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Vol 38
No 3

June/July
2016

LONDON DRINKER



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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, Hertfordshire AL1 4LW.

Material for publication, including press releases, should preferably be sent by e-mail to ldnews.hedger@gmail.com.

The deadline for the next edition, August/September, is Monday 11 July

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;

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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.

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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.

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THE PRICE OF BEER – OR BEER AT ANY PRICE?

I said in the last edition that I would report back on the Budget. We did not get the further reduction in beer duty that CAMRA was campaigning for. The respective duties on beer, cider and spirits were frozen, although wine duty will rise with inflation while the tax on tobacco increases by 2% above inflation.

Tim Page, CAMRA's Chief Executive, said, "A freeze in beer tax is an opportunity missed to back the continued revival of brewing in the UK. With UK drinkers paying the second highest rate of beer duty in Europe, a beer tax cut was needed to keep pubs open, boost the brewing sector and to keep the cost of a pint stable. However, the sustainability of smaller community pubs has been boosted by welcome decisions to cut commercial stamp duty and the business rates paid by small businesses. The extension of small business rate relief will save publicans of smaller pubs thousands of pounds annually which will help keep community pubs as viable businesses and at the heart of community life. Likewise, cuts in commercial stamp duty will reduce the financial barriers faced by people looking to purchase small community pubs to keep them open and serving the needs of local people."

It has to be said that, as some of us have noticed, not everyone who buys a pub does so to serve the community. Hopefully that tide is turning.

Calling for a reduction in beer duty makes for good campaigning because it is a simple concept that everyone can get behind and it involves politicians. Any savings achieved however rarely get to the customer, especially with pubs owned by pubcos. The best you can hope for is that the next increase won't be quite as big as it might have

been. If we are really concerned about beer prices, I think that we need to look more deeply and think more broadly.

We know only too well that the price of beer in pubco-owned pubs is artificially high because of the way the tied house system operates. The notion of being overcharged by a landlord who isn't even making the old Minimum Wage is just Kafka-esque. Hopefully an end to this is in sight. Please do read James Watson's update on the situation on page 18.

Business rates are a significant cost. There was however very promising news in the budget about this for all small businesses, not just pubs. Rateable value, the notional capital worth of a property, indicates its potential prosperity. Most community and rural pubs have low RVs accordingly. From April 2017 sites with an RV up to £12,000 will not pay any business rates. This includes over 16,000 pubs, some 40% of the national stock. Pubs with RVs above £12,000 and up to £25,500 in London also receive some relief. In the case of pubco tenants, they pay the rates so this benefit comes direct to them although I'm sure that their landlords are not unaware of it.

Against this, we need to bear in mind various administrative and legal costs that once would have come out of the rates but are now billed to pubs or individual licence-holders. The thinking behind the 2003 Licensing Act, administered by local authorities, is that as much of the cost as possible should be recovered from the business or individual in question. Given that they pay separately for such items as commercial rubbish disposal, they might now be getting a fair deal.

The Late Night Levy is also worth looking at. If your establishment makes bundles of money after midnight then fine but if it is variable then the trend, particularly for pubs, is just to amend their licences to midnight closing and risk any possible marginal loss. That achieves nothing.

The National Living Wage came into effect on 1 April and many in the pub trade see this as a potential disaster. In a poll for the *Morning Advertiser*, 86% of licensees who responded said that it would lead to pub closures and 56% were going to cut jobs and/or

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staff hours. This is, I hope, an over-reaction. The largest jump, to £7.20 per hour, only applies to those over 25 and a large percentage of bar staff are younger than that. Personally, I can't see this as extravagant and if my beer goes up simply for this reason, I'm not going to begrudge the bar staff their increase.

Please do read Greg Tingey's article on page 24. The spread of prices across different types of pub in a relatively small area is very revealing. There are, sadly, relatively few pubs around that exist because the people who own them simply want them to. They will not profiteer but single free houses do not have the buying power of the chains and their beer prices reflect the price that they pay. This is why many deal direct with small local breweries. Other larger enterprises have their concepts of whom their customers should be and price themselves on that basis. It may well be that if you feel the price you have been charged in a pub is too high then it might be that that is exactly what is intended. All businesses have their fixed costs such as utilities, transport, cleaning and maintenance but these often run much higher but fairly equally for pubs.

The market is not perfect and is easily manipulated. That said, I think that it is our only weapon. All of us might like to go into a pub once to see what it is like but if we don't like it, we have the choice not to go back and we should exercise that choice. If you find yourself in a pub full of people with braying voices who do not think twice about paying £5.00 for a pint of Peroni then maybe that pub has found its market and you are simply not in the right pub. Maybe you go into a pub and think that the beer is expensive but it is in good condition, is a full measure and the pub is comfortable, friendly and clean. That might be a good deal; think about value for money rather than simple cost. Someone I know recently visited the Hope in Carshalton, a Greater London Pub of the Year, for the first time and was amazed to find it full on a weekday early evening. Why? Because they get it right for their customers.

I realise that I can't generalise. Some may not physically be able to get beyond their one pretty awful local and others simply may not be able to pay – or may object to paying – £4.00 for a pint. That said, the balance between who needs who, pub and customer, is an interesting one and we ought to exploit it better than I believe we do.

Tony Hedger

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Branch diaries

Welcome to our regular details of London CAMRA contacts and events, where branches say what is happening in their areas that might be of interest to drinkers across London. Events for June and July 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

June – Fri 3 (7pm) National Club of the Year Finalist presn & Meet the Brewer evening. Orpington Liberal Club, 7 Station Rd, Orpington BR6 0RZ. - **Mon 6** (7pm) CAMRA Revitalisation consultation mtg. Leyton Orient Supporters Club, Matchroom Stadium, Oliver Rd, E10 5NF. Book through <https://revitalisation.camra.org.uk/get-involved/?reg=44>.

July – Wed 27 (7.30) London Liaison Cttee (Open mtg for branch reps and regional officers). Royal Oak, Tabard St, SE1 4JU (upstairs).

LONDON PUBS GROUP

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

June – Sat 11 Riverside pubs in Brentford, Chiswick and Hammersmith: (12pm) One Over the Ait, 8 Kew Bridge Rd, TW8 0FJ; (12.45) Express Tavern, 56 Kew Bridge Rd, TW8 0EW; (2.15) Bell & Crown, 72 Strand on the Green, W4 3PH; (3.15) Black Lion, 2 South Black Lion La, W6 9TJ; (4pm) Dove, 19 Upper Mall, W6 9TA; (4.45) Blue Anchor, 13 Lower Mall, W6 9DJ; (5.30) Blue Boat, Distillery Wharf, Parr's Way, W6 9GD; (6.15) Crabtree, 4 Rainville Rd, W6 9HA. All welcome. Public transport will be required at times.

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

LONDON CIDER GROUP

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

No events at the moment; more events will be arranged for CAMRA's Cider Month in October. For more information see <http://london-cider.blogspot.co.uk>

YOUNG MEMBERS GROUP

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

BEXLEY

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

June – Wed 8 (8.30) Mtg. Red Barn, Bexleyheath DA7 6HG. - **Sat 11** (10am) Coach trip to Rockin Robin Brewery. - **Sat 18** (10am) Coach trip to Tenterden Beer Festival. - **Wed 22** (8pm) Soc & PotY Runner-up presn. Broken Drum, Blackfen DA15 9PT. - **Sat 25** Gravesend crawl: start (12pm) Rum Puncheon, DA11 0BL. - **Thu 30** (8pm) **Branch AGM**. Crayford Arms, DA1 4HH.

July – Wed 13 (8.30) Mtg. Railway Tavern, Bexley DA5 1AH. - **Sat 16** Crayford crawl: start (12pm) Charlotte, Crayford DA1 3QG. - **Wed 27** (8pm) Soc & PotY 3rd place presn. Door Hinge, Welling DA16 1TR. Website: www.bexley.camra.org.uk

BROMLEY

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

June – Fri 3 (7pm) Orpington Liberal Club. See Regional Events above. - **Sat 11** Brighton Explorer: meet (10.35am) East Croydon Stn for 10.56 train. See website for details. - **Mon 13** Downe soc: (7.30) George & Dragon, 26 High St, BR6 7UT; (8.45) Queens Head, 25 High St, BR6 7US. - **Sat 25** Kent border stroll: (12pm) Cock, Shoreham La, Halstead TN14 7DD; (1pm) Rose & Crown, Otford La, TN14 7EA; (3.30) Bulls Head, Pratts Bottom BR6 7NQ; (5pm) Five Bells, Church Rd, Chelsfield BR6 7RE. - **Tue 28** (7.30) Cttee mtg. Change of Horses, 87 High St, Farnborough BR6 7BB. **July – Mon 4** Beckenham soc: (12.30) Coach & Horses, Burnhill Rd, BR3 3LA; (2.30) Bricklayers Arms, 237 High St, BR3 1BN. - **Sat 9** SIBA Beer Festival, The Slade, Tonbridge TN9 1HR: meet (11.10am) Orpington Stn for 11.34 train; the venue is about 10min walk from Tonbridge Stn. - **Sat 16** Annual joint Crystal Palace Triangle crawl: (12.30) Alma, 95 Church Rd, SE19 2TA; (1.15) White Hart, 96 Church Rd, SE19 2EZ; (2pm) Postal Order, 33 Westow St, SE19 3RW; (2.40) Sparrowhawk, 2 Westow Hill, SE19 1RX; (3.20) Beer Rebellion, 129 Gipsy Hill SE19 1PL; (4.30) London Beer Factory Brewery Tap Rm, 160 Hamilton Rd, SE27 9SF; (5.20) Gipsy Hill Brewing, Unit 11, Hamilton Rd Ind Est, 160 Hamilton Rd, SE27 9SF; (6.30) Westow House, 79 Westow Hill, SE19 1TX; (7pm) Grape & Grain, 2 Anerley Hill, SE19 2AA. - **Thu 21-Sat 23** 3rd Beckenham Beer Festival. Beckenham RFC, Balmoral Ave, Beckenham BR3 3RD. - **Tue 26** (7.30) Cttee mtg. Greyhound, Commonsides, Keston BR2 6BP.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

New contact name – Soc sec: Robert King, 07593538182, contact@croydoncamra.org.uk

June – Wed 8 (8.30) Soc. Crown, 28 Wickham Rd, Shirley CR0 8BA. - **Mon 20** (8.30) Soc. Hope, 38 West St, Carshalton SM5 2PR. - **Tue 28** (8.30) Mtg. Dog & Bull (upstairs), 24 Surrey St, Croydon CR0 1RG. **July – Sat 16** Crystal Palace crawl. See Bromley Diary above. - **Thu 21** (8.30) Soc. Little Windsor, 13 Greyhound Rd, Sutton SM1 4BY. - **Wed 27** (8.30) London Drinker pick-up. Hope, 38 West St, Carshalton SM5 2PR. Website: www.croydoncamra.org.uk

EAST LONDON & CITY

Branch sec: John Pardoe, 07757 772564, elacbranch@mail.com

June – Wed 1 Docklands crawl: (7.30) Town of Ramsgate, 62 Wapping High St, E1W 2PN; (8.15) Captain Kidd, 108 Wapping High St, E1W 2NE; (8.45) Prospect of Whitby, 57 Wapping Wall, E1W 3SH; (9.30) Grapes, 76 Narrow St, E14 8BP; (10.15) Henry Addington, 22-28 Mackenzie Walk, E14 4PH. - **Mon 6** (7pm) CAMRA Revitalisation meeting at Leyton Orient Supporters Club. See Regional Events

Branch diaries

above. Tea, coffee, cask, tinned and bottled beer and cider will be available. - **Thu 16** Multi Event Day. Leyton Orient Supporters Club Oliver Rd, E10 5NF: (8pm) Great British Beer Festival publicity drive; Beer Festival; European Championship screening; (9pm) Branch CotY presn. The England v Wales football match (KO 3pm) will be screened; during the game the lights will be dimmed. The Club will open at 12.30 and close at 11pm. Beers will be from Wales and England. - **Tue 21** (7.30) Pig's Ear Beer Festival planning meeting. White Hart, 1 Mile End Rd, E1 4TP. - **Tue 28** (8pm) Community PotY presn (9pm). Eleanor Arms, 460 Old Ford Rd, E3 5JP. - **Thu 30** (8pm for 9pm) Cider PotY presn. Eleanor Arms again.

July – Sat 2 Epping pub ramble: (11.30am) Epping Stn; (12pm) Theydon Oak, 9 Coopersale St, Epping CM16 7QJ: (1.45) Mole Trap, Tawney Common CM16 7PU; (3.30) Kings Head, High Rd, North Weald Bassett, CM16 6BU; (5.15) Garnon Bushes, 13 Coopersale Common CM16 7QS, then across Coopersale Common back at Epping station. - **Thu 7** Great British Beer Festival publicity crawl: meet (8.30) Mirth, Marvel & Maud Beer Festival (formally the cinema), 186 Hoe St, Walthamstow E17 4QH. - **Tue 12** (8pm) Mtg & GBBF publicity drive. Dispensary, 19A Leman St, E1 8EN. - **Tue 19** (7.30) Pig's Ear Beer Festival planning mtg. Rose & Crown, 53 Hoe St, Walthamstow E17 4SA. - **Thu 28** Great British Beer Festival publicity crawl: meet (8.30) Hoop & Grapes, 80 Farringdon St, EC4A 4BL. Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498,

branchcontact@camraenfieldandbarnet.org.uk

June – Wed 1 (8pm) Branch AGM. Old Mitre, 58 High St, High Barnet EN5 5SJ. - **Wed 8** (12pm) Soc. Orange Tree, Highfield Rd, Winchmore Hill N21 3HA. - **Wed 15** (8pm) Beer Day Britain Soc. Railway Bell, 13 East Barnet Rd, New Barnet EN4 8TB. - **Tue 21** (8pm) Garden soc. Adam & Eve, The Ridgeway, Mill Hill NW7 1RL. - **Tue 28** (8pm) Garden soc. Botany Bay Cricket Club, East Lodge La, off Ridgeway, Enfield EN2 8AS.

July – Wed 20 (12pm) Soc. Lord Nelson, 14 West End La, Barnet EN5 2SA.

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

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

June – Thu 2 (8.15) Mtg. Olde Swan, Summer Rd, Thames Ditton. - **Tue 14** Esher evening: meet (7.30) Bear; then Albert Arms and Wheatsheaf. - **Fri 24** Joint soc with Surrey Hants Borders Branch: (7.30) Brightwater's, Platform 3, Claygate Stn; (9pm) Antelope, Maple Rd, Surbiton. - **Sat 25** Coach trip to somewhere in southern England. Details from Adrian 07774 859871 or akpalmer@talktalk.net.

July – Wed 6 (8.15) Mtg. Running Horse, Bridge St, Leatherhead. - **Sat 9** (12.30) Crystal Palace High Level railway walk: (12.30) Falcon, Clapham Jct for 13.14 train to Crystal Palace; (1.45) Westow House; (2.50) Wood House, 39 Sydenham Hill; (4.30) Capitol, 11 London Rd, Forest Hill; (5.40) Sylvan Post, 24 Dartmouth Rd, then by train to Gipsy Hill for Beer Rebellion. - **Sat 16** Village pubs around Alton

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Branch diaries

by vintage buses: details to be arranged by Adrian. -

Sat 23 Beer and music festival. Old Cranleigh Sports Club, Portsmouth Rd, Thames Ditton.

Website www.camrasurrey.org.uk

NORTH LONDON

John Wilson, 07840 111590 (M), jgwnw3@hotmail.com;

Stephen Taylor, 07443 473746,

stephen.taylor500@gmail.com

June - Tue 7 Hoxton soc: (7.30) Howl at the Moon, 178 Hoxton St, N1 5LH; (8.15) George & Vulture, 63 Pitfield St, N1 6BU; (9 pm) Hill & Szrok, 8 East Rd, N1 6AD; (10pm) Prince Arthur, 49 Brunswick Pl, N1 6EB. - **Tue 14** (8pm) LDBF debrief mtg. Old Red Lion, 72 High Holborn, WC1V 6LS. - **Tue 21** Hampstead soc: (7.30) Freemasons Arms, 32 Downshire Hill, NW3 3NT; (8.15) Wells, 30 Well Walk, NW3 1BX; (9pm) Duke of Hamilton, 23 New End, NW3 1JD; (9.45) Holly Bush, 22 Holly Mount, NW3 6SG; (10.30) Horseshoe, 28 Heath St, NW3 6TE. - **Tue 28** Kings Cross soc: (7.30) Lighterman, 3 Granary Sq, N1C 4BH; (8.15) Star of Kings, 126 York Way, N1 0AX; (9pm) Driver, 2-4 Wharfedale Rd, N1 9RY; (9.45) Parcel Yard, West Side, King's Cross Stn, N1C 4AP; (10.30) Drake & Morgan, 6 Pancras Sq, N1C 4AG.

July - Tue 5 N1 East soc: (7.30) Narrow Boat, 119 St Peter's St, N1 8PZ; (8.15) Rosemary Branch, 2 Shepperton Rd, N1 3DT (9pm) Baring, 55 Baring St, N1 3DS; (9.45) North by Northwest, 188-190 New North Rd, N1 7BJ; (10.30) Hanbury Arms, 33 Linton St, N1 7DU. - **Tue 12** (8pm) **Branch AGM**. Calthorpe Arms, 252 Grays Inn Rd, WC1X 8JR. - **Tue 19** Tottenham soc: (7.30) Ferry Boat Inn, Ferry La, N17 9NG; (8.15) Beehive, Stoneleigh Rd, N17 9BQ; (9.30) Antwerp Arms, 168-170 Church Rd, N17 8AS. - **Tue 26** Joint Harlesden soc with West Middx Branch: (6.30) Castle, 140 Victoria Rd, W3 6UL; (7.30) Grand Junction Arms, Acton La, NW10 7AD; (8.30) Shawl, 25 Harlesden High St, NW10 4NE; (9pm) Royal Oak, 95 Harlesden High St, NW10 4TS; (9.45) Harlesden Picture Palace, 26 Manor Park Rd, NW10 4JJ. Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

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

June - Sat 4 London 'travelcard' tour: meet (10.15am) Richmond Stn for 1028 train to Waterloo (ex-Windsor train boardable also at Feltham, Whitton, Twickenham) then visiting mainly pubs that are currently their local CAMRA Branch Pub of the Year; locations incl. Petts Wood, East Greenwich, Hackney, Euston, Charing Cross, returning to Richmond/Twickenham by 9pm. Detailed itinerary available by email from Branch Contact. - **Sat 18** (12-4pm) Hampton Beer Festival soc. The Scout Hut, 84-86 Station Rd, Hampton TW12 2BX. Advance tickets available through tickets@hamptonbeerfestival.co.uk.

July - Tue 5 East Sheen (Sheen Village) soc: (8pm) Victoria, 10 West Temple Sheen, SW14 7RT; (9.30) Plough, 42 Christchurch Rd, SW14 7AF. - **Thu 28** (8pm) Mtg. Mitre, 20 St Mary's Gro, Richmond, TW9 1UY.

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

June - Thu 2 (7.30) PotY Runner up presn. Long Pond, 110 Westmont Rd, Eltham SE9. - **Mon 6** (7.30) Cider PotY presn & mtg. Blythe Hill Tavern, 319 Stanstead Rd, SE23. - **Tue 14** (7.30) Quiz Night. Richard 1, 54 Royal Hill, Greenwich SE10. - **Fri 17** (7.30) PotY presn. Pelton Arms, 25 Pelton Rd, East Greenwich SE10. - **Sat 18** (2-4pm) ACV Workshop. Dog & Bell, 116 Prince St, Deptford SE8. - **Wed 22** SE1 crawl: (7pm) Walrus, 172 Westminster Bridge Rd; (7.45) Camel & Artichoke, 121 Lower Marsh; (8.30) Duke of Sussex, 23 Bayliss Rd; (9.15) Wellington Hotel, 81 Waterloo Rd; (10pm) Waterloo Tap, Sutton Walk SE1; (10.30) Hole in the Wall, 5 Mepharm St. - **Tue 28** Eltham and beyond: (7pm) Farmhouse, 52 Jason Walk, SE9; (8.15) Royal, 185 Court Rd, SE9; (9.30) Black Boy, Southspring, Avery Hill, DA15 8EA; (10.30) Beehive, 356 Footscray Rd, SE9.

July - Wed 6 (7.30) Mtg & soc. Talbot, 1 Tyrwhitt Rd, SE4. - **Sat 9** Day trip to Berney Arms. Norfolk: meet (9am) Hamilton Hall JDW, Liverpool St, EC2. - **Tue 12** SE1 soc: (7pm) Miller, 96 Snowfields; (8pm) Britannia, 44 Kipling St; (9pm) Royal Oak, 44 Tabard St; (9.45) Dover Castle, 6A Dover St; (10.30) Roebuck, 50 Dover St. - **Sat 16** Crystal Palace crawl. See Bromley Diary above. - **Wed 20** Soc: (7pm) Brookmills, 66 Cranbrook Rd, SE8; (8.15) Royal Albert, 460 New Cross Rd, SE14; (9.30) Lost Hour, 219 Greenwich High Rd, SE 10; (10.30) Duke, 125 Creek Rd, SE8. - **Tue 26** SE15 Soc: (7pm) Asylum Tavern, 4042 Meeting House La; (8pm) Duke of Sussex, 77 Friary Rd; (9pm) Kentish Drovers, 71, Peckham High St; (10pm) Clayton Arms, 1 Clayton Rd. - **Sat 30** Epping & Ongar Railway Beer Festival: meet (10.30) Hamilton Hall JDW, Liverpool St, EC2.

Website: <http://sel.camra.org.uk>

SOUTH WEST ESSEX

Branch Contact: Alan Barker

contact@ssexswessex.camra.org.uk, 07711 971957 (M)

Evenings or Weekends only.

Bookings for Minibus Trips to Graham Platt: 020 8220 0215 (H)

June - Wed 1 (8pm) 31st Colchester Summer Beer Fest soc. Colchester Arts Centre, Church St, CO1 1NF. - **Wed 8** (7.30) Thurrock Beer Fest soc. Thurrock Civic Hall, Blackshots Lane, Grays RM16 2JU. - **Thu 9** (8pm) 12th Braintree Beer Fest soc. Bocking Arts Theatre (ex-Institute), Bocking End, CM7 9AE. - Mon 13 (8.30) PotY (Essex Area) presn. Theobald Arms, Kings Walk/Argent St, Grays RM17 6HR. - **Wed 22** (8.30) Soc. Ardleigh, 124 Ardleigh Green Rd, Hornchurch RM11 2SH. - **Wed 29** Brentwood crawl: (8pm) Robin, Ongar Rd/Warescot Rd, CM15 9EB; (8.45) Rising Sun, 144 Ongar Rd, CM15 9DJ; (9.30) Victoria Arms, 50 Ongar Rd, CM15 9AX; (10.15) Spread Eagle, 88 Queens Rd/Coptfold Rd, CM14 4HD.

July - Tue 5 (8pm) 38th Chelmsford Summer Beer Fest soc. Admiral's Park, Rainsford Rd, CM1 2PL. - **Fri 15** (7pm) Soc. Craft Beer Co. 168 High Holborn, WC1V 7AA. - **Sat 16** Dengie micropubs & mini pub crawl: train to South Woodham Ferrers (arr. approx 1pm: final times will be on website nearer the date), Tap Room 19, 19 Haltwhistle Rd, CM3 5ZA; then train to Southminster, Wibblers Taproom,



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Branch diaries

Goldsands Rd, CM0 7JW; Station Arms, 39 Station Rd, CM0 7EW. - **Tue 19** (8.30) Soc. Huntsman & Hounds, 2 Ockendon Rd, Upminster RM14 2DN. - **Sat 30** (12pm) Soc. Epping-Ongar Railway 4th Summer Real Ale Festival, North Weald Stn, CM16 6BT (by vintage bus from Epping Stn (Central Line), or from Shenfield Stn (TfL Rail & Abellio Greater Anglia).

Website: swessex.camra.org.uk

SOUTH WEST LONDON

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

Cricket: Tom Brain, 07796 265972, cricket@camraswl.org.uk. Cycling: Geoff Strawbridge, 07813 358863, geoff@camraswl.org.uk

June – Wed 1 (7.30 for 8pm) PotY presn. Trafalgar, 23 High Path, Merton SW19 2JY. - **Wed 15** (7.30) Open cttee mtg. Phoenix, 348 Clapham Rd, Stockwell SW9 9AR.

July – Tue 19 (7.30) Open cttee mtg. Fox & Hounds, 66-68 Latchmere Rd SW11 2JU. - **Sat 30** GBBF publicity crawl of Wimbledon: meet (11.30am for 12) Alexandra, 33 Wimbledon Hill Rd, SW19 7NE: other pubs to include (1.30-2.15) Rose & Crown, 55 High St, Wimbledon Village, SW19 5BA.

Website: camraswl.org.uk

WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H),

branch@watford.camra.org.uk

June – Wed 15 Beer Day Britain Watford High Street soc: meet (8.30) Colombia Press, The Parade. - **Mon 20** Hunton

Bridge soc: meet (7.30) King's Lodge, Bridge Rd. - **Mon 27** (8pm) Mtg. West Herts Sports Club, Park Ave, Watford.

July – Sat 9 Harefield to Batchworth Heath soc: meet (1pm) Rose & Crown, Woodcock Hill. - **Thu 21** Hemel Hempstead Old Town soc: meet (8.15) Old Bell, 51 High St. - **Mon 25** (8pm) Mtg. Southern Cross, 41-43 Langley Rd, Watford.

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

June – Wed 1 (7.30) PotY presn. Harp, 47 Chandos Pl, WC2N 4HS. - **Tue 7** (6.30 for 7pm) Meet the Brewer (Redemption). Union Tavern, 45 Woodfield Rd. W9 2BA (must book with pub). - **Mon 13** (7pm/7.30) Mtg. Union Tavern. - **Thu 23** (7.30) PotY Runner-up presn. Victoria, 10a Strathearn Pl, W2 2NH. - **Thu 30** (7.30) PotY 3rd place presn. Cask Pub & Kitchen, 6 Charlwood St, SW1V 2EE.

July – Tue 5 (6.30 for 7pm) meet the brewer (Mondo). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - **Wed 6-Sat 9** Working socials. Ealing Beer Fest (helpers needed) - **Tue 19** SW6/SW10 soc: (7.30) Fox & Pheasant, 1 Billing Rd, SW10 9UJ; (8.30) Oyster Rooms, Fulham Bdwy Mall Centre, SW6 1AA. - **Tue 26** (7pm for 7.30) Mtg. Gunmakers, 33 Aybrook St, W1U 4AP.

Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

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

June – Wed 1 (7.30) Beer & chocolate tasting with Christine Cryne. Forester, 2 Leighton Rd, West Ealing W13 9EP (pre booking required via website or branch contact).

- **Thu 2-Sat 4** Ruislip Beer Fest. Ruislip Rugby Club, The Club House, West End Rd, Ruislip HA4 6DR. - **Thu 9** (8pm) Questors Beer Fest & CotY presn. 12 Mattock La, Ealing W5 5BQ. - **Thu 16** West Ruislip/Ickenham crawl: (8pm) White Bear, Ickenham Rd, Ruislip HA4 7DF; (9pm) Soldiers Return, 65 High Rd, Ickenham UB10 8LG; (9.30) Fox & Geese, 16 High Rd, Ickenham UB10 8LJ; (10pm) Coach & Horses, 1 High Rd, Ickenham UB10 8LJ; (10.30) Tichenham Inn, 11 Swakeleys Rd, Ickenham, UB10 8DF. - **Wed 22** Ealing crawl: (8pm) Sir Michael Balcon, 46-47 The Mall, W5 3TJ; (8.30) Kings Arms, 55 The Grove, W5 5DX; (9pm) Grove, The Green, W5 5QX; (9.30) Red Lion, 13 St Mary's Rd, W5 5RA; (10pm) Castle Inn, 36 St Mary's Rd, W5 5EU; (10.30) New Inn, 62 St Mary's Rd, W5 5EX. - **Mon 27** Uxbridge crawl: (8pm) Queens Head, 54 Windsor St, UB8 1AB; (8.30) Metropolitan, 8-9 Windsor St, UB8 1AB; (9pm) Fig Tree, 49 Windsor St, UB8 1AB; (9.30) Three Tuns, 24 High St, UB8 1JN; (10pm) Good Yarn, 132 High St, UB8 1JX.

July – Wed 6-Sat 9 27th Ealing Beer Festival (see page 29). - **Tue 26** Harlesden soc with North London Branch. See North London Diary above.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the August/September edition is Monday 11 July.

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

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THE BRICKLAYERS ARMS, BECKENHAM

An error crept into the report of the presentation of CAMRA's Bromley Branch's Community Pub of the Year in the last edition. The address given was that for a pub of the same name in Bromley. The correct address for the Bricklayers Arms that we featured is 237 High Street, Beckenham, BR3 1BN. This error was entirely down to me and not the report's author, Andrew Wright. Appropriate apologies have been made to – and graciously accepted by – landlady Kim Marsh and to Bromley Branch which I am happy to repeat here.

Tony Hedger

NORTH LONDON PUB OF THE YEAR

The Bree Louise in Cobourg Street, NW1 has won CAMRA's North London Branch Pub of the Year award for the second time. The pub, which, as previously reported, is under threat of demolition due to HS2, was up against hundreds of other pubs but attracted more votes than ever before recorded in a Pub of the Year competition.



Craig, George and Karen Douglas with John Cryne

Branch chairman John Cryne said, "The Bree Louise is a corner pub within spitting distance of Euston Station, which makes it popular with commuters and locals alike. The Bree has gone from strength to strength since its first entry into CAMRA's Good Beer Guide in 2008 and it won the Pub of the Year for the first time in 2009. We are dismayed that we may lose this popular traditional pub because of the proposed development and this 2016 Award shows just how well liked this pub is. The Bree regularly has up to sixteen real ales including a mild, a style of beer which is not so usual to find in London. What is also unusual is that eleven of them are on gravity. It also is one of our best outlets for real cider, winning the branch award for Cider Pub of the Year in 2014. Overall this pub offers plenty to delight the taste buds!"

The pub is very much a family affair, run by Karen and Craig Douglas who pride themselves on their warm welcome. The pub's unusual name, Bree Louise, remembers Karen and Craig's twin daughter who did not survive.

The runner up was the Wenlock Arms in Hoxton. This was a pub that was nearly lost to property developers. John Cryne said, "Marcus has been running the pub for only three



Ian, John and Marcus

years and has won entry into the Good Beer Guide and now is a worthy runner-up to the Bree".

John Cryne

PIG'S EAR CHARITY COLLECTION

Each year the Pig's Ear Beer and Cider Festival has a collection for the charities supported by the Speaker of Hackney. Hackney has an elected mayor, so the Speaker fulfils the borough's ceremonial duties. The 2015 festival raised £1,133 and this was recently presented to Councillor Sade Etti, the current Speaker. The charities that she chose for her year in office were the Hackney Food Bank, Hestia and the Immediate Theatre.



Pictured at the presentation with the Speaker are Dave Gilchrist and Steve Hall from the festival organising committee. The 2016 festival will run from Tuesday 29 November to Saturday 3 December.

Steve Hall

FAREWELL TO GIL

Gil Cooray, the long standing manager of JJ Moons in Ruislip Manor retired in April after 35 years in the licensed trade. West Middlesex branch held a well-attended special presentation on the evening of Monday 11 April to mark his retirement. Branch Chairman Roy Tunstall thanked Gil for all the work he had done, reminiscing about the numerous times Gil would come with a team from JJ Moons to help with the setting up of the Ealing Beer Festival, the legendary Christmas parties in the upstairs function room (aka the former Woolworths stock room!), the creation of a beer club and the 'cellar dash' on Wednesday evenings. The



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THURROCK CIVIC HALL, BLACKSHOTS LANE, GRAYS RM16 2JU

branch also took the opportunity to present Gil with the Hillingdon Pub of the Year award.



Gil (right) with Regional Director Geoff Strawbridge and Roy Tunstall

During his 25 years at JJ Moons, the pub has been in the Good Beer Guide for two periods of more than ten consecutive years. Prior to being the longest serving Wetherspoon manager at the same establishment, Gil ran the Red Lion & Pineapple in Acton when it was owned by Fuller's.

Roy Tunstall

ALBINA SWEARS ON THE HORNS!

In April North London CAMRA branch member, Albina Dzyaloshinskaya, became a Free Person by participating in the ceremony of Swearing on the Horns in the Duke's Head in Highgate, North London. This is a folk custom dating from the 17th and 19th centuries and believed to be unique to the pubs of Highgate, of which there were nineteen in 1826. The Duke's Head decided to reinstate the practice in 2014. Albina was one of 13 people who undertook the ceremony this particular evening by swearing an oath on a pair of horns, with the oaths getting sillier and sillier.



Albina received her accolade of Freeman of Highgate for services to dark and strong beer. As well as receiving a free pint on the night and having her name recorded on a board in the pub, Albina is now entitled to kick a pig out of a ditch if she wants somewhere to rest, to kiss the prettiest girl in the pub and to demand free drinks for herself and friends if she finds herself penniless in a Highgate pub! Who said drinking dark beer doesn't pay off...?

Christine Cryne

LONDON DRINKER BEER & CIDER FESTIVAL

This year's Beer of the Festival was Snow Top Old Ale (6.0% ABV) from the Old Dairy Brewery who are based in Tenterden, Kent near the Kent & East Sussex Railway. The company is owned by John Roberts, the former managing director of Fuller's. The tasting notes for the beer, which is

brewed with Maris Otter, crystal and black malts and English Challenger, East Kent Golding and Bramling Cross hops, describe it as having fruitcake and marmalade flavours with spicy notes. It is available December to March. It had already won the Gold award in the Strong Mild & Old Ale category in the London & South East regional round of CAMRA's Champion Beer of Britain competition. Our congratulations go to brewer Glenn Whatman.

The award certificate will be presented on Saturday 18 June.

EPPING ONGAR RAILWAY

The weekend of 29-31 July will see the fourth Epping Ongar Railway beer festival at North Weald station in Essex. There will be an expanded range of 60 real ales and 20 ciders. On all three days, heritage steam and diesel trains will amble through the Essex countryside, complete with an on board bar. In addition, classic Routemaster buses will be providing transport to and from the festival site, travelling from Epping (Underground, Central Line) for those coming from London and Shenfield (TfL Rail & Greater Anglia) for those coming from Essex. The transport options mean that there is no need for designated drivers; everyone can enjoy a pint or two!

Continuing the success of their previous festivals, heritage trains start running at 10am each day, with the main festival bar opening at noon. On Friday and Saturday evening the bar will stay open until dusk, with drinkers entertained by folk music both nights. Later bus services and train services will be laid on, including the popular folk trains where the musicians decamp into one of the carriages. On Sunday afternoon, the festival will be serenaded by the uplifting choristers of London City Voices before the event draws to a close at 5pm.

As with last year's event, there will be real ales from London and Essex, with several produced specially for the occasion. A full list of both ales and ciders will be published in advance along with full details of the cuisine on offer. CAMRA members can buy discounted tickets, including bus and festival train travel, for £12.

For further information and to book tickets, take a look at www.eorailway.co.uk.

Alan Perryman

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CAMRA Campaigner of the Year

We are delighted to announce that this award has gone to someone very well known and respected in London pub campaigning circles, Simon Clarke.

Nominees for this award need not necessarily be CAMRA members. It is intended to acknowledge those who have fought effective CAMRA campaigns locally or nationally; people in the pub or brewing industries who promote our interests; celebrities who are public about their appreciation of real ale, cider or perry; authors who use their characters to foster an interest in cask ale and the like. In this case it has gone to someone who, if you read James Watson's Pub Code update on page 18, really has got something done.

The nomination was made by CAMRA's South West London branch. I reproduce below the submission put together by branch chairman Mark Bravery.

Simon is co-licensee – with Dave Law – of the Eagle Ale House, 104 Chatham Road, Battersea, SW11 6HG, which has won the branch's Pub of the Year competition twice in the last three years. The pub has a strong track record of promoting local micro-breweries.

However, this nomination is to recognise Simon's work for the Fair Pint campaign, which – along with CAMRA – has helped to bring about legislative reform of the relationship between the big UK pub companies and their tenants.

As long-serving tenants of Enterprise Inns, Simon and Dave knew from bitter experience how leases tied them and many other licensees into paying expensive rents and to

buying beer and other products from their landlords at prices significantly above those on the open market. Simon's background as a chartered surveyor gave him an advantage in arguing the case for change, in particular the introduction of a statutory code to regulate the pubcos. Simon is one of the very few chartered surveyors specialising in licensed and leisure property who has direct practical experience in the 'hands on' running of pubs.

A member of the Fair Pint Campaign Steering Committee since its launch in 2008, Simon has given evidence to the Parliamentary Business and Enterprise Committee inquiries into the activities of pubcos. He submitted a number of submissions to specific queries raised, five of which were published in formal Parliamentary Reports. During this time Simon was frequently quoted in the Publican's Morning Advertiser.

Six years of pressure finally paid off in November 2014 when Parliament narrowly voted to insert a new clause into a Government Small Business bill, the effect of which was to bring in the 'market rent only' (MRO) option for the tenants of large pubcos. The clause was tabled by Greg Mulholland MP, himself a tireless campaigner for pubs, but without years of diligent work by Simon it is unlikely that this success would have been achieved.

Tony Hedger



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The Pubs Code and the Adjudicator

An historic day in British politics, not only was 18 November 2014 the only defeat of a government-sponsored bill in the entire coalition tenure, it was also the day that MPs voted to grant the tenants of the larger tied pub companies a 'Market Rent Only' (MRO) option. The passing of the Small Business, Enterprise & Employment Act 2015, together with the Pubs Code Regulations and the appointment of the Pubs Adjudicator, represent the largest and most significant legislative changes affecting the pub sector since the Beer Orders of 1989. Ever since the Beer Orders and the birth of the so-called 'pubcos', tied tenants had expressed concern at the level of wet rent they pay owing to the fact they are commercially contracted to purchase certain 'tied' products from their pub freeholder. Although the tie is over 400 years old, it was historically a sensible mechanism by which breweries could get their beer to market, through an estate of public houses in which they invested, and rented out to publicans. The beer market is radically different today; while tied leases may still represent a 'low cost' entry into the pub business, subject to your point of view, the level of wet rent, which typically means that draft beer is supplied to the tenant at over twice the market price, and the level of dry rent in the pubco estates, mean that tied tenants have faced a double whammy for a number of years. They pay dry rents on their pubs which are higher than they ought to be, AND they have to pay over twice the going rate for their beer! So much for 'low cost entry' when you spend the next few years working for less than minimum wage, slowly watching your savings deteriorate as you descend into bankruptcy. Government legislation to regulate the pubcos was long overdue and had been many years in the making. Naturally it is a highly contentious and complicated subject, with highly polarised viewpoints.

The presence of pubco reform in the 2014 Queen's Speech was a result of dogged and unrelenting campaigning from the *Fair Deal for Your Local* coalition, of which CAMRA was a member. A key principle of the legislation is that a tied tenant of a pubco owning more than 500 pubs should be no worse off than a similar tenant who is free of tie. The mechanics of putting this ambition into practice are enshrined within the Pubs Code. The code itself, effectively secondary legislation, was also the subject of much impassioned debate and extensive lobbying. Representing the pubcos and brewers, the British Beer and Pub Association believed that the status quo was adequate and that self-regulation was working. In the opposite corner, *Fair Deal for Your Local*, comprising leading independent tenants' groups such as Licensees Supporting Licensees, the Punch Tenants Network, the GMB Union, the Federation of Small Business and so on, believed the draft code did not go far enough. They had called for parallel rent assessments, the rationalisation of the investment waiver, the removal of the 500 pub limit and various other measures designed to give tenants the maximum freedom and autonomy, and most competitive terms on their agreements. CAMRA sat somewhere between these two viewpoints, focusing primarily on consumer choice and fair access to market, both for brewers and publicans who dispense the product.

Tempers have frayed on both sides of this struggle, within the corridors of Whitehall and the pages of the *Publican's*

Morning Advertiser. Many believed that a government wedded to the philosophy of free market libertarian economics would never engage in such overt market interventionism. Tied tenants had struggled for so many years under the punishing burden of the tie and aggressive upward-only rent reviews, with countless being churned through pubs into welfare dependency with the resulting pandemic of pub closures, regularly lamented in these pages. Thousands of publicans had resigned themselves to the belief that the state would never intervene to right the wrongs catalysed by the beer orders. Even veteran pub campaigning MP and self-styled *Pub Champion* Greg Mulholland was lost for words when we finally got MRO enshrined in law.

Following the various wranglings over the chapters and verses of the draft Pubs Code, all observers turned their attention to the appointment of the Pubs Adjudicator, a vital 'referee' role in which the incumbent would be pivotal in ensuring the proper, fair and transparent application of the code and overseeing the implementation of the will of Parliament, namely that tied tenants should be no worse off than those on free of tie arrangements. After a last minute failed attempt by Mulholland to amend the Enterprise Bill this March with additional pro-pub clauses which would have benefited tied tenants, Business Minister Anna Soubry MP told the House of Commons that the first Pubs Adjudicator would be a Mr Paul Newby, at present a director of licensing broker and leisure specialist agency Fleurets! This announcement came as quite a shock to those of us familiar with the business of buying and selling pubs, especially those with a keen eye on the pubco disposals that invariably end up as flats, offices or convenience stores. For anyone au fait with the bitter struggles of publicans, this was a most controversial civil service appointment.

Mr Newby is an experienced surveyor in the pub sector and, until his appointment on 2 May, was a director of Fleurets. Fleurets highlight on their website that their past achievements include acting for all of the six major pubcos: Punch, Enterprise, Admiral, Star, Marstons and Greene King. These are the very companies that Mr Newby will be expected to regulate impartially, and to settle often bitter disputes between them and their tenants. The pubco practice of churning tenants and deliberately making pubs appear to be 'unviable' (*London pub campaigners cringe at that very word*) by exploiting the tie and restricting choice is well known and has cost Londoners hundreds of pubs in recent years. Pubcos have already begun 'gaming' the legislation to alarming degrees, including ramping up the rate of disposals to companies like New River Retail, refusing any lease renewal terms greater than five years and converting the best located and best kept pubs in their estates to managed houses. The Adjudicator must be expected to judge all these practices objectively, impartially and fairly. Even a perception of bias, by either side, would render him unable to mediate or settle a particular specific case. This would necessitate substitution by a suitable deputy adjudicator. It does appear baffling that officials in the Department for Business, Innovation and Skills (BIS), and the Minister and Secretary of State who approved this appointment, did not recognise that the perception of bias would be a rather obvious accusation, given their choice of

The Pubs Code and the Adjudicator

adjudicator. Sure enough, it was! The speaker summoned Anna Soubry to the Commons Chamber the very next morning to answer an urgent question on the appointment. Naturally, she defended Newby and invited members to wait and see.

CAMRA does not represent publicans or tenants but is a consumer rights organisation representing beer drinkers and pub goers and promotes the joys and virtues of real ale, cider and perry. Consequently CAMRA cares passionately about the survival of pubs. It is our favourite outlet to enjoy real ale. On that basis we have a very strong interest in seeing fairness and transparency across the pub sector, with maximum opportunity and consumer choice. This will only happen if the pubcos are brought into line and subject to rigorous regulation so that the spirit and letter of the Pubs Code is enforced. Alongside many other organisations, CAMRA campaigned hard to achieve this regulation and we did it so that our members can enjoy a wider range of beer, in pubs where publicans can earn a reasonable living wage for the tremendous efforts they put in. The government would have been criticised heavily if they had appointed a former tied tenant into the adjudicator role, even though our Campaigner of the Year 2016 is an experienced publican, campaigner and chartered surveyor! Given his track record, this would have been inappropriate but it does



*Paul Newby,
Pubs Adjudicator*

seem somewhat surprising that a senior advisor to the pubcos, who has built a career from negotiating rental agreements for them, and helping them market perfectly viable pubs to developers to be transformed into some other use, should be given the role.

We do not wish to judge Mr Newby's integrity or professionalism until he has been given time to perform in his new role but his past involvement and the actions of his former employer are undoubtedly issues of concern to many. The British Pub Confederation has called for his resignation, as have many of the leading independent tenants' groups. To complicate matters further, the final Pubs Code will now not be coming into force until late June. The planned date of 26 May was not achievable following the discovery of technical drafting errors in the statutory instrument. BIS officials have assured campaigners that this is cock up rather than conspiracy and the final code will be ready for issue at the earliest opportunity, with licensees finally having the chance to invoke their legal right of Market Rent Only at rent reviews from this summer onwards. If anything, the delay should give Mr Newby the time to convince his early doubters, assuming he survives in the role for that long!

James Watson – Regional Pub Protection Advisor

**Check the Beer Festival Calendar and
visit the London Events Calendar at
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CAMRA cider awards

CAMRA's annual Cider and Perry Championships were judged at the Reading Beer Festival on 30 April. This was at the festival's new site on Christchurch Meadows, Caversham.

The competition featured ciders and perries from across the UK, with each cider and perry judged on its individual taste, aroma, flavour, after-taste and overall appeal. The top awards were selected by a specially chosen panel of experienced judges, drinks writers and CAMRA members.

The winner of the cider Gold Medal was 3 Peace Sweet produced by Harding's, which was described by judges as possessing an aroma of ripe dessert apples. They commented that it's a truly 'appley' cider, and has a flavour that is fresh and summery with plenty of crisp bite. Harding's Cider is based near St Neots in Cambridgeshire.

The winner of the perry Gold Medal was Hartland's Farmhouse Perry, which has previously been a gold medallist. This comes from a small family operation based in North Gloucestershire. The judges described it as having a sherry, raisin and fruit cake aroma, and being a refreshing drink with a lingering sweetness. Dereck Hartland, the producer said, "Winning this has just made my day. It's a terrific commendation for our product."

Andrea Briers, CAMRA National Cider and Perry Committee Chairman, commented, "The ciders and perries that we had to judge offered a diverse selection, not only in terms of taste and style but also in the varied locations where they are produced. These winners highlight how drinkable

real perry and cider can be. It also demonstrates why more pubs and clubs should be offering real ciders and perries to their customers."

In the cider category, the silver award went to Dunkerton's Cider (Herefordshire) and the bronze to Green Valley Cyder (Devon). For perries, the silver winner was Burnard's Stray Perry (Norfolk) and the bronze Heck's Perry (Somerset).

From a CAMRA press release

DUTY CONSULTATION CONTINUES

Campaigning continues against proposed changes to the EU Directive on excise duty for alcohol. On 12 April a delegation including CAMRA representatives and MEPs, Anneliese Dodds and Clare Moody, met Pierre Moscovici, the European Commissioner responsible for taxation across Europe, with the hope of securing more support for brewers and cider producers in Britain. The changes being sought are for the UK to be allowed to retain its current duty exemption for small cider producers who produce less than 70 hectolitres a year; the introduction of a sliding scale of duty similar to Small Breweries' Relief to support medium-sized producers; to allow the UK to apply a differential rate of duty on draught real ale and cider to help encourage a shift in consumption back to pubs; and to permit the UK to raise the threshold for a lower rate of duty on beer from 2.8% to 3.5% to encompass a wider variety of beers and real ales.

The consultation began in 2015. The UK Government has confirmed its support for the duty exemption and the EU Commission agreed to review the Directive.

CAMRA's Chief Executive Tim Page said, "We are pleased the Commission took our concerns into consideration at our last meeting and is reviewing the EU Directive on Excise Duty for Alcohol, under which a number of restrictions are imposed on member states regarding how they levy duty on beer and cider. The current Directive hasn't been updated since 1992 and yet the beer and cider industry has moved on significantly since then. There are a number of issues facing brewers and cider makers that need to be addressed, particularly for those who are hoping to expand their business. The current consultation is a fantastic opportunity to better support these traditional British industries and ultimately ensure that consumers continue to enjoy a wide range of real ales and traditional ciders."



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HERE'S A HEALTH...

On 22 March, after we had gone to print with our April/May edition, the Prime Minister announced that there would be a general permitted extension to pub opening hours on Friday 10 and Saturday 11 June as part of the celebrations for HM the Queen's 90th birthday. Music and other events for which a pub is not normally licensed will still require a Temporary Event Notice. This coincides, on the Saturday, with Wales and England playing in the Euro 2016 football championships at 5pm and 8pm respectively. Let us hope that we all enjoy that weekend.

POLITICS

We congratulate Sadiq Khan upon his election as Mayor of London. He, of course, does not drink alcohol but he did support the campaign to save a pub in his Tooting constituency, although some thought that he was 'bandwagon-jumping'. His main priority will be housing so it will be interesting to see what his stance is on the conversion of pubs to housing, although I suspect that he will not be in favour of the luxury projects that most pub developers seem to go in for. On the other hand, his rival, Zac Goldsmith, was pictured in the Guardian G2 on 5 May with a pint in his hand but using a very odd drinking style. Next to him, outgoing mayor Boris Johnson appears to be really savouring his pint.

UKIP's manifesto for the Scottish Assembly elections included the reintroduction of smoking in pubs and an increase in the drink-driving limit. They won no seats.

LICENSING

I mentioned in the last edition that Westminster City Council had, following objections from the police, refused licences to the Burger King outlets on Paddington and Victoria stations. Lambeth Council have however agreed to the application for the Burger King on Waterloo station.

LATE NIGHT LEVY

Reader Colin Price reports that he has come across another pub that has applied for a reduction in its licensing hours to avoid the LNL, this

time the Lucas Arms in Grays Inn Road (Camden).

IN AND OUT

In our recent survey, one reader said that in every issue we should include reasons for leaving the EU because 'real ale is under threat from big brewing companies on the continent and bribery is easy for them.' Campaigning like that is beyond our remit and in any event, the companies that offer the threat are global, not just continental.

He does however appear to have a supporter in Tim Martin, the chairman of J D Wetherspoon. Mr Martin was one of 250 businessmen who signed a letter in favour of leaving the EU. Interviewed on BBC Radio Four's Today programme on 26 March, he explained that his reasons revolved around notions of democracy and prosperity. The pro-Europe lobby were quick to point out that the signatories were acting in their own rights, not as representatives of their companies. Mr Martin's full views are available in the spring edition of *Wetherspoon News*.

It occurs to me that a much better day on which to have held the referendum would have been 27 March, University Boat Race day: in, out... in, out...

PUB LOANS FUND

CAMRA has welcomed the announcement of the £3.6 million Community Pub Business Support Programme as a significant contribution to the campaign to stop the closure of local pubs in England by supporting community ownership. CAMRA's Chief Executive Tim Page commented: "With 27 pubs closing every week, CAMRA welcomes this great news from the Community Pubs Minister Marcus Jones. Pubs play a key role in communities, increasingly providing services which go above and beyond their traditional role. This programme will provide ground-breaking and comprehensive support for communities seeking to buy local pubs to save them from closure. The announcement of the CPBSP recognises the valuable contribution our pubs make in our villages, towns and cities, and brings confidence to communities who want to keep their pub open for business. We would like

the government to build further on its support of the pub by ensuring that planning permission is required for a pub to be converted to any other use."

BEER DAY BRITAIN

Beer Day Britain 2016, the country's national beer day, will take place on Wednesday 15 June. The date also has significance in that it is the 801st anniversary of the sealing of Magna Carta which of course, in clause 25, decrees that 'There shall be one measure of wine throughout all our kingdom, and one measure of ale.'



BDB is supported by major organisations in the beer industry including the British Beer & Pub Association, the Society of Independent Brewers, Cask Marque and CAMRA. The project manager is beer sommelier Jane Peyton. The aim is for brewers, beer drinkers, retailers, bars and pubs to come together to celebrate our national drink and have a party and drink beer, hopefully in a pub. Ms Peyton said, "We have so much to be proud of with Britain's vibrant brewing scene and the fact that our pubs are a cornerstone of our communities and essential for the social health of the nation. Without beer, pubs would be wine bars. Now we have an official day to celebrate beer in Britain so please join us and make Beer Day Britain the best beer fiesta in the world!" At 7pm on the day there will be a 'National Cheers to Beer' when all are asked to raise a glass to celebrate the national drink. Participants are asked to Tweet or Instagram a picture with the hashtag #CheersToBeer – if you do that sort of thing...

ODD PERCEPTIONS

In the Observer on 26 March, there was a survey about the perceptions (or could you say prejudices?) held by people in this country regarding the rest of Europe. Asked who they thought drank the most alcohol in

Europe, 33% said the UK, 15% said France, 14% said Germany, 7% said Ireland and 4% said the Czech Republic. According to the World Health Organisation in 2014 (all genders and age groups), consumption of pure alcohol per head per annum in the UK was 11.6 litres. The highest in Europe were Lithuania, 15.4 litres; Romania, 14.4 litres; and Hungary, 13.3 litres. People were however correct in our being ahead of France, Germany and Ireland.

BEER AND BLUEGRASS FESTIVAL

For those who fancy a day by the sea, this event, scheduled for 22 and 23 July, will be held at the St Aldhelms Hall and Gardens in Poole Road, Branksome, between the towns of Bournemouth and Poole. It is described as a 'small and intimate Festival which draws on the influences and the spirit of the early seventies music gatherings.' The music, mostly from unsigned acts, will be a mixture of blues, country and old time jug band music and will be accompanied by a small real ale and cider festival plus food from local producers.

OPENING HOURS

Readers will know that I have often asked for pubs to indicate their opening hours clearly. Richard Larkin has sent me this example from Het Terrastje in Brugge (Bruges), Belgium. This is not quite what I had in mind.

Richard also mentions that Het Terrastje also displays a sign: 'No wi-fi. Talk to each other.' Apparently the Southampton Arms in NW5 has the same wi-fi policy but the staff just tell people.



SAD NEWS FROM ROMNEY MARSH

I am very sad to report that Doris Jemison, the landlady of the Red Lion in Snargate has passed away at the age of 87. This iconic 16th century pub, well worth the 2 mile walk from Appledore station, has been in Doris's family for over a century, with her running it for more than half that time – with a break for service in the Land Army which is well documented in the pub. The pub appears in 30 consecutive editions of CAMRA's Good Beer Guide. That alone stands as a tribute to her. We send our condolences to her daughter Kate who has been running the pub with her and hopefully will continue the family tradition.

Tony Hedger

You can keep up to date with these and other stories via the CAMRA London Region Facebook page at www.facebook.com/GreaterLondonCAMRA (login not required) and on the news page of the regional website <http://london.camra.org.uk/viewnode.php?id=1253>

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London's Pubs of the Year

The thirteen CAMRA Pub of the Year winners from those branches covering the Greater London area go forward to our regional round of judging, with volunteers from each branch visiting all of the pubs concerned. At this stage and onwards, there are set criteria so that all pubs are judged on the same basis. The Greater London winner then goes forward into the 'super-regional' round from which the four winners become the finalists for the one National Pub of the Year award early next year.

The criteria given are now as follows:

- **Quality of beer/cider/perry.** Is the beer, cider and/or perry sold of good/excellent quality?
- **Style, décor, furnishing and cleanliness.** The pub should provide a comfortable, pleasant and safe environment throughout, with a friendly atmosphere. The pub and glasses should be clean. Toilets should be hygienic and clean with hot water, suitable hand drying facilities etc. Is the décor and furnishing appropriate to the style of the pub? Does it suit what it is setting out to be and is the décor in good order?
- **Service, welcome and offer.** Service should be welcoming, friendly, polite and also prompt, whenever possible. If the pub/club is busy, a friendly acknowledgement of your presence is desirable. You should be treated like a valued customer and made to feel at ease. Staff should be knowledgeable about and enthusiastically promote real ales (and cider and perry if available). Staff should know how to pick up and hold a customer's glass. Where possible there should be a range of beer and, where applicable, cider and perry. Do you feel welcome to have a drink without having a meal? Where possible products from local producers should be included. Within its limitations, does the pub offer other products/services which may enhance a visit, such as good quality soft drinks, food, wifi etc.
- **Community focus and atmosphere.** Does the pub support local groups, sports teams, etc? Look out for notice boards, listings of local events, sports teams linked with the pub. Does it have information on the

local area which may be of use to locals and visitors to the area? The pub must be inclusive and feel welcoming to all age groups and sectors of the community. Considering the time and day of the week is the pub busy enough to create a good atmosphere?

- **Alignment with CAMRA principles.** Prices and opening hours should be clearly displayed. You should get a full measure, or a top -up without asking. Does the pub use oversized glasses? Is real ale (cider and perry where applicable) promoted in a positive way? Does the pub try to stimulate interest in the sorts of issues we're concerned about: beer, cider or perry should not be sold using misleading dispense methods; it should be clear who has brewed 'house branded' beers; there should not be unnecessarily noisy electronic amusement machines; beers should not be served through tight sparklers unless brewed to be dispensed in that way.
- **Overall impression.** Did you enjoy your visit to the pub? Did you spend more time than you had expected at the pub or wish you had been able to stay longer and would look forward to a return visit? This criterion can include any factors that do not fall within the others.

Two micropubs are again in the running for the Greater London Pub of the Year: last year's winner, the One Inn the Wood at Petts Wood and also the Penny Farthing in Crayford. So is last year's Runner-up, the Hope in Carshalton and the 2010 National Winner, the Harp in Chandos Place, near Charing Cross.

The other pubs in the competition are the Antelope in Surbiton; the Bohemia, North Finchley; the Bree Louise at Euston; the Chesham Arms, Hemorton; the Colley Rowe Inn at Collier Row, near Romford; the Fox, Old Hanwell; the Masons Arms, Teddington, the Pelton Arms, East Greenwich and the Trafalgar, Merton.

There should be a pub in this list for everyone. Why not give them a try? If you want to take part in the judging, please contact your local CAMRA branch. You will find contact details on the Branch Diaries pages, 6 to 10.

Geoff Strawbridge

The price of a pint?

We all complain, moan and whinge about the price of beer and, sometimes, those complaints are justified. There's nothing new about this at all; there's a reference to exorbitant beer-prices in *'Three Men in a Boat'* for instance. It is well known and often taken as a 'given' that the price of a drink in a central city zone such as central London will be higher than in the suburbs or especially some larger provincial towns and cities. But this model seems to be breaking down, with some wild variations, even in quite geographically restricted suburban areas, and beer prices rising well even above those charged inside the City of London. What is worse, there seems to be a serious falling-off in the observation of the requirement for pubs, bars, etc to actually display their prices, so that any hopeful drinker, or 'paying customer' as they are usually known, gets any advance warning, at all, as to whether they are going to get

either good value, or be completely exploited (aka 'ripped-off') by the establishment's owners.

I am in the apparently fortunate position, compared to many parts of suburban London (I live on the boundary of London travel zones 3 and 4) of having ten bars serving supposed real ale all within 10 minutes' walk of my front door! What's more three of them are listed in CAMRA's Good Beer Guide. However, as you may realise, there's a snag to this, a worm in the rosebud, so to speak. Lots of these places do not give the potential or hopeful drinker any idea at all as to how much their next drink is going to cost them.

Here's a table of the comparative costs and how the supposedly legal requirement of displaying prices works out. You will notice that these specific pubs are referred to by a number, so as to protect the guilty.

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Saturday 10am – 4pm. Sunday Closed.

The price of a pint?

Pub	Price per Pint	Price List?	Notes
1	£3.60	Y	A reopening after closure
2	£3.70	N	A classic revival
3	£3.40 – £4.40	N	Technically a 'pop-up' – Art Deco though
4	£ 3.40	N	But it's a shabby dump
5	£3.20 – £3.50	Y	'bouncers'/guardians on door
6	£4.30	N	A village local, but. . .
7	£3.30	Y	Very unusual
8	£3.50 – £3.80	N	A shop conversion
9	£3.90	N	A remake and gastro-pub
10	£4.00	N	Also a remake and gastro-pub

You will note that 70% of these public houses are not complying with the statutory legal requirement to display a price list. What's worse, in at least two of the pubs, the price of everything else was clearly displayed... wine list, food both snacks and full meals, cocktails, but for beer, nothing. Please also note the enormous price differentials seen in such a small area. The maximum distance is that between pubs 1 and 10, which is 1.13km, and bars 6 and 7 are only about 200 metres apart, with a pound difference per pint! Indeed, many Zone 1 central London pubs charge less than 6.

There's the usual difference in ambience, welcome and clientele that one would expect in such a diverse but compact area, but even your correspondent, who has a long experience of judging pubs, both as a 'normal' drinker and in CAMRA surveying, would not normally voluntarily enter two or possibly three in this list, even allowing for price differentials. There's also the point about quality of the pub or bar itself, something that Pub of the Year competition judges have to bear very much in mind. For instance, quite frankly, you would have to pay me to drink in either of 4 or 8, supposed real ale or not. . .

What's the point of all this? Well, it shows that CAMRA have still got a lot of real and serious campaigning to do, in order to try to improve the quality, ambience, and service, which latter includes prices, of course. Maybe CAMRA should be talking to more local Trading Standards Officers, too, in the light of the absence of price lists? Let the buyer beware!

Greg Tingey

PRICE LISTS

I have echoed Greg's call for clear price information at the point of sale before in these pages. The requirement to display a price list was not carried forward into the Licensing Act 2003, the current legislation. My understanding is that this was deliberate; those who drafted the bill thought that this was more appropriately covered by consumer rights legislation. My friend and colleague Geoff Strawbridge knows more about this sort of thing than I do. He advises that under the 'Consumer Protection from Unfair Trading Regulations 2008' which implements an EU Directive, the absolute requirement to display a price list has been replaced by the threat of enforcement of the offence of 'misleading omission'. This has however never been legally tested and as Geoff points out, given the diminishing resources allowed to the Trading Standards service across the country, the chance of a test case ever being brought is extremely slim. CAMRA, wearing its consumer rights hat, could ask but it is hard to see it taking priority over, say, food hygiene work or dangerous toys. CAMRA recently highlighted disproportionate half pint pricing and that could well be covered here as well.

We may have to rely on the goodwill of publicans themselves. If someone comes into your pub and decides not to have their first choice because of the price, they are still more than likely to make another choice than to walk out. If however you ambush them with an unexpectedly high price you are going to immediately lose any goodwill and that pint will be their only one; then and probably for ever. I really cannot see that providing a price list is that much of a practical problem. It also shows the customer a certain amount of respect.

Tony Hedger

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Matters of taste - Wild Card Brewery

The creation of the Wild Card Brewery in Walthamstow is all about a friendship dating back to schooldays. But the idea of a brewery did not begin until a few years after that. William and Andrew met when they were both working at a branch of Boots before William went off to university. William said 'It was quite hierarchal at Boots. The top rung were the staff on the perfume counter, then the pharmaceutical counter followed by photography (where Andrew worked) and then the stockists, who were the lowest of the low - and that was me! The job entailed making sure all of the products were facing the right way so that the labels could be read. I never want to see another bottle of Coca Cola but the most annoying thing about working there was the eleven Christmas songs that were on a continuous loop. Too much'.

Andrew and Michael hit it off immediately, often having a drink after work and finding out they were both home brewers. After graduating, William spent some time at Castle Rock Brewery in Nottingham as a cask washer before going on to do a Masters in politics. On leaving, he was unemployed for a while before working for a recruitment agency. During this time, the two friends stayed in touch and one day decided that they wanted to make their living in brewing. They started gypsy brewing in 2012, renting the equipment a day at a time at Brentwood Brewing. They gradually built up a following and so decided to go for it and have their own place in 2013.

This is when the third friend kicked in. Jaega had been at school with Michael. Her background was in the sciences and her post university job was in chemical trading. She therefore brought in science skills to the passion of the other two and became the head brewer – or correctly, brewster.

The original thought was to have a one barrel plant under the Warrant Officer pub in Walthamstow but to quote Andrew, 'Demand went through the roof and we realised that we needed something bigger'. This bigger was a six barrel brewery with four six barrel fermenters, two of which will be shortly replaced by 12 barrel ones. Although this change reflects the growth that the brewery has enjoyed, it hasn't all been plain sailing. They have few regular outlets for their cask beer; the local pub market being dominated by Enterprise. They have one distributor, Dam Tasty Beer, which takes their keg and bottles. Even this had a catch; the beer had to pass the Kernel test. Kernel's owner, Evin O'Riordain, was asked by the distributor to see if the quality of the beer was good enough; fortunately they passed. All of the bottled beers are unfiltered and hand produced. They can be found in Oddbins and a number of restaurants, theatres and cafes. Wild Card also have a keg range (unfiltered) which is currently kegged for them elsewhere but will be brought in house when the new fermenters arrive.

In addition to their external outlets, they open their own bar every weekend featuring their own beers alongside a few beers from other small breweries. They also run a beer festival every quarter. This internal activity accounts for about 5% of their beer sales and is a boost to their cash flow. The idea of a bar came about in the early days of the brewery when someone turned up to buy bottled beer and asked if they could drink it on the premises. It's not just beer; they stock cider and other drinks with, and who would have thought it, prosecco being a particular favourite with customers.

The extra capacity, and the intention to brew six times a week, has meant that they are looking for extra sales. They have just recruited a sales person and were undertaking interviews for an events and marketing person when the Tasting Panel visited them. This takes their head count to 15, five of which work on the bar. They also now have a second brewer, Jack, who joined from London Brewing Company. Andrew takes pride in the fact that they pay the London Living Wage.

Their core range of beers take their names from playing cards: Jack of Clubs (ruby beer, 4.5% ABV), Queen of Diamonds (IPA, 5.1% ABV), King of Hearts (lager, 4.5% ABV) and Ace of Spades (porter, 4.7% ABV). Jack of Clubs was the only beer that has survived from the home brewing days. This is an interesting beer using Maris Otter, dark crystal, torrefied wheat (for head retention) and American hops (Centennial, Mount Hood and Willamette).

Like most small breweries, Wild Card like experimenting and are currently playing with a series of pale ales with one dominant hop. They also like to do collaboration brews and something a bit different. For the third year running, Jaega has brewed a beer for International Women's Day. 100 brewsters brew a beer to the same recipe on the same day. This year it was a blood orange beer using just the peel to give it its flavour. It proved so popular that the keg sold out in one weekend and there were only a few bottles left. If you missed it, you missed a refreshing drinkable beer. For the full description of this beer and all of the tasting notes on the beers that the Panel tasted, see the brewery pages of CAMRA's London Regional website: www.london.camra.org.uk/.

If this has whetted your appetite, you can try the beers for yourself by visiting their brewery bar, which is open Friday 5-12; Saturday 11-12 and Sunday 11-10. See www.wildcardbrewery.co.uk. Enjoy!

Christine Cryne



BUZZRAIL ALE TRAIL SATURDAY 18 JUNE

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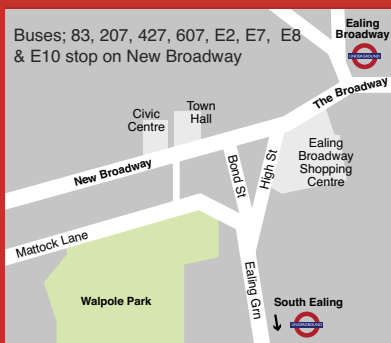
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Breweriana auction

Fancy a tour around three Tottenham Breweries or a not to be forgotten experience brewing at Adnams? These are just two of auction lots at the Breweriana Auctions at the 2016 Great British Beer Festival

This year there is an opportunity to visit three breweries in Tottenham on Saturday 10 September. The day starts at Beavertown who have an approach that was influenced by bars in the USA, combining brewing and food.



Logan Plant set up a pub with a brewery to complement his barbecue ribs and burgers in 2011. Their success with beers such as Neck Oil, Smog Rocket and Gamma Ray, led to a lock-up being rented to host fermenters and, the following year, a move to Hackney Wick for their first stand-alone five barrel brewery. Demand continued however necessitating a further move in 2014/2015, this time to Tottenham Hale and a brewery six times as big.

Then we move on to North London's oldest working brewery, Redemption, which was set up a year earlier in 2010. The brewery strives to be as environmentally aware and sustainable as possible. Their spent grain and hops are donated to local allotments to be used as compost and horse feed. The water comes from the local reservoirs in North London's Lea Valley, referred to as the 'green lungs'




of North London and, unlike many smaller brewers, they use a traditional wet yeast strain. Their beers range from the traditional award winning Porter to their Kiwi inspired IPA, Big Chief, plus their very drinkable Trinity at only 3% ABV – a favourite at many beer festivals.

Like Beavertown, this brewery continues to grow and recently moved to premises three times as big with a visitors centre. Redemption are kindly providing a sandwich to help soak up the beer before we finish with a new entrant into Tottenham.

The One Mile End Brewery started off in the White Hart brewpub in the Mile End Road with a three barrel plant but have now moved into the brewery site that Redemption have recently vacated. This means that their brewer, Simon McCabe, is coming home because he used to brew at Redemption! This brewery is our newest (2014) and smallest of the three brewers on the day visit but by no means tiny at 12.5 barrels and they are continuing to brew at the pub as well. Temperance at 3.5% ABV, a light ale is their weakest beer going up to Snakecharmer, an IPA at 5.7% ABV and Ancho Cocoa (6.4% ABV). A very pleasant way to finish the day.





Gleaming new plant at Redemption Brewery


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In comparison, the Brewer for the Day this year is a lot, lot older and the package will also guarantee an experience to remember and cherish. Adnams was set up by brothers, George and Ernest Adnams in 1872 but there has been brewing on the site for 670 years. In 1902 Jack and Piers Loftus acquired a stake in the brewery and the two families have continually been associated with running the business ever since.

The brewery is based in the iconic seaside town of Southwold and has, over the years, established a reputation for its beer much further afield. Adnams Bitter is still regarded as a benchmark of the British bitter beer style. Like Redemption, the brewery prides itself on trying to be as green as possible and its state-of-the-art brewery was designed to be highly energy efficient, recycling the steam from one brew to heat the next. Adnams is also known for its commitment to the community. In 1990, The Adnams Charitable Trust was established to mark its centenary as a public company and the Trust donates a percentage of pre-tax profits to groups and organisations within a 25-mile.

The Brewer for a Day will give you a chance to see behind the walls of this Victorian building in the heart of Southwold. You and a guest will spend the day with Fergus Fitzgerald, Master Brewer, following the beer making process throughout the day until it enters the fermentation vessels. This is also an opportunity to learn about the choice of malted barley and hop varieties and to see parts of the



The brewery in all its splendour

brewery that aren't normally accessible to the general public. Plus you will receive a tutored tasting of Adnams' beers and the brewery will send you away with a five litre mini cask/keg of beer to enjoy at your leisure. The day will start at 8am and finish around 4pm. Lunch, dinner and one night's accommodation at either the Swan or the Crown Hotel is generously included. The lot will be auctioned on Thursday evening at the Festival.

If you cannot make it to the Festival to bid for either of these brewery experiences, postal bids will be accepted. Contact Bill Austin on 01923 211654 (answerphone) or baustin@supanet.com. For more details on both experiences, see www.gandc.camra.org.uk/

Christine Cryne

**The Oxford English Dictionary
defines real ale as**

**“Cask-conditioned beer that
is served traditionally,
without additional gas
pressure”.**

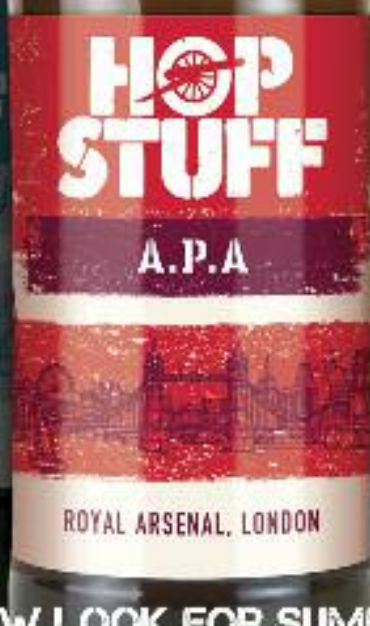
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Opinion: where next for CAMRA?

In the editorial for our last edition, Geoff Strawbridge, CAMRA's Regional Director for Greater London, a volunteer post incidentally, explained the basis of CAMRA's Revitalisation Project. Consultation continues until September and will involve other 'interested parties', not just CAMRA members.

I thought that it might be useful to invite individual views as to CAMRA's future and, being editor, I'm going to allow myself first go. Comments on what I say below, within our usual rules, are more than welcome. It is, I must stress, my view, not that of the *London Drinker* editorial team.

Firstly, many of you will have seen the headline from a CAMRA press release reproduced in the national press. *'Is this the end of the Campaign for Real Ale?'* it asked. Let me say that I disassociate myself completely from what I consider to be a piece of quite unnecessary sensationalism. It did a serious subject no good.

Let us put this in perspective. CAMRA will not bring peace to the world, eradicate world poverty or discover a cure for cancer. Then again, it never set out to do so. When Michael Hardman and his friends set up CAMRA forty years ago, they did so for a very good reason. Cask-conditioned beer, (which I will abbreviate to CCB) is relatively expensive and complicated to produce and was under a very real threat from the cheaply sourced, mass-produced products of a brewing industry that was morphing into massive industrial operations. My editorial in the February/March edition touched on this history, so I will not repeat it. I believe that CCB is still under a similar threat. The global brewing industry continues to consolidate; look at the AB InBev-SABMiller merger and I suspect there are more to come. Their basic practice of selling the largest possible quantity of products produced as cheaply as possible and backed by massive advertising still holds. Even with the record number of brewers we now have, we still need to be aware of the respective sizes of their output and campaign to protect real ale. Similarly, given the large number of beers now available, we must keep a focus on quality. Let's be honest; not all CCB is good beer.

Times do change however. I'm sure that Michael Hardman never expected that the organisation that he helped create would one day have over 178,000 members, some 50 employees and a turnover of £14 million. Neither did I when I first became active in the early 1990s. CAMRA quickly developed into a consumer organisation, perhaps because there was a vacuum to be filled. Who else was going to stand up for the rights of the drinker? To my mind, there still isn't anyone else and as the 'big business' side of the pub trade becomes more organised and ruthless, we need to embrace that role. When it comes to challenging such issues as the propaganda of the so-call health lobby and unfair taxation, it makes sense to widen our stance to cover the rights of all pub-goers. Consequently we must not alienate those who perfectly reasonably choose drinks other than CCB. As the Prime Minister likes to say, *'we are all in this together.'*

CAMRA has recently become heavily involved in campaigning against pub closures. I see this as a natural progression with sound reasoning behind it. CCB is essentially a bulk product best served in a pub. So, if we are to protect it, we need to protect pubs. This does not mean just protecting existing CCB outlets; there is 'churn' in the pub trade and many of our current favourite pubs have had chequered pasts. We should recognise that a pub should not be judged on its current management but on its potential.

Many people have come into CAMRA because of their campaigning to save their particular pub and there was no other organisation to provide a suitable 'umbrella'. I would not want to see these valuable active contributors feel obliged to leave us to form their own organisation. If we allow ourselves to be divided, we will be conquered.

Parallel to this is the importance of the pub in Britain's culture and heritage. The Great British Pub features very high up on the list of attractions for visitors to this country and the trade contributes substantially to our economy, not least in terms of employment for people under 25 and income from taxation. I see no reason why we should not happily endorse that.

Careful thought also needs to be given to how we present ourselves in relation to the pub and beer trade. In his address to the recent Members' Weekend, Tim Page, CAMRA's chief executive, said that he accepted that there was a dichotomy in trying to build relationships with the likes of New River Retail and the Co-Op but that if you don't communicate, you can't influence. As Sir Winston Churchill remarked, 'jaw jaw is better than war war' but how does this appear to those whom we seek to represent? There is a risk that we will be dismissed as apologists for the pub-wreckers. Here the impression is as powerful as the actuality. Like Caesar's Wife, we must be above suspicion.

With the growth of pub-based and other commercial beer festivals, some CAMRA members are wondering if there is any future or purpose for CAMRA beer festivals. I say yes. Apart from raising funds vital for our campaigning, they are still campaigning events in themselves, giving us a prime opportunity for recruiting and activating members and explaining our policies. They also demonstrate our ability to 'put our money where our mouth is'. Similarly, let us not forget that they can also be very satisfying and enjoyable events to work at, giving people the chance to do jobs very different from their day-to-day work. Many CAMRA members are only active at festivals.

Cider and perry can be a controversial issue within CAMRA. These are also traditional British drinks that are easily threatened by industrial manufacturers. I'm happy to see campaigning for cider and perry remain under the CAMRA umbrella although I believe that given the growth of interest over the last few years, there has never been a better time for the formation of a separate body that could work with small producers to promote their products.

I don't like using the term 'craft beer' because I think that it has no clear meaning but I do not believe that the new style of brewery-conditioned beers are a threat to CCB. Let me acknowledge that these 'new wave' beers are brewed with as much care, imagination and quality as most CCBs. They in no way resemble the dreadful keg beers of yesteryear such as Whitbread Poacher and yes, I drink them. They are another style of drink, just like good quality lager or, for instance, gin, my preferred alternative tipple. There is room for it all on the bar of a good pub and people are welcome to drink what they like, just so long as, where possible, it is in a pub. All are equally under threat from mass-produced products.

I understand that some CAMRA colleagues believe that we should go back to our origins and just concentrate on promoting CCB. I understand their view but I believe that having already widened our outlook, we need to build on where we are now and that we have the skills, resources and

enthusiasm to operate on a number of fronts. One of the aspects of CAMRA that I have always been most impressed with is the number of colleagues who are prepared to donate their high quality professional skills or natural talents to the Campaign. Unavoidably, active CAMRA members may need to specialise in one area, especially those for whom family life and employment must come first, so we need to be tolerant here. All contributions are valuable; no one can do it all. If we adopt that attitude then it might help with our perennial problem of getting members to become active.

Another controversial subject is the so-called 'Wetherspoon's members'. Many CAMRA members question the point of having members who only join because the cost of their membership is neutralised by the vouchers that Wetherspoon's provide as a gift. I want to stress that these vouchers are a gift; CAMRA does not contribute a single penny to the cost. These people are not making a profit from the deal and the vouchers only cover CCB so they must have some interest in what CAMRA stands for. Their membership gives us an opportunity to build on that. At the very least, CAMRA gets the full value of the subscription. The notion that CAMRA is somehow dependent on or is controlled by Wetherspoon's is simply cynical, possibly elitist and wrong.

Similarly, as much as our £14 million enterprise obviously needs professional management, CAMRA must remain led and driven by volunteers. While of course we need the support of our professional staff, volunteers must not be excluded from the decision-taking and higher management levels of the Campaign. It is vital that we are absolutely clear on the respective roles and responsibilities of both staff and

volunteers and the demarcation lines. CAMRA is a campaign; simple self-perpetuation is not campaigning.

There has also been talk of a change of name. As much as I dislike the notion of CAMRA being thought of as a 'brand', it is a known name and I think that we would be foolish to give it up, however 'hip' the replacement might be. Then again, Beery McBeardface has a certain ring to it...

If there was one thing that I learned from my working life it was the importance of change. If an organisation needs to change but refuses to accept so, it is doomed. Then again, an organisation where people want to make changes for change's sake, whether to add a personal imprint or blindly to follow current trends, is not healthy either. Worst of all is the organisation that is fatally flawed but just makes a pretence of dealing with the situation by making cosmetic changes. Change must equal progress – movement in a desired direction.

So, am I saying keep on going as we are? Yes, I am. We may need to organise ourselves better than at present but that should not be beyond us. Even if we have developed into the organisation that we are today more or less by accident, it has only happened because it was needed. We are doing things that no-one else does and would be lost if we stopped doing them. Carry On CAMRA!

Tony Hedger

The next Revitalisation consultation meeting will be held on 6 June at the Leyton Orient Supporters Club, the Matchroom Stadium, Oliver Road, E10 5NF. You can book a place through: <https://revitalisation.camra.org.uk/get-involved/?reg=44>.



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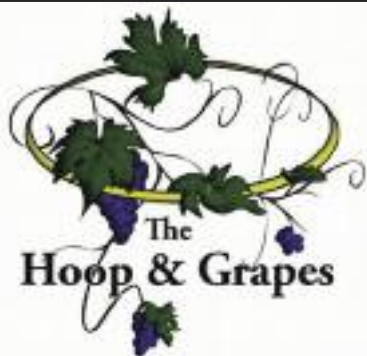
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At this year's CAMRA Members' Weekend, Geoff Strawbridge, CAMRA's Regional Director for Greater London, put forward the following motion, seconded by Peter Bridle, a long-standing active member from Bristol:

Motion 11: *This Conference instructs the National Executive to direct that CAMRA shall not promote, advertise or accept sponsorship from supermarkets.*

The motion received a lot of attention on 'social media' but most of this was posted by people who did not have the benefit of listening to the argument put forward in debate. Geoff has kindly let me have his speaking notes and I reproduce them below by way of a proper explanation.

'This campaign is all about the kind of beer you can only find in pubs (OK, add cider and perry to beer and add clubs to pubs). The places that sell the stuff we like deserve our support and our campaigning. Without it, many of them will close, some brewers (and cider makers) will go out of business and we'll all be worse off.

So why should we continue, under the banner of Key Campaign 3, to allow supermarkets the benefit of our publicity? I am talking here about the major supermarket chains whose bulk purchases and discounted sales of alcoholic drinks have made so many pubs chronically so much less viable as their would-be customers drink at home instead.

I am not 'knocking' any supermarket in particular or even supermarkets in general, and I applaud the discussions we have been having for example with the Co-op that have secured their commitment in principle no longer to abuse permitted development rights in converting pubs to convenience stores.

I am simply making the observation that we do not need to extend CAMRA publicity – a visible seal of approval – to any of them and that, whenever and however we do so, we jeopardise our credibility and reputation as pub campaigners. The Great British Beer Festival programme is a prime example.

There are arguments for our continuing to promote bottle-conditioned beers if only to distinguish them from those bottled or canned beers that are sterile and artificially gassy, but I would argue that breweries, pubs and specialist off licences are the businesses we should be keen to support in this regard.

From our pub campaigning and responsible drinking perspective, I believe we should not involve ourselves with the big supermarkets' marketing initiatives. They will lease pub sites from developers and use alcoholic drinks as a loss-leader whatever we do and for us to allow them, for example, the use of our logo to promote a handful of bottled beers sourced from global or national brewers is, I believe, insulting not only to pub operators, publicans and connoisseurs off licence folk but also to the members we should be recruiting and retaining on the strength of our mission and values. Let us please take the moral high ground and be proud to be 'principled'.

So let us stop giving out mixed messages, and clean up our act. Unless any of you disagree that supporting alcohol sales in supermarkets fundamentally undermines our campaign, then I urge you all please to support this motion.'

The motion was carried.

Tony Hedger

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LE GOTHIQUE

Mark Justin has asked the Editorial Team to inform readers that his departure will not be as immediate as the item in the last edition may have suggested. He tells us that intends to carry on until December 2017 at least. You therefore still have plenty of time to visit the distinctive Royal Victoria Patriotic Building, next to Wandsworth Common. An opportunity to do so could be Mark's Halloween Festival which will be in its eighth year. Look out for the advert in a future edition.

ENTERPRISE

Enterprise have decided that the first arrangement made under their Managed Expert programme, with Rupert Clevely's Hippo Inns, has been a success. Consequently a second partnership has been set up, this time with the Laine Pub Company. The new company will be called Mash Inns and will come under the Craft Union Pub Company. The pubs will be in Laine's current operating areas of Brighton and London and will grow by around six pubs a year to a total of 20. A third arrangement, with the London based chain Food & Fuel, is under preparation.

Enterprise have a news trading name for its tenanted pubs: Enterprise Publican Partnerships.

Despite all of the problems that they have caused previously, Enterprise are still championing REITs – Real Estate Investment Trusts. They are planning a holding of some 1,000 pubs which are let on 'commercial' terms. This presumably will include those tenanted pubs that opt for the 'Market Rent Only' option. The freeholds will either be sold to an independent REIT or Enterprise could set up one within their existing group of companies. It plans to have between 300 and 350 sites in this category by September.

Following pressure from tenants, Enterprise have set up a website which shows how many saleable pints they can expect to get from cask beers. There is beer duty relief on ullage, the undrinkable sediment at the bottom of each cask, but it can only be claimed if the brewer's customers, which includes publicans, know the quantity of beer on which duty has already been charged.

PUNCH TAVERNS

Punch sold 258 pubs in the six months to the beginning of March. This is said to be the end of their disposals programme although new chief executive Duncan Garood still expects around 100 pubs a year to be sold from the 3,300 pubs that they have left. Revenue for the same period fell by £9 million to £213 million. Debts still stand at £1.2 billion and Punch hope to undertake further refinancing in their next financial year.

Punch's joint venture with the Harry Ramsden fish & chip chain is to be expanded and a new format, involving pubs with accommodation, is being tested out at three sites in Scotland.

LONDON FIELDS BREWERY

In late March the Evening Standard reported more problems for the Hackney based company. Readers will recall that the brewery was raided by HM Revenue and Customs in 2014 and as a consequence, owner Julian De Vere Whiteway-Wilkinson, has now been charged with three counts of cheating the public revenue in respect of VAT, national insurance and student loan contributions, and one count of fraudulently evading income tax, all to a combined value of more than £1 million. Mr Whiteway-Wilkinson denies the charges. He is due to stand trial about now.

YOUNG'S NEWS

On 5 July, after the company AGM, Patrick Dardis, currently the retail director, will succeed Stephen Goodyear as chief executive. Mr Dardis joined Young's in 2002 and joined the board a year later while John Young was still chairman. He has had responsibility for Young's managed estate, including for the last year Geronimo pubs as well. He came from Wolverhampton & Dudley Breweries (now calling themselves Marston's) and had previous experience at Courage, Guinness and Whitbread.

Stephen Goodyear joined Young's in 1995 and became chief executive in 2003. During his time he has seen the end of in-house brewing and the development of Young's into a premium, largely food led pub company. The acquisition of the Geronimo pub company in 2010 now looks like a great success. Mr

Goodyear will remain on the board as a non-executive director.

As if almost to confirm Stephen Goodyear's legacy, at the recent Publican Awards, Young's took the award for the Best Food Offer (51 or more sites).

Young's have applied to the City of London Corporation to have the Lamb Tavern in Leadenhall Market registered as an approved venue for civil marriages and partnerships. I suppose that if you can't get the guests out of the pub, you may as well take the ceremony to them.

The Fire Stables in Wimbledon Village has been converted to a stand-alone version of Young's Burger Shack concept. This is the first time that a pub has been completely converted to the format. It is still possible to use the outlet simply for a drink but there is no real ale.

WETHERSPOON'S NEWS

Chairman Tim Martin gave a typically entertaining and robust speech to CAMRA's recent Members' Weekend. Predictably he started with taxation, giving us the interesting statistic that for every pint of beer sold in a supermarket, 10p goes on wages while in a pub it is £1.00. He still supports a cut in the VAT rate to 5% for the hospitality industry. Mr Martin went on to say that, at the end of the day, it is viability that will keep pubs open. This prompted a question from the floor as regards JDW's thinking behind pub closures. He replied that they did try to avoid selling pubs but in some areas pubs are in competition with each other – they had 'over-egged the pudding', as he put it – and therefore needed to rationalise. Instead they were looking to open pubs in new areas. He admitted that mistakes were made sometimes and gave the example of the Lime Kiln in Liverpool. When the locals appealed to him not to close the pub he visited it and took it off the market.

He would not be moved on the subject of Sunday roast dinners, pointing out that Sunday is JDW's busiest day for breakfasts.

Finally he declared that his support for cask beer continued but "I'd be in trouble if all the Fosters and Carling drinkers f***** off", which is what I assume he means by viability.

Eleven pubs have been sold to Hawthorn Leisure, a venture capital backed pub operator. Hawthorn's managing director, Mark McGinty, is a former JDW employee, having spent 17 years with them. Only one of the pubs is in London, the Picture Palace in Enfield.

Elsewhere Mr Martin was reported as saying that despite the introduction of the National Living Wage, he still intended to continue with the company's existing bonus scheme whereby 40% of profits go to staff.

According to the *Evening Standard*, the company is buying back shares, perhaps as much as £60 million worth in the year to July 2017. Shares worth £37.3 million were brought back in 2015/2016. If Mr Martin's personal shareholding goes over 30% he could be legally obliged to make a take-over bid for his own company.

CRAFT BEER CO

CBC, led by Martin Hayes, increased their turnover in 2015/2016 by 16.8% which, given the state of the market, reflects the strength of the

brand. The company operates six sites in London and one in Brighton. Mr Hayes told the *Morning Advertiser*, "We'll be concentrating on adding more sites in London but I don't rule out expanding out of town." He added that being privately owned he was not under pressure from shareholders and was free to 'only add sites that we think represent value to our business and serve our customers well.'

I will in due course report on their upcoming opening at the Box Park in Croydon which sounds most unusual.

CITY PUB CO WEST

CPCW, owned by David Bruce, Clive Watson and John Roberts, have added the Althorp near Wandsworth Common to their existing pair of pubs in the Battersea/Wandsworth area. They also have a further seven pubs in the West of England. Clive Watson told the *Morning Advertiser*, "It's a fantastic area and a nice solid business. There's a few planning consents in place we can exploit." Interesting comment...

WEST BERKSHIRE GO FOR CROWDFUNDING

David Bruce is also chairman of the West Berkshire Brewery in Yattendon in Berkshire. Having already raised some £83 million through the Enterprise Investment Scheme, they are now moving on to crowdfunding through Seedrs to raise a further £1.5 million. The aim is to fund a new and significantly larger brewery which will also have a restaurant and farm shop. They are also looking to acquire a pub, ideally in central London. They are working with City Pub Co on that. When speaking to the *Morning Advertiser* Mr Bruce made the intriguing comment that he 'won't be doing a Camden.'

LAINE PUB COMPANY

Brighton based Laine Pub Company has plans to open up to 25 sites in London in addition to its 36 sites in Brighton. The company, which currently has 45 pubs, has just opened its eighth site in London. Led by Gavin George and backed by Luke Johnson's Risk Capital Partners, Laine opened its

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first pub in Brighton in 1996. Current London sites include the People's Park Tavern, the Four Thieves, the Old Nun's Head and the Great Exhibition and newly-opened Watson's General Telegraph in East Dulwich.

CHANGES AT MEANTIME

Nick Miller has stood down as chief executive. Laura Edwards, director, brand marketing, at Miller Brands UK will take over as general manager. Presumably this is a temporary measure while the sale to Japanese brewer Asahi is finalised.

A new golden ale has been produced in collaboration with Mitchells & Butlers. This is called Delta Bravo (4.5% ABV) which, you will not be surprised to learn, used American Delta and Bravo hops.

CROYDON CRAFT FESTIVAL

The latest event, held at Croydon Town Hall over the three days 17 to 19 March, was very well received by some 2,000 attendees. The organisers include Mark, the head brewer at the Cronx Brewery, and Benedict, who owns and manages the Freshfields Market, an independent food and craft beer merchant in Croydon.

Their next event will be a 'crafty' beer festival to be held on 3 and 4 June in at Christ Church on the Brighton Road in Purley. There will be discounts for CAMRA members.

ON THE HOP

There has, apparently, been a poor hop harvest in Europe following last summer's hot and dry weather. The harvest in Germany was down 27%. Prices for some varieties have risen by between 50% and 500% while others are simply not available. Nigel Sadler, the chairman of the Institute of Brewing and Distilling told the Morning Advertiser that brewers would have to become more innovative rather than rely on heavily aromatic hops which, in any case, often produce one dimensional beers. He added that *'hops are available but not the ones people want, which will require brewers to be more creative and less heavy-handed.'* It could mean a renaissance for English hops, if they in turn are available. Tony Redsell, who produces, among other varieties, top class East

Kent Goldings on his farm in Boughton under Blean in Kent, ironically sells most of his produce to small brewers in the USA. With prices having increased by 20% over the last three years, it is, he says, *'a good time to be a hop farmer'*. I recall a while back one 'hipster' brewer saying that English hops only taste of earth and twigs. I can't say that that has been my experience so it will be interesting to see where this leads us.

SHOPPING AND DRINKING

Very often we find ourselves in a 'supermarket v pub' debate but what happens when your supermarket opens a bar? John Paul Adams of CAMRA's North London Branch reports that the huge Waitrose in the warehouse between Granary Square and York Way in the Kings Cross development area has a bar with keg beer so you can have a drink before and/or during and/or after shopping. It is situated on the south east side with a bar and seating area inside and a very large patio and seating area outside, close to the canal. John reports that it sells two keg Camden Town beers, a selection of red and white wines and bottled beers and lagers from the fridge. You can also buy anything from the wine (and possibly beer) section in the supermarket and drink it at the bar for a corkage charge. There is also some sort of food offering by way of sharing platters and tapas.

Tasting note: which beer, according to Waitrose, is 'a stronger lager with a cognac flavour, full-bodied, fruity tasting with a good clean bitterness?' Answer at the end.

BRIGADISTA BEER

This does not involve a London brewery but it is an interesting story. 80 years ago, some 2,500 ordinary people from the UK and more from many other countries made their way to Spain to help defend the newly-created and democratically elected Spanish Republic against a rebellion by Falangist forces led by General Franco, who was supported by like-minded friends in Germany and Italy. These volunteers became known as the International Brigades. It was, as most civil wars are, a nasty and vicious event. They were defeated and the survivors

just quietly made their way home. The members of the IB are still warmly remembered in Spain for their commitment to the cause of democracy and in 1986, by Royal decree, surviving Brigadistas, as they were known, were offered the opportunity to receive Spanish citizenship.

A charity, the International Brigade Memorial Trust (IBMT), exists to secure their memory. To mark the anniversary, the IBMT and supporters in the Trade Union movement have commissioned a beer from the Blackhill brewery in Durham. The beer, which will carry the slogan of Spanish republicans: *'No pasaran!'* (They shall not pass!), is a 4.3% ABV golden ale, incorporating Spanish orange blossom honey. It should be available in the south of England soon.

THE NEXT FOOD TREND

Apparently the Japanese have a tradition of serving food with drinks, usually sake, going back to the 1600s. These bars are called izakaya which translates roughly as 'sake shops that you sit in'. Izakayas usually serve yakitori, skewers of grilled meat, and are reported to be the next big trend for London. I'm sure that it is just coincidence that Japanese brewer Asahi has recently acquired the Meantime Brewery.

The beer in question was Carlsberg Special Brew.

Tony Hedger

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Pub campaigning

PROGRESS IN SUTTON

In 2007 there were 68 functioning pubs in the borough of Sutton; today there are 53 and Sutton Council is considering taking action to stop further losses. As part of its 2031 local plan consultation the council will asking the public which pubs should be listed as an asset of community value (ACV). It is unusual for a council to canvass opinions on this subject in this way. Councillor Jayne McCoy, who chairs the housing, economy and business committee, said, "We have a list of pubs that we think they might want to have registered as assets of community value so the first thing we want them to do is have a look at the list and see if it is the right list and if others need to be added. To be absolutely clear, this does not mean it will stop them from being converted but at the moment pubs can be converted into alternative uses without any real input from residents." Many locals will see this as a hopeful change of attitude given that there is a feeling that Sutton Council have been too willing to grant planning permission for the demolition of pubs over the years. **TH**

ADMIRAL MANN, LOWER HOLLOWAY

The dogged campaigners at the Admiral Mann are into their second year of closure since McMullen's sold to a flat builder at the end of 2014. After so many attempts to convert to flats that we all lost count, including the long-suffering planning officer at the Council, the developer has finally given up and put the pub up for sale with agency AG&G. There was an open day in late April where around ten prospective purchasers were shown the interior of the building and the generous landlord's accommodation. A small team from the Admiral Mann defenders pitched up to explain, politely yet firmly, to any have-a-go speculators, that the Council were not minded to grant change of use consent, having turned down at least four previous attempts. Mr Moore the developer paid rather a lot to McMullen's for what is a back street pub. Consequently, the guide price in the current sale is quite high, and substantial investment on the interior is required, having been neglected by the brewery, and then hastily turned into 'Bargains R Us'. However, there is lots of demand for quality London pub sites driven by a new generation of innovative operators. The size has put a few of the usual suspects off but the campaigners remain hopeful that they will be back in soon for that faithful first pint in the relaunched pub. **JW**

ALEXANDRA, EAST FINCHLEY

According to the Evening Standard (20 April), this pub, famous for its association with the Davies brothers who went on to form the Kinks, is to be 'bulldozed to make way for luxury homes' by owners STO Capital. The pub closed in 2012 and the Victorian building has 'fallen into disrepair and been vandalised'. Any hopes that the Save the Alexandra Action Committee had of saving the pub were severely damaged when the pub lost its ACV status when the developers appealed to the First-tier Tribunal. The article did not however give the full story. The crucial point is that Haringey Council's decision to save it was overturned by the planning inspector who disagreed with the councillors in that there was insufficient heritage value to the pub and the Kinks aspect was tenuous at best. The inspector therefore determined that the benefit of two town houses outweighed the harm caused by the loss of the pub. As this consent was in place when it was sold to the current owners, incidentally by CLTX Ltd of Carlton Tavern fame, they felt compelled to

get the ACV revoked and press on. The judge's opinion was that the planning consent was in place and the price paid meant it was unrealistic to think that it would return as a pub. It is difficult to argue with that view. **TH/JW**

CARPENTERS ARMS, KINGS CROSS

Mendoza Ltd, the Isle of Man based property speculators, suffered a setback recently on Kings Cross Road when Camden Planners refused their plans to convert most of the Carpenters Arms into flats. It would appear Camden has learned much from the regrettable mistakes at the Dartmouth Arms and the Prince Albert and planners are taking a robust view on 'Trojan Horse' mixed developments. They told Mendoza the proposal would harm the community public house by taking valuable pub space. They also expressed concerns about the ability of flats to co-exist with the extant public house, which is protected by policy. There were other reasons given relating to highways, traffic, transportation and design. Hooray! We are (finally) getting there... **JW**

CASTLE, BATTERSEA

The new – and charmless – development on the site of what was once a popular Young's pub was built with a 'ground floor public house and associated outdoor space'. It is understood that the current freehold owners, assumed to be the developers, Languard, now wish to dispose of that space for use other than a pub or bar. Conditions in the planning permission and its ACV status means that they will have to make an application for change of use and local campaigners still intend to have their say. Sadly this sad saga only goes to show that the 'demolish and rebuild' option, even with legal promises of a new 'pub', is never going to equal what was lost, especially if councils are too hard pressed or are indifferent to enforcing any planning conditions. As the phrase goes, give 'em an inch and there goes your pub... **TH/JW**

CLIFTON, ST JOHN'S WOOD

This historic 19th century pub with 'interesting' royal connections was the first pub in the City of Westminster to be given an ACV listing. It closed in January 2014 following its sale by Convivial London Pubs plc. The listing seems to have had an effect because, after two and a half years of closure and helped by an 1,800 signature petition and support from CAMRA's North London Branch, the pub has been given a new licence. Robson Brothers Ltd intend to run it as a pub and restaurant reopening by July. Brothers Ed and Ben, local residents, sold their previous restaurant business to buy the Clifton which they knew. Ben said that they had made contact with the people who fought so hard to save the pub, sat down with them and wanted to make sure they were happy with them as owners. He added that most of the pub's interior had been ripped out when it closed so they had a 'blank canvas' to work with. Their plan is to run it as a "gastropub" with "a big focus on food" and possibly "a little microbrewery in the basement" but becoming a "social hub" once more. **TH**

COUNTY HALL ARMS, WATERLOO

Sadly, this pub, which formed part of the riverside frontage of the former County Hall, has closed and has been replaced by a branch of Pret a Manger. Presumably a sandwich shop is seen to be of more use to the tourist trade than a pub, despite the number of visitors who see pubs as an attraction. **TH**



Bromley CAMRA Borough of Beer



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Pub campaigning

DUKE OF WELLINGTON, SPITALFIELDS

Has Mendoza Ltd – them again – finally met its Waterloo? It certainly looks that way in Spitalfields. For around two years the company has tried, unsuccessfully, to close the Duke of Wellington on Toynbee Street and replace it with flats and houses. When the initial plans were refused, they opted for the ‘Trojan Horse’ tactic and went in for flats above retaining a ‘bar’ below. When this failed they applied to turn the upper floors into a boutique hotel with the old boozier forming the hotel reception and coffee bar. Even Tower Hamlets planners were asking themselves the question ‘*what’s wrong with a pub?*’ by this stage. Thankfully, at a meeting of the Council planners in early May, the latest application was roundly refused. We have lost count of how many formal attempts there have been to turn this ACV pub into something different and doubtless more profitable to Mendoza. Let us hope the Iron Duke will continue to rout the aggressors. **JW**

EEL BROOK, FULHAM

There are still some cases of restricted covenants around. This pub, originally the Peterborough, was sold by Greene King in January 2016 to a property company with a restriction against reopening as a pub. It is believed that it will become a restaurant. **TH**

KENSINGTON PARK HOTEL, LADBROKE GROVE

In spite of the valiant campaign fought by the indomitable KPH United, publican Vince Power and his team were finally evicted from the KPH in April. The last night was one belter of a party. Maybe some of you made it over there? There are videos on YouTube if you missed it. KPH United was set up to ensure that the historic boozier on Ladbroke Grove, which boasts both an ACV and an Article 4 Direction, would remain as a pub and not become unaffordable flats atop an even less welcome branch of Foxtons or any other estate agent. To this end, they are winning so far. Although everyone was disappointed to have to bid Vince farewell, particularly since it was done by a development company who in 2013 paid a market-defying sum to Punch Taverns, given that there was a sitting tenant. Pub campaigners are however rarely in a position to pick and choose their host. We are pleased to be able to report that after just a couple of weeks of closure, Daryl Morgan and the team have taken the helm of the bar and the beer and wine are flowing once more. We understand that the ambience and vibe will remain largely unchanged, with live bands and DJs continuing to be a regular feature. Rest assured that KPH United, backed by West London CAMRA, are watching the situation closely. When we hear more, we will tell you here. In the meantime, why not pop in for a pint and check it out? **JW**

PAKENHAM ARMS, KINGS CROSS

I shall simply report a note that I have received from regular reader, Colin Price.

‘The Pakenham was near the Mount Pleasant Mail Office which, when I worked there 2001-3, was a 24 hour operation. Because of this the Pakenham had extended hours 9.30am to 1.30am and got a lot of trade from the Mount. Possibly the decline in staff numbers at the Mount has been a factor in the Pakenham’s closure. When I was taking these pictures a passer-by did tell me that the owners of the pub had tried to find someone to take it on as a pub or a restaurant but did not have any success.’ **TH**

QUEEN’S HEAD, LIMEHOUSE

Readers may remember that a long lease on this pub was granted by the (now former) Mayor of Tower Hamlets to an Islamic education trust in 2012. They were not the highest bidder; make of that what you will. Young & Co has a lease which expires within two years and they are not interested in continuing a presence on this site, once famously visited by the late Queen Elizabeth, the Queen Mother. Landlord and landlady Jack and Denise, in conjunction with local Pub Hero Matt O’Leary, have been busy organising and publicising a community share offer. Could this be the third ACV pub in London to go through the right to bid process and actually fall into community ownership? It is a challenging target with a substantial fund to be raised in order to put a bid in to the current long lease owners.

With the Widow’s Son in Bow temporarily closed, the pub hosted the ‘Hanging of the Bun’ ceremony on Good Friday. Sir Ian McKellen read the poem to a rather full pub and in time-honoured tradition, the buns, freshly baked by Mr Bunn of Chadwell Heath, were hung in a net by landlord Jack, watched carefully by representatives of the Royal Naval Reserve. For more information on the background to this peculiar ceremony, Google ‘The Widow’s Son’ and read the detailed article in Spitalfields Life.

The Queen’s Head is a gorgeous Georgian pub in an idyllic spot overlooking a largely unspoilt East End Square. It would be a cultural tragedy if it could not continue for another 180 years of community service. To join the campaign and register your interest to become a shareholder in the proposed community buyout, visit www.saveyourqueenshead.com **JW**

RICHMOND ARMS, RICHMOND

More fall-out from the liquidation of the Tattersall Castle Group. As reported in the Richmond and Twickenham Times, this pub closed on 23 April. Richmond’s LGBT community told the local press that it was the ‘last gay bar in south west London’ and as it was ‘somewhere different and safe’, are feeling the loss accordingly. The announcement stated that the ‘*Richmond Arms will close and not reopen in any form*’. An ACV nomination is under consideration. **TH**

RIISING SUN, HAMPTON HILL

Richmond upon Thames council may well be the last council in the country who refuse to accept that a local CAMRA Branch is an eligible organisation to submit requests for ACV listing. In this case they also claimed that use as a pub business had to be ancillary to use as a community asset which really does not make any sense and defies all precedents. Needless to say, CAMRA’s Richmond and Hounslow Branch are not letting this go. **TH**

SIR RICHARD STEELE, BELSIZE PARK

There is no news on the ACV appeal by Faucet Inn to remove the ACV status from the upper floors of the Richard Steele. The First Tier Tribunal heard this case in early March so we anticipate a decision very soon. Sadly Faucet has wasted no time in submitting yet another planning application for conversion. We must stress that the pub remains open and trading and the beer and welcome are beyond reproach. The owners simply want to take advantage of the insatiable demand for flats in all parts of London, and the premium which they command in trendy areas like Camden. The latest proposal is described on Camden’s

Pub campaigning

planning portal as "change of use of the first and second floors from public house (Class A4) to residential (Class C3) to provide 4 self-contained flats (Class C3) (2x1 bedroom and 2x2 bedroom flats), demolition of existing toilets and kitchen and erection of new single storey ground floor rear extension to provide new function and community room, relocation of existing kitchen extraction flue and associated external works". It should be remembered that a previous appeal was lost when the Inspector advised Faucet that the function room formed an integral part of what makes the pub special and they had failed to address the concerns about noise from the pub affecting the quality of life of residents in the proposed flats. They are trying to address these concerns in the latest application. We believe pubs are stronger and more sustainable as a single planning unit, with ancillary accommodation and function rooms, cellars, kitchen, gardens etc intact. We believe there is a place for luxury flats but that isn't instead of our pubs! If you think likewise, you might want to take a moment to share your thoughts with the lovely planners at Camden. The details are on their website under reference 2016/1189/P. **JW**

Stop Press! As we go to press, it was announced that Judge Lane has rejected the application to revoke the ACV listing. The decision contains what could be far reaching implications as regards ancillary accommodation, cellars, gardens, function rooms and staff quarters. We will cover this in depth next edition but if you want to take a look in the meantime, go to www.bailii.org/uk/cases/UKFTT/GRC/2016/CR-2015-001.html

JW = James Watson; TH = Tony Hedger



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Awards for Sambrook's

On 21 April, members of CAMRA's South-West London branch gathered at Sambrook's Brewery both to mark the opening of their new brewery tap and shop and to celebrate their Wandle Bitter winning the Gold award in the Bitter class and Junction winning the Silver in the Best Bitter class in the London and South-East England regional round of CAMRA's Champion Beer of Britain competition). So we look forward to a rare event; at least one and hopefully two London beers will be in the field for the final CBoB judging at the Great British Beer Festival in August.



Pictured are head brewer Sean Knight and marketing manager Abbie Brennan holding the certificates, flanked by former SWL branch chairman Martin Butler, local pub campaigner Dale Ingram and CAMRA Brewery Liaison Officer Peter Sutcliffe.

Founder Duncan Sambrook was otherwise engaged at the House of Commons where he was the guest of Jane Ellison, the MP for Battersea (and also a CAMRA member), to celebrate Wandle being on sale for the first time as the guest beer in the Strangers Bar.

The new bar is open on Thursday and Friday from 5pm to 10pm and on Saturday from 12 noon to 10pm. It is also available for private party booking on other days of the week. See sales@sambrooksbrewery.co.uk for details. Sourdough pizzas can be ordered from and delivered to the bar from local restaurant 'Flour to the People'.

Further good news is that the company has found a new and equally picturesque venue for its annual party event 'Beer by the River'. This was previously held in Morden Hall Park but was cancelled the National Trust for reasons unknown. The new location will be in the south-west corner of Tooting Common, a modest walk from Tooting Bec underground. As before, the event will feature around 30 breweries, over 100 different beers, numerous food stalls, live music and several amusement rides for kids. Cost of entry will be £5 and it will be held on Saturday 10 September 2016. See <https://beerbytheriver.eventbrite.co.uk> for bookings.

Peter Sutcliffe

IS THIS WHAT WE WANT?

Sambrook's have also taken on an interesting bit of contract brewing. Beer writer Adrian Tierney-Jones, as reported on the Boak and Bailey blogspot, has revealed that Sambrook's will be brewing a recreation of Watney's Pale Ale. This has been confirmed, or at least not denied, by Duncan Sambrook.

The brewing has been commissioned by a company called Brands Reunited who specialise in recreating 'lost' beers. They are similarly involved with the reintroduction of Home Ales in the East Midlands. Quite how authentic it will be is debatable because it will be brewed with American hops. I suspect that there are some of you out there who are thinking that any noticeable use of any hops would make it different. It will reportedly be available in cask-conditioned form. It is ironic that this is happening just as the Mortlake Brewery closes.

For the avoidance of confusion, Brands Reunited are not involved in the recent recreation of Charrington IPA as reported last edition. That is being brewed at the William Worthington brewery in Burton on Trent. Truman's beers, Watney's one-time stablemate, are produced by a totally new and independent company.

Tony Hedger

TELL US MORE!

SIBA recently commissioned a report with M&C Allegra, a firm of analysts specialising in the food and drink trade, into the beer market. It will come as no surprise to real ale drinkers that more than half of the respondents who drink beer do so outside the home at least once a week and 80% of them drink it in a pub. But there is a downside with only 18% of beer consumers saying they were likely to visit the pub more often in the next 2-3 years whilst a quarter expect to buy more from supermarkets over the same timescale.

The reason why people drink beer is because (again no surprise here) they like the taste although value for money and 'satisfaction' were the other points raised. The report also indicates that more women are drinking beer. 24% of women said that they are drinking more beer than they did 2-3 years ago, compared to 16% of all consumers.

Although many of us have suspected it, the research indicated that many consumers don't know enough about beer but are keen to learn. Only half of the beer drinkers

surveyed said they were reasonably aware of the ingredients in beer. Two thirds said they wanted to learn more, particularly how the ingredients affect the taste and 50% specifically said they want to understand more about hops.

But it is not just about ingredients; 90% said they wanted to know more about beer styles and 60% said they wanted better and more tasting notes, reflecting the way that consumers are expecting beer to be treated in the same way as wine. Get it right and 40% of beer consumers said they likely to try more new beer styles in pubs in the next 2-3 years with women showing more interest than men.

So the best way to encourage people to drink more beer, is to tell them more. All credit to the brewers who say more than just the beer name and (if we are lucky) the alcohol content on their pumpclips and bottles.

Christine Cryne

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CIDER PUB OF THE YEAR

CAMRA Design Awards

The winners of CAMRA's Pub Design Awards, run in association with Historic England and the Victorian Society, were announced on 15 April.

The author of the Judges Report, Professor Steven Parissien, said: "CAMRA has been at the forefront of initiatives to protect our best pubs from demolition or inappropriate conversion. Now the latest Pub Design Award winners show that there's lots of life left in this much-loved national treasure. These awards boast the most diverse and inspirational range of pub buildings we've judged in the history of the competition. All the winners show that good, sympathetic design makes commercial as well as aesthetic sense. They also demonstrate how fabulous pubs can be used as the engines of regeneration for communities and causes. They remind us that the British pub is so much more than somewhere to have a pint: it is the beating heart of our neighbourhood, a place that defines our identity and locality, an agent for relaxation, renewal and revitalisation."

The Dun Cow in the centre of Sunderland took two awards, winning both the Refurbishment and Conservation categories. It is a Grade II-listed building, built as a gin palace in 1901, now owned by the Music, Arts and Culture (MAC) Trust and managed by Cameron's Brewery. It features a distinctive copper-domed tower.

The best Conversion to Pub Use was of the former magistrates' court and police station in Keswick, hence its unusual name, the Chief Justice of the Common Pleas. It is a JD Wetherspoon development and preserves a 'handsome if predictably austere listed landmark.' Unusually for JDW, it is multi-roomed.

A Wetherspoon's pub also won the New Build category. This is the Admiral Collingwood on the seafront at Ilfracombe. The citation says, 'Harrison Ince Architects have devised an uncompromisingly modern building where the glass dome offers urban presence, while the rest of the main elevation is understated yet sophisticated. New artworks commissioned for the interior and a steel sculpture of a wave breaking remind customers that they are, after all, on the town's seafront'.

Finally, the Joe Goodwin Award (named in memory of a former chairman of CAMRA) goes to an outstanding community pub: The Bevy in Bevendean, Brighton. A 1930s pub in the middle of a Brighton council estate, it faced closure and conversion or demolition but instead local people got together and reinvented 'The Bevy', raising funds and carrying out much of the refurbishment work themselves.

From a CAMRA press release



THIRSTY 50 BEFORE 50

CAMRA member Ian Davey has been a man on a mission. As a result of a challenge, his aim was to have a beer at 50 beer festivals before he reached the ripe old age of 50.

Well in time for his birthday on 1 May, Ian achieved his target in early March when he made the London Drinker Beer & Cider Festival, held at the Camden Centre, WC1 number fifty. Ian explained, "It all started with a challenge from a friend about a year ago who thought it couldn't be done. If I do it, they have promised to donate £100 for Help for Heroes. What could be better than visiting some amazing beer festivals, having a few drops of great British beer and raising money for charity whilst doing it?" If you would like to support Ian, visit: www.justgiving.com/ians50beerfestivals/

London LocAle scheme

The following pubs have been newly notified as belonging to the London LocAle scheme since the last issue of *London Drinker*.

Antelope	87 Maple Rd, Surbiton, KT6 4AW	Big Smoke (own beers) and others
Brewhouse & Kitchen	2a Corsica St, Highbury, N5 1JJ	Own beers
Brewhouse & Kitchen	Torrens St, Islington, EC1V 1NQ	Own beers
Gipsy Queen	166 Malden Rd, Kentish Town, NW5 4BS	ELB, Hackney, Hammerton, Southwark or Truman
Mirth, Marvel & Maud	186 Hoe St, Walthamstow, E17 4QH	Signature, Volden and others
Stag's Head	102 New Cavendish St, W1W 6XW	Fuller's, Tring
Taproom	15 Major Draper St, Woolwich, SE18 6GD	Hop Stuff and others
Thornbury Castle	29A Enford St, Marylebone, W1H 1DN	Red Squirrel
Wallington Arms	6-16 Woodcote Rd, Wallington, SM6 0NN	Volden
Wheatsheaf	2 Upper Tooting Rd, Tooting Bec, SW17 7PG	Various
Woodies	The Sportsground, Thetford Rd, New Malden, KT3 5DX	Fuller's ESB

The following pub has left the scheme.

Maypole 2 Hook Rd, Surbiton KT6 5BH

The complete list is maintained at www.london.camra.org.uk

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; and changes of name, ownership or beer policy. Readers are encouraged to visit **WhatPub?** for pub details, and to 'Submit Update' when they find incomplete or out-of-date information.

New openings include a sister to the Euston Tap in SE1, a brewpub in EC2 and brewery taps in E2 and SW11. Urban Pubs & Bars have taken over pubs in N6 and NW10, as have Fuller's in SE12 and Young's in SE10. Newer operators opening cask beer outlets include Darwin & Wallace in W4, Hippo Inns in SE1, Open House in N1, Whiting & Hammond in Green Street Green and Winnicott in NW1.

Wetherspoon continues its disposals, in N6, N8, N18, Ponders End and Heathrow; some will remain as pubs. Among the usual array of closures for different reasons are two long-standing gay-friendly pubs, in E2 and Richmond, and three GBG entries from earlier this decade, in EC2, E17 and Gants Hill. Young's have also taken cask beer out of a pub in SW19 in the course of rolling out their 'Burger Shack' concept.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

EC2, BEANY GREEN, 1 Broadgate Circle. Bar in new Broadgate Circle development. No cask beer. Two Fourpure keg beers.

EC2, PICCOLINO (Individual Restaurants), 11 Exchange Sq. New chain restaurant and bar. No cask beer. Limited keg beers.

EC2, PITT CUE, The Avenue, 1 Devonshire Sq. Opened in February, grill & smoke restaurant with bar at front. On-site Alphabeta brewery produces cask and keg beers e.g. Best Bitter, Smoked Porter, Rye Beer. Open Mon-Fri 12-23.

EC3, ALCHEMIST (Living Ventures), 6 Bevis Marks. Opened September 2014, the first London outlet for this brand. No cask beer. Mainstream keg beers.

W1 (Soho), COMPANY BELOW, 58 Greek St. Opened June 2015 in basement of Balls & Co restaurant. No cask beer.

W1 (Soho), KU BAR, 25 Frith St. Opened 2009 but not previously reported, one of a small gay-oriented chain. No cask beer.

W1 (Soho), SPORTS BAR & GRILL (Bar Holdings), 36-40 Rupert St. Incorrectly reported in 2014 as not having cask beer. Marston's-related beers, e.g. Brakspear Bitter, Marston's EPA. Renamed **TWO SPORTSMEN** in 2015.

WC2, BIG EASY, 12 Maiden La. Opened March 2014, their second outlet (others in E14, SW3), including Shelter Bar. US barbecue food. No cask beer. Ten keg beers, e.g. Beavertown, Camden, Kona, London Fields.

WC2, SALVATOR & AMANDA (Breakfast Group), 8 Great Newport St. Basement Spanish bar and tapas restaurant, opened 2004 but not previously reported. No cask beer. Keg beers. Entry charge at peak times, but otherwise a normal bar.

EAST

E2, THREE SODS BREWERY TAP, 42 Pollard Row. Taproom open to public, in basement of Bethnal Green Working Men's club, where the brewery is located. Open Wed-Sat 17-24. Several cask beers.

E8, TRIP BAR & KITCHEN, Arch 339-340, Acton Mews. Opened 2013 in a railway arch. No cask beer. Keg Five Points Pale.

E16, HENLEY ARMS (Punch), 268 Albert Rd. Cask beer restored, Bass and Sharp's Doom Bar.

NORTH

N1, CUCKOO, 115 Hemingford Rd. Having closed in 2010 and served as an Indian restaurant, reopened as a pub in March, the same owner as the Charles Lamb, N1. Building up to four cask beers, e.g. Ripple Steam.

N1, LIGHTERMAN (Open House), 3 Granary Sq. Opened in March, large bar & restaurant in new King's Cross development, their second site after Percy & Founders, W1 (Fitzrovia). Three cask beers, e.g. Dark Star Hophead, Gipsy Hill Southpaw, Wylam Jakehead IPA.

NORTH WEST

NW1, PERSEVERANCE (ex-Punch), 11-12 Shroton St. Having closed last year for residential conversion upstairs, reopened in April by community pub chain Winnicott, their fifth London site. Sharp's Doom Bar.

EDGWARE (HA8), KRAZZY 4, 6-8 Whitchurch Parade, 72-86 Whitchurch La. Previously unreported bar in converted restaurant, opened by 2012. Renamed **TRILOGY BAR & RESTAURANT** in 2014, serving Indian food. No cask beer.

WEMBLEY (HA9), NOVOTEL LONDON WEMBLEY (Accor), 5 Olympic Way. Opened April 2014, hotel bar open to public. No cask beer.

SOUTH EAST

SE1, BRASSERIE BLANC (Brasserie Bar Co), 9 Belvedere Rd. Previously unreported restaurant and bar. No cask beer, unlike their site in EC2.

SE1, TOPOLSKI, 150-152 Hungerford Arches, Concert Hall Approach. Previously unreported bar. No cask beer.

SE1, WATERLOO TAP (Bloomsbury Leisure Group), 147 Sutton Walk. Opened in March, small modern bar in railway arch, from the operators of the Holborn Whippet, WC1 and Euston Tap, NW1. Six cask and twenty keg beers, from taps mounted on copper bar-back and listed on electronic screens.

SE4, GANTRY, 186 Brockley Rd. Previously unreported bar & restaurant. No cask beer.

SE15, NINES, Unit 9a, Copeland Park, 133 Copeland Rd. Previously unreported bar and café. No cask beer. Two Meantime keg beers.

SOUTH WEST

SW1, OLD MONK EXCHANGE (independent), 61-71 Victoria St. Having closed last year, reopened in April as **MUNICH CRICKET CLUB**, a Bavarian bierkeller from Moonshine Bars, who run the Loose Box nearby. No cask beer. German keg beers, food and 'oompah' music.

SW2, VERANDA, 30 Acre La. Was FIESTA BAR. Reopened in March as the fourth **BARRIO** bar. No cask beer. Two keg

beers, from Brixton and Meantime, plus a few bottled beers.
SW8, COUNTER, Arch 50, 7-11 South Lambeth Pl. Bar and restaurant under Vauxhall station. No cask beer.

SW11, GROVE (Enterprise), 279 Battersea Park Rd. Lease taken over last year by the operator of the Lord Nelson, SE1. Refurbished with sci-fi décor and soft toys. Cask beer restored, Purity Pure UBU and two guests, e.g. Long Man, Ringwood.

SW11, HYDRO-BAR, 137-139 St John's Hill. Having closed a few years ago, reopened as **SCHOOLHOUSE**. No cask beer. Few but interesting keg beers.

SW11, PEACOCK (Golfrate), 48 Falcon Rd. Was MEYRICK ARMS. Having closed in 2012, reopened and renamed **SUBURBSW11**, an independently run bar. No cask beer.

SW11, SAMBROOK'S BREWERY TAP ROOM BAR, Unit 1-2, Yelverton Rd. Now regularly open to public. Four Sambrook's cask beers, plus their own keg and bottled beers. Thu-Fri 5-10, Sat 12-10.

SW13, TREE HOUSE (Punch), 73 White Hart La. Was EDINBURGH CASTLE. Cask beer restored, Marston's Pedigree.

SW19, MERTON APPRENTICE (independent), Apprentice Shop, Merton Abbey Mills, Watmill Way. Opened in March, the relocated Wimbledon Craft Beer Emporium (see below). One cask beer, Wimbledon Common, plus four keg beers and local bottled beers.

WEST

W2, EDG BAR & LOUNGE (Hilton), Metropole Hotel, 225 Edgware Rd. New lobby bar, additional to Sports Bar and Kojawan. No cask beer.

W2, KOJAWAN (Hilton), 23rd floor, Metropole Hotel, 225 Edgware Rd. Opened in March, a Japanese izakaya restaurant & bar. No cask beer. One keg beer (£6.50 a pint, with nibbles).

W2, SMITHS BAR & GRILL, 25 Sheldon Sq. Bar & restaurant in Paddington Basin, opened in 2009 but not previously reported. No cask beer. Keg beers include Meantime, Shepherd Neame. Charcoal grill menu.

W12, ANGEL & ASKEW (Greene King leased), 269 Uxbridge Rd. Was ASKEW ARMS, BAR ROOM BAR. Changed hands and renamed **TOMMY FLYNN'S** a few years ago. Cask beer restored, e.g. Black Sheep Bitter, Greene King IPA and London Glory.

W12, CAFFE CONCERTO, Unit K2004, The Balcony, Westfield Shopping Centre. Previously unreported chain bar. No cask beer. Two keg lagers.

W12, DAVY'S AT WHITE CITY, Units 4-5, White City Media Village, 201 Wood La. New outlet for the chain, in the heart of the 'media village'. No cask beer. Two keg beers, Meantime and Shepherd Neame.

W12, GRAND UNION (Punch), 243 Goldhawk Rd. Was SEVEN STARS. Having closed in 2012, reopened soon after and renamed **OAK**, operated by Out of the Woods Restaurant Group. One cask beer, e.g. Portobello Star, Sharp's Doom Bar.

W14, BIRD IN HAND (Punch), 88 Masbro Rd. Now operated by Out of the Woods Restaurant Group. Cask beer restored, Black Sheep Bitter.

W14, FOX & HOUNDS (Star), 43 Blythe Rd. Was

FREEMASONS ARMS, RINGMASTER. Renamed **JAMESON**. Cask beer restored, Fuller's London Pride.

SOUTHALL (UB1), HAMBROUGH TAVERN (independent), The Broadway. Reopened in April. No cask beer.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

EC1, CLERKENWELL HOUSE. Closed in the last few years, now in office use.

EC2, RED HERRING (Fuller). Closed this year, future uncertain.

W1 (Soho), ADMIRAL DUNCAN (Stonegate). Cask beer discontinued.

W1 (Marylebone), APOLLO. Closed and demolished 2013 to make way for flats.

W1 (Marylebone), AUBERGE. Closed 2012, now a Côte restaurant.

W1 (Soho), AVALON (Soho Bars). Was BURLINGTON BERTIE, BAR MONACO, MAI TAI, SIROCCO. Acquired in April by Soho House, now a restaurant, Café Monico.

W1 (Soho), BARCODE. Closed a few years ago, now a bar with no draught beer.

W1 (Soho), BAR RUMBA (Sugarloaf Restaurants). Now a nightclub with no draught beer.

W1 (Soho), BE AT ONE, 20 Great Windmill St. Was RED LION. No longer has draught beer, like the rest of the chain.

W1 (Mayfair), BRUTONS (Only Pub Co). Having closed 2010, now run by Inception Group as Mr Fogg's, no draught beer.

W1 (Soho), CAFÉ BOHEME (Soho House). Closed until 2018 for refurbishment.

W1 (Soho), CANDY BAR (Ku). Closed, now a gentlemen's club.

W1 (Mayfair), GOODMAN'S (Goodman Restaurants). Was OLD MONK, STONE HORSE, JAMIES. Now just a restaurant, no longer has a bar for non-diners.

W1 (Soho), GREEN CARNATION. Closed, now a bar with no draught beer.

W1 (Mayfair), GROSVENOR ARMS (Only Pub Co). Having closed 2011, now a shop.

W1 (Marylebone), HARCOURT (ex-Punch). Having closed 2014 while upstairs was converted to residential, the ground floor is now a restaurant not a pub, although Sambrook's Wandle is available.

W1 (Mayfair), LIVING ROOM (Stonegate). Sold in 2014 to Gordon Ramsay, now Heddon Street Kitchen, the bar is now waiter service only.

W1 (Marylebone), LOW LIFE. Was ELUSIVE CAMEL. Closed 2009, now a shop.

W1 (Soho), LVPO (Novus). Closed 2013, now a French restaurant.

W1 (Marylebone), PONTEFRAC CASTLE (M&B). Closed 2015, planning application for demolition, retaining the façade, to make way for a mixed-use development.

W1 (Mayfair), ROCKET (3Sixty Restaurants). Closed 2013, now a bar with no draught beer.

W1 (Mayfair), RUBY LO (Enterprise). Was CASK & GLASS. Closed 2013, now a night club.

W1 (Marylebone), TOUCAN, 94 Wimpole St. Renamed

WIMPOLE a few years ago but not previously reported. Closed 2013, now a Be At One bar with no draught beer.
WC2, BONAPARTES (SSP). Closed, now a takeaway.
WC2, BOSWELLS. Closed c.2011, now a bakery.

EAST

E2, GEORGE & DRAGON (independent). Closed late 2015 after a rent increase, lease on the market, interior gutted, future uncertain.
E14, WESTFERRY ARMS (Punch). Was OPORTO TAVERN. Sold to Mendoza Ltd and closed, future uncertain.
E15, PARK TAVERN HOTEL. Closed, now a Bulgarian restaurant.
E17, WALTHAM FOREST SPORTS & SOCIAL CLUB. Closed April, the Council decided against renewing the lease.
BARKING (IG11), WHITE HORSE (Greene King). Closed 2013, being demolished for a new development, which may include a pub.
GANTS HILL (IG2), SPORTS BAR 19. Was HYP A HYP A, BAR. Closed, now a funeral director.
GANTS HILL (IG2), VALENTINE (Stonegate). Cask beer discontinued.

NORTH

N1, HOP & BERRY (Three Boozers). Was WINDSOR CASTLE, HOURICAN'S FREE HOUSE, BARNSBURY. Cask beer discontinued in March.
N1, XOXO. Was OVERDRAFT, NIC'S, GREEN. Closed by 2015, now a Dirty Martini bar with no draught beer.

N7, TOMMY FLYNN'S (Enterprise), 504 Holloway Rd. Was HERCULES TAVERN. Cask beer discontinued.
N8, DEVONSHIRE HOUSE (Wetherspoon). Was ALL BAR ONE. Closed and sold in May, will be a chemist.
N16, FOX & PIE (Cornwall Project). Was FOX REFORMED. Cask beer discontinued, insufficient demand.
N16, WHEATSHEAF. Cask beer restored but not previously reported, Greene King IPA, then discontinued.
ENFIELD (EN1), BAR TEN. Previously unreported keg bar. Renamed **GRIZZLIES** in 2013 but closed within a couple of years, now a restaurant.

NORTH WEST

NW1, CAPE OF GOOD HOPE. (ex-Punch). Having closed 2014 and become a restaurant, demolished in April.
NW6, GOOD SHIP. Was ZD BAR. Cask beer discontinued.
NORTHWOOD (HA6), WOODY'S BAR. Renamed **FUSION LOUNGE** but not previously reported. Closed a few years ago, now a bar with no draught beer.
STANMORE (HA7), RAW LASAN. Was VINE. Closed, due to become residential.
SUDBURY (HA1), SKELLIGS. Was O'FLAHERTY'S, KARNEY'S, CAPTAIN MORGAN'S, PUCK FAIR BAR, NEW INN 2. Closed 2014, building works under way, future uncertain.

SOUTH EAST

SE1, COUNTY HALL ARMS (independent). Closed last year, now a Prêt à Manger.
SE17, HAMPTON COURT PALACE HOTEL (ex-Pubs 'n' Bars). Having closed 2014, the bar will now be incorporated into the hotel.



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ORPINGTON (BR6), WHITE HART (M&B). Cask beer restored a few years ago but not reported at the time, Greene King IPA and Sharp's Doom Bar, then discontinued in 2015.

SOUTH WEST

SW1, CAPTAIN'S CABIN (Spirit). Closed 2013, demolished in 2014 as part of a large development.

SW1, CHELSEA BRASSERIE. Closed 2012, now a Côte restaurant.

SW1, CHIMES. This cider-oriented bar was reported closed last year, due to become a chain bakery.

SW1, TALBOT. Closed 2013, permission granted last year to demolish and build flats.

SW1, TEXAS EMBASSY CANTINA. Closed a few years ago, upper floors being converted to residential use, future of ground floor and basement uncertain.

SW3, 86. Was ROSE, CACTUS BLUE. Closed 2014, now a restaurant.

SW3, ALBUM. Was RED HOUSE, GREENS, CAHOOTS. Closed 2014, now a restaurant.

SW3, HENRY J BEANS (Kornicis). Was SIX BELLS. Closed 2013, upper floors converted to flats, ground floor now a restaurant.

SW5, BROMPTONS (ex-Spirit). Was WARWICK. Having closed c.2010, demolished in 2014 to make way for a Sainsbury's.

SW6, OX WAGON. Was KING'S HEAD, ZULU'S, LOW COUNTRY. Closed 2015, planning permission granted to redevelop the building, reducing the bar area and leaving two small commercial units.

SW6, WELLINGTON (Punch). Having closed 2015, sold to Manica Properties. Permission granted for residential conversion upstairs, an application to convert the ground floor has been withdrawn.

SW7, NORFOLK BAR (Queen's Moat Hotels). Was NORFOLK TAVERN. Closed 2012 and absorbed into hotel.

SW8, P J MALONEYS. Was BRITISH LION. Having closed late 2000s, demolished in 2015, with permission for residential development.

SW8, STEAX. Cask beer discontinued.

SW11, ALL BAR ONE (M&B), 30-38 Northcote Rd. Cask beer discontinued.

SW11, ELEPHANT ON THE HILL. Was PUZZLE, TAYBRIDGE. Renamed ICHNUSA GASTRO PUB, a Sardinian restaurant and pizzeria still welcoming drinkers at the bar. Cask beer discontinued, for now at least.

SW11, HOLY DRINKER. Closed December, interior gutted, future uncertain.

SW19, FIRE STABLES (Young). Was CASTLE. Renamed in May, their first stand-alone BURGER SHACK & BAR. Cask beer discontinued but drinkers welcome to sample unusual keg and local bottled selection.

SW19, WIMBLEDON CRAFT BEER EMPORIUM. Closed March, business relocated to MERTON APPRENTICE (see above).

MORDEN (SM4), GANLEY'S IRISH BAR. Cask beer discontinued, insufficient demand.

RICHMOND (TW9), RICHMOND ARMS (Tattershall Castle). Closed April, having not been among the TCG pubs sold to

Stonegate. The property owner is planning residential conversion.

SUTTON (SM1), RIFT & CO (Revolution Bars Group). Was LITTEN TREE, REVOLUTION. Closed March, future uncertain.

WEST

W2, DUDLEY ARMS (Greene King leased). Having been reported closed last year, permission now granted for demolition and residential development.

W2, ROB ROY (Punch). Was ROYAL STANDARD. Sold and closed 2013, upper floors being converted to residential.

W3, DUKE OF YORK (Wellington). Closed last year after licensing review, future uncertain.

W3, LEAMINGTON (ex-Greene King). Having closed 2013, now retail with flats above.

W3, TUNE INN. Was HEMISPHERE. Closed 2013, future uncertain.

W4, ROWAN'S. Closed this year, latterly operated only as a function venue.

W5, MAGGIE'S (Food & Fuel). Closed April, the landlord intends to redevelop the site.

W7, RYANS. Closed last year after noise complaints, now a hairdresser.

W9, ELEPHANT & CASTLE (Trust Inns). Closed 2012, permission granted November 2015 to demolish for residential development.

W10, EARL DERBY (Enterprise). Renamed RETRO c.2011 but not previously reported. Closed 2012 and converted to flats.

W11, BUMPKIN (Punch, Ignite Group). Was PRINCESS ALEXANDRA, LIQUID LOUNGE. Sold a couple of years ago. Closed, planning application for residential conversion upstairs.

W11, FAVOURITE (Enterprise). Was DUKE OF SUSSEX. Sold and closed 2011, demolished 2012.

W11, RUBY & SEQUOIA (London Bar Co). Was HURLINGHAM. Closed c.2012, now a bar with no draught beer.

W12, BRACKENBURY ARMS. Was WHEATSHEAF, DUKES, CONWAYS. Having closed 2008, became a restaurant.

W12, BUSH THEATRE CAFÉ & BAR. Whole building closed for renovation until next year.

W12, RAVING BUDDHA (Greene King). Was BRITISH PRINCE, PRINCE. Closed 2013, permission granted 2015 to demolish and build residential, perhaps with a pub on the ground floor.

W12, SMUTS BAR (Heritage Inns). Was GENERAL SMUTS. Closed 2011, the whole property is in other uses.

W12, SUN (Enterprise). Having closed a few years ago, sold and demolished to make way for flats, with an estate agent on the ground floor.

HAYES (UB3), VICTORIA (ex-Enterprise). Having closed 2014, now being converted to flats.

HEATHROW (TW6), WINDSOR CASTLE (Wetherspoon). Was WETHERSPOONS BAR. Reported closed late 2015, future uncertain.

HOUNSLOW (TW3), WINDMILL (Admiral). Having closed 2013, now a Middle Eastern lounge with no draught beer.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC1, MELTON MOWBRAY (Fuller). Renamed **INN OF COURT** last year, still an Ale & Pie house but another of the original pie-themed names has gone.

W1 (Soho), BOHEME KITCHEN & BAR (Soho House). Renamed **SOHO KITCHEN & BAR**.

EAST

E2, NELSONS HEAD. Renamed **FANNY NELSONS**. Still no cask beer.

E7, FOREST TAVERN (Punch). Was **RAILWAY TAVERN**. Sold by Punch and now bought by Augusta Pubs, an investment fund. Still run by Antic.

E14, SLUG & LETTUCE (Stonegate). Now has Sharp's Doom Bar, Truman's Runner and Zephyr.

NORTH

N1, SEQUENCE. Was **COSMO LOUNGE**. Taken over in 2013 by the operators of Prague Bar, E2 and renamed **PRAGUE**. No cask beer. Czech keg and bottled beers.

N1, SLUG & LETTUCE (Stonegate). Was **FOX TAVERN**. Renamed **FOX ON THE GREEN** following refurbishment. Sharp's Doom Bar and a guest, e.g. Timothy Taylor Landlord.

N6, GATEHOUSE (Wetherspoon). Sold in February to Urban Pubs & Bars. Down to a handful of cask beers, e.g. Dark Star Revelation, Hackney Golden and New Zealand Pale, Truman's Zephyr, Windsor & Eton Windsor Knot.

N8, HENRY READER. Was **ELBOW ROOM, WISHING WELL**. Taken over in 2016 by the former operator of the Charles Dickens SE1. Now has four changing cask beers and a real cider.

N16, BIRDCAVE (Enterprise). Changed hands and refurbished in May after two years unreported closure. Timothy Taylor Landlord.

N18, GILPIN'S BELL (Wetherspoon). Taken over in March by the operator of the Coach & Horses, N17. Little changed apart from menus. Five cask beers, from Brains, Caledonian, Greene King, Marston's.

PONDERS END (EN3), PICTURE PALACE (Wetherspoon). Bought by Hawthorn Leisure. Now has Caledonian, Exmoor, Greene King, Sharp's and guests.

NORTH WEST

NW1, NELSON (independent). Was **LORD NELSON**. Renamed **N RESTAURANT & BAR**. Still no cask beer.

NW9, FLYER'S LAST STAND (independent). Was **BLACKBIRD INN, CHEERS BAR**. Renamed **FLYER'S BAR**. Still no cask beer.

NW10, ROYAL OAK (Enterprise). Lease taken over in February by Urban Pubs & Bars, their eighth site. Four cask beers, including Dark Star Hophead and London breweries.

STANMORE (HA7), ABERCORN (independent). Renamed **EVEREST ABERCORN**, one of a small chain of Indian bars and restaurants, including the former Royal Oak, Wealdstone. Still no cask beer.

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SOUTH EAST

SE1, DUKE OF SUSSEX (Enterprise). This Regional Inventory (Try Also) pub has been refurbished and transferred to 'managed expert' partnership with Hippo Inns, who also run the Signal, SE23. Four cask beers, e.g. Black Sheep Best Bitter, Sambrook's Junction, Southwark Best, Truman's Zephyr.

SE10, OLD BREWERY (Meantime). Lease taken over early 2016 by Young's. Refurbishment scheduled for September. Now Wells Young's Bitter and Special. The main focus is craft keg beers and an extensive range of bottled beers. Young's are exploring the possibility of bringing in a partner to restart brewing on-site.

SE12, LORD NORTHBROOK (Gerry Mallen). Acquired in March by Fuller. Fuller's London Pride, Oliver's Island and Seafarers, plus 1-2 seasonals or guests.

GREEN STREET GREEN (BR6), ROSE & CROWN (Young). Lease taken over in April, after lengthy refurbishment, by Kent-based gastro operator Whiting & Hammond, their ninth site and first in London. Five cask beers from Wells, plus a guest.

SOUTH WEST

SW1, ABBEY (Marston). Transferred to Revere Pub Co format and renamed **LOW, SLOW & JUKE** in February. Two Marston's-related cask beers and three guests, e.g. Hackney, Sambrook. Keg and bottled beers from London and the US, smokehouse menu.

SW6, FEST. Was FRONT ROOM. Renamed **OCTOBERFEST**

PUB in 2015. Still a German theme pub with no cask beer.

SW6, FULHAM MITRE (Enterprise). Reverted to **MITRE**. Sharp's Doom Bar and two guests, e.g. London Beer Factory, Truman's.

CARSHALTON (SM5), LORD PALMERSTON (Enterprise). Renamed **PALMERSTON**. Harveys Sussex and Sharp's Doom Bar.

WEST

W4, ALL BAR ONE (M&B). Sold in September, taken over in April as the fourth Darwin & Wallace site, renamed **NO 197 CHISWICK FIRE STATION**. One cask beer, Redemption Pale Ale.

W6, CAFÉ BRERA. Taken over in May by Peyton & Byrne and renamed **LYRIC BAR & GRILL**. Roof garden. Closes c.9pm when the theatre has no performance. No cask beer. Keg Hepworth's Saxon Lager.

HOUNSLOW (TW3), NORTH STAR (Wellington). Was RAILWAY INN. Renamed **PLATFORM 3**, with Indian food and shisha lounge. No cask beer.

TWICKENHAM (TW1), ALEKSANDER (City Pub Co). Was RISING SUN, MARBLE HILL. Renamed **ALBA** in April.

CORRECTIONS

SOUTH WEST

MITCHAM (CR4), GARDENERS ARMS. Cask beer not discontinued after all. Retains Greene King IPA.

The fifth Welling Round Table Beer (and now) Cider Festival 30 ales and 25 Ciders

Thursday 28th July to Sunday 31st July
Thursday is Cider day!

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as the webmaster probably knows more than I do.

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AND STILL THEY COME...

Figures compiled by HM Revenue and Customs show a falling off in the registration of new breweries in the UK from 350 in 2014 to 336 in 2015. One area bucks the trend however and readers won't need telling which that is. In London the number rose from 29 in 2014 to 36 in 2015. The numbers for Scotland and Northern Ireland stayed roughly the same but grew by a third in Wales. Unfortunately I have no details of the numbers of deregistrations to give a proper context.

BATTERSEA ARTS CENTRE BEER FESTIVAL

Readers will be aware of the fire that devastated much of the Grand Hall, home of the Battersea Beer Festival, in March last year. Fortunately the front of the building, where BAC stage most of its productions, was spared. On Sunday 17 April BAC put on its own beer festival, 'Love Beer? Love Your Brewer', centred around its Scratch Bar. This involved nearly twenty independent brewers, mostly small new breweries from London, serving over 100 beers from casks, key-kegs, kegs and bottles.

Breweries each staffed their own stand, which gave visitors the opportunity to talk to brewers about their beers. There was also live music and homemade food plus X-box games.

The festival was open between 10am and 6pm with free entry and was very well attended with a variety of people from groups of friends, families and people who may have just have looked in to see what was going on.

Martin Butler (photograph Brian Smith)



Editor's note. As we went to press, it was announced that planning permission had been given for the rebuilding and redevelopment of Battersea Grand Hall. It will not be restored to exactly how it was – probably impossible anyway – but will provide a more practical and flexible arts space. It is understood that funding has now largely been arranged. We can make no promises about a return of Battersea Beer Festival at this stage. Watch this space.

A BREWERY IN THE SQUARE MILE

As we all know, microbreweries are expanding in the London area but here is a new one that is different. It is the only one inside the City, the Square Mile itself. It is called Alphabeta brewery, taking its name from two active enzymes that occur in beers: alpha-amylase and beta-

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amylase. It is also one of an increasing minority of breweries that has a brewster rather than a brewer: in this case, Michaela White.

The brewery itself is on the same site as the Pitt Cue bar and restaurant at 1 The Avenue, Devonshire Square, EC2M 4YP. Visitors will realise that the site appears primarily to be a restaurant but there are hopes to increase the outlet and supply of beer to a wider audience.

At present, they are producing a 4.6% ABV smoked porter with a well-rounded fruity taste, a 5.3% ABV Red Rye beer with a definite touch of dryness to the flavour and a 3.8% ABV Best Bitter, which was not available on my visit.

Greg Tingey

BRENTWOOD

Some of you may have seen Elephant School Brewery beers appearing in pubs in London so I thought that some explanation might be helpful. Described as the 'rebellious offspring of Brentwood Brewing Company', it takes its name from the elephant school that was based at the Essex Regiment army barracks in Warley, Brentwood. The British East India Trading Company ran the school until 1959. Given that elephants never forget, their aim is to make one-off beers to remember. Among the beers promised for later this year are a Chocolate and Cranberry Porter (4.9% ABV) and a Fig and Rosemary Dubbel 8 (8.5% ABV).

Parent company Brentwood Brewing Company will have their 10th anniversary this summer and to mark the event they are hosting the Flashback Beer Festival on Saturday 18 June. Beer will be at 2006 prices and a donation will be made to local charity Special Needs and Parents (SNAP). See www.brentwoodbrewing.co.uk nearer the time for details.

FULLER'S

At the recent Pubcan Awards, organised by the Morning Advertiser, Fuller's won the award for the Pub Employer of the Year (51 or more sites).

Although they may have had their thunder stolen (see below), Fuller's are the official beer sponsor for the London Marathon. Everyone who completed the marathon was treated to two pints of London Pride – one for the participant, the other for a friend or family to celebrate their success. To acknowledge the effort of Tim Peake, the British astronaut who participated on board the International Space Station, an attempt was made on Wednesday 13 April to launch a pint of Pride into space from the White Swan in Whitchurch near Aylesbury.

The first London branch of the Stable pizza and cider chain, part-owned by Fuller's, has opened in a former night club on the Whitechapel Road.

TWISTED ESB

Fernando Campoy, of the Cerveza Domus brewery in Spain and Justin Hawke, the head brewer at Moor Beer Company (MBC) in Bristol and who is American, have always been admirers of Fuller's ESB. The pair came up with the idea that they would like to have a go at brewing this iconic, award winning brew but to give it an updated twist. They approached the brewing director at Fuller's, John Keeling,

an innovative brewer in his own right, to see if he would like to get involved. The result was the creation of a collaborative ESB, still at 5.5% ABV, using modern British hops developed by Charles Faram. The beer was brewed at MBC using malted wheat, pale and crystal malts and the hops are Admiral, UK Chinook and Keyworth Midseason. Never heard of Keyworth Midseason? It was originally developed in the middle of the 1900s for its wilt resistance properties but never really took off either in the UK or USA. Trialled again more recently, it has now made a comeback.

There is also another twist; unlike any of Fuller's usual cask beers, this beer is unfiltered, a characteristic of MBC's brewing technique. The result was a hazy amber beer with some pineapple and a little yeast on the nose. The flavour was biscuity with marmalade notes and lingering dry pithy citrus bitter aftertaste. The overall result was a full flavoured beer with a smooth mouthfeel.

Want to try it? The beer, named Relentless Optimism, is available in cask and keg from some Fuller's outlets as well as from MBC. MBC will also be producing a canned version which, like all of their canned beers, has undergone a secondary fermentation in the can.

Christine Cryne

HAMMERTON

Hammerton have made steady progress in their first two years and are now brewing three times a week – some 7,500 litres. Staff numbers have more than doubled to six full-time and one part-time. More than three-quarters of trade is still in London, but new outlets are being found all the time. To add to their four core beers, some new varieties have been developed, including the Life On Mars Red and the Geist Weiss wheat beer. Ziggy Saazdust, a red rauchbier, was brewed for the 2016 London Drinker Festival and was a great success. Still to come are a second birthday Imperial IPA and, just possibly, a bottled champagne pilsner! The brewery continues to open to the public on the last Friday evening and Saturday of each month.

Gerard Tierney

LONDON BEER FACTORY (LBF)

With the popularity of canned beer growing, LBF have come up with a novel development, the 360 degree can. The ring-pull removes the top completely, allowing easy drinking from the can.

PARK BREWERY

New pump clips have been introduced celebrating the deer of Richmond Park. There are slight differences for each beer – spot the winking stag and the one including a parakeet. A 6.5% ABV 'relaunch' beer is planned. The present seasonals are Spring Pale (3.5% ABV), a light, fruity beer with Azacca hops and Wheat Saison (5.5% ABV), a pilsner style with Belgian yeast. An Open Day was due to be held on 20 May involving support for the Kingston Hospital Dementia Appeal and including a raffle for a Meet the Brewer day.

David Morgan

PEOPLE'S PARK TAVERN (LAINES)

The brewery continues to produce favourites IPA and Red Empire, both currently available in both cask and keg form which make interesting comparisons. A future theme is collaborations with other brewers including Northern Monk (Leeds) and Forest Road Brewing (Hackney). A sour beer is in the pipeline for the summer as is a single hop brew using Equinox hops from the USA. Currently there are eight brews from Laines are on the handpumps at the pub.

James Grayson

REUNION ALES

Reunion has a new beer, Incredible Pale Ale, brewed at 5.0% ABV with an OG of 1047, which first appeared at Egham United Services Club Easter Beer Festival. It has a sweetish aroma, with a warming mouth feel and dry after taste. All English hops are used in the fermentation. The beer will be in 275ml bottles as well as cask. Owner Francis Smedley has taken on a second brewer.

Doug Scott

SOUTHWARK

Congratulations similarly to Southwark Brewing who saw their Bermondsey Best (4.4% ABV) also being served recently in the Strangers' Bar. The first pint was poured by founder, Peter Jackson. It was arranged by local MP Neil Coyle, who said, "I want to see the food and drink sector recognised as a creative industry." Creative rather than 'craft'? He may be on to something.

SULTAN BREWPUB, SOUTH WIMBLEDON

Substantial changes are being made to the brewing operation. The original 'Garden Brewery' plant has been removed and new equipment ordered for installation in the cellar of the pub. The open air brewery was a nice idea but it did not prove to be very practical. John Gilbert, Hop Back Brewery's founder and chairman, hopes to re-start the brewing.

WILLIAM MORRIS, SOUTH WIMBLEDON

This pub is owned by the Faucet Inn group and stands on the River Wandle in the historic Merton Abbey Mills market site. Planning permission was granted at the end of March for a development which will include a micro brewery as well as a shop, a riverside terrace and a restaurant with an outdoor dining area. The proposal involves linking the existing pub to a recently acquired shop by an internal 'boulevard'. The brewery will also supply beer to other pubs in the Faucet chain. It is however planned only to brew keg beers.

There were objections on the grounds of possible noise from both customers and machinery, fumes, increased traffic and the proposed loss of trees but the Council saw it as an opportunity to help revive the area. Brewing will however only be permitted between 7am and 7pm. Works are due to start in September and will take six to eight months.

WIMBLEDON BREWERY

Congratulations to Wimbledon Brewery employee Charlie Long who earned himself a place in the Guinness Book of Records by completing the recent London Marathon in 3

hours and 9 minutes dressed as a bottle of the company's Tower SPA. There was already a record for 'fastest time dressed as a bottle' and Charlie beat it by five minutes. He was raising funds for the Wimbledon Guild, a local charity which supports vulnerable people in the community and with which the brewery has close ties. Charlie said, "It was my third marathon, but the first I've done in a stupid outfit! I got a bit hot in the costume during training but thankfully on the day the conditions were cool. Of course I celebrated my achievement at the end with one or two pints of Wimbledon Brewery Common Ale!" Charlie has a degree in brewing and distilling from Herriot Watt University, with which the company also has strong links, and has worked at Wimbledon Brewery for almost a year. If you wish to make a donation visit www.justgiving.com/CharlielongWimbledon. Many thanks to Mark Gordon for permission to use the photo on the cover.


On the beer front, Wimbledon have added two new ones. Bravo American Pale Ale (5.5% ABV) features Bravo hops and is available in keg and can. It will shortly be joined by Wimbledon Gold (4.8% ABV), described as a 'lagered Helles beer' which will be available in key keg and bottle.

WINDSOR & ETON

W&E have opened their first pub, the George Inn in High Street Eton, near the bridge. This 300 year old pub, leased from Enterprise, serves Guardsman and Windsor Knot as regular beers plus up to four others from their range.

Compiled by Tony Hedger


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The Old and New get together over a beer

The Brewers' Company is one of the City of London's oldest Livery Companies. The earliest surviving reference to an organised group of brewers in the City of London was in 1292. However, it was not until 1438, when Henry VI granted the Brewers a royal charter, that they were incorporated as a Livery Company with the title of 'The Wardens and Commonalty of the Mystery of Brewers in the City of London'. The Company today is governed by a charter granted by Charles I on 6 April 1639.

By contrast, the London Brewers' Alliance (LBA) was founded in 2010 with some 13 founder members. Its growth has mirrored the tremendous boom in the capital's beer scene. At the end of 2015 there were 75 members and since the turn of the year, this has increased to over 80, covering all types of beer; in cask, in keg, in bottle and in can and all sizes of brewery by whomsoever they may be owned.

But what the organisations do not share in terms of history, they do share in terms of passion for beer. This was exemplified when the Brewers' Company invited the LBA to hold their May meeting in the splendid setting of Brewers' Hall.



Left to right are Miles Jenner, Michael O'Dwyer (Clerk to Brewers' Hall) and Paddy Johnson

A Brewers' Hall has stood on the site in Aldermanbury Square for more than 600 years. The first was in existence by 1403, but burnt to the ground in the Great Fire of London in 1666. This was replaced by a second Hall, built during the reign of Charles II, which stood here until 1940 when it was destroyed during the Blitz. The current, third, Hall was designed by Sir Hubert Worthington RA and opened in 1960.



Happy brewers – the one without the beard is Derek Prentice!

The meeting was addressed by Miles Jenner, Master of the Brewers' Company and by Paddy Johnson, on behalf of the LBA. After the formalities, beer from a large number of LBA members was enjoyed in very convivial surroundings by one of the largest ever attendances at an LBA meeting. Many were determined to come to see the splendid Hall and no-one left disappointed.

John Cryne

The pub saving toolkit - part 3

THE PLANNING SYSTEM

After reading the previous parts of this kit, featured in *London Drinker* Vol. 38 Issues 1 and 2, you are almost ready for the most important lesson of all: planning battles. That will come in the next edition but, before you can understand how to do battle in the planning arena, you need to understand how the system works. What are the game rules? Who holds the power? How can you influence the outcome of planning decisions? How can you ensure that local government steps up to the plate when it comes to defending your precious local against attack? We've said many times in these pages that *only* the planning system can save your beloved community pub. Of course you need customers to support it, to buy beer, to patronise it as often as they can afford to; we assume this is a given. We've also reported how even the most profitable and popular pubs can fall victim to developer greed. Given the level of London property prices over the last few years and the record low interest rates, it is always feasible to buy out a tenant's remaining years on a pub lease, and this is exactly what offshore investors have done to great effect, exploiting the tie to incentivise impoverished tenants yet further, and to encourage them to pack up and leave voluntarily.

This is the crux of our repeated point about planning. You cannot rely on ownership to safeguard the heritage and culture

embodied in a pub because private landowners and their tenants have a legal right to buy and sell property according to the market price. This brings us to the whole purpose of the planning system, and why it was formalised back in 1947. Without a national planning system, comprising statute and policy, landowners would be free to develop without restraint or hindrance. This would lead to utter chaos in such a densely populated country. To this end, it is the planning system which pub campaigners must thoroughly understand, and use to their advantage, and to the greater good and harmony of their communities. Some politicians thankfully recognise this, but we still have our work cut out. There is healthy demand for well managed pubs and a tremendous resurgence in interest about, and enthusiasm for, good quality beer. But these things alone will not ensure a good supply of community locals in every neighbourhood. Nor will they ensure that historic pubs, many of them handsome buildings from the Georgian and Victorian eras, will survive as pubs. When unrestrained and driven purely by a desire to maximise profit, market forces would naturally turn all existing land over to residential use, or perhaps high margin retail. That is, if the planning system lets them get away with it.

PLANNING CONTEXT AS A DETERRENT TO SPECULATORS

Developers and free market libertarians would be horrified at my last sentence. They see development as a positive thing: as wealth creation, fulfilling an insatiable need for 'much needed housing'. They use phrases like 'regeneration' and 'urban renewal' and see themselves as the architects of a better society driven purely by market demand and empowering land owners and those with the means to acquire valuable land. In their world, they are not so much 'getting away with it' but doing society a favour by replacing clapped out old boozers, with dirty lines, poor cellars and an antisocial clientele, with bright modern apartments, ideal for overseas investors to charge unaffordable rents to hardworking Londoners. As we've said before many times, forewarned is forearmed. Know who owns your pub. Know who runs it. What is the arrangement between the parties? Never assume anything is secure or safe. A pre-emptive ACV is free and easy and we have described numerous times how to do it. Get in touch with your local CAMRA branch chairman for assistance and guidance (contact details at the front of this magazine).

In this context, ACV status is simply a marker in order to inform the planning system. We are not suggesting that community groups will never afford a London boozier; after all, there are some wealthy communities in London! But so far, from 150 ACV pubs in our patch, just two have been bought out by communities: the Ivy House in 2012 and the Antwerp Arms in 2015. ACV status will remove permitted development rights for demolition and change of use, and it is a material planning consideration. These two features go absolutely hand in hand. CAMRA has called on successive governments to close the planning loophole that allows pubs to be converted to shops, cafes and offices, or demolished without permission. Why is planning permission so significant? It is because it really is the ONLY thing that can save a pub, when its owner is hell-bent on some alternative use.

ACV nomination and registration is part of our strategy to protect and sustain pub use on historic sites in the capital. It is no silver bullet, but an ACV registered pub, with a strong local planning policy, perhaps also with some heritage value, will not be as attractive to a developer as perhaps an unremarkable and apparently unloved pub. A well patronised pub, with ACV status, should indicate to any speculative developer that they will not have an easy ride. London Boroughs with a good track record on pub protection, like Waltham Forest and Camden, and more recently Wandsworth, have established a reputation for responsible management of their pub stock. However this does not, sadly, stop developers having a go. When they fail and lose money in the process, this helps us get the message out there, but it would be far better if the planning system across London, and for that matter throughout Britain, sent a strong message that pubs are not up for grabs, except to pub operators. We can but dream.

THE ESSENCE OF MODERN PLANNING

The planning system is underpinned by a legislative framework which has evolved over many years, since planning was first 'nationalised' by the post-war Labour government in 1947. The two most important pieces of primary legislation are the Town & Country Planning Act (1990) and the Planning (Listed Buildings & Conservation Areas) Act (1990). These acts of parliament set the rules and legal requirements for the many processes which form the planning system. In the case of heritage assets, additional statutory duties are placed on planning decision makers, over and above the normal process that is largely informed by policy. For most people, planning policy is easier to understand and relate to than the nuances of English law. Planning policy is the written,

formalised guidelines along which decision makers must determine planning applications and appeals. There is a hierarchy of planning policy, with a concise national policy which applies throughout England, known as the National Planning Policy Framework (NPPF), dating from 2012, at the top. Below this are regional plans where they exist, such as the London Plan (2011, altered further in 2014). Finally, every Local Planning Authority (LPA) is required to have its own local plans, with policies unique and specific to the requirements of the local area. Local plans are required to be compliant with the broad aims of the NPPF and any applicable regional policy. Quite counter-intuitively, local plans usually carry the most weight, as these are devised and approved by local politicians and their agents, and successive governments have entertained broad ambitions to devolve and decentralise planning decisions. (There are exceptions to this principle, such as significant infrastructure schemes like High Speed 2 or Hinkley Point Nuclear Power Station or the extension and/or augmentation of the runways at Heathrow Airport.)

For the majority of planning applications, local planning authorities will make the decision, in accordance with their local plans, known as a Local Development Framework (LDF). This makes sense as local politicians, at least in theory, should have their finger on the pulse of aspirations and values of local communities and should have the intimate knowledge of the specific planning context in their neighbourhoods. In around 98% of local planning decisions, the planning sub-committee will delegate the decision to professional planners. Such council officers will decide planning applications according to agreed policy and, if there is a particularly controversial scheme or if an application attracts a high number of objections from members of the public, these will be deferred to the planning sub-

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committee, made up of elected Councillors. The legal powers enshrined in the legislation quoted above give more senior decision makers increasing powers to bypass this local decision making, or to overturn local decisions, in certain circumstances.

Developers have the right to appeal against a refusal to grant consent. These appeals are heard by an Inspector appointed by the Secretary of State. In controversial or high profile schemes, both the Mayor of London (in the GLA area of jurisdiction) and the Secretary of State have the power to 'call in' applications, which means they will be determined at a higher level, often over the heads and against the wishes of local politicians. This measure is supposed to be used sparingly and the idea is that schemes in the greater public good or national interest can be allowed, in spite of well founded local concerns. It is a tool used to defeat NIMBYs (Not In My Back Yard). Recent examples include the Fruit & Wool Exchange in Spitalfields and the Bishopsgate Goods Yard in Shoreditch, both called in by the Mayor of London following refusal of consent by the relevant London Boroughs' planning sub-committees. In this regard, it is important that we have a Mayor who likes pubs. Sadly the historic Gun on Brushfield Street is now no more, demolished to make way for the Fruit & Wool Exchange development, a necessary if regrettable victim of progress in the Mayor's eyes, but a much mourned East End boozer to those of us who loved it.

SUSTAINABLE DEVELOPMENT

The NPPF was a revolutionary achievement and credit is due to officials in the Department for Communities and Local Government (DCLG) back in 2012 who managed to reduce several thousand disparate pages of national planning policy and guidance into just 59 pages. The NPPF has a presumption in favour of positive sustainable development running through it. This philosophy is intended to filter down to all aspects of local plans. Sustainable development is based on a UN General Assembly Resolution (42/187). It has three dimensions: an economic role, a social role and an environmental role. In effect, any scheme that loosely ticks all three boxes should be allowed by default, unless there are strong reasons for refusal. This can be viewed as a reward for developers having the money and ambition to develop something, and the system's starting point should be to say "yes" and "thank you very much, please crack on sir". The NPPF goes on to outline core planning principles, then talks about specific policies for town centres, rural communities, heritage assets and so on.

The most common threat to pubs comes from housing. Half of London's lost pubs have ended up in residential use. Developers of new housing routinely quote the sustainable development ambitions and take pleasure in highlighting how their clever designs, close to transport links, using sustainable building materials and complementing the existing streetscape, satisfy the criteria of sustainable development. They conveniently omit to mention the social role. That aspect requires the supporting of strong, vibrant and healthy communities. It speaks about provision of local services that satisfy the community's needs and support health, social and cultural wellbeing. In their core role as community hubs, pubs are therefore an essential part of sustainable development and the NPPF requires their provision and protection and addresses resisting their loss.

THE PLANNING BALANCE

Planning is a trade-off between competing and opposing policy objectives: an exercise in weighing up the public benefit of a particular proposal and evaluating this against any harm that may be caused by the proposal. There are ambitious targets placed

on all London Boroughs to deliver new housing. If a landowner brings forward a proposal that will deliver new housing units, then this complies with policy and ought to be allowed. Yet there are also policies that seek to retain community facilities like pubs. If the housing units will come at the expense of a pub, this is not in accordance with policy, and should be refused. What are the planners to do? What if the proposal seeks to remove ancillary accommodation and perhaps a kitchen and pub garden, yet retain the bar and servery? Does this fulfil both policy objectives and should it therefore be recognised as a good compromise? What if the pub has heritage value on account of a Grade II listing? What if the pub lies within a conservation area and its use as a pub contributes positively to the character of the conservation area? If the pub is to be demolished and replaced with one luxury town house, perhaps with a swimming pool and games room, does the modest gain in housing provision outweigh the harm caused by the loss of the pub? On the other hand, if the pub was demolished and replaced with a substantial scheme involving 50 new affordable flats, would this level of public benefit justify sacrificing the pub?

These are the dilemmas faced by planning officers and their political masters daily. It is an unenviable and thankless position much of the time. Their task is to achieve policy objectives and support the strategic sustainable development of their area, while not creating unnecessary barriers to private development. An important aspect of this role is to safeguard communities against the negative impacts of an otherwise unrestrained free market. Local decision makers are under constant threat of having their decisions undermined by their superiors, or overturned on appeal by the Planning Inspectorate, or so many of them would like us to believe. In practice, decisions made on the basis of sound policy grounds, with significant local support, will usually hold water when tested at appeal. Furthermore, the threat of an appeal is not a reason to allow a developer to ride roughshod over the proper planning controls.

PUB PROTECTION IN THE NPPF

The specific policies relating to pubs are listed at Paragraphs 28, 69 and 70. Generally speaking it is incumbent on decision makers to ensure that development proposals promote the retention of community facilities and that planners resist the loss of pubs, particularly where such a loss would impact on the day to day needs of the community. These national policies alone, in the absence of local plan policies, have been used successfully by communities, working with planners, to refuse schemes involving the loss of pubs. Such decisions have also survived appeals where Inspectors have agreed with the reasons for refusal. Planning policy needs to be seen as an integrated, holistic framework, from the NPPF and Ministerial policy down to local plans, with increasing levels of detail yet decreasing levels of responsibility. The NPPF and the London Plan set the basis for pub protection policies in Local Plans, yet only just over half the Boroughs in the capital currently have such policies. We still have work to do in this area.

I appreciate that this crash course on the planning system is not the most riveting of subjects and hope a couple of pints of well kept cask beer have substantially eased the mental digestion of this material. In the next instalment, we will cover the tools and techniques used to put the planning theory outlined above into practice in real campaigns. There are pub heroes in our midst who have achieved the impossible. With sound advice, a good team around you and passion for pubs, there is no reason you cannot do the same. We are here to help. Cheers.

James Watson – Regional Pub Protection Advisor



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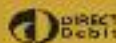
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OLD LONDON PUB GUIDES

The April May edition of *London Drinker* has a review of a new book about City of London pubs by Johnny Homer (page 61) which states that it is the first comprehensive guide to city pubs in almost fifty years. I presume that this is a reference to *City of London Pubs: A Practical and Historical Guide* by Timothy M Richards and James Stevens

Curl published in 1973, a series of eight crawls of the City of London in which the authors review every pub then in the City of London and a few just over the border.

In 2014 someone tried recreating these crawls and putting them on a website <https://darkestlondon.com> comparing them with the original crawls although they appear to have given up after four. However the website is very interesting and still worth a look.

Colin Price

Editor's note: Roy Tunstall, CAMRA's London Regional Secretary and Webmaster, has loaded several old editions of CAMRA London guides onto the regional website. Roy wishes to thank Bill Austin and the family of the late Richard Graham for donating the source copies. Go to www.london.camra.org.uk and look for

the menu option. More will follow in due course.

HOP FACTOR

You have probably seen the new Guinness ad for their latest 'craft' beer. It is called Hop House and is, apparently, 'Double hopped'. I should be interested to know what they mean by that term.

Possible answers might be (1) dry hopped (highly unlikely for a keg beer unless some hops are thrown into the conical fermenter after pitching), (2) a second batch of hops is added to the copper near the end of the boil (a not uncommon practice and one hardly worth making a fuss about), (3) they use two hop cones instead of just one or (4) other (please specify).

Perhaps your readers can help.

Brian Sheridan

SEXTUPLE DUVEL TRIPELS

Established in 1871, the Duvel Moorgat Brewery in Puurs, Belgium, remains in family hands. Its flagship beer, Duvel, is a very familiar beer to most lovers of Belgian beers but did you know it was influenced by British beer? Albert Moortgat, the son of the founder, came into contact with English ales during WWI, took a shine to them and went to Scotland to get a sample of yeast. This was used in a new brew for 1923, originally called Victory but a local drinker tried it, described it as 'een echte duvel' (a right devil) and the name stuck.



Like most established breweries, Duvel Moorgat are aware of the interest in new beers. In 2008, they began experimenting with adding a third hop to the usual Saaz and Styrian Goldings used in Duvel to create a limited edition beer at 9.5% ABV. Since 2008, they have produced six different Duvel Tripel Hop beers and a tasting recently took place to see which one beer drinkers thought was the best – and so we had a sextuple Duvel Tripel tasting.

The beers sampled were as follows. All used American hops, apart from the Sorachi Ace:

- Amarillo (2008, 2010) – grapefruit and peppery hops on nose and palate. Strong lingering bitter finish balanced by a smooth mouthfeel.
- Citra (2012) – clean, refreshing beer with a lemony aroma that develops in the flavour and finishes with a bitter lemon character. This was my favourite and completely different from the traditional Duvel. It came second overall.
- Sorachi Ace (2013) – this Japanese hop creates a perfumed nose. There is a little bubblegum in the aroma and flavour complemented by pineapple chunks. There is a little spice and bitterness present.
- Mosaic (2014) – the overall winner and my second favourite.

It is a more complex beer than the Citra beer with citrus, tropical fruits and kiwi flavours plus a hint of mint. There is a growing bitterness in the dryish finish, which is complemented by sweetness.

- Equinox (2015) – soft, fruity aroma; tangerine and caramelised tropical notes with a little pepper on a smooth rounded mouthfeel and a dry bitter finish.
- Experimental Hop 291 – this hop, which comes from Yakima Valley in the USA, has yet to be given a name. It has a delicate sweet citrus nose with peppery notes. The spicy peppery hop character is present in the flavour with a tangerine character. A dry finish and a hint of bitterness. This was the third favourite.



This was great opportunity to taste how a third hop can dramatically change a beer. Although you won't be able to find all of these beers, the Mosaic will be a permanent beer from 2017 and the Experimental hop beer is available in Booths and Selfridges or online via Beer Merchants. So try one or two of them alongside the traditional Duvel and see what you think.

Christine Cryne

Hello again. The sun is shining and the air is warm – a very nice day if only the Quins had not been humiliated by the Chiefs yesterday (TEN TRIES – Ye Gods!!). Still, there's always the Challenge Cup final on Friday. Of course, you will know the result of that already

Right. Let's get on to important matters. Here are some number puzzles for you to have a go at:

1. 2 M of M
2. 3 L (on an EFS)
3. 12 C in the Z
4. 6 A on a P (FST) L
5. 13 in a BD
6. 44 T is the MGWWA on BR (EAL)
7. 4 SW by I and ST
8. 7 R of G by the FT
9. 3 S in the B of O
10. 4 P for the BSB

When it came to 5BY4 I was scanning through one of my reference books hoping for some inspiration when I noticed that a fair string of British hit singles were 'Pretty' songs. So here we go. Can you match the songs with their performers?

- | | |
|-----------------------------------|------------------|
| 1. Pretty Vacant | A. Roy Orbison |
| 2. Pretty Jenny | B. Showaddywaddy |
| 3. Oh Pretty Woman | C. Jess Conrad |
| 4. Pretty Flamingo | D. Craig Douglas |
| 5. Pretty Fly (for a White Guy) | E. Manfred Mann |
| 6. Pretty Little Black-Eyed Susie | F. Offspring |
| 7. Pretty Good Year | G. Bo Diddley |
| 8. Pretty Thing | H. Tori Amos |
| 9. Pretty Blue Eyes | I. Guy Mitchell |
| 10. Pretty Little Angel Eyes | J. Sex Pistols |

And so it is Trivial Knowledge time. This month I got to number 6 before I had to resort to the book of dates:

1. Two members of this 60's trio were Mary Wells and Florence Ballard. Who were they and who was the third member?
2. Who collectively are Gerry Conway, Chris Leslie, Simon Nicol, Dave Pegg and Ric Sanders and who is the only one of these who was in the original line-up?
3. Who started off as a member of the Roosters and then moved via Casey Jones and the Engineers to the Yardbirds?
4. What company, known for its luxury cars produced between 1919 and 1960, also produced aero engines including the turboprop Double Mamba which powered the Fairey Gannet?
5. Which planet in the Solar System is sometimes known as 'Earth's Twin' owing to its similar diameter, mass and material composition?
6. The first Premium Bond prize numbers were generated by ERNIE on 1st June – but in what year?
7. On 1st June 1878 a boy was born in Ledbury, Herefordshire who went on to become the Poet Laureate. Who was he?
8. On 7th June the first reigning British monarch to visit the USA entered from Canada at Niagara Falls on his way to a World's Fair in New York. Who was he and in what year did this happen?
9. 1st July is the National Day of which Commonwealth Country which is also the largest in area?
10. Finally, talking of the Commonwealth, how many member nations does it contain?

So there we are then. The Premiership season is over for two thirds of the clubs. My Proms tickets are ordered and I've had my precautionary jabs for the upcoming foreign travel. It's been a busy week. Just got to send this off to the editor and

commiserate with him over his club's performance and start on my dinner (liver and bacon tonight).

Until next time . . .

Andy Pirson

IDLE MOMENTS – THE ANSWERS

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

NUMBER PUZZLES:

1. 90 is Quatre Vingt Dix in French
2. 13 is the Atomic Number of Aluminium
3. 70 Years to your platinum wedding anniversary
4. 3 is the common logarithm of one thousand
5. 555 Feet is the height of the Washington Monument
6. 13 states of the United States have an Atlantic coastline
7. 78 crime novels by Agatha Christie
8. 480 grains in a troy ounce
9. 44 Platforms in Grand Central Terminal in New York
10. 2 Brothers in Dire Straits (and in the Kinks)

5BY4:

(More Old Rockers – how old?)

1. Dionne Warwick – 1941
2. Phil Everly – 1938
3. George Harrison – 1943
4. Shirley Bassey – 1937
5. Roy Orbison – 1936
6. Tom Jones – 1940
7. Paul McCartney – 1942
8. Marvin Gaye – 1939
9. Dolly Parton – 1946
10. Petula Clark – 1934

GENERAL KNOWLEDGE:

1. Collectively Charon, Styx, Nix, Kerberos and Hydra are the moons of Pluto (listed in order of distance from the 'planet').
2. It's 'new' BR livery (not LNER) Flying Scotsman now carries the number 60103 (not 4472 – its old LNER number).
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?
1472.
4. In 1934 Flying Scotsman became the first locomotive to reach an officially authenticated speed of 100 miles an hour. But the locomotive recorded as having exceeded the magic 'ton' 30 years earlier on 9th May 1904 is the Great Western's City of Truro.
5. The brand new A1 class (Peppercorn) locomotive, completed in 2008 (all of the original 1940s locos having been scrapped) is named Tornado.
6. Value Added Tax first came into operation in the UK on 1st April – in 1973.
7. On 1st April 1902 it was the use of the treadmill that ended as a form of hard labour in British prisons.
8. James Earl Ray (allegedly) assassinated Martin Luther King in Memphis Tennessee on 4th April 1968.
9. World middleweight boxing champion, Walker Smith, born on 3rd May 1920 in Detroit, was publicly known as Sugar Ray Robinson.
10. And finally, the British heavyweight boxer also born on 3rd May, but in 1934, was Henry Cooper.

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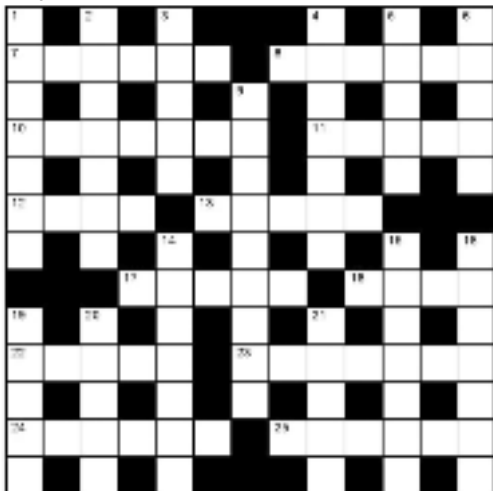


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All correct entries received by first post on 20 July will be entered into a draw for the prize.

The prize winner will be announced in the October *London Drinker*. The solution will be given in the August edition.

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

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

APRIL'S SOLUTION



ACROSS

7. Naughty boy tucked into four Chinese take-aways. [6]
8. Leading boffin, wet but clever. [6]
10. Sort small pieces out. [7]
11. Coach? Maybe not. [5]
12. Time to go out. [4]
13. Clergyman to be caught soon. [5]
17. Composer's journey not starting. [5]
18. Released without charge. [4]
22. It's used to tie bits back. [5]
23. Scholar making times sum up.... [7]
24.daren't mess around on fire. [6]
25. Pretty girl, a redhead, makes money. [6]

DOWN

1. Reserve team go down. [7]
2. Stresses caused by cash on account. [7]
3. Note mark on car. [5]
4. Old part of speech. [7]
5. Tea in bottle is full of life. [5]
6. Men heard songs. [5]
9. Get away onto island to find computer part. [6,3]
14. Making complaints, being concerned about parking. [7]
15. Shiver three times around the onset of malaria. [7]
16. I object over a certain bill. [7]
19. Award for very big vehicle. [5]
20. London beer gives great satisfaction. [5]
21. Don't declare! Stick! [5]

Winner of the prize for the February Crossword:
M.J.Moran, Clapham Park, SW12

Other correct entries were received from:

D.Abbey, Tony Alpe, Pat Andrews, Lorraine Bamford, John Barker, Bjorn Beleaf, Patricia Blakemore, Hugh Breach, Kelvin Brewster, Jeremy Brinkworth, Eddie Carr, Kathryn Chard, Peter Charles, Hilary Clark, Kevin Creighton, Ebenezer Crutten, Peter Curson, Joe Daly, Michael Davis, John Dodd, Tamzin Daggart, Steve Downey, Tom Drane, Elvis Evans, D.Fleming, Sally Fullerton, Marion Goodall, John Graham, Paul Gray, J.E.Green, Alan Greer, Matthew Griffiths, Caroline Guthrie, Ms. Gerry Guthrie, Stuart Guthrie, Simon Harris, Sue Hawson, John Heath, Graham Hill, William Hill, Alan Humphrey, C.Jackson, Chris James, David Jiggins, D.M.L.Jones, Mike Joyce, Roger Knight, Mick Lancaster, Pete Large, Andy Leddy, Julie Lee, Peter Lewis, Donald MacAuley, Derek McDonnell, Pat Maginn, Steve Maloney, John Mannel, John Marsden, Tony Martin, Rob Mills, Pam Moger, Hannah B.Moth, Dave Murphy, Brian Myhill, Bill Neville, Paul Nicholls, Mark Nichols, Andrzej Niemiro, Mick Norman, Gerald Notley, Alan O'Brien, M.Ognjenovic, Michael Oliver, Nigel Parsons, Miss G.Patterson, Alan Pennington, Andy Phillips, Mark Pilkington, Mick Place, Robert Pleasants, G.Pote, Derek Pryce, Richard & Jo, Paul Rogers, Richard Rogers, John Savage, Pete Simmonds, Glenn Smith, Alan Southgate, Ian Symes, Ken Taylor, Bill Thackray, Mark Thompson, Martin Weedon, Miss E.A.Whole, Spud Whale, Richard Whiting, John Williamson, David Woodward, Peter Wright & the Missus, Ray Wright, Paul Young.

There were also three incorrect and two incomplete entries.



THE PERIODIC TABLE OF CRAFT

OPENED
POST
CODE
PUB NAME
KEG.CASK

FOOD OPTIONS

(40) = FORTY BURGERS
(FM) = FULL KITCHEN MENU
(BS) = CLASSIC BAR SNACKS

2012

N1
ISLINGTON

26.10 (40)

2014

WC1

COVENT
GARDEN

30.15 (40)

2011

EC1

CLERKENWELL

21.16 (BS)

2015

EC3

ST. MARY AXE

20.9 (BS)

2013

SW4

CLAPHAM

20.10 (FM)

2012

SW9

BRIXTON

20.10 (BS)

2012

BN1

BRIGHTON

18.9 (40)



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