

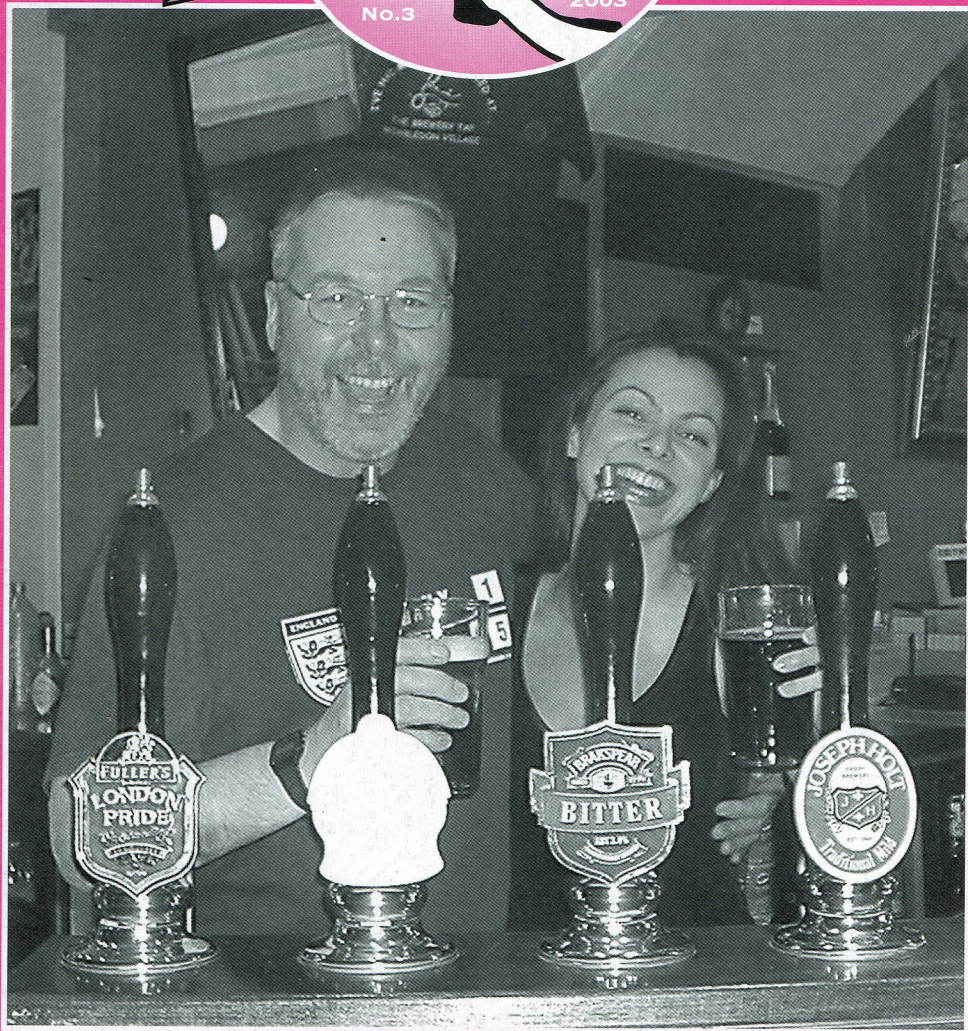
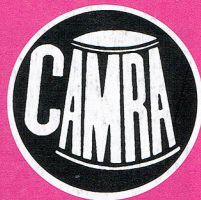
Produced on behalf of the London branches of the Campaign for Real Ale

LONDON

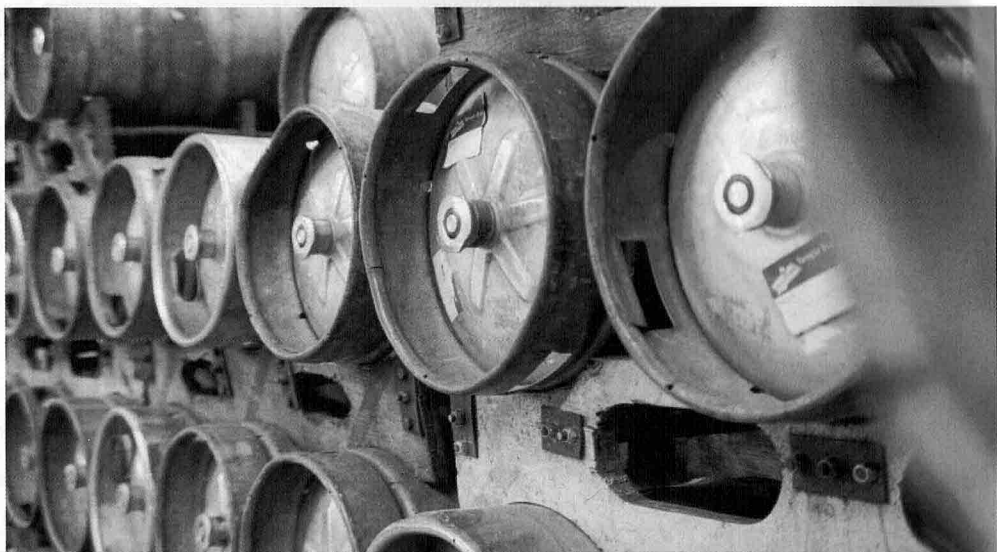
DRINKER

VOL 25
No.3

JUNE
JULY
2003



Celebrate with mild at the Brewery Tap - see page 5.



crowd pullers

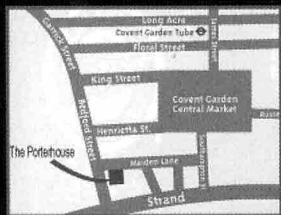


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London Drinker is published by Mike Hammersley on behalf of the London Branches of CAMRA, the Campaign for Real Ale Limited, and edited by Geoff Strawbridge.

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EDITORIAL

HAVE YOUR SAY

Every year in April, like swallows, CAMRA members far and wide migrate to a certain part of Britain for their tribal gathering. Here they certainly squawk, beat their chests, bay at other like-minded CAMRA members and flutter their metaphorical wings. The twitchers of the beer world watch and listen for the slightest of proverbial mutterings.

Up until this year the great gathering was referred to as the CAMRA National AGM, possibly too pompous and serious a title. Lots of boring, over-heated discussions in a large, stuffy hall where it's the same old faces who spout forth in front of the twelve Apostles on the National Executive. One might feel as if at the Last Supper; a lamb to the slaughter! Indeed it can be very daunting, especially for a fairly new member who might well have a valid point to make but feels intimidated talking to such a large number of people.

It was decided it was time to brighten things up, make it more CAMRA friendly and, most of all, more OPEN and FUN. Hence this year saw the emergence of the CAMRA Members' Weekend, which took place in Exeter, at the University, from Friday 11 to Sunday 13 April. The fine, historic county town of Devon, Exeter has a beautiful cathedral, beautiful countryside nearby and also wonderful pubs - a splendid place for CAMRA to be. Certainly, motions took place; some were 'internal' whilst others involved keeping pubs, breweries and real ale alive. Some were also very funny.

Allowing 67,000 CAMRA members to have a voice is of vital importance. That is why the weekend now holds 'workshops', far less nerve-racking for participants than standing up in a big hall and far less formal, so that any members can have their say. Workshops on licensing, the Good Beer Guide, pubs, cider and pub guides were among those on offer. All were well attended and of great interest, and produced much very good debate - drink for thought!

I would strongly recommend all CAMRA members to go along to a Members' Weekend. Next year we are in Southport, on the coast north of Merseyside, from 23 to 25 April. Apart from the business side of CAMRA, it is a very sociable event. I honestly think CAMRA members are some of the friendliest people there are!

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

IN THIS ISSUE

A femAle perspective	5
National news	8
Local round-up	10
Lager and real ale	14
Letters	18
Branch diaries	21
Capital Pubcheck	24
Membership form	25
Wimbledon	30
Clerkenwell - 2	33
Epsom explored	35
Idle Moments	40
Crossword	42

GREAT BRITISH BEER FESTIVAL 5-9 AUGUST LONDON OLYMPIA

Call for volunteers

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Downloadable Staffing Form at
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London volunteer staff eligible
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Publicity crawls

Three pub crawls have been
arranged, for as many as
possible, please.

Wednesday 25 June, 6-11pm
*from Counting House,
50 Cornhill EC3*

Saturday 5 July, 12-6pm
from Head of Steam,

1 Eversholt St, Euston NW1

Wednesday 16 July, 6-11pm
*from the Crows Nest, Ship &
Shovell, 1-3 Craven Passage,
Charing Cross, WC2*

Overall, the Members' Weekend, CAMRA Branch meetings and, yes, socials are a great way of communicating. This is also how major decisions within the Campaign are made. With this in mind, on Saturday 14 June Greater London CAMRA will be holding an open Regional Meeting at the Southside Bar, Imperial College, Princes Gardens, South Kensington SW7. It will start at 12.00. Anyone interested in joining CAMRA and wanting to know more about the Campaign in general is invited to attend. There will be several themes of both importance and interest on the Agenda and many views will be aired.

Also, to liven the meeting, there will be three guest speakers: one from Punch Taverns, a major pub company in Greater London, one from Trading Standards who can advise you amongst other things on some pub rip-offs we all love to hate and, it is hoped, a speaker on planning applications - how, for example, to save that funny little back street pub you've often thought of going to.

Come along, don't be shy, have your say. This is your Real Ale Drinkers' meeting. Oh, and by the way, the Southside Bar just happens to be the Greater London CAMRA Club of the Year for the last two years running. There will be several real ales on the bar.

*Robin Forshaw-Wilson
Regional Director
CAMRA Greater London*

Microsoft gremlin hits Interbrew

Interbrew's commitment to the Cask Marque scheme represents a half million pound investment in real ale quality, and not a ,000 investment as reported in the April/May London Drinker.

Experiment suggests that use of 'encoded text' rather than 'unformatted text' should now enable sums such as £500,000, as well as beer prices, to be received as sent in electronic documents. Let us hope.

Advertise in next month's
LONDON DRINKER
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A FEMALE PERSPECTIVE

‘It won’t be easy’, they said and they were right.

Moving to London from the small village of Hathern, near Loughborough, was a big step for a 22 year-old girl. A new job, new house and new friends, but what I hadn’t bargained for was the fact that all the pubs seemed to offer was lager, alcopops and not much else. As a northern lass, I was used to lively local pubs with a generous range of real ales and milds and it was this that I missed most.

Long gone were the days when, as a student in Norwich, the evil purple fusion of cider, beer and blackcurrant, graced my lips. At that time I often used to glance at the badges on the other pumps, but was never adventurous enough to try any and always ended up sticking to what I knew best. However that was then and having learnt the error of my ways via the Norwich Beer festival and the legendary Fat Cat public house, I now yearned for a decent pint.

Whilst different from village locals, I soon learned that London’s pubs had much to offer. I was already a member of CAMRA and it wasn’t long before I had, with the help of the Good Beer Guide, succeeded in locating a couple of gems. The first pub I discovered was in Farringdon where I worked – The Jerusalem. This is the only outlet for St Peter’s ales in London. It’s a cosy back-street pub which

offers fruit beers as well as some amazing porters and stouts.

Before long I had stumbled on another friendly local in Chelsea called the Phene Arms, run by a charming landlady. Serving Adnams and one guest, it proved a welcome distraction from the more vibrant public houses in the area. Similarly the aptly named Surprise on Christchurch Terrace, half a mile away, was well worth a visit.

However, the real oasis proved to be the Brewery Tap in Wimbledon Village. Not only did this serve a wide range of bitters, but my much-missed mild too! Whilst in Leicestershire, I had enjoyed the luxury of various milds including Kimberley, Tetley, Mansfield and Theakston’s (the cask version) at pubs such as the wonderful Dewdrop Inn and the Rose and Crown in Hathern which I can wholeheartedly recommend. In fact, the local ‘Wicked Hathern’ brewery produces a lovely mild called Doble’s Dog which goes down a treat. However, at last, I had now found a pub in London which offered a continuously changing range of real ales including many dark milds from small breweries, such as Joseph Holt’s Mild (see cover photograph) and Eccleshall Monkey Magic.

It is now six years since I moved south and London



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Rogue Dead Guy Ale: 6.5%
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Rogue Honey Cream Ale 4.8%
Rogue Mocha Porter: 6.0%
Rogue Shakespeare Stout: 6.1%

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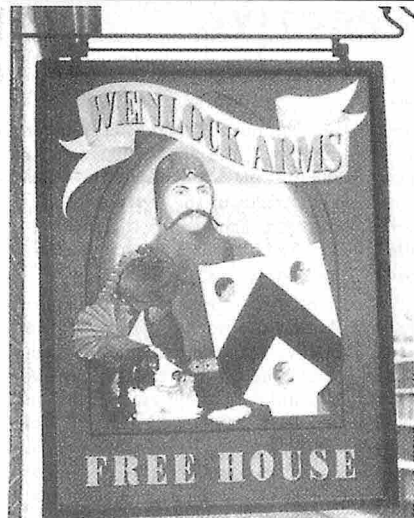
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Finchley Wines, 75 Colney Hatch Lane, Muswell Hill, London N10 1LR
Liquid Pleasures, The Market, Festival Square, Basingstoke, Hampshire Wed-Sat
Nelson Wines, 168 Merton High Street, London, SW19 1AZ
The Beer Shop, 14 Pitfield Street, Hoxton, London N1 6HA Tues-Sat
Uto beer, Borough Market, 8 Southwark Street, London, SE1 1TL
Fri-Sat
PUBS/BARS
Micro Bar, 14 Lavender Hill, London, SW11 5RW
The Porterhouse, 21-22 Maiden Lane, London WC2E 7NA
The White Horse, 1 Parson's Green, London, SW6 4UL
Priory Arms, 83 Lansdowne Way, London, SW8 2PB

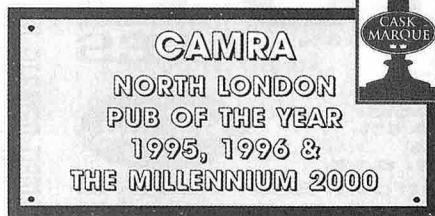
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<http://www.wenlock-arms.co.uk/>



has become my home. It really does have much to offer the real ale drinker, although it is not always apparent at first sight. However, once you look beyond the flashing lights and neon signs of the trendy bars, you don't have to try too hard to find some truly wonderful pubs.

Although I initially believed that CAMRA consisted predominantly of bearded, middle aged men in sandals, I am pleased to say that this out-dated image is no longer true. Many of my friends, disillusioned with the much-hyped tasteless and headache inducing lagers, have since become members of CAMRA. Even my two brothers, both still at university, are now avid fans of Real Ale and a visit to any of the regional festivals shows a growing number of younger members, both male and female, with a passion for good beer.

Having recently visited the Reading Beer Festival and tasted such delights as the marvellously full-flavoured Man-in-the-Boat mild, and sublime Sarah Hughes Dark Ruby Mild, I have been looking forward to May - the pinnacle of the mild calendar. Throughout this month, many pubs featured in the Good Beer Guide promote the sale of mild and I shall be searching for old favourites including the chocolatey, yet slightly burnt tasting Bateman's Dark Mild, the exquisite Military Mild from the Old Chimneys Brewery, the refreshing and malty Greene King variety, and Elgood's Black Dog.

Despite the demise of the much lamented Tolly Cobbold Mild (one of my personal favourites with a particularly refined and delicate flavour) I am really looking forward to discovering something new this year.

If your taste buds are already tingling and you can't wait until the Great British Beer Festival at Olympia in August to discover some milds for yourself, I strongly recommend that you visit some of the London pubs I have mentioned. And remember:

when thirstier times are upon us
- and summers can be really wild -
that whilst it is known that some like it hot,
it's time to chill out with a mild!

Joanne Parr

**CAMRA London Pub of the Year
1992, 1994, 1996, 1998 and 2000 -
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(All welcome at the official
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◆ Real ale now Britain's most fashionable drink!

Pop superstar Madonna's love for British real ale announced on 'Tonight with Jonathan Ross' on Friday 2 May sparked off a wave of interest in Britain's traditional drink with widespread media coverage including Sara Cox's Radio 1 Breakfast show a week later.

In the words of Mike Benner, CAMRA Head of Campaigns and Communications, *'Real ale's become the trendiest drink in Britain almost overnight! CAMRA has been working hard to attract younger people and women to try real ale, but when a trend setting icon like Madonna backs real ale, the world listens. I think this will make a genuine difference to sales of real ale and will hopefully prompt younger and female drinkers to give it a go.'*

'It's clear from our ongoing research that British women don't feel that real ale is promoted to them by brewers and they see it as old fashioned. Our 'Hale Ninkasi the Goddess of Beer' campaign has had an impact and the percentage of women who have tried real ale has increased from 23% in July 2002 to 27% in December. A quarter of CAMRA members are women and our new national chairman is also female. I'm confident that Madonna's love for real beer will further help it to shake off its flat cap image and stamp out the myth that beer is fattening - it contains no fat!' Real ale brewers are having a better time than they've had for years and Madonna's ground breaking plug for this unique and traditional product will help bring real ale's image bang up to date.'

CAMRA has invited Madonna, Jonathan Ross and Sara Cox to be judges at the Champion Beer of Britain Competition, which takes place at the Great British Beer Festival (from 5 to 9 August - the biggest pub in the world!) - on Tuesday 5 August at Olympia.

◆ Real mild on the rise

New research has given hope to drinkers of Real Mild, a beer style which has been under threat for years. The research, carried out by CAMRA for Mild Month in May, has discovered that the number of Milds on the market has increased from 100 twenty years ago to 150 today. However, it still only accounts for 1.5 per cent of the draught beer market and is hard to find in many parts of the country.

Mild has faced an uncertain future since the 1970s when lager and bitter started to dominate the drinks market, and its virtues as an easy drinking, tasty but usually low in alcohol beer have been obscured by an old fashioned image and lack of support from many breweries. However, the Mild in May campaign is supported by Carlsberg Tetley, one of the largest

brewers of Mild, and J D Wetherspoon which has organised promotions in some of its pubs.

◆ 'Budget for bootleggers' condemned

Bad news for drinkers was in store in this year's Budget announced in April, with a penny a pint on beer as well as 4p on a bottle of table wine. The industry's verdict was that the move was bad news for brewers, bad news for pubs and pubgoers - and great news for bootleggers.

However, brewers and pub companies have also been criticised for increasing prices by amounts higher than inflation. This damages the industry's call for lower duty and sends the wrong message to the Treasury.

Beer duty is now almost 34p per pint in Britain. Despite the European Single Market, in place now for over ten years, moves to harmonise duties have not taken place - the equivalent figures are 4.5p per pint in France and 2.9p in Spain. This makes illegal import and resale of duty paid beer a hugely profitable business.

Jonathan Neame, Managing Director of Shepherd Neame, pointed out that duty revenues have risen just as fast during the recent duty freezes as they did when rates were increased. He added, *'The only winners will be the smugglers and the French Treasury.'*

◆ S&N to sell pubs but buy Bulmer's

Scottish and Newcastle has finally bowed to market orthodoxy, announcing plans in late April to sell its pub estate and concentrate on brewing. S&N is the last of the national breweries to retain the 'vertical integration' model of owning both pubs and breweries, but now expects to sell all its pubs, restaurants and hotels by the end of 2003.

The sale, which includes the Chef & Brewer and Rat & Parrot brands and amounts to 1,450 pubs, will raise over £2 billion; this will help to reduce the company's large debt burden and free it up to expand its brewing interests in the consolidating Europe-wide market. It is a significant reversal of the previous policy of commitment to pub ownership, coming only a few years after the purchase of almost 800 Greenalls pubs.

Its brewing expansion has already been signalled with the concurrent announcement that S&N will buy troubled cider maker HP Bulmer. Bulmer's had a terrible year in 2002, with the discovery of a £3.9m 'black hole' in its accounts and the departure of its chief executive and finance director; its independent future has been in doubt for some time. S&N is also in talks to acquire Portuguese brewer Central de Cervejas.

Rumours of interest in the pub sale are already

abundant, with the likes of Laurel Pub Company and Pubmaster said to be interested, as well as Hugh Osmond, on the rebound from the failure of his bid for Six Continents (formerly Bass) whose pubs business has now been spun off as Mitchells and Butlers.

◆ Stopping brewing - the wrong move?

Two companies may be regretting the day they decided to get out of brewing, with things not entirely going to plan. Eldridge Pope has seen its trading deteriorate over the past year and is now forecasting a loss for the six months to April. While regional breweries that stuck to their guns and kept their breweries open are reporting strong growth, EP is now unlikely to survive in its present form. After initially denying that the pub company was up for sale, the management has now announced that they are in talks with a prospective bidder, but is not yet letting on who the prospective purchaser is.

Meanwhile Brakspear's plan to sell off its closed brewery in Henley for redevelopment as luxury apartments could fall foul of local planners. The site, up for sale for a rumoured £10 million, is in a conservation area and includes several listed buildings, making it a prime candidate for highly priced residential conversion. But there is, as yet, no permission in place to change the use of the site and South Oxfordshire council's planning policies favour keeping jobs for local people in the centre of the town. The planning process is likely to be a long drawn out and controversial one.

◆ Sales boom for regional breweries

In contrast to Eldridge Pope's woes, still-brewing regionals Adnams and Shepherd Neame have continued to prosper. With a national listing through J D Wetherspoon, it's perhaps not surprising that sales of Shep's Spitfire have risen by 84 per cent in three years. Total beer sales now stand at 216,000 barrels.

At Adnams, both Broadside and Bitter are doing well, with sales up 15.5 and 11 per cent respectively, helping the company to increase profits from £2.9m to £3.3m. And Brains of Cardiff has more than doubled profits last year, although a lot of that came from the sale of its Cardiff distribution site.

◆ Old Empire strikes back!

In the nineteenth century, a brewer in London developed a light coloured beer for exporting to India called India Pale Ale. The 'pale' came from the fact that the malt was of a lighter colour than previously used. This was due to the new technology of using coke in the malt kilns, which

enabled a golden coloured malt to be manufactured. This development also coincided with the change from pewter to glass for drinking vessels and the clearness of the beer added to its attractiveness. To help keep the beer on its journey to India, it was high in alcohol and highly hopped (hops having a preservative effect).

But despite London being the first, it was Burton that developed the reputation for India Pale Ales and established a strong market for these ales until the end of the century. So perhaps it is not surprising that it is a Burton brewer that has decided to bring back a traditional IPA.

In May, Marston launched Old Empire. Not for the fainthearted, this golden coloured beer kicks a punch at 5.7% ABV. The nose has the typical Burton sulphur notes balanced with a slight honey, sweet character and lemon citrus. The malt character is there throughout but the balance is quite dry with a bitterness that lingers, as one would expect of an IPA. Unfortunately, the bottled version is not real due to clear glass bottles being used and its aroma and flavour is not as hoppy as one would expect from a real traditional IPA. However, the draught version is dry hopped and promises to deliver a version that is much closer.

The man responsible for this brew, Steve Brooks, the Head Brewer, has worked for Marstons for 29 years and came into his dream job just a year ago. Old Empire is his first new beer and he had the assistance



of Roger Protz, the editor of CAMRA's Good Beer Guide to help get the character right. Steve is promising that Old Empire will not be the last new beer and he currently has one or two other ideas in development. If they turn out to be as good as Steve's commitment to his beer, then they will definitely be worth trying.

◆ New Chief Executive at Young's

Patrick Read, Chief Executive at Young's since 1999, will step down in July. Mr Read, whose career with Young's began in 1968 when he was given the job of setting up a managed houses department, joined the board in 1976.

He was recently instituted into Young's 35 Club by chairman John Young. The ceremony, attended by the entire board of directors, took place at the Royal Yacht Squadron at Cowes in the Isle of Wight, when Mr Read was presented with an inscribed silver tankard.



His replacement is to be Stephen Goodyear, who joined Young's from Courage in 1995 as sales director and took over marketing in 1996.

◆ Fuller's ESB wins Gold Medal

Chiswick brewer Fuller Smith & Turner PLC has picked up a brace of awards at the International Beer Competition (IBC), with ESB winning a gold medal in the Premium Ale category and 1845 picking up a bronze in the Bottle-Conditioned Ale section. In another success, Fuller's London Porter was awarded a silver medal at the Helsinki Beer Festival.

The IBC judges had some fine words to say about ESB: 'A rich malt base overlaid with fruity hops, followed by a long, hoppy, well-balanced finish, make ESB a worthy champion. Right from the toffeeish malt and fruit nose, you get your money's worth with this powerful brew.'

◆ Young's pubs lead the way

Young's have been voted one of Britain's leading pub companies in the 2003 Publican Awards organised annually by the Publican newspaper. The judges chose the Wandsworth brewers as the best tenanted or leased estate with between 10 and 99 outlets.



The photograph shows Young's director of tenanted houses and estates, Tom Hutchings with the Publican trophy, flanked by area managers Richard Phillips (left) and Peter Troup.

◆ Licensees celebrate 25 years at Young's pub

A south London couple are celebrating 25 years as licensees of a popular Young's pub. Allen and Janice Wadey first worked at the Catford Ram in Winslade Way, off Catford Broadway, as assistant managers 28 years ago - their first job in the licensed trade. They then worked as relief managers at a number of Young's pubs before becoming managers of the Catford Ram in 1978. While they have been in charge, the Catford Ram has appeared regularly in the Good Beer Guide.



Brewery chairman John Young presented the couple with a canteen of Sheffield cutlery to mark their achievement. The picture shows brewery chairman John Young (right) behind the bar of the Catford Ram serving drinks to Allen and Janice Wadey.

◆ Bar staff to get pump clip tasting notes

Customers who want to know the characteristics of Fuller's beers can now benefit from a new aid for bar staff - pump clip descriptors providing a tasting note. The clips for London Pride, for example, feature the description Top selling premium amber coloured ale, rich smooth and malty, with lasting hoppy finish. There is also space for the price of a half and pint, and the ABV is given too.

Fuller's hopes other brewers will follow its example.



Some have already taken a close look at Fuller's prototypes. Brewing director John Keeling said: *'All too often consumers don't buy a cask ale because the bar staff don't know how to describe its tastes and characteristics. We have seen a lot of investment by the wine companies to get retailers to hold tasting sessions for employees and provide tasting notes. Well it's time we caught them up. These new pump clips will make life very easy for staff, and we should at the same time encourage bar staff to taste the ales they sell. It is only by educating those that sell our beers that we will reverse the declining trend for cask ale.'*

◆ Taste the difference in Young's Special

A new version of Young's Special, more bitter, rather lighter and much less fruity than it has been for many years, has been available since St George's Day, 23 April, supported by new pump clips, a heavyweight trade press advertising campaign and extensive sampling in all Young's pubs.

Special is still brewed using the same fine natural ingredients: English-grown Maris Otter malted barley and Fuggles and Goldings hops. It is dry-hopped in cask with Target hops. The new version, at 4.5 per cent alcohol by volume, is the result of extensive trials by Young's brewing team, led by

head brewer Ken Don. Taste tests among customers showed that most drinkers preferred a beer that was easier to drink and lighter both in body and colour. Drinkers who first tried the new Special have described it as 'a lighter, cleaner taste', 'a change for the better', 'more refreshing', 'easy to drink' and 'better as a session beer'.

◆ and enjoy Double Chocolate on draught

Young's accept that the change to Special may not please loyal drinkers with the taste for the stronger, fruitier brew, and your Editor has received a few protests. At the same time, readers have written to thank Young's for 'restoring the Double Chocolate Stout to its rightful place on draught' in at least two and hopefully many more tied houses.

As one reader wrote, from the heart and without touching the Spellchecker: 'They have Youngs Double Chocolate on draft in The Pendrels Oak on Theabolds road WC2. I couldnt belive it. It was asum!! It was even better now I dont drink Special anymore!!!!'

◆ Help Hammer Cancer

Fuller's Brewery are hosting a sponsored walk on 8 June 2003 at to raise money for the Help Hammer Cancer charity. The walk starts at 11am from the brewery and follows a 10km course round the Thames towpath, crossing the river at Hammersmith Bridge and Chiswick Bridge and finishing at the brewery. Free refreshments will be provided by Fullers for all participants.

For further details and an entry form contact Help Hammer Cancer, Hammersmith Hospital, Du Cane Road, London W12 on 020-8743-9655, Fax 020-8746-2021 or Email appealshamm@cancer.org.uk.

◆ London Pub of the Year 2003

In the last issue of London Drinker, Martin Butler explained how CAMRA's London Pub of the Year is chosen. Here are the branch entries for judging this year.

Bexley: Robin Hood & Little John, Bexleyheath
Croydon & Sutton: Princess Royal, Croydon
East London & City: Drum, Leyton
Enfield & Barnet: Lord Nelson, Barnet
Kingston & Leatherhead: Wych Elm, Kingston
North London: Duke of Hamilton, Hampstead
South East London: Royal Oak, Borough
South West Essex: Britannia, Barking
South West London: Priory Arms, Stockwell
West London: Star, Belgravia
West Middlesex: Red Lion, Ealing

There is no Richmond & Hounslow Branch entry this year, following the surprising conversion of the Rose of Denmark, Barnes, to a restaurant.

THE LONDON REGIONAL INVENTORY

In our second preview of the entries for the forthcoming Regional Inventory of Historic London Pub Interiors we feature three very different cases. The King's Head, Upper Tooting is from that great period of late Victorian/Edwardian activity when pubs were built on a truly epic scale, complete with wonderful suites of etched glass, mahogany fittings, tiling and so on. Although the few complete survivors are now much cherished, most were wrecked when things Victorian were deeply unfashionable. The King's Head is an odd, halfway house. Much has gone but there is enough left, in terms of vestigial screens and glasswork, to get a good idea of how the pub must have looked in its hey-day. Ale - Charles Wells Bombardier.

On the face of it, the King's Head might seem to have little in common with the much humbler Barley Mow in Dorset Street. But the link is this. You can work out at the KH how there was a multiplicity of compartments (the screens and the various outside doors tell you that): similarly there are three doors to the relatively narrow frontage of the Barley Mow. Each must have led to a separate drinking area. How they loved to have small, private spaces in London pubs a hundred years ago. We know of ground plans where relatively small pubs were divided up into eight or even ten drinking compartments, usually clustered round an island or finger-shaped servery (the supreme surviving example is the (unfortunately overgentrified) Prince Alfred, Formosa Street, W9). In the Barley Mow there is something now truly unique - a couple of miniscule drinking boxes. Ales - Marstons Pedigree and Greene King IPA.

Our third pub, the Ten Bells has been thoroughly gutted but, mercifully, some magnificent tiling remains on the walls. Tiling may have been expensive but once it was up it was up and it then had the great advantage of being hygienic. Superb pictorial tile panels like the one here can also be found at the Shipwrights Arms, Tooley St, SE1 and the Lamb in Leadenhall Market (both worth visiting for the ale as well as the art (various ales and Young's respectively)! Ales at the Ten Bells - Charles Wells Bombardier and St Peter's ales in bottle.

The King's Head, 84 Upper Tooting Road, SW17 (Tel: 020-8767 6708)

1896 by the prolific pub architect W.M. Brutton, this has been called his masterwork and is one of the most important historic pub interiors south of the river.

Although there has been a certain amount of opening out, there is enough tilework, glass, screens and bar-fittings to recapture something of the lavish late



The Kings Head

Photograph by Michael Slaughter

Victorian arrangements. In the right-hand part the various doors show how there were formerly several separate areas.

Open 11.00 am to 11.00 pm Monday to Saturday, 12 noon to 10.30 pm Sunday.

The Barley Mow, 8 Dorset Street, W1 (Tel: 020-7935 7318)

18th-century building with a partly Victorian pub. Three external doors led to three separate areas. The large, panelled front room contains a couple of unique, minute drinking boxes. Claimed as securing privacy for pawnbroking transactions, this explanation is more likely a way of explaining what is, for most people, the inexplicable - why Victorian London drinkers loved small compartments. Rear room with panelling no doubt original to the building. Two worn brass plates on the counter advertise the price of liquor - evidently old with rum at 15 shillings (75p) a gallon! Old bar-back with a tap marked 'Old Tom' which no doubt emerged as something spirituous rather than feline.

Open 11.00 am to 11.00 pm Monday to Saturday, 12 noon to 10.30 pm Sunday.

The Ten Bells, 84 Commercial Street, E1 (Tel: 020-7366 1721)

Although now turned into a single, trendy bar there is a wonderful large pictorial panel showing a lively, 18th-century London street scene, and also plenty of blue and white patterned tiles made by Simpson's of London.

Open 12 noon to 11.00 pm Monday to Saturday, 12 noon to 10.30 pm Sunday.

Geoff Brandwood (CAMRA's Historic Pubs Caseworker)

Jane Jephcote (Chair of CAMRA's London Pubs Group)

11th Catford beer festival

Weds 18 to Sat 21 June



At Broadway Theatre, Catford SE6

Open: Wed 5-11pm Thur to Sat 12-11pm
last admission 10.30pm

Food available

Large quiet area available at all times

Live entertainment

Admission

Free 11.00 to 5.00pm every day, then from 5.00pm:

Wednesday £1.50 non-CAMRA members, £1.00 CAMRA members

Thursday £2.00 non-CAMRA members, £1.00 CAMRA members

Friday £3.00 non-CAMRA members, £2.00 CAMRA members

Saturday free all day

LAGER IS NOT A REAL ALE!

I have been concerned at some CAMRA beer festivals to find real ale casks with a label 'lager' and the programme listing many of the light coloured real ales as lagers. This is a mistake. Real ale is top fermented at room temperature; lager is bottom fermented at a low temperature. It is not a matter of colour. Further, some genuine lagers are dark coloured.

Several microbrewers are brewing light coloured ales to attract younger drinkers who have been brought up on British keg lagers. To add to the image they may refer to Czech flavours or Pilsner ingredients in their beer descriptions, but usually without claiming that these beers are anything other than real ales. Unfortunately, a few micro-brewers do use words such as lager and pilsner in the name; I would certainly expect a brewer to know what lager is and it seems to be a bit of a con trick to use such expressions in the names, while describing these beers as real ales in their descriptions.

When it is made properly, lager is an excellent drink. There are one or two brewers making good authentic lagers in Britain but they are normally sold very gassy to conform to what Brits have been conditioned to expect of lager. For the real thing you need to go to the continent, preferably Bavaria, and particularly the Franconia region. Or perhaps make

a trip to the Czech Republic. People who label real ale as 'lager' should be forcibly sent on an educational course to Bamberg, Germany, to taste the authentic lagers from the nine breweries there. They would never get their ales and their lagers mixed up again.

In the beer world we do have confusion on terminology. Mild is generally thought to be a weak beer that is dark and low in bittering hops. But what is a light mild? Is it a bitter that is low strength or is it a bitter with a low hop rate? Can a mid-strength beer that is dark and hoppy be a mild? CAMRA festivals should not be spreading this confusion into the lager world when lager is easy to define:

Big brewers in their chemical plants may have a computer-controlled process where process-control equipment is set up at the control desk for 'Ersatz lager' or 'Compost Keg Bitter'. Whatever it is called it goes through the same containers, pipes and conical fermenters to produce the named liquid, to be labelled at the whim of the marketing department. Typically, if lagers are fashionable, the marketing people say let's brew the beer light coloured and call it lager. CAMRA festivals should avoid such misleading marketing tricks.

What is lager? Authentic lager is made with barley malt, lager hops and bottom fermenting yeast. The



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LAGER IS NOT A REAL ALE!

fermentation takes place between 5 and 10°C and the beer is then conditioned for a minimum of 4 weeks (lagering), without access to external gases such as air, at between -2°C and +2°C. The beer must not be pasteurised but may be filtered. The lager must be stored and delivered under the pressure of CO₂ only and kept at a temperature between 6 and 8°C. External CO₂ may be used for the purpose of lifting the liquid from the cellar to the point of service but should be of sufficient pressure for that service only, not to make the lager gassy. When the lager is served directly from the cask, the internal CO₂ pressure is sufficient to provide a good pour into the tankard.

As in Britain, large Continental lager brewers and pub owners cut corners to improve profits, typically by cutting conditioning time, pasteurising their products and using excessive pressure to pour the beer.

Using the expression 'cask lager' to get round the problem of creating a lager image for a cask-conditioned ale can cause particular confusion as some of the smaller German brewers provide lager in casks. At the Mahr's brewpub in Bamberg, wooden

casks are dropped in the bar and tapped on the spot, to serve foaming mugs of Helles and the distinctive Ungespundete Lagerbier direct from the cask. At the Munich Oktoberfest, Augustiner use large wooden casks to serve the beer in their beer hall.

I do not understand the purpose of putting lager labels on casks of real ale at beer festivals, or of listing light coloured real ales as lagers in the programme. At one festival I attended there were several real ales marked in the programme as 'lager' while genuine Augustiner Edelstoff lager from Munich was listed under 'Foreign Beers'. Anyone sampling the Munich lager against the real ale pseudo-lagers would have been amazed by the vast difference in taste.

By misrepresenting ales as lagers, festivals are offending lager drinkers and confusing people about real ale. Let us please call lager lager and real ale real ale.

Ken Brewster

Chairman of CAMAL, the Campaign for Authentic Lager

BOOK REVIEW

John Conen, Bamberg and Franconia, a guide to beers, breweries and pubs.

Where?

John Conen describes how Bamberg lies in the heart of Franconia, a region that still boasts nearly three hundred breweries where ancient brewing traditions survive among rolling hills and sombre forests. It is not a never-never dreamland; it is the northern half of Bavaria where the eastern part of Germany borders the Czech Republic. The town itself is a UNESCO World Heritage Site.

I have used John Conen's good beer guides to Bamberg and Franconia in the past and found them essential reading for finding the best beers in the best pubs. The latest issue still fulfils that role admirably but adds more local information and tourist data to make it a bookshop guide that is of interest also to anyone wanting to do more than sit in the beer gardens.

Bamberg

Bamberg is a special place. It has many historic and picturesque buildings, 70,000 inhabitants and 9 breweries. Beer consumption is about 330 litres per head per year. Over 1?? pints per day for every man, woman and child. So the beer is obviously good.

The local speciality is the Rauchbier (Smokebeer), where the malt is kilned over a beechwood fire. The better known of the Rauchbiers is available from the Schlenkerla, direct from wooden barrels, in what was



Bamberg

once part of a Dominican Priory. Another feature of the area is the brewing of Ungespundet beer where most of the CO₂ generated during the conditioning is allowed to escape instead being retained in the container to build up a high pressure as in the normal lagering process. The low carbonation and lack of filtration, together with a high hop rate, gives the beer a palate more like a British real ale.

In the book, all the Bamberg breweries and their beers are described, together with the best places to drink them. These include the Kellers that have quite a following in Bamberg during the summer.

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brewers (they need our
support and we need yours)
at excellent prices*

*We now have an extensive
Belgian Beer List, a fine
range of Bottle Conditioned
Ales, as well as Lagers from
around the World.*

*PS. I also cook some
excellent food*

CAMRA Good Beer Guide
1994/5/6/7/8/9/2000/1/2/3

BOOK REVIEW

The Kellers are not smoky cellar bars, but beer gardens in the surrounding area. The name derives from the days before refrigeration when the beers were brewed in winter and then lagered, stored and conditioned, in cool cellar caves in the hills. For many of the brewpubs surrounding Bamberg, bus information is provided.

Franconia

Further chapters provide information on the breweries and pubs in the rest of Franconia. Many of these can be reached by train from Bamberg.

The book lets the reader into the secret of the Zoigl, a mediaeval practice still found in some parts of East Franconia. Here, a group of participants will produce a common brew and the individuals take away their share of the wort for fermentation and lagering in their own premises. When the beer is ready they will take it in turns to open a room in their own homes and sell it. The brewers will hang a Zoigl, a six-pointed star, outside the house when the beer is available.

As well as drinking well, the Franconians eat well, particularly the meat dishes. One chapter provides much needed assistance in interpreting the local menus. It enables you to distinguish between your Ochsenbrust mit Meerrettich and your Schäufelra.

Tourism

Travel and tourist information is provided, with plenty of useful web links. Bamberg's history and cultural attractions are described for those wanting a break from the beer tasting.

I feel the book is an essential guide to anyone going to Bamberg or Franconia and obviously written by someone very knowledgeable about the area and the beer. For anyone contemplating going, the book will convince them of the need, and provide them with the necessary information to plan their visit. At £9.99 the price is about right. The only problem I found was that there were no maps of the surrounding villages or of Franconia that would have been useful when reading about interesting breweries. But this is not a problem when there, as you need a map anyway.

As a reference guide it is well laid out and things are easy to find, but an index would have been useful. The good colour photographs help the quality of the book as a bookshelf guide. I checked the size and found that it fitted my jacket side pocket although not my inside one.

You can purchase copies of the book from CAMRA 01727 867201 or www.camra.org.uk under books. The cost is £9.99 (£7.99 for CAMRA members) plus p&tp £1 UK, £2 Europe, £4 rest of the world.

Ken Brewster

4th Kingston Beer Festival

27th and 28th June 2003

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pass the door)**

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11-3 (free admission) 5.30-11 (£2, CAMRA £1)

Saturday 28th

11-3 (£1, CAMRA free) 5.30-11 (£1, CAMRA free)

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Outside area, lounge**

Dear Editor

I wonder if CAMRA has ever considered a campaign highlighting the problem of 'aggressive' bar staff. This is usually an issue around closing time and one of the best arguments for the relaxation of licensing hours is to prevent the considerable hostility generated by landlords trying to expel drinkers before they have 'supped-up'.

Wetherspoons have always been particular offenders in this connection; while their pubs are excellent in many respects, closing-time tactics include throwing all of the doors open in the middle of winter and moving drinkers from table to table towards the door well-before the official 'drinking-up' time has elapsed. As to their use of heavily-built bouncers in many establishments, I now refuse to drink in any pub that feels the need for such people whose presence simply invites trouble.

Some years ago, I was roughly ejected from a Fullers pub at closing time by a landlord who (as it turned out) had several previous convictions for GBH and was eventually removed after numerous customer complaints - Fullers used to specialise in obnoxious landlords but seem much improved now.

My inspiration for this mail was an unpleasant incident in a Young's pub last night (see attached letter). The staff objected to us eating crisps which had been purchased a few moments earlier in their own establishment. While there may have been some justification in protecting food sales for that particular bar, there was no indication of this rule anywhere and it was well after the published time for food service.

To my mind, a pub should be a place of enjoyment and relaxation so we should be entitled to avail ourselves of its facilities without fear of unpleasantness or violence. I would certainly not return to a pub where I have seen or directly experienced either.

Les King
(East London & City member)

(Iain Loe at CAMRA Headquarters comments: CAMRA's position is that we should be seeking the highest possible service in pubs. It is the way that pubs can retain and increase their trade. We talk on a regular basis to such organisations as the British Institute of Innkeeping on issues such as staff training. We also talk to the larger managed pub chains and breweries on how they can improve the quality of service in pubs. So as far as any campaign is concerned I believe the best way forward is to promote good practice and where appropriate draw to the attention of the company concerned any failures to attain the high standards which we feel we should expect.)

Dear Editor

Re the comment on the former Wetherspoons pub, the Old Suffolk Punch in Green Lanes N4 in Capital Pubcheck 170 (April/May 2003). I think it's true that we do expect better of Wetherspoons, although ultimately they are a stock exchange quoted company that takes commercial decisions based on shareholder value.

Of course the Old Suffolk Punch, or Wetherspoons Folly as locals now call it, is in the Borough of Haringey. It was here that Tim Martin started the whole concept that led to the Wetherspoons chain (in partnership with Marler who has been purged from the Wetherspoons history books) because he felt that the existing pubs in the area were poor in general and offered a poor choice of beer in the specific. He was right and, Wetherspoons outlets aside, he would still be pretty much right. So the closure of the Suffolk Punch was not a good day for cask ale drinkers or Mr Martin's credibility.

That being said, there is more to it. According to the last manager, the pub had long been in need of refurbishment and I believe there had been some problems with planning permissions for this. In the end it appears that Wetherspoons decided to cut their losses and close the place. Except that it appears that they were not making a loss. Indeed this would be surprising as the pub was more or less permanently busy. It was true that takings had been down since a shoot-out near the pub in November 2002 which had put armed police on the streets. In reality this made the decision to close it even more regrettable. It was one of the things that was holding a rather troubled community together and always had a huge mix of customers and languages spoken.

The pub was sold to a property developer who tried to sell it on, but it appears was unable to get the price it was thought to be worth. Hence the name Wetherspoons Folly. It is currently standing empty, while still badged as a Wetherspoons pub. Who knows perhaps they'll have a rethink and buy it back....

Keith Flett
Tottenham
Chair, Haringey Trades Council

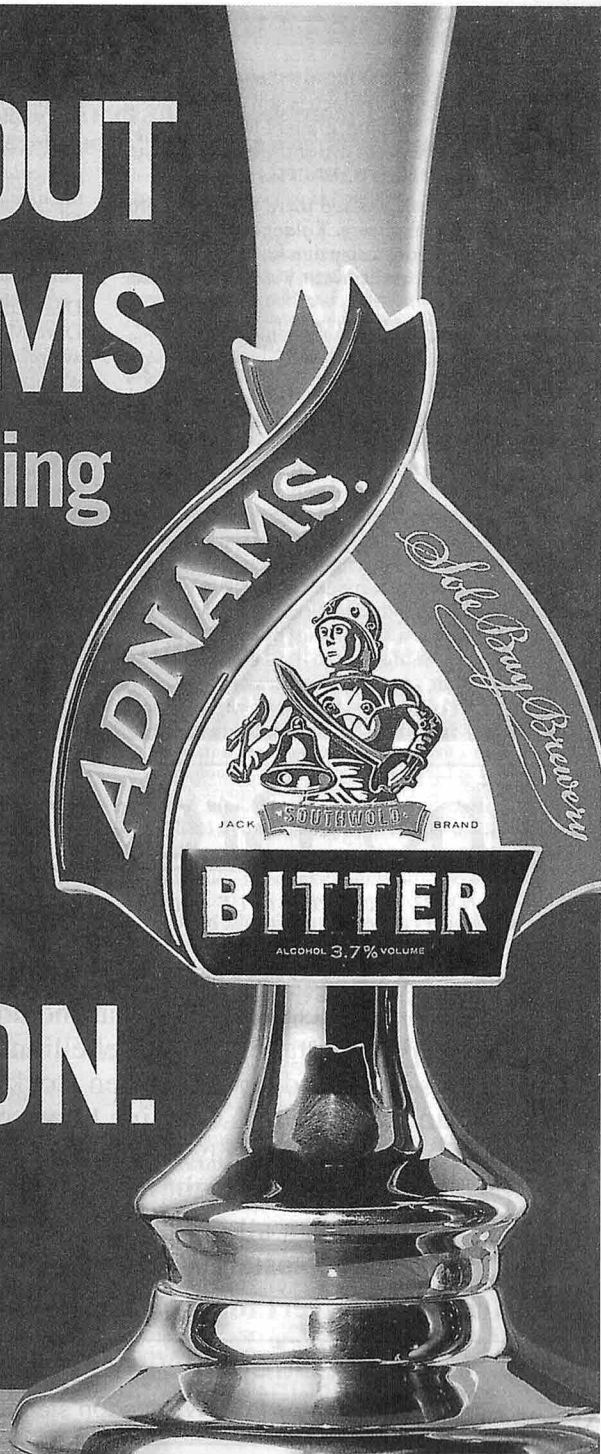
Dear Editor

Further to the letters from Colin Price and Paul Dabrowski about the origin of keg draught beers I can throw some further light on this matter.

In the early 1970s I worked in the laboratory at Watney's Mortlake Brewery, and amongst the information I was given in my employee induction was a leaflet that stated 'Watney's pioneered keg racking in 1933'

I was also told unofficially that the organisation

SEEK OUT
ADNAM'S
at discerning
outlets
ALL
OVER
LONDON.



LETTERS TO THE EDITOR

which caused this to happen was the locally-based Sheen Lawn Tennis Club (which is still in existence), that had problems keeping draught beer in good condition due to infrequent use of the bar only at the weekend.

Of course at the time I worked there Watney's were only producing keg beers, (older readers may remember the marketing campaign for Watney's Red Barrel - 'What we want is Watney's' and 'The Red Revolution').

Hope this will clear up the confusion.

*David Laing,
Twickenham*

(Martyn Connell, also of Twickenham, writes, 'In 1930 Watney's bought a container beer pasteurising machine from a German manufacturer and set it up

at the Mortlake brewery. Originally Watney's meant the beer for sale on board ships. However, one of the brewers at Mortlake, Bert Hussey, was convinced that 'container beer' had a future on land as well, particularly in the free trade, and arranged to supply the new form of beer to the East Sheen Lawn Tennis Club, near the Mortlake brewery, where he was a member (see The Red Barrel, a history of Watney Mann, by Hurford Janes, p163).

Dear Editor

Dave Morgan (Letters, April/May issue) should be aware that, in Kipling's short story, the Maltese Cat is a polo pony, a different category of animal.

*Ian Collinson,
London W10*

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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 June and July 2003 are listed below.

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

OPEN REGIONAL MEETING Saturday 14 June (12noon) Southside Bar, Imperial College, Princes Gardens, South Kensington SW7. Opportunity for anyone interested in CAMRA to join in general discussion on national and local issues and exchange of views with Punch Taverns, Trading Standards and Planning speakers.

PUBLICITY CRAWLS FOR GREAT BRITISH BEER FESTIVAL. See page 4.

LONDON PUBS GROUP.

Jane Jephcote 020-7973 3102 (W), jane.jephcote@english-heritage.org.uk

June - Sat 14 Crawl. Meet (12 noon) Kings Arms, Lion Gate, Hampton Court Rd., Hampton Court; (1.30) Builders Arms, Field La, Teddington; (3pm) White Swan, Riverside, Twickenham; (4.30) Victoria Inn, Hill Rise, Richmond; (5.15) Watermans Arms, Water La, Richmond; (6pm) White Cross, Riverside, Water La, Richmond. Use of public transport will be necessary at times.

July - Wed 16 (7.15 for 7.30) Meeting. Royal Oak, Tabard St, SE1 (upstairs). All branches and members interested in pub research and preservation welcome.

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

June - Wed 11 (8pm) Branch meeting. Duchess of Kent, Northumberland Heath, Erith. - **Fri 20** (5pm onwards) Social at Catford beer festival. - **Sat 28.** Mystery bus tour with Gravesend & Darenth Valley branch, limited seats.

July - Wed 9 (8pm) Branch meeting. Ye Olde Black Horse, Halfway St, Sidcup. - **Fri 11 and Sat 12** Social. Dartford firemen's beer festival, Dartford Park.

Website: www.camrabexleybranch.org.uk

CROYDON & SUTTON. *Terry Hewitt 020-8660 5931 (H), 020-7918 3242 (W)*

June - Thu 5 (8.30) Carshalton two pub social. Railway (dep. 9.30) then Sun (both North St). - **Tue 10** (8.30) Joint Social (with E & Mid Surrey), Whyteleafe Tavern, Godstone Rd, Whyteleafe. - **Sat 14** (3.15) Watcress Line Real Ale Train trip, meet E. Croydon Stn, then 15.54 Clapham Jet to Alton train. - **Tue 24** (8.30) Branch meeting Dog & Bull, 24 Surrey St, Croydon.

July - Wed 2 (8.30) Cheam 2 pub social, Prince of Wales, Malden Rd, (dep. 9.30) then Claret, Cheam Bdy. - **Thu 10** (8.30) social (outside if fine), Dog & Bull, 24 Surrey St, Croydon. - **Tue 22** (8.30) social (outside if fine), Fishermans, 78 Windmill Rd, Croydon. - **Thu 31** (8.30) Branch meeting, Windsor Castle, 378 Carshalton Rd, Carshalton.

Website: www.croydoncamra.org.uk

EAST LONDON & CITY. *Ben or Robyn*

020-8521 4410 (H), robyn@pigsear.org.uk. Social enquiries: Bob Walker 07957 793360

Website: www.pigsear.org.uk

ENFIELD & BARNET. *Brian Willis*

020-8441 1892 (H), Work: Brian.Willis@Saffery.com

June - Tue 3 (9pm) Club of the Year Presentation. Winchmore Hill Cricket Club, Firs La N21. - **Wed 11** (8.30) AGM. Barnet Conservative Club, 33 High St EN5. Note change of venue. Guest speaker invited. - **Wed 18** (9pm) Inn on the Green, Green Lanes, Palmers Green N13. - **Sat 21** (12noon) Beer 'n Bombers, Moon under Water, Varley

Parade, Colindale then (1pm) RAF Museum, Aerodrome Way NW9. - **Thu 26** (8pm) Curry Night. Gilpens Bell, Fore St, Upper Edmonton N18

July - Tue 1 (9pm) Gate, Barnet Rd, Arkley EN5. - **Sun 6** Beer 'n Biriani (12noon) Greyhound, Church End NW4 then (1pm) Prince of Ceylon, Watford Way NW4. - **Wed 9** (9pm) Woolpack, High St, Southgate N14. - **Sat 12** Day trip to Brighton, meet at Kings Cross Thameslink for 11.24 train. First pub Lord Nelson, Trafalgar St (turn left out of station). - **Tue 15** (9pm) Railway Tavern, East Barnet Rd, New Barnet EN4. - **Sat 19** Multi-Activities Day including water sports and walking. For details and booking, contact James Francis for details and booking 07775 527405 or email enfieldbarnetcamra@yahoo.co.uk - **Thu 24** New Members night and London Drinker pick up. Bankers Draft, 36/38 Friern Barnet Rd, New Southgate N11. - **Tue 29** (9pm) Stag, Little Park Gdns, Enfield Town EN2.

Website: camranorthlondon.org.uk/enfieldandbarnet

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

June - Wed 4 (8.30) Branch meeting. Running Horse, Bridge St, Leatherhead. - **Sun 8** Beer Festival publicity crawl of Surbiton. Meet (1pm) Coronation Hall, St Mark's Hill. - **Tue 10** Beer Festival publicity crawl of Kingston. Meet (7.30) Canbury Arms, Canbury Park Rd. - **Fri 27-Sat 28** Kingston Beer Festival: see page 17 for details. Staff required: CAMRA members who are interested should contact Steve Hill on 020-8399 4637 or at kb4staffing@hill-goodman.fsnet.co.uk. Staff also needed for set up (25-26) and takedown (29-30), particularly Wed & Mon.

July - Thu 3 Branch meeting. (8.30) Griffin, Common Rd, Claygate. - **Tue 8** Evening minibus trip to branch club of the year (Downside Sports & Social Club) and some pubs in the Cobham area. Dep New Malden corner of Grayham Rd/Kingston Rd 7.30pm and Surbiton rail station 7.45. Fare about £9, deposit £5. Return about 11.30. - **Sun 20** Train trip on the Watcress Line for real ales between Alton and Alresford, and surrounding pubs. Depart Surbiton on 10.03.

NORTH LONDON. *Social contact: Mike Rose 07986*

458517, lynn.mikeroose@aol.com; Branch contact: Mick Lewis 020-7935 1350 Mob. 07952 244687 orientmoran@yahoo.com

June - Mon 2 (8pm) Wenlock Arms, 26 Wenlock Rd, N1. - **Tue 10** (8pm) Pub of the Year Presentation. Duke of Hamilton, 23 New End, NW3. - **Tue 17** (8pm) London Drinker Beer Festival review meeting, Kings Arms, 11a Northington St, WC1. - **Tue 24** (8pm) Dartmouth Arms, 35 York Rise, NW5.

July - Tue 1 (8pm) Drapers Arms Barnsbury St, N1, then Crown, 119 Cloudeley Sq, N1. - **Tue 8** (8pm) Branch AGM. Calthorpe Arms 252 Grays Inn Rd, WC1. - **Tue 15** (7pm) Visit to Pitfield Brewery, Beer Shop, 8 Pitfield St, N1, (8.30) Wenlock Arms. - **Tue 22** (8pm) Crouch End N8 crawl. Princess Alexandra, Park Rd, then Queens, 26 Broadway Parade; Railway Tavern, 23 Crouch End Hill; (10pm) Harringay Arms 153 Crouch Hill. - **Tue 29** (8pm) Watcress Inn, 82 York Way,

N1. Website: www.camranorthlondon.org.uk

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

June - Tue 3 (8.30) Social. Popes Grotto (now back to traditional pub style), Cross Deep, Twickenham, incl. darts tournament (entry fee £2) with a 'star' prize. - **Wed 11** (8pm) Social. Teddington Arms (newly opened), High St, Teddington; free beer for anyone not known to the committee and 4 free beers for anyone joining CAMRA on the night. - **Sat 14** (12noon) Hampton Court to Richmond crawl with London Pubs Group: see above. - **Wed 25** (8.30)

BRANCH DIARIES

Branch meeting, Coach & Horses, 27 Barnes High St, SW13. - **Sat 28** (12 to 3pm) Social at Kingston Beer Festival, Surrey Co. Staff Club, Penrhyn Rd., Kingston – buses 281 & 465 pass the door.

July – Wed 2 Visit to Battersea Brewery: meet (6.30) Masons Arms, 169 Battersea Park Rd, SW8 (near Battersea Park Station), then local pubs after the visit. - **Tue 8** (8.30) Beer Festival Social. Roebuck, 72 Hampton Rd., Hampton Hill: your chance to suggest beers to order for the Twickenham Festival. - **Sat 12** Day trip by 'vintage' bus to the Ardingly Transport Fair (with CAMRA-run beer tent), 10am pick-up in Richmond, also Twickenham, Teddington, Kingston, Surbiton, expected cost £10 for transport and Fair admission, for bookings/details contact Social Sec. Ian Winfield (home no. 8977 9643). - **Thu 17** (8pm) Twickenham Beer Festival publicity crawl in Richmond, start at Princes Head, 28 The Green, then incl. (9pm) Sun, 17 Parkshot, (10pm) Blue Anchor, 86 Kew Rd. - **Wed 23** (8pm) Barbecue night. Fox, 39 Church St, Twickenham, with the landlord's home-made sausages. - **Tue 29** (8.30) Branch meeting, Queen Dowager, 49 North La, Teddington.

Website: www.jobin.freemove.co.uk/rhcama1.htm

SOUTH EAST LONDON. Richard Martin
020-8402 0424

June – Mon 2 (8pm) - final Catford Beer Festival meeting. Ashburnham Arms, 25 Ashburnham Gro, Greenwich SE10. - **Tue 10** (8pm) Branch/committee meeting, Bromley Labour Club, H G Wells Centre, St Mark's Rd, Bromley (near Bromley South Station). We are on site at the Catford Beer Festival from **Mon 16 to Sun 22** June - volunteers still wanted to help out - please call Roz Cox on 020 8697 6939. Festival open Wed 18 to Sat 21 June.

July – Sat 5 (7.30) Social, Royal Oak, Tabard St SE1. - **Wed 16** (8pm) Branch/committee meeting and Catford Beer Festival post mortem, Ashburnham Arms, 25 Ashburnham Gro, Greenwich SE10.

Website: www.selcamra.org.uk

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

June – Thu 5 (8.30) Branch London Pub of the Year Presentation and Soc, Britannia, 1 Church Rd, Barking - **Mon 9-Sat 14** Thurrock Beer Festival, Thurrock Civic Hall, Blackshots Lane, Grays. Open Mon to Fri lunchtime - noon to 3:00, evening - 6pm to 11pm. Sat all day noon to 11pm (admission charges when entertainment - free admission for CAMRA members). For further details see Branch website.) - **Wed 18** (8.30) Out of area social (during pub beer festival), White Hart, Swan La, Margaretting Tye (OS: TL684011) - **Fri 27** (8.30) Social (during pub beer festival), Theobald Arms, 141 Argent St/King's Walk, Grays.

July – Sat 5 (12noon) "Sunny Social", Brave Nelson, 138 Woodman Rd, Warley - **Tue 8** (leaving at 4pm approx) Brewery Visit, Harveys Brewery, Lewes, East Sussex. Coach from Chadwell Heath, Romford, Upminster & Stanford le Hope. Contact Graham Platt on 020- 8220 0215 - **Thu 10** (8.30) Social (during pub beer festival), White Horse, 173 Cootie Green Rd, Cootie Green (about a mile from A128 Ongar Rd) - **Tue 15** (8.30) Social. Chelmsford Beer Festival, Sport Hall, Anglia Polytechnic University, Chelmsford (For further details see website www.chelmsfordcamra.org.uk) - **Tue 22** (8.30) Out of area social, Molettrap, Tawney Common, Theydon Mount (OS: TL501014) - **Sun 27** (12noon) "Sunny Sunday Social", Viper, Mill Green Road, Mill Green (OS: TL641019) (to be confirmed - see website) - **Thu 31** (8.30) Social, Old White Horse, Ockendon Rd (B186), N Ockendon.

Website: www.swessex.clara.net

SOUTH WEST LONDON. Mark Bravery 020-8540 9183 (H) 020-7438 6565 (W), markbravery@blueyonder.co.uk.

June – Mon 2 (7.30). Open committee meeting, Jolly Gardeners, 268 Merton Rd, Wandsworth SW18. - **Sat 21** Wandle Wobble (crawl along the River Wandle, from Carshalton to Wandsworth). Meet (11.30-12noon) Greyhound (Swan bar), 2 High Street, Carshalton. To include (3pm) Goat, Carshalton Road, Mitcham; (5.30) William Morris, Merton Abbey Mills SW19; (8pm) Halfway House, 521 Garratt Lane, Earsfield SW18

July – Sat 12. GBBF publicity crawl. Meet (11.30-12 noon) Alexandra, 33 Wimbledon Hill Road SW19. Late joining point (1.30) Rose & Crown, 55 High Street, Wimbledon Village. - **Tue 15** (7.30). Open committee meeting, Manor Arms, 128 Clapham Manor St, Clapham SW4. Website: www.swlcamra.org Cricket: contact Andy Robinson 020-7403-5566 (W) or 020-8653-8885 (H)

WATFORD & DISTRICT. Andrew Vaughan 01923 230104, watfordcamra@hotmail.com

June – Mon 2 (8pm) Open committee meeting, Estcourt Arms, Watford. - **Sat 21** (2pm) Social. Land of Liberty, Peace and Plenty, Heronsgate (or meet at the car park exit at Chorleywood Tube station at 1.30. - **Tue 24** (8.30) Social. Watford Town and Country Club, Rosslyn Rd, Watford. - **Mon 30**: Open committee meeting, Estcourt Arms.

July – Fri 4 Independents' Day Social in Croxley: (8.30) Fox & Hounds, New Rd; (9.30) Sportsman, Scots Hill. - **Tue 15**: (8.30) London Social. Wenlock Arms, 26 Wenlock Rd, N1 (meeting up 6pm at Head of Steam, Euston). - **Mon 28** Open committee meeting. Estcourt Arms. Website: www.watfordcamra.org.uk

WEST LONDON. Alex Langford 020-7821 8101 (H), westlondoncamra@aol.com

June – Mon 9 (8pm) Quiz night. Carpenters Arms, 12 Seymour Pla, W1 (in the function room upstairs). - **Tue 17** (8pm) Social. Radnor Arms, 247 Warwick Rd, W14. - **Thu 26** (8pm). Social. Royal Exchange, 26 Sale Pla, W2. **July – Sat 12** Fuller's Brewery to Young's Brewery crawl. Meet (2pm) Mawson Arms, 110 Chiswick La StH, W4. - **Mon 14** (8pm). Quiz night. Carpenters Arms, 12 Seymour Pla. - **Thu 31** (8pm) Branch meeting. Victoria, 10a Strathearn Pla, W2.

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

June – Thu 5 (8pm) Two-pub Social. Preston, Preston Rd, North Wembley then Windermere, Windermere Ave, Sth Kenton. - **Wed 11** (8.30) Branch meeting. Royal Oak, Peel Rd, Wealdstone. - **Thu 19** (8pm) Southall two-pub social. Red Lion, High St, and Conservative & Unionist Club, Fairlawn. - **Wed 25** (8pm) Joint social with Slough, Windsor & Maidenhead. Nine Stiles, Newtown Rd, New Denham; Pipemakers Arms, St John's Rd and Load of Hay, Villier St, both Uxbridge (approx 1 pub every hour)

July – Tue 1 (8pm) Pinner two-pub social. Oddfellows Arms, Maxwell La, and Queen's Head, High St. - **Wed 9** (8.30) Branch meeting. Duke of York, Steyne Rd, Acton. - **Thu 17** (8pm) Pub of the Year Presentation. Red Lion, St. Mary's Rd, Ealing. - **Wed 23** (8.30) Social.Village Inn, Rayners Lane. - **Thu 31** (8pm) London Drinker distribution. Magpie & Crown, High St, Brentford (pick-up) then Fox, Green La, Hanwell (drop-off).

Electronic copy deadline for the August/September edition: 9th July 2003. Please send entries to geoff@coherent-tech.co.uk.

CASK MARQUE UPDATE

Changes notified to CAMRA since the comprehensive list of Cask Marque pubs and clubs in Greater London was published in the April/May 2003 edition of London Drinker are listed below.

ADDITIONS

CENTRAL

EC3, CHAMBERLAIN, 130-135 Minories. Fuller. (U164)

W1(F), JACK HORNER, 236 Tottenham Court Rd. Fuller. (U99, U101)

W1(May), SHEPHERDS TAVERN, 50 Hertford St. Scottish & Newcastle. (W40, U90, U95, U106)

WC2, GEORGE IV, 28 Portugal St. Mitchells & Butlers. (W54)

EAST

E14, WATERMANS ARMS, 1 Glenaffric Ave. Punch. (E149, U167)

SOUTH EAST

CROYDON, MILAN BAR, Unit C, Grants Centre, 14-32 High St. Wetherspoon (Lloyds No 1). (U169)

SOUTH WEST

SW4, ROYAL OAK, 8/10 Clapham High St. Unique. (SW60, U167)

KINGSTON, NEWT & FERRET, 44 Farfield South. Hall & Woodhouse. (SW143)

WEST

W4, CITY BARGE, 27 Strand on the Green. Scottish & Newcastle. (W68, U94, U107)

W6, AUTUMN HOUSE, 135 King St. Wizard, formerly PENNY FARTHING. (W76, U166, U167, U168)

ISLEWORTH, LONDON APPRENTICE, 62 Church St. Scottish & Newcastle. (W131, U107)

Over 2,300 licensees have the Cask Marque award. The beer in their outlets has been independently inspected for beer quality.

Visit the Cask Marque Website

www.cask-marque.co.uk

and download a regional guide.

Why not visit a brewery?

www.visitabrewery.co.uk

Cask Marque - for the licensee who serves the 'perfect pint' of cask beer.

The Cask Marque Trust
Seedbed Centre, Severalls Park,
Colchester,
Essex CO4 9HT
Tel: 01206 752212



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/

June - Wed 4 (7pm) Monthly social. King's Arms (upstairs bar), 23 Poland St, W1 (020-7734 5907).

Wed 18 (6pm) Royal Oak, Tabard St, Borough: to eat

(big portions), Harvey's pub, then Fort, 131 Grange Rd, SE1 (020-7237 7742). Don't arrive early as it opens at 8pm. Usually has a Young's beer. This is cruise in the dark night, don't wear dark glasses.

July - Wed 2 (7pm) Monthly social. King's Arms (upstairs bar), 23 Poland St, W1.

Thu 17 (7pm) King William IV, Hampstead (020-7435 5747). Courage; Best Bitter & Directors, plus guest, traditional pub, 5 minutes from 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 time we record the opening of another Fox pub in E16 Royal Docks next to the ExCel exhibition centre, and the latest Wetherspoon at Heathrow Airport. Shepherd Neame have acquired a pub in N1 Islington and have reinstated the historic name of the recently acquired original Firkin pub, after 24 years as the Goose & Firkin. Some Hogsheads are becoming 'hog's heads' with a drastic reduction in real ales. The Old Monk estate is gradually finding new owners.

A new CAMRA guide covering WC1 Holborn & Bloomsbury was published by North London Branch in March 2003. It lists only pubs currently

selling real ale. Cross references to WC1 pubs in the new guide will be included in *Capital Pubcheck* as from the next edition of *London Drinker* but for completeness will also continue to refer to the current comprehensive North London and West London guides.

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

W1(S), WALKABOUT, 136 Shaftesbury Ave. No real ale. New Regent Inns Australian theme pub opened in August 2002 in former 'Limelight' club premises, originally a Welsh Presbyterian chapel.

WC1, SOAS STUDENTS UNION BAR, College Building, 10 Thornhaugh St. Theakston: Best Bitter. Basement bar inside building on School of African and Oriental Studies campus with ancient juke box. Included in new Holborn & Bloomsbury guide but precise public access status unclear. Open 11-8.30 (11 Thu) Mon-Fri, closed weekends.

EAST

E16, FOX @ EXCEL, Warehouse 'K', Mace Gateway, Royal Victoria Dock. Fuller: London Pride; Greene King: IPA; Wells: Bombardier. New spacious two storey Free House opened at end of old warehouse block next to the ExCel exhibition building. Sister pub to the Fox @ Stratford, E15. The ground floor bar is approached via an outdoor patio opposite the main ExCel taxi rank. Exposed brickwork, iron pillars, beamed ceiling, wood panelling with raised restaurant area to side. Stairs (and lift) rise to new build extension and first floor bar (no real ale) with large glass windows, exposed

metallic ventilation ducts, blue patterned carpets leading out on to pedestrian bridge/walkway connecting ExCel with Custom House DLR Station. Food, disabled WC. Opens 11-11 Mon-Wed, 11-1am Thu, 11-2am Fri/Sat, 12-10.30 Sun.

NORTH

N1, PACKINGTON ARMS, 125 Packington St. Renamed **AS GOOD AS IT GETS**. Shepherd Neame: Bitter, Spitfire. Acquired by Shepherd Neame from Laurel (formerly Whitbread) as part of a tranche, in 2002. It has been renovated with polished dark wooden flooring, cream and red décor, a mixture of seating, abstract sculptures and classical statuettes. Open all permitted hours. Real ale not always available. (N54)

N1, PRINCE OF WALES, 1A Sudeley St. Adnams: Bitter; Young: Special. Open all permitted hours. (N55)

N14, OAKWOOD TAVERN, 155 Bramley Rd. Courage: Best Bitter. (U168)

N22, BRB @ THE GATE, Station Rd. Fuller: London Pride. Formerly **STARTING GATE**. (N157, U164)

SOUTH EAST

SE3, DWYERS BAR, 137 Lee Rd. No real ale. New Free House/bar in former club premises.

CAPITAL PUBCHECK - UPDATE 171

SE7, FLOYDS, Charlton Athletic Football Ground, Floyd Rd. No real ale. Free House/bar on ground floor, under west stand. Open to general public all permitted hours except during matches.

SOUTH WEST

SW8, BELL, 274 Wandsworth Rd. Reopened and renamed **TURNERS 2**. No real ale. (SW76, U156)

WEST

HEATHROW AIRPORT, Harry Ramsden's (Fish Restaurant), Terminal 1 (Landside). Renamed **SKYLARK**. Boddington: Bitter; Courage: Directors Bitter; Hop Back: Summer Lightning; Shepherd Neame: Spitfire. Converted to the latest Wetherspoon Free House at the airport in late April, being on the balcony above the departure gates. Modern style with cream and red décor. Retains open plan layout with a smoking area confined to the rear third of the bar. Mixture of seating, abstract pictures. Children welcome at all times when eating with accompanying adults. Opens 5am for food (10am for alcohol) to 11pm Mon-Sat, 12-10.30 Sun.

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

EC1, BLUE ANGEL, Torrens St. Renamed **BRB AT THE ARK**, Punch, ex-Taylor Walker, H removed. (U65, U81)

EC1, SPORTSMAN, ex-Whitbread, closed and boarded up and appears to have been sold. (U65, U81)

EC3, CITY MONK, Free House (Old Monk). Closed and appears to have been absorbed into office block basement. (U99, U130)

WC1(Mar), BLACK HORSE, ex-Free House, converted to 'Tapas Room' wine bar and café with 'Providores' restaurant on first floor, and not to shop as previously reported. (W33, U44, U67, U89, U110, U158)

W1(Mar), RISING SUN. Renamed **DUSK**, ex-Taylor Walker, H removed. Sells keg Belgian Aflingen and Dutch Wieckse Witte, on tap. (W36)

WC1, BEDFORD ARMS, Free House, closed and replaced by hotel bar with no bulk beer. Hotel now renamed 'My Hotel'. Delete from pub database. (W45, U108, N18)

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"/>
Under age 26	£9 <input type="checkbox"/>	Date of birth _____		
Unemployed/Disabled	£9 <input type="checkbox"/>			
OAP	£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



WHATEVER
YOU DO,
TAKE PRIDE.



WC1, DUKES HEAD. Renamed **SOLUTION**, Free House, H removed. Separate access from Gt Russell St as well as from hotel lobby. (W46, N22, U108)

WC1, FINNEGANS, Free House, closed and boarded up. Formerly **HANSLER**. (W46, U54, U90, U93, N22, U120)

WC1, GOLDEN LION, ex-Whitbread, no real ale. (W46, N22)

WC1, KINGS HEAD, ex-Bass, no real ale. (W47, U88, U92, N23)

WC1, KINGSLEY HOTEL, Free House, no real ale. (W47, U81, U107, N23)

WC1, MOSKO, S&N, no real ale. Formerly **THREE COMPASSES**. (W51, N31, U153)

WC1, NORTHUMBERLAND ARMS, ex-Watney, no real ale. (W47, N25)

WC1, OPORTO, ex-Bass, no real ale. (W48, N26)

WC1, PERCY ARMS, Free House, no real ale. (W49, U54, U67, N28)

WC1, RECESSION, Free House, closed. Formerly **BLITZ**. (W45, U88, N30)

WC1, SHIP INN, Free House, closed and remains vacant within the Royal National Hotel - future uncertain. (W50, N30)

WC2, FULMAR & FIRKIN. Renamed **PARKER PLACE**, a noisy trendy bar, by Mitchells & Butlers (ex-Six Continents). H removed. Formerly **KINGSWAY TAVERN**. (W54, U54, U82, U151)

EAST

E6, BOLEYN TAVERN, ex-Taylor Walker, H removed. (E103)

E6, DENMARK ARMS, ex-Taylor Walker, H removed. (E104)

NORTH

N22, WOOD GREEN TAVERN, Free House (SFI), closed, future uncertain. Formerly **LITTEN TREE**. (U169)

NORTH WEST

NW3, ALL BAR ONE. Renamed **HEATH STREET**, ex-Bass, H removed. Formerly **Nachos** and originally **NAGS HEAD**. Was for a while a **CAMRA** Investments pub. (N188, U144, U145)

NW3, HORSE & GROOM, ex-Young. Now a wine bar/restaurant named **Opera** after spell as Chinese restaurant. (N186, U157, U165)

SOUTH EAST

SE5, WILLIAM THE FOURTH, ex-Courage, closed and boarded up. (SE63)

SE14, CROWN & ANCHOR, ex-Courage, now converted to Chinese restaurant. (SE126, U166)

SE22, GROVE TAVERN. Renamed **HARVESTER**, H removed. Predominantly a restaurant but small bar area retained for non-eaters. (SE198)

SOUTH WEST

SW2, RED LION, Phoenix Inns, closed and boarded up. (SW53)

SW7, RAT & PARROT. Renamed **BLACK WIDOW**, S&N, H removed and added to the dreadful Eerie Pub Co 'brand' in typical dark style. Formerly **HARRINGTON**. (SW72, U126)

SW10, PITCHER & PIANO, Wolves & Dudley, closed and boarded up. (SW85)

HAM, BREWERY TAP, Mac Taverns, H unused. (SW136)

HAM, WATER GIPSIES, ex-Intrepeneur, closed, future uncertain. (SW137)

WEST

W9, LORD ELGIN, S&N, H removed after makeover. (W83, U107)

HOUNSLOW, EDWARDS. Renamed **BAR TW3**, ex-Bass, H removed. (U128)

HEATHROW AIRPORT, TAP & SPILE, Terminal 1, Enterprise, closed the day before the new Wetherspoon pub opened next door (see above)! Formerly **PILOTS ARMS BAR**. (W120, U65, U126)

TWICKENHAM, ALBANY, Mitchells & Butlers (ex-Six Continents), closed and planning application submitted for conversion to flats. (W150, U55, U67)

TWICKENHAM, RED & PEPPER, ex-Taylor Walker, demolished suddenly with no prior indication. Formerly **CHERRY TREE**. (W150, U47, U98, U158, U170)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC2, OLD MONK, 80 Aldermanbury. -Adnams: Fisherman; -Theakston: Best Bitter; +Worthington: Best Bitter. Now a **Barracuda** pub, ex-Old Monk Pub Co. (U157)

EC3, EASTERN MONK. Renamed **SPRINGBOK BAR**, -beers listed; +Adnams: Bitter, Broadside. Now a Barracuda pub, ex-Old Monk Pub Co since September 2002. (U119)

EC3, HOGSHEAD, 1 America Sq. Now **HOG'S HEAD**, -beers listed; +Caledonian: Deuchars IPA; +Fuller: London Pride. A 'new look' Hog's Head with a drastically reduced range of real ales. (U131)

EC3, OLD MONK, 80 Leadenhall St. -beers listed; +Adnams: Bitter, Seasonal beer; +Brakspear: Bitter. For sale by Administrator disposing of the defunct Old Monk Pub Co's assets. (U119)

EC3, THREE TUNS. Renamed **HENNESSYS** in late 2001, -beers listed except Fuller: London Pride; +Greene King: Morland Old Speckled Hen. (E43)

W1(F) FINNEGANS WAKE. Renamed **FITZROVIA**, -beers listed; +Fuller: London Pride. Irish theme replaced by smart modern décor, brightly lit. Formerly **VALIANT TROOPER**. (W32, U82, U98, U106, U137)

W1(Mar), STOUT FELLOW. Renamed again to **BOK**, still no real ale. Formerly **O'NEILLS**, originally **WALLACE HEAD**. (W36, U63, U93, U119, U158)

W1(May), FIRST & LAST. Reverted to **CLARENCE**, -Draught Bass. Retains Fuller: London Pride. (W38, U142)

W1(May), HOGSHEAD, 11 Dering St. Now **HOG'S HEAD**, -beers listed except Fuller: London Pride; +Caledonian: Deuchars IPA. Formerly **BUNCH OF GRAPES**. (W38, U79, U90, U118, U129)

W1(May), P&P, 1 Dover St. Renamed **NELL'S**, still no real ale. Formerly **PITCHER & PIANO**. (U166)

WC1, CHURCHILLS, -beers listed; +Fuller: London Pride. Real ale apparently not always available, hence not included in new Holborn & Bloomsbury guide. Formerly **THUNDERER**. (W51, N19)

WC1, LA BODEGA WINE BAR. Renamed **CENTRO**, still no real ale. (U101, N23)

WC1, JOHNSTON'S (OF BLOOMSBURY). Renamed **CALLAGHANS**. Irish theme bar, still no real ale. Attached hotel now 'Holiday Inn'. (U109)

WC2, HOGSHEAD, 5 Lisle St. Now **HOG'S HEAD**, -beers listed; +Caledonian: Deuchars IPA; +Fuller: London Pride. (U141)

WC2, HOGSHEAD, 23 Wellington St. Now **HOG'S HEAD**, -beers listed; +Caledonian: Deuchars IPA; +Fuller: London Pride. Formerly **GILBERT & SULLIVAN**. (W54, U53, U85, U147, U150, U161)

EAST

E1, WATER POET. Renamed **SLUG & LETTUCE**, -beers listed; +Wells: Bombardier. Free House acquired by SFI and added to Slug & Lettuce chain. (U106, U108)

E14, BARLEY MOW. Renamed **NARROW STREET (PUB & DINING ROOM)**, -beers listed; +Greene King: IPA. Totally inappropriate makeover of this historic former lock keeper's house in modern style with metallic bar top, paintings and restaurant area to side. Now Spirit Group, ex-Punch. (E142)

DAGENHAM, BEACON, -house beer; +Ansells: Bitter. Only known London pub to retain an Irish Rings board, with a team in the Iona Club Rings League. (X44)

HAVERING ATTE BOWER, ORANGE TREE. Now badged by Mitchells & Butlers (ex-Six Continents) as part of Ember Inns chain. (X68)

NORTH WEST

NW1, HOGSHEAD, 55 Parkway. Now **HOG'S HEAD**, -beers listed except Fuller: London Pride; +Caledonian: Deuchars IPA. (U131)

NW1, PARKWAY BAR. Renamed **NW1 BAR**. (N171)

SOUTH EAST

SE1, GOOSE & FIRKIN. Reverted to **DUKE OF YORK** after 24 years. Tastefully refurbished with cream/red décor, polished floors and picture of the grand old duke replacing the stuffed goose. Features a 'beer menu' offering cask, keg and bottled beers from Shepherd Neame and abroad, together with appropriate dishes (eg Bratwurst and Moules Marinières) The ultimate 'defirkinisation' of David Bruce's very first pub, now owned by Shepherd Neame. (SE19, U159, U166)

SE15, EDINBURGH CASTLE. Renamed **PAGE 2**, a bar/café. (SE135)

SE18, ELEPHANT & CASTLE, -beers listed; +2 guest beers. Market pub, opens 7am-7pm Mon-Sat, 10am-3pm Sun. (SE168)

SE23, HOBGOBLIN. Renamed **HOBS**, a bar/café, still no real ale. Now a Free House, ex-Wychwood. Formerly **PIE & KILDERKIN**. (SE207, U102, U116, U166)

BECKENHAM, FLAT FOOT SAMS. Renamed **BOX (THE)**. Formerly **BECKENHAM** (3SE204, 8K202, U90, U157)

BROMLEY, PARISA. Renamed **SLUG & LETTUCE**, still no real ale, acquired by SFI and added to Slug & Lettuce chain. (U149, U157)

CAPITAL PUBCHECK - UPDATE 171

SOUTH WEST

SW1(W), OLD MONK, 51 Horseferry Rd. Renamed **PUZZLE SW1**, -beers listed except Courage: Directors and Fuller: London Pride; +Courage: Best Bitter. (U150, U169)

SW2, PRINCE OF WALES, -Worthington: Best Bitter; +Draught Bass; +Fuller: London Pride. (SW53)

SW3, RESIDENT. Reverted to **PHOENIX**, -beers listed; +Adnams: Bitter; +Brakspear: Bitter. Now acquired by small Geronimo pub group, ex-S&N. Stylish, comfortable conversion with modern art and subtle lighting. Expensive but good food. (SW58)

SW5, PRINCE OF TECK, -beers listed; +Fuller: London Pride; +Shepherd Neame: Spitfire. Now run by small Larrick Inn pub group, ex-Inntrepreneur, but retaining original name. No food. Open all permitted hours. (SW62)

SW6, MITRE. Renamed **FULHAM MITRE**, -beers listed; +Greene King: IPA; +Marston: Pedigree. Refurbished. (SW69)

SW8, RED STILETTO. Reverted to **STOCKERS**. (SW79)

SW11, BAR ROOM BAR. Renamed **DOVEDALE HOUSE (PUB & DINING ROOM)**, still no real ale, H unused.. (SW87, U125, U155)

SW11, ORIGINAL WOODMAN. Renamed **LE QUECUM**. Now a 'bar and brasserie'. Still no real ale. Retains hanging sign with original name. (SW89)

HAM, HAND & FLOWER, -Marston: Pedigree; +Greene King: IPA; +Young: Bitter. Now run by Unique Pub Co, ex-Corporate Catering. (SW136)

HAM, NEW INN, -beers listed; +Courage: Best Bitter; Directors Bitter; +John Smith: Cask Bitter; +2 guest beers. (SW136)

HAM, ROYAL OAK, -beers listed; +Young: Bitter. (SW137)

PETERSHAM, DYSARTS. Now **DYSART (THE)**. (SW136, U140)

WEST

W4, BOLLO HOUSE. Now simply **BOLLO** and independently run, ex-Greene King. Retains Greene King IPA. Now a 'pub and dining room' gastro pub, and part of small chain. (W69, U94, U98, U117, U156)

CORRECTIONS TO UPDATE 164

NEW PUBS ETC.

EC3, CHAMBERLAIN. Address should read 130-135 Minories.

RICHMOND, LASS OF RICHMOND HILL should read **LASS O' RICHMOND HILL**.

CORRECTION TO UPDATE 167

NEW PUBS ETC.

SW4, ROYAL OAK. Is a Unique tenancy, not a Free House.

CORRECTION TO UPDATE 169

NEW PUBS ETC.

CROYDON, LLOYDS NO 1 BAR (MILAN BAR). Although both names are displayed outside, the pub's proper name appears to be **MILAN BAR**, and so refer to Lloyds No 1 only under description.

CORRECTIONS TO UPDATE 170

OTHER CHANGES ETC.

EC4, BLACK FRIAR. Refs should read (E46, U151)

EC4, LEARNED MONK. Delete reference to full address.

E1, OLD MONK, 32 Leman St. Delete entry. Not acquired by Puzzle Pub Co, remains with Old Monk Pub Co Administrator.

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WIMBLEDON: FROM BOTTOM TO TOP

Home of the world's most prestigious tennis tournament, Wimbledon is known far and wide for several things, none of which include pubs! Setting out to address this problem, we were obliged to countenance the factors affecting our crawl. Wimbledon is a very affluent area and has recently seen the opening a good many new and converted bars and restaurants of varying types. The predominance of so many cafe-bar and trendy eatery type places has left comparatively few traditional pubs in the town itself but these are just the type we have crawled here so be prepared!

We started at the butt-end of Wimbledon's major thoroughfare, the Broadway, in an area now bereft of actual pubs and featuring a derelict former cinema, a large office block and some tatty shops. It's a part of Wimbledon that has seen better days and is far removed from the affluence of the other end of town. One could hardly find a better contrast if one tried.

Our first stop was Jim Thompson's Flaming Wok, one of a number of hideous-looking 'bazaar bars' with bits of furniture and tat hanging around on sale so one can enjoy the last word in kitsch at the same time as one consumes one's char-grilled polenta round with apricot jus. Yes, it's that sort of place folks! It's a place where one would think that anyone asking for real ale would be greeted with either a blank expression or the sort of look that could make you think you have brought in something brown and smelly on your shoe.

On arrival, we attempted to try the Old Speckled Hen but alas, it ran dry and we were forced back on to Tetley Bitter which was in moderate form. The area is also reflected in the high prices charged for the food and assorted types of alcohol, the menu and cocktail list being lengthy ones with plenty of wallet-sapping potential. As the place seemed to be more intent on becoming a junk-shop, we made our excuses and left.

A short walk away (with entrances in both Gladstone and Russell Roads) is the Wibbas Down Inn, allegedly Wetherspoon's second-largest cattle market...er public house in the UK. The site of a former supermarket. It's a vast hangar-like place with two bars that opened

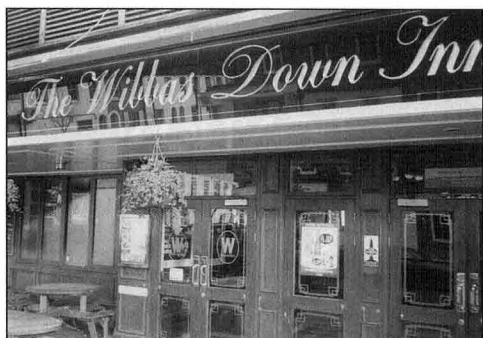
around 1995. The pub recently found itself in the news when it barred an ale-drinking regular who dared to question why the smaller of the two bars no longer sold cask ale. Indeed, on our visit the whole eight-pump beer engine was redundant with a polite notice asking real ale quaffers to go to the other bar!

Wetherspoon's don't seem to herald their support for Britain's micro-breweries as much as they once did and their range on our visit was entirely predictable with the exception of the guest ale, Orkney Raven Ale, which was in good form. By the way, the staff don't know the difference between origins of whisky/whiskey. Anne asked for her usual tippie, a Scotch and American ginger ale, and was offered Jameson's finest! If it wasn't so sad it would be funny...

Around the corner on Hartfield Road is a branch of Yates's. This had taken Wetherspoon's cue and neither of its handpumps had even pumpclips on them. They gave the impression of being redundant so we didn't tarry there.

Just along the road is the Prince of Wales, a large corner-house pub and a former coaching inn. Indeed, it is said to derive its name because our former monarch Edward VII once stopped there. Arguably this pub is one of only a few remaining traditional pubs in the town centre, the rest being gentrified to within an inch of their lives as style overcomes substance in the goldmines of SW19. If it's beer choice you're looking for on a visit, this must be a stop on your route. Owned by S & N and part of their T & J Bernard ale-house chain, the Prince regularly offers up to eight draught ales with not just the regular Theakston's and Courage stuff on either. Both of Young's regular beers make an appearance plus Greene King Abbot and Theakston's Old Peculier, which is only found in T & J Bernard houses locally. Add to this a large selection of foreign bottled beers including two varieties of the infamous Mort Subite from Belgium and you've a veritable beerfest of a place. Unlike almost everywhere else in the town centre, the owners have decided not to renovate and the pub retains a traditional atmosphere with a wide cross-section enjoying the food and drink available.

Crossing the Broadway and passing the rail & tube station, we came to the Hogsheed. Formerly the Hand & Racket and before that a branch of Boot's - Leon remarking that it was the place where his wife sold condoms to the embarrassed! - it's what you'd expect from Whitbread's cask pub concept; bright, clean, young and happily packed with cask ale choice. Going two better than its rival the Prince of Wales around the corner, the Hogsheed possessed no fewer than ten ales and a draught cask cider. The friendly landlady told us that Fuller's London Pride is easily their biggest seller, selling a whopping thirty-six gallons a week!



WIMBLEDON: FROM BOTTOM TO TOP

Leaving the Hogshead and turning right, we're inside The Alexandra within a matter of moments as they're nearly next door to each other. 'The Alex' is a huge place and used to possess several bars but these days it has three sections: a large saloon bar with TV screens for sport which leads through to a smaller non-smoking area and then a small 'public bar' type room. At the back of the main bar is Smart Alex, a spacious and cosmopolitan-feeling wine bar. We hasten to add that Young's cask ales are available in all bars and is in pretty good nick throughout. Built in 1876, it's now a rather difficult to escape the football, particularly since they have put a TV in the no-smoking bar. Peace and quiet (if you ignore the visiting kids) in Smart Alex came at a premium - £2.30 for Ordinary. This bar is the only one in the place to sell draught Hoegaarden

The Alexandra is the last traditional pub until you reach another large Young's house up the hill in the village. The Dog & Fox also sprawls over a large site and includes a big saloon bar, a Chinese restaurant (!) and a wine bar. Al confessed that he once worked at the pub in another life but to say that it has changed a lot is a real understatement. The actual bar counter has been extended and moved more into the room and Young's indulged not only their destructive streak but also their pretentious one and decorated the corning below the ceiling with mottos in various languages. Anne briefly visited Finch's (the wine bar) and remarked upon the seemingly contradictory 'over 18s only' sign outside it and a 'children welcome' one inside! She also commented that it was redolent of 'a McDonald's with wine glasses' and one could see her point. It's a shame that Young's have continued the destruction of their own estate here as there's been an inn on the site since at least 1617 and the present building dates back to 1869. 'The D & F' was also the place where Young's first test-marketed their nitro-keg Ram-Rod Smooth beer some years ago.

We briefly detoured to look in at the Fire Stables (formerly The Castle) a short walk away in Church Road. As is the case with so many of the pubs around Wimbledon, this pub has been established a very long time but bears absolutely no trace of its past, being regularly made-over in order to be shoe-horned into the current vogue of the day. First mentioned as a beer shop in 1745, it merged with the Jolly Butchers next door in 1803. Hardly a pub anymore, it's more like a school canteen for affluent families.

The Castle had an infamous reputation during the 1980s; the sort of reputation that developed from being a place-of-sale for things other than grog, if you get our drift. The present day has seen the back of the naff retro Americana feel it once had and now in with a vengeance is a super-trendy bar with super-expensive grub to boot. Five quid for some cheese and bickies anyone? Just one ale, London Pride, was apparent so we took our leave to visit the next pub on our list, a place where some of the local well-heeled

youth which were busy enjoying themselves...

The Brewery Tap is a tiny place in comparison with its larger neighbour but is well worth a visit. Once a beer retailer dating from 1832, the name Brewery Tap appeared in 1867. Until the Hogshead opened, it was Whitbread's sole presence in the town and village area and suffered neglect because of it. It's now a free, smallish one bar pub with a character all of its own. Bizarre as it may seem, Al remembered that the pub used to have two bars with the smallest public bar he'd ever been in being no larger than a cupboard almost! The place was remodelled slightly some years ago but it still has a cosy feel. Apart from the intrusion caused by the ubiquitous TV sets, one can imagine it to have a great atmosphere when a decent crowd is inside and enjoying the fine ale and conversation.

Five regularly changing ales feature on the bar, with beers from Cottage and Black Sheep appearing on a frequent basis. It's also a regular outlet for mild, which makes it a rarity for the area. The pub is most CAMRA-friendly and also advertises in these very pages. The 'entertainment' during our visit was provided by a group of ebullient ex-public schoolboys, who had been imbibing strong chemical intoxicants like Stella Artois. They had collectively decided that one of their number would look much better with straws in his nose and ears, wearing make-up and possessing the contents of an ashtray on his head...

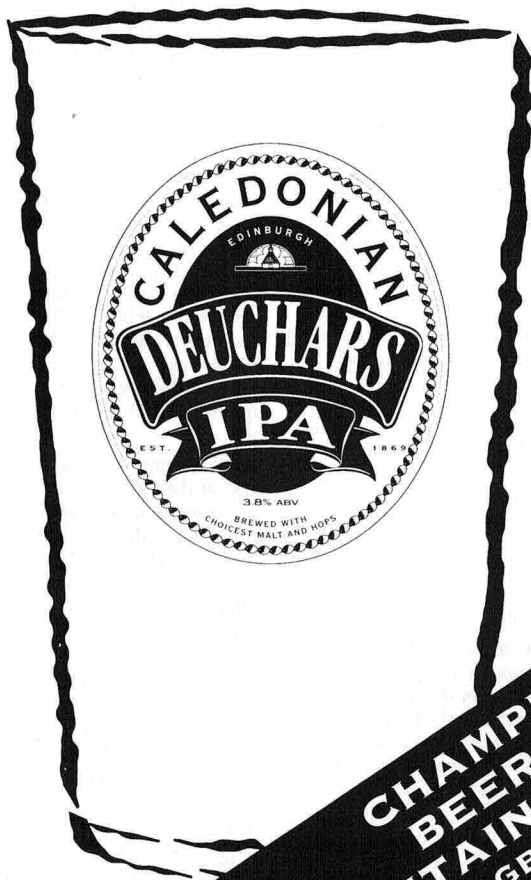
Our final stop was The Rose & Crown just along the road at the far end of the village. Dating from 1659, the former coaching inn is another victim of another Young's less-than-sympathetic renovation regime and it too sprawls over a large area. It's very comfortable and one can't imagine the management tolerating much in the way of rowdy, drunken singing, dancing or any other vibrant behaviour that may constitute anyone actually having a good time and enjoying oneself. As one would expect, both of Young's regular ales are on, with seasonals too.

Overall, the quality and choice of ales on sale in Wimbledon was the major plus point to emerge as we strolled and imbibed. The ales we did find in the pubs we did come across offered very good choice and the value-for-money aspect was about the same as many outer London suburbs.

Ultimately, many of Wimbledon's pubs and bars have become samey with even long-established pubs becoming more cafe-bar like as time goes on. The concept of diversity has resulted in the polarising of establishments here and actual old-fashioned boozers are in a minority. It's an area awash with big money and one can feel the identity and distinction of the pubs in SW19 beginning to ebb away as the big bucks begin to bite...

Anne Wingate, Al Ferrier and Leon Pricci

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CALEDONIAN BREWERY, EDINBURGH

In my article on Clerkenwell pubs in February's London Drinker I featured three pubs in WC1 that had extended licensing hours. Since I wrote the article the Pakenham has got even better by adding a range of Belgian bottled beers. I did say that no games were available but further inspection has revealed that both darts and cribbage are played. However Churchill's now only uses the extended hours if there is sufficient custom to justify it, otherwise they close at 11pm.

I said that I had been advised of several other pubs that were entitled to these extra hours and I have now been able to check. The Blue Lion, 133 Grays Inn Road, is open from 12 noon to 1 am. from Monday to Friday, due to the proximity of the ITN building where most of the staff work late. It is closed at weekends but is available for hire. The pub is run by Greene King and the full range of their beers is available. It is a slightly up-market, city centre pub with a pool table at the back and the normal range of pub food is available. Most of the memorabilia decorating the pub are of a show business nature.

The other pubs are in the Exmouth Market area in EC1 on the other side of the Mount Pleasant complex. On some weekday mornings there is apparently a French market here although I have never been there for this. On the way to the Market I pass the Union in Lloyd Baker Street, WC1 and the Easton in Easton Street WC1. The former is a Victorian style pub with a heavy emphasis on food and wine. However three real ales are available, Courage Directors, Greene King IPA and Fuller's London Pride. The latter, which was formerly called the Queen's Head, is a keg pub with no handpumps.

The Wilmington Arms in Rosebery Avenue, EC1 is a fairly ordinary Greene King pub with IPA and Abbot. The only extension to normal opening hours is an extra hour to midnight on Thursday and Friday. It is a large pub with two separate bar areas and there are two pool tables in the back area. The barmaid has the odd habit of serving halves into a half-lined pint glass.

Further down Rosebery Avenue is O'Hanlon's, where two beers from the O'Hanlons brewery and Young's Winter Warmer and Brakspear's Special are available. Last year it was refurbished in a more modern style and all the rugby memorabilia removed. The pub opens normal licensing hours with no extensions and may close early on a Sunday if there is no trade. They did try opening early for breakfast but failed to attract sufficient custom to make it worthwhile.

Leaving O'Hanlon's brings me into Exmouth Market itself. At the eastern end of the Market was the London Spa, a former Young's and Finch's pub,

now a keg only tapas bar and the Rosebery, now a Pizza Express. Next to the Pizza Express is a Greek restaurant where I notice a poster that apparently says Keg beer gives you strength. However closer inspection reveals that it says Keo beer, Keo being a Greek lager brand sometimes available in Greek and Greek Cypriot restaurants.

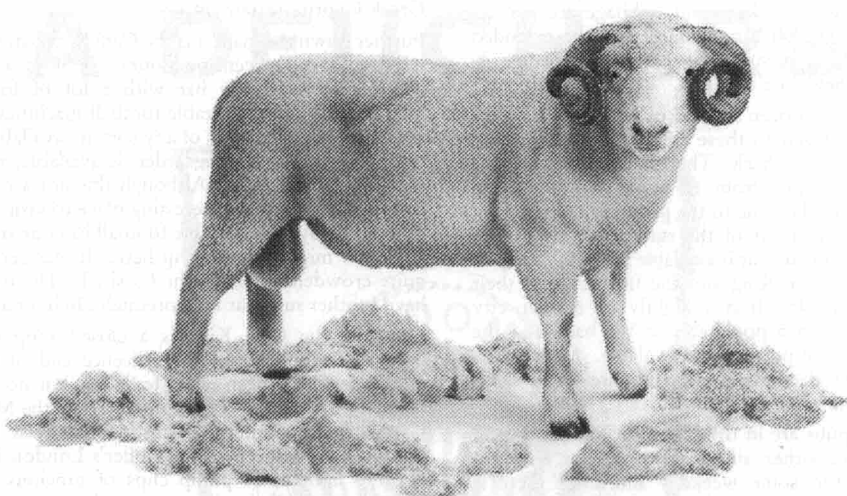
Further down the market is the Café Kick bar, which is open normal licensing hours. This is a basic continental style café bar with a lot of football memorabilia and three table football machines. No real ale or draught beers of any sort are available but bottle-conditioned Hoegaarden is available, served with a slice of lemon. Although this not a real ale establishment it is an interesting place to visit and if you did enjoy playing table football in your student days you might enjoy a trip here. It was certainly quite crowded on the night I visited. The owners have another such bar in Shoreditch High Street, E1.

Opposite the Café Kick is a closed shop called Medcalf. Applications for a licence and planning permission have been made for a bar but no work has started on it yet. Carrying on down the Market I come to the Exmouth Arms, a small basic locals pub with Courage Best and Fuller's London Pride. A large number of pump clips of previous guest beers decorate the bar but no guest beer is currently available. There are a few articles about the pub from local newspapers displayed on the walls. One of these bemoans the fact that of four traditional pubs that were in the market only the Exmouth is left. The others are about the pub's involvement in the annual Market Festival. Although the Exmouth does not open late it does open at 9.30am for breakfast.

Just past the Exmouth is Al's Bar, a modern keg only bar and at the western end of the Market is the Penny Black which closed as a pub over two years ago. The upstairs floors have been converted into flats but nothing has happened to the ground floor yet and it may reopen as a bar. Next to the Penny Black is the Golden Fish Bar, a fish and chip shop that I can recommend if you want something to soak up all the beer you have drunk.

Colin Price

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EPSOM EXPLORED

A February Saturday morning found me in Epsom. It's a bright, but/ biting cold morning and, not having done my homework on bus times, it's actually only about 10.30 am when the bus deposits me in the High Street. Wetherspoons get a fair amount of flak for the McDonaldisation of a lot of their outlets, but they deserve credit for the restoration of the Assembly Rooms at the far end of the High Street

A nice hot mug of coffee at 69p and some interesting photographs and pictures of the assembly rooms in days of old pass away a not unpleasant 20 minutes or so out of the cold, waiting for opening time in the company of mainly elderly locals taking a well earned break from the toils of shopping

Retracing my steps back down the High Street, I am struck by how pleasantly free the centre of Epsom is from those usual High Street 'super-pub' suspects (O'Neills, All Bar One, Slug &

Lettuce etc) that so badly blight places such as Kingston and Guildford (to name but two). Having said that, a Litten Tree is spotted on the corner with Church Street.

But what about the real pubs, I hear you say? My first port of call is The Barley Mow (Fullers), a 2003 GBG listed pub, which is situated off Upper High Street. This is a fine, traditional, one bar pub, but with a number of different drinking areas. The pub has a pleasant country feel to it and the atmosphere is enhanced by some etched and leaded windows and some fine old furniture. The London Pride is only £2.10p and is basically as good as it gets. The pub's a bit chilly - why don't they light the fire? On second thoughts, the barman is walking around in a short sleeved shirt, so perhaps it's me. There is a large garden for outdoor drinking, which seems to have been upgraded from what I remember when I was Fullers Passporting several years ago.

The local Cask Marque leaflet - 'Middlesex & North West Surrey' is on display and The Barley Mow is duly listed therein. I have to say that, whilst I'm all in favour of anything that promotes high quality real ale, the fact that the leaflet does not indicate which beers are available in the particular pubs listed, coupled with the absence of Young's pubs, does tend in my mind to undermine the credibility and usefulness of this particular initiative. I also remain to be convinced that either Marlow (!) or Maidenhead count as being in 'Middlesex & North West Surrey'.

Just round the corner in Church Road is The Railway Guard, a pub that has featured in a number of previous GBGs. The pub sports Whitbread insignia, but don't let that put you off, as it is an enterprising Free House. As well as the ubiquitous London Pride (also £2.10p here) Deuchars IPA, Flowers and Archers were on offer. Charles Wells Bombardier was also advertised, but the pump clip was turned round, so had presumably run out. The Deuchars IPA at £2.25p was in good nick - a very hoppy and fruity pint with a good bitterness to it. There are 4 or 5 televisions dotted around the pub - but not intrusively loud and not detracting from the atmosphere. How much more preferable than the large screen loud offerings that so many pubs go in for, which can totally dominate pubs and render conversation virtually impossible. Some photos are on display, showing the pub in an earlier age advertising 'Mitcham Ales'. My eye is also caught by a framed Daily Mirror cutting that



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EPSOM EXPLORED

tells me that a former pub owner was murdered in the garden in 1986. This is very much a pubby beer-drinkers pub - highly recommended. Oh, and the fires were lit as well

Not too far away in East Street is The Kings Arms (Young's) - the third port of call. This has never been one of my favourite Young's pubs and this visit doesn't change that. There are about a dozen or so locals keenly watching the football in the public bar area of the pub to the left as you enter. The main bar area is up a couple of steps and has a food orientated air to it, but was virtually empty. The Ordinary was only £2.12p and had that rather uninspiring, bitterness-free taste that Ordinary often has in Young's pubs where the beer trade is not great. (Or is it that the beer trade is not great because of the quality?). As a former 135er, it grieves me to say so, but this pub is definitely in third place out of the three visited so far.

It's a bit of a walk now back into the town centre and out on to the south side where The Rising Sun in Heathcote Road is situated. This pub's main claim to fame is that it was the birthplace of SPBW. It is now tied to the Pilgrim Brewery of Reigate whose beers seem to be rarely found these days (at least by me that is!). There were three beers on - Surrey Bitter, Progress and Talisman. The Surrey Bitter had a fruity, hoppy taste to it and is the session beer. The Talisman OG 1049) is a strong reddish-brown malty beer, but it tasted slightly thin for its gravity to me. The pub itself had that typical gastropub type décor, but there was a lively crowd of locals watching the rugby. At the rear of the pub, away from the bar area, are more tables and chairs for the not inconsiderable food trade. As well as the Pilgrim beers, the pub offers a variety of foreign bottled beers - a lager from the Goose Island Beer Co in Chicago seemed particularly popular. A Russian Beer and Food Festival was advertised, due to start on 20 March. A plethora of pot plants in various stages of growth filled the pub window ledges. Overall, this was an enjoyable visit, despite my not being over keen on the décor.

That was the fourth and final visit on this mini pub crawl. Time did not permit me to visit the second GBG listed pub, The Amato in Chalk Lane or The Rifleman (Greene King) near the town centre. They will have to wait - another day, another crawl!

John Bonser

KINGSTON FESTIVAL LOGO DECODED

Seven Saxon kings were crowned in Kingston and the coronation (kings') stone still sits proudly near the Hogsmill. The Kingston and Leatherhead branch of the Campaign for Real Ale aims to have a similar number of beers reflecting a Saxon theme for their festival. The moot will take place on 27th/28th June in the Surrey County Staff Club in Penrhyn Road. There will be at least 40 cooled real ales straight from the barrel available at the event as well as ciders and perries; the staff club bar will also have a range of other drinks.

The three salmon from Kingston's coat of arms always appear in the festival logo, this year they are in Saxon garb. Festival organiser, Phil Clark, a veteran of re-enacting the battle of Maldon, remarks, "I can promise safe passage to any visi-



tors from Danelaw over the river on condition they do not bring any canned lager with them. As the Saxons nearly said 'Wassail, drink real ale'."

ROBIN HOOD OUTLAWED

For the fifth time in a year a planning inspector has rejected plans to demolish and redevelop a pub in the Kingston & Leatherhead branch area, on this occasion the Robin Hood in Kingston Vale. The inspector's report is, however, unhelpful to pub goers as, whilst he considered the building to be valuable and the development unsuitable, he found the public house use to be environmentally detrimental. Gill Baker, Kingston & Leatherhead branch pub preservation officer commented, 'The Sheriff of Nottingham may not be able to develop the castle the way he wanted but the locals have lost their ale house.'

Kingston Council is trying to develop a policy (CS6) to retain pubs where there is no alternative provision, leading the developers, Bewley Homes to make the extraordinary claim that the Robin Hood was not a pub. Whilst rejecting that claim, the inspector found that the community function served by a pub could be met by the local village

hall and buses to other pubs (all over a mile away). The decision is in marked contrast to that by the inspector for the Halfway House (Walton) who considered the pub a vital community asset and lack of alternative licensed premises within half a kilometre detrimental. In the case of the Halfway House the developers resubmitted plans that kept a pub on the site.

Over twenty pubs a week close nationally and almost one a month in the branch area. In 2002 Councillor Derrick Chester voiced his concerns and Councillor Paul Johnson indicated that he would raise the issue with the Mayor of London as well as developing some planning changes locally. Kingston residents are urged to write to the council supporting CS6 and a related change in the Unitary Development Plan (RL3).

Dave Morgan
Publicity Officer, Kingston & Leatherhead
Branch

On Saturday 22 February, during CAMRA National Pubs Week, a small group of Enfield & Barnet Branch members carried out an investigative survey at the Moon Under Water in Enfield. Part of our intention was to do a beer tasting, offering a free sample of three different beers. The Branch had recently purchased its own sampling glasses, little jugs with the CAMRA logo and Enfield & Barnet printed in red. We also had our own plastic jugs for holding beer, and trays to place them on - all pretty well organised. We arrived at about 2.30 and explained what we proposed to do. The staff were extremely helpful - the pub had been forewarned - and even gave us free samples of beer!

The idea had been to get customers over to the table where we were all sitting, offer them free samples, ask for their opinion and answer questions. However, we knew we'd also have to keep an eye on our 'little jugs'; we didn't want any disappearing although we were quite prepared to sell some (a bargain at £2 a time, all sales to CAMRA). So instead, wearing ID cards

advertising our CAMRA membership, we took our free samples, all laid out on trays, to the customers - and wouldn't it be better to offer them to young people?

Before starting, at the suggestion of James, our Membership Secretary, we put a Branch Events list on every table. We watched as the lists were perused, kept or put back. We also did quick tours of the pub to see what people were drinking. It would obviously be preaching to the converted if we offered free beer to real ale drinkers. No, we needed to go up to lager or Guinness drinkers, anyone not drinking real ale, really, but preferably in small groups at tables and also youngsters. It was obvious that several drinkers were students.

It took a little while to decide what beers to offer. In the end we went for Rideleys IPA (3.5%), Titanic Full Steam Ahead (4.4%) and Shepherd Neame Spitfire (4.5%). The golden beer that was on did not seem quite up to scratch and we were disappointed to have no dark beer to offer. Still, three different rows of beer laid out in our little

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ENFIELD ENDEAVOUR

glass jugs. James immediately approached a table of four young women drinking lager or alcopops and offered them samples. He seemed to be getting on well - there was laughter, always a good sign. I went over to see how it was going. All four seemed genuinely interested in trying the three different beers and not one had tried real ale before. Two worked locally and two were students. We told them what real ale was, what the three beers were, where they were brewed and their strengths, having offered the weakest first. Interestingly, the unanimous favourite was Spitfire; all said they would try it again. We then gave them leaflets, told them about CAMRA, young persons' membership, beer festivals and, overall, that CAMRA was fun. They even contacted, on their mobile, a couple of friends who appeared as if from nowhere - if only for something for free! Positive research all the same.

Andy, our Pub Preservation Officer and I then offered free samples to four young women at another table, with very much the same response. We asked them why they like Wetherspoons pubs; was it because they (the pubs!) were cheap. An affirmative 'yes', but they also felt at ease as a group of girls on their own.

Next James and I offered free beer to a group of young male sixth form college students. The guys were slightly more cynical and, possibly, suspicious of CAMRA, not knowing anything about us. However, if you are pleasant, smile and don't take yourself too seriously, you'll soon find

people relax and are very happy to chat. Again, various questions were asked and they were all very keen, on being told what it was and when, to go to the Great British Beer Festival. They also seemed interested in young membership and, again, we left leaflets with them. Once more, Wetherspoons was one of their favourite chains.

It was strange to note that it was harder to break the ice (and not in their drinks) with the older people. They were the ones who generally glared and thought we were intruding, though one elderly chap at the bar said that he'd got one of our membership forms and was going to join. James, Sandie, our Branch Secretary and I chatted to a group of slightly older people whilst Mary, another Branch member, looked after our goods and chattels. Comments were made such as 'CAMRA did all it had to years ago', 'As long as there's a pub I can drink in, have a vag and meet my mates, I don't mind' and 'I've always drunk lager and always will'. We made clear to them that CAMRA is still very much needed; without it there might not be a pub, never mind lager! Amazingly, everyone we chatted to listened to us, and we listened to them in return.

Patience and good humour are all it takes - oh yes, and a few free beers. There's always a chance of a few new faces coming along to our Socials saying 'Hello, I'm a new member. I heard all about you at the Enfield 'Spoons.'

Robin Forshaw-Wilson
Chairman, Enfield & Barnet CAMRA



APRIL'S ANSWERS

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

NUMBER PUZZLES:

1. 9 Days of Lady Jane Grey's Reign
2. 209 Miles is the Length of the River Thames
3. 1 Eye on a Cyclops
4. 16 Going on Seventeen
5. 1024 Bytes in a Kilobyte
6. 3 Legs of Man
7. 88 Keys on a Piano (But then you knew that, didn't you - as I forgot to take away the "missing" letters)
8. 42 is the Answer to the Ultimate Question (to Life, the Universe and Everything)
9. 5 Vowels in the Alphabet
10. 36 is Six Squared

BREWERY ANAGRAMS:

1. TRUSTY BEER
BURY STREET
2. MOUNTIE WONDERS, "KING SANE?"
NORTONMORE AND KINGUSSIE
3. BRING TO FUND
BUNTINGFORD
4. DARING NOUN
GRAND UNION
5. SIR NEWT
WINTER'S
6. OPEN FAITH
FAINT HOPE
7. BRINE HEAD
HEBRIDEAN
8. FACES RAIN
FRANCAISE
9. PAWN PIG
WAPPING
10. HOT ON PRAM
PORT MAHON

5BY4:

Losing FA Cup finalists

1. Watford - 1984
2. Nottingham Forest - 1991
3. Manchester City - 1981
4. Tottenham Hotspur - 1987
5. Everton - 1985
6. Queens Park Rangers - 1982
7. Arsenal - 1980
8. Crystal Palace - 1990
9. Liverpool - 1988
10. Brighton & Hove Albion - 1983

GENERAL KNOWLEDGE:

1. The World famous building whose name translates into English as "The Staircase" is La Scala opera house in Milan

2. The European city which contains art galleries known as The Belvedere (Lower and Upper) and the Kunsthistorisches Museum is Vienna.
3. The Bavarian town where the Passion Play is performed every ten years is Oberammergau.
4. More mundanely (as I said) the art gallery in which you can see Salvador Dali's "Lobster Telephone" is Tate Modern (formerly Bankside Power Station).
5. Leeds is now home to the Royal Armouries
6. And they were previously housed in The Tower of London (The White Tower)
7. We all know that the National Gallery is in Trafalgar Square, but the National Portrait Gallery is just round the corner in Charing Cross Road.
8. The city where you can find the Hermitage Museum is St. Petersburg.
9. Frans Hals' "Laughing Cavalier" can be seen in the Wallace Collection (in Manchester Square - if you want to see it)
10. And finally, the Courtauld Institute Galleries (containing many works by Degas, Monet, Manet, Renoir etc.) are in Somerset House.

REAL ALE AT THIS YEAR'S NORTH WEALD BUS RALLY

Sunday 29th June 2003
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- * Refreshments by Kate's Kitchen
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or phone Roy on 01279 410873**

Well it's that time again; you've reached this page and haven't got anything better to do, otherwise you would be doing it. So find a comfy seat, make sure your glass has plenty in it and prepare to be annoyed and frustrated - but not before we have a minor pearl of wisdom from none other than Mark Twain, writing as long ago as 1887:

All you need in life is ignorance and confidence; then success is sure.

Right that's that out of the way; let's have some number puzzles.

1. 15 STP in C
2. 7 H of R
3. 1960 SOGH in R
4. 3 L of M by IN
5. 10 DC is E to FDF
6. 868 M from LE to JOG
7. 4 P for a W in S
8. 13 S in an O
9. 80 C in a M
10. 9 H in a BBT

For this month's brewery anagrams I have taken five which appear for the first time in the 2003 Good Beer Guide and five that have been around somewhat longer:

1. BEAGLE CART
2. WORD HEALS
3. WIND FLIES
4. RESTS BREW
5. TAM IN THONG
6. SCALY FOLLIES
7. PINING DONGS
8. RENT DEW
9. ANY TRAGIC PUMP
10. HINT OF PEA

By way of a bit of a change I thought I would go a bit historical with 5BY4 this time. All you have to do is match the selection of monarchs below with their length of reign in the second list (You may notice that there are two whose reigns exceed that of our present Queen - to date):

1. Queen Victoria
2. George I
3. William I (The Conqueror)
4. Richard III
5. George III
6. Henry VIII
7. Queen Mary
8. Richard I (The Lionheart)
9. John
10. Queen Elizabeth I

- A. 5 years
- B. 10 years
- C. 63 years
- D. 21 years
- E. 44 years
- F. 17 years

- G. 38 years
- H. 13 years
- I. 59 years
- J. 2 years

And so we come to trivia time. I apologise if you have seen "The World's Simplest Quiz" before - it pops up from time to time, particularly on the Internet. I thought I would take my turn at plagiarising. You might notice one or two trick questions in this little lot:

1. In what country is the Formula One San Marino Grand Prix run?
2. After what kind of creatures are the Canary Islands named?
3. How many years did the Hundred Years War last?
4. What was King George VI's first name?
5. Where do Chinese gooseberries come from?
6. In what month do Russians celebrate the October Revolution?
7. What colour is the purple finch?
8. From which animal is catgut obtained?
9. From what is a camel's hair brush made?
10. What country makes Panama hats?

So there you go then; I'll be back with the answers to this lot and some more cerebral gymnastics next time, provided that the Cheers!

Andy Pirson

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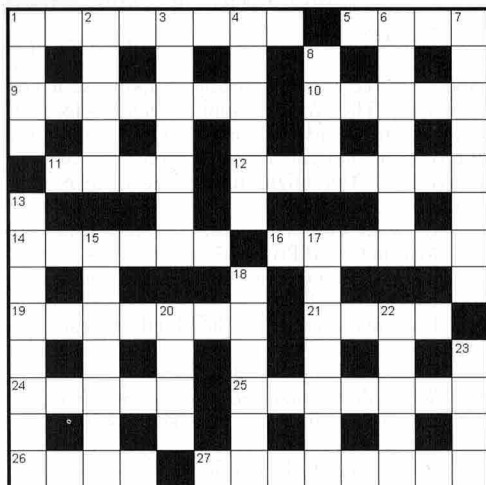
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LONDON DRINKER CROSSWORD

Compiled by DAVE QUINTON

£10 PRIZE TO BE WON



ACROSS

1. They're dry, but it's hard during the shakes. [8]
5. Money is around tree. [4]
9. Very bold but fainted away. [7]
10. Crowd has no right to underwear. [5]
11. Revolutionary run. [4]
12. Outside but not cross forever. [7]
14. Norfolk women? [6]
16. Someone for each male child. [6]
19. In Morecambe & Wise say, it's vague. [7]
21. Starting from inside square, hypotenuse creates angle. [4]
24. Nothing to brag about, being a star. [5]
25. Changing the course of needlework. [7]
26. Girl goes back to eat. [4]
27. Assure me rioting will result in action. [8]

DOWN

1. Double act is dead. [4]
2. Presentation from the Queen. . . [5]
3. . . . given when George 1st went mad. [7]
4. The Yorkshire air is a bind. [6]
6. Jump in while there's plenty. [7]
7. Come down after being drugged in some games. [8]
8. Rather nasty eye infection. [4]
13. Announcement about game being shortened. [8]
15. NUR is well beaten. [7]
17. Carries out belongings. [7]
18. It's still Georgia, say, who embraces you last. [6]
20. Star rejected flower. [4]
22. He's going downhill fast. [5]
23. Times when attendants are beheaded. [4]

Name _____

Address _____

All correct entries received by first post on 23rd July will be entered into a draw for the prize.

Prize winner will be announced in the October London Drinker.

The solution will be given in the August edition.

All entries to be submitted to:

London Drinker Crossword

25 Valens House

Upper Tulse Hill

London SW2 2RX

SOLUTION TO APRIL CROSSWORD



Winner of the prize for the February Crossword:
Pat Andrews, Chingford.

Other correct entries were received from:

Ted Alloway, Mark Antony, Geoff B, Rob Barker, Ben Burfutt, Eddie Carr, Chris Fran & a spotted dog, A.P.Comaish, C.Creasey, Brian Collins, Paul Curson, Robert Day, Richard & Clever Clogs Douthwaite, Chris Ellis, Kathryn Everett, Mike Farrelly, Arthur Fox-Ache, Dudley Freeman, Marion Goodall, Eileen Graves, Paul Gray, J.E.Green, Stuart Guthrie, Tanya Haigh, P.Hall, R.W.Hall, John Harmer, John Heath, Kevin Henriques, Billy Hernon, Graham Hill, William Hill, Sheerluck Holmes, Tom Kemp, Terry Lavell, Pete Large, Mike McHugh, K.I.May, Terry Mellor, Alec Moore, M.J.Moran, Al Mountain, Melville Neill, No Sai Clin, Miss G.Patterson, Postie Gorilla & John-le-Bar, Rod Prince, Des de Protz, Derek Pryce, Liz Richards, Bill Richardson, Geoff S, Bryan Smith, (The real) Billy Sollocks, Nick Stone, Ken Taylor, Bill Thackray, Nigel Titjen, Tony Watkins, Sue Wilson, Martin Weedon, Ian Whiteman, John Williams, J.Williamson, Yak, Peter Yarlett.

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