

FREE

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Feb/Mar
2016

LONDON DRINKER



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E-Mail: johngalpinmedia@gmail.com.

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Firstly, my best wishes to you for 2016. As described in our News Round up section, the year begins with the formation of a global company that will produce one third of all the world's beer. That and other stories, not least the recreation of the beer on which I cut my real ale teeth, Charrington IPA, has led me to reflect on just how much the brewing trade has changed over the last forty years. I can't cover it all in depth; many better writers than me have done so and at great length so please just take the following as one beer drinker's précis.

I have taken as my starting point the list of breweries in the back of CAMRA's Good Beer Guide for 1976 which cost a princely £1.40. These were the last days of the old 'beerage', the long established, primarily family-run breweries that also owned enough pubs to make their businesses self-contained. With many of these companies, family ownership was all important. Each generation was obliged to take on the running of the company and hand it on, as intact as possible, to the next. This comfortable little world started to break down with the growing power of the Big Six who introduced a more commercial – dare I say ruthless – edge to the beer and pub trade.

Of the 147 breweries listed, there are 44 that I would put into this category. Of these, only 16 survive, such as Arkell's, Elgood's, Holden's and Wadworth.

We need to avoid the rose-tinted spectacles here. Some of the beers produced by these brewers were truly dreadful, their commercial practices were suspect and just because they were family-run did not mean that they treated their employees and publicans well. Some of them had no right to survive. We should not forget that breweries were then commercial organisations just as they are now. If

they had any 'social' responsibility at all it was to family which in many cases became diluted because in order to raise funds to stay in the game, shareholders from outside the family were recruited. They also took part in their own take-overs and self-defensive mergers to avoid larger predators. For example, Boddingtons took over Higson's and the Oldham Brewery but still fell to Whitbread's.

They didn't all by any means just take the money and run. Some were simply overwhelmed by increasing commercial pressures, some could not fight off take-overs and others simply ran out of family to hand on to. An interesting case was Mansfield Brewery which ended up being wholly owned by a trust fund representing both family and employees. The independent trustees were obliged to do what was best for the fund members and that was to accept a bid from Greene King.

As they strengthened their grip on the industry, the Big Six (Allied, Bass, Courage, Scottish & Newcastle, Watney's and Whitbread), were themselves being acquired by larger groups with no background in brewing such as the Imperial Group (Courage) and Grand Metropolitan (Watney's). For the first time, the value of the properties that breweries held as assets – our pubs – was attracting attention.

Many take-overs created regional monopolies; for example, Watney's turned East Anglia into the infamous 'beer desert'. In an effort to combat this, the Beer Orders were introduced. This was a relatively innocuous piece of legislation that simply required the stocking of a 'guest' cask conditioned beer. It however led to the Big Six splitting into separate brewing and pub-owning companies. Was this the Law of Unintended Consequences at work or were the 'powers that be' content to see *laissez faire* economics prevail and the speculators seize their opportunity? Whichever, it gave us the pubcos who have had and continue to have a devastating effect on the country's pubs. Ironically, it also saw the demise of the Big Six.

We should not overlook the foreign owned breweries such as Carlsberg and Guinness who although small in number turned out their products in

enormous volumes, far exceeding the production of real ale.

So where are we now? It was relatively easy to run through the list of breweries in 1976 but currently I can't tell you accurately how many breweries there are in the area covered by this magazine, let alone the whole country. Consequently we now have more choice than we could ever have imagined but you have to ask if it is informed choice. Not all of us will carry a Good Beer Guide to check on what we find available and not everyone is inclined to spend their money on a beer from a brewery that they have never heard of and may never see again.

This may also play into the hands of the large budget advertisers. I recently observed four people who I suspect were not regular beer drinkers order four pints of Greene King IPA. It then went off so they switched to four pints of a national brand lager, a name that presumably they knew and felt safe with.

There is still no place for those rose tinted spectacles. No doubt some may regard this as heresy but CAMRA has always campaigned for quality and not all small breweries brew good beer or brew to an acceptable level of consistency. Small is not necessarily good and the regional brewers still produce some excellent beers. We have also seen the coming of the likes of BrewDog, Meantime and Camden Town who produce brewery-conditioned beers but ones which are far removed from what the Big Six turned out forty years ago. Again, it's a matter of choice.

On balance, despite all the grim events, I think that as cask beer drinkers we are better off now than we were forty years ago. The fundamental point has not changed however; all we want is good beer in good pubs.

Tony Hedger



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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 February and March 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 REGIONAL EVENT

Secretary: Roy Tunstall, roytunstall.camra@gmail.com

March – Wed 30 (7.30) London AGM and Liaison Committee (regional co-ordination mtg for London branch reps). Royal Oak, 44 Tabard St, Borough SE1.

Website: www.london.camra.org.uk

LONDON PUBS GROUP

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

February – Sat 13 Daytime crawl of Tottenham and Stoke Newington: (12pm) Antwerp Arms, 168-170 Church Rd, Tottenham, N17 8AS; (1.15pm) Beehive, Stoneleigh Rd, N17 9BQ; (3pm) Woodberry Tavern, 618 Seven Sisters Rd, N15 6JH; (4pm) Jolly Butchers, 204 Stoke Newington High St, N16 7HU; (4.45) Rose & Crown, 199 Stoke Newington Church St N16 9ES; (5.30) Army & Navy, 1-3 Matthias Rd, N16 8NN. Public transport will be required at times.

March – Wed 16 (7.15 for 7.30) Mtg. Royal Oak, Tabard St, SE1 (upstairs). 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)

Cider events will recommence in May.

For 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

February – Wed 10 (8.30) Mtg. Door Hinge, Welling DA16 1TR. - **Sat 13** (12pm) 96 bus crawl, starting point tba -

Wed 24 (8pm) GBG selection mtg. Furze Wren, Bexleyheath DA6 7DY.

March – Wed 9 (8.30) Mtg. Duchess of Kent, Northumberland Heath, DA8 1JD. - **Wed 23** (8pm) Woolwich social, start tba.

Website: www.bexley.camra.org.uk

BROMLEY

Barry Phillips, social.secretary@bromley.camra.org.uk

February – Fri 5 Dover White Cliffs Beer Fest Soc. Maison Dieu (Town Hall), Biggin St, Dover. Meet (11am) Bromley South Stn for 11.23 train to Dover Priory. - **Mon 8** Bromley South soc: (7.30) Bricklayers Arms, 141-143 Masons Hill, BR2 9HW; (8.20) Crown & Pepper, 14 Masons Hill, BR2 9JG; (9pm) Bromley Labour Club, HG Wells Ctre, St Marks Rd, BR2 9HG; (10pm) Richmal Crompton, 23 Westmoreland Pl, BR1 1DS. - **Tue 16** Beckenham

lunchtime soc: (12.30) O'Neill's, 9 High St, BR3 1AZ; (1.30) George, 111 High St, BR3 1AG (2.45) Coach & Horses, Burnhill Rd, BR3 3LA (3.45pm) Bricklayers Arms, 237 High St, BR3 1BN. - **Sat 20** (12.30) Beer Festival soc. Orpington Liberal Club, 7 Station Rd, BR6 0RZ. Tickets must be purchased in advance from the club (See <http://orpingtonliberalclub.co.uk/beer-and-cider-festival/>).

- **Tue 23** (7.30) Cttee mtg. Shortlands Tavern, 5 Station Rd, BR2 0EY.

March – Wed 2 (7pm) London Drinker Beer Fest soc. See page 13. - **Mon 7** Farnborough lunchtime soc: (12.30) Change of Horses, 87 High St, BR6 7BB; (2pm) Woodman, 50 High St, BR6 7BA. - **Mon 14** Chislehurst soc: (8pm) Sydney Arms, Old Perry St, BR7 6PL; (9.15) Queen's Head, 2 High St, BR7 5AN. - **Sat 19** (9.30am) Thanet micropub soc. Meet Bromley South Stn for 09.53 train to Ramsgate. Full details see website. - **Sat 26** (12.30) Beer Fest soc. Greyhound, Commonsides, Keston BR2 6BP. - **Tue 29** (7.30) Cttee mtg. Imperial Arms, Old Hill, Chislehurst BR7 5LZ.

Website: www.bromley.camra.org.uk

THANK YOU!

CAMRA's London Regional Team would like to thank everyone who took the time to complete the survey about *London Drinker*. Over 1,740 people took part, both online and by post, which was an incredible response. Already, the editorial team has taken note of some of the feedback, such as changing the magazine's typeface to make it more readable. If you are interested, you can find a summary of the results in the 'News' section of the CAMRA London Regional website www.london.camra.org.uk.

Unfortunately, we could have only one winner for the competition that accompanied the survey. The lucky person who won two nights in the C15th pub, the George, Norton St Philip, was Bob, from New Malden. He will be 'taking his wife away for a splendid couple of days', thanks to Wadworth's very kind hospitality. They are also being treated to a dinner in the pub's fine dining room. No doubt there will be a couple of pints of 6X and others, consumed during their visit!

For more details on the George, and all Wadworth's pubs, visit: www.wadworth.co.uk/pubs/index.php.

Christine Cyne

Branch diaries

CROYDON & SUTTON

Peter McGill, 07831 561296, contact@croydoncamra.org.uk

February – Thu 11: Soc. (8.30) Baskerville, 13-15 Selsdon Rd, CR2 6PW; (9.30) Skylark, 34-36 Southend, CR0 1DP. - **Wed 17** Carshalton soc: (8.30) Sun, 4 North St, SM5 2HU; (9.30) Hope, 48 West St, SM5 2PR. - **Tue 23** (8.30) Mtg. Dog & Bull, Surrey St, Croydon CR0 1RG.

March – Wed 9: (8.30) Soc. George, 17 George St, CR0 1LA. - **Thu 17** (8.30) St Patrick's Day soc. Ye Olde Clocktower, 35 Whitehorse Rd, CR0 2JG. - **Thu 31** Mtg. Windsor Castle, 378 Carshalton Rd SM5 3PT (Cottage Room).

Website: www.croydoncamra.org.uk

EAST LONDON & CITY

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

February – Fri 12 (8pm) Signature Brewery night. Leyton Orient Supporters Club, E10 5NF. **Tue 23** (8pm) Pub Games night. Mildmay Club, Newington Green, N16 9PR. - **Fri 26** (8pm) East London & Branch PotY presentation. Chesham Arms, Mehetabel Rd, E9 6DU. - **Sun 28** (2pm) Pigs Ear wash-up mtg. Rose & Crown, Hoe St, Walthamstow E17 4SA.

March – Thu 3 EC1 crawl: (6.30) Wilmington Arms, Rosebery Ave, EC1R 4RL; (7.30) Exmouth Arms, Exmouth Mkt, EC1R 4QL; (8.30) Craft Beer Co. Leather La, EC1N 7TR; (9.30) Olde Mitre, Ely Ct, EC1N 6SJ. - **Tue 8** (8pm) Mtg. Red Lion, High Rd, Leytonstone E11 3AA. - **Sat 19** (8pm) City PotY presentation. Old Fountain, Baldwin St, EC1V 9NU. **Thu 24** (8pm) Franklins Brewery night. Leyton Orient Supporters Club, E10 5NF.

Website: www.pigsear.org.uk

ENFIELD & BARNET

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

February – Tue 2 GBG survey: start (12.30) Black Horse, Wood St, Barnet EN5 4BW. - **Wed 10** GBG survey: start (12pm) Greyhound, 52 Church End, Hendon NW4 4JT. - **Tue 16** (8.30) GBG survey: start (8.30) Alfred Herring, 316-322 Green Lanes, Palmers Green N13 5TT. - **Thu 18**, Lunchtime visit to Chelmsford Winter BF. - **Thu 25** (8pm) Final 2017 Selection mtg. Bohemia, 762-764 High Rd, N12 9QH.

March – Wed 9 (8.30) Soc. Walker Ground, Waterfall Rd, N14 7JZ. - **Wed 16** (8.30) JDW BF, Tally Ho, 749 High Road, North Finchley N12 0BP. - **Thu 24** (8pm), JDW BF, Gilpins Bell, Fore St, Upper Edmonton, N18 2SS; then 279/349 to arrive (9.45) at Picture Palace, Hertford Rd/Lincoln Rd junc, Ponders End, EN3 4AQ. - **Tue 29** N21 soc: (8.30) Queens Head, 41 Station Rd; (9.15) Salisbury Arms, Hoppers Rd; (10pm) Kings Head, The Green.

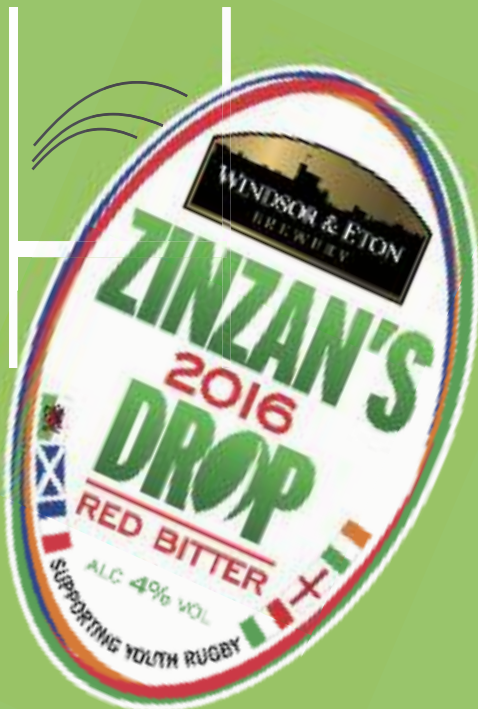
Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor, 020 8949 2099, ctaylor2007@freeuk.com

February – Wed 3 (7pm for 8pm) Korean evening in New Malden. Meet Watchman, KT3 4ES (Wetherspoon), for a

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Branch diaries

nearby Korean restaurant. - **Thu 11** (8pm) Winter Pub of the Season presentation. Royal Oak, 261 Ewell Rd, Surbiton KT6 7AA. - **Thu 18** (8pm) Branch AGM. Willoughby Arms (upstairs), Willoughby Rd, Kingston KT2 6LN. - **Wed 24** (8pm) Kingston Beer Fest mtg. Willoughby Arms. - **Thu 25** (8pm) GBG selection mtg. Royal Oak (upstairs), Coombe Rd, New Malden KT3 4RD
March – Tue 1 (8.15) Branch mtg. Kings Tun (Wetherspoon, upstairs), Kingston KT1 1QT. - **Thu 10** Surbiton KT6 crawl: (7.30) Coronation Hall, St Marks Hill; then Surbiton Flyer, 84 Victoria Rd; Victoria, 28 Victoria Rd; Black Lion, 58 Brighton Rd; Lamb, 73 Brighton Rd 5NF; Antelope, 87 Maple Rd. - **Wed 23** (8pm) Kingston Beer Fest mtg. Willoughby Arms.
Website www.camrasurrey.org.uk

NORTH LONDON

John Wilson, 07840 111590, jgwnw3@hotmail.com;
Stephen Taylor, 07443 473746, tephen.taylor500@gmail.com
February – Tue 2 (8pm) LDBF mtg. Old Red Lion, 72 High Holborn, WC1V 6LS. - **Tue 9** (7.30) King's Cross soc: Harrison, 28 Harrison St, WC1H 8JF; (8.15) Queen's Head, 66 Acton St, W1X 9NB; (9pm) Scottish Stores, 2-4 Caledonian Rd, N1 9DU; (9.45) King Charles I, 55-57 Northdown St, N1 9B; (10.30) Millers, 19 Caledonian Rd, N1 9DX. - **Tue 16** NW5 soc: (7.30) Lord Palmerston, 33 Dartmouth Park Hill, NW5 1HU; (8.15) Junction Tavern, 101 Fortress Rd, NW5 1AG; (9pm) Pineapple, 51 Leverton St, NW5 2NX; (9.45) Bull & Gate, 389 Kentish Town Rd, NW5 2TJ; (10.30) Assembly House, 292 Kentish Town Rd, NW5 2TG. - **Tue 23** (7.30) Games evening. Mildmay Club, 33-34 Newington Green, N16 9PR.
March – Tue 8 Camden soc: (7.30) Camden Head, 100 Camden High St, NW1 0LU; (8.15) Golden Lion, 88 Royal College St, NW1 0TH; (8.45) Prince Albert, 163 Royal College St, NW1 0SG; (9.30) Constitution, 42 St Pancras Way, NW1 0QT; (10.15) Colonel Fawcett, 1 Randolph St, NW1 0SS. - **Tue 15** Stoke Newington High Street soc: (7.30) White Hart, 69, N16 8EL; (8.15) Rochester Castle, 143-145, N16 0NY; (9pm) Coach and Horses, 178, N16 7JL; (9.45) Jolly Butchers, 204, N16 7HU. - **Tue 22** (8pm) Mtg. Snooty Fox, 75 Grosvenor Ave, N5 2NN. - **Tue 29** Stroud Green soc: (7.30) Nicholas Nickleby, 6 Ferme Park Rd, N4 4ED; (8.15) Old Dairy, 1 Crouch Hill, N4 4AP; (9pm) Hopsmith's, 29 Crouch Hill N4 4AP; (9.45) Shaftesbury Tavern, 534 Hornsey Rd, N19 3QN.
Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643(H), rh014q5742@blueyonder.co.uk
February – Thu 4 (8pm) Mtg incl final 2017 GBG selection. Prince of Wales (rear room), 136 Hampton Rd, Twickenham TW2 5QR. - **Tue 23** (8pm) Soc incl re-presentation of Branch PotY 2015 award. Masons Arms, 41 Walpole Rd, Teddington TW11 8PJ
March – Mon 21 Brentford 'football pubs' walk: (8pm) New Inn, 1 New Rd, TW8 0NX; (8.45) Princess Royal, 107 Ealing Rd, TW8 0LF; (9.30) Griffin, Brook Rd South, TW8 0NP; (10.30) Royal Horse Guardsman, 23 Ealing Rd, TW8

0JU (may modify route should the Royal Oak reopen, or if no real ale is available at a pub).
Website: www.rhcama.org.uk

SOUTH EAST LONDON

Andrew Sewell, social@sel.camra.org.uk; Neil Pettigrew, contact@sel.camra.org.uk
February – Mon 1 Sydenham Road SE26 crawl: (7pm) Dolphin, 121; (8pm) Golden Lion, 116; (9pm) Beer Rebellion, 167; (10pm) Alfred, 178. - **Tue 9** SE15 crawl: (7pm) Rye, 31 Peckham Rye; (8pm) White Horse, 20 Peckham Rye; (9pm) Prince Albert, 111 Bellenden Rd; (10pm) Hope, 3 Melon Rd. - **Wed 17** (7.30) GBG selection mtg. Woolwich Equitable, Gen. Gordon Sq, SE18 6AB. - **Tue 23** (7pm) Vanbrugh, 91 Colomb St, SE10 9EZ; (8pm) Hardies, 88 Trafalgar Rd, SE10 9UW; (8.45) Crown, 92 Trafalgar Rd, SE10 9TZ; (9.30) Rose of Denmark, 296 Woolwich Rd, SE7 7AL; (10.30) Royal Oak, 54 Charlton La, SE7 8LA.
March – Wed 2 Mtg & soc. Beer Rebellion, 128 Gipsy Hill SE19 1PL. - **Tue 8** SE1 crawl: (7pm) Anchor Bankside, 34 Park St; (7.45) Old Thameside Inn, Clink St; (8.30) Mudlark, Montague Clo; (9pm) Barrow Boy & Banker, 8 Borough High St; (9.30) Mug House, 1 Tooley St; (10.15) Rake, 14a Winchester Walk. - **Thu 17** (7pm) Joiners Arms, 66 Lewisham High St. SE13 5JH; (8.30) Blyth Hill Tavern, 319 Stanstead Rd. SE23 1JB. - **Tue 22** (7.30) SELCAM Quiz Team. White Swan, 22 The Village, SE7 8UD. - **Wed 30** (6.30) Cutty Sark, 14 Joyce Dawson Way, Thamesmead SE28 8RA; (7.30) Birchwood, Grovebury Rd, Abbey Wood SE2 (BB); (8.15) Abbey Arms, 31 Wilton Rd, SE2 9RH; (9.45) Old Mill, 1 Old Mill Rd, Plumstead Common SE18 1QG.
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)
February – Tue 2 Soc: (8pm) Old Dog Herongate, Billericay Rd, Herongate Tye CM13 3SB; (9.30) Thatchers Arms, Warley Rd, Great Warley CM13 3HU. - **Fri 5** (1pm) Soc. 23rd White Cliffs Beer Fest, Maison Dieu (Town Hall), Biggin St, Dover by 'Javelin' High-Speed Train at 11.44 from Stratford International in just 57 mins; take DLR from West Ham/Stratford to Stratford International. GroupSave tickets: 3 or more travelling together get a third off. - **Mon 8** Soc: (8pm) Bell, High Rd, Horndon-on-the-Hill SS17 8LD; (9.30) Foxhound, 18 High Rd, Orsett RM16 3ER. - **Thu 11** Soc: (8pm) Ship, 93 Main Rd, Gidea Park RM2 5EL; (9.30) Golden Lion, 2 High St/North St, Romford RM1 1HR. - **Mon 15** Soc: (8pm) Huntsman & Hounds, 2 Ockendon Rd, Upminster RM14 2DN; (9.30) Upminster Tap Room (micropub), 1b Sunnyside Gdns, Upminster RM14 3DT. - **Wed 17** (7.30) Soc. 17th Chelmsford Winter Beer & Cider Fest., King Edward VI Grammar School (KEGS), Broomfield Rd, (not far from Chelmsford Rail Stn), CM1 3SX. - **Mon 22** (8.30) Soc. Cricketers, 299/301 High Rd, Woodford Green IG8 9HQ. - **Wed 24** (8.30) GBG selection mtg. Rising Sun, 144 Ongar Rd, Brentwood CM15 9DJ. - **Sat 27** (12pm) Soc. 7th Chappel Winter Beer Fest, East Anglian Rly Museum, Chappel & Wakes Colne CO6 2DS. NB: Free



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Brentford, TW8 0EW

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Why not pop in and see us for a pint soon?

Branch diaries

Admission for CAMRA/EARM Members all day. Website: www.chappelbeerfestival.org.uk/winter.

March – Wed 2 (7.30) Soc. 32nd London Drinker Beer Fest. See page 13. - **Sat 5** (1pm). Maldon micropubs & mini pub crawl: Farmers Yard, 140 High St, CM9 5BX; Rose & Crown, 109 High St, CM9 5EP; Mighty Oak Tap Room, 10 High St, CM9 5PJ. By Bus from Chelmsford to Maldon, see Website for details. - **Fri 11** (8.30) Soc. Tyrell's Hall Club Beer Fest, 67 Dock Rd, Little Thurrock (Grays), RM17 6EY. - **Wed 16** (8.30) Soc. Two Brewers, Chigwell Row, 57 Lambourne Rd, IG7 6ET. - **Thu 24** (7.30) Soc & Beer Festival. Leyton Orient Supporters Club, Oliver Rd, Leyton E10 5NF. - **Fri 25** (12pm) Soc. 11th Planet Thanet Easter Beer Fest, Winter Gardens, Fort Crescent, Margate by 'Javelin' Train at 10.15 from Stratford International to Margate in 84 mins; take DLR from West Ham/Stratford to Stratford International. GroupSave tickets for 3 or more travelling together.

Website: swessex.camra.org.uk

SOUTH WEST LONDON

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

February – Thu 11 Open Cttee mtg. (7.30) Railway, 2 Greyhound La, Streatham SW16 5SD. - **Sun 28** (12.15) Final selection mtg for GBG 2017. Sultan (upstairs) 78 Norman Rd, South Wimbledon SW19 1BT.

March – Tue 15 Clapham soc: (7.30) Rose & Crown, 2 The Polygon SW4 0JG. Other pubs to incl. Craft Beer Co, 128 Clapham Manor St, SW4 6ED.

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WATFORD & DISTRICT

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

February – Thu 11 Bushey soc: start (8.30) Bushey Conservative Club, 7 High St, WD23 1BD. - **Tue 23** (8.15) Rickmansworth Social. Starting at Coach & Horses, 22 High St, Rickmansworth, WD3 1ER. - **Mon 29** (8pm) Mtg. West Herts Sports Club, 8 Park Ave, Watford WD18 7HP.

March – Wed 2 (6pm) London Drinker Beer Fest soc. See page 13, Meet at Products Stand hourly. - **Fri 11** (8.30pm) Watford Social starting at White Lion, 79 St Albans Rd, Watford. - **Mon 21** (8pm) **Branch AGM**. Estcourt Arms, 2 St Johns Rd, Watford WD17 1PT. - **Thu 24** (7pm) Annual Branch Breweriana Auction. West Herts Sports Club, 8 Park Ave, Watford.

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

February – Tue 2 (7pm) Meet the brewer (Sambrook's). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - **Wed 3** (6pm) Meet the brewer (East London Brewery). Harp, 47 Chandos Pl, WC2N 4HS. - **Tue 9** W1 surveys: meet (7/7.30) Glassblower, 42 Glasshouse St, W1B 5JY. - **Wed 17** (7/7.30) Mtg. Truscott Arms (upstairs), 55 Shirland Rd, W9 2JD. - **Thu 25** W1 soc: (7.30) Flying Horse, 6 Oxford St; (8.45) Jack Horner, 235-236 Tottenham Ct. Rd.

March – Tue 1 (7pm) Meet the brewer (Brew by Numbers). Union Tavern, 45 Woodfield Rd, W9 (must book with pub). - **Tue 8** W1 surveys: meet (7/7.30) Pillars of Hercules, 7 Greek St, W1D 4DF. - **Thu 17** WC2 soc: (7.30) Harp, 47 Chandos Pl; (8.45) Salisbury, 90 St Martin's La. - **Mon 21** (7/7.30) Mtg. Union Tavern (downstairs), 45 Woodfield Rd, W9. - **Thu 31** King Street, Hammersmith W6 soc: (7.30) William Morris, 2-4; (8.45) Plough & Harrow, 120-124. Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

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

February – Thu 4 Acton High Street, W3 crawl: (8pm) Red Lion & Pineapple, 281; (8.45) Aeronaut, 264; (9.30) George & Dragon, 183; (10.15) West London Trade Union Club, 33-35. - **Wed 10** Open Cttee mtg. Questors, 12 Mattock La, Ealing W5 5BQ. - **Wed 24** GBG Final Selection Meeting. Southall Conservative Club, Fairlawns, High Street, Southall UB1 3HB.

March – Wed 2 (7pm) London Drinker Beer & Cider Fest soc. Meet at membership stand. - **Wed 16** (8.30) Mtg. Viaduct, 221 Uxbridge Rd, Hanwell, W7 3TD.

Electronic copy deadline for the April/May edition is
Monday 7 March.

Please send entries to ldnews.hedger@gmail.com.



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CAMRA's top pubs and clubs

Judging for both of CAMRA's prestigious National Pub and Club of the Year awards has reached the final stage. The four pub finalists are:

- Drovers Rest: Monkhill, Carlisle, Cumbria CA5 6DB;
- Kelham Island Tavern: 62 Russell Street, Kelham Island, Sheffield, South Yorkshire S3 8RW;
- Yard of Ale: 61 Church Street, St Peter's, Broadstairs, Kent CT10 2TU;
- Sandford Park Ale House: 20 High Street, Cheltenham, Gloucestershire GL50 1DZ.

All four are included in CAMRA's Good Beer Guide for 2016. Editor Roger Protz commented, *"Being named as one of the super region pubs in Britain is no easy task, and these pubs have worked hard to maintain a high level of calibre that other pubs around the country should look to."*

All have their stories. The Drover's Rest was on the point of closure when its current owners brought it from a brewery in 2013 and shows why you should never give up on a pub. The Kelham Island Tavern represents the consistency that must go along with quality, having won the award in both 2008 and 2009. The Yard of Ale shows the growth of the micropub movement, although having been there, there is physically more to this one than most. The Sandford Park Ale House only opened in April 2014 and is the brainchild of Grant Cook who many London CAMRA members will know from many beer festivals. He is clearly building on the good reputation that he made with his pubs in Leicester.

The winner of the National Pub of the Year for 2015 will be announced in February 2016.

More recently, the four finalists for the Club of the Year award have been announced. They are:

- Albatross RAFA Club, Marine Arcade, Bexhill on Sea, East Sussex, TN40 1JS;
- Cheltenham Motor Club, Upper Park Street, Cheltenham, Gloucestershire GL52 6SA;
- Kinver Constitutional Club, 119 High Street, Kinver, Staffordshire DY7 6HL;
- Orpington Liberal Club, 7 Station Road, Orpington, Kent BR6 0RZ.

The chairman of CAMRA's Clubs Advisory Group, John Holland said, *"CAMRA's club competition continues to go from strength to strength as more clubs show great commitment to quality real ale. This has made it increasingly difficult to become a CAMRA Regional Club of the Year and then get through to the final. I anticipate an extremely close fight for the title."*

Finalists will now have to wait until the spring to discover which has won. All four welcome CAMRA members.

It is good to see the OLC, the Greater London Club of the Year 2013 and CAMRA Bromley Branch Club of the Year for the last three years, flying the flag for London. We wish them well.

Tony Hedger



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PUBCO REFORM

As the consultation about the Government's Pub Code continues, with the deadline being extended into this year, a new player has arrived on the scene, the British Pub Confederation. Arising out of the *Fair Deal for your Local* campaign and replacing the Independent Pub Confederation, it seeks to provide a single, powerful voice for pubs, publicans and pub supporters in campaigning and lobbying the government on all significant issues affecting pubs. It is intended to balance out the corporate interests, primarily the major pubcos represented by the likes of the British Beer & Pubs Association. There are twelve founding members: the Fair Pint Campaign, Licensees Supporting Licensees, Justice for Licensees, Punch Tenant Network, Forum of Private Business, Federation of Small Businesses, Pubs Advisory Service, Licensees Unite the Union, GMB, Guild of Master Victuallers, the Scottish Licensed Trade Association and the Parliamentary Save the Pub Group.

The new organisation is led by a steering group on which each of the member bodies will have two members.

The steering group also has the power to co-opt members from outside the member organisations. The first chairman of the steering group will be Greg Mulholland MP, of the Parliamentary Save the Pub Group with Clive Davenport of the Federation of Small Businesses as vice-chairman. Although not a member, CAMRA will be one of the organisations with which the BPC will seek to establish links.

Mr Mulholland said, "I am delighted that these leading pub organisations have come together to form a powerful confederation to ensure that pubs and publicans have a strength and unified voice when speaking to government and countering self-interested lobbying of vested corporate interests in the pub sector when needed as well as working with any organisations where there is a shared agenda that is clearly pro-pub. Following the highly successful *Fair Deal for Your Local* campaign, there was a widespread feeling that pub-supporting organisations needed to continue having a strong voice nationally, and that is exactly what the British Pub Confederation will do and

will campaign together strongly to support, protect and champion British pubs."

The BPC has a lot of problems to tackle across a broad front, ranging from ensuring that the Government's Pub Code works effectively for publicans to trying to ease the burdens of taxation and regulation. We wish them well.

ECONOMICS

Just as we went to press with our last edition, it was announced that the Consumer Price Index had remained at minus 0.1% for October. One of the factors behind this was a reduction - yes, a reduction - of 3.1% in the price of beer. However, just in time for Christmas, the rate went up again in December, this time attributed partly to an increase in the cost of alcohol. I have to say that I did not notice the price of beer in pubs going down during the period in question. I can only assume that it comes from the price of canned and bottled beer on sale at supermarkets. I think that this illustrates very clearly that certain campaigning groups are on the wrong track when they seek to further regulate pubs while ignoring the off trade.

And, you will be surprised to learn, some beers will shortly get more expensive. Molson Coors are increasing their prices by an average of 3.5p a pint and Heineken and Diageo (Guinness) by 2% and 4% respectively.

In response to the Chancellor of the Exchequer's Autumn Statement at the end of November, CAMRA's Chief Executive, Tim Page, called for a further cut in beer duty to help pubs. "We are disappointed that the majority of pubs in England face a £1,500 increase in the amount they pay each year in business rates due to the Chancellor's decision to discontinue the retail relief scheme. At a time when pubs are being lost at the rate of 29 a week across the UK, it is vital that further action is taken to reduce the tax burden on pubs. The decision to axe the £1,500 business rate reduction that was benefiting most pubs increases the importance of a further cut in beer duty in 2016 and the need for longer term reform of business rates to reduce the burden on pubs that are so important to local communities."

Mr Page's view was echoed from a different angle by the British Beer & Pubs Association. According to the BBPA, despite the number of pubs continuing to reduce, sales of beer increased by 3.9% in the period October to December thanks largely to the Rugby World Cup and increased off-trade sales. Their chief executive, Brigid Simmonds, said, "There is a real opportunity to build on these strong figures and secure future growth, with continued action to reduce beer duty. Despite positive action from the Government, with three, one penny duty cuts in recent years, duty still places far too great a burden on British brewers and beer drinkers when compared to our main competitors in the European Union. With further tax cuts we can create jobs and protect pubs, where beer is the cornerstone of sales."

Meanwhile, market research company Mintel has released a report that sales of the major national brands of lager fell in 2015 from 5.59 billion in 2014 to 5.54 billion in 2015 while sales of ale rose from 1.57 billion to 1.60 billion. That still means that 3.4 pints of lager are drunk for every one of ale.

It could be that people's tastes are changing. According to a report by the Local Data Company, there are now over 5,000 coffee shops in the UK and the coffee business has seen a sustained growth of 5% per annum over the last five years. For example, Costa, the largest chain, has increased from 650 outlets in 2010 to more than 1,500 now. Ironically, Costa are owned by the former brewers, Whitbread.

ON AND ON

Although the deal has yet to be finally concluded, the consequences of the AB InBev take-over of SABMiller are becoming clearer. AB InBev are part funding the deal with a £3.1 billion corporate bond issue, the second largest issue of its type that the bond market has seen.

Having already given up on their partnership with Molson Coors in the USA for regulatory reasons, the same pressures this side of the Atlantic may oblige AB InBev to sell their Grolsch and Peroni brands. The rights to these beers in the USA were included in the Molson Coors deal. Carlsberg and Heineken, the usual suspects in these circumstances, may be put off by their



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own regulatory issues. In China, AB InBev may have to sell their share in the joint venture that brews Snow lager, which accounts for 20% of the market, to their partner China Resources Enterprise.

It is unclear whether or not it is for the same reasons but the new company will be selling off the Meantime Brewery in Greenwich which was purchased by SABMiller last May for over £50 million. It is thought that Meantime will be acquired by private equity financiers. Some observers thought that this signalled a change in the new company's strategy for craft beer but then in December they confounded everyone – perhaps including themselves – by buying the Camden Town Brewery, rumoured to be for £85 million. According to the Daily Telegraph, last year CTB raised £2.75 million through crowd-funding. There was a lot of reaction on social media, most of it unfavourable. The campaign against CTB was led by BrewDog who removed CTB's products from their bars. Founder Jasper Cuppidge is staying on as chief executive and the current plan is that he will oversee a move to a new £14 million brewery in Enfield.

I include this for context. The AB InBev/SABMiller deal was reportedly valued at £71 billion. Shortly after, pharmaceutical companies Pfizer and Allergan came together to form a company worth £100 billion. It is, in itself, a very interesting story for those interested in this sort of thing.

HEALTH AND WELFARE

The Chief Medical Officer for England, Dame Sally Davies, has announced the results of the outcome of the review of the Government's advice on alcohol consumption. The recommendation for men has been reduced to the same as that for women, two units a day. That is equivalent to one pint of ordinary strength beer. According to the Guardian, these limits are among the lowest in countries where such guidance is issued and among the few that have the same limit for both men and women.

In what I suspect will be accepted as simple common sense and which many readers of this magazine probably do anyway, it is now recommended that

people have two 'dry' days each week. This advice is given on the proviso that there is no safe level of alcohol consumption.

CAMRA's Chief Executive, Tim Page, commented, *"The best kind of health advice is that based on clear and undisputed evidence. We are uncertain whether there is sufficient agreement among experts to support these new guidelines. We will be consulting with our members and other consumers to find out their views on the guidance and will feed back their opinions to the Chief Medical Officer."*

I'm not sure what an unnamed lady from Buffalo, New York State would make of this. She recently escaped prosecution for driving while under the influence of alcohol because it was found that she had 'gut fermentation syndrome'. Her digestive system contains high levels of yeast which convert ordinary food into alcohol. The condition can be managed by a low carbohydrate diet.

Meanwhile, after the delays customary in these events, the European Court of Justice (ECJ) has come out in favour of the Scottish Whisky Association (SCA) in their action against the Scottish Government over their law, passed in 2012, imposing a minimum price for alcohol of 50p per unit. The ECJ upheld the claim that minimum pricing restricted the market and that the same result could be achieved by taxation. The law applies only to supermarkets and off-licences. Curiously, the ECJ said that it was ultimately for the national court of an EU state to determine whether other measures would be as effective in achieving the desired public health benefit. Consequently the matter has been passed back to the Court of Session in Edinburgh and could end up in the Supreme Court in London. First Minister Nicola Sturgeon stands by the policy. Should the court tell the Scottish Government to use taxation instead of minimum pricing, the situation becomes interesting because the powers to set alcohol duties have not been devolved and the Westminster Government has already shown itself to be lukewarm at best to minimum pricing.

SOMETHING FISHY

On the subject of sturgeons . . . Guinness have announced that they are to end the use of isinglass to clear or 'fine' their stout. For those who have ever wondered, isinglass is made by boiling the swim bladders of certain types of tropical fish, principally catfish and drum fish, to make a viscous white liquid. This is added to beers once they have been put into casks and, by means of an electrostatic process in which a positive charge in the isinglass attracts negative charges in the yeast and proteins in the beer, these solids fix themselves to the isinglass and settle at the bottom of the cask. It is mainly used for cask conditioned beers. Most brewery-conditioned beers are filtered instead but some premium keg beers such as Guinness do however use it.

Isinglass is, of course, an animal product and is therefore avoided by vegetarians and vegans. The UK remains Guinness's largest market and the number of vegetarians and vegans is increasing and currently stands at around six million so it makes commercial sense to stop using it. The usual alternative is carrageen or Irish moss although many brewers say that it is not as effective. Experiments are being made using hops.

The practice of 'fining' beer only came about in the 19th century when glass replaced pewter and customers decided that they wanted bright, clear beer. Some brewers however believe that isinglass affects the flavour of beer, so serve their beers as they come. Several small London breweries follow this practice.

It is, as ever, all a matter of taste but I will leave the final comment to Roger Protz, the beer writer, who is a vegetarian. *"I think swim bladders should remain attached to fish. They have a greater need of them than beer drinkers do."* Fair enough.

WETHERSPOON'S NEWS

JDW are continuing to dispose of pubs. The latest ones are the Picture Palace in Enfield, the Plough & Harrow in Hammersmith and the Rocket in Putney, which is a relatively recent acquisition. The pubs in Hammersmith and Putney were both the second ones to open in both areas although both are very different from the original pubs.

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I'm surprised that I hadn't previously heard about this but all JDW pubs have unique carpets, with a design made specifically for each pub. They are made by Axminster and cost between £20,000 and £30,000 each. The Crosse Keys near Leadenhall Market for example has a blue carpet with a pattern of gold keys. All of the carpets have now been logged on a Tumblr site compiled by Londoner Kit Caless. Take a look at wetherspoonscarpets.tumblr.com.

There are 296 JDW pubs listed in CAMRA's 2016 Good Beer Guide.

YOUNG'S NEWS

Various events held in Young's pubs over the course of the Rugby World Cup raised some £130,000 for Wooden Spoon, the children's charity supported by the game of rugby. This comfortably exceeded the target of £100,000. Jai Purewal, Director of Rugby and Community Investment at Wooden Spoon said, "On behalf of our beneficiaries I would like to take this opportunity to thank everyone at Young's from head office right through

to the people on the ground. Young's and Wooden Spoon share the same values that are synonymous with the game of rugby such as heritage, community and teamwork – it's the perfect partnership".

Young's latest pub refurbishment project is the Crown Tavern in Lee, SE12. The building dates from 1887 and the works have retained the original character whilst installing a dining room, a new railway-themed interior and a revamped outside area.

PUB COMPANY AND GENERAL TRADE NEWS

Two years ago, to mark his unhappiness with the price that his landlord, Enterprise Inns, were charging for beer, licensee Brian Mannion of the Black Lion in Kilburn simply stopped selling draught beer. He has now secured a change to a free-of-tie agreement so draught beer has returned. Mr Mannion intends to 'embrace the craft beer boom' using local breweries. A spokesperson for Enterprise, possibly through gritted teeth, said, "We're pleased that we

have negotiated a deal with a mutually agreeable outcome for both parties concerned and wish Brian success for the future".

Punch Taverns, who will shortly rename themselves simply Punch, have released details of their strategy for remodelling their pub estate. They already have 31 pubs running under what they call their Retail Contract under which Punch meet all of the costs, except staff costs, and keeps all of the takings, paying the publican a percentage of the takings plus bonuses. It doesn't sound much different from a managership, except that the publican employs the staff, thus keeping them off of Punch's books. They have also opened their first managed pub and have struck a deal with the Harry Ramsden chain under which their fish and chips will be available in selected Punch pubs.

Greene King's take-over of the Spirit Group is paying off. Brewing volumes have increased by 3.6%, of which 1% is attributable to additional IPA being sold in former Spirit pubs. Pre-tax profits for the six months to mid-




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October rose by an amazing 47% to £121 million. This is good news for shareholders whose dividend goes up 6.3% to £7.95 a share although the outlook is not so good for their employees under 25 because unlike some other breweries, the company has decided to 'follow the letter of the law' and not pay them the National Living Wage. GK are not increasing their prices for the third year running. This does not, of course, mean that beer prices in their pubs will not go up because of increases in other costs.

Marston's have ended their pub closure plan, having reduced the number of pubs they own from 2,300 to 1,600 over three years. They say that the profit per pub is now averaging £100,000 per annum and in the year ending last October, pre-tax profits rose 10% to £91.5 million.

The Brakspears pub company has opened their first managed pub in London. This is the Pocket Watch, originally the British Queen, in Shepherds Bush.

It appears that the Nicholson's chain, owned by Mitchells & Butler, are no longer offering a discount to CAMRA members. Instead, to get a cheaper pint, you have to use their in-house 'app' which is called Hop Circle. I would have thought that a button on a till was simpler all round but then again it doesn't give their marketing people your details. To give you an idea of the scale at which the parent company operates, Mitchells and Butler outlets in their various guises (Harvester, Toby Carvery etc) serve 29 million roast meals per annum.

Following J D Wetherspoon opening pubs in Ireland, an Irish pub chain, the McGettigan Group, has come to London. Their first pub is in Fulham Broadway, very close to the Oyster Rooms, one of the pubs that JDW have disposed of. It is due to open in March.

Dark Star have acquired a second pub site, this time in Horsham. A former pub that had become the 1898 Coffee Shop will reopen shortly under its original name of the Anchor Tap.

Real Ale, the Twickenham based 'liquid delicatessen', as they style themselves, have been short-listed in the 'Independent Beer Retailer of the Year' category of the Drinks Retailing Awards. This is the fourth consecutive year that they have been nominated,

winning it for the past three years. This is quite an achievement given that they are up against national competition.

Curiously, the Burger King franchise on Waterloo station has applied to Lambeth council for a premises licence allowing them to sell alcohol from 7am until midnight, extended to 1am Thursday to Saturday.

Similarly, so has Highgate Cemetery. Events such as lectures are often held in the Grade II listed chapel there and the managers have decided that it is easier to have a permanent licence than use Temporary Event Notices as they have been doing. The cemetery is independent and is funded by entry fees and these events. Cemetery director Dr Ian Dungavell did however offer the assurance that, "We are not asking for a licence so we can hold large parties or big corporate events." It is probably best not to because it could be scary if the neighbours complained.

LONDON BUSINESS AWARDS

The London Region of the Federation of Small Businesses (FSB) and London Councils, the representative body for local government in London, have recently announced the winners of their Small Business Friendly Borough Awards for 2015. The concept is to 'celebrate projects or initiatives delivered by the London boroughs, which have a positive impact on London's small business community.' The award for the 'Best All Round Small Business Friendly Borough' went to the Borough of Harrow with Bexley, the micropub hub, highly commended. The award for the 'Best Programme of Support for Small Businesses' went to the Borough of Merton. Some residents, including me, might be surprised at this given their totally unhelpful attitude towards attempts to protect certain businesses in the area with Asset of Community Value listings. Hopefully now that they are members of the British Pub Confederation, the FSB might be able to make sure that pubs are given proper recognition as important contributors to local economies and employment.

NOTHING TO BRAG ABOUT

CAMRA has been made aware that publicans are being approached for

inclusion in a publication called the 'British Real Ale Guide'. This has no connection with CAMRA and should not be confused with the Good Beer Guide. Inclusion in the GBG is entirely at the behest of local CAMRA branches and no payment is either requested or accepted for inclusion in that guide.

SOMETHING FOR EVERYONE

Continuing a theme from above, the animal welfare group PETA recently published a list of their top ten vegan-friendly pubs in the UK. Surprisingly, I thought, there was only one listed for London. This was the Coach and Horses in Soho, where the whole menu is now vegetarian/vegan. The Sunday roast was particularly recommended. As author Dan Howe commented, "Long gone are the days when a vegan meal down the local meant a handful of peanuts or a plate of chips. More and more British pubs are meeting the growing demand for healthy plant-based meals."

I am tempted to wonder what former publican Norman Balon, who retired ten years ago and was reputedly London's rudest pub landlord, would make of it. Likewise, perhaps a more healthy diet would have stopped one time regular customer Jeffrey Bernard from being quite so unwell so often.

FOLLOWING TRADITION

Congratulations to the Castle, the Geronimo pub in, somewhat appropriately, Pentonville Road, Islington, on their joining the list of London pubs with criminal associations. It was here that the Hatton Garden safe deposit burglary was planned. Other pubs of similar note are the Star Tavern in Belgravia where the Great Train Robbery is said to have been planned, the Blind Beggar in Whitechapel where Ronnie Kray murdered George Cornell and the Magdala in Hampstead outside which Ruth Ellis killed David Blakely.

The Hatton Garden robbery was described in the press as 'the largest burglary in English legal history. Shouldn't that be 'illegal history'?

CHRISTMAS PAST

Congratulations to the renowned Gerry O'Brien of the Churchill Arms who lit up Kensington Church Street with a display of Christmas decorations



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News round-up

that included 75 trees and 17,500 lights, costing some £30,000. Appropriately this was Gerry's 30th Christmas in charge of the award-winning Fuller's pub.

In Wiltshire, the Box Steam Brewery actually made some of its Christmas beer deliveries using a wooden sleigh decorated with fairy lights and pulled by a pair of reindeer by the names of Cupid and Comet. It was driven by the brewery's head drayman, Tony Lockyear.

BEER ON THE RADIO

For those of you who work from home – or for that matter, don't work at all – could I recommend the Ratcliffe and Maconie programme on BBC Radio 6 Music, weekday afternoons from 1pm to 4pm? The

programme sometimes has distinct beery notes. One of their recent guests was Wolfgang Flur, one of the founders of Kraftwerk, who with an audible clunk, presented them with bottles of Alt Bier from his home town of Dusseldorf. A few days later, Lucy Porter, one of my favourite comedians, presented them with bottles of a strong dark beer brewed by her husband called, as you might guess, Lucy Porter.

CLOSING THOUGHTS

Noddy Holder, former lead singer with Slade and whose voice you no doubt heard once or twice in the run-up to Christmas, has been given the freedom of his home town, Walsall. One of the privileges that goes with this is the right to demand a free drink

in any pub in town and as Mr Holder cheerfully points out, 'there are a lot of pubs in Walsall.'

The manager of a restaurant in Cologne, Germany, got herself into trouble by displaying a sign warning that naughty children 'will be turned into mincemeat'. She claimed that she had simply copied a sign that she had seen in a pub in this country. Oh, surely not. . .

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/viewnode.php?id=1253>

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Beer festival news

JURASSIC PORK

The 32nd Pig's Ear Festival took place in the historic Round Chapel in Hackney at the beginning of December. Some 4,500 people enjoyed the festival by drinking over 17,000 pints. Two presentations were made, one to Derek Jones to mark his tenth and final festival as organiser, the other to East London Brewing Co. for their Orchid Mild which won the Silver Award in the 2015 London and South East round of CAMRA's Champion Beer of Britain competition.

Many thanks to all of the volunteers who made the festival such a success and a note for your diaries: the 33rd festival will be back at the Round Chapel, running from Tuesday 29 November to Saturday 3 December 2016.

Steve Hall

WHAT'S ON AT THE LONDON DRINKER BEER & CIDER FESTIVAL

Once again, the festival will have a bar totally dedicated to London's breweries and of course there will be a cider and perry bar and an imported beer bar, showcasing foreign beers.

But London Drinker also has a number of events happening through the three days it is open. CAMRA's Good Beer Guide editor, Roger Protz, will be formally opening the Festival on the Wednesday and no doubt can be persuaded to sign one of his books that will be on sale.

On Wednesday evening there is a free pub quiz, supported by Charles Wells Brewery; simply pick up the

question sheet at the festival and hand it in mid-evening. Thursday will feature the announcement of the London & South East Old Ale & Strong Mild of the Year (part of CAMRA's National Champion Winter Ale competition) and also the announcement of CAMRA North London Branch's Pub of the Year.

On Friday lunchtime we will have a second-hand bring and buy book sale in aid of charity; bring along a book (in a reasonable condition) and get a token for 50p to use on another book.

For more information see: www.northlondon.camra.org.uk

Christine Cryne

The print run of *London Drinker*
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Lots of interest

The Watford & District branch of CAMRA will be holding their annual breweriana auction at the West Herts Sports Club on Thursday 24 March, starting at 8pm, with viewing from 7pm.



The rarest item is almost certainly a corked, champagne style bottle of Barclays Russian Imperial Stout, brewed in 1948. At the larger auction houses in London, these usually sell for around £250, but we don't expect to get quite that amount. . .

The other lots will cover a wide range of items including an original Taylor Walker water jug, a Guinness clock and a Fuller's 2005 Anniversary ale set, as well as brewery mirrors, old glasses, pump clips and bottle labels.

For further details please contact Bill Austin: baustin@supanet.com or 07789 900411.

The club's full address is Park Avenue, WD18 7HP.

Bill Austin



Arise from the brink!

Traumas, heartache and a tremendous commitment to keep a well loved pub in Tottenham has finally paid dividends. The Antwerp Arms in the historic Bruce Castle Park area has been awarded CAMRA North London's Pub of the Season.

Branch Chairman John Cryne said, *"The effort that the local community put into saving this pub has resulted in a hostelry that they can be proud of. It remains committed to supporting both the people who live locally and guests from further afield. We know this because the voting for this award came from all over North London. We are therefore very pleased to give this award to the Antwerp Arms. Even some of the beers they stock are local, from Tottenham brewer, Redemption"*.

The Antwerp Arms, known locally as the Annie, dates from 1822 and is the oldest working pub in N17. It was purchased and saved from closure (and most likely conversion to accommodation) by the Bruce Castle Association who raised funds from individuals and obtained a SIB Capital Assets grant. The pub is a haunt of Tottenham Hotspur fans and the club and its Supporters Club also supported the campaign to keep the pub open.

John added, *"The pub is now getting into its stride and we hope that this Award will encourage others to come and pay this pub a visit"*. The pub is now run by the Antwerp Arms Association.

The award ceremony took place on Tuesday 19 January when a good few glasses were raised to celebrate.

The pub's full address is 168-170 Church Road, Tottenham, N17 8AS. It opens 12-11 Mon-Thu; 12-11 Fri & Sat; 12-10.30 Sun and the pub's website is www.antwerparms.co.uk, where you can also find more information on how the pub was saved.

John Cryne

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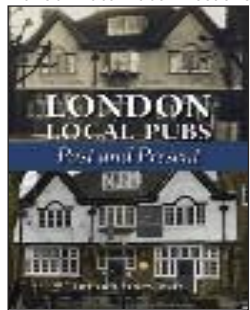
Pubs - the part they play in our social history

Regular readers of *London Drinker* get CAMRA Branches in London has been dealing with the threat posed to our dwindling number of pubs. Statistics from CAMRA suggest that in 2015 an average of 29 pubs closed every week. The south-east was the hardest hit, losing 10 a week. There are now about 48,000 pubs in Britain, down from about 70,000 in 1980.

Why do we want to save pubs? Should we not just let the 'market' work unhindered and give us the loft apartments we so clearly desire? To understand our concern and that of local people across the capital, it is important to follow the part pubs have played in publicans' and regulars' lives since they were first built and how they continue to fulfil that community purpose. In looking to begin to understand this and their historical significance, we should applaud Historypin, Robert Humphreys, the National Brewery Heritage Trust and Adrian Tierney-Jones, oh and the EU.

Historypin was created to help people to come together from across different generations, cultures and places, around the history of their families and neighbourhoods, improving personal relations and building stronger communities. It is a not-for-profit organisation and is building up a user-generated archive of historical photos, videos and more which can be added to by users. Enter Robert Humphreys MBE, who would need an article all to himself to cover his various roles in the brewing industry. Robert learnt that the whole collection of photographs accumulated by the Charrington's Brewery Surveyors Department had been dumped in a skip, headed for landfill. Robert and a colleague saved the day and had the whole lot delivered to Burton on Trent where some 6,000 pictures are now cared for at the National Brewing History archive.

Charrington's was one of London's great breweries and once a familiar name on pub exteriors (for more see 'London Brewed' reviewed in the last issue). Historypin wanted to know the human stories behind the pub façades. They set out looking for pubs in the photo archive that were still trading, got on the phone to landlords, went round the pubs, talked to customers and took up to date pictures. Robert then introduced Historypin to Adrian Tierney-Jones and the end result is a marvellous little book entitled 'London Local Pubs - Past and Present' (Cover price £9.99).



Tierney-Jones was the icing on the cake, so to speak, using his word skills to bring the whole print project together. 52 pubs are featured with a photograph from the archive and one as it trades today, where possible taken as close as possible from the same perspective. Each pub has a short paragraph on it but many pubs have far, far more detail.

It is these that really bring the pubs to life, they are fascinating reads and this is how the Historypin project works. Each pub has its own webpage on their site and we are all encouraged to add our own recollections. Using the Historypin platform you can upload your own memories and

photographs. The book is just a glimpse into some of the many community pubs in London and really explains why they are so important and why CAMRA will lead the fight to save them. As Robert Humphreys puts it, "Beyond the pictures . . . are the human memories that Historypin has unearthed . . . the tip of a massive iceberg of oral history which affords us the context of our lives, linking past to present and lending meaning and depth to our sense of ourselves".

The website can be found at www.historypin.org/pubs and the book gives the web page of each individual pub. Those of a sensitive non-European persuasion may wish to look away at this point as the publication was made possible, in part, through the Europeana Food & Drink Project funded by the European Commission. Together with the support of the Hoare family, former owners of many London pubs.

The book can be found at local bookstores quoting ISBN 978 0 85710 099 3 or at www.londonlocalpubs.com which also explains a bit more about the project and has links to all the relevant websites.

John Cryne

RETURN OF AN OLD FRIEND

This is, I think, an appropriate point at which to cover the return of Charrington IPA. This was the beer that led me to realise that however prominently it was advertised, beer did not have to be gassy and cold. Arguably, it might not have been one of the great beers, especially in its last days when it was shunted around the country to whoever had spare capacity and would do a cheap deal and it certainly was not by then a true IPA but it did well enough for me. The following comes courtesy of Roger Protz's website, www.protzonbeer.co.uk.

At its peak in the 1960s, Charrington's Anchor Brewery in the Mile End Road was producing 750,000 barrels a year. It closed in 1975. IPA was originally brewed at 4.4% ABV, the same as Draught Bass but upon taking over Charrington's, Bass reduced it to 3.9% ABV. Now it has been brewed again, at the William Worthington Brewery in the National Brewery Centre in Burton on Trent. Brewer Steve Wellington found a reasonable match for the original yeast in the Worthington yeast being used by Molson Coors at their brewery in Tadcaster (a former Bass brewery) and with the generous co-operation of all involved, soon had the first batch brewed. A member of the original family, Tom Charrington was present. The revived version is back to 4.4% ABV and is brewed with pale and crystal malts and is hopped with Challenger and Fuggles with Northdown added later. Mr Protz's tasting notes are, "The finish starts bittersweet but the finale is bitter and hoppy. Surprisingly, the beer has a modest 31 units of bitterness but drinks bitterer than the number suggests."

The beer is currently available at the bar of the National Brewery Centre but Mr Protz feels that it ought to be sold in London and thinks that Robert Humphreys, mentioned above, would agree. I certainly do. Mr Protz also wonders if, given that we have a new Truman's Brewery, Leisure Solutions, the owners of the Worthington Brewery, could somehow bring Charrington IPA back to its place of birth.

Tony Hedger, with thanks to Roger Protz

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Journey's end

I reported last year that CAMRA member Richard Reeve had set out to visit every micropub in the country by bicycle. I am pleased to report that Richard has successfully completed his quest, finishing up most appropriately at the Penny Farthing in Crayford (as featured in our last edition) on 14 November.

Richard's journey was prompted by the news that the 100th micropub opened at the end of 2014 so he made it his 2015 New Year's resolution to combine his enthusiasm for cycling with his liking for micropubs and visit them all. Just to keep to a New Year's resolution is an achievement in itself to my mind. Richard's journey took him as far North as Berwick upon Tweed and Swansea in the West and in all he covered an amazing 2,200 miles.



A well-earned pint! (Photo Sujal Zaveri)

Richard is not alone in taking to the micropub ethos which the Micropub Association gives as 'a small free house which listens to its customers, mainly serves cask ales, promotes conversation, shuns all forms of electronic entertainment and dabbles in traditional pub snacks.' Richard's view is that "With so many pub closures happening all around us, it is heartening to see these new ale-centric pubs bucking the trend. Almost all micropubs are run by individuals, not faceless corporations. They put cask ale centre stage and understand the importance of an environment that encourages conversation."

There was also a charitable motivation behind Richard's efforts. His father suffered from Alzheimer's Disease so Richard wanted to raise both awareness of the problem and funds for the Alzheimer's Society and some £5,500 has been raised already. Richard adds, "The Micropub Association and so many of the micropubs have been very supportive, along with several microbreweries. One brewery even created a special once-off beer for my ride!" If any readers wish to add to this, please go to: uk.virginmoneygiving.com/RichardReeveCycling.

Of course, given the growth in the number of micropubs around, Richard may soon have to set off to visit numbers 101 to 200!

Many thanks to Richard for the update.

Check the Beer Festival Calendar and visit the London Events Calendar at www.london.camra.org.uk

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'SOUTHWARK BREWERY' – SOUNDED LIKE A GOOD IDEA AT THE TIME!

It's that really another brewery under a railway arch might be the impression that you get as you approach the Southwark Brewery walking south from London Bridge. But don't be fooled; cramped it might be with a slightly chaotic look but this brewery has got its head firmly screwed on when it comes to delivering quality beer.

Examining why, the picture becomes much clearer. The brewery was set up Andy Nichol, who has a business and accountancy background and Peter Jackson, who has worked in the brewing and pub industry for many years, starting with Scottish & Newcastle and finishing with Marston's with a few in between. It was his goal to run his own brewery before he retired and so two years ago he decided to take the plunge and contacted Sean Franklin, formerly of Roosters Brewery, to make the dream a reality.

As often happens when it comes to setting up a brewery, the original idea that Andy and Peter formed sitting outside the George in Southwark did not go to plan. The inspiration to set up the 'London Bridge Brewery' was from Pete Brown's book on the George but problems over trademarks prevented that so the pair decided on the Southwark Brewery 'in SE1'. Peter said 'It sounded a good idea at the time but we didn't anticipate the problems with trying to find suitable premises so close to the City'. They tendered for three sites, didn't get any of them but then had a bit of luck. The owners of some railway arches, previously a fish warehouse, were looking for something to add to the

community and 'not another gym'. As a consequence, the price was only part of the consideration.

Finally they were ready to go in December 2013 but then they found that there was an advantage to be gained in terms of local taxation by delaying for two months so they did so only to then find that there had been no application for change of use. The planning permission should have taken twelve weeks but the council used the wrong address for the consultation process so they had to start again. Consequently, they missed the slot for brewery installation and finally started in October 2014 - the end of a very long journey.



Andy and Peter had help from friends to finance the brewery. It is a ten barrel plant with three ten barrel fermenters. They purchased a hop back specifically so that they could produce their APA. Another fermenter is being planned with a possible second in due course. Peter said, 'We don't want to be huge; what we want is to carry on enjoying ourselves. We'd like to be a bit bigger but the purpose of the venture was to get out of the rat race and onto the gerbil wheel'. The head brewer, Kieran Leeks, has an engineering background. This is his first job in a brewery. Although he says he is completely exhausted and his girlfriend hates him, it is clear that he is revelling in the whole brewing experience.

The beers are currently all cask and bottle-conditioned, which are filled and labelled by hand, all using dried yeast. The London Tasting Panel tried seven beers ranging from Banksie Blonde (3.8% ABV) to the Imperial IPA at 5.7% ABV. The tasting notes for the seven beers can be found on CAMRA London Regional website: www.london.camra.org.uk/viewnode.php?id=1972.

If you'd like to pop along to see a brewery that is near to the site of two of London's once famous but now vanished breweries, Barclay Perkins and Thrales, Southwark Brewery is open five days a week: Tuesday, Thursday and Friday evenings and during the day on Saturday and Sunday. The brewery is also available for private hire and they will do a tailor-made bottled beer for special occasions such as those landmark birthdays which many of us would otherwise prefer to forget! If you'd like to find out more, visit: www.southwarkbrewing.co.uk.

Christine Cryne



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Pirates, poppies and kittens on toast

A PUB CRAWL OF BRISTOL

Kittens on toast? Most certainly a cause of some disquiet for the ailurophile chair of the London Pubs Group. Surely such a culinary delight has not reached our shores? No, definitely not – just the sense of humour of a cat-loving pub landlord.

Having been let out (of London) for the day on Saturday 7 November, members of the London Pubs Group joined CAMRA colleagues from the Bristol Pubs Group and Cheltenham Branch for a tour of some of Bristol's finest pubs. We kicked off at the Lime Kiln, formerly the Horse and Groom, which was reopened earlier this year by an ex-landlord of the renowned Seven Stars. He has probably lost some potential custom since the nearby council offices closed but having an ever changing selection of six real ales must be a massive plus. The pub itself is not much larger than the average micropub and the presence of fifty or so CAMRA members on the crawl made it a very cosy affair indeed. After this excellent start we moved off down the road to The Bag o' Nails. Although this pub also has an excellent range of real ales available and portraits on the walls of blues legends, the unusual thing here is the trio of kittens that have made one end of the bar counter their home. As well as a small chalkboard advertising the more traditional pub fare of pork pies, it was here that we encountered the landlord's humorous advertisement for said kittens on toast. I am assured that the chair of the LPG restricted her culinary adventures in here to a pork pie.



A short walk took us on to the Hope & Anchor. There are up to six changing real ales available here as well as some decent and reasonably priced food. This one is traditionally furnished, with all manner of interesting curios about the place, including glass and silverware on window shelving, model ships, an ancient suitcase, and all manner of nick-nacks on a shelf above the bar counter. It's a veritable treasure trove of odds and ends. And it was in here that we raised a toast to those participating on the same day in the rally at the Roscoe Head in Liverpool. Then we were off round the corner to The Three Tuns. This is yet another renowned Bristol real ale pub; in 2012 it was the Bristol CAMRA Pub of the Year. Previously an Arbor Ales pub, it still features their ales, as well as those from other local breweries. By the time we got here we were sufficiently 'refreshed' to attempt the team photograph to mark the day, with local CAMRA members gallantly braving the traffic to get the best position for the photograph.



Next we were off across town for more pubs. On the way we passed the Gryphon. This one was not on the official itinerary but LPG members are not the sort of people to pass up on the chance of an extra pub. A sign outside confirms that they are still open, despite the top floor of an adjoining building having been gutted by a recent fire. Among the range of decent ale on offer was the south west London favourite, Sambrook's Powerhouse Porter. This is a heavy metal themed music pub with loads of music paraphernalia around the place and of course live music upstairs. It's dark and sort of menacing in a gothic way – what a really great pub! After a brief stop here we were on our way again, this time to the Seven Stars. The music theme continued here with a guitarist/vocalist and then a three-person group playing in the Jazz Corner and the image of the great Charlie Parker looking down on them. The real ale theme continued in this local CAMRA 2011 and 2012 POTY, with up to eight ales available.

Our next port of call was the Grade II Listed Kings Head, the only Bristol pub on CAMRA's National Inventory of pubs with important historic interiors. This is a pub not to be missed and obviously we had no intention of doing so. The bar back here dates from the middle of the 19th Century and is one of the oldest in the country. Much of the pub is taken up by the Tramcar Bar, which unsurprisingly is shaped like a tramcar with a narrow corridor running along the side of it. Full details on this pub can be found at www.heritagepubs.org.uk. Next was the Cornubia. This can be regarded as a very patriotic pub; in fact the front of the bar counter was covered by several RBL flags featuring poppies of course, as well as Kipling's emotive 'Lest We Forget'. There also seemed to be a convention of pirates going on, cutlasses included! Just another ordinary day in Bristol I guess! As well as pirates and poppies, there are of course also up to eight real ales available. Our last pub of the day was the Barley Mow which is handily placed a short walk from Temple Meads Station. This is a fine example of how a backstreet boozer can be made comfortable and welcoming to a wide clientele without losing its intrinsic pub character. Like everywhere else we had been, a decent real ale range was available, with Bristol Beer Factory beers being showcased.

For some of us the lure of London was such that we had to race off to catch our train home. Bristol seems to be full of great pubs and there is little doubt that we got the cream of the Bristol crop on this crawl. Our thanks go to members of the Bristol Pubs Group for looking after us so well on the day. A pictorial record of the crawl can be seen at www.londonpubsgroup.camra.org.uk.

Rex Ward



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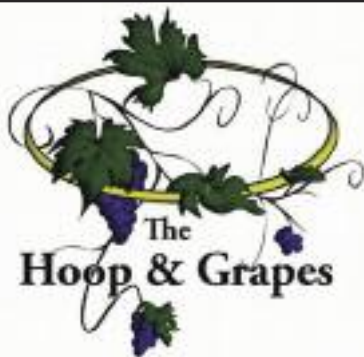
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Forty years on - again

To continue the theme from my editorial, on 7 October the GLC Real Ale Society celebrated its 40th anniversary with the unveiling of a plaque at the Royal Oak in the Borough. This sits nicely alongside the one that commemorates the Society's 30th anniversary. The honours were performed by Miles Jenner, Head Brewer and joint Managing Director of the pub's owners, Harveys of Lewes, along with the GLCRAS's chairman, John Nash.



Miles Jenner shares a drink with Frank the landlord. Note the insignia around Miles's neck

Mr Jenner happened to be in London for his installation as the Master of the Worshipful Company of Brewers. The company dates back to 1438 when it received its Royal Charter from Henry VI and it is fourteenth in order of precedence of the City of London's 110 livery companies. Mr Jenner, who succeeded James Arkell of the eponymous Swindon brewery, said, "It is a tremendous honour to have been elected Master. I am immensely proud of the brewing industry and will represent it to the best of my ability in the year ahead."

The Company are the custodians of the splendid and historic Brewers' Hall in the City and it is now tradition that the Master's brewery supplies the beer to the Hall for his or her year of office. The first casks of Harvey's were delivered by their recently restored 1957 Ford delivery truck which some of you will have seen at the Great British Beer Festival.



The plaque

The GLC Real Ale Society started life as a staff club for employees of the Greater London Council and the Inner London Education Authority. The original intention was to form a workplace branch of CAMRA but this was not possible so we went our own way. When the GLC was abolished and, one way or another, we all found new employers, we realised that nothing had changed as regards our social activities so we resolved to carry on and have done ever since. There was no alienation from CAMRA with many being active members of both. One founder member of the GLCRAS, Phil Kempton, went on to serve on CAMRA's National Executive. Similarly Geoff Strawbridge, CAMRA's Regional Director for Greater London, is a GLCRAS member. For that matter, so am I.

Tony Hedger

An advertisement for "Beer Fest" featuring a sailing ship and a parchment scroll. The background is a blue sky with white clouds. On the left, there is a compass rose with a red needle pointing towards the top right. Below the compass rose is a large, multi-masted sailing ship with white sails, sailing on a blue sea. On the right, there is a parchment scroll with a red wax seal at the bottom right corner. The scroll contains the following text:

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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.

LATE NIGHT LEVY

Further to the item about the late night levy in the Dec/Jan edition (page 20), I have noticed that two pubs in the City of London have made applications to have their licensing hours reduced so they would have to pay any late night levy. These are the Viaduct and the currently closed English Pig in Aldersgate.

Colin Price

Editor's note: Colin has since updated this information. The English Pig, once a Hogshead then a Slug & Lettuce, will be reopening as Natural Kitchen, a restaurant style establishment closing at 8pm.

PLANNING AGREEMENTS

I would like firstly, as a visitor to London (from Cardiff), to express my support and admiration for the hard work which is being done to preserve pubs in the London area. However, I believe that the opposition to mixed use developments expressed in your December/January issue is counter-productive.

It is possible, by incorporating provisions into the legal agreements regulating the use of both the licensed area of a development and its residential parts, even where these are sold off, which regulate the operation of the licensed area, for example in respect of noise levels, and in the case of the residential parts incorporate an agreement or easement permitting the use of the licensed area for licensed purposes. The scope for objection to the licensed use can be reduced substantially and premises which may otherwise remain empty can continue in use with the benefit of creating additional housing.

John Lamb

Editor's note: what Mr Lamb says is quite correct and he quoted the agreement

made in the case of the Ministry of Sound as an example. My only concern is that it relies on the goodwill of all parties, both when making the agreement and in operating it and of course the parties - and attitudes - may change. I would still prefer to put my faith in the 'agent of change' principle.

A PUB FOR EVERYONE?

I enjoyed reading James Watson's editorial in London Drinker (volume 37, number 6) and echo the sentiments that a good operator is a key role in running a successful pub. A point of contention that I would raise is how do we distinguish what a good pub is?

CAMRA is a foremost arbiter on this topic, and being a member I naturally concur with their selection of a quasi-Orwellian sanctuary, with friendly staff and Victorian fittings but it was not ever thus. As a younger man, whilst respectful of such venues and an ale drinker, my friends and I had little desire to spend a sedentary Saturday in our provincial Moon Under Water; not when there were young ladies elsewhere to make fools of ourselves in front of. Equally, another alternative pub may be the most atmospheric for watching a sporting event, inconceivable for some and I can take it or leave it myself these days. Pubs which come with the prefix 'Gastro' attached will grate on some but our idyllic landlord may only achieve his sufficient margins with an enterprising food offering, with profits squirrelled away from the pubcos. In a related area, the culinary rebirth of imaginative British food owes its foothold to the broadening appeal of pubs away from our own beery utopia, liver sausages and all.

The article implores others to open their mind and see the bigger picture and once again I agree, albeit from a different perspective. We should celebrate and encourage the diversity of our pubs; the barrelling music and pool tables in one will be anathema to some and equally an incentive to others. Being somewhat of a misery I do not like children in a pub but I recognise that families need and want a place to go. And, within London, these various different tribes tend to align themselves along the natural fault lines of appropriate pub which in turn tells us which places to avoid. Don't like keg beer and facial hair? Then don't go to the hipster pub.

Perhaps we could revisit Orwell's evaluation for the modern era, supplanting his ten key criteria for one pub, and aim for ten different pubs within a town or borough.

1. The Moon Under Water, naturally is first up. May be the CAMRA PotY in perpetuity.
2. The Sports Pub. Should have a darts team and pool league and Sunday morning footballers. With football live on the big screen and then highlights of aforementioned live match for the remaining time.
3. The 'Gastro', a place to take the family, or an aspiring beau's opportunity to impress. Anywhere decent will still have a wide selection of ales.
4. The Creche, plenty of room for prams and children and sells nearly as much coffee as beer.
5. The Elder Statesman/Dubious one. Busy on pension days with a rudimentary food offer, empties out in the afternoon and then fills up again in the evening with an apparently shadier clientele.
6. The Hipster, if ironic jumpers, bushy beards and ABVs to stun a small horse are your desire, then this is your destination.
7. The Music venue, self explanatory, but should showcase a diverse range of music and have a late licence.
8. The Youth Club. A place where the young could be penned in until they evolve and are ready to graduate to our other venues on the list.
9. The Belgian/German beer Café. One for the connoisseurs and definitely an off licence attached.
10. The Micro. There should be a couple of these preferably, and they appear to be the future, ironically alluding to some of Orwell's ideals.

Although the list above is a little tongue in cheek, in summary, I believe a wide church of pubs are desirable, ale would be served in all, and migration from one to another would occur naturally. Surely it is better to have a pub we do not like, as opposed to no pub at all?

Stuart Harmer

A CUNNING PLAN

Baldric Beers: I have been much impressed by Young's pubs in the autumn which were offering both Ordinary (Bitter) and Common (Wimbledon). I would humbly suggest other favourites such as Commonsides (Belleville), Umbel Ale (Nethergate), Village Idiot (White Horse) or any Plain Ales (such as Sheep Dip). Your Most Humble Servant X (David Morgan; dictated to and rendered at least into a form of English by E Blackbladder)

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TERMINOLOGY

There are a number of brewers, especially in London, who either share brewing kit or move around, taking advantage of others' spare capacity. Previously this has been referred to as 'cuckoo brewing'. I've never been happy with that term, given the nature of what cuckoos do to their unknowing hosts. Recently 'gypsy brewing' has started to be used as an alternative and for the purposes of this magazine, this is the term that I will use from now on.

BARNET BREWERY

Brewing is now taking place twice a week. Two beers are currently in production: Barnet Glory (3.9% ABV) and Barnet Best Bitter (4.1% ABV). Both use recipes taken from the Dead Brewers Society. There are plans to produce a strong bitter, High Speed Barnet Bitter, at 5.1% ABV. The beers are brewed primarily for the Black Horse in Wood Street but small quantities may be found in other local outlets.

Mark Shepherd – Brewery Liaison Officer

BEAVERTOWN

Congratulations to Jenn Merrick who was given the Brewer of the Year award by the British Guild of Beer Writers at their annual dinner on 3 December. Jenn oversees the production of Beavertown's five core beers but still finds time to experiment with new beers and different techniques such as using new yeasts, barrel ageing or souring. Guild chairman Tim Hampson said, "In the last 12 months Beavertown has transformed from a hip start-up brewery into a brand that is becoming internationally recognised. This is in part due to Jenn Merrick's brewing creativity, skill and persistence to always make better beer. Jenn has become an inspiration for many other brewers and she is a fantastic advocate for beer culture who has shown a great willingness to share her ideas, especially about slightly wild flavours."

BY THE HORNS

BTH have expanded into an adjoining unit and are looking at the best way to utilise their new space.

CLARKSHAW'S

Clarkshaw's have three weeks of residencies coming up at a local venue, Platform Space2 Ridgway Road, SW9 7AH, where they be running their taproom throughout the week. The dates are 26 to 31 January, 1 to 6 March and 22 to 28 March. Over the Easter weekend they will be holding a local beer festival. Bar food will come from Capo Caccia with the finest cheeses and charcuterie from Sardinia. They are also planning a special beer for the Rugby Six Nations tournament, details to be confirmed.

Ian White

FIVE POINTS

Ed Mason, the owner of Five Points also runs the historic Whitelock's pub in Leeds. He has been able to negotiate a 'free of tie' lease with his landlords, Spirit Group, so will now be able to take his beers north. The pub will also be selling beers from independent Yorkshire breweries with the

hitherto neglected function room being turned into a speciality craft beer bar.

With thanks to CAMRA's National Inventory bulletin for December 2015

FLORENCE/HEAD IN A HAT, HERNE HILL

The brewery has closed following the retirement of Peter Haydon. Peter turned out some good beers which will be missed. We wish him well for the future.

FULLER'S

Like Young's, as reported last edition, Fuller's did well out of the Rugby World Cup. Their pubs in west London were described as having been 'heaving' and chief executive Simon Emeny commented, "The World Cup was every bit as successful as we hoped it would be despite England's shocking performance." Consequently, Fuller's half-year pre-tax profits for the six months to 30 September rose by 10% on sales of £21.6 million.

Chiswick Bitter is now to become a seasonal beer following the increasing popularity of Seafarers Ale.

There is an interesting story around St Nick's Winter Ale. A donation for each pint sold will be made to the development appeal fund for the church of St Nicholas, which is adjacent to the brewery. The beer was blessed at the brewery by the Right Reverend and Right Honourable Richard Chartres KCVO DD FSA, the 132nd Bishop of London, supported by the Curate of St Nicholas, the Reverend Andrew Downes. There is a historical link; in 1880, one of the Brewery's original partners, Henry Smith who was a churchwarden at St Nicholas, funded some building works. The company has been presented with a rare St Mellitus medal in recognition of its support for the Church. The beer itself is similar to Jack Frost, brewed with a darker blend of malts to give a relatively sweet finish with a warming quality.

An IPA (5.3% ABV), simply called IPA, has been added to Fuller's expanding range of keg beers.

Fuller's have, all being well, come to the rescue of the Half Moon in Herne Hill. For more details see the Pub Campaigning column.

LONG ARM BREWING COMPANY

This is a new and separate venture from Ed and Tom Martin who co-founded the ETM Group chain of pubs, bars and restaurants. Described as 'bold, irreverent and innovative', the brewery is based in South Ealing and will produce beers in bottle, KeyKeg and cask form for sale in both the on and off trade.

The first four beers are Lucky Penny (4.0% ABV pale ale), IPA-OK (4.5 % ABV IPA), Birdie Flipper (5.0% ABV red ale) and Shadow Wolf (6.0% ABV smoked stout).

The brewery stands on the site of the historic 18th century Lewis Furnell Brewhouse. It will be open for tours, tutorials and beer matching dinners with master brewer Vladimir Schmidt. See www.longarmbrewing.co.uk for details.

Ed Martin commented, "Having opened 14 pubs, restaurants and bars both in and outside London with ETM Group, we like to think that we know something about beer and are very excited to now be brewing our own. A lot of time and thought has gone into each

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London brewery news

individual brew to make it unique to the London market. We will be continuing to create seasonal specials and further develop our craft beers as the Long Arm Brewing Co. brand evolves."

PARK BREWERY

Josh, the brewer was laid low at the back end of last year but his wife, Frankie, stepped in to keep things going so for a while Park had a brewster. Park Porter (4.2% ABV), fairly delicate but flavourful, was released at a recent open day and has appeared in local pubs. A wide range of Park beers was showcased at the Meet the Brewer day in the Kingston Ram. One to look out for in the winter days is bottled Dark Hill (6.2% ABV), a black IPA style beer with a serious hop component comprising Polaris, Topaz and Summit. On draught, look out for dry hopped Winter Gold (4.1% ABV) which is brewed with rye malt and Calypso hops. A collaboration with Kew Brewery is a possibility for 2016.

Dave Morgan (Brewery Liaison Officer)

SAMBROOK'S

When he set up the brewery, Duncan Sambrook deliberately acquired larger premises than he initially needed so as to allow for expansion. It shows how well the project has developed that he has now had to acquire a separate distribution centre in Tooting to free up 10,000 square feet of space at the brewery to increase production capacity.

The brewery's very popular Beer by the River events in Morden Hall Park have come to a premature end with the

site's owners, the National Trust, cancelling the last year of what had been a three year agreement. Apparently they have other plans for the site.

STAG BREWERY

AB InBev announced some time ago that their site in Mortlake, once the home of Watney's, would close but continued demand for Budweiser kept it open. Presumably spare capacity has been identified in the new MegaGlobalBeerCo set up as the Stag site has been sold to City Developments, a Singapore based specialist developer of luxury flats. The 22 acre site, parts of which date back to the 15th century, was sold for a reported £158 million. Some 850 houses and flats are planned. Let's hope that as an acknowledgement to its past, all the front doors on the site are painted red.

THAMES SIDE BREWERY

Andy Hayward, a former chairman of CAMRA's Kingston & Leatherhead branch, is the latest home brewer to take a step up. As he says, "to be able finally to turn my hobby and passion into my business is very satisfying." So he is now the owner and head brewer of Thames Side Brewery in Staines on Thames, as we must call it now. Production began at the end of October with four beers: Egyptian Goose IPA (English style IPA at 4.6% ABV), White Swan Pale Ale (hoppy New World pale ale at 4.5% ABV), Heron Bitter (traditional English Ale at 3.7% ABV) and Harrier Bitter (nicely balanced session beer at 3.2% ABV). The beers can be found in the Staines area (including Chertsey, Egham and Shepperton) and, closer to London, in Twickenham, Teddington and New Malden.

FURTHER AFIELD

Microbreweries can crop up in the most unexpected places. I recently received a note from William Ginn who is the Director of the Aphrodite's Rock Brewing Company brewpub and restaurant in Paphos, Cyprus, which is already proving popular with holidaymaking CAMRA members, including many from Greater London. They serve cask conditioned beers and real ciders together with craft lagered products which are served cold and dispensed by gas but unpasteurised which, Mr Ginn explains, are not necessarily to be despised especially in their much warmer climate.

There is quite a story behind the venture. Beer in Cyprus usually means Keo and Carlsberg and attempts to break that duopoly were not welcomed by the authorities. Different countries, it seems, interpret European Union competition and trading rules in their own ways and it took nearly four years to obtain the necessary licences to brew and distribute their beers plus a further eighteen months to receive a simple restaurant licence to offer food in the brewpub restaurant, a total of five years. This all caused Mr Ginn and his wife Jean a great deal of stress and uncertainty but they persevered and all has come right.

Mr Ginn says that all visitors, CAMRA members or otherwise, will be welcome to enjoy good beer, good food and good hospitality in their lovely little corner of the Mediterranean.

Tony Hedger, except where credited



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BREWING BROUGHT BACK TO FELTHAM

A new brewery has emerged among the industrial units close to Hanworth Pak, Feltham. Set up during the closing months of 2015 by Francis Smedley, a Cambridge natural sciences graduate, the first brews were mashed early in December. On 28 December, as CAMRA's brewery liaison officer for the project, I was on hand to see the first beer racked into casks, and for a first tasting. Two beers are being brewed initially. Frost Fair (4.5 ABV) is a malty red-brown beer with some notes of pineapple and a dry aftertaste. It is brewed with chocolate, pale and some crystal malts and hopped with Northdown and English Cascade. Opening Gambit (3.8% ABV) is a session beer which at the time was not ready for tasting.



An overview of brewery



Francis filling the first casks of Frost Fair

The brewing plant is a ten barrel brew length bought from Peak Ales on the Chatsworth Estate in Derbyshire when they upgraded. It consists of a standard kit with a wooden grist case, stainless steel mash tun, copper and hot and cold liquor tanks. The industrial unit has had a mezzanine level added to accommodate four fermenters to begin with with room for a further two. There are four Grundy conditioning tanks on the ground floor. The new brewery is steam powered using a gas driven Fulton boiler and unusually has the wort pumped up to the fermenters.

Frost Fair should be in pubs early January.

Doug Scott

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After 18 months of writing campaigning update news for this splendid magazine, it occurred to me that there are many similarities across all the pub campaigns we report on. A typical story board flows thus: pub is sold, pub closes, locals up in arms, planners shrug shoulders, developer converts to flats (sometimes via shop), ACV too late to help, planners powerless. I imagine these snippets are as depressing to read as they are to write. There are however people fighting back. Throughout London; throughout Britain. London Drinker and Greater London CAMRA want to help those people. We want to empower you to save your pub. Pub closures are not inevitable. If you value your local, you can save it. This year we will be bringing you the comprehensive guide to mounting a successful pub campaign. Grab a fresh pint, get comfortable and read how to stand up to the pub wreckers.

PART 1 – AHEAD OF THE GAME

It is estimated that only one in five pub closures receive anything other than a token challenge from locals and regulars. Of the pub closures that are fiercely opposed, the community is usually caught by surprise. They are on the back foot from day one. Drinkers in the Castle at Battersea only found out about the sale by Young's to Languard Investments after it had sold. Hackney folk went for a drink at the Chesham Arms to be greeted with hoarding adorned with a site board bearing the legend Ozkan Homes. In the most extreme case, locals at the Carlton Tavern were made aware of a threat to the pub by the disturbing sound of an excavator bucket bashing the gorgeous interwar building to dust. Forewarned is therefore forearmed. All pubs are potential targets for those who would seek an alternative, more lucrative use of the land and buildings.

As you read this, find out who owns your pub. Ask the publican, check CAMRA's pub database Whatpub.com (available to all) or check out the Land Registry website. What is the arrangement with the publican? Is it tenanted, owner-occupied, leased, or managed? You need to understand the different business models employed in the pub sector. Registration as an Asset of Community Value (ACV) is a no-brainer. Do not think about it; just do it! By the time the pub falls into developer or supermarket hands, it could be too late. If your campaign has already begun, do it anyway but it's best to nominate early, while all appears fine and dandy. This may well be sufficient to deter any predatory developer from the beginning. ACVs are much more than the well-publicised 'Community Right to Bid'; since April 2015 ACV registration offers meaningful planning protection for pubs. Furthermore, the vital six months moratorium that can be triggered on sale of freehold, or 25 year lease, gives you time to mobilise your supporters for the impending planning battle ahead, notwithstanding the unlikely proposition of, or desire for, a successful community buyout. You are not making any personal financial commitment.

The role of the planning system in securing the future of pubs cannot be overstated. It is pivotal. Planning governs what uses land can be put to. All land is categorised according to common use classes, or, in specialist or rarer case, no use class, '*sui generis*' (literally 'a class of its own'). Pubs fall into planning use class A4 Drinking Establishments

or in some cases A3 Cafes/Restaurants, and since 2012 have been recognised in national planning policy as community social infrastructure. The National Planning Policy Framework ('the Framework') places a duty on Councils to plan positively for the provision of pubs and to resist their loss. This is outlined at paragraph 70 and it provides the start point for all our planning objections involving the loss of community pubs. The London Plan, strengthened in 2014 with assistance from CAMRA, further encourages London Boroughs to recognise the status of pubs registered as ACV and to regard this as evidence of value. The London Plan acknowledges the important role played by London's pubs in contributing to the character and vibrancy of the capital's neighbourhoods. Why does this matter? Only half of London's 33 Boroughs have pub protection policies of any kind and many that have been adopted fall short of the latest exemplary policy and best practice. Where is the pub you hold most dear? Hopefully you are sat in it now, enjoying a well-kept pint of your favourite cask ale. Is it one of the 100 London pubs with ACV status? In which local authority area does it lie? Find out if your local Council has a pub protection policy in its local plan. Check their website. Examples of very good pub protection policies are found in the plans of Brent, Camden, Hackney, Islington, Kensington & Chelsea, Lewisham, Southwark, Waltham Forest and Wandsworth. If your area does not benefit from a pub protection policy, then write to or email your ward Councillor and Council leader and politely point out that the absence of a robust pub protection policy renders the Council non-compliant with both the Framework and the London Plan. Furthermore it is failing the citizens of that Borough in leaving their precious community spaces vulnerable to predatory development.

A successful London pub needs key ingredients: a good operator (publican) who understands and responds to the needs of the community and its visitors, good food and drink, a suitable building which is capable of providing the atmosphere and conducive to the thorough enjoyment of conversation and beer. While CAMRA embraces the micropub revolution, we equally value and cherish our historic pubs, evolved over many years from historical beer houses, inns and taverns. We want to see all thrive with full diversity and choice in the market. This can only happen if the planning system safeguards these pub uses against the more profitable alternatives, chief amongst which are residential and retail. An unrestrained free market would, if left unchecked by other influences, convert all land to that which would provide the most profit. Thankfully, the planning system exists to prevent this. Planning alone cannot save a pub but the planning system sets the essential framework that will allow pubs to thrive.

We've often proclaimed in these pages that a bad pub is merely a potentially good pub waiting to be re-launched. Who is to judge what constitutes a good and bad pub? This is a subject of an engaging debate, best held in a pub. Developers do not only target the so-called bad pubs; all pubs are threatened. Recall that the City Pride in Canary Wharf sold in 2012 for £35 million. The popular and highly profitable Spirit Group-owned Black Lion on Bayswater Road changed hands at the end of 2014 for £27 million. Punch managed to persuade a developer to part with £3.2 million

A toolkit for saving pubs - part 1

for the much-loved Kensington Park Hotel in Ladbroke Grove. Indebted Enterprise Inns sold the award-winning Eagle Ale House in Battersea to an investment company although they currently lease back the site and sub-let it to legendary local heroes Simon and Dave. Do not think for one moment that any pub is safe. Without planning protection, there is no long-term future for pubs.

When battle commences, it really is a question of sheer weight of numbers. The more supporters in your network, the better but I will cover those tactics in a later issue. For now, gather information. Find out about your local pub. Who owns it? Who runs it? Any heritage aspects of the building? Is the building statutorily (Grade II or Grade II*) listed? Is it locally listed? Is the pub in a conservation area?

Are there any celebrity connections? Who uses the pub? What is the Council policy on pubs? Who are the Ward Councillors?

We love all of the 4,000-odd pubs in our region but we cannot be everywhere at once (if only!). Gather this information and use it to form the basis of your ACV nomination. Your local CAMRA branch can help and advise and even assist with administrative costs. With all this information in place, you will be ahead of the game should you find yourselves in the unenviable position of trying to save your pub from developers. In the next issue we will discuss how to form a campaign, what needs to be done and by whom and how to ready your team for the inevitable long struggle ahead. Never fear, help is at hand.

James Watson – Regional Pub Protection Adviser

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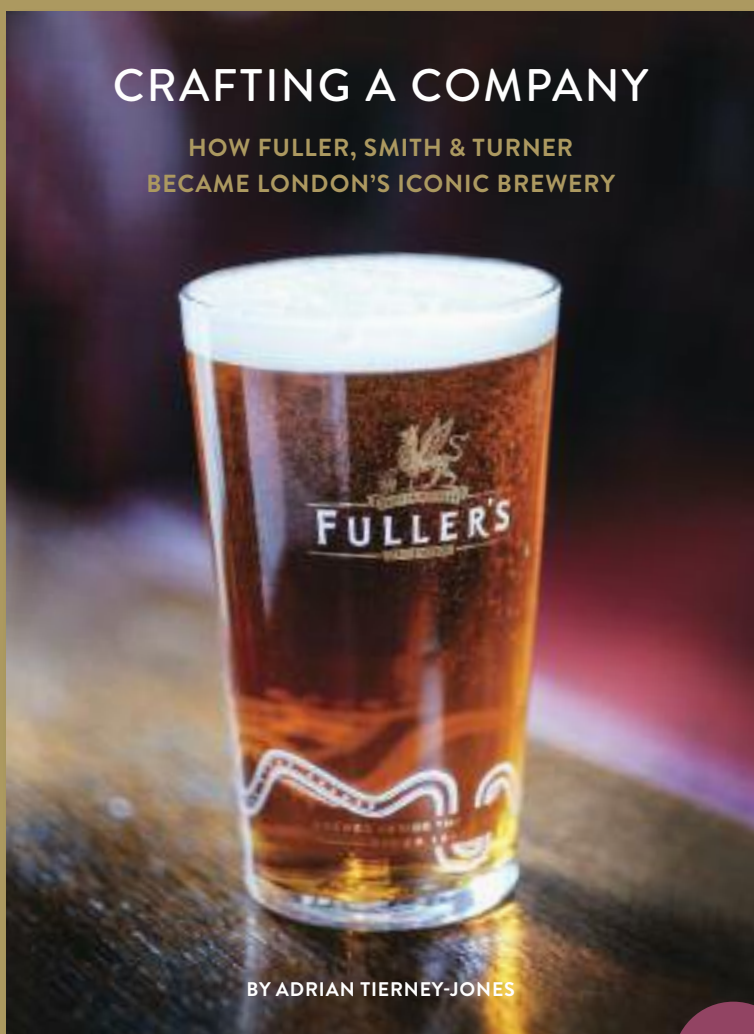
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store.fullers.co.uk, priced

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THE CAMPAIGN CONTINUES

As we came into 2016, the number of pubs listed as Assets of Community value stood at over 1,200. Many of these listings were nominated by CAMRA branches or, more significantly, CAMRA branches working with community groups. Tim Page, CAMRA's Chief Executive commented, "It is fantastic to see community groups across England coming together to protect 1,200 pubs across the country from redevelopment or demolition. This figure is a testament to the effectiveness of putting power back into the hands of local communities and giving them a chance to have a say in shaping their town centres. We hope to more than double that figure by this time next year. ACV status also generates vital support for local pubs and highlights the wide variety of community-orientated events and activities that contribute significantly to local civic life. With 29 pubs closing every week we want to secure greater support for ACV listed pubs to ensure they continue to be at the heart of our communities."

The original thinking behind ACVs was not particularly directed at pubs but to community assets in general. It is not just pubs that are under threat so the Sports Council has recently set up the *Community Rights for Sport Guidance* programme, which is intended to help sports clubs protect their pitches, pavilions and swimming pools when they come under threat from developers. Community's minister, Marcus Jones MP, said the guidance was a "fantastic tool to help sport and recreation clubs have their say on the future of their precious pitches". I suppose that it would just be too complicated to call in and refuse planning permissions that take away vital public facilities, especially when it is the local authority who is selling the site.

As mentioned last edition, a review of how ACVs operate is to take place but no details have yet emerged.

OVER THE SEA AND FAR AWAY

It is always good to know that other, perhaps more powerful forces are in line with your thinking. CAMRA pub protection activists in London have for some time been aware of the activities of a property development group called Golfrate. Being a group they operate under a number of different names. They have now featured in *Private Eye* (27 November and 11 December). According to their report there are some 77 different companies registered at one address in the Isle of Man, owning a total of 375 properties, most of which are in London. Some 150 of these are pubs, several of which have featured in this column.

Legendarily those who cross the Eye fall foul of the Curse of Gnome. Well, CAMRA has gnomes of its own.

CAMRA GETS CO-OPERATIVE

Readers will recall that the Co-operative supermarket chain have been involved with property company New River Retail in the development of a number of pubs sold on by pub chains. In a ground-breaking deal, CAMRA has reached an agreement with the Co-op as regards the development of local pubs.

Primarily, while recognising that some pubs will close due

to poor trading and cannot be retained, the Co-op will not obstruct any group seeking to acquire and run a community pub and any development of pub sites that it does carry out will be done using the planning process and not permitted development rights. Furthermore it will take account of the social value of each potential development, especially if it is registered as an Asset of Community Value.

CAMRA's chief executive, Tim Page said, "The Co-op clearly recognises the value that pubs add to the communities they serve and also the fact that supermarket developments can not only co-exist alongside pubs, but that both benefit each other. We'd urge all retailers to be as forward thinking and community-minded as the Co-op when it comes to planned developments which might have an impact on valued community locals." The Co-op's retail chief executive, Steve Murrells, said, "Pub closures are not on our agenda. Our new commitments for future store developments serve to highlight the importance we place on working with communities."

BRENT COUNCIL

Just as significantly, CAMRA's London Region, led by Pub Protection Advisor James Watson and Regional Director Geoff Strawbridge, has agreed a Statement of Common Ground with Brent council which identifies areas of agreement on matters relating to the Council's Development Management Policies. This is believed to be the first time an agreement of this nature has been made.

This recognises the increase in the conversion of public houses to other uses, given their 'valuable contribution to the community by adding character to the area and providing employment and a place for social interaction.' The Council will only support the loss of public houses where it is not economically viable in terms of some very strict marketing requirements, the proposed alternative use will not detrimentally affect the character and vitality of the area and it will retain as much of the building's defining external fabric and appearance as a pub as possible. Furthermore, if the property is registered as an Asset of Community Value, it will be necessary for the applicant to show that the premises have been offered for sale to local community groups and no credible offer has been received from such a group at a price that is reflective of condition of the building and its future use as a public house. The Council will treat registration as an Asset of Community Value as a material planning consideration.

MAKING TRACKS

It isn't just property developers that present a threat to pubs; infrastructure projects can be just as ruthless. The consultation exercise over the Crossrail 2 railway line closed in early January. The current plans severely affect Wimbledon town centre and would mean the loss of at least two pubs. The West End may also be affected.

The High Speed 2 rail project could have the same effect on the award-winning Bree Louise pub if Euston Station is extended westwards. Owner Craig Douglas recently addressed the House of Commons HD2 Select Committee.

He was able to tell them how he feels about what is both his home and business being 'razed to the ground'. This is particularly poignant. As Mr Douglas, who runs the pub with his wife Karen, explained to the MPs, *"Twelve years ago my wife and I had twins, George and Bree Louise, and sadly Bree Louise died. And we then changed the name of the pub from Jolly Gardeners to the Bree Louise, which we have run since. I live above. The threat of HS2 is we would lose our business and our home. I want HS2 to reconsider the design of Euston Station so it won't knock us or any neighbours down."* At the moment, works are scheduled to start in 2017.

BLACK CAP, CAMDEN

In early September Camden Council received notification that the owners wished to sell the property. The pub is listed as an ACV so the Council issued the standard public notice on 17 September announcing that any interested group had until 14 October to register their interest in bidding for the property under Section 95 of the Localism Act. Any such notification would trigger a six month moratorium to allow time for the necessary funds to be raised. No information has been received as regards any interest being registered so the owners are free to sell the property at the going market rate.

CHESHAM ARMS, HACKNEY

Ironically, after 929 days (James Watson was counting!) of fighting tooth and nail to prove that the pub was not viable, the owner has put it up for sale as what was described in the newspaper advert as an 'attractive investment.' It was included in an auction on 8 December with a guide price of £850,000, but later withdrawn from the auction by the owner. It is rumoured to be returning to the market in the spring. We must stress that the operator, Andy Bird, has a lease in place and the business will be unaffected by this freehold sale. In fact, the pub has just been awarded East London & City Pub of the Year and a presentation will take place on Friday 26 February from 8pm.

CHESHIRE CHEESE, THE TEMPLE

This is not the famous one just off Fleet Street (that's Olde) but a lovely little pub in the back streets between the river and the Strand and which I used to frequent when I worked in the area. A proposal had been submitted that would have involved the loss of the pub's function room and living accommodation and would have reduced the size of the main bar, thus putting the pub's viability at risk and simply ruining it as a building. Happily, at the prompting of a well-known pub preservation campaigner, Historic England have now given it a Grade II listing.

The pub dates from 1928, although it was partially rebuilt from its predecessor in neo-Georgian style. There has been a pub on the site since 1791. It is in the 'improved public house' genre and was designed for the then owners, Style & Winch of Maidstone, by the prominent pub architect T H Nowell Parr.

FLORIST, FRATTON (NEAR PORTSMOUTH)

Not a London pub, I know, but an interesting example of what can be done. This is an area that has lost a number of pubs but this pub has been prevented from joining the list by the Oakleaf Brewing Company of Gosport who have taken on the lease. Oakleaf is the only local brewery in the area to operate a pub. It will be managed by Martyn Constable, Oakleaf's sales representative, who has experience in the pub trade. He said, *"We want to run it as a traditional-style pub, with no music, no karaoke or drink out of a bottle. Providing there's enough people who will want that sort of thing in this area, it will be a success. This is a great opportunity for a small brewer to showcase more of its beers and other local products as well. It's a chance to show people what's at the smaller end of the market, as opposed to the national branded stuff which you can get anywhere."* Let us hope that that the local support materialises although I'm sure that out of town visitors would also be welcome. Likewise, let us hope that the pattern of small local breweries taking over pubs also continues. I know of at least one London independent brewer who is looking for one.

GROSVENOR, STOCKWELL

Additional information and evidence in support of the original ACV nomination saw a significant victory for the very effective combination of local community activists and CAMRA South West London branch, with professional support. Lambeth Council conducted a thorough review of



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Pub campaigning

their decision and we are delighted to report that the Grosvenor remains an Asset of Community Value. However, the owners, linked to the Golfrate Group (see above) have now lodged an appeal with the First Tier Tribunal challenging the Council's decision. This appeal will be heard by a judge and South West London CAMRA will again be involved. So far, from 15 pub ACV appeals since September 2012, two have been allowed with the other 13 dismissed.

HALF MOON, HERNE HILL

Readers will recall that there have been serious concerns as to what owners, the Dulwich Estate, intended to do with this historic pub which has been closed since 2013 following flood damage. It was announced on 6 January that Fuller's have acquired a leasehold interest. A spokesman said, "In conjunction with the Dulwich Estate, we will be making a substantial investment in the pub to return it to its former glory. We aim to reopen the pub, complete with a small number of hotel bedrooms, in the late summer, subject to gaining relevant planning and listed building consents. Our aim is to create a wonderful pub that the local community can be proud of and that will have a place in the daily life of Herne Hill for many years to come." The pub was a prominent music and comedy venue and it is not clear if that will continue, especially given the inclusion of hotel accommodation. Neil Pettigrew, the pub protection officer for CAMRA's South East London Branch welcomed the move, saying that unlike so many other pub operators who insist on ripping out original features and painting everything grey, Fuller's 'understand the importance of keeping pub interiors traditional'. Furthermore, 'the Half Moon has one of the most flamboyant pub exteriors in the whole of London'.

OLD SPOTTED DOG, FOREST GATE

This Grade II listed 16th century inn, originally Henry VIII's Forest Gate hunting lodge and reputedly the oldest pub in East London, has scandalously been left to rot since it closed over a decade ago. The Old Spotted Dog Trust has now been set up by a group of local people to ensure the survival and eventual reopening of this attractive and historic building. At the end of 2015, representatives of the Trust met the new owners to discuss their plans. These include a low-rise residential development at the rear of the site, with the pub building being restored and then sold off as a separate entity. The fear is however that this could make it vulnerable to a subsequent Change of Use application; the Trust favours community development of the whole site. The Trust welcomes support, donations etc; see their website at www.savethespotteddog.org and their associated Facebook page.

Graham Larkbey

RED LION, ISLEWORTH

As previously reported, the original ACV registration was overturned on appeal on procedural grounds. I'm pleased to report that after efforts by the Richmond and Hounslow branch of CAMRA, the pub is once again listed as an ACV. We wait to see what owners, the Wellington Pub Company, will do now, although they have previously said

that they would keep the pub open which they have done to date.

ROUNDHOUSE, DAGENHAM

CAMRA's South West Essex branch have been successful in having this distinctive pub, a major venue on the 1970s rock circuit, listed as an ACV by Barking and Dagenham Council. The pub is owned by Enterprise Inns. Council leader, Darren Rodwell said, "This is a major step in protecting the Roundhouse where some of the greatest names in rock played. It would be scandalous to see this iconic east London venue lost to the community and London. It's a part of British rock history and needs to be preserved." Unfortunately, the pub, which is listed by CAMRA for its historic interior, remains closed. Well done to CAMRA member Tristan O'Dwyer, who drove the ACV nomination forward with dogged determination, in the face of extreme caution and bureaucracy on the part of the Council, which at one point insisted on a letter signed by Colin Valentine (our National Chairman) to confirm that CAMRA Ltd supports the nominating of pubs as Assets of Community Value. Given the nomination was in the name of CAMRA Ltd, this seemed like a bizarre request. If Councils want more dotting of i's and crossing of t's, we will happily oblige. Saving pubs is what we do.

James Watson

THE WESTERN FRONT

With some 800 pubs in the patch, the West London branch of CAMRA has more on its plate than many other branches in the country. A tremendous amount of campaigning work and support has gone into the battle to save the Kensington Park Hotel from its owner, a development company called SWA Developments, who bought the popular music venue and community pub from Punch in 2014. The branch was successful in their ACV nomination which, as we go to press, is under internal review by officers in the Royal Borough. Pub protection officer Dominic Pinto, assisted by branch secretary Paul Charlton, has worked tirelessly over the past few weeks providing evidence and additional submissions to support the Council in making the correct decision. They are pitched against a particularly aggressive and determined solicitor, who is also involved in the ACV appeal at the Grosvenor (see above). The owner substantially overpaid for the pub and will apparently stop at nothing in his efforts to evict the sitting tenant and to develop the site. The ACV is seen as a major stumbling block, although frankly, with an Article 4 Direction and one of the best pub protection policies in London, we suggest that is the least of his worries. Why not go back to Punch and ask for a refund? Next time, think twice about buying a London pub without planning permission in place. It's not the walkover it once was.

West London CAMRA is an active campaigning branch with some tremendous talent. And they need it! Their latest 'watch list' of pubs under threat of redevelopment or closure in their area stands at 53. Around 7% of the branch total pub stock is in trouble, and that's just the ones they know about!

James Watson

Tony Hedger (unless otherwise credited)

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.

While catching up on a lot of formerly no-draught bars that we have added to the database after they introduced keg beer, the first section does include some interesting developments. There are new and reopened pubs for Antic in E17 and SE27, Bloomsbury Leisure Group in WC1, Brakspear in W12, ETM in EC2, Young's in E1 and Kingston, and brewery taps in E10 and SE24. Pubs reintroducing cask beer can be found in EC1, N1, South Croydon and elsewhere, while we also report on some less conventional new cask beer outlets.

More good news in the 'Other Changes' section, with a new Craft Beer Co in EC3 and increased emphasis on cask

beer in SW9 and Richmond. Against this must be set the usual array of closures for varied reasons, including pubs run by Parity Bars in E4, TCG in E14 (these two operators in administration), Spirit in SW6, Wetherspoon in Surbiton and Fuller's in W3. Four EC1 pubs are lost to the cask beer fold as they are taken over by different operators focused on cocktails.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

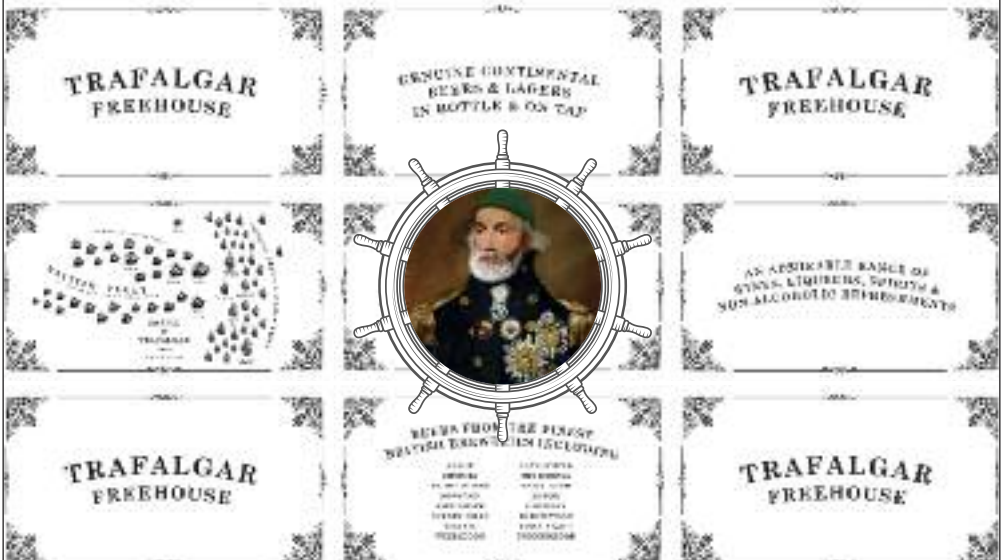
EC1, BULL'S HEAD, 125 Central St. Cask beer restored after well over a decade. Fuller's London Pride, Timothy Taylor's Landlord and a guest.

EC1, COTTONS, 70 Exmouth Market. Was LONDON SPA. Reopened by Urban Leisure in November and renamed **COIN LAUNDRY**. Modern decor retaining original tiling on one wall. Drinkers welcome in basement. No cask beer. Keg Five Points Pale, Fourpure Pils, Mondo James Brown.

EC1, EMPRESS OF RUSSIA, 360-362 St John St. Having closed in 1999 and been a restaurant in the interim, reopened in 2015 as **PEARL & FEATHERS**. One cask beer, Shepherd Neame Spitfire. Over forty bottled beers.

EC1, GIANT ROBOT, 45-47 Clerkenwell Rd. Was MATCH. Having closed in 2013 to become a restaurant, reopened in

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2015 initially as **FOURTEENTH COLONIE** (sic) and then in December taken over by **BREWDOG** and renamed accordingly, their sixth London outlet. No cask beer. Fourteen keg beers and lots of bottles.

EC2, BEDROOM BAR, 62-68 Rivington St. Bar now reopened to the public. One cask beer on gravity, e.g. Gipsy Hill Beatnik.

EC2, BOTANIST (ETM Group), 5 Broadgate Circle. Opened April 2015 in refurbished Broadgate Circle development. Ground floor bar and restaurant, plus basement 'Soda Room' late night cocktail bar. Adnams Southwold Bitter, varying Long Arm beers from their pub in W5, Sambrook's Jugged Hare.

EC2, CRAB TAVERN, 7 Broadgate Circle. Opened July 2015, seafood restaurant with bar area, from Russian restaurateur Igor Krayushkin. No cask beer. Keg beers include Blue Point Toasted Lager, Franziskaner Weissbier, Goose Island IPA, Leffe.

EC2, DAVY'S (Davy), 25 Basinghall St. Branch of the wine bar chain opened c.2009, has also been known as DAVY'S AT WOOLGATE. No cask beer. Keg Meantime beer from a tank.

EC2, HOXTON GRILL (Soho House), 81 Great Eastern St. Large modern bar, opened at least ten years ago but not previously reported (may not always have had draught beer). No cask beer. Limited keg beers including Camden.

WC1, RESTING HARE (Bloomsbury Leisure Group), 7-11 Upper Woburn Pl. Located in the County Hotel, near the recently closed County Bar, opened in November by the operators of the Holborn Whippet WC1 and Euston Tap NW1. Four changing cask beers, e.g. Moor Raw, Oakham JHB, Portobello Porter, Redemption Big Chief. Ten keg beers. At the moment, only open weekdays.

WC2, RUBY BLUE (Novus), 1 Leicester Pl. Has installed keg fonts within the past few years. No cask beer.

WC2, SCARLETS (Novus), 1 Upper St Martin's La. Was LONG ISLAND ICED TEA BAR, VERVE. Draught beer restored, twelve keg beers. Still no cask beer.

W1 (Marylebone), BOSWELLS, Mandeville Hotel, 8-12 Mandeville Pl. Having closed in 2005 and been replaced by a hotel restaurant, reopened in 2013 as **REFORM SOCIAL & GRILL**, including a bar area with one keg beer. No cask beer.

W1 (Marylebone), FAT LORENZO'S, 5-6 Clipstone St. Opened in December 2014, previously a cafe bar. No cask beer. Italian drinks and food, including keg beer.

W1 (Soho), INAMO, 134-136 Wardour St. Previously unreported Asian restaurant with bar. No cask beer. Keg beer.

W1 (Soho), JEWEL (Novus), 4-6 Glasshouse St. Has installed keg beers within the past few years. No cask beer.

W1 (Soho), PICCADILLY INSTITUTE (Novus), 1 Piccadilly Circus. This bar in the Trocadero Centre now has keg beers. No cask beer.

W1 (Soho), SOHO THEATRE BAR, 21 Dean St. Previously unreported keg bar has now introduced cask beer, Adnams Ghost Ship.

EAST

E1, GROCER (Young), 4 Crispin Pl. New Geronimo pub, opened in November within the redeveloped part of Spitalfields Market. Spacious, clean and modern, with covered terrace and beer garden. Three changing cask beers.

E8, ARCOLA BAR, 24 Ashwin St. Theatre bar open to the public. No cask beer. Keg beers include Camden Hells and Pale. Numerous local bottles, e.g. East London, Pressure Drop.

E9, MACHINE NO. 3, 271 Well St. Converted launderette. No cask beer. Keg London beers, e.g. Five Points.

E10, COACH & HORSES (Punch), 391 High Rd. Cask beer restored after a period of inconsistent availability, e.g. Wells Younger No.3.

E10, SIGNATURE BREWERY TAP, Unit 25, Leyton Business Centre, Etloe Rd. New small upstairs bar, open most Saturdays. Their regular and seasonal beers on cask and keg.

E15, SWAGGA (Enterprise), 27 Broadway. Was WHEATSHEAF, TWO PUDDINGS, LATIN ¼. Reverted to 19th century name **REFRESHMENT ROOM**, no longer a nightclub. Minimalist decor. Cask beer restored, Purity Ubu.

E17, MIRTH, MARVEL & MAUD (Antic), 186 Hoe St. Opened in December, in the foyer of the Walthamstow Cinema, which closed 13 years ago. There are plans to open two other bar areas and use the cinema stage for entertainment. Cask beers on six handpumps, e.g. Redemption, Volden, Wild Card.

E20, BAT & BALL (Urban Pubs & Bars), Units 1110-1111, Westfield Shopping Centre. Converted shop, opened in December, a pop-up due to stay open until early 2017. Spacious, on two levels, ping-pong theme with 12 tables. Cask beer e.g. Truman's. Plenty of London keg and bottled beers.

NORTH

N1, EARL OF ESSEX (Barworks), 25 Danbury St. Cask beer restored once again, three plus a cider and perry also on handpump.

N1, FLYING SCOTSMAN, 2-4 Caledonian Rd. This Regional Inventory pub has reopened after a sympathetic refurbishment and reverted to **SCOTTISH STORES**. The strippers have gone. Cask beer restored: Ripple Steam Best Bitter and IPA, plus five guests (emphasis on London micros) and a real cider. Up to six keg lines with a 'craft corner'.

N3, INFINITY. Was INNISFREE. Having closed in 2014, reopened in November and renamed **85 CENTRAL**. Still no cask beer.

NORTH WEST

NW1, CHARLOTTE, 1 Hurdwick Pl. Having closed in 2010 and become a restaurant, reopened in December as **WINNICOTT**, third pub in this small eponymous group. No cask beer. Four keg beers.

SOUTH EAST

SE1, STUDIO 6, Gabriels Wharf. Cask beer restored, Harviestoun Bitter & Twisted and Old Engine Oil. Also some bottle-conditioned beers.

SE2, ABBEY ARMS (Enterprise), 31 Wilton Rd. Refurbished and under new management. Cask beer restored, Sharp's Doom Bar and a guest beer to follow.

SE15, PYROTECHNISTS ARMS (Enterprise), 39 Nunhead Green. Cask beer restored, a couple of guests from national breweries.

SE16, STANLEY ARMS, 418 Southwark Park Rd. Cask beer restored in October, Caledonian Deuchars IPA and sometimes a guest.

SE18, MELBOURNE ARMS, 81 Sandy Hill Rd. Following the closure of the nearby Lord Clyde (see below), the licensee and many of the customers have moved here. Cask beer restored, two changing beers from national breweries.

SE24, BULLFINCH BREWERY TAP, Railway Arches 886-887, Rosendale Rd. Tap room set in railway arches. Cask and keg beers from Bullfinch and other local brewers. Open 4-10; 12-10 Sat; 1-10 Sun.

SE27, KNOWLES OF NORWOOD (Antic), 294-296 Norwood Rd. Converted Co-op shop, opened in November, taking its name from a nearby hardware shop they had sought to convert in 2012. Dark Star Hophead, Volden Vim and one other.

SOUTH CROYDON (CR2), FOLLY (Star), 13 Selsdon Rd. Was LE REFUGE, SPOOFERS BAR. Having closed several years ago, reopened in December and renamed **BASKERVILLE**. Three cask beers, mostly from Caledonian.

SOUTH WEST

SW1, JUSTIN DE BLANK, 50-52 Buckingham Palace Rd. Having been taken over by Balls Brothers in 2002 as a wine bar with no draught beer, then acquired in 2011 by Novus, retaining **BALLS BROTHERS** name, since added three keg beers. No cask beer.

CHEAM (SM3), CHOMPS, 26 Ewell Rd. New bar and restaurant. No cask beer. Keg and bottled beers.

KINGSTON (KT2), GREY HORSE (Young leased). Having closed in January 2015, reopened in November. Live music no longer features in the back room but the attached Ram Jam Club will still have music and comedy. Wells Young's Bitter and Special, plus and a guest or two, e.g. Sambrook's, Twickenham.

MORDEN (SM4), GANLEY'S IRISH BAR, 43-47 London Rd. Was JACK STAMP'S BEER HOUSE. Cask beer restored, a monthly guest ale from a cooled cask on the bar, e.g. Greene King.

WEST

W12, BRITISH QUEEN (Brakspear), 434 Uxbridge Rd. Reopened in November as their first managed pub in London, renamed **POCKET WATCH**. Cask beer restored, Brakspear Bitter and Oxford Gold, plus a house beer from Marston.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

EC1, BEAR (Enterprise). Was COACH & HORSES. Lease taken over in 2014 by Marylebone Leisure Group. Renamed

CLERKENWELL & SOCIAL in May 2015, concentrating on cocktails and pizza. Cask beer discontinued. Keg beer includes Meantime.

EC1, BREAKFAST & BRUNCH BAR. Was COCK TAVERN. Closed and repossessed in 2013, lying empty for two years, now 'Oriole', a cocktail bar with no draught beer.

EC1, EMBER (Faucet). Closed in summer, will become a 'Nandos' restaurant.

EC1, FABLE (Drake & Morgan). Cask beer discontinued, handpump removed.

EC1, FOUNTAIN (Punch). Was FILTHY MACNASTY'S. Sold in 2014 to Manica Properties. Lease changed hands in 2015, renamed **SIMMONS** in August, latest outlet for the eponymous cocktail chain. Cask beer discontinued. Two keg beers.


EC1, IL CICCETTO. Was CHEQUERS. Closed in 2015, now 'Gibson', a cocktail bar with no draught beer.

EC1, WHITE LION (Enterprise). Reopened Nov 2014 following a fire, but closed again in September and stripped. There is an active campaign against converting the pub to flats, which has resulted in the pub being granted an ACV.

EC2, CITY BOOT (Davy). Closed a few years ago and demolished as part of a substantial redevelopment.

W1 (Mayfair), FINO'S (independent), 12 North Row. Was CITY OF NORWICH. Previously unreported bar with Adnams Bitter, linked to one of similar name in Mount St. Closed in 2015, future uncertain.


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W1 (Soho), ALPHABET (Broken Foot). Closed in 2013, now a restaurant.

EAST

E4, OBELISK (Parity Bars). Was COPPERMILL, MOUNT. Closed and for sale, future uncertain.

E8, MOLLY BLOOMS. Was BREWERY TAP. Cask beer discontinued, handpumps disused.

E14, STEAMSHIP. Closed after expiry of lease in October; the interior has been gutted, future uncertain.

E14, VIA (Tattershall Castle Group). Closed in September when TCG went into administration and not included in sale to Stonegate, future uncertain.

NORTH

N7, BAILEY (ex-Punch). Having been closed and sold in 2014, owned by Manica Properties Ltd, now a restaurant.

NORTH WEST

NW2, WINDMILL (B&B London Ltd). Closed in August, future uncertain.

NW10, CARRAMORE (W Licensing Ltd). Closed, lease on the market.

HARROW WEALD (HA3), LETCHFORD ARMS (Star). Having closed in 2011, demolished November 2015 to make way for residential development.

RUISLIP (HA4), DUCK HOUSE (Restaurant Group). Closed, will become a Prezzo.

SOUTH EAST

SE10, LORD HOOD. Closed at the end of 2015, planning application for demolition and residential development.

SE13, WOODMAN (ex-Enterprise). Having closed in 2012, converted to a plumber's merchant in 2015.

SE18, LORD CLYDE. Closed after planning permission was granted (for the second time) for demolition and residential development, including a bar on the ground floor.

SE24, HALF MOON (Dulwich Estate). This National Inventory pub closed in 2013 after extensive flood damage caused by a burst water main. Lease acquired at the end of 2015 by Fuller's, with a projected opening date in late summer.

CROYDON (CR0), TIGER TIGER (Novus). Closed January 2016, future uncertain.

SOUTH WEST

SW1, OLD MONK EXCHANGE (independent). Closed, future uncertain.

SW4, ROYAL OAK (Enterprise). Taken over in 2013 by the operators of Fifty-Five NW1. Renamed **FIFTY FIVE AT THE OAK**, cocktail-oriented and open daily until 2.30am. Cask beer discontinued in 2015. Keg beers include Camden Town, Meantime.

SW6, PRINCE OF WALES (Spirit). Freehold sold in 2014 and now closed, the second pub to be lost to the Earl's Court redevelopment. No doubt in due course new pubs will spring up.

SW8, ROEBUCK (Punch). Freehold sold to developer. Closed in November and secured to deter squatting.

SW18, GJ'S (Punch). Was WAGGON & HORSES. Cask beer discontinued. Now focused more on food.

SW19, WHITE HART (independent). Was BODHRAN BARNEYS. Closed in December, future uncertain.

MITCHAM (CR4), GARDENERS ARMS. Cask beer discontinued as demand proved insufficient.

MORDEN (SM4), MORDEN HALL. Having closed in 2008 and lying unused until October, now a wedding venue.

SURBITON (KT6), CAP IN HAND (Wetherspoon). Closed January 2016, having been sold to property company Mendoza. They are currently advertising it to let as a pub/restaurant after planning permission for residential development was rejected.

WEST

W3, KING'S HEAD (Fuller leased). Closed, planning application to convert to hotel with restaurant on ground floor.

SOUTHALL (UB1), HAMBROUGH TAVERN (independent). Closed, future uncertain.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC1, SUTTON ARMS (Remarkable), 6 Carthusian St. Sold in Nov to Fuller's. Fuller's London Pride, Seafarers and a guest.

EC2, CITY PIPE (Davy), 33 Foster La. Renamed **FOSTER**



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PROJECT and now **BOTTLESCRUE**. Shepherd Neame Spitfire and Whitstable Bay.

EC2, WORSHIP. After a few years of unreported closure while Triton Court was redeveloped as the Alphabet Building, reopened and renamed in October **FLIGHT CLUB**, darts theme but playing is not compulsory! No cask beer. Keg beers include Caledonian Three Hop, Long Arm IPA OK. Bottled beers from Long Arm and Meantime.

EC3, TRIDENT. Changed hands and renamed in November as the seventh **CRAFT BEER CO**. Ten handpumps and eighteen keg taps serving a large variety of changing beers.

EAST

E2, PARADISE INN. Was **VICTORY**, **NICE LITTLE EARNER**, **HOBBY HORSE**. Renamed again **GLORY**. Still no cask beer.

NORTH

N7, SHILLIBEERS (Newfood Restaurant Ltd). Was **WOODSTORE**. Now operated by Gorgeous Pubs, who also run the Prince Arthur E8.

NORTH WEST

NW1, COLONEL FAWCETT (Punch). Was **CAMDEN ARMS**. Sold to Manica Properties.

NW5, O'REILLY'S (Pubs'n'Bars). Was **OLD FARM HOUSE**. Taken over in November by Camden Town Brewery and renamed **CAMDEN'S DAUGHTER**. No cask beer. Thirteen

keg beers, their own plus others such as Brooklyn, Fourpure, Monk, Rogue, Rooster.

SOUTH WEST

SW9, QH 144. Taken over by Parched Pubs Ltd and reverted in December to **QUEENS HEAD**. Four changing cask beers from London breweries, e.g. Brixton, By the Horns, Sambrook's.

SW18, COUNTRY HOUSE (Enterprise). Now operated by All Our Bars. Sharp's Doom Bar and two local cask beers, e.g. By the Horns Mayor of Garratt, Wimbledon Common.

RICHMOND (TW9), MITRE (ex-Young). Refurbished and under new management. Now has ten changing cask beers, e.g. two IPAs, four pale ales, two best bitters, two dark beers. Four ciders on handpump.

WEST

W13, JACKSONS (independent). Renamed **FREDDY'S**. Still has Fuller's London Pride.

**The Oxford English Dictionary
defines real ale as
"Cask-conditioned beer that is
served traditionally, without
additional gas pressure".**

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BREWERS BRANDS AND THE PUB IN THEIR HANDS

By Tony Thornton

It has been remiss of me but I was kindly given a copy of this book by the author at last year's London Drinker Beer and Cider Festival (see advert on page 13), where we had copies on sale. For various reasons, I did not get around to reading it until taking an overseas holiday in November. Thankfully, the content is not time specific and I found it an engaging, at times challenging read; in that it does, at times, challenge some of your beliefs which may be long-held.

It charts "the triumphs and failures of the pub sector's recent past". It shows how today's pub trade has developed and perhaps gives a hint of where we might be going in the future. The account focuses on the 50 or so years from the 1960s to date, starting with the then dominant Big Six brewers, their demise and replacement by the omnipresent PubCos.

The move from predominantly wet-led pubs to ones where food is increasingly important – indeed, in many pubs the dominant factor – is well explained as are the consequences of government interference against the background of a continuing decline in beer consumption. The extent to which a recently new found enthusiasm for beer, in the form of real ale and so-called craft beers, may reverse this decline is addressed; but this has to be seen in the context of the continuing and on-going threat to our pubs, in London principally from property developers.

While this may all sound a bit dry, for those interested in why the pub has got to where it is and understanding how we might use this information to help protect the pubs that remain, it is well worth buying a copy. I particularly found useful the glossary of pub brands over the years. Best bet is to head to Amazon where new copies retail from just over £11 (cover price £13.99). It is though really only one for someone with an interest in the trade.

John Cryne

CRAFTING A COMPANY

By Adrian Tierney-Jones

Subtitled how Fuller, Smith & Turner became London's iconic brewery, this is an up to date adaptation from the original publication 'London Pride: 150 years of Fuller, Smith & Turner 1845-1995' by Andrew Langley. To celebrate their 150th, Fuller's held a superb celebratory lunch in their Hop Cellars, which I was fortunate enough to attend, and also launched bottled 1845, a new beer originally intended as a one-off and conceived by the much missed then head brewer, Reg Drury. For CAMRA, the fact that it was bottle-conditioned was also great news, being a format that, up until then, did not seem favoured at the brewery.

The one-off became a regular, scooping up prizes in CAMRA's Champion Bottled Beer of Britain Awards. It is one of the beers featured in Tierney-Jones' book; a nice feature, especially when, after describing the beer's genesis and providing tasting notes, there is a suggestion of recipes perfect with that beer. The historical text is interspersed with such beer profiles along with sketches on Chiswick, wisteria, selected pubs, personal profiles (such as of Anthony Fuller) and many more.



These all add interest to the reader while the main content takes us from well, as Tierney-Jones puts it "to begin at the beginning" up to the present day. The chapter on 'Cask Is Saved' will resonate with CAMRA members while reflections on the future by Michael Turner, Simon Emery and Richard Fuller add much value. I am fortunate that my copy of the book has been signed by these three gentlemen.

The book is beautifully illustrated by photographs from Thomas Skovsende which make it what I think used to be called a 'coffee-table' book but it is much more than this; a valuable re-working of Langley's 1995 publication lovingly brought up to date by Tierney-Jones. It may be too late for your Christmas box but at £25 (including delivery) from Fuller's website, this is something serious lovers of beer and brewing should have on a wish list for their next gift. Congratulations should go to Fuller's for commissioning the publication. Details: www.fullers.co.uk

John Cryne

BRITISH GUILD OF BEER WRITERS AWARDS

At the Guild's annual dinner on 3 December, both the Gold and Silver awards in the 'Guild Award for Best Beer & Travel Writer' category went to the authors of books published by CAMRA. The Gold went to Des de Moor for the CAMRA Guide to London's Best Beer, Pubs and Bars and the Silver to Roger Protz and Adrian Tierney-Jones for Britain's Beer Revolution.



From left to right: Tim Hampson, Des de Moor and Adrian Tierney-Jones (photo from CAMRA Press Office)

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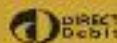
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£20. That's the amount, split across 40 coupons, with which I have to make reductions in the cost of Ale in a JD Wetherspoon establishment each year. I've barely made a dent in mine as I prefer to pay the exact cost of each pint and, strangely, I think £1.99 or £2.25 is absolutely fine for an excellent pint of cellar-cool, Cask Marque loveliness.

But it is not JD Wetherspoon's approach to ale that I struggle with. Far from it. We must all appreciate that when many pub companies make deals for cheaper alcohol in bulk from suppliers on the continent for fizzy lagers or for 'real ale' that is so commonplace that it has ceased to showcase the best in local, family production, it is JD Wetherspoon that you can always rely on in a town or city across the land for at least one pint to your taste. But look behind the pumps with an eclectic mix of colours and names on the clips and there will be a fridge with something that is described as 'Craft Beer'. Apparently, there is a revolution brewing (pun intended) and this is galvanising young people to put down the classic pint of lager or even a spirit and mixer and pick up a small brown bottle or a can of this strange stuff which hasn't quite been defined yet. It is an Americanised term that seems to suggest that you will be drinking a kind of lager with fizz but it benefits from being produced by smaller brewers and families; but it has lent itself to the problem that our young people feel they are drinking this stunning 'real ale' across the land at an inflated price. Controversy surrounds some of the 'Craft Beer' manufacturers of late, including the revelation that Meantime have been brewing in the Netherlands, and yet we still celebrate its arrival with many members of our humble campaign suggesting that we will need to embrace the future. Whilst we may associate real ale with the dark and Craft Beer with the light; I cannot help but to suggest a future where we embrace Craft Beer in cans as being extremely bleak and black indeed.

People will clearly vote with their feet (or their wallets) and I don't see my group of friends - all aged under 25 - touching this kind of thing. In fact, many watch me quaff these strange concoctions like Milk Stout or Espresso Porter and can't help but take a sip. For a young person, starting on real ale seems intimidating. It also seems, even now, to be quite unfashionable: an old person's drink that will see you rapidly wind up supping alone or with a friend as soon as the public house opens at midday and smoking with those pints of ale until late at night. But it is such a diverse and beautiful thing, real ale, and our campaign should not only be targeting young people but continuing to seriously champion LocAle and small brewers of this nectar just by doing what we do.

We need to engage with our young people; get more of them to our beer festivals, get them to join at our concessionary rate, target them with young members' events and give them a voice and a place to campaign against higher taxes, irresponsible drinking and pub closure in their local area and nationally. How does that relate to Craft Beer? Well, consider: I see younger people drinking Craft Beer as they think it is the best they can get. But it is through education and just nudging your friends, sons, daughters, nieces and nephews towards trying thirds at festivals or halves in pubs that they will get onto real ale. Craft Beer may well have a place in the future of the British

drinking landscape but when it is being drunk on false pretences I could imagine better knowledge being disseminated from branches would make all of the difference.

I went to a brewery recently where, among my Branch's members, we had mixed views and struggled to determine if we were drinking real ale with a raised amount of carbonation or if we were drinking this 'Craft Beer' to which I have referred. But then, a shocking revelation: no English or British hops (or even European) passed through the doors of this place. It was only American hops that arrived in batches. This was totally disheartening to me; not because I don't like American hops but because this seemed like such an atrocity occurring in our green and pleasant land as drinkers drank this fizzy beer which was merely assembled in Berkshire.

I can imagine there may yet be questions again about how this fits in with the title of this piece but, having already mentioned young people and education, I think it raises the sort of point that all of our branches and our campaign headquarters as a whole should address. We should all scrutinise the breweries on our patch and decide how we approach them. Of course, breweries who use British hops but sometimes blend them seasonally with others or even just have regulars alongside a British range albeit using hops from New Zealand, America, the Czech Republic, etc are still completely worthy of our support but these wolves in sheep's clothing whom we tirelessly promote when they fail to represent our values of living ale in a cask are the same people who could be blocking the pumps of true real ale producers. We need to put the heaviest weight behind proper, British breweries who support British hop growing and the production of real ale in those hulking, metal casks. It is only then that we can say that we support true choice by trying to get the message out to as many drinkers as possible and giving them the tools they need to decide whether they drink cheap imported lager, Craft Beer from a can or, we hope, some of the finest real ale from a ballooning number of big and small breweries.

Nicholas Hair

Editor's note: Nicholas is the Young Members' Contact for CAMRA's Bexley Branch. He stresses that his views are entirely his own. He can be contacted using the CAMRA Bexley Branch Facebook Page or via Twitter - @NDH37087. Nicholas has also informed me that micropubs may be opening shortly in Barnehurst and Sidcup, both in his branch area. As he says, could Bexley Borough soon have the highest concentration of micropubs in the country?

**At 31 December 2015,
CAMRA had 175,559
members, of whom
18,170 live in the
Greater London area**

Idle Moments

Hello folks and a (slightly belated) happy new year. Things have changed somewhat for me over the last twelve months as I am three quarters of the way through my first year of retirement (as some of you are probably fed up with hearing). All this is a sort of introduction to the saying with which I like to start this little farrago; it was oft repeated when things got busy at work (Usually the second bit went unsaid):

You can never do too much for a good boss.

(You can never do enough for a bad one.)

Right. Let's get the Idle Year under way with a few number puzzles:

1. 5 S of the US have a PC
2. 4 M of GB in the NC
3. 1979 FE of LD
4. 1961 JI the E-T
5. 53 F in TS
6. 4 M on a CB
7. 24 L in a PT (FP and FP)
8. 9 is a SG (or SG) on the BS
9. 4 ME on an AL
10. 42 AC in E

And now it's time for 5BY4 which this time I have subtitled "Old Rockers – how old?" Can you sort them out by the years when they were born?

- | | | |
|----------------------|----|------|
| 1. Bruce Springsteen | A. | 1935 |
| 2. Buddy Holly | B. | 1936 |
| 3. Dusty Springfield | C. | 1937 |
| 4. Elvis Presley | D. | 1938 |
| 5. Connie Francis | E. | 1939 |
| 6. Don Everly | F. | 1940 |
| 7. John Lennon | G. | 1941 |
| 8. Mick Jagger | H. | 1942 |
| 9. Jimi Hendrix | I. | 1943 |
| 10. Tina Turner | J. | 1949 |

And finally, so as not to be too revolutionary, I thought we should have a few Trivial Knowledge questions. When I am stuck for an idea I often look for anniversaries that fall within the circulation period of the magazine. I got a bit stuck after question 2:

1. In 1956 by an act of the United States Congress, Bedloe's Island in Upper New York Bay was renamed. What is it now called?
2. Diana, Princess of Wales and the American athlete Carl Lewis were both born on the same day. It was 1 July, but in what year?
3. On 24 February 1964 the boxer Henry Cooper won his second Lonsdale Belt. Whom did he beat to win it?
4. As this is a leap year, American band leader Jimmy Dorsey (younger brother of Tommy) was born on 29 February – in what year?
5. The first artificial satellite produced by Japan was launched on 11 February from Kagoshima Space Centre on Kyushu Island. In what year did this happen?
6. Yellowstone National Park was designated in 1 March 1872. At over 2 million acres (3125 square miles), what three states does it extend into?
7. Twice British and Commonwealth Heavyweight Boxing Champion Joe Bugner was born on 13 March 1950, but not in the UK. Where was he born?
8. The Grand Coulee Dam in Washington State began producing power on 22 March 1941. On what river does it stand and after whom is the lake it retains named?
9. The Queen Mother died on 30 March (aged 101) and the humorist and writer Barry Took died (at 73) on the following day. In what year did these two events occur?

10. On 26 March 1973 Mrs. Susan Shaw became the first woman to be admitted to the floor of what British Institution?

And so another Idle Moments comes to a close. It should be spring by the time the next one appears.

Have fun and try not to work too hard.

Andy Pirson

IDLE MOMENTS – THE ANSWERS

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

NUMBER PUZZLES:

1. 7 Matches Won by New Zealand in the Rugby World Cup
2. 1,198 Lives Lost in the Sinking of the Lusitania
3. 25 Members of the London Assembly
4. 1983 One Pound Coin Launched in Great Britain
5. 1,300 Feet is the Length of The Thames Tunnel
6. 2 Bogies on a Railway Carriage
7. 24 Hours of the Le Mans 'Grand Prix d'Endurance'
8. 7 Female Bishops in the Church of England
9. 1936 Year of the Three Kings
10. 31 Sea Areas in the Shipping Forecast

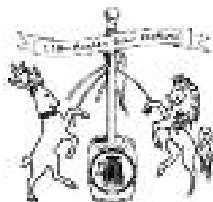
5BY4:

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1. Massachusetts – The Spirit of America
2. New Jersey – Garden State
3. Washington – Evergreen State
4. Delaware – The First State
5. Arizona – Grand Canyon State
6. Montana – Big Sky Country
7. Rhode Island – Ocean State
8. Florida – The Sunshine State
9. New York – Empire State
10. North Dakota – Peace Garden State

GENERAL KNOWLEDGE:

1. In the 1958 film *Carve Her Name With Pride*, the name of the young woman played by Virginia McKenna (who became a British spy in the Second World War) was Violette Szabo.
2. The designer of the KDF-Wagen, later renamed the Volkswagen, was Ferdinand Porsche.
3. Enzo Ferrari's son after whom the 206 and 246 mid-engined cars were named was Dino.
4. Oh dear!! Guess who dropped a goolie. It wasn't William IV who died following a fall from his horse – it was William III (as celebrated by Jacobites everywhere). But apart from that, it did happen in Bushy Park (between Hampton Court and Teddington for those of you from far flung climes).
5. "On the twelfth day of Christmas my true love gave to me . . ." 78 gifts if the song is taken literally.
6. Before he moved to Toulon, Jonny Wilkinson played for Newcastle Falcons.
7. The reserve No. 8 in the 2003 Rugby World Cup competition who spent the whole tournament on the bench when Lawrence Dallaglio played the full 80 minutes of every one of England's matches is Martin Corry.
8. So did you get a theorbo for Christmas? If you did you would now know that you should play it. For those who didn't, it is a stringed instrument like a lute with an extra long neck and a set of bass strings.
9. Samuel Pepys buried his parmesan cheese (and his wine) in his garden to protect it from the Great Fire of London.
10. And finally we all know, of course, that genuine Panama hats are made in Ecuador.



11th BEXLEY BEER FESTIVAL 5th – 7th May 2016

NOTE CHANGE OF DATES AGAIN THIS YEAR

Old Dartfordians Sports Club

**War Memorial Club House
Bourne Road
Bexley
Kent
DA5 1LW**

75+ Beers & Ciders

In large Marquee, not squashed into small hall like 2013

Souvenir glass, Hot & Cold Meals, (snacks & soft drinks available at Club bar)

Updates available nearer the date on www.bexley.camra.org.uk

Admission:

Thursday 5th May

Friday 6 May

Saturday 7th May

5pm-11pm

11am-5pm

5pm-11pm

11am-11pm

£2.50, CAMRA members £1.50

£2.50, CAMRA members Free

£2.50, CAMRA members £1.50

£2.50, CAMRA members £1.50

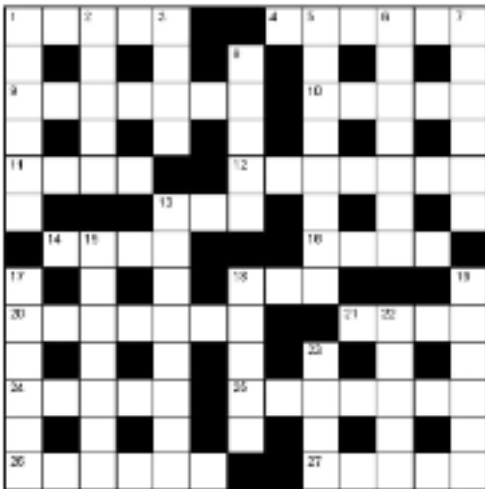
(While stock lasts)

Concessions for under 25s – To be confirmed

All rights of admission reserved



Compiled by DAVE QUINTON
£20 prize to be won



Name
Address

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

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

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

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

DECEMBER'S SOLUTION



ACROSS

1. First and last sharp frost. [5]
4. Beg father to return ring. [6]
9. React on small expanse of water. [7]
10. Condition of horsewoman. [5]
11. No backing for vicar. Finished. [4]
12. Extremely poor melody that is plain. [7]
13. Part of the greatest backing group. [3]
14. Let go a little bit. [4]
16. Born dead in poverty. [4]
18. Back replacement transport. [3]
20. Go back over poem. [7]
21. Alone and very sad, it's said. [4]
24. Slowly left ancient ship. [5]
25. The place to land gas left at sea. [7]
26. Church sheltering dregs? It's comic. [6]
27. Perversely, it multiplies. [5]

DOWN

1. Average fellow's excuse. [6]
2. Publish paper without a leader. [5]
3. Alien working for school. [4]
5. Belongs where pints are drunk. [8]
6. Back a Cockney loser. [7]
7. Love and passion declared in store cupboard. [6]
8. Change girl's exercise. [5]
13. Birds having fights on perch. [8]
15. I enter into worship? Fancy! [7]
17. I'll briefly turn up in short dress to cavort. [6]
18. Opened up, say, during embargo. [5]
19. Bill, a show-off, embracing model. [6]
22. Round and empty like an egg. [5]
23. Girl fails to begin song. [4]

Winner of the prize for the October Crossword:
Patricia Blakemore, Muswell Hill, N10

Other correct entries were received from:

D.Abbey, Tony Alpe, Lorraine Bamford, John Barker, Newton Bear-Regis, C.Bloom, Hugh Breach, Mark Broadhead, John Butler, Eddie Carr, A.Cockayne, Kevin Creighton, Stu Dappel, Michael Davis, John Dodd, Steve Downey, C.J.Ellis, Brian Exford, Mike Farrelly, B.Gleeson, Marion Goodall, Roger Grant, Paul Gray, J.E.Green, Alan Greer, Matthew Griffiths, Caroline Guthrie, Stuart Guthrie, "Shropshire" Dave Hardy, John Heath, Graham Hill, William Hill, Chris James, Antony Jenkins, Claire Jenkins, Stephen Kloppe, Mick Lancaster, Pete Large, Tony Lennon, Marjorie Lopatis, Chris Lovelace, Jane McGuinness, Tony Martin, Dylan Mason, M.J.Moran, Brian Myhill, Paul Nicholls, Stephen Nichols, Gerald Notley, Liam O'Hanlon, M.Ognjenovic, Michael Oliver, Stephen Palmer, Alan Pennington, Mark Pilkington, Robert Pleasants, Portrush Annie, G.Pote, Barrie Powell, Jeanette Powell, Derek Pryce, David Renwick, Nigel Roe, Alex Ryan, Geoff S, John Savage, Pete Simmonds, Nobby Slacktrouser, Neil Smith, Ruth Smith, Mark Thompson, E.Wallhouse, Trevor Watkins, Richard Whiting, John Williamson, Sue Wilson, David Woodward, Peter Wright & the Missus, Ray Wright.

There were also 20 incorrect, 2 incomplete and 3 anonymous entries.



7 YEARS AGO THINGS WERE A LITTLE DIFFERENT...

**AVATAR & SLUMDOG MILLIONAIRE ARE RELEASED TO CINEMA
WOOLWORTHS CLOSE THEIR DOORS FOR THE FINAL TIME
RONNIE BIGGS IS RELEASED FROM PRISON
GORDON BROWN IS PRIME MINISTER
THE EVENING STANDARD BECOMES A FREESHEET
SIR TERRY WOGAN LEAVES BBC RADIO TWO
TELETEXT BROADCAST CAME TO AN END
YOU'D NEVER HEARD OF AN 'iPad'**

— AND —

**CASK PUB & KITCHEN OPENED IT'S DOORS
WARM FRIENDLY SERVICE, GREAT BEER, TASTY FOOD.**



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The BNY Mellon
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