

Duke of Hamilton Pub



and Rabbit Hole Theatre Hampstead



Real Ale Live Music Comedy Live Jazz



Theatre
Open Mic
Barbecue

At the Duke we pride ourselves on being a real pub with a great atmosphere in the heart of Hampstead Village. We have been in the Good Beer Guide for many years including this year, 2016! Our food is second to none with a weekend variety of the best of British street food outside on the patio. We are maintaining a 300 year old tradition by keeping this fantastic local pub open for locals and visitors alike.

Come and pay us a visit for the warmest welcome in North London.



The Duke have teamed up with legend Richard Johnson, an award-winning journalist and consultant living in London. He is the country's leading expert on street food, having started the ground-breaking British Street Food Awards with Marco Pierre White back in 2009

His first selection for the Duke is Cheeky Burger.



www.TheDukeofHamilton.com www.RabbitholeNW3.com 23-25 New End, Hampstead NW3 1JD Tel: 0207 794 2068 Winner of Best London Pub 2011





London Drinker is published on behalf of the Greater London branches of CAMRA, the Campaign for Real Ale, and is edited by Tony Hedger. It is printed by Cliffe Enterprise, Eastbourne, BN22 8TR.

CAMRA is a not-for-profit company limited by guarantee and registered in England; company No. 1270286. Registered office: 230 Hatfield Road, St. Albans, Hartfordshire Al 1 4 I W

Material for publication, including press releases, should preferably be sent by e-mail to Idnews. hedger@gmail.com. The deadline for the next edition, June/July, is Monday 9 May

All contributions to this magazine are made on a voluntary basis.

To advertise in London Drinker, contact John
Galpin on 020 3287 2966 or
mobile 07508 036835;
E-Mail: johngalpinmedia@gmail.com.
Prices: whole page £325 colour or
£260 mono; half-page £195 colour or £145
mono; quarter-page £105 colour or £80 mono.

The views expressed in this magazine are those of their individual authors and are not necessarily endorsed by the editor or CAMRA.

© copyright the London Branches of the Campaign for Real Ale; all rights reserved.

Subscriptions: please send either £9 for the mailing of six editions or £17 for 12 editions to Stan Tompkins, 52 Rabbs Mill House, Chiltern View Road, Uxbridge, Middx UB8 2PD. Please make cheques payable to CAMRA London Area. These prices apply to UK mail addresses only. To arrange for copies to be sent overseas, please contact us.

CONTENTS	
Branch diaries	4
CAMRA events	10
A clear winner in Cheltenham	14
SPBW Pub of the Year	14
News round-up – General	16
– Health and welfare	26
 Pub and brewery trade news 	46
CAMRA's champion winter beer	22
Fair prices for half pints	22
Cider redefined	24
Tottenham revival crawl	28
Brussels Beer Project	30
Norwich City of Ale	32
The Ant and Bee crawl	34
London brewery news	38
Matters of taste	44
The London beer challenge	45
Pub campaigning	50
Letters	54
WhatPub? update	55
Book reviews	61
The pub saving toolkit	62
Obituaries	67
Idle Moments	68
Crossword	70



OUR REVITALISATION

ur national Members' Weekend convenes this year in Liverpool a few days after the usual 'last Wednesday' publication date of this magazine. More members have registered in advance to attend than ever before. Perhaps the attraction is cheaper beer: at CAMRA's Liverpool Beer Festival last month a pint of any beer below 4% ABV cost just £2.

Or perhaps the level of interest relates to the varied agenda of AGM business, conference motions and 'workshop' discussions on several campaigning themes. If so, this is most welcome. Over two years as Regional Director for Greater London I have appreciated how much CAMRA has come to depend on small teams of aging volunteers at branch level, some of us fulfilling several active roles.

However, the London Drinker readership survey we conducted at the end of last year attracted more than 1700 responses, a staggering 98% of them from CAMRA members. More on this later; besides the predictable calls for larger print, there were several suggestions for other things we could do better but also many who cautioned strongly against changing the balance or the feel of our magazine.

One or two of the motions for

debate in Liverpool touch on the Good Beer Guide. Our annual flagship publication now combines a chronically restricted selection of the many pubs and clubs that reliably serve an excellent pint with a comprehensive index of breweries, a lot of them very new and some not vet necessarily making consistently good. Not that all pubs serve cask beers at their best: indeed another conference motion proposes 'Improving the quality of real ale at the point of dispense' as a Key Campaign.

But this year's conference also sees the launch of a project to refresh our campaign with renewed purpose and a more effective structure for pursuing it. We have enlisted Michael Hardman, one of the four founder members of the Campaign for the Revitalisation of Ale, as it started back in 1971, to lead this project and he will be one of two main speakers at Liverpool, the other being Tim Martin of Wetherspoons.

All members will be receiving a consultation document, including details of an online survey. We shall also be holding almost 50 consultative meetings nationwide in the coming months, including three in London. The first of these takes place at 7pm on Wednesday 13 April at Southwark Brewing, 46 Druid Street, SE1, finishing at 9pm. Would members yes, do join up first - please sign up at www.camra.org.uk/revitalisation (live from 1 April) to attend this event or any of the later ones. Here is an opportunity for you to influence the whole direction of our campaign.

Let us drink to the revitalisation of CAMRA!

Geoff Strawbridge

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 April and May 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 EVENTS

April – Wed 13 (7-9pm) CAMRA Members' revitalisation evening hosted by Michael Hardman. Southwark Brewery, 46 Druid St, SE1 2EZ. See page 3. Advance booking advalable from 1 April at www.camra.org.uk/revitalisation May – Sat 21 (2pm) Brewery Liaison Officers' meeting. Barley Mow, 104 Horseferry Road, SW1P 2EE

LONDON PUBS GROUP

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

April – Wed 13 Covent Garden, Fitzrovia & Soho crawl: (7pm) Angel, 61-62 St Giles High St, Covent Garden, WC2H 8LE; (7.40) Flying Horse (formerly Tottenham), 6 Oxford St, W1D 1AN; (8.20) Dog & Duck, 18 Bateman St, W1D 3AJ; (8.50) French House, 49 Dean St, W1D 5BG; (9.20) St James Tavern, 45-46 Great Windmill St, W1D 7NE; (10pm) Clachan, 34 Kingly St, W1B 5QH; (10.30pm) Argyll Arms, 18 Argyll St, W1F 7TP.

Pe Olde Mitre

No. 1 Ely Court, between Ely Place and Hatton Garden London EC1N 6SJ Tel: 020 7405 4751

CAMRA GOOD BEER GUIDE 2015 East London & City Pub of the Year 2006, 2008, 2010 and 2014. SPBW London Pub of the Year 2013



Historic and Traditional Ale-House

Join us for our Milds for May month A different Mild on every day

Check out what's on at: **veoldmitreholborn.co.uk**

May - Wed 11 (7.15 for 7.30) Mtg: Royal Oak, Tabard St, SE1. All CAMRA branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

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

May – Tue 3 Crystal Palace investigation soc: meet (7.30) Grape & Grain, SE19 2AA; then on to Westow House, Postal Order, Beer Rebellion. - Wed 18 Soc. Rising Sun, Berkhamsted HP4 2EG: meet (6.15) Euston Stn by ticket office for 6.30 train or make own way to pub. Regional Cider pub winner, canalside, a few mins walk from station. For more information see http://londoncider.blogspot.co.uk

YOUNG MEMBERS GROUP

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

April - Wed 13 (8.30) Mtg:. George Staples, Blackfen,

BEXLEY

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

DA15 8PR. - **Wed 27** (8.30) pre beer fest mtg. Old Dartfordians, Bexley DA5 1LW. - **Sat 30** (1pm) Soc. Footscray RUFC beer festival, New Eltham, SE9 2EL. **May - Thu 5-Sat 7** 11th Bexley Beer Festival, Old Dartfordians, Bexley DA5 1LW. - **Wed 11** (8.30pm) Mtg. Royal Standard, Belvedere DA17 5JN. - Wed 18 (8pm) Mtg on CAMRA revitalisation. Dartford WMC, Dartford DA1 2AU. - Wed 25 (8pm) Soc & PotY presentation. Penny Farthing, Crayford DA1 4JJ. - Sat 28 (12pm) Soc. Kidbrooke Beer Festival, Charlton Park Rugby Club, SE3 8NB.

Website: www.bexley.camra.org.uk

BROMLEY

Barry Phillips, social.secretary@bromley.camra.org.uk April - Tue 5 Bromley lunchtime soc: (12.30) Barrel & Horn, 204-206 High St, BR1 1PW; (1.30) Partridge, 194 High St, BR1 1HE. - Sat 9 Croydon soc: (12.30) Claret Free House, 5 Bingham Corner, Lower Addiscombe Rd, CR0 7AA; (2.15) Green Dragon 58 High St, CR0 1NA; (4pm) George, 17-21 George St, CR0 1LA. - Sat 16 3rd Annual Cramble (a joint social with Bromley Ramblers): meet (11am prompt) outside Change of Horses, 87 High St. Farnborough, BR6 7BB (full details on website). - Sat 23 Sydenham & Penge soc: (12.30) Beer Rebellion, 167 Sydenham Rd, SE26 5HB; (2pm) Dolphin, 121 Sydenham Rd, SE26 5HB; (3.20) Goldsmiths Arms, 3 Croydon Rd, Penge SE20 7TJ; (4.15) Moon & Stars, 164-166 High St, Penge SE20 7QS. - **Tue 26** (7.30) Cttee mtg. Graces, 1-3 Witham Rd, Birkbeck SE20 7YA.

May – Thu 5 (7.30) Bexley Beer Festival soc. Old Dartfordians Sports Club, War Memorial Club House, Bourne Rd, Bexley DA5 1LW. - Tue 10 Cider soc: (7.30) Sovereign of the Seas, 109-111 Queensway, Petts Wood BR5 1DG; (8.30) One Inn the Wood, 209 Petts Wood Rd, BR5 1LA; (10pm) Orpington Liberal Club, 7 Station Rd,





ALSO AVAILABLE!

LIMITED EDITION TROOPER 666 IN BOTTLE ONLY SUPERCHARGED WITH FLAVOUR!

IronMaidenBeer.com #trooperbeer

drinkaware.co.uk for the facts contains malted barley and wheat

Branch diaries

BR6 ORZ. - Sat 21 Marvellous May Cider & Perry Fest. H.G. Wells Centre, St Mark's Rd, Bromley (2 mins walk from Bromley South Stn). - Thu 26 (7.30) Kidbrooke Beer Fest. Soc. Charlton Park RFC, 60A Broadwalk, Kidbrooke SE3 8NB; Tue 31 (7.30) Cttee mtg. Queens Head, 25 High St, Downe BR6 7US.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

Soc sec: Pete McGill, 07831 561296, contact@croydoncamra.org.uk

April - Wed 13 (8.30) Soc. Crown & Sceptre, 32 Junction Rd, Croydon CR2 6RB. - Thu 21 (8.30) Soc. Oval Tavern, 131 Oval Rd, Croydon CR1 6BR. - Tue 26 (8.30) Branch AGM Dog & Bull, Surrey St, Croydon. Remember to bring Membership Card in order to vote.

May - Tue 3 (8.30) Soc with C.R.A.P.S. Green Dragon, High St, Croydon CR0 1NA. - Wed 11 Sutton Town Centre crawl: (8pm) Cock & Bull, 26-30 High St, SM1 1HF; (8.50) Sutton Arms, 60-62 High St, SM1 1EZ; (9.30) Moon on the Hill, 5-9 Hill Rd, SM1 1DZ. - Wed 25 (8.30) Hope, 48 West St, Carshalton SM5 2PR and London Drinker pickup.

Website: www.croydoncamra.org.uk

EAST LONDON & CITY

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

April - Mon 4 (7.30) Pig's Ear Beer of the Festival presentation; (8pm) Pig's Ear mtg. White Hart, Mile End Rd, E1 4TP. - Wed 13 Walthamstow crawl: (7.45) Chequers, High St, E17 7BX, (8.30) Mirth Marvel & Maud, Hoe St, E17 4QH; (9.15) Rose & Crown, Hoe St, E17 4SA; (10pm) Bell, Forest Rd, E17 4NE. - Wed 20 EC1 crawl: (7pm) Artillery Arms, Bunhill Row, EC1Y 8ND; (7.45) Masque Haunt, Old St, EC1V 9BP; (8.30) Old Fountain, Baldwin St, EC1V 9NU; (9.30) Brewhouse & Kitchen, Torrens St, EC1V 1NQ. May - Wed 4 Chingford crawl, buses required: (7.45) Old Hall, Tavern Hall La, E4 8EY; (8.45) Kings Head, Kings Head Hill, E4 7EA; (9.30) Station House, Station Rd, E4 6AN; (10pm) Queen Elizabeth, Forest Side, E4 6BA. - Tue 10 (8pm) Branch AGM: Eleanor Arms, Old Ford Rd, E3 5JP. -**Thu 19** Leyton crawl: (7.30) Drum, Lea Bridge Rd, E10 7EQ; (8.30) King William IV, High Rd, E10 6AE; (9.30) Leyton Technical, High Rd, E10 5QN.

Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498, branchcontact@camraenfieldandbarnet.org.uk Please see website.

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor, 020 8949 2099, ctaylor2007@freeuk.com April - Wed 6 (8.15) Mtg. Berrylands, Chiltern Drive, Berrylands. - Sat 23 Pubs at Feltham, Sunningdale, Wokingham, Sandhurst, Blackwater and Farnborough via 11.25 train from Kingston to Twickenham. First stop Feltham, Moon on the Square (Wetherspoon's); then 12.46 train to Sunningdale. - Wed 27 (8pm) Kingston Beer Festival mtg. Willoughby Arms.

May - Sun 1 Kingston Beer Festival publicity crawl of Surbiton: meet (12.30) Coronation Hall, St Marks Hill. -Thu 5 (8.15) Mtg. Regent, Church St, Walton on Thames. -Tue 10-Mon 16 Volunteers required for Kingston Beer Festival including set up and take down. Contact Colin Bayly on KBF17staffing@camrasurrey.org.uk. - Sat 28 Day trip to breweries and pubs in the Leyton area: details tba. Website www.camrasurrey.org.uk

John Wilson, 07840 111590 (M), jgwnw3@hotmail.com; Stephen Taylor, 07443 473746, stephen.taylor500@gmail.com

April - Tue 5 Highbury Corner soc: (7.30) Hemingford Arms, 158 Hemingford Rd, N1 1DF; (8.15) Duchess Of Kent, 441 Liverpool Rd, N7 8PR; (9pm) White Swan, 255-256 Upper St, N1 1RY; (9.45) Brewhouse & Kitchen, 2a Corsica St, N5 1JJ; (10.30) Hen & Chickens, 109 St Pauls Rd, N1 2NA. - Tue 12 Kentish Town soc: (7.30) Gipsy Queen, 166 Malden Rd, NW5 4BS; (8.15) Grafton, 20 Prince of Wales Rd, NW5 3LG; (9pm) Tapping the Admiral (2015 PotY), 77 Castle Rd, NW1 8SU. - Tue 19 (8pm) Pub of the Year presentation. Bree Louise, 69 Cobourg St, NW1 2HH. - Tue 26 (8pm) Cakes and Ale tasting with Christine Cryne. Snooty Fox, 75 Grosvenor Ave, N5 2NN. May - Tue 3 (8pm) Pub of the Year Runner-up presentation. Wenlock Arms, 26 Wenlock Rd, N1 7TA. -**Tue 10** Cider soc: (7.30) Southampton Arms, 139 Highgate Rd, NW5 1LE; (8.30) Scottish Stores, 2-4 Caledonian Rd, N1 9DU; (9.15) Queen's Head, 66 Acton St, WC1X 9NB; (10pm) Bree Louise, 69 Cobourg St, NW1 2HH. - Tue 17 Crouch Hill & Upper Holloway soc: (7.30) White Lion of Mortimer, 125-127 Stroud Green Rd, N4 3PX; (8.15) William Butler Yeats, 20 Fonthill Rd, N4 3HU; (9pm) North Nineteen, 194-196 Sussex Way, N19 4HZ; (9.45) Landseer, 37 Landseer Rd, N19 4JU; (10.30) Edward Lear, 471 Holloway Rd, N7 6LE. - Tue 24 (8pm) Mtg. Snooty Fox, 75 Grosvenor Ave, N5 2NN. - Tue 31 Essex Road soc: (7.30) North by Northwest, 188-190 New North Rd, N1 7BJ; (8.15) Lord Clyde, 340-342 Essex Rd, N1 3PB; (9pm) Hops & Glory, 382 Essex Rd, N1 3PF; (9.45) Alma, 59 Newington Green Rd, N1 4QU; (10.30) Lady Mildmay, 92 Mildmay Park, N1 4PR.

Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643(H), rh014q5742@blueyonder.co.uk

April - Thu 21 (8pm) Branch AGM Hope (upstairs), 115 Kew Rd, Richmond TW9 2PN. CAMRA Members only (proof of membership required).

May - Thu 12 (8pm) Mtg. Bulls Head, 373 Lonsdale Rd, Barnes SW13 9PY.

Website: www.rhcamra.org.uk

SOUTH EAST LONDON

Soc sec: Andrew Sewell social@sel.camra.org.uk; Contact: Neil Pettigrew contact@sel.camra.org.uk

April - Mon 4 Mtg & soc: (7.30) Bullfinch Brewery, Units 886-7, Rosendale Rd, SE24. - Sat 9 North London crawl: (1pm) Crooked Billet, 84 Upper Clapton Rd, E5; (2.30)

Branch diaries

Clapton Hart, 231 Lower Clapton Rd, E5; (4pm) Pembury Tavern, 90 Amhurst Rd, E8; (5.30) Cock Tavern, 315 Mare St, E8; (7pm) Chesham Arms, 15 Mehetabel Rd, E9. - Wed 13 (7-9pm) Members' engagement event at Southwark Brewery. See Regional Event announcement above. - Wed 20 SE11 crawl: (7pm) Beehive, 51 Durham St; (8pm) Black Dog, 112 Vauxhall Walk; (9pm) Rose, 35 Albert Embankment SE1; (9.45) Windmill, 44 Lambeth High St, SE1; (10.30) Ship, 171 Kennington Rd, SE11. - Mon 25 (7.30) Quiz Night. Crown Tavern, 117 Burnt Ash Hill, Lee SE12.

May – Fri 6 (7pm) Bexley Beer Fest. Old Dartfordians, Bourne Rd, Bexley, DA5 I LW. - Mon 9 (7.30) Mtg & soc: Railway Telegraph, 112 Stanstead Rd, SE23. - Mon 16 SE8 crawl: (7pm) Birds Nest, 32 Deptford Church St; (8pm) Job Centre, 120 Deptford High St; (8.45) Royal George, 85 Tanners Hill; (9.30) Fat Walrus, 44 Lewisham Way, SE 14; (10.30) Wickham Arms, 69 Upper Brockley Rd, SE4. - Thu 26-Sat 28 (12-10.30) 3rd Kidbrooke Beer Fest. Charlton Park RFC, 60A Broad Walk, SE3. Website: http://sel.camra.org.uk

SOUTH WEST ESSEX

Branch Contact: Alan Barker contact@swessex.camra.org.uk, 07711 971957 (M) Evenings or Weekends only. Bookings for Minibus Trips to Graham Platt: 020 8220 0215

(H)

April – Wed 6 (8.30) Soc. Leyton Technical, 265b High Rd, Leyton E10 5QN. - Tue 12 (8.30) Soc. Chequers, 2 High Street, Barkingside IG6 2DD. - Wed 20 (8.30) Branch AGM. White Hart, Kings Walk/Argent St, Grays RM17 6HR. - Thu 28 (8.30) Soc. Upminster Tap Room, 1b Sunnyside Gdns, RM14 3DT.

May – Wed 4 (8.30) Soc. JJ Moon's, 48/52 High St, Hornchurch RM12 4UN. - Sat 14 (1pm) St Albans pub crawl (details tba on Website). - Wed 18 (8.30) Soc. Hutton Junction, 15 Rayleigh Rd, Hutton CM13 1AB. - Wed 25 (8.30) Soc. Fatling, 109 High St, Hornchurch RM11 1TX. Website: swessex.camra.org.uk

SOUTH WEST LONDON

Mike Flynn, 07751 231191, mike.flynn@camraswl.org.uk; April – Thu 14 (7.30) Open cttee mtg. Priory Arms, 83 Lansdowne Way, SW8 2PB.

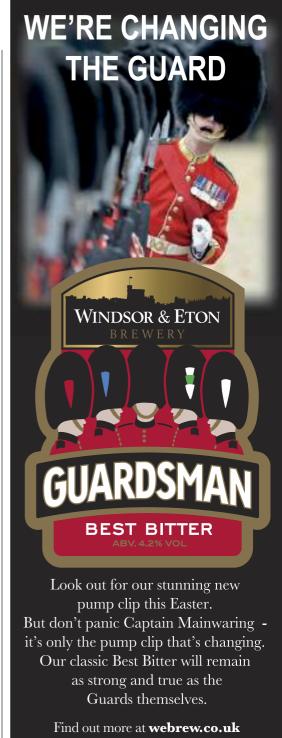
May - Thu 12 (7.30) Open cttee mtg & (8pm) AGM: Spread Eagle, 71 Wandsworth High St, SW18 2PT. -Wed 18 Mild Month soc: (7.30) Falcon, 2 St John's Hill, SW11 1RU; (9pm) Eagle Ale House, 104 Chatham Rd, SW11 6HG; (10.30 optional) Nightingale, 97 Nightingale La. SW12 8NX.

Website camraswl.org.uk/

WATFORD & DISTRICT

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

April – Wed 6 Chorleywood soc: meet (8pm) Black Horse, Dog Kennel La. - Sat 16 (8pm) Branch Pub of the Year presentation. Land of Liberty, Peace & Plenty, Long Lane, Heronsgate. - Mon 18 Bushey soc: meet (8.30) Black Boy, Windmill Rd, Bushey Heath. - Mon 25 (8pm) Mto. Oxhey



THE Draft House



BEER TODAY BEER TOMORROW

Opening April 2016
Chancery EC4
Opening May 2016
Old Street EC4

Birdcage E2 Charlotte W1 Hammersmith W6 Northcote SW11 Seething EC3 Tower Bridge SE1 Westbridge SW11

www.drafthouse.co.uk @DraftHouseUK

Branch diaries

Conservative Club, Keyser Hall, Lower Paddock Roa, Oxhey.

May – Thu 12 Croxley Green soc: meet (8.30) Croxley Green Community Club, Community Way. - Fri 27 (8pm) Mild Month soc. Land of Liberty, Peace & Plenty, Long Lane, Heronsgate. - Tue 31 (8pm) Mtg. Sportsman, Scots Hill, Croxley Green.

Website: www.watfordcamra.org.uk

WEST LONDON

Paul Charlton, 07835 927357, contact@westlondon.camra.org.uk; Soc sec: 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

April – Tue 5 (6.30/7pm) Meet the brewer (Weird Beard). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - Thu 7 W4/W6 soc: (7.30) Tabard, 2 Bath Rd, W4 1LW; (8.15) Duchess of Cambridge, 320 Goldhawk Rd, W6 0XF. - Wed 13 (7pm/7.30) Mtg. Durell Arms (back room), 704 Fulham Rd, SW6 5SB. - Thu 21 WC2 surveys: meet (7pm/7.30) Freemasons Arms, 81-82 Long Acre, WC2E 9NG. - Thu 28 W1 soc: (7.30) King & Queen, 1-2 Foley St, W1W 6DL; (8.15) Green Man, 36 Riding House St, W1W 7EP; (9pm) Duke of York, 47 Rathbone St, W1T 1NW.

May – Tue 3 (6.30/7pm) Meet the brewer (Crate). Union Tavern, 45 Woodfield Rd., W9 2BA (must book with pub). Tue 10 WC2 surveys: meet (7pm/7.30) Two Brewers, 40 Monmouth St, WC2H 9EP. – Thu 19 (7pm/7.30) Branch AGM. Defector's Weld (upstairs), 170 Uxbridge Rd, Shepherds Bush W12 8AA (bring CAMRA card). – Thu 26 SW1 soc: (7.30) Red Lion, 23 Crown Passage (off King St), SW1Y 6PP; (8.15) Golden Lion, 25 King St, SW1Y 6QY; (9pm) Chequers, 16 Duke St, SW1Y 6DB. Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

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

April – Thu 7 (8pm) North Ealing soc: Greystoke, 7 Queens Parade, W5 3HU. Wed 13 (8.30) Open cttee mtg. Questors Grapevine Bar, 12 Mattock La, Ealing W5 5BQ. -Wed 20 Uxbridge crawl: (8pm) Dolphin, 1 Rockingham Rd, UB8 2UB; (9pm) Beefeater, 3 Riverside Way, UB8 2YF; (10pm) General Elliot, St John's Rd, UB8 2UR. - Thu 28 Pinner soc: (8pm) Oddfellows, 2 Waxwell La, HA5 3EN; (9pm) Queen's Head, 31 High St, HA5 5PJ.

May – Thu 12 Pitshanger soc: (8pm) Duke Of Kent, Scotch Common W13 8DL; (9.30) Village Inn, 122-124 Pitshanger La, W5 1QP. - Wed 18 (8pm) Branch AGM Forester, 2 Leighton Rd, W13 9EP. - Mon 23 Harrow Weald Kenton Lane soc: (8pm) Seven Balls, HA3 6AW; (9pm) Duck in the Pond, HA3 6AA.

Website: http://www.westmiddx-camra.org.uk/

Electronic copy deadline for the June/July edition is Monday 9 May.

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

GLORIOUS YEAR ...HISTORIC BEERS AT AN HISTORIC BUILDING WANDSWORTH COMMON BEER FESTIVAL 6th-9th APRIL **100 REAL ALES 25 CRAFT CIDERS PLUS THE** "WALL OF CRAFT BEER" **FESTIVAL FOOD LIVE MUSIC FRIDAY & SATURDAY NIGHT ADMISSION £5** CAMRA & PRE-REGISTERED **TICKET HOLDERS £4)**

LE GOTHIQUE & GARDEN

THE ROYAL VICTORIA PATRIOTIC BUILDING, OFF JOHN ARCHER WAY, LONDON SW18 3SX 10 MINS BUS RIDE FROM CLAPHAM JUNCTION (219 OR 77), GET OFF AT THE WINDMILL OR 15 MINS WALK THROUGH WANDSWORTH COMMON FROM WANDSWORTH COMMON STATION

WEDNESDAY APRIL 6TH (PREVIEW NIGHT) 6PM-11PM THURSDAY 1PM-11PM, FRIDAY 1PM-11PM, SATURDAY 1PM -11PM

Pre-register on www.wandsworthbeerfestival.eventbrite.co.uk
In conjunction with Le Gothique Bar & Restaurant. www.legothique.co.uk. Tel: Mark 020 8870 6567

BROMLEY COMMUNITY PUB OF THE YEAR

recognise the great importance that pubs and clubs play in their local communities by introducing a Community Pub of the Year award. In September 2015 Bromley's thirteen area representatives (the people who act as a liaison between the pubs and clubs and the branch) evaluated each of the borough's pubs to come up with a shortlist of five which they thought were worthy of competing for the award. Branch members were then asked to vote accordingly. Approximately 150 members (11% of the Bromley's membership) voted and the Bricklayers Arms in Beckenham was selected as the overall winner.

Bob Keaveney, the chair of the branch said, "This award has provided us with the opportunity to involve our members in branch activities, which is something that we are always looking to do".



On 16 February John Middlemiss, the area rep for Beckenham, presented Kim Marsh, the landlady of the Bricklayers Arms with the award at an afternoon social. Well done to Kim and all of those that helped the Bricklayers Arms win this award. The pub's full address is 141-143 Masons Hill, BR2 9HW.

Andrew Wright

A POINT PROVED

number of people, not least CAMRA's Regional Pub Protection Advisor, James Watson, put a lot of effort into saving the Chesham Arms. Was it worth it? I think that this gives you the answer.

The Chesham Arms, 15 Mehetabel Road, Hackney E9 6DU, has received the accolade from CAMRA's East London & City branch that it deserves with it winning their East London Pub of the Year award and going on to become overall winner of the branch's Pub of the Year award for 2016. The other pub in the competition is the City Pub of the Year



The Save the Chesham Arms campaign group started this great story and manager Joe Gooding and his staff have continued it by creating a great pub where the beer is second to none and the atmosphere and reception is warm and old fashioned. The presentation took place on Friday 26 February in a packed pub when CAMRA Regional Director Geoff Strawbridge and a large number of ELAC and members from other branches enjoyed a sing-along with Baz and Dave on the piano providing the entertainment.

The photo, courtesy of George Ingleby, shows James Watson (also ELAC Pubs Preservation Officer), Joe Gooding, Speedy and Mary.

John Pardoe

THE PUB IN WINTER

on a recent dark wintry night members of CAMRA's Kingston & Leatherhead branch ventured to the outskirts of Surbiton to visit the Royal Oak on the Ewell Road. This was to present their Pub of the Winter Season award to the Oak in recognition of its improvement over the last year. The licensee, Kalin, who originates from Bulgaria took the pub on last year after it was given a refurbishment bringing it into more modern times in a stylish woody design. The bar now has six handpumps serving real ales plus one for cider.

Courtesy of Frankie, the general manager, we had a tour of the cellars to see their new systems for keeping the beer in good condition and at the right temperature. The pub was built in Victorian times (1870). As we soon found out those Victorians must have been somewhat shorter than some of the current members as anyone over five foot tall would be scraping their heads against the ceiling without stooping down and that also applies to Kalin as he stands a good six and a half foot tall.



Branch chairman Dave Oram with the magnificently bearded Kalin, flanked by his staff

Kalin has been in the Surbiton area for some twenty plus years now, working as a chef in some of Surbiton's other pubs, but now he is in charge of his own, so the food is of top quality as well. He has already collected one award from Enterprise, the pub's owners, for Cellar Keeper of the Year, so he was more than happy to receive another.

Clive Taylor

AWARD FOR SURBITON CLUB

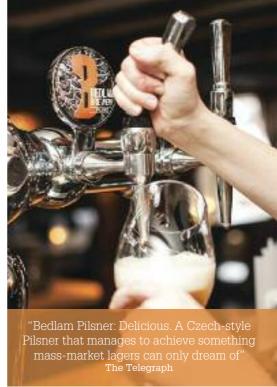
CAMRA's Kingston & Leatherhead branch recently visited the Surbiton Club in St James Road. As well as holding a branch meeting in the upstairs function room, they made a presentation to the club for being voted joint winner of



AVAILABLE ACROSS LONDON IN CASK, KEG AND BOTTLE







Tel: +44 1273 978015 Twitter: @BedlamBrewery BEDLAMBREWERY.CO.UK

CAMRA's events

the branch's Club of the Year award. The other winner is the Old Cranleighan Club at Thames Ditton.

The Surbiton Club has been in existence since 1890 in this Grade II-listed building. It was originally a club only for gentlemen but these days ladies are admitted as well. The club is open all day (11am to 11pm) for members only, of which there are over 400. New members are however always welcome to join. The bar is nicely traditional, fully carpeted and with comfortable seating all around.



There are normally three cask ales on sale: Sharp's Doom Bar, Theakston's and Young's Bitter. It hosts Surreys oldest snooker club although on this particular evening the weekly quiz night was the main event. But before the questions started, Allan Marshall, standing in for the branch chairman, made the presentation to Jon Parks representing the club. *Clive Taylor*

CRAMBLING

The third annual Bromley Cramble will be held on 16 April when the Bromley branch of CAMRA and the Bromley Ramblers will be walking between some of the rural pubs in Bromley. This year they will also be straying just over the border into Surrey to visit the White Bear in Fickleshole. You can find full details of the Cramble on the Bromley CAMRA branch website: http://bromley.camra.org.uk



The photo shows the assembled company from 2014, the first year, at the Change of Horses in Farnborough. **Bob Keaveney**

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





FROM OUR LOVE OF HOPS

Since 2004 Twickenham has been brewing well hopped beer. From Amarillo to Willamette, hops from around the world are used to create our award winning beers.











A clear winner in Cheltenham

The winner of CAMRA's National Pub of the Year is the Sandford Park Alehouse in Cheltenham.

This is a quite remarkable story and I am pleased to report that at the heart of it is someone well known in London CAMRA circles. Grant Cook, who many will remember running foreign beer bars at various London festivals, built a good reputation running several pubs in Leicester. He then sold up in the Midlands and after a break acquired a Grade II-listed former nightclub in Cheltenham. Despite the complexities of developing a listed building, Grant put up extra walls, added a Georgian-style stainwell and converted the main dance floor into a cellar. A number of London CAMRA members invested in the project and, as can be seen from the photograph, are clearly happy that they did.



Just three years later Grant has won CAMRA's most prestigious pub award. He said, "At every stage of the

competition, we've been delighted to get to the next round and, of course, we are thrilled to emerge from the last four on top. Winning the South West round seemed like the biggest achievement because there were so many pubs that we were up against."

The Good Beer Guide listed pub has ten handpumps for cask conditioned beers plus one for cider. I'm sure that visitors will also find some interesting imported beers and there is a substantial menu. One of its noted events is the annual cider and cheese festival.

The organiser of the competition, Paul Ainsworth, reported, "The Sandford Park impressed the judges on every level, but especially the quality and choice of its real ales, where the scores were among the highest ever recorded in the contest. Judges also appreciated the stylish modern decor, the knowledgeable, welcoming staff and the lively atmosphere. One judge commented, 'I might consider moving to Cheltenham!' Given the all-round excellence of the other three finalists, a win this year is a great achievement."

The award was presented in front of a full house on 25 February by Ian Packham of CAMRA's National Executive. The three other finalists were featured in our February/March edition.

The full address is 20 High Street GL50 1DZ – at the east end of High Street.

Tony Hedger

SPBW Pub of the Year

The Society for the Preservation of Beers from the Wood (SPBW) has voted the Hope in Carshalton as its London Pub of the Year for 2016.

The Hope is a mock-half-timbered former Charrington's pub which a few years ago was threatened with closure. In 2010 a consortium of locals, including a few SPBW members, bought the pub and they now own the freehold. This genuine traditional, community pub is divided into three areas (and there's a lot more room out the back). A chalk board showing the beer range is in front of you when you enter so it's worth having a quick look before you go any further. The Hope offers seven draught beers in all with Downton New Forest Ale and Windsor & Eton Guardsman as the regulars and there is nice varied selection of guest beers from all round the UK.

The bar staff are mostly bearded fellows and it's no surprise that the British Beard Club holds regular gatherings here. The community spirit is demonstrated by the numerous posters advertising local events. Another plus here is the absence of background music so the buzz of conversation creates the atmosphere.

The Hope has become a regular GBG entry and was CAMRA's local Pub of the Year in 2013. You can find it at 25 West Street, just a short walk from Carshalton station.

The award was presented on 27 January with a good crowd of SPBW members and regular customers present. They were invited to get stuck into a cask of a special dryhopped Dark Star Hophead and some Italian bottled beers, with a very tasty buffet to soak up the beer.

Roger Jacobson



GOOD OLD BOY BEST BITTER

IRE BREWERY

A multi-award winning classic bitter,
Good Old Boy is brewed with a blend of
rich Maris Otter malted barley and fruity
Bramling Cross and Northdown hops to
produce an exceptionally well-balanced
and full-flavoured beer.



ERON OUR BREWERY AND

West Berkshire Brewery & Shop, Flour Barn, Frilsham Home Farm, Yattendon, Berkshire, RG18 OXT. Opening Hours: 9am – 5pm, Monday to Saturday

CAMRA PARLIAMENTARY AWARDS

AMRA's annual Parliamentary Achievement Award recognises the role of MPs in supporting Britain's beer and pubs industry, through both parliamentary activity and work in their constituencies. The award for 2016 has been presented jointly to two MPs who thoroughly deserve the honour, Charlotte Leslie, the MP for Bristol North West and Greg Mulholland, the MP for Leeds North West.

Ms Leslie has been at the forefront of campaigning to ensure that local people can have a meaningful say before their valued local pubs are lost. The award recognised her work in and out of parliament in supporting pubs registered as Assets of Community Value and thereby helping communities to have a greater say in the future of their local.

Mr Mulholland, a legend in his own opening time, has campaigned for many years to secure a fair deal for tied pub tenants and local pubs. His role as chair of the All Party Parliamentary Save the Pub Group has been vital as has been his contribution to the Fair Deal for your Local campaign, culminating in the formation of the British Pub Confederation. You will see from the next item in this column that his efforts are bearing fruit.



Charlotte Leslie, Collin Valentine and Greg Mulholland

Presenting the awards at a reception on 9 March, CAMRA's National Chairman, Colin Valentine, commented: "Charlotte's work in the House of Commons has played a vital role in ensuring that pubs listed as Assets of Community Value in England now have full planning protection and the award is fully deserved. Let's hope that the government now see fit to extend this planning protection to all pubs in

England. Greg has been a tireless campaigner to ensure that tenants of the large pub owning companies in England and Wales have a right to a Market Rent Only option when their lease is up for renewal and the fact that it is now enshrined in law is a testament to his dogged determination over many years."

PUBCO REFORM

y happy coincidence, also on 9 March, during a debate on the Enterprise Bill (no Star Trek jokes please), Business minister Anna Soubry announced that a Pubs Code Adjudicator had been appointed. He is Paul Newby, a chartered surveyor and director of Fleurets, the specialist licenced property agents. responsibility will be to enforce the statutory pub code which will control the relationship between pubcos who own more than 500 tenanted pubs and their tenants of whom there are some 12,000 spread across six pubcos. The code is scheduled to come into effect in June and applies to England and Wales. Mr Newby has considerable appropriate experience of arbitration work which will be needed in dealing with not only individual disputes but also more general contraventions of the code, which he can investigate retrospectively. His salary is reported to be £130,000 per annum, he has a four contract and will be based in Birmingham. The appointment was not however welcomed by Greg Mulholland who wondered why a surveyor had been appointed rather than a lawver and was concerned that Mr Newby's time with Fleurets might have brought him too close to the big That said, Fleurets do specialise in on-going concerns rather than selling pubs for development. Others expressed faith in his integrity and experience.

Of course, Mr Newby can be only as effective as the code that he adjudicates upon will allow. The consultation closed in January and the outcome needs to be in place in time for the code to take effect in June. One concession has however been made public. In the same debate, Ms Soubry confirmed that the Market Rent Option would become available to tenants at a rent assessment irrespective of what the proposed new

rent level might be and not only if it was an increase as had been earlier proposed.

THE PRICE OF BEER

s always happens, this year's ABudget is presented just as we go to print. Any detailed analysis will therefore have to wait to next time. CAMRA has been in the forefront of the campaign to have the duty on beer further reduced and has asked its members to lobby their MPs accordingly. There are fears that the Chancellor may actually increase it. CAMRA's view is based on a report that it commissioned from the Centre for Economics & Business Research (Cebr) which suggests an increase would halt, by the end of the current parliament, the momentum gained from three years of tax cuts and further increases would cause a return to the all-time low in beer sales by 2020. The government's current commitment is to raise beer duty in line with inflation. Instead of an increase, CAMRA is recommending a 1p reduction in tax and a subsequent freeze over the rest of the parliament. This, the report maintains, would trigger the creation of an additional 13,000 jobs, bring about an increase in investment of an additional £75 million investment in the brewing industry by 2020 and save around 550 more pubs from closing.

Crucially, the beer and pub industry brings in £13 billion in tax revenue to the Exchequer each year and supports nearly 900,000 jobs. The report also highlights that the UK pays nearly 40% of all beer duty collected in the EU, yet provides just less than an eighth of the consumption.

CAMRA's chief executive Tim Page, said, "This independent research from Cebr shows that any cut in beer duty is beneficial to both the entire pub and brewing industry and to the wider economy. Without the last three cuts, beer prices would be higher and there would be fewer pubs. A fourth cut would keep the price of a pint down and keep pubs open. If the Chancellor goes ahead and increases beer duty, the danger is that we could be placing all the benefits that have been achieved over the last three years at risk. In some cases that could mean jeopardising the existence of some breweries and pubs and the jobs of the



Men ordering from our new Menu

The London home of Oakham ales
Serving Pan Asian cuisine





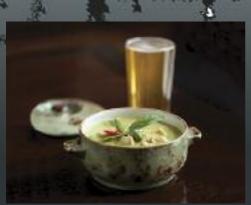




To celebrate the launch of our new menu we are offering you the opportunity to enjoy a pint of cask ale for £3 or a glass of house wine for £4 on production of the voucher above.

5-7PM HAPPY HOUR OAKHAM ALES ESAPINT

CASK ALES ONLY





48 Kennington Park Road | London SE11 4RS | T: 0207 5825599 | www.oakalondon.com Oaka at The Mansion House is just across the road from Kennington underground Station





News round-up (general)

large number of people that work for them. Crucially, it is the customer who could suffer with increased prices, a reduced choice of beers and a reduced choice of pubs to visit."

In the meantime beer prices are rising so any new reduction will barely bring us back to where we were. Alcohol price increases of 1.3% were a main contributor to the overall 0.3% rise in inflation in January. I reported on the big brewers increasing their prices last issue and this has in turn led to Enterprise Inns and Marston's increasing their prices while Star Pubs and Bars said that it would pass on increases on any affected products.

There is a groundswell of opinion forming against these increases and the heads of eight small and medium sized pub companies wrote an open letter to Chancellor George Osborne to say that control of these costs was more important to them than a duty reduction. They also described the British Beer and Pub Association's beer reduction campaign 'disingenuous' and 'morally flawed' because they claim that the big brewers do not pass duty reductions down the price chain. The letter says, "As operators of bars and pubs, we are proud of the role we play within our communities but feel that we now need to have our voice heard. Whilst we appreciate the duty cuts, sadly they are not the panacea that the BBPA makes them out to be if they are not being passed down to the retailer and consequently the customer. The BBPA are lobbying hard on behalf of brewer members but the decrease they seek is not effectively passed down to those that make the investment and employ the people. Worse still, they are not saving a single pub with their actions and none of the duty cuts are making their way into the voters' pockets. Consequently, whilst we fully support cuts in duty we do not support the campaign under . circumstances.

It should be remembered that duty forms a relatively small part of the cost of a pint over the bar and it is the pub operators who will have to absorb the effects of the introduction of the national living wage in April, not the brewers.

Happily some brewers recognise the

problems that the trade faces. In a move intended to support the pub industry, with the exception of duty increases, Adnams are holding their beer prices for the UK on-trade at the current rate for the remainder of 2016. Charles Wells on the other hand are increasing their prices by 2% and have been threatened with de-listing by some pub chain customers.

INVESTMENT RESTRICTION

Significant changes to the rules governing venture capital introduced in the Finance Act 2015 came into effect at the end of last year. Venture capital trusts and enterprise investment schemes can no longer buy out failing businesses or support management buy-outs. They can only invest in new companies that have been in existence for a relatively short time. Analysts believe that this could seriously affect the pub trade in particular where such events are quite common.

LAW AND ORDER

espite serious opposition, Camden Council have introduced a Late Levv prompting Wetherspoon, as reported elsewhere, to close their pubs in the borough at midnight rather than pay the £4,400 per annum required for each pub to Tower Hamlets have open later. started the consultation process on their possible introduction of an LNL. Meanwhile, just in time for the announcement of CAMRA's National Pub of the Year, Cheltenham Council have abandoned their LNL because it did not bring in the expected income. It will be replaced by a voluntary Business Improvement District scheme in 2017.

London Mayoral candidate Zac Goldsmith is proposing that the police set up specialist 'booze squads' of 30 officers to tackle 'alcohol-fuelled disorder' in suburban town centres. They would be funded by a version of the Late Night Levy. Kingston would be among the areas where the scheme would be trialled.

DON'T STOP THE MUSIC

f you look through our Pub Campaigning pages in this and previous editions, you will see a theme emerging of the loss of music venues. Helping to turn this around is the Music Day campaign which consists of free and public music events of all sizes and kinds. It began in France 35 years ago and is now active in over 100 countries. Its UK arm, run by volunteers, is holding a series of events on Tuesday 21 June and of particular interest is their Ask Your Local campaign in which people seek to involve their local pub in the Music Day celebrations. For details please see their advert on page 28 of this edition or take look at their website: https://musicday.org.uk/.

FESTIVAL FAILURE

s some of us know, running beer festivals is not as easy as you might think. An OktoberFest event held at Tobacco Dock in Wapping last October was cancelled 20 minute before it was due to open for its second session. According to the Evening Standard quoting from documents filed at Companies House, £900,000 was taken in advance ticket sales of which all but £135,000 was spent on staff, security and supplies. This however proved insufficient to allow the event to continue and the organisers, OktoberFest London, went into administration. There is no suggestion of any foul play and indeed, it might have been the event's potential success that brought it down.

Interestingly, the agency through which customers purchased their tickets says that it cannot release customer details because of the Data Protection Act so the administrators cannot make automatic refunds for the tickets which cost between £10 and £60. Instead, customers have to apply to join the list of creditors via the event's website.

NOT SO GOOD...

In last edition's editorial I rather lazily included Guinness in with foreign owned breweries. Many thanks to Nigel Fitch who has pointed out to me that Guinness was incorporated as a limited company in London in 1886, and at the partition of Ireland its registered offices remained in London. Although its major asset was in Dublin, its largest market remained in Great Britain.





The Bree Louise

69 Cobourg Street NW1 2HH

CAMRA North London Pub of the Year 2016

18 ales, 5 Key Keg ales and 10 ciders every day CAMRA members – 50p off a pint Perfect Pint App updated daily





info@thebreelouise.com

News round-up (general)

DON'T GO TO ICELAND

That is unless you have very odd tastes. To celebrate the pagan festival of Thorrablot in February, the Stedji Brewery produced a beer which was flavoured with minced whale testicles (no, I didn't either) that had been smoked in sheep dung. Brewers of London, please don't take this as a challenge.

PARLIAMENTARY COVER UP

Our politicians are a sensitive lot. The Strangers' bar in the Houses of Parliament serves guest beers normally nominated by MPs local to the brewery. Recently it was the turn of Cerne Abbas Brewery Ale. Alas, the pumpclip features the Cerne Abbas chalk giant which is, to quote Parliamentary Beer Group chairman, Andrew Griffiths MP, 'particularly well-endowed'. To save the blushes of the honourable members (to coin a phrase),

a photocopy of a fig leaf was Blu-tacked in the strategic place.

CORRECTIONS

pologies but two errors slipped through our normally stringent proof-reading operation last edition. On page 28 the first sentence should have read: 'Regular readers of London Drinker magazine will be well aware that the overriding concern amongst CAMRA Branches...' while on page 48 in the last line, HD2 should be HS2. Come on, be fair; it is the next key along.

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

London, Capital of Brewing

We now have some 80 breweries in Greater London.

They are listed on the London CAMRA website: www.london.camra.org.uk

Look for London beers in London pubs. We hope you will enjoy them,

and please tell everyone about them.



The Roebuck

72 Hampton Rd, Hampton Hill, TW12 1.JN. Tel: (020) 8255 8133

Terry Himpfen and the girls welcome you to his distinctive community pub with a veritable treasure trove of memorabilia on show.

The small award winning walled garden has a summer house and a new gazebo for smokers. Four Bed s Breakfast rooms also available, all En-Suite with TV. Pub open 11am to 11pm (11:30 Fri s Sat) Noon to 4pm. 7pm to 10:30pm Sun. Buses R68 and 285 stop close by.

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







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 5pm-11pm \$2.50, CAMRA members £1.50
Friday 6 May 11am-5pm £2.50, CAMRA members £1.50
Saturday 7th May 11am-11pm £2.50, CAMRA members £1.50
(Wite alock leafs)

Concessions for under 25s – To be confirmed All rights of admission reserved







CAMRA's Champion Winter Beer of Britain

CAMRA's National Winter Ales Festival was held 17 to 19 February at the Roundhouse in Derby. The highlight of the event was the judging for CAMRA's Champion Winter Beer of Britain. The winner this year was Chocolate Marble stout (5.5% ABV) from Manchester's Marble Brewery.

The final judging panel, the culmination of over a year of activity by local tasting panels and blind tastings in regional heats, was chaired by London's own Christine Cryne who said, "The Chocolate Marble had a lovely chocolaty aroma, with flavour of marmalade, mocha and raisins. The chocolate notes perfectly underlaid the mocha character and made a second drink a must".

The Silver award went to old favourite Elland's 1872 Porter (6.5% ABV) while Plain Ales Inncognito Stout (4.8% ABV) took the Bronze award. You can find a full list of the category winners on the CAMRA website. Alas, there were no London beers featured. The category winners will all go

forward to the main Champion Beer of Britain competition to be held at the Great British Beer Festival at Olympia in August.

This was the event's third and last year at Derby. The 2017 festival will be held in the historic 16th Century Blackfriars Hall in Norwich and will stay there in 2018 and 2019. This is the same venue as is used for the Norwich Beer and Cider festival. Gillian Hough, who has organised the Derby event for all three years there, said, "The National Winter Ales Festival has been an honour for Derby to host and we wish Norwich well with the unique roller coaster which comes with organising a National Festival." Well done to Gillian and her team for a successful stint. This year's event offered more than 470 beers so it has set quite a standard for Norwich to follow.

The dates for the NWAF 2017 are 21 to 24 February. **Tony Hedger**

Fair prices for half pints

In a new campaign about an old problem, CAMRA is asking licensees to charge fairly for half pints. This is not a question of the odd penny. A recent survey by CAMRA branches uncovered 59 cases where the difference was totally disproportionate. In the most extreme case, where a pint cost £4.25 – bad enough in itself – a half cost £2.95 or 70% of the exact split. Over half of those identified were overcharging by between 6p and 20p.

CAMRA's Chief Campaigns Officer, Jonathan Mail said, "This feedback from our branches shows how confusing it can be for drinkers. If you buy a half pint in a pub you might be expecting to pay a price broadly in line with the proportional cost of a pint, but in fact you might end up paying 50p more per half pint than you expect. The lack of clear information and pricing for consumers adds to this confusion and we'd urge licensees to be clear and transparent about their pricing to help consumer make an informed decision. CAMRA recognises that there may be a need for pubs to round up to the nearest five pence. However, the wide difference in premium added suggests that some pubs are unfairly penalizing customers trying to drink responsibly by choosing half-pint measures and in some cases obscuring this mark up by not clearly displaying prices."

CAMRA's initiative was, as you might expect, not well received in some quarters of the 'hospitality' industry, 'ludicrous' being one of the nicer comments. There is a case for a difference. As licensees told the Morning Advertiser,

'a smaller measure doesn't suddenly halve the costs' and 'whilst the liquid in the glass costs the same, the overheads do not. They cost the same as serving a pint or a spirit. Wages, licence fees and even simple things like the toilet use and cleaning costs are per head, not per quantity of drink consumed.' Charging half the price of a pint for a half has always been custom and practice in British pubs but times change and given the financial pressures on the trade, perhaps we should not get too excited about any reasonable difference.

To my mind, the key point here is transparency. Some 60% of the pubs in the survey did not display a price list. This used to be a clear legal requirement and while there is a view that consumer legislation can be interpreted as requiring it, the current licensing laws do not. The point that Jonathan Mail is so right to focus upon is that the customer should know what he or she is going to be charged before he or she places their order. It is perfectly possible to put the price of a beer on a handpump; Wetherspoon's do it so why can't others? Alternatively a chalk board is not that complicated an item of technology. Very few of us would simply refuse to pay for a beer that has already been poured but having to pay what we think is over the odds is not a good experience and is unlikely to encourage a return to the pub in question. Hospitality or hostility? The ball is in the trade's court on this one.

Tony Hedger

ADVERTISE IN THE NEXT LONDON DRINKER

Our advertising rates are as follows: Whole page £325 (colour), £260 (mono); Half page £195 (colour), £145 (mono); Quarter page £105 (colour), £80 (mono). Phone John Galpin now on 020 3287 2966, Mobile 07508 036835 Email johngalpinmedia@gmail.com or Twitter@LDads

THE FINAL COPY DATE FOR ADVERTISING IN OUR NEXT ISSUE (JUNE/JULY) IS 9 MAY

Kingston & Leatherhead CAMRA



Thursday 12th to Saturday 14th May 2016

Celebrating the 100th anniversary of the first electric trains to Kingston

Kingston Workmen's Club and Institute

Old London Road, Kingston KT2 6ND – Behind the 'falling down' telephone boxes Four minutes walk from Kingston rail and bus stations

60+ real ales, many local

- 12 ciders & perries
- Hot and cold food

Ample lounge seating

 Two outdoor areas with tables and seating

Thursday: 5.00pm-11.00pm, entry £3

Friday: 11.00am-11.00pm, entry £2 to 4.00pm then £3

Saturday: 11.00am-9.00pm, entry free

£1 discount for card carrying CAMRA members

Plus £3 (refundable) Commemorative Pint Glass with 1/3 and 1/2 pint lines

Cider redefined

At CAMRA's Members' Weekend – commonly referred to as the AGM – last year, the following motion was approved:

"This Conference recognises and accepts that there is clear and unequivocal evidence, as documented in Vinetum Brittanicum, a treatise on cider', that the addition of various fruits, herbs, spices, etc., to cider has been a tradition dating back as far as 1676. It therefore instructs the National Executive to amend the part of the definition of real Cider and Perries which states that "no added flavourings to be used" to include the phrase "except pure fruits, vegetables, honey, hops, herbs and spices, yet no concentrates, cordials or essences".

Consequently CAMRA has amended its definition for 'real' or traditional cider and perry to the following:

'CAMRA defines real cider (or perry) as cider (or perry) that is produced in the traditional way and is dispensed by a system that does not apply any gas or gas mixture to the cider (or perry). It is not pasteurised or microfiltered during production and no colourings or flavourings, except pure fruits, vegetables, honey, hops, herbs and spices, yet no concentrates, cordials, or essences, are added.'

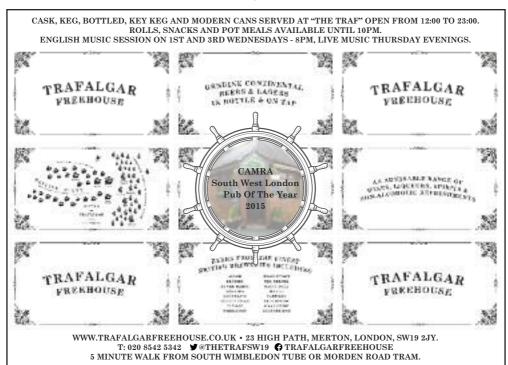
CAMRA does not seek to tell cider producers their job. After all, just as with beer, if their product sells then it is successful in their terms and CAMRA's view is hardly relevant. The aim of this definition is entirely about the guarantee of quality and informed choice. Cider and perry available at CAMRA-run beer festivals can be trusted to be of a certain standard and as well as reassuring customers we hope that in turn we are encouraging those small producers, often working in difficult circumstances, who are dedicated to maintaining traditional methods.

It goes without saying that anything produced from reconstituted concentrate will be of poorer quality. Again as with beer, pasteurisation will have a detrimental effect, as will microfiltration because, in removing all of the yeast, it 'kills' the product. No artificial colourings are permitted and only the natural flavourings mentioned in the definition are acceptable.

The addition of sugar is acceptable but only where the sugars naturally present in the fruit are inadequate to bring about fermentation. This recognises that there are some years when sugar levels are naturally low. Sweeteners may be added to cider or perry once it is fully fermented so as to adjust the taste to sweet or medium. Water may also be added to reduce the alcohol content but the minimum level of juice in the product should not fall below 90%.

Finally, again as with beer, draught cider and perry should not be served using artificial carbonation.

Tony Hedger



FRESHELD

SPECIALIST FOOD & WINE MERCHANT market

Over 5000 products carefully chosen for their quality, provenance and value with particular focus on Belgian, German, US and Craft Breweries

- Organic produce sourced directly from New Covent Garden Market
- Fresh bread baked on-site daily
- Organic butcher to follow shortly

Opening times: 8am – 9.30pm every day 10% discount with CAMRA card

Visit our sister site, The Wine Cellar 9-10 Station Parade. Sanderstead Road, South Croydon CR2 OPH

86-88 CHURCH STREET, CROYDON CRO 1RB

(Behind Church Street tram stop) t: 020 8681 7208

w: freshfieldsmarket.co.uk





FRESHFIELDS market

CRAFT'

BEER FESTIVALS Don't miss our next festival

PURLEY

3rd - 4th June 2016 **Christ Church, Brighton Road**

> **Tickets on sale here** craftybeerfests.co.uk

HAVE A PINT ON US

Just fill in the boxes below and bring it with you

Name

Postcode

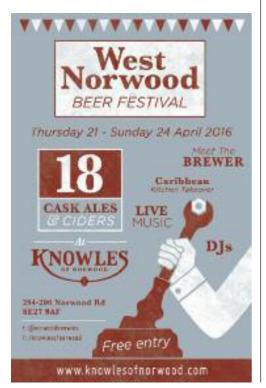
Fmail

News round-up (health and welfare)

No-one disputes that alcohol abuse is a problem but excessive drinking tends not to be a social activity. In contrast, a report commissioned by CAMRA from Professor Robin Dunbar of Oxford University proposes that going to the pub is good for your wellbeing because:

- People who have a 'local' and those patronising community-type pubs have more close friends on whom they can call for support and are happier and more trusting of others than those who do not have a local. They also feel more engaged with their wider community.
- Those who were casual visitors to the pub and those in larger pubs tended to consume significantly more alcohol than those drinking in their 'local' or smaller community pubs
- A pub is more likely to be seen as someone's 'local' if it is close to where they live or work.
- People in city centre bars may be in larger social groups than those in more community-oriented pubs but they are less engaged with those with whom they are associating and have significantly shorter conversations.
- A limited alcohol intake improves wellbeing and some (though not all) social skills, just as it has been shown to improve other cognitive abilities and health although these abilities decline as alcohol intake increases beyond a moderate level

In short, those who have a 'local' pub have a stronger



social network and the more people you know and the more often you see them, the better you feel and the healthier you are. Professor Dunbar comments, "Friendship and community are probably the two most important factors influencing our health and wellbeing. Making and maintaining friendships, however, is something that has to be done face-to-face: the digital world is simply no substitute. Given the increasing tendency for our social life to be online rather than face-to-face, having relaxed accessible venues where people can meet old friends and make new ones becomes ever more necessary."

Tim Page, CAMRA's Chief Executive, added, "Whilst we are delighted that such robust research highlights some of the many benefits of visiting a pub, I hardly expect the findings will be a great surprise to CAMRA members! Pubs offer a social environment to enjoy a drink with friends in a responsible, supervised community setting. Nothing is more significant for individuals, the social groupings to which they belong and the country as a whole as our personal and collective wellbeing. The role of community pubs in ensuring that wellbeing cannot be overstated. For that reason, we all need to do what we can to ensure that everyone has a 'local' near to where they live or work."

The Local Government Association has similarly urged local authorities to recognise loneliness, particularly among older people, as a major public health concern. Their findings were that loneliness can be more damaging than smoking 15 cigarettes a day and that lonely people have a 64% increased chance of developing clinical dementia. Professor Keith Willet, the director for acute care with NHS England said, "The consequences are an increasing, unremitting demand on healthcare which will ultimately cripple the NHS". No-one suggests that pubs can provide an alternative for the closure of day centres because not everyone affected will feel comfortable in them and in rural areas, there simply may no longer be a pub available. That said, pubs need to be looked at in the round and not just as retailers of alcohol lumped in with supermarkets.

LIES, DAMNED LIES AND. . .

professors Peter Diggle and Sir David Spiegelhalter of the Royal Statistical Society have taken health secretary Jeremy Hunt to task over the revised alcohol limits. According to the Metro, they say that the advice 'failed to properly reflect the statistical evidence' given to the Expert Guideline Group and that 14 units of alcohol per week represented a 'low risk' and warnings of the risk of cancer were outweighed by the benefits for low-level drinkers such as a reduction to the risk of strokes and heart disease. Perhaps more importantly, people's scepticism over the alcohol guidelines could lead them to ignoring warnings about 'arguably much greater health risks' such as poor diet and obesity.

I have a feeling that we are going to continue to be bombarded with conflicting information on this matter. Let us hope that we are able to distinguish between research which is intended to prove a view already held and that which is genuine information from which the 'experts' will permit us to draw our own conclusions.

Tony Hedger







Tottenham: the second real ale revival crawl

opefully now becoming an annual event, the crawl will take place on Saturday 4 June and this year will feature three breweries.

As little as five years ago, real ale had almost disappeared in my part of London. Indeed, the local council seemed determined to eliminate pubs entirely. Thanks to the efforts of a few individuals, notably Andy Moffat of Redemption Brewing and a large number of community shareholders and volunteers, we now have a thriving brewing guarter and North London's first community-owned pub.

We are meeting at the Beehive, Stoneleigh Road (N17 9BQ) at 1pm. This is almost opposite the bus stops from Seven Sisters station (149, 243, 259, 279, and 476 to Bruce Grove) and Bruce Grove station (Overground). On the High Road, you might want to visit the Elbow Room (a shop conversion, formerly a Wetherspoon's) and the Ship (keg, but a fine building). The Beehive is a former North London branch Pub of the Season, with seven rotating real ales, many from London, real cider and craft beers. There is food from 1pm.

At 2pm, we'll set off on the crawl. Cross the public car park and turn left on to Chestnut Road. At the far end is the Volunteer (N17 9EU). We can stop here for a quick Bombardier. Then we'll carry on straight across the bus station and past Tottenham Hale station on to Ferry Lane. Once across the railway bridge, take a walk through or round our local version of Manhattan, the Hale Village development (no pubs, just a Tesco Local) to Mill Mead Road. The Lockwood Industrial Estate (N17 9QP) is just on the left.

The next stop is a brewery open day. Beavertown moved to Tottenham in 2014. It started as a four barrel pub brewery, but now brews 40 barrels most days and occupies three double width industrial units. It is an American-style craft

mu/icda Be part of the world's biggest celebration of music! Tues **21 JUNE** 2016 **GET YOUR LOCAL INVOLVED by organising** or performing at a #MusicDay2016 event! There will be free music events and concerts across the UK on 21 June and we need more people to get involved and help this grassroots movement grow. We have a map of all events and listings on our main website which will show the details and location of

your event when you sign up.

Send an email to INFO@MUSICDAY.ORG.UK to discuss how we can help to make your event happen.

www.musicday.org.uk





🎁 😼 MUSICDAYUK

brewery, albeit British owned, with strong ties to similar operations world-wide. Most of the beer is kegged or canned, with a very large proportion being exported. On Saturdays, they open the premises from 2 to 8pm with bars and street food, music and games. We'll aim to be there about 3pm.

I'll pause here to talk about the pub scene in Tottenham. There is a big North/South divide. There are now at least six real ale pubs in North Tottenham (N17) but none in South Tottenham (N15), which was once home to four branches of Wetherspoon's. A few pubs have tried (and failed) to sell decent beer. Can anyone explain why?

Once we have guenched our thirsts, we face a 30 minute walk. Cross Mill Mead Road and take the footpath past the allotments and towards the Lee Navigation. The main path along the canal is to the left. Across the water you can see working boats including Thames sailing barges. The path takes us through the Tottenham Marshes to the Stonebridge Locks, where we take another left turn. This path takes us under the main road and past the Victoria Line depot to the level crossing at Northumberland Park station. Continue down Park Lane to the main road, Willoughby Lane: turn right and then third left into Willoughby Park Road, which becomes West Road. Our target is the first industrial estate on the left (N17 0XL).

One Mile End have their brewery in Unit 2. This is a brewpub in Whitechapel that needed more production capacity, so they took over the former Redemption premises and ten barrel kit at the beginning of this year. Simon is expecting us about 4.30pm. They are open to the public on Saturday afternoons.

Once we have finished there, we'll cross the estate to Unit 16, the new premises of Redemption Brewing. Andy has a brand new 30 barrel kit and a tasting room overlooking the brewery. They too are opening at the weekend for people to try the beer. We'll aim to be there about 5.30pm.

Then we face another 30 minute walk, with no decent pubs en route. Turn right on West Road and right again through the council estate. Cross Northumberland Park into Northumberland Grove, then right again into Park Lane. We pass the south end of the Spurs ground before crossing the High Road into Church Road. The Antwerp Arms is at the far end (No. 168, N17 8AS). This is North London's first community-owned pub. It was threatened with redevelopment as housing in 2013, but the efforts of local people to oppose conversion and raise money (from 330 shareholders amongst other sources) allowed the Association to buy the freehold in 2015. The pub was purpose-built about 1820, and extended in the 1860s. Redemption beers are featured with the occasional guest. Street food is available in the evenings. We should be there about 7pm.

The Antwerp faces Bruce Castle Park and is almost surrounded by the greenery of the Tottenham Cemetery. All Souls, Tottenham is close by. It was the original parish church (the tower is said to be 12th century). Tottenham Hotspur Football Club was founded in the Church Hall. If anyone fancies a further expedition, walk down Church Lane past these buildings to the Elmhurst on Lordship Lane - an Art Deco pub (1909, pretty original interior) - for a glass of Courage Directors and probably some live music.

Walking time, including getting back to buses on the Tottenham High Road, will be about 90 minutes in total.

Ian McLaren

Third Bromley Real Ale Bar CAMRA Cider Festival 21ST MAY, Food 2016 11am - 11pm Venue: HG Wells Centre. Over 20 Real St Marks Rd, Bromley, Ciders & Perrys Kent BR2 9HG

MARVELLOUS MAY CIDER & PERRY FESTIVAL





Entry: £1 CAMRA Members £2 Non-members

For more info: www.bromley.camra.org.uk



www.facebook.com /bromleycamra



Follow us on Twitter
@CAMRAbromley

Beards and engagement at the Brussels Beer Project

All breweries that want to survive in the competitive beer market are looking at ways to get themselves to stand out from the crowd. Five young men in Brussels have hit on something a little different. They ask their customers to come up with ideas on what to brew but this isn't the amateur brewer's approach, rather an avenue for the creative mind.

The way the Brussels Beer Project works is simple. You visit their website, www.mybeerproject.be, think of a name for a beer and add a punchline or description that sums up what the beer is about, maybe adding a piece of music to illustrate the mood of the beer. You then choose the colours of the label and you've done, all in two minutes! Your beer is then open to people to vote on and the idea with the most votes is then translated into a beer recipe by the brewery team.



The brewery team



Five ales always being served Adnam's Pleisure Principle, Sambrook's Wandle, Timothy Taylor Landlord Plus a porter, stout or mild and a premium bitter

Curious Brew bottles: An IPA, a lager and a cider – one for £2.50, two for £4.50 and four for £8.00

MIX AND MATCH!

Open Monday-Friday from Midday-11pm

By using this engagement with customers, the brewery is hoping to bring in a new crowd of younger drinkers and to open them up to all the various flavours that a beer can generate. They are aiming for around 20 new beers and they are certainly being creative when they think of the possible beer styles. One of the latest beers was Tonka Bean Stout, a Brazilian style beer and their beer store showed that there are very few styles beyond their capability, with 22 different hops and 15 different malts!



The beer!

The five men behind the brewery are an interesting mix. There are two brewers and the other three have a marketing and business background including one from a market research company. Their creativity comes through in other ways besides the choice of beer production. They have made full use of one of the brewers' specialist yeast knowledge. Readers may know that beer was originally produced by soaking bread and then letting it ferment. The Brussels Beer Project have a slightly different take on this. They collect unsold bread from three supermarkets, dry it and use it as the yeast in their Baby Lone Beer. In just three months, they have got through six tonnes of bread! With 50 supermarkets in Brussels they have a feeling that they won't run out of yeast for a while even if the beer continues its popularity.

As you might expect, the new brewery is sparkling and pristine. It has a ten hectolitre brew length plant backed by seven fermenters of varying sizes. They brew twice a week, sometimes more often so they have a lot of beer to sell. Consequently, like many London brewers, they have set up their own tasting room, open Thursday to Saturday. Their target is to get 20,000 visitors through their doors the first year. Being only the second brewery in Brussels and seeing how well Cantillon is doing with their visitors, this is no pipe dream. Located close to the Quai du Hainaut (North West Brussels), the brewery is easy to get to, so there is little excuse not to check them out. Enjoy – even if, like me, you don't have a beard!

Christine Cryne

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





THU 26 - SAT 28 MAY

12PM - 10.30PM

50 REAL ALES,

20+ CIDERS & PERRIES

HOT AND COLD FOOD AVAILABLE
ADMISSION £2, £1 CAMRA MEMBERS
CHARLTON PARK RFC, 60A BROAD WALK, KIDBROOKE SE3 8NB

y @SELCAMRAFEST #KBCFEST WWW.SEL.CAMRA.ORG.UK

Norwich City of Ale

The 6th annual grand celebration of beer in Norwich will be held this year from 26 May to 5 June. More than 40 pubs are taking part, many of them historic beauties and all of them offering ales from local breweries and running their own events and promotions. The beer will be coming from some 40 breweries from Norfolk and the surrounding area. Norfolk is no longer the beer desert that Watney's once made it. Norwich is in itself a splendid city with much in the way of historic architecture, including a castle and a cathedral plus a traditional market.

The City of Ale holds almost everything a party, possibly from a CAMRA branch, could want from an outing although to do it justice you really need to stay over for a night or two. Contact the organisers for more information: www.cityofale.org.uk Facebook: Norwich City of Ale Twitter @CityOfAle

As from 2017 Norwich will also be hosting CAMRA's National Winter Ales Festival; see page 22.

CAMRA CLUB OF THE YEAR COMPETITION

Of the four clubs highlighted in the last issue, the winner, the Albatross at Bexhill on Sea, received its award on Thursday 24 March. The Orpington Liberal Club will shortly be receiving its second Finalist certificate.







= 7 = SEASONS *

BEER

400+ Beer, Cider, Perry, Mead

Local, Britain, Ireland, Australia, New Zealand, USA, Europe

Organic, Gluten Free, Cider & Perry Refill, Tastings









Seven Seasons, 195 Hoxton Street, London N1 6RA Opening Hours: Sun-Thu 12:30-20:00, Fri & Sat 11:00-20:00

The Ant and Bee crawl

On Saturday 13 February the London Pubs Group held the 'Ant & Bee' crawl of Tottenham and Stoke Newington

The Antwerp Arms (The Ant part of the crawl) was our first destination. Just pipped to the starting line by the event organiser herself (Jane), other crawlers and I soon colonised the bar and were quickly taking in the rather cosy atmosphere of the interior, as well as the rather tasty beer on offer. The early comers were fortunate to hear a brief but informative description of the pub's history and notable features by Ian McLaren who is one of the members of the co-operative who own the pub. However, apparently the name of the pub itself remains an unsolved mystery. I'm quessing it had nothing to do with ants then.

Crossing the Grove with its squirrels and budding crocuses, a party of extra keen crawlers visited an additional pub, the Elmhurst Tavern. Although it had something of a youth club feel to it (that could change however) and no real ale on the pump, the pub did come with a very friendly welcome and some interesting internal and external features for the architectural historian. It's one to keep an eye on (the pub that is).

Meanwhile, the main body of the crawl had formed a bee line to the next pub in Tottenham – the Beehive. Fortunately, the local football team (not Watford) weren't playing that day, so that made getting to the bars a lot easier for everyone. The beer range was good and this was the official lunch stop of the crawl. While the majority of others chose to tuck into to some nosh, I took a look round the pub, feasting on the informative itinerary notes of gratuity.

Brownley CAMRA Borough of Beer

IN Beckenham Beer Festival

21st - 23rd July 2016
Beckenham Rugby Club
Balmoral Avenue BR3 3RD

3pm - 10.30pm Thursday

11am—10.30pm Friday and Saturday

Admission includes your £3 refundable glass
deposit and programme
£3 for CAMRA members — £6 for non-members
Free admission on the 2nd and 3rd visit

follow us

Figure Particular Particular Courses

Later, while another crawler and I were trying to figure out who T E W Odberry was, most others stepped inside the Woodberry Tavern, although actually its external features seemed to be of more interest. The drinking part of this pub was a slight disappointment, having to settle for a bottle of Duvel in a half pint Stella glass before at last getting a pint glass for the beer to settle in. As some might remember, and in spite of the warning from Jane, I still managed to end up with a few gulps of amber nectar on the carpeted floor. Sorry Mr Odberry.

Having come so far, and in want of more (hand pulled) real ale, we thought we'd take a proverbial butcher's at the next listed pub. You guessed it; the Jolly Butchers in Stoke Newington was next up. It was a busy pub, as one would expect for such a good beer range, and for me it was the best beer of the day. However, I wasn't making any notes of the crawl and only remember it to be a tasty and satisfying stout.



The interior of the Jolly Butchers

It was only later at the Rose and Crown in Stoke Newington that I thought of doing this review. And my notes do remind me of the delightful panel windows and matching vitrolite ceiling. The beer was good and there were plenty of comfortable seats to rest or sleep in too.

The Army and Navy was the final pub on the list. Although my memory of this place is a bit sketchy, I do at least remember it also having the same vitrolite ceiling effect as the previous bar. It was small and cosy, and a great place to finish the day. So all in all, it was a good crawl. Cheers! **Edgar Jephcote**

The print run of London Drinker
is currently 26,500 and it is
distributed to some 1,200 pubs and
clubs in and around Greater London
by CAMRA volunteers

2014 & 2009 CAMRA award winning 'East London & City Pub of the Year'







'A group of 5 of us tried this place on a whim as it just round the corner from the hotel we were staying at for work. And what a find it was! The kitchen was closing at 9pm and we only had 5 minutes, the staff were very friendly and accommodating. The pub itself is very nice, cool enough to take someone you worry about impressing! The beer was really well kept and a good range of choices. Nice menu with plenty of choice - I had the custom made burger... which was one of the best burgers I've had for a while.' Simon M, Aylsham

d /d /d /d /d /d /d

Function Rooms | Private and Fine Dining | Oktoberfest | Christmas Parties

19a Leman Street, Whitechapel, London, E1 8EN info@thedispensarylondon.co.uk | www.thedispensarylondon.co.uk

Monday to Friday | Pub: 11.30am-11.00pm | Dining: 12.00pm-9.00pm

Contact GH Cityprint now to find out how we can help with design and printing requirements for your Pub, Bar or Restaurant.

Menus, Beer Mats, Posters, Banners, Business Cards, Stationery and Promotional Items are some examples of how we can help your business.

Discount for CAMRA Members . . . ask for Tony!



GH CITYPRINT, 58-60 Middlesex Street, London E1 7EZ • T: 020 7247 0317 e: sales@ghcityprint.co.uk • w: www.ghcityprint.co.uk • f: /GHCityprint • t: @GHCityprint



The Barley Mow is a family-friendly traditional every day until 10pm. We offer a constantly class well as an extensive gin range and large be welcoming staff and atmosphere, free Wi-Fi, as sporting events, it's the ideal setting for all occupantly of 100 peop

104 Horseferry Road, Westminster manager@barleymowhorseferryrd.co.uk **f**



d British food, serving classic British pub food hanging range of traditional London cask ales, ottled craft beer selection. With a warm and ad SKY & BT Sports always showing all the big casions. Function room with a private bar and ble available for hire.

London, SW1P 2EE 020 7222 2330 barleymowhorseferry **t**@the_barley_mow

London brewery news

BEXLEY BREWERY

year or so of innovation from Cliff Murphy and business brain wife Jane means the brewery now has a sizable portfolio of produce, a growing catchment area and a firmer relationship with local pubs. You can now try their beers at the brewery bar (generally two or three tapped in rotation) on Fridays from 11am to 3pm and on alternate Saturdays during the same hours. If you show a CAMRA card you will receive a 10% discount.

Roland Amos

FULLER'S

On 16 February Fuller's opened their latest riverside pub, the Sail Loft on Greenwich Reach. It forms part of the New Capital Quay development. It is spread over two levels, is decorated with a nautical theme and features a terrace facing the river. There is also a dining area with an open kitchen. Sunday roasts will be served; a concept that Fuller's at least have kept faith with. Jonathon Swaine, managing director of Fuller's Inns, commented, "The Sail Loft is a fantastic addition to our portfolio. It is set to be one of our flagship sites and I am looking forward to seeing this pub gain in popularity." The Pilot in Wellesley Road, Chiswick, has reopened after an extensive refurbishment.

There are plans to open three more of their cider and pizza chain, the Stable, in London by the end of the year. Fuller's are 51% stakeholders in the venture which now has 13 branches. The new ones will be in Whitechapel, near Kew Bridge and in Kingston.

I have seen reports that for the May Mild Month

campaign, Fuller's will be producing both Gales Festival Mild (4.8% ABV) and Fuller's Hock (3.5% ABV). The beers are not listed on their website however.

INKSPOT BREWERY

Inkspot have obtained permission from Lambeth Council to convert the Barn Building at the Rookery on Streatham Common into a brewery. This is doubly good news as not only has the brewery found a permanent home but a historic building has been saved. Inkspot have been 'gypsy brewing' at the Tunnel Brewery in Warwickshire.

The Rookery is a formally landscaped garden area with an ornamental pond, flower and herbaceous beds, and a rock garden with streams, surrounded by Streatham Common.

PARK BREWERY

park beers continue to be available around and South West London. Planned for the spring are an elderflower Saison Belgian-style wheat beer (5.5% ABV) and a pale session bitter (about 3.8% ABV) using Solaris hops. An American style IPA, brewed in collaboration with the Kew Brewery, should also be available.

ONE MILE END (WHITE HORSE)

This is the brewery that has have taken over the premises that Redemption vacated for a larger site on the on the same industrial estate. There will be a chance to visit the brewery on lan McLaren's Tottenham Revival crawl – see page 28.





AVAILABLE TO ORDER NOW FROM HILLS PROSPECT 01708 335 050



Best Bitter 4.0%

Perfectly balanced with a complex bittersweet malty taste, fragrant hops and a characteristic long deep finish.

A traditional Sussex style

Best Bitter.



American Pale Ale

Made using only the choicest U.S. hops this triple-hopped American Pale Ale has a pleasant citrus fruit aroma and characteristic robust bitterness.

To arrange a visit from a member of our sales team email info@longmanbrewery.com

London brewery news

SAMBROOK'S

ollowing the freeing up of space mentioned in the last edition, Sambrook's have made changes to their brewery bar and shop. There will be a relaunch event on Saturday 2 April. Check the website for details of this and the new opening times.

REUNION ALES

The first two beers, Opening Gambit and Frost Fair, are now becoming available in pubs in the Twickenham and Feltham area and bottled beer is now available. A 5% ABV pale ale is set to be added. For those who use CAMRA's NBSS system, the beers have now been registered.

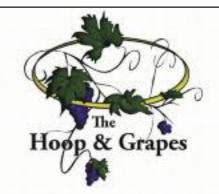
STREATHAM BREWING COMPANY

This new venture will be based in the Railway pub near Streatham Common station although it is under separate ownership from the pub. To begin with at least, they will be producing bottled beers only.

WIMBLEDON BREWERY

fourth beer, a smoked porter called Phoenix (4.5% ABV) was added to the range earlier this year. It is described as smooth and rich with hints of beech smoke, spice and chocolate. This commemorates the burning down of the first Wimbledon Brewery up in the Village in January of 1889. Apocryphal perhaps but it is said that the fire only became disastrous because it was an icy day and the poor old horses could not get the fire engine up Wimbledon Hill. Tony Hedger





80 Farringdon Street, EC4A 4BL Est. 1721

Shephed Neame Perfect Pint Winner,
Shepherd Neame Tenanted Pub of the Year,
Sky Sports Ultimate Pub Regional Winner.
Mike, Guinness the Cat and the team look
forward to welcoming you to this cosy
traditional Pub with Beer Garden, Balcony,
Darts Board and Sky/BT Sports.

Discount for all CAMRA members with a valid membership card. We also serve food all day 7 days a week, including Sunday Roast. Function rooms available free to hire for private events.

Permanent Ales: Spitfire, Spitfire Gold, Whitstable Bay Pale Ale and a range of Shepherd Neame Bottled Ales. Real Ale Tasting Platters available.

Guest Ales Week commencing:

18th April — Brain's The Awakening 25th April — Inveralmond Thrappledouser 16th May — Black Sheep Special Ale 23rd May — Glamorgan Brewing Co. Craft Welsh Pale

Seasonal ales available all other times.









CLERKENWELL







CRAFT









































TWICKENHAM FINE ALES – LONDON'S SECOND OLDEST BREWERY

Set up in 2004, Twickenham Fine Ales is now the second oldest, fully operating, commercial brewery in London. Over the last twelve years, they have seen a number of other small breweries come and go, while they have remained selling consistently reliable, quality beer. Although quite traditional, this is a brewery that is not sitting on its laurels. In 2012, they moved to new premises and they have started to use their very own fresh yeast strain. They have also begun a full review of their beers, packaging and branding. CAMRA's London Tasting Panel popped south of the river to find out more.

As with so many breweries in London, they have been constantly growing and putting in new kit to cope with increasing demand. "Fermenters are the main thing" said Stu Medcalf, the Head Brewer, who came to the brewery in 2012 in succession to Tom Madeiros. "We have added another three fermenters in the last couple of years so we can now brew 175 barrels per week and we are likely to be putting in more. We have also invested in other equipment such as a four-headed cask cleaner and just three weeks ago. we put in an automatic racking line". There is no doubt that the brewery looked a lot more full than when we last visited in 2013 but there is still some space. Steve Brown, the brewery's founder, remarked that "We thought that this site would be more than big enough when we moved in but it's ironic that we are now renting our old brewing to use for storage, including our bottled beer."

Twickenham's growth has increased the employment opportunities and not just locally. There is also an international element; their assistant brewers include Roberto who comes from Brazil and Valerie, from Germany. They have also been able to offer work training to young people on a local scheme to get youngsters into permanent work. Steve felt that it was good to be able to offer something back to the local community.

The move to their own yeast strain started in 2015. They wash the yeast every five weeks but will go back to the original strain (held by Sure Brew) each quarter. Stu commented, "This is what a brewery of our size should be doing. It gives us more control, the yeast 'learns' the kit and has led to improved clarity and flavour".



Like most breweries, Twickenham have extended their range of beer packaging. They started bottling in 2012 but currently outsource. The beer (which is microfiltered) is sent to Branded Drinks in Gloucester for bottling, choosing a 330ml sized bottle rather than the more usual 500ml to bottle stronger beers. The rationale was to try and stand out from what is a fairly crowded market. Their approach seems to have paid off with beers being stocked by Majestic, Waitrose and M&S and with a test starting with Aldi in three regions from March 2016.

In addition to bottles, they have been testing out a craft keg beer, Tusk (4.7% ABV), which is packaged by Hepworth's in Sussex. Steve said, "We may well extend this but the beers we will put into keg are likely to be different to our real ale range. They need a different flavour balance but in addition, we don't want to muddy the water for our customers of our traditional range." Tusk has been stocked by some Wetherspoon's and GK Metropolitan pubs.

They may also give a trial to canned beer but there is concern that this might be a step too far for a brand associated with traditional values.

Twickenham's beer range has altered over the years with some new beers being introduced and others disappearing. The popular core beers such as Naked Ladies, Sundance and Grandstand remain although most have had a little tweak, albeit sometimes minor, often due to hop availability. In addition, they brew a monthly special and some one-offs such as the 'Small Batch Stout', which is divided into four and, for 2016, modified to make four different beers: Milk Stout, Vanilla & Bourbon, Sticky Toffee and Chocolate & Sour Cherry. Future plans include the possibility of collaborative brews with German brewers, building on Valerie's contacts.

The London Tasting Panel tasted a number of their beers at the brewery and their tasting notes can be found on the London Brewery page at the London Regional website: www.camralondon.org.uk

If you would like to try the beers for yourself and visit the brewery, trips take place on the second Wednesday of each month. The cost is £15 and includes three pints and a Twickenham glass. The brewery also opens for big rugby matches, both club and international, with a big screen completing the convivial atmosphere. For more information, visit their website: http://twickenham-fine-ales.co.uk.

Christine Cryne

CAMRA'S ACCREDITED BEER TRAINING

Many beer drinkers would like to find out more about what they are drinking. So here is your chance! This year we are running two courses to suit different interests specifically for CAMRA members, so take your choice! If you are not a CAMRA member, join now to access these courses (www.camra.org.uk/join). Both courses are independently accredited by People 1st, who are part of the Guild of Hospitality, and are priced at £10 per person. The courses are being conducted by Christine Cryne who is a Master Trainer, Member of the Guild of Beer Writers and Chair of CAMRA's London Tasting Panel. Places on both are limited – if you are interested, book early.

The first course is Beer Appreciation, to be held on



OVER 100 BEERS TO TRY 11 KEG BEERS 20 REAL ALES

THE PRIORY ARMS



Friday 29th April-Monday 2nd May 2016 6 REAL CIDERS

OVER 70 BOTTLES

FEATURING
BEER FROM

SCHLENKERLA

TINY REBEL

THE KERNEL

DEVARIONN

KENT RREWERY

KENI BREWERY

ANSPACH & HOBDAY

83 LANSDOWNE WAY - LONDON - SW8 2PB - 020 7622 1884

Matters of taste

Saturday 11 June at 1pm. This is aimed at beer lovers who want to understand how the ingredients that go into beer affect the flavour. It will involve tasting five different beers. By the end of this course, you will be able to recognise the four primary flavours, demonstrate an understanding as to how different ingredients affect a beer, list the four characteristics that CAMRA uses when assessing a beer and be able to describe a beer in your own words. At the end of the course, you have the option of a certificate of attendance or, after taking a quiz, a certificate of competence. This course is being held at the Bohemia (nearest tube: Woodside Park), home of the larger of the two breweries owned by the London Brewing Company. It will last between 2½ and 3 hours. Book via www.eventsbot.com/events/eb727680904.

The second course is aimed at people who want to join a CAMRA tasting panel. This course will take place on Saturday 23 July and is being hosted by the London Tasting Panel. Most regions in CAMRA have their own tasting panels and they are responsible for tasting all the beers that are regularly brewed within their region and for submitting the descriptions to CAMRA's Good Beer Guide. Panels also put forward beers to CAMRA's Champion Beer of Britain Competition.

But it's not all hard work. The London Panel, like many panels across the country, gets together a couple of times a year to visit breweries and help standardise the scoring. You can find details of some of the London trips at: www.london.camra.org.uk/viewnode.php?id=1972.

All of the panel members are volunteers and to join, you



simply need to get trained. The training course on Saturday 23 July will be hosted, very kindly, by the Wimbledon Brewery (nearest tube: Colliers Wood). The course will give trainees an opportunity to taste a range of their beers. It will start at noon and last for around 4½ to 5 hours and will cover where the flavours in beer come from, both good ones and bad, the different British beer styles and how to describe and judge beer.

At the end of the training, you can either join a panel by submitting tasting cards (online), and achieve a certificate of competence, or you can decide it is not for you and get a certificate of attendance. Book via www.eventsbot.com/events/eb337680662.

Christine Cryne

THE HENRY READER

A new real ale destination in Crouch End under the management of the former team at the Charles Dickens

6 Real Ales, Cider and Craft Beer



Live sport from Sky and RT

Open times: Monday-Saturday 12 noon to midnight. Sunday 12 noon-10.30pm 22 Topsfield Parade, Tottenham Lane, Crouch End, Hornsey N8 8PT Tel: 020 8341 4471

The London beer challenge

We are Gary and David, two friends who worked together for a short time in the mid-noughties and, through a common interest in real ale, have remained firm friends. For the last few years we have been challenging ourselves to drink an ale from each and every London brewery during the year.

In 2014 we managed to find beers from a total of 68 of the breweries but we missed quite a few so last year we had another go. We calculate that in 2015 we managed to enjoy a beer from each of about 90 London breweries. This might seem to exceed the number of breweries currently active here, according to some well respected authorities. How that number was calculated is, of course, open to interpretation and debate and none more so than between ourselves in pubs around the capital. For example, it includes ales from some breweries that have closed during the year or moved away from London and from brewers that have brewed on different sites during the year. Gary insists that the total also includes some breweries that feature regularly in this magazine but which David argues are not within London at all - such as Brightwater in Claygate and Savour, Uprising and Windsor and Eton, all based in Windsor. We agreed to differ on that one but they're included in our total. In summary, we believe that we each missed out on a just a couple of London breweries that are past the 'start-up' phase.

We found it very difficult to find information on a few of the breweries, either because the brewers were too busy to create or update websites or respond to our enquiries. We have however been ably guided along the way by a number of CAMRA people and by publications such as those of Des De Moor, and London Drinker itself, of course. Consequently we have managed to stay informed about the vast majority of breweries, especially new ventures and those that have sadly ceased brewing. Some brewers have also gone out of their way to help, such as Michaela of Upstairs Brewing and John at the Ram brewery whom it was a pleasure to meet and to whom we offer our particular thanks.

Apart from enjoying travelling all over the capital and exploring new areas, we have discovered some wonderful pubs, had some good times at various London real ale festivals, enjoyed many excellent beers and met many enthusiastic brewers. publicans and like-minded individuals, including some from abroad. We therefore just have to have another go this year to achieve our elusive goal. With a raft of new pubs, craft beer bars and micropubs opening around the capital that specialise in beers from local breweries, it may be easier. But also, with new breweries such as Ignition, Lost Rivers and Tankley's hoping to offer their beers soon, and some breweries who suspended brewing during 2015 planning to be back again, there will likely be an even larger target in 2016. Why not try to mount a similar guest yourselves? You never know, you may bump into us while vou're at it!

David Liddy and Gary Meaton



News round-up (pub and brewery trade news)

A HOXTON HAPPENING

come of you may have fond memories of the beer shop that operated in Pitfield Street some years ago. It may now have a worthy successor in a new venture set up by Laurence Fryer, a well-known CAMRA activist and his friend Stefan Mueller. The Seven Seasons Beer Shop can be found at 195 Hoxton Street, N1 6RA. It opened on 22 December in, as Laurence puts it, the heartlands of London's brewing revival and they stock over 400 beers plus ciders and perries gathered from the ancient monasteries of Germany and Belgium to the railway arches in East and South London. They also stock organic and gluten-free products. the website for details: www.sevenseasons.co.uk/

CAMERON'S EXPAND

The trend for established regional breweries to move back towards having their own tied estates continues. This is a consequence of their being squeezed in the free trade by smaller brewers who benefit from Progressive Beer Duty. Cameron's of Hartlepool are looking to add around 40 pubs, both leased and managed, to their estate in a £30 million expansion plan. Some of these will be under the Head of Steam brand which the company acquired last year. Their aim is to operate 110 pubs within five years. The company is also increasing its beer range - look out for Tontine Milk Stout – and expanding its bottling operation.

YOUNG'S NEWS

ollowing an investment of £3.3 million, Young's have added two sites to their Geronimo Inns estate, both situated in Berkeley Homes developments. These are the Leman Street Tavern in Whitechapel, a new pub in the Goodman Fields development, and the Guard House in Woolwich. This is part of the redevelopment of the Royal Arsenal Guard House building, dating back to 1787. Both pubs have extensive food offerings.

The Prince Alfred in Maida Vale has reopened following the completion of repairs to the ceiling that collapsed in June last year. There have also been other renovations and again, the

pub now has an increased food offering.

Following their successful Rugby World Cup partnership, Young's are again working with Wooden Spoon, the children's charity of rugby, for a series of events linked to the Six Nations championship. A number of the events will be hosted by former England players. Similar events during the Rugby World Cup raised £130,000 for the charity.

WETHERSPOON'S NEWS

The company continues to close pubs. The latest in the London area is the Gilpin's Bell in Edmonton, which closed on 13 March. Before that, on 28 February, the Man in the Moon in Stanmore closed for conversion to a Nando's chicken restaurant at very short notice. This leaves the Stanmore area devoid of pubs and one customer told a local newspaper that 'the other pubs closed in Stanmore because Wetherspoon underpriced them, and now they're leaving.'

Wetherspoon spokesman Eddie Gershon said, "We understand that the pub's loyal customers will be disappointed with the decision and we thank them for their custom over the years. This is a commercial decision by the company to close the pub. All of the pub's staff will be re-employed at other Wetherspoon pubs. The deal had to be completed with the pub's landlord very quickly and that is the reason for the short notice given about its closure."

Roy Tunstall, chairman of CAMRA's West Middlesex branch, said, "It's extremely disappointing; this is the last pub in Stammore. It's a big community resource. We are going to try and get it listed as an Asset of Community Value but we found out about it quite late and there's not much time left to do anything."

There will however be a new JDW outlet, a £3 million pub and hotel, in Northolt. Called the Greenwood Hotel, it is scheduled to open in early July and should bring some 50 jobs to the area. Eddie Gershon said, "We have been keen to open in the town for a number of years and are pleased that this is now happening. We are confident that the pub will be a great asset to Northolt and hopefully act as a catalyst for other businesses to invest in the area."

Elsewhere, an agreement has been reached over their outlet in Balham, the Moon Under Water, which will continue to operate until the expiry of the lease. Also it is reported that the Old Gatehouse in Highgate, N6, a purpose built pub, has been sold to Urban Pubs & Bars, as has the White Lion in Stroud Green.

For the half-year to the middle of January, JDW reported like-for-like sales growth of 2.8%. The company had a good Christmas. Margins are suffering however and profits are likely to be 'towards the lower end of analysts' expectations'. The share price fell 10% as a result and it is reported that the company started buying back shares. At least one analyst predicts more pub disposals and a focus on hotels.

As they have done elsewhere, JDW are reacting to the introduction of a Late Night Levy by Camden Council by closing all their pubs in the area at midnight.

But perhaps the most shocking news of all to come from JDW has been their decision to discontinue Sunday roast dinners. This has greatly surprised the trade but the ubiquitous Eddie Gershon explained that, although sales were good, "The company decided they wanted to concentrate on their core menu that they serve throughout the week, rather than one specific meal that is only served on a Sunday." I can see the argument but I can't help feeling that it will lose them a lot of goodwill.

Finally, a strange story appeared in the press about a man who claimed that while he was eating in the Albany Palace. the Wetherspoon's Trowbridge, Wiltshire, a rat ran up his leg and snatched a chip out of his hand. The company said that in fact the rat simply picked up a chip that had been dropped on the floor. There were rats, they concede, attracted by flytipping near the pub, but they were quickly dealt with by a pest control service and the customer was given a full refund.

EUSTON CIDER TAP

ondon is set to lose one of its few dedicated cider bars. The Cider Tap, located in the opposite former gatehouse outside Euston station to the Euston Tap, is going to be

News round-up (pub and brewery trade news)

converted into the Northern Tap, specialising in beers from the north of England. Both Taps are owned by the Pivovar Group and both will be refurbished to include larger windows and better toilet facilities. The work on both should be finished by May.

GOING WEST

If that is bad news for London's cider drinkers, there is absolute outrage in Somerset where the C&C Group, owners of Magners, has announced that production will end at the Shepton Mallet Cider Mill. Somerset apples will still be pulped there but the pulp will now be shipped to Clonmel in Tipperary to be turned into cider. The brands affected include Addlestones and Blackthorn. Some 120 jobs will be lost in a town where cider making is ingrained into the culture. One local resident said, "It's a disaster for the town. It's built on cider. Even the river (the Sheppy) smells of cider when they're pressing the apples."

MEGAGLOBALBEERCO

The consequences of AB InBev's take-over of SABMiller continue. As reported previously, they were looking to offload their Peroni and Grolsh brands to stay within competition rules and it was assumed that these would go to a private equity fund. To the surprise of the market analysts, the buyers are Asahi, Japan's biggest brewer in a £2 billion package, subject to the completion of the main deal. This gives them their first foothold in Europe.

More interestingly to us Londoners, the deal includes Meantime Brewery. Asahi's Super Dry lager is currently brewed under licence by Shepherd Neame. I don't know if Meantime would have the capacity to take over that activity but Sheps must be wondering. The other brands are also brewed under licence in the UK but, given the volumes, the existing arrangements will probably stay in place. In the same process, Greene King will no longer distribute Goose Island brands in the UK and AB InBev will incorporate this into their in-house 'speciality and craft portfolio'.

The main deal is still yet to be completed and it has emerged that there is a 'break fee' of \$3 million payable by AB InBev to SABMiller if the deal is not completed.

ENTERPRISE DOUBTS

o, this isn't a Star Trek reference either. According to the business pages of the Evening Standard, there is still concern over the size of Enterprise's debts. They have dropped the 'Inns' incidentally. Market conditions have led investors to 'dump' high-yield bonds in the oil and mining sectors and there are fears that this could spread to the pub trade because they are among the most deeply indebted companies on the stock market. Enterprise hold high-yield bonds worth f350 million due to mature in 2018. Their shares have already reduced in value by a third this year. The analysts' view is that they may have to follow Punch Taverns in arranging some sort of refinancing package.

Chief executive Simon Townsend however said, "We've got no reason to believe shareholders should be concerned. There's a lot of sentiment out there in the wider market, outside of the leisure sector and outside of the UK. I can only feel that that sentiment is washing over into our sector." No, I don't understand that either. The company is however trading soundly on a day-to-day basis.

KEEPING IN FASHION

Shepherd Neame have appointed Hilary Riva, the former head of the British Fashion Council, as a non-executive director.

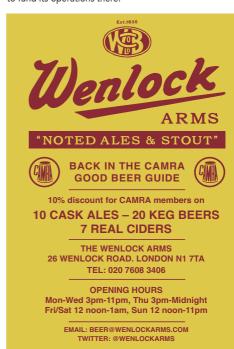
GOTHIQUE TALE

ne of London's most unusual pub-restaurants is up for sale. After 30 years, Mark Justin has decided to retire and has put his lease on the market. The site is part of the Royal Victoria Patriotic Building near Wandsworth Common, built originally as an orphanage at the time of the Crimean War. The new owner is likely to concentrate on the restaurant side of the business. Mark's beer festivals will be greatly missed but he may keep on with the February events that he has held at the Clapham Grand over the last two years.

BREWDOG OPENS UP

ot for the first time, BrewDog has caught the trade off balance by making its beer recipes available on-line. They come in the form of a PDF booklet called DIY Dog which also includes pages on the brewing process. The recipes are reportedly detailed enough to be useable by home brewers. Go to www.brewdog.com/lowdown/diydog.

BrewDog has also announced that it has never used isinglass to fine their beers and have registered their beers with the Vegan Society accordingly. The company reports 130% sales growth in 2015 with turnover up to £45 million. It opened 17 new sites during the year. It is currently in its fourth round of its version of crowd-funding, Equity for Punks, and will launch a similar exercise in the USA in May to fund its operations there.



News round-up (pub and brewery trade news)

CRUMBS

ristram Stuart of the charity Feedback has gone into partnership with the Hackney Brewery to produce a beer made with stale breadcrumbs. The main aim is to draw attention to excessive waste: an astounding 24 million slices of bread are thrown away every day in the UK. It is a serious beer. Called Toast Ale and available in 330 ml bottles, toasted breadcrumbs are added to conventional ingredients to make a 5% ABV pale ale with bitterness from Centennial, Cascade and Bramling Cross hops being balanced by caramel notes from the toasted crumbs. A donation is made to Feedback for each bottle sold.

CHANGES AT GREENE KING

Tim Bridge will retire from Greene King in May after almost 50 years' service with the company, the last eleven as chairman. He is the last descendent of the founding Greene and King families to be involved with the company. His successor will be Phillip Yeo, described as a 'City heavyweight' who, when finance director of Guinness, was instrumental in organising the merger with Grand Metropolitan to form Diageo.

Greene King have upset a number of their former Spirit Group licensees by de-listing several competing 'national' brands such as Doom Bar and London Pride. You can understand why a brewery would prefer to sell its own beers but it does not show much respect of the preferences of the customer.

LIVE LONG AND PROSPER

rim Bridge's retirement led to Nick Goodway of the Evening Standard to observe that there are a number of chief executives in the pub and brewery trade who stay in post for much longer than is usual in business. Greene King's Rooney Anand has been in post for 11 years, Jonathan Neame, of Shepherd Neame, obviously, for 12, Stephen Goodyear of Young's for 13 and Ralph Findlay of Marston's for 15. Most of them have much longer overall service with their companies. John Hutson, chief executive of J D Wetherspoon, has been alongside Tim Martin for 25 years. Contrast this with Mitchells & Butlers who have got through around a dozen chief executives in the last 15 years. Compare this also with the performance of their shares. There is something to be said for stability.

MAJOR J C BARTHOLOMEW

This is an appropriate point to mark the passing at the grand old age of 95 of Major John Cairns Bartholomew, the former chairman of the Wadworth Brewery. He

succeeded his father, John Bartholomew, as chairman in 1952 and held the post for 46 years. His father was the son of John Smith Bartholomew who formed the founding partnership with Henry Alford Wadworth. Known by everyone at the brewery as the Major, according to the Daily Telegraph, from a young age, his ambitions in life were to lead the Avon Vale hunt, run the brewery and command the Wiltshire Yeomanry. It was only the last of these that he did not achieve although he had a fine war record.

It was his idea, in 1974, to bring back dray horses and he was duly proud when in May 2004 Prince Philip visited Devizes and took the reins to mark 30 years of their reintroduction.

HIPPO HOORAY

ippo Inns, Rupert Clevely's joint venture with Enterprise, has opened its second London site, the George in Crossharbour, E14. A further three sites will follow during the year: the Duke of Sussex in Waterloo (one of my old darts pubs), the Kingston Gate in Kingston which will revert to its original name of the Black Horse and the Round Midnight bar at the Angel which will be renamed the Islington Town House.

CRAFT IN CROYDON

The Craft Beer Co is to open an outlet in Croydon. They have acquired a site on the Boxpark development, a scheme based around old shipping containers, which is expected to open in June.

MERRY MARSTON'S

curious this. Marston's had a very good Christmas with sales up 6%. Chief executive Ralph Findlay put this down to people leaving London for the holiday. He explained, "It was a fortnight's holiday for many people. That meant lots of people went home for a fair while and that's where out pubs are".

Marston's are continuing to work on operating a number of their pubs as franchises as opposed to the traditional tenanted and managed models.

BURGERED

Durger King has been denied alcohol licences for its outlets on Victoria and Paddington stations. Not surprisingly, there was strong opposition from the police. It has secured a licence for its branch in Bury St Edmunds however.

Tony Hedger

London LocAle scheme

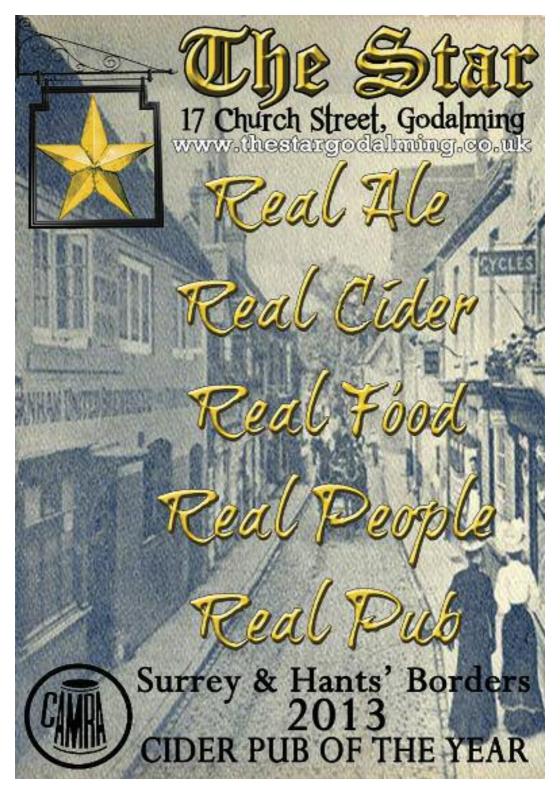
The following pubs have joined or rejoined the London LocAle scheme since the last issue of London Drinker:

North Pole 188-190 New North Road, Islington, N1 7BJ Hammerton, Kew, Redemption

Railway Tavern 45 East Street, Bromley, BR1 1QQ Volden, others
Talbot 2 Tyrwhitt Road, SE4 1QG Brockley

The following pub has left the scheme:

Black Heart 3 Greenland Place, Camden Town, NW1 0AP
The complete list is maintained at www.london.camra.org.uk.



OBSTRUCTIVE ATTITUDE TO ACVS

We continue to chip away at those Councils in London who are 'ACV agnostic'. Geoff Strawbridge and Rex Ward of CAMRA's South West London Branch have been patiently yet doggedly dealing with Merton in efforts to crack their ACV desert. Philip Ridley of Enfield & Barnet Branch recently joined staff member Faye Grima from CAMRA's Head Office in a meeting with senior officers and councillors at Enfield Civic Centre and received some welcome undertakings to review their unnecessarily harsh criteria. Charles Owens, the chairman of Richmond & Hounslow branch, has experienced a bar set very high by Richmond Council over the nomination for the Rising Sun in Hampton Hill.

Any submissions made in the name of CAMRA branches are done so as being from CAMRA Ltd and members involved in ACV nominations need to be clear that they are ticking the correct box on the form - Company Limited by Guarantee and describing themselves as CAMRA Ltd - XXX Branch. In case of any doubt, please contact Faye Grima at CAMRA Head Office. We have enough of a struggle convincing Councils on social value of pubs without falling at the first hurdle on a technicality! On the other end of the scale, Waltham Forest, already with 12 pubs with ACV listing, recently welcomed Geoff Strawbridge and me, accompanied by Faye and Ellie from CAMRA Head Office, for a very positive meeting in the Council chamber in which cabinet member Councillor Clare Coghill asked us what more the Council could do to encourage more ACV nominations for pubs and how they could help CAMRA in our national ambition of 3,000 pubs by 2016. There is most certainly a diversity of attitudes across the borough councils of London but life would be very boring if we all felt the same. JW

DO IT YOURSELF

This is a slightly different take on ACV listing. Nigel Wild, the licensee of the Rose & Crown in St Albans, Hertfordshire, has nominated his own pub as an ACV to ensure that it remains at the heart of the community. He is working with CAMRA's South Hertfordshire branch on the application. Mr Wild explained, "It's important for me as a licensee to have my pub recognised in the community which is why I nominated it with the CAMRA branch to be listed as an Asset of Community Value. Not only does the ACV prevent the pub company from selling the pub to a property developer without our consent, but it also acts as a quality mark that the pub is clearly valued by the community and the local council."

Tom Stainer, CAMRA's Head of Communications, said "It is fantastic to see licensees in St Albans come together with their CAMRA branch to nominate their pub as an Asset of Community Value. ACV status 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 27 pubs closing every week we want to secure greater support for ACV pubs to ensure they continue to be at the heart of our communities."

Alas, not everyone shares Mr Wild's view. The owner of a pub in Essex which has been nominated for ACV listing by the local CAMRA branch responded, "I have spent more than £100,000 of my hard earned money on refurbishments

to the inside and outside of the pub since I bought it in October 2013. These do-gooders have no right to interfere on property which I own. I would be interested to know whether the real ale drinkers actually come to the pub because if they do then they are barred. I will be appealing to the council and will take it to the highest level I need to." He loses any initial sympathy that I might have had by using 'do-gooders' as a pejorative term of abuse but he has a point given the old adage that 'an Englishman's (or anyone else's for that matter) home – or pub – is his castle.' Then again, he seeks to offer a service to the public and if the public decide that the service is of value, why should they not seek to preserve it?

BLACK CAP, CAMDEN

he situation here seems to get more and more involved so please do not be surprised if it has changed by the time that you read this. The plan by the Breakfast Club café chain to take over the site has fallen through and it has now passed to multiple operators, Ruth and Robinson. R&R want to convert it to a 'Project Paradise' outlet which they describe as a 'unique, distinctive and vibrant drinking establishment which is welcome to the whole community. The pub however remains of great importance to the LGBT+ community and they, represented by the #WeAreTheBlackCap group, not unreasonably want their pub back. They have had amicable meetings with R&R and, while they have no problem with 'Project Paradise' as a concept, they feel that it is not right for the Black Cap. R&R appear not to have appreciated the thinking behind Camden Council's listing the Black Cap as an ACV status when they said that it 'furthers social, cultural and recreational interests which cannot be met elsewhere' and acknowledged the pub's 'iconic status for Camden's gay community since the 1960s.' Also it should not be forgotten that the pub was trading successfully when it closed; it is reported to have been Faucet Inn's best earning site. The #WeAreTheBlackCap group are sure that it could be a success again, especially if the much missed music and cabaret facilities were included. TH

CANTERBURY ARMS, BRIXTON

As a one-time customer, I'm deeply sad to report that this classic back street corner pub was demolished in the middle of February to make way for a new development. **TH**

CARLTON TAVERN, MAIDA VALE

It may seem odd to list a pile of rubble as an Asset of Community Value but at the instigation of the Carlton Vale Phoenix Association, City of Westminster Council has done just that because the pub had 'furthered the social wellbeing or interests of the local community in the recent past and would do so again in the next five years.' Whether that proves to be true or not will depend on the outcome of the planning inquiry in which developers CLTX are contesting the council's refusal of planning permission and the enforcement notice that requires then to reinstate the pub using original materials. The Morning Advertiser reports that in preparation for the inquiry, which starts on 17 May and is expected to last for eight days, the council has formally added the ACV listing and the proposed listing by Historic England to the planning record. TH

DUKE OF WELLINGTON, HOXTON

This pub closed in February despite reportedly trading well. Local activists have nominated it for ACV status and Hackney Council were due to make a decision in March. Watch this space. **TH**

GEORGE TAVERN, STEPNEY

This is a key case in the campaign to save pubs as music venues and promote the 'agent of change' principle which has been mentioned previously. Licensee Pauline Forster believes that if the Swan Housing Group are allowed to convert a former nightclub next to her pub into flats, the iniquitous operation of the current legislation covering noise will lead to her losing her late night licence, which would force her to close. Tower Hamlets Council rejected the planning application but it was upheld on appeal to the Planning Inspectorate. Ms Forster took the matter to the High Court, lost but has now been given leave to appeal. Again, watch this space. **TH**

GREEN DRAGON, WINCHMORE HILL

Sadly a loss to report. Despite it being opposed all the way right up to the final meeting by local campaigners and the local CAMRA branch, early in February Enfield Council granted permission for the site to be developed. Congratulations all the same to those involved for a doughty fight. As campaigner Mike McClean commented, it is a shame that a petition signed by 4,572 people didn't count for more. Given what is reported above, let us hope that no other pub in Enfield will go the same way. **TH**

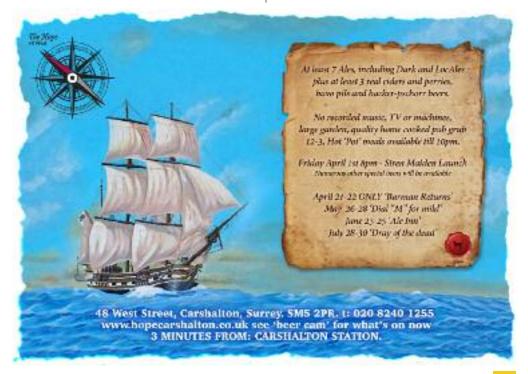
HALF MOON, HERNE HILL

s reported in the last edition, it looked as if Fuller's had come to the rescue of this historic pub. It seems however that they want to discontinue its use as a live music venue to focus on food and creating hotel rooms. This is meeting with serious local opposition. Fuller's argue that they are 'not experts in late night entertainment' and that reinstating live music will make the pub unviable. Their attitude appears to be that the local community should be grateful that they have reopened the pub while the locals simply want their pub back. I note that this is not the first time that I have used that expression in this column.

In the meantime, the pub's freeholders, the Dulwich Estate, are challenging the pub's ACV listing which was granted at the end of last year on the nomination of the Save the Half Moon campaign. The Dulwich Estate, which apparently owns 1,500 acres of Dulwich, are not the most popular of organisations in the area, especially following the closure of a much-loved toy shop, Just Williams, reportedly forced out of business by a 70% rent rise. If you want to read more about them, have a look at the website of local resident Jay Rayner, the journalist and restaurant critic, whose columns in my opinion just about make the Observer worth the price: www.jayrayner.co.uk/news/dulwichcollege/.

KENSINGTON PARK HOTEL

The long suffering Kensington Park Hotel on Ladbroke Grove has featured on ITV London News and the *Evening* Standard recently as the developer, Steve Archer continues



in his crusade to evict Vince Power and to close the pub. The building is the subject of an Article 4 Direction, is an Asset of Community Value, and has rock solid support from locals including BBC Radio 6 Music DJ Cerys Matthews and actor and comedian Eddie Izzard. The West London CAMRA pub protection hit squad comprising Dominic, Paul and Les have worked very closely with Pub Hero Deb Hicks to do everything possible in the planning and localism arenas in order to keep this treasured venue safe. Alas their efforts may not be enough as Vince finds out in mid-March whether his petition to the Court of Appeal against the previous judgement that found him in breach of lease will be heard. Although not directly connected with the planning process, this latest legal battle is a turning point. If Mr Power loses the right to appeal, he could be evicted. We wonder what Mr Archer thinks the Royal Borough will let him do with one of the most famous ACV pubs in the country when (if) he finally gets possession of the place. He must be aware of the Council's exemplary pub protection policy? We only wish these considerations had entered his mind before paying Punch Taverns what we believe to be a rather generous sum of money back in 2014. JW

NEW CROSS TURNPIKE, WELLING

am happy to report that following last August's fire, this JD Wetherspoon's outlet re-opened in February. **TH**

PARK TAVERN, ELTHAM

Just as we went to press, CAMRA's South East London Branch happily announced that Royal Greenwich Council had approved the application for the registration of this Good Beer Guide listed pub as an Asset of Community Value (ACV). The address is 40 Passey Place, SE9 5DA. **TH**

PEPPER POT, WAPPING

pparently plans to turn the pub into a hostel have fallen through and preparations are being made to reopen it as a pub which will sell real ale. With thanks to Mick O'Rorke for the information. **TH**

QUEEN'S HEAD, LIMEHOUSE

The Islamic Educational Foundation who bought a long lease from Tower Hamlets Council in 2012 under somewhat controversial circumstances have put the pub up for sale. The pub is ACV and Grade II listed within a conservation area. The present publicans, Jack and Denise, are very keen to buy it. It is a beautiful Georgian pub in an idyllic East End square and remains famous for its visit from the late HM Queen Elizabeth the Queen Mother. We remain very hopeful for a sustainable outcome. **JW**

QUEEN'S HEAD, MITCHAM

Sudden and unexpected pub closures are still with us. The Queen's Head on the historic Cricket Green in Mitcham was closed by Shepherd Neame at the beginning of March. A Shepherd Neame spokesman said, "After careful consideration, the brewery has decided to close the Queen's Head in Mitcham. We are considering a variety of options for the future of the pub." Presumably none of those options will involve a pub. The old heart of Mitcham is becoming a pub desert. I have reported on the sad fates of

the nearby Cricketers and Burn Bullock in this column and another nearby pub, the White Hart, although currently open, has been put up for auction, reportedly with a guide price of £1.5 million. Worryingly, the auction listing describes the pub as having 'development potential' and highlights the potential for developing the car park at the back.

Tony Burton, a trustee of Mitcham Cricket Green Community Heritage, told the Wimbledon Guardian, "At the very time when Mitcham is growing lots and its population is changing, we need public services like pubs more than ever before. This is just the wrong time to see these services closing given the important role that they play in tying the community together and providing a place for people to meet."

RED LION ISLEWORTH

CAMRA's Richmond & Hounslow branch successfully obtained ACV listing for this popular, award winning pub in January. It is expected that the owners will appeal. **TH**

ROUNDHOUSE, DAGENHAM

n case it was not made clear, the pub is open again and was being decorated when visited before Christmas. It is not serving real ale but that it is now open is a good sign. TH

STEAMSHIP

This pub in Naval Row, Poplar, has been listed as an ACV, having been nominated by CAMRA's East London & City branch. The pub closed in October 2015 when the freeholder refused to renew the lease. Freeths solicitors challenged CAMRA's eligibility to nominate the pub but Tower Hamlets Council, opposite whose Town Hall it stands, responded warmly to our additional submissions and the pub is on the register. **JW**

WINCHESTER HOTEL, ARCHWAY

his pub was the subject of a powerful opinion piece in the Independent online recently in which the author, one Marcus Berkmann, implores readers to "look after your local pub, because if you don't, some s**t of a property developer will buy it and wreck it". We are well aware of the track record of the freeholder of the Winchester, who has bought almost 20 London pubs from Punch over the past few years. John Cryne, Jane Jephcote, Paul Ainsworth and I have all invariably objected to the many 'Trojan Horse' attacks on this handsome site. The latest plan, which was to squeeze two flats into the publican's office and bar servicing area on the ground floor (yes, honestly!) was rejected by Haringey planners last month. The flats are unoccupied and the once glorious pub, immortalised by Simon Pegg in his zombie pub crawl masterpiece, 'The World's End', remains a wreck with a rather dubious sign on the window proclaiming 'opening soon'. We wonder. When? Before the world's end would be nice! JW

WINDSOR CASTLE, HOUNSLOW

This pub is subject to a new planning proposal by JMS Planning & Development on behalf of Windcastle Enterprise Ltd. The application is for the existing building to



THE ark TAVERN

25+ BEERS & CIDERS
PIMMS BAR & BBQ
LIVE SOUL DJ & LIVE MUSIC

29TH & 30TH MAY 2016 45 PASSEY PLACE, ELTHAM, SE9 5DA



WWW.PARKTAVERNELTHAM.CO.UK
TEL: 020 8850 8216 TWITTER #THEPARKTAVERNI

be demolished and replaced by a four-storey block, containing 21 homes on the upper levels, commercial units including a pub on the ground floor and a rooftop garden. A previous application to demolish the pub and build 36 flats and shops was rejected by the council in 2015, partially due to concerns about the loss of the pub, which was described as a community facility. **TH**

RESTRICTIVE COVENANTS

have to say that I had forgotten about this issue, especially as most of the big pubcos agreed to stop using them. To remind you, restrictive covenants are clauses included by sellers in sale contracts for land and property which control its future use. When selling pubs, some owners have imposed covenants that forbid any future owner to operate the premises as a pub. This was usually to restrict competition in an area where the owner has other pubs. Punch and Enterprise used to be the worst offenders but apparently they have successfully been persuaded to stop the practice.

Back in August 2011, the Department of Communities and Local Government responded to pressure from CAMRA and held a consultation exercise on their use. Nothing has been heard since although the DCLG website states "We are analysing your feedback"... CAMRA are wondering if we should be pressing them on the matter. Do any readers know of any instances where pub owners have used

this tactic recently? If so, please e-mail us at ldnews.hedger@gmail.com. **TH**

TIME WAITS FOR NO MAN

he clock that is a prominent feature of the frontage of the Prince of Wales opposite Wimbledon Station stopped going some three years ago, putting Wimbledon permanently at 9.50am. It has now been repaired at a cost of £600 and came back into use on 26 February. Its location high up made the repair complicated because it could only be reached through the pub's attic. General Manager Ian Thompson told the Wimbledon Guardian, "We take pride in preserving the unique and original features of our pub and the clock, a centrepiece in the heart of Wimbledon, is no exception. When I joined the business 18 months ago, one of the key concerns the community brought to my attention was their wish to see the clock refurbished and working again so I'm thrilled that we've been able to invest in repairing the clock and giving the town back one of its most iconic landmarks." Alas time may be running out for the pub which dates from 1870. Under currently plans it will be demolished to make way for Crossrail 2. TH

James Watson (JW) or Tony Hedger (TH) unless otherwise stated

Letters

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 Idnews.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 CRO 1EZ. In both cases, please state 'letter for publication' so as to avoid any misunderstandings.

THANK YOU CHIEF STEWARD

ou may be wondering why that title? I don't know the Chief Steward's name, but could you pass on my thanks for patching me up and fixing my glasses last Friday (4 March) at the Camden Centre

I had an argument with a paving slab and it won. The gentleman also made sure I was not concussed. I will not be winning any beauty contests anymore! I now have black bruising from the altercation and a scar I can tell my grandchildren about! Tell the gentleman (maybe he reads London Drinker) that the headache has gone, the eyesight's fine and I got home safely. Thanks sir! You are a credit to the organisation, and if I see you again, may I buy you a beer or two? Yours extremely gratefully,

G Durrance (aka Scarface)

Editor's note: the Chief Steward at London Drinker Beer Festival was Mike Brady who hails from Bedford but often helps out at CAMRA beer festivals along with his other half, Elspeth. I'm sure that Mike would simply respond that that is what he was there for. I'd like to thank Mr Durrance for taking the trouble to write. Sometimes we volunteers feel that we are taken for granted and our motives doubted so letters like this are a great boost to morale.

Readers may recall that in the last edition Andy Pirson owned up to getting his Williams in a twist (Oh nasty!). Reader Joseph Hand very kindly provided chapter and verse on an interesting period of our history.

It was William III (of Orange) whose horse caught its foot in a mole hole, which caused his death. The Jacobites (supporters of the exiled former king, James II) used to drink a health to 'the little gentleman in black velvet' - the mole). William III was succeeded by Queen Anne, who had no surviving heir. Having passed over about 50 Catholics in the line of succession, the crown was given to the first Protestant claimant, George I, Elector of Hanover, who could speak no English.

Princess Charlotte, the only legitimate daughter of the Prince Regent (later George IV), died in childbirth and was mourned countrywide on a scale similar to that for Princess Diana. It was suddenly realised that none of George III's surviving sons had a legitimate heir, so they had to abandon their long standing mistresses and marry. This was the so-called 'Baby Race' which was won by the Duke of Kent, father of Queen Victoria.

WhatPub? Update publishes news items collated by Greater London branches, often from information supplied through the 'Submit Update' button on WhatPub. 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. Readers are encouraged to visit www.whatpub.com for additional details, and to 'Submit Update' when they find incomplete or out-of-date information.

This edition we report three new pubs for Young's Geronimo format, in E1, N1 and SE18, one for Fuller's in SE10 and one for Whitbread in Uxbridge. City Pub Co has taken over three more pubs, in Eastcote, SE1 and Twickenham. There are a new conversion for Antic in SE15 and acquisitions for Stanley Pubs in N1, Yummy Pub Co in N16, Harveys in SW9, Laine and Redchurch in SE22, as well as a new micropub in Upminster.

Wetherspoon are continuing their disposal programme, in N4 and Stanmore. There are closures, in two cases hopefully temporary, of pubs on the Regional Inventory of Historic Pub Interiors in NW3, SE16 and SE21; meanwhile one in W9 has reopened, and others in Dagenham and NW6 have introduced cask beer.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

EC2, BEER & BUNS, 3 Appold St. Opened in 2015, a Japanese 'izakaya'. No cask beer. Two Japanese keg beers and over a dozen bottles from smaller brewers such as Coedo, Echigo, Hitachino Nest, Niigata.

EC3, ZEBRANO IN THE CITY, 32-38 Duke Pl. Opened in November, their third bar, after two in W1. No cask beer. Two keg beers from Meantime.

W1 (Fitzrovia), BAR AT TCR (Greene King leased), 183 Tottenham Court Rd. Was NEW INN, YE OLDE SURGEON, PINT POT. Renamed a year or so ago TCR LOUNGE BAR and cask beer restored, Sharp's Doom Bar.

W1 (Soho), BREWDOG, 21-22 Poland St. Opened in November. No cask beer. Twenty keg beers.

FAST

E1, ARCHERS (Enterprise), 42 Osborn St. Cask beer restored some time ago but not previously reported. Truman's Runner, Swift, Zephyr and a seasonal.

E1, CITY OF CARLISLE (Wellington), 61 Royal Mint St. Having closed by 2003 to become a restaurant, reopened in 2015 as the fifth **SIMMONS** cocktail bar. No cask beer. Two keg beers from Meantime.

E1, LEMAN STREET TAVERN (Young), 31 Leman St. Spacious new Geronimo pub, opened February 2016. Cask beers.

E1, LUXE, 109 Commercial St. Renamed in 2013 **SMITHS**, **SPITALFIELDS**. Now added cask beer, Sharp's Doom Bar and Truman's Swift.

E1, MOMENTO LOUNGE BAR (independent), 23-24 Shoreditch High St. New bar & restaurant in former restaurant. No cask beer. Keg beers include Caledonian Coast to Coast and Three Hop, Wells Young's London Stout.

E2, SPREAD EAGLE, 3 Kingsland Rd. Cask beer restored, Sharp's Doom Bar.

E14, BIG EASY, Crossrail Pl. Opened in November, their third US Gulf Coast-themed place after SW3 and WC2. Spacious, with dining, bar and outdoor areas. No cask beer. A dozen keg beers, including Beavertown, Five Points, Harviestoun, Kona, Lagunitas, Truman's, and a dozen bottles.

E20, CAFÉ FOOTBALL, Westfield Stratford City. Opened in 2013, sports bar & restaurant owned by two former players, they have another one in Manchester. No cask beer. Two keg lagers.

CHADWELL HEATH (RM6), TOLLGATE TAVERN (M&B), High Rd. Cask beer restored, Greene King IPA and Sharp's Doom Bar.

DAGENHAM (RM10), ADMIRAL VERNON (Enterprise), 141 Broad St. This Regional Inventory pub has reintroduced cask beer, Sharp's Doom Bar.

ILFORD (IG1), JONO'S BAR, 37 Cranbrook Rd. Cask beer introduced, two such as Castle Rock Harvest Pale, Greene King IPA, St Austell Tribute, Timothy Taylor Landlord.

UPMINSTER (RM14), UPMINSTER TAPROOM (independent), 1b Sunnyside Gardens. New micro-pub, opened in November after planning delays. Beers are dispensed and fetched from casks in the cellar. Dark Star Hophead and five guests, often from Essex micros, and 2-3 real ciders, sometimes including a perry.

NORTH

N1, CURIOUS PIG (Young), Unit 53, St Pancras International. New Geronimo pub opened March 2015. Sharp's Doom Bar. Real cider from Weston.

N4, BLACKSTOCK (Enterprise), 284 Seven Sisters Rd. Cask beer restored, Adnams Ghost Ship and Caledonian Deuchars IPA.

N16, 125 CHURCH STREET. Opened in 2015 by the operators of the Blacksmith & Toffeemaker, EC1. No cask beer. Six changing keg beers including London breweries such as 40FT and Brew By Numbers.

N16, BIRTHDAYS, 33-35 Stoke Newington Rd. Opened in 2015, typical Dalston bar. No cask beer. Keg beers include London breweries.

N16, FOX REFORMED, 176 Church St. Taken over by the Cornwall Project (who run the Newman Arms, W1), renamed FOX & PIE with a pie-oriented menu. Cask beer introduced, Fuller's London Pride, and up to eight keg beers.

N16, STOKEY BEARS, 129 High St. New burger restaurant, there is a bar area and you don't have to eat. No cask beer. Four keg beers, e.g. Bear Hug, Beavertown.

N16, YIELD, 44-45 Newington Green. Opened in November. Mainly a wine shop, also selling craft beer, charcuterie and cheese. No cask beer. Five keg beers, e.g. Crate, Five Points, Hammerton.

NORTH WEST

NW1, FRESHH, 48 Chalk Farm Rd. Having closed in the mid-2000s, reopened as COCOBAMBOO but not previously reported, now renamed MADE IN BRASIL BOTECA. No cask beer.

NW6, BLACK LION (ex-Enterprise), 274 High Rd. After a period without draught beer, while in dispute with Enterprise about their continuing beer tie, this Regional

Inventory pub has now reintroduced cask beer, Greene King London Glory and a guest. Keg beers also from the Greene King list.

NW10, ACE CAFE, Ace Corner, North Circular Rd. Longstanding bikers' café now selling keg beers. No cask beer. **NW10, SHAWL**, 25 Harlesden High St. Cask beer introduced, Sharp's Doom Bar.

KENTON (HA3), MASTERS (independent), 217 Kenton Rd. Was BISHOP CASEYS, BAR 2 ONE 7. Having closed in 2009, reopened in August as **FIZZ SPORTS BAR**. No cask beer.

SOUTH EAST

SE1, BFI MAX, 1 Charlie Chaplin Walk, Waterloo Rd. Previously unreported bar in cinema complex, open to the public. No cask beer.

SE1, CAMINO, 5 Canvey St. Opened in 2015, one of a small tapas bar chain. No cask beer. Spanish keg beer and cider. **SE1, GREEN ROOM,** 101 Upper Ground. Opened at the end of 2014 as a collaboration between the National Theatre and Coin Street Community Builders. No cask beer. Keg Meantime and local bottled beers.

SE1, TANNER & CO (Camm & Hooper), 50 Bermondsey St. Opened in 2013, the first outlet for a small chain. No cask beer.

SE6, ACES BAR (independent), 88 Verdant La. Converted shop, opened in 2013 as a bar and restaurant. One changing cask beer introduced in 2015.

SE7, ANCHOR & HOPE (Greene King leased), 2 Riverside Walk. Cask beer restored in 2011 but not previously reported, e.g. Fuller's London Pride, Sharp's Doom Bar.

SE8, BLACK HORSE (Enterprise), 195 Evelyn St. No longer tied to Enterprise for beer. Up to four cask beers, e.g. Signature Brew IPA & Pale.

SE8, BUSTER MANTIS (independent), 3-4 Resolution Way. Arty Jamaican bar opened late 2015, named after first Jamaican prime minister Sir Alexander Bustamante. No cask beer. Three local keg beers, plus bottled beers.

SE10, SAIL LOFT (Fuller), 11 Victoria Parade. Large new riverside pub, opened in January. Fuller's cask beers.

SE14, OUT OF THE BREW, 306 New Cross Rd. New cafe and bar, with rear garden. No cask beer. Keg beer from Fourpure.

SE15, BAR STORY, 213 Blenheim Grove. Opened in 2003. No cask beer, but now has two Meantime keg beers and a range of bottles.

SE15, GREYHOUND, 109 Peckham High St. Cask beer restored in 2015, Sharp's Doom Bar.

SE15, JOHN THE UNICORN (Antic), 157-159 Rye La. Converted furniture shop, opened in February. Cask beer from Volden and three changing guests.

SE15, **RED COW** (ex-Phoenix Inns), 190 Peckham High St. Having closed a few years ago, early 2010s reopening was not reported, closed again in 2014, now reopened in January and renamed **COPPER TAP**. Four cask beers and a real cider. **SE18**, **GUARD HOUSE** (Young), 1 The Street. Converted Grade 2 Listed guardhouse in the Royal Arsenal Riverside development, opened in February as a Geronimo pub. Cosy bar and a glass-walled restaurant extension to the side. Wells Young's Bitter and two guests.

SE23, CHANDOS (Enterprise), 56 Brockley Rise. Cask beer restored, St Austell Tribute.

SE26, PAVILION (Star), 325 Kirkdale. Was RAILWAY. Cask beer restored, Wells Courage Best or Directors.

SE26, PRINCE ALFRED (Punch), 178 Sydenham Rd. Sold in 2015. Operated by Town Centre Inns. Name shortened to **ALFRED**. Cask beer restored, e.g. Jennings, Marston's, Mighty Oak, Wychwood.

SE27, WHITE HART TAVERN (Star), 367 Norwood Rd. Cask beer restored, e.g. Caledonian, St Austell Tribute.

DOWNHAM (BR1), BONNIES, 28-30 Bromley Hill. Previously unreported bar. No cask beer.

ORPINGTON (BR6), PATO LOUNGE (Loungers), 202-206 High St. Previously unreported bar, the only London outlet for a national chain. No cask beer. Keg beers include Bath Dark Side. WELLING (DA16), NEW CROSS TURNPIKE (Wetherspoon), 55 Bellegrove Rd. Having closed after a fire in August, reopened in February. Greene King Abbot and Ruddles Best, plus six guests.

SOUTH WEST

SW2, BLUES KITCHEN (Columbo Group), 40 Acre La. Opened in October in former Electric Social nightclub, the third of a chain with live music, bourbons and US barbecue food. No cask beer. Limited keg beers include one from Fourpure.

RICHMOND (TW9), LOT (M&B), 1 Duke St. Was FLICKER & FIRKIN. Sold in August 2015 to Darwin & Wallace, who also run No 11 Pimlico Road, SW1 and No 32 The Old Town, SW4. Renamed in November NO. 1 DUKE STREET. Cask beer restored, Redemption Pale Ale.

WEST

W9, PRINCE ALFRED (Young), 5a Formosa St. Having closed last spring, the ceiling collapsed during repairs, this National Inventory pub reopened in February. The usual cask beers from the Wells Young's range.

BEDFONT (TW14), LOAD OF HAY (Enterprise), 330 Staines Rd. Having closed in 2013 with freehold on the market, reopened later that year but not previously reported. Still no cask beer.

HOUNSLOW (TW3), WINDSOR CASTLE (ex-Greene King), 152 Bath Rd. Reopened in 2015 under new management. One planning application for demolition and residential development was refused, but another has been submitted, this time retaining a pub. Still no cask beer.

HOUNSLOW (TW3), WISHING WELL (Enterprise), 66 Staines Rd. Was FRIEND IN HAND. Renamed in 2013 **TOMMY FLYNN'S** and now introduced cask beer, Sharp's Doom Bar.

UXBRIDGE (UB8), BEEFEATER (Whitbread), 3 Riverside Way. Opened in 2015, new pub, restaurant and Premier Inn close to the River Colne. Fuller's London Pride and Wychwood Hobgoblin.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

EC1, MEDCALF. Closed c.2014, now a restaurant.

EC1, SEKFORDE ARMS (ex-Young). Having been sold in 2014 to the freeholder, closed in July while upstairs is converted to flats, with some talk of retaining a pub in the ground floor.

EC2, BISHOPSGATE EXCHANGE (Novus). Was BALLS BROTHERS. Sold in 2013 to C G Restaurants, now 'Dirty Martini', third of the cocktail bar chain, with no draught beer. EC2, BRASSERIE ROCQUE (Stonegate). Demolished in 2015 as part of the wholesale redevelopment of Broadgate Circle. EC2, CORNEY & BARROW, 19 Broadgate Circle. Demolished in 2015 as part of the wholesale redevelopment of Broadgate Circle.

EC4, BLUE ANCHOR (Star). Renamed at the start of 2014 **GRAND UNION**, the burger & cocktail chain. Cask beer now discontinued.

EC4, SLUG & LETTUCE (Stonegate), 5-11 Fetter La. Cask beer discontinued.

WC1, CALLAGHAN'S (Intercontinental Hotels). Was DICKENS INN, JOHNSTON'S. Cask beer discontinued. WC1, SMITHY'S. Closed in 2015, converted to offices.

EAS"

E1, GUN (ex-Star). Having closed February 2015, now demolished.

E1, ROYAL DUCHESS. Closed in November, reportedly being demolished to make way for flats.

E9, PLOUGH (independent). Closed, future uncertain. E12, VICTORIA CROSS. Closed June 2014 following surrender of licence. Planning application for demolition to make way for a residential scheme including a new pub. E15, DEW DROP INN (ex-Punch). Having closed in 2010, sold and now converted to residential use.

E15, WINDMILL (ex-Punch). Having closed c.2010, sold

with ground floor now in office use, residential conversion and extension upstairs.

BARKING (IG11), HARROW (ex-Punch). Having been reported closed in 2010, since demolished to make way for housing.

BARKING (IG11), SHORT BLUE (ex-Enterprise). Having closed in 2009, since demolished to make way for housing. **BARKINGSIDE (IG6), COUNTY** (ex-Enterprise). Having closed in 2010, now a supermarket.

CHADWELL HEATH (RM6), CROOKED BILLET (ex-Punch). Having closed c.2011, since demolished to make way for housing.

CHADWELL HEATH (RM6), RENDEZVOUS BAR & GRILL (Enterprise). Was CHADWELL ARMS. Renamed NEUVO BAR & GRILL, but closed in January with a view to redevelopment.

GOODMAYES (IG3), LORD NAPIER (Orchid). Closed in 2013 and partly demolished.

HORNCHURCH (RM12), ELM PARK (ex-Punch). Having closed in 2013, now a Sainsbury's and a Costa Coffee.

ILFORD (IG1), BELL (Enterprise). Closed in 2013, the whole pub is now an Indian restaurant.

ILFORD (IG1), BLUE ICE. Was HOGSHEAD, PROVOKE. Having closed c.2007, now a Tesco.

NEWBURY PARK (IG2), AVENUE (Star). Cask beer discontinued.

ROMFORD (RM5), SQUIRE (Punch). Reverted at some point to **PARKSIDE**. Sold c.2013. Now closed, future uncertain.

SOUTH HORNCHURCH (RM13), WELCOME HAND

We stock a large range of hard to find local and Scottish craft ales.

Not to mention a great selection of excellent whisky, gin, rum and other fine spirits.

Open 10-6 Monday to Saturday, 10-8 on Thursday and 12-5 on Sunday, so come in and check out our full range at your leisure or see us online at

www.royalmilewhiskies.com



3 Bloomsbury Street, London, WC1B 3QE

Phone: 02074364763 Twitter: @RMW London



(Punch). Closed, sold and demolished in 2010, not previously reported.

NORTH

N1, CHARLIE WRIGHT'S INTERNATIONAL BAR.

Demolished in 2015 to make way for residential development, with bar/restaurants on ground floor.

N1, DUKE OF WELLINGTON (ex-Pubs'n'Bars), 71 Nile St. Closed in February, under threat of redevelopment, local campaign group aiming to have it ACV listed.

N1, MARIE LLOYD (Enterprise). Having closed in 2013, permission granted December 2014 to demolish and build residential.

N2, ALEXANDRA (ex-Punch), 98 Fortis Green. Having closed in 2012, planning permission for residential conversion has now been granted on appeal.

N4, POWERHAUS. Was SIR GEORGE ROBEY. Having closed in 2002, now at last demolished.

N7, 12 BAR (Enterprise). Was VICTORIA, TOMMY FLYNN'S, PHIBBERS. Closed and boarded suddenly in February, future uncertain.

N7, FILTHY'S (Star). Was PRINCE OF WALES, HOBGOBLIN, HERBERT CHAPMAN. Closed in 2015, due to become a chicken restaurant.

N7, ROSIE MCCANNS. Having closed in 2013, now a Vietnamese restaurant.

N12, TOMMY FLYNN'S (Enterprise). Was WISHING WELL, FINCHLEY TAVERN. Cask beer discontinued.

N14, MAZE INN (ex-Punch), 95 Bramley Rd. Was MERRYHILLS. Closed and demolished in 2011, not previously reported.

N14, MAZE INN (Punch), 7 Chase Side. Was YE OLDE RISING SUN. Having been reported closed in 2011, reopening in 2013 was not reported. Recently sold, now closed and boarded, future uncertain.

N16, BABBLE JAR. Closed in 2015, will become a Franco Manca pizza restaurant.

N16, MERCADO. Closed a few years ago, part now incorporated into next-door restaurant and part now an estate agent.

N19, **WHITTINGTON & CAT** (McGovern). Closed in 2014, linked to building works next-door, still not reopened.

N21, GREEN DRAGON (ex-Enterprise). Was JIM THOMPSON'S. Having been sold and closed in January 2015, permission now granted for residential conversion. Adopting a harsher stance than other planning authorities, Enfield twice refused ACV status and were unsympathetic to a local campaign to save this prominent pub.

BARNET (EN4), ALEXANDRA (Punch). Sold in 2011, closed in 2012, demolished in 2015.

BARNET (EN5), OLD RED LION (McMullen). Having been sold and closed in February 2015, demolished March 2016 to make way for residential development.

NORTH WEST

NW1, BLACK HEART (Barworks). Was CAMDEN TUP. Cask beer suddenly discontinued in January, after being included in the GBG for the first time.

NW3, MAGDALA (London Pubs Ltd). Having only reopened in August, closed in February; the operators of this Regional Inventory pub say they were unable to agree the terms of a longer lease.

NW6, CORRIB REST (Claddagh Ring). Closed in 2015, intended to be a six-month refurbishment, now it will stay closed longer.

NW6, KING'S HEAD. Having closed a few years ago, largely demolished to make way for residential development, with supermarket now on ground floor.

NW9, GEORGE (Punch). Cask beer discontinued.

NW10, GREEN MAN. Closed a couple of years ago, now a restaurant.

NW10, WISHING WELL. Closed in the last few years, now a William Hill betting shop.

HARROW (HA2), EASTCOTE ARMS (Punch). Having closed in 2012 and been sold, rumoured reopening as a sports bar has not materialised, now being used to sell furniture.

HARROW (HA1), OSCARS (Best Western). Closed and boarded late 2015, residential development expected.

STANMORE (HA7), MAN IN THE MOON (Wetherspoon). Sold and closed in February, not among those recently placed on the market. Will become a Nandos.

SOUTH EAST

SE1, ALL BAR ONE (M&B), 28-30 London Bridge St. Demolished as part of the wholesale redevelopment of London Bridge Station.

SE1, BEEHIVE (Enterprise). Cask beer discontinued. On the market for sale or let.

SE1, MARQUIS OF WELLINGTON (Enterprise). Closed and boarded at the start of 2015, lease on the market.

SE1, PRINCE ALBERT. Reported closed in 2015, future uncertain.

SE5, BRITISH QUEEN. Reported closed early 2016, future uncertain.

SE8, LORD CLYDE (Admiral). Closed since c.2013, on the market, future uncertain.

SE10, KING WILLIAM HOTEL. The hotel bars closed in 2015, licence revoked. The ground floor is now a Turkish restaurant and the basement is closed.

SE13, HANSBURY'S FREE HOUSE (ex-Pubs'n'Bars). Closed in 2015, future uncertain, owner Golfrate has applied to convert upstairs to residential.

SE16, ALBION (Enterprise). This Regional Inventory pub was sold and closed in 2011, not previously reported. Upstairs converted to residential, ground floor still disused. **SE16, KERNEL BREWERY TAP.** On-sales ceased in September. The shop remains open Sat 9-14 for off-sales.

SE16, PIZZA LOUNGE (Brakspear). Was THREE COMPASSES, DEAL PORTER. Reported closed summer 2015, permission granted to demolish and build residential with commercial use on ground floor.

SE17, ROSE & CROWN (Enterprise). Sold in 2014, closed, permission now granted for residential conversion upstairs, supposedly retaining a bar.

SE18, O'DOWDS. Closed in 2014, on the market.

SE19, GIPSY HILL TAVERN (Enterprise). Cask beer discontinued.

SE19, HAVANA HOUSE (Punch). Was QUEEN'S ARMS, ORANGE KIPPER, BLACK SHEEP. Sold and closed in late 2013, permission granted for residential conversion upstairs, building works under way.

SE21, CROWN & GREYHOUND (M&B). This Regional Inventory pub closed in 2014, reopening delayed after structural problems were found in the skittle alley.

SE26, TWO HALFS (Broken Foot). Having closed a few years ago, now in use as a Tesco and another supermarket. **BROMLEY (BR1), COMPASS** (Stonegate). Was THREE COMPASSES, SCRUFFY MURPHY'S. Closed and sold in January, will become a Franco Manca pizza restaurant.

BROMLEY (BR2), LATE LOUNGE. Renamed **BEDROCK** but since closed, now a pizza delivery place.

COULSDON (CR5), MANGO BAR. Was PISTOLS WINE BAR. Closed and sold summer 2015, now a decorators merchant.

CROYDON (CR0), HALF & HALF. Was BEER CIRCUS. Cask beer discontinued and renamed **SOUTH BEATS**.

SOUTH WEST

SW1, **CLARENDON**. Was GROSVENORS, COUNTRY PUB IN LONDON. Having closed in 2011, upper floors now converted to a boutique hotel, with restaurant in the ground floor.

SW1, TWO CHAIRMEN, 1 Warwick House St. Closed in November, permission for residential conversion granted in 2013.

SW4, ARCH 635. Closed, now a Chinese restaurant and night club.

SW6, SOUTHERN CROSS (Greene King). Was PETERBOROUGH. Renamed **EEL BROOK** a couple of years ago. Closed in January and sold to a property company with a restrictive covenant against future use as a pub.

SW8, QUEENS ARMS (Enterprise). Closed, future uncertain.

SW13, IDLE HOUR (Enterprise). Was MANOR ARMS. Closed in February, the tenant claimed he had been cross-subsidising it from other business interests, future uncertain.

SW17, TOOTING TRAM & SOCIAL (Antic). Was TRAMSHED. Cask beer discontinued. Now run as a music bar and nightclub.

KINGSTON (KT2), RICHMOND PARK (Enterprise). Having been closed and sold in 2012, now a Co-op supermarket.

MITCHAM (CR4), QUEEN'S HEAD (Shepherd Neame), 70 Cricket Green. Closed in March, future uncertain.

PETERSHAM (TW10), DYSART ARMS (Enterprise). Now just a restaurant, waiter service only, although a cask beer from Twickenham is still available.

SURBITON (KT5), CASTLE (Enterprise). Cask beer discontinued.

WEST

W2, CHEPSTOW (Enterprise). Renamed a few years ago **COLCHIS**, then **NEW ANGEL**, now closed in September, future uncertain.

W10, FLORA (Punch). Sold a couple of years ago. Now owned by Mendoza Ltd. Closed in January, future uncertain. W12, CONINGHAM ARMS (Enterprise). Cask beer discontinued.

W13, FREDDY'S. Was JACKSONS. Cask beer discontinued. HANWORTH (TW13), SWAN (Marston). Sold, closed and boarded in 2015, future uncertain.

HAREFIELD (UB9), PLOUGH (independent). Having closed in 1998 and been used as a nursery, demolished in 2015.

HOUNSLOW (TW3), DUKE OF CAMBRIDGE. Closed in 2013, converted to shop units (all shuttered at present) with flats upstairs.

ISLEWORTH (TW7), TOWN WHARF (Samuel Smith). Cask beer discontinued in 2012.

The WINDSOR CASTLE

378 Carshalton Road • Carshalton • Surrey SM5 3PT Tel: 020 8669 1191 Website www.windsorcastlepub.com

Why not join us at our

ANNUAL BEER FESTIVAL SPRING BANK HOLIDAY

Starts Friday 29th April through to Bank Holiday Monday 2nd May

40 Real Ales and Ciders from Nationwide Micro Breweries Live Music Saturday, Sunday and Monday evening BBQ Saturday, Sunday and Monday

Save the date!

Sutton Pub of the Year 2011

WhatPub? update 13

TWICKENHAM (TW1), CHICAGO RIB SHACK. Was HOOK, LINE & SINKER, ALES & TAILS. Cask beer discontinued.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRA

WC1, WATER RATS (Grand Order of Water Rats). Was QUEEN'S HEAD. Changed hands at the end of 2015. Currently one cask beer in the back bar, Fuller's London Pride.

EAST

E1, SLUG & LETTUCE (Stonegate). Sold and renamed in September **ONE SIXTY (CITY)**, sister to One Sixty, NW6. Up to four cask beers, e.g. Dark Star Hophead, Fuller's London Pride and Seafarers, Truman's Swift. Plenty of keg and bottled beers including London breweries.

HAVERING-ATTE-BOWER (RM4), ORANGE TREE (Enterprise). No longer an M&B Ember Inn. For some years now it has been operated by Tommy Flynn's. Adnams Broadside and Greene King IPA.

ROMFORD (RM1), BENTLEY'S. Was FREDDIE WHALE'S BAR, TRAX. Renamed in May 2015 BRADWELL'S. Still no cask beer.

NORTH

N1, DISSENTING ACADEMY (Laine). Was CLARENDON, PALMS & LISZT, NOBODY INN. Taken over last year by Stanley Pubs (who also run De Beauvoir Arms, N1, Tufnell Park Tavern, N7 and Lord Stanley, NW1), renamed in February LADY MILDMAY. Four cask beers, e.g. Caledonian Deuchars IPA and house beer, Hammerton N1 and Redemption Pale Ale.

N1, NORTH POLE (Punch). Was PUZZLE, NORTH STAR. Sold by Punch. Taken over in September by the new operator of the Alma, N1 (Newington Green) and renamed in February NORTH BY NORTHWEST with a film theme. Hammerton N1 and four quests.

N1, THREE CROWNS. Renamed in January HILL & SZROK, having been taken over by a London Fields butcher of that name. Meat-oriented menu. One cask beer from Hackney and two quests.

N4, WHİTE LION OF MORTIMER (Wetherspoon). The second-oldest surviving Wetherspoon was among eight in London put on the market in November. Sold to Urban Pubs & Bars and renamed in February WHITE LION. Now just two cask beers.

N8, MUSIC PALACE. (Misreported in CPC 197 as MUSIC PLACE.) Was BAR ROCCA. After unreported closure since 2009, reopened in 2014 and renamed ARTHOUSE, cinema with bar open to public and two keg beers. No cask beer.

N16, DANIEL DEFOE (Wells). Was CLARENCE TAVERN, STEPTOE'S. Lease taken over by Yummy Pub Co. Renamed in December STOKE NEWINGTON TEA CO. Tea-themed, more importantly now has up to eight cask beers from Wells and others.

N16, LION (Enterprise). Was MAGPIE & STUMP, STOKE TUP. Reverted to original name RED LION.

BARNET (EN5), MISTY MOON. Was MOON UNDER WATER. Renamed in January **BUTCHERS ARMS**. St Austell Tribute and guests, some from local breweries.

NORTH WEST

NW1, ELIXIR BAR. Was SEYMOUR ARMS, ROWLEY'S. Renamed PACK & CARRIAGE. Marston's house beer and a guest. A dozen keg beers (e.g. Beavertown, By the Horns, Camden, London Fields, Siren, Weird Beard) and over thirty bottled beers.

NW9, MCGOWAN'S. Reverted to CLERY'S CLOCK. BELMONT (HA3), ANGIES V. Renamed BADGER KELLY'S. Still no cask beer.

EASTCOTE (HA5), CASE IS ALTERED (McManus). This Regional Inventory pub has been acquired by City Pub Company. Cask beers include Rebellion, Sharp's, Windsor & Eton.

HARROW WEALD (HA3), SEVEN BALLS (Star). New tenant experimenting with expanded range of cask beers. Caledonian Deuchars IPA plus 1-3 guests (depending on day) from Heineken list.

WÉMBLEY (HA9), GREYHOUND (Star). Renamed the **ARCH**. Still no cask beer.

SOUTH EAST

SE1, GARRISON (Village London). Was YORKSHIRE GREY. Acquired by City Pub Co. Still one cask beer, now Portobello Star.

SE14, OLD HABERDASHER (Enterprise). Was ROSEMARY BRANCH. Renamed in January **FAT WALRUS**. Three changing cask beers.

SE15, DOLLS HOUSE (Star). Reverted to CLAYTON ARMS. Caledonian Deuchars IPA.

SE22, CHERRY TREE (Wellington). Lease taken over in June by Redcomb Pubs, their seventh London site. Up to five changing cask beers and a real cider.

SE22, RÔSE (Enterprise). Was FOREST HILL TAVERN. Lease taken over by Laine Pub Co, their eighth London site. Renamed in January **WATSON'S GENERAL TELEGRAPH**. One cask beer from Laine and four guests.

BECKENHAM (BR3), COACH & HORSES (Enterprise). Now run by All Our Bars. Harveys Sussex Bitter and now up to three quests.

CROYDON (CR0), GIPSY MOTH (Orchid). Now independent. Greene King IPA and a guest.

CROYDON (CRO), REFLEX (Stonegate). Was EDWARDS. Renamed **LUNA**. Still no cask beer.

SOUTH WEST

SW9, PHOENIX (Punch). Was COACH & HORSES, CIRCLE BAR. Sold, now a Harveys pub, their third in London. Four Harveys beers on handpump.

SW12, HARRISONS. Was BALHAM KITCHEN & BAR. Acquired by Hawksmoor and renamed in November **FOXLOW**, the fourth of a chain. No cask beer. Keg Five Points Pale (£4.50/schooner) and Pilsner Urquell.

SURBITON (KT6), DUKE OF YORK (Greene King). Was HOGSHEAD, ELM TREE. Renamed in January **DUKE**. Greene King Abbot, IPA and two guests including local micros.

WEST

TWICKENHAM (TW1), ALEKSANDER (independent). Was RISING SUN, MARBLE HILL. Acquired in December by City Pub Company. Burning Sky Plateau, Oakham Citra and a guest, e.g. Surrey Hills, Twickenham.

Book reviews

CITY OF LONDON PUBS BY JOHNNY HOMER

've not seen it yet but it sounds just the sort of book that readers might be interested in. It is a historical guide to

fifty pubs in the Square Mile and is, the author says, the first comprehensive guide to City pubs in more almost fifty years. CAMRA local guides have covered the pubs but not in that much detail.

The author, a CAMRA member, is new to me although some readers may know him from his appearances on the Robert Elms show on BBC Radio London where he has a regular slot. It is



always good to see a new name among beer writers. He was born within the Square Mile and lived for many years just outside the boundary with an EC1 postcode in the old London Borough of Finsbury hence his love for the area, its history and many of its hostelries. He now lives in Whitstable, Kent, sometimes working as a tour guide for Shepherd Neame, and has previously written a book on the pubs of Canterbury.

The book is due to be published by Amberley Publishing on April 15. For more details see www.amazon.co.uk/City-London-Pubs-Johnny-Homer/dp/1445656116

Tony Hedger

PUBS, INNS AND TAVERNS OF EPSOM, EWELL & CHEAM BY RICHARD F. HOLMES

ate last year Mr Holmes completed his fourth book in a series covering pubs, inns and taverns around the Kingston area. This time he has featured pubs around the towns of Epsom, Ewell and Cheam. The book comprehensively covers all pubs past and present, with many black and white photographs from years gone by and



up to current times. In some cases paintings or drawings supplement the photos. There are old maps of each area showing the location of all the pubs.

Mr Holmes gives the history of and stories relating to the public houses, including past ownerships and crimes that were committed on these premises, such as serving beer after time or allowing betting to take place and only allowing

enough time for professional ladies to take refreshment.

Also included are the breweries that owned or supplied beer to the pubs in the area, many that have long since gone such as Boniface's of Cheam, or Bradley's of Epsom. This is another well researched book and is a must for anyone interested in the history of pubs in this area. Copies can be acquired from the Bourne Hall Museum shop, Sutton Archives, Kingston Heritage Centre, Cheam Sports (9 The Broadway) or direct from Mr Holmes via e-bay. The cover price is £14.00.

Clive Taylor

YORKSHIRE PUB WALKS

This is the sixth book in CAMRA's pub walks series, all written by Bob Steel, and for the first time it covers a single county. The book features 25 walks in both urban and rural locations, as well as Yorkshire's renowned national parks and is divided into North Yorkshire, West Yorkshire and City Walks sections. The walks include Settle and Upper Ribblesdale; Whitby to Robin Hood's Bay; Brontë country:

Haworth and Ponden; Sheffield: Kelham Island and the 'valley of beer' and Hull's old town: a fishy trail. The book also covers the culture and heritage of the county as well as information on local transport and accommodation.

The book was published on 14 March and is available on-line from www.camra.org.uk/books. ISBN No. 9781852493295), RRP £9.99.



FROM PICTURES TO PINTS: CINEMAS THAT BECAME PUBS BY GAVIN MCGRATH

Some CAMRA members are as interested in the architecture and history of pubs as much as they are in the beer served in them. The same is true with cinema enthusiasts; there is an organisation, the Cinema Theatre Association, with over 1,200 members who are dedicated to the serious study of cinema architecture and design as much as the films shown in them. One of their members has produced this attractive and interesting 32-page publication describing the many cinemas that have been converted to pubs. There are some 100 examples listed here, alphabetically from Abergavenny to Wrexham, nearly all illustrated with potted histories of each building and their cinematic highlights. The majority are operated by JD Wetherspoon, but several are in other hands.

In our area, probably the finest conversions are the Coronet in Holloway Road and the Grade II-listed Capitol in Forest Hill, both run by JDW. Outside London, this reviewer's favourites include the Playhouse, Colchester and the Picture Palace in Braintree, both in Essex, and further north, the Picture House in Stafford, also Grade II-listed.

The author has now compiled a second volume about cinemas that have become supermarkets and is working on a third which lists cinemas that have become churches. It isn't just pubs that are being sold off!

The book is available, price £4.00 plus £3.00 postage, from the Cinema Theatre Association, 34 Pelham Road, London, N22 6LN (Cheque/PO payable to Cinema Theatre Association or send credit/debit card details including expiry date and security code). Alternatively you can order on-line for £7.10 including postage using Paypal or debit/credit cards at: www.cinema-theatre.org.uk/shop.

Jeremy Buck

The pub saving toolkit - part 2

In the last issue we advised on information gathering and getting ahead of the game. How many readers have since submitted nominations for their local pub to be registered as an Asset of Community Value? We know of several who have unfortunately been knocked back. If this is your experience, do not be disheartened. Apply again! There is no restriction on the number of nominations you can make, or how many times you add supplementary information to a nomination where a Council remains reluctant. It is not uncommon for Councils to ask for more information or evidence about how your particular local furthers the social wellbeing or social interests of the community, as required by Section 88 of the Localism Act. Our previous article on getting ahead of the game should provide you with enough pointers for assembling and compiling the essential information about your favourite pub. Forewarned is forearmed. In this edition we describe some of the tools and techniques used in mounting a really successful campaign.

CAMPAIGNS: FORMING & SUSTAINING

Never underestimate how physically and mentally exhausting saving a pub can be. Not a day will go by in which you do not feel like packing it all in and hiding under your duvet. You need to sustain yourself by constantly dreaming of the Moon under Water and how good that first pint in your 'saved' pub will taste. Those of us who have been there, fought the fight, faced the struggle, and overcome the doubt, can attest to that; it's an indescribable sensation. (Editor's note: see our item on the East London & City Pub of the Year for proof).

GEARING UP FOR A FIGHT

In fighting to save a pub, time is of the essence. The instant you realise your pub is threatened you need to press that campaign launch button. There really is no time to lose. Well-orchestrated and high profile campaigns have not only deterred or delayed developers in submitting planning applications or implementing changes of use but in some cases they have scared developers away. As soon as Tesco Stores Ltd felt the strength of opposition at the Wheatsheaf in Tooting, they withdrew their interest and moved aside for Antic to take over the pub. The ACV and a good deal of publicity at the Antwerp Arms in Tottenham forced the house builder to abandon his plans and sell the pub to the local community. The might of London's LGBT+ community coming down firmly behind the iconic Black Cap in Camden has so far resulted in two planning refusals and the scaring off of a café operator. It would appear that the pub is now back in the hands of a pub operator (see page 50). Campaigns have worked, and do work, all over Britain. Pub lovers need to get themselves organised and be prepared to dig in for the long haul. There can be no half measures. To paraphrase Churchill, it will be necessary to '...wage war by sea, land and air, with all our might and with all the strength that God can give us: to wage war against a monstrous tyranny, never surpassed in the dark lamentable catalogue of human crime. That is our policy.' Be prepared for the blood, sweat, toil and tears. There is a huge amount of money at stake for developers. On the other hand, there is a huge amount of heritage, culture and community

cohesion at stake for us. CAMRA loves pubs. And we embrace those with passion and dedication and resourcefulness in fighting to keep them.

PICKING YOUR TEAM

It is always wise to play to your strengths. Build a coalition of the willing but try to ensure you have a good range of skills on your team. Planners, solicitors, barristers, politicians, journalists, writers and general organisers are the skills you will need. Any general rabble rousers are also a force for good, provided the message remains positive and focussed. It is a good idea to appoint a chairman or figurehead. This needs to be a strong leader. Pub campaigns can be very stressful environments and good leadership and order will be essential in keeping the campaign on track. Your next most important role is the campaign secretary. In a virtual team, communications are vital. Select someone who is a fussy details person. Engineers or accountants are both ideally suited to this role, as are literary scholars and historians. The secretary needs to make certain that all the 'i's and 't's are dotted and crossed respectively and that everyone is kept in the loop. These days a social media officer is a given. You should exploit social media not only to communicate with your own executive team, subject to security and privacy considerations, but also your wider network of campaigners and the public at large, including local and national media, whom you will need to manage skilfully to retain them as allies, paint you in a positive light, and keep the story alive. It is quite an art.

THE CAMPAIGN LEADERSHIP

In order to keep your campaign slick and efficient, with decisions being made in a timely manner, it is best to keep a small executive committee, limited to the essential roles of chairman, secretary, media relations and perhaps two others e.g. treasurer and planning advisor. This executive will set the high level strategy and act as a steering committee to direct the campaign. It is vital that they have the support and trust of the wider campaign and they need to have an unquestioning belief in the cause and be prepared to always act in the interests of saving the pub, to the cost of almost all other considerations. It can be tough at the top.

When significant decisions need to be made, e.g. opting to raise funds in order to bid to purchase the pub if sold, or deciding to join a planning appeal as a Rule 6 party., or joining an appeal against an ACV registration, the executive needs to judge if these are covered by an existing mandate and whether such moves will continue to enjoy the support of the wider community. To that end it is a good idea to periodically renew your mandate in such matters and the easiest way is to communicate with the full campaign via email. There is rarely much value in inviting the wider campaign to face to face meetings, unless there is a matter which requires significant discussion and might attract a range of views, or benefit from a range of ideas. Exploit the tools available in the digital age.

DIGITAL COMMUNICATIONS

A campaign website should be one of your earliest priorities.

The pub saving toolkit - part 2

It is amazing how much external media interest can be marshalled via such a platform. The internet is the first place journalists look now for a story. Your website need not be elaborate. A simple Wordpress blog will be quite sufficient. It is probably worth paying for a meaningful domain e.g. www.savetheroyaloak.org (a real life pub campaigning website; sadly there are hundreds!) or equivalent. These domains are not normally as expensive as you might think. Your website should be used for regular updates to your wider campaign and other followers. It is also your shop window for the media, planners, politicians, and of course the developer that you are battling. On that basis make sure it looks professional, eye-catching and stylish. Your website should be linked to your Twitter, Facebook and Instagram accounts where applicable. Find a friendly graphic designer to come up with a brand identity for your campaign and use this throughout. Corporate imagery can be very powerful. The same logo can then be printed on flyers, banners, placards, window posters, business cards and any press releases you put out from time to time.

WEIGHT OF NUMBERS

Having established your executive committee, brand identity, website and social media accounts, your next task is to rapidly grow your support network. You should always make contact with your local branch of CAMRA and ask to be put in touch with the pub protection officer or chairman. CAMRA loves to help campaigners who help themselves. We cannot be everywhere saving every single pub but we do have bucket loads of expertise to share. Your local

branch can help with social media interest and at the very least we will gladly report details of your campaign in these pages. Any tweets in the early days should direct people to your website where it should be immediately obvious what it is you require people to do. Any pub lover will have natural sympathy with your campaign but most ordinary folk do not know what they can practically do in order to help. If you want people to object to a planning application, write to their Councillor or MP, or support an ACV nomination, you need to give them clear instructions.

PETITIONS AND PITFALLS

Petitions are ubiquitous these days, particularly online petitions hosted by change.org or 38degrees. They can be a useful tool but you need to be aware of their limitations. In objecting to planning applications, petitions hold limited value. Many Councils will treat a petition of 15,000 signatures effectively as one objection. It is far better to get people to write short individual objections in their own words. Additionally, when people have signed a petition online, which takes around one minute, they believe that is their contribution made. Job done. Box ticked. Move on. But as a means of keeping in touch with supporters, they are very useful. Change.org allows the petition owner to post regular updates and as your list of signatories grows, so does your list of contacts. Be careful not to bombard supporters with updates too regularly. Only pester them with very significant news or a request when you need them to do something urgently. Try not to phrase a petition in a negative context. Avoid 'the Council must NOT allow' but



8 constantly changing real ales, 1 real cider and 5 keg beers An extensive range of bottle craft beer Food served daily

1 minute from Old St. Tube – Exit 8 3 Baldwin Street, EC1V 9NU 020 7253 2970



info@oldfountain.co.uk www.oldfountain.co.uk

Now open at weekends!

ELAC Camra Pub of the Year Award for 2013



The pub saving toolkit - part 2

instead try 'we urge the Council to register the Royal Oak as an Asset of Community Value'. Decision makers always prefer being encouraged to do something, rather than to not do something. Stay positive.

Whether you use a paper petition, online petition, a manual email list, or simply rely on your website and the assumption that your supporters will regularly check it for updates, following a prompt via Twitter, never lose sight of the fact that your objective is bums on seats. So long as you have informed leadership who can articulate what it is that needs to be done, in layman's terms if necessary, your foot soldiers are your power base. It is not a given that hundreds of planning objections will definitely result in your pub being saved from conversion or demolition, but it certainly helps. The planning system is geared up to resist the loss of 'valued' pubs. The decision makers are politicians or their agents. People power is very persuasive. Always let your ward Councillors know about your campaign. Attend one of their surgeries or email them. Keep on at them if you get no response initially; it is their job to represent the interests of the community. Having local Councillors on your side in planning matters is of inestimable value.

We will close on a short case study from outside London. The 16th century Chequer Inn, in the village of Ash near Dover in Kent, was sold by Punch Taverns to a developer. This sale was in spite of two offers for the property from pub operators. The developer applied to turn the Grade II-listed ACV pub into a single 6 bedroom house. Locals mourned the loss of the pub, which closed in 2014, but were led to

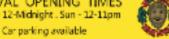
believe by the Council that the ACV status was worthless as the pub was simply not viable (have we not heard that phrase somewhere before?). The ACV status was revoked and the officer report recommended the grant of consent to turn into a house. When this was brought to our attention by a journalist and avid London Drinker reader, we noted that only six objections against the proposal had been lodged on the Council website but no decision had been reached. A bit of campaigning and some technical advice to a particularly motivated local then resulted in some 95 objections within the space of a month. The officer report was revised but still recommended converting the pub. At a recent planning meeting at Dover Council offices, some 150 villagers turned out with placards and banners, supported by the local CAMRA branch and a sprinkling of celebrities. Councillors voted unanimously to refuse consent. The developer has now put the pub on the market, and it has recently been listed again as an ACV. Swift and accurate communications driven by strong leadership were able to mobilise some 300 previously apathetic villagers into action. The clear show of support had the desired effect and, so far, the planning system has worked for the thirsty pub lovers of Ash. The planning system is your greatest friend in saving pubs but can also be a formidable foe. You must learn to control it and exploit it to your own ends. That will be the subject of Part 3 of the Pub Saving Toolkit in the next edition of London Drinker. Until then, keep the faith.

James Watson - Regional Pub Protection Advisor



Come down to the Sultan this St.George's weekend where we will have a great selection of cask ales and ciders, barbecue Saturday & Sunday and a performance from the Greensleeves Morris Men on Saturday afternoon.

FESTIVAL OPENING TIMES Fri/Sat - 12-Midnight . Sun - 12-11pm



Advertise in the next LONDON DRINKER

Our advertising rates are as follows: Whole page £325 (colour), £260 (mono); Half page £195 (colour), £145 (mono); Quarter page £105 (colour), £80 (mono). Phone John Galpin now on 020 3287 2966. Mobile 07508 036835 Email: johngalpinmedia@gmail.com or Twitter@LDads

THE FINAL COPY DATE FOR ADVERTISING IN OUR **NEXT ISSUE (JUNE/JULY) IS 9 MAY.**



Fair deal

Save Britain's Public.



Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the:

Your Details	Direct Debit Non DD					
Title Sumame	Single Membership £24 £26 [
Porename(s)	Joint Membership £29.50 £31.50 £ (Partner at the same address) For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 967201.					
Postcede						
Email address Tel No(s)	I wish to join the Campaign for Real Ale, and agree to sloide by the Memorandum and Articles of Association					
Partner's Details (if Joint Membership)	I enclose a cheque for					
TitleSumame	Signed Date					
Forename(s)	Applications will be processed within 21 days					
Date of Birth (dd/mm/yyyy)						
Email address (if different from main member)	01/15					
Forename(x)	Applications will be processed within 21					

Campaigning for Pub Goers & Beer Drinkers

0

Enjoying Real Ale & Pubs

DIRECT

Join CAMRA today - www.camra.org.uk/joinus

The second secon		Mark Alle	200		-		100	
Reset fil in the whole form larges hat point year. Companign for Book Alle Littl. 130 Harfall: Ros Planne and hall postal address of your San	4.St. Albert, Herts ALI 44		oce t	Vivier	Mee	1910		1000
To the Monger A	let or Rating Strony	9	2	6	1	2	9	
Actions February	1	POR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY for a set per of the neurostan or pair first or failing knowy Northering Marchine Name						
Numetic of Atomost Holder								
Markon Markon Hann			DIES.	200	100	Pare 1	oraco.	CONTRACTOR OF THE PARTY OF THE
Bank or Building Sociaty Account Phands Branch Sort Code		Instructions on your Bunk or Ruilding Society Price pro Coungs for Sof Ruil seed Their Price has no consort defined on the end who experts the religion's providing the Design Bulk Common Liveraged product homography and the Coungs for Ruil and Limited and it is will be provided business only lightly Bunking Society.						

Instruction to your Bank or

The Direct Debit Guarantee

- The Currence is offered to all backs and subday sociation that loogs nationable to be by Chical States.
- It have not negligible to the common that he because of one Depth Depth The Campaign for Ball (do be not have two 10 mething days in stream of pure conservating debtors or an offer-rose great the conservation of the Campaign for Ball days of the property conference of the connect oil total or property conference of the connect oil total or?
- Date to The Company for Red Als Lie or your back as building accept, you are enabled as a full and acceptant related at one assure part to an open series or harding makes
- must pro-interior when The Compaign For East Advised

Sections

EDWARD (KIM) BERRIEDALE-JOHNSON



Kim Johnson, my friend of some twenty years, died on 11 February. He was found at his flat in Worthing where he had been living since his divorce, originally looking after his mother. Since she died a little while ago, he shared his time between Worthing and Spain.

Kim was a life member of CAMRA and always retained his allegiance to South West London Branch. At one time he hosted the branch website on his server. He was a ubiquitous worker at most of the CAMRA beer festivals in the London Region. He rose to become Chief Steward at the Battersea, Catford and Pig's Ear festivals and possibly some others. He subsequently took the bar manager's course at the Great British Beer Festival, after which he attended even more beer festivals as a cellarman. He also worked at Worthing beer festival of late, but could be persuaded to return to stewarding in London on occasions.

Kim had a knack of ruffling feathers at times and some will remember him more for that than his better skills. He didn't suffer fools gladly, but that depended on his judgement of the 'fools'. Oddly enough, he was a very good steward and could defuse a situation with ease, so he was probably more forgiving of the general public than he was of some of his colleagues.

I remember first meeting Kim at a Great British Beer Festival at Olympia. I was a steward and had been promoted to Deputy Team Leader; Kim was a members of that Team. I was truly 'wet behind the ears' as a DTL and Kim served me well (as did the other

team members) and made the job easier. On that occasion, he had returned to stewarding after a period working on Pub Games.

He continued working as a steward at the GBBF for some time. For a time, he and Gill Felton looked after Corporate Events and finally he was the steward with responsibility for the Press Office. He changed tack after completing the bar manager's course, moving to work on the bars.

On a personal level, when Kim visited London after his move to Sussex, he would stay with my wife Helen and me. He was a good house guest and always supplied a bottle of rather good wine in return. If he had been drinking in the Sultan in Colliers Wood, a great favourite, he might 'phone us before he left and ask if we would like a 'carry-out' of Hop Back Summer Lightning. He never wanted paying for this.

Kim earned his living in the IT business and was very knowledgeable on almost anything to do with computers. He built two computers for me and did numerous little related jobs; the only recompense usually being for parts.

Kim was something of a mentor to me in stewarding and I followed him in a number of his posts. I will miss his sense of humour and his gravelly voice.

He is survived by his ex-wife Diane, two daughters, a son and several grandchildren.

Colin Herbert

PAUL KIRSTEN



We are sad to announce the passing of Paul, at the age of 63, following a short illness. Before family responsibilities prevailed, Paul was an

active member of CAMRA's South West London Branch. He was a considerate, thoughtful and wryly witty man whose company many of us very much enjoyed.

Paul was the branch representative for, and a keen promoter of the pubs in the Mitcham area, to which he also distributed London Drinker. worked at many of the branch's beer festivals at Battersea where he happily took on a number of unglamorous jobs, such as van driving and cleaning down sticky bar counters, the sort of volunteer whom festival organisers really value. He also worked behind the bar at the Kingston beer festival. Paul was a regular letter writer to both What's Brewing and the local press. It was pleasing to see that at last something had started to happen with one of his major concerns, the Burn Bullock pub in Mitcham. Let us hope that it does eventually reopen as a viable pub which will stand as a fitting memorial.

Paul's funeral took place on 11 February. We send our condolences to his family.

Mark Bravery and Tony Hedger

RHYS JONES

mentioned Rhys's passing a couple of editions back. I pleased to report that his CAMRA branch, Bae Ceredigion, have installed a plaque to his memory in one of his favourite pubs, the Ship and Castle in Aberystwyth. This tribute to a stalwart campaigner will be unveiled on Saturday 16 April at 2pm. All who knew him are welcome and the ceremony happens to coincide with the pub's spring beer festival.

Tony Hedger

At 7 March 2016, CAMRA had 177,313 members, of whom 18,264 live in the Greater London area.

Idle Moments

ello again and welcome to Spring. Not many idle moments for me today; I was planning on going and looking at old cars at Brooklands when I thought I should just check that the deadline for this edition of the Drinker was next Monday. No – it's tomorrow! Ho-hum! So here goes.

Right, let's get started with some number puzzles for no better reason than I always do so these days:

reason than I always do so these day

1. 90 is QVD in F

2. 13 is the AN of A

3. 70 Y to your PWA

4. 3 is the CL of OT

5. 555 F is the H of the WM

6. 13 S of the US have an AC

7. 78 CN by AC 8. 480 G in a TO 9. 44 P in GCT in NY 10. 2 B in DS (and in the K)

Last time's 5BY4 seemed quite popular (meaning that nobody has written in to complain) so as time is limited I thought I would do some more of the same. Consequently the sub-title this time is "More Old Rockers – how old?" Can you sort out the singers by the years when they were born?

1. Dionne Warwick 1934 A. Phil Everly В. 1936 3. George Harrison C. 1937 D. 1938 4. Shirley Bassey 5. Roy Orbison E. 1939 F. 1940 6. Tom Jones 7. Paul McCartney G. 1941 1942 8. Marvin Gaye Н. 9. Dolly Parton 1943 Ι. 10. Petula Clark J. 1946

There, that was easy, wasn't it? Now let's finish off with a bit of Trivial Knowledge (makes a change from General Trivia). This time I have done a few related to the recent re-emergence of Flying Scotsman into the public gaze and this time I ran out of inspiration and dropped back to the anniversaries after question 5.

- What collectively are Charon, Styx, Nix, Kerberos and Hydra?
 As we must all be aware, Flying Scotsman has recently been restored and put back into service. It is now in BR livery (not LNER) and no longer carries the number 4472 what is its BR
- era number that it now carries?

 3. When Flying Scotsman first entered service it carried a GNR number until 1924 when it received its LNER number, 4472. What was its original number?
- In 1934 Flying Scotsman became the first locomotive to reach an officially authenticated speed of 100 miles an hour. What locomotive is recorded as having exceeded the magic 'Ton' 30 years earlier on 9th May 1904?
- In 2008 a brand new A1 class ("Peppercorn") locomotive was completed, all of the original 1940s locos having been scrapped. What is the name of the new one?
- Value Added Tax first came into operation in the UK on 1st April – but in what year?
- 7. On 1st April 1902 the use of what ceased in British prisons as a form of hard labour?
- Whom did James Earl Ray (allegedly) assassinate in Memphis Tennessee on 4th April 1968?
- World middleweight boxing champion, Walker Smith was born on 3rd May 1920 in Detroit. By what name is he publicly known?
- 10. And finally which British heavyweight boxer was also born on 3rd May, but in 1934?

And there you have it. Now, having missed my day out, I shall

go back to updating my profile on lots of websites with my new email address. Yes, after about 18 years I have abandoned Demon Internet (remember them?) and gone to pastures new. Maybe an extra customer will make my BT shares more valuable (though I expect I shall still receive weekly letters from Virgin).

Bye for now – have a good time until the June Idle Moments comes to plague you again.

Andy Pirson

IDLE MOMENTS – THE ANSWERS

As usual, here are the solutions to the puzzles set in the February Idle Moments column.

NUMBER PUZZLES

- 1. 5 States of the United States have a Pacific Coastline
- 2. 4 Monarchs of Great Britain in the Nineteenth Century
- 3. 1979 First Edition of London Drinker
- 4. 1961 Jaguar Introduced the E-Type
- 5. 53 Fridays in Twenty Sixteen6. 4 Monarchs on a Chess Board
- 7. 24 Legs in a Polo Team (Four Players and Four Ponies)
- 8. 9 is a Strong Gale (or Severe Gale) on the Beaufort Scale
- 9. 4 Merlin Engines on an Avro Lancaster
- 10. 42 Anglican Cathedrals in England

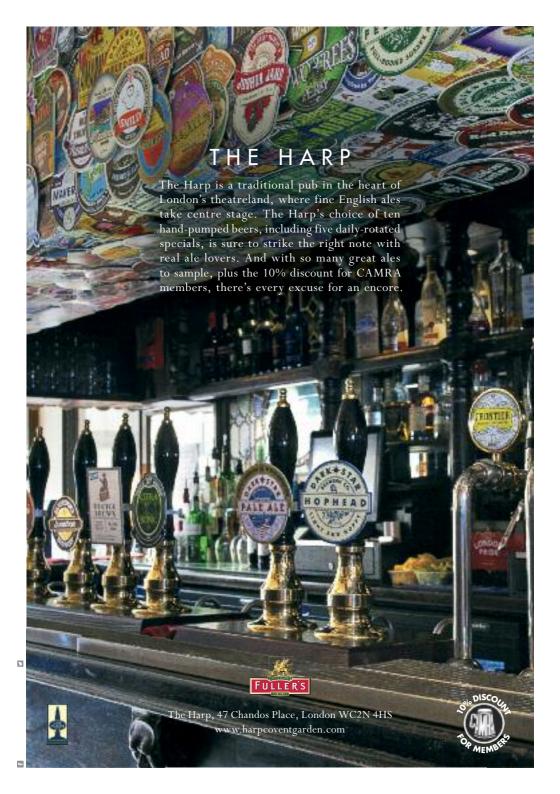
5BY4

(Old Rockers - how old?)

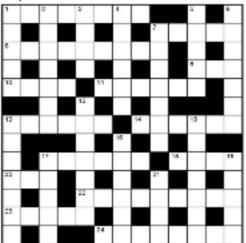
- 1. Bruce Springsteen 1949
- 2. Buddy Holly 1936
- 3. Dusty Springfield 1939
- 4. Elvis Presley 1935
- Connie Francis 1938
- Don Everly 1937
- 7. John Lennon 1940
- Mick Jagger 1943
 Jimi Hendrix 1942
 - 10. Tina Turner 1941

GENERAL KNOWLEDGE

- In 1956 Bedloe's Island in Upper New York Bay was renamed Liberty Island (the location of the Statue of Liberty).
- Diana, Princess of Wales and the American athlete Carl Lewis were both born on 1st July, in 1961.
- On 24th February 1964 the boxer Henry Cooper won his second Lonsdale Belt by beating Brian London.
- As this is a leap year, American band leader Jimmy Dorsey (younger brother of Tommy) was born on 29th February – in 1904.
- The first artificial satellite produced by Japan was launched on 11th February from Kagoshima Space Centre on Kyushu Island. The year was 1970.
- Yellowstone National Park, at over 2 million acres (3125 square miles), extends into the three states of Wyoming, Montana and Idaho.
- Twice British and Commonwealth Heavyweight Boxing Champion Joe Bugner was born on 13th March 1950, in Szeged, Hungary. His family fled to the UK after the 1956 Soviet invasion.
- The Grand Coulee Dam in Washington State stands on the Columbia River and the lake it retains is named after Franklin Delano Roosevelt.
- The Queen Mother died on 30th March (aged 101) and the humorist and writer Barry Took died (at 73) on the following day. The year was 2002.
- On 26th March 1973 Mrs. Susan Shaw became the first woman to be admitted to the floor of the London Stock Exchange.



Compiled by DAVE QUINTON £20 prize to be won



Name

Address .

All correct entries received by first post on 18 May will be entered into a draw for the prize.

The prize winner will be announced in the August London Drinker. The solution will be given in the June 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.

FEBRUARY'S SOLUTION



ACROSS

- 1. Drink with posh young woman in the country. [8]
- 7. Weapon opening fire in anger. [5]
- 8. Combine tearing about with extreme turbulence. [9]
- 9. Sin is rather terrifying. [3]
- 10. Duck left at the end of meal. [4]
- 11. Be first one who finishes booze-up. [6]
- 13. Try to go on board clippers. [6]
- 14. It's not right when amusements don't open. [6]
- 17. New limes grated into cake. [6]
- 18. Rubbish good rubbish. [4]
- 20. Father's drink. [3]
- 22. Steps made to develop careers. [9]
- 23. Short story is hackneyed. [5]
- 24. They follow opening speech by orators. [8]

DOWN

- 1. Aim to put nothing in drink. [5]
- 2. Desert nation in fierce struggle to survive. [3,4]
- 3. Encourage operator to dismiss son. [4]
- Greatly surprised to see mother turning up with a map. [6]
- 5. Bid for chest, missing lid. [5]
- 6. Judge impounding the Queen's dog. [7]
- 7. Study in grand town. [7]
- 12. I'm upset writing about word. [7]
- 13. Drink, sit and think. [7]
- 15. It's cut in a card game. [7] 16. Meal is about over. [6]
- 17. Run through with special organ. [5]
- 19. Model requests work. [5]
- 21. Old china and stone. [4]

Winner of the prize for the December Crossword: Mrs. C Ward, Chertsey, Surrey.

Other correct entries were received from:

D.Abbey, Ted Alleway, Tony Alpe, Pat Andrews, Lorraine Bamford, John Barker, John Bowler, Hugh Breach, Kelvin Brewster, Eddie Carr, Kathryn Chard, Hilary Clark, Kevin Creighton, Ebenezer Crutton, Paul Curson, Peter Curson, Ken Davison, Tom Drane, Mike Farrelly, David Fleming, Dudley Freeman, Geoff Gentry, Christopher Gilbey, Errol Goobay, Marion Goodall, Paul Gray, J.E.Green, Alan Greer, Matthew Griffiths, Caroline Guthrie, Ms. Gerry Guthrie, Stuart Guthrie, "Shropshire" Dave Hardy, John Heath, Miranda Heester, Graham Hill, David Hough, Alan Humphrey, Chris James, David Jiggens, Mike Joyce, Ken King, Roger Knight, Mick Lancaster, Pete Large, Tony Lean, Tony Lennon, Donald MacAuley, Kevin McCarthy, Derek McDonnell, James McGuinness, L.Maddox, John Marsden, Tony Martin, Dylan Mason, Rob Mills, Pam Moger, Jan Mondrzejewski, Dave Murphy, Brian Myhill, Paul Nicholls, Mark Nichols , Gerald Notley, M.Ognjenovic, Stephen Palmer, Miss G.Patterson, Alan Pennington, Mark Pilkington, Portrush Annie, Mrs Ivy Price, Derek Pryce, John Savage, Ruth Smith, Alan Southgate, Ken Taylor, Bill Thackray, Mark Thompson, Paul Tiffany, Roger Trevaskis, Mrs Fortunata Vida, Trevor Watkins, Jane Watts, Martin Weedon, Miss E.A.Whale, Spud Whale, John Williamson, Sue Wilson, David Woodward, Peter Wright & the Missus, Ray Wright.

There were also 7 incorrect and 2 incomplete entries.



ONE OF THE TOP PLACES TO HAVE A BEER IN THE WORLD





ADNAMS.

GHOSI 4.5% SHIP ALC. VOL.



A GHOSTLY PALE ALE

Official Beer of The Boat Races!

