The Princess Louise, High Holborn (see page 38)
Real character doesn’t happen overnight.
Nor are hidden depths immediately obvious.
But given time, they emerge.

When you’re ready, you’ll find it.
As you will see from the opening section of the News Round-Up column, the tied house system has become news and, as they say in Private Eye, ‘this one will run and run’. I thought that some general comments might be useful to the wider London Drinker readership accordingly. I am sure that there are some readers who are more expert on the subject than I am but, with all due respect, this is not intended for you although your comments are of course welcome.

This is not just an internal trade matter; real ale drinkers are affected by what happens to pubs more than any others. One way or another, the way that the tie works is going to have to change and these are my purely personal thoughts as to how I would like that to happen.

In this debate, one important distinction needs to be made, that between tenanted and managed pubs. With a managed house, the pub is part of the brewery or pubco’s core business and what goes on there is within that context. With tenants, the brewery or pubco has leased the pub long-term to someone who is going to run it as their own business but, importantly, not as a franchise. It is a property deal with add-ons.

What I say below applies to tenancies because this is where the tie has the most detrimental effect but that is not to detract from the merits of pub managers. It is still down to them to make their particular pub work and, often, their efforts to do that are all the more worthy because they don’t get much out of it. Most managers are on relatively low salaries augmented by bonuses that their employers try to find cunning ways of not paying, and managing a failing pub is not the soundest of career paths. A lot of pub managers that I have spoken to over the years have said that their aim is to get their ‘own’ pub. The manager of one recently sold Punch outlet told me that he was glad to be working for a brewery again.

The tie has been with us for as long as I can remember and twenty-five years ago we probably gave it little thought because it was so obvious: a brewery brews beer and owns pubs in order to sell that beer. Although we might have loathed the ‘Big Six’ for their acquisition and closure of smaller rivals, at least they were brewers. By the way, can you name the dreaded Big Six? (answer below). What we did not foresee was the coming of the non-brewing pub-owning company (or pubco). The creation of the pubcos was presented as an attempt to get around the Beer Orders back in the early 1990s but, given that the effect of having to stock one guest real ale can only have been very marginal, I have always believed that this was an excuse. By this time the big brewers were no longer just brewers but parts of conglomerates such as Imperial Group and Grand Metropolitan...
and wanted to get a better return on their supposedly underperforming asset, their pubs. They started to think like property companies.

As regards the brewery tie, I have no objection; indeed, I see advantages to it. CAMRA has never campaigned against the brewery tie; our objection to the Big Six was that they owned three-quarters of the country’s pubs. If small and regional breweries are to survive, they need guaranteed trade. The tied house remains the obvious solution here, especially as the close relationship between brewery and publican quite often creates some of our best pubs.

Where we may have problems is with the bigger brewers such as Greene King and Marstons but perhaps we will have to put up Greene King and Marstons but where we may have problems is with the close relationship between brewery and publican quite often creates some of our best pubs. Where we may have problems is with the bigger brewers such as Greene King and Marstons but perhaps we will have to put up with them for the wider benefits. In any event, if any attempt to control them was introduced, they would most likely just split into smaller companies, as with the Beer Orders. That said, you can always find out who really owns them by following the advice of the Watergate source, Deep Throat – ‘follow the money’.

One area that would need to be looked at is the price at which breweries sell beer to their tenants. Whilst it is not unreasonable for breweries to offer discounts for bulk purchases going to the free trade, you can understand how Greene King tenants felt when Wetherspoons were selling IPA for a price below that at which they could buy it from their own brewery. Price variation must be within reasonable limits. Allowing a guest beer might be an idea; a lot of small breweries already trade between themselves anyway.

I don’t want this to come across as a simplistic notion of, to paraphrase George Orwell, ‘small brewer good, pubco bad’, but I see a significant difference between the merits of ‘vertically integrated’ breweries and the pubcos. I am convinced that the tie should be abolished for pubcos. It strikes me as simply wrong that the same ownership can charge publicans high rents and then restrict them to buying only beer that the pubco supplies and make further profits by charging them substantially more for that beer than they paid for it. I know that the pubcos have to make a profit – all businesses do – but this goes too far. This is not a fair market for either the publican or the customer. It is not normal commercial practice and if a pub tenant has, in effect, bought his or her own business, then they should be able to run it like any other trader. In the end, it must become self-defeating because these tactics only serve to inflate the prices that the publican must charge to stay in business and then comes the risk of pricing customers out of the pubs and going home via the supermarket. Is it a surprise that 38 pubs closed every week in 2008? I should add here that the Government has not helped the situation with duty increases etc.

Also, most people who want to go into the pub trade can only get in by taking a pubco lease and the pubcos protect this position by such tactics as restrictive covenants that stop pubs that they sell outside the trade continuing as pubs. This would also apply to the managers with ambitions mentioned above.

Alas it may not be that easy. There is the major consideration of the European Union competition rules. Whilst we can see an obvious difference, the EU might not. What if we could only abolish the tie overall – for both breweries and pubcos? With no tie at all, all pubs will be at the mercy of the global operations and their heavily discounted, mass-media advertised products. We should remember that they produce 80% of the beer made in this country and have the financial muscle to offer big discounts and various other incentives, and to fund colossal advertising. We could end up with the situation that used to exist in the Republic of Ireland where there were, in theory, no tied houses but, thanks to discount deals and loans for fixtures and fittings etc, most were under the control of Guinness. That might happen to the ex-pubco outlets anyway if the pubco is abolished, although I would hope that CAMRA members would be in there lobbying for choice. It may be that some sort of voluntary agreement to modify the way in which pubcos operate is our best hope but sorry, I cannot feel optimistic about this.

The (understandably) unnamed head of a regional brewery was quoted recently in the Publican as saying, “The beer tie, when done properly, is a franchise. When done badly, it is landlord with a capital ‘L’ and tenant with a small ‘t’.” That about sums it up, let’s enfanchise those who run the pubs that are so important to us. The trade meetings have begun and CAMRA is participating in them. Watch this space and hope...

Tony Hedger

The Big Six – using their London trading names – were Charringtons, Courage, Ind Coope, Scottish & Newcastle, Watney & Truman, and Whitbread.

Advertise in the next LONDON DRINKER. Our advertising rates are as follows:
Whole page £300 (colour); £240 (mono); Half page £180 (colour); £135 (mono); Quarter page £95 (colour); £70 (mono). Phone Peter Tonge now on 020 8300 7693

The final copy date for advertising in our next issue (October/November) is the first of September.
WE'RE BIGGER DOWN BELOW THAN YOU MIGHT THINK

NOW OPEN
7 DAYS A WEEK
Sat & Sun: 12noon - 7pm
Mon - Fri: 12noon - 11pm

◆ Sunday Roast £6.95
  including all the trimmings
◆ Showing all major sporting events on 50” plasma screen
◆ 4 cask ales always on tap
As always
... great beer
... great food
... great events!

Strutton Ground, 61-71 Victoria St
London SW1H 0HW
Tel 020 7233 2248
oldmonkeychange1@btconnect.com
Lizzie Brodie is co-owner and joint brewer, with her brother, James at East London’s new brewery, Brodie’s Beers of Leyton. She observes, “I like to think I bring feminine taste buds to the appreciation of real ale. Hence unusual beers such as a wheat one and a cask-conditioned lager. Interestingly even our 7% ABV porter gets female approval.”

Lizzie’s opinion was warmly endorsed on 28 May by a group of women on a visit to the Brewery by the London Convivium of Slow Food International (SFI), a movement advocating food and drink that is ethically produced and environmentally safe.

SFI representative Georgie Knight says, “SFI is dedicated to protecting and promoting food and drink that is good, clean and fair. We give wholehearted support to local producers like Brodie’s whose exciting beers are authentic, of high quality and made by technologies that respect the environment. It is a small producer providing natural cask-conditioned products and sourcing from regional maltsters and hop farms. It also only distributes in East and Central London – saving on the carbon footprint! I raise my glass to its continuing success.”

James says, “We respect the centuries-old East London traditions of brewing – producing characteristic pale and dark beers. Yet we have modern innovations such as the wheat beer.” Lizzie continues, “We’re more than delighted by the enthusiastic response to our beers. We’d like to pay special tribute to the unwavering support of CAMRA East London and City (ELAC) Branch. We’re also grateful for the support of our near-neighbours, the Leyton Orient Supporters Club. This was CAMRA’s National Club of the Year in 2008 so it’s gratifying that it chooses to stock our beers.”

Lizzie Brodie (far right) pictured at Brodie’s Brewery with four SFI visitors; left to right, Josephine Freeman, Niki Whitmore, Georgie Knight and Mary Richards

London traditions of brewing – producing characteristic pale and dark beers. Yet we have modern innovations such as the wheat beer.” Lizzie continues, “We’re more than delighted by the enthusiastic response to our beers. We’d like to pay special tribute to the unwavering support of CAMRA East London and City (ELAC) Branch. We’re also grateful for the support of our near-neighbours, the Leyton Orient Supporters Club. This was CAMRA’s National Club of the Year in 2008 so it’s gratifying that it chooses to stock our beers.”

Ye Olde Mitre
Ely Court, between Ely Place and Hatton Garden, London EC1N 6SJ
020 7405 4751
CAMRA GOOD BEER GUIDE 2009
East London & City Pub of the Year 2008
Historic and traditional Ale-House
Fullers London Pride, Adnams Broadside & Deuchars IPA always available
Looking forward to seeing you all during the Great British Beer Festival for our Scottish Beer Festival. We’re open Saturday 8th and Sunday 9th of August.
Open 11-11pm Monday to Friday (try our famous toasties)
Nearest tubes: Chancery Lane/Farringdon

More pubs take Sambrook’s
Sambrook’s website now lists 31 pubs as permanent stockists – pubs where you are more likely than not to find Wandle – and a further 19 as guest stockists, as well as two off licences. Permanent stockists now stretch from the Duke of Wellington in Balls Pond Road, Hackney, to the Black Swan at Ockham, south-west of the M25. They include the Betjeman Arms at St Pancras, the Bree Louise near Euston and CAMRA’s 2007 Greater London Pub of the Year, the Bricklayer’s Arms in Putney.

Visit www.sambooksbrewery.co.uk/buying.php to find Wandle at the pub nearest you.
A winning round at The Star Tavern

Answer the five questions below to win seven pints of London Pride - one for you and one each for six of your friends. Fuller's Head Brewer, John Keeling will personally get the round in.

Questions

1. Where does the money from the fortune teller go to?
2. What date was the Birds Eye View of London drawn?
3. What criminal activity was planned in the upstairs bar?
4. What is written above the bar?
5. How many editions of the Good Beer Guide have we featured in?

Email answers to: londondrinker@fullers.co.uk

If you pop into The Star Tavern, Karen, Jason and the team will be standing by, ask them nicely and they may just give you a clue.

The Star Tavern
6 Belgrave Mews West
London SW1X 8HT
Tel: 020 7235 3019
startavern@fullers.co.uk
Pressure on the tie

A report from the House of Commons Business and Enterprise Select Committee (BEC) has called for the tied house system to be investigated by the Competition Commission. They believe that ties between pub companies and licensees lead to an ‘ever-increasing disparity’ between pub and shop prices. They added they were ‘surprised and disappointed’ that the Office of Fair Trading (OFT) had been reluctant to look again at beer tie’s impact since a 2004 study. The pubcos argued in return that they need to have some hold over the running of their pubs in order to make a profit.

There have been claims that firms are using their strong position to impose high rents but are failing to pass on to tenants the discounts that they get on their bulk purchase of beer. The report said: “The failure of the pubcos to pass on the benefit of their discounts to the lessees prevents the lessees from passing on the benefit to the consumer in terms of reduced prices.” It went on to say that the wide disparity between beer prices in pubs and off-licences and supermarkets was undermining the viability of many pubs.

So what next? CAMRA is not in favour of an immediate referral because, as Chief Executive Mike Benner warned, it could take years to resolve. Instead, he has called on the trade to work together in an open and transparent mediation process involving all stakeholders, as proposed by the Association of Licensed Multiple Retailers and the British Beer & Pub Association. It is reported that preliminary meetings have already been held.

CAMRA wants to see a ban on restrictive covenants (see below), the right to a guest real ale, fairer rent negotiations and a fairer share-out of bulk beer purchase discounts. The tie itself should not be totally outlawed because it serves some purpose in preventing the market from being totally dominated by the global conglomerates. CAMRA will still be using its powers to make a ‘super complaint’ to the OFT; one may hope this will serve as a message to the pubcos that they must change voluntarily or be changed by law.

Law and order

Jacqui Smith may have moved on but her successor as Home Secretary, Alan Johnson, who moved from the Department of Health, is carrying on with the mandatory alcohol retailing code. His replacement at Health, former Culture Secretary Andy Burnham, is a supporter of the Home Office’s policy. One ray of hope is that the new Culture Minister, Ben Bradshaw, is reported to be a CAMRA

Brodie’s Birthday Bonanza

Saturday 5th September - 12 noon ‘til late

The East End’s only brewery celebrates its First Anniversary

Choice of 12 Brodie’s Real Ales all day

From 8pm free snacks, free jazz
King William IV
816 High Road, Leyton E10

Easy to get to by bus

Brodie’s Beers are £1.99 a pint
It’s a Birthday Every Day at the King William IV
Belgian Beer Festival

Friday 28th August – Monday 31st August

- Over 15 Belgian Cask Ales
- Over 50 Belgian Bottled Beers
- Ascot Double Trouble, again brewed with the help of The White Horse Staff
- Meantime High Saison in Cask
- Over 25 Belgian Draught Beers in Total
- BBQ and Hog Roast
- Mussels and Chips

Information: 020 7736 2115

1-3 Parsons Green
London
SW6 4UL
www.whitehorsesw6.com
info@whitehorsesw6.com
member and John Grogan, chair of the All-Party Parliamentary Beer Group, says that both Messrs Johnson and Burnham “enjoy the occasional drink and know what a pub looks like”.

Sadly, one of the real ale movement’s staunchest supporters over the years, Sir Nicholas Winterton, is standing down at the forthcoming election. Both Sir Nicholas and fellow MP Lady Ann were also supporters of the anti-pubco group, Fair Pint.

Just a small point from the ever-useful legal column of the *Morning Advertiser*: where a pub serves cider from flagons or other bulk containers, it must still be served, like draught beer, in pints or half-pints. Apparently, some outlets have been using 12-ounce goblets as a marketing device but these are not legal measures.

**Health and welfare**

At their recent annual conference in Liverpool, the British Medical Association voted for a ban on alcohol advertising in the media, as well as supporting the minimum unit pricing policy proposed by the Scottish Parliament. Presenting the motion, Dr Chandra Mohank said that the extension of the policy across the UK would reduce hospital admissions by 100,000 a year and, over a decade, save £1.37 billion. I would be interested to see the calculations behind those figures. The motion was not opposed. Dr Charles Daniels, a member of the GP’s Committee, described it as ‘nanny state politics’.

Interestingly, in the same issue of the *Guardian* there was a report saying that Diageo have launched a campaign to persuade publicans to change over from 25ml to 35ml spirit measures.

**News from Fuller’s**

Fuller’s released their annual results on 6 June and these are covered separately by John Cryne on page 31.

Gale’s Butser has been dropped as a regular beer, to be replaced by Seafarers Ale. Donations from sales will continue to be made to the Seafarers UK charity. Meanwhile, Fuller’s have decided not to renew the management agreement for five Premier Inns outlets which they inherited when they purchased Gales.

Fuller’s pubs in Hampshire are taking part in a Fuller’s 2009 Hampshire Dish of the Year competition as part of this year’s Hampshire Food Festival. The aim is to create new dishes using local produce. Fuller’s Operations Director, Jonathon Swaine said, “Many of our pubs already actively source from local producers. We want to extend this to more pubs across Hampshire and feature local produce on the menu all year around.”

**Young’s news**

Young & Co’s Chief Executive, Stephen Goodyear, has confirmed that the company had a ‘sizeable offer’ for a package of pubs rejected recently but, understandably, would not go into detail. I think that we can guess… Mr Goodyear confirmed that the company still had considerable funds available for expansion but made it clear that they would not pay over the odds for pubs, adding that there was “still caution in the market”.

The company comfortably held its own over the year ended March 2009 with turnover rising 3.2% to £126 million and adjusted pre-tax profit rising by 3.1% to £19.2 million. Even after adjustments against the value of certain pubs, the proposed dividend has increased by 2% to £6.63 per share. Young’s income from its share in the Wells & Young’s brewing operation was £1.9 million. Food sales now make up 26% of total revenue. As regards struggling pubs, Mr Goodyear said that he was confident that his team were on hand to help licensees in trouble but that there needed to be “a degree of self-help evident among our tenants”.

Waggledance has recently reappeared as the current seasonal beer and it will be succeeded by Kew Gold for July and August.

The Pope’s Grotto in Twickenham reopened in June following a major refurbishment and has been renamed the Alexander Pope. It now has a glass atrium with views of the River Thames.

**JDW**

JDW have come to an agreement with Oldham Council about the restrictions that it was proposing – see last issue. They will ‘risk-assess’ any drinks promotions and John Hutson, JDW’s chief executive, said, “By working closely with the local authority and the police, I am confident we can contribute to an improvement in standards in pubs and bars in the town centre”. This has put pressure on the other twenty or so outlets affected also to make a deal with the Council. Given that there was some doubt as to the Council’s legal powers here, some of the other operators in the area may not appreciate JDW breaking ranks like this.

Wetherspoons have opened a second outlet in Burnley, Lancashire – a former Yates house, now called the Boot, in good time to welcome the town’s new visitors from the Premiership.

**Punch**

The best comment on the Punch saga that I have seen to date is a cartoon from the *Guardian*’s business section. A man in a pub with a sign outside saying ‘A Punch Tavern’ is saying to his unhappy looking fellow drinkers, ‘I can’t afford to buy a round but I’ve got enough to buy the pub’.

Here are the latest Punch-outs: Windmill Taverns have acquired the freeholds of two
“LAST ONE BACK GETS THEM IN.”

LIMITED EDITION
Commemorative Glass Available

THE 3rd ASCOT RACECOURSE BEER FESTIVAL
Friday 25th and Saturday 26th September 2009

• Exclusive HALF PRICE admission for CAMRA members – prices from just £4.89 on Friday and £9.79 on Saturday.
• Excellent programme of racing.
• Over 150 real ales, ciders and perries to sample supplied predominantly from local craft brewers. All at £1.25 per half pint and £2.50 per pint. Free tasting notes provided.
• Hot and cold food available all day.
• Gates and Bars open at 11am. Last orders 4.55pm on Friday and 5.30pm on Saturday.
• Live music on both days.
• Free parking or a 7 minute walk from Ascot Railway Station.

To book tickets, call 0870 727 1234
or visit ascot.co.uk quote CAMRA 09.
pubs in Waterloo, well known to ex-GLC types, the Ring and the Kings Arms. The price was reported to be £2.25 million. They had previously been leasing the sites. Shepherd Neame have brought the Windsor Castle in Carshalton and the Ailsa Tavern in St Margarets. Greene King have acquired 11 ‘high quality’ pubs for £30 million. The best known is the Bunch of Grapes, just down from Harrods.

Despite having raised some £200 million through pub sales, Punch still need cash to pay off £215 million in loan notes before December and so have issued more shares worth £375 million. The deal was not well received and the shares were sold at a discount. As is the way of these things, £14 million of the cash raised went immediately in bankers’ fees. Punch shares – £14 at their peak price – closed at £1.04. Chief Executive Giles Thornley is still confident that the company will survive, however, and with an improvement in trading, could be paying a dividend again in 12 to 18 months.

**Pub news**

An example of the restrictive covenant has come my way. It is rumoured that the Jenny Lind in Hampton Hill which recently closed is to be sold by Enterprise with a ‘no draught beer sales’ covenant. Enterprise have at least two other pubs in the area. I am pleased to say that his practice was criticised in the BEC report mentioned above. It said, “We believe it is for the market to decide whether a pub is unviable and not for a pubco to restrict a building’s use”.

Nearby in Richmond, Sir David Attenborough has paid £1 million for the derelict Hole in the Wall pub next to his home. Unfortunately, he has only done this to prevent anyone from developing it and it will become an extension to his house. He will however keep the façade.

**Around the trade**

Encouraging news from the Capital Pub Company, whose 25 pubs include well-known watering holes such as the Anglesea Arms in South Kensington. In the year to March, sales were up 5% to £20 million with profits rising 7% to £2.1 million. This confirms my suspicion that good pubs will survive the current economic crisis.

Hook Norton Brewery has appointed Jonathan Paveley, aged 45, as its Non-Executive Chairman to replace the late Richard Gilchrist. Mr Paveley was commercial director of Punch Taverns for five years, having previously been strategy director at Greene King, where he was responsible for corporate and commercial strategy and
August Bank Holiday
Champions Beer Festival
28th - 31st August
Friday Noon to Monday 11pm
Over 50 Real Ales plus Cider and Perry

Entertainment includes The Good Old Boys. Moveable Feast, Meal Ticket & Robin Bibi. Food on all four days. Check the website for full details

Admission Free
Real Ales & Real Entertainment - A Real Local Pub
Visit our website at www.red-lion.info
The Ailsa Tavern
263 St Margarets Rd, Twickenham TW1 1NJ
020 8892 1633
www.ailsatavern.com

Friendly, relaxed family-run local pub close to the River Thames.
Delicious Mediterranean food menu served daily with the Traditional British Roast served every Sunday.
Enclosed beer garden and excellent transport routes - only 15 minutes walk to both Richmond and Twickenham stations!

INVITATION
You are cordially invited to the official launch of our Shepherd Neame real ale range.
Meet the Master Brewer, sample the wide range of delicious Shepherd Neame ales and find out what makes Britain’s oldest brewer tick!
Date 19th August at 6pm - Free

The Ailsa Tavern - Twickenham’s best kept secret!
purchasing. Hook Norton Managing Director James Clarke said: “This is a fantastic opportunity for us. As a local, family brewer with a national reputation, to have Jonathan’s experience, at a time when others in the brewing and pub industry are struggling, can only be good for the Hook Norton Brewery.” In return, Mr Paveley said: “Hook Norton has a formidable reputation for the excellence of its beers, the loyalty of its staff and the quality of its pubs and the independent business people – the tenants – who are running them”.

Greene King report an upturn in trade in the eight weeks to the end of June. Sales were up 5.2% whilst for their Belhaven operation in Scotland, the increase was 10.2%.

Marstons are following Greene King in raising cash with a rights issue to take advantage of current market weakness. They are looking to raise a total of £176 million in an ‘11 for the price of 10’ share deal to finance the building of large, new food-led outlets (£140 million) and the repayment of some debt (£35 million). This led to a 16% fall in their share value.

Further to the £60.2 million of debt that they purchased in April – see last edition – Heineken have now acquired a further £180 million worth of debts and bonds owed by the Globe Pub Company for an undisclosed sum. Control of the company’s shares remains technically with the Tchenguiz Discretionary Trust but this deal makes Heineken Globe’s biggest creditor and puts them in a very strong position should there be any changes at Globe. Globe’s latest trading update reported that turnover was down by 4.1%.

Global conglomerate AB-InBev have terminated their licence with Australian brewery Lion Nathan for the production and marketing of Castlemaine XXXX in the UK. AB-InBev commented that they “track new products in real commercial terms and against consumer demand and make changes if necessary in order to deliver the best for both our consumers and our customers’ business”. I think that that is marketing-speak for ‘nobody’s drinking the stuff any more’. Perhaps this is an omen for the Ashes?

As one Australian brand disappears, a New Zealand one arrives. The former Hedgehog & Hogshead in Essex Street near the Temple has become Speight’s, selling the beer of the same name. It isn’t real ale but their Old Dark and Gold Medal are said to be quite interesting in their own way.

Also in time for the Ashes comes a special version of Marmite. It is made with Marston’s Pedigree yeast – from the Burton Union possibly? – and
News round-up

is contained in a cricket ball shaped bottle. What next? Coopers Sparkling Vegemite?

Keeping to the English speciality foods theme, Marston’s are holding a competition called ‘Pork Idol’ to find the finest pork scratchings in the West Midlands. First prize is a year’s supply of Banks’s and the winning brand of scratchings. Mind you, I did hear a radio programme a while back which suggested that the majority of scratchings come from one Black Country producer.

Cobras and Eagles

obra, the specialist curry-house beer company created by Lord Bilimoria, has been bought out of administration in a deal arranged by insolvency experts PricewaterhouseCoopers. The business has been sold to a joint venture, the Cobra Brewing Partnership, formed by Coors UK jointly with some of the existing shareholders of Cobra Beer. Lord Bilimoria retains the chair. Creditors are reported to be owed more than £70 million.

Amongst the creditors are the Wells & Young’s Brewery Company. Brewing had been split between the Palm Brewery in Belgium, Camerons in Hartlepool and W&YBC in Bedford. W&YBC, who had brewed Cobra since 1997, halted brewing in May because of unpaid bills, understood to amount to a ‘seven figure’ sum and it is reported that they effectively put Cobra into administration by refusing a Creditors Voluntary Agreement. W&YBC say that the Cobra contract was only a very small proportion of their overall capacity and will look to their credit insurers to recover the loss. Production of the beer will be moved shortly to the Coors plant at Burton-on-Trent.

Westerham Brewery have written to their customers to inform them that their Black Eagle IPA will be renamed Special Pale Ale because Wells and Young’s have asked them to cease using the name because it infringes their rights to Eagle IPA. You would have thought that there was room for some leeway here because the potential for overlap and confusion must be minimal. I can’t help thinking back to the time when the American bank Wells Fargo similarly threatened Charles Wells over their use of that name for a beer. Sad.

Pubs to supermarkets

ollowing on from reports of supermarkets buying pubs to convert to shops, a curious situation has arisen in Carlisle. Tescos have purchased a derelict pub, the Horse & Farrier on Wigton Road, but it is listed, having been built in 1929 for the State Management Scheme brewery (architect: Henry Redfern). A Tesco spokesman said that although they had experience in successfully
Converting listed buildings, they felt that in this case it would not be sympathetic to the building and have put in a planning request to refurbish and reopen the pub and run it as a community local, so long as they can build a new ‘Metro’ outlet on the pub’s bowling green.

Curiously, in another article, it described how successive governments regarded drink as a great social evil and being responsible for the serious crime rate. When was this? The late 18th and early 19th century. Their concern was however mainly around spirits and so heavy duties were imposed under the gloriously-named Tippling Act of 1751. Shortly after, duty was quadrupled to pay for the Napoleonic Wars, but this only led to a growth in illegal distilling.

Like minds

Whenever I can, I always check other magazines for any mention of real ale and I was surprised the other day – on the way to the excellent South Downs Beer Festival at Lewes, as it happens – when my good friend David Paterson handed me a copy of Current Archaeology. They have a regular feature on other specialist societies and this one was on CAMRA. After all, what can be better after a hard day’s digging than a good pint? In particular, they shared CAMRA’s concern about the loss of rural pubs.

You may recall that I mentioned last issue that SIBA had put a limit of 200,000 hectolitres per annum on its membership criteria. This equates to 122,205 barrels or a staggering 35,195,040 pints. It sounds a lot but the threatened Tetleys brewery in Leeds produces 140,000 barrels per annum.

And finally...

Now here’s a challenge... the good folk of Maryborough, Queensland, Australia have regained their world record for the biggest ever pub crawl. 4,567 people visited 13 pubs over a seven hour period, each ‘crawler’ verifying their participation by having a special card stamped at each pub. As CAMRA approaches 100,000 members, surely we can beat that – surprisingly, it is only 50 people per pub per hour.

Mind you, we can do equally odd things. The Sunday Telegraph reports that a record crowd of over 1,000 recently filled the gardens of the 16th Century Bottle Inn in Marshwood near Bridport, Dorset, for the World Nettle Eating Championships. This highly competitive event began more than 20 years ago with just two of the pub’s customers and it

Join John & Heather at

The Brewery Tap

Winner of The Beautiful Beer Gold Award - Cask Marque Force 2008

Three rotating Real Ales (many from micro-breweries)

Fuller’s London Pride and Adnams Bitter permanently and now we always stock mild ale and Aspall’s Suffolk Cider.

- Traditional pub grub, home cooked and served every lunchtime
- Traditional Sunday Roast • Quiz on Mondays from 8.30pm
- Open all permitted hours • Digital juke box • Thursday night - Tapas

68 High Street, Wimbledon Village SW19 (10 minutes walk from Wimbledon station)

020 8947 9331
email: thebrewerytap@hotmail.com
now attracts competitors from places as far away as Australia.

Hardly real ale, I know, but I could not resist this story. At the age of 71, Robin Barr is stepping down as chairman of the Scottish soft drinks firm A G Barr in favour of his daughter Julie, who becomes the fifth generation of the family to run the company. Robin is still however holding on to the secret recipe for Irn-Bru and will call into their Cumbernauld plant once a month personally to mix the 32 ingredients in the 8,000-litre vat. Julie will be given the recipe in due course, he promises…

Excuse this personal indulgence… the Freeminer Brewery in the Forest of Dean has brought out a new beer to mark the return of the 1st Rifles Regiment from duty in Afghanistan. The 4.5 ABV pale ale is called Swift and Bold, after the regiment’s motto. Originally, in its Latin form, celer et audax, this was the motto of the King’s Royal Rifle Corps (60th), my late father’s regiment. The beer will be on sale in some 250 Wetherspoons pubs and I hope that some gets to Winchester, where the KRRC had its depot. It would be nice if there were still some around next May to commemorate the 70th anniversary of the Siege of Calais.

Tony Hedger
St. Albans Beer Festival 2009

30th Sept - 3rd Oct
Alban Arena, St Albans

Over 300 Real Ales plus Ciders, PERRIES & FOREIGN BEERS

Wednesday 30th Sept 5.00pm - 10.30pm £2.50
Thursday 1st Oct 11.00am - 10.30pm £2.50 (£2.00 before 4.00pm)
Friday 2nd Oct 11.00am - 10.30pm £3.00 (£2.00 before 4.00pm)
Saturday 3rd Oct 11.00am - 10.30pm £4.00 (£2.00 before 4.00pm)
CAMRA members free at all times
Ticket Box Office 01727 844488

Saturday Night Live on Stage - The Hamsters

Don't drink and drive. Use the train or bus. NO ONE UNDER THE AGE OF 18 CAN BE ADMITTED

www.stalbansbeerfestival.com Contact: realales@yahoo.com
More than 450 beers and a wide selection of real cider and Perry await thirsty festival-goers this year. Fourteen UK regional beer bars will be serving cask beers from some of our best loved small, micro and family brewers whilst the Bottle-conditioned beer bar will offer some of the best bottled beers from around the world. Other brews from overseas, principally Belgium, the Czech Republic, Germany, Italy, the Netherlands and the USA, will be showcased at the Bières sans frontières bar, which also plays host to the winners of the American cask-conditioned beer competition, judged each year at the Festival. The Real cider and perry bar will have up to 100 different varieties of the UK’s best produce and this year a Bar UnusuALE presents organically produced beers as well as vegetarian and coeliac-friendly brews.

Final judging of the Champion Beer of Britain takes place on Tuesday 4 August. Last year’s overall winner was Alton Pride from the Triple fff brewery. For tutored tastings, beer tutors such as Roger Protz, Jeff Evans, Melissa Cole and Tim Webb return to the Festival to amaze drinkers with their heady knowledge of beer. CAMRA is also offering drinkers the chance to come face to face with brewers in tasting sessions where all the secrets of their favourite tipples are revealed and at an interactive brewing exhibition, Shepherd Neame are this year introducing an novel way of showing consumers how to brew. Guided by staff from Shepherd Neame’s visitor centre, festival-goers will be able to touch, taste and smell the raw ingredients, and learn all about a beer’s journey to the pub bar. There will be plenty of food stands to suit all tastes.

Entertainment will comprise the following:

Chaminade String Quartet – Tuesday 4 August, 7.15 and 9pm
The Acoustic Strawbs – Wednesday 5 August, 1pm and 2.30
Feast of Fiddles – Wednesday 5 August, 7.15 and 9pm
Beatles, Blues and Blue Violin – Thursday 6 August, 1pm and 2.30
Oysterband – Thursday 6 August, 7.15 and 9pm
Peter Knight’s Gigspanner – Friday 7 August, 1pm and 2.30
The Ukulele Orchestra of Great Britain – Friday 7 August, 7.15 and 9pm
Denham Hendon Brass Band – Saturday 8 August, throughout the afternoon.

Opening times
Tuesday 4 August: 5pm to 10.30; Wednesday 5, Thursday 6 and Friday 7: 12noon to 10.30; Saturday 8: 11am to 7pm.

Admission prices
Day Tickets (on the door): £10 (£8 CAMRA members)
Tickets can be purchased from the See Tickets hotline (0844 412 4640) or from the GBBF website at gbbf.camra.org.uk/tickets
Advance Day Tickets: £8 (£6 CAMRA members)
Advance Season Tickets: £23 (£20 CAMRA members)
Tutored Tastings: £12, (£11 CAMRA members)

For further information, visit www.gbbf.org.uk
Croydon & Sutton CAMRA present:

16th Real Ale & Cider Festival

8th – 10th October 2009
Wallington Hall
Stafford Road
Wallington
SM6 9AQ

Over 60 Real Ales,
15 Ciders and Perries
See our website for further details

www.croydoncamra.org.uk

Thursday 8th
Noon – 4pm
4pm – 10.30pm

Friday 9th
Noon – 4pm
4pm – 10.30pm

Saturday 10th
11am – 6pm
Last evening admission 10pm. Right of admission reserved
FOURTH BEXLEY BEER FESTIVAL

After selling out last year and because we were opening all day on Thursday we started this April with 76 firkins (75 different beers), lots of extra cider and 400 bottles of German beer. The dark ale aficionado was well catered for with nine milds and stouts and four porters.

Thornbridge Jaipur was the first to run out, followed by Dorset Coastguard and Marston Moor Honey Rabbit. The favourite by popular vote was the Jaipur with Blackfriars Old Habit second and Westerham’s Audit Ale, Orkney Red Macgregor and Sambrook’s Wandle Ale joint third. More people voted this year than last and 47 different ales received a vote. Perry of the festival was local producer Big Tree from Hartley and Magic Bus, again local in Horton Kirby, came first and second in the Cider awards with Kriekee Bus and Original. Westcroft’s Janet’s Jungle Juice was third.

Many thanks to Sidcup Sports Club for allowing us to run the event, particularly Ian, Jeanie and Robin; Tony at Fuller’s Brewery for sponsorship via the London Porter; co-organiser Paul Simons for the non-controversial logo and Smart T’s for designing and printing the JD Wetherspoons sponsored T-Shirts; Robert Wicks from Westerham Brewery, as always, for the sponsored glasses and excellent beer; and not least to all the CAMRA members from branches far and wide who gave up their free time to help set up, staff and take down this event. Thanks also to Ian and Martin French of F.C. Pipework for the loan of the transportation.

Although we didn’t sell out, from a campaigning point of view it was very successful. History was made as Steve (Two Dinners) Leyfield, well known, respected and damned hard worker on the festival circuit, downed his 10,000th different draught British Real Ale at the festival – Westerham’s Audit Ale.

Alan Boakes

BOOK EARLY FOR WOKING

The 16th Woking Beer Festival will take place on Friday 13th and Saturday 14th November 2009 at Woking Leisure Centre, organised by Surrey/Hants Border CAMRA, Woking Leisure Centre and Woking Borough Council.

The admission price includes a pint lined glass with a commemorative logo and also a festival programme. CAMRA members get a free pint (up to 5% ABV) on presenting their current membership card at the membership stand. At every session there will be a recital on the famous Woking Wurlitzer Organ and there is a live band each evening. Soft drinks and food will be available at all times. A range of brewery and CAMRA products will be on sale as well, with a Tombola to relieve you of your loose change!

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

Volunteer staff should e-mail: wbfstaffing@yahoo.com, complete an online staffing form at: www.thelinehans.me.uk/wbfstaffing or write to: WBF Staffing, 30 Hedgerley Court, Woking, Surrey, GU21 3LY

Peter Broberg

Check the Beer Festivals Calendar and visit the Travel Pages at www.londondrinker.org.uk

The Old Fountain

A pub since 1700 and GBG-listed for the last 3 years.

Fullers London Pride plus 7 different ales rotating and changing daily. Favourite guests include brews from Dark Star, Red Squirrel and Crouch Vale.

See website for current guest ales.

Great hot specials between 12noon and 2.30pm lunchtimes and a different early evening menu.

Terrific choice of hot and cold sandwiches.

Dartboard available for evening matches.

Check out our website www.oldfountain.co.uk

‘Friendly local, just off City Road.’ GBG 2009
TICKETS ON SALE 20/8/09

SIXTEENTH WOKING
BEER FESTIVAL

WOKING LEISURE CENTRE

Friday 13 November 6pm-11pm
Saturday 14 November
11am - 3.30pm and 6pm - 11pm

Over 70 Real Ales PLUS Ciders and Imported Beers,
Live Bands (evening sessions only),
WurliTzer Organ (all sessions), Food.

Tickets sell fast: Each session limited admission by ticket only.
Price £7 in advance
- includes commemorative pint glass and programme.
Special group rates available. Free pint for CAMRA members.
Please Note: Over 18s only.

Tickets available in advance from Woking Leisure Centre, Woking Park
or phone the credit card hotline on 01483 771122 (8am - 9pm) seven days a week.
Please note: There is a £1 per booking surcharge for credit card bookings.
Postal applications to: Woking Leisure Centre, Woking Park, Kingfield Road, Woking,
Surrey GU22 9BA. SAE please, cheques made payable to Woking Borough Council.

For information please telephone
01483 771122 / 01483 720103
www.camrasurrey.org.uk/
www.woking.gov.uk/beerfestival
REAL ALE IS THE PRESCRIPTION FOR PUB SUCCESS

The Dispensary in Aldgate has been selected as the 2009 East London and City Pub of the Year. Co-owner, Annie Smith says, “We pride ourselves on the range and quality of our real ales. We’re ready, for example, to prescribe them as accompaniments to our star-rated meals. There’s a choice from tangy dry pale ales to fruity rich dark beers. They’re just as interesting as wines.”

The 2009 Pub of the Year Award was presented on June 12 to Annie and her partner, Dispensary co-owner, Dave Cambridge, by John Pardoe, Chairman of the East London and City (ELAC) Branch of CAMRA. John observed, “The City of London and the East End have an exceptional abundance of traditional and historic pubs. These districts were, after all, for centuries the richest and most populous parts of Britain. It is an accolade for the Dispensary to be chosen from over 800 well-loved pubs.”

The Dispensary is housed in the Grade II listed former pharmacy of the famous Royal London Hospital in Leman Street. It has been successfully operating as a public house and dining room since 1995.

BEXLEY CAMRA PUB NEWS

Well it’s done it, has won, a decade of wins. Heartly congratulations go to Ray, wife Caterina and son Tony Johnson at the Robin Hood and Little John, Lion Road, Bexleyheath on winning the local CAMRA award for the tenth consecutive year.

The Johnson family have managed this quiet, delightful, little backstreet pub since May 1980 and always have eight well kept real ales on offer including Brain’s Reverend James, Harvey’s Best Bitter, Fuller’s London Pride, Brakspear’s Bitter, a beer or two from Adnams plus a couple of guests from breweries such as Westerham, Sharp’s, Brentwood or Shepherd Neame.

Good home-cooked lunchtime food is available except on Sundays, including Italian dishes which can be eaten at tables made from old Singer sewing machines. The pub makes a point of celebrating Burns Night and St George’s Day and supports CAMRA’s ‘Make May a mild month’. It now goes into the competition for the Greater London Pub of the Year, an award it has won three times.

Again the runner up was the Black Horse in Albert Road, Bexley, another back street local that serves lunchtime food and offers Wells & Young’s Courage Best plus two guest ales. Third was the Crayford Arms, a Shepherd Neame tied house now sporting five handpumps. This has also been selected as Bexley Branch’s Most Improved Pub and a presentation is being made on 12 August.

We would also like to offer our condolences to the family of Len Smith of the Royal Oak (Polly Cleatstairs) who sadly passed away after over fifty years as licensee.

Alan Boakes

CROYDON PUB OF THE YEAR

The Claret Free House in Addiscombe was voted Pub of the Year 2009 for Croydon. The Claret is a truly independent bar just yards from Addiscombe tram stop which has been in the Good Beer Guide continuously for 21 years. The regular beer is Palmers IPA – certificates on the wall point out the vast number of pints sold over the years – and there are five other beers from micro and regional breweries. It has featured on many Croydon Tramlink pub crawls and no doubt will continue to do so.
Bree Louise landlord Craig Douglas (right) receives the North London Branch Pub of the Year award from Branch Chairman, John Cryne at an awards ceremony on 2 June enjoyed by one and all. As well as its large range of real ales, the pub now offers up to eight different ciders and perries, from the box and on pump. The Bree Louise is in Cobourg Street, NW1, near Euston station.

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

- Mild always available
- Liefmans Kriek on draught
- Wide selection of continental bottled beer including Duvel and Chimay
- Function room free to CAMRA members
- Thursday night is Quiz Night
- Jazz piano Sunday afternoons
- Jazz/Blues every Friday and Saturday evening
- Open daily from midday

CAMRA
NORTH LONDON
PUB OF THE YEAR
1995, 1996,
THE MILLENNIUM 2000
AND 2004

26 Wenlock Road
London N1
020 7608 3406
Nearest Tube stations are Old Street (exit 1) and Angel. Wenlock Road is off City Road via Windsor Terrace
http://www.wenlock-arms.co.uk/
Bexley Branch in crisis (1975 – 2009?)

At the AGM of CAMRA Bexley Branch held on Wednesday 17 June, the Branch was unable to elect a committee. Without the support of Members, the Branch will have to wind up. Volunteers are needed for the following committee posts: Secretary, Treasurer, Membership Secretary and Pubs Officer.

An Extraordinary General Meeting has been arranged for Wednesday 9 September at the Crayford Arms, Crayford High Street, Crayford, Kent, DA1 4HH at 8.30pm. At this meeting, if the above posts can not be filled, the Branch will have to be wound up.

What will this mean to the Branch Members?

The biggest and most obvious loss is probably the Bexley Beer Festival, affecting both local members’ enjoyment and CAMRA finances. Second will be the loss of Bexley Pubs from the Good Beer Guide. I will leave individuals to determine what else they might lose.

Please contact the Branch if you are prepared to take on one of the vacant posts. It is vital that all are filled if the Branch is to survive. Please don’t sit back and think someone else will step in – step up to the plate yourselves; others might not.

Contact Martyn Nicholls via email: contacts@camrabexleybranch.org.uk

More news from Croydon & Sutton Branch

Sutton Pub of the Year
Our London Borough of Sutton choice is the Hope in Carshalton. This is a relatively new real ale outlet, which is now a firm favourite with local drinkers. It has held three festivals already this year, and a choice of ales from micro-breweries is always available. Readers will recall the Hope was our Spring Pub of the Season featured in the last edition of London Drinker.

Pub of the Season
Our Summer Pub of the Season is the Half & Half in Croydon. The return of Dark Star Hophead to the premises (formerly the Beer Circus) has been welcomed by local drinkers.

35th Anniversary party
At the beginning of June the Branch celebrated its 35th anniversary at the Glamorgan in East Croydon. This was the venue for the inaugural meeting in 1974 – the branch was then just Croydon and the pub was named the Horse & Groom. A good time was had by all, including those who were at both the events.

Croydon Best Bar None award
Congratulations to the Green Dragon in Croydon which was overall winner of this award. It makes a change for a proper pub selling proper ale, a Good Beer Guide entry and former Croydon Pub of the Year to win one of these council-run awards for health, safety and the wellbeing of customers.

Wallington 2009
The Croydon & Sutton CAMRA Beer and Cider Festival returns to Wallington Hall between Thursday 8 and Saturday 10 October, open from noon to 10.30 on Thursday and Friday, 11am to 6pm on Saturday. We will again concentrate on beers from the South East, many from within 30 miles of the venue.

Local Pubs Week
The branch will be holding a first Local Pubs Week from 8th – 15th November. We look forward to many pubs participating. A few of the pubs will be linked by ‘public transport crawls’ which will be available from pubs and our website.

David Lands

Letters and articles for publication in London Drinker may be submitted online at www.londondrinker.org.uk
WINDSOR BEER & JAZZ FESTIVAL

12 - 16 AUGUST '09

Summer Brews & Blues at the perfect pint-sized summer festival. Music flows from 12.30pm to 10pm on the lazy lawns of Alexandra Gardens with established names & rising stars from the worlds of traditional jazz, funk, Latin & blues. All washed down with the latest summer brews, bottled beers & pub favourites.

Limited tickets available - advance booking essential. Book online at

www.windsorbeerandjazz.com

HAMPTON COURT PALACE BEER & JAZZ FESTIVAL

27 - 31 AUGUST '09

Summer Brews & Blues at the perfect pint-sized summer festival. Music flows from 12.30pm to 10pm on the lazy lawns of Henry’s Tudor Palace with established names & rising stars from the worlds of traditional jazz, funk, Latin & blues. All washed down with the latest summer brews, bottled beers & pub favourites.

www.hamptoncourtbeerandjazz.com

OR BOOK OVER THE PHONE

See tickets 0871 230 5569 or ticketmaster 0844 847 2497

Booking fees apply.
Catch the ‘Bird’

The Nightingale in Balham has been voted 13th best pub in the country by a team from the *Morning Advertiser*, having also won the same paper’s London Community Pub of the Year award, the best marketed pub and best endeavours awards within Young’s, the Wandsworth in Bloom competition, five stars for food hygiene, second place in last year’s ‘Love your local’ competition, the *Publican’s* community pub of the year competition and third place in SW London CAMRA’s Pub of the Year. Barmaid Joanie won the *Publican’s* ‘Proud of our people’ award for June.

Not content with all this, managers Lee and Keris have trained Joel and Aggie who have just won Young’s best newcomers award, and the annual walk this year has raised another £30,000 for local charities. Over 200 people took part and more than 500 were fed at the Nightingale on 450 burgers and 200 sausages. The pub sold over 2,000 pints on the day.

Lee and Keris have just received Cask Masque accreditation for their beer. All their ales were tested in four categories: temperature, appearance, aroma and taste, and scored 56 out of 60.

If you haven’t visited this excellent, regular entry in the Good Beer Guide, my advice is don’t delay any longer. Nearest tube is Clapham South, or catch a G1 bus along Nightingale Lane.

Chris Cobbold

ALE AT AMBERLEY

This year’s beer festival at the Amberley Museum and Heritage Centre near Arundel starts on the evening of Friday 4 September and ends on the afternoon of Sunday 6 September. For more details, visit [www.amberleymuseum.co.uk](http://www.amberleymuseum.co.uk)

Normal price is £9.30 but just show your CAMRA membership card on the Sunday from 2.30pm for free entry, and there’s a Food & Craft fair on as well as all the Museum’s attractions. Festival beers will then be £1.60 a pint with take-away in 20p containers encouraged (to reduce binge drinking!). If you phone 01798 831370 during the morning you can find out how many beers will still be ‘on’. And there are some good pubs to explore in Amberley: [www.AleatAmberley.co.uk](http://www.AleatAmberley.co.uk)
The Star
17 Church Street
Godalming, Surrey
Tel 01483 417717

SURREY’S WORST KEPT SECRET...
...(By us that is!)

We offer probably the best selection of cider & perry in the country - both on draught and by bottle.

We also offer a better and more varied selection of cask ales than most ‘free’ houses.
- Check our ceiling!

Our coffee is freshly ground to order.
Our food is home prepared and reasonably priced.
Our Suntrap Garden is secluded and complements our old-world traditional pub.

We are only 3 minutes from Godalming rail station on the Waterloo/Portsmouth line.

Why not visit and become one of our legion of followers - even if it’s just one of our festivals?

COME AND ENJOY SOME OF OUR T.L.C.

CAMRA Surrey & Sussex Cider Pub of the Year 2008

VISIT OUR WEBSITE www.thestargodalming.co.uk
The Seven Stars

The Seven Stars in Carey Street is not quite the oldest pub in continuous use in London, since that honour goes to the George in the Borough, a tourist-trap now managed by the National Trust.

However, the ‘Stars’ is a remarkable survival, having been built in 1602, whilst Elizabeth I was still reigning, and escaping the devastation of the Great Fire of 1666 because it is so far to the West that it is not actually in the City of London. Its old age shows in the construction and size of the building, being fairly small, with low ceilings, and of a long, narrow shape. There is one bar, running most of the length of the central section, with a small ‘snug’ at the west end and a second small area at the East end, with a through-door to the main bar and a serving-hatch.

At that bar, really excellent beers are sold, at present usually consisting of Adnams and Dark Star breweries’ products. Your author hardly ever gets away from the Dark Star Hophead, which tastes as good there as he has ever known it. They also do excellent food, both at lunchtimes, and in the evening. Which brings me to one of the two negative things about this wonderful establishment – it can get VERY crowded, especially between 5.30 and about 8pm, filling up with lawyers from the Royal Courts of Justice across the road, and from the Inns of Court.

However, the local legal connection gives rise to some of the decorations – stills and advertising posters from various films featuring ‘the Law’.

The most notable thing about the Stars, apart from its age, is its ‘management’ – Tom Paine, a large black cat, who sometimes wears a white ruff and who is keenly interested in the local pigeon population!

The other, largely unknown peculiarity of this place is the origin of its name. Originally it was called either the ‘Stars of the Seven Provinces’ or the ‘Seven Provinces’ because, at the time it was built and opened, the newly independent Netherlands and Britain were at war with Spain and, of course, the Embankment not having been built at that time, the Thames was considerably wider. The Seven Stars was then the pub where the Dutch visitors to London were prone to repair first for a drink.

There is one other drawback to this otherwise superb alehouse, partly as a result of its age. The toilets are at the top of a narrow and vertiginous staircase, that makes even Amsterdam ones look wide and safe!

But, unlike many other drinking establishments in that part of the world, it is open seven days a week and, on a hot day, I can guarantee that the Hophead will cure your drying-up disease.

Greg Tingey
Fullers report solid results

It’s an early start, but someone’s got to do it as a bunch of trade reporters gathered at the Counting House in Cornhill at 9.30am for the presentation of Fuller’s results for the year ended 28 March 2009.

Fronted by an able foursome comprising Chairman Michael Turner, Finance Director James Douglas, Inns Director Simon Emeny and Brewing Director John Roberts, it was a story of a strong performance in a difficult year.

While revenue rose by 3%, profit before tax was down by a relatively small 1%, which the company saw as a good outturn given the tough market conditions. Very broadly a 5% fall in profit on the pubs side, due in the main to escalating costs such as energy, was balanced by a 4% increase in profit from brewing together with a saving on central costs.

One of the main items of interest to beer drinkers in London was the recent trail of pub acquisitions which, by the time of the presentation, has seen the total number of pubs and hotels increase to 366. These ‘trophy’ acquisitions (three from M&B, seven from Punch) have been reported in previous editions of London Drinker.

In pubs, the growth in ‘wet’ revenue, i.e. sales from drinks, was led by cask ale, which was great to hear. More of the growth on the brewing side came from sales to external customers although, overall, own beer volumes were broadly level at 215,000 barrels. However, in a market that has seen total ale sales fall by 8%, Fuller’s performance was well ahead of the industry average and, in that total, London Pride has continued to increase market share.

Post year-end, like for like sales have grown by 1.8% in the nine weeks ended 30 May and, with the new pubs said to be integrated and performing well, the company stands well positioned if, in view of the economic situation, understandably cautious for the future.

John Cryne
CAMRA/Fuller’s Brewery Liaison Officer

Meantime cask covers all the bases

After nearly 10 years of focusing on brewery conditioned and bottled beers, Meantime Brewing have finally taken the plunge and entered the cask ale market. London Pale Ale, 4.3% ABV, is the first Meantime beer to be continuously available in cask fashion.

Being Meantime, however, this is not a straightforward cask ale. All Meantime beers are always subject to at least 28 days brewery conditioning and Cask London Pale Ale is no different. So, unlike most cask ales, which are young beers by historic brewing standards, London Pale Ale is fully matured before it is racked and then reconditioned in cask.

This maturation period also gives Meantime’s brewers extra opportunities to achieve depth of hop character in the beer. They aroma hop using a traditional German technique at first runnings (Goldings); bitter hop at the start of the boil (Cascade); late hop through the whirlpool (Cluster) dry hop in the fermenter (Cascade) and again in the maturation vessel using the Meantime ‘Hop Alien’, a specially patented device for very late aroma hoping of finished beer (Cascade and Willamette). Finally, they add an additional dry-hopping into cask (Willamette).

Meantime founder and brewmaster, Alastair Hook explains, “American hops are used alongside traditional English varieties for two reasons: firstly, because we know that Californian hops were frequently used in English IPAs of the nineteenth century; secondly, by way of acknowledgement of the huge contribution that American brewers have made to the preservation and renaissance of the Pale Ale style.” Elaborating on Meantime’s decision to enter the cask market Alastair said, “A number of changes in the market have shown us that the time is now right for Meantime to add cask to its portfolio. Until recently there was very little free trade in London. This is changing. The SIBA Direct Delivery Scheme, the changing attitudes of pub companies, plus the sale of pubs are all helping by bringing a broader range of beers to the consumer. In addition Young’s shameful abandonment of London and Londoners has created a space for beers with genuine London provenance. Finally, Meantime has worked hard to create a reputation for beers of exceptional quality and is determined to fill any available gaps in the market.”
GREAT ALES FROM

- QUALITY REAL ALES
- OVER 600 REGIONAL ALES SOLD NATIONALLY
- WE’RE BRITAIN’S NO.1 SUPPORTER OF MICRO
- RECOMMEND AN ALE, IF THERE IS SOMETHING WHICH YOU’D LIKE TO TRY

wetherspoon
If you are planning to take a left at Gretna and head along the A75 to the West coast, then be sure to take with you the Real Ale Pub Guide to Ayrshire and Wigtownshire (£2.50). This comprehensive guide lists all 57 known real ale outlets from the Rhins of Galloway (no, I had to look it up too) in the south up to Largs in the north including the Isle of Arran.

Each pub has a full page description, including generous use of photos, and I wonder how long it took editor Graeme Watt to concoct a different newspaper-style headline for each of them! Addresses, websites where applicable, opening times and facilities are clearly set out, including seasonal periods when real ale might not be available, together with features on local breweries, Arran and Windie Goat.

There is good supplementary information on CAMRA to draw non-members into using the membership form but I would have appreciated two additional things – an overall map of the area pinpointing the outlets and more information on public transport, even if it was just that public transport does not serve the area well!

In contrast, the full colour production from Norwich and Norfolk CAMRA, Real Ale Walks in Norfolk (£5.99) tries to help get the visitor to the starting point of its 11 country walks by public transport, where possible! And each walk is supported by a map to get you around.

Together with the seven walks covering Norwich, this guide follows a slightly different path than Ayrshire’s, being selective. Like a number of Branches, they have concluded that a comprehensive real ale guide to the whole Branch area is no longer feasible to produce. A walking guide therefore represents a sensible means of presenting a selection of pubs while taking visitors to different areas which are places to visit in their own right.

As with Ayrshire, there’s a page listing useful websites and I wonder if it is for this reason that compiler Warren Wordsworth has been a bit skimpy in presenting more information on CAMRA. For in that respect there is little to draw the non-member in and perhaps use the membership form that’s included. It might also have been useful to have had a map of Norwich overlain with all seven walks so that one could see how they fit together.

That aside, it’s an excellent read; beautifully presented with good use of colour, particularly to break up the text, attractive headers and footers, photographs of the pubs and places of interest covered in the text to make the walk is more than just a pub crawl. There’s a comprehensive local breweries section and I am sure Fuller’s are proud to be listed first. You’ll have to buy a copy to follow the reason why! For good measure, it also takes in two railways: the North Norfolk and Bure Valley.

The great thing about these guides is they made me want to visit parts of this country that I don’t know a great deal about. In that they are both worthy companions for your summer holidays.

The Norfolk Guide can be purchased through CAMRA in the local guides section at http://shop.camra.org.uk/ For the Ayrshire Guide, contact the author: camrapr@smallworldmail.co.uk

John Cryne
WOODIES FREEHOUSE
Thetford Road, NEW MALDEN, Surrey KT3 5DX

5th ANNUAL
BEER FESTIVAL & GALA WEEKEND
Fri 21st to Sun 23rd August

Free Entry - 50 REAL ALES plus Ciders
Souvenir glasses and ‘T’ shirts available
Lunch menu, Sunday carvery and all day BBQ
Live music, charity stalls, and displays

See www.woodiesfreehouse.co.uk or phone 020 8949 5824
Craft Cider Making

As a small scale hobby cider maker I have a few books on the subject and I was eager to see what this new book offered. Making cider is simple thing? Press apples, ferment juice - hey presto cider! Well it is a bit more involved and so some guidance is required. Andrew Lea has a long background on cider making and apple research, winning prizes for his cider at competitions, so that he is well versed to produce such a book.

He starts off with a short history of cider, giving a definition of cider and explaining the law, then sets out requirements for cider making, detailing equipment and types of apples. A good account on apples and their cultivation, including locating, planting and management - useful if you are thinking of setting up an orchard yourself - precedes the detail of milling pressing the fruit, looking after the juice, yeast and its role in fermentation, techniques for fermenting and racking, then finally maturing and bottling.

‘Customising your cider’ then covers how to make sparkling cider, sweet cider without refermenting, and the Keeving process, an alternative method of processing the juice. Importantly next is a good chapter ‘When things go wrong’ – yes, they do sometimes, you are dealing with a food product – that is well detailed in how to check and fix, invaluable for ensuring a good product.

The final chapter deals with preserving apple juice pasteurisation, making cider vinegar and perry. At the back there is good section covering addresses, other books and contacts.

Regarding equipment, I was slightly disappointed that there is not much information for the first time DIY cider maker on any equipment that could be homemade. But I found this book easy to read, with plenty of detail but without getting too bogged down in unwanted technical waffle; the author, being a retired food biochemist, certainly gives the reader the benefit of his professional knowledge through the book. It may be aimed more at the larger scale craft cider maker than the very small DIY-er, but nonetheless there is a great deal of information packed in and it is well recommended to anyone who wants to make cider.

Autumn is coming along and apples will be ready for harvest. So if you fancy making some of your own, then get reading this book.


Ian White

Gateway to Kent for real ale fans

Over the past year, volunteers from the Maidstone, West Kent and Gravesend & Darent Valley branches of CAMRA have teamed up to produce the Gateway to Kent Pub Guide, detailing nearly 500 pubs in Maidstone, Sevenoaks, Tonbridge, Tunbridge Wells and surrounding villages extending from Cudham, Downe and Pratt’s Bottom on the south-eastern fringe of Greater London as far as Sandhurst, Warren Street, Leeds and Eccles (West and Mid-Kent have many place names better known elsewhere!)

The new pocket size 176-page guide – the first to cover the area since 1999 – lists all licensed premises in the Guide area, conveniently shown on a map that folds out from the inside back cover. Details of real ales and ciders sold, opening hours, food and facilities, as well as descriptions of each pub, are complemented by 100 photographs of the best pubs, with full colour throughout. There are articles on real ale styles, bygone and current Kent breweries, walking, cycling, and recommended pubs close to tourist attractions. Public transport is heavily promoted, through sponsorship from bus operator Arriva. Maps of the main towns are also included.

Jeff Tucker, Chairman of Maidstone and Mid-Kent CAMRA and a member of the guide production team said, “A guide to real ale pubs in the area was long overdue. Through the hard work of branch members, we’ve managed to produce a comprehensive publication that we are sure will become an invaluable aid to discovering some of the best beers and pubs locally.”

Priced just £4.99, the Gateway to Kent Pub Guide can be purchased in local pubs, bookshops and other outlets. It is also available by post at £6.49 inc. P&P from: Gateway Guide, 251A Upper Grosvenor Rd, Tunbridge Wells, TN1 2EJ. Cheques payable to ‘Gateway Guide’.
Hops and Glory

by Pete Brown

Or how Barry, his sibling Kevin and Oscar the Oyster travelled the world to see if they could brew and transport a batch of India Pale Ale from Burton on Trent to India. And, if so, just what would it taste like?

For the answers to these questions, you are going to need to invest in Brown’s latest opus which is an account of his crazy idea, unsurprisingly conceived over a glass or two of beer, to recreate the nineteenth century journey that took beer across the seas to lubricate the throats of the Anglo-Indians.

Brown takes that voyage himself using a combination of narrow boat, aeroplane (not a mode closely associated with the original transportation of people and beer to India!), cruise ship, tall ship, container vessel and finally train. He visits some of the less exotic parts of the world such as the Cape Verde Islands, Bandar Abbas and dodgy seaports in Brazil, where he learns that even sludge, if it’s not watered down, can make money.

Interspersed with the account of the voyage is a fascinating history of India and the British therein, including details about the East India Company (who it seems taught Enron everything they knew and a lot which even they found too dubious to use) and the role of alcohol in the colonisation of that huge country.

Unsurprisingly, there’s also a potted history of beer and brewing, specifically to explain the rise (and fall) of the pale ale brewers of Burton, albeit themselves being preceded in the India export trade by a certain George Hodgson of East London. But Brown does not just restrict himself to beer: there’s a lovely little side-piece on Madeira, which made me want to open a bottle of Malvazia, if only I’d had one to hand.

At one point, I did find the account of the journey becoming a bit of an ordeal, as Brown did himself; almost becalmed I would say, which, as he was in the ocean area known as the Doldrums at the time, was perhaps not unexpected. But it picked up again.

At 450 pages this is a meaty tome and gives good value as Brown is both an engaging and a witty writer, creating an entertaining work combining travelogue with a decent bit of historical context. It contains a number of beer facts which I will find useful to have at my elbow and is a more than welcome addition to his body of work.

Hops and Glory is printed by Pan Macmillan and is currently available in hardback with a jacket price of £14.99. If you want a flavour of his style before buying, visit http://petebrown.blogspot.com/

John Cryne

Sharon and the team would like to invite you all to their
SECOND ANNUAL BEER FESTIVAL
September 25th to 28th
AT ROSE’S
47-49 Hare Street, Woolwich
SE18 6NE Tel: 020 8854 1538

Selection of up to 10 ales and cider
Relaxed and friendly
Hot food available on request

20% DISCOUNT FOR CAMRA MEMBERS

We look forward to seeing you there
The Princess takes a bow

To the best of my knowledge, it has been many years since a London pub was a winner in CAMRA's Pub Design Awards, run in association with English Heritage and the Victorian Society. Well, that wait is now over as Sam Smith’s Princess Louise, in High Holborn, WC1 was declared joint winner in the 2008 Best Refurbishment category.

And what better place could there have been for the Awards presentation on 29 June? Certainly a no-brainer for organisers Jane Jephcote and Geoff Brandwood as various CAMRA folk, designers, architects and pub owners gathered on a very hot day in Holborn to congratulate the winners. With regard to the Princess Louise, the judges said, ‘This renowned Sam Smith’s pub has undergone a comprehensive redesign which has seen the reintroduction of the original, multi-bar layout, complete with bar doors and snob screens. This has made what was already an interesting and worthy pub even more of a pub goers’ icon. After a six-month closure, this celebrated landmark has reopened in a guise which reflects both its incarnation of over a century ago and the modern customer’s wish to drink and chat in a cozy, quiet and private environment. This is one instance in which gilding the lily can actually improve the subject.’

Only four pubs were singled out by the judges. In the ‘Refurbished’ category, the other joint winner was the Castle Inn, Bradford on Avon, Wiltshire. Meanwhile, the White Horse, Overton on Dee, Wrexham, was highly commended in the category for its outstanding work. In the ‘New Build’ category, Zero Degrees, Reading, Berkshire, was the overall winner. This follows a similar award for their Bristol pub a few years ago.

No awards were presented this year in the English Heritage Conservation Award, Conversion to Pub Use, or CAMRA’s Joe Goodwin Award categories. The judges agreed that the lack of strong entries in this year’s competition was a worrying reflection of the ‘narrow, short-term outlook’ so often adopted at a time of economic downturn. However, speaking at the Awards ceremony, Julian Hough, CAMRA Pubs Director, remained upbeat about the future of British pubs and maintained there will be plenty of innovation and flair in the pub industry for years to come. He said, “It’s wonderful to see people invest in pubs and believe wholeheartedly in their future. These winners are successful community pubs, and we must do everything we can in order to support them. CAMRA is delighted to reward these pubs for their achievements, both aesthetically and commercially, and we hope other pub owners can take inspiration from these buildings.”

John Cryne
Strike Gold this Summer!

...A wonderful golden, flavourful ale with a refreshing, hoppy bite and delicate citrus aroma.

Twickenham Fine Ales
Tel: 020 8241 1825
www.twickenham-fine-ales.co.uk

Exclusive to CAMRA members

Monday to Sunday
July to September '09

Half & Half
Lounge Bar

 voted by CAMRA Croydon and Sutton
Pub of the season
summer '09

20% off
Monday to Sunday
for CAMRA members

Opening Times Mon - Fri
12 Noon to 12 Midnight
Sat 3pm to 12 Midnight
Sun 3pm to 11pm

FREE Wi-Fi Available

Draught Czech & Belgian Beers, bottled Belgian Beers
traditional cider, Malt whiskies
good selection of wine, spirits and cocktails

282 High Street Croydon 020 8726 0080
www.halfandhalf.uk.com

The Charles Dickens
FREE HOUSE - BAR & RESTAURANT

'A GENUINE FREE HOUSE SERVING AN EVER CHANGING SELECTION OF THE FINEST REAL ALES FROM ACROSS THE UK'

JOIN THE QUIZ ON WEDNESDAY
FREE ENTRY - STARTS 8.30PM

TRY OUR SUNDAY ROASTS
SERVED 12 NOON - 6PM

160 UNION STREET, LONDON SE1 0LH
TELEPHONE 020 7401 3744
www.TheCharlesDickens.co.uk
Welcome to our regular details of London CAMRA contacts and events. This is where branches can say what is happening in their areas that might be of interest to drinkers across London. Events for August and September are listed below.

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

LONDON REGIONAL EVENTS

September – Wed 30 (8pm) London Liaison Committee (Regional co-ordination meeting for London Branches). Royal Oak, Tabard St, SE1. Secretary: geoff@coherent-tech.co.uk

LONDON PUBS GROUP

Jane Jephcott 020-7720 6327, jephcote@uaitrope.com
August – Wed 12 Evening Crawl of Knightsbridge and Belgravia: (7pm) Bunch of Grapes, 207 Brompton Rd, SW3; (8pm) Paxton’s Head, 153 Knightsbridge SW1; (8.45) Nag’s Head, 53 Kinnerton St, Belgravia SW1; (9.30) Grenadier, 18 Wilton Row, Belgravia, SW1; (10.15) Star, 6 Belgrave Mews West, SW1. Public transport may be required at times
September – Wed 16 (7.15 for 7.30) Mtg. Royal Oak, Tabard St, SE1 (upstairs). All branches and members interested in pub research and preservation welcome. Website www.londonpubsroup.co.uk

YOUNG MEMBERS GROUP

London co-ordinator Matthew Black 07786 262798, youngmembers@selcamra.org.uk
August – Sat 8 (1pm) GBBF Bar crawl: meet at membership stand.
September – Fri 4 (7pm) SW1 Westminster crawl: meet at St Stephens Tavern, 10 Bridge St. - Mon 14 (evening) Fullers Brewery Tour. Spaces limited: book with Ainsley Gilbert: ym@westmiddx-camra.org.uk

BEXLEY

Martyn Nicholls 01322 527857 (H), contacts@camrabexleybranch.org.uk

CROYDON & SUTTON

Peter McGill: 07831 561296; pete_mcgill@hotmail.com
Website: www.croydoncamra.org.uk

EAST LONDON & CITY

John Pardoe 07757 772564, elachbranch@yahoo.co.uk
Aug – Tue 18 (8pm) Wanstead crawl (NOT Branch mtg!) George, 155-159 High St, E11.
Sep – Sun 6 (12.15) Epping station for cabs (approx £6.50 each way) to Mole Trap, Toot Hill. Please notify in advance if coming. - Tue 15 (8pm) Mtg, Old Mitre, 1 Ely Crd, EC1. - Fri 18 Riverside ramble: (7.30) Town of Ramsgate, 62 Wapping High St; (8.15) Turner’s Old Star, 14 Watts St, E1; (8.45) Prospect of Whitby, 57 Wapping Wall, E1; (9.45) Grapes, 76 Narrow St, E14; (10.30) Booty’s, 92 Narrow St, E14. Website: www.pigsear.org.uk

ENFIELD & BARNET

Brian Willis 020-8441 1892 (H), Branch mobile 07757 710008 at event.
Website: www.camra-enfield-and-barnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor 020-8949 2099 (H) 020-8540 1901 (W), ctaylor2007@freenet.com
August – Wed 12 (8.15) Mtg, Worcester Park (opp rail sta), Worcester Park. - Sun 16 (1pm) BBQ. WyCh Elm, Elm Rd, Kingston. - Fri 21 (8pm) Social. Woodies beer festival,Thetford Rd, New Malden. - Fri 28 (8pm) Social. Swan beer festival, Hare La, Claygate. - Sun 30 (1pm) Social. Boaters beer festival (on the river), Lower Ham Rd, Kingston.
September – Thu 3 (8.15) Mtg, Weathsheaf, Kingston Rd, Ewell. - Sat 12 Day trip on train to Horton Kirby to visit a PotY, the Bull and two other pubs. Travel on 11.39 from Victoria to Farningham Rd, (first stop after Swanley). - Thu 17 Evening visit to Esher: (8pm) Bear; then Weathsheaf and Albert.
Website: www.camrasurvey.org.uk

NORTH LONDON

Social contacts: Stephen Taylor, 07531 006296, stephen.taylor2@selexgalileo.com; John Adams, 07970 150707, J.Adams@uel.ac.uk. Branch chairman: John Cryne, 07802 174861, cryne2googlemail.com
August – Tue 4 GBBF social. (7pm) Meet at Fuller’s bar then every hour. - Thu 11 N6 Highgate garden social: (8pm) Flask, 77 Highgate West Hill; (9pm) Red Lion & Sun, 25 North Rd; (10pm) Woodman, 414 Archway Rd. - Tue 18 (8pm) Branch LocAle launch. Duke of Wellington, 119 Balls Pond Road, N1. - Tue 25 Barnsley social: (8pm) Cuckoo, 115 Hemingford Rd, N1; (8.45) Hemingford Arms, 158 Hemingford Rd, N1; (9.30) Duchess of Kent, 441 Liverpool Rd, N7; (10pm) White Swan, 255-256 Upper St, N1.
Website: www.camranorthlondon.org.uk Email list: http://groups.yahoo.com/group/camranorthlondon/

RICHMOND & HOUNSLOW

Brian Kirtton 020-8384 7284(H), briankirtton@blueyonder.co.uk
August – Wed 12 Richmond TW9 crawl: (7.30) Crown, 128...
Lower Mortlake Rd; (8pm) Triple Crown; (8.30) Sun Inn; (9.15) Britannia or Princes Head; (9.45) Old Ship; (10.30) Watermans Arms. - Thu 20 (8.30) Mtg. Turks Head, 28 Winchester Rd, St Margarets, TW1. - Sun 30 (3pm) Social. Red Lion beer festival, 92 Linkfield Rd, Isleworth.

September – Thu 17 (8.30) Mtg. Coach & Horses, 27 Barnes High St, SW13. - Thu 24 Twickenham TW2 crawl: (7.30) Kings Arms, 40 Albion Rd; (8.15) Prince Blucher, (9pm) Prince Albert; (9.45) Rifleman; (10.30) Prince of Wales. Website: www.rhcama.org.uk

SOUTH EAST LONDON
Neil Pettigrew 07771 898310 (M) evening or weekends only; branch.contact@selcamra.org.uk


September – Wed 2 (8pm) Cttee mtg, Greenwich Festival post-mortem and social. Grape & Grain, 2 Anerley Hill SE19. - Mon 7 SE10 Social: (7.30) Greenwich Union, 56 Royal Hill; (8.30) Richard 1, 52-54 Royal Hill; (9.15) Royal George, 2 Blissett St. - Mon 14 BR2 Social: (7.30) George & Dragon, 29 Hayes St; (8.45) Greyhound, Commonsides, Keston; (9.30) Fox Inn, Heathfield Rd, Keston. - Sat 19 (1pm) Social. Bulls Head beer festival, Rushmore Hill, Pratt’s Bottom, BR6. - Wed 23 SE1 Social: (7.30) Kings Arms, 25 Roupell St; (8.15) Prince Albert, 76 Colombo St; (9pm) White Hart, 22 Great Suffolk St; (9.45pm) Mad Hatter 3-7 Stamford St.

Website: www.selcamra.org.uk

SOUTH WEST ESSEX
Alan Barker supper@essex-camra.org.uk


Website: Essex-camra.org.uk/swessex

SOUTH WEST LONDON
Mark Bravery 020-8540 9183 (H), 020-7147 3826 (W), markbravery@blueyonder.co.uk
Cricket contact: Tom Brain 07796 265972, tbrain@haysmacintyre.com Matches Sunday afternoons

August – Thu 20 Putney Heath crawl: (7.30) Angel, Roehampton High St; (8.30) Telegraph, Telegraph Rd; (9.30) Green Man, Putney Heath.

September – Mon 14 (7.30), Special General Meeting (amendment to branch constitution - boundary with Croydon & Sutton Branch) then open cttee mtg (GBG 2010 distribution). Eagle Ale House, Chatham Rd, Battersea SW11. - Mon 21 (7.30) Social. Earl Ferrers, 29 Ellora Rd, Streatham SW16.

Website: www.swlcamra.org.uk

WATFORD & DISTRICT
Andrew Vaughan 01923 230114 (H) 07854 988152 (M)

August – Wed 5 Great British Beer Festival: 6pm at membership stand and every hour thereafter. - Thu 11 Watford: (8pm) Druids, Estcourt Rd; (8.30) Estcourt Tavern, Estcourt Rd; (9.15) Wellington, Woodford Rd; (10pm) Estcourt Arms, St Johns Rd. - Mon 24 (8pm) Mtg. Estcourt Arms, St John’s Rd, Watford. - Sat 29 Local Pub Events visit to LocAle pubs: (12.52) Land of Liberty, Peace & Plenty, Long Lane, Herons gate; (2.30) Rose & Crown, Chorleywood Common; Sportsman, (4.30) Scots Hill, Croxley Green; (6.30) One Crown, High St, Watford. Contact branch for public transport times, etc.

September – Fri 4 (8pm) Local Pub Events Outstanding Achievement award presentation. Sportsman, Croxley Green. - Sat 5 Local Pub Events Abbey Line (St. Albans to Watford) Rail Ale Trail crawl: (12pm) White Lion, St. Albans; (1.15) Falcon, Park Street; (2pm) Overdraught, Park Street; (3pm) Gate, Bricket Wood; (4.30) Old Fox, Old Bricket Wood; (6pm) Tudor Arms, North Watford; (7.30) Southern Cross, Watford. Contact branch for info on train times, etc. - Mon 14 Cellars of Watford pubs: (8pm) Estcourt Arms, St John’s Rd, 8pm; (9pm) Nascot Arms, Stanford Rd; (10pm) Southern Cross. - Mon 28 (8pm) Mtg. Estcourt Arms, St John’s Rd, Watford.

Website: www.watfordcamra.org.uk

WEST LONDON
Kimberly Martin 07717 795284, KimberlyMartin@yahoo.com

August – Sat 1 (1pm) GBBF Publicity crawl. Carpenters Arms, Seymour Pl, W1. - Tue 4-Sat 8 Working social. Great British Beer Festival, Earl’s Court, SW5. - Sat 15 ‘Best of the West’ Pubs of the Year award presentations crawl: (1pm) Mitre, Craven Till, W2 (3rd place); (3pm) Cleveland Arms, Chilworth St, W2 (joint runner-up); (5pm), Star Tavern, Belgrave Mews West, SW1 (joint runner-up); (7.30) White Horse, Parsons Green, SW6 (Pub of the Year). - Thu 20 (7.30) Mtg. Star Tavern, Belgrave Mews West, SW1.

September – Tue 1 (7.30) Social. St George’s Inn, 25 St Mark’s Churchyard, W12 - Sat 19 (7.30) Mtg. Turk’s Head, 28 Villiers St; (9pm) White Horse, Parsons Green, SW6; (10pm) The Plough, Paddington, W2.

Website: west-london.camra.org.uk

WEST MIDDLSEX
Social secretary Bob O’Brien 01895 673266; Branch contact John Bush 07739 105336, info@westmiddx-camra.org.uk

August – Wed 5 (7pm) Social at GBBF; meet at Fuller’s stand, also at 8pm. - Tue 11 Greenford social: (8pm) Black Horse, 425 Oldfield La; (9.30) Bridge Hotel, Western Ave. - Wed 19 (8.30) Hayes End social. Angel, 697 Uxbridge Rd. - Wed 26 Stanmore social: (8.30) Abercorn, 78 Stanmore Hill; (9.30) Man in the Moon, 1 Buckingham Parade. - Mon 31 (12.30) Bank Holiday Harefield crawl. Harefield, 41 High St.


Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the October/November edition: 16 September 2009. Please send entries to geoff@coherent-tech.co.uk.
Dear Editor
I was delighted to see the Forester, West Ealing, on the cover of your last issue. Rather than being a mere curiosity, however, I would suggest that it has one of the finest unspoilt pub interiors of its date in London, which certainly deserves to be better known.

The Forester is on Part I of CAMRA’s National Inventory of Historic Pub Interiors, and the fact that it is therefore one of only 197 entries to be have been selected from the entire UK pub stock of around 60,000 gives some idea of how rare and special it is. There are still four rooms including the disused off-sales department and some fine Edwardian furnishings, enabling the visitor to appreciate the handiwork of that prolific west London architect Thomas Henry Nowell Parr, who built so much for Fuller’s and the Royal Brewery, Brentford.

More details can be found be found in London Heritage Pubs – An Inside Story, which includes the Forester in its opening list of 10 pubs not to miss. Need I say more?

Robert Preston

Dear Editor
I saw in the Morning Advertiser today that Tesco’s have bought the Horse and Farrier in Carlisle. I am disturbed that this well known corporate monolith has placed a toe in the water in the pub industry. Tesco’s always dominate their market place in a way that makes the ‘Spoons empire look small fry. As someone who enjoys the uniqueness of each pub I fear the corporate roll out that might ensue. The awfulness of Clubcard points, BOGOFs and coupons is hard to contemplate. We really need to keep a wary eye on the new elephant in the room.

Steve Lerpiniere

Dear Editor
Belatedly going through the April/May London Drinker, I see Greg Tingey speculates on page 35 that the Dove in E8 may have been a Whitbread pub in the past. I’m almost certain that’s not the case. It was the Goring Arms, an Allied pub.

Paul Compton

Dear Editor
I was interested to see the article about the Wheatsheaf by Greg Tingey followed by the letters in the April/May London Drinker.

Like the other writers I have fond memories of the pub from the 1980s when it was a regular stopping off point for the morris teams from south east London – my team Dacre Morris as well as the local men’s team, Blackheath Morris Men – and probably others as well. I remember that there was always a warm welcome from then landlord Sid and subsequently from his son Paul, even when they were closed!

Dacre Morris often arranged to continue to the Wheatsheaf after dancing in the City in the days when most of the City pubs closed at 9pm. I remember the rather basic interior before the Young’s refurbishment, including the old gas fire which swayed gently in the breeze while we were dancing.

For a time, the pub was also the venue for the first Sunday of the month traditional english music session which started off at the Goose & Firkin some 25ish years ago. The session has moved around a variety of pubs and is currently at the Horseshoe (featured in the October/November 2008 London Drinker).

We need more pubs like this!

Sarah Crofts

Dear Editor
Last issue’s featured pub, the Nags Head in Walthamstow is undergoing refurbishment, but it is staying open the while.

Roger and Flossie have sold their other pub, the Castle, but that one also remains a free house.

Greg Tingey

Dear Editor
Bar staff must often feel vulnerable just by the very nature of their job, particularly towards closing time, but really they should regard themselves far safer than the bar tenders of the Wild West. Imagine a time warp when supporters of two English football teams met in a downtown bar in, say, Arizona in the bad old days. Each would be carrying revolvers loaded with real live ammo.

If a few red cards had been given out the atmosphere would not be too ambient at the start of the evening and would get less as the real ale flowed. Naturally the locals’ favourite tipple would be rye. Soon the place would smell of cordite and if anyone missed his round he would ‘buy’ one, compliments of Colonel Sam Colt!

I do not think that the bar tender’s threat of barring the combatants would have too much effect!

Mike Lucas
The White Hart
1-3 Mile End Road, Whitechapel

...back in the family...
A message from Pat Mulligan, Alistair and Mandy...

“We love this pub - it’s back in the family after four years. And those who know us from the Pakenham Arms and the Narrow Boat will know what to expect!”

This traditional East End pub is back serving real ales including Harveys, Greene King, Black Sheep and London Pride plus guest ales - always two at any one time.

For more details
020 7790 2894

“If you know us, drop in and say HELLO”

“Watch this space for more details in the next London Drinker”

Pat
Tourist body supports the pub!

It is nice to see that the worth of the pub to tourism was finally recognised earlier this year when, in April, Visit England awarded ‘The great English pub’ the award for ‘outstanding contribution to tourism’ at the Enjoy England Awards for Excellence. This year’s accolade was given to pubs for “the integral part they play in the fabric of the English way of life and the opportunity they provide for domestic and international visitors to meet local people and enjoy local foods and drink”. Research carried out by Visit England revealed that many visitors from overseas put visiting a pub very high on their list of things to do when holidaying in England. It is estimated that over 40% of overseas visitors (circa 13 million people) popped into a pub in 2007.

As part of the initiative to raise the awareness of the importance of the pub, the Visit England Award is being hosted by a different pub each week. The first pub to look after it was the Distillers in Smithfield, EC1 where a new website, dedicated to the pub, was launched in May. Visit England decided to build on the pub’s popularity by forming a partnership with the Publican, the pub trade magazine, to create a research website, www.innengland.com, which lists pubs around the country. The idea is to provide visitors with a tool to find pubs to suit their particular needs as it is searchable by a number of different categories – even pet friendly is included.

As part of the Publican’s support for pubs, they once again ran the Proud of Pubs Week in July. This included a special beer, ‘Proud of Pubs’ brewed by Morrissey Fox. It’s a creamy, mid brown traditional best bitter (4.2%ABV) with a malty sweetness and a soft fruit character balanced by a dry hoppy bitterness. The beer is available until the end of August.

It’s a shame that not everyone is as supportive. Visit England is a public body and thus funded by the Chancellor. The new website states “Pubs and Inns provide more than alcohol and food. They are an integral part of the English way of life, the cornerstone of many local communities”. Shame that Mr Darling’s continuing actions seem to indicate that he does not agree with them.

Christine Cryne
WHAT’LL IT BE THEN?
A PINT OF THE USUAL, OR A LIFE-CHANGING EXPERIENCE?

Allow us to introduce you to an old friend. Fuller's ESB, three times Champion Beer of Britain, seen here in its smart new livery. Don’t worry, the beer’s just the same as ever. But if it’s been a while, maybe it’s time you reacquainted yourself with its uniquely rich, deliciously fruity flavour and long, satisfying finish. It could well be the happiest reunion of your life.

ESB. THE CHAMPION ALE.
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.

The sell off of Punch and former Spirit pubs continues, including seven to Greene King, three to Shepherd Neame and one more to Fuller’s within Greater London. Young’s have finally reopened a pub in SW6 acquired from S&NPE a year before.

Handpumps are being installed in pubs run by operators not previously known for their interest in real ale. These include M&B’s pub/restaurant chains, Town & City’s Yates’s bars, Bay Restaurant Group’s Ha Ha bars and even the McGowan’s Irish bar chain in NW London. This indicates a need to appeal to a broader market in these tough economic times.

A further 40 pubs reported for the first time as closed or converted to other uses are listed below, including the Bunker brewpub in WC2 Covent Garden. The fate of many others previously reported closed is also listed, including the pre-emptive demolition of a locally listed landmark pub in SE2 Abbey Wood.


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

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

CENTRAL

WC2, HA HA (BAR & CANTŒN), 6 Villiers St. Now HA HA (BAR & GRILL), Fuller: London Pride; guest beer (e.g. Wickwar). Now Bay Restaurant Group, ex-Yates via Laurel. (W33)

WC2, YATES’S, 29/30 Leicester Sq. Wells: Bombardier or Young: Bitter. Now Town & City, ex-Yates via Laurel. (W43)

W1(S), BAR CHOCOLATE, 26/27 D’Arblay St. No real ale. Independent bar in former cocktail bar premises.

EAST


ROMFORD (RM1), YATES’S, 87/89 South St, Wells: Bombardier; Young: Bitter. Reinstatement of real ale. Now Town & City, ex-Yates via Laurel. Originally YATES’S WINE LODGE. (X102, U154, U184)

NORTH

N1, DRAPERS ARMS, 44 Barnsby St. Black Sheep: Bitter; Harvey: Sussex Best Bitter; Shepherd Neame: Spitfire. Free House reopened by Ben Maschler (son of restaurant critic Fay Maschler). Major refurbishment including upstairs dining room. Formerly OLD HUNGRY HORSE for a while. Delete reference to Greene King in U202. (N54, U117, U118, U144, IS9, U184, U202)

N1, SALMON & COMPASSES, 58 Penton St. Renamed COMPASS, Adnams: Bitter; Whitstable: East India Pale Ale; guest beer (e.g. Moorhouse’s); Cheddar Valley Cider. Reinstatement of real ale. (N57, U142, U184)

NORTH WEST

NW2, CEILI ON THE GREEN, 88 Walm Lane. Renamed McGOWAN’S, Greene King: IPA; Marston: Pedigree. (U153)

NW2, HERITAGE TAVERN, 82/84 Cricklewood Broadway. Reopened and renamed McGOWAN’S, Greene King: IPA. Formerly ST JAMES’S GATE, originally HOLE IN THE WALL. (N180, U155, U199)

NW2, McGOWAN’S, 26/28 Cricklewood Lane. Greene King: IPA. Formerly WELCOME INN. (N180, U199)


NW9, CLERRY’S CLOCK, 225/227 Edgware Rd. Renamed McGOWAN’S, Greene King: IPA; Marston: Pedigree, seasonal beer. Beers may vary within Greene King and Marston range. (U153)

NW10, FINBARS, 330/336 Neasden Lane. Renamed McGOWAN’S, Greene King: IPA; Marston: Pedigree. Formerly THREE BARRELS. Note full address. (N225, U187)

EDGWARE (HA8), OSCAR WILDE, 59 High St. Renamed McGOWAN’S, Greene King: IPA; Marston seasonal beer. Formerly CRIL BAR. (N257, U109, U156)

KENTON (HA3), CHANDI BARS LTD, 248 Streetfield Rd, Queensbury. Renamed McGOWAN’S, Greene King: IPA. (W216)

KENTON (HA3), JAMES JOYCE, 89/91 Kenton Rd. Renamed McGOWAN’S, Greene King: IPA. (W216)

PINNER (HA5), WOODMAN, Joel St, Eastcote. Courage: Best Bitter; Greene King: IPA; Wells: Bombardier. Reopened with new tenant. (W181, U205)

RUISLIP (HA4), WATERS EDGE, Reservoir Rd. Fuller:
Capital Pubcheck - update 207

London Pride; Greene King: IPA. Now M&B (Crown Carvery), ex-Whitbread (Brewers Fayre) – not Free. M&B appear to be reintroducing real ale back into their pub/restaurant branded outlets. (W184)

SOUTH EAST
SE28, PRINCESS ALICE, 2A Battery Rd. Fuller: London Pride; Greene King: IPA. Now M&B (Crown Carvery), ex-Whitbread (Brewers Fayre) with the welcome introduction of real ale. (U178)
BEXLEYHEATH (DA6), FRANKIE & BENNY’S, 28/70 Broadway. No real ale. New build bar and restaurant chain outlet with large bar for diners and non-diners.
BEXLEYHEATH (DA6), CROOK LOG, Crook Log. Fuller: London Pride; Greene King: IPA. Reinstatement of real ale. An M&B Toby Carvery which also has a freestanding sign carrying the name TOBY CARVERY (BEXLEYHEATH). (3SE211, U157, U168, U196)
SOUTH CROYDON (CR2), TOBY CARVERY, 415 Brighton Rd. Fuller: London Pride; Greene King: IPA. Formerly WINDSOR CASTLE. (3SE280, U199)

SOUTH WEST
SW4, LA TERRAZZA, 27-31 Bedford Rd. No real ale.
Independent Spanish tapas bar and restaurant in former commercial premises.
SW6, SLICE, Premier Inn London Putney Bridge, 3 Putney Bridge Approach. No real ale. Hotel bar open to non-residents and part of chain.
SW9, LOUNGE, 54 Atlantic Rd. No real ale. Independent bar in former shop premises.
SW9, PORTO, 82 Landor Rd. No real ale. Independent restaurant with small bar in former shop premises.
SW11, BAR CALVADOS, 52 Battersea Rise. Reopened, still no real ale. (U203)
SW11, ESTABLISHMENT, 35-37 Battersea Rise. Caledonian: Deuchars IPA. Stylish ‘bar and dining’ venue opened by Rising Star Leisure in April 2009 in former restaurant premises and the only one of the company’s four bars to serve real ale. Also unusual bottled beers from microbreweries. Open 5-12 Mon-Thu, 11-12 Fri & Sat, 11-10.30 Sun
SW14, NAKED TURTLE, 505 Upper Richmond Rd West. No real ale. Independent wine bar with keg beer opened by November 2008 in former shop premises.
SW14, OLLYS, 501 Upper Richmond Rd. No real ale. Previously unreported independent sports bar opened by November 2008 in former shop premises.

REMEMBER THESE DATES
Friday September 4th from 6pm
Saturday September 5th all day
Sunday September 6th all day

The Lion, Teddington
27 Wick Road, Teddington, Middlesex
Greater London CAMRA Pub of the Year 2006
10th ANNUAL BEER FESTIVAL
20+ Distinctive Ales, Ciders
BBQ (continental food), Live ‘Music’
A genuine fun affair

Telephone: 020 8977 3199
Fax: 020 8977 6631

Buses 281 & 285
5 minutes walk from Hampton Wick railway station
SW19, FRANKIE & BENNY'S, Unit 11, Tandem Centre, Tandem Way. No real ale. Restaurant chain outlet with large bar for diners and non-diners.

SW19, PREMIER INN LONDON WIMBLEDON SOUTH, 27 Chapter Way. No real ale. Hotel bar open to non-residents and part of chain.

SW19, EXPRESS BY HOLIDAY INN WIMBLEDON SOUTH, 200 High St, Colliers Wood. No real ale. Hotel bar open to non-residents and part of chain.

MITCHEAM (CR4), THREE KINGS, 23 Commonside East. No real ale. Independent bar and Chinese restaurant, ex-S&N. Bar for use also by non-diners. Reinstead on pub database. (SW147, U181, U198)

MORDEN, ABBOT, 1-9 Abbotsbury Rd. Renamed ROYAL SURREY PUB, Fuller. London Pride; Young: Bitter. Reinstaller of real ale. Large, single bar pub with televised sports. A raised, TV-free, area has been carpeted with a variety of seating and is mostly carpeted. Live music Fri & Sat (and possibly other evenings). Food Mon-Fri only. Upstairs is a members’ club with 10 snooker tables, 100 seat card room and free internet access, open from 6pm (11am Sun) to over 21s only. Note full address. (SW50, U132, U175, BM37)

SUTTON (SM1), JUNCTION, Holiday Inn London Sutton, Gibson Rd. No real ale. Hotel bar open to non-residents and part of chain.

W1(S), ALL BAR ONE, 36/38 Dean St. Renamed LAS IGUANAS, H removed and now one of a small chain of Latin American bar/restaurants, ex-M&B. (W63)

EAST

E1, PUZZLE E1, 94-98 Middlesex St, Food & Drink Group, ex-Puzzle, closed and for sale. (U153, U170)

E7, FOREST GLEN, ex-Bass, closed and for sale. (E108, U113)

E8, RAILWAY TAVERN, 339 Mare St, Wells, no real ale, refurbished and under new management. (E115, U65, U112, U163)

E15, OLD LOG CABIN, Free, still closed (since 2001) and now derelict. Formerly YORKSHIRE GREY. (E156, U126, U161)

E15, ROYAL OAK, Enterprise, now advertised as ‘retail and residential property to let’. (E154, U153, U202)

HORNCHURCH, LLOYS NO 1 BAR, ex-Wetherspoon. One end of former pub now demolished and rebuilt with garages attached, and now converted to ‘Ark’ Italian restaurant; delete from pub database. Formerly and originally WHITE HART and previously NEWT & CUCUMBER. (X71, U153, U157, U196)

NORTH

N1, GEORGE IV, 156 Pentonville Rd, ex-Courage, already reported demolished. Site is now occupied by Surya Centre. (N46, U174)

N1, LONG HOPE. Renamed LE BISTRO DE LA GARE, Free, H removed. Now a French restaurant and bar but drinkers welcome. Formerly KINGS CROWN PUB, origially SHAWS FREE HOUSE. (N57, U174, U186, U191, U197)

N16, MAGGIES BAR, Free, converted to ‘More Bacio’ Italian restaurant; delete from pub database. Formerly STAGE B. (U192, U200)

EAST BARNET (EN4), VILLAGE BAR, Enterprise, closed, future uncertain. Formerly CAT & LANTERN. (N246, U197, U198)

ENFIELD EAST (EN3), FALCON, ex-Bass, H unused. (N239)

ENFIELD EAST (EN3), PLOUGH, ex-Whitbread, closed and boarded up. (N241, U166)

NORTH WEST

NW1, BRAZEN HEAD, Punch, H unused. (N162, U194)
Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details
Tide ........................................ Surname ........................................
Forename(s) ........................................
Date of Birth (dd/mm/yyyy) ........................................
Address ........................................
........................................................................
........................................................................ Postcode ........................................
Email address ........................................
Tel No(s) ........................................

Partner’s Details (if Joint Membership)
Tide ........................................ Surname ........................................
Forename(s) ........................................
Date of Birth (dd/mm/yyyy) ........................................

Please state which CAMRA newsletter you found this form in? Direct Debit Non DD

Single Membership (UK & EU) £20 £22
Joint Membership (Partner at the same address) £25 £27

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.
I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.
I enclose a cheque for ........................................

Applications will be processed within 21 days
Signed ........................................ Date ........................................

Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the form and send to Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts, AL1 4LW

Name and full postal address of your Bank or Building Society
To the Manager
Address
Postcode
Name(s) of Account Holder(s)
Bank or Building Society Account Number
Branch Sort Code
Reference Number

Originators Identification Number
9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY
This is not part of the instruction to your Bank or Building Society
Membership Number
Name
Postcode

Instructions to your Bank or Building Society
Please pay CAMRA Direct Debit from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so, will be passed electronically to my Bank/Building Society.

Signature(s)
Date

This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.

If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.

If an error is made by CAMRA or your Bank or Building Society you are guaranteed a full and immediate refund from your bank of the amount paid.

You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.
The Priory invites you to come join us and share the delights we have to offer, including:

♦ Our resident real ale, Hop Back Summer Lightning and four guest ales always available
♦ Aspall Suffolk Cyder on draught
♦ An extensive range of continental bottled beers
♦ A wide choice of bottled ciders
♦ 20 wines by the glass or bottle
♦ A great collection of board games
♦ Traditional Sunday lunch (bookings advisable)
♦ Sunday night Trivia Quiz at 8.30pm
♦ Poker league every Thursday from the 30th July

83 Lansdowne Way, Stockwell SW8 2BP
(5 minutes from Stockwell tube station)
Tel: 020 7622 1884
Check out our website: www.theprioryarms.co.uk

We also host a fantastic first floor function room with a private bar and a capacity of up to 60, boasting wonderful paintings from a local artist.
NW1, CONSTITUTION, Enterprise, H unused. (N164, U192)
NW1, GRAND UNION, S&N PE, ex-Truman, no real ale. Formerly MAC BAR, ROSIE O’GRADY’S and originally EAGLE. (N164, U132, U165, U190)
NW1, MARQUIS OF ANGLESEY, Wells, closed to let. (N170)
EDGWARE (HA8), PRINCE OF WALES, Enterprise (Carey’s Tavens), closed and boarded up. (N257, U106, U201, U204)

SOUTH EAST
SE1, ROYAL GEORGE (BERMONDSEY), ex-Phoenix, now demolished by May 2004. (SE31, U112, U118, U125)
SE2, HARRROW INN, ex-Courage, landmark pub in centre of Abbey Wood now demolished after sale to property developers HFHA, which had twice been refused planning permission to develop the site for flats. A pub has stood on this site since 1715 and it was locally listed. (SE43, U149, K27, U150, U202)
SE7, VALLEY, ex-Courage, closed and boarded up. (SE73)
SE7, ROYAL OAK, Enterprise, ex-Courage via Unique, closed and lease for sale. (SE73)
SE9, BEEHIVE, 365 Foottscray Rd, Punch, ex-Spirit, ex-S&N, H unused. Note correct address. (SE85, U107)
SE18, EDINBURGH CASTLE, ex-Courage, a Grade II listed pub now in residential use but hoarding remains in place along site frontage. (SE167, U193)
SE18, ELEPHANT & CASTLE, Free, ex-Courage, H unused. (SE168, U171, U196)
SE18, VILLAGE BLACKSMITH, Free, still closed and boarded up. (SE174, U156)
SE18, WOODMAN, Enterprise, closed and boarded up. (SE175, U196)
SE25, DUKE OF CLARENCE, ex-Courage, H removed. (SE215)
SE25, GOLD COAST, Enterprise, ex-Watney, H removed. Formerly PLEASANT PHEASANT, originally SPREAD EAGLE. (SE217, U102, U184)
SE25, WHITE HORSE, Enterprise, ex-Watney, H unused. (SE218)
SE26, BELL, Enterprise, ex-Courage, H unused. (SE222)
SE26, DUKE, Enterprise, still closed and fully scaffolded. Delete erroneous report of demolition in Update 199. (SE222, U198, U199)
SE26, PRINCE ALFRED, Punch, ex-Taylor Walker, H unused. (SE224)
SE26, RAILWAY, 325 Kirkdale, S&N PE, ex-Taylor Walker, H removed. (SE224, U114)
SE26, RAILWAY TAVERN, 401 Southend Lane, ex-Labatts, H removed. (SE224, U102)
BELVEDERE (DA17), BELVOIR TAVERN, ex-Courage. Now sold and converted to ‘Sankofa House’, an Afro-Caribbean bar and restaurant with no draught beer. Delete from pub database. (SE206, K31, U150, U165, U205)
BEXLEYHEATH (DA6), RSVP, Town & City, ex-Laurel, ex-Yates, closed. Formerly YATES’S. (U159, U190)
BROMLEY, BROMLEYS, Free, closed and boarded up. Formerly SKY BAR, originally ROYAL BELL. (SE220, 8K50, U53, U58, U70, U163, U193, U195, U199)
BROMLEY COMMON, MAGPIES NEST, Bromley Golf Course, Magpie Hall Lane, Free, converted to café by 2001. Delete erroneous report of demolition in Update 159. (SE223, U159)
CROYDON (CR0), JOLLY GARDENERS, ex-Taylor Walker, already reported demolished, site now a trading estate. (SE244, U177, U182)
CROYDON (CR0), WOOLPACK, ex-Enterprise, now converted to flats. (SE252, U55, U98, U108, U197)
ERITH (DA8), PHEASANT, Enterprise, ex-Labatts, large pub closed and boarded up; for sale signs have been taken down. (SE255, U47, U98, U149, K65)
ERITH (DA8), ROYAL ALFRED, Enterprise, ex-Courage via Unique, closed. Rumoured to become a convenience store with flats above if planning permission is granted by Bexley Council. (SE256, U86, U149, K65)
ERITH (DA8), WHITE HART. Renamed POTION, ex-Courage, no real ale. (SE256, K65)
KENLEY (CR8), ROSE & CROWN, ex-Allied (Friary Meux), now demolished and flats being built on the site. (SE258, U50, U182)
ORPINGTON, ANCHOR & HOPE, ex-Inntrepreneur, converted to Japanese noodle restaurant; delete from pub database. (SE265, 8K130, U163, U196)
ORPINGTON, MR JACKS, Free, now converted to Mexican restaurant. Formerly RAMBA BA (Young’s). (U142, U196)

SOUTH WEST
SW2, No 1 BAR, ex-Phoenix, now converted to estate agents. Formerly RED LION. (SW53, U171, U197)
SW3, BABUSHKA, Zone One Bars, ex-Marston, converted to ‘Juju’ champagne and cocktail lounge with no draught beer; delete from pub database. Formerly PITCHER & PIANO. (U137, U195)
SW3, TUGGA, Free, converted to ‘Sushinho’, a Brazilian/Japanese restaurant and bar with no draught beer. Delete from pub database. (U188)
SW4, SEQUEL, Independent, now converted to ‘Gilt’ cocktail bar with no draught beer; delete from pub database. (U191, U204, CSL19)
SW7, ENNISMORE ARMS, ex-S&N, now converted to residential use. (SW72, U168, U179)
SW9, ANGEL, Enterprise, ex-Inntrepreneur via Unique, closed late 2008. (SW81)
SW9, BRADYS OF BRIXTON, ex-Inntrepreneur, still closed and boarded up. (SW81, U143)
SW9, BREWERY TAP, Enterprise, now demolished. (SW81, U141, U184)
SW9, CAFE CAIRO, Independent, closed and boarded up. (U202)
SW9, CHEEKY CHAPPIE, ex-Bass, now converted to pharmacy. (SW81, U145)
SW9, JUNCTION (LOUGHBOROUGH), Free, now converted to residential use but currently unoccupied. Formerly WARRIOR. (SW84, U131, U164)
SW9, PLUG, ex-Inntrepreneur, still closed and boarded up. Formerly PLOUGH. (SW82, U161)
SW11, BAR COAST, M&B, already reported converted to ‘Need the Dough’ Italian restaurant, now ‘G’, a Chinese gourmet buffet. (U129, U164, WB40)
SW11, BROWN SUGAR. Renamed CARBON but now closed, future uncertain. Independent, formerly BOOM, originally BARRINGTONS. (SW86, WB28)

SW11, GROVE, Enterprise, H now removed. (SW89, WB33)

SW11, PINE TAVERN, ex-Intreprenuer, flats now built on site. (SW89, U170, U175, U195, U197, WB40)

SW18, ROYAL OAK, Punch, H unused. (SW114, WB18)

SW19, KING OF DENMARK, Globe, ex-S&N PE, planning permission now granted by Merton Council for demolition and replacement by flats and a restaurant. (SW118, U193, BRP34, U195)

SW19, MAGNOLIA, Independent, now converted to ‘Dreams’ bed shop. Formerly SLUG & LETTUCE, originally BAR MED. (U148, BRP35, U195, U202)

SW20, JUNCTION TAVERN, Punch, closed for at least three months with licensee banned for persistently serving underage drinkers. (SW125, BRP37)

CHEAM (SM3), PLOUGH (HARVESTER). Now simply HARVESTER, M&B, ex-Bass, H removed. (SW131)

MITCHAM (CR4), BATH TAVERN, 81 Haslemere Ave, already reported demolished, medical centre now built on site. Note address. (SW145, U132)

MITCHAM (CR4), BURN BULLOCK. Punch, ex-Spirit, ex-Allied (Festival Inn), H unused. (SW145, U149)

MITCHAM (CR4), BURN BULLOCK. Punch, ex-Young, now converted to residential. (SW145, U170, U182)

MITCHAM (CR4), BURN BULLOCK. Punch, ex-Spirit, ex-Allied (Festival Inn), H unused. (SW145, U170, U182)

MITCHAM (CR4), MILL HOUSE, 1 Windmill Rd, now M&B (Harvester), ex-Whitbread (Brewers Fayre), H removed. (SW147, U149)

MITCHAM (CR4), RAVENSBURY TAVERN, ex-Allied (Ind Coope), already reported demolished, now housing built on site. (SW147, U133, U147, U151)

MITCHAM (CR4), SWAN, ex-Allied (Taylor Walker), already reported demolished, now a health centre is built on the site. (SW147, U144, U152)

SUTTON (SM1), CHRISTY’S WINE BAR, Free, converted to Thai takeaway restaurant. (SW164)

SUTTON (SM1), GANDER, M&B, ex-Bass, H unused. Menu now branded as part of M&B’s ‘Sizzling Pub’ chain. Was GOOSE & GRANITE for a while, originally GANDER INN. (SW166, U159)

SUTTON (SM1), RED LION, Greene King, H unused. (SW167)

SUTTON (SM1), SMOLLENSKY’S METRO, Smolensky’s, closed, future uncertain. (U198)

SUTTON (SM1), WOODMAN, Enterprise, ex-Whitbread, H removed. (SW167)

WALLINGTON (SM6), GINOS, Free, already reported demolished, now incorporated into large Sainsbury’s site. (SW126, U142)

January 2009 along with surrounding premises and due for redevelopment. (W98)

W8, MACAULEY ARMS, ex-Whitbread, already reported as converted to ‘Café Flo’ restaurant, now renamed ‘Kensington Wine Rooms’, no draught beer. (W235)

FELTHAM (TW13), HORSE & GROOM, Spirit, closed. (W137)

ISLEWORTH (TW7), MILFORD ARMS, Enterprise, H removed. Formerly TC’S. (W174, U191)

HAMPTON HILL (TW12), LONGFORD (THE), Faucet Inns, closed and boarded up. Formerly STONE HOUSE. (W145, U191, U193, U196)

HILLINGDON (UB10), HEATH TAVERN, S&N PE, closed and new tenant being sought. (W165)

HOUNSLOW (TW3), SHIRE HORSE, Enterprise, closed. (W170)

SOUTHALL (UB1), VICTORY, Stanwood Taverns, now being demolished. Formerly WHITE HART (AT CLUB MISSION), originally WHITE HART. (W188, U185, U199, U203)

UXBRIDGE (UB8), NAZDAROVYA, Enterprise, closed January 2009 and new tenant being sought. Formerly CONTINENTAL. (W206, U185)

WEST DRAYTON (UB7), CROWN, 395 Sipson Rd, ex-Criterion, converted to ‘Zayani’ Indian restaurant. (W224)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC1, ARTILLERY ARMS, +Fuller: Chiswick Bitter. (E9)

EC1, HAND & SHEARS, -beers listed except Courage: Best Bitter; +Adnams: Bitter; +Wells: 6X. (E17, U67, U106, U193)

EC1, HOPE, -beers listed except Young: Bitter; +guest beer (e.g. Nelson Loose Cannon). Now Enterprise, ex-Unique. (E18, U83, U158, U169)

EC1, HORSESHOE, -beers listed; +Greene King: IPA; +Sharp: Cornish Coaster. Now Enterprise, ex-Courage. (E18)

EC1, OLD FOUNTAIN, -beers listed except Fuller: London Pride; +five guest beers (always including a mild and/or stout/porter). (E21, U92)

EC2, CRISPIN, -beers listed; +Adnams: Bitter; +Wells: Bombardier. Now Punch, ex-Spirit, ex-S&N. (E30, U106)

EC2, LORD ABERCONWAY, -beers listed; +Fuller: London Pride; +Taylor: Landlord; +two guest beers (e.g. Skinners Splendid Tackle and Thwaites Nutty Black). (E33, U88, U151, U181)

EC2, SIR PAUL PINDAR, 14 Bishopsgate Arcade, 175 Bishopsgate, -Adnams: Bitter; +Greene King: IPA. Was FIRST & LAST for a while. Note correct address. (E36, U66, U80, U155, U175)

EC3, MAILCOACH, -beers listed; +Fuller: London Pride; +Greene King: IPA. (E41, U89, U108)

EC4, PAVILION END, -beers listed; +varying Marston beers. Now Marston, ex-Wizard. (E52, U168)

WC2, HARP, -beers listed; +varying guest beers from regionals and micros (e.g. Dark Star, Exmoor, Taylor, etc.). Confirmed now an independent free house having been acquired by the landlady from Punch. A regular GBG entry. (W33, U206)

WC2, ROUNDHOUSE, -beers listed except Fuller:
The Sultan

78 Norman Road, South Wimbledon, SW19 020 8544 9323
(off Haydons Road via De Burgh Road)

The only Hop Back pub in London

Annual Beer Festival

Friday and Saturday
2nd and 3rd October

A selection of beers from around the country
plus a full range of Hop Back beers available

Barbecue both days
Beer Garden

Cases of Entire Stout and Summer Lightning only £26
36 pint polypins from £59; 18 pint minipins from £29

Special Hop Back seasonal brews each month

Nearest tubes: Colliers Wood or South Wimbledon (5 mins walk)
Local buses: 57, 131, 156, 200
London Pride and Theakston: Old Peculier; +Fuller: Chiswick Bitter, Gales HSB, ESB. Confirmed acquired by Fuller’s from Punch (Spirit) in May 2009. (W39, U206)

W1(S), GEORGE, -Tetley: Bitter; +St Austell: Proper Job (beer may vary). Now Innventure, ex-Punch (Spirit). (W66)

W1(S), SLUG & LETTUCE. Now Bay Restaurant Group, ex-Laurel, still no real ale. (W69)

EAST

E1, BLIND BEGGAR, -beers listed; +Fuller: London Pride; +Greene King: OSH. Now Enterprise, ex-Watney via Unique. (E61)

E1, WHITE HART, -Young: Bitter; +up to three guest beers. (E75, U156, U163, U176)

E14, PUZZLE E14. Renamed PEPPER SAINT ONTIOD. Ex-Puzzle, now acquired by Antic Ltd, the same operators as run the eclectic ‘Balham Bowls Club’. (E75, U156, U163, U176)

E15, KINGS HEAD. Now KINGS HEAD GUEST HOUSE with a bar at the front entered via side door past reception. Still no real ale. (E154, U73, U174)

NORTH

N1, NEW ROSE, +Fuller: London Pride; +three changing guest beers (e.g. Double Maxim, Springhead and Brains) at £3.50/pint. Now Punch, ex-Taylor Walker. Formerly HALF MOON. (N47, U185, U193)

N1, WELLINGTON, 119 Balls Pond Rd. Reverted to DUKE OF WELLINGTON, -beers listed: +Draught Bass; +Sambook: Wandle; +guest beer (e.g. Brodies). (N41, U159, IS21, U185, U195)

N4, WHITE LION OF MORTIMER, -beers listed; +Courage: Best Bitter, Directors; +Greene King: Abbot; +Marston: Pedigree; +up to four guest beers. The second ever Wetherspoon, dating from 1986, a former car showroom, it was offered for sale in 2005 but then taken off the market. (N77, U182, U185)

N8, RAILWAY TAVERN, -beers listed; +Black Sheep: Bitter; +Wells: Bombardier. Now M&B, ex-Bass. (N95)

N20, REAL MUSIC BAR. Renamed IBAR. Formerly NEW BULL & BUTCHER, originally BULL & BUTCHER. (N147, U198, U201, U203)

NORTH WEST

NW1, ALLSOP ARMS, -beers listed; +Greene King:IPA, OSH, Abbot. Acquired by Greene King from Punch (Spirit) in June, ex-S&N. (N161, U106)

NW1, EARL OF CAMDEN, -beers listed; +Brakspear: Special; +Taylor: Landlord; +Wells: Bombardier; +Young: Bitter. Now Town & City Pub Co, ex-Whitbread via Laurel. Formerly HOG’S HEAD, originally HOGSHEAD. (U131, U171, U191)

NW3, BAR ROOM. Reverted to ROSSLYN ARMS in 2008, still no real ale. Formerly BAR ROOM BAR. (N184, U157, U202)

NW5, DARTMOUTH ARMS. Now independent, ex-Punch, ex-Taylor Walker. (N198)

NW6, ECLIPSE, renamed ALICE HOUSE. Formerly FAME and SCRUFFY MURPHYS, originally ARKWRIGHTS WHEEL. (N203, U152, U160, U196)

KENTON (HA3), LOUGH INN. Renamed LIFE OF RILEY after change of ownership. Still a free house. (W217, U199)

STANMORE (HA7), VINE. Renamed RAW LASAN (LOUNGE BAR & RESTAURANT) after sale by Punch to an independent operator, Raw Lasan Ltd. Still no real ale. (W94)

SOUTH EAST

SE3, CROWN, -beers listed; +Shepherd Neame: Bitter, Kent’s Best, Spitfire. Acquired by Shepherd Neame from Punch (Spirit) in May, ex-S&N. Formerly CROWN HOTEL. (SE46, U102, U107)

SE5, BEAR. Guest beers include those from Tring and Whitstable breweries @ £3.30/pint. Formerly JACK BEARDS, originally STATION. (SE62, U135, U196)

SE9, ROYAL TAVERN. Now simply ROYAL (THE), -beers listed; +Harvey: Sussex Best Bitter; +monthly changing guest beer (e.g. Exmorn Gold). Major renovation with fresh food at all times except Monday evenings. Ex-S&N, now leased by Enterprise to Artizian, a small catering company. (SE88, U106)

SE10, KINGS ARMS, -beers listed; +Greene King: IPA, Ruddles County, OSH, guest beer (e.g. Wills Bombardier). Beers may vary within Greene King range. Formerly DUKE OF EDINBURGH. (SE98, U107, U187)

SE18, EARL OF CHATHAM, -Young: Bitter; +Harvey: Sussex Bitter. Now Enterprise, ex-Unique. (SE167, U175, U180)

SE18, GREAT HARRY, -beers listed except Shepherd Neame: Spitfire; +Courage: Best Bitter; +Greene King: IPA, Abbot; +Marston: Pedigree; +guest beers. (U154, U161)

SE18, PRINCE ALBERT (ROSE’S). Now sells three changing guest beers, mainly from micros. (SE171, U196, U198)

SE25, ALLIANCE, -beers listed; +Fuller: London Pride; +Greene King: Abbot. (SE214)

SE25, SHIP, -beers listed; +Greene King: Ruddles County, Abbot; +Young: Bitter. Now Punch, ex-Whitbread. (SE218, U114)

SE26, FOX & HOUNDS. Renamed FOX’S, still no real ale. H removed. Formerly DUKE OF EDINBURGH. (SE222, U149, U197, U202)

SE26, GOLDEN LION, -beers listed except Courage: Best Bitter; +Adnams: Broadside; +Harvey: Sussex Bitter; +Wells: Bombardier. (SE223)

BELVEDERE (DA17), FOX, -beers listed; +Adnams: Bitter; +Wells: Bombardier. Now Enterprise, ex-Courage via Unique. (3SE206, K31)

BEXLEYHEATH (DA6), MORGANS WINE & ALE HOUSE. Reverted to original name, ROYAL STANDARD. Now Punch, ex-Taylor Walker. (3SE214, U132, K34, U150)

BEXLEYHEATH (DA6), TEMUJIN. Renamed TWIN PALACE by July 2008 after acquisition by new owners from Zerodegrees and now an independent ‘bar and Chinese restaurant’. Real ale was introduced but, sadly, the three handpumps are now unused. (U168)

BROMLEY, HENrys, renamed IVORY LOUNGE by May 2008. (U99)

BROMLEY, BIRD IN HAND, Bickley. Renamed WIDMORE, -beers listed; +Fuller: London Pride;
+Harvey: Sussex Best Bitter. Now Punch, ex-Spirit, ex-Allied (Friary Meux). (3E216, U53, 8K41)

BROMLEY COMMON, CROWN. -beers listed; +Fuller: London Pride; +guest beer (e.g. Westerham). Now Enterprise, ex-Watney via Unique. (3E247)

CROYDON (CR0), PAWSONS ARMS. -beers listed; +Fuller: London Pride; +guest beer (e.g. Black Sheep Bitter). Now M&B Toby Carvery, ex-Whitbread Beefeater. (5SE222, 8K51)

ERITH (DA8), STYLE & WINCH. Now Enterprise, ex-Courage via Unique, for sale but still trading. There are rumours of aspirations for conversion to residential, if Bromley Council obliges with planning permission. Formerly BOUNDARY, originally PLOUGH. (3SE254, U47, U149, K65, U164)

SW3, BUNCH OF GRAPES. -beers listed; +Greene King: IPA, OSH, Abbot, seasonal beer (currently St Edmunds Ale). Acquired by Greene King from Punch (Spirit) in June. (SW55, U184)

SW3, HOUR GLASS. -beers listed except Fuller: London Pride; +guest beer (e.g. Black Sheep Bitter). Now M&B, ex-Bass. (SW56)

SW3, WELLESLEY ARMS. Renamed PEER, -beers listed; +gUEST guest beer from regionals and micros (e.g. Adnams, Fuller's, Hogs Back, Sambrook's and Sharps). Peer was a nickname of Lord Wellesley. (SW58, U188)

SW5, COLEHERNE. Renamed PEMBROKE, - Fuller: London Pride; +gUEST guest beer from regionals and micros (e.g. Adnams, Caledonian, Sambrook's and Sharps). Acquired by Realpubs from M&B in September 2008, now a gastropub with open kitchen and dining room at rear. (SW62)

SW5, DUKE OF CLARENCE. +Fuller: London Pride; +Sharp: Doom Bar. Formerly Geronimo, ex-S&N. Was BRAM STOKER TAVERN for a while. (SW62, U144, U170)

SW6, GEORGE. -beers listed; +Young: Bitter, Special. Confirmed acquired by Young’s in April 2008 from S&NPE, ex-Inntrepreneur. It was temporarily closed for refurbishment, reopening in March 2009. Plans for an upstairs restaurant appear to have been put on hold. (SW67, U159, U199)

SW9, HERO OF SWITZERLAND. -beers listed; +Fuller: London Pride. Now Punch, ex-Allied (Ind Coope). (SW82, U142)

SW9, IVANS RETREAT. -beers listed; +Fuller: London Pride; +guest beer (e.g. Coach House). Refurbished. M&B, ex-Bass. Formerly GOOSE, originally FLOURMILL & FIRKIN. (U138, U151, U152, U157, U202)

SW9, PRINCE. -Taylor: Landlord; +Wells: Bombardier. Beware overpriced half pints (£1.95 compared with £3.20/pint!) Formerly HARLEM, originally PRINCE OF WALES. (SW82, U184, U188, U192)

SW9, PRINCE ALBERT. -beers listed; +Greene King: seasonal beers (e.g. St Edmunds Ale). Now Greene King, ex-Whitbread. (SW82, U172)

SW9, SAVANNAH. Renamed LAS PALMERAS (TAPAS AND WINE BAR), still no real ale. Punch, ex-Bass (but may now have been sold on). Formerly ROYAL OAK. (SW83, U133, U152, U179)

SW11, CUBAN. Renamed ARTISAN & VINE, still no real ale. Formerly ONE TWO SIX, originally NAPIER ARMS. (SW89, WB29)

SW11, INIQUITY. Renamed UNDERDOG, independent bar acquired by Rising Star Leisure, still no real ale. (U198, WB34)

SW11, MICROBAR. Renamed INK ROOMS BAR & GARDENS after extensive refurbishment; two handpumps at front serving guest beers. (U163, WB35)

SW14, PLOUGH. -beers listed; +Fuller: London Pride; +Harvey: Sussex Best Bitter; +Sharp: Doom Bar. (SW98, RHP9)

SW15, FOX. -beers listed; +two changing real ales from regionals. Now Town & City, ex-Laurel. Formerly FOX & HOUNDS. (SW101, BRP18, U199)

SW15, SLUG & LE TTUCE. Now Bay Restaurant Group, ex-Laurel, still no real ale. Formerly PARISA. (U141, BRP22)

SW19, BAR CHINA. Renamed OCASO TAPAS BAR, still no real ale. (U202)

CARSHALTON (SM5), WINDSOR CASTLE. -beers listed; +varying Shepherd Neame beers including Bitter, Kent’s Best, Spitfire, Canterbury Jack and Whitstable Bay; +three guest beers (e.g. Everards Tiger, Harveys Sussex Best Bitter and Taylor Landlord). Acquired by Shepherd Neame from Punch in May. Guest beers have been retained in this GBG pub. (SW130, U191)

CHEAM (SM3), PRINCE OF WALES. -beers listed; +Fuller: London Pride; +Pilgrim: Progress; +Wells:

THE ELEANOR ARMS

The Eleanor Arms is a traditional Shepherd Neame pub est. 1879, serving award-winning real ales: Kent’s Best, Canterbury Jack, Bishop’s Finger and seasonals.

- Secluded garden
- Smoking facilities
- Disabled-friendly
- Warm, welcoming fires
- Traditional pub games
- Great music

460 OLD FORD ROAD, BOW LONDON E3 5JP
TEL: 020 8980 6992
Capital Pubcheck - update 207

Bombardier. Now Punch, ex-Allied (Friary Meux). (SW131)

CHEAM (SM3), RAILWAY. -beers listed except Courage: Best and Directors; +Pilgrim: Surrey Bitter, Talisman. Believed sold by Punch, ex-S&N. (SW133)

CHEAM (SM3), RED LION (YE OLDE). -beers listed except Fuller: London Pride; +varying guest beer (e.g. Bateman). Now M&B, ex-Bass. (SW133)

KINGSTON, RAM. -beers listed except Theakston: Old Peculier; +Greene King: IPA, Morland Original, OSH, Abbot; +guest beers (e.g. Bateman, Everard, Hogs Back). Acquired by Greene King from Punch (Spirit) in June, ex-S&N. Guest beers retained. (SW144, KT26)

NEW MALDEN (KT3), RAILWAY HOTEL. Renamed GLASSHOUSE, -beers listed; +Adnams: Broadside; +Caledonian: Deuchars IPA; +Sharp: Doom Bar; +Shepherd Neame: Spitfire; +Wells: Bombardier. Now S&NPE, ex-Taylor Walker. (SW153, U153, KT36)

MITCHAM (CR4), CRICKETERS. -beers listed except Young: Bitter; an indication of the run down of this Young's pub which is for sale. (SW145, U199)

MITCHAM (CR4), WINDMILL. -beers listed except Young: Bitter; +Courage: Directors. (SW150, U156)

SUTTON (SM1), ANGEL. -beers listed; +Adnams: Broadside; +Shepherd Neame IPA; +Sharp: Doom Bar; +Wells: Bombay Duck. Now S&NPE, ex-Taylor Walker. (SW153, U153, KT36)

SUTTON (SM1), BAR H2O. Renamed REDS, still no real ale. Formerly MORITZ WINE BAR. (SW167, U198)

SUTTON (SM1), BUTTERCHURCH. -beers listed; +Greene King: IPA, Abbot. (SW164)

SUTTON (SM1), CAFÉ MANGO. Renamed TREASURY. -Wells: Bombardier; +Marston: Pedigree. Now Marston, ex-Wizard. Originally ICEOBAR. (SW166, U159)

SUTTON (SM1), NEW INN. -beers listed; +Fuller: London Pride. Now Enterprise, ex-Oak Taverns. (SW167)

SUTTON (SM1), PLOUGH. -beers listed; +Young: Bitter. Now Enterprise, ex-Bass via Unique. (SW167)

SUTTON (SM1), SUTTON ARMS. -beers listed except Greene King: IPA and Abbot. Formerly NONSUCH ARMS, originally HOGSHEAD. (U135, U174, U183, U198)

SUTTON (SM1), SYDNEY ARMS. Now Enterprise, ex-Whitbread, still no real ale. (SW167)

WALLINGTON (SM6), WINDMILL. -beers listed; +Adnams: Broadside; +Draught Bass; +Taylor: Landlord. Was Enterprise, ex-Bass via Unique but may now be independent. (SW127)

WEST

W2, SAWYERS ARMS. -beers listed; +Greene King: IPA, Ruddles County, Abbot. Acquired by Greene King from Punch (Spirit) in June. (W78)

W4, CITY BARGE. -beers listed; +Greene King: IPA, Olde Trip, Ruddles County, OSH, Abbot; +guest beer (e.g. Hogs Back, Wells). Acquired by Greene King from Punch (Spirit) in June. (W87)

TWICKENHAM (TW1), AILSA TAVERN. -beers listed; +Shepherd Neame: Canterbury Jack, Kent’s Best or Spitfire, Whitsable Bay. Acquired by Shepherd Neame from Punch (Spirit) in June. Landlord is hoping to reinstate the popular Taylor Landlord and is seeking authority for more variety of guest beers following a dip in real ale sales in this GBG pub post-takeover. (W200)

TWICKENHAM (TW1), FILTHY’S (AT THE RED LION). Reverted to RED LION after redecoration. (W204, U192)

TWICKENHAM (TW1), POPES GROTTO. Renamed ALEXANDER POPE by Young’s after refurbishment with a new glass front extension, despite local campaign to retain its original name. (W203)

TWICKENHAM (TW1), ST MARGARETS TAVERN. -beers listed except Greene King: IPA; +Greene King: Morland Original, OSH, Abbot; +guest beer (e.g. Harveys, Titanic). (W204)

CORRECTIONS TO UPDATE 206

NEW & REOPENED PUBS ETC

E8, LONDON FIELDS. Refs should read (E113, U163).

UPMINSTER, BRIDGE. Refs should read (X121, U155, U196).

N11, ORANGE TREE. Refs should read (N107 etc).

ORPINGTON, TONY'S (BAR & GRILL) is an independent Italian bar and restaurant.

SIDCUP, HOG’S HEAD (now TAILOR’S CHALK). Beers are Greene King: Ruddles Best Bitter; Marston: Pedigree and four or five guests.

OTHER CHANGES ETC

SW1(W), RED LION. Address should read 48 Parliament St.

MITCHAM, PARK PLACE. Should read: -beers listed except Fuller’s London Pride.

W8, SCARSDALE TAVERN. Should read: +Fuller: Chiswick Bitter (or Gales Seafarers Ale); +Fuller’s ESB (or Gales HSB).

TEDDINGTON, ANGLERS. Adnams and Harveys are examples of guest beers.

Advertise in the next LONDON DRINKER.

Our advertising rates are as follows:

Whole page £300 (colour), £240 (mono); Half page £180 (colour), £135 (mono)
Quarter page £95 (colour), £70 (mono).

Phone Peter Tonge now on 020 8300 7693
THE FINAL COPY DATE FOR ADVERTISING IN OUR NEXT ISSUE (OCTOBER/NOVEMBER) IS THE FIRST OF SEPTEMBER.
Derek & Martina O’Brien invite you to

The Plough Norwood Green

The Plough, 10 Tentelow Lane, Norwood Green Southall Middlesex UB2 4L:G
Tel: 020 8574 7473 www.theploughpub.co.uk Bus 120 from Hounslow East or Southall
Fullers & Guest Real Ales - For full details phone or check the website

Latest News

Grand Opening Beer Festival

September 4th - 6th “The Plough” Beer Festival. Initial plans, sadly delayed, are
now finalised with the conversion of one of
the outbuildings into a purpose built and
attractive festival area, featuring over 20
Real Ales. Live music on all three days.
Summer Saturdays are great fun with
BBQs & Occasional Live Music in the
beautiful and extensive garden.
Tuesday nights host our Jam Sessions
come and join the ‘craic’ with our local
musicians, everyone welcome, bring your
instrument and play along.
Our delicious Homemade Menu is proving
immensely popular lunchtimes/evenings
and our Sunday Lunches are a must.
Thursday is Quiz Night, you don’t have to
to be a genius to take part, it’s just for fun!
For the energetic, discover the ‘Hike and
Bike’ route from ‘The Plough’ to O’Briens’
via the Grand Union canal. Real ale and a
warm welcome guaranteed both ends!

O’Briens Brentford

O’Briens, 11 London Road, Brentford, Middlesex TW8 8JB
Tel: 020 8560 0506 www.obrienspub.co.uk Voted Richmond &
Hounslow Branch Pub of the Year Runner up 2007 & 2008
Landlord Martin Few is a man with a mission. Whilst enduring his final school days, he and his chums discovered the delights of real ale. These were quaffed in the Barley Mow, alas no more, at Tyttenhanger Green near St. Albans. Martin loved that pub and continues his appreciation for real ale to this day.

More recently he learned more of his skills at the now-defunct Grand Union Brewery whilst his long-time partner Gill Gibson worked for an office products company. Upon her redundancy they wondered what project they could enjoy together: "It didn’t take long to conclude that what I really wanted was to create my very own ‘Barley Mow’! We didn’t want a big pub but wanted one that was ‘beer-led’. We looked around but nothing quite fitted our criteria: either the cellar was too small or the accommodation too tatty. Then ‘The Liberty’ came on the market and after surviving one failed bid from a regular customer, a remortgage and various courses later, it was ours."

That was four and a half years ago. Since then ‘The Liberty’ has become a firm favourite with local CAMRA Branches and received various Beer Guide accolades. I had to go there! So one fine morning the Amersham Branch of the Metropolitan Line shook and rattled me to Chorleywood. It’s a fair uphill walk to the pub but kindly Martin (with Duchess, the pub Alsatian) had driven to meet me.

The 1820s building sits within a huge garden and there is a large recently completed covered pavilion built to the side. There’s even a petanque pitch! A pretty frontage lures one through the central front door to an interior of cosy corners and walls positively dripping with brewery and CAMRA memorabilia whilst the smaller end of the bar was actually part of the deceased Grand Union Tasting Room. It’s all beautifully traditional with events chalkboards, local charity appeals and details of the pub’s communal activities like cycling, knitting and book clubs. Seating caters for a comfortable 40 and the pub is a mobile free area.

But, as Martin says earlier, the pub is essentially beer-led and there are six handpumps offering a great range. That day’s choice included Tring’s Liberty, Red Squirrel Conservation and strong American-style IPA, Dark Star’s Old Chestnut and Downton’s Elderquad. Martin even grows his own hops and once a year they contribute to the pub’s very own bitter, brewed by Red Squirrel and last year named Heronsgate Hopped Blonde. There were also three draught ciders, a perry and a huge range of bottle-conditioned beers. Despite the ale emphasis – 20-30 firkins weekly and growing – the Saturday/Sunday lunchtime menu is more than adequate. Chips with sausages, ham, chicken kebabs and baby back ribs are complemented by soups, homemade chillies and Thai curries. Martin says, “There isn’t really a market for Sunday lunches; the previous owners had more places set out for diners than drinkers. Our regulars drive here from Ruislip, South Kenton and Amersham and the like. They come mainly because we’re the only real ale pub in a ten-mile radius. Their priorities are the same as ours!”

Finally I asked Martin how he saw the Liberty’s future. “To sell more beers. We’re now coming up to our 1000th different ale and are constantly looking for more. Other than that I’ll keep my mind open. The best bit of advice I ever got was from the Fat Cat in Norwich: ‘Never be afraid to do something different’.”

My advice to you two is please, please keep running this delightful pub just the way you are.

Peter Tonge
**Brewery award**

Wiltshire’s Box Steam Brewery’s *Dark and Handsome*, a 5.% abv old ale, was voted the beer of the festival at the 2008 Pig’s Ear Beer and Cider Festival last December. Festival Organiser, Derek Jones, says: “There were over 100 superb beers on offer. So it is a great tribute to Box Steam that one of theirs was voted as the champion.”

Since the Brewery began in 2004, the reputation of its beers has grown and spread far. Based in Colerne, its name links it to the famous nearby Box Tunnel and the stirring history of the Great Western Railway and Isambard Kingdom Brunel. It has two local pubs, the Inn at Freshford and the Cross Guns at Avoncliff.

PIG’S EAR DRINKERS VOTED FOR BOX STEAM BEER

**The Fox**

We’re a unique family-run pub with award-winning beers and freshly cooked food; a welcome pit stop for visitors to the Grand Union Canal and Hanwell Flight of Locks.

*Weekday lunch available*
12 - 3 pm

*Evening menu available*
Tues - Sat 6 - 9.30pm

*Saturday Brunch*
12 - 4 pm

*Sunday Roasts*
12.30 - 3 pm

Email: thefox@oldehanwell.fsnet.co.uk

**Five Bells Inn**

Family-owned for 25 years, we are dedicated to excellent customer service, quality real ale and freshly produced food. We’re situated in great rambling countryside and offer a roaring fire to welcome your return!

CAMRA’s Good Beer Guide 2009 describes us as ‘West Chiltoning’s Best Kept Secret’. We are passionate about the real ale we serve and the great choice of five good quality beers. Local CAMRA Pub of the Year 2007 and 2008.

Five beers always available including a mild, a guest, a premium ale, plus local Appledram cider.

No Sky, Pool, Frozen Food Piped Music or Pickled Eggs!

The Five Bells recently converted into an Inn providing five rooms all en-suite with bath and shower and we have four doubles and one twin room. All rooms have TV, tea making facilities and all face the morning sunshine.

Every room is neutrally decorated, all have a view of the countryside and dog lovers will be pleased to know there is a relaxed attitude to customers bringing their pets to stay!

**Five Bells Inn, Smock Alley, West Chiltoning, West Sussex RH20 2QX**

Just ring Bill & Joan Edwards for more details
www.fivebellsinn.co.uk  Tel: 01798 812143
As promised, here are the solutions to the puzzles set in June’s Idle Moments column.

**NUMBER PUZZLES:**
1. 5 Formula One World Championships of Juan Fangio
2. 21 Rolling Stones Top Ten Hits
3. 2 Stones in a Quarter
4. 8 Human Beings on Noah’s Ark
5. 10 Fluid Ounces in a Half Pint
6. 4 Faces on the Great Westminster Clock (or Big Ben)
7. 12 Tribes of Israel
8. 9 Innings per Team in a Game of Baseball
9. 3 Little Maids from School (from the Mikado by Gilbert and Sullivan)
10. 6 Hoops on a Croquet Pitch

**5BY4:**
1. Another Part of Me – Michael Jackson
2. Another Suitcase in Another Hall – Barbara Dickson
3. Another Brick in the Wall – Pink Floyd
4. Another Saturday Night – Sam Cooke
5. Another Day in Paradise – Phil Collins
6. Another Cup of Coffee – Mike and the Mechanics
7. Another Day – Paul McCartney
8. Another Tear Falls – Walker Brothers
9. Another Night – Aretha Franklin
10. Another One Bites the Dust – Queen

**GENERAL KNOWLEDGE:**
1. Of the choices given, Elaine Paige was born Elaine Bickerstaff. Elaine Bookbinder is better known as Elkie Brooks.
2. Still doing pretty well in the Formula 1 championship, the Brawn team was bought by Ross Brawn (formerly of Ferrari) from Honda
3. The name of the second series of two man American space flights was Gemini (following the one man Mercury series).
4. After Edmund Hillary and Sherpa Tensing, the third man to conquer Mount Everest did so in 1956 (on 23rd May) - and his name was Ernst Schmied.
5. And talking of mountains, the mountain which was first conquered by German geographer Hans Meyer in 1889 was Mount Kilimanjaro
6. Michael Faraday, Karl Marx, Jacob Bronowski and Michael Redgrave all share the distinction of being buried in Highgate Cemetery.
7. And similarly, Isambard Kingdom Brunel, William Makepeace Thackeray, Wilkie Collins, Harold Pinter and Anthony Trollope are all in Kensal Green Cemetery.
8. The brand new A1 Peppercorn class steam locomotive recently completed to much acclaim is called Tornado.
9. And still on locomotives, apart from Mallard five A4 Pacifics have been preserved. They are Bittern, Sir Nigel Gresley, Dwight D. Eisenhower (in the USA), Union of South Africa and Dominion of Canada (in Canada).
10. The name of the area of west Lancashire between the rivers Ribble and Wyre is The Fylde

**A small apology**
Our crossword compiler has a small apology to make. In the June crossword the solution to 8 across and 24 across was Lester Piggot. The correct spelling of the gentleman’s surname is actually Piggott with two T’s.

It does not seem to have fazed too many people though, judging by the number of correct entries received.
Greetings folks. An email has flooded in from a reader – sure sign I’ve made a cock-up. Sure enough, in the April edition’s number puzzles I had 8 E on an AS. When the answer was published in June (8 engines on an Avro Shackleton) the Editor was contacted by Dave Kennedy, a member of the Chiltern Aviation Society who pointed out that an Avro Shackleton actually has four engines, although they do drive two contra-rotating propellers each. Sorry about that; I must have been getting confused with the Bristol Brabazon.

By the way, anybody looking for 8 P on an AS in the following list will be looking in vain.

1. 4 I of C in L
2. 9 MM
3. 36 HN on a RW
4. 1 OP is a B
5. 7 S (on the SC of E)
6. 669 MD in a MY
7. 13 P on a CP
8. 2 OEPN
9. 53 IG in a B of O
10. 3 FOWC of JS

Actually we have had a veritable plethora of emails, two (no less) have arrived about I.M. (I have TWO readers!) since the June edition and the other one wasn’t about an error. A chap by the name of Ian Davidson wrote recalling that some time ago (in fact it was over 21 years ago in 1988 when we had things other than just puzzles in I.M.) we did a series of non-rhyming limericks. “What’s the point in that?” you might ask and I would reply, “What’s the point in Idle Moments in the first place?” But the thing is that when written down they look like they should rhyme. Anyway, I thought it might be time to resurrect a few of the aforementioned NRLs and so I shall, starting with the very first one that I was given by my good friend John Eastwood who introduced me to the concept that he and a couple of work colleagues had developed. It went like this:

A Czech tennis player named Kodes
Played a lot in the Antipodes
The going was tough,
But he made lots of dough,
Which is more than I’ll get for my odes.

For those too young to remember, Jan Kodes (Wimbledon winner in 1973) pronounced his surname “Kodesh.” Actually, I do know a “real” non-rhyming limerick (I’m just padding this out so I don’t have to a 5BY4 this month) which I can usually just about get away with in mixed company. Try this on your maiden auntie and see if she snorts into her sherry:

There was a young lady from Bude, (Here we go!)
Who went for a swim in a lake.
A man in a punt (Oh yes?)
Stuck his pole in her ear
And said, “You can’t swim here, it’s private.”

Right, got that one out of the way. If any readers fancy submitting non-rhyming limericks for consideration I should be pleased to receive them. You never know you might become (sort of) famous, though I can guarantee that no payment will be forthcoming – all contributors to London Drinker do it for the love of it (unless they’ve been keeping something from me for the last 30 years or so). And finally let’s have a bit of Trivial Knowledge. All of the questions this month have been drawn from, or verified by, the excellent “Encyclopedia of Britain” by Bamber Gascoigne and first published in 1993.

1. How long did Jane Seymour survive the birth of her son, who became Edward VI?
2. The Crown of Africa is the World’s largest cut diamond at 530 carats. Where is it?
3. In what year was the Highway Code first published?
4. Which of the areas used in the Met. Office’s shipping forecasts is the most southerly?
5. Lambert Simnel was a pretender to the throne of England used by opponents of which King?
6. What is the name of the volume of 63 poems published by A.E. Houseman in 1896 which has become a byword for the English country idyll?
7. Who was the author of “Saturday Night and Sunday Morning” and “The Loneliness of the Long Distance Runner”?
8. Where did the tea cake known as a “Sally Lunn” originate in the 18th century?
9. Originally called “Belisha” crossings (after the then Minister of Transport) when they were introduced in 1934, they only became called zebra crossings when the black and white stripes were added. In what year did this modification take place?
10. What is the name of the house between Reading and Basingstoke bought by the Nation for the Duke of Wellington after his victory at Waterloo?

So there we are for another edition. If you do have a non-rhyming limerick (or other similar type of nonsense) you would like considered for publication in this column, I should be pleased to receive it at andy@pirson.demon.co.uk.

Enjoy the summer; I shall be back in the autumn – assuming that nothing untoward happens.

Andy Pirson
Compiled by DAVE QUINTON

£20 PRIZE TO BE WON

ACROSS
1. Waste a lot of time in prison. [7]
5. Prisoner takes the Queen for a drink. [5]
8. Star rises behind extremely volatile planet. [5]
9. Kind of blue? Go down the Oval. [4-3]
10. Decreased twice and kept down. [9]
13. Trendy, lean and mean. [6]
17. Nightingale’s familiar name? [3]
18. It measures distress of i.e. pet mice. [4,5]
20. A regiment to win back a place in North America. [7]
21. The French study is weighty. [5]
24. Service I have rendered is very great. [7]

DOWN
1. Daughter finished in the port. [5]
2. Sister no one listened to. [3]
3. Oriental feast on November 1st. [7]
4. He’s given up the habit. [6]
5. Limited good fortune I had is clear. [5]
6. Surprise mega treat for a very good friend. [5,4]
7. See right way out but go back. [7]
11. Help two men to get on. [9]
13. Girl less likely to succeed. [7]
15. Goes through one million beers. [7]
18. It creates a sparkling head. [5]
19. He’ll supply a number of wealthy people. [5]
22. Welshman first to discover ancient Ireland. [3]

JUNE’S SOLUTION

Winner of the prize for the April Crossword: Chloe Gilbey, Edgware

Other correct entries were received from:
THE BRICKLAYER’S ARMS

DEVON & CORNWALL BEER FESTIVAL
17TH-20TH SEPTEMBER 2009

THURSDAY NIGHT: MAJESTIC BRASS
FRIDAY NIGHT: THE JOHN ONGOM BIG BAND PLUS DJS
SATURDAY AFTERNOON: HAMMERSMITH MORRIS MEN

32 WATERMAN ST. PUTNEY LONDON SW15 1DD
TEL: 020 8789 0222 WWW.BRICKLAYERS-ARMS.CO.UK