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Vol 38
No 4



Aug/Sept
2016



Binnie Walsh – see page 6 (Photo Dominic Pinto)



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SO MUCH FOR COMMUNITY EMPOWERMENT: MINISTERS TURNING A BLIND EYE TO THE FACT THAT THEIR PLANNING SYSTEM IS ENCOURAGING THE CLOSURE OF PROFITABLE, VALUED PUBS

One thing many politicians seem to like to do is to be pictured with a pint of British beer in a British pub. They hope it suggests that they are 'ordinary' and mix with, well, ordinary people who go to the pub. If the politician is a Government Minister – and David Cameron has been pictured in said pose in a pub or two – then it also is designed to say "We support the Great British Pub".

Our current government in particular claims to be pro-pub, yet despite a number of reasonably positive initiatives, this, like some of the chat in our nation's pubs, especially approaching closing time, is just hot air. It is easy for politicians to talk about how important the pub is and how they want to support them, but just as easy it seems to deny the reality of what is happening to pubs. Up and down the country, in many cases with local citizens and campaigners defeated in brave attempts to save them, often supported by local councillors, pubs are closing down.

What makes this a national scandal is that many of these pubs are clearly viable, and in many cases actually profitable, when closed. Pubs that are actively, positively contributing to the local economy, employing people and paying rates and taxes. The loss of a pub is the end of a business that contributes proportionately more to the local economy than supermarkets, flats or town houses do: a pub employs people, notably young people and serves the local community in a way no other business does or can.

These pubs are being closed on the basis of a lie, a lie peddled by aggressive developers looking to cram flats or town houses where pubs once stood, by supermarkets who use absurd permitted development rights to impose stores on communities without any consultation, and by pub owning companies when it suits them to cash in and sell off pubs with no consideration for the local community. The lie that these pubs are unremarkable, unviable, and have little historic value. The lie accepted by too many ministers and council planning departments and planning sub-committees. The lie that is destroying history and heritage and undermining community spirit and cohesion.

This asset stripping of our national heritage is actually supported by the flawed planning system, and by the Department for Communities and Local Government (DCLG) pretending it isn't happening. Through doing nothing they are complicit in the loss of each and every valued, profitable pub against the wishes of a let-down community.

Communities fighting to stop their pub being turned into a supermarket find they don't even have the right to object to the council. Constituents approaching their councillors and MP are incredulous when told the planning system allows supermarkets to close and convert their pub. Often there is the ridiculous situation where Tesco rip out a pub and replace it with a Tesco Express, without needing planning permission – yet then have to apply for planning permission for some signage! The planning system is simply bizarre on pubs: there is *carte blanche* to turn a pub into a supermarket whether people want one or not but you can't then turn a shop back into a pub without planning permission! The planning system, and therefore the government, then values casinos, launderettes and nightclubs more than pubs. Hardly the position of a 'pro-pub government'.

Where planning permission is required, indebted pub companies collude with developers, claiming the pub is 'unviable', and weak planning authorities rubber stamp decisions that are obviously cynical attempts to cash in with a windfall for the pubco to placate shareholders and a boost for

developer profits. This is particularly serious in London and the South East where with the value of pubs and their car parks and gardens being so much higher as potential development sites. While a few local authorities, such as in Camden, have stepped up to protect their local pubs, for the most part local authorities are not empowered or aware enough to protect pubs.

The reason behind so much of the loss of Britain's pub heritage is the catastrophic leased tied pubco model which has led to their mass asset stripping. Whilst the original pubco bosses who speculated and borrowed against artificial values have long since walked away with their personal fortunes, the amount of debt left from this scam is leading to sale and closure of pubs up and down the country as pubcos do deals with supermarkets and developers. As well as pulling the wool over the eyes of councils when it comes to seeking permission, they also claim that they have no choice, as their first duty is to their shareholders. We have the absurd, awful reality that the interests of those who invested in what was essentially a scam, based on inflated property prices and the protection racket of pubco beer pricing, are now being put ahead of the interests of local communities, of hardworking publicans and of that local economy.

So why does the government, a government that claims to support both business and localism, continue to refuse to reform the planning system? At the heart of this blind eye is blind ideology, the belief amongst the more out of touch Tory Ministers that what is needed in more and more 'deregulation' in the planning system. This takes away

the right of local residents to influence change in their area, but it gives a green light to greedy predators targeting pubs.

Of course, DCLG will claim they are pro-pub due to the Asset of Community Value scheme and say that there are more pubs listed as ACVs than anything else. Yet while this limited measure can be some help in at least delaying developers or supermarkets closing a pub, it is doing virtually nothing to stem this dangerous attack on our pub heritage. ACVs can be and have been overruled or even ignored, with ACV pubs that were still shut, converted and demolished and others that sit rotting despite this status, with the owners claiming cynically that a derelict pub is no asset to any community.

The solution is actually a surprisingly simple one: replace the ACV status with a more meaningful Pubs of Community Value status that ensures no listed pub is allowed to be given change of use or to be demolished unless it has been publicly marketed for six months at the market value as a pub (not as a development opportunity). Five months into this, if no local entrepreneur, microbrewery or pub company wants to buy and take on the pub, the community can then be given a month to decide whether it wants to bid for the pub, and a further six months to raise money to do so, with the right to buy the pub once this money is raised.

Pubs of Community Value would have far greater opportunity and protection than ACV pubs. Such status would protect pubs valued by their communities while also helping expand small businesses looking to buy pubs, and mean that companies who are keen to expand their holding of working, viable pubs would be able to, while now they are unable to buy ACV pubs. Then, if no interest is shown, the local community still has the opportunity to take the pub into their ownership, delivering all the protections the Asset of Community Value scheme does.

If no local entrepreneur, microbrewery, pub company or community group wants to buy and take on the pub, then it can and should be granted permission to close and be something else. For only when this has been tested can we say it is an unwanted, unviable pub.

Alternatively, the government could make pubs '*sui generis*', giving pubs unique status in the planning system meaning planning permission is required for any change of use for the pub. This would actually show the government had some interest in being 'pro-pub', giving pubs the same level of protection as casinos, laundrettes and nightclubs.


So Ministers must stop hiding behind the very limited Asset of Community Value scheme, must stop accepting or, worse, still peddling the lie that it is only 'unviable' pubs that are being closed and must stop passing the buck. They, and only they, can take simple, essential measures to give protection against the deliberate targeting and closure of viable, profitable, valued pubs. If they don't, then their claims to be pro-pub will be just more pub talk, more hot air.

Unless they act, it is not just pubs that Ministers are letting down, it is our nation and they must now change their hearts and quickly.

Greg Mulholland MP

Chair of the British Pub Confederation,
Chair of the Parliamentary Save the Pub Group


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Bridget 'Binnie' Walsh

Bridget Mary (Binnie) Walsh died peacefully in her sleep on 29 June. Until 2014, Binnie was the owner and licensee of the Harp in Chandos Place, near Charing Cross, the only London pub ever to win CAMRA's national Pub of the Year award and, also in 2010, Binnie herself was honoured with the CAMRA London Branches' John Young Memorial Award. On 12 July representatives of London Region and four local branches were among more than 200 friends who filled St Edmund's Church, Beckenham for the Requiem Mass with her family, attended her burial and adjourned to the New Inn, Hayes, to celebrate her life. Heartfelt tributes were paid to Binnie's kindness, humour and generosity.

Geoff Strawbridge – Regional Director

Dominic Pinto from CAMRA's West London Branch knew Binnie for many years and pays this tribute

I'd come to know Binnie as much as a friend as well as the licensee of my local, the Harp just down Bedfordbury from me, since around 2004. That she had to call time, and retire, after more than forty years, called for some reflection. Now, with the sad news of her death on 29 June, here is some retrospection on a life and the career of someone who, such was her impact, will be in our thoughts and memories for a long time yet.

For Binnie the trade was as much a way of life as a business that she was determined to continue until it was no longer possible, and it is with not a little regret and sadness that that point came in the summer of 2014 when she reluctantly decided to call it a day and the future of the Harp passed into others hands, those of Fuller Smith and Turner of Chiswick. It is to their credit that they recognised the nature of the business that had been created and evolved, over near twenty years, and have continued with those traditions and values. The Harp will continue to evolve I'm sure, but the spirit of Binnie's stewardship will continue for many years to come.

I've known Binnie and her team – staff and occasional family – for around twelve years, and they have never failed to impress me by their attitude and approach to keeping what has been one of the best pubs in London, if not the country. The quality of the beer, the almost never failingly warm welcome and enquiries as to your health, state of mind etc (but never overly intrusive), the food (famous sausages and onions in a roll), and the range of local workers and residents, and visitors from all over. In sum it was I thought the atmosphere closest to Orwell's ideal of a perfect pub, and Binnie as nearest to the perfect publican, that I have come across.

Using words of those who've known her perhaps the longest – certainly as appreciators of good well-kept real ale, and the atmosphere she has been creating at pubs across London for over 40 years – helps paint a picture, to reflect on a career that made Binnie such a friend to so many, and to the cause of good beer in London and the country.

At age 19 – in the late 1960s – Binnie started 'in the trade' as a part-time barmaid. Within just a few years she had been (with husband Don) the presiding incumbent at the Two Chairmen just off Trafalgar Square and by age 21 she was at the Albert Tavern in South Norwood as licensee.

An unprepossessing three room pub – public, saloon, and

off-sales – the Albert was an estate pub which had been built on a site hit by a flying bomb and as a one storey 'plastic palace' did not offer much to the discerning pub-goer. But then, most of London was a desert for real ale. An inveterate 'pubber' whose ex-wife worked at the pub started a campaign to get Courage Directors back, and Binnie, with her unfailing good nature and preparedness to listen and help, made connections through the layers of management at Courage who were of course fairly obdurate in their attitude: that all anyone could possibly want would be keg beer. But common sense perhaps (along with copying some of the more nonsensical replies to the national press) prevailed, and the first firkin of Directors was delivered and stored in the dumb waiter, and gone between Friday and Saturday lunchtime. Soon Directors was on hand-pump and the rest, pretty well, is history. By the end of the '70s Directors had been joined by Best Bitter and the Albert was in the Good Beer Guide, and amongst other recognitions had been the local CAMRA branch 'Pub of the Month'.

The Albert was a fairly ordinary pub, with a good local clientele, where all were made welcome. A real pub of the community, with Binnie presiding, always there to lend a listening ear, and happy to help where she could. The pub was described as more like a village pub, with more affairs going on than in Coronation Street! Encouraged by Binnie's hospitality, it became the unofficial HQ for a number of local groups and organisations: the Northwood Morris Men met there in their formative days; the local Scouts, the Labour Party, the Northwood Nomads Cricket Club and the Albert Taverners Cricket Club all used the place under Binnie's friendly rule. There was seldom any bother at the Albert; it was a friendly traditional local where trouble just seemed out of place. And among the wide mix of customers from youngsters to pensioners, there were a small group of senior police officers who were on friendly terms with Binnie!

It was their, and Binnie's in particular, hard work and commitment that turned this very ordinary pub into a very special place, and all were very sorry to see her and Don go to the Rose & Crown, Clapham. I was living in Clapham Old Town at the time, just down the road in Larkhall Rise, and with various friends living locally was an occasional customer. I don't recall meeting Binnie then, but Don was very much to the fore, and once he got to recognise us would invariably have a pint drawing as we came through the door. Indeed, many customers from South Norwood followed her there and then on to the York Tavern in Battersea – a splendid place by all accounts, where she started doing early morning breakfasts.

From there it was but a short step to the Harp in Covent Garden, and for some two decades Binnie, with a sterling team, wrought the magic of hard work to build a successful local business and a home, in the heart of Central London with a strong tradition of community. She was always ready to chat, and happy on occasion to support local causes such as the Pirate Castle Camden Town, and Dragon Hall here in Covent Garden. Her success in buying the freehold from Punch Taverns and the sensible evolutionary work supported even greater achievements. Some 9 or 10 regular and changing ales were always available, and we should not

Bridget 'Binnie' Walsh

forget to mention the regular 6 or 7 still ciders and perry that were to be had.

Binnie's commitment to customers through a long and successful career across London and over 40 years, and her ability to most completely meet the Orwell criteria is, and was, second to none, and recognised by many not least of all CAMRA and her varied friends.

Binnie will be sorely missed by us all.

Dominic Pinto

RUSSELL PAGE AWARD 2016

The Russell Page Award, named after a Fuller's employee who worked for the company for 33 years promoting high standards in beer quality, is given to an outlet that has 'shown exemplary quality and promotion of the Fuller's brand, culminating in an outstanding customer experience.' This year's winner is Sara Bird of the Harp.

John Keeling, Fuller's Brewing Director, said, "Sara and her team at The Harp are certainly on a roll, having been crowned West London CAMRA Pub of the Year earlier this month. Their recent successes are a testament to their dedication and passion in what they do. Their knowledge and understanding of beers is second to none and they know exactly how to showcase a wide range so that when a customer walks into the Harp, they have an outstanding experience."

I'm sure that Binnie would have been delighted and we too offer our congratulations.

Tony Hedger

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CAMRA Good Beer Guide 2016, 2015, 2014
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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 August and September 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.

LONDON REGIONAL EVENTS

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

September – Wed 14 (8pm) Greater London Cider PotY presn. Queens Head, 66 Acton St, WC1X 9NB. - **Sat 24** (12.30-2.30) CAMRA Revitalisation consultation mtg. Aeronaut, 264 Acton High St, W3 9BH. Booking advised: <https://revitalisation.camra.org.uk/get-involved/>

LONDON PUBS GROUP

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

August – Wed 17 Homerton & Hackney crawl: (7pm) Adam & Eve, 155 Homerton High St, E9 6AS; (7.50) Chesham Arms, 15 Mehetabel Rd, E9 6DU; (8.30) Old Ship, 2 Sylvester Path, E8 1EP; (9.10) Dolphin, 165 Mare St, E8 3RH; (9.50) Cat & Mutton, 76 Broadway Mkt, E8 4QJ; (10.20) Dove, 24 Broadway Mkt, E8 4QJ. Public transport will be required at times.

September – Wed 14 (7.15 for 7.30) Mtg. Royal Oak (upstairs), 44 Tabard St, SE1. All CAMRA branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

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

See first London Regional Event, above. For more information visit <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

August – Wed 10 (8.30) Mtg. Broken Drum, Blackfen DA15 9PT. - **Tue 16** (8.30) 2016 Bexley beer fest wash-up mtg. Old Dartfordians, Bexley DA5 1LW. - **Sat 20** London soc: meet (12pm) Harp, 47 Chandos Pl, WC2N 4HS. - **Wed 24** Petts Wood soc with Bromley Branch: (8pm) One Inn the Wood, 209 Petts Wood Rd, BR5 1LA; then Daylight Inn, Station Sq, BR5 1LZ and Sovereign of the Seas, 109-111 Queensway BR5 1DG. - **Sat 27** (12pm) Soc at Old Dartfordians beer festival. Bexley DA5 1LW.

September – 14 (8.30) Mtg. Charcoal Burner, Sidcup DA14 6QL. - **Sat 17** (1pm) Medway Towns soc: meet (1pm) 1050 From Victoria, 37 North St, Strood ME2 4SJ, then Coopers Arms, Good Intent, Man Of Kent, Flippin' Frog (Rochester), Will Adams, Past & Present (Gillingham). - **Wed 28** 89 bus

crawl: meet (8pm) Door Hinge, Welling DA16 1TR.
Website: www.bexley.camra.org.uk

BROMLEY

Barry Phillips, social.secretary@bromley.camra.org.uk.
Branch contact: Rob Archer camr@rcher.org.uk

August – Sat 6 Pratts Bottom, Cudham & Biggin Hill soc: (12pm) Bulls Head, Rushmore Hill, Pratts Bottom BR6 7NQ; (1.30) R5 bus to (2pm) Blacksmiths Arms, Cudham Lane South, TN14 7QB; (3pm) Walk to Old Jail, Jail La, Biggin Hill TN16 3AX. - **Mon 15** social in Locksbottom soc: (12.30) Whyte Lyon, Farnborough Common BR6 8NE; (1.30) Black Horse, 318 Crofton Rd, BR6 8NW. - **Wed 24** Petts Wood soc with Bexley branch: see above. - **Sat 27** (12.30) Beer Festival soc. Orpington Liberal Club, 7 Station Rd, BR6 0RZ. (NB Tickets must be bought in advance from the club. See <http://orpingtonliberalclub.co.uk/>). - **Tue 30** (7.30) Cttee mtg. Chancery, 90 Bromley Rd, Beckenham BR3 5NP.

September – Mon 5 Chislehurst soc: (12.30) Ramblers Rest, Mill Pl, BR7 5ND; (1.30) Imperial Arms, Old Hill BR7 5LZ. - **Tue 13** Bromley soc: (7.30) Swan & Mitre, 260-262 High St, BR1 1PG; (8.45) Shortlands Tavern, 5 Station Rd, BR2 0EY. - **Sat 17** Medway Towns soc with Bexley branch: see above. Meet (11.30) Bromley South Stn for 11.53 train to Strood (change at Rochester). - **Thu 22** Anerley & Penge soc: (7.30) Mitre, 164 Croydon Rd, SE20 7YZ; (8.30) Maple Tree, 52-54 Maple Rd, SE20 8HE; (9.45) Bridge House, 2 High St, SE20 8RZ. - **Mon 26** (7.30) Cttee mtg. Five Bells, Church Rd, Chelsfield BR6 7RE. See website for full details.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

Soc sec: Robert King, 07593 538182,
contact@croydoncamra.org.uk

August – Wed 10 (from 7pm) GBBF meet up. Membership stand at Olympia, every hour until 10pm. - **Sat 20** Carshalton crawl: meet (12pm) Hope, 38 West St, SM5 2PR (contact for full itinerary). - **Tue 30** (8.30) Mtg. Dog & Bull (upstairs), 24 Surrey St, Croydon CR0 1RG.

September – Thu 15 (8.30) GBG launch. Crown & Sceptre, 32 Junction Rd, South Croydon CR2 6RB. - **Wed 21** (8.30) Soc. Claret Wine Bar, 33 The Broadway, Cheam SM3 8BL. - **Thu 29** (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

August – Fri 19 (5pm for 8pm social) Meet the brewer (Pig & Porter; the Double IPA will be available). Leyton Orient Supporters Club, Oliver Rd, E10. - **Tue 23** EC1 crawl: (8pm) Fox & Anchor, 115 Charterhouse St, EC1M 6AA; (9pm) Bleeding Heart Tavern, Farringdon, EC1N 8SJ; (10pm) Three Kings, 7 Clerkenwell Clo, EC1R 0DY. - **Wed 31** Waterside crawl: (7pm) Meet the Camel, 277 Glove Rd, E2 0JD; (7.45) Crown, 223 Grove Rd, E3 5SN; (8.30) Eleanor Arms, 460 Old Ford Rd, E3 5JP; (9.30) Crate Brewery (and Howling Hops), Queens Yd, Hackney Wick E9 5EN.

September – Tue 6 E9 crawl: (8pm) Kenton: 38 Kenton Rd, E9 7AB; (9.30) Homerton Gun, 235 Well St, E9 6RG. - **Tue**

ST. ALBANS BEER & CIDER FESTIVAL 2016

XXI



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Saturday evening – Geno Washington and the Ram Jam Band

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stalbansbeerfestival.org.uk / realales@yahoo.com

No advance tickets for any session. No one under the age of 18 allowed in the bar areas at any time or anywhere on the premises after 5pm. Don't drink and drive. Use the train or bus.



Branch diaries

13 (8pm) Mtg. Leyton Star, 116 High Rd, Leyton E15 2BX. - **Tue 20** (7.30) Pigs Ear planning mtg. White Hart, E1. - **Thu 22** (8pm) EC4 crawl: Harrild & Sons, 26 Farringdon St, EC4A 4AB; (9pm) Olde London, 42 Ludgate Hill, EC4M 7DE; (10pm) Seahorse, 64 Queen Victoria St, EC4N 4SJ.
Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498,
branchcontact@camraenfieldandbarnet.org.uk
August – Tue 2 (8.30). Garden soc. Cherry Tree, 22 The Green, N14 6EN. - **Tue 16** (8.30) Soc. Old Wheatsheaf, 3 Windmill Hill, Enfield EN2 6SE. - **Sat 20** Western extremities crawl: (12pm) Greyhound, 52 Church End, Hendon NW4 4JT; then but not necessarily in this order as many as possible of Moon under Water, Colindale; Midland Hotel, Hendon; Three Hammers, Mill Hill; Beehive, Edmonton N9 beer festival. - **Sat 27-Mon 29** See website for events.
September – Thu 1 (8.30) Soc. tbc. - **Tue 6** Finchley Central survey: (8pm) Catcher in the Rye, 315-319 Regents Park Rd, N3 1DP; (9pm) Dignity, 369 Regents Park Rd; (10pm) Joiners, 51 Ballards La, N3 1XP. - **Fri 16** (12pm) Soc. Picture Palace, Hertford Rd/Lincoln Rd jct, Ponders End EN3 6AQ. - **Wed 21** (from 8pm) Local 2017 GBG launch. Bohemia, 762-764 High Rd, N12 9QH. - **Thu 29** (8pm) Soc and London Drinker distribution. Alfred Herring, 316–322 Green Lanes, Palmers Green N13 5TT.
Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor, 020 8949 2099, ctaylor2007@freeuk.com
August – Sat 20 (1pm) Soc. Woodies Beer Festival. Thetford Rd, New Malden. - **Thu 25** Wimbledon Common wander: meet (7.30) Alexandra, 33 Wimbledon Hill Rd; (8.15) Swan 89 Ridgeway; (9pm) Hand In Hand, 7 Crooked Billet: (10.30) Hand & Racquet, 25 Wimbledon Hill Rd.
September – Thu 1 (8.15) Mtg. Hare & Hounds, The Green, Claygate. - **Thu 8** Norbiton evening: meet (7.30) Albert Arms, Kingston Hill; then Norbiton, Clifton Rd; Black Horse, 204 London Rd. - **Tue 20** Molesey meander: meet (7.30) Royal Oak, 317 Walton Rd; then Lord Hotham, 360 Walton Rd; Europa, 171 Walton Rd; Poyntz, 85 Walton Rd; Bell, 4, Bell Rd.
Website www.camrasurrey.org.uk

NORTH LONDON

John Wilson, 07840 111590, jgwnw3@hotmail.com; Stephen Taylor, 07443 473746, stephen.taylor500@gmail.com
August – Tue 2 Highgate soc: (7.30) Spaniards, Spaniards Rd, NW3 7JJ; (8.15) Flask, 77 Highgate West Hill, N6 6BU; (9pm) Gatehouse, 1 North Rd, N6 4BD; (9.45) Bull, 13 North Hill, N6 4AB; (10.30) Wrestlers, 98 North Rd, N6 4AA. - **Tue 9** GBBF soc. (7pm) Fullers Bar then every hour on the hour. - **Tue 16** (8pm) Summer PotS presn. Scottish Stores, 2-4 Caledonian Rd, N1 9DU. - **Tue 23** Wood Green soc: (7.30) Starting Gate, Station Rd, N22 7SS; (8.15) Prince, 1 Finsbury Rd, N22 8PA; (9.15) Jolly Anglers, 33 Station Rd, N22 6UX; (10pm) Spouter's Corner, Unit 5, 180 High Rd, N22 6EJ; (10.45) Goose, 203 High Rd, N22 6DR. - **Tue 30** Hornsey soc: (7.30) Victoria Stakes, 1 Muswell Hill, N10 3TH; (8.15) Alex, 120 Park Rd, N8 8JP; (9pm) Earl Haig Hall, Elder Ave,

N8 9 TH; (9.45) Queens, 26 Broadway Parade, N8 9DE; (10.30) Henry Reader, 22 Topsfield Parade, Tottenham La, N8 8PT.

September – Tue 6 Muswell Hill soc: (7.30) Famous Royal Oak, 73 St James's La, N10 3QY; (8.15) Mossy Well, 258 Muswell Hill Broadway, N10 3SH; (9pm) John Baird, 122 Fortis Green Rd, N10 3HN; (9.45) O'Neill's, 87 Muswell Hill Broadway, N10 3HA. - **Tue 13** (8pm) GBG launch. Shaftesbury Tavern, 534 Hornsey Rd, N19 3QN. - **Wed 14** (8pm) London Cider PotY presentation (see Regional Events above). - **Tue 20** Primrose Hill soc: (7.30) Load of Hay, 94 Haverstock Hill, NW3 2BD; (8.15) Washington, 50 Englands La, NW3 4UE; (9pm) Queens, 49 Regents Park Rd, NW1 8XD; (9.45) Engineer, 65 Gloucester Ave, NW1 8JH; (10.30) Lansdowne, 90 Gloucester Ave, NW1 8HX. - **Sun 25** (3pm) GBG launch. JJ Moons, 551-553 Kingsbury Rd, NW9 9EL. - **Tue 27** Green Lanes soc: (7.30) Salisbury, 1 Grand Parade, N4 1JX; (8.15) Brouhaha, 501 Green Lanes, N4 1AL; (9pm) Old Ale Emporium, 405 Green Lanes, N4 1EU; (9.45) Beaconsfield, 357 Green Lanes, N4 1DZ; (10.30) Finsbury, 336 Green Lanes, N4 1BX.
Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

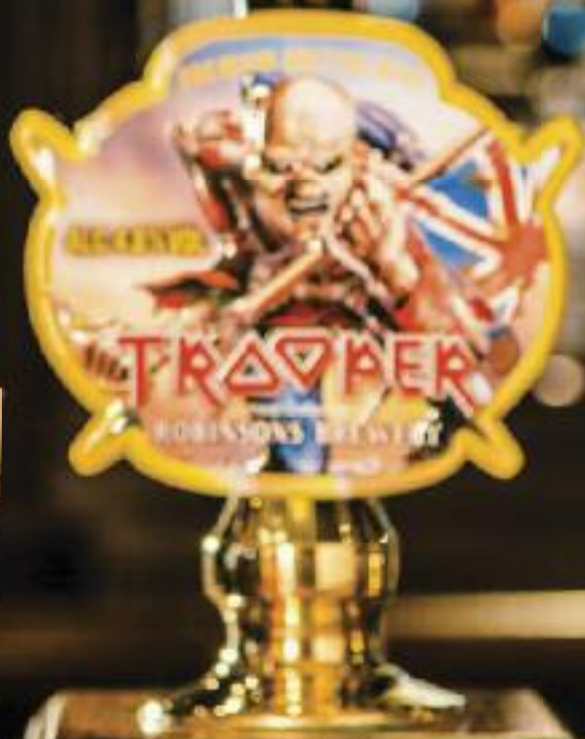
Roy Hurry, 020 8570 0643 (H),
rh014q5742@blueyonder.co.uk
August – Wed 24 Hampton Court soc: (8pm) Kings Arms, 2 Lion Gate, Hampton Ct. Rd, KT8 9DD; (9.30) Mute Swan, 3 Palace Gate, Hampton Ct. Rd, KT8 9BN.
September – Thu 15 (8pm) Mtg. incl Branch PotY shortlisting. Roebuck, 72 Hampton Rd, Hampton Hill TW12 1JN.
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
August – Wed 3 (7.30) Quiz night. Ravensbourne Arms, 233 High St, Lewisham SE13. - **Thu 11** (7pm) GBBF visit. Membership stand, Olympia Exhibition Centre, W14. - **Wed 17** (7.30) Honor Oak, 1 St. German's Rd, SE23; (8.30) Brockley Jack, 410 Brockley Rd, SE4; (9.15) London Beer Dispensary, 389 Brockley Rd, SE4; (10pm) Jam Circus, 330 Brockley Rd, SE4. - **Sat 20** Crawl with Neil Coyle MP and press: (1.30) China Hall, 141 Lower Rd, SE16; (2.30) Mayflower, 117 Rotherhithe St, SE16; (3.30) Draft House, 206 Tower Bridge Rd; (4.30) Rake, 14 Winchester Walk, SE1; (5.30) Gladstone Arms, 64 Lant St, SE1. - **Tue 23** Camberwell SE5 crawl: (7pm) Bear, 296a Camberwell New Rd; (8pm) Tiger, 18 Camberwell Green; (8.45) Stormbird, 25 Camberwell Church St; (9.30) Camberwell Arms, 65 Camberwell Church St; (10.15) Crooked Well, 16 Grove La.
September – Sat 3 Faversham Hop Festival. Meet (9.15) Lewisham Station front hall, for 9.27 train. - **Mon 5** (7.30) Mtg & soc. Brockley Brewery, 31 Harcourt Rd, SE4. - **Wed 14** Woolwich SE18 crawl: (7pm) Tap Room, 15 Master Draper St; (8pm) Elephant & Castle, 18 Greens End; (8.45) Earl of Chatham, 15 Thomas St; (9.30) Bull, 14 Vincent Rd; (10.15) Great Harry, 7 Wellington St. - **Wed 21** South Bank SE1 crawl: (7pm) Mulberry Bush, 89 Upper Ground; (7.45) Rose & Crown, 47 Colombo St; (8.30) Ring, 72 Blackfriars

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Rd; (9.15) Lord Nelson, 243 Union St; (9.45) Union Jack, 225 Union St; (10.30) Goldsmith, 96 Southwark Bridge Rd. - **Tue 27** East Dulwich & Peckham crawl: (7pm) Hop Burns & Black, 38 Dulwich Rd, SE22; (7.45) Flying Pig, 58 Dulwich Rd, SE22; (8.30) Gowllett, 62 Gowllett Rd. SE15; (9.30) Rye, 31 Peckham Rye, SE15; (10.15) Old Nuns Head, 15 Nunhead Green, SE15.

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

SOUTH WEST ESSEX

Branch Contact: Alan Barker contact@swessex.camra.org.uk, 07711 971957 evenings or weekends only.

Bookings for minibus trips to Graham Platt: 020 8220 0215 (H)

August – Wed 3 (8.30) Soc. Travellers Friend, 496/498 High Rd, Woodford Green IG8 0PN. - **Tue 9** (7pm) Soc. GBBF, Olympia W14 8UX. - **Wed 17** (8.30) Soc. Rising Sun, Church Hill, Stanford-le-Hope SS17 0EU. - **Wed 24** (8.30) Branch PotY 2016 (London area) presn. Colley Rowe Inn, 54-56 Collier Row Rd, Collier Row RM5 3PA. - **Sat 27** (12pm) Soc. 21st Clacton Beer Fest, St James' Hall, Tower Rd, Clacton CO15 1LE. - **Wed 31** (8.30) Soc. Barking Dog, 61 Station Road, Barking, IG11 8TU.

September – Tue 6 (7.30pm) Out-of-Area Soc. 30th Chappel Beer Festival, East Anglian Railway Museum, Chappel & Wakes Colne Station, nr Colchester, CO6 2DS. Extra late train back to London, etc: see www.chappelbeerfestival.org.uk. - **Tue 13** (8.30) Soc. Foxhound, 18 High Rd, Orsett RM16 3ER. - **Wed 21** Soc: (8pm) Fatling, 109 High St, Hornchurch RM11 1TX; (9.30) JJ Moon's, 48-52 High St, Hornchurch, RM12 4UN. - **Thu 29-Tue 4 October** Branch Weekend: Edinburgh (by train), incl visits to Stewart & Barneys Breweries.

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

August – Mon 22 Soc & Wandle Beer Festival publicity crawl. Start (7pm) Gorrington Park, 29 London Rd, Tooting SW17 9HW. Other pubs to be decided on the night. - **Wed 31** (8pm) Wandle Beer Festival open planning mtg. Old Sergeant (John Young Rm) 104 Garratt La, Wandsworth SW18 4DJ.

September – Thu 15-Fri 16 WANDLE BEER FESTIVAL presented by South West London CAMRA. Tooting & Mitcham Utd FC, Bishopsford Rd, SM4 6BF. (Mitcham Tramlink: 600m; buses 118, 280 stops 200m). 60 beers + cider, food. £10 entrance package to include refundable glass and initial beer tokens. CAMRA members' discount. Staff reqd all sessions incl setup. See www.camraswl.org.uk/wandleBF. All enquiries: wandleBF@camraswl.org.uk. - **Wed 21** (7.30) GBG distribution mtg. Eagle Ale House, 104 Chatham Rd, Battersea SW11 6HG. - **Tue 27** Clapham crawl: (7pm) Falcon, 33 Bedford Rd, SW4 7SQ; (8pm) Coach & Horses, 173/175 Clapham Park Rd, SW4 7EX; (8.30) King & Co. 100 Clapham Park Rd, SW4 7BZ; (9.30) Abbeville, 67/69 Abbeville Road, SW4 9JW; (10.15) Windmill on the Common, Clapham Common South Side, SW4 9DE.

Website: camraswl.org.uk

WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H),

branch@watford.camra.org.uk

August – Wed 10 (6pm) GBBF, Olympia. Meet at membership stand every hour from 6pm. - **Thu 18** Abbots Langley soc: meet (8.30) Boys Home, 21 High St. - **Tue 30** (8pm) Mtg. Estcourt Arms, 2 St Johns Rd, Watford.

September – Tue 6 Rickmansworth soc: meet (8.30) White Bear, Harefield Rd. - **Thu 15** (8pm) Annual Branch Darts Tournament. West Herts Sports Club, 8 Park Ave, Watford. - **Mon 26** (8pm) Mtg. Oxhey Conservative Club, Keyser Hall, Lower Paddock Rd, Oxhey Village. - **Thu 29** St Albans Beer Festival. Alban Arena. Meet (6pm and hourly thereafter) at the products stand.

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

August – Tue 2 (6.30 for 7pm) Meet the brewer (Moncada). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - **Tue 9-Sat 13** Working socs at GBBF. - **Thu 18** SW1 survey crawl: meet (7pm-7.30) Brass Monkey, 250 Vauxhall Bridge Rd, SW1V 1AU. - **Tue 23** W12 soc: (7.30) Princess Victoria, 217 Uxbridge Rd, W12 9DT; (9pm) Queen Adelaide, 412 Uxbridge Rd, W12 0NR. - **Tue 30** JDW soc (bring vouchers): (7.30) Shakespeare's Head, 64-68 Kingsway, WC2B 6BG; (9pm) Penderel's Oak, 286-288 High Holborn, WC1V 7HJ.

September – Tue 6 (6.30 for 7pm) Meet the brewer (Five Points). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - **Wed 14** SW3 survey crawl: meet (7pm-7.30) Bunch of Grapes, 207 Brompton Rd, SW3 1LA. - **Mon 19** Mtg. (7pm/7.30) Union Tavern. - **Tue 27** SW1 survey crawl: meet (7pm-7.30) Silver Cross, 33 Whitehall, SW1A 2BX.

Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

Roy Tunstall, 020 8933 4934 or 07909 061609,

info@westmidddx.camra.org.uk

August – Mon 15 (8pm) Open cttee mtg. Questors Grapevine Bar, 12 Mattock La, Ealing W5 5BG. - **Mon 22** (8pm) Branch PotY presn. Fox, Green La, Old Hanwell W7 2PJ. - **Fri 26** (8pm) Crown Beer Festival, Ealing Rd, Northolt UB5 6AA. - **Mon 29** Bank Holiday crawl of Norwood Green, Heston, Cranford & Harlington: (1pm) Southall Conservative Club, Fairlawns, High St, UB1 3HB; (2pm) Plough, 10 Tentelow La, Norwood Green UB2 4LG. See website for additional pubs.

September – Thu 15 GBG launch: (8pm) Wheatsheaf, 41 Haven La, Ealing W5 2HZ; (9pm) Grove, 1 Ealing Green W5 5QX; (10pm) Questors Grapevine Bar, 12 Mattock La, W5 5BG. - **Wed 21** (8.30) Mtg. Greenwood Hotel, 674 Whitton Ave West, Northolt UB5 4LA.

Website: www.westmidddx.camra.org.uk

Electronic copy deadline for the October/November edition is no later than Monday 12 September.

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

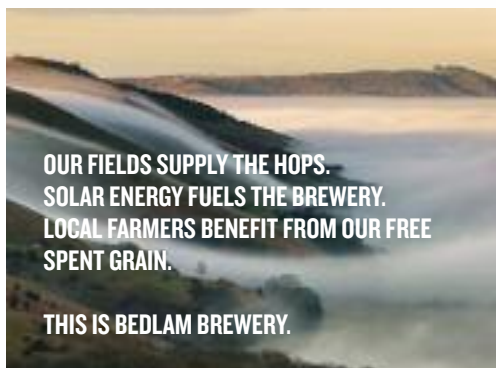


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BUSY TIME OUT EAST!

CAMRA's East London and City Branch have been busy presenting awards!

Little pub with a big heart – the Eleanor Arms, 460 Old Ford Rd, E3 5JP, has won the branch's Community Pub of the Year award. The management team, Frankie, Lesley and Keiley, have been ever present over the last 8½ years transforming this little pub into a friendly traditional boozer. It serves many different groups through the course of the week including the local political party, church groups, residents, commuters, the 'old geezers' club, SPBW and many more. They have stored personal belongings while customers were in transition and they will take in parcels for local residents who are out during the day. You can arrive at the pub a stranger and leave with many new friends. The community spirit dates right back to when the suffragettes used the pub as a crèche during WW1.



John Pardoe, branch vice chairman, presents the certificate to Frankie and Lesley Colclough (photo George Ingleby)

The Orient is the best – the branch's Club of the Year award has gone to the ever popular Leyton Orient Supporters Club in Oliver Road, E10. The certificate was presented on 16 June, just after the England v Wales football match, in front of 140 people, some of whom had been there since 2pm! There were 16 beers available, carefully chosen by Matt Chinnery, with eight from England and eight from Wales.

The superbly conditioned beer flowed freely till 11pm by which time most of it had been consumed.



John Pardoe presents the certificate to Matt Chinnery of the club's committee (photo Ray Wright)

Cider Pub of the Year – the branch Cider Pub of the Year is Ye Olde Rose and Crown Theatre Pub, 53 Hoe St E17 4SA. The pub always sells a selection of ciders and has just run its first cider festival from 21 May to 5 June when more than 21 ciders and perries were available. The presentation was made on 30 June. The picture shows the team who run the pub: from left to right Bun, Joann, Viv and Andy. Unfortunately the fifth team member, Aaron, was unable to attend. As ever, John Pardoe does the honours.



I would like to apologise to the pub for the mistake our branch made in the June/July *London Drinker* branch diary. It was reported that another pub had won the award.

John Pardoe

CAMRA Campaigner of the Year



Further to our report in the last edition, Simon Clarke was not at the Members' Weekend so CAMRA's South West London Branch arranged for the award to be presented on 18 May during a very convivial and well attended evening at the Eagle Ale House, the pub that Simon runs along with Dave Law. The presentation was made by Andy Shaw from CAMRA's National Executive.

Andy (left) and Simon

TASTY EVENT

CAMRA's West Middlesex Branch decided to add a bit of sweetness to their social calendar by hosting a beer and chocolate tasting at the Forester in West Ealing. Master trainer Christine Cryne paired six London beers with six chocolates from artisan producer, Oddfellows from Burton-on-Trent. The combinations were:

- Fuller's London Pride with milk chocolate and cinnamon
- Moncada Amber with dark chocolate and orange
- Moncada Porter with Costa Rica milk chocolate
- Redchurch Stout with dark chocolate buttons
- Redchurch IPA with white chocolate and lemongrass
- Fuller's 1845 with milk chocolate with mixed spices and fruit



All of the combinations were liked by attendees but the favourite was Redchurch IPA with the white chocolate followed by Moncada Amber and dark chocolate and orange. Oddfellows will be at the Great British Beer Festival, so you can test out the combinations yourself. A yummy night was had by all!

ENFIELD & BARNET PUB OF THE YEAR

The members of CAMRA's Enfield and Barnet Branch have voted the Bohemia, 762-764 High Road, N12 9QH, their Pub of the Year. This is quite an achievement given that the pub has only been open for two years and it follows on from the pub being voted runner up in last year's competition. The pub is owned by the London Brewing Company who also run the Bull in Highgate. They brew at both sites. At the Bohemia they normally have at least three of their own brews on hand pump along with two guest ales. Craft beers and draught ciders are also available. The award was presented in early July and the assembled members were able to sample Beer Street Bitter, Vista and Skyline, some of which had been brewed downstairs just a few days earlier.



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CAMRA GOOD BEER GUIDE 2015
East London & City Pub of the Year
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Tel: 020 7405 4751

Senan Sexton, the owner, was proud to receive the award from outgoing branch chairman, Roger Taylor. Senan was also pleased to advise us that we were drinking the 100th batch of Beer Street Bitter brewed on the site; we all raised a glass to that!

The brew-pub is spacious, catering for all ages, and there is a real community feel. You can chat around the high tables and stools, have a more personal conversation on the relaxing sofas and chairs, eat on the dining tables or just sink your head into a book or newspaper. Nobody is out of place here. No wonder, according to CAMRA, it has become the best pub in the area.

David Fenton (photo John Grove)

SOUTH EAST LONDON PUB OF THE YEAR

Once again it was a close contest for this year's CAMRA South East London Branch Pub of the Year, with only a handful of votes separating first and second places. Having come second for the last few years, the ever popular Pelton Arms in Greenwich finally clinched top spot, much to the delight of manager Jay Macey and his team.

Presenting the award, branch chair, Steve Silcock, said that the win was well deserved recognition of the pub's range of well kept cask beers, friendly atmosphere, community focus and ongoing strong commitment to live music. The Pelton has gone from strength to strength since tenant Geoff Keen leased it from Punch around seven years ago. Pleasingly, Geoff is now also working his magic at the White Swan in Charlton since taking over that pub last year.



Just pipped into second place was south east London's first true micropub, the Long Pond in Eltham. As Steve pointed out when presenting the award to owner Mike Wren, with around 360 pubs serving real ale in the Branch area, coming runner-up is

no mean feat, especially considering the pub only opened around eighteen months ago. The pub's success is down to the hard work of the management team and the loyal customer base it has built up.

Mike decided he wanted to open a micropub following a visit to the Tankerton Arms near Whitstable where he was blown away by the friendly atmosphere. Even his wife, Nancy, who was sceptical at first, has now been won over though we're not allowed to say this proves Mike was right all along! Accepting the award, Mike thanked all those who had helped get the pub up and running and the strong customer support they have received since opening. Mike also acknowledged the support received from the local CAMRA branch from the outset by writing in support of his licence application.

Steve Silcock

ALL IS SHIPSHAPE AT THE TRAFALGAR

CAMRA South West London Branch's Pub of the Year for 2015 is the Trafalgar in High Path, just behind South Wimbledon Station.

This is the fourth time that the Trafalgar has won this award, its previous triumphs being in 2007, 2009 and 2011, and it also went one better and won the London regional award in 2008. All those former successes were however under previous management. This is the pub's first CAMRA award since reopening under new ownership two years ago. I'm sure it's no coincidence that the Hope in Carshalton, the other pub with which Rodger Molyneux is associated, has also been a serial winner of CAMRA Pub of the Year awards. What our members value is a range of unusual and well-kept ales and ciders served in an unfussy environment where the emphasis is on good beer, good conversation and occasional entertainment. That is what the Trafalgar has continued to offer.



Branch chairman Mark Bravery (left) with Rodger Molyneux

Much has been made in recent years of the rise of the micropub in suburban Britain, taking us back to the simple alehouse traditions of the past. Although the Trafalgar isn't strictly a micropub, it shares many of the qualities of a micropub, including limited dimensions and a focus on cask beer, often locally brewed. I'm sure many of the regulars here feel that drinking in the Trafalgar is akin to drinking in their front room with some good friends. And what's wrong with that?

Mark Bravery

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Great British Beer Festival

CAMRA's flagship event, the Great British Beer Festival, will be held at the Olympia exhibition halls (Grand and National Halls) W14 8UX from Tuesday 9 to Saturday 13 August. The festival is open to the public on the Tuesday from 5pm to 10.30pm, Wednesday to Friday 12noon to 10.30pm and Saturday 11am to 7pm. **NB** last admissions will be 30 minutes before these closing times.

Tickets: advance purchase day tickets are £9.00 for CAMRA members and £11.00 for non-members. Tickets on the day will be more expensive. There are also season tickets and VIP ticket packages available. For details of these please go to www.gbbf.org.uk/tickets or call 0844 4124640. These are only available in advance.

Family Area: there will, as ever, be a family area although all children must have a parent or guardian accompanying them at all times (it is not a crèche) and they are not allowed downstairs onto the festival floor. Children under 18 who will be using the family area do not need tickets.

Allergen information: all of our bar staff will be able to provide allergen information on the beers they are serving. Where possible we will make information available in advance in our online beer lists, but we strongly advise that you ask on site at the bar.

Money! The festival operates cash bars only. We cannot run credit/debit card tabs and we are not yet ready for Contactless Payments. Make sure you have enough cash with you. There are cash machines inside Olympia (not operated by CAMRA) but these charge a fee for cash withdrawals.

Brewery bars: this year we have brewery bars from our old friends Brains, Charles Wells, Fuller's, Harvey's and St Austell plus newcomers Titanic and the brewers of last year's Champion Beer of Britain, Tiny Rebel from Newport in Gwent. The Society of Independent Brewers (SIBA) will also have a bar showcasing beers from some of Britain's smaller breweries.

Tastings: there will be the usual range of tutored beer tastings throughout the week, conducted by established beer experts including Roger Protz, Adrian Tierney-Jones, Sylvia Kopp (on American beers), Maggie Cubbler, Christine Cryne and Des de Moor. To book tickets go to the website.

Entertainment: an impressive line-up had been arranged, including long standing favourites the Chaminade String Quartet on Tuesday and the Oysterband on Thursday evening. Take a look at the website for details.

Book signings: architectural historian Geoff Brandwood will be signing copies of *Britain's Best Real Heritage Pubs*, Bob Steel will be doing the same for his CAMRA Pub Walks series and beer writers Jeff Evans, Des de Moor, Adrian Tierney-Jones and, of course, Roger Protz will also be making appearances. Please see the website for days and times.

Transport: since last year London Overground trains have been extended to five cars and run every 15 minutes through Kensington Olympia from Clapham Junction and Willesden Junction and further afield. Check the TfL website for times and maps. If you are coming from the east via Surrey Quays, remember that you need to change at

Clapham Junction because the Overground is not a true ring. Regrettably, Southern Railway's West London Line service from Milton Keynes to Clapham Junction via Kensington Olympia has been cancelled as part of their emergency timetable changes and the London Underground District Line shuttle from Earl's Court will only run on the Saturday. West Kensington and Barons Court stations are only an 8 to 10 minute walk away. Buses 9, 10, 27 and 28 stop outside Olympia.

Incidentally, if any of you are on an extended stay and want to go sight-seeing, bus is a very good way of doing it. Try routes 3, 6, 9, 11 and 24.

Festival charity: this year's festival charity will be Action Duchenne. Duchenne muscular dystrophy is a degenerative muscle wasting condition affecting between 2,500 to 3,000 boys and men in the UK. The average life expectancy is just 25. There is no cure. Action Duchenne is the UK's longest serving charity dedicated to finding a cure and improving the lives of all those affected by Duchenne. You can find out more at www.actionduchenne.org.

For all bookings and enquiries go to <http://gbbf.org.uk> or telephone 01727 867201.

Tony Hedger

LONDON BOTTLE-CONDITIONED BEERS

A special feature this year is a bar dedicated to bottle-conditioned beers sourced only from independent London breweries. These have been sourced from 22 different breweries ranging alphabetically from Anspach & Hobday to Windsor & Eton, in size from Fuller, Smith and Turner to Rocky Head and from Redemption in the North, Bexley in the South, East London in the, er, East and Weird Beard in the West.

GBBF being a national event, cask beers from London will only be available in the same proportion as beers from the rest of the country so this bar will show you just how diverse and innovative London breweries can be. Even natives will, I am sure, find something on this bar to surprise and delight them.

CHAMPION BEER OF BRITAIN

There will be a change to the arrangements for the announcement of CAMRA's prestigious Champion Beer of Britain award this year. Instead of being announced from the stage at the Great British Beer Festival on the Tuesday afternoon, the results will be the high point of a new awards dinner to be held at the nearby Hilton London Olympia Hotel. The new arrangement will 'provide an added emphasis and kudos to the awards, giving them an Oscars-style 'red carpet' treatment.'

CAMRA Chairman Colin Valentine commented, "We know that the recognition of being a winner of any category in the Champion Beer of Britain Competition carries with it huge credibility for any brewery. It is seen by consumers and the trade as a vote of confidence in the quality and taste of a beer and we are delighted to have a dedicated awards evening to showcase and highlight the very best of British brewing."

As before, the awards, which are in their 38th year, will be judged by a combination of beer experts, CAMRA representatives and members of the public in blind tastings

Great British Beer Festival

during the GBBF's Trade Day. The Bronze, Silver and Gold winners in each category and consequently the Supreme Champion Beer of Britain will then be announced at the dinner.

Beers qualify for the Champion Beer of Britain (CBOB) competition in two ways:

- CAMRA's tasting panels judge the beers in their geographic area of the UK. Their recommendations are then put forward to nine regional panels and the winners qualify for the finals in August.
- Votes from CAMRA members via a form in What's Brewing, the CAMRA newsletter.

The nominated beers are grouped into categories and go through several rounds of blind tasting to determine the category winners. These winners then make up the final panel and are judged a second time to determine the supreme champion – the Champion Beer of Britain.

Tickets for the dinner may still be available. They cost £95 for CAMRA members and £115 for non-members. This includes a drinks reception and a three course meal. To find out more and to book tickets, through Eventbrite, go to www.camra.org.uk/awardsdinner.

From a CAMRA press release

**Check the Beer Festival Calendar and
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CAMRA beer festivals

BEXLEY BEER FESTIVAL

The festival was held for the fourth year at Old Dartfordians club. Once again we sold out of beer early on the Saturday, this time at 5.30pm. Our apologies if you turned up in the early evening to find that the festival was over.

This year we started with 80 different beers and 19 different ciders, with ten beers and two ciders waiting in reserve. As usual Friday was the busier day and overall the festival was visited by 1,580 people – our highest so far – made up of 922 non-CAMRA members, 569 CAMRA members plus 89 under 26s who were admitted free in a bid to attract younger drinkers to the delights of real ale. Thanks to our Young Members officer Nick Hair for the suggestion and social media work. Interestingly the youngsters seemed to like the darker beers, the milds, stouts and porters, which are beers not so easy to find in Bexley beyond our trio of micropubs, the Broken Drum in Blackfen, Door Hinge in Welling and Penny Farthing in Crayford.

The beer of the festival on customer vote was Bexley Brewery's Rum Oak Aged Black Prince Porter (4.6% ABV). The festival had the only three casks brewed and it was the first beer to run out. There were three joint seconds: Brampton Dark Mild (4.9% ABV), High Weald Charcoal Burner Stout (4.3% ABV) and Kent's Sacred Grounds Stout (5.2% ABV). You will note that they are all dark beers. The beer range included seven milds, five porters and seven stouts. Interesting beers included Landlocked Danish Mild 1871, brewed to an old Carlsberg mild recipe, a spiced red ale, one brewed with Earl Grey tea and a Belgian style Saison. Welcome to the wonderful world of real ale!

The cider/perry vote was a tie between Broome Farm (Ross on Wye, Herefordshire) Dabinett (single variety) (7.4% ABV) and Green Valley Farm (Exeter, Devon) Strawberry Cyder (4.0% ABV).



Our grateful thanks go to our sponsors Westerham and Bexley Breweries for the glasses, J D Wetherspoon for the staff t-shirts and Heron Press for publicity. We also thank Clive Burke, the former club steward, for all his help before he left to run a bar in Portugal and the new steward Keith and the club's committee for allowing us to run the festival and Steve and his team for the food together with those behind the club bar who washed our glasses. We also thank George Burke for the security of the site. Above all we thank all of the volunteers who made the event possible,

especially organiser Alan Boakes and those who took leading roles. You are the ones who make Bexley Beer Festival what it is – successful.

Peter Trout, with thanks to Alan Bartlett for the photo

KIDBROOKE REAL ALE & CIDER FESTIVAL

This year CAMRA's South East London Branch completed its hat-trick of successful festivals at Charlton Park RFC in Kidbrooke, SE3. Held over 26-28 May, the festival offered 50 beers, with around half from local brewers, and 25 ciders and perries, all of which had virtually sold out by the close. Thankfully the weather was favourable throughout the festival, meaning the 850 visitors could make full use of the venue's extensive outdoor space with its fine views across to Shooters Hill, one of London's highest points.

However things didn't get off to a great start on the Tuesday set-up, with volunteers and brewers caught up in the traffic gridlock that gripped South East London because of the all day closure of the Blackwall Tunnel. Despite this initial setback everything was ready to open on time on the Thursday.

This year, for the first time, external street food vendors were brought in, offering stone baked pizza from Van Dough & Wandercrust and gourmet sausage rolls from Sausage Royale Co, all of which proved very popular.



Added to this was fabulous live music from Delta Ladies on the Thursday evening and King Toadfish on the Saturday. What more could you ask for!

Festival Coordinator, Anna Lancefield, commented, "From the overwhelmingly positive feedback received, our visitors seem to love the cosy and friendly nature of our festival which is most gratifying, and makes all the hard work of our great volunteers worthwhile".

Beer of the Festival was a tie between two local dark brews – Anspach & Hobday's The Stout Porter and Bullfinch Brewery's South Eastern Bloc Stout. Hartland Perry was voted Cider/Perry of the Festival.

Steve Silcock

WOKING BEER FESTIVAL

This year's 23rd Woking Beer Festival will be held in Woking Leisure Centre on 11 and 12 November, over three sessions, Friday evening (6-11), Saturday lunchtime (11-3.30) and Saturday evening (6-11). This year the festival celebrates the 150th anniversary of the birth of H G Wells. Tickets, priced at £10 including programme and festival

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glass, go on sale on Monday 22 August from the Leisure Centre, tel 01483 771122. CAMRA members get a free pint (up to 5% ABV) on presenting their current membership card at the membership stand. There will be over 70 beers with all beers being available at all sessions (quality permitting). A wide range of ciders and perries will also be available along with our imported beers. There is also the opportunity to see Len Rawle at the Wurltzer organ and sing along to favourites such as Jerusalem, Rule Britannia, etc! Further details and staffing forms on website www.wokingbeerfestival.co.uk.

Ian Johnson

ALES BACK ON THE RAILS

Coming two months after our Real Ale Weekend, the Epping Ongar Railway plans to run a Real Ale Train on Saturday 17 September, as part of a celebration of diesel trains. Running between North Weald and Ongar, there will be up to five cask ales on the train, along with a range of bottle conditioned ales. Costing just £10, tickets can be purchased on the day or booked in advance online. Fares will be valid all evening including travel on the heritage buses from Epping Underground to North Weald and return. For more information and to book tickets please see www.eorailway.co.uk.

Alan Perryman

CAMRA Regional Cider Pub of the Year

CAMRA North London Branch's Cider Pub of the Year, the Queens Head in Acton Street, off the Gray's Inn Road (WC1X 9NB), has gone on to become Regional Cider Pub of the Year. It won the same award in 2013. The pub, which is listed in the Good Beer Guide, sells up to three traditional ciders from handpump or bag-in-the-box. There is also plenty of beer available; brewing takes place on the premises and it has LocAle scheme accreditation.

The pub itself retains much of its Victorian character with such features as etched mirrors, a splendid bay window, a fine back gantry, floor tiling, blue wall tiles (listed), lamps, a lovely fireplace, a lantern and a mixture of old, non-matching tables and chairs. Food, such as Melton Mowbray pork pies, cured meats, cheeses and ploughman's, is available. There is live music, usually on Thursday nights and Sunday afternoons.

The presentation will take place on the evening of Wednesday 14 September.

John Cryne

A complete collection of *London Drinker* magazines is available on our website:

www.london.camra.org.uk.

You can use the website version to read *London Drinker* in larger print.



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MATTERS EUROPEAN

Nationally we are on our way out of the EU, although Greater London went against the national trend and voted 60% to 40% to remain. On the day of the result, Colin Valentine, CAMRA's National Chairman said, "It's clearly much too early to be able to judge the likely effect of this decision on our members, and on all of those who drink traditional real ale, cider and perry. CAMRA has represented the interests of all real ale, cider and perry drinkers for many years, not least in campaigning for the preservation of the pubs and clubs that play such an important part in our national heritage and in the lives of communities across the UK. We work in co-operation with other consumer groups in this country and abroad, and would not anticipate that the decision to leave the EU will affect the manner in which we represent the interests of drinkers: particularly those who prefer to drink in moderation in social settings."

CAMRA will continue to be a member of the European Beer Consumers' Union. The EBCU already has non-EU members such as NORØL of Norway. There will still be the usual Bieres Sans Frontiers bars at this year's Great British Beer Festival and local CAMRA beer festivals will still be selling beers imported from the continent if they so wish, although in due course the cost may well increase.

Quite how much effect Tim Martin's much publicised beermats had I don't know but in due course it may help one of the causes that he strongly advocates, the reduction of VAT for the hospitality trade. Once out of the EU the UK Government will have full control of sales taxes and duty. This could affect the price of beer and cider although not necessarily in favour of drinkers. The health lobby will, of course, look for prohibitive increases while imported beers may cost more. That might also apply to imported hops and so the continued revival of hop growing in the UK could be encouraged.

POLITICS

In the spirit of ruthless investigative journalism, I Googled 'Theresa May beer'. I didn't get a lot; she is not teetotal but appears not to be a pub-

goer like her predecessor. The *Morning Advertiser* reminds us that as Home Secretary she introduced the Late Night Levy and the Early Morning Alcohol Restriction Orders and has voiced opposition to 24 hour licensing. She does not however support the minimum pricing of alcohol.

Brigid Simmonds, chief executive of British Beer & Pub Association, the pubcos' trade body, came out with the following, "It is vital that, in the short term, the Government looks at some of the regulatory costs already in the pipeline; from the National Minimum Wage and Living Wage, through to business rates revaluation, the Apprenticeship Levy and auto-enrolment of pensions for Small and Medium-sized Enterprises. In the longer term, balancing free movement and free trade is not going to be easy, and we need to ensure that the competitive position of beer and pubs in Britain is protected throughout the negotiations." I think that this says more about the BBPA than anything else.

Ms Simmonds is likely to be disappointed as regards business rates. The minister with responsibility for pubs, Marcus Jones, said back in June that the system for calculating business rates for pubs was not likely to be changed before the revaluation scheduled for 2017.

The House of Lords has set up a special committee to 'consider and report on the Licensing Act 2003.' It will start taking evidence shortly and will report in March 2017. The origins of this initiative are unclear as is quite what it is intended to achieve.

PUB CODE

Even if she doesn't particularly care about pubs, let's hope that the new Prime Minister brings her legendary efficiency to this exasperating saga. The Pub Code, due to come into effect in July, has been delayed for some time because of drafting errors and staffing problems at the Department for Business, Innovation and Skills (BIS). A report in *Private Eye* says that the flaws in it have still not been corrected. The minister responsible, Anna Soubry, has been sacked and so there will be even more delay. In the meantime, those pub tenants who want to take advantage of the code's provisions and

change to a market rent only are missing vital deadlines with serious consequences.

Readers will recall that the statutory code only covers pubcos with more than 500 pubs. The body that was set by the trade as an alternative to it, the Pubs Independent Conciliation and Arbitration Service (PICA-Service) is to continue in existence and revise its voluntary code with the intention of providing a service for smaller pubcos.

CASK REPORT

The Cask Report, produced by the Cask Matters Group and now in its tenth year, has a new author. Sophie Atherton, Britain's first female beer sommelier, has taken over from Pete Brown. Paul Nunny, Chair of the Cask Matters Group, thanked Mr Brown for his contribution and said, "We're delighted to have secured Sophie's support in taking the project forward. Alongside her journalism credentials, writing skills and beer knowledge, she will bring a fresh perspective and a different way of communicating things."

MORE ENTERPRISE NEW VENTURES

Enterprise has announced another of its 'Managed Expert Partnerships', the fourth. This one is with the 15 strong Oakman Inns and Restaurants group and will be called Hunky Dory Pubs. I suspect that this is not a tribute to the late David Bowie. In the meantime the third of these operations, Frontier Pubs, will open its first outlet, in Honor Oak, in September. The growth of their various managed pub schemes has led Enterprise to appoint a finance director specifically for that area. Lucy Bell was formerly director of group finance and treasury at Spirit Group.

GREENE KING DISPOSALS

On 10 July the *Sunday Times* reported that Greene King has put 90 of its so-called worst performing pubs up for sale. They are looking to raise around £30 million from the sales which, according to City sources, will be in small lots and not as one package. Predictably, most of the pubs are tenancies. This is in line with GK's policy of moving towards an estate of food-oriented managed houses.

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12pm - 10.30pm

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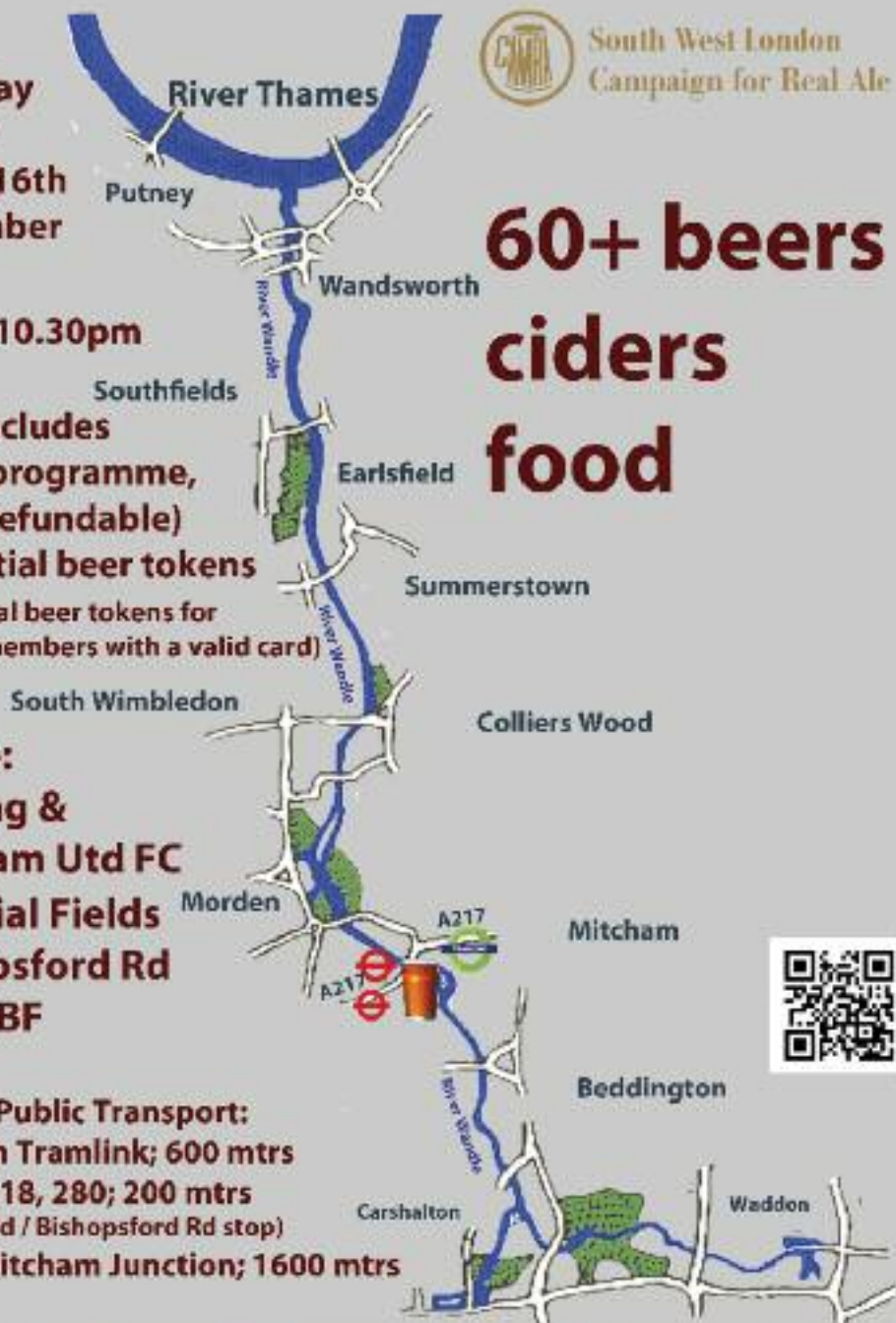
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It's not as if GK are struggling. They recently announced their latest annual results and for the first time, sales exceeded £2 billion, an increase of 58% mostly attributable to the take-over of Spirit Group. Pre-tax profits came in at £256.5 million and dividends increase 7.7% to 32p a share.

FLYING PINT

I've always thought the Dutch to be an eminently practical race. Their airline, KLM, is working with Heineken to create a method of dispense that will allow draught beer to be served at high altitude. Trials begin on random flights in August.

IN THE DOG HOUSE

Dogs in pubs can be a controversial issue. One pub, the Greene King owned Windmill Inn in Werrington,

Staffordshire openly welcomed dogs but, when it got to the point where there were up to 20 dogs in the pub at at the same time, a general ban, excluding assistance dogs, was introduced. Dogs are still welcome in the garden however. GK do not have a company policy on dogs, except that assistance dogs must be allowed in.

Meanwhile, as reported in the *Morning Advertiser*, Robin McDonald of the Ye Olde Red Lion in Chieveley in Berkshire sets these conditions: 'Dogs welcome. Dogs should be on leads and not bark.' However after he took to task the owner of a dog which, he says, had been barking for ten minutes, he found himself the subject of an angry review on *TripAdvisor*. You can't please all the people all the time – or their dogs, it seems.

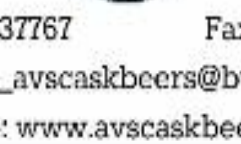

OH DEER!

Stag parties in pubs can sometimes also be a nuisance but the Swan in West Wickham, Kent went one better recently when an actual deer wandered into the pub. Happily, the staff were able to help it back to its normal habitat.

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>


The print run for this issue of *London Drinker* is 28,000. It is distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London.






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CAMRA believes that pubs should be there for anyone who wants to visit them but we know that frustratingly this is not so easy for a significant number of people. Consequently CAMRA is setting up a Pubs and Disability Specialist Interest Group. The objectives of this group are to:

- make recommendations on CAMRA's policy for representing and supporting pub users with disabilities;
- encourage CAMRA branches to make use of the available facilities to ensure that disabled access to pubs is accurately represented in WhatPub;
- encourage pub licensees to prepare an Accessibility Statement and to ensure this is clearly publicised in the pub and in online resources including the pub website and Facebook page;
- establish relationships with other organisations who have similar objectives, to explore information sharing.

The group is intended to be an online group communicating mainly by email. Membership is open to disabled drinkers or carers with a passion for pubs and you need not be a CAMRA member. If you are interested, please contact Andy Shaw andy.shaw@camra.org.uk.

If any readers have any experiences on this subject that they would like to share, please do let us know.

Tony Hedger

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Saturday 10am – 4pm. Sunday Closed.

GINGER JONES GROUP EXPANDS

London based small chain operator Ginger Jones is completing the refurbishment of Enterprise's Tiger on Wick Road, Hackney. The locally listed Tiger is a former Whitbread house with a substantial presence. After a period of closure it will be a welcome addition to the recovering Homerton circuit which has seen several relaunches over the last couple of years including the Adam & Eve, Jackdaw & Star, Gun and of course the Chesham Arms. The Tiger's Facebook page suggests a launch date in late July or early August and reports plans for eight to ten keg and cask lines. The pub will join the Lord Morpeth (E3), the Duke (E17), the Lion (N16) and the Black Horse (SE8) as the fifth pub in the Ginger Jones estate.

MORE STARS

The King Harold in Leyton (see the Pub Campaigning column) is set to become the fifth pub in the Electric Star chain, the brainchild of Rob Star. It will join the Star of Kings, Star of Bethnal Green, Star by Hackney Downs and the Jackdaw & Star. You can follow progress on Twitter @LeytonStar.

MORE ANTICS

Antic have reopened the Elephant & Castle at the famous South London roundabout of the same name. The current pub dates from 1966 but there has been a pub on the site, originally a coaching inn on the road to Canterbury, since at least 1765. The pub will feature beers from South London independent breweries and in due course there will be food and the capacious cellar will reopen as a music venue.

Work on Antic's Norbury Mews development of a pub and four food units which has been beset by planning problems, is set to start in the New Year. The project will cost around £1,800,000 and is being backed by Downing venture capital.

I gather the information for these columns from a number of sources but I never expected one of them to be the Interiors pages of the *Observer* magazine. In their 5 June edition they featured the décor of Antic pubs,

labelling it 'Granny Chic'. This is not as unflattering as you might think. Antic's Head of Design, Dunia Goymer, explained, "All the pieces of furniture that we use, people relate to them because they'll say, Oh my goodness, my grandmother had that in her house." The furniture is sourced from eBay, markets, second hand shops and even skips because Ms Goymer says that it is better off in their pubs than in landfill. No two Antic pubs are quite the same which, in these days of corporate branding, I think is quite comforting.

JD WETHERSPOON NEWS

JDW has added eight new pubs to its estate: two in Scotland and six in England. One of these is the Greenwood Hotel in Northolt – see the Pub Campaigning column. Disposals continue however with Amber Taverns acquiring two more JDW pubs, in Hull and Doncaster. The number of pubs sold considerably exceeds new ones opened.

Chairman Tim Martin's stance on the EU Referendum appears to have paid off. In the eleven weeks ended 10 July, sales rose to 4% from 3.2% over the preceding 39 weeks. It could, of course, be that the campaigning had driven people to drink. Maybe that was Mr Martin's master plan...

The JDW outlet at Stansted Airport, the Windmill, has been named the world's best airport bar in the Food and Beverage Awards.

SHEPS INVEST IN PUBS

Shepherd Neame has agreed to acquire eight pubs from Enterprise in a deal worth £13.4 million. The pubs, in Kent, Sussex and Surrey, are tenanted and are described as 'high quality' with 'with unique character in landmark or high-profile locations.'

The firm has also struck a deal with multiple tenants UES Ltd for the five pubs that they operate in Canterbury and Faversham to be absorbed into Sheps' managed estate. UES's owners, Dan Sidders and Gareth Finney, will join the brewery's pub management staff. These transactions will bring Sheps' estate to 336 (59 managed, 270 tenanted and seven leased out 'free-of-tie'). Sheps have in recent years been disposing of pubs, mostly rural wet-led outlets so this

gives an idea of the company's 'direction of travel'.

Chief executive Jonathan Neame said, "We are delighted to end another successful year with these excellent opportunities to enhance the quality and profile of our pub estate and to bring new skills in to the team."

The company is performing reasonably well. In the 49 weeks to 4 June, like-for-like sales in its managed houses grew 4.6% and in the 48 weeks to 28 May 2.4% in its tenanted estate. The company predicts that its full annual results will be in line with market expectations.

To celebrate the 80th anniversary of the maiden flight of the Supermarine Spitfire, Sheps have launched Spitfire Lager. It is described as a 'smooth, refreshing golden lager with a sweet vanilla aroma.' Am I the only one who is disappointed that they didn't call it Messerschmitt? Or even something more adventurous like Blohm & Voss?

DRAKE & MORGAN EXPAND

The cocktail bar and restaurant group Drake & Morgan acquired the eleven-strong Corney & Barrow wine bar chain in July. No price has been disclosed. All of the C&B outlets are in the City, except one outpost in Docklands. A few of them sell cask-conditioned beer. D&M are looking to add at least another five sites over the coming year. The Corney & Barrow wine merchant business, which holds two Royal Warrants and dates back over 200 years, will continue to trade independently.

OFF LICENCES UPDATE

The well established Beer Boutique off-licence near East Putney station has opened a second branch, at 517 Old York Road, close to Wandsworth Town station. The We Bought Beer chain has expanded to three with the opening of an outlet hidden away in Tooting Market, off Tooting High Street, SW17. Close by in the Broadway Market – a separate site – you will find Craft Tooting. Details of hours etc are in the WhatPub Update.

WEST BERKSHIRE COME TO TOWN

Further to our report in the last edition, West Berkshire Brewery has opened its first pub in London.

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They have acquired Shillibeer's in Carpenters Mews, N7 9EF. The pub will be managed for them by the City Pub Company and as well as showcasing West Berkshire's Renegade Brewery range, will stock guest beers from independents.

West Berkshire did well in the recent Society of Independent Brewers Association (SIBA) South East competition, winning Gold Awards for their Tamesis Extra Stout and Maggs' Magnificent Mild. They also achieved first place in the Wheat Beer Challenge held at the Imbibe Live event with a new beer, Wheaty McWheatface. As you might guess, the name was chosen through a competition on Twitter. The beer is serious though, with the chair of the judging panel, Mark Dorber, saying, 'He (head brewer Will Twomey) nailed the wheat style. The balance was exemplary. It was crisp, fresh and spoke of English material.' The award gives the beer a seasonal listing at selected Mitchells and Butlers pubs.

ALL QUIET ON THE M&B FRONT

Not so long ago I was regularly reporting on the activities of the two main shareholders of Mitchells & Butlers, the Tottenham Hotspur director Joe Lewis (Piedmont Inc: 27%) and racehorse owner John Magnier (Elpida Group: 23%) as they vied for control of the company. I've only just realised that it has all gone quiet. Let us hope that they are now content to sit back, let the company prosper and collect their dividends, which have been steadily increasing.

One of M&Bs best known pubs is the White Horse on Parsons Green. After a period as a standard Castle Inns outlet, I hear that there are plans to restore its reputation as a cask ale venue. Perhaps this is a dividend of the outbreak of peace. I understand incidentally that the White Horse has now been listed as an Asset of Community Value.

ST AUSTELL

The Cornish independent continues to expand with the acquisition of thriving Bath Ales for an undisclosed sum. This includes Bath's brewery, beer brands and eleven pubs. St

Austell chief executive James Staughton commented, "Bath Ales brews great beer and has a thriving pub estate, both of which complement those of St Austell Brewery." Over the 53 weeks ended 2 January, St Austell's turnover increased by 7.9% to £137.4 million and operating profit increased by 7.6% to £13.5 million. It is understood that St Austell are still very interested in acquiring pubs in London.

OLD BEER

The vogue for recreating beers continues (see page 46 of the last edition). The latest is Whitbread Pale Ale, last on sale some forty years ago, which is returning courtesy of a partnership between the Windsor & Eton Brewery and the AB InBev owned Pioneer Brewing Company. Windsor & Eton's master brewer and co-founder Paddy Johnson said, "Whitbread Pale Ale has a very personal significance for me. When I was a kid, my dad used to have a wooden crate of bottles delivered to our home every month for his personal delectation, so when Hugo (Anderson, Pioneer's head brewer) approached me to talk about bringing this beer back, it brought a whole load of happy memories flooding back. My goal was to create a classic session beer that brings out the subtle fruitiness of British hops. Using a strain of the original Whitbread yeast gives the beer a beautifully clear golden colour."

The 4% ABV beer is being launched for a month at the Draft House, Old Street, and will then become generally available in cask and in bottle.

TOP DOGS

The Queen's Birthday Honours list included the award of MBEs for James Watt and Martin Dickie, the founders of BrewDog. Whatever view you may take as regards their business tactics, I think that that you have to admire what they have achieved. Since their foundation in 2007 in Fraserburgh, Aberdeenshire they have expanded into an international business with 28 outlets in the UK and 16 abroad with more to come, including in the USA. In 2015 revenue increased by an astounding 51% to £44.7 million.

MULTINATIONAL NEWS

The £70 billion AB InBev and SABMiller deal grinds on. It has now received the approval of the Competition Tribunal in SABMiller's home country, South Africa. It has now been cleared in 16 countries with the China and the USA to come although no problems are expected there. The European Union has however thrown a potential spanner in the works. They are investigating allegations that AB InBev has been interfering with the import of beer into the Belgian market from other EU countries.

Following their move into the European market with the purchase of Grolsch and Peroni (plus, of course, the Meantime Brewery), Asahi are now expressing an interest in the breweries that SABMiller owns in Eastern Europe. This includes Pilsner Urquell.

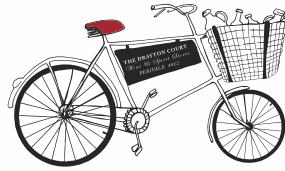
Curiously, the Boston Beer Company, brewers of Samuel Adams beers, are seeking to register 'Brexit' as a trade name in the USA. Baffling!

INNOVATION

It is generally accepted, I think, that publicans need to innovate to stay in business these days so hats off to Ian Blackmore, the licensee of the of the Crown Inn near Sherborne in Dorset. The nearby A30 was closed for roadworks which was affecting his trade so he set up a 'pop-up' beer garden on the empty road which has brought back the customers.

Tony Hedger

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



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BRENTWOOD

Following the success of their 10th anniversary celebration, the Flashback Beer Festival, Brentwood are holding another festival, the Elephant Invasion Beer Festival. This will be at the brewery on Saturday 24 September from 10.30am to 5.30pm. It will feature Elephant School Brewing beers.

Regular brewery open days are held on the first Saturday of each month from 10.30am to 3.30pm with brewery tours from 11am (£10 with a free gift and a pint). See the website for details: www.brentwoodbrewing.co.uk.

Elephant School Brewing will be launching a number of new beers over the summer, including Mahout (4.1% ABV), a German-style cask lager, and Dubbel & Squeak (8.5% ABV), a fig and rosemary dubbel. These are part of the 'good for you' range which is the brainchild of Head Brewer Ethan Kannor, who explains, "These new beers are each so different in style and flavour but all offer a unique drinking experience for beer lovers who appreciate trying new things and enjoy ales with a quirky, modern twist."

DRAGONFLY

The pub at which this microbrewery is based, the George and Dragon pub in Acton High Street, has been put up for sale by Remarkable Pubs. It is being marketed by leisure trade specialists AG&G so there is hope that it is being sold as a going concern. The brewery is part of the package. The freehold is available for £1,800,000 or a lease at a rent of £87,500 per annum.

FULLER'S

Fuller's results for the year ended 26 March were promising, with pre-tax profits up 12% to £40.9 million. Boosted by the Rugby World Cup, the 193 strong managed pubs and hotels division saw a like-for-like growth in sales of 4.8%. Their 197 tenanted pubs saw an increase in like-for-like profits of 2%. Chief executive Simon Emeny, celebrating 20 years with the company, said, "It is a record year of profits and we have delivered it exactly the way I hoped we would."

Fuller's bought five new pubs for a total of £11.1m during 2015/2016 and are still looking to expand into areas where they are under-represented, especially north and south-east London. They have also increased their holding in the Stable cider and pizza chain by 25% to 76%.

Fuller's 16 strong Ale & Pie chain now serve breakfasts, with ingredients sourced from local suppliers such as bacon

and black pudding from Owton's, a traditional butchers from Hampshire. Despite being prepared and cooked on site, the pubs undertake to serve their breakfasts within 15 minutes. Fuller's already sell nearly two million cups of coffee per annum.

Fuller's are extending their range of canned beers. Frontier lager will be available in 330ml cans and an unfiltered, canned version of Black Cab is a possibility. Brewing director John Keeling commented, "We want to deliver consistently exciting flavours and cans are no exception."

Look out for a new marketing campaign, 'Fuller's Kitchen', which will be promoting the food available in their managed houses. In the meantime, the company's Chef of the Year award has been awarded to Gavin Sinden, the head chef of the Stonemasons Arms in Hammersmith.

Despite the inauspicious date, Friday 13 May, twenty-one Fuller's staff members, including pub managers, bar staff and a varied selection of head office employees, left the brewery at 7am to cycle the 100 miles to the Pointer Inn in Newchurch on the Isle of Wight, arriving at 8pm (see picture below). In doing so they raised £35,000 for the charity Shooting Star which provides hospices caring for babies, children and young people with life-limiting conditions and their families and which Fuller's have been supporting for ten years.

Simon Emeny said, "The work that Shooting Star Chase does is incredible. It is very humbling and a privilege to be able to work with them and help in any way we can. This Cycle Challenge was no mean feat, none of us are experienced cyclists, but we were all determined, excited and impelled to reach the finish line in good time to enjoy a well-deserved pint and raise a huge amount for this fantastic charity." Good on them.

REUNION ALES

There is a new beer to look out for, Talwar, which is a 4.5% ABV golden ale and is described by CAMRA's Brewery Liaison Officer, Doug Scott, as a lovely, refreshing summer ale, with citrus notes helped by the addition of coriander seeds in the mash and a smooth malty mouthfeel from the addition of Viennese malt. There is a dry aftertaste making it even more refreshing. It should be available in pubs soon and will also be available in bottles; perfect with a curry.

Owner Francis Smedley has obtained a licence for consumption on and off the premises so a taproom is being planned and take-home beer will be available as well.



The gallant cyclists prepare to leave Chiswick

GIPSY HILL

Walk into the yard at the Hamilton Road Industrial Estate, walk past the London Brewing Factory, and on the far side is the Gipsy Hill Brewery. Set up in 2014, the brewery originated as an idea from Charlie Shaw who started his love affair with beer by home brewing, funding it from his work as a business journalist. He was joined by Sam, whose background in development funds in West Africa brought in money acumen and Simon Wood, who had been head brewer at Piddle Brewery in Dorset. Simon was interested in a move because 'Dorset was pretty conservative in its beer tastes' and he wanted to experiment a bit more.

Getting the plans right is key to the future success of any venture. With Gipsy Hill, there was nearly ten months of planning, with the money coming from some self-funding and some private. It was enough to buy a 15 barrel mash tun and seven fermenters (four 15 barrel and three 35 barrel). The brewery premises are, at the moment, relatively airy and uncluttered, aided by the large roll doors opening on to the large courtyard. There is a separate storage facility a few doors down where they store the casks, bottles and kegs and there is also an off-sales counter (open weekdays).

Gipsy Hill currently brew four times a week and produce cask, bottle-conditioned and keg beers. None of the beer is pasteurised and the keg and bottles are unfined. Charlie said, "We think this aids the flavour profile. However, we fine the cask beer because that is what our outlets say they want. Many of their customers are still a bit confused about hazy cask beer".



The Tasting Panel at work

To ensure there is not too much haze, after fermentation the keg beer is matured just above zero degrees for three weeks which allows the sediment to drop. Some beers, such as their Bock, are kept for two months, 'to get the flavour right'. The conditioning tanks are enclosed, allowing the natural carbon dioxide to be retained but there is a blanket pressure put on the beer. All of the yeasts used are ale yeasts and the water is treated except for the dark beers.

Much of what Gipsy Hill does is traditional, including hand filling their bottles but that does not mean that they ignore new production methods. Instead of a traditional kettle for boiling the hops, they have an 'external' hop kettle instead. This cylindrical piece of kit is surrounded by a steam jacket and the wort is passed through the centre to warm it up. The benefit of this is 'so it doesn't get a chance for the oddities to get in. It affects when we add the hops in comparison to the usual kettle method'.

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There are four regular beers: Beatnik, Southpaw, Hepcat and Dissident. In addition, they do seasonal beers and one offs. These can be repeated if they are particularly successful. The London Tasting Panel were taken through a selection of their beers by assistant brewer, Richard Davie, who was joined by Kevin Sutton, who described himself as 'a general dogsbody with a background in growing beards!'. The beers tried included the regulars plus Hinterweltler, a Bock style beer. The full tasting notes can be found at www.london.camra.org.uk.

The brewery has a number of regular outlets for its draught such as the Westow, Grape & Grain, Waverley Arms and Hagen & Hyde while their bottles can be found in the Beer Shop London, Hop Burns & Black and Bob's Wines but you can always pop along to the brewery itself and visit their taproom which is open every Saturday from 1pm to 6pm. A neighbour, Roast Hog, provides the food. Visit <http://gipsyhillbrew.com/> to find out more.

Gipsy Hill want to stay in the area and their focus will remain on 'interesting but drinking beer – ones you can have a few without falling over!' Richard also said, 'We want the freedom to experiment but beer is all about accessibility, not using words that no one can understand'. No words such as *pediococcus*, *brettanomyces* or *farnesene* mentioned here then!

LONDON BREWING CO

The London Brewing Co has come a long way since it set up its little one barrel brewery in the kitchen at the Bull at Highgate. Their second pub, the Bohemia, in Woodside Park, was opened in 2014 but their second brewery, at the

far end of the pub, was beset with delays, finally coming on line last year.



Rich White

Rich White, the head brewer, is proud of his new 6.5 barrel plant. There are also five 13 barrel fermenters and a cold store for the beer – a big improvement on having to share the cellar at the Bull!

Their core cask range of Beer Street, Never Mind the Kent Hops, Skyline and Vista, are brewed at the Bohemia, with the brewing of Highrise remaining at the Bull, where many of the seasonal and experimental brews are done. The Bohemia brewery is also designed to brew the keg beer range, which includes a number of less mainstream beers such as a Rye IPA and a wheat beer brewed with raspberry and cherry purée called pHusia. For those of you going to the Great British Beer Festival at Olympia this month, you can try the real ale version of this refreshing tart beer.

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Matters of taste

In June, the Bohemia was also the venue of CAMRA's first ever public Beer Appreciation Course. This is one of a number of courses, conducted by master trainer, Christine Cryne, which has independent accreditation by People 1st (part of the Hospitality Guild). Christine said, *'The feedback was so fantastic that we immediately arranged a second course at the end of August. The support from Dan Fox (who owns the London Brewing Company), the pub and the brewery was great so it was a no brainer to hold the event there again. The fact that Rich White popped in to say hello added icing to the cake'*.

For more details on the pub and brewery and if you fancy doing some taste training, visit the London Tasting Panel page of CAMRA London regional website to see when the next sessions are planned.

MONDO

Mondo has an impressive entrance for a small brewery. With a large sign above the door and a prominent A board, it can't be missed as you walk along the side of this typical nondescript trading estate in Battersea. Walk into the tasting room and stare through the window into the brewery and the thing that really strikes you is that it sparkles! The cleanliness of this brewery is more akin to a dairy. The question 'why' had to be asked and the reason became very clear. Tom Palmer and Todd Matteson set up the brewery after working at London Fields. Tom Palmer comes from Missouri and was originally a professor of anthropology although his family has brewing connections. His dad, uncle and brother all worked for InBev and his dad and uncle were brew masters. The hygienic approach apparent in large brewers such as InBev has made a mark in Tom's ethos; you could have eaten off the equipment! The two originators have been joined by Andy Turner (sales) and Joe Bevan, who were also ex-London Fields and all home brewers, to create the team that got the brewery going. The fifth member is Dale, the driver.



It took four and a half months to set up the new brewery and a look around indicates that there has been considerable investment. There are not many small brewers that have invested in a CIP system (Cleaning in Place). The kit (6.5 barrels) came from Hungary but using all Sheffield steel. Other investments include a malt mill, so they are able to bring in whole malt and to mill it as they need it, helping to keep the ingredients fresh. There is also a small automatic bottling line that many similar sized brewers in London would die for and there are ten 13 barrel fermenters, which stand in line like some large sentries and dominate the



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brewery. Right by the bottling line are two huge (250 litre) mobile Druck tanks. Andy commented 'They came as part of the brewery, like a free gift. The tanks act like big key kegs and are designed to be used for external events but they are rather heavy so they haven't been used as yet'. An attempt to move one was singularly unsuccessful, even though it was empty!

Mondo's brewing is designed around producing keg beer. The process involves the use of a whirlpool before the beer is fermented to remove the hops. The fermenters are enclosed and so the CO₂ level has to be carefully controlled (CO₂ is a by-product of the fermentation process). Too high and the yeast gets stressed and dies. The yeast is run off and reused five times before refreshing it; three wet yeast strains are currently used: Ale, Alt and San Francisco. They fine in the storage tanks, with vegetarian finings.

The Brewery's Tap Room gives a regular outlet for their beers but, like all breweries, they rely on other outlets for volume. Andy described their ethos on distribution, which is currently all London: 'You can make the best beer in the world but if a beer tastes like crap because it's not been handled well, it's not much use. We have stopped supplying certain outlets because we were not happy with the quality'. He also clarified the brewery's name. Mondo came from the idea of having beer styles from around the world and this is reflected in the four core beers: All Caps (American Pils), Rider (Pale Ale), Kemosabe (IPA) and London Alt. There are seasonals and one-offs which have included a Double IPA (Geronimo), a brown ale (James Brown) and a Belgian Dark Strong (Figgie Smalls). You can find the tasting notes from the London Tasting Panel on CAMRA's London Regional website: www.london.camra.org.uk.

You can taste their beers at their Tap House: Wednesday to Friday 5pm to 11pm; Saturday 2pm to 10pm; see www.mondobrewingcompany.com.

SEVEN SEASONS – SOMETHING TO TAKE HOME WHATEVER THE WEATHER!

How many breweries or other beer related businesses have started out over a pint? Well, Seven Seasons is no exception. Long standing CAMRA member, Laurence Fryer, was having a beer in the Midmay Club in Newington Green when Stefan Mueller described to Laurence that he had a vision of opening an off licence concentrating on good beer. After a lot of thought, they decided to give it a go and found some premises in Islington, opening just before Christmas 2015. The name, Seven Seasons, came from the idea that four seasons are just not enough to try all the different beer styles that are available!



Laurence among the bottles

Laurence and Stefan have translated this idea into how they order their beers – the range tends to reflect the season/time of year and there are always plenty of beers to choose from. The off licence has over 300 different beers from all over the world. Alongside the expected Czech Republic, Germany, Belgium and Netherlands, there is beer from New Zealand, Australia, Austria, Denmark and Ireland. Of course, there is ale from the UK and London represents about 10% of all the beer. Expect to see beers from Brew By Numbers, East London Brewing, Five Points, Husk, Orbit, Redchurch, Redemption and Weird Beard among many others. In addition, Seven Seasons is a useful destination for drinkers with coeliac disease; there are 17 gluten free beers on sale plus a range of ciders and perries, including a few on draught.

The off licence is always trying new beers and they would love to hear about the most memorable beer you have ever had. Get in contact: either drop them an email (hello@sevenseasons.co.uk) or pop along and tell them face to face where you can sign up for their regular customer cards. The address is 195 Hoxton Street, N1 6RA.

As part of encouraging people to try new beers and styles, the off licence runs the occasional tasting sessions, such as the one on autumn and red beers arranged for Sunday 9 October, which I will be doing for them. Come along and show this new venture some support. For more information, visit their website: www.sevenseasons.co.uk.

Christine Cryne

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On 28 June, despite everything else that was going on, Members of Parliament held a debate in Westminster Hall on the Government's new alcohol guidelines. The debate was opened by Byron Davies, the MP for Gower, who said that he believed that the guidelines were a kind of social engineering with which he disagreed. He mentioned CAMRA's recent survey that indicated that a majority of GPs disagreed with the new advice (see below) and believe that drinking alcohol in moderation can be part of a healthy lifestyle. This was supported by Dr James Davies (Vale of Clwyd) who after congratulating Mr Davies on securing the debate said that as a GP he could confirm the current lack of faith in the validity of the guidelines, adding that, "Many feel, for instance, that the social benefits of moderate alcohol intake have not been given sufficient weight. Does he agree that, if they are to be observed, it is vital that guidelines are trusted?" Mr Davies replied that that was indeed 'the crux of the matter' a view which I suspect most readers will agree with.

The Shadow Health spokesperson, Diane Abbott, (Hackney North and Stoke Newington), however did not agree, saying, "The hon. Gentleman talks about the alcohol guidelines as social engineering, when they are actually designed to bear down on the health harms from alcohol consumption. How can he call it social engineering when the Government are trying to ensure that our fellow citizens are healthier and live longer?"

A fairly positive statement was made by the then health minister, Jane Ellison, as follows:

- The majority of people drink alcohol in an entirely responsible way. In 2014, 59% (just over 25 million adults) drank within the new guidelines;
- The guidelines are not about preventing those who want to enjoy a drink from doing so. The guidelines are instead about ensuring that people get common-sense advice and practical information;
- There is no public policy on abstinence;
- The guidelines are not about the rate at which alcohol affects men and women in terms of intoxication, but how it affects their long-term health;
- The Advisory Group was made up of international experts in the health field; none of which were members of the temperance movement.

The minister said that the final guidelines and the Government's response to the consultation would be published as soon as possible. This will however be in the hands of a new minister because Ms Ellison has been promoted to be Financial Secretary to the Treasury. We wish

her well although it is sad to see the departure of someone with essentially sound views on this brief.

CAMRA's National Chairman, Colin Valentine, commented, "MPs are right to recognise the importance of credible public health advice on drinking alcohol. CAMRA supports the need for alcohol health guidelines, but the new guidelines are among the most restrictive in the world and are insufficiently supported by evidence. The Chief Medical Officers of England, Wales, Scotland and Northern Ireland have reduced the recommended limit of alcohol to 14 units for men and women spread over three or more days per week, and have stated that there is no safe level of alcohol. MPs in yesterday's debate were right to express their concerns about the new guidelines; and to highlight that there are decades of research showing that low to moderate alcohol consumption can bring health benefits to many, such as reducing the risk of heart disease. Furthermore, a research report from Oxford University, 'Friends on Tap', found that those who had visited a local pub on a regular basis were happier, healthier and felt more integrated in their communities than those who did not."

The survey mentioned above, conducted for CAMRA by medConnect, indicated that 60% of the General Practitioners surveyed disagreed with the statement that there is no safe level of alcohol consumption. It also found that 63% of them also considered that moderate alcohol consumption can be part of a healthy lifestyle. 125 of the 1,006 GPs surveyed were in London.

In the meantime, the Obesity Health Alliance which includes Cancer Research UK, the British Medical Association, six Royal Colleges and the Royal Society of Public Health, is trying to increase the focus on obesity. They claim that in the coming twenty years, an extra 7.6 million cases of disease linked to being overweight or obese will be diagnosed in the UK, including 670,000 new cases of cancer. They are promoting a sugar tax but the previous Government was very lukewarm to the idea; that of course could now change.

While it has to be conceded that heavy beer drinking will contribute to obesity, obesity itself is, I believe, more of a general health risk than alcohol abuse. Importantly, obesity also affects children, which alcohol, except for a few sad cases, does not. There does not however seem to be the same attitude towards it from those sections of the medical profession who insist on demonising the drinking of alcohol as if it were a moral failing. That is not medical opinion; that is a value judgement. People can see that and will treat their advice with suspicion accordingly - which helps no-one.

Tony Hedger

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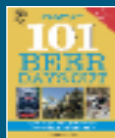
101 BEER DAYS OUT

Explore 101 of the best beer and brewing-related days out from around, Britain. This second edition contains many new entries and is packed with details including local accommodation and other nearby attractions. Jeff Evans of *Inside Beer* said, "You will find museums, stately homes, farms, battlefields, coastal paths and, of course, some of the UK's most fascinating pubs, all gathered together, and arranged by region, in this neat, clearly laid-out volume." Cover price £12.99

BEER ANTHOLOGY

An irresistible collection of quotes about beer, pubs and drinking, edited by Roger Protz. Enjoy the words of classic writers such as William Blake, AE Housman and Thomas Hardy together with contemporary beer commentators, including Melissa Cole and Breandán Kearney. Excerpts from radio, theatre and other media are also included. Cover price £9.99

Both of these books can be obtained online from the CAMRA Office (<https://shop.camra.org.uk/books.html>) and should be on sale at the Great British Beer Festival.



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Cask Ale Week

Cask Ale Week 2016 – actually 11 days – will be from 22 September to 2 October. The event, described as a ‘celebration of Britain’s national drink’, is organised by Cask Marque. It is centred on activities in individual pubs which do not necessarily have to be Cask Marque accredited but CAMRA branches are welcome to join in.



Paul Nunny, who is leading the campaign, explains, “Any CAMRA branches can get involved, just as any pubs and breweries are welcome to join in. Any cask-centred event can run under the Cask Ale Week banner. For CAMRA members, this means that branch events can be run during Cask Ale Week to attract

new members. Equally, CAMRA branches often hold a lot of sway, and could persuade their local pubs or breweries to join in the fun. Whether on a small or large scale, any event will provide positive exposure for real ale and for pubs.”

From a Cask Marque press release

News from Sussex

A CAMRA ‘Flying Squad’ and local expertise has helped save a troubled Sussex beer festival.

Ale at Amberley, held in the Trades and Transport Museum next to Amberley Station, had been running well for nine years but with a change of organisers things started to go wrong. It was taking too long to get served, the music was loud, food was poor, the souvenir glass was boring and some of the special buses had been cancelled. There were no engines in steam and the queue to get glasses and tokens was very long. The list of complaints was growing. Some people said they would not be returning next year, even though the beers were good.

Enter the local CAMRA branch to sort it out! With extra staff, especially on the busy Friday night, the service is now much smoother, CAMRA’s taps speed dispense, a fair organ and local musicians improved the atmosphere and the food became more interesting with ‘Canadian chips’, pasties and a barbecue. Morris dancers reappeared and the glass design was an early printing press which the Museum owns.

So, trade having picked up, the organisers are looking forward to an even better year this September: Friday 2 to Sunday 4 September. And as a ‘thank-you’ all CAMRA members can go in free on the Sunday afternoon after 2pm to help drink up any beer that’s left, all at £2.40 a pint. You will also be free to wander round the 36-acre site to view the exhibits, ride on the buses and narrow-gauge trains when normal admission is £11.50.

As the museum is next door to Amberley Station, it’s easy to get there and back without drinking and driving. Hopefully the weather will be good but if not there are plenty of buildings in which to shelter from the rain.

For more details go to www.aleatamberley.co.uk.

Adrian Towler

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London LocAle scheme

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

Coach & Horses Burnhill Road, Beckenham BR3 3LA
Scottish Stores 2-4 Caledonian Road, King’s Cross N1 9DU

Cronx, Sambrook’s
ELB, Hammerton, Redemption, Truman

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

On 18 July CAMRA launched its annual National Pub Design Awards for 2016. The aim of the competition, which is run in conjunction with Historic England, is to find the best designed pubs in the UK. Readers will know only too well of the terrible things that get done to pubs these days but this competition seeks to highlight the high standards of architecture and design that go into both the building of new pubs and the refurbishment of existing ones. Last year's winners included a once derelict gin palace, a refurbished estate pub, a converted magistrates' court and a newly built pub.

The competition includes five categories:

- **New Build** For entirely new built pubs. Judges look for a number of details when assessing the worth of any new establishment. It might reflect its past but without becoming a mere pastiche of Edwardian, Victorian or even Georgian artefacts. Or it could be completely modern, using materials of the 20th or 21st century.
- **Refurbishment** Refurbishment can range from a complete gutting and replacement to an enhancement of what was originally there. Refurbishment should suit the individual pub and not be an excuse to use uniform furnishings to brand the pub with brewery or pub companies images.
- **Conversion to Pub Use** This is where an existing building is converted to pub use. Pubs are judged on the taste and restraint used on both the outside and inside of the pub.

- **CAMRA/Historic England Award** This award, sponsored by Historic England, is usually given for work which conserves what is good in the pub to ensure its future for generations of customers.
- **Joe Goodwin Award** named after the late CAMRA chair Joe Goodwin – is reserved for outstanding refurbished street-corner locals.

Sean Murphy, who organises the awards for CAMRA, said, "Whether it's a converted theatre or a Victorian coaching house, we are looking to discover the best pub interiors and exteriors that Great Britain has to offer. The CAMRA Pub Design Awards competition is open to all pubs in the UK, and buildings can be nominated by their owners, landlords, local CAMRA branch members, or anybody else that thinks the pub deserves to win. Entrants should bear in mind that they may be required to provide additional photographs and plans of the building during the judging process, so the pub licensee should always be made aware of, and approve of, the entry."

The work on entries should have been completed during the period 1 January 2015 to 31 December 2015 and the closing date is 31 August 2016. To enter the competition visit: www.camra.org.uk/pub-design-awards-online-entry. Entry is not restricted to CAMRA branches; individual members are free to nominate although a certain amount of detail is expected with each submission.

From a CAMRA press release

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CAMRA has expanded the steering committee of the CAMRA Revitalisation Project with six new members to help to continue the important second stage of consultation with the membership. The results of the initial survey and data from more than 20 consultation meetings are now being analysed, and the committee is now getting ready to begin to draft proposals to guide CAMRA through the future. These proposals will be tested at the remaining 20-plus consultation events being held between June and the end of September and through additional surveys of CAMRA members, as well as discussions with external people who have an interest in the beer and pubs sector, such as politicians, brewers, licensees and journalists. The proposals will be submitted to the National Executive at the end of the year and the final decision will rest with members voting at CAMRA's annual general meeting in Bournemouth in April 2017.

More than 100 CAMRA members responded to an online message inviting applications to join the committee. Twelve were shortlisted and interviewed by Chairman Michael Hardman, committee member James Lynch, and the project manager, Emily Ryans from CAMRA head office. Mr Hardman explained, "Having successfully launched the project and got the consultation process under way it was important that we boosted the skills, knowledge and experience on the committee. I'm delighted to welcome the new members, who bring some excellent experience from their professional lives and further strengthen the committee with their skills and diversity."

From a CAMRA press release



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In the meantime, here is a contribution to the debate from reader Richard Dakin.

REVITALISED REAL ALE-BEER?

To debate or not to debate? Hmmm, that's a toughie! Pythagoras reckoned that in a right angled triangle the square on the hypotenuse was equal to the sum of the squares on the other two sides. Debate? Well, not really, because it is well defined and it appears to be true?

Now . . . What is 'Real Ale'? What is 'Craft Ale'? Is 'Key-Keg' real, or did I just imagine it? Now, you are all shouting answers at this piece of paper; and which one of you is correct? The point is . . . If you define what something is, then you don't have to spend your time debating; and can spend more time drinking and enjoying. Perhaps I have misunderstood and that is not the idea?

My personal definition of Real Ale is: 'Live ale (made from water, malted grain, bittering plants and yeast) which remains uncorrupted in storage and serving'. Now that, to me, seems completely logical. Here is CAMRA's original definition of Real Ale (from CAMRA FAQs):

'What is Real Ale?

Real ale is a beer brewed from traditional ingredients (malted barley, hops water and yeast), matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide.

Brewers use ingredients which are fresh and natural, resulting in a drink which tastes natural and full of flavour. It is literally living as it continues to ferment in the cask in your local pub, developing its flavour as it matures ready to be poured into your glass.

Real ale is also known as 'cask-conditioned beer', 'real cask ale', real beer' and 'naturally conditioned beer.'

The term 'real ale' and the above definition were coined by CAMRA in the early 1970s.'

This verse from a 'hymn', from ancient Mesopotamia written c.1800 BC may indicate the first real beer known to mankind:

'When you pour out the filtered beer of the collector vat, It is [like] the onrush of Tigris and Euphrates.

Ninkasi, you are the one who pours out the filtered beer of the collector vat,

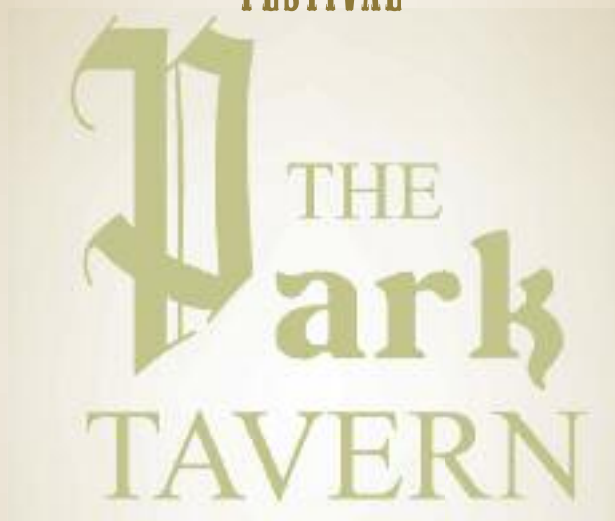
It is [like] the onrush of Tigris and Euphrates.'

From earlier in the poem, it seems that they used lake water, aromatics, made a malty dough with hulled grains, soaked and cooked the mash, filtered out the wort, then added honey and wine. It appears that the yeast would have been fairly wild, then, so a sort of Lambic wine-beer, possibly with some bittering from the aromatic plants? Whether beer is hopped ale or ale is hopped beer, is another question open to debate, but possibly a pointless chicken and egg scenario? So, why not look into getting the fundamental definitions right, then 'revitalise' the campaign to keep them that way?

In the meantime, I am busy brewing, researching, reading, learning and oh, yes, I almost forgot, drinking real ale-beer!

Cheers Ninkasi – goddess of beer!

Richard Dakin



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Taking the high road

While brewing in London seems to attract refugees from the finance sector, the Loch Lomond brewster is a former policewoman from Glasgow.

Fiona decided that with young children, trying to juggle home, school and work was taxing. The crunch came when her mother-in-law became ill and could no longer help with childcare and working 6pm to 2am became a bit of an issue.

The big change to the work/life balance happened in 2011 with the setting up of a 10 barrel plant in Alexandria, about 15 minutes' walk from the bottom of Loch Lomond. The name of the brewery was a bit of a no brainer. In preparation Fiona had been on a Brew Lab course on 'start up businesses' and then put together a business plan. Fiona said, 'It was warts and all. We funded some of it ourselves and got some from the bank'.

It became obvious pretty soon that, despite Fiona's husband helping out a few days each week with brewing, more help was needed and in 2012 Duncan Reid came to help. Duncan's background was perfect. He had owned his own shops (which sold alcohol) and he became the Sales Manager.

The Brewery has grown steadily and has won numerous awards with SIBA (Society of Independent Brewers) and even a Labologist Award. The majority of the beer is cask, with bottles (around a quarter of the volume) being produced by a third party. Keg may be considered in due course. At the moment, it tends to be an occasional occurrence but they will be putting in a 20 barrel tank shortly in order to be able to mature a craft lager. Although this might not be surprising for a brewery in a tourist area, the request from their customers for a Saison is a little more unusual – watch this space . . . And it's not often you hear from a brewery that their regular customers include bus companies who offer a beer before starting tours.

The brewery's growth is not confined to the UK. They have been part of a Scottish delegation to Canada and a trip



to Hong Kong is planned shortly with ten other Scottish breweries with a view to exports.

It's a shame that unlike in London where a brewery getting an on-licence seems to be relatively easy, in Scotland it is anything but. With only a small visitors'

area, there is no room for tables and chairs, 'vertical drinking' is the only option and this is frowned on. The good news is that there is an off licence to take away their beers, from the usual and not so usual. Here are my tasting notes of the bottled beers tried during the visit. They are all unpasteurised but are microfiltered.

There are six core beers including a stout (Silkie Stout) and a mild (60 Shilling). The Brewery's best sellers are Southern Summit and Bonnie n Blonde. Both are 4% ABV citrusy golden coloured beers. The brewery likes to experiment. Their Peat Smoked Ale is a special brew using peat smoked malt, more often used in whiskies. The resulting beer has a smooth mouth-feel and this helps balance the dryness and the bitter finish. It reminded me (total sacrilege) of whisky and lemonade! For more details on the beers see www.lochlomondbrewery.com.

Despite their success, there remains a friendly family feel to Loch Lomond Brewery. Fiona still does two days a week brewing, with her husband brewing the other days. With Duncan and a driver there are only four people involved. Loch Lomond is a brewery that wants to grow and be successful but not at any cost. "Size is not everything", said Fiona. Work-life balance and a sense of enjoying coming to work are at the heart of what they do and who could argue with that?

Christine Cryne

Drinking in the German style

I've just finished a trek through the German-speaking world. I started on the North Sea coast of Germany where Probiar in Aurich provided me with what turned out to be the best I tasted in Germany itself – East Frisian Pale Ale. Not far away in Werdum the Küstenbrauerei (hotel across the road) is also worth a visit.

My ultimate destination was South Tirol, so I made my way south via the Harz Mountains (Bambi-steak, Schwarzbier and steam trains) to arrive in Aldersbach where the Bavarian Beer Exhibition was taking place in the brewery (close call as to whether the beer or the exhibition was more boring). So on over the Brenner Pass to South Tirol, where German is still the main language, the valleys are filled with apple trees and vines, and Schnitzel sits happily alongside pasta on the menus. There are also eight traditional brewpubs: www.wirtshausbrauereien.it. The staple beer is unfiltered Austrian-style (i.e. not very hoppy) Helles but some show welcome experimental tendencies, especially Batzenhäusl in Bolzano. It is to Bavaria's shame that AH Bräu, on the Brenner Pass road, served me the best beer since within sniffing distance of the North Sea.

Over the border into Switzerland I gave the car a rest and took to the trains, discovering deliciously refreshing Tschliner Bier which comes from a small village high above the Engadine valley and is available on draught at the village hotel/bar/café. Then in Pontresina, a railway junction as unlike Crewe and Swindon as you could imagine, is Engadiner Bier: pale and wheat, amber and black, the last two very flavoursome indeed.

Switzerland deserves more time but until the pound recovers or the Swiss franc collapses, the best bet for sampling its beers may be nipping over the border to Basel rail station and its branch of Beers of the World – a happy way to leave a country.

John Stant

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Pub campaigning

LOOPHOLES STILL OPEN

If evidence were needed of the necessity for tougher planning protection for pubs, the antics of Tel Aviv based development company CLTX Ltd right here in London amply provide it. After the unlawful demolition of the Carlton Tavern on Maida Vale (see below), and the tragic destruction of the Alexandra in Fortis Green, the company has succeeded in persuading Westminster City Council to accept that the glorious Chippenham Hotel in Maida Vale has been lawfully used as a retail unit since February 2015, one month after the pub closed. The significance of this is for the change of use to have occurred prior to the change in planning law in April 2015 and as such the change is not subject to planning control. Undoubtedly, this company buys viable pubs, often from Punch Taverns, closes them and turns them into something more profitable. All too often they seem to out manoeuvre the well-meaning yet clearly ineffective planning system. **JW**

HARINGEY ASSET OF COMMUNITY VALUE (ACV) PROGRESS

Following on from the success of the Antwerp Arms in Tottenham, the Winchester in Archway and the Prince of Wales in Wood Green were both added to the ACV list. Unfortunately both the Lordship and the Alexandra were removed from the list after sale of both of these pubs. The former is lying in limbo after betting shop conversion plans were refused and the latter is regrettably being converted to two town houses after a Planning Inspector cruelly overturned the Council's decision to save it. Moving on, we are delighted to report that the Hope & Anchor in Hornsey has recently been registered as an ACV, thanks to the efforts of local Andrew Dorn. Greene King appears to have disposed of this pub freehold recently but the pub remains trading, possibly on a leaseback arrangement. The Winchester Hotel, the inspiration behind the famous pub crawl movie *The Golden Mile*, and recently the subject of a piece in the Guardian on pub conversions, has been the subject of several planning applications aimed at slicing away at what little remains of the trading space. Several CAMRA campaigners have objected to this, including the Pub Heritage Group and the North London Branch. We are hearing positive rumours that an operator may be in the process of leasing out the ground floor but we have no concrete news to report at this stage. Following the recent conversion of the Lion on Junction Road into a Starbucks, this heavily populated area, in the environs of the Whittington Hospital and on the doorstep of fashionable Highgate, has lost too many pubs. Haringey has recognised this in its latterly robust treatment of the developer at the Winchester. **JW**

ACV GROUND BREAKER IN HARROW

We are finally able to celebrate the first pub ACV in the London Borough of Harrow. The Kingsfield Irregulars have successfully nominated the Greene King owned Kingsfield Arms on Bessborough Road. WhatPub describes this Victorian pub with definite Tudor influences as "a gem in the shadow of Harrow school and the famous hill". Worth a visit. Congratulate them on their badge of honour.

JW



WALTHAM FOREST PUBS

A campaign group with whom we have worked closely and admire greatly has set up a Twitter account: @WFPubs. The ringleaders have co-ordinated ACV nominations and the borough now boasts 12 ACV listed pubs, second only to Camden on the Greater London patch. For those that say ACVs are largely a waste of time, please see the item below on the King Harold on High Road Leyton. **JW**

TOWN COUNCIL TAKES THE INITIATIVE

The council of the Herefordshire market town of Ross-on-Wye is applying to the county council to register eight of the town's pubs as Assets of Community Value (ACV) to protect them from potential development into homes. One pub, a Wetherspoon's, was not included because it was thought that as part of a large chain there is less of a threat to its future. It may be that someone has not done their research there. **TH**

ALCHEMIST, WANDSWORTH

Like the Carlton Tavern (see below) this is a pub which the local council considers to have been unlawfully demolished by its developer owners and which they have ordered to be rebuilt. A year later all the owner has done is to submit a further planning application for, according to the *Evening Standard*, six apartments plus retail and commercial space behind a rebuilt façade together with retrospective permission for the demolition. The application was due to be discussed by Wandsworth's planning committee in late July. Some 40 residents have already objected. **TH**

BLACK CAP VIGIL

The Black Cap in Camden High Street suffered closure at the hands of Faucet Inn and freeholder Kicking Horse Ltd, two companies that share directors. After several refusals for planning permission, a lease was eventually granted to a bar operator by the name of Ruth & Robinson. Despite their assurances to be a community inclusive bar and venue operator with tremendous plans for an extensive refurbishment and relaunch, this news has not gone down well with the LGBT+ community which continues to hold regular vigils every Saturday outside the closed pub, now denied to them for over a year. Their campaigning to save their beloved pub, celebrated for its LGBT+ appeal since the 1960s, has been exemplary. In their latest move, the group We Are Black Cap has written to the shareholders of Ruth & Robinson Ltd, outlining how their investment is essentially being wasted. They have also formed a not for

profit company, the Black Cap Foundation, which has formulated detailed business plans for a successful and profitable LGBT+ pub and concert space, along the lines it was previously run, with a few extra enhancements. At the moment it appears to be stalemate, with a planning application for minor internal and external modifications currently with Camden Council. At the risk of being seen to take sides, we cannot help but admire the passion, dedication and sheer resourcefulness of pub campaigners like We Are Black Cap and we sincerely hope they realise their dream of enjoying the shared social space for which they have fought so hard. **JW**

CANTERBURY ARMS, BRIXTON

An annoying footnote to the story of this now demolished pub. A new outdoor sports area called Pop Fields has been set up nearby. This will include a bar run by the Brixton Brewery. I make no criticism of the brewery who obviously want to sell their beer but if there is the demand, why did the pub have to close? **TH**

CARLTON TAVERN, MAIDA VALE

Readers will recall that having demolished the pub without notice in April, developers CLTX had appealed against both Westminster City Council's enforcement notice requiring them to rebuild the pub and the refusal of their original planning application from January. The appeals were heard by planning inspector Graham Dudley over five days in May and he gave his decisions on 8 July. Both appeals were rejected although the inspector allowed CLTX one concession in that the Council had required the

rebuilding to be completed in eighteen months and he extended this to two years.

At the point of its untimely demolition, perhaps not by coincidence, Historic England were on the point of listing the building because they considered it to be a 'remarkably well preserved' pub from the inter-war years and the inspector noted this saying that it was a 'rare public house', with 'considerable importance for the community'. The inspector acknowledged that much of the detailed fabric, such as the terracotta, glazed features and joinery would not be fit for reuse, but that 'there is sufficient material, when combined with the photographic evidence, to allow the details of those features to be identified and replicated. I consider that with all the information available there would be very little need for conjecture in relation to the external or internal arrangement of the building prior to demolition or the components used to build it.' The pub's post-demolition listing as an Asset of Community Value was a substantial consideration here and even if the new pub is a facsimile, it will represent what the pub would have looked like.

Westminster councillor Robert Davis told the BBC that he was looking forward to the Carlton Tavern being turned back into a 'thriving community pub'. He added, "This sends a clear message to developers across the country that they cannot ride roughshod over the views of local communities." So what happens now? CLTX could continue the fight in the High Court and if they refuse to comply they can be prosecuted but, of course, they are not based in this country. It should be remembered that the requirements go with the site itself and do not just apply to CLTX. Consequently there

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Pub campaigning

is nothing to be gained by selling it, either to their own nominees or a genuine third party. It is unlikely that anyone would want to take the site off their hands. Their options are limited. **TH**

APPEALS AND AGENTS

The inspector noted in his decision in the above case that *"It became apparent that the appellant's planning witness was not qualified, as identified in his evidence. In particular he is not a member of the RTPi (Royal Town Planning Institute) and has not completed the Certificate in UK Planning Law. I accept, as put by the council, that this is a serious matter. However, I do not consider that means all the planning evidence should have no weight, but clearly the evidence has to be considered carefully, particularly avoiding areas cut and pasted from other decisions, and the weight attached to some aspects will be diminished."* We cannot fail to notice that this same agent is also representing the developer in their attempt to turn the Admiral Mann into flats. We reported last issue how the owner held an open day, at which the loyal and determined Friends of the Admiral Mann attended in order to (a) have a look at the state of the pub and (b) helpfully advise any prospective purchasers of the planning context. Concurrent with this apparent attempt to sell the pub, the owner submitted an appeal against the refusal of consent for the most profitable scheme, namely the demolition option. In the appeal documents, the agent, who had informed the Planning Inspector that his firm is constantly busy yet curiously has no website, claimed the Friends had attempted to sabotage the sale by staging a 'protest'. The Friends are a determined and passionate bunch but a dozen disheartened pub-goers on a wet Friday morning, mourning the unnecessary loss of their local, can hardly be described as a protest. It appears the same agents and solicitors seem to crop up time and again to offer their professional services to those seeking to destroy pubs. Pub campaigning is a small world, and apparently getting smaller! **JW/TH**

FERRY HOUSE BACK AFLOAT

What is believed to be the oldest surviving pub on the Isle of Dogs has reopened after over one year lying empty. CAMRA's East London & City Branch was successful in securing an ACV on this Enterprise pub, which had been refurbished to a neutral standard, and advertised on the company's website. Amidst rumours of two potential tenants falling through, we are delighted to report that the riverside pub is open once more. The new tenant has previous experience at the Crown & Shuttle and the Water Poet, both in E1. The Ferry House is in a fabulous location on the tip of the Isle of Dogs and very convenient for the Thames Path, within easy striking distance of the South Bank via the Greenwich foot tunnel. Given the decimation of pubs on the island and the crazy property prices around Canary Wharf, this was one we really thought we had lost. Perhaps we should learn to be more positive! **JW**

GEORGE TAVERN, STEPNEY

Every now and then we take delight in reporting a true victory for the little guy. David has apparently defeated Goliath at Stepney's famous George Tavern. The Grade II listed George, which sits on the Commercial Road, roughly

midway between Aldgate and the East India Docks, boasts a small part of the original cobbled London Road as its beer garden! It was built in the 1820s on the site of a previous pub, the Halfway House, and is believed to contain some brickwork in its structure which is over 700 years old. For the last fourteen years it has been lovingly and slowly restored to something resembling its former Georgian glory, while maintaining a refreshing quirkiness which reflects its notoriety as a music venue that has attracted such acts as Amy Winehouse, the Magic Numbers and Nick Cave, among many others. It also doubles as a studio for still and moving images and for recording and events. Pauline Forster represents the epitome of diversity and originality and is a fine custodian for this rare piece of London's commercial and cultural heritage.

As long ago as 2008, Mrs Forster was dragged into a dispute when Swan Housing acquired the former Stepney's nightclub, which adjoins the George. Sadly the plot was split at auction when the George was acquired in 2002. The housing association had proposed to demolish the old night club and build a mixed use development comprising flats and retail which would share a party wall with the George as well as substantially block daylight to the rear yard and encircle the rear of the pub. Planning consent was refused by Tower Hamlets Council but Swan Housing were successful on appeal. This normally means game over but Pauline was not to be disheartened or deterred and at the helm of a huge campaign, featuring celebrity support from Sir Ian McKellen and Kate Moss, she took the battle to the High Court.

In petitioning the Judge, Pauline's legal team asked for the planning consent to be quashed on the grounds that the Planning Inspector had failed to examine the impact on the viability of the George Tavern, which enjoys a late licence and features live entertainment on many evenings, showcasing live bands in a sadly dwindling live music scene across London. Mr Justice Lindblom dismissed this claim in August 2015 but Team George picked themselves up from this setback and went to the Court of Appeal where Lord Justice Laws allowed the appeal on the 'light blocking' grounds but not on the noise impact. In his judgement, handed down at the end of June, the Appeal Court Judge agreed that the impact on the established business at the George Tavern, due to the loss of light resulting from the proposal, and particularly the diminution of light to a staircase used extensively for filming and photo shoots, was a significant issue that the Planning Inspector had failed to adequately examine. He quashed the planning consent.



The noise issue grounds were not allowed. Intriguingly the Judge said that there might be some merit in the argument that noise complaints arising from the occupants of the adjacent flats, could conceivably lead to a licensing review and a restriction of the business, but that the argument should have been advanced in the

planning appeal, and developed before the Inspector. We could read much into this and there is, perhaps, some minor contradiction between this position and what the learned Judge had said about the light issue, but for us the headline message has to be this: if you want to stand any chance of relying on a particular grounds of objection, this needs to be sensibly developed and presented convincingly at all stages of the planning process, including the initial planning consultation and any subsequent appeal. If the planners or the Inspector chose to dismiss it, and you were on solid ground all along, then you could later find a friend in a High Court or Appeal Court Judge! Let us not mention the small matter of legal fees eh? We at *London Drinker* are delighted for Pauline and the whole team and we wish her many congratulations on this unexpected and thoroughly deserved victory.

James Ketchel, founder of charity Music Heritage UK, said, "*The George Tavern is a crucial grassroots music venue and cultural hub giving a stage to countless up and coming bands, and is a vital asset to the local community. Pauline Forster has opened up her pub and venue to musicians, artists, actors, poets and performers for over ten years, while resorting the Grade-II listed building to its former glory. For all of this to be threatened for the sake of a handful of 'luxury' flats is a crying shame. Music Heritage UK is proud to be supporting her campaign to keep live music and performance at the George, in what is, let's be frank, a cultural desert.*" **JW**

GOOD SAMARITAN, WHITECHAPEL

The official 'hospital tap' and a well-established favourite of staff, patients and visitors to the Royal London Hospital, over many decades, currently finds itself threatened by a Trojan Horse attack on the upper floors and yard, originating from the freeholder, the Barts Charity. A petition by regular Chris Mills has attracted over 5,500 signatures including a response from the Member of Parliament for Bethnal Green & Bow, Rushanara Ali MP. We should point out that the petition, the full text of which can be read here: www.change.org/p/london-borough-of-tower-hamlets-save-good-samaritan-public-house, suggests that the pub is to be demolished. The planning application from Barts Charity does not request this but instead seeks to remodel the pub internally, creating private self-contained flats above and to the side, and moving the toilets and kitchen into the basement. We were somewhat impressed with the excellent and comprehensive heritage statement that accompanied the application. This was one of the best presented and most thoroughly researched we had read but we disagree with the conclusion, namely that there are no heritage aspects of the current 1930s built pub of any significance and as such any internal bashing about is fair game.

What makes a pub? What is it about a particular pub that makes people visit time and again? Location must surely play a part but if you served excellent beer in a bus shelter, would folks still flock to use it? There must be something intrinsic within the building fabric, some sense of identity and belonging, embodied not just within the bricks, mortar, timber and glass, but reinforced by treasured memories of significant life events, moments shared with other punters, routine and ritual built up over many years. The Good Sam

is a very popular and well patronised pub in its present guise, which we accept has evolved since Truman's famous interwar pub architect A E Sewell first sketched out the plans in 1937. Those of us into pub heritage will mourn the removal of internal divisions, ornate mirrors and tiles and all other such paraphernalia but the present pub works perfectly well, shabby and worn as it might be. This appears to be a classic case of mixed-use intensification in order to maximise the asset value. CAMRA's East London & City Branch opposed this application. Fundamentally, we just don't trust developers who say 'let us build flats on this site and we will reopen the pub once the work is finished, honest'. We have far too many shut pubs to show for such naïve trust. Tower Hamlets planners will undoubtedly have received many objections, not least from NHS staff. We will report the outcome in a future edition. **JW**

GREENWOOD HOTEL, NORTHOLT

In an area where they have closed several pubs recently, JD Wetherspoon's have now re-opened this classic 1930s pub, built originally for Courage & Co. By all accounts they have made a good job of the refurbishment. The photo comes courtesy of Paul Gordon. **TH**



HORSESHOE, HAMPSTEAD

This is odd. The Hampstead Neighbourhood Forum nominated this pub (formerly the Three Horseshoes when owned by Wetherspoon's) to Camden Council for ACV listing but the application was rejected. The council did however grant ACV listing to the Pentameters Theatre which is on the first floor above the pub. Presumably the theatre is classed as a separate entity with its own entrance. The pub was the original site of the Camden Town brewery and is still operated by them. **TH**

KENSINGTON PARK HOTEL, LADBROKE GROVE

Notwithstanding our previous report about the new manager and the record relaunch of the KPH, sharp-eyed readers have informed us that the premises are being advertised for lease by leisure brokers AG&G, described as a 'landmark Notting Hill pub/former hotel.' Curiously, the sales particulars claim that the pub is 'available on the open market for the first time in over 50 years!' Readers will recall that Steven Archer of SWA Developments paid Punch £3.2 million for the freehold in 2014. This was, of course, sold under the radar by Punch, which gives you some idea of how they do business. Now offers in the region of £250,000 annual rent are being invited for a 20 year lease. Yes, you read that correctly – £250,000 per year! The pub continues to feature live music and initial reports on the new

Pub campaigning

management are positive. At that sort of price, we don't expect to see a different operator in place any time soon but you never know . . . **JW**

KING HAROLD, LEYTON

This report comes from campaigner Simon Purnell. *The King Harold on Leyton High Road E10 was sold last year by Punch to the usual offshore property development company. I registered the pub with an ACV in late April 2015 which the owner's legal team immediately tried to overturn. They said we were too late because they had given the lease to a second hand furniture charity on 4 April 2015, just days before the removal of permitted development rights so they argued that the ACV wasn't applicable to this new business use. I didn't accept this as I knew the pub was still closed and no one was operating any business from it so I took some photos of the blacked out, empty, unused building and sent them in to Waltham Forest council. They agreed with me that the building was still unoccupied and its last use was as a pub so the ACV stood. Sometime after this I was notified of the owner's intention to sell the freehold or lease and the result is that an independent pub chain are reopening the pub next month as the Leyton Star. Another ACV success story and a great result for the area.*

James Watson adds that the interest shown by the Grove Green and Francis Road Residents Association and swift action on the part of the LBWF planning service, underpinned by their brilliant Public House Supplementary Planning Document, sent a strong signal to the developer who abandoned plans for what was undoubtedly a stepping stone approach towards residential conversion. The King Harold will become the fifth pub in the Electric Star chain, the brainchild of Rob Star, who operates the Star of Kings, Star of Bethnal Green, Star by Hackney Downs, Jackdaw & Star and now the Leyton Star. Follow progress on Twitter @LeytonStar. This is a really welcome success story of a pre-emptive ACV really helping to inform and focus the planning system to set a framework in which, quite rightly, the loss of pubs is resisted. Market forces have stepped in to do the rest.

LONDON TAVERN, CLAPTON

Sometimes even seasoned campaigners like me become carried away with the moment and forget to take proper stock of their surroundings and circumstances. Buoyed by the fact that no operational pub had been lost in the borough of Hackney since the high profile successes of the Wenlock Arms in 2012 and the Chesham Arms in 2015, I seized upon rumours of the London Tavern being under threat like a terrier on a postman's leg and charged up to the pub in question with scant regard for my personal safety. The London Tavern is an unusually shaped Charrington's pub, built in 1865 with a couple of original stained glass windows surviving. It was not a pub I had ever frequented, despite living very close and often passing it via various modes of transport. After a tip off from planning colleagues in the Hackney Society, I became aware that there were plans afoot to demolish this pub and replace it with a block of ten luxury flats. 'Not on my watch!' was my reaction, irrespective of the current beer offer. The pub was sold by Punch in 2014 to the sitting tenant, who runs, by all accounts, a very successful and popular community pub, alas

serving only keg lagers and cider, from the predictable global brands. Nothing wrong with that but it does rather limit the customer base in the midst of our quality beer revolution. I assumed, wrongly, that the site had been predatorily purchased by a developer who had made the publican an offer he could not afford to refuse. Having been tied to Punch for some years, it is not surprising that the building could have benefited from some sensitive TLC here and there. This is par for the course for most Pubco pubs.

I bounded through the door on a Friday night, only to march into a densely packed pub full of earnest guests at a wake! Respectfully and politely squeezing my way to the bar, I opted for a pint of Guinness and huddled in the corner, trying not to be an obstruction to the regulars. Remembering the purpose of my mission, I gently enquired of the barmaid if the governor was in. She looked at me with an uneasy stare and a local, who had overheard my question, accused me of being a police officer ('fed') then a tax inspector, then surveyor. By this natural suspicion of an unfamiliar face, I assumed the locals were riled by the planning application for demolition and perhaps thought I might also be an agent of the developer. Trying to reassure my new found friends, I informed the barmaid I knew a thing or two about saving pubs and that I was here to help... Honest. A second regular asked why they might need my help and I gave him outline detail of the looming wrecking ball. This was clearly news to most of the assembled company, and the gossip spread around the pub seemingly by a combination of nod, wink, tic-tac, whispers in ears and possibly the odd text message, all unfolding before my eyes in real time. At this point, the barmaid indicated the licensee to me, a guest at the funeral himself as well as the host, and simultaneously told me not to speak to him tonight, and informed me that it was he who was behind the development plans, clearly wishing to keep such proposals on the 'down low' amongst the customers. Damn. How did I get here? My passion and natural desire to save pubs got the better of me. As the landlord received the inevitable tip off about 'some geezer going round talking about knocking this gaff down over there' I swiftly became the new world record holder for downing half a pint of Guinness, smiling nervously and running for the door like a man on fire. Was I glad to cross the frontier into the sanctity and safety of the Chesham Arms some nine minutes later!

Perhaps I misread the situation in more ways than one. I have since been assisting a local campaign group formed of neighbours, who have submitted an ACV nomination to Hackney Council which has been accepted. Meanwhile the planning application has been withdrawn. The campaign group leader has had cordial dialogue with the owner and his family and lines of communication remain open. Apparently a new proposal is being formulated which will include a new pub and/or restaurant in the replacement building. This brings us back to the dilemma we face with increasing regularity; on a case by case basis, do we value the building or its use as a pub or both? What makes the facility special? Is an 1865 Charrington's boozer, bashed about and modified over the years according to the fashions and trends, any better than a new clinical shell unit built of efficient and stylish materials of the current age? If both are stocked with good beer and conversation, is one preferable



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Pub campaigning

to the other? Certainly the latter can deliver new housing units if properly designed and sensibly managed. We would be interested to hear reader's views on this. Do we waste too much campaigning effort on what some might call clapped-out old boozers? Discuss. **JW**

PAKENHAM ARMS, MOUNT PLEASANT

Without any prompting from CAMRA, or to our knowledge any other campaigners, the ever impressive officers at the Borough of Camden have applied an Article 4 Direction to the Pakenham Arms. This is a planning restriction that essentially achieves much the same as an Asset of Community Value, but is permanent whereas ACV status lasts for five years unless renewed. The effect of the direction is that any change of use away from pub (A4) will be subject to planning control. It is a tool that Councils have at their disposal to try to ensure that important pubs remain as pubs and to prevent their owners turning them into charity shops or estate agents, often as a stepping stone towards conversion to lucrative flats. As is often the case, the upper floors have already been lost when the Council granted consent for change of use in 2014. They are better informed and acutely aware of the threat of Trojan Horses these days, having learned the hard way. In October 2015, listed building consent was granted to allow removal of the 'partially dismantled' bar counter. The pub use is protected by Article 4 Direction and we understand an ACV nomination was submitted by Calthorpe Street Residents' Association but the pub does not currently appear on Camden's ACV register. The Pakenham was very popular with postal workers from the nearby sorting office and accordingly boasted a 2am licence. The lease changed hands in 2013 but details of the present owner and future fortunes remain something of a mystery. Do please advise us if you know more! **JW**

THE PORCUPINE, MOTTINGHAM

The Porcupine Development Group is a community group based in Mottingham London SE9. Our remit is to get our local pub the Porcupine reopened. The pub was purchased by Lidl in early 2014 and was promptly closed. We have campaigned to stop Lidl demolishing it and replacing it with one of their supermarkets. Our campaigning has been successful with the site being registered as an Asset of Community Value and Lidl having had their application (and appeal) for planning permission refused. They have now decided to sell the site and have lodged an Owners Intention to Sell notice with Bromley Council. This triggers the interim moratorium period (to 8 August 2016) where we register our intention to be treated as a potential bidder. We now have to start moving to work up our proposal to bid for the Porcupine site. As a community based group we are serious in our intentions but we do need more help to get our plans to fruition. We need more members. If you have skills in raising finance (from all angles!), the pub business, legal matters, business planning, social networking and blogging, or just want to join us you will be so very welcome.

E-mail ted-rowlands@hotmail.co.uk, or call 07940 912985.

Norman Warner

ROYAL VAUXHALL TAVERN

In another show of innovation and originality within the LGBT+ community, we have been made aware of a campaign to grant the famous Royal Vauxhall Tavern *sui generis* planning status. This is something CAMRA has tried to achieve for all pubs but to no avail. What it means is that any change of use or demolition would be subject to planning control. Currently this protection only applies to ACV pubs, which the RVT is. However the RVT Futures campaign, working with the Mayor of London, wants to go a stage further. They are arguing that protection as a pub (use class A4) is all well and good but that does not protect its special character as an LGBT+ pub. Effectively they argue that gay pubs are different and need special treatment over and above non gay pubs. This is verging into controversy so all need to tread carefully but given the loss rate of LGBT+ venues – consider the Joiner's Arms, George & Dragon, Black Cap and the RVT itself – they may well be on to something. The Royal Vauxhall Tavern is Grade II listed and has an ACV, which affords it substantial protection against change of use, yet there is nothing to stop the owner turning it into a different style of pub, perhaps a gastro pub or one without live entertainment. This would fundamentally alter the character and has been the source of a bitter dispute, which new operator Fullers eventually won, at the Half Moon Tavern in Herne Hill.

This would set an interesting planning precedent. We are not opposed to such a move but what about wet led back street boozers? What of fine dining pubs? What about karaoke pubs? Pubs with dartboards? Pubs with pool or TV sports? Those who frequent them and patronise them might argue that they too should be recognised and their current offer and tone protected. We fear they might be asking the planning system to deliver something that it was never designed for. We shall see.

The RVT, incidentally, features in the new *Absolutely Fabulous* film. **JW**

SNOOTY FOX, CANONBURY

This pub, formerly the Grosvenor Arms, in Grosvenor Avenue N5 and winner of several awards from CAMRA's North London branch, was granted ACV status by Islington Council on 6 June. The application was made by the Snooty Fox Supporters group with help from the CAMRA branch. **TH**

SPREAD EAGLE, WANDSWORTH

This pub has been added to CAMRA's National Inventory of pub interiors of outstanding historic interest. The listing says, "A landmark building of 1898. Included for a truly impressive display of late Victorian glazing and woodwork to the three rooms (originally there would have been more drinking spaces). An attractive octagonal skylight with stained glass floral motifs and decorative plaster frieze below. The servery retains its original counter and fine back fittings and wraps around the large publican's office."

Full details can be viewed on the Heritage Pubs web site: www.heritagepubs.org.uk. The pub was added to the Inventory in May but I missed it at the time – apologies. **TH**

STAR, ST JOHN'S WOOD

It seems to be the season for Public Inquiries at the moment. Regulars at the Star in St John's Wood received something of a shock in April 2015 when they popped down the local for a beer one evening to find it had turned into an estate agent. The hanging pub sign was replaced with a make shift board reading 'Champion Estates'. The shop's tenant, Gary Champion, told the *Evening Standard* at the time that people keep coming for beer but unfortunately he is not a public service but a business. It is hard to imagine just how much business he was actually doing, given the irregular opening hours and the patent lack of properties for sale.



These are just some of the many questions asked by a Planning Inspector at a short public inquiry over the unauthorised change of use of the pub. The Star, sold by Punch Taverns for £2.1 million to a freeholder known as West End Investments, claimed Sir Paul

McCartney and Oasis as its regulars, and provided the backdrop for the video which accompanied the 1986 Housemartins' hit, *Happy Hour*. The Public Inquiry, which opened on 7 June, was established after the City Council refused a certificate of lawfulness for the alleged existing use as an Estate Agent (use class A2), as in their view the

pub had ACV status prior to the change of use, meaning that such a change was subject to planning control.

This is a recurring theme and we are constantly amazed by the number of disputes over pubs that claim to have changed use just prior to the April 2015 cut off. Hopefully we have seen the last of them. During the hearing, tenant Gary Champion claimed he had been the subject of a campaign of intimidation with broken windows and fish being posted through his letter box. He admitted that business was often 'low key' in nature but claims that at no time did the agency cease trading from the premises. This is another decision which we await with great interest but, if the owners win, we would put money on a planning application for change of use from estate agent to 'much needed housing' appearing on Westminster's doorstep without delay. Just a hunch. . . **JW**

TAPPING THE ADMIRAL, CAMDEN TOWN

This is another pub that has won awards from CAMRA's North London Branch which has now been given ACV status by Camden Council. In this case the nomination was made by the branch itself. **TH**

WELLS TAVERN, HAMPSTEAD

The Hampstead Neighbourhood Forum were successful here and Camden Council granted this pub, in Well Walk NW3, ACV status on 23 June. **TH**

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

At least 7 Ales, including Dark and Light Ales plus at least 3 real ciders and perries, 6 craft lines including Kernel, 18 cobs.

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PLANNING BATTLES

You've done your homework. You know all the background to your pub. You are an expert in its life history and evolution. You've researched the dark forces trying to destroy your local. You have formed a campaign team. You have your ACV status, or at the very least your nomination form is sitting with the Council. You may be a novice but you grasp all the salient features of our vastly complicated planning system. You have all of this year's editions of *London Drinker* to hand, or close enough over at www.london.camra.org.uk. Now is probably the most crucial phase of your campaign: the planning battle. Developers are allowed to destroy pubs by exploiting planning loopholes or by using planning professionals to convince the local planning authority that their scheme should be allowed to proceed. It is estimated that in up to four out of five cases, pub closures are largely unopposed! Is this because

locals do not actually care or could it be because they have never been shown how to go about it?

Often when CAMRA or other similarly helpful bodies learn of embryonic pub campaigns, we are involved too late to have much of an impact. The initiative has already been lost. When those upset about the loss of their pub are asked 'why were there only a handful of objections?' we are usually told 'we didn't bother objecting because we didn't think it would make any difference. Besides, we do not really know what to say'. That all ends NOW. Planning objections are, in the main, very easy things to submit. Furthermore, it is not necessary to write a chapter and verse essay, although it helps if one or two gifted amateurs can do that on your behalf. Essentially it boils down to a numbers game. The more objections from individual members of the community, the better it will be for you and the greater the chances of saving your pub.

A sad loss - the Corrib Bar, Camberwell

On 10 May, the South East London Branch of CAMRA made a last-ditch attempt to save one of London's most unspoilt pubs. Neil Pettigrew (Pub Protection Officer) and Andy Large (Pubs Officer), with moral support from other branch members, put their case to Southwark Council officers at a formal committee meeting also attended by members of the new tenants of the pub, the Christ Apostolic Church.



Until recently, the Corrib Bar (formerly the Duke of Clarence) in Camberwell, south east London, was a rather special pub, included in CAMRA's National Inventory of pubs with interiors of special historical importance. It was a remarkably well preserved example of an inter-war Charrington's pub, complete with three rooms with

original wood paneling on the walls. Not only that, but there was no access at all between the three rooms, meaning that the only way to move from one room to another was to step out onto the pavement and re-enter via a different door. I doubt if there was another pub that could boast that in all of south east London. Even more spectacularly, the cubicles in the toilets still had old locks that once required the insertion of an old penny to open them!

But a little over two years ago, the lease came on the market. Whether or not it was properly marketed to other pub operators as a going concern is unknown but the lease was soon taken on by the Christ Apostolic Church who removed the interior fixtures and fittings. However, planning permission is required to convert a pub to a

church and no such permission had been granted. It was only two years later that the church retrospectively submitted an application to the Council.

Of course by now it was too late to save the interior but nevertheless CAMRA South East London felt that we should not take this lying down and that on principle we should object to the change of use. It was felt that Southwark Council and the owners should be made aware of how strongly CAMRA felt about this pub, how important its interior had been, and that it was not acceptable to convert a pub to other use without first seeking planning permission. There was just a faint glimmer of hope that the Council would reject the application and insist that the premises revert to being a pub, albeit a pale shadow of its former self.



Neil and Andy were given three minutes to speak at the meeting. Neil encouraged the officers to act in accordance with the Council's emerging pub protection policy which, when it comes into effect, will be one of the more robust ones. Andy pointed out that no evidence of financial non-viability had ever been produced, and also said that there were already twelve other churches in the area and, with so many nearby pub closures, there was more need to give the local community a pub than a church.

Unfortunately the officers seemed only concerned with issues about noise from the church and parking. When it came time to vote, they voted six-nil in favour of accepting the application. We had done our best but it had not been good enough. Another classic London pub is gone forever... but at least it didn't go without a fight.

Neil Pettigrew

WHEN TO OBJECT

For some years we have lamented the so-called planning 'loophole' that allows pubs to be turned into shops and restaurants or demolished without permission. Thanks to the changes made to the ACV provisions in April 2015, this loophole is effectively closed. It is a requirement now for any owner wishing to exercise permitted development (PD) rights to enquire of the Council whether the pub has been nominated as an ACV, whereupon their PD rights are suspended for eight weeks. This is your opportunity to rapidly submit an ACV nomination, if you have not done so already. This move alone will bring all changes of use (and demolition) under planning control, and thus create the opportunity for the Council to exercise its judgement against policy, and most importantly, for all local voices to be heard. If you have your ear to the ground (refer to Part 1 of this Toolkit) you will have engineered a situation whereby your pub is protected in planning law. This is a strong position. When a planning application for some alternative use comes along, you need to mobilise your campaign, casting the net far and wide, and encourage as many objections as possible.

HOW TO OBJECT

The mechanics of objecting are straightforward. You can write to the planning officer at the town hall, email them, or fill out an online form on the Council's website. The presence of a planning application should be communicated

to immediate neighbours in writing, but this does not always work! In addition the Council should advertise planning applications via a site notice on or very close to the pub, and in their weekly paper or other local newspaper. Furthermore, all planning applications are listed on their website but trawling the list is a tedious task. Once validated, every application must undergo a statutory consultation, which varies between three and eight weeks. Councils aim to make a decision after roughly eight weeks, depending on significance and profile of the proposal, and their workload. Decisions that take longer, without good reason, are at risk of appeal on the grounds of non-determination. People are often surprised by the relatively narrow window for objection and so it is important to waste no time. Having said that, until the decision has been formally issued, or voted on by committee where applicable, objections will still be accepted even if the published deadline has passed. Online forms are sometimes limited to 2,000 words, which will be plenty for most people but if you have lots to say in protest, and want to include additional documents like pictures or plans, it is better to email the officer directly. You can find the case officer's contact details on the Council planning website by searching for the application you are interested in. Beware that often developers will deliberately not use the name of the pub. Instead of searching for Royal Oak or Red Lion, you should use the street address and postcode. www.whatpub.com can help you.

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The pub saving toolkit - part 4

HOW COUNCILS DECIDE APPLICATIONS

Part 3 of this Toolkit explained the planning system in some detail. You will recall that around 98% of planning applications are decided by delegated officer decision. This is where the executive of the Council vests its power and responsibility in its professional employees to examine each application on its merits, judge the proposal against adopted policies in the local and national plans, make a judgement as to whether it is acceptable, write a report justifying and explaining their decision, and formally issue the planning consent, along with any relevant conditions. For schemes which are particularly high profile, contentious, or which attract a high volume of neighbour objections (upwards of 15 but some Councils need considerably more), the decision will be deferred to the planning sub-committee. This is a committee of elected Councillors, with a chair chosen by the Council each year, who will read the application and the officer report in detail, then listen to any objectors in person who have registered to speak, as well as hearing from the applicant or their agent. After any questions or clarifications, the committee will vote on the proposal. Owing to the workload of committees and the large number of applications, only a minority are decided in this way.

Elected Councillors, known as members, may 'call in' an application by insisting that the committee hears the arguments in full and votes on it. Furthermore, officers will occasionally ask the committee to 'rubber stamp' their decision by asking for a brief discussion and vote, to ensure that the Council is on solid, auditable ground, irrespective of the number of objections. It is important to note that, if planning officers are minded to refuse anyway, then whilst objections are still important, the scheme will not go to committee. It will simply be rejected, with reasons communicated to the applicant. If officers are minded to grant consent, then objections are crucial. Only the planning sub-committee can save your pub under such circumstances and it will be down to your campaign to muster considerable passionate objection, as well as fielding your best spokesman to register to speak at the Council meeting at which the scheme will be heard. Objectors are usually only permitted five minutes so it is not wise to take a delegation, but it is a good idea to have a well behaved supporters club out in force to pack out the public gallery. Elected politicians need to feel the power of their democratic mandate, particularly when their constituents want them to overrule their respected experts.

CONTENTS OF AN OBJECTION

Do not be put off or deterred by the apparent blindly good submissions that accompany many applications. Bear in mind these are written by experienced professionals, and they are mostly full of bluff and spin, with the negative points glossed over and the benefits of the scheme (e.g. 'much needed housing') substantially overstated. Planners are used to reading this and they know how to read between the lines, or at least we trust they do! The planning system is supposed to be transparent, fair and accessible to ordinary people. It is not perfect but all voices will be heard. The only criterion to bear in mind is that you must make comments that are material. You must object on legitimate

planning grounds. For example, *"As a regular user of this pub for many years, I urge the Council to recognise the community and social value that it brings to the community and to resist its unnecessary loss"* is a good material objection. On the other hand, *"this is the only pub within walking distance that serves Dark Star Hophead and it is normally in good nick"* is irrelevant and immaterial as the planning system (sadly) is not there to safeguard the availability of cask ale or to distinguish between different average beer scores.

Pubs fall into planning use class A4. The planning system makes efforts to protect the A4 use class. Full stop. It will not recognise good pubs and bad pubs, but it can pay heed to the nuances between a 'community pub', for which there is not yet a universally agreed definition, and a town centre bar that caters mainly for tourists or commuters. Of course, those of us in the revolutionary wing of CAMRA would argue that ALL pubs are capable of providing community value, to differing extents. After all, commuters and bar staff getting together under the same roof every Friday is a community in itself, is it not?

Objections can be as long or as short as you like. A few lines in your own hand are all that is required. You are trying, as a campaign, to build enough objections such that (a) you persuade the officers that this should be rejected or (b) you persuade them that, although they may disagree with you, the decision ought to be made by committee. This then gives you the final opportunity to save the pub, through impassioned plea to your elected decision makers. We cannot stress enough that no amount of planning objections constitutes too many. Keep canvassing and campaigning right up to that deadline, and even beyond. Knock on doors, visit neighbouring pubs, use your social media channels, put samples on your campaign website, if the pub is still open, put some posters up and leave details behind the bar on where and how to find help. These few weeks are the most crucial time in your entire campaign. You have to fill the Council's mailbox!

GROUND TO OBJECT

All pubs are recognised under the National Planning Policy Framework (NPPF), paragraphs 69 and 70 (see Part 3 of this Toolkit). You can point out to officers that the loss of a London pub is contrary to planning policy as outlined in the NPPF at Paras 69 and 70, the London Plan 2011 at sections 3.1B, 3.16, 4.8, 4.48A, and 7.1. You then need to look up the detail of any local pub protection policy, if one exists. This will be found in the policy section of your Council website, or contact your local CAMRA branch chairman if you are unsure. This part is the same for all pubs, the chief ground being that the unnecessary loss of valued pubs should be resisted.

Next, you will have an ACV registration, or you will have nominated your pub and the ACV will be under consideration. This is a material planning consideration under the non-statutory advice note, signed by the (then) Communities Minister, the Rt Hon Don Foster MP. Quote it and remind the Council that this demonstrates value. There is a further ministerial statement from Kris Hopkins MP dated 26th January 2015 that contains some relevant supporting sentences worthy of quoting.

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The pub saving toolkit - part 4

As we outlined previously, heritage value is a strong ground in itself. If your pub is Grade II (or II*) listed, in a conservation area or both, you are on solid ground. If neither, it may be near to a conservation area and the proximity may be relevant. Alternatively, the Council may have added it to the 'local list', which is a lesser designation but still relevant. If unlisted in every regard, the pub can still be treated as a non-designated heritage asset. See Para 135 of the NPPF. If there genuinely is no heritage value whatsoever, then leave this out. Do not invent ground that do not exist as this could backfire and count against you.

There are some generic arguments that help to make the case for the social value of pubs. It is a good idea to refer to, or quote key sections of, the two seminal reports on the subject, which are *Pubs & Places* by Rick Muir (IPPR 2012) and *Friends on Tap* by Robin Dunbar et al (CAMRA 2016). These are available online for free. If the pub is tied, it may also be relevant to defeat any spurious viability arguments by referring to *Tied Down* by Glenn Gottfried (IPPR 2011). This explains the harmful and largely unsustainable business practices exploited by the pubcos. It is relevant as countless pubs have been completely transformed when freed of the tie and placed in the hands of a responsible operator who understand the aspirations and needs of the community. Often you simply need to make the Council see beyond the present lacklustre premises and inspire them to imagine what *could* be, if the pub was allowed to fulfil its true potential. There are many previously threatened

and written off pubs that have gone on to win CAMRA awards.

Finally, you should outline what the pub means to YOU. After all, this is YOUR local. What teams use it? What facilities does it have that make it special? Which celebrities or famous figures in arts, industry or commerce have frequented it? What charitable works are performed there? How does it benefit otherwise marginalised members of the community? What history can the pub boast? Was your engagement, wedding, graduation, retirement, birthday held there? Does it provide diverse service to the community, perhaps a parcel drop off or custodian of spare keys for the elderly? This is where poetic licence, within reason, might be appropriate. Developers like to present a narrative of 'just another clapped out boozer of many – nothing special' and it is your task to defeat this with reasoned argument and proper evidence. You need to convince the Council that this pub is special or, by virtue of its heritage and setting, could be special. Your campaign needs to mobilise and pull out the stops and you need to persuade the Council that this pub is so very special that only those with the hardest hearts could possibly countenance allowing its destruction. It can be done. It really does work. The planning battle is actually the most empowering part of the process for ordinary folk. In the next issue we will provide template letters of objection which are real world examples. Until then, keep the faith and enjoy London's pubs. Cheers!

James Watson – Regional Pub Protection Advisor

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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.

Two new openings for the Draft House chain, in EC1 and EC4. Three pubs in N7 have been taken over by Distinct Group, Laine's London and West Berkshire Brewery. Small operators favourable to cask beer have also taken over pubs in SW1 and SW15. Greene King pubs in NW4 and SW19 have reinstated cask beer. Wetherspoon have acquired and reopened a pub in Northolt.

Enterprise Inns continue to convert pubs to their new managed formats, in E1, E14, N7, SE18 and Kingston. Closures include Regional Inventory pubs in Fitzrovia and W9, a former brew-pub in SE1, long-ago GBG pubs in SE20 and SW12, and a Wetherspoon pub in W2.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

EC1, CEVICHE, 2 Baldwin St. Opened early 2015, a 'Peruvian kitchen & pisco bar'. No cask beer.

EC1, DRAFT HOUSE OLD STREET, 211 Old St. Opened in May, in the new Bower development. Three cask beers, e.g. Adnams, Sambrook's. Many keg and bottled beers.

EC1, PRINT WORKS (Wetherspoon), 113-117 Farringdon Rd. Having closed in 2008 and operated as a nightclub some of the intervening time, reopened in June 2015 as **PIANO WORKS**, a bar with live piano music. No cask beer. Keg Chapel Down Curious Brew.

EC1, TONIC & REMEDY, 151-153 City Rd. Bar on ground floor of new M Building opposite Moorfields Hospital. No cask beer.

EC2, FOUNDRY, 84-86 Great Eastern St. Having been largely demolished in 2010, reopened as **EIGHTY FOUR**. No cask beer. Two Camden keg beers and plenty of London bottled beers.

EC3, ABACUS (Urbium), 24 Cornhill. Previously unreported bar, acquired in 2011 by Novus and renamed **FORGE**. No cask beer.

EC3, BALLS BROTHERS (Novus), 38 St Mary Axe. The so-called Bury Court branch now has keg beer. No cask beer.

EC3, DAVY'S AT PLANTATION PLACE (Davy), 8 Plantation Pl. Modern chain bar in new City development. No cask beer. Limited keg beers including Meantime.

EC3, FACTORY HOUSE (Davy), 10 Lime St. Opened in 2012. Basement wine bar, accessed from Leadenhall Pl. One cask beer, 'Davy's Old Wallop'.

EC3, FENCHURCH COLONY, 14 New London St. Having closed in 2005, subsequently reopened as **PRIMA** and renamed **GILT** but not previously reported, renamed again in 2015 **HARPERS**. Still no cask beer.

EC4, DRAFT HOUSE CHANCERY, 1 Plough Pl, Fetter La. Opened in April, in former restaurant. Their eighth place and largest so far. Sambrook's Wandle and guests. Many keg and bottled beers.

EC4, FOUR SISTERS TOWNHOUSE, 5 Groveland Ct. Opened in July in former 'Jamies' bar (which had no draught beer), a sister establishment (I suppose) to Four Sisters N1. No cask beer. Keg beer from Camden Town.

WC2, JOHNSTONS, Strand Palace Hotel, 3-5 Burleigh St. Was HOPS BAR. Reopened May 2014 as **NOOK BAR**. No cask beer. Keg beers include Adnams Spindrift, Portobello London Pilsner.

W1 (Fitzrovia), PERCY & FOUNDERS (Open House), 1 Pearson Sq. Opened March 2015, part of the new Fitzroy Place development. No cask beer. Keg beers such as Adnams, Crate, Meantime.

W1 (Marylebone), DOG HOUSE, 62 Seymour St. Bar in basement of Bernardi's restaurant. No cask beer. One keg lager.

EAST

E8, MARIE LLOYD BAR, 289 Mare St. Having dropped draught beer a few years ago, now reintroduced keg beers e.g. Crate and renamed **STAGE 3**. No cask beer.

E9, NATURA, 30 Felstead St. New bar and pizzeria. No cask beer. One keg lager.

E14, JAMIES (Kornicis), 28 Westferry Circus. Having closed in 2009 and served as a restaurant, reopened in 2014 as **28 WEST**, a modern bar. No cask beer.

E14, VIA (Tattershall Castle Group), Unit B, Port East Building, 18 Hertsmere Rd. Was VIA FOSSA. Having closed in 2015, reopened in June by Goodman Restaurants as a **BURGER & LOBSTER**. The first floor is now a bar. No cask beer. Ten keg and sixteen bottled beers including from London micros.

E20, MASON & COMPANY, 7 Canalside. Opened in June in the Here East development, a joint venture involving Five Points Brewery and street food Capish. No cask beer. Twenty keg beers including Five Points, other UK breweries and imports.

ROMFORD (RM5), PARKSIDE (ex-Punch), 290 North St. Was SQUIRE. Reopened as **CARAWAY LOUNGE**. Still no cask beer.

NORTH

N1, WAITROSE (John Lewis Partnership), 1 Wharf Rd. Part of the Granary Square development, supermarket with small bar area and spacious patio by side entrance. No cask beer. Two keg beers from Camden. Bottled beers.

N7, 12 BAR (Enterprise), 203 Holloway Rd. Was VICTORIA, TOMMY FLYNN'S, PHIBBERS. Having closed in February, reopened in June by Laine's as part of a 'managed expert' partnership with Enterprise and renamed **BEER KAT**. Operated for the first month as a Beavertown pop-up, followed by Siren, with many cask, keg and bottled beers.

N7, QUAYS (Claddagh Ring), 471 Holloway Rd. Was HALF MOON, B BURKE & SONS. Sold to Distinct Group (who also run Prince Albert NW1, Three Compasses N8 and Adam & Eve NW7) and renamed in June **EDWARD LEAR**. Cask beer restored, up to three, e.g. Hamerton N1, Sambrook's Wandle, Timothy Taylor Landlord.

N12, TOOLANS, 866 High Rd. Was OLIVERS II. One cask beer introduced, e.g. Fuller's London Pride, Wells Bombardier.

N16, RYANS, 181 Church St. Two changing cask beers introduced in May after refurbishment.

NORTH WEST

NW1, SAVANNAH, 83-101 Euston Rd. Opened in May, in the Wesley Hotel. No cask beer. Six keg beers.

NW4, MIDLAND (Greene King), 29 Station Rd. Cask beer restored, e.g. Hammerton, Portobello.

NWS, ACES & EIGHTS, 156-158 Fortress Rd. Was GRAND BANKS, BAR LORCA. Cask beer restored, Dark Star Hophead.

SOUTH EAST

SE1, BERMONDSEY YARD CAFÉ, 40 Bermondsey St. Previously unreported bar. No cask beer. Lost Rivers intend to set up their brewery here.

SE1, FLAG & WHISTLE (Accor), 113 Lambeth Rd. Previously unreported bar in Novotel. No cask beer.

SE1, JOSE TAPAS BAR, 104 Bermondsey St. Previously unreported bar. No cask beer.

SE1, MORE BAR (Davy), 5a More Pl. New bar at entrance to More London development. No cask beer. One keg beer from Meantime.

ST MARY CRAY (BR5), BEECH TREE (Punch). Having closed in 2012, reopened but not previously reported. At least one cask beer, e.g. Sharp's Atlantic IPA or Doom Bar.

SOUTH WEST

SW1, ST JAMES BAR, 12 Palace St. Bar on ground floor of St James Theatre. No cask beer. Two keg beers from Meantime.

SW6, DUKE OF WELLINGTON (ex-Punch), 56 Haldane Rd. Having closed last year, reopened in June. Cask beer restored, Sharp's Doom Bar, St Austell Tribute and a house beer. Nearly twenty keg beers.

SW11, SCRATCH BAR, Lavender Hill. Opened in 2014. Daytime café and evening theatre bar in Battersea Arts Centre. No cask beer except special occasions. Keg, bottled and canned beers from local breweries. Open Mon-Sat 10am-11.

SW11, WE BROUGHT BEER, 78 St John's Hill. Opened September 2015, the second of a 'Beer & Homebrew General Store' chain, with a small bar, beer garden at the back and private tasting room upstairs. No cask beer. Three changing keg or keykeg beers and an extensive bottled and canned range of local, national and imported beers. Open Mon/Tue 4-8, Wed/Thu 2-9, Fri 2-10, Sat 11-10, Sun 12-7.

SW12, WE BROUGHT BEER, 28 Hildreth St. Opened August 2014, the first of the chain (see above). No cask beer. Four changing keg or keykeg beers, loads of bottles, light stools and benches for seating. Open Mon-Tue 4-8, Wed-Fri 2-9, Sat 10-8, Sun 11-8.

SW17, CRAFT TOOTING, Broadway Market, 29 Tooting High St. Opened in May, a tiny craft beer shop and bar. No cask beer. Two changing keg or keykeg beers and a wide range of bottles, mostly from local breweries. Open Mon-Tue 5-9, Wed 5-10, Thu 3-11, Fri 12.30-11, Sat 12-midnight, Sun 1-6.

SW17, WE BROUGHT BEER, Unit 17B, Tooting Market, 21-23 Tooting High St. Opened in June, newest and smallest of the chain (see above). No cask beer. Keg or keykeg beers focus on local breweries, e.g. Beavertown, Fourpure, Redchurch. Closed Mon, open Tue-Wed 2-6, Thu-Fri 2-11, Sat 10-11, Sun 10-6.

SW19, KISS ME HARDY (Greene King), Unit 5, Priory Retail Park, 131 High St, Colliers Wood. Having been part of the Spirit acquisition, refurbished as a 'Hungry Horse'. Cask beer restored, Greene King Abbot, IPA and Old Speckled Hen.

SW19, WIMBLEDON BREWERY TAP, 8 College Fields, Prince George's Rd. Bar now open on a regular basis Sat 11-4. Four cask, two key keg and bottled beers from the brewery. Shop open when brewery occupied.

WEST

W2, HEIST BANK (Urban Leisure Group), 5 North Wharf Rd. Opened in June, their eighth site in London, in the Merchant Square development. Expensive. No cask beer. A dozen or so keg beers.

W12, ORCHARD TAVERN (Star), 136 Askew Rd. Cask beer restored, e.g. Caledonian, Wells.

NORTHOLT (UB5), GREENWOOD HOTEL (ex-Enterprise), 674 Whitton Ave West. Having been sold and closed in 2010, bought by Wetherspoon in 2014, reopened in July 2016, with hotel accommodation. Grade 2 Listed building with some surviving 1930s art-deco features. Adnams Broadside, Greene King Abbot, Sharp's Doom Bar and eight guests. Dedicated craft beer bar with many beers from London breweries.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

EC1, BULL'S HEAD. Renamed **CORNER BAR**. Cask beer unavailable, Fuller's London Pride pumpclip turned around.

EC1, CAFE EL PASO. Taken over by Rocket Leisure in June, now 'Old Street Records', a bar with no draught beer.

EC1, INDULGENCE. Closed, now a Russian restaurant, with a lounge for which a charge applies.

EC1, LEGION. Closed a few years ago, since 2010 it's been a 'Be At One' bar with no draught beer.

EC2, VILLAIN. Having closed in 2013, now 'Trapeze', a cocktail bar with no draught beer, only cans.

EC3, CORNEY & BARROW, 37 Jewry St. Closed and sold by 2013, now '37 Jewry', a cocktail bar with no draught beer.

EC3, II AD. Was MARKET BAR, DEPARTURE. Closed in 2012 having lost its license.

EC3, LIME STREET EXCHANGE (Novus). Closed and demolished in 2015 to make way for a large development.

EC4, BRASSERIE BLANC. Was CHEZ GERARD. Closed May 2015 when lease expired.

EC4, LEON. Was OLD KING LUD, HOGSHEAD. Closed, no longer has a keg bar.

EC4, WHITE SWAN (Enterprise), 18-20 Farringdon St. Having closed in 2015, demolished to make way for a new development.

WC1, 101. Was POINT 101. Closed a couple of years ago for the Crossrail project.

WC1, A.K.A.. Closed and boarded since early 2010s, not previously reported.

WC1, BROWN SUGAR. Was THREE COMPASSES, BAR MOSKO. Closed June 2015, major building works to the whole block.

WC2, FUDGE. Was LOCOMOTION, FAUN & FIRKIN, BAT & BALL. Closed a few years ago, incorporated into ZOO, next door.

WC2, PIANO. Was COPACABANA, STEVIE JOE'S. Closed in 2013, becoming a bar with restricted entry. Now the whole block is closed for building work.

W1 (Fitzrovia), GEORGE (Greene King). This Regional Inventory pub closed in July for major refurbishment including residential conversion upstairs and amalgamation with next-door.

W1 (Fitzrovia), JETLAG. Was CLEVELAND, MATRIX, SOUTH-SIDE BAR. Closed, the whole block is being demolished.

W1 (Marylebone), DUKE OF WELLINGTON (Punch). Sold in 2014. Closed in May when the lease expired, future uncertain.

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EAST

E1, BAR FIFTY FOUR (JAWANI). Closed, now a chicken restaurant.

E1, BOHO MEXICA. Closed, now a turkey restaurant.

E1, GOOD SAMARITAN (Enterprise). Closed in May, future uncertain.

E1, LIGHT. Closed in 2014, still standing while building works take place for the Principal Place development.

E8, STORIES. Was MARKET HOUSE. Renamed **EDGAR'S**. Cask beer discontinued.

E14, DOCKMASTERS HOUSE. Closed, being converted to office use.

E14, HENRY'S (Tattershall Castle Group). Was BAR 38. Closed after the operator went into administration in September, future uncertain.

E14, LORD NELSON (Punch). Cask beer discontinued.

E16, DURHAM ARMS (Cubit Consultancy Limited). Cask beer discontinued.

HAROLD HILL (RM3), POMPADOURS (Punch). Closed earlier this year, planning application for a residential development was rejected, future uncertain.

NORTH

N1, LION & LAMB (Enterprise). Closed and boarded in 2015, future uncertain.

N4, SILVER BULLET (Enterprise). Was GASLIGHT. Bought in 2016 by Goodman Restaurants, due to be converted to a 'Burger & Lobster'. The loss of another of London's music pubs.

N8, ST JAMES. Closed, now a Porky's barbecue restaurant.

N13, INN ON THE GREEN. Closed, future uncertain.

N15, WEST GREEN TAVERN (ex-Punch). Closed November 2015, future uncertain.

N16, BAR 23. Closed in 2014, now 'High Water', a bar with no draught beer.

NORTH WEST

NW1, ADELAIDE. Was ETON TAVERN, VICEROY. Having closed in 2009, finally demolished this year to make way for residential development.

NW1, SLOE (SSP). Closed in 2015, now a Starbucks.

NW1, VICTORY (Enterprise). Closed and boarded, future uncertain.

NW3, NW3 BAR & KITCHEN. Was HAVERSTOCK ARMS. Closed, now used by the hotel upstairs for breakfasts.

NW10, MCGOWANS, 330-336 Neasden La. Was THREE BARRELS, FINBAR'S. Closed by 2015, incorporated into adjacent food store.

NW10, WILLIAM IV (Wellington). Taken over by B&B Ltd as a hotel, the bar does not seem to open regularly.

RUISLIP (HA4), CAFÉ @ SIX BELLS (Punch). Sold and closed July 2013, future uncertain.

SOUTH EAST

SE1, BERMONDSEY KITCHEN. Closed c.2011, now a restaurant.

SE1, BREW WHARF. Closed while the whole Vinopolis site is redeveloped for retail use.

SE1, PRINCE ALBERT. Having closed in 2015, now demolished.

SE1, VINOPOLIS. Closed, the whole site is being redeveloped for retail use.

SE17, BANANA'S BAR (Enterprise). Was ROCK, LIAM OG'S. Closed, freehold under offer, future uncertain.

SE20, GOLDEN LION. Closed and boarded after the freehold was on the market last year, with a view to residential use. A former GBG pub that has not served cask beer for 20 years.

BELVEDERE (DA17), LEATHER BOTTLE (ex-Enterprise). Having been sold and closed in 2015, demolished this year to make way for residential development.

WEST WICKHAM (BR4), LA RIOJA. Was WHITE HART. Closed, there are proposals to build a drive-through KFC.

SOUTH WEST

SW1, BROWNS (M&B). Was HA HA (BAR & GRILL). Cask beer discontinued.

SW1, WALKERS OF ST JAMES. Was UNICORN. Closed in April, future uncertain.

SW12, PRINCE OF WALES (ex-Enterprise). Closed, being converted mainly for housing, permission granted in December with condition removing permitted development rights from ground floor and basement, but notices on the hoardings refer only to 'commercial use'. This seems a typical 'Trojan Horse' where the unattractiveness of the residue of the building makes an early application for change of use not only likely but likely to succeed.

SW15, CAPTAIN COOK (ex-Enterprise). Was NORTHUMBERLAND ARMS, JIM THOMPSON'S, WEST PUTNEY TAVERN. Having closed in 2013, now a Sainsbury's Local with flats above.

MITCHAM (CR4), WHITE HART (Punch). Was HOODEN ON THE GREEN. Freehold withdrawn from auction earlier this year but closed in April, future uncertain. With the Burn Bullock, Cricketers and Queen's Head, all four pubs overlooking the historic cricket green are currently closed.

WEST

W2, OAK (Punch). Ground floor now operating only as a restaurant, lounge bar upstairs has no draught beer.

W2, TYBURN (Wetherspoon). Closed in May, the block will be demolished to make way for a mixed-use development.

W2, WESTBOURNE HOUSE (Spirit leased). Was SHAKESPEARE. Closed in 2013, becoming '65 & King', a bar with no draught beer.

W9, CHIPPENHAM HOTEL (ex-Punch). Having closed in 2014 for upstairs to be converted to hotel accommodation, permission now granted for change of use of the ground floor to retail. Loss of a Regional Inventory pub.

W10, VILLAGE INN. Renamed **FRAMES** but not previously reported. Closed, future uncertain.

W14, LIVE & LET LIVE (Greene King). Closed and boarded, future uncertain.

HAMPTON HILL (TW12), REFECTORY (Faucet). Was LONGFORD. Closed in June, future uncertain.

HAMPTON HILL (TW12), RISING SUN (Greene King). Closed, freehold put on the market last year, future uncertain.

HESTON (TW5), HOPE & ANCHOR. Having closed in the late 1990s, finally demolished in 2014 and replaced by Sainsbury's with flats above.

UXBRIDGE (UB8), BAR ITALIA (Enterprise). Was CONTINENTAL, NAZDAROVYA, etc. Cask beer discontinued.

UXBRIDGE (UB8), SLUG & LETTUCE (Stonegate). Was HOG'S HEAD. Cask beer discontinued.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC1, DAB. Was DRY BAR. Renamed **PIANO**. Still no cask beer.

EC1, FLUID. Closed in 2012, becoming a 'Be at One' bar with no draught beer.

EC1, RADUNO. Was LIFTHOUSE, MEET. Renamed **BEST MANGAL**, a bar & restaurant, one of a small Turkish chain. Still no cask beer.

EC1, SIMMONS. Was FOUNTAIN, FILTHY MACNASTY'S. Latest incarnation didn't last long. Taken over in 2016 by community pub chain Winnicott and renamed **AMWELL ARMS**. Still no cask beer. Standard keg beers. Bottled beers from Anchor, Brewdog, Flying Dog, Leffe.

EC3, BAR MED (SFI). Acquired years ago by Urbium and then by Novus, renamed **AGENDA** by 2013. Still no cask beer.

EC3, CORNEY & BARROW, 1 Leadenhall Pl. Sold and renamed **ONE UNDER LIME** but little changed. Still no cask beer.

EC3, ORTEGA TAPAS (Tragus). Sold in 2014 to Bay Restaurant Group and renamed as a **LA TASCA**. Still no cask beer. One keg lager.

WC1, DEANS BRASSERIE. Renamed **MIDTOWN BRASSERIE & BAR**, part of Mercure Hotel. Still no cask beer.

WC1, MALT BAR (Hilton). Renamed **BAR 92**, the hotel is now a DoubleTree. Still no cask beer.

WC2, JEWEL (Novus). Was SPOT. Renamed in 2015, **MABEL'S**. Still no cask beer. Keg beers include Meantime.

WC2, YATES (Stonegate). Sold and in November renamed **TGI FRIDAY**, a chain US-themed restaurant with a bar area. Still no cask beer.

W1 (Mayfair), ONLY RUNNING FOOTMAN (Meredith Group). Having been acquired by Greene King with the Spirit leased estate, now transferred to Metropolitan Pub Co managed format. Name shortened to **FOOTMAN**.

W1 (Soho), EDGE. Renamed **SOHO SQUARE**. Still no cask beer.

EAST

E1, DOG & TRUCK (Enterprise). Now part of Enterprise's Bermondsey Pub Co managed estate. Greene King IPA and Harveys Sussex Bitter.

E14, FERRY HOUSE (Enterprise). Taken over in spring by a new operator, new paint job but not much changed. Cask beers such as Brockley Pale, Courage Best, Fuller's London Pride.

E14, GEORGE (Enterprise). Now run by Hippo Inns as part of their 'managed expert' partnership with Enterprise. Fuller's London Pride, Sharp's Doom Bar, Timothy Taylor Landlord and Wells Young's Bitter.

E14, JACK'S BAR. Was LINKS. Renamed **CA'S BAR**. Still no cask beer.

NORTH

N1, RIBEIRA. Was WATERLINE. Renamed **BARGE HOUSE** at end of 2015. Still no cask beer.

N7, SHILLIBEERS (Gorgeous Pubs). Was WOODSTORE. Acquired by West Berkshire Brewery in June (their only

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London pub). Cask beers include West Berkshire Good Old Boy, Sambrook's and Truman's. Will have more West Berkshire beers in due course.

N8, GREAT NORTHERN RAILWAY TAVERN (Punch). Acquired in 2015 by Fuller. Still has changing cask beers from other breweries.

N15, WOODBERRY TAVERN (Enterprise). Taken over and renamed **NO.8**, one of a small chain of hostels who also run other pub/hostels in N17, N18 and NW10. Still no cask beer.

N17, BELL & HARE (Enterprise). Taken over and renamed **NO.8** (see above). Still no cask beer.

NORTH WEST

NW1, MARKET BAR @ LOCK 17 (Intertain). Was **BAR RISA**. Renamed **T E DINGWALL BUILDING**, the original name of the building from which the Dingwalls comedy club took its name. Refurbished venue now consists of bars, Comedy Loft, Dingwalls Live Music, and Chicago Rib Shack. Still no cask beer.

NW1, PERSEVERANCE (Winnicott). Having reopened, now seemingly settled on two cask beers from Portobello, and perhaps one other.

NW3, HILL (Solitaire). Reverted to original name, **LOAD OF HAY**, after being taken over in April by Gresham Collective (who also run the Cork & Bottle WC2 and Pride of Paddington W2). Redemption Rock the Kazbek and an unattributed house beer.

SOUTH EAST

SE1, HORSE. Was **HORSE & GROOM**. Taken over in 2013 by the same people as the Walrus, SE1. Renamed **HORSE & STABLES**, because hostel accommodation added upstairs. Wells Bombardier plus guests, e.g. Fuller's, London Beer Factory, Shepherd Neame.

SE1, WOOLPACK (Punch). Acquired in spring by Young's. House beer from Wells plus a guest, e.g. Belleville.

SE11, ROYAL OAK, 78 Fitzallan Rd. Renamed **OXYMORON @ ROYAL OAK** last year. Still no cask beer.

SE18, O'CONNORS. Reverted to **ORDNANCE**. Still no cask beer.

SE18, RED LION (Enterprise), 6 Red Lion Pl. Transferred to Bermondsey Pub Co managed estate. Three changing cask beers from national breweries.

SE25, CHERRY TREES (Enterprise). Renamed **CHERRY TREE**. Fuller's London Pride.

CROYDON (CR0), SANDROCK (M&B). Independently run since 2014. Fuller's London Pride, Sharp's Doom Bar and Timothy Taylor Landlord.

KESTON (BR2), GREYHOUND (Enterprise). The only London pub of seven acquired by Shepherd Neame in June. Existing management will remain in place. Cask beer largely unchanged, except for one rotating beer from Shepherd Neame.

SOUTH WEST

SW1, CLUB BAR (GLH Hotels). Renamed **BRASSERIE BAR** but not previously reported and now renamed **GROSVENOR ARMS**. Located in the Grosvenor Hotel at Victoria Station. Still no cask beer.

SW1, EBURY (Enterprise). Taken over in 2013 by Darwin & Wallace but not previously reported, their first outlet, and renamed **NO 11 PIMLICO ROAD**. Two cask beers from Redemption.

SW1, SPORTS CAFÉ. Acquired in 2013 and renamed **RILEYS**. Still a sports bar, one of a national chain. Still no cask beer.

SW1, WALKERS OF WHITEHALL (Morton-Scott Pub Co). Acquired in May by City Fund Pub Co. Refurbished, the ground floor is now the main bar. Five cask beers e.g. Dark Star Hophead, Portobello Market Porter, Truman's Runner, West Berkshire Good Old Boy, Wild Beer Bibble.

SW15, ARAB BOY (Greene King). Acquired in March by the owners of the Market Porter SE1 and the Wooden Hand Brewery in Truro. Two Marston's-related cask beers and three changing guests, e.g. Wimbledon, Wooden Hand.

SW17, ALTHORP (Pub Acquisitions Ltd). Was **BOWLER**. Acquired by City Pub Co early 2016. Sambrook's Wandle, Sharp's Doom Bar and a changing Belleville guest. Weston's cider on handpump.

SW18, WANDLE TRAIL. Was **ROSE & CROWN** then briefly **PURPLE PATCH**. Renamed **L'AFFAIRE**, a cocktail bar and restaurant with a Firebird Czech style lager from tanks via keg fonts the only draught beer.

CHEAM (SM3), BELL (Enterprise). Renamed **INN ON THE PARK** in 2012 but not previously reported, with 'Grumpy Mole' restaurant – a small chain with two others in Surrey. One cask beer, e.g. Black Sheep Bitter, Fuller's London Pride.

KINGSTON (KT2), KINGSTON GATE (Enterprise). Taken over in May by Hippo Inns as part of their 'managed expert' partnership with Enterprise, refurbished and reverted to **BLACK HORSE**. Fuller's London Pride, Park Gallows Gold, Twickenham Naked Ladies and three guests, often from local micros.

KINGSTON (KT2), QUEEN'S HEAD (Fuller). Was **OWL & PUSSYCAT**. Having been taken over by Fuller last year, now refurbished with a ten-room hotel and cask beer range expanded to Fuller's ESB, London Pride, Oliver's Island and Seafarers.

WEST

W4, 18 20. Was **PITCHER & PIANO, REVOLUTION**. After four unreported years of closure, renamed **NOVA**, a Mediterranean restaurant & bar. No cask beer. Three keg beers including Fuller's London Pride.

W12, SPRINGBOK, 121 South Africa Rd. Renamed **QUEEN'S TAVERN**. Still no cask beer.

GREENFORD (UB6), BALLOT BOX (Greene King). Following Spirit acquisition, refurbished and transferred to Hungry Horse brand. The only cask beer seen was Greene King IPA.

CORRECTIONS

TO WPU 9 CENTRAL

WC1, HALF CUP. Not a pub, alcohol available by waiter service only.

TO WPU 14 SOUTH EAST

SE1, STUDIO 6. Has not restored cask beer. Harviestoun Bitter & Twisted and Old Engine Oil available as keg beers.

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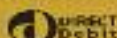
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All readers – not just CAMRA members – are invited to use this column but please remember that it is intended for debate and constructive criticism. The editor reserves the right not to print any contributions that are otherwise.

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

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

THE PRICE OF BEER

Greg Tingey's observations on the price of a pint (June/July issue, pages 24/26) set me thinking. On the

zones 3/4 boundary on the other side of suburban London I can drink a pint of session bitter down the hill for £2.80 (and no, I'm not talking about the Wetherspoon's) but will be lucky to find one below £4.00 if I go up the hill.

Looking in at a newly refurbished pub in May I got an even bigger shock when I realised what I'd paid for less than a pint and a quarter of 3.8% ABV beer in the form of two 33cl bottles at £5.40 each – I hadn't realised that at that price such bottles could be that small.

I'm happy to endorse the excellence of my Beatnik from Gipsy Hill and Wu Gang Chops the Tree from Pressure Drop. As 'long life beers' in bottles they are designed to retain their quality, and so we shouldn't grudge paying a bit more for that assurance, though I'd like to think that other

readers could find them somewhere less expensive than I did.

But for anyone who might think they could charge similarly sporty prices for their cask beers, I would urge caution. Cask beers go off if not enough people drink enough of them soon enough. As a rule of thumb, in any pub I'd say go for the cheaper real ales if you are looking for quality, especially with session beers. The fact that they are cheaper means that more people will probably be drinking more of them, so that they don't stay on long enough to go off.

Pubs are selected for the Good Beer Guide largely on the quality of their cask beers. Nobody should be surprised that it features so many Wetherspoon pubs, and an increasing number of brewery taps.

Geoff Strawbridge

OBITUARIES

TONY WELLER

Tony, who died in May, was an active member of Croydon and Sutton Branch for many years. He held life membership of CAMRA, and supported the campaign in a variety of ways.



Tony, centre stage, leads the Wandle Trail (photo Pete McGill)

A dedicated beer scorer, Tony recorded his scores meticulously on cards which he submitted regularly at meetings. He had eschewed the digital age and possessed neither computer nor smartphone. His low-tech approach to IT did not hinder his information-gathering skills. He spent a great deal of time visiting

pubs and eliciting facts and figures – often somewhat arcane – which became his very detailed contributions to the Pub News agenda item at branch meetings.

Many people will remember him working on the glasses stand at Wallington Beer Festivals over the years. He – eventually – made the job of washing dirty glasses in the often unreliable washing machines efficient. And woe betide anyone with the temerity to offer unsolicited advice on the process. He reserved an edge to his tongue for meddlers!

Some years ago, Tony organised and led a pub walk along part of the Wandle Trail and proved to be a capable tour guide, imparting all sorts of information, facts, figures and details about the places we passed.

It was quite clear to us that he had a genuine affection for the countryside, that he enjoyed walking and had a particular delight in pointing out details he found interesting.

Pete McGill

NICK CARTER

We are sad to report, somewhat belatedly, the passing of Nick Carter at the end of last year. Nick was chairman of CAMRA's South West London Branch from March 1975 until February 1976. More significantly, he was a member of CAMRA's Monopolies Committee which in 1978 wrote CAMRA's very influential submission to the Price Commission seeking reform of the brewing industry. In his later years Nick lived in Greenwich but many South West London members were delighted to have seen him again at the branch's 40th anniversary party in September 2014.

Tony Hedger

The way to ensure summer in England is to have it framed and glazed in a comfortable room.

(Horace Walpole, 1774)

Hello again. So summer is here, the holidays are just starting and I have just got home from my holiday. So it's idleness over and on with the labour that is Idle Moments. Let's start with some number puzzles (why change the habits of a lunchtime?):

1. 90,049 GT of C's QV
2. 50 "L" in RN
3. 116 CK in the AD in 1966
4. 40 O in a TTCM
5. 480 H in a P
6. 225 S on a SB
7. 164 N of the B on the OCNA L.T.C.R
8. 0 is the L of O (in AS)
9. 969 AO as M
10. 2 for HH

This time's SBY4 is subtitled 'Populations.' Below are ten European countries in alphabetical order followed by their populations (to the nearest thousand) in increasing order. All you have to do is to match them up. I should note that these are not the ten most populous countries; I have omitted some to give a better spread of numbers – and deliberately omitted the UK.

- | | | |
|----------------|---|------------|
| 1. Belgium | A | 9,895,000 |
| 2. France | B | 10,858,000 |
| 3. Germany | C | 11,320,000 |
| 4. Greece | D | 17,020,000 |
| 5. Italy | E | 19,861,000 |
| 6. Netherlands | F | 38,437,000 |
| 7. Poland | G | 42,692,000 |
| 8. Romania | H | 60,666,000 |
| 9. Sweden | I | 66,710,000 |
| 10. Ukraine | J | 81,771,000 |

And so we come to the Trivial Knowledge bit. Some of these may or may not be related to the itinerary of my just completed peregrinations.

1. Gamla Stan is the name of the oldest part of which European capital city?
2. And Toompea is the high part of the original centre of which other European capital city?
3. Also, in what European capital city will you find the 'East Side Gallery' and what is it?
4. In what city is the Jacques Cartier Bridge?
5. Three of the four fields of the Royal Standard contain lions. What does the fourth contain?
6. Opened in 1871 as the Hall of Arts and Sciences, by what name is it now known?
7. Rodin's sculpture the Burghers of Calais stands (as you may expect) in Calais, but where in London can you find a bronze replica of it?
8. What family of birds, uniquely, has its nostrils at the end of its bill?
9. Who was the father of Svetlana Alliluyeva (1926-2011)?
10. How old was Mary Stuart (Queen of Scots) when she became queen?

So there we are then. I'll be back next time (D.V.)

Andy Pirson

IDLE MOMENTS – THE ANSWERS

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

NUMBER PUZZLES:

1. 2 moons of Mars
2. 3 Lions (on an England football shirt)
3. 12 constellations in the Zodiac
4. 6 axles on a Pacific (4-6-2) Locomotive
5. 13 in a Baker's Dozen
6. 44 tonnes is the maximum gross vehicle weight allowed on British roads (excluding abnormal loads)
7. 4 Strong Winds by Ian and Sylvia Tyson
8. 7 Rooms of Gloom by the Four Tops
9. 3 stars in the Belt of Orion
10. 4 points for the brown snooker ball

SBY4

'Pretty' songs:

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

GENERAL KNOWLEDGE:

1. The 60's trio including Mary Wells and Florence Ballard was, of course, the Supremes and the third member was Diana Ross.
2. Gerry Conway, Chris Leslie, Simon Nicol, Dave Pegg and Ric Sanders are Fairport Convention and the only one from the original line-up is Simon Nicol.
3. It was Eric Clapton who started off as a member of the Roosters and then moved via Casey Jones and the Engineers to the Yardbirds. Then he became famous.
4. The luxury car company that also produced aero engines (including the turboprop Double Mamba which powered the Fairey Gannet) was Armstrong Siddeley.
5. The planet in the solar system sometimes known as 'Earth's Twin' owing to its similar diameter, mass and material composition is Venus.
6. The first Premium Bond prize numbers were generated by ERNIE on 1 June – in 1957.
7. The boy born in Ledbury, Herefordshire on 1 June 1878 who went on to become Poet Laureate was John Masefield.
8. On 7 June the first reigning British monarch to visit the USA, entering from Canada at Niagara Falls on his way to a World's Fair in New York, was King George VI – and the year was 1939.
9. 1 July is the National Day of Canada (which is the largest Commonwealth country in area).
10. Finally, talking of the Commonwealth, it contains 53 member nations.



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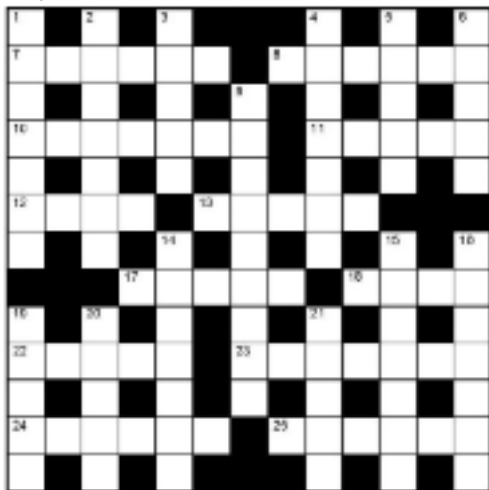


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All correct entries received by first post on 21 September will be entered into a draw for the prize.

The prize winner will be announced in the December *London Drinker*. The solution will be given in the October 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. Two sailors are rough. [6]
8. Yours truly is in Queer Street. [6]
10. A group of musicians performing in desert. [7]
11. Unit of the Royal Marines. [5]
12. Continue being an idiot. [4]
13. Rule to control fall announced. [5]
17. Labour, perhaps, to some extent left out. [5]
18. I leave unspoilt part of church. [4]
22. Animal also found in Pennsylvania. [5]
23. Opening provided between gold and diamonds. [7]
24. Pub in revolutionary u-turn supplies meal. [6]
25. Small quantities of water quenches thirst. [6]

DOWN

1. Odd way to move around. [7]
2. The primary cause of crime. [7]
3. Strong, brave writer. [5]
4. During harvest I generally find very little. [7]
5. Animal is warmer in the east end. [5]
6. Drink before a play. [5]
9. Aim to see what's charged after camping. [9]
14. Are gorillas, for example, able to make snacks? [7]
15. Cut in wages is out of control. [7]
16. Go back over poem. [7]
19. Special desserts follow vegetables. [5]
20. Senseless, the way life ends. [5]
21. He's unwell, beset by heartless bully. [5]

Winner of the prize for the April Crossword:
Paul Young, London SW6.

Other correct entries were received from:

D.Abbey, David Ainsworth, Ted Alleway, Tony Alpe, Pat Andrews, Lorraine Bamford, Rob Barker, Dave Barrett, Mike Belsham, C.Bloom, John Bowler, Hugh Breach, Kelvin Brewster, Jeremy Brinkworth, Mark Broadhead, Eddie Carr, Peter Charles, Hilary Clark, Kevin Creighton, Ebenezer Crutten, Paul Curson, Peter Curson, Joe Daly, Michael Davis, Ken Davison, John Dodd, Ami Downey, Tom Drane, Peter Everett, Mike Farrelly, David Fleming, Geoff Gentry, Christopher Gilbey, Peter Giles, Henry Girling, Marion Goodall, Paul Gray, J.E.Green, Alan Greer, Alan Groves, Stuart Guthrie, "Shropshire" Dave Hardy, John Heath, Margaret Heyes, Graham Hill, Alan Humphrey, David Jiggins, Mike Joyce, Bob Keyes, Mick Lancaster, Terry Lavell, Julie Lee, Rosi Leigh, Donald MacAuley, Derek McDonnell, Pat Maginn, Steve Maloney, John Marsden, Tony Martin, Rob Mills, Pam Moger, Jan Mondrzejewski, M.J.Moran, Dave Murphy, Brian Myhill, Paul Nicholls, Mark Nichols, Michael Oliver, Ed Ovariels, J.Parsons, Nigel Parsons, Miss G.Patterson, Alan Pennington, Mark Pilkington, Robert Pleasants, Portrush Annie, G.Pote, Barrie Powell, Jeanette Powell, James Rawle, Richard Jo & Faith, R.M.Ripley, Geoff S, John Savage, Pete Simmonds, P.G.Smith, Tom Speake, Ian Symes, Pete Taylor, Bill Thackray, Mark Thompson, Paul Tiffany, Jeff Tucker, Mrs C.Ward, Martin Weedon, Richard Whiting, John Williamson, Sue Wilson, David Woodward, 4 & 8.

There were also three incorrect entries.

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