, 318 High St., then including (9pm) Magpie & Crown, (10pm) Brewery Tap. - **Wed 25** (8pm) Twickenham Festival publicity crawl in Hampton Wick, start at White Hart, then pubs en route to Strykers Railway (10.30)

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

August - Thu 15 (8pm) Social. Two Doves, 37 Oakley Rd, Bromley Common. - **Sat 24** Branch trip to the

BRANCH UPDATE

Peterborough Beer Festival. Meet 1pm at the Oakham Brewery Tap, 80 Westgate (near Peterborough Station). **September – Tue 3** (8pm) Social. Railway Bell, 14 Cawnpore St SE19. - **Thu 12** (8pm) Branch/committee meeting. Royal Oak, Tabard St SE1. - **Wed 18** (8pm) Social. Mayflower, 117 Rotherhithe St SE16. - **Tue 24** (8pm) Social. Dog & Bell, 116 Prince St SE8.

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

August – Thu 1 (8:30) (Essex) Pub of the Year presentation and social. Theobald Arms, 141 Argent St (near end of Kings Walk), Grays - 5 minutes walk from station. - **Thu 8** (8pm) Social at GBBF, Olympia: if you are intending to come please let us know so we can confirm where we will be!!! - **Wed 14** (8:30) (London) Pub of the Year presentation and social. Chequers, Junction of North St and Billet Lane, Hornchurch (near Emerson Park Station). - **Wed 21** (8:30) Social. Great Spoon of Ilford, 114/116 Cranbrook Rd, Ilford (5 minutes walk from station). - **Sat 24** (from 12noon) Social at Clacton-on-Sea Beer Festival, St James's Church Hall, Tower Rd, Clacton-on-Sea: see www.rusty56.freemove.co.uk/festivals/beerfest.html - **Thu, 29** (8:30) Out of area social. Sun, 3 Feering Hill, Feering (5 minutes from Kelvedon station). **September – Tue 3** (from 7pm) Social at Chappel Beer Festival, East Anglian Railway Museum, Chappel & Wakes Colne Station: further details see www.earm.co.uk - **Wed 11** (8:30) Social. Gardeners Arms, 27 Hart St, Brentwood (Hart St is parallel to the High St, at the Kings Rd end). - **Wed 18** (8:30) Business Meeting to formally approve Accounts and AGM Minutes (we will keep this brief) followed by social in The Fox's Den, Foxhound, 18 High Rd (B188), Orsett. - **Fri 27-Sun 29** Branch weekend at Batemans Brewery, Wainfleet. For more details contact Graham Platt on 020-8220 0215 as soon as possible. Details of further meetings/changes for September will appear in September's *What's Brewing* and on our website, www.swessex.clara.net

SOUTH WEST LONDON. *Mark Bravery*
020-8540 9183 (H) 020-7438 6418 (W),
markbravery@blucyonder.co.uk.
Website: www.swlcamra.org.

Cricket: contact Andy Robinson 020-8653 8885 (H), 020-7739 4440 (W)

August – Tue 6 (6.30). Beer of the (Battersea) Festival presentation. Young's bar, GBBF, Olympia. - **Fri 16** Crawl of Putney and Roehampton. Meet (6.30-7.30) Green Man, Putney Heath SW15 (opp bus terminus). To include (8pm) Angel, 11 High St, Roehampton; (8.45) Maltese Cat, Aubyn Square, Roehampton; (9.30) Arab Boy, 289 Upper Richmond Rd, Putney; finally (10.15) Railway, 202 Upper Richmond Rd (opp Putney station). **September – Mon 2** (7.30). Open branch committee mtg. Priory Arms, 83 Lansdowne Way, South Lambeth SW8 (upstairs room). - **Mon 23** Two pub Clapham social. Meet (7-7.30) Coach & Horses, 173 Clapham Park Rd SW4, then (9-9.30) Rose & Crown, 2 The Polygon, off Old Town.

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

WEST LONDON. *Kevin O'Donovan*, 07990 972 424 (M), westlondoncamra@aol.com

August – Fri 9 GBBF. Meet (6pm) Cider Bar. - **Tue 20** Social (8pm) Brook Green Hotel, 170 Shepherd Bush Rd, W6. - **Wed 28** Chiswick crawl: (6pm) Bell & Crown, 11-13 Thames Rd, Strand on the Green, W4; (7pm) George & Devonshire, 8 Burlington Lane, W4; (8pm) Old Pack Horse, 434 Chiswick High Rd, W4; (9pm) Duke, Acton Green, W4.

September – Saturday 7 (2pm) Afternoon social. Ladbroke Arms, 54 Ladbroke Grove, W11. Then crawl of local area. - **Tue 17** (6pm) Social. Edgar Wallace, 40 Essex St, WC2. - **Wed 25** (8pm) Branch meeting. Warrington Hotel, 93 Warrington Crescent, W9.

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

August – Thu 1 (8pm) *London Drinker* pick-up. Magpie & Crown, High St, Brentford and Fox, Green Lane, Hanwell. - **Tue 6** (6pm) Great British Beer Festival Social. Meet at entrance to National Hall, Olympia, London W8. - **Wed 14** (8.30) Branch meeting. Duke of York, Steyne Rd, Acton. - **Thu 22** (8.30) Social, Fox & Goose, Hangar Lane, Alperton. - **Mon 26** (12noon) Bentley Priory Ramble. Moon & Sixpence, Uxbridge Road, Hatch End; Case is Altered, Old Redding, Harrow Weald Common; Abercorn Arms and Malthouse, Stanmore Hill, Stanmore (approx. 1 pub every 90 minutes). **September – Tue 3** (8.30) Ealing two-pub social. Grange, The Common and Hogshead, The Mall. - **Wed 11** (8.30). Branch meeting. Load of Hay, Villier St, Uxbridge. - **Thu 19** (8pm). GBG 10-Year Award, Royal Oak, Peel Rd, Wealdstone. - **Thu 26** (8pm) *London Drinker* pick-up. Magpie & Crown.

Electronic copy deadline for the October/November edition: 10th September 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/

August – Tue 6 and also Fri 9 (6pm) Great British Beer Festival, Olympia, London. Meet at the end of the bar just behind the Young's stand in front of the entrance to the left. - **Wed 7** (7pm) Monthly social. King's Arms (upstairs bar), 23 Poland St W1 (020-7734 5907). - **Thu 22** Social. Queen's Arms, 223 Hanworth Rd, Hounslow (020-8230 4775).

September – Wed 4 (7pm) Monthly social. King's Arms (upstairs bar), 23 Poland St W1. - **Sat 7** (2pm) National Gathering in association and Beer Festival (over the weekend) hosted by the Fountain, Birmingham. **Thu 19** (7pm) Social: King William IV, Hampstead, 77 High St, Hampstead, NW3. (020-7435 5747). Traditional pub in the Courage stable, but usually with a guest. Close to Hampstead tube.

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.

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*.

A slow period for real ale openings which are heavily outnumbered by new bars where handpumps do not feature. We report Wetherspoon's third 'Lloyds No 1' bar in Greater London in Bexleyheath (again apparently originally earmarked as a proper Wetherspoons), and a new Front Page pub in SW18 Earlsfield. The Whitbread owned Brewers Fayre chain have opened a new outlet with hotel attached just within Greater London at Wennington near Rainham and, unlike other recent openings, it offers two real ales.

The lease of the original Bruce brewpub, the 'Goose & Firkin' in SE1 Southwark, has now been acquired by Shepherd Neame from Punch. Wetherspoons have sold one of their earlier conversions in Wealdstone. More former Allied pubs with pseudo-Irish and Firkin brand names are reverting to original names under Six Continents' control which has also revived the Nicholson brand for traditional pubs featuring real ale (at a price).

The tale of woe continues with pub closures, demolitions and conversions to residential use all

over London as developers, pub chains and brewers alike try their luck by cashing in on the house price boom. This applies particularly where the local planning authority is seen as a soft touch, such as in Kensington and Chelsea where many pubs of character have already been lost or are under threat.

To qualify for inclusion as a 'pub' in *Capital Pubcheck* and CAMRA's Greater London database, the premises must serve draught beer ('real' or gas-dispensed), be open to and welcome the general public, allow drinking without requiring food to be consumed and have no admission charges (except on occasions when entertainment is provided). Hence licensed premises with no draught beer, including those described as wine bars, cocktail bars, oyster bars, tapas bars etc, restaurants with ancillary bars aimed primarily at diners, hotel bars restricted to residents and guests, and clubs with membership restrictions and/or entry fees, are not included. Closed pubs are retained on the database until converted to non-pub uses or demolished.

Cross references to CAMRA's various pub guides covering Greater London are provided to enable easy updating. 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

EC2, POOL, 104-108 Curtain Rd. No real ale. Free House/bar featuring pool tables in former shop premises.

EC3, JC'S BAR, 5 Philpot Lane. No real ale. Free House/bar under offices.

EC3, SI BILLS, 1 Lovat Lane. No real ale. Free House/basement bar under offices.

EC3, WRAPS BAR, 9/10 Bulls Head Passage. No real ale. Free House/bar in Leadenhall Market.

W1(F), MARKET PLACE, 11-13 Market Place.

No real ale. Free House/bar in former commercial premises. Gambrinus and Erdinger Hefeweisse beers on keg dispense.

W1 (May), PITCHER & PIANO, 1 Dover St. No real ale. Another branch of the ex-Marston chain now owned by Wolverhampton & Dudley in former restaurant opened in 1998/9 but not previously reported. Basement bar in typical style. Recently renamed P&P.

W1 (S), COUCH, 97-99 Dean St. No real ale. Free House/bar in former shop premises.

W1(S), SCRUFFY MURPHYS, 15 Denman St. Reverted to QUEENS HEAD in March. Adnams: Bitter; Fuller: London Pride; Greene King: IPA. Rebadged by Six Continents as part of revived

CAPITAL PUBCHECK - UPDATE 166

Nicholson chain. Pseudo-Irish tat removed and now a (rare) traditional West End pub again, albeit expensive. (W44, U48, U90, U102, U151)

WC2, HENRYS, 5 Henrietta St. No real ale.

Another outlet for the S&N owned bar/restaurant chain in former bank premises, opened by March 2002.

WC2, PLAYHOUSE CAFE BAR,

Northumberland Ave. No real ale. Playhouse Theatre bar now open to general public. A Free House.

EAST

E4, BIRDY'S, 3 The Avenue. No real ale. Small Free House/bar in former shop premises.

E15, WEE JACK, 30 Henniker Rd. Reopened and renamed **CLEO'S**. H now removed. Formerly **BRADYS**, and **AMELIA**. Originally **PRINCESS AMELIA**. (E151, U112, U130, U153, U157)

E15, LEMON TREE, Platforms 6 & 8, Stratford Main Line Station. No real ale. A Free House/café-bar.

BARKING, FISHING SMACK, 92 Abbey Rd. Reopened. No real ale. (X11, U165)

GANTS HILL, BAR F, 442 Cranbrook Rd. No real ale. Free House/bar opened late 2001.

WENNINGTON, WILLOW FARM, New Rd. Marston: Pedigree; Wadworth: 6X. Brand new

'Brewers Fayre' pub and restaurant, built on site of farm buildings, just inside Greater London on the Essex boundary, opened in July 2001 but not previously reported. Single storey brick building with wooden gable and tiled roof with adjoining three storey "Travel Inn" hotel in similar style. Car parking areas front and rear with children's play area and garden to side. Porch entrance leads through into spacious interior with facing bar. Non-smoking restaurant area to right subdivided into separate screened eating areas, with white painted ceiling and exposed brick pillars. Bar area to left in traditional style with wood panelling and fireplace. Children allowed in restaurant at all times and in bar up to 9pm. Disabled WC. Open all permitted hours.

NORTH

N16, BIRDCAGE, 58 Stamford Hill. Fuller: London Pride; Greene King; Morlands Old Speckled Hen. (N128)

N16, WHEATSHEAF, 6 Windus Rd. Wells: Eagle IPA, Bombardier. (N131)

BARNET (EN5), BUENA VISTA, 70 High St. Greene King; IPA. Now operated by Camelot Inns & Taverns, ex-Bass. Formerly **BAR TEN** and **JUG & TRUMPET**. (N250, U157, U164)

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



SOUTH EAST

SE1, FILM CAFE, National Film Theatre, South Bank, off Belvedere Rd. Young; Bitter, Special (E). Opened by at least 2000. Beer is drawn by means of an electric pump, allegedly without gas assistance, verified by SE London CAMRA branch. Spacious bar and cafeteria on ground floor overlooking riverside walk. Outside drinking area. Food 10am-9pm (8.30 Sun). Open all permitted hours. Reinstatement. A Good Beer Guide entry. (SE27, U131)

SE1, HENRY COOPER, 516 Old Kent Rd. Reopened and renamed **SCENE**, ex-Courage. No real ale. (SE20)

SE3, FLAME BAR, 1 Lee Rd. No real ale. Modern style Free House/bar opened late March in former bank premises.

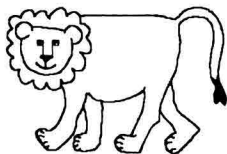
SE16, WIBBLEY WOBBLEY, Greenland Dock (south side, near lock), off Rope St. No real ale. A Free House on a moored barge, accessed from quayside via a cul-de-sac between nos 99 and 100 Rope St. Sells draught Hoegaarden. Opened 1994, but not previously reported.

BEXLEYHEATH, LLOYDS NO 1, Market Place. Greene King; Abbot; Shepherd Neame; Spitfire; Young; Triple A; 2 Guest beers. Brand new noisy

Wetherspoon Lloyds No 1 bar opened early June on ground floor of new shopping development. Long, curved frontage with large windows overlooking Market Place and Yates's opposite. Centrally located bar with seating areas to either side and along frontage. Cream and maroon decor, chandeliers, red fussy carpets and polished wooden flooring around bar. Area to left serves as 'children's area' until 6pm, with alcove seating and central stove. Intrusive piped music and music video screens throughout (shame). One local history panel relates story of Market Place. Pre-opening publicity had indicated the site was to have been a regular Wetherspoons called the 'Imperial Eagle' but, sadly, this was not to be. Food (including 2 for 1 offers), disabled WC, open all permitted hours.

SOUTH WEST

SW1(W), REEF, Victoria Main Line Station concourse. Fuller; London Pride. New Free House/café-bar opened 2001 on corner of concourse and main pedestrian entrance. Polished wooden floors, functional wooden furniture, pastel colours - cream, yellow and grass green, fish tanks in portholes. Patio area on concourse. Murals and noisy coffee machine! Open all permitted hours.



REMEMBER THESE DATES
Friday August 30th from 6.00pm
Saturday August 31st all day
Sunday September 1st all day

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27 Wick Road, Teddington, Middlesex

3rd ANNUAL BEER FESTIVAL

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SW6, BRITANNIA, 515 Fulham Rd. Renamed **SO BAR**. Fuller: London Pride. Refurbished in modern style. Formerly **ROSIES** for a while. (SW70, U152)

SW6, HARWOOD ARMS, 26 Walham Grove. Adnams: Bitter or Wadworth: 6X; Fuller: London Pride. Refurbished in modern and comfortable style (reinstatement). (SW67, U136, U157).

SW6, KINGS HEAD, 4 Fulham High St. No real ale. Reopened but only in evenings for music. (SW68, U163)

SW18, OPEN PAGE, 573 Garratt Lane. Courage; Best Bitter, Wells: Bombardier. New Front Page Pubs outlet opened June in former brasserie premises. Attractive three room layout over small, level floor area with rooms interconnected by broad archways. Conservatory and enclosed patio. Light and airy, large windows, bare polished floor, cream painted walls. Tolerable music and TV screen. Optional table service. Food. Open all permitted hours.

WEST

W2, REEF, Paddington Main Line Station concourse. Fuller: London Pride. New Free House/café-bar on first floor, similar in style to its sister (see SW1(W) above), including fish tanks. Patio on balcony overlooking concourse. Food. Open all permitted hours

W11, ELECTRIC BRASSERIE, 191/193 Portobello Rd. No real ale. Free House/bar attached to Electric Cinema and open to general public.

W12, NEW TELEGRAPH TAVERN, 13 Shepherds Bush Green. Ground floor of former pub reopened and renamed **BELUSHI'S**. No real ale. Upper floors remain as backpackers' hostel. (W91, U46, U91, U95, U138, U150)

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

EC1, DUKE OF WELLINGTON, ex-Taylor Walker, now demolished and 'contemporary apartments' being constructed on the site. (E15, U160)

EC3, SIR JOHN FALSTAFF, Free House, now converted to shop. (E42, U136)

EC3, TANNERS HALL, ex-Whitbread, closed and now appears to be converted to job agency (E43)

W1(May), MASH, now converted to Japanese restaurant. (U157, U162)

WC2, FOOTLIGHTS BAR, closed, future uncertain. (W53)

EAST

E1, COLET ARMS, Inn Business, H unused. (E63, U71, U147)

E1, LITTLE STAR, ex-Watney, H unused. (E69)

E2, GLOBE, renamed **STINGRAY GLOBE CAFE**, Ascot, no real ale. Still a pub despite name. (E81, U75, U99)

E2, NELSONS HEAD, Free House, H now removed. Former Batemans pub. (E82, U73, U92, U132)

E3, DUKE OF YORK. Now converted to residential use. Retains Smith & Garrett brewery tiling on the exterior. (E90, U76, U160)

E3, ORDELL ARMS, Free House, converted to residential use. (E91)

E12, BURNELL ARMS, ex-Bass (East London Pub Co), closed and boarded up. (E131, U133)

E15, CHATSWORTH ARMS, Phoenix, converted to residential use. (E152, U112)

E15, CHOBHAM ARMS, Phoenix, now converted to residential use. (E153, U112, U128)

E15, GOLDEN EAGLE, Free House, closed and gutted, future uncertain. (U161)

E15, QUEEN VIC, Free House, closed for some time. Formerly **ALBERT HOUSE**. (E151, U69, U70)

E15, SPARROWS, ex-Bass, closed and now a vacant unit. (E155, U85, U117)

E15, STEAMSHIP, Phoenix, converted to a shop. (E155, U86, U90, U112, U117)

BARKING, SHIP & SHOVEL, S&N, no real ale. (X12, U159)

CLAYHALL, COCKED HAT, ex-Bass (Harvester), no real ale. (X34)

HORNCHURCH, CROWN, S&N, H unused. (X71)

ROMFORD, BULL, ex-Bass, H removed. (X100, U151)

ROMFORD, FORD & FIRKIN, Punch, H removed. (X101, U157)

NORTH

N15, DUTCH HOUSE, presumably Inn Partnership, ex-Greenalls, no real ale. (N123)

N15, EMERALD BAR, Ascot, demolished and replaced by houses (N123)

N15, MOLL CUTPURSE, ex-Courage, no real ale. (N125)

N16, EARL OF WARWICK, ex-Whitbread, converted to flats. (N128)

N16, MANOR TAVERN, ex-Taylor Walker, converted to flats. (N129)

N16, MURPHY'S TAVERNS, 11 Oldhill St. Free House, closed and planning permission sought for conversion into a community centre. (N129)

N16, OLD SHILLELAGH, Ascot, no real ale. (N129)

The Red Lion
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01483 415207



**The only family-owned and
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*(The first time in 200 years that the pub has not
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2nd OFFICIAL BEER FESTIVAL

Friday 25th to Sun 27th October

See next London Drinker for more details

*We run '6' Real Ales from
 minor/micro/independent
 brewers (they need our
 support and we need yours)
 at excellent prices*

*We now run a guest
 draught lager of the month
 to complement our range of
 80 international bottled
 lagers and bottled
 conditioned ales*

*PS. I also cook some
 excellent food*

CAMRA Good Beer Guide
 1994/5/6/7/8/9/2000/1/2

N16, RYAN'S, Free House, no real ale. (N131)
 N16, VICTORIA. Renamed DUE SOUTH, Free
 House, now closed, future uncertain. (N131)
 N17, CITY ARMS, ex-Taylor Walker, closed and
 boarded up. (N133)
 N17, VOLUNTEER, ex-Taylor Walker, no real ale.
 (N137)
 ENFIELD EAST (EN3), ENTERTAINER, ex-
 Whitbread, H removed. Formerly PRINCE OF
 WALES. (N241, U134)
 ENFIELD EAST (EN3), PLOUGH, ex-
 Whitbread, H removed. (N241)

NORTH WEST

NW4, MANNINGS. Renamed CAREYS 2, now
 presumably a Free House, ex-S&N, no real ale.
 (N195, U106, U163, U165)
 PINNER, FROTHFINDERS & FIRKIN.
 Reverted to original name GEORGE. Six
 Continents (ex-Bass), no real ale. (W135, U78,
 U79, U126, U151, U152)

SOUTH EAST

SE1, GIN PALACE, Free House, demolished.
 Originally CASTLE. (SE17, U119)
 SE1, HORSE & GROOM. Renamed HORSE,
 S&N, H unused. Refurbished as modern style bar.
 (SE22)
 SE5, GROVE HOUSE TAVERN. Renamed B&B
 THE GROVE, Punch, H removed (SE58)
 SE8, PRINCE ALFRED, ex-Bass, now in
 residential use. (SE81, U120)
 SE10, BRITISH SAILOR, ex-Belhaven, upper
 floors now demolished. (SE93, U160)
 SE10, ROSE OF DENMARK, ex-Watney, closed
 and boarded up. (SE100)
 SE14, CROWN & ANCHOR, ex-Courage, closed
 and boarded up. (SE126)
 SE16, COCK & MONKEY, ex-Courage, H
 unused. (SE146)
 SE16, LITTLE CROWN, ex-Watney, closed and
 boarded up. (SE148)
 SE16, LORD NELSON, Phoenix, still closed.
 (SE148, U112)
 SE16, NEPTUNE, ex-Allied (Taylor Walker),
 demolished. (SE149)
 SE16, QUEBEC CURVE, Regent Inns, H unused.
 (U143)
 SE18, ARNOLDS. Reverted to QUEEN
 VICTORIA, Free House, H unused. Once a
 brewpub in the '80s. (SE164)
 SE23, HOBGOBLIN, Wychwood, H removed.
 Formerly PIE & KILDERKIN. (SE207, U116)

SOUTH WEST

SW1(W), JUSTIN DE BLANK, Free House,
 converted to Balls Brothers wine bar. (U153)

CAPITAL PUBCHECK - UPDATE 166

SW13, IDLE HOUR, Free House, H unused.
Formerly **MANOR ARMS**. (SW94, U136, U163)

WEST

W2, ALL BAR ONE, Six Continents, converted to 'Cafe Pasta' restaurant. (U142)

W2, PRINCE OF WALES. Renamed **MC**

CAHILL'S BAR, ex-Bass, no real ale. Now an Irish bar. (W62)

W6, PENNY FARTHING, ex-Bass, closed and boarded up. (W76, U92)

W6, PRINCE OF WALES. Renamed **TOMMY FLYNN'S**, ex-Courage, closed and boarded up. (W76, U57, U92, U101)

W11, DUKE OF NORFOLK, S&N, closed and being converted to clothes shop. Was a Clifton Inns brewpub for a short period in the early '90s. The loss of yet another pub of character in the Borough of Kensington & Chelsea. (W87, U51, U107, U131)

W11, GATE. Renamed **E&O**, a bar and restaurant, presumably now a Free House, ex-Whitbread, H removed. (W87, U51, U66, U89, U131)

W12, JIM THOMPSON'S FLAMING WOK.

Reverted to **SEVEN STARS**, Taipan Taverns, H removed. Formerly **JIM THOMPSON'S TYPHOON TAVERN**. (W92, U136, U144)

HAYES, BLUE ANCHOR, Intrepeneur, ex-Watney, H removed. (W117, U55, U59)

HAYES, ROYAL OAK, Wychwood, demolished. (W118, U78, U90, U103)

RUISLIP, WINDMILL, Six Continents (ex-Bass), no real ale. Now badged as part of 'Arena Inns' chain. (W138, U50, U70)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

W1(F), MASH. Current range is Mash (4.8%), Chocolate Porter (4.5%), Wheat (5.2%), Raspberry (5.2%) and Pilsner (5.6%). All but the pilsner are believed brewed on the premises and stored in tanks under gas pressure. The pilsner is believed to be brewed at the Meantime Brewery, SE7. (U134)

W1(F), R K STANLEYS. Renamed **STANLEYS**, -Guest beers; +Taylor: Landlord. (U134)

W1(May), BAR EXCELLENCE. Renamed **SHOELESS JOES** and acquired by growing pub chain from Wolves & Dudley. Full address is 30-33 Dover St. (U131, U147)

W1(S), CLACHAN. -beers listed; +Adnams: Bitter (£2.80!/pint); +Fuller: London Pride, +Greene King: IPA. Now part of Six Continents' revived 'Nicholson' chain setting new records in prices. (W41, U80, U90, U151)

W1(S), THREE GREYHOUNDS. -beers listed; +Adnams: Bitter; +Fuller: London Pride, +Greene

King: IPA. Also now part of Six Continents' 'Nicholson' chain with prices to match. (W44, U80, U151, U153)

WC2, KENT TAVERN. Renamed **BOADICEA**, +Fuller: London Pride. Redecorated. Formerly **KENT CONNECTION**. (W54, U74, U90, U144)

EAST

E4, BULL & CROWN. Renamed **MOLLY K**, -beers listed; +Bateman: Jewel in the Crown; +Greene King: IPA. Formerly **SLUG & LETTUCE**, real ale variable. (E97, U73, U79, U80, U92)

E4, COPPERMILL. Renamed **MOUNT (THE)**. (U113)

E4, PLOUGH. -Courage: Directors Bitter; -McMullen: Gladstone; +McMullen: Country Best Bitter; +1 guest (currently Wells: Bombardier). (E96, U162)

E5, CROOKED BILLET. Now **JACK BEARDS AT THE CROOKED BILLET**. (E99)

E9, ADAM & EVE. Now badged as a 'Main Event' pub. Formerly Taylor Walker. (E119, U79)

E10, BAKERS ARMS. Real ale not always available. (E123, U161)

BARKINGSIDE, HORNS TAVERN. Now simply **HORNS**. (X12)

ELM PARK, NEW ELM PARK. Reverted to **ELM PARK** after 17 years. (X50)

GANTS HILL, HYP A HYP A. Renamed **BAR (THE)**, still no real ale. (X54)

HALE END, ROYAL OAK. Now badged as part of Punch's Mr Q chain. (X62)

NORTH

N3, FERRET & TROUSERLEG. Renamed **CENTRAL (THE)**. Originally **MINSTREL**. (N69, U106, U109)

N11, BANKERS DRAFT. -beers listed except Courage: Best Bitter; +Adnams: Bitter; +Greene King: Abbot Ale. Now owned by Barracuda, ex-Ambishus. (N107, U110, U145)

N16, CAFÉ LORCA. Renamed **BAR LORCA**, still no real ale. (N128)

N16, TUP (STOKE NEWINGTON). Now named **STOKE TUP**. Formerly **MAGPIE & STUMP**. Operated by Tup Inns. (N129, U140)

N16, MURPHY'S TAVERNS, 69 Stoke Newington High St. Reverted to **WHITE HART**, -beers listed; +Young: Special. (N129)

N16, PRINCE OF WALES, 59 Kynaston Rd. Now named **PRINCE**, -beers listed except Draught Bass. (N130)

N17, ELBOW ROOM. Now a Barracuda pub, ex-Ambishus. (N134, U138)

ENFIELD (EN2), COACH HOUSE. Renamed **BAR [ME]**, still no real ale. (N233, U159)

ENFIELD (EN2), GEORGE. -beers listed;

+Adnams: Bitter (£1.55), +Greene King: Morland Old Speckled Hen (£1.55); +Tetley: Bitter. Now part of Six Continents 'Goose' chain but retaining original name. (N234 – see also 'Corrections to U164' below)

NORTH WEST

WEALDSTONE, SARSEN STONE. -beers listed; +Wells: Eagle IPA, seasonal beer; +3 guest beers. Early Wetherspoon shop conversion, opened in March 1992, sold to Choice Inns in April.. (U70, U86)

SOUTH EAST

SE1, GOOSE & FIRKIN. -beers listed; +Shepherd Neame: Master Brew Bitter, Spitfire, seasonal beer. The very first Firkin brewpub opened by David Bruce in 1979 and acquired by Shepherd Neame from Punch in May. Due for refurbishment and reversion to its original name, the Duke of York, in October. A listed building. Currently much of the Firkin paraphernalia (including the stuffed goose) remains, as does some of the brewing equipment. Get along and reminisce

about the joys of Dogbolter while you can. Given the significance of Firkins in recent pub history, we hope that Sheps will retain some of the Goose artefacts for posterity. (SE19, U159)

SE10, GREENWICH UNION. The 'Meantime Blonde Cask Ale' (3.9%) is brewed by Roosters Brewery of Harrogate, Yorkshire, where it is known as 'Outrider'. Formerly OBSERVATORY and FOX & HOUNDS. (SE98, U102, U136, U148, U163)

SE18, MANHATTAN CAFÉ. Renamed again to **DOCKERS BAR**, still no real ale. Formerly MILLION HARE, originally LORD HOWICK. (SE169, U102, U159)

SE20, ALEXANDRA. Now run by Enterprise, ex-Belhaven, still no real ale, H removed. (SE187)

SE20, CROOKED BILLET. Renamed **JACK BEARDS AT THE CROOKED BILLET**, -Greene King: IPA. (SE187)

SOUTH WEST

SW1(W), COOPERS. Renamed **IRON DUKE**, -beers listed except Draught Bass; +Fuller: London Pride; +Greene King: IPA. Polished flooring, large mirrors and a balcony bar upstairs. (SW48)

SW6, BIERODROME. Renamed **FRONT ROOM**, still no real ale. Acquired by local pub chain from the Belgo chain. (U156)

SW6, LEGLESS LADDER. Renamed **LEGLESS TUP**, -beers listed; +Courage: Best Bitter; +Shepherd Neame: Spitfire; +Wells: Bombardier. Now operated by Tup Inns, ex-Intentrepreneur. (SW68)

SW10, MODENSA. Renamed **BLAH BLAH BAR.** Formerly 246, originally **FRONT ROOM**, still no real ale. The fourth name change in three years. (U156, U157, U162)

SW17, FAITH & FIRKIN. Reverted to **HOPE**, -Draught Bass; +Fuller: London Pride. (SW108, U146, U151, U152, U159)

SW19, JJ'S BAR CAFÉ. Renamed **BAR SIA**, still no real ale. (SW117, U164)

WEST

W5, RED LION. +monthly guest beer (currently Cameron: Strongarm). Fullers pub now doubled in size but with the original part largely unchanged. (W154)

W8, MALL TAVERN. -beers listed; +Adnams: Bitter. Now revamped into a simple, plain, trendy bar with restaurant at rear. Probably now Free House, ex-Whitbread. Formerly **GAIETY**. (W82, U75, U94)

W9, PADDINGTON STOP. Renamed **WATERWAY (THE)**. Revamped with white paintwork, polished woodwork, leather seats etc. Retains Fuller: London Pride. (W83, U92, U159)

The Engineers Arms Freehouse

High Street, Henlow, Bedfordshire

**CAMRA PUB OF THE YEAR
(Beds) 2002**

**Ever changing
Real Ales (10 available)
Open all day every day**

35 minutes from Kings Cross to Arlesley station

REAL ALE ENTHUSIASTS

Parties of 4-8 can be collected from
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Call Kevin or Claire on

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W10, STATION TAVERN. Now renamed **STATION**, -Draught Bass. Retains Fuller: London Pride. (W86, W57)

W11, WARWICK CASTLE. Renamed **CASTLE (THE)**, -Greene King: Morland Old Speckled Hen; +Adnams: Bitter; +Fuller: London Pride. Now a 'foodie' pub with kitchen in central area. (W90, U92, U131, U151)

W12, MOON ON THE GREEN. Renamed **GREEN (THE)**, -beers listed except Greene King: IPA, Abbot Ale; +Brakspear: Bitter; +Fuller: London Pride; +Wadworth: 6X. Now a Barracuda pub, ex-Ambishus, originally Wetherspoon. (U71, U138)

W14, FRIGATE & FIRKIN. Reverted to **BEACONSFIELD**, -Firkin beers listed; +Marston: Pedigree (G); +Inch's Cider (H). Close to Olympia's back door. (W94, U45)

HAMPTON COURT, WHISTLE STOP. Renamed **VENUE (THE)**, still no real ale. (U93)

HAMPTON HILL, STAR. Now Mac Taverns, ex-Courage. (W106, U92)

HOUNSLOW, SUN. Now Richmond Taverns, ex-Corporate Catering. (W128, U108, U111, U113)

ISLEWORTH, JOLLY GARDENERS. Renamed **TRIPLE CROWN.** (W131, U44, U159)

TWICKENHAM, GEORGE. Former Inn Leisure Free House acquired by S&N via Greenalls. and added to 'Original Pub Co' chain. (W150, U53, U57, U71)

CORRECTIONS TO UPDATE 164

NEW PUBS ETC.

WC1, CAFÉ LONDON. Should have read **CAROUSEL BAR**, Bedford Hotel, 83 Southampton Row, renamed **CAFÉ LONDON**. Refs should read: (W45, N18, U155)

ENFIELD WEST (EN2), GEORGE. Delete entry, has not been renamed but is now part of Six Continents 'Goose' chain (see above).

CORRECTIONS TO UPDATE 165

NEW PUBS ETC.

WC2, RAMPAGE. Should have been listed under *OTHER CHANGES ETC* and read: **BAILEY**, renamed **RAMPAGE**, -Wadworth: 6X; +Brakspear: Bitter; +Wells: Bombardier. Now owned by 'Front Page Pubs' chain. Decorated with ... etc. Add ref: (U137)

NW1, HENRY J BEANS. Should have been listed under *OTHER CHANGES ETC* and read: **HA!**

HA! BAR & CANTEEN. Renamed **HENRY J BEANS**, still no real ale. Free House bar and grill acquired from Yates's pub chain. Add Ref: (U143)

W2, STEAM. Bombardier is only £1.50 a half!

PUBS CLOSED ETC.

EC3, PITCHER & PIANO. Add 'H removed.' and '(U155)' to refs.

EAST BARNET (EN4), KINGS ARMS. Should read: **KING'S HEAD**.

NW1, T E DINGWALLS. Add ref: (N176)

RUISLIP, TALLY HO. Should read: closed/boarded up (not yet demolished) and should have been listed under *'WEST'*.

OTHER CHANGES ETC.

E10, HOUSE BAR Delete entry. **HOT HOUSE** is a weekend music club accessed via a side door. The pub remains named **HOUSE BAR**.

UPMINSTER, HUNTSMAN & HOUNDS. Refs should read: (X121, U151, U160)

N19, MARLBOROUGH. Angies is a Free House pub chain.

NW1, O'BAR. Should read **O'BAR (CAMDEN)**

NORTHWOOD, GATE. Refs should read: (W134, U151, U152)

SE1, ROSE & CROWN. Address should read: 47 Colombo St.



THE HEAD OF STEAM

**Euston Station,
London NW1**

Tel: 020 7388 2221



WEST YORKSHIRE BEER FESTIVAL

Starting Yorkshire Day, August 1st

**We will try to get 1 or 2 casks from
EVERY INDEPENDENT BREWERY IN
WEST YORKSHIRE...
up to 19 of 'em!**

**RARE ALES IN EXTREMIS
on 8 of the 10 pumps**

THE FOURTH TWICKENHAM BEER FESTIVAL

from the Richmond & Hounslow Branch of the CAMPAIGN FOR REAL ALE



(Around 50 draught beers plus ciders, perries and foreign bottled beers)



at **YORK HOUSE**
Richmond Road, Twickenham



5 minutes from Twickenham BR Station

Bus Routes 110, 267 and 281 to Twickenham King Street

33, 290, 490, H22, R68 and R70 pass the entrance to York House

Opening Times

Thursday 3rd October	-	5.00pm to 10.30pm
Friday 4th October	-	11.00am to 10.30pm
Saturday 5th October	-	11.00am to 10.30pm

Admission £1.50 (£1.00 Friday lunchtime)

CAMRA members 50p (FREE Friday lunchtime)

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

ON THE ENDING OF EXCELLENCE

We have a rule in England. It says: 'Do not intrude on private grief.'

But we are all Europeans now and there comes a time when someone has to say something. Especially when it is a problem that is affecting the neighbours. So here we go.

What on Earth is happening to Belgian beer? Why are your brewers trying so hard to make it ordinary?

I discovered your beer culture in 1977. Friends point out that it was probably there before I found it but that is not the point. At a time when the British beer revival was well under way, it came as a great encouragement to a young Englishman that once we had rescued British 'real ale' there was a whole world of top quality beer tastes out there to be discovered and enjoyed.

And when the great Belgian ales had become familiar, excellent new breweries like Dolle Brouwers, Achouffe, Abbaye des Rocs, Cantillon, Blaugies and others came along to create more. After a century of rationalisation came a golden age when even the old family brewers were trying to assure beer lovers that they were just as inventive and thorough as all the others.

It was not perfect. Gueuze was still falling. Moriau, Wets, De Koninck, Eylenbosch, De Keersmaecker, Timmermans, De Neve, De Troch all expired or went for the 'popular' taste. But they were producing the most challenging beer style in the world so it was inevitable that they would be in trouble, at least until the local Belgian beer palate matured once more.

I remember Interbrew, like a penitent in the confessional, promising not to abuse the beers of Hoegaarden when took it over, and for a time they were true to their word. Those were the days before Julius was made in a parfumerie and Grand Cru could still be offered to friends.

Then Liefmans fell. Much of the hype round that old East Flanders brewery had been sentimental nonsense but their beers were distinctively different and a case of Goudenband always made it into the car for the homeward journey.

'Cleaned up' was the phrase I recall. No longer would oud bruin ale be stewed all day in the kettle, then left to rot in the cellars until suitable for blending. Modern science could overcome the need for all that. Well it didn't. The new Goudenband is an acceptable drink but no way is it either an oud bruin or the great beer I remember.

Then spice happened. I don't mean the formulaic combo who made mega-bucks for the all-male record industry by pretending to have Girl Power. I mean the rapidly evolving love affair between Belgian craft brewers and the EU coriander mountain.

In the old days the big brown ales of Flanders and Wallonia vied for the cache of being a beer of indescribable complexity. Now the big prize is to be tolerable by all. Character derived from doing clever things with malt mixes and brewing temperatures and tweaks to fermentation, is now created with powders. One bucket for subtle, two for mellow, three for smelly. And saddest of all, this impudent substitute for invention is becoming the Belgian thumbprint.

When Rodenbach Grand Cru got 'cleaned up' I wept. More from frustration than loss - they have at least retained the tuns, so the situation is redeemable.

I hold the brewing director of Rodenbach in the highest regard and the logic behind his changes to this world classic beer is faultless. Allowing a beer to oxidise is bad technique and most drinkers dislike the acidic taste. On the other hand the lactic tang of aged Flemish beers has a long pedigree so the purists can like that. Let's keep the lactate and stop the oxidation.

Except of course that the international brotherhood of Rodenbach Grand Cru fans was not asked what it thought. Late in the day, I would like to say on behalf of a few friends that the savage appeal of old Grand Cru was exactly that product of bad technique, its oxidation, which took lactic into a new dimension. And I miss it and I would like it back. The new beer is an interesting aged brown ale in a cleaner style and I thank Rodenbach for creating it. But it is not and never will be the old classic and the world is a poorer place for that.

Incidentally, it would have been a less poor place had the Rodenbach yeast supply not also dried up, along with beers that used it such as the deceased Devaux brewery's original and excellent Schwendi. Also Dolle Brouwers' old style of Oerbier, imaginatively replaced by an evolving new classic under the same name, but nonetheless sadly missed.

Then we have God's silent ones.

I do not know why my taste buds have gone off the beers of Westmalle, or why I have started calling them 'brands'. It has something to do with their new simplicity. The Tripel no longer begs to be kept in the cellar for a year or two to develop honeyed subtleties. It is now a beer more suited to the supermarket.

Chimay on the other hand might wish to seek new markets through pet food shops. Have you seen the labels? I mean did Belgium cultivate the first commercial hops or not? Why did you bother? These pseudo-religious cowboys can do it all with extract now. Put this alongside the wheat starch in the thinning body of the beers and it may account for why these has-been beers are increasingly unpleasant. Do they think we won't mind or what?

ON THE ENDING OF EXCELLENCE

It pains me to say this, but even my latest case of Orval is on the reedy side. Let us hope this is just my imagination. Sadly I have been assured it is not.

The abbeyes need to be told that the days when they gave handouts to peasants have gone. Discerning beer drinkers discern - it's our job. And even if we no longer have influence and 'the market wills it', will God? I await a sign.

The point I am making is not that the undoubted deterioration in Belgian brewing quality is a travesty or a scandal or even something new. Brewers have been trying to make cheap and easy beer since the time of the first Egyptian famine. Rather, I want to say that I am amazed at the mentality of a Belgian brewing industry that relishes its worldwide reputation for excellence but has taken to exporting increasingly dumbed down products.

Did the French wine industry make its name on its vins de table? Do Scotch whiskey makers jazz up their twelve-year-old single malts with industrial alcohol? I think not.

An international trade in quality beers has developed in recent years to the great benefit of Belgium, whose brewers are seen, rightly or wrongly, as the most talented in the world. But I fear that the market makers, most of whom drink wine by preference, look at the rapid growth of easily made variants of Pils and calculate that trash sells as well as good stuff but carries fewer risks.

What these merchants fail to spot is that their heavily marketed products are fireworks. Launch, flash, fade, gone. They burn out because they are all image and no substance.

When the excitement dies down, the problem for the same exporters is that their better quality products have been made mediocre by a perceived need for them to be just as accessible. The fact is that the world's finest beverages are not easy to drink. Like the world's finest foods, they are 'acquired' tastes, which once acquired are held in the highest regard.

A couple of months ago British beer sales consolidated to a thirty-year low. No great surprise. British beer production has, during that time, been focussed on making cheap and unnoticeable forms of alcohol for the easily pleased. Flimsy character has been diluted further as bioengineering finds cheaper ways of producing larger batches of adequate fluids.

Meanwhile the rest of the consumables market had been nudging standards upwards because the post-war generations have wanted to grow old and fat with a sense of style. Having decided to be a mass-production, low quality product, beer has nowhere to go in a more stylish drinks market.

Some years ago the French and Italian wine negociants began to ask and get top dollar for their increasingly lazily produced famous labels. The reaction from the trade was an influx of wines from the 'New World', which took complacent producers by surprise. Big, well-produced, top quality lines from Australia, New Zealand, California, Chile, Argentina and the new South Africa appeared at a rapid rate, not just on the shelves of supermarkets and off licences but in the best restaurants.

Such wines took off because they were better. Not just better value but better made and better tasting. And it has taken a decade for French and Italian wine makers to claw back their reputation among this generation of wine buyers and their children.

If Belgian brewers insist on continuing towards a goal of producing easily made, tolerable, mediocre beers in place of the great classics, I predict that they will meet the same fate. And they will have earned their failure.

Ironically the nation best placed to challenge for top place is the one that invented the international brand, the US. Its collective mind is temporarily distracted from matters of trade and in the world before the Towers came down it had yet to export most of its great beers. However, its small craft brewers frequently adopt brewing practices that are quite simply superior to those of an increasing proportion of Belgian brewers. In the same way as the average Australian wine makers became better than their French equivalent.

Far from dumbing down their beers, the Americans are smartening them up. But then the Americans are not so stupid as to think that you should pay the same for a hand-crafted oude gueuze as you should for a computer-generated Pils.

It hurt a bit losing the British brewing industry to globalisation. To lose Belgium's, so soon after, would be God's way of condemning me to becoming teetotal. That was not the sort of sign I had in mind.

This article was first published in Den Bierproever

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and PINT Nieuws, the national beer consumer group magazines for Belgium and Holland. The English language version was submitted to What's Brewing but was not published because of concerns that Chimay brewery disputed my version of the facts, claiming that their recipes had not been altered since 1967. I pointed out to the editor that their recipes are now 100% hop extract according to their own labels (not denied by the company) and that hop extract did not exist in 1967. I have not heard any more.

I think I was a little unkind to Rodenbach, who I accept were only trying to tidy up the brewing of their world classic Rodenbach Grand Cru. Since the article earlier this year there appears to have been a clear attempt to bring a more traditional Rodenbach character to the beer with an increase in the tannin taste and apparent increase in the average time that the old beer is stored in its oak tuns. However, although it is improving in my view, it still lacks that old chaotic bite.

The next edition of the Good Beer Guide to Belgium & Holland will appear in September. Available from CAMRA Books, price £11.99 or via www.bencluxbeer.com

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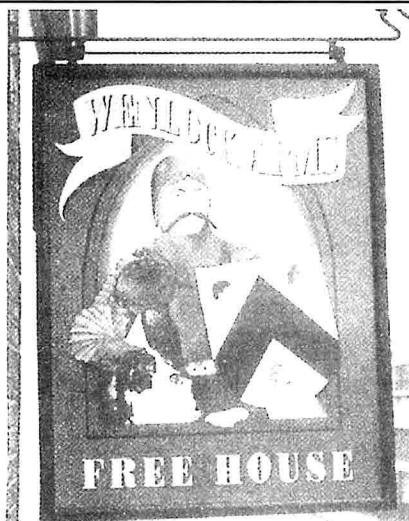
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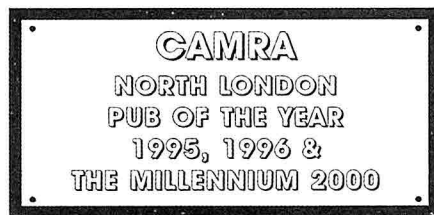
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IDLE MOMENTS

The common Law of England has been laboriously built about a mythical figure - the figure of the 'Reasonable Man'
A.P. Herbert (Uncommon Law, 1935)

So here we are in high summer then; here's hoping that by the time you are reading this the rain of early summer is but a dim memory and that you are able to do these puzzles by the light of a warm evening sun in your favourite pub garden - assuming you've nothing better to do; you sad person!

So assuming that you really have nothing better to do, here are some number puzzles for you to have a go at solving:

1. 14 P in a S
2. 115 Y was the L of the HYW
3. 1588 EB the SA
4. 1948 Y of the LLOG
5. 239,000 M to the M
6. 50 M is the L of an ISSP
7. 999 OLT a T
8. 21 S on a D
9. 326 D was the L of the R of KE the E
10. 1296 SI in a SY

And if you are still with me, see if you can work out what breweries' names were mangled to create these meaningless little phrases:

1. BARRY, TRY DUCHESS THEN
2. HE UNGOOD
3. STAGE GONE SIR
4. COITAL IF I PRANCE
5. END FAB CHILL
6. LISTEN SOD!

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9. NO BAD STORE
10. REG DOZES 'ERE

When 5BY4 time comes along, if no inspiration is forthcoming I go to the Good beer Guide and pick out some names of beers for you to match with their brewers. Clearly inspiration was a bit hard to come by this month as we have now reached M. Here are the beers:

1. Manannan's Cloak
2. Moondance
3. Midnight Blinder
4. Muzzle Loader
5. Mainseam
6. Magic Mushroom Mild
7. Mayfly
8. Milk of Amnesia
9. Maggs Magnificent Mild
10. Merriemake

And these are the breweries:

- A. Shardlow
- B. Goldfinch
- C. Marston Moor
- D. West Berkshire
- E. Northumberland
- F. Triple fff
- G. Cannon Royall
- H. Whim
- I. Bushy's
- J. Blue Moon

Okay, last bit coming up. If you don't know the answers to all of these, there may still be hope for you:

1. What do Dubhe, Merak, Phad, Megrez, Alioth, Mizar and Alkaid come together to form?
2. What bird is sometimes (usually poetically) referred to as the philomel?
3. She was wife, first of Louis VII, then of Henry II of England and mother of Richard I and King John. Who was she?
4. What sporting venue is just to the east of the home of the Royal Military School of Music, Kneller Hall?
5. What tax was first levied in 1695 and abolished in 1851 although its effects can still be seen up to the present day?
6. What part of the British Isles has a motto which translates as, "Whichever way you throw it, it will stand."?
7. Who is currently fourth in line of succession to the Throne of the United Kingdom?
8. We all know that the unit of electrical resistance is the ohm, but what is the unit of the opposite quantity - electrical conductance?
9. John Bunyan wrote "The Pilgrim's Progress" in 1675 - where was he at the time?
10. Within what group of Scottish islands is Scapa Flow?

And that, my friends, is that. I trust that you have passed a pleasant few minutes and that you will be back in a couple of months to verify how clever you are.

Byee!
Andy Pirson

BUY TICKETS NOW FOR WOKING

The 9th Woking Beer Festival will take place on Friday 8 and Saturday 9 November 2002 at Woking Leisure Centre, organised by Surrey/Hants Border CAMRA with Woking Leisure Centre and Woking Borough Council, plus strong support from CAMRA members from all over the South (and beyond!). 70+ real ales are planned to be available, plus ciders and perries direct from West Country producers; of course, the SHB CAMRA foreign beer operation will be fielding a wide range of imported bottled beers. All subject to availability.

There are three sessions: Friday and Saturday evening from 6pm to 11pm, and Saturday lunchtime from 11am to 3.30pm. Entrance strictly by ticket only, price £5.00. Tickets are available in advance from Woking Leisure Centre, Woking Park, Kingfield Road, Woking, Surrey GU22 9BA. Cheques, payable to "Woking Borough Council" + SAE please, or phone the credit card hotline (no booking fee) 01483-771122 (8am - 9pm) seven days a week.

The admission price includes a lined pint glass with a commemorative logo and also a festival programme. CAMRA members get a free pint (up to 5% ABV) on presenting their current membership card at the membership stand. Every

session has live entertainment, plus recitals on the amazing Woking Wurlitzer organ in the Wurlitzer Hall. Soft drinks and food available at all times. An extensive range of brewery and CAMRA products will be on sale as well, with a Tombola to relieve you of your loose change!

On Saturday lunch time parents may bring the kids for £1.50 per child, and use the Family Room. There will be a wide range of attractions and entertainments, especially for children, held in separate areas.

To ensure the highest beer quality, the festival is pleased to have the services of Bar Managers whose skills are also used at, and valued by, the annual CAMRA GBBF (Great British Beer Festival) which is held annually at Olympia.

Woking Leisure Centre is less than 15 minutes walk from Woking Railway Station, which has rail links to just about everywhere, and there's even a map of the area on the back of the ticket to show you how to get there!

The latest details are on the Surrey CAMRA web pages:

<http://www.camrabranches.org.uk/surrey/>
and <http://www.wokingbeerfestival.co.uk>

Tickets sell out quickly, so buy yours early!

IDLE MOMENTS

JUNE'S ANSWERS

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

NUMBER PUZZLES:

- 14 Lines in a Sonnet
- 9 Men in a Rowing Eight (including Cox)
- 500 is D in Roman Numerals
- 90 Degrees from the Equator to the North Pole
- 4 Funnels on the Titanic
- 1707 Act of Union
- 5 Great Lakes in North America
- 123 O'clock Four O'clock Rock
- 10,000 Square Metres in a Hectare
- 30 Holes in a Street (on a Crib Board)

BREWERY ANAGRAMS:

- SHARED OWL OLDERSHAW
- TACK IN A COOP CAPTAIN COOK
- RINGO'S BELL RING O' BELLS
- TOUCH GLAND ANGLO DUTCH
- WE ROT TOWER
- DROOL ON HACK BOX COX AND HOLBROOK
- SOLD EWAN OLDE SWAN
- LULL BEEB BLUEBELL

5BY4:

The birthdays of the people listed were:

- Paul McCartney [E] 18th June 1942
- Geoff Boycott [B] 21st October 1940
- Steven Spielberg [G] 18th December 1947

- Julio Iglesias [I] 23rd September 1943
- Liza Minnelli [A] 12th March 1946
- Bobby Gentry [H] 27th July 1944
- Paul Anka [F] 30th July 1941
- Warren Beatty [D] 30th March 1938
- Hale Irwin [J] 3rd June 1945
- James Galway [C] 8th December 1939

GENERAL KNOWLEDGE:

- The first instant coffee produced in the World was Nescafé which went on sale in 1938.
- The household electrical appliance patented in 1945 by Percy Le baron Spencer was the microwave oven.
- The parliamentary constituency in which Martin Bell defeated Neil Hamilton to become an MP in 1997 was Tatton.
- ... and he failed to be elected in 2001 in Brentwood and Ongar.
- The musician whose early career included spells with The Roosters, Casey Jones & the Engineers; the Yardbirds; John Mayall's Blues Breakers was (of course) Eric Clapton.
- The Perry Mason story, ATThe Case of the Terrified Typist@ was unique because he lost the case.
- When Mickey Mouse was created in 1928 he was not called Mickey but Mortimer Mouse
- The area of Westminster where the Houses of Parliament stand was originally called Thorney Island
- What company which used to build formula 1 racing cars in Hollyfield Road, Surbiton was Cooper.
- The BBC newscaster who announced both the abdication of King Edward VIII and the start of the Second World War was Alvar Lidell.

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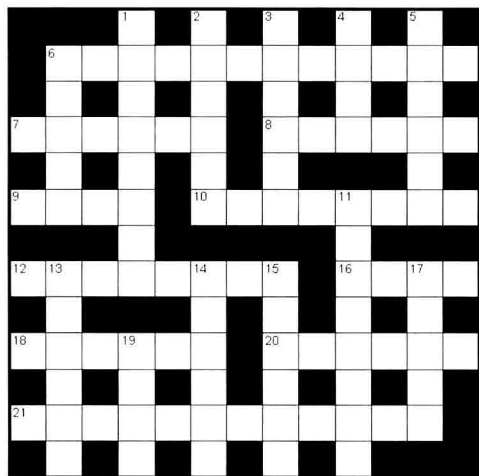
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Compiled by DAVE QUINTON

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Prize winner will be announced in the December London Drinker.

The solution will be given in the October edition.

All entries to be submitted to:

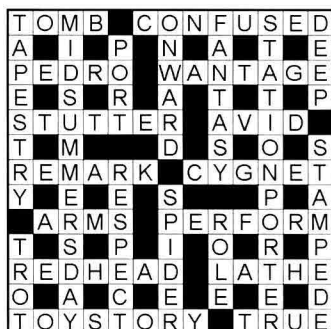
London Drinker Crossword

25 Valens House

Upper Tulse Hill

London SW2 2RX

SOLUTION TO APRIL CROSSWORD



ACROSS

6. Tense, maybe, at number one returning award. [12]
7. It's a bind for me to be in the money. [6]
8. Be first to get to the break. [6]
9. Wine in plastic bottles! [4]
10. Suddenly appearing to get lost in hospital department. [8]
12. Priest in conversion is pure. [8]
16. Happy? Good boy! [4]
18. Show great delight at southern elite. [6]
20. Fine joke I keep quiet? [6]
21. It generates minute breast wobble. [5,7]

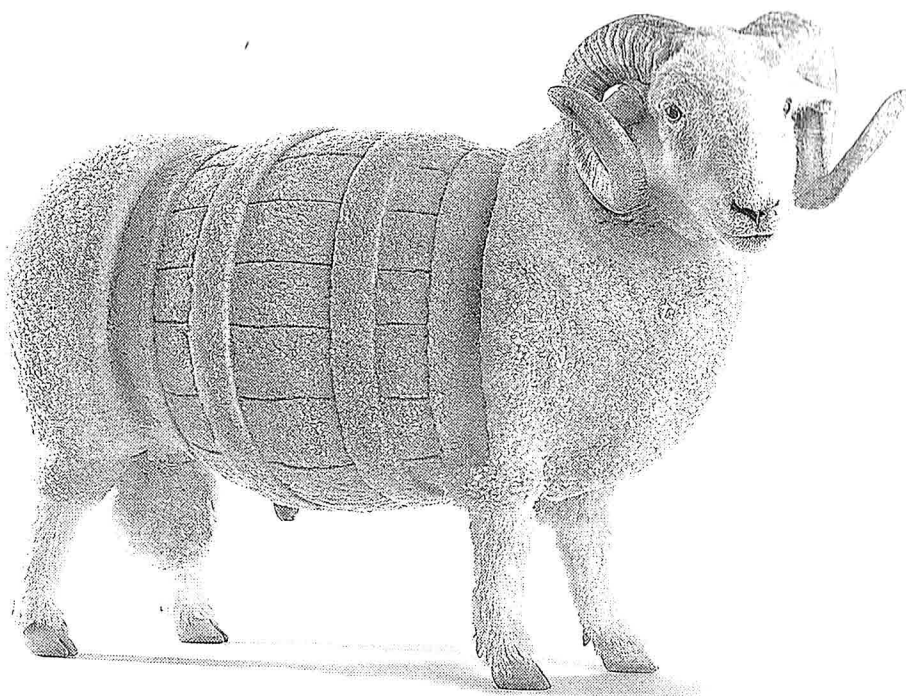
DOWN

1. Is appropriate to include first two of enormous advantages. [8]
2. Kind of man the French produce. [6]
3. Bleats about being calm. [6]
4. Where the animal lives, I hear, is a sore point. [4]
5. A pair, apparently, are able to produce a bird. [6]
6. Crowd of journalists. [5]
11. Concert performance is great. [8]
13. About to quote or declaim. [6]
14. Prisoner in dangerous position on board. [6]
15. Send away old drink. [6]
17. I will shortly be heard in church. [5]
19. Article on union man. [4]

Winner of the prize for the April Crossword:
Chris, Fran & a spotted dog, Ruislip Manor.

Other correct entries were received from:

Tony Alpe, The Poor Box - Anchor & Hope,
Pat Andrews, Mark Antony, Geoff B, Alec Barker,
John Blundell, Jeremy Brinkworth, Ben Burfutt,
A.P. Comaish, Chas Creasey, Paul Curson,
Stan Dandylyver, Richard & "Clever Clogs"
Douthwaite, Ribena de Farquhar Toss,
Brian Fletcher, Marion Goodall, Paul Gray,
J.E. Green, Tarnya Haigh, Brian Hall,
F. Harrington, Jonty Hawkes, John Heath,
Bill Harnon, Graham Hill, W. Hill,
Sheerluck Holmes, Tom Kemp, Simon Lanyon,
Terry Lavell, Max & Jock McCann,
Art McLoughlin, M.J. Moran, Al Mountain,
Nelbo & Sophie's Master, Stuart Osgood,
Postie Blackpool & DJ, Rod Prince, Derek Pryce,
Lucy Reeve & David Woodward, Geoff S,
Bob Selwood, Bryan Smith, Paul Smith,
Sophie's Dad & Terry, Titus R.Soles, Bill Thackray,
John Vallentine, Tony Watkins, Martin Weedon,
John Williamson, Sue Wilson, Ivor Wright Ardon,
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