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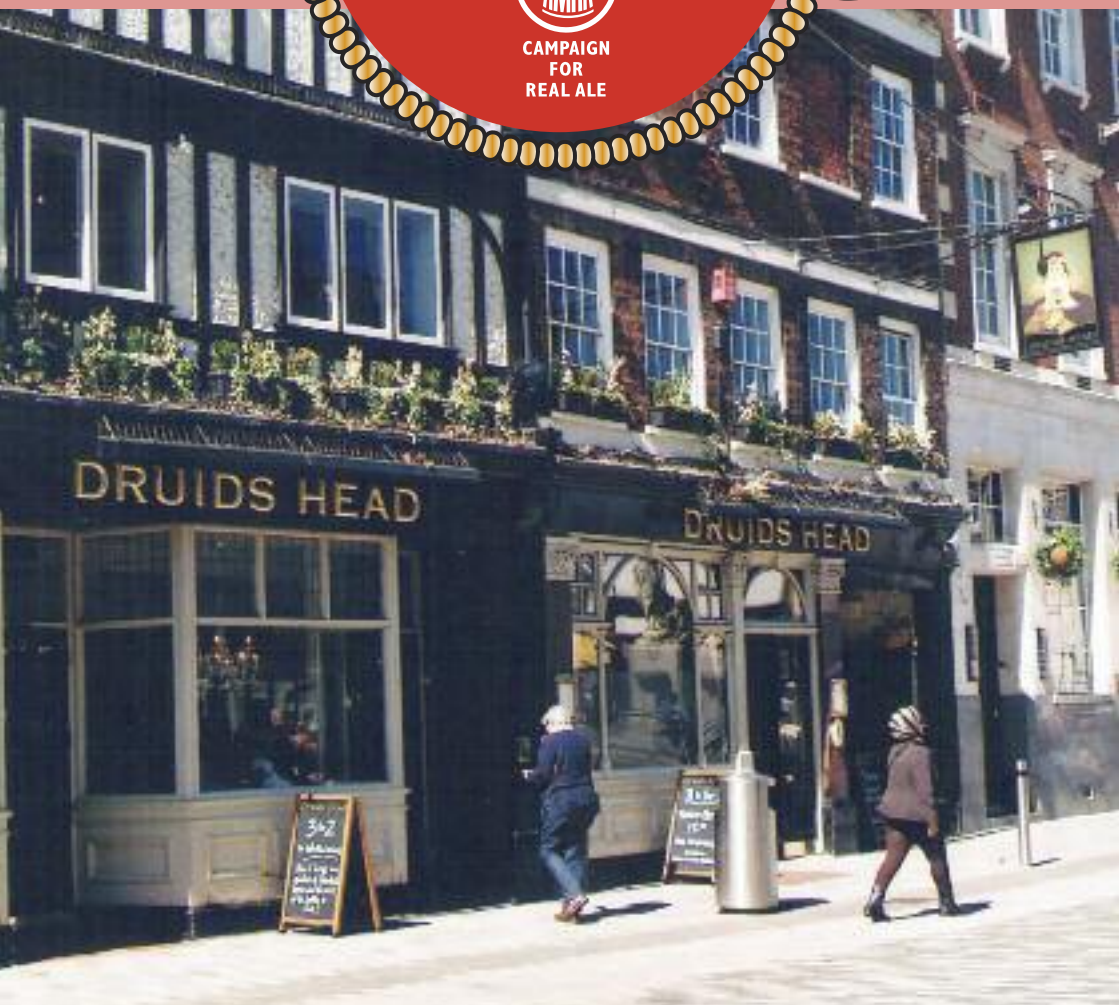
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2015/16

LONDON DRINKER



CAMRA
CAMPAIGN
FOR
REAL ALE



Duke of Hamilton Pub

and

Rabbit Hole Theatre
Hampstead



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WHAT ARE WE FIGHTING FOR?

For some years CAMRA Greater London Region has found itself at the forefront of struggles to save pubs. The decline of traditional pubs in the capital has been well documented in these pages with around half of London's pub stock destroyed or converted over the last 30 years. Given the record number of real ale breweries both in London and the wider country, many believe the battle for real ale to be won. CAMRA has slowly evolved from a single-issue pressure group in the 1970s to the more broad-based consumer rights organisation and 'beer drinkers' champion that it is today. The organisation does not stand still and we are about to enter into another detailed internal review, the *Revitalisation Project*. Undeniably, British beer drinkers are surrounded by more quality and choice in the beer offer than at any time in our history and CAMRA can proudly take a certain degree of credit for this. The organisation has naturally added more strings to its bow in the form of real cider and perry, beer duty relief, and significantly, the broad-based brief on pub campaigning, which covers everything from reform of the outdated and unfair pubco business model to tackling the loopholes in the planning system. Branches all over the country are engaged to differing degrees in this latter area, with Aylesbury and Wycombe CAMRA impressively responsible for over 160 individual pub ACV nominations to date! Pub campaigning has formed an integral part of the news we bring readers of *London Drinker* for some time now, but it is seen by many as a controversial topic.

For some CAMRA members, the organisation has taken its eye off the

beer ball and concentrates too much of its resource and influence on fighting for 'clapped out old pubs'. For many who enjoy drinking beer, pubs are not as significant a priority as fighting for good quality flavoursome beer. Pubs as we recognise them have evolved over around 400 years but the typical London public house of the variety enjoyed today really has its roots in the late Victorian era so is only about 130 years old. We are merely experiencing the next phase of natural evolution, they would argue. Draught beer consumption has been in decline for decades, coincident with changing social patterns, the proper shift in attitudes and legal position on drink-driving laws and the stark transformation of the economy from one of mining, farming, manufacturing and fishing to a society that predominantly works in an office. Even in my own business of utilities, it was perfectly normal 25 years ago to work from 8 to 12.30 then head down to the local pub for lunch, sink between four and six pints of draught beer and return to work around 2.30pm to 'file paperwork'. This was repeated daily. Nowadays, and certainly for the better, strict rules exist about the consumption of alcohol during the working day. Our pub-going activities are confined to days off, evenings when off duty, and weekends. Clearly there is a demand for interesting beer, with cask growing its share of an overall shrinking market, but does this demand necessarily translate to a love or need for pubs?

Andy Slee, until recently Operations Director for Punch Taverns PLC, told me at a symposium on protecting pubs that there are roughly 50,000 pubs in Britain and over 64 million people. This equates to one pub per 1,280 people. He is firmly of the view that there is oversupply. It's a shame that Punch did not realise this back in the 1990s when they were buying up pubs like they were going out of fashion before the credit crunch a decade later when, in many cases, they did go out of fashion, perhaps out of necessity rather than choice. Punch own less than half the pubs they had in the early 2000s and are still selling pubs off to companies like New River Retail to be turned into food

stores. If people choose to drink at home, and there is widespread choice in supermarkets and the American style 'bottle shops' that are usefully popping up in London's more fashionable areas, then why should CAMRA or indeed anyone shed any tears when an underused pub is converted to flats? After all, we are in the midst of a housing crisis and if people did not use the pub, surely they deserve to lose it. There's always a beer festival to look forward to. Stop moaning and embrace this bottle of BrewDog Punk IPA on offer at Tesco's. Cheers!

I know this school of thought is popular in some circles, including some prominent beer writers whom it would be unfair for me to name. It is certainly an attitude that I have encountered among less enlightened politicians. In Thatcherite free market economics, the market should be allowed to evolve in an unrestrained manner. Demand side response is king. It is survival of the fittest. If this grand Victorian gin palace cannot deliver the same return as 12 luxury flats, then it has surely had its day. Summon the bulldozers. You can enjoy a pint of Camden Hells in the artisan bakery next door, set up in a railway arch and staffed by polite young men with beards and vintage clobber. CAMRA dinosaurs are standing in the way of natural progress, clinging to their nuanced dream of *The Moon Under Water*, which of course never physically existed outside their own nostalgic imaginations. Who needs a shabby worn out pub when there's a shiny new tap room in the microbrewery down the road? Indeed.

Why do those pub evangelists among us refuse to quit this struggle? What is it about the British pub that makes it worth pulling out all the stops for? The answer comes in two parts. There are many wonderful and unique attributes to the boozer that some of us never tire of outlining and which I will gladly come on to. But on a more dispassionate level, there is basic unfairness in the system which has conspired to make pubs the victims; the underdogs; the downtrodden and the marginalised. There is something naturally altruistic about standing up to bullies on behalf of those who struggle to fight their own corner. Firstly, it is vital to recognise that although the publican undoubtedly makes the pub, the pub as a construct is larger and more enduring than any publican. Like vicars passing through historic churches having their names engraved in gold leaf on a plaque by the door, publicans need to be seen as the present incumbent, the temporary custodian of a precious institution. Too many owners have snatched up the ladder behind them. Having found they can no longer make a good stab of this business, they have cashed in on lucrative alternatives, depriving future generations of the wonder and joy of a good pub, rather than let somebody else have a go at doing a better job.

Until recently, such practices have largely gone unchecked by the planning system. Additionally, the ruthless stranglehold of the tie has placed many well-meaning tenants into a soul-destroying vicious circle of being unable to invest in their business, crippling prices for tied produce, aggressive rent reviews and the inability to get out owing to a lack of finance and lack of home. Trapped as a pubco slave, the tenant is unable to cater for the changing needs of the community, forcing the pub yet further into decline and, with no assistance from the pubco, everyone swallows

the myth that the pub is failing due to a lack of demand. Ask yourself why people don't want to frequent rubbish pubs? Then ask yourself why is it rubbish? Has it always been rubbish? Could it be good? What are the essential ingredients for a good pub? What is it that will compel punters through the door and once inside what is likely to make them stay all night? As so many pubs get this right to a consistent and impressive degree, then it is clearly possible. But not if the freeholder has other plans. Writing off a pub due to a poor operator is like turning your back on a football team due to a regrettable signing. I like the phrase 'never give up the punt for the pole'.

See the bigger picture. See the potential. Witness the countless success stories we have reported in these pages of turnaround and relaunched pubs. There are plenty of good operators out there and an entire generation of hardworking and committed publicans that have never, and will never, be given the chance if we sacrifice all our pub stock because in its present, transitory guise, it is considered unviable or rubbish. Both of these are highly subjective. What is rubbish to one customer might be an oasis of pub utopia to another. Viability to a house builder or betting shop means something quite different to a publican. What is needed is a levelling of the playing field. We need to see fair market rents, preferably free of tie or, if the tie is favoured by both parties, and indeed some operators extol its virtues, then we need to see fair treatment and an unfettered range of quality produce, particularly cask beer. Finally the planning system needs to recognise the role that well managed pubs play in our society. There really is nothing else quite like it. To suggest equivalence to a laundrette, nightclub, estate agents, café, restaurant, supermarket or betting shop is flawed and insulting. What seminal business deals were ever sealed in Tesco? When did we last have a thoroughly memorable night with friends in Paddy Power? Who celebrated a recent hatch, match or dispatch down Foxtons?

It is a typically British trait to deny or denigrate something of which we ought to be proud. We do not articulate the significance of pubs or celebrate their role in society enough. We have a strong tradition of shared social space and drinking in a supervised environment. Many studies (e.g. Rick Muir *Pubs and Places*, IPPR 2012) have highlighted the contribution that pubs can make to our mental wellbeing. It has been proven that interacting with members of the community not only enhances personal mental health but helps to nurture a sustainable society with cohesive neighbourhoods where people care about and look out for their fellow citizens. Social cohesion stamps out isolation, reduces crime and antisocial behaviour and fosters a true sense of kinship. A good pub should be at the very heart of such ambitions.

CAMRA has a goal to see quality real ale available in every British neighbourhood and there is no finer way to enjoy this than in a good pub. This is where the beer aficionados should have a natural affinity with the pub lobby. By their very design with cold cellars and stillages, pubs were born to serve cask ale! The siphon pump beer engine, or 'hand pull' if you prefer, is a recognisable icon throughout the world and is identified as belonging on the bar counter of the British pub – preferably amongst a row of several.

Despite the availability of bottle-conditioned beer and the plethora of beer festivals, most would agree that cask ale is best enjoyed in a cosy pub. There can be little to match the satisfaction of that first sip of well kept ale, expertly and lovingly vented and tapped by a skilled publican, drawn through clean lines into a clean glass, at perfect cellar temperature, bright as a button and in perfect condition, carefully placed on the bar as you stand to admire and marvel it for a few moments, before raising to your lips with one hand whilst simultaneously depositing your change in the other pocket (or in the charity pot) and gazing around the saloon or the public bar trying to spot a familiar face of a friend or neighbour. A bottle of White Shield on the sofa alone will never quite cut it.

The rituals and routines are varied and rich, from rounds with friends to a whip with work colleagues. The very act of standing at the bar, an apparently haphazard and disorganised system of 'queuing', waiting to be served in person and paying in advance of consumption sets us apart from the vast majority of the world. Just watch and appreciate the nervous confusion on the faces of tourists in West End pubs having been delighted to find an empty table in the corner and then sat there for some 20 minutes feeling ignored, innocently not realising that waiters do not come to your table to take a drinks order! Some eventually cotton on to the routine. Others leave in bewilderment. The ringing of a bell to mark last orders has been falsely interpreted by some unfamiliar visitors as a fire alarm. The flurry of orders in that last ten minutes and the 'one of the road' ritual is a personal experience for all of us, whether it be a half a strong cider, a double scotch, or perhaps just another pint of that smoked porter you've been enjoying all night. Pub games from the once ubiquitous pool and darts to the lesser known toad in the hole, Aunt Sally or Devil Among the Tailors must seem strangely peculiar to the uninitiated. Although not to everyone's taste, a well stocked pub juke box can be a source of pure joy to regulars and strangers alike. Likewise, the increasingly rare spectacle of the communal sing-along around the piano can still be enjoyed in Norman's Coach & Horses on Greek Street, Soho, every Wednesday and Saturday evening from 7pm. It is a bucket-list experience. Complete strangers in friendly embrace, swaying to the refrain of 'Any Old Iron' and so on. Unmissable.

We perhaps lost our way somewhat in the last couple of decades when mass-produced keg beers displaced the more temperamental ales in pub cellars and roaring fires gave way to electric heaters. Victorian and interwar partitions that remained were ripped down to create a more inclusive and open space, but at the expense of character and soul. Fruit machines and quiz machines took up the space once occupied by more traditional games and food became bland and uncreative. The much-promised transformation of pub interiors by the 2007 smoking ban, threatening to herald a whole new wave of pub-goers, failed to materialise and in some cases drove away previous loyal customers. Throughout this time of change, pubs confident in what they did and what they offered stuck to a familiar proven formula. Others tried too hard to embrace the change and ended up pleasing nobody. We are starting to see an emerging demand for real pubs. The gimmicks have all been tried –

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We wish you **a merry Christmas**
We wish you **a merry Christmas**
We wish you **a merry Christmas**
And **A Better Glass of Beer**



from Thai food to brew pubs to student nights to cocktail bars; there is even a tea themed pub in the offing in North London.

Fundamentally, there is a customer base that hankers for the reassuring solidity of a no-nonsense, fuss free boozer. Food needs to play a part but it should not be the whole story. Food is available in restaurants and cafes so pubs need to play to their strengths. What can they offer that the competition cannot? The beauty of a pub is the dip in and dip out nature. A good local should create the desire to pop in purely to catch up with the other regulars. And indeed the bar staff. It is heart-warming to see the many transformed pubs under new management attracting customers that previously would have walked by. Not only are they keen to try it, in many cases they become hooked and cannot get enough of it. The secret is to create the right environment. It's all about shared space. All members of society need to feel welcome. They need to feel at home. Quality food and drink are essential and a skilled operator will never lose sight of the target market. A neighbourhood local does not need recorded music played at such a volume that nobody is able to chat. It is a fine balancing act to establish an environment where families with children can enjoy a Saturday afternoon alongside pub-crawlers and dog-walkers, gradually giving way to a younger crowd or 'revellers' as the evening wears on. Nobody must feel excluded, yet the tone of the establishment needs to be set in a way that people understand the implicit 'rules'.

This is the finest attribute of our pub culture. We teach each other how to behave in the pub. How to drink

responsibly (and it's very responsible of you all to drink enough beer to keep our fine breweries in production) and how to share the environment with fellow pub-goers. There is a basic human need for that camaraderie. Life's ups and downs are best marked within the warm embrace of a convivial British pub. Our society would be all the poorer without it. I will never be convinced that there is anything that comes close. At present rate of closure (29 per week), the last pub in Britain will ring last orders in 2049. With any luck we will be able to stem this terrible tide of pub closures before we get that far, but at any rate, it'll be a good night. I intend to be the last one out after the lock in. One more for the road? Cheers!

James Watson



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Branch diaries

Welcome to our regular details of London CAMRA contacts and events where branches say what is happening in their areas that might be of interest to drinkers across London. Events for December 2015 and January 2016 are listed below. Meetings, visits and socials are open to all – everyone is welcome to come along. A complete calendar listing of CAMRA events within Greater London is available at www.london.camra.org.uk. Contact the Regional Secretary, Roy Tunstall: roytunstall.camra@gmail.com.

LONDON PUBS GROUP

Chair: Jane Jephcote, jane.jephcote@googlemail.com, 07813 739856

December – Wed 9 Camden & Euston evening: (7pm) Golden Lion, 88 Royal College St, NW1 0TH; (7.45) Constitution, 42 Pancras Way, NW1 0QT; (8.15) Prince Albert, 163 Royal College St, NW1 0SG; (9pm) Royal George, 8-14 Eversholt St, NW1 1DG; (9.30) Somers Town Coffee House, 60 Chalton St, NW1 1HS; (10pm) Rocket, 120 Euston Rd, NW1 2AL. Public transport will be required at times.

January – Wed 13 (7.15 for 7.30) Mtg. Royal Oak (upstairs), Tabard St, SE1. All CAMRA branches and members interested in pub research and preservation welcome. Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

Ian White, london_cider@btinternet.com or text 07712 122402 (10-4 Mon-Fri)

January – Sat 16 (2.30) Wassailing. One Tree Hill Allotments, Honor Oak Park, SE23. Wrap up warm and wear good footwear, bring snacks to share, drink of apple juice or cider. Noisy instruments. See <http://www.ianwhite.info/Wassail.html> For more information and details, see <http://london-cider.blogspot.co.uk>

YOUNG MEMBERS GROUP

Email group: <http://groups.google.com/group/london-camra-ym>

BEXLEY

Rob Archer, camr@rcher.org.uk, contacts@camrabexleybranch.org.uk

December – Wed 9 (8.30) Mtg. Broken Drum, Blackfen DA15 9PT. - **Mon 21** (8pm) Xmas meal. Wrong 'Un, Bexleyheath DA6 8AS. - **Mon 28** Twixmas soc: start (12pm) Robin Hood & Little John, Bexleyheath DA6 8AS, crawling on to the Wrong 'Un.

January – Wed 13 (8.30) Mtg. Wrong 'Un, Bexleyheath. Website: www.bexley.camra.org.uk

BROMLEY

Norman Warner, inquiries@bromley.camra.org.uk

December – Mon 7 Bromley North lunchtime soc: (12.30) Freeland's Tavern, 31 Freeland's Rd, BR1 3HZ; (1.30) Red Lion, 10 North Rd, BR1 3LG. - **Fri 11** Xmas lunch with SEL: (6pm) Orpington Liberal Club, 7 Station Rd, Orpington BR6 0RZ; (8.30) One Inn the Wood, 209 Petts Wood Rd, BR5 1LA; (10.15) Blythe Hill Tavern, 319 Stanstead Rd,

Forest Hill SE23 1JB. - **Tue 15** (7.30) Xmas soc. Sovereign of the Seas, 109-111 Queensway, Petts Wood BR5 1DG.

January – Thu 7 Bromley North & Shortlands soc: (7.30) Swan & Mitre, 260-262 High St, BR1 1PG; (8.45) Shortlands Tavern, 5 Station Rd, BR2 0EY. - **Mon 11** (7.30) GBG selection mtg. Crown & Anchor, 19 Park Rd, Bromley BR1 3HJ. - **Mon 18** West Wickham soc: (7.30) Wheatsheaf, 135 High St, BR4 0LU; (8.30) Swan, 2-4 High St, BR4 0NJ; (9.30) Railway Hotel, Red Lodge Rd, BR4 0EW. - **Sat 23** Woolwich soc: (12.30) Woolwich Equitable, Equitable House, General Gordon Sq, SE18 6AB; (1.30) Taproom, 15 Major Draper St, SE18 6GD; (3pm) Prince Albert (Rose's), 47-49 Hare St, SE18 6NE. - **Tue 26** (7.30) Cttee mtg. Chancery, 90 Bromley Rd, Beckenham BR3 5NP. Website: www.bromley.camra.org.uk

CROYDON & SUTTON

Peter McGill: 07831 561296; pete_mcgill@hotmail.com

December – Tue 1 (8.30) Joint soc with Croydon Real Ale Preservation Society. Green Dragon, 58 High St, CR0 1RG. - **Thu 10** (8.30) Purley soc. Foxley Hatch, 8-9 Russell Hill Rd, CR8 2LE. **Tue 29** (8.30) Royal Standard, Sheldon St, Croydon.

January – Tue 12 (8.30) Cttee mtg. Dog & Bull, Surrey St, Croydon CR0 1EG. - **Wed 13** Soc: (8.30) Albert Tavern, 65 Harrington Rd, SE25 4LX. - **Tue 19** (8.30) Coulsdon soc. Pembroke, 12-16 Chipstead Valley Rd, CR5 2RA (250 metres from Coulsdon Town Station). - **Thu 28** (8.30) Mtg & London Drinker pickup. Windsor Castle (Cottage Rm), 378 Carshalton Rd, Carshalton SM5 3PT. Website: www.croydoncamra.org.uk

EAST LONDON & CITY

Branch sec John Pardoe, 07757 772564; Soc sec Matt Barrowcliffe, email_elacbranch@gmail.com

December – Tue 1-Sat 5 Pig's Ear Beer & Cider Festival. Round Chapel, 1d Glenarm Rd/Lower Clapton Rd, E5 0LY. See page 15. - **Tue 8** (8pm) GBG mtg. Black Lion, Plaistow Rd, E13 0AD. - **Tue 15** (8pm) GBG mtg. Rose & Crown, Hoe St, E17 4SA. - **Wed 23** (9pm) CotY presentation & Mighty Oak Brewery night. Leyton Orient Supporters Club, Oliver Rd, E10 5NF.

January – Thu 7 Wanstead crawl: (7pm) Wanstead Tap, Winchelsea Rd, E7 0AQ; (8pm) Forest Tavern, Forest Rd, E7 9BB; (9pm) Hudson Bay, Upton La, E7 9PA; (10pm) Black Lion, High St, E13 0AD. - **Tue 12** (8pm) Mtg. Ye Olde Mitre, Ely Pl, EC1N 6SJ. - **Tue 19** (8pm) GBG mtg. Dispensary, Leman St, E1 8EN. - **Thu 28** (6pm) Soc. (Beer Festival). Rose & Crown, Hoe St, E17 4SA. Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498, branchcontact@camraenfieldandbarnet.org.uk

December – Wed 2 (8pm) Pig's Ear Beer Fest soc. See page 15. - **Wed 9** join London Pubs Group in Camden & Euston (see above) - **Tue 15** (12.30 for 1pm). Xmas lunch, Railway Bell, 13 East Barnet Rd, New Barnet EN4 8TB. Book via Branch contact. - **Wed 23** visit Leyton Orient Supporters Club Mighty Oak Brewery Night.

January – Fri 1 (from 12pm) Cobweb soc. New Crown,

the dispensary

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Branch diaries

80-84 Chase Side, Southgate N14 5PH. Contact Branch
Contact for details of survey meetings in January.
Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor, 020 8949 2099, ctaylor2007@freeuk.com
December – Wed 9 (8pm) KBF mtg. Willoughby Arms, 47 Willoughby Rd, Kingston KT2 6LN. - **Thu 10** (8.15) Mtg. Druid's Head (upstairs), 3 Market Pl, Kingston KT1 1JT. - **Tue 15** (7 for 8pm) Xmas dinner. Woodies, Thetford Rd, New Malden KT35 5DX. Bookings and menu choice to Clive. - **Sat 19** Kingston crawl: (1pm) Queen's Head, 144 Richmond Rd, KT2 5HA; (2pm) Boaters; (3pm) Bishop; (3.45) Woody's; (4.30) Ram; (5.30) Druid's Head etc. - **Tue 29** Day trip to Newark by train. Make own arrangements. Details tbc. Meet in Newark 12pm-1pm.

January – Wed 6 (8.15) Mtg. Surbiton Club (upstairs), St James Rd, Surbiton KT6 4QL. - **Wed 13** (8pm) KBF mtg. Willoughby Arms. - **Sat 16** (12pm) Meet at Marquess of Granby by Scilly Isles roundabout KT10 9AL for PotY presentation to Old Cranleigham Club, Portsmouth Rd, KT7 0HB. - **Sat 23** Day trip to London to visit some new breweries and pubs. Details tbc. - **Thu 28** (8.30) Pre AGM cttee mtg. Albion, East Molesey (Hampton Court).
Website: www.camrasurrey.org.uk

NORTH LONDON

John Wilson, 07840 111590, jgwnw3@hotmail.com;
Stephen Taylor, 07443 473746,
stephen.taylor500@gmail.com
December – Tue 1 (7pm) Pig's Ear Beer Fest. See page 15. - **Tue 8** (7pm) Xmas Party (with charades and quiz). Doric Arch, Euston Station Colonnade, 1 Eversholt St, NW1 2DN. - **Tue 15** Angel soc: (7.30) Joker of Penton Street, 58 Penton St, N1 9PZ; (8.15) Alma, 77-78 Chapel Market, N1 9ER; (9pm) Glass Works, N1 Centre, Parkfield St, N1 0PS; (9.45) York, 82 Islington High St, N1 8EQ; (10.30) Angel, 3-5 Islington High St, N1 9LQ. - **Tue 22** Bloomsbury soc: (7.30) Lamb, 94 Lambs Conduit St, WC1N 3LZ; (8.15) Perseverance, 63 Lambs Conduit St, WC1N 3NB; (9pm) Swan, 7 Cosmo Pl, WC1N 3AP; (9.45) Friend at Hand, 2-4 Herbrand St, WC1N 1HX; (10.30) London Pub, Royal National Hotel, Woburn Pl, WC1H 0DG. - **Tue 29** Euston Road soc: (7.30) Parcel Yard, West Side, King's Cross Station, N1C 4AP; (8.15) Euston Flyer, 83-87 Euston Rd, NW1 2RA; (9pm) Mabel's Tavern, 9 Mabledon Pl, WC1H 9AZ; (9.45) Euston Tap, West Lodge, 190 Euston Rd, NW1 2EF.

January – Tue 5 Holborn soc: (7.30) Enterprise, 38 Red Lion St, WC1R 4PN; (8.15) Old Nick, 20-22 Sandland St, WC1R 4PZ; (9pm) Square Pig, 30-32 Procter St, WC1V 6NX; (9.45) Holborn Whippet, 25-29 Sicilian Ave, WC1A 2QH. - **Tue 12** (7.30) LDBF mailout. Venue tbc. - **Tue 19** Winter PotS presentation. (8pm) Antwerp Arms, 168-170 Church Rd, N17 8AS. - **Tue 26** (8pm) Mtg (GBG shortlist, PotY shortlist). Venue tbc.

Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643(H), rh014q5742@blueyonder.co.uk
December – Thu 17 (from 8pm) Curry-night soc. Moon

Under Water, 84/88 Staines Rd, Hounslow TW3 3LF.

January – Thu 14 (8pm) Mtg incl. collation of Branch pub nominations for 2017 GBG. Botanist, 3/5 Kew Green, TW9 3AA. - **Tue 19** Ham pub walk: (7.45) New Inn, 345 Petersham Rd, TW10 7DB; (9pm) Ham Brewery Tap, 4/6 Ham St; (10pm) Hand & Flower, 24 Upper Ham Rd.
Website: www.rhcamra.org.uk

SOUTH EAST LONDON

Andrew Sewell, social@sel.camra.org.uk; Neil Pettigrew
contact@sel.camra.org.uk

December – Wed 2 (7.30) Mtg & soc. Talbot, 1 Tyrwhitt Rd, SE4 1QG. - **Fri 11** Xmas crawl with Bromley Branch. See their diary above for route and times. **Mon. 14** Xmas dinner (booking essential). Baring Hall, 368 Baring Rd, SE12 0DU.

January – Wed 6 (7.30) Mtg & soc. Ship, 68 Borough Rd, SE1 1DX. - **Tue 12** SE1 crawl: (7pm) George, 40 Tower Bridge Rd, SE1 4TR; (7.45) Hand & Marigold, 244 Bermondsey St; (8.30) Simon the Tanner, 231 Long La; (9.30) Horseshoe, 26 Melior St; (10.30) Bunch of Grapes, 2 Thomas St. - **Mon 18** West Norwood SE27 crawl: (7.30) Horns Tavern, 40 Knights Hill, SE27 0JD; (8.15) Great North Wood, 3 Knights Hill; (9pm) Hope, 49 Norwood High St; (10.15) Park, 56 Elder Rd. - **Mon 25** (7.30) **Branch AGM**. Southwark Brewery, 46 Druid St, SE1 2EZ.
Website: <http://sel.camra.org.uk>

SOUTH WEST ESSEX

Alan Barker, swessex@essex-camra.org.uk, 07711 971957
evenings or weekends only. Bookings for minibus trips to
Graham Platt: 020 8220 0215 (H)

December – Sat 1 (7.30) Soc. Pig's Ear Beer Fest. See page 15. - **Sat 5** (1pm) Soc. South Benfleet Social Club Real Ale & Cider Fest, 8 Vicarage Hill, Benfleet SS7 1PB (SE Essex Branch CotY). - **Tue 8** (8.30) Soc. White Horse, 173 Coxite Green Rd, CM14 5PX. - **Wed 16** (7 for 7.30), Xmas dinner soc. Eva Hart, 1128 High Rd/Station Rd, Chadwell Heath RM6 4AH. - **Mon 21** Grays soc: (8pm) Grays: Wharf, Wharf Rd South, RM17 6SZ; (9.30), Theobald Arms, 141 Argent St, RM17 6HR (PotY 2016 nominations must be received by tonight). - **Wed 23** (7.30) Soc & Xmas Ale night. Leyton Orient Supporters Club, Oliver Rd, Leyton E10 5NF. - **Wed 30** Anne's Teddington & Twickenham crawl: 11.27am train from London Waterloo to Teddington for (12.15) Masons Arms, 41 Walpole Rd, Teddington TW11 8PJ, then by 281 bus to arrive (1.45) Rifleman, 7 Fourth Cross Rd, Twickenham TW2 5EL. For the rest of the pubs, see website.

January – Mon 4 Collier Row & Romford soc: (8pm) Collier Rowe Inn, 54-56 Collier Row Rd, RM5 3PA; (9.30) Moon & Stars, 99-103 South St, Romford RM1 1NX. - **Sat 9** (7.30) Branch 40th Anniversary party. White Hart, Kings Walk/Argent St, Grays RM17 6HR. See website for details. - **Tue 12** (8.30) 40th Anniversary soc. Mawney Arms, 44 Mawney Rd, Romford RM7 7HT. - **Wed 20** Little Thurrock soc: (8pm) Ship, 16 Dock Rd, RM17 6ES; (9.30) Traitors' Gate, 40-42 Broadway, RM17 6EW. - **Mon 25** Rainham & Dagenham soc: (8pm) Phoenix, Broadway, Rainham RM13 9YW; (9.30) Eastbrook, Dagenham Rd, RM10 7UP.
Website: essex-camra.org.uk/swessex



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SOUTH WEST LONDON

Mike Flynn, 07751 231191, mike.flynn@camraswl.org.uk;

December – Tue 15 (7.30) Xmas soc. Old Sergeant (John Young rm), 104 Garratt La, SW18 4DJ. Cover charge payable: contact philip.blanchard@camraswl.org.uk for details. - **Sun 20** (12.15) Annual mailout. Sultan, 78 Norman Rd, SW19 1BT.

January – Wed 6 (7.30) GBG 2016 deletions & 2017 short-listing. Duke of Cambridge (upstairs), 228 Battersea Bridge Rd, SW11 3AA. - **Wed 20** (7.30) Open cttee mtg. Wibbas Down Inn (Theatre bar), 6-12 Gladstone Rd, SW19 1QT. Website: <http://camraswl.org.uk> | Fb: CAMRASwl | Tw: @CAMRASwl

WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H), branch@watford.camra.org.uk

December – Tue 8 (8pm) Watford Town & Country Club, Rosslyn Rd, WD18 0JX.

January – Fri 1 (1pm) Soc. Nascot Arms, 11 Stamford Rd, Watford WD17 4QS. - **Thu 7** (7.30) Quiz night. Estcourt Arms, St. Johns Rd, Watford WD17 1PT. - **Tue 19** (8pm) Mtg. Sportsman, 2 Scots Hill, Croxley Green, WD3 3AD - **Tue 22** London pub crawl: start (6pm) Williams Ale & Cider House, Artillery La, E1 7LS. Website: www.watfordcamra.org.uk

WEST LONDON

Paul Charlton 07835 927357, contact@westlondon.camra.org.uk; Social Secretary

Alasdair Boyd: 020 7930 9871 x 143 (2.30-3.30 and 6-9.30 pm Mon-Fri), banqueting@nlc.org.uk, fax 020 7839 4768

December – Tue 1-Sat 5 Informal socs. Pig's Ear Beer Fest. See page 15. - **Thu 10** (from 7pm) Xmas ale/pizza night. Albion, 121 Hammersmith Rd, W14 0QL. - **Sat 19** (from 6pm) Alasdair's birthday bash. Harp, 47 Chandos Pl, WC2N 4HS.

January – Tue 12 Soc. (7.30) Wenlock Arms, 26 Wenlock Rd. N1 7TA; (8.30) Old Fountain, 3 Baldwin St. EC1V 9NU. - **Thu 28** Mtg. (7pm/7.30pm) Star Tavern (upstairs), Belgrave Mews W, SW1X 8HT. Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

Roy Tunstall, 020 8933 4934 or 07909 061609, info@westmiddx-camra.org.uk

December – Tue 8 (6.30) Southwark Brewery visit. 46 Druid St, SE1 2EZ. - **Thu 31** (8.30) NYE soc. Questors Grapevine, 12 Mattock La, W5 5BQ.

January – Thu 7 Greenford UB6 soc: (8pm) Bridge Hotel, Western Ave, UB6 8ST; (9pm) Railway, 290 Oldfield La North, UB6 0AP; (10pm) Black Horse, 425 Oldfield La North, UB6 0AS. - **Wed 13** Mtg. Angel, 697 Uxbridge Rd, Hayes End UB4 8HX. Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the February/March 2016 edition is Monday 11 January. Please send entries to ldnews.hedger@gmail.com.

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EAST LONDON & CITY COMMUNITY PUB OF THE YEAR

The pub company London Ordinary took over the Crooked Billet in Upper Clapton Road E5 in 2013 and their transformation of this large Victorian pub has been remarkable. The under-used car park was converted to a large well equipped garden and the modest internal restoration work has seen customers flock in. A good selection of ales, mainly from local and London brewers, is served along with a wide selection of main meals and snacks. Consequently it was deservedly voted CAMRA East London and City Branch's Community Pub of the Year for 2015. The award was presented on 22 September. Pictured receiving the award from ELAC's Kim Scott and John Pardoe is pub manager Ermanno Perale (centre).

John Pardoe



Editor's note: in case you are wondering, as I did, what exactly a crooked billet might be, it is a bent tree branch. These were often used by beer houses to display some sort of sign before the advent of pub signs as we know them, hence its popularity as a pub name.

WOODIES WINS AGAIN!

Not for the first time, members of CAMRA's Kingston & Leatherhead Branch gathered at Woodies in New Malden to present manageress Linda with their Joint Pub of the Year award. The other award went to the Albert Arms in Esher, in the Surrey part of the branch. Linda has been at Woodies for several years now and is no stranger to collecting this award, as past certificates on display behind the bar demonstrate. K & L branch members were joined



by members from adjoining areas to see branch chairman, Dave Oram (on the right) make the presentation to Linda and Roger, who also helps to look after the real ales in the pub. There was a good range of ales available in top condition and a very pleasant evening was had by all.

WEST MIDDLESEX AWARDS

The West Middlesex Branch of CAMRA has now completed a season of award presentations.

In September we gave the Harrow area Pub of the Year award to the Queen's Head in Pinner. The pub had previously won when we introduced the award three years ago. In the interim a new tenant, Sean White – a former head teacher – has taken over the pub. He has made some changes to the beer range and increased food availability.



Sean White and staff

Rebellion IPA and Mutiny are now permanent beers and there are usually two guests also from the Marlow brewery. Queen's Head Pinner IPA (apparently brewed by Greene King to a Taylor Walker recipe) and 3 Brewers Classic English Ale from Hatfield will be available for a period. Young's Bitter and Bombardier remain. Pieminster pies with mash are now available lunchtimes and evenings. The pub dates from 1540, although it is believed that an ale house was on the same site when King Edward III signed the Royal Charter to create Pinner's Annual Fair in 1336.



Questors' Jon Webster and Nigel Bamford

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Questors Grapevine Bar probably needs no introduction. The Ealing theatre bar run entirely by volunteers has been West Middlesex Club of the Year since 2003 and this year is no different. However, members voted to give a special award to cellarman Nigel Bamford as the person who has done the most in the branch area to promote real ale. Whilst Nigel selects and sources the beer all year round, it is the Autumn Beer Festival that draws in the crowds, as the range focuses on the winners and runners up in the various categories of the Champion Beer of Britain.

Finally, previous multi-time branch Pub of the Year the Fox in Hanwell won the Ealing area Pub of the Year. We took the opportunity to make the presentation during the pub's Halloween Beer Festival, where an excellent selection of beers had been put together by new manager Gene Hughes. A real cider will soon be joining the beers available on handpump.

Roy Tunstall



Roy Tunstall and Sarah Brazier, owner of the Fox

EALING BEER FESTIVAL

As reported last edition, the Beer of the Festival this year was Kew Brewery's Green & Black. The runner-up was Great Heck's Yakima IPA (7.4% ABV). Rather than our making the journey to North Yorkshire, the presentation was kindly undertaken by Martin Fisher from CAMRA's Doncaster Branch. Martin (in the red shirt) is pictured below with Denzil Vallenge, the owner of the brewery, and daughter Charlie. The other joint runner up was XT's Fifteen (4.5% ABV).



Also the festival organisers are pleased to announce that the festival charity, Cancer Research UK, received £510 from their having a stall and donations during the festival.

Roy Tunstall

TWICKENHAM BEER FESTIVAL

The Richmond and Twickenham Branch of CAMRA, together with volunteers from other branches, ran the Twickenham Beer Festival from 22 to 24 October for the fifteenth time at the historic York House, Twickenham. The wide selection of beers and ciders brought many congratulations from those attending. Phoenix Brewery's Wobbly Bob and Westcroft's Janet's Jungle Juice respectively won beer and cider of the festival. Although numbers were down to just under 2,000 due to the Rugby World Cup and rail problems in both directions from Twickenham, initial analysis shows that it was worth the effort all the same.



Dr Tania Mathias MP presents the Pub of the Year to Rae Williams of the Mason's Arms, with branch chairman Charles Owens looking on

On the Thursday the Branch's pub of the year presentation was conducted by Twickenham MP, Dr Tania Mathias and Deputy Mayor of Richmond upon Thames, Jean Loveland. The Mason's Arms in Teddington was voted Pub of the Year for the first time while the runners-up award went to previous winners the Sussex Arms in Twickenham. The photographs come courtesy of Dave Brimmer.

Charles Owens – Festival Organiser



Jean Loveland, Deputy Mayor of Richmond presents the runners-up certificate to James Morgan of the Sussex Arms



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AT LAST, THE PUB CODE

The Department for Business, Innovation and Skills (BIS) released the first part of the draft Pubs Code at the end of October. This covered the 'Market Rent Option' (MRO) scheme under which any tenant of a pub company that owns 500 or more tied pubs can opt to simply pay a market rent rather than be restricted to buying in beer and other goods and services from their landlord. It did not go down well in some quarters because it unexpectedly specified that an MRO offer would only need to be made as and when a pub company wanted to increase a tenant's rent at a scheduled review. It also did not include the right to a Parallel Rent Assessment (PRA) under which tenants could properly assess their options.

BIS said that PRA had been omitted for reasons of 'cost, complexity and proportionality'. One analyst said that without PRA, opting for the MRO was like a game of poker. Simon Clarke of the Fair Pint Campaign described the document as an 'utter waste of time'. CAMRA were unhappy with some of the clauses and Greg Muholland, chair of the All Party Parliamentary Save the Pub Group said that it did not reflect what Parliament had voted for. Not surprisingly it was welcomed by the British Beer & Pub Association (BBPA), the pub companies' representative body, who are very much against PRA in particular for obvious reasons.

There was also a debate in the House of Lords which the *Morning Advertiser* described as heated and during which the Government was accused of acting in bad faith and 'entirely on behalf of large brewery companies rather than the small businesses that the tied tenants represent'.

Subsequently, on 10 November, facing questions in the House of Commons, Business Minister Anna Soubry announced that PRA had not been abandoned at all. It was going to be in part two of the draft code, scheduled for release in late November. Well, that's all right then... The *Morning Advertiser* reported that consultations with the industry would begin the next day.

Consultation on part one runs until 14 December, just in time for the Christmas rush and now it is not

possible to consider the two parts separately. Watch this space.

ACV REVIEW

As we go to print, the Department of Communities and Local Government has announced that it is to conduct a review into the legislation covering Assets of Community Value. Informal contact with interested parties will begin immediately. I hope that that will include CAMRA. Readers will know from our Pub Campaigning column just how frustrating pub campaigners find the inconsistencies of its operation while some in the trade are concerned that ACVs cause economic damage. Although they come at the subject from different perspectives, all involved agree that the legislation is far from perfect and guidance issued to date by the DCLG has not been clear enough. We will report further.

POLITICS

The *Guardian* recently carried an account of a study carried out by the Institute of Alcohol Studies for which they surveyed some 5,000 emergency service workers. 75% of police officers and 50% of ambulance staff reported that they had been the victims of drunken assaults in the course of their duties. At face value this is very disturbing but while no single instance is in any way acceptable, what does this actually tell us? The report did not give one key piece of information, the frequency. Are they assaulted once or twice a week or has it happened once or twice in a 30 year career? The report also said that 53% of police time and 37% of ambulance calls are alcohol or drugs related.

This research has led to calls for licensing authorities to enforce earlier closing times (alas the myth of 24 hour opening persists) and for people who are intoxicated to be charged at the point of provision for NHS services. I think that it is significant that the report comes not from the police or the health service but from an anti-alcohol pressure group. It begs questions. For example, given the established growth in the purchase of alcohol from supermarkets, how will curtailing the hours in licensed premises help? Also, the vast majority of people have a finite amount of money to spend on their

nights out. Changing the times during which they may spend it will not help either; indeed forcing them to drink quicker may make matters worse. I note that the number of pubs and clubs in a force's area was one of the factors in the Government's now discredited funding formula for the police service. I urge our politicians to take care before acting on research like this and to not lose sight of the value of the leisure industry to our economy. I also urge them to see properly run pubs as part of the solution rather than just assume that they are part of the problem, especially as for the first time, according to the British Beer & Pub Association, beer sales in the off trade now exceed sales in pubs.

HEALTH AND WELFARE

It has long been common practice for many drinkers to give up alcohol for January. Indeed, the practice is spreading with the Macmillan Cancer Support charity using abstinence in October as a fund-raising campaign.

The controversy surrounding the practice has broken out again. As reported (again) in the *Guardian*, the American Association for the Study of Liver Disease conducted a study of 102 people and found that by the end of the month, there was a reduction in the amount of fibrous scarring (also called 'liver stiffness') which is a precursor to cirrhosis. I also heard a report on the radio that the Royal Free Hospital had done something similar with findings of consequent reductions in cholesterol levels and blood pressure. I don't doubt this but, as reported, neither study goes on to say what happens when the participants resumed their normal drinking habits. I am no expert but surely the shock of starting again must be as damaging, if not more so, than not having stopped in the first place. I would suggest that the best line to follow is more or less that put forward by the Royal College of Physicians which is to have two or three alcohol-free days a week. If you feel that you may be overdoing it then one month off in 12 is not going to help.

Many in the medical profession will, of course, say that the only proper answer is total abstinence but this does not take into consideration the effects on mental health and happiness that would arise from withdrawal from your



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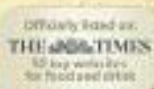
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customary social arrangements. As so well described by James Watson in his editorial, there is something special about a good pub. Macmillan incidentally would not lose out. They are one of the charities most supported by pub events.

The aforementioned Institute of Alcohol Studies has also taken on the drinks industry over their efforts – or lack of them – to promote sensible drinking. They say that the ‘public health responsibility deal’ set up under the last government has failed because the industry has not kept its side of the bargain while still benefitting from the government not imposing stricter alcohol controls. The report maintains that there is no evidence that the industry’s tactics such as putting alcohol units, warnings and guidelines on can and bottle labels are working. The Portman Group, the drinks industry body set up to manage these matters, responded that the IAS’s report had ignored Government data and repeats previous claims that it had already pointed out were incorrect.

Incidentally, I have been informed that Jeremy Corbyn is not teetotal; he simply very rarely drinks. Given that some sources maintain that alcohol affects the memory and politicians do seem prone to forgetting things, this is probably wise.

Last word here: the Mr Trotter’s snack product company is introducing a low-fat pork scratching. Unusually for me, I am lost for words.

LATE NIGHT LEVY

The Borough of Camden has restarted consultations on the introduction of a Late Night Levy. Their version includes no provision for exemptions but includes a 30% discount for those premises that take part in ‘voluntary’ local schemes such as business improvement districts. To date only seven local authorities have introduced the LNL, including in London the borough of Islington and the City of London. Liverpool is the only other authority at the consultation stage.

DON'T STOP THE MUSIC

Although the problem is not restricted to the capital, London has been losing small music venues, particularly music pubs over the last

few years. Under both the previous and current licensing regimes, absurd as it appears, a venue has no defence against noise complaints even though the complainant knowingly put themselves in the line of the nuisance. This is reinforced by the Anti-social Behaviour and Policing Act 2014, the Environmental Protection Act 1990 and the Noise Act 1996. Quite often, to stay in business, venues have to pay out large sums for sound-proofing measures. If they can’t afford them then they close.

The *Morning Advertiser* has been running a campaign about the problem, *Make Some Noise*, for a while now while the Association of Licensed Multiple Retailers (ALMR) is campaigning for local planning authorities to adopt the ‘agent of change’ principle. Under this it would be the responsibility of developers to make sure that any new residential properties that they create near established music venues are properly sound-proofed. To my mind that seems only fair, given that they are making money from the venture. The venue would however still be required to keep its noise levels reasonable and to take appropriate measures if it wants to increase them. In other words, if you are making the change, it is down to you to manage the consequences. Some progress has already been made; see the report on the Hope & Anchor, Camden Town in the Pub Campaigning section. Mayor of London, Boris Johnson, is also aware of the problem and has put his support behind the principle, asking his successor to include it in the Strategic Plan for London.

BIG DEAL

After all the machinations customary in these matters, AB InBev have taken over SABMiller for £71 billion, possibly paying over the odds, in the biggest deal the drinks trade has ever known. When bashing out this column I have to presume that I know what readers will be interested in. That is a big presumption. Here, I am assuming that all you will be interested in are the consequences for the trade in the UK, especially as the main purpose of the merger is the exploitation of the market in Africa. SABMiller are based in London and there is now a possibility

that their Mayfair headquarters will close as the new company looks to make savings of around £1 billion from what AB InBev boss, Carlos Brito, called ‘duplications’. At least he didn’t say ‘synergies’, not that that will be much comfort to the 800 staff. No part of the new company will be listed on the London Stock Exchange as SABMiller was. It will be listed in Johannesburg, Mexico and on Euronext.

The bankers and other corporate advisers to the two companies are said to have been paid £152 million for their services.

To avoid problems with the competition authorities in the USA, a precursor to the main deal was the sale of SABMiller’s 58% stake in their joint venture with Molson Coors, Miller Coors. There having been what is termed a ‘change of control’, US competition rules gave Molson Coors first option on buying SABMiller’s stake. AB InBev are understood to have thought that allowing this was the simplest way of dealing with the situation although it was not necessarily to their best advantage.

Interestingly, the day after the deal was confirmed, SABMiller reported an 18% fall in its profits for the half-year ended September. Although sales grew by 7%, revenues fell by 12%. That said, their pre-tax profit was still \$2.33 million.

Finally, do we cask beer drinkers care who manufactures the likes of Budweiser, Stella Artois, Peroni and Grolsch, let alone the Australian brand Dirty Granny? It can’t be healthy that one third of the world’s beer will be produced by one company and their influence will be powerful. It will also encourage further ‘consolidations’ which from the Heineken and Guinness deal reported below, may already have started. The main aim in such ‘consolidations’ is to achieve economies of scale and these really big companies will be more able to offer even cheaper products to the likes of the pub companies and the supermarkets, to the detriment of the smaller suppliers whose products we might prefer to see on offer. One positive thought however, courtesy of Roger Protz, is that once loved but forgotten cask brands such as Bass, Boddingtons and Flowers



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2016 Good Pub Guide Awards

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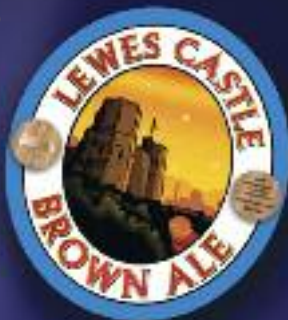


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*Pendle Beer
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might now find a more welcoming home.

BREWING IN THE USA

Meanwhile the current trend for the multi-nationals to buy up 'Craft' breweries (using their definition) in the USA continues. AB InBev have added Golden Road Brewing in Los Angeles to a portfolio that already includes Goose Island, Blue Point, 10 Barrel and Elysian Brewing. Tenth and Blake, who are the craft and import division of MillerCoors, have acquired a controlling interest in the Saint Archer Brewing Company in San Diego. Heineken have bought a 50% share in the Lagunitas Brewery in California. By the rules of the US Brewers Association, Lagunitas will consequently lose its designation as a 'Craft' brewery because it is now more than 25% owned by a larger company which is not itself a designated Craft brewer. I am reporting this because anyone who remembers the bad old days of the brewery take-over boom in this country may find it only too familiar. That said, there is a long way

to go. Apparently, in September, the number of breweries in production in the United States passed 4,000 for the first time since 1870s, with the most recent 25% of them starting up in the last fifteen months.

Parallel with this, AB InBev are being investigated by US Anti-trust regulators for contravening competition rules. In many American states brewers are required to use distributors to sell their products. AB InBev have recently acquired five distribution companies across three states. Some Craft breweries are claiming that once AB InBev buys a distributor, they are prevented from distributing their beer as easily as before and their sales are suffering. There are also claims that AB InBev have been putting pressure on independent distributors to stock only their products at the expense of those from Craft breweries.

THE REST OF THE WORLD

Diageo has sold its stake in various joint operations across the world to its partner, Heineken. Diageo received

£518.5 million in the deal. The largest breweries involved, Desnoes & Geddes in Jamaica and GAPL in Malaysia become wholly owned by Heineken while Diageo took full control of the Guinness operation in Ghana.

Following poor performance in the Russian and Chinese markets leading to a £428 million (4.5 billion Kronor) loss, Carlsberg is to cut some 2,000 white collar jobs. First out was UK chief executive James Lousada, in the middle of October. Mr Lousada was a prominent figure in the UK brewing industry, having been a member of the boards of both the British Beer & Pub Association and the Portman Group. The company has also been rounded upon for extending its payment terms for suppliers to 93 days, in clear contravention of European Union guidelines. These specify a maximum of 60 days, which is bad enough for small businesses. I wonder what the reaction would be if I brought a round of drinks in one of their pubs on Christmas Eve and said that I would be back to pay on 26 March.

It could be that in China Carlsberg




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are losing out to Greene King. Most of you will have seen the coverage of the Prime Minister taking the Chinese Premier Xi Jinping to his local for a pint of Greene King IPA. Demand in China immediately soared and the month after, the export order for GK IPA was increased from 6,000 to 80,000 bottles. The brewery also reported an increase in interest in brewery tours from Chinese tourists. Curiously, GK IPA being David Cameron's 'pint of choice' does not appear to have increased sales in this country.

CRAFTY WORDING

I think that in the context of the above, this is worth a mention. It comes from a report on the American Real Beer News website. A court in California has rejected a beer drinker's claim that MillerCoors used deceptive labelling and misled customers into paying higher prices for its Blue Moon brand beers by calling them 'Artfully Crafted'. This gave the impression that Blue Moon Belgian White Ale was brewed at Coors Field in Denver, whereas it is actually made in their large plants Golden, Colorado, and Eden, North Carolina. The judge's reasoning was that, "no reasonable consumer could have been misled by MillerCoors' use of 'craft beer' and 'Artfully Crafted' because there is no standard definition of 'craft beer'."

WETHERSPOON'S NEWS

Chairman Tim Martin has warned that JDW's profits for the current year (ending next July) could be 'slightly lower' as a consequence of the company paying higher wages. Sales in the first quarter rose by 2.4%, helped by the Rugby World Cup, but the share value still fell.

The impact of this is that the company is disposing of more pubs. Following the original 20 disposals, a further 34 are now being marketed. This time the package includes freehold pubs and those held on long leases with nominal rents. Only seven of them are held on short or medium term shop type leases. The pubs are available as one package or individually or any combination in-between. No list of the pubs involved was available as we went to press.

Of the original 20 pubs put up for sale, JDW have taken two off the

market following local pressure. These are the Foxley Hatch in Purley and the Sennockian in Sevenoaks.

We reported in last edition's WhatPub Update that the New Cross Turnpike, a current Good Beer Guide entry in Welling had been seriously damaged by fire on the morning of August Bank Holiday Monday. Happily there were no casualties. There were briefly concerns that the pub, a former bank, would be abandoned but local reports are that it will reopen in February. The company had originally hoped that it would be back in business in time for Christmas.

Sadly this means that the pub missed out on a new initiative. In November, several JDW pubs in outer south-east London had a festival featuring beers from Kent and Sussex independent breweries such as Kent, Wantsum, Hop Stuff, and Old Dairy.

NEWS FROM YOUNG'S

Young's, unlike certain teams I could mention, had a very successful Rugby World Cup. For the half-year to September, sales increased by 8% then rose to 13% during the RWC increasing the pre-tax profit to £20.3 million. Takings during the RWC in certain pubs such as the Wheatsheaf in Borough Market and the Old Ship in Twickenham rose by as much as 40%. Chief Executive Stephen Goodyear commented, "If England had remained in it might have added a bit more but really it didn't have any great effect on what was a great boost to business." This contrasts somewhat with the experience in Gloucester where, according to the local LVA, pubs lost £250,000 because drinkers were herded away from the pubs to the so called 'Fanzones' for the delights of the sponsor's products while locals stayed away.

Young's have decided to adopt the National Living Wage for all of their 3,000 staff, not just those who are over 25. Almost half of their employees are in the 18 to 25 age band.

The latest of Young's modern riverside pubs, the Nine Elms Tavern, has opened in the Riverlight Quay development near Vauxhall Bridge.

PUB COMPANY NEWS

The new Chief Executive Officer of Punch Taverns, Duncan Garrood, has outlined their long term strategy which is to invest in the company's 2,800 remaining 'core' pubs. The announcement was made at the release of the company's results for the year ended 22 August which showed adjusted earnings falling from £205 million in 2014 to £196 million. Taking into account the costs of its refinancing exercise and property value adjustments, the company posted a technical pre-tax loss of £105 million. More promisingly, its remaining pub estate is delivering an average profit per pub of 4%. Since the year end a further £53.5 million has been raised from the sale of 'non-core' pubs plus £100 million for its stake in drinks suppliers Matthew Clark. More sales are likely, especially of 'land banked' sites and building on surplus land at its own sites is also a possibility. Mr Garrood commented that the strategy was 'designed to address the many structural and regulatory changes impacting our market' which presumably refers to the Market Rent Option. He also said, "Our strategy enables us to maximise the value in our properties through a phased, lower risk approach to addressing an evolving pub market, taking greater control of the property and retail offer, but without the added overhead that comes with directly employing pub staff." That presumably rules out a managed pub operation. He also acknowledged how important it was to the company that over 250 of their pubs were listed in CAMRA's Good Beer Guide 2016.

In this edition's WhatPub Update we give details of a number of pubs that have been sold by the Tattershall Castle Group (TCG) to the Stonegate Pub Company in a deal reported in the *Morning Advertiser* as being worth £100 million. This includes the PS Tattershall Castle which as I mentioned in the Aug/Sep News Round-up had just been recommissioned after an £1.8 million refurbishment. It seems odd that they have now disposed of what is literally their flagship. TCG were bought last year by the global private equity company, Lone Star. TCG have nine remaining pubs but the future of these is unclear.

As a consequence, Stonegate now have 665 outlets and are becoming a serious force in the market. It is thought that a stock market flotation is under consideration, with the company valued at £1 billion. A start has been made on clawing back the TCG purchase cost by putting four pubs in the West End, Soho and Camden up for sale on a 'sale and leaseback' basis, expected to raise £25 to £30 million.

Enterprise have opened the first of their pubs being operated by Hippo Inns, their joint venture with Rupert Clevely. This is the Signal in Forest Hill.

On the subject of former Young's executives, Ed Turner, formerly of Geronimo, has joined Brakspear with the task of developing their managed pubs operation. At present, Brakspear have five managed houses.

According to a report in the *Morning Advertiser*, Admiral Taverns has now come to the end of its pub disposals programme and is looking to move ahead with its current core estate of 927 pubs. This includes the 111 pubs acquired from Heineken last year which were trading well.

The *Morning Advertiser* reports that NewRiver Retail, who now own 360 pubs, have submitted planning application for 48 of their sites. A number of these involve retail units for the Co-operative Group. In some cases this involves building on so-called spare land at pubs which are intended to remain open but taking away their car parks to build a shop that will be selling alcohol at cheaper prices than the pub can is somewhat dubious.

M&B have changed chief executives. Phil Urban, previously chief operating officer, has replaced Alistair Darby. Sales were progressing slowly, increasing by 1% per annum following a 'subdued' summer and the shareholders expect something more. Meanwhile the 173 pubs acquired from Orchard have now been integrated into the M&B estate and the director responsible for the project, Steve de Polo has left to join Enterprise Inns.

OTHER TRADE NEWS

I mentioned the Urban Food Awards last edition. Congratulations to Clarkshaws Brewery who won the

'Beautiful Brew' award with their Strange Brew No. 1 pale ale. You can read more about them on page 32.

Shepherd Neame saw an increase in pre-tax profits for the year ended 22 June of 22%, up to £9.4 million. This was despite sales of its best known brand, Spitfire, falling by 15.5% because of the company withdrawing from supermarket promotions.

Allied Enterprise Ltd, operators of the Wine Cellar and Freshfields Market in Croydon were among sponsors and organisers of the recent Croydon Craft Beer Festival. The event was a success with 1,300 people attending and all the beer selling out shortly before the scheduled finishing time. Some of the proceeds will be invested in a non-profit company which will be used to fund similar future events. Another festival may be held as soon as March, this time over three days and the organisers hope to involve as many local pubs and bars as possible so as to make it a borough-wide event.

In a report in the *Croydon Citizen* it was stated that the Croydon and Sutton branch of CAMRA was 'sadly in

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Your 20 Favourite Brewers

abeyance right now'. That is simply not true. For proof look at the diary section at the front of this edition. It is true that following the Council closing the venue normally used, the Wallington Beer Festival could not take place this year but other venues are being sought. I should make it clear that this report did not come from the organisers of the Croydon Craft Beer Festival.

One company that had escaped my wider attention in terms of pub disposals is McMullens of Hertford. We have featured their disposal of the Admiral Mann in our Pub Campaigning column but reading our Hertfordshire counterpart, *Pints of View*, I see that Macs have sold 14 pubs over the last year, of which only one remains trading.

The Brewhouse and Kitchen group are looking to build an estate of some fifty outlets across the country with the support of investment from Puma VCT. In a new development, B&K are offering Brewery Experience Days at each of its sites. These provide an opportunity to both taste and brew beer with a mini-keg of beer that you brewed yourself at the end of it. The company are also running Beer Masterclasses which are tutored tastings with their head brewer plus a meal. A possible Christmas present for someone? See their website www.brewhouseandkitchen.com for more details.

According to the *Morning Advertiser*, Meantime are selling their restaurant and microbrewery at the Old Naval College in Greenwich. I doubt if the reduction in capacity will be noticed by WorldMegaBrewCo or whatever Meantime's ultimate owners will be called.

Hydes of Stockport are another of our middle rank breweries who are

changing direction. They have acquired four pubs from the Chester-based Woodward and Falconer pub company to form the basis of a food-led pub operation. There is no suggestion however that they are turning away from brewing.

BOXER HONOURED

This is slightly late for October's Black History Month but it is a fascinating story. The Tom Cribb, the Shepherd Neame pub in St James's, is named after a former landlord who had earlier been a prize fighter. A memorial has been installed in the pub to Bill Richmond who was first a rival fighter then a friend of Cribb's and who spent the last night of his life in the pub. Richmond was born into slavery in America and came to England in the 1770s, sponsored by a British soldier, Earl Hugh Percy, a man renowned for his humanitarianism. Richmond only turned to boxing in his forties but won 17 of his 19 fights before becoming a trainer and gymnastic instructor. Richmond became quite a celebrity and enjoyed the company of the likes of William Hazlitt and Lord Byron. He even attended the coronation of King George IV in 1821. The memorial includes a portrait which was unveiled by a direct descendant of Hugh Percy, Earl George Percy, and also marked the launch of a biography of Richmond called *Richmond Unchained: The Biography of the World's First Black Sporting Superstar* by Luke G. Williams. You can learn more about Bill Richmond at billrichmond.blogspot.co.uk.

BRAND NEW

Some readers may be interested in the work of Miho Aishima who has been carrying out a project on beer branding and, to begin with, has been

talking to a number of south London breweries such as Brew By Numbers, Partizan, Anspach & Hobday, Canopy and Gipsy Hill. If you want to see the outcome, go to www.aishima.co.uk/words/2015/10/30/bottoms-up-craft-beers-vs-megabrew.

GRAPES OF DELIGHT

Despite colder weather in August and September, the British grape harvest is reported to be excellent so 2015 could be a vintage year. Let's hope that the crops that we need for beer and cider have benefitted likewise.

ONE THAT GOT AWAY

In my feature on Colliers Wood in the last edition, I forgot to mention another new arrival, the Wimbledon Craft Beer Emporium at the Merton Abbey Mills development alongside the River Wandle. This small lock-up shop sells cask and bottled beer and cider for consumption both on and off the premises and usually is open from 2 pm each day. Check out their website: wimbledonbeer.com.

FINALLY...

Perhaps I am being over-sensitive but I took exception to the *Woking News & Mail* newspaper, in an otherwise encouraging review of the Woking Beer Festival, using the phrase 'the self-styled Campaign for Real Ale'.

Well, we founded ourselves so who else should have named us?

Tony Hedger

You can keep up to date with these and other stories via the CAMRA London Region Facebook page at www.facebook.com/GreaterLondonCAMRA (login not required) and on the news page of the regional website, <http://london.camra.org.uk>

NATIONAL PUB DESIGN AWARDS

CAMRA's annual competition, run in conjunction with English Heritage and the Victorian Society, seeks to find the country's best refurbished, conserved or newly built pubs. Competition organiser, Sean Murphy, explained, "Whether it's a converted theatre or a Victorian coaching house, we are looking to discover the best pub interiors and exteriors that Great Britain has to offer. The CAMRA Pub Design Awards competition is open to all pubs in the UK, and buildings can be nominated by their owners, landlords, CAMRA branch members or anybody else who thinks that the pub deserves to win." There are five categories: new build; refurbishment; conversion to pub use; the CAMRA/English Heritage Conservation Award and the Joe Goodwin Award, named after a former CAMRA chairman, for the outstanding refurbishment of street corner locals. Full details can be found at www.camra.org.uk/pub-design-awards-online-entry.

The theme of the Cask Report 2015/16 is the influence of taste, choice and 'authenticity'.

A lot has happened in the ten years since the first Cask Report was first issued under the auspices of the Cask Marque Trust. Back in 2005, it was difficult to say anything positive. The real ale market was declining at 4% year on year and the overall beer market at 2%. This year's report has better news. Real ale has now shown consistent growth most years since 2011, with increasing distribution and rate of sales. This has led to a 29% increase in the value since 2010 and an estimate that real ale will represent 20% of all pub beer sales by 2020.

There are lots of things going on in the market to influence this situation. People are going to the pub less often but real ale is still biased towards the draught form that is only available in pubs and so the incentive for a drinker to visit a pub. Real ale drinkers are more likely to spend more and visit the pub more often than other drinkers and are more likely to influence the choice of which pub to go to when out with others. Perhaps then it is not surprising that pubs that stock real ale are less likely to close.

A number of general food trends also seem to be having an impact. The increased awareness of buying local and 'authentic' flavoursome food and drink means that real ale, particularly from local and small brewers, can have an edge and, as they usually produce real ale, this has a direct impact on the overall sales. This drive for authenticity and localism has also helped sustain the growth in microbreweries. In turn, they seem to be helping increase the interest in beer. There are now an estimated 11,000 different beers produced each year!

But there is no room for complacency. The growth of the on-trade beer market last year was not repeated this year and the total beer market has not seen an increase year on year since 2004. The challenge still remains in particular to get people to drink beer rather than wine. The positive news is that with the increased range of beers and styles, there is a bigger chance of finding a beer to suit a palate and pubs are offering a larger choice. And there is still room for growth. Currently, 42% of the population have never tried real ale but of those that have, 88% still drink it and so it appears to be meeting expectations. Of those that drink real ale, it remains that only 17% of real ale drinkers are women. The report suggests that some are being put off by a number of factors including the perception that all real ale is bitter, sexist beer names and patronising attitudes. There is clearly some way to go but with beer offering a lower alcohol alternative to wine and spirits as a social drink, it still remains that 'Beer is Best'.

Christine Cryne

The Cask Marque Trust is a not-for-profit company limited by guarantee. The company is run by a management committee elected by its members who pay a subscription and include representatives from brewers, retailers, trade bodies and consumer groups. A full copy of the Cask Report can be found at www.cask-marque.co.uk/cask-matters.

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Christmas comes early to Crayford

Here is a nice story. Bev and Bob Baldwin who run the Penny Farthing micropub in Crayford, Kent recently received a parcel. It contained a plaque on which was mounted a penny farthing bicycle made up of an old penny and a farthing. In case younger readers are not sure quite what one of those is, it was $\frac{1}{4}$ of a pre-decimal penny and went out of circulation in the early 1960s. I have to own up to remembering them – just! These days it would buy you about 2 millilitres of beer. The plaque has now taken its place amongst the pub's collection of penny farthings.

The gift came from Mr John Foster of Ashstead in Surrey who, I am pleased to say, found out about the pub from reading *London Drinker*. Bev and Bob have already thanked Mr Foster for his kind gesture and many thanks to them for letting me know about it. I am told that the Penny Farthing is building a good reputation since its opening in September 2014 so readers may consider closer inspection of the plaque worth the trip.

Tony Hedger



The print run of *London Drinker* is currently 26,000 and it is distributed to some 1,200 pubs in and around Greater London by CAMRA volunteers



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Voted Pub of the Year 2008 by CAMRA's Richmond & Hounslow Branch.

The champion beer at the Kingston Beer Festival in May, as voted for by those attending, was Chocolate Cherry Mild from the Dunham Massey Brewery. Consequently, on Saturday 10 October, members of CAMRA's Kingston & Leatherhead Branch headed north to present the award. In Altrincham we were met by the local CAMRA branch's Brewery Liaison Officer who guided us on to the No. 5 bus for the last leg of the journey.



The brewery

Dunham Massey takes its name from nearby Dunham Massey Hall, which is set in its own grounds and gardens. The brewery is housed in an old two storey brick building, formerly a barn. There we were greeted by the owner, Anthony Costello, who immediately made use of the outside bar which was a beer pump attached to a workman's bench standing in front of the building. It was badged up with their East India IPA (6% ABV). It was very good but I wasn't too sure about starting the day on a 6%-er!



The outside bar

Anthony took us upstairs to the shop where bottled beer could be purchased and gave a talk about how the brewery got started eight years ago, explaining the trials and tribulations up to the present day. Obviously they must be

doing something right judging by the numerous awards that decorate the walls. Chris Lucking, the Kingston festival organiser then made the presentation to the head brewer, Ben Cook, giving them one more to add to the collection.



Ben and Chris

Afterwards we returned downstairs for a closer look at the rather compact brewery and passed a very pleasant couple of hours supping the East India IPA in the sunshine while surveying the surrounding countryside.

Soon it was time to depart so making our farewells we headed back to the bus stop and back into Altrincham. Before taking the train home we visited the Dunham Massey Brewery tap, Costello's Bar, in the nicely restored Goose Green. It is a new style establishment with a low ceiling and wood floor, serving a range of their beers. The mild, Dunham Dark, was good and priced at a very reasonable £2.10 a pint! Obelisk (3.9% ABV) was more expensive at £2.50. One could live with prices like these. We made two further visits, firstly to the GBG listed Pi in Shaw Road. This shop conversion bar was serving Tatton Blonde, First Chop Caramel IPA and Red Willow Seamless. We then unexpectedly came across a small bar in the corner of the Market Hall serving beers from Black Jack Brewery, which of course we tried.

We had enough time when changing trains at Stockport to have one last beer in Cheshire. This was at the Old Vic, a rather rundown looking corner pub that I visited ten years ago and I don't think anything had changed. Once inside though it's quite a gem with an array of bric-a-brac all around the walls and a ceiling covered with hundreds of pump clips. For the last beer we had Clerics Ruin from Three Tuns (5% ABV). It was good...

It was a bit of a way to come for a day out but everyone enjoyed it and thought it all worthwhile.

Clive Taylor

BEXLEY CHALK UP ANOTHER ONE...

On 19 September members of CAMRA's Bexley Branch gathered at the brewery to take the opportunity of owners Cliff and Jane Murphy calling an open bar afternoon to present them with their Beer of Festival award from the 2015 Bexley festival. The winning beer was Black Prince porter (4.6% ABV), which shows no sign of dropping off in popularity. The award was presented by Branch Chairman Martyn Nicholls; upon which our host disappeared jovially into the brewery to nail it up alongside those already earned for business progress.



The brewery took two Kent green hop pale ale variants to the Broadstairs Festival: Gushmere Fuggles Pale (4.0% ABV) and Hukins Bullion (4.3% ABV), of which the second-named uses Bullion hops from Hukins farm near Tenterden. They sold out.

Since May the brewery has also been progressively expanding its Howbury range of development cask beers.

Roland Amos,

CAMRA Brewery Liaison Officer (Bexley Branch)

FULLER'S

Fuller's have announced that every edition of its renowned Vintage Ale, back to its inception in 1997, is now available to purchase online. The prices of the various vintages vary according to age and rarity. Brewing Director John Keeling said, "Only last week Vintage Ale was awarded best British Style at the Hong Kong international beer awards, so I'm delighted that we are now able to showcase the entire range." The website address is www.fullers.co.uk.

On the subject of awards, Fuller's did well at the Stockholm Beer and Whisky festival in early October. London Pride won the prestigious Gold Medal and went on to win the Overall Ale category. Pride is popular in Sweden with sales of over 2,000 barrels between April 2014 and March 2015. Together with strong sales of ESB and London Porter, Sweden is Fuller's main market in Scandinavia. John Keeling commented, "I have always enjoyed attending this festival and the quality of the range of beers available. To come home with an award is great; in the words of Sweden's most famous export: *The Winner Takes it All*."

The Griffin Trophy, Fuller's internal Pub of the Year competition, has been won by the Rising Sun in Milland, Hampshire. The award is well worth winning because as well as the trophy itself, it comes with a £5,000 holiday, a staff party and an engraved plaque.

HOP STUFF

Hop Stuff have joined the growing trend for small London breweries to have a taproom. Called the Taproom, with a commendable lack of pretention, it opened in mid-October and can be found at 15 Major Draper Street, Woolwich SE18 6GD.

REDEMPTION

By the time we go to print the brewery should have relocated to a larger unit on the same trading estate. The new plant will have a 30 barrel kettle, with five sets of 20 and 30 barrel fermenting and conditioning tanks. These have been custom-made in Germany and room has been allowed for further growth. Currently the growth in sales is for the existing range of cask ales, so capacity is being increased from 40 to 50 barrels a week to 120 to 150 in due course. Once the new site is up and running, a bar/tasting room for visits and sales may be added.

It is understood that the original premises and kit have been passed on to another brewery. Watch this space for further details.

Redemption has been brewing an own-label beer for the Nicholson's chain for the Rugby World Cup and Fellowship Porter came third in its class in CAMRA's Champion Beer of Britain South East Regional competition. It is good to see that all of founder Andy Moffat's hard work is paying off. With thanks to Ian McLaren for the update.

REUNION ALES

Next to be added to our ever-growing list is this new venture based in Feltham, Middlesex. It will have a ten barrel plant. The last report, at the end of October, was that the floors were being laid. They might just make it for Christmas.

SULTAN BREWPUB

Brewing has been suspended following the departure of brewer James Godman from the parent company, the Hop Back Brewery. The project is not by any means dead so watch this space. In the meantime, Hop Back's own beers continue to be available.

TWICKENHAM FINE ALES

The brewery has declared a dividend for the first time in 10 years. This reflects how well the brewery has now established itself.

WIMBLEDON

Wimbledon Brewery have shown their commitment to the local community by sponsoring the Best Pub award in the Time & Leisure magazine's food and drink awards. The magazine circulates in south west London and the Surrey suburbs. Happily, the winner was the Hand in Hand on Wimbledon Common, a recent winner of the CAMRA South West London Branch's Pub of the Year competition.

WINDSOR & ETON

The brewery is exclusively supplying the House of Commons with a bottled craft lager called Big Ben (4.8% ABV).



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There are breweries that you visit and you think 'these people are nice' so it is a great delight that, although there may be some new faces, a visit some three years later confirms that East London Brewing's niceness remains.

East London Brewing (ELB) is one of the older London Brewers that have sprung up over the last few years. Last time the London Tasting Panel visited, the brewery was struggling to keep up with demand despite having no sales people. Stuart, the co-owner of the brewery with his wife, Claire, put this down to producing reliable, quality beer. This continuing demand has led to them extending into the unit next door and increasing their staffing levels including Hannah, whose approach and welcome was delightful. However, she did refuse to have her photo taken so I'm afraid the appearance of this lovely lady, who is a dedicated ambassador for ELB, will remain a mystery to many although her credentials are sound, including having worked at London's only CAMRA National Pub of the Year, the Harp, in Covent Garden.



*The Panel at work.
Hannah is behind the cardboard boxes!*

The brewery now has a ten barrel brew length with six fermenters, usually brewing five days a week. Most of the beer is cask, with 30% bottled and 4% keg. Their bottled beer range has grown steadily and the brewery supplies a number of restaurants and retailers, including Oddbins, M&S and a number of specialist stores. Most of the range is bottled in Cumbria but there are two that are still produced in house and are bottle-conditioned, Orchid Mild and Quadrant. Their key keg range is also done in house as are their 20 litre bag-in-boxes.

The first beer that ELB produced was their Pale Ale (4% ABV). Further beers soon followed, such as Foundation Bitter (4.2% ABV), the dark ruby brown Nightwatchman (4.5% ABV) and Orchid, one of the very few regularly brewed milds in London, which is made a little different by having some vanilla added.

Hannah described ELB's ethos as no frills; producing classic beer encompassing a whole range of styles from simple to complex. To quote Hannah, "We make great beer; we don't need bells and whistles!" The London Tasting Panel

thought they would to test out her words and so tried their seven regular beers. The panel was split over their favourite but the two that just fractionally came out on top were the rich flavoured Quadrant Stout (5.8% ABV) and the Pale, for its easy drinkability.

For the tasting notes on all the beers tried see: www.london.camra.org.uk/viewnode.php?id=1972.

For more information on the brewery, where to find their beers or to buy them online, visit www.eastlondonbrewing.com.

ETHICS CAN PAY OFF

Although a number of London breweries have been set up by people escaping the financial sector, one partner in Clarkshaws Brewery has got to have a historic first! Lucy Grimshaw is an archaeologist by training (the Shaw bit) who combined with Ian Clark (the financial background) to create Clarkshaws two years ago in Dulwich.

Since then, they have gone from strength to strength, outgrowing their original premises and moving to Loughborough Junction in February to share a five barrel plant with London Brew Lab. They are brewing four days a week but still needed more capacity so they recently increased their number of fermenters and now have two of five barrel capacity plus one of ten barrels. This is not the end of their growth plans however. Clarkshaws is one of many breweries based in a railway arch and their next step hopefully is to expand into a further arch close by.



Lucy and Ian

Most breweries are looking to be something different. For Clarkshaws, it is their ethical stance that is beyond just the lip service. Take travel miles. They hand bottle all of their bottled beers rather than transporting their beers across the country to be bottled elsewhere. Labour intensive it might be (and a bit boring as well, we were told) but the pair look to see how this might help the community and are just about to employ some local people who are on work experience to help. Similarly, with just a few exceptions, their beers are brewed entirely from British ingredients, including using the more delicate British Cascade hop rather than the American version, and they use floor malts from the Warminster Maltings. All of their beers are vegan friendly and unfiltered. The beers are put straight



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from the fermenters into hand cleaned casks, except for the beer that is to be used for bottling, which is stored in 1,000 litre bag in boxes first. Currently, the split is 50% cask and the rest is bottled or a little key keg, most of which is lager.

So what made them want to start a brewery in the first place? It all began when they started making wine at home. From there they progressed to sloe gin and then into brewing beer. These days, besides Lucy and Ian, there is Patrick, who is now the head brewer and joined them originally through an apprentice scheme. They also have two sales people. Lucy does the marketing and Ian does the deliveries and fixes things.

Like many other London breweries, Clarkshaws are open to the public each Saturday from noon until dark. The seating is all outside, so they may well move into a community space during the winter; you had best check first if you'd like to visit.

Their ethos regarding their beer was summed up by Ian: "We are probably an unfashionable brewery; we don't crazily over hop but our beers are in a 'craft' style. We brew beers I want to drink". They must be doing something right as they were runners up at the vegan festival that took place recently in London; Brass Castle from Yorkshire were the winners.

The London Tasting Panel tasted four of their real ales, all of which were of a 'sensible' alcohol content. There were three best bitters at 4% ABV: the tawny coloured, Phoenix Rising; Gorgon's Alive, a golden beer (4% ABV) and the yellow pale ale, Strange Brew No. 1. There was also a wheat beer, Archer Wheat Beer (4.2% ABV). Unfortunately – for us

anyway – their popular Hellhound IPA (5.6% ABV) had sold out but we did try a key keg beer and if you can be tempted to try such a beer, then Clarkshaws' collaborative brew with Brew Lab is worth a try. This is the 5.3% ABV Coldharbour Lager which is a good example of the beer style. You can find full tasting notes on the London Regional website: www.london.camra.org.uk/viewnode.php?id=1972. Or maybe you'd like to do your own tasting? You can buy the bottles online at www.clarkshaws.co.uk/index.html where you can also find details of their open days and the opportunity to spend a day brewing with them. Enjoy!

Christine Cryne

You can find details of CAMRA's London Tasting Panel on the Greater London Region website: www.london.camra.org.uk

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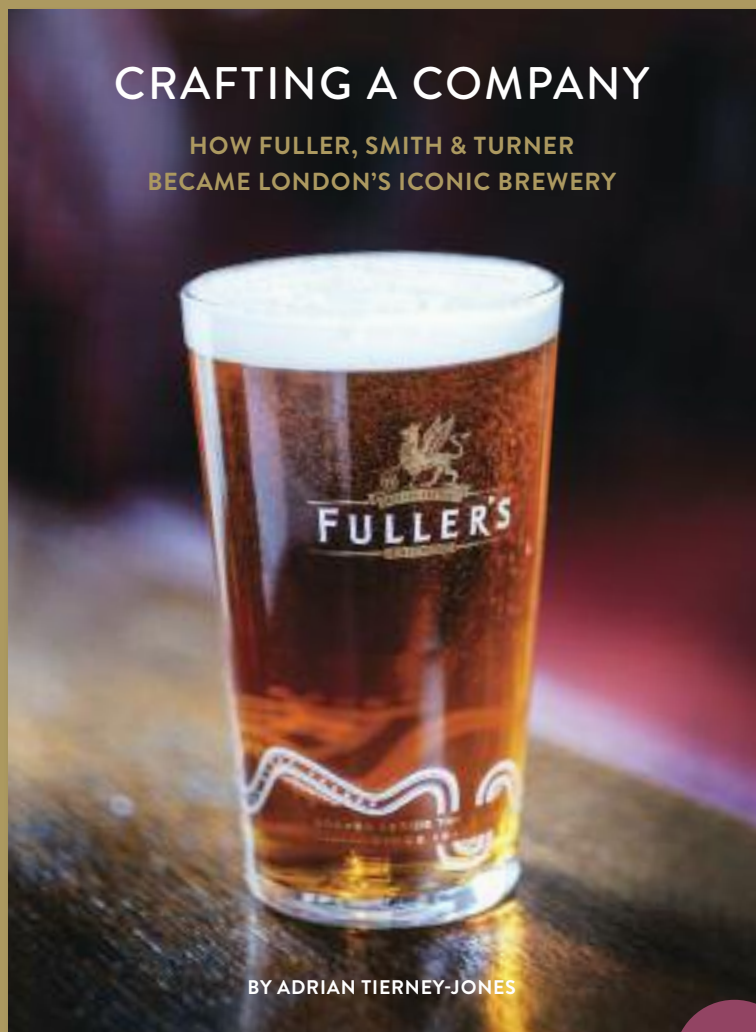
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store.fullers.co.uk, priced

£25

Birds take flight

The winner of the award for the best beer at J D Wetherspoon's recent festival was Sunset Ale, 4.6% amber ale, from the Two Birds Brewing Co. It won the International category then went on to win the overall competition. Two Birds is Australia's first female-owned brewing company and owners Danielle Allen and Jayne Lewis came to the UK from Spotswood, Victoria to brew the beer in conjunction with Everards in Narborough, Leicestershire. They brewed 50,000 litres of the winning beer which is described as having a rich, round, toffee-like malt character and features a combination of Australian and American hops.

The friends met at university. Jayne had been working in the brewing industry for some years, including a stint at Little Creatures while Danielle worked in marketing and sales. The inspiration to set up their own brewery came on a holiday in the USA. They are not the first to have that happen. The brewery has a 2,000 litre plant and operates from two locations with Jayne brewing in Spotswood while Danielle manages the sales and administration from Sidney.

Small breweries are taking off in Australia. Currently, the number of breweries per head of population is less than half of that in the UK and there are now 200 breweries geared up to take advantage of the trend.

The brewery has also won awards at home, most recently three of them at this year's annual Australian Craft Beer Awards. The small brewery revolution has come to Australia and Two Birds are very much in the vanguard.

With typical Australian reserve, Danielle said the pair were

'absolutely stoked' at their win. I suspect that we have not heard the last of them. You can find out more about Two Birds Brewery at www.twobirdsbrewing.com.au.

Tony Hedger





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MIXED BLESSINGS

Several of the reports below highlight the issue of so called 'mixed developments'. Quite often these appear to be a compromise satisfactory to all sides. The developers get to make their profit on selling the flats created in the upper floors and the ground floor continues to operate as a pub. Too often however this simply does not work. Lock-up pubs are that much harder to operate without someone permanently resident and inevitably there will be noise and other issues for the new residents. Even though they clearly know that they are moving in over a pub the law still allows them to raise objections that can seriously affect the running of the pub as a business. Music, extensions for celebrations and even talking in the garden can be curtailed. Before long the pub that you thought you had saved becomes an estate agents.

ACADEMY, HOLLAND PARK

An appeal against the listing of this pub as an Asset of Community Value went to the First Tier Tribunal early in November. Curiously, the owners, the Wellington Pub Company, objected not to the ACV in principle but to it applying to the whole building. They were quite happy that the ACV should apply to the ground floor and basement; they wanted the freedom to develop the upper floors.

Wellington's case appeared to be strengthened by the fact that a separate entrance to the upstairs living accommodation had been installed and residences are excluded from being listed as ACVs. Crucially however the internal stairway from the bar to the living quarters had never been removed and was used by the tenant in the course of his responsibilities as the designated premises manager. There were also single utility accounts for the whole premises. Judge Peter Lane decided that the building remained a single entity and dismissed the appeal accordingly. This could be a useful precedent.

DUKE OF WELLINGTON, SPITALFIELDS

The plan here was another 'mixed development'; properties adjoining the pub would be demolished and built on to extend the pub and create five flats while retaining what the planning laws call an A4 (drinking establishment) on the ground floor.

Tower Hamlets council however decided that the proposed development would cause harm to the Wentworth Street Conservation Area because the design and appearance of the proposed modern extension would be out of character with the local area. They also decided that the proposed development would result in the loss of existing outdoor space that would 'undermine the future viability and vitality' of the Duke of Wellington itself as a pub and thereby fail to protect its function as community infrastructure. Furthermore, the residents of the proposed development would suffer 'due to the potential for fumes and excessive noise resulting from the close proximity of the proposed residential accommodation and the proposed smoking area and public house use.' Perhaps my interpretation is biased but I think that this acknowledges that mixed developments do not work. Yet as we have learned, when developers pay unrealistic sums for pubs, in this case the Isle of Man based Mendoza, they will keep

coming back for bites of the cherry until there is little fruit left. As we go to press Tower Hamlets Council is to determine the latest application which is for a 'boutique' hotel scheme in which the pub would double as a café and reception. Let us hope the Council will keep to their line and reject this one too. Hopefully then the developers will give up and ideally surrender the pub to long-suffering tenant, Vinnie Mulhern.

GLADSTONE ARMS, BOROUGH

As reported in the last edition of *London Drinker*, the ACV nomination put forward jointly by the South East London Branch of CAMRA and the thirty strong Save the Gladstone Arms Group was granted by Southwark Council. The owner subsequently appealed the ACV decision and a review meeting was held at the Council's offices on 5 November at which both applicants were represented along with the owner's lawyers. The outcome of the review should be known by December. The ACV nomination was made in response to a planning application to demolish this much loved local pub and live music venue and replace with a nine storey block of flats and a token tiny replacement bar. By the end of the planning consultation period 360 online objections had been received which clearly demonstrates the weight of local feeling against these proposals. (SEL)

HARE & HOUNDS, LEYTON

This imposing Enterprise Inns pub has an interesting history. Built privately and adjacent to sports fields, the pub sat halfway along the thoroughfare between Clapton and Walthamstow. It was acquired by Charringtons in the interwar years. It is an unusually large pub and to this day boasts an impressive function room and conservatory. After a tough struggle with the pubco spanning a decade, the present tenants were finally able to achieve substantial rent reductions yet given its prominent location and generous plot, the Hare & Hounds is considered very vulnerable to development. A group known as the Markhouse Corner Residents' Association have recently submitted an ACV nomination to pub-friendly Waltham Forest Council; the tenth pub nomination in the borough. All of the previous nine have been gladly accepted! CAMRA has been advising the campaigners remotely.

HEATHCOTE, LEYTONSTONE

This is one of seven pubs in Waltham Forest that local campaigners have succeeded in having listed as Assets of Community Value. In this one case however the owners appealed against the listing. A tribunal was set for 19 October but for reasons so far unknown, the owners pulled out of it a week before. It is thought that the owners wanted to annul the ACV to pave the way for full conversion to residential use but now their intentions are unclear. Crucially however the pub remains open and trading. Many thanks to Simon Purnell for the update.

HOPE & ANCHOR, CAMDEN TOWN

The story of this pub, now sadly closed without warning, also illustrates the problem of so called 'mixed developments' and the problems faced by music venues.



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Pub campaigning

Here, unusually, the appeal against the decision to extend the pub and turn it into eight flats and some shops was made by the owners of an adjoining nightclub called Koko, Obar Camden Ltd. Camden Council granted planning permission in January but in September an appeal was upheld following Obar's submissions that the development was out of place in its location and that residents of the flats would complain about noise levels from Koko and other nearby venues thus threatening their business.

Mr Justice Stewart took his decision on the basis that councillors had been 'significantly misled' by planning officers as regards the issue of noise, that their attention had not been drawn to the impact of the development on Koko and the process had been cut short. The council must consider the matter anew.

KENSINGTON PARK HOTEL, LADBROKE GROVE

After earlier problems an ACV application made to Kensington & Chelsea council was accepted. The owners however immediately and predictably, given the history of the case, put in a request for a review. The pub's supporters group, KPH United, are not giving up. The pub has been and still occasionally is a music venue. CAMRA's West London Branch has been invited to take part in the Council's oral review in December. The owner is clearly uncomfortable with the pub being land of community value. That alone is reason enough for healthy suspicion.

LORD HOOD, GREENWICH

It appears that this inter-war pub on the edge of the town centre, next to the Up The Creek comedy club, was sold around five years ago to a property developer. A planning application has now been made to demolish the building and replace with a block of flats with, in theory at least, some form of modern bar on the ground floor. As well as objecting to the planning application, the South East London Branch of CAMRA gathered together a group of 22 locals to, jointly with CAMRA, nominate the pub as an Asset of Community Value. Pleasingly Royal Greenwich Council have recently granted the ACV and the outcome of the planning application is now awaited with interest. (SEL)

QUEEN'S HEAD, LIMEHOUSE

This is a new one on me. As we go to press, campaigners hoping to ensure the survival of this heritage pub for generations to come are planning to hold a social for the formal launch of their Asset of Community Value application to Tower Hamlets Council. The pub is Grade II Listed and situated in a conservation area so it has a lot going for it.

Some readers will recall that the freehold of the pub was sold by Tower Hamlets Council in 2013 and it is now owned by an Islamic educational trust. It is currently leased to Young & Co and the lease runs until 2019.

The pub is famous as the one where in 1987 the late Queen Mother was pictured pouring – and rumour has it, drinking – a pint of Special. There is a display of pictures, plaques and other memorabilia celebrating Her Majesty's visit, including a framed letter from Clarence House.

RUSE BAR, BOROUGH

Situated near to the Gladstone Arms, this pub closed in late August and was subsequently sold, with rumours that the new owner plans to redevelop the site without retaining a pub. To date no planning application has been submitted. The pub was previously well known as a venue where Liverpool supporters gathered to watch their team play. The South East London Branch of CAMRA submitted an ACV application in September (unfortunately too late to affect the sale of the property) but this was declined by Southwark Council. The council seem to set the ACV bar fairly high and do not regard watching football as a supporting argument for granting an ACV. After discounting this use, the council felt the remaining application was not strong enough. SE London Branch disagrees with this assessment but in the absence of additional evidence of community use there seems little point in submitting another ACV nomination for this pub. There should at least be opportunity to object to the planning application in due course. If as rumoured the plans will include the loss of the pub, then current pub planning protection policies should help.

STANLEY ARMS, BERMONDSEY

Last year the owner/licensee made a planning application to demolish this fine Victorian pub and replace with flats. The application was subsequently withdrawn but this summer another such application was made which Southwark planners have now refused. Following this the pub announced they would be installing real ale on a trial basis but at the time of writing this has not yet materialised.

Following a spat on Facebook with several observers keen to support the owner in his plans to convert the pub into flats, James Watson and Mark Dodds mounted a reconnaissance operation one Saturday afternoon to check the place out in detail, going undercover for their own safety. The pub is wonderful! The interior is immaculate; cosy and comfortable with a nice crowd of locals and very friendly staff. Given the rapidly evolving demographics in the locality and the attrition of other pubs, the Stanley Arms is clearly packed with potential and is a grand building. The addition of real ale would be a bonus although the kegged Caledonian Three Hop was not half bad...

STEAMSHIP, POPLAR

In 1945 there were 26 pubs along Poplar High Street; by 2010 this was zero. The latest casualty in the increasingly barren pubscape of this quintessential part of the East End is the Steamship. Situated two minutes' walk from Tower Hamlets Town Hall in the Naval Row conservation area and immediately opposite the Grade II listed wall of the East India Dock, the pub lease expired at the beginning of October and has not been renewed. Property guardians currently reside there and we are informed that the interior has been stripped. Council officers and members, among others, including Canary Wharf types in search of lunchtime simplicity, were fond of this back-street gem. CAMRA's East London & City Branch has submitted an ACV nomination but it is believed the freeholder is looking to cash in on the large Robin Hood Gardens Scheme.

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Pub campaigning

WHITE LION, PUTNEY

This pub closed in 2013 after a number of incarnations ranging from a Slug & Lettuce to a Walkabout. It had earlier gained fame as a music venue in the Punk era. This imposing building – look at the upper floors – was built in 1887 and Grade II listed in 1983. Historic England have now put it on their ‘at risk’ register because it is decaying having been unoccupied since closure with the owners believed to be in administration.

WIDOW'S SON (BUN HOUSE), BOW

This Grade II* listed pub, famous for its Good Friday ceremony involving a Hot Cross Bun has now been ACV listed by Tower Hamlets council. The Council has however so far taken no action on a believed unauthorised change of use of the upper floors. The lease is currently being advertised with specialist pub agents AG&G but present tenants George and Erica Turner are due to quit around two weeks before Good Friday 2016, which could mean that there will be no hanging of the bun for the first time in around 160 years. Hopefully new tenants can be found in time; we mustn't disappoint the senior service!

WILLIAM JOLLE, NORTHWOOD HILLS

This is one of the group of pubs that J D Wetherspoon decided to dispose of earlier this year. It is a typical JDW shop conversion that opened in 1997. Local campaigners successfully sought to have it registered as an Asset of Community Value but JDW have appealed against the

decision. At the same time, JDW have notified Harrow Council that they are giving up their lease. Local rumours are that Sainsbury's have already been around, measuring up.

WINDMILL, MITCHAM

A lighter note to end on. Congratulations to Pat Sollis, Along serving manager of the Windmill, Commonsidge West, for winning the ‘Best Bloomin’ Pub’ award in the local council's ‘Merton in Bloom’ awards. This is the fourth time that the pub, with its hanging baskets full of purple and yellow pansies and thriving ivy, has won the award, having also won in 2010, 2011 and 2013.

James Watson and Tony Hedger except where stated. For those articles tagged (SEL) the source is CAMRA South East London Branch

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WhatPub? is our repository of information on the nation's pubs, and a big part of CAMRA's online presence. **WhatPub? Update** publishes news items collated by Greater London branches, often from information supplied through the 'Submit Update' button on each page. We aim to report all openings and closures of places that satisfy the CAMRA definition of a pub (including those selling draught but not cask beer); all pubs that add or remove cask beer; as well as changes of name, ownership or beer policy.

The 'crowd power' of 175,000 members keeps **WhatPub?** up to date. Readers are encouraged to visit www.whatpub.com for additional details, and to 'Submit Update' when they find incomplete or out-of-date information.

We report recently acquired pubs for M&B's Ember Inns chain in E4, Young's in N1, Wetherspoon in N10, Winnicott in SE16, an Enterprise Inns joint venture in SE23, Late Knights in SE26, and M&B's 'Castle' format in SW11. We also report on 21 pubs that have been recently sold by Tattershall Castle to the ever-expanding Stonegate; these are listed in a separate box, to save repetitive entries in the main listing.

The closures section includes nine current or recent Enterprise and Punch pubs that have closed and been lost to alternative uses, in E18, N2, N19, NW1, NW7, SE5, South Croydon, SW6 and Uxbridge. The expansion of cocktail-oriented chains also means the loss of real ale at establishments in W1, WC2 and NW1.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

EC1, NINTH WARD (Church Group), 99-101 Farringdon Rd. Newly opened New Orleans-themed craft-beer pub, sole UK outlet of a US chain. No cask beer. Fifteen keg beers, a hundred bottled beers.

EAST

E4, QUEEN ELIZABETH (M&B), 95 Forest Side. Having been acquired last year from Orchid and recently closed, now reopened as an Ember Inn. Eight changing cask beers from national breweries.

NORTH

N1, DRAKE & MORGAN AT KING'S CROSS, 6 Pancras Sq. Opened Sept, the latest of the chain. One cask beer, Woodforde's Wherry.

N10, VILLAGE, 256-260 Muswell Hill Broadway. Having closed in 2013 and been bought by Wetherspoon, reopened Oct 2015 as the **MOSSY WELL**, enlarged and refurbished. Fuller's London Pride, Greene King Abbot and Ruddles Best, plus at least four guests. Four real ciders, e.g. Gwynt-y-Draig, Orchard Pig, Weston's.

N16, ARMY & NAVY, 1-3 Matthias Rd. Cask beer restored, Caledonian Deuchars IPA.

N17, OLIVE BRANCH, 167-169 Park La. Having closed in 2013, now reopened under new management. Still no cask beer.

ENFIELD (EN1), OLD BELL (Enterprise), 223 Baker St. Landlord experimenting with cask beer on gravity as

handpumps have not been used for years, e.g. Sharp's Doom Bar.

NORTH WEST

WEMBLEY (HA9), COAST TO COAST (Restaurant Group), Unit 96, London Designer Outlet Centre. Chain American restaurant & bar in designer outlet village opposite Wembley Stadium, opened Oct 2013. No cask beer.

WEMBLEY (HA9), FRANKIE & BENNY'S (Restaurant Group), Unit 100, Level 2, Wembley Park Blvd. Chain bar & restaurant in designer outlet village close to Wembley Stadium, opened Oct 2013. No cask beer.

WEMBLEY (HA9), PING PONG, Units 68-70, London Designer Outlet Centre. Small Chinese restaurant chain, with the option to drink at the bar, opened Dec 2013. No cask beer. Draught Asahi and Sun Lik.

WEMBLEY (HA9), TGI FRIDAY'S, 1 Wembley Park Blvd. Chain restaurant with separate bar area opposite Wembley Stadium, opened 2012. No cask beer.

WEMBLEY (HA9), TRAVELODGE LONDON WEMBLEY HIGH ROAD, High Rd. Opened Feb 2015 next to Wembley Central station. Bar on first floor, via lift. No cask beer. Three keg draught beers.

SOUTH EAST

SE1, OTHER ROOM, 60 Tower Bridge Rd. A new beer bar in a former Caribbean takeaway. No cask beer. 'Key keg' beers and a wide range of bottles, many bottle-conditioned.

SE16, OLD JUSTICE, 94 Bermondsey Wall East. Renamed **WINNICOTT**, the second of an eponymous chain of community pubs (the first in N16). Ex-Charrington's, still has two separate rooms and 1930s wood panelling. Cask beer now consistently available, Adnams Broadside and Ghost Ship, plus a guest, e.g. Long Man American Pale Ale. Local bottled and canned beers.

SE18, TAPROOM, 15 Major Draper St. Bar & pizzeria, opened Oct in the Woolwich Arsenal development, specialising in locally produced cask and keg beers. Low-ceilinged basement bar with bare brick walls and exposed ducts; a spiral staircase leads to a further seating area with tables for dining. Eight handpumps. Cask beers from Hop Stuff and others. Real cider and spirits. The pizzas also feature ingredients from local suppliers.

SE26, BEER REBELLION (Late Knights), 167 Sydenham Rd. The third bar from Late Knights brewery, opened Oct. A wide range of cask and keg beers from Late Knights and other micros.

BEXLEY (DA5), ALBANY (Enterprise), 13 Steynton Ave. Cask beer restored after a brief absence, Sharp's Doom Bar.

SOUTH WEST

SW1, ALL BAR ONE (M&B), Retail Unit 1, 58 Victoria St. Opened June 2014 in new retail development. No cask beer.

SW1, PANTECHNICON (Cubitt House), 10 Motcomb St. Was **TURK'S HEAD**. Cask beer restored a few years ago but not reported, e.g. Head in a Hat, and now renamed **ALFRED TENNYSON**.

SW8, TAP HOUSE (Mondo), 86-92 Stewarts Rd. Having opened in August, cask beer introduced, 1-2 from Mondo. Now open 5-11 Tue-Fri and 12-11 Sat-Sun (closed Mon).

KINGSTON (KT2), ACORN 20 (Star), 20 Richmond Rd. Was ARTFUL DODGER. Cask beer restored, one e.g. Caledonian, Wythwood.

WEST

W4, SAM'S, 11 Barley Mow Psg. Reopened by Hawksmoor as **FOXLOW**, chain restaurant with a small bar area and two draught lagers. No cask beer.

W7, DUKE OF YORK (Star), 161 Uxbridge Rd. Cask beer restored, from Heineken list.

W12, BUSH THEATRE CAFE & BAR, 7 Uxbridge Rd. Converted library, now the Bush Theatre (est 1972 in the upstairs room of the nearby pub now known as the Sindercombe Social), with a bar at the front open to the public. Several keg beers and a cider on tap; occasionally a gravity-drawn cask beer may be available.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

EC1, LONDON APPRENTICE. Cask beer discontinued, handpumps removed.

EC4, WINE TUN (Davy). Was HEELTAP & BUMPER. Closed and boarded, no longer on Davy's web site, future uncertain.

W1 (Soho), CARLISLE ARMS. Renamed **SIMMONS**, the latest of a small chain. Cask beer discontinued.

WC2, ALL BAR ONE (M&B), 48 Leicester Sq. Closed and demolished this year, only the façade remains.

WC2, ANGEL & CROWN (ETM). Bought last year by Inception Group, refurbished and now renamed **MR FOGG'S TAVERN**. The ground floor is a Victorian tavern concept, with cocktail bar upstairs. Cask beer discontinued.

EAST

E8, LOOK MUM NO HANDS. Closed in Sept, future uncertain.

E9, HOSPITAL TAVERN. Having closed in 2013, finally demolished in Sept.

E14, GREENWICH PENSIONER. Cask beer discontinued.

E17, WILLIAM MORRIS (Star). Was COLLEGE ARMS, a former Wetherspoon pub. Cask beer discontinued.

E18, FUNKYMOJOE (Enterprise). Was WHITE HART. Closed late 2014 following complaints about anti-social behaviour, permission granted for restaurant conversion.

NORTH

N1, FLYING SCOTSMAN. Closed Oct for refurbishment. Naturally we hope that the well preserved interior of this Regional Inventory pub will be retained.

N2, ALEXANDRA (Enterprise), 1 Church La. Having closed in 2013, now an unlicensed restaurant.

N7, METRO (Faucet). Was TAPPIIT, SPOOFER'S BAR. Closed and boarded, with permission granted in 2013 to demolish and build student accommodation.

N14, KYE'S (Trust Inns). Was WOOLPACK. Closed within the past couple of years, now a restaurant.

The Fox
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N19, INTREPID FOX (Enterprise). Closed earlier this year, due to become a restaurant.

BARNET (EN5), REKS (Enterprise). Was **KING GEORGE**, **BAR SQUARE**, **HADLEY OAK**. Closed in the autumn, future uncertain.

ENFIELD (EN2), STAG (Punch). Refurbished after a fire in July, but cask beer discontinued (apparently due to slow sales before the fire).

NORTH WEST

NW1, BEATRICE (Enterprise). Was **TOMMY FLYNN'S**, **WHEELBARROW**. Closed this year, now the latest 'Be At One' cocktail bar, no draught beer.

NW1, CAPE OF GOOD HOPE (ex-Punch). Having closed in 2014, now a restaurant.

NW1, PURPLE TURTLE. Closed Sept, future uncertain.

NW4, CHEQUERS. Cask beer discontinued.

NW5, ACES & EIGHTS (Dive Bar Ltd). Cask beer discontinued after less than a year, although there is real cider on handpump, Millwhite's Hedgelay.

NW7, ANGEL & CROWN (ex-Punch). Was **RAILWAY ENGINEER**. Having closed in 2012, now demolished.

NW7, RAILWAY TAVERN (ex-Punch). Having closed in 2012, since reopened but now cask beer has been discontinued.

SOUTH EAST

SE1, RUSE. Was **RED LION**. Closed in August, the freehold has been sold, now squatted, future uncertain.

SE5, ROBIN HOOD & LITTLE JOHN (ex-Punch). Having closed in 2012, now demolished.

SE20, HOLLYWOOD EAST. Closed, sold for development.

BELVEDERE (DA17), LEATHER BOTTLE (Enterprise). Sold and closed, future uncertain.

SOUTH CROYDON (CR2), WOODMAN (Enterprise). Closed in 2012, converted to residential use.

SOUTH WEST

SW6, IMPERIAL ARMS (Enterprise). 8 Lillie Rd. Closed and boarded. Acquired by Capco as part of a large development project; more pub closures are expected in the West Brompton area.

SW8, HOPE. Closed, residential conversion under way, with the possibility of a bar reopening on the ground floor.

SW8, NOLAN'S FREE HOUSE. Cask beer discontinued.

SW15, LOST & CO. Was **BRB**, **CITIZEN SMITH**. Cask beer discontinued, handpumps removed.

SW15, PUTNEY STATION (Brinkley). Closed, taken over by Urban Leisure Group with a view to reopening next April.

WEST

W2, BLACK LION (ex-Spirit). Having closed in Jan, now a coffee bar.

W2, SLOE (SSP). Closed.

W5, CAFE ROUGE (Casual Dining Group). Closed in 2014, now 'Meat & Shake' restaurant.

W8, KENSINGTON ARMS (M&B). Sold and closed in 2010, talk of reopening appears not to have come to fruition.

W11, GROUND FLOOR. Was **COLVILLE**. Closed in October, lease on the market.

HAREFIELD (UB9), SPOTTED DOG. Bar closed, still operating as a B&B.

HAYES (UB3), BLUE LAGOON (Enterprise). Was **GRANGE**, **TOMMY FLYNN'S**. Listed under **UB4** in Capital Pub Check. Now closed following licence review, freehold for sale.

UXBRIDGE (UB8), BRUSHWOOD INN (Enterprise). Closed and boarded, permission granted for residential conversion.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC3, FINE LINE (Fuller), 1 Monument St. Refurbished and renamed **HYDRANT**. Fuller's and guest cask beers, e.g. London Beer Factory Paxton IPA.

WC1, COCO MOMO (Food & Fuel). Reverted to **QUEEN'S HEAD**, after four years. Still no cask beer. New basement bar serves only BrewDog beers.

EAST

E9, KENTON (Admiral). Bought out by the tenants. Still has two changing cask beers, e.g. Five Points, Truman's.

E15, THAILANDER. Was **BACCHUS BIN**. Renamed **BAR ONE**. Still no cask beer.

NORTH

N1, CANONBURY (Pub Acquisitions). Acquired by Young's earlier this year. Sambrook's Wandle, Wells Young's Bitter and Special, plus a national guest.

N3, GERTIE BROWNS. Was **OLIVERS**, **WINTERS**. Renamed in August **INKIES**. Still has Greene King IPA.

N7, PHIBBERS (Enterprise). Was **VICTORIA**, **TOMMY FLYNN'S**. Renamed **12 BAR**. Still has Sharp's Doom Bar.

NORTH WEST

NW3, WHITE HORSE (Star). Changed hands again after only a year, refurbished but retaining Regional Inventory period features, now with 'Lebanese gastro' food. Caledonian Deuchars IPA and Golden XPA, Courage Directors.

NW11, GROVE INN (PPN Taverns). Renamed **WALLACE**. Still no cask beer.

SOUTH EAST

SE10, DUCHESS BAR (ex-Enterprise). Was **SHIP & BILLET**, **FROG & RADIATOR**. Renamed **DUCHES OF GREENWICH**. Still no cask beer.

SE16, ADAM & EVE (Punch). Changed hands and refurbished for the second time in short succession, and renamed **BRUNEL**. Dark Star Hophead, Elgood's Brunel Special (Cambridge Bitter).

SE19, CONQUERING HERO (Enterprise). Cask beer range expanded to Sharp's Doom Bar and two guests.

SE23, HOB (Enterprise). Was **RAILWAY SIGNAL**, **PIE & KILDERKIN**, **HOBGOBLIN**. Refurbished and renamed **SIGNAL**, the first of the new Hippo Inns chain of managed pubs, a joint venture between Enterprise and Rupert Clevely (founder of Geronimo Inns). A large, light and airy Victorian pub. Fuller's London Pride, Sharp's Doom Bar.

SE26, DULWICH WOOD HOUSE (Young). Refurbished, name shortened to **WOOD HOUSE**.

BESTSELLER

The last two centuries have given us some great books. Many based in London. About Londoners. Like the pipe smoking sleuth from Baker Street, the nanny that preferred her umbrella to the Routemaster, and the boy that never grew up. OK, so he wasn't from London, but he did visit - probably flew over our brewery - and while those authors were busy writing their stories, we were writing ours. Brewing books, dating back to 1845. They're not famous, but like any good classic they're still being read today, by our brewers, who in turn continue our story with new recipes and tales of cask and keg. Not exactly populist, but to enjoy our story you don't have to read it, just take a sip.



Made of London

BREWED BESIDE THE THAMES

SOUTH WEST

SW1, TATTERSHALL CASTLE (Tattershall Castle Group). Converted paddle-steamer, taken to Hull for refurbishment earlier this year. Included in sale to Stonegate (see box). Two cask beers, e.g. Fuller's London Pride, Marston's Pedigree.

SW3, HOUR GLASS. Changed hands and refurbished in the summer. Some original features have been uncovered; period light fittings, wood-panelled walls from local churches and a giant hour-glass sculpture. Butcombe Bitter, Fuller's London Pride and three guests.

SW6, FARM (Enterprise). Changed hands in 2013 and renamed **LAZY FOX**, previously unreported. Now changed hands again and renamed **WAHLEEAH**, specialising in food using beer and cider as ingredients. The name is derived from the Brooklyn slang 'Wallear', meaning a craving for a certain type of food.

SW9, PLAN B. Sold in June to Columbo Group, renamed in Sept **PHONOX**, a nightclub offering free admission 6-9 Wed-Sat. Still no cask beer.

SW11, DUCK (M&B). Was **DOG & DUCK**. Having been acquired from Orchid last year, now converted to 'Castle' format and renamed **HAWKINS FORGE**.

SW12, PRINCE OF WALES (Enterprise). Sold to a property company, taken over by enthusiastic tenant from the local community, thoroughly cleaned, painted and welcoming. Still no cask beer.

RICHMOND (TW9), MOLLY'S (Enterprise), 115-117 Kew Rd. Changed hands in Sept and reverted (again) to **HOPE**. A range of changing cask beers as well as a selection of keg and bottled beers, e.g. Kew Brewery. One cider on handpump.

WEST

RUISLIP (HA4), SWEENEYS. Renamed **BAR 101**, now under same management as Arens Bar/Woodman in Eastcote (HA5). Still no cask beer.

CORRECTION TO WHATPUB UPDATE 10

The following reopening appeared by mistake under NW1. My apologies to the branch for introducing this error.

N16, MONARCH, 68-70 Green Lanes. Having closed earlier

this year, reopened as **WINNICOTT**, the first of an eponymous chain of community pubs. Old Charrington's fascia has been re-exposed. Adnams Bitter and Ghost Ship, plus a guest, e.g. Long Man.

STONEGATE'S CONTINUED EXPANSION

September brought the news that 53 pubs owned by Tattershall Castle Group – the majority of their estate – had been acquired by the ever-expanding Stonegate. This included 21 pubs in Greater London:

EC4, LONDON STONE

WC2, HENRY'S

W1 (Mayfair), HENRY'S

W1 (Soho), ADMIRAL DUNCAN

W1 (Soho), DUKE OF WELLINGTON

W1 (Soho), KING'S ARMS

W1 (Soho), ST JAMES TAVERN

CHADWELL HEATH (RM6), COOPERS ARMS

GANTS HILL (IG2), VALENTINE

HORNCHURCH (RM11), FATLING

N1, STEAM PASSAGE

NW1, BUCKS HEAD

BLACKFEN (DA15), GEORGE STAPLES

BROMLEY (BR1), COMPASS

BROMLEY (BR1), HENRY'S

SW1, COMEDY PUB

SW1, TATTERSHALL CASTLE

SW3, QUEEN'S HEAD

SUTTON (SM1), IVORY LOUNGE

W6, HOP POLES

W14, FAMOUS THREE KINGS

We will report further developments as they arise, e.g. changes to beer policy, conversions to brands such as Scream, Slug & Lettuce and Yates, or disposals – so far four have been put on the market.

The transaction leaves Stonegate among the capital's largest operators of managed pubs, with over 120 – nearly as many as Wetherspoon and Young's, but still substantially trailing Greene King and M&B. TCG, meanwhile, is now down to only a handful of London outlets.



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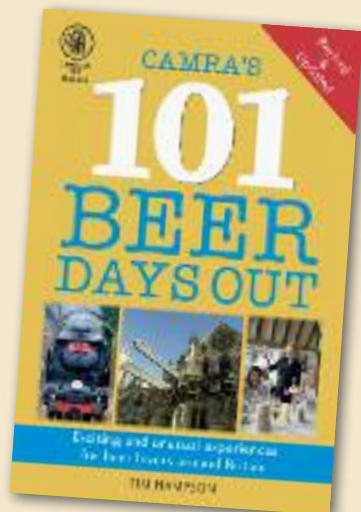
What makes a great beer? This book answers that question by presenting a hands-on course in beer appreciation, leading to an understanding of world beer styles, beer flavours, how beer is made, the ingredients, buying and storing beer, and more. Uniquely, *So You Want...* doesn't just relate the facts but uses interactive tastings that show readers, through their own taste-buds, what beer is all about.

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101 BEER DAYS OUT (NEW EDITION)

From brewery tours to rail-ale trails, beer festivals to hop farms, brewing courses to historic pubs, Britain has a huge variety of beer experiences to explore and enjoy. *101 Beer Days Out* brings together the very best events, activities and places to visit around the country, all with real ale at their heart.

AROUND AMSTERDAM AND AROUND BRUSSELS IN 80 BEERS

Here two great European cities complemented by two more than handy guides from those clever people at Cogan & Mater. When I first visited these cities, I was guided to pubs by photocopied A4 sheets from the likes of Richard Larkin and Steve D'Arcy, the latter now sadly passed away. They were cheap to procure but the world has moved on as have the two cities in beer terms and these two new guides help lead us to their beery delights.

The original concept for the 80 Beers series came from Chris 'Podge' Pollard and Tim Skelton (Amsterdam) and Joe Stange (Brussels) have carried on the flame in the second editions of these publications. As you would expect, both books follow a similar format. 80 bars receive a full page entry, complemented by nice use of photographs and with each bar the author selects a beer that he thinks best goes with the surroundings. Food offerings and transport links are set out, as are opening hours. In my experience however these can quickly change so do use the phone numbers provided if you are planning a special visit, especially if it is to one of the more remote bars.

There is inevitably a risk in selecting one specific beer as there is always a chance that when you visit the bar that beer might not be available. Indeed, it may be a case that you do not like or fancy the beer selected; for instance, should I visit Batavia 1920 in Amsterdam, I shall not be going for the recommended beer from Scotland. I can get that beer here in London, should I wish. But as all of the places have more than just the one beer on offer and some many, many more, you will never feel hard done by.

Both guides have maps, although that for Amsterdam seems a lot clearer to use. Knowing Brussels as I do, I would only rely on the maps to give me a rough feel of where the bars are located. I would never visit a city without a detailed street map so you should arm yourselves with such when visiting. Indeed, you will need one for the Brussels guide as it comes with a bonus short listing of nearly 30 more bars which do not feature on the main maps.

The one difference between the two guides, and I stand to be corrected, is that as far as I can see the 80 Brussels bars only feature a selected beer from Belgium while the Amsterdam bars feature listed beers from nine different countries; although it is pleasing to see that beers from Amsterdam and the Netherlands predominate.

So here we have two essential guides to two cities written by authors 'in the know'. They are published by Cogan & Mater with a cover price of £10.99, see www.booksaboutbeer.com.

John M Cryne

LONDON BREWED

This new book written by Mike Brown and published by the Brewery History Society with a foreword by Richard Fuller of Fuller's, details how London has originated more famous beer styles, including India Pale Ale, porter, stout and brown ale, than any other city in the world and how London's brewing industry has developed from when up to the 1870s, it had the biggest breweries in the world. Jeff Sechiari, the chairman of the Brewery History Society's said, "It's great to be able to celebrate London's brewing past when London's brewing present is thriving again."

The book was launched on 21 October at a reception hosted by Fuller's at the Parcel Yard bar, King's Cross. London's other breweries were invited to bring along samples of their beer to help celebrate the event.

London Brewed is available for £19.95 plus p&p from the BHS Bookshop, Long High Top, Heptonstall, Hebden Bridge, West Yorkshire HX7 7PF; email books@breweryhistory.com. ISBN 978-1-873966-17-2

CELLARMANSHIP

CAMRA, the Campaign for Real Ale, has launched the 6th edition of their definitive professional guide to cask ale, once again written by cask beer expert and author Patrick O'Neill. *Cellarmanship* is an essential book for publicans, brewers and other professionals working in the drinks trade, outlining all you need to know about cellaring and serving real ale, with step-by-step instructions, concise information, illuminating anecdotes and – for this edition – new content on

KeyCask, FastCask and other recent technologies.

The easy-to-follow textbook is essential reading for those that want to serve the best possible pint of cask-conditioned beer and is also of general interest to those who simply want to know that bit more about the subject. It is available from CAMRA's on-line shop at www.CAMRA.org.uk/shop or at some CAMRA beer festivals, as are the two books featured on the previous page.

Both titles are available from all good book shops and online via www.camra.org.uk/shop

YE OLDE GOOD INN GUIDE: A TUDOR TRAVELLER'S GUIDE TO THE NATION'S FINEST TAVERNS

This is a spoof guide, as from AD1599, with the entries arranged by county. The current status of each is given after each entry. Some are still in business, such as the Prospect of Whitby and the Old Mitre in London, and the Old Fighting Cocks in St. Albans.

The past is a foreign country; or is it? This guide introduces the reader to the different drinking establishments: the alehouse, tavern and inn, and says what to expect from each by way of food, drink and accommodation. The ancient distinction that only an inn offers overnight accommodation for travellers is mentioned. It warns of dishonest innkeepers, who might be in league with highwaymen or other blaggards, and of the presence of women of dubious virtue. The latter might also act as shills for gaming, which might well be less than honest. Caveat, indeed!

There is one very minor annoyance; the authors often use 'thee' (the accusative) when they mean 'thou' (the nominative and vocative). Why? On the other hand, they do often use the subjunctive: 'if it be...' or 'if he make...', a dying usage in modern English, despite the efforts of us pedants.

James Moore and Paul Nero;
The History Press, 2013; 254pp.
ISBN 978-0-7524-8061-9

Richard Larkin

London Pubs Group goes to the dogs - and beyond

On Saturday 17 October members of CAMRA's London Pubs Group toured selected pubs in Poplar, Limehouse and Stepney. First up was the Gun in Coldharbour on the Isle of Dogs. There has been a pub on this site since the 1710s and parts of the present Grade II-listed building date back to 1875. The interior is multi-roomed and mostly set out for fine dining. The outside is part-weather boarded and has a terrace overlooking the Thames. The pub claims an association with Lord Nelson and, at one point, this was emphasised by a copious display of Royal Navy White Ensigns in the ground floor front bar. However the pub suffered a serious fire some years ago and only reopened after extensive restoration. A former Ind Coope house, it is now part of the ETM Group and the usual ales are Adnams Bitter, Jugged Hare Pale Ale, Longarm Birdy Finger and GK IPA.



A bus ride on route D6 brought us to the Festival Inn at Grundy Street, Poplar. This ex-Truman's establishment was built as an integral part of the 1951 Festival of Britain's Lansbury Estate 'Living Architecture' exhibition, which saw this part of heavily bomb-damaged east London rebuilt as an example of good town planning. The market area (complete with clock tower) was the first pedestrianised shopping area in Britain. The Festival Inn is remarkably intact and has kept a traditional two bar layout. The saloon retains its original wood-panelled walls, doors and bar counter fittings, as well as metal-framed Crittall windows. The public bar is plainer, but enlivened by two original mirrors, one of which bears Abram Games' iconic Festival of Britain logo, as well as a skylight made of circular glass bricks. The FoB logo was once carried on the pub's name sign and was there until the mid-1970s at least.

At this point in the tour, author and architectural expert Elaine Harwood gave us a short talk on the pub's place in history, no doubt to the bemusement of the regulars. The building's tiled exterior has been overpainted but a typical circular Truman's eagle ceramic medallion remains and sits over the former off-sales area. Both bars retain a handpump, albeit unused, which perhaps explains why the Festival Inn is not better known to many of those interested in the history of London pubs. At the other end of the square, Mann's provided a companion house called the Festive Briton (now Callaghan's) but it appears that no original features have survived there.

An advertisement for The Hope pub. It features a large illustration of a three-masted sailing ship on the sea, with a compass rose in the top left corner. The text is presented on a parchment-like background with a red wax seal in the bottom right corner.

*At least 7 Ales, including Dark and Lo Ales
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www.hopcarshalton.co.uk see 'beer cam' for what's on now
3 MINUTES FROM: CARSHALTON STATION.

London Pubs Group goes to the dogs - and beyond

Leaving the Festival Inn, it was onto the D6 again back to the Isle of Dogs and the George at Glengall Grove. The running order seems illogical but it was necessary to ensure our group arrived at certain pubs at times convenient to the management. The George is a former Watney pub rebuilt c.1930 in a red-brick neo-Georgian style. The pub has kept three separate rooms as well as many original features. The former saloon has extensive wood panelling, original bar counter fittings and a series of attractive plaster friezes at ceiling height. A small snug still exists between the two main bars and a blocked doorway on the exterior shows where the off-sales area once was. The George is on CAMRA's London Regional Inventory of Pub Interiors of Special Historic Interest. The pub's regular real ales are Fuller's London Pride, Sharp's Doom Bar, Timothy Taylor Landlord and Young's Bitter.

The party then split and used either the D3 bus or the nearby DLR from Crossharbour to reach the Queens Head in Flamborough Street, Limehouse. The Queen's Head is a late-18th Century/early-19th Century end of terrace pub situated in a conservation area. Please see the Pub Campaigning column in this edition for more about this famous pub. The beers were from the Young's and Charles Wells range – Young's Bitter, Special and Hummingbird and Charles Wells Bombardier.

Another bus ride! This time on the No. 15, to the penultimate stop of the tour, the George Tavern at 373 Commercial Road, Stepney. Although not on any CAMRA



historical inventory the pub is Grade II-listed. It was built c1820-25 on the site of an earlier pub called the Halfway House. The premises were remodelled in 1862 and the ground floor interior similarly treated in 1891. The decoration of the present day opened-up single ground floor bar

can best be described as 'shabby chic', no doubt the result of countless alterations over the years as tastes in pub design have changed.

Surviving features though are cast-iron columns with foliated capitals and a series of tiled panels on the east wall. The painted tiling includes a scene of 'Ye George Tavern in Olden Times' and is signed by the famous company Simpson & Sons of St. Martin's Lane.

The pub's continued existence is currently under threat and there is a campaign active to save it. Meanwhile the George's indefatigable landlady, Pauline Forster, is gradually restoring original features where possible. Although a free house for many years, some roof-top neon seems to suggest a past connection with Ind Coope. Sharp's Doom Bar and craft keg from the Camden Brewery are normally served here.

Another ride on the No. 15 led us to our final destination, the Mahogany Bar, contained within the Grade II* Wilton's Music Hall in Grace's Alley E1. The music hall has been under restoration for many years but modern practice does



not favour replicating lost features. Thus the bar area has an 'unfinished' look about it and will not be restored to a pastiche of Victoriana. The music hall took over adjoining properties as it expanded, including a former Prince of Denmark public house, resulting in a complex of rooms. We were shown a small part of this, though the main theatre hall was sadly out of bounds. The Mahogany Bar has three handpumps and dispenses both local and national ales.



Shame about the coffee machine



This concluded the group's activities, which had seen participants visiting some old favourites, as well as discovering new ones for the first time. Thanks to Jane Jephcote and Robert Preston for helping to devise the tour and for leading it on the day.

Kim Rennie

THE SNOOTY FOX

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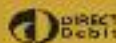
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Readers may be interested in an itinerary used by friends when visiting us in Kingston. Once home to Hodgsons, the town again has a brewery, Park, near Richmond Park's Kingston Gate. The timings are just a suggestion.

Start 10am at the Canbury Arms, 49 Canbury Park Road, where breakfast is available. The Surrey Hills Ranmore Ale is usually good and the pub now has one pump devoted to a Park Brewery beer.

Walk past Tiffin's Grammar School and the Lovekyn Chapel (1309) to the Almshouses in Old London Road (1688 onwards) and go left at the leaning telephone boxes and past the Kingston Museum (NB not open Mondays, Wednesdays or Sundays).

11am: Druids Head; use the small snug bar on right (ring bell for service). This is the last of seven market place pubs. Go through the door at the back of the bar and have a look up the spectacular four storey staircase. This dates from 1680 and is listed, which helped save the pub. Usually there is a Twickenham beer available plus five others.

Walk via the Guildhall, looking out for the Saxon Coronation Stone (used for seven kings, including Athelstan (894-939), the first king of Britain), the Clattern Bridge (1293 but foundations older) and the modern Rose Theatre to the Kingston Ram.

12pm: have a pint or a couple of halves at the Ram. There is lots of real ale and craft beer, often London micros). The décor is sheep themed – 44 at the last count.



Leave via back door and you will arrive directly at Woody's (not to be confused with Woodies in New Malden).

1pm: Woodys, a modern pub right by the river, is an eccentric boozier with some weird décor and a couple of beers. Food is served if you need lunch. Walk along towpath to the Bishop (originally the Bishop Out of Residence).

2pm: the Bishop, a modern Young's house with good views of the river and Kingston Bridge from upstairs.

Allegedly the pub was given its name because the grounds of Cardinal Wolsey's Hampton Court Palace start just the other side of the bridge and there is already a local pub called the Cardinal.

Walk via the Market Hall (the statue is of Queen Anne, not Victoria) and visit All Saints church (gilded angel hammer beams and good displays about Kingston, 'the birthplace of England'). Proceed to John Lewis etc if shopping therapy is required.



3pm: you have the option to walk on to Boaters if it is fine or have a last pint at the Kings Tun (Wetherspoons, on the way to the station). Bear in mind there is a school jam about now and Kingston's own mini rush hour starts about 5pm.

The circuit does not include what is possibly Kingston's best pub and a GBG regular, the Willoughby Arms, which is quite near the Canbury but is a bit further out in what is called North Kingston.

Dave Morgan

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them, and please tell
everyone about them.**

**Heap on more wood! The wind is chill:
But let it whistle as it will.
We'll keep our Christmas merry still**

(Sir Walter Scott)

There's a nice little Christmas quotation I hadn't seen before; it comes from the introduction to the sixth book of Marmion (I hadn't got past the fifth before). Now let's see if we can disperse the seasonal merriment with a few annoying little conundrums, starting with the ever popular (?) number puzzles.

1. 7 MW by NZ in the RWC
2. 1,198 LL in the S of the L
3. 25 M of the LA
4. 1983 OPCL in GB
5. 1,300 F is the L of TTT
6. 2 B on a RC
7. 24 H of the LM "GPd'E"
8. 7 FB in the C of E
9. 1936 Y of the TK
10. 31 SA in the SF

I don't know why, but it suddenly struck me that many States of the USA (32 according to Wikipedia) have little slogans on their vehicle (pronounced vee-hickle) license plates – that's the equivalent of licence plates in this country. I have picked out a few for this month's 5BY4. Can you match them up?

- | | | |
|------------------|----|-----------------------|
| 1. Massachusetts | A. | Ocean State |
| 2. New Jersey | B. | Peace garden State |
| 3. Washington | C. | Garden State |
| 4. Delaware | D. | Evergreen State |
| 5. Arizona | E. | The Sunshine State |
| 6. Montana | F. | Empire State |
| 7. Rhode Island | G. | The First State |
| 8. Florida | H. | Big Sky Country |
| 9. New York | I. | Grand Canyon State |
| 10. North Dakota | J. | The Spirit of America |

And so we come to Trivial Knowledge, ten little questions that you can use to show your visiting relatives how clever you are. Or if you aren't, save them for their Easter visit by which time the answers will have been published in the February LD.

1. In the 1958 film *Carve Her Name With Pride*, what is the name of the young woman played by Virginia McKenna who became a British spy after the death of her French husband (in the Second World War)?
2. Who was the designer of the KDF-Wagen which was later renamed the Volkswagen?
3. What was the name of Enzo Ferrari's son after whom the 206 and 246 mid-engined cars were named?
4. Victoria became Queen on the death of William IV following a fall from his horse which caught its foot in a mole hole. Where did this accident occur?
5. "On the twelfth day of Christmas my true love gave to me ..." exactly how many gifts if the song is taken literally?
6. For what English club did Jonny Wilkinson play between 1997 and 2009 when he moved to Toulon?
7. Famously in the 2003 Rugby World Cup competition Lawrence Dallaglio played the full 80 minutes of every one of England's matches. Who was the reserve No. 8 who spent the whole tournament on the bench?
8. If somebody gives you a theorbo for Christmas, what would they expect you to do with it (and why)?
9. What did Samuel Pepys bury in his garden to protect it from the Great Fire of London?
10. And finally an easy one. Where are genuine Panama hats made?

So that's about it for this year. Have yourselves a cool Yule and festive frolics; I shall try harder to write decent grammatical

English next year. (No, it's not a resolution.)

Andy Pirson

IDLE MOMENTS – THE ANSWERS

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

NUMBER PUZZLES:

1. 7 Kings of Scotland Called James
2. 1759 Annus Mirabilis
3. 2 Gold Pillar Boxes for Mo Farrah's Olympic Wins (in Isleworth and Teddington)
4. 6 Wheels on Lady Penelope's Rolls Royce
5. 55,000 Tons of Steel in the Forth Rail Bridge
6. 19 Gold Medals for Great Britain at the Beijing Olympics
7. 2,500 Acres is the Area of Richmond Park
8. 3 Consecutive Days of the Week Contain the Letter R.
9. 17 Beatles' Number One Hits
10. 3209 Feet is the Height of Scafell Pike

5BY4 (Blues Singers):

1. Peg Leg – Howell
2. Cripple Clarence – Lofton
3. Sonny Boy – Williamson
4. Lightnin' – Hopkins
5. Blind Boy – Fuller
6. Blind Lemon – Jefferson
7. Mississippi John – Hurt
8. Cannonball – Adderley
9. Blind Willie – McTell
10. Sleepy John – Estes

It looks like a physical handicap is a good qualification to be a blues singer!

GENERAL KNOWLEDGE:

1. Water House in Walthamstow is now a museum dedicated to William Morris (whose family lived there from 1848 to 1856).
2. The name of the house in Surrey, owned by the National Trust, which was devastated by fire on 29th April this year is Clandon Park.
3. And the name of the house in West Sussex, also owned by the National Trust, which suffered a similar fire in August 1989 and which was subsequently restored and reopened is Upmark.
4. 2 Willow Road which was designed and lived in by the architect Erno Goldfinger is in Hampstead.
5. Queen Victoria was born (on 24th May 1819) in Kensington Palace.
6. As we all know, Queen Elizabeth II surpassed Queen Victoria in September as Great Britain's longest reigning monarch – but Britain's third longest reigning (at 59 years and 96 days) is George III.
7. Since the formation of the United Kingdom in 1801 the only monarch who has celebrated a silver jubilee, but not a golden one is George V.
8. If you buy a Historic Royal Palaces pass the one property outside London (as well as all the expected ones in London) where it will allow you access is Hillsborough Castle in Belfast.
9. In German it is the Donau – in English it is the River Danube.
10. The country which lost a day between 29th and 31st December 2011 by diverting the International Date Line from its west to east side is Samoa.

All readers – not just CAMRA members – are invited to use this column but please remember that it is intended for debate and constructive criticism. The editor reserves the right not to print any contributions that are otherwise.

Please e-mail letters to: ldnews.hedger@gmail.com. If you do not have e-mail, hard-copy letters may be sent to: **London Drinker Letters, 4 Arundel House, Heathfield Road, Croydon CR0 1EZ.**

In both cases, please state 'letter for publication' so as to avoid any misunderstandings.

THE APPRECIATION OF GOOD BEER

I am currently (20 October) in Zum Uerige in Düsseldorf drinking the Stickebier. I have just been chatting to a bunch of blokes up for Roma's game against Bayer Leverkusen. They had come to Düsseldorf to try the Uerig Stickebier and were by no means bothered by the fact that there weren't another 16 beers available. They were not beer experts but they liked good beer. Has it not come to

a pretty pass when Italian football supporters display more appreciation of good beer than the average CAMRA member?

Brian Sheridan

ANYONE WANT TO JOIN A DARTS TEAM?

The Albany team plays in the Trafalgar Darts League. Games are played on Wednesdays and our home pub is the Ship, a Fullers pub at 68 Borough High Street SE1 1DX. The closest station is Borough on the Northern Line. Play starts at 7pm the latest and the season runs from September until April with a break for a month at Christmas. All teams play in Central London with the exception of the Duke of Wellington in E1. A few of us also meet at another nearby pub for a couple of pints of good real ale before the match.

If you are interested, please contact John Smallwood on 07946 341284 or e-mail jvsmallwood2007@btinternet.com.

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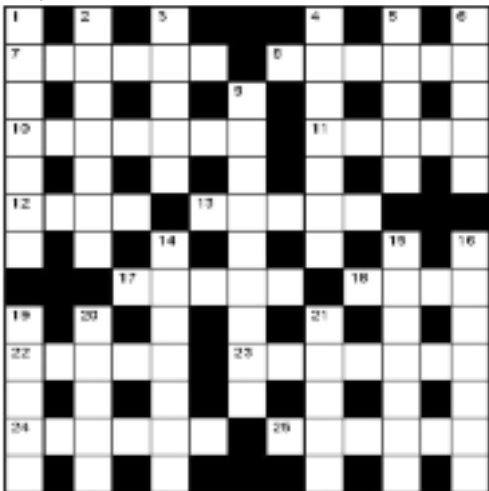

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All correct entries received by first post on 20 January will be entered into a draw for the prize.

The prize winner will be announced in the April *London Drinker*. The solution will be given in the February edition.

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

Please Note: Entries on oversize copies of the grid will not be entered into the prize draw.

OCTOBER'S SOLUTION



ACROSS

7. Soldier on edge in Northern Ireland. [6]
8. Spaniard in front of inn. No room for him inside. [6]
10. Gift dispatched in advance. [7]
11. It's short during the winter season. [5]
12. CAMRA keeps harbouring a good-for-nothing. [4]
13. Scratch small innermost part. [5]
17. Bear initially brought disaster. [5]
18. She has no right to wed. [4]
22. Starts to roll one and smoke the joint. [5]
23. Top man with time left after information. [7]
24. Pure beginner. [6]
25. Caught behind, disheartened, walk off. [6]

DOWN

1. Holds up baskets of goodies. [7]
2. Smell in the pig pen. Of bacon? [7]
3. Well known bird from scouse land. [5]
4. China animal kept in extreme privacy. [7]
5. Slip into heartless misery, being drunk. [5]
6. A number of birds from Calais seen in a tree at Christmas. [5]
9. They're in suspense, with presents ready to be unwrapped. [9]
14. I care to frolic. It's exciting. [7]
15. Good distance for a drive. [7]
16. In speech I allow small gaps. [7]
19. Christmas gift banishing anger for him. [5]
20. Give birth in a stable. [5]
21. He brought news of a new hair preparation. [5]

Winner of the prize for the August Crossword:
Kelvin Brewster, Kintbury, Berkshire

Other correct entries were received from:

D.Abbey, Ted Alleway, Tony Alpe, Pat Andrews, Lorraine Bamford, Newton Bear-Regis, Mike Belsham, C.Bloom, Jeremy Brinkworth, Mark Broadhead, John Butler, Eddie Carr, Peter Charles, Mrs H.E.Clark, Alan Cockayne, Graham Craig, Kevin Creighton, Paul Curson, Peter Curson, Joe Daly, Michael Davis, John Dodd, Steve Downey, Tom Drane, C.J.Ellis, Elvis Evans, Brian Exford, Mike Farrelly, D.Fleming, Sally Fullerton, Gillian Furnival, Geoff Gentry, B.Gleeson, Errol Goobay, Marion Goodall, Roger Grant, Paul Gray, J.E.Green, Alan Greer, Matthew Griffiths, Stuart Guthrie & Norma Snads, Peter Haines, "Shropshire" Dave Hardy, John Heath, Graham Hill, William Hill, Mike Joyce, Ken King, Roger Knight, Mick Lancaster, Pete Large, Terry Lavell, Tony Lennon, Donald MacAuley, Derek McDonnell, L.Maddox, Mrs. S.Maddox, John Mannel, Tony Martin, Dylan Mason, M.J.Moran, Brian Myhill, Mark Nichols, Alan O'Brien, M.Ognjenovic, Michael Oliver, Gillian Patterson, Alan Pennington, Mark Pilkington, Robert Pleasants, Portrush Annie, G.Pote, Mrs I.Price, Derek Pryce, James Rawle, Nigel Roe, Tim Roscamp, Alex Ryan, John Savage, Kelly Sigh, Pete Simmonds, Ruth Smith, Russell Sutcliffe, Bill Thackray, Mark Thompson, Roger Trevisakis, Mrs Fortunata Vida, Andy Wakefield, Mrs C.Ward, Kath Watkins, Rees Watkins, Trevor Watkins, Jane Watts, Martin Weedon, Nigel Wheatley, John Williamson, Sue Wilson, David Woodward, Peter Wright & the Missus, Ray Wright, Paul Young.

There were also two incorrect and one anonymous entries.



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