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NO AND LOW ALCOHOL BEERS

m a great lover of beer but since last year have had to all but give up alcohol because of illness and a resulting disability. However I've found some degree of salvation in the rapidly growing market for non-alcoholic or very low alcohol beers. Despite my preconceived misgivings, I've had a lot of pleasant surprises and in the end my beer intake has not suffered much at all! What most surprised me was how readily available these beers are and the choice on offer. Almost every pub offers at least one and not just the over-familiar Becks Blue; on one day I found 12 different varieties for sale in shops on my local high street (and Kaliber was not among them!).

There's no doubt that back-to-back with a good real ale many alcohol-free beers lack real depth of flavour. However, taken on their own merit they can be a great alternative to a sugary soft drink and put some common lagers to shame. I've tried more than 30 now, most of which I found in London. Next time you feel like a lighter evening keep an eye out for Erdinger or Maisels Weisse Alkoholfrei, both very refreshing and with most of the flavour of their full strength brethren, or Bitburger Drive, an easy drinking lager with just enough

bitterness, or Brew Dog's Nanny State, a fully flavoured hop-full antithesis to the ultra-strong beers that first made them famous.

I was hoping to visit the GBBF this year, having been unable to use my tickets last year because of falling ill. To my disappointment there was not a single beer on the list under 3% ABV. A non-alcoholic cask ale is unfeasible but CAMRA has warmed to foreign bottled beers and it is continental brewers who currently lead the charge with non-alcoholic varieties, especially in Germany and Spain. The nonalcoholic market is small but in proportion to global 'regular' beer consumption there should be six nonalcoholic beers at the GBBF, giving plenty of choice.

I contacted the CAMRA Campaigns team and understand that there is currently no campaign on this subject. However it seems to me that encouraging the presence of low and non-alcoholic beers at beer festivals as well as in pubs and off-licences fits well with CAMRA's stance on sensible drinking. It's a rapidly growing market which already features some high quality products. Many pubs only serve one variety and are likely to go with the most commercial offering, so there is a real need to champion the best offerings from smaller producers against the over-powerful marketing of the likes of Becks. It's a market that aims to create good, flavoursome and easily drinkable beers, in contrast to the 'shock and awe' of the more esoteric craft beer, which aligns well to CAMRA's ethos. I believe a campaign would have a really positive impact.

Phillip Scard

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Email johngalpinmedia@gmail.com or Twitter@LDads

THE FINAL COPY DATE FOR ADVERTISING

IN OUR NEXT ISSUE (DEC/JAN) IS 10 NOV

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 October and November 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.

October – Wed 5 (8pm) GLPotY runner-up pres. Penny Farthing, 3 Waterside, Crayford DA1 4JJ. - Wed 12 (8.30) GLPotY pres. Hope, 48 West St, Carshalton SM5 2PR. - Mon 24 (8pm) GLCotY runner-up pres, Orpington Liberal Club, 7 Station Rd, BR6 0RZ. - Mon 31 (8.30) GLPotY runner-up pres. Masons Arms, 41 Walpole Rd, Teddington TW11 8PJ. November – Fri 11 (9pm) GLCotY pres. Leyton Orient Supporters Club, Oliver Rd, Leyton E10 5NF. - Wed 30 (7.30) London Liaison Cttee. Royal Oak, 44 Tabard St, Borough SE1 4JU.

LONDON PUBS GROUP

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

October – Sat 15 West Middlesex crawl: (12pm) Queens Head, 31 High St, Pinner HA5 5PJ; (1.15) Case Is Altered, Eastcote High Rd, Eastcote HA5 2EW; (3.15) Woodman, Breakspear Rd, Ruislip HA4 7SE; (4.45) Greenwood, 674 Whitton Ave West, Northolt UB5 4LA; (5.45) Castle, 30 West St, Harrow HA1 3EF; (7pm) Windermere, Windermere Ave, South Kenton HA9 8QT. Public transport will be required at times.

November – Wed 16 (7.15 for 7.30) Mtg. Royal Oak (upstairs), Tabard St, SE1. All CAMRA branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

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

October – Sun 2 (1pm) Apple pressing/cider making. One Tree Hill Allotments, Honor Oak Park SE23. See www.onetreehillcider.uk. - Sat 8 Day trip to Dover micropubs including Thirsty Scarcorow, first cider micropub; contact lan for more details. - Sat 15 (1pm) Brogdale Apple Festival: www.applefestivalkent.co.uk; contact lan for more details. - Wed 19 (7pm) Soc. Mitre, 20 St Mary's Gro, North Sheen TW9 1UY.

YOUNG MEMBERS GROUP

Email group: http://groups.google.com/group/londoncamra-ym

BEXLEY

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

October – Sat 1 Soc. Ascot BF (£13.50 entry, see Andy Wheeler), details tba. - Sat 8 (dep. 8.45am) Festival staff trip to Colchester. - Wed 12 (8.30) Mtg. White Cross, 146 North

Cray Rd, Sidcup DA14 5EL. - **Wed 12-Sat 16** Bexley Cider Trail (see website for details). - **Sat 22** Spa Valley Railway BF soc. Meet London Bridge Stn for 11.23 train (11.40 from Orpington). - **Wed 26** Dartford soc: meet (8pm) Stage Door, 37 Hythe St, Dartford DA1 1BE - **Mon 31** (7.30) Games night practice. Broken Drum, 308 Westwood La, Blackfen DA15 9PT.

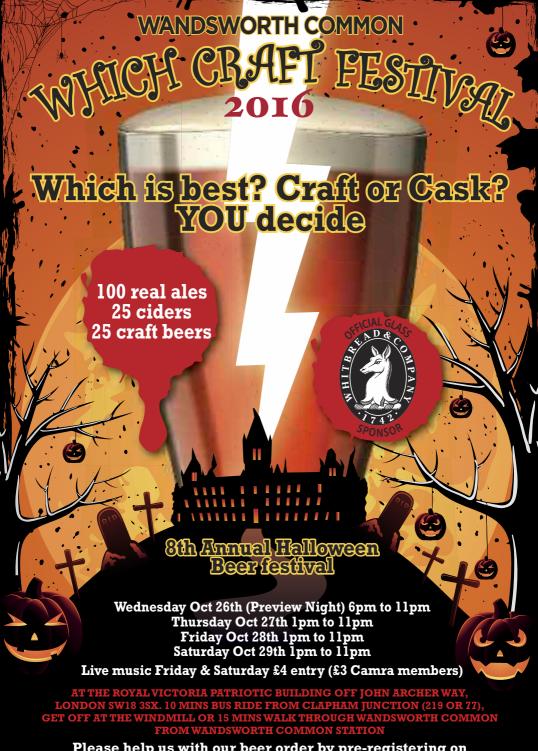
November - Sat 5 East London line crawl: start (12pm) Royal Albert, 460 New Cross Rd, SE14 6TJ. - Wed 9 (8.30) Mtg. Robin Hood & Little John, 78 Lion Rd, Bexleyheath DA6 8AS. - Sat 19 Interbranch games with GDV: meet (2pm) Penny Farthing, Crayford DA1 4JJ. - Sat 26 (12pm) Beer of the festival award presentation. Bexley Brewery, 18 Manford Ind Est, Manor Rd, Erith DA8 2AJ. - Wed 30 Blackfen & Sidcup soc: start (7pm) George Staples, 273 Blackfen Rd, DA15 8PR.

Website: www.bexley.camra.org.uk

BROMLEY

Barry Phillips, social.secretary@bromley.camra.org.uk. October - Sat 1 (from 12pm) Cider of the Festival pres to Castle Cider. Windmill, 1 Windmill Rd, Sevenoaks Weald TN14 6PN. - Mon 3 Soc: (7.30) Buff, Pinewood Dr, Orpington BR6 9NL; (8.30) Queens Head, 73 High St, Green Street Green BR6 6BQ. - Mon 10 Keston lunchtime soc: (12.30) Fox, Heathfield Rd, BR2 6BQ; (1.30) Greyhound, Commonside, BR2 6BP. - Sat 15 Soc. Albatross Club (RAFA) BF, 15 Marina Arcade, Bexhill on Sea TN40 1JS: meet (9.20am) Orpington Stn for 0942 train to Bexhill (change at Tonbridge and St Leonards Warrior Sq), arr. 1135. - Tue 18 Wetherspoon BF soc: (1pm) Harvest Moon, 141-143 High St, Orpington BR6 0LQ; (2.30) Sovereign of the Seas, 109-111 Queensway, Petts Wood BR5 1DG; (4.30) Richmal Crompton, 23 Westmoreland Pl, Bromley BR1 1DS; (6pm) Greyhound, 205 High St, Bromley BR1 1NY; (8pm) Moon & Stars, 164-166 High St, Penge SE20 7QS. - Fri 21 Spa Valley Railway BF: meet (10.10am) Orpington Stn for 1026 train arr. 1058 Tunbridge Wells, then walk to West Station for festival. - Mon 24 (7pm) Regional CotY runner-up pres & Meet the Brewer eve. Orpington Liberal Club, 7 Station Rd, BR6 0RZ. - Tue 25 (7.30) Cttee mtg. Two Doves, 37 Oakley Rd, Bromley Common BR2 8HD. - Thu 27 (12-4) Soc. South Norwood BF, Stanley Halls, 12 South Norwood Hill, SE25

November – Thu 3 Bromley soc: (7.30) Railway Tavern, 45 East St, BR1 1QC; (8.45) Partridge, 194 High St, BR1 1HE. - Tue 8 (7 for 7.30pm) Branch AGM, HG Wells Centre (Labour Club), Marks Rd, Bromley BR2 9HG. - Mon 14 Tramlink tour: (6.45) O'Neill's, 9 High St, Beckenham BR3 1AZ; (7.30) Graces, 1-3 Witham Rd, Birkbeck SE20 7YA; (8.30) Claret Free House, 5 Bingham Crnr, Lower Addiscombe Rd, CR0 7AA; (10.15) Elm Tree, 116 Croydon Rd, Elmers End BR3 4DF. - Sun 20 Euston & King's Cross trail: 12pm) Bree Louise, 69 Cobourg St, Euston NW1 2HH; (1.30) Euston Tap, West Lodge, 190 Euston Rd, NW1 2EF; (2.30) Scottish Stores, 2-4 Caledonian Rd, Kings Cross N1 9DU; (4pm) Queen's Head, 66 Acton St, WC1X 9NB. - Tue 29 (7.30) Cttee mtg. Imperial Arms, Old Hill, Chislehurst BR7 5LZ. Website: www.bromley.camra.org.uk



Please help us with our beer order by pre-registering on www.wandsworthbeerfestival.eventbrite.com

CROYDON & SUTTON

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

October - Thu 6 Festival publicity crawl: meet (8.30) Postal Order, 32/33 Westow St, Crystal Palace SE19 3RW. - Wed 12 (8.30) Regional PotY pres. Hope, 48 West St, Carshalton SM5 2PR. - Wed 19 Festival publicity crawl: start (7.30) Moon & Stars, 164-166 High St, Penge SE20 7QS. - Tue 25 (8.30) Mtg. Dog & Bull (upstairs) 24 Surrey St, Croydon CRO 1RG. - Thu 27-Sat 29 South Norwood Beer Festival, Stanley Halls, 12 South Norwood Hill, SE25 6AB (see page 19). November - Thu 3 (8.30) Post fest soc. Spreadeagle, 39-41 Katharine St, Croydon CR0 1NX. - Wed 16 (8.30) Soc. Shinner & Sudtone 67 High St, Sutton SM1 1DT.

EAST LONDON & CITY

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

Website: www.croydoncamra.org.uk

October - Mon 3 (7.30) Pig Ear planning mtg. Rose & Crown, Walthamstow E17 4SA. - Tue 11 Soc: (8pm) Millers Well, 419-421 Barking Rd, East Ham E6 2JX; (9.30) North Star, Browning Rd, Leytonstone E11 3AR. - Tue 18 (7.30) Pig's Ear planning mtg. White Hart, 1 Mile End Rd, E1 4TP. -Fri 21 (Doors open 5pm, soc 8pm) Leyton Orient Supporters Club. Brew Buddies brewery takeover & Meet the Brewer. - Thu 27 E17 Soc: meet (8pm) Coppermill, 205 Coppermill La, Walthamstow E17 7HF, next pub to be decided on the evening

November - Tue 1 (7.30) Pig's Ear planning mtg. Rose & Crown, E17 4SA. - Thu 3 Pig's Ear publicity crawl: (7pm) Craft Beer Co, 576 Commercial Rd, Limehouse E14 7JD, then four others. - Tue 8 (8pm) Mtg. Horseshoe, 24 Clerkenwell Clo, EC1R 0AG. - Thu 10 Pig's Ear publicity crawl: (7pm) Crooked Billet, 84 Upper Clapton Rd, E5 9JP then four others. - Fri 11 (Doors open 5pm, pres 9pm) Regional CotY pres and special Ale night. Leyton Orient Supporters Club, Oliver Rd, E10. - **Tue 15** (7.30) Pig's Ear planning mtg. White Hart, E1 4TP. - Thu 17 Pig's Ear publicity crawl: meet (7.30) Rose & Crown, E17 4SA; more details tba. - Thu 24 Pig's Ear publicity crawl: (7pm) Sebright Arms, 31-35 Coate St, Bethnal Green E2 9AG then four others. - Tue 29-Sat 3 December Pig's Ear Beer Festival (see page 39)

Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498,

branchcontact@camraenfieldandbarnet.org.uk

October - Sat 1 (12pm) Soc. St Albans BF. - Sun 9 Beer & beanshoots: (12pm) Crown & Horseshoes, Horseshoe La, Enfield EN2 6AS; (1.30) Wok with U, 2 Stansfield Rd, EN2 6AS. - Wed 12 Winchmore Hill survey: (8pm) Queens Head, 41 Station Rd, N21 3NB; (9pm) Salisbury Arms, Hoppers Rd, N21 3NP; (10pm) Kings Head, The Green, N21 1BB. - Sat 22 (7pm) Beer & bites. Walker Ground, Waterfall Rd, Southgate N14 7JZ. - Thu 27 Southgate survey: (8.30) Fishmongers Arms, Winchmore Hill Rd, N14 6AD; (9.30) New Crown, 80-84 Chase Side, N14 5PH.

November - Tue 1 (8.30) Soc. Rising Sun, 240 Winchester Rd, Lwr Edmonton N9 9EF. - Wed 9 Soc: (8.30) Gilpln's Bell, 50-54 Fore St, Upper Edmonton N18 2SS; (9.30) Antwerp

Arms, 168-170 Church Rd, Tottenham N17 8AS. - Thu 17 (8pm) Mtg. Wonder, 1 Batley Rd, Enfield EN2 0JG. - Thu 24 East Barnet survey: meet (8.30) Builders Arms, 3 Albert Rd, New Barnet EN4 9SH. - Wed 30 (8pm) Soc. Pigs Ear BF. Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor, 020 8949 2099, ctaylor2007@freeuk.com October - Wed 5 (8.15) Mtg. Rising Sun, Heathcote Rd, Epsom. - Sat 8 (2pm) Joint PotY pres. Regent, Church St, Walton on Thames. - Tue 18 (8pm) Joint PotY pres. Antelope, Maple Rd, Surbiton. - Thu 20 (7pm) Soc. Twickenham BF (see page 9).

November - Tue 1 (8.15) Mtg. Esher Rugby Club, Molesey Rd, Hersham (nr Stn). - Sat 19 Festival staff trip to Bowmans Brewery. All welcome. Pick up at Surbiton. Contact Adrian to book on 07774 859871 or akpalmer@talktalk.net. Website: www.camrasurrey.org.uk

NORTH LONDON

John Wilson, 07840 111590, jgwnw3@hotmail.com; Stephen Taylor, 07443 473746, stephen.taylor500@gmail.com October - Tue 4 (8pm) LDBF mtg. Sir John Balcombe, 21 Balcombe St. NW1 6HE. - **Tue 11** De Beauvoir soc: (7.30) Howl at the Moon, 178 Hoxton St, N1 5LH; (8.15) Stag's Head, 55 Orsman Rd, N1 5RA; (9pm) Duke's Brew & Que, 33 Downham Rd, N1 5AA; (9.45) Scolt Head, 107a Culford Rd, N1 4HJ; (10.30) Duke of Wellington, 114 Balls Pond Rd, N1 4BL - Tue 18 Kilburn High Rd soc: (7.30) Old Bell, 38 Kilburn High Rd, NW6 2BY; (8.15) Priory Tavern, 250 Belsize Rd, NW6 4BT; (9pm) Black Lion, 274 Kilburn High Rd, NW6 2BY; (9.45) North London Tavern, 375 Kilburn High Rd, NW6 7BQ; (10.30) Railway, 100 West End La, NW6 2LU. - Tue 25 Upper Holloway soc: (7.30) Swimmer at the Grafton Arms, 13 Eburne Rd, N7 6AR; (8.15) Edward Lear, 471 Holloway Rd, N7 6LE; (9.30) St John's Tavern, 91 Junction Rd, N19 5QU; (10.15) Charlotte Despard, 17-19 Archway Rd, N19 3TX. **November – Tue 1** Marylebone soc: (7.30) Lords Tavern, St John's Wood Rd, NW8 8QP; (8.15) Windsor Castle, 98 Park Rd, NW1 4SH; (9pm) Volunteer 245 Baker St, NW1 6XE; (9.45) Sir John Balcombe, 21 Balcombe St, NW1 6HE; (10.30) Sports Bar & Grill, Melcombe Pl, NW1 6JJ. - Tue 8 (8pm) Mtg & GBG 2018 long list. Snooty Fox, 75 Grosvenor Ave, Canonbury N5 2NN. - Tue 15 Holloway Rd soc: (7.30) Coronet 338 Holloway Rd, N7 6PA; (8.15) Horatia, 98-100 Holloway Rd, N7 8JE; (9pm) Lamb, 54 Holloway Rd, N7 8JL; (9.45) Brewhouse & Kitchen, 2a Corsica St, N5 1JJ. - Tue 22 Camden Rd soc: (7.30) Lord Stanley, 51 Camden Park Rd, NW1 9BH; (8.15) Rose & Crown, 71-73 Torriano Ave, NW5 2SG; (9pm) Assembly House, 292 Kentish Town Rd, NW5 2TG; (9.45) Lion & Unicorn, 42 Gaisford St, NW5 2ED; (10.30) Abbey Tavern, 124 Kentish Town Rd, NW1 9QB. -Tue 29 (8pm) LDBF mtg. Old Red Lion, 72 High Holborn, WC1V 6LS.

Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643 (H), rhÓ14q5742@blueyonder.co.uk

October - Thu 20-Sat 22 16th Twickenham Beer & Cider Festival, York House, Richmond Rd, Twickenham TW1 3AA (see page 9). - Mon 31 (8pm) Soc. Masons Arms, 41

Walpole Rd, Teddington TW11 8PJ for pres of regional 2016 PotY runner-up award.

November – Thu 10 (8pm) Mtg incl. BF debrief/report. Prince of Wales, 136 Hampton Rd, Twickenham TW2 5QR. 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

October – Mon 3 (7.30) Mtg & soc. Ashburnham Arms, 25 Ashburnham Gro, SE10 8UH. - Tue 11 (7.30) Cider with Ian. Blythe Hill Tavern, 319 Stanstead Rd, SE23 1JB. - Tue 18 (7.30) Brian's free beer night. Bullfinch Brewery, Arch 886, Rosendale Rd, SE24 9EH. - Wed 26 'Hunting Elephants': (7pm) Sir Robert Peel, 7 Langdale Cl, SE17 3UF; (8pm) Beehive, 60 Carter St, SE17 3EW; (9pm) Huntsman & Hounds, 70 Elsted St, SE17 1QG; (10pm) Elephant & Castle, 119 Newington Causeway, SE1 6BN. - Fri 28 (7pm) South Norwood BF. Stanley Halls, 12 South Norwood Hill, SE25 (see page 19).

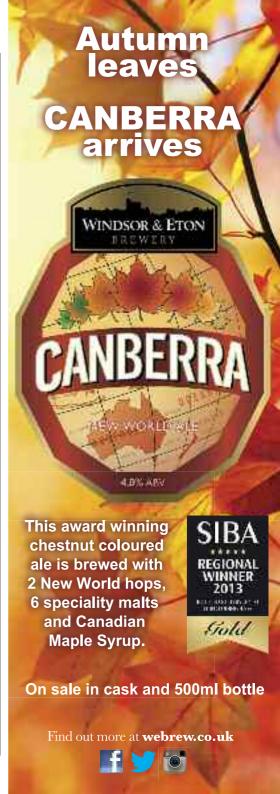
November – Thu 3 Redhill BF. Merstham Village Hall via 18.26 train from London Bridge. - Tue 8 (7.30) Mtg & soc. Vanbrugh Arms, 91 Colomb St, SE10 9EZ. - Wed 16 Plumbing the depths: (7pm) Glenmore Arms, 41 Edison Gro, SE18 2DW; (8pm) Who'd a Thought It, 7 Timber Croft La, SE18 2SB; (9pm) Star, 158 Plumstead Common Rd, SE18 2UL; (10pm) Old Mill, 1 Old Mill Rd, SE18 1QG. - Tue 22 (7:30) Quiz night. Job Centre, 120 Deptford High St, SE8 4NP. - Sat 26 Rochford BF: meet (10am) Hamilton Hall, Liverpool St Stn. - Wed 30 We go Up West: (7pm) Harp, 47 Chandos Pl, WC2N 4HS; (8pm) Nell Gwynne, 1 Bull Inn Ct, WC2R ONP; (9pm) Ship & Shovell, 1 Craven Passage WC2N 5PH; (9.30) Sherlock Holmes, 10 Northumberland St, WC2N 5DB; (10.15) Lord Moon of the Mall, 16 Whitehall, SW1A 2DY. Website: http://sel.camra.org.uk

SOUTH WEST ESSEX

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

October - Thu 29 (September)-Tue 4, Branch weekend: Edinburgh (by train), including visits to Stewart & Barneys Breweries. - Thu 6 (8.30) Soc. 5th South Woodham Ferrers BF, Village Hall, Hullbridge Rd, South Woodham Ferrers CM3 5PL. - Tue 11 Hackney soc: (8pm) Pembury Tavern, 90 Amhurst Rd, E8 1JH; (9.30) Cock Tavern, 315 Mare St, E8 1EJ. - Wed 19 (8.30) Soc. Ship Inn, 93 Main Rd, Gidea Park RM2 5EL. - Fri 21 (7.30) Soc. Brew Buddies tap takeover & Meet the Brewer, Leyton Orient Supporters Club, Oliver Rd, Leyton E10 5NF. - Wed 26 (8.30) Soc. Victoria Arms, 50 Ongar Rd, Brentwood CM15 9AX.

November – Tue 1 (8.30) Soc. Upminster TapRoom, 1b Sunnyside Gdns, RM14 3DT. - Wed 9 (8.30) Soc. White Hart, Kings Walk/Argent St, Grays RM17 6HR. - Tue 15 Rainham & Dagenham soc: (8pm) Phoenix, Broadway, Rainham RM13 9YW; (9.30) Eastbrook, Dagenham Rd, Dagenham RM10 7UP. - Wed 23 (8pm) Soc. 37th Rochford Beer Festival. Freight House, Rochford SS4 1BU. - Wed 30 (7.30) Soc. 33rd Pig's Ear BF, Round Chapel, 1d Glenarm Road/Lower Clapton Rd, Hackney E5 OLY (see page 39). 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

October - Thu 6 Cider soc: (7.30) Crown & Anchor, 246 Brixton Rd, SW9 6AQ; then 59, 133 or 159 bus (12mins) to (9pm) Crown & Sceptre, 2a Streatham Hill, SW2 4AH. - Thu 13 (7.30) Open cttee mtg (incl PotY shortlisting). Railway (Tea Room Bar), 2 Greyhound La, Streatham SW16 5SD. -Sat 15 All day Isle of Wight trip with South Hants Branch. Contact Social Secretary philip.blanchard@camraswl.org.uk. November - Tue 8 St John's Hill SW11 soc. Early starters option: (7pm) We Brought Beer, No 78, SW11 1SF, then (7.30) Falcon, No 2, SW11 1RU; (8pm) Junction, No 36. SW11 1SA; (8.35) Plough, No 89, SW11 1SY; (9.10) Powder Keg Diplomacy, No 147, SW11 1TQ; (10pm) Beehive, No 197, SW11 1TH. - Mon 14 (7.30) Open cttee mtg (incl possible Conference motions). Duke of Cambridge, 228 Battersea Bridge Rd, Battersea SW11 3AA. - Thu 24 (7.30) Mtg & GBG 2018 long list. Priory Arms, 83 Lansdowne Way, South Lambeth SW8 2PB. All members welcome. Website: camraswl.org.uk

WATFORD & DISTRICT

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

Oct - Fri 14 (8.30) Cider soc. Land of Liberty, Peace & Plenty, Long La, Heronsgate WD3 5BS. - Wed 19 Watford BF promotion crawl: start (8pm) Columbia Press, 72-74 The

Pe Olde Mitre

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

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



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Check out what's on at: yeoldmitreholborn.co.uk

Parade, Watford WD17 1AW. - Tue 25 (8pm) Mtg. Sportsman, 2 Scots Hill, Croxley Green WD3 3AD. Nov – Thu 3-Sat 5 22nd Watford Beer Festival, West Herts Sports Club, 8 Park Ave, Watford (see page 27). - Thu 10 (8.30) Post BF mtg. West Herts Sports Club, 8 Park Ave, Watford. - Mon 28 (8pm) Mtg, West Herts Sports Club, 8 Park Ave, Watford.

Website: www.watfordcamra.org.uk

WEST LONDON

Paul Charlton, 07835 927357, contact@westlondon.camra.org.uk. Soc sec: Alasdair Boyd: 020 7930 9871 x 143 (2.30-3.30 and 6-9.30 pm Mon-Fri), banqueting@nlc.org.uk, fax 020 7839 4768

October – Tue 4 (6.30/7pm) Meet the Brewer (Kernel). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - Tue 11 SW1 survey crawl: meet (7-7.30) Rose & Crown, 90-92 Lower Sloane St, SW1W 8BU. - Thu 20 (7pm/7.30) Mtg. Portobello Brewery, Unit 6, Mitre Bridge Ind. Est, Mitre Way, W10 6AU. - Wed 26 SW5 survey crawl: meet (7-7.30) Prince of Teck, 161 Earls Ct Rd, SW5 9RQ.

November – Tue 1 (6.30/7pm) Meet the Brewer (Twickenham). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - Thu 10 SW6 soc: (7.30) Kings Arms, 425 New Kings Rd, SW6 4RN; (8.45) Lillie Langtry, 19 Lillie Rd, SW6 1UE. - Wed 16 SW1 survey crawl: meet (7-7.30) Plumbers Arms, 14 Lower Belgrave St, SW1W 0LN. Tue 22 (7pm/7.30) Mtg. Star Tavern (upstairs), 6 Belgrave Mews W, SW1X 8HT. - Tue 29 SW3 survey crawl: meet (7-7.30) Chelsea Potter, 119 Kings Rd, SW3 4PL. Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

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

October – Thu 6 (8pm) Harrow Area PotY pres. Castle, 30 West St, Harrow HA1 3EF. - Mon 10 (8.30) Mtg, Questors Grapevine Bar, 12 Mattock La, Ealing W5 5BQ. - Sat 15 London Pubs Group West Middlesex Daytime Crawl (see above). - Wed 19 (8pm) Ealing BF washup mtg. Forester, 2 Leighton Rd, West Ealing W13 9EP. - Thu 27 (8pm) Questors Autumn BF soc,. 12 Mattock La, Ealing W5 5BQ. - Sat 29 (2pm) Fox Autumn Beer Fest Soc, Green Lane, Hanwell, W7 2PJ

November – Fri 4 (6pm) Watford BF soc, (see page 27). - Wed 9 (8.30) Mtg. Grosvenor, 127 Oaklands Rd, Hanwell W7 2DT. - Thu 17 (8pm) Yeading/Hayes End soc: Walnut Tree, 115 Willow Tree La, UB4 9BL; (8.45) Beefeater, 362 Uxbridge Rd, UB4 0HF; (9.30) Ye Olde Crown, 1090 Uxbridge Rd, UB4 0RJ; (10.15) Angel, 697 Uxbridge Rd, UB4 8HT. - Wed 23 South Ruislip soc: (8pm) Black Bull, Victoria Rd, HA4 0EF; (9.15) Middlesex Arms, Long Drive, HA4 0HG. - Mon 28 (8pm) Sudbury Hill soc: Black Horse, 1018 Harrow Rd, HA9 2QP

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the December/January edition is no later than Monday 14 November.

Please send entries to *Idnews.hedaer@amail.com*.

THE SIXTEENTH

**ENHAM BEER & CIDER FESTIVAL



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Admission £3.00 (£2.00 Thu & Fri lunchtime - until 3 p.m.)
CAMRA members £2.00 (FREE Thu & Fri lunchtime - until 3 p.m.
Festival Glass £3.00 (refundable if you wish)

www.thcamra.org.uk - www.facebook.com/TwickunhamBeerFest

Families welcome until 9.00 p.m.

BROMLEY TRIBUTE

on 2 August, seven members of the Bromley branch of CAMRA visited Newark-on-Trent to visit Colin Brand, the first chairman of the relaunched branch. Colin was heavily involved in the setting up and relaunching of the branch and its separation from South East London Branch in 2011. Subsequently, in 2014, he moved to Nottinghamshire. During the visit Colin was presented with an engraved tankard in recognition of his efforts for the branch.



Bob Gray (right) presenting the tankard to Colin Brand in the Just Beer micropub in Newark-on-Trent

We were interested to note that several of the pubs visited in Newark had the latest edition of LD on display. **Bob Keaveney**

NORTH LONDON PUB OF THE SUMMER

The Flying Scotsman, in Caledonian Road, was well known in the King's Cross area for its exotic dancers for over 40 years but a change of owners in autumn 2015 has given the pub a new lease of life as well as a reversion, in November, to its original name, the Scottish Stores. It goes from strength to strength, culminating in winning CAMRA's North London branch's Summer Pub of The Season award.

John Cryne, the branch chairman, said, "The refurbishment has been done very sympathetically, making the most of its Grade II listed features. Its eight handpumps, with at least one beer from a London brewery, and its friendly staff has attracted new and regular customers. We are very pleased to acknowledge the hard work that the pub team have done to make this such a welcoming pub".

Manager Ian Collins is delighted with the way the pub is going. He said, "This is an independently owned pub, which gives me the opportunity to buy whatever beer I like. Unusually for the area, the pub is wet led, i.e. I do no food, except snacks and there isn't another pub in King's Cross offering the range of beer I have on sale".

But some things take a little while to change. Ian added, "I tend to work on a Saturday at the moment when we sometimes find that some of the previous customers come in and are a bit surprised at the changes. However, I am delighted to say that 80% of them are enticed to stay for a drink regardless of the lack of dancers!"

lan has worked in retail for a number of years and got the manager's job by answering an advert seeking a manager



Staff, John Cryne and Ian Collins (right)

of a historic pub. When asked what the award meant to him, he said, "It underscores that we have been doing everything right".

John Cryne

END OF AN ERA IN WANDSWORTH

On 1 September, members of CAMRA's South West London branch assembled at the Grapes in Wandsworth to bid farewell to Des Madden and Sharon Callan who are retiring after running the pub for the last thirteen years. During their time there the Grapes has earned an enviable reputation for serving the best quality Young's Ordinary Bitter in Wandsworth, which is no mean achievement given the number of Young's pubs within crawling distance. Of course the brewery is no longer around the corner but the Grapes has carried on serving Bedford-brewed Young's beers in tip-top condition. It has also remained one of the few traditional pubs in the area.



Desmond and Sharon with their certificate



AVAILABLE ACROSS LONDON IN CASK, KEG AND BOTTLE







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CAMRA events

The branch presented Des and Sharon with a certificate recording their achievements and thanking them for the excellent beer and good company. As chairman Mark Bravery explained when presenting the certificate, the branch in particular wanted to recognise that under Des' and Sharon's stewardship the Grapes has managed twelve consecutive years in CAMRA's Good Beer Guide, from 2005 to 2016 inclusive, which is a testament to how well the beer has been looked after there.

We wish them all the very best for the future and hope that Young's will find successors who will respect and continue what Des and Sharon have achieved.

Mark Bravery

THE FOX BACK IN FAVOUR

After a three year gap, the Fox in Old Hanwell has won CAMRA's West Middlesex branch's Pub of the Year award. The presentation took place on 22 August and CAMRA members who attended were rewarded with pizza and free beer for the evening. Pub Manager, Gene Hughes, ordered Whitbread Pale Ale for the occasion, a beer recreated from an old recipe, contract brewed by Windsor & Eton for AB-Inbev's Pioneer brand. Branch Chairman Roy Tunstall congratulated the owners, sisters Sarah Brazier and Maggie Chalmers, on their achievements but warned the members present that West Middlesex had lost over 125 pubs in the past ten years, almost a third of the pub stock.



Sarah Brazier and Maggie Chalmers with branch chairman, Roy Tunstall.

He hoped that the main boroughs that the Branch covers, Ealing, Harrow and Hillingdon, would consider giving the same protection as Wandsworth under Article 4 Direction, and in the meantime list more pubs as Assets of Community Value. Subsequent to the presentation, the Fox very kindly loaned the Branch the beer taps and chocks used at the Brentford Carnival. The Fox Autumn Beer Festival runs from 28-30 October (see page 53).

Roy Tunstall

Greater London 2016 pub and club awards

London pub and club of the year award winners for 2016. Visit and enjoy them. Of course, you'll need to show a CAMRA membership card or be signed in as a guest if you are not a member of either of the clubs in question.

The winner of the regional Pub of the Year award, not for the first time, is the Hope at 48 West Street, Carshalton. The Hope belongs to a local community group that first took over the lease, free of tie, and more recently bought the freehold from Enterprise.

Two very different kinds of pub receive runner-up awards this year. One is the Masons Arms, 41 Walpole Street, Teddington, an exemplary back-street community pub, again independent of tie but, like the Hope, with some regular cask beers served permanently among the range on offer. The other, the Penny Farthing, 3 Waterside, Crayford,

is a compact modern micropub serving four changing ales and real cider direct from the cask in a cold room with viewing window.

Our Club of the Year winner is the popular Leyton Orient Supporters Club, accessible from Oliver Road, deservedly crowded before and after home matches. Also staffed by volunteers is the runner-up, the Orpington Liberal Club, at 7 Station Road down the hill, with a new team in charge since last year when it was the regional winner and a runner-up in the national competition.

The Branch Diaries pages give the dates and times of the presentations to our five award winners. We hope you will not drink them dry beforehand!

The CAMRA national list of nominations for Pub of the Year 2017 is included at page 60.

Geoff Strawbridge

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
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John Young Memorial Award

ow in its tenth year, CAMRA's Greater London Region instigated the John Young Memorial Award to celebrate the memory of John Young and his impact on real ale and pubs within London by publicly acknowledging on an annual basis an individual or organisation that the London branches believe has done the most for real ale and/or pubs within the Greater London area and has raised the profile of CAMRA within Greater London and the activities of London branches. CAMRA volunteers are not eligible for the award. Nominations are made by the thirteen CAMRA branches in Greater London and awarded on their majority vote.

The award for 2016 has, for the first time, been made to a politician and more to the point, a pubs campaigner, Greater London Assembly member Tom Copley. Since being elected in 2012, Tom, who lives in Camden, has been very supportive of London pubs, both publicly and privately. As well as hosting a CAMRA reception on pubs at City Hall in 2013, he has been very supportive in the London Assembly, particularly in the context of the Further Alterations to the London Plan, and has been active in encouraging Londoners to register pubs as ACV. He also campaigns on social media, regularly Tweeting and commenting about pubs under threat or closed such as the Black Cap, Camden; Carlton, Kilburn; and Alchemist, Battersea. If you want to read an example of Tom's campaigning, last year he wrote about stopping developers vandalising pubs in the Huffington www.huffingtonpost.co.uk/tom-copley/uk-pubclosures b 7106106.html.

Tom was nominated by his home branch, North London, and the award will be presented to him at the Golden Lion, 88 Royal College Street, Camden NW1 0TH, most appropriately as he helped to save that pub in 2014 by speaking at a planning appeal hearing.

The presentation has had to be rearranged at short notice but we are delighted that John Young's nephew, Torquil Sligo-Young, has agreed formally to make the award, as he has kindly done on previous occasions. The date will be announced in the London Events Calendar at www.london.camra.org.uk.

Tony Hedger

London, Capital of Brewing

We now have some 80 breweries

in Greater London.
They are listed on the London CAMRA website: www.london.camra.org.uk
Look for London beers in London pubs.
We hope you will enjoy them,
and please tell everyone about them.

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SOMETHING FISHY GOING ON...

peports have appeared in the National press to the effect that CAMRA has called for an end to the use of isinglass as a fining agent and has banned the serving of beers fined with isinglass at its events. This is absolute rubbish. It appears to be a total misunderstanding of and overreaction to comments made in the latest edition of CAMRA's Good Beer Guide by its editor, Roger Protz. Roger is a vegetarian and simply puts forward the case for using an alternative to the traditional fish-based product which would then make the beers acceptable to vegetarians and vegans, of whom, Roger points out, there is an increasing number. Buy a Good Beer Guide and see for yourself.

PUB CODE

A pologies but as happens from time to time, I get overtaken by events. The Pubs Code came into force at midnight on 20 July, just as we went to print. Whether Mrs May had any effect I don't know but presumably the

drafting errors that had caused the delay have been corrected. The new business minister Margot James said, "The pubs code will improve relationships across the industry and help tied tenants get a fairer deal. I want to take this opportunity to urge all tenants and pub companies to work with the pubs code adjudicator, as well as one another, to do what's best for Britain's pubs. Paul Newby is the right person to oversee the Code. He knows the challenges pubs are facing and is committed to providing a fair and robust service. I'd also like to pay tribute to the hard work Anna Soubry and the team put in to make sure we have a code that protects tenants' rights." We will see.

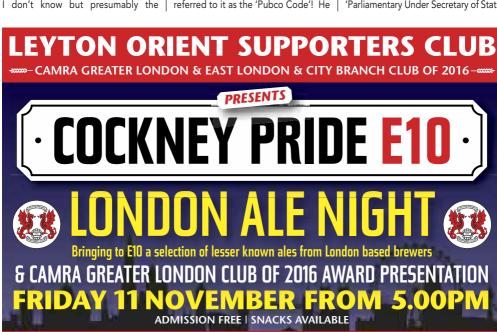
An item about the Pubs Code was included in the 21 July edition of BBC Radio Four's 'You and Yours' programme. It brought together Paul Newby and prominent pubs campaigner Simon Clarke, CAMRA's Campaigner of the Year. Mr Newby got quite prickly when presenter Winifred Robinson accidentally referred to it as the 'Pubco Code'! He

wasn't much happier when Mr Clarke challenged his impartiality. Mr Newby 'completely rejected' Mr Clarke's comments and said that he had also acted for tenants. He also stressed his skills as an arbitrator. Interestingly, he conceded that in the pubcos' dealings with their tenants he accepted that there were cases where there had been 'different outcomes from similar circumstances' and this was an issue that he would tackle.

Pressure on Mr Newby continues. In August, the chair of the Commons' Business, Innovation and Skills Committee, lan Wright MP called upon Greg Clark, the Secretary of State, to reopen the recruitment process with a view to finding someone 'who can attract the confidence of tenants as well as pub companies.' As we go to print, Greg Mulholland is following this up with a parliamentary Early Day Motion.

POLITICS

Marcus Jones has retained his position as 'Community Pubs Minister'. His correct title is 'Parliamentary Under Secretary of State



News round-up (general)

for local government policy (Minister for Local Government).' His remit also includes adult social care and children's services, local government finance, homelessness, community rights, high streets, town centres and markets, welfare reform and supporting minister on the Housing Bill planning casework. I think that we should show some understanding if he doesn't give pubs his full attention.

There was some interesting speculation in the Evening Standard recently. When the Palace of Westminster closes for refurbishment, where are MPs and Lords going to go to drink instead of the Palace's twenty or so bars? Will alternative provision be made or will pubs like the St Stephen's Tavern and the Red Lion become very busy? It might be interesting if our legislators have to pay full price for their drinks, rather than the subsidised prices that they are currently used to.

GRIFFITHS MOVES ON

ndrew Griffiths, the MP for Burton, has announced that having been appointed a Government Whip, he is standing down as chairman of the All-Party Parliamentary Beer Group. He has held the post for five years. Although at times he has been a controversial figure and has been seen by many campaigners to be too close to the major pubcos, Mr Griffiths has his supporters with Keith Bott. managing director of the Titanic Brewery paying this tribute: "In the five years that Andrew has been Chairman of the Group he has transformed the Government's perception of beer and pubs. The scrapping of the beer duty escalator and three years of duty cuts coupled with a further freeze has seen beer sales in growth for the first time in over a decade. The success over issues such as duty stamps and business rates has helped to see a record number of breweries across the country and a reduction in pub closures."

HOUSE OF LORDS INQUIRY BEGINS

House of Lords Select Committee inquiry into the operation of the Licensing Act 2003 started taking evidence in September. The chief executive of the British Beer and Pub Association (BBPA), Brigid Simmonds, is due to appear on 18 October. It is understood that she will call for a period of stability.

WHO IS TO BLAME?

n the run-up to the Great British Beer CAMRA commissioned Festival. polling company YouGov to ask what people thought were the reasons for pub closures, still running at around 21 per week. They surveyed some 2,000 people on-line in the middle of July. 82% said that it was the variation in price between pubs and supermarkets, 78% attributed it to high pub rents and beer prices charged by pubcos under the tied house system while 69% blamed beer duty, VAT and business

Colin Valentine, CAMRA's National chairman said the rate of closures was still 'alarming and unacceptably high' adding, "The survey findings highlight the issues that have driven CAMRA's campaigning for many years now. We've long campaigned for a fairer deal for publicans from the property companies which own their pubs and have seen recent success in the introduction of the Pubs Code and the appointment of a Pubs Code Adjudicator. People clearly agree with us that the level of tax charged on beer and on pubs is too high and needs to be addressed. Again, CAMRA and the beer and pub industry have seen some success in persuading the government to abolish the beer duty escalator and cut tax over the last few years but Ministers need to go further in supporting the industry. Despite these campaign wins, a pint in a local is becoming an unaffordable luxury, driving people away from the safe and social environment of the pub and encouraging them instead to drink cheap alcohol in their homes. We'd urge the government to continue to work to address what people see as the key issues threatening pubs. We'd also urge people to continue to support their local pubs as much as possible."

UPWARDLY MOBILE

always thought that it was highlyrated schools but according to a study conducted by on-line estate agents easyProperty and reported in the Evening Standard, the presence of a small brewery can cause above average house price increases. They

identified 28 'hipster-friendly' parts of London, led by Walthamstow and Leyton, where the combination of Zone 3 or 4 accessibility and affordable prices is bringing about the growth of bohemian communities. Let's hope that the incomers support their existing community pubs.

Meanwhile, according to the Royal Institution of Chartered Surveyors, the average rent of a pub in London has increased from £30,750 to £74,500 over the year. That comes in at 142% as against a national average of 16%.

HACKNEY LATE NIGHT LEVY

espite opinion turning against such schemes, Hackney Council have decided to move to consultation on the introduction of a Late Night Levy. This should already have started and will continue until December. It is proposed that the levy will apply to promises that sell alcohol from midnight to 6am and would be introduced in June 2017. A possible alternative in terms of a Business Improvement District (BID) where all businesses make a contribution is also under consideration.

CHAMPION BARLEY FOR CHAMPION BEER

aris Otter barley malt remains one of the predominant ingredients in British beers. This year's Champion Beer of Britain, Binghams Vanilla Stout, is brewed with it, as have been eleven of the last sixteen CBoBs. Bingham, owner, brewer and managing director of Binghams Brewery, commented, "We are really keen on Maris Otter as it gives a sure foundation for our beers and the character of a base malt is important. Maris Otter has a balanced, pleasantly biscuity flavour, and is a real class act. I tell people that when blending spices for a curry you can't always tell which flavour comes from which ingredient but you can certainly tell when one important flavour is absent!"

Robin Appel, one of the barley merchants who helped save the variety from possible extinction in 1990. added, "The last couple of harvests in 2014 and 2015 were hugely successful for Maris Otter. They also marked a great milestone for it as, following the celebrations for its 50th anniversary back in 2015, more Maris Otter was





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News round-up (general)

grown in Britain last year than for the previous twenty years. Demand has been rising from brewers not only in the UK but also from Europe and America. However, the 2016 growing season has been a difficult one for many winter The lack of June barley farmers. sunshine this year has meant that yields are lower than in 2015 but quality has been far better than its more modern counterparts. The industry will have plenty of top quality Maris Otter malt from this harvest and demand remains good for planting this autumn, so when the leaves turn and an evening chill embraces us all, farmers will be planting yet another season's worth of the world's finest malting barley. Maris Otter may be over fifty years old but none can match the flavour or brewing characteristics of our old champion."

NEW BEXLEY MICROPUB

The London Borough of Bexley has enhanced its claim to be the micropub capital of the Capital – if not the world – with the opening of the Hackney Carriage in Sidcup. The initial opening hours are Monday to Thursday 3pm to 10pm, Friday and Saturday 3pm to 10.30 and Sunday 12pm to 4pm. The full address is 165 Station Road, DA15 7AA

GRAPE & GRAIN

Readers may recall that this renowned free house near Crystal Palace Park has been acquired by JD Wetherspoon's and will be converted to their format at the end of the year. Current operator John Grover has decided to go out in style with a farewell beer festival from 14 to 16 October followed by a music festival the following weekend. We wish John and Heather well for any future venture.

STILL AND STAR, ALDGATE

This historic pub, dating back to the 1800s and where Daniel Defoe wrote parts of Robinson Crusoe, faces demolition as part of an office development. In August, campaigners organised a protest drink-in in objection to developers' plans which would also see the loss of the network of little alleyways and turns which have been characteristic of that part of the City for hundreds and hundreds of years.

ROYAL VAUXHALL TAVERN

The campaign to have the RVT given listed building status has been successful. Heritage minister Tracey Crouch said, "The iconic cultural hub in the heart of London is of huge significance to the LGBT community. Not only of architectural interest, the venue has a longstanding historic role as a symbol of tolerance and alternative entertainment."

IT'S NOT JUST PUBS...

n terms of our planning and property laws, it is worth noting the case of the Curzon Cinema in Mayfair. It currently has offices above it but new lessees of the office space want to turn that into flats thought likely to each cost £2 million. Noise from the cinema can be heard from above which, while it is office space, is not a problem but the developers have demanded that the cinema's operators meet the cost of soundproofing for their prospective Not only can the cinema's operators not afford this but the auditorium and its surrounds are Grade II listed which makes any works even more expensive and complicated than The cinema may well be forced to close and a listed building not be able to be used for its original purpose.

NOT QUITE AT THE END OF THE LINE

dvertising workers Nina Beyers and Tom Espezal-Bentley celebrated the start of the 24-Hour service on the Tube by organising the brewing of a bottled beer called 'Always Time For One More' for TfL. It was brewed by Wimbledon Brewery although the new arrangements have yet to reach their nearest station, Colliers Wood.

WALKERS' REWARD

ere's a nice if modest gesture. The owners of the Curfew micropub in Berwick upon Tweed, Gemma and David Cook, are offering those who complete the Northumberland Coast Path a celebratory half-pint. To claim the reward, walkers need to produce a completed Northumberland Coast Path Passport. Iain Robson of the Northumberland Coast AONB, (Area of Outstanding Natural Beauty) who looks after the long-distance trail, said, "The new passport, introduced on the

path earlier this year, is carried by walkers who collect stamps at the businesses they have visited along the way. By the time they reach Berwick they will have collected lots of stamps to prove they have walked the whole trail and claim their free beer. The aim of the passport scheme is to encourage walkers to spend more in local businesses along the route bringing greater benefit to the local economy. I am sure many walkers will take up the offer a free half-pint and hopefully stay longer in the town." The pub, on Bridge Street, opened in 2014 and has already won CAMRA's 'Pub of the Year' award for Northumberland.

UNGODLY BREW

It used to be said that any beer that was not left to condition for at least seven days, thus including a Sabbath, was ungodly. According to a report in the Economist, Bart Watson, chief economist of the Brewers Association, the American craft beer trade organisation, takes this further. He claims that there is a markedly negative correlation between a state's religiosity and breweries per person. Vermont. one of the nation's smallest and least populated states has 44 craft breweries and has fewer regular churchgoers than the national average. Mr Watson puts this down to local regulation rather than demographic characteristics such as income or education with religious legislators being particularly overzealous.

Sales of craft beer, (using the Brewers Association definition) reached \$22.3 billion in 2015, with volumes increasing 13% over the past year, while overall beer sales are falling.

ALSO IN AMERICA...

n lowa, a train carrying grain was derailed with one waggon tipping over, depositing its cargo into a lineside bar called DeRailed. **Compiled by Tony Hedger**

The Oxford English Dictionary

defines real ale as "Caskconditioned beer that is served traditionally, without additional gas pressure".

CAMRA Croydon & Sutton 22nd festival



South Norwood Beer Festival

27th to 29th October 2016

Thursday & Friday: Noon to 4pm; 5pm to 10:30pm Saturday: Noon to 5pm

Venue: Stanley Halls 12 South Norwood Hill London SE25 6AB

Nearest station: Norwood Junction (5 mins)

Trains from Victoria and London Bridge, and London Overground

Buses 75, 157, 196, 410

- 25-30 cask ales from south-east England breweries
- Range of ciders and perries
 Food available
- Ale and cider available in third, half and pint measures
- > Free or reduced price admission for CAMRA members

Note: details are subject to change

Please see the beer festival page on the web site for the latest information, and a staffing form for CAMRA members volunteering to work at the festival

http://www.croydon.camra.org.uk

October is cider month

THE BEXLEY CIDER TRAIL

AMRA's Bexley Branch are celebrating Cider Month by organising a cider trail around the borough's micropubs, the Door Hinge (Welling), the Broken Drum (Blackfen), the Penny Farthing (Crayford) and the latest addition to the ranks, the Hackney Carriage in Sidcup. Each pub has agreed to stock four of a total of 20 ciders which have been sourced from Fetch the Drinks, Bexley Beer Festival's suppliers of choice and Kentish Pip. Producers include Wales' Ty Gwyn, Scotland's Thistly Cross, Yorkshire's Ampleforth Abbey and Cornwall's Haywood Farm along with many delectable old Bexley Beer Festival favourites and new ones alike from traditional cider counties like Somerset, Herefordshire and Dorset.

The trail will run from 12 to 16 October. The format is to collect a 'cider passport', visit each of the four pubs in turn, have a pint or two halves of cider at each and have your passport stamped. You can then collect a commemorative flute glass with the branch's compliments upon arriving at the final stop, the Penny Farthing. These have been specially crafted for the week. Beware however: stocks of both cider and glasses are limited.

Nicholas Hair, the branch's social secretary and young members' representative who has masterminded the project, reports that they have already had over 10,000 clicks on Facebook, 5,000 views across Twitter and are expecting visits from cider aficionados from branches across London and the South East.

Further information is available from the branch website http://bexley.camra.org.uk/, on the Facebook page (already re-named Bexley Beer Festival 2017), the Twitter account @bexleybeerfest or by contacting Nicholas at ndhair37@qmail.com.

Nicholas Hair

GOOD CIDER AS IT USED TO BE

Pelieve it or not, it is nearly 30 years since CAMRA published its first edition of the Good Cider Guide. This book first came out in October 1987, compiled, almost single-handed, by cider enthusiast David Kitton. He had originally produced an earlier version, published by Virgin, but this was the first time that CAMRA had seriously promoted real cider and perry to the outside world and it is interesting today to see how the cider industry has changed by looking at the producers and outlets that were around in those days.

There were around 80 producers listed in the Guide, although there were a lot more that were not included, but nothing like the hundreds of producers that you can find today, and only about a third of them are still going, with some areas having changed dramatically.

One of the most remarkable changes has been in Wales.

This country was traditionally a big cider and perry area, but when the Guide came out there were no known producers at all. Look how that has changed today, where there has been a big revival and there are now several dozen producers. Similarly Dorset, another traditional cider area, has taken off again recently, with a whole range of new producers. When this Guide was published, there were only two, and neither of them are still producing. Mill House at Overmoigne is now a museum and has one of the most amazing collections of cider presses to be found anywhere. Likewise, Captain Thimbleby at Wolfeton House no longer produces but the eccentric Medieval and Elizabethan house is open to the public (at least it was the last time I checked).

There were, of course, several producers who were subsequently bought up and closed down by the big companies. One of them was Symonds in Herefordshire whose family had been making cider since 1727. But this meant little to Bulmer's, who eventually bought them and closed them down while still making a keg cider called Symonds Scrumpy Jack. Likewise, Bulmer's did the same with Inch's in Devon, who had been making cider since the beginning of the 1900s. Once again, bought up and closed down. (See, it isn't just breweries that do it.)

Those of you who have heard of Brogdale in Kent, the national collection of apple and pear trees, may not know that the cider apples and perry pears were originally at the Government-funded Long Ashton Research Station in Bristol, and they made their own cider as well.

In the East of England there was James White Suffolk Cider who are no longer producing. When this Guide came out, it seemed that every other pub in East Anglia was selling it. And in Herefordshire, Weston's was still producing and seen in many pubs throughout the country. But by far the largest number of outlets with cider (including a lot of off-licenses) were stocking Bulmer's, so some things never change! Indeed, in those days Bulmer's had even owned a small number of their own cider houses, which were sold off. The one at Quatt in Shropshire is the only one still open, although now independent.

But the list of producers who are no more is a long one. A lot of cider makers were also farmers, and cider had been made for generations, and when they retired or died there was often no-one to take over the business. But luckily, as well as the hundreds of new producers, some of the family businesses are still there. So you can still say hello to makers like Roger Wilkins and Derek Hartland, both cider makers in the old tradition, while welcoming all of the new ones as well.

And I hope that they don't mind me saying this, but thank goodness that a lot of the newer producers are just as eccentric as the old ones!

Mick Lewis

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





FROM OUR LOVE OF HOPS

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Wandsworth takes the lead

or many years regarded as the Conservative Party's 'flagship' borough and therefore not an organisation likely to encourage unnecessary regulation or discourage private enterprise, Wandsworth Council has taken the radical step of giving 'Article 4 Direction' (A4D) protection to 121 of the pubs within its borders. They are the first local authority to do this on this scale.

The Árticle 4 in question is a provision of the General Permitted Development Order 1995. Under that legislation, the owners of a property may change its use or demolish it how and whenever they see fit. If however the local council make an A4D covering the property any such change can only be effected if their plans have been subject to the scrutiny of the full planning permission process.

The removal of these permitted development rights is an essential first stage if a community is to have any chance of protecting its pubs from redevelopment for alternative uses because only when a planning application is submitted does a Council's pubs protection policy kick in. Following a change in the planning regulations earlier this year, listing as an Asset of Community Value (ACV) also has the same effect of removing these permitted development rights but obtaining an ACV listing can be a time-consuming and frustrating experience, as James Watson explains in his article on page 42. If A4Ds are initiated by councils as Wandsworth have done, it saves all the time and effort that community bodies (including CAMRA branches) and council officers and lawyers would otherwise have to expend on the submission, consideration of and, when challenged, defence of an ACV nomination. Furthermore, an ACV listing

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needs to be renewed every five years but A4Ds are permanent.

A4Ds are specific to individual properties. Not all pubs in Wandsworth have been included in the measure. Similarly, the restrictions that have been applied to each pub are not identical and are given on the 'schedule of details' contained in the Council's 'non-immediate direction lists'. In all cases the right to change of use has been removed but in some cases, curiously, not the right to demolition. Wandsworth's reasoning on this is not all together clear. Being 'nonimmediate', the directions only legally come into effect in twelve months' time but having in effect given notice of their intention, this helps to limit the Council's liability to compensation from developers, a consideration that has previously discouraged councils from making A4Ds. Other councils will of course be aware of what is happening and assuming that, politically, they would wish to do so, some might follow suit but only once they know that it is safe to

That said, A4Ds are somewhat controversial in that planning guidance suggests they should only be used sparingly and in exceptional circumstances, for example, to prevent historic and uniform front gardens being paved over to form drives etc. Furthermore the Secretary of State for Communities and Local Government (DCLG) can cancel any direction which he deems disproportionate or unreasonable and DCLG may not be comfortable with this precedent. Already one law firm has predictably hinted at a Judicial Review although the only grounds would be that Wandsworth has either not correctly followed its own procedures or has misinterpreted the law. Given the ground-breaking nature of what they have done, that seems unlikely.

Perhaps Wandsworth have laid the foundations for something better. If the general issuing of A4Ds is more efficient than the ACV process then in turn, so long as enough councils follow Wandsworth's example thus demonstrating to the DCLG that it is wanted, it would be even more efficient if the DCLG simply amended the General Permitted Development Order to exclude pubs from the permitted development rights regime, just as they have done to bring conversions to betting and pay day loan shops within planning controls. This could be as close as we will get to having a proper integrated approach to pub protection running through all levels of government.

That is really all most pub campaigners are asking for. Pubs cannot remain frozen in time forever. All we have asked for is for local councils and their communities to have a say in the future of a threatened pub and the planning permission system, flawed as it is, does that. Ultimately councils will still have the right to grant consent for development.

Wandsworth have gone out on a limb here and that should be respected. Let's leave the last word to deputy council leader Jonathan Cook, "We cannot sit by and watch all our much-loved local pubs close, or become supermarkets or estate agents. We have come to the conclusion that the best way to protect them is Article 4 Directions alongside stronger planning guidelines. We hope by doing this we will keep our communities strong and vibrant and protect our common cultural and architectural heritage." Amen to that.

Tony Hedger, James Watson and Geoff Strawbridge

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Farewell to Linda

inda Thompson who has been in charge at Woodies for the last thirteen years has decided to retire and take things a little more easily. In her time at this distinctive New Malden pub she has really put it on the map, making it renowned for its varied range of ales and keeping them in top condition. This has been recognised by the local CAMRA branch, Kingston & Leatherhead, voting Woodies its pub of the year for no less than six of those thirteen years.

Linda was born in Great Yarmouth but moved in her early years to Bourne End in Buckinghamshire. Her first job was working in a fish and chip shop in nearby Marlow but as soon as she was old enough Linda had her first taste of working behind a bar at the Aldingham House Hotel in Maidenhead. It was here that she also had her first go at tapping a cask, which was sat behind the bar. She was not given any instruction, just told to get on with it which she did, resulting in most of the nearby customers being treated to a beer shower. Fortunately Linda became a little more experienced in this operation.

By the time she was twenty-one she had moved up to London and gained her City & Guilds in catering which in due course stood her in good stead for the popular Sunday roasts at Woodies. After a time doing upmarket outside catering, Linda set up her own business, a café in Hoxton Street Market, and from there moved to a wine bar on the Holloway Road. Having taken a year out to tour Scotland in a motorized caravan with a friend, she returned to London via Blackpool – where she worked in a bus and tram canteen – and, while working at the Lord Nelson in Union Street, first met the owner of Woodies. After spells in Colchester, running a pub with her mother, and at the famous Lord Nelson in Southwold, Linda was offered the opportunity to work at Woodies for the first time, which she took.

She didn't stay long, moving to the Bevois Valley area of Southampton to run the New Inn, a Gale's pub. Here she

had her first experience of running a beer festival in conjunction with a nearby Eldridge Pope pub. The event featured a 'tug of war' contest between the pubs for which the police let them close the road. This was followed by a period of pub management relief work around the south of England which, via the pub in nearby Berrylands, brought her back in 2003 to Woodies.



Branch chairman Dave Oram (right) presents the Pub of the Year certificate to Linda, with Roger looking on

There she stayed and, as they say, the rest is history as she turned Woodies into one of the most popular real ale pubs in the area. Even though Linda retired in July she stayed on with her trusty assistant Roger to help run Woodies' twelfth beer festival, an event which has grown over the years from a modest twenty ales up to the current sixty. The weather this year could have been better but generally everyone still enjoyed themselves and it was another success. Linda will certainly be missed at Woodies but somehow I feel we have not seen the last of her in New Malden.

Clive Taylor

CAMRA beer festivals

GRAHAM AND ALEX BOW OUT

The 27th Ealing Beer Festival which took place in the town's Walpole Park attracted more than 10,000 visitors over four days in early July. The festival was the last to be organised by Graham Harrison and his deputy Alex Kovacevic, who have jointly decided to call it a day. Graham has organised eleven festivals and Alex twelve.



Alex (left) and Graham

They were ably assisted by around 220 volunteers. The Charles Wells Bombardier Bus terminated in the park for the first time and Christine Cryne delivered a cheese and beer tasting. 374 real ales were ordered and 25 were still available when last orders was called. 3,868 gallons of cask beer were consumed during the festival, over 100 tubs of cider plus countless bottles of wine and foreign beer! The beer of the festival will be announced in the next edition. **Roy Tunstall**

BRENTFORD SELL-OUT!

The West Middlesex branch of CAMRA was invited to run a real ale bar at the Brentford Festival, an annual community event run by a small number of volunteers, which this year was held on Sunday 4 September. The festival regularly attracts more than 10,000 visitors and this year was no exception. So in Blondin Park among the live bands, historic buses and cars, dog show and over 100 stalls showcasing local businesses and charities was the real ale gazebo with six different beers supplied by Windsor & Eton

CAMRA beer festivals



across eight firkins. We also sold a sweet and a dry real cider. Amazingly we sold out of beer in just over four hours. I'm pleased to say we have been invited back next year when the festival is scheduled for 3 September. The organisers were pleased that the CAMRA Branch was able to join with the other local volunteers in providing such a great family day for the residents of Brentford, Boston Manor, Northfields and Ealing.

Roy Tunstall

HOPPING ALONG THE BEER LINE

The real ale weekend at North Weald station on the Epping Ongar Railway has again been declared a fantastic success. Blessed largely with sunshine, over the course of three days around 5,500 pints of ale and 800 pints of cider were served to about 1,800 customers. With up to seven casks available at any one time on the train this year, visitors had the rare opportunity to visit a bar at both ends of a train! All of the funds raised at the event go into restoring, maintaining and operating the heritage trains and so it is likely that next year additional carriages will be in service. We are also pleased to announce that this year's winner of beer of the festival was another dark beer – Tipsy Crow Stout, brewed by Keppels Brewery in Essex.



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CAMRA beer festivals

2017 will see the 5th Real Ale Weekend at the Railway. It's pencilled in for 28-30 July, so keep an eye out for further details in due course. We'll be working to make it an extra special one as well as adding cask ales to other events throughout the year.

Alan Perryman, Festival Organiser, Epping Ongar Railway

NEW FESTIVALS

There are two new CAMRA beer festivals in London this year. Readers will recall that CAMRA's South West London branch has not been able to hold a beer festival at their traditional venue, the Battersea Grand Hall, since 2014 because of the devastating fire. We hope to return there in due course but in the meantime, anxious to keep our hands in, the branch held a small festival at Tooting & Mitcham Football Club. This took place on 15 and 16 September

which coincided with the preparation of this magazine, so we will carry a report next time.

Tony Hedger

Similarly, CAMRA's Croydon & Sutton branch has not been able to hold a festival since 2014 because Sutton Council stopped taking bookings for the Wallington Hall, having earmarked it for disposal. The branch's search for an alternative location has brought them to the Stanley Halls in South Norwood, an attractive community-run venue, although smaller than Wallington Hall. The transport links however are excellent, with Norwood Junction station just around the corner. South Norwood has suffered from a significant number of pub closures over the last ten years, and the branch hopes that the festival will be able to help to reawaken the interest in cask ales in the area. The event takes place 27 to 29 October – see the advert on page 19. John Butler

CAMRA branch teams up with local MP

CAMRA's South East London Branch recently linked up with a local MP to publicise the vital role of local pubs and the challenges many are facing.

Neil Coyle, the MP for Southwark and Old Bermondsey and an active supporter of pubs, responded to an initiative from CAMRA centrally aimed at getting MPs to strengthen links with their local CAMRA branch. Consequently, on 20 August, he joined some twenty branch members and journalists on an afternoon tour of five pubs within his constituency. The event was arranged by branch Social Secretary, Andrew Sewell, who explained, "this was a great opportunity to publicise the cause of pubs generally, celebrate the diverse range of pubs in our area, and also highlight the threats some are currently under".

The China Hall in Rotherhithe was the first pub on the tour and bears all the classic signs of a pub that is likely to come under threat in the near future. This traditional locals' pub is now owned by a property company and the tenant only has a short lease term remaining. To help prevent its future loss, the branch have tried on two occasions this year to have the pub listed as an Asset of Community Value (ACV) but have been turned down by Southwark Council. With 62 locals having signed a petition supporting the ACV, the branch are at a loss to understand why the application has been repeatedly refused and have written to the council seeking a meeting to discuss this but have yet to receive a response.

The tour then moved on to the historic riverside pub, the Mayflower, followed by the Draft House Tower Bridge and the Rake in Borough Market, before arriving at the final destination, the Gladstone Arms in Borough – amazingly bang on schedule!

The Glad, as it is known to many, is a much loved backstreet pub with a huge commitment to original live music. This pub is also owned by a property company and recently the branch and the local community successfully fought off a planning application for demolition and also succeeded in getting the pub registered as an ACV. However, it is clear the battle is not yet won as the current tenant has only a short period remaining on their lease and so the focus of the campaign now shifts to ensuring the owner agrees a sensible new lease to ensure this great venue continues to operate.



Outside the Glad (photo by Anthony Kelly)

Commenting on the day, Branch Chair Steve Silcock said, "It is great that politicians such as Neil are active supporters of our local pubs as, whilst nationally the rate of pub closures has recently slowed, they remain at an alarmingly high level. Saturday's event was a great way to publicise the pub cause and showcase the wide variety of pubs we have. Altogether the day generated a great deal of publicity including on social media, a piece in the Evening Standard about the continued threat to the Glad, a great article in Southwark News, plus a write-up and audio interview with the SE1 community forum. We are also very encouraged to note that in an interview with Southwark News, the council indicated they are looking into applying an Article 4 direction on all pubs within their borough along the lines of that recently implemented by Wandsworth. We await further details with interest. All in all, not bad for an afternoon's work!"

Steve Silcock



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CAMRA's Champion Beer of Britain competition

CAMRA's prestigious Champion Beer of Britain Award is one that many UK brewers of real ale want to win. Having a beer win the overall award usually leads to a significant uplift in sales and, over the years, it has influenced breweries in a number of ways. Bateman's winning the Champion Beer of Britain in 1986 was used by George Bateman as part of the approach to the bank to get funding to buy out his siblings so that Bateman's could continue brewing. In 1989, Fuller's were going to discontinue Chiswick but changed their minds when the beer won Supreme Champion.

The competition started in 1978 but it was quite a different contest, with the visitors to the Great British Beer Festival voting for what they thought was the best beer. A panel then tasted all the beers on the shortlist to make their decision of a final winner. The first year there were joint winners: Thwaites Best Mild and Fuller's ESB. The latter, went on to win it twice more.

In 1985, the competition was changed so that a different panel judged a different beer style and then a final, different panel judged all of the winners, ensuring that fresh palates could assess the beer. The way in which the beers got to the final changed too, with CAMRA members having a vote to put their favourite beers forward before the event.

Today, members still have a vote for the beers but entries also come in from CAMRA's Tasting Panels, which are based around the country. Panel members have been trained to assess beer and, in 2016, CAMRA introduced an independently accredited training programme with People 1st (part of the Hospitality Guild) for both panel members and beer judges.

These days, the UK is divided into nine regions, each

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shortlisting beers in ten beer style categories: milds, bitters, best bitters, strong bitters, golden ales, speciality beers, old ales & strong milds, porters, stouts and barley wines & strong old ales. Each region then runs a blind tasting of (typically) the top six beers in each category, usually carried out at local beer festivals. The winner of each beer style category in each of the nine regions then goes forward to the national judging at either the National Winter Ales Festival or the Great British Beer Festival.

The old ales & strong milds, porters, stouts and barley wines & strong old ales categories are judged blind at the Winter Festival, often with a combination of CAMRA trained judges, trade guests and journalists on each panel. The remaining beer styles are judged in a similar style at the Great British Beer Festival. The winners from each 'summer' category then join the winter beers in going before two 'fresh' judging panels, with the top three from these two panels being judged by a set of new, different judges, who will determine the gold, silver and bronze places.

The whole process of determining CAMRA's Champion Beer of Britain takes many months and the only time the beers are known is at the very first stages when beers are nominated. This ensures impartiality, a key factor when judging. A good example of this was when Greene King IPA took overall Silver in 2004, a brewery that is not very popular in some quarters and it may well have influenced the judging had the brewer's name been known.

There is an additional robustness to the process. To win the overall Gold, a beer has to be judged at least four times, generally by different people: regionally, the national style category (at either National Winter Ales Festival or the Great British Beer Festival), the intermediate panel and then the final panel at the Great British Beer Festival. This helps reduce panel bias.

The procedure might seem complicated but it helps to ensure that CAMRA's Champion Beer of Britain is always a worthy winner and it is no wonder that this is an award that brewers crave.

Christine Cryne

The winners for 2016 were:

Gold:BinghamsVanilla Stout(speciality)Silver:Old DairySnow Top(old ale)Bronze:TringDeath or Glory(barley wine)The full list of winners is included at page 60

The process has already started for next year. CAMRA members are now able to cast their votes through the on-line system. Voting opened on 1 September and is open until midnight on Sunday 1 November. This year's winner, Binghams Vanilla Stout, was originally nominated by London and South East members. As Nick Boley, the CAMRA national director responsible for the competition, says, "The CBoB competition is one of our flagship competitions, and it can only be enhanced by more members taking the time and trouble to vote. Greater participation makes the competition more robust and ensures only the very best of British beers make it through to the final judging at GBBF."

Any CAMRA member can log into the CBoB website www.cbobvoting.org.uk using their member login details. Alternatively, contact the Membership Services team by emailing membership@camra.org.uk or calling 01727 7988440 (9am to 5pm Monday to Friday).

From a CAMRA press release















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The Wonder of Wimbledon

In July, the London Tasting Panel ran the first ever fully accredited Taste Training Course for CAMRA. This is one of three tasting courses that have been independently accredited by People 1st, who are part of the Hospitality Guild. Our venue was the Wimbledon Brewery, who kindly let us use their upstairs room for the training. This gave us an chance to taste their beers, which, combined with Moncada's Porter and Stout in bottles, provided us with a great opportunity to taste a range of beer styles as well to talk to Derek Prentice, the acclaimed brewer and the mastermind behind Wimbledon Brewery's beers.



The trainees hard at it

Derek has been involved with brewing for almost fifty years. He started his life in brewing in the late 1960s as a laboratory technician at Truman's before moving onto the brewing side when Truman's were running both their old and new breweries side by side. When Grand Metropolitan



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ELAC CAMRA City Pub of the Year Award for 2016

bought Truman's, Derek moved to the new brewery and around this time he took his brewing exams. It was an interesting life, working at the brewery during the summer and competing in Luge races during the winter. Derek participated in the 1980 Olympics, coming 14th in the doubles! He was at the brewery when, during the 1980s, cask beer was reintroduced using converted kegs.

In 1989, Derek moved on from Truman's to Young's to be their packaging and brewery manager, carrying on with his exams to become a Master Brewer. When Young's planned to move out of London in 2006, he was faced with a dilemma but sometimes things just fall into place. Georgina Young at Fuller's was about to go on maternity leave and their head brewer, John Keeling, approached Derek to see if he would cover her absence. Georgina decided not to come back immediately (although she now has) so Derek remained at Fuller's for seven years, creating a number of beers such as Seafarers, Spring Sprinter and Bengal Lancer.



Derek at the GBBF

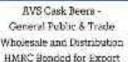
On retiring from Fuller's, Derek acted as a consultant on a number of projects for small brewers as well as teaching brewing apprentices through Hackney Community College. Derek said, "It was during this time that I met Mark Gordon who wanted to reintroduce brewing to Wimbledon. After discussing business plans for about a year, Mark finally said let's go ahead and he invited me to join on a more regular basis. It was a great opportunity to incorporate many things I had learnt over the years at a bigger brewery into a smaller one".

The Wimbledon Brewery is not so small; it's a 30 barrel plant with four fermenters and three conditioning tanks. It was fairly clear Derek is enjoying himself as the photo taken at the Great British Beer Festival shows while he was sampling his own beer. Before he went off to try a few more beers, his parting comment was to thank the local CAMRA branch, South West London, for all their support. But why not take a look yourself? The Wimbledon Brewery Tap and Shop is currently open every Saturday from 11am to 4pm and the shop is also open during working hours Monday to Friday. For more information go to www.wimbledonbrewery.com.

For tasting notes, please visit the brewery page on the CAMRA London Regional website. If you would like to find out more about the taste training courses, visit the Tasting Panel page there.

Christine Cryne





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

National Breweriana Auction

ver fancied owning a slice of brewing history? Then this is the event for you. CAMRA's 31st National Breweriana Auction will be held on Saturday 22 October 2016 at the Town Hall in Burton upon Trent. As usual it promises over 150 interesting auction lots; everything from mirrors to trays, wall signs, bottles and books. In addition there will be a number of stands selling brewery memorabilia which all add to the atmosphere in this wonderful Victorian venue.



There are a number of items originating from London breweries. These include a little pirate figurine from Truman's, a match striker from Reid's Brewery (of Watney, Combe, Reid & Co.) and a pewter mug from the Cannon Brewery of Clerkenwell. This celebrates the brewery's bicentenary 1751 to 1951. There had been brewing on the site since

1720 at least and the name Cannon Brewery came into use in 1751. Taylor Walker purchased the brewery in 1930 and brewing ceased in 1955 when it became a distillery and bonded warehouse with the site finally closing in 1960. If you are looking for something less traditional, there is a collection of

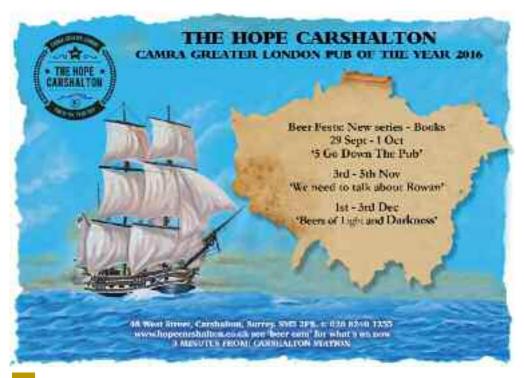


ten limited edition cartoons by Bill Tidy, originally drawn for the Head of Steam pub chain. They are guaranteed to keep you amused. If you have never been to the National Breweriana Auction before, the auction itself is great fun. There are some bargains to be had and some of the collectors' items available can appreciate in value. And, of course, being a CAMRA event, there will be some good beer on sale all day, from local Burton Old Cottage Beer Company.

Burton is easily accessible by train (via Derby from St Pancras) and the Town Hall, which is fully accessible, is just a short walk from the station. The event starts at 11am when there is an opportunity to view the lots and browse the breweriana stands before bidding starts at 12.30. This is normally finished by 5pm which will give you a chance to visit some of Burton's iconic pubs before heading home. Alternatively, you could make a weekend of it and visit the National Brewery Museum: www.nationalbrewerycentre.co.uk.

Entrance to the event is by catalogue, £2.50, available on the day, or £3.50 (including postage) in advance by post. Contact Bill Austin: 07789 900411 or baustin@supanet.com. If you can't get there, postal bids will be accepted; just contact Bill. For more information see: http://gac.camrabeerengine.org.uk/viewnode.php?id=15796 Christine Cryne

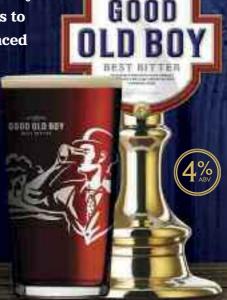
The print run for this issue of *London Drinker* is 27,500. It is distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London.



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News round-up (pub and brewery trade news)

YOUNG'S RESULTS

Young & Co turned in good results for the year ended March 2016. Revenues increased by 8.3% to £245.9 million with adjusted profit before tax up by 10.6% to £35.4 million. For the 19th consecutive year, the dividend has increased, to 17.45 pence per share. Their balance sheet values their property holdings, 251 pubs and hotels, at £665.8 million.

The Alexandra Wimbledon now has a Burger Shack on the roof called the Loft and a Burger Shack has also formed part of the refurbishment of the Trinity Arms in Brixton.

PUNCH RESULTS

punch Taverns have reported that in the year ended mid-August the average profit from each of their 3,300 pubs increased by 4%. Punch ascribed this in part to the new arrangements that they are offering to tenants which they hope to extend to 150 pubs each year. It will be interesting to see what effect the arrival of the Market Rent Only option under the Pubs Code has on their plans. Their net debt now stands at £1.2 billion, having been reduced by £225 million, mostly from the sale of pubs.

The 'new arrangements' that Punch are offering warrant closer scrutiny. On the face of it, it looks like a good deal. The publican does not have to pay any rent or contribute towards maintenance costs. He or she simply gets a percentage of the profits out of which they have to meet staff costs. But how good a deal is it? It is clever in that it means that Punch stay clear of any responsibilities or liabilities under employment law, including income tax. For the publican however, if the pub isn't making enough to cover the wages of additional bar staff, it could be a lot of work.

Pubs will continue to be sold however. In an interview with the Morning Advertiser in July, Punch's chief executive, Duncan Garrood, said that they are looking to sell around 100 'non-core' sites every year for the next four years. They will not however be sold in packages similar to the sale of 158 sites to New River Retail last year but to small multiple operators and to individuals. He maintained that these sales were for capital investment and not to reduce company debt.

WETHERSPOON'S NEWS

t the beginning of September, JDW agreed terms to sell ten pubs to the Stonegate pubco. These include outlets in North Finchley and Waltonon-Thames. In a comment to the Morning Advertiser earlier this year which I missed at the time, chairman Tim Martin offered an explanation: "For the most part the pubs we put on the market have been fairly close to another Wetherspoon pub. In the aftermath of the credit crunch especially, where we had extremely high-performing pubs we got the opportunity to acquire another pub at a low price so we opened a second close to the first. Given that we are essentially a one trick pony, in that we don't have ten different types of pub, having two close to each other didn't work out as planned. That has made us think again about how many pubs we can open in a certain area."

Following a successful trial, JDW are going to offer their staff contracts that guarantee them a minimum number of hours per week – usually 70% of what they usually work – to replace the existing 'zero hours' contracts.

JDW's annual results for the year to 24 July saw sales rise by 5.4% with pretax profits rising by 3.6% to £80.6 million. Announcing the results, Mr Martin took the opportunity to criticise those who had predicted a downturn in the economy following the vote to leave the EU, something that he actively supported.

MEAN SPIRIT

Greene King have similarly announced that the 16,000 staff who transferred to their employment from the Spirit Group with the takeover last year and who were all on zero hours contracts will shortly be offered new contracts guaranteeing minimum hours. GK ended the practice some time ago.

CRAFT BEER CO.

The Craft Beer Co. chain continues to expand; their latest site is in Limehouse, E14. The pub, formerly the Railway Tavern and handy for Limehouse DLR station, is currently being refurbished and will reopen towards the end of October as the Craft Beer Co. Limehouse. It is a Punch

site on which Craft Beer Co have taken a free-of-tie lease.

Martin Hayes, the company's managing director and founder, commented, "It's a smaller site than our others, but it has a lot of character and it's in an area that's edgy, I like that about it. We'll have ten cask beers on tap, 20 keg beers and a wide selection of bottled and canned craft beer, along with a wide range of wines and spirits. The full address is 576 Commercial Road. Limehouse E14 7JD.



Martin Hayes

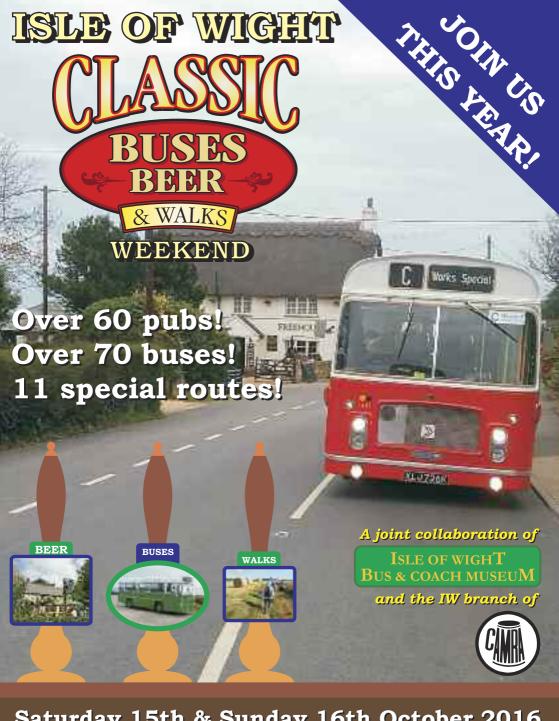
The company is holding its annual 'Craft100' event at its Clapham outlet from 6 to 9 October. UK breweries such as Thornbridge, Magic Rock and Tiny Rebel will feature alongside American ones such Hoppin' Frog and Jolly Pumpkin, together with beers from Belgium.

ETM GROUP

TM, owned and operated by Tom and Ed Martin, are opening three more sites, bringing the chain up to 18 outlets. The new sites will be a bar at the Royal London House hotel in Finsbury Park called Burdock, followed by a rooftop bar on the same site called Aviary. The third, Greenwood, will be part of the Nova development in Victoria. All should be open by the end of the year.

BREWDOG TAKE ON CASK ALE

aving decided to focus their attention in other directions five years ago, BrewDog have released a 'key keg conditioned' version of their Dead Pony Club pale ale. The beer is brewed as normal, centrifuged to remove hop debris and then put into key kegs to ferment and condition. No doubt there will be debate among the experts as to whether this process creates 'real ale'. One of the company's founders, James Watt said on their blog site, "We have long



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News round-up (pub and brewery trade news)

thought there must be a better way to deliver all that is good about perfect cask ale with none of the negatives: no oxidisation, no two-day shelf life (which is usually ignored), no inconsistent quality and no uninformed publicans messing up good beer. So Martin Dickie (the other of the company's founders) led a project to apply super-modern brewing equipment, a bit of science and a huge focus on beer quality to see if we can reimagine what draught real ale is and come up with something better than cask." It has been available since the end of July; any reports?

GOTHIC THRILL

The Halloween WitchCraft festival being most appropriately held at Le Gothique, the pub contained within the Royal Victoria Patriotic Building on Wandsworth

Common, will be a good opportunity to take a closer look at this impressive Gothic style landmark.

AYAHAY!

Proof that good ideas spread. After sampling craft beer while living in the USA, Ayah Javier has teamed up with Malu Lauengco to set up the Ayahay Brewery in Palawan in the Phillipines. They are believed to be the country's first brewsters. As well as the IPA and brown ale styles experienced in the States, they are also using local ingredients to brew such delights as Mango de Palawan and Buko Loco Coconut Cream Ale. Still, they must be better than San Miguel. Ayahay incidentally is relax or chill in the local language.

Compiled by Tony Hedger

London brewery news

BRODIES

Prewing has been moved out of Leyton temporarily to allow for works to accommodate a new 20 barrel plant, a bottling line and a barrel aging room.

EAST LONDON BREWING COMPANY

courtesy of the Walthamstow Beer Project, in the spring some 200 dwarf Prima Donna hop plants were planted in domestic gardens and on allotments around Walthamstow. These were harvested on Sunday 11 September – Community Hop Growers' Collective Brew Day – and the individual growers took them to East London Brewing Co for the third annual brewing of Walthamstow Beer. This is a green-hopped brew using the hops fresh rather than dried which gives a sharper, fresher flavour. It will be available in both bottles and casks and is due to be launched at Ye Olde Rose & Crown in Walthamstow on Thursday 6 October and will then be made available further afield.

FULLER'S

In August Fuller's teamed up with some smaller brewers to create two cask ales for the summer. They worked with Yeastie Boys, the famous New Zealand brewers, to create Double Summer, a citrus fruit flavoured pale ale made with New Zealand Nelson Sauvin and UK Jester hops. Brewer Georgina Young said, "Like Fuller's, Yeastie Boys is an award-winning brewery although, compared to us, they are relative newcomers to the craft beer scene. It's been a real Anglo-antipodean bonanza though, combining not just hops from other sides of the world, but cultures too."

Nearer to home, as part of the London Beer City event, head brewer John Keeling helped Fourpure, Five Points and Beavertown produce a heavily hopped 4.8% ABV pale ale. Both beers were available in selected Fuller's pubs.

Frontier Craft Lager won a Silver Medal in the International Beer Challenge, a competition for premium packaged beers. Oliver's Island and ESB each won bronze medals.

Fuller's have reopened what is now the Astronomer in Aldgate, close to Petticoat Lane Market. It has the Ale and Pie House branding. The second London branch of the Stables pizza and cider house chain, and the fifteenth in all, has opened at Kew Bridge.

KEW BREWERY

ook out for a new beer, a black IPA called Dahlia (5.2% ABV) which showcases the best of English hops: Bramling Cross, Bullion, Endeavour, Fusion, Olicana and UK Chinook. Kew have also collaborated with Park Brewery to produce a White IPA called Dove Tree which readers may have spotted at Ealing Beer Festival. A further collaboration, this time with the Simon the Tanner pub in SE1 will produce a beer using the little known Minstrel hop plus some Endeavour hops and an experimental new English hop, simply called CF132. It will be available from the pub at the beginning of October. A spiced winter ale will be brewed exclusively for Kew Gardens which will be available from their shops sometime in October. The brewery was represented at GBBF with the well established Kew Green (& Black) chocolate milk stout plus some bottled beers.

LATE KNIGHTS

We heard at the end of August that there has been some sort of schism at Late Knights of Penge. The existing company has ceased trading but two new companies, Southey Brewing and Erimus Brewing, will replace it. Each will operate three of the old company's seven bars with one of them, Hopsmiths, closing. One of the new companies, presumably Southey Brewing, is operating the existing brewery and the other is looking for premises. Any correction or clarification would be welcome.

LONDON BREWING CO

or commercial reasons, LBC have given up their original site, the Bull at Highgate and for the time being will be concentrating on activities at the Bohemia in Woodside Park. The original brewing kit has been left at the Bull and







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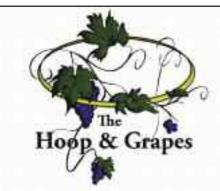
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London brewery news

so the new operator, Gorgeous Pubs Ltd, is expected to continue brewing at the site.

PARK BREWERY

ncreased capacity at Park has seen an increased presence on the far side of the Royal Park with beers now being available in three Richmond pubs as well as at an increased number of Kingston pubs, including the Canbury Arms, the Kingston Ram and the newly reopened Druids Head and Black Horse. A shared venture with Kew Brewery produced a bottled white IPA and a further joint venture is planned with Big Smoke of Surbiton, who will shortly be opening the Albion at Fairfield in Kingston. Park Porter will appear again this year and Park's first attempt at a brown ale is expected in the autumn. A relaunch of the website, www.theparkbrewery.com, is imminent.

David Morgan

REUNION ALES

A new beer is coming soon, Single Hop Knot (5.2% ABV), described on the label as a 'motley hopped ale'. The idea is to vary the type of hop from time to time. The first batch uses Fusion. Frost Fair may return in a stronger form as a winter beer, with the current beer recipe being renamed and brewed all year round.

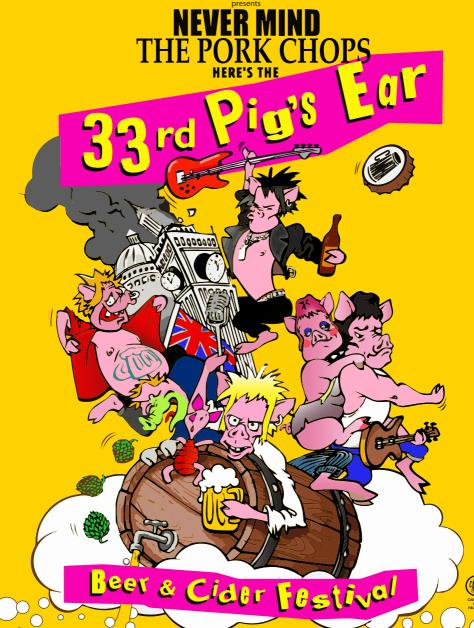
Reunion have now qualified for the SIBA Safety and Quality Scheme so can now supply beers via BeerFlex (the replacement for the Direct Delivery Scheme). Their beers could therefore be available in Punch and Enterprise pubs.

TWICKENHAM FINE ALES

The brewery have installed a new 'kegger' fermenter for keg beer. The company had a total of ten beers available at Ealing Beer Festival and was represented at the GBBF by Naked Ladies. Monthly comedy nights are now being held at the brewery.

WINDSOR & ETON BREWING COMPANY

s befits an Olympic summer. WEBC have been winning Aawards. They began with a Silver Medal for Republika lager at the Society of Independent Brewers Association (SIBA)'s national finals in Sheffield, followed that with three Gold Awards at the Indie Beer Can Awards, including Best in Show for Uprising Treason IPA, rounding off with no fewer than six awards at the SIBA London and South East England competition. Paddy Johnson, WEBC's master brewer, commented, "What's been so pleasing about the last few weeks is that our beers have won major awards in every category - cask, keg, bottle and can. But our performance at this month's SIBA regionals was very special. With over 300 beers entered, if you divide the number of beers entered by the number of awards available, then a brewery could expect to win an award every two years. So our three Golds, two Silvers and a Bronze represent 12 years' worth in one afternoon. Given the friendly rivalry that exists between brewers, I got a lot of good natured banter from the other breweries there as I went up to collect each award!"



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News round-up (health and welfare)

ALCOHOL GUIDELINES CAMPAIGN CONTINUES

In the run-up to the Great British Beer Festival, CAMRA commissioned pollsters YouGov to find out what the public thought of the official health guidelines on alcohol consumption. YouGov's survey, conducted on-line in the middle of July, covered 2,040 people, of whom 61% agreed that moderate alcohol consumption could be part of a healthy lifestyle. Similarly, 51 % disagreed with the Chief Medical Officer's decision that alcohol guidelines should be the same for men and women.

CAMRA's national chairman Colin Valentine said, "The figures we're releasing today, at the start of the Great British Beer Festival, show that government advice on drinking is at odds with common sense. If the government wants people to take the guidance seriously then it needs to present people with realistic and believable advice, which they can use to judge their own risk when it comes to responsible drinking. If the public feels, as our figures suggest, that the guidelines are not credible and lack evidence, the danger is they will increasingly just ignore them. There are decades of international scientific evidence showing that moderate drinking can play an important part in a healthy and happy lifestyle. We'd like to see that research reflected in a more grown-up approach to help adults understand the risks and benefits associated with drinking."

From a CAMRA press release

MEN UNITE!

ne statistic that I am certain of comes from the charity Prostate Cancer UK and it is that over 330,000 men in the UK are currently living with prostate cancer and every hour one dies from it. Around two-thirds of CAMRA members are candidates for prostate cancer so I consider this worth bringing to readers' attention.

Led by Gregg Wallace, known for his appearances on the TV programme Masterchef, Prostate Cancer UK are repeating last year's 'Men United Arms' campaign, calling on pubs across the country to host a fundraising night this autumn. This could be something as simple as a guiz, a live music night or darts competition. Pubs can request fundraiser kits to help make their event look the part and if they raise over £200, Prostate Cancer UK will send them more goodies including drip trays, beer mats, bunting, banners and T shirts. To add a little healthy competition, the five pubs across the UK that raise the most will be shortlisted to become Prostate Cancer UK's favourite local. This will be judged on the most innovative idea, customer involvement and their commitment to their local community as well as the amount raised. These pubs will then be promoted on social media and in their local area, before one is chosen by a panel of industry expert judges to be named the charity's 'favourite local.' The judging panel will be made up of Gregg Wallace, Mike Berry, the editor of the Morning Advertiser, Mike Tye, a trustee of Prostate Cancer UK and a former CEO of the Spirit Pub Company, and Angela Culhane, the chief executive of Prostate Cancer UK.

Gregg said, "I've nominated my favourite local to host a fundraising event and even offered to bring the sausage rolls! I challenge everyone to do the same and help their pub become Prostate Cancer UK's favourite local. This is a great way to get everyone in the community together to have a good time and raise money that will help save men's lives."

To sign up for a fundraising pack or receive more information visit prostatecanceruk.org/menunitedarms. Full terms and conditions are available at prostatecanceruk.org/ourfavouritelocal. For information on the disease itself, go to www.prostatecanceruk.org.

Tony Hedger

London's pubscape - a critical review

A round 12 months ago I had a perceptible feeling that our lot was improving. London's micro-economy continued to buck trends and, notwithstanding the intensifying housing 'crisis', it did appear to some of us that developer attacks on pubs were easing off. The planning changes made in April 2015 which brought additional protections to pubs listed as Assets of Community Value (ACV) had bedded in and the borderline cases like the Carlton Tavern, Admiral Mann, Star, Green Dragon etc had reached a defined conclusion, whether we agreed with it or not. The permitted development loophole was not fully closed, but it was substantially narrowed. All we had to do was prepare a guick ACV nomination and we'd achieved full planning control for pubs. Of course this was still largely reactive rather than pre-emptive but we had additional tools in the box. Add to this the spread of affluence to the previously down at heel outer boroughs, we were in the midst of some pretty impressive relaunches, rescues and turnarounds. Even agents like AG&G, Fleurets and Christies, were reporting an increase in the volume of pub sales that were being retained in pub use, and a healthy buoyancy in the pub rental market, particularly for long freeof-tie leases. We had a revised London Plan fully ratified in 2015, which linked ACV status to planning protection formally for the first time. Our national ACV campaign was in full swing and we were making great strides on local plans, particularly with Waltham Forest, Camden, Westminster and Lambeth, with draft proposals being worked up in Southwark, Newham and Brent. I almost felt as if we could at last sit back, relax, savour the beer, and enjoy visiting London's tremendous pubs that we all love so dearly.

Heralded by what West London CAMRA's Secretary, Paul Charlton described as a "sudden surge in bad news about pub closures", it pains me to report that battle has re-joined on several fronts:

Front 1: aggressive rental demands. We reported in the last issue the obscene amount of money being asked for a lease on the Kensington Park Hotel, equipped with its own Article 4 Direction, ACV and robust pub protection policy in the Royal Borough. The freeholder there once had his eye on Foxton's and flats until the locals intervened. Popular 'guvnor' Vince Power was eventually evicted after a protracted high court battle but we were flabbergasted to see an AG&G advert for some £250,000 annual rent. There is confidence and then there is downright fantasy.



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London's pubscape - a critical review

Just a few weeks later, news broke that the hugely popular Truscott Arms in Maida Vale was to close after its rent was increased from an already high £75,000 to £250,000, backdated some 18 months! A quarter of a million quid a year appears to be the new aspirational rent figure for London pub freeholders. Quite astounding. The very successful Andrew and Mary-Jane Fishwick serve famous Sunday roasts to 500 people every week but they'd all have to order a bottle of vintage champagne to pay that sort of rent. Unsurprisingly, the couple are packing up and moving on elsewhere. We know they will be highly successful and we look forward to reporting on their new venture.

In the same month, high rental demands, far in excess of figures that fair maintainable trade could reasonably be expected to justify, and above market norms seen hitherto, have forced the closure of the Queen's Head in Chelsea, the Windsor Castle in Marylebone, home of the famous handlebar moustache club, and the Tudor Rose in Marylebone, the latter being subject to a 100% increase in rent and a rumoured desire to convert to a restaurant and wine bar. These are simply the small handful we know about because the tenants have been publicly transparent about the **forced** closure of their business for reasons entirely beyond their control.

Regular visitors to pubs will appreciate that these are low margin businesses with very high fixed costs. When well managed, they are entirely sustainable and profitable but unfortunately in London we are witnessing a firestorm of aggressive rent hikes, unreasonable increases by freeholders who bought the land and buildings as a development opportunity, often outbidding pub operators and purchasing from indebted pubcos. If a freeholder believes they stand a better chance of converting to a higher value land use such as residential or high end retail with an empty pub rather than a trading pub, they appear to be ruthless and unhesitating in their actions to force a pub operator out. While mainstream press lament the pub closures but excuse it away with a wistful "ah well that's market forces", I have to disagree. Market forces assume a level playing field and a degree of fairness. There is nothing remotely fair about a punitive and exploitative beer tie. Furthermore, one cannot compare pubs to fashion shops or boutiques. They offer a different service to our communities. Pubs are more akin to community centres, places of worship, leisure centres, libraries, all of which are unviable when judged against the standards that freeholders routinely apply to pubs, viz: can I earn more money from this? I sound like a stuck record here: ONLY a strong planning system can redress this. Protecting pub use and resisting its loss is the only way to beat the speculators.

Front 2: short-sighted and apathetic councils. We've always argued for pubs to be brought fully under planning control. This is essential as it gives local communities a say in the future of their pub and hence is democratic, but crucially it allows local councils to apply their local plans, formally approved documents that outline the strategic planning of their areas. Many London Councils have pub protection policies in their plans. Regardless, the London Plan and the National Planning Policy Framework both give strong grounds for protecting pubs from development. This is all fine in theory, yet is no use whatsoever when councils that are given the chance to do something duck or fudge the decision or, worse still, make the wrong decision! This is deeply frustrating for all of us who have lobbied hard at various levels of

government to see pubs recognised and protected in the planning system. Every sentence, nay, every syllable of planning policy directed towards safeguarding pubs has come about as a result of dogged persuasion, impassioned argument and forceful reasoning, often in the face of stiff opposition from neo-libertarian free marketeers and well financed property developers. To see councils then ride roughshod over their own plans leaves a vinegary taste akin to stale ale served through a dirty line.

The Borough of Newham has lost 61% of its pubs over the last 30 years, making it one of the hardest hit councils in London. In 2014 Punch sold the Central Hotel in East Ham to a developer who came forward with plans to change to retail and seven flats. We objected strenuously, pointing out all the relevant policies with which the planners could bat this away. At committee, councillors voted to approve! Incredible. Planners advised in their report that the council was powerless as the change was permitted development. This was simply not true as change of use from pub to mixed use is subject to consent and always has been. Eighteen months later Newham Council wrote to me advising of a revised application to reduce the retail space and add five townhouses in the back yard. This has been cynically dressed up as a 'variation of condition' to a consented scheme. I pointed out to the planners that this intensification of residential use was an inevitable move by a developer and, notwithstanding the clear need for a revised application, this was akin to shuffling the deckchairs on the deck of the Titanic. I despair. What can you do with a council that clearly does not want to help itself?

Similarly, Lambeth has expended considerable taxpayer resource on defending its decision to register the Grosvenor in Stockwell as an ACV following a nomination by CAMRA. This case recently went to the First-tier Tribunal (see Geoff Strawbridge's report on page 47) and may not have stopped there. Meanwhile, in a classic case of the left hand not knowing what the right hand is doing, Lambeth planners had consented a 'Trojan Horse' application allowing the upper floors to be converted to independent residential use. A total lack of joined up thinking. Their draft consent notice places a condition on the famous live music pub that no live music is to be performed, for fear of disturbing the new neighbours above.

Ordinarily pub-friendly Camden recently undid all their hard work on protecting the Sir Richard Steele in Belsize Park, including two planning appeals and an ACV appeal in the First-tier Tribunal, by consenting to a similar application to build flats in the function room. This was in spite of opposition by CAMRA and others, and a clear track record in shutting pubs on behalf of the owner. We cannot grasp the Council's thinking on this. They have one of the finest pub protection policies in London, they've won everything so far, they have more ACVs than any other London Council, they have famous pro-pub councillors and a cabinet member who set planning and legal precedence on the Golden Lion in 2014, yet they bizarrely handed four luxury flats to a known pub-wrecker. Will somebody please pass me a strong barley wine?

The Old Parr's Head in Hammersmith was one of London's most traditional and best loved pubs until legendary publicans Joe and Betty were forced out when Punch flogged the boozer to a foreign investor. Amidst much local outrage, Hammersmith & Fulham initially refused the conversion plans, only to consent to a most blatant and obvious 'Trojan' eighteen

The Star

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London's pubscape - a critical review

months later. The historic pub has been stripped and there are reports of squatters. There is no point whatsoever in saying no if the answer changes to yes eventually when the developer submits an endless stream of tweaked applications. No must mean NO!

I'm afraid Councils are simply not tough enough on speculative developers who destroy the very fabric of our communities for their own personal gain. The planning system exists to ensure balance within our neighbourhoods and the controlled evolution of our built environment in accordance with the principles of sustainable development. Too many Councils seem to treat it like a game in which they agree to forfeit at the first sign of aggression, even though the opposition is clearly cheating. We do not expect developers to care one iota about London's pubs; to them they are cash cows, but when we see our planners actively aiding and abetting those who clearly seek predatorily to crush centuries of community conviviality, one has to ask whose side they are on.

Front 3: spurious and vexatious challenges to ACVs. In spite of a decade of sustained calls for 'sui generis' (class of its own) planning status for pubs, ministers have given us a semi-welcome compromise that removes permitted development rights from pubs nominated or registered as ACVs. This is clearly the most significant benefit of ACV status. Remembering the characteristics of ACV registration, in order of importance:

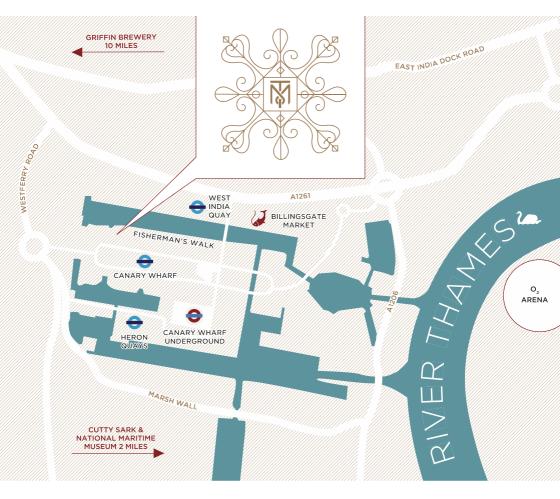
- removal of permitted development rights for demolition and change of use;
- material planning consideration (referred to in the London Plan);
- community right to bid;
- compulsory purchase powers if under threat of long term loss.

it is clear that a successful community bid is a very unlikely prospect given London land prices and the competition for pub sites. It is not a right to buy; merely a right to bid. Pub freeholders can and do wait for six months, turn down a bid and then sell on privately. Against all the odds, two London pubs have managed to succeed along these lines: the lvy House and the Antwerp Arms. We are not holding our breath for too many more. On that basis the main motivator for ACV nominations is to bring about stronger planning protection for individual pubs which we value or which are under present or potential future threat – for the avoidance of doubt that means ALL pubs!

Sadly whenever people do not understand the implications of something or where confusion exists, there will be an opportunity for money to be made. Think about the PPI retrieval agencies that regularly tout for business. We have seen the emergence of a law firm trying to carve out a niche in overturning ACVs. Yes, there is actually a company trying to profit from cancelling ACVs, which were of course introduced by the government as part of the Big Society' agenda to empower local people. The provisions are already weak, but currently are the only game in town. A company called Freeths has been marketing its services to pub owners and claims to be able to cancel ACVs by finding legal loopholes, errors in nominations, or just arguing that pubs offer no community value. This sort of behaviour is inevitable but it does concern us that some councils appear to be falling for it. Voluntary or community bodies, such as CAMRA or an established neighbourhood forum, are able to nominate pubs as ACVs by completing an application form with the local council. Ministers have confirmed that, in essence, provided the nomination is valid, the very fact that local people have taken the trouble and effort to nominate an asset means that councils should add the asset to their register and not put undue hurdles in the way. Freeths appear to bamboozle councils with hundreds of pages of alleged reasons why a pub should not be an ACV. They have a curious obsession with CAMRA nominations and have tried to get a judge to rule that these are not valid. Of course they are, as evidenced by hundreds of successful nominations, and by the undisputed fact that CAMRA is a not-for-profit company, which, by virtue of its branch structure, has a local connection to the communities in which the specific branches lie. They have also attacked other community nominations by suggesting that their constitutions are invalid and by rubbishing the 'evidence' that groups put forward to demonstrate community value. They have limited success in this area but they appear to be increasing their attacks on nominations and we have seen a worrying trend of Freeths demanding reviews of previously sound registrations. This has resulted in some successful nominations being removed from registers, based on very trivial and tenuous reasons.

ACV nominators need to be mindful of the tactics used by Freeths and their clutching at straws with regard to various technicalities on nomination forms. If you are nominating as an unincorporated group with at least 21 individual members, there is no legal requirement for a list of names to be provided, yet the Council needs to be satisfied that your group has a local connection and this is demonstrated by at least 21 individual members who are on the electoral role in the borough concerned, or a neighbouring borough. It is simpler just to provide the names and addresses. Likewise, there is no legal requirement for your group to have a constitution, but Freeths like to highlight the lack of one or, if there is one, they like to pick holes in it. Our advice is to use the latest version of the model constitution on the main CAMRA website. For CAMRA nominations, they have other apparent gripes but, based on extensive feedback from councils, we are on very solid ground now with our own nomination strategy.

A further argument advanced by Freeths is that a community pub needs to be more than 'just a pub' to qualify and there needs to be comprehensive evidence of its ability to further the social wellbeing and social interests of the community. Again this is not a legal requirement but we have seen some councils ask for much more detail than others. A fundamental problem is that some council officers simply do not 'get' what a pub is for. Council officers have exposed their ignorance by stating to us 'clearly some additional activities are required, over and above the consumption of alcohol'. Then bizarrely when we have listed a plethora of additional activities, from community library to darts teams to book clubs to Ann Summers parties, we have been further advised that 'these are all ancillary to the core function of serving alcohol'. Well they cannot have it both ways. We are arranging meetings with some of the 'problem' councils to sit down with cabinet members or senior officers and explain just what community pubs are all about. The Localism Act defines land of community value as land on which a non-ancillary use furthers the social wellbeing and social interests of the community. Clearly if Councils have decided that the many things people



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London's pubscape - a critical review

visit a pub for, chief amongst them social interaction, are ancillary to getting drunk, then no pub can ever be an ACV.

This is the shameful case in the London Borough of Merton where all pub nominations to date have been unsuccessful. Their website gives the reason for refusal as 'application does not meet the relevant criteria'. Not only is this most unhelpful, we submit that the relevant criteria are the Localism Act (Section 88) and that officers at Merton have clearly misinterpreted those criteria. As the (then) Communities Minister, Stephen Williams said in the House of Commons in 2015, "We are aware... that some local authorities are goldplating what they need to do under the regulations. The procedure, as laid down in the Localism Act, is straightforward for listing an asset of community value. It is very simple for the promoters of that listing and it ought to be similarly simple for the local authority to consider whether the proposal meets the tests, as set out in the legislation." Here it is worth remembering that the Localism Act explains that social interests include cultural interests, recreational interests and sporting interests. Social wellbeing is not defined in the Act although the research carried out by Professor Robin Dunbar and published earlier this year explains in detail how social wellbeing is enhanced and improved by regular visits to the pub: see www.camra.org.uk/pubs-wellbeing.

Councils that have formed the view that pubs are all about boozing are quite wrong. Likewise, councils that acknowledge that other activities take place, from children's parties to wakes, yet regard these activities as somehow ancillary rather than core, are equally wrong. The actions of Freeths have not been helpful in reducing the perceived gold plating in some authorities. The disproportionately long and highly conflated objections to ACV nominations have certainly scared councils, quite contrary to the spirit of the Localism Act. Their letters are threatening in tone and whenever the phrase 'Judicial Review' is mentioned, councils revert to cautious conservatism. Of course no Judicial Review proceedings have been brought and if a council responds to a community nomination for a pub, in good faith and following an agreed process, and issues a decision as per the regulations, no court in the land could possibly find fault. Finally, we note on Freeths' website, which promotes their appetite for attacking ACVs on pubs, that they are currently pursuing a compensation claim against a London Borough (unnamed) for £3.5 million.

Front 4: passing the buck. A splendid pub crawl took place at the end of August in Southwark and Bermondsey, led by Andy Sewell of South East London CAMRA. The objective was to take local MP Neil Coyle around a selection of his constituency pubs. You can read more about it on page 26. This is a great initiative that we would like to see repeated across all constituencies and with all MPs. It was an opportunity for pub lovers to talk to their MP and for Neil to hear from publicans, their staff, campaigners and customers about the current state of pubs. In a conversation with Neil about the threatened Gladstone Arms, it occurred to me that central government and local authorities are hardly on the same page on these issues. In fact you might argue they are not even in the same book. While we welcome Southwark Council's establishment of a new conservation area, largely centred on the Glad, they have recently gone into reverse gear on ACVs, asking for individual statements of support from customers at the China Hall. This is an absurd abuse of the

legislation. The word of the nominators is more than sufficient to allow the council to draw an opinion on community value. Furthermore, in spite of their emerging local plan with a handsome pub protection policy at DM27, three pubs have been lost recently, all with council consent. These are the Corrib Rest, the Boatman, and the Pizza Lounge (formerly the Three Compasses). The council also granted a 'Trojan Horse' on the Nag's Head, Camberwell Road, effectively spelling the end of the tiny boozer.

Why would a pro-pub Council co-operate with developers to convert pubs? One constant fear hanging over every planning decision is the threat of losing on appeal to the Planning Inspectorate. The London property stakes are so high that developers routinely appeal, some more than once. They only have to win once. We have to win every time. Councils are struggling with resources and time and can ill afford to fight appeals; particularly if there is a chance they will lose and be forced to pay the developers' costs. This is the ultimate insult. Although it is not supposed to, it is deterring Councils from protecting pubs. They still see mixed use schemes as a reasonable compromise, despite the overwhelming evidence about 'Trojan Horses'. While many planning inspectors have upheld Council decisions when made on firm policy grounds, inspectors are diverse and varied in their approach to appeals and in their affection for pubs. We've read some pretty shocking appeal decisions and Inspectors carry the power and blessing of the Secretary of State. Their decision is final, save a petition to the High Court.

London Councils need to get their houses in order and get strong plans that advocate retaining their remaining pubs, along the lines of Waltham Forest's Public Houses SPD. This will put them on a strong footing in appeals. Likewise, the Planning Inspectorate needs to be tougher on these vexatious appeals that are clearly just a punt. They need to start awarding councils costs against the developer and send a clear signal that appeals without foundation will fail. We have the situation where councils blame the Planning Inspectorate for forcing them reluctantly to sacrifice pubs while the Planning Inspectorate blames local councils for not citing sufficient grounds in their decisions to save pubs. Who is it that examines and approves local plans? Yep; the Planning Inspectorate. Buck passed and volley. The pub champion Greg Mulholland MP has called for the scrapping of the Planning Inspectorate! We simply believe that inspectors need to pay greater heed to national policy, which aims to resist the loss of pubs. We would like to see a statutory obligation on a par with Section 72 of the Listed Buildings & Conservation Areas Act, which places a duty on decision makers to preserve or enhance the character of heritage assets. Paragraph 70 of the Framework should, in our view, be enshrined in law.

At the present time, around 40 pubs in England are the subject of an Article 4 Direction which is a planning direction made by a local authority to restrict or remove otherwise permitted development rights. In late August, Wandsworth Council announced that it would make an Article 4 Direction covering 121 pubs and bars. This is covered in a separate article on page 22. It is welcome and timely, but what we really need is a proper integrated approach to pub protection running through all levels of government. We have a dream. James Watson

Regional Pub Protection Advisor

The Grosvenor, Stockwell - the story so far

The Grosvenor in Sidney Road, Stockwell served the community as a pub from Victorian times until early August 2014. Punch Taverns had then sold the freehold to a developer who tied the tenant to buying a very limited range of drinks exclusively from a very expensive wholesaler. The tenant moved out when he got wind of a planning application to convert his accommodation to flats. The pub has remained closed since then and its hitherto unspoilt interior was gutted after Lambeth gave planning permission for 'a single storey ground floor infill extension to existing public house' in February 2015.

Besides two separate bars, the Grosvenor had a large, well appointed music room at the back that drew appreciative crowds. The Brixton Buzz website carries photographs of the last Saturday music night and the following tribute: "The absence of the Grosvenor is going to be a huge blow to locals, musicians and the wider community. The pub has hosted a wonderful variety of acts over the years, and our appreciation goes to the landlord, the staff, the regulars and all the musicians, poets, film makers and artists who have made the pub such a welcoming place to be. With Brixton rapidly turning into one big cocktail bar for the well heeled, the loss of a community pub like the Grosvenor will be something that we will mourn for a long time."

All too often, residential conversion of the upper floors of a pub, which still needs planning permission, is followed by conversion of the ground floor and cellar into café, office or shop premises, which has not needed planning permission since 2006. Councils may adopt robust pub protection policies within their strategic plans but these are trumped by the permitted development rights that make planning applications unnecessary for such changes of use. In April

2015, however, legislation was amended to require planning permission for the demolition or change of use of any pub that had been nominated and either registered or not yet rejected as an Asset of Community Value (ACV).

South West London CAMRA formed three subcommittees to pursue ACV nominations in order to remove permitted development rights from cherished pubs in each of the boroughs served by the branch area: Lambeth, Merton and Wandsworth. Planning officers in each borough welcomed our initiative and in Lambeth, with the additional support of the Brixton Society, we made the Grosvenor our first nomination on 5 August 2015. Faye Grima at the CAMRA Office supplied the necessary Land Registry extracts and a week later Lambeth confirmed the ACV registration.

On 1 September, Grosvenor owners Hamna Wakaf Ltd, based in the Isle of Man, asked Lambeth to review that decision. Their statement of case, submitted a month afterwards, included an updated Land Registry extract showing as of 1 October a 'unilateral notice in respect of an agreement for lease' dated 25 September 2015 between themselves and Co-operative Food Group Limited for a term of 15 years. The goal posts had moved: if upheld, the ACV registration meant that the Co-op would need to submit a planning application for any change of use, and against the background of a timely strengthening of Lambeth's pub protection policy.

Lambeth invited South West London CAMRA, as the nominating group, to speak for up to an hour in opposition to the owners' arguments as presented by their legal representatives. Faced with such formal proceedings, we engaged consultant Dale Ingram, Director of Planning For Pubs Ltd to conduct our case. Lengthy written submissions

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The Grosvenor, Stockwell - the story so far

were exchanged before and after the review hearing on 23 October. Reviewing Officer Sophie Linton, Head of Lambeth's Valuation and Strategic Property Services, then sought independent legal advice. As a result, citing the written opinion of George Laurence QC, she duly upheld the ACV registration, setting out her conclusions in a letter dated 17 November.

Arguments had focused on a CAMRA branch's eligibility to nominate an ACV within the wording of the applicable regulations and on the foreseeable prospects of the Grosvenor returning to pub use. The owners appealed against Lambeth's review decision on both counts on 14 December. South West London CAMRA accepted the invitation to be joined with Lambeth as 'Second Respondent' at the First-tier Tribunal; conflicting views had been expressed at the review hearing on the legal status of a CAMRA branch and related procedural issues needed to be clarified.

Judge Peter Lane chaired the Tribunal hearing on 18 May at which David Elvin QC represented Hamna Wakaf Ltd and George Laurence QC, supported by Junior Counsel Simon Adamyk, responded for Lambeth. For CAMRA, I spoke briefly both as Greater London Regional Director and as Branch Pubs Officer before Mr Elvin summarised the appellants' case. Besides James Watson who sat with me, South West London colleagues Rex Ward and Mike Hodgson and Charles Owens from neighbouring Richmond & Hounslow Branch attended the hearing, as did Faye and Jonathan from the CAMRA Office.

Judge Lane's decision (Appeal Reference CR/2015/0026), issued on 22 July, runs to 34 pages and 104 paragraphs. Relevant extracts, and the messages we draw from them

regarding CAMRA branches' eligibility to nominate ACVs, are set out in a briefing note on the CAMRA London website. The Grosvenor's ACV registration was upheld, but not for the upper storeys of the building for which residential conversion had seemingly been given the go-ahead by planning officers on 7 March, with a Section 106 Agreement for an 'affordable housing contribution' of £335,841.00 apparently being signed imminently.

At the time of writing, however, planning application 15/00481/FUL dating back to January 2015 remains 'awaiting decision' on the Lambeth planning website. Permission is reportedly now subject to the completion of the \$106 Agreement to make the development car-free. There has been local pressure for the final decision to be taken formally by committee. The draft decision safeguards the use of the ground floor and basement as a pub, but one without staff accommodation and which would, tragically, not be permitted to offer live music. It would not be the community pub it once was.

At least the Co-op have confirmed to me in writing that they are "no longer interested in opening a store on the site of the Grosvenor pub". And a local resident with a background in live music management is looking into obtaining a 'meanwhile use of the space' that could 'turn the building into a thriving musical hotbed' while the owner decides what to do with it.

Lawyers for Hamna Wakaf Ltd have now asked Judge Lane either to reverse his First-tier Tribunal decision or else to give them leave to appeal to the Upper Tribunal. The story continues.

Geoff Strawbridge

The pub saving toolkit - part 5

PLANNING OBJECTIONS IN PRACTICE

The last instalment described planning objections in general terms. We discussed when to object, how to object, explained how councils decide applications and outlined the contents of an objection. We also went through the grounds on which to object, i.e. what to actually say in your letter or email that would be material, and therefore would be taken on board by the council planners and might actually make a difference in their decision process. In this penultimate part of the toolkit, we offer via the pub protection pages of the London CAMRA website, www.london.camra.org.uk, some samples in the form of objections actually submitted in defence of three London pubs: the Star, St John's Wood (2013); the Prince Edward, Hackney (2014); and the Admiral Mann, Lower Holloway (2015).

There is no right or wrong way to formulate an objection. It **is** largely a numbers game. Your campaign should be

concerned with securing a large volume of objections. That demonstrates the strength of public feeling regarding a proposal and will assist in getting your case to be heard by the planning sub-committee, which will present you with the opportunity to speak in front of elected councillors and convince them to vote the right way.

These letters can be saved for reference but bear in mind that planning policy is continually evolving. Some references to national and local plans will become outdated and superseded. You will need to check the policy details of the relevant local authority local plan but you can use the structure of these letters as a guide.

For all letters you must give your own name and full address. You cannot use pseudonyms such as 'a concerned resident' or 'angry CAMRA member'. You should address the letter to the planning department case officer by name.

James Watson, Regional Pub Protection Advisor

London LocAle scheme

The following pub has joined the London LocAle scheme since the last issue of *London Drinker*.

Simon the Tanner 231 Long Lane, Bermondsey SE1 4PR Various London beers

The following pub has left the scheme.

Armoury (now Crane) 14 Armoury Way, Wandsworth SW18 1EZ

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

The Greenwood Hotel, Northolt

We briefly mentioned the restoration and reopening of this pub last month but it deserves more attention. Mick Slaughter LRPS of CAMRA's Pub Heritage Group has provided the following commentary and he also took the photographs.



This is a large five room inter-war 'improved public house' built in the late 1930s in Neo-Georgian style for Courage & Co, possibly by the brewery architect. It has Art Deco features and was Grade II listed in 2009. Shortly afterwards it was sold by its pub company owners and conversion to a restaurant and hotel was understood to be the intention. Fortunately, Ealing Council's conservation officer would not allow the intended changes to its historic interior, so the developers sold it on in 2013. Rumours were that it would become a Tesco Express but in the end it was bought by the JD Wetherspoon organisation.



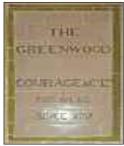
The Lounge



The Green Room

Clearly unaware of the efforts being made by the conservation officer to retain the historic interior, they in turn applied for permission to gut the interior which was promptly refused! There are numerous plans on Ealing Council's website showing the battle between Wetherspoon's designers and the conservation officer with the latter happily winning the day and ensuring that the vast

majority of the original interwar fittings have been retained. Our deep thanks are due to Rosemarie Wakelin, the Principal Conservation Officer at Ealing Council and to Wetherspoon's who, once they realised what was involved, funded the restoration. The pub reopened in July 2016 after a six year closure and is a model refurbishment, respecting the historic interior.



Original tiling

We mentioned the CAMRA Pub Design Awards in the last edition. For inclusion in the 2016 awards the works needed to have been completed by 31 December 2015 but the Greenwood will surely be a candidate for the awards in 2017.

Mick Slaughter LRPS

For more information go to https://whatpub.com/pubs/MDX/16819/greenwood-hotel-northolt or, if you want to take a look yourself, the Greenwood will be included on the London Pubs Group's daytime crawl of West Middlesex on Saturday 15 October (see under Branch Diaries).

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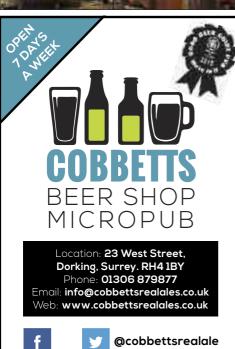
Durham - temptation on a stormy day

urham is one of those breweries that has been around a while but has never quite got the national name it deserves. I have always had a soft spot for this brewery and have used their bottled beers for many of my tastings. So when the opportunity to visit arose on a wet and windy day in June, the temptation was just too much!

Set on an industrial estate, a bus ride from the city centre, Durham Brewery is a sight for sore eyes. They have always been on this site (since 1994) but have gradually expanded. There are now three units: one for brewing, one as a cold store and one for the office, reception and a visitors' centre.

The brewery is ten barrel length with a 20 barrel mash tun, four ten barrel fermenters, three conditioning tanks for bottled beers and four Grundy cellar tanks for keg beers.





Elly Bell, the General Manager, said, "Keg beer hasn't really caught on in the North East yet. It only represents 1% of our sales. Our main growth area is bottled beer, which is now about a third of our production."

All the bottled beer is bottle-conditioned and hand labelled. Elly explained, "We did have automatic labelling but, surprisingly, hand labelling causes less repetitive strain and humans are more accurate!" Elly also explained that they had rejected sending the beer elsewhere to be bottled as they wanted to keep a tight rein on the quality. There has been some investment in the bottled range. Recently, a cool store above the brewery was installed to condition the beers; bottles are left here for at least two weeks. Elly commented that if the brewery is going to continue to take advantage of the bottled beer market, more investment is likely to be needed; Durham is currently at full capacity with bottle production.

They currently brew around twice a week. Cask volumes were higher ten years ago, reflecting a change away from draught to bottles but also the increased competition locally. Steve Gibb, who co-founded the brewery with his wife, Christine, commented that some of the newer brewers appeared to be selling at less than cost. This obviously made it hard to get into any outlet that was really cost conscious. But there are more outlets than those in the UK. Durham's beers now go all over the world, from Italy and Switzerland to Taiwan and Australia.

Interestingly, beer isn't the only thing that Durham Brewery sells. Steve has developed some brewery management software that helps a brewery control stock and ingredients although, of course, beer remains at the heart of what they do.

Over the vears. Durham have won many awards, helped by their consistency and quality. They were at the vanguard of producing fruity, hoppy beers and continue to innovate, with unusual beers ranging from White Stout, inspired by an 1806 Barclay Perkins Pale Stout mentioned by beer historian, Ron Pattison, to Raspberry Tart, a Hefeweizen raspberry added. Not to forget Diabolus, a



really unusual 10% ABV beer that is initially fermented with a Notts yeast and then has a secondary fermentation with a gueuze yeast. It's stored for 18 months before bottling when extra yeast is added to the bottles. Add in Bombay 106, an IPA recipe from the 1800s, Smoking Blonde and the new Interstellar Lager, you can see that this is a brewery that isn't afraid to try new things. I finished my visit with Temptation, an Imperial Russian Stout, so it really was temptation on a stormy day!

Christine Cryne





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WhatPub? update 16

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.

This edition sees the reopening of a Regional Inventory pub in EC2, a new Antic pub in SE1, the first London site for a Fuller's-owned chain of pizza bar/restaurants in E1, the first London pub for Wiltshier brewer Wadworth in SW6, and two new micropubs in Sidcup. Enterprise Inns pubs in SE23 and SW6 have changed hands under their 'managed expert' programme. Other pubs taken over by smaller operators favourable to cask beer are in E1, E8, E15, N22 and SE8.

We learn the fate of three more disposed Wetherspoon pubs, in N1, N12 and N18. Closures include a Late Knights bar in N4, a cask beer outlet in W9 and Stonegate pubs in SE12 and SW3; two of these result from rent hikes.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

EC2, GRIFFIN (Britannia Pub Co), 93 Leonard St. Having closed in 2014 for refurbishment, which took longer than expected, now reopened. Two changing cask beers, e.g. Charnwood, Roosters, plus a strong range of over a dozen 'craft' keg beers and 40 bottles.

W1 (Mayfair), 5TH VIEW (Elior), Waterstones, 203-206 Piccadilly. Long-standing bar & restaurant on top floor of flagship bookshop, now has keg lager. No cask beer.

W1 (Soho), TAKEOVER, 12-13 Greek St. Opened in July, sister site to London Beer House, SW1. No cask beer. Up to ten keg and key keg beers.

W1 (Soho), YUMI IZAKAYA, Piccadilly West End Hotel, 67 Shaftesbury Ave. Japanese-style bar & restaurant. No cask beer. Three keg beers.

EAST

E1, GALVIN HOP (Galvin Pub Co), 35 Spital Sq. The first pub from the Galvin brothers, opened in January, formerly one of their restaurants. No cask beer. Keg beers include unfiltered Pilsner Urquell.

E1, RHYTHM FACTORY, 16-18 Whitechapel Rd. In April became the first London outlet for STABLE, the cider & pizza chain majority-owned by Fuller's. Now has cask beer, two changing e.g. Dorset, Otter, plus a range of keg beers. E2, GEORGE & DRAGON, 2-4 Hackney Rd. Having closed last year after a rent increase, now reopened. Cask beer introduced, Shepherd Neame Master Brew and Whitstable Bay.

E15, KING HAROLD (ex-Punch), 116 High Rd Leyton. Having been sold and closed in 2014, changed hands again and reopened by Electric Star as **LEYTON STAR**. Cask beers Truman's Runner and Wild Beer Bibble on recent visit.

NORTH

N1, HOP & BERRY (Three Boozers), 209-211 Liverpool Rd. Was WINDSOR CASTLE, HOURICAN'S FREE HOUSE, BARNSBURY. Cask beer restored, Sambrook's Wandle.

N4, HAPPY MAN, 89 Woodberry Grove. Was BECHERS, BLARNEY STONE. Cask beer restored, Marston's-related such as Jennings Cumberland, Wychwood Hobgoblin.

N8, CROUCH END PICTURE HOUSE (Picture Houses), 165 Tottenham La. New cinema, bar open to the public, one of a chain. No cask beer.

N16, HAUNT, 182 Stoke Newington Rd. New bar & restaurant. One cask beer from Redemption.

N22, PRINCE (ex-Punch), 1 Finsbury Rd. Was PRINCE OF WALES. Having closed in 2014, reopened this summer by the same management as the Duke's Head, N6. Five cask beers including three from London breweries, seven keg beers, plus a range of ciders. A microbrewery run by Bohem is being planned in the billiard room, which will also be developed as a function room.

BARNET (EN5), REKS (Enterprise), 149 High St. Was KING GEORGE, BAR SQUARE, HADLEY OAK. Having closed last year, reopened in September as **HADLEY HOUSE**, food-oriented, with no cask beer.

NORTH WEST

HARROW (HA1), FRANKIE & BENNY'S (Restaurant Group), St. George's Shopping Centre. Opened early 2010s but not previously reported. Chain restaurant with a couple of seats at the bar for drinkers. No cask beer.

PINNER (HA5), BEER ASYLUM, 1 Red Lion Parade, Bridge St. New bottled beer shop and tap room in converted shop. Four changing cask beers.

SOUTH EAST

SE1, ELEPHANT & CASTLE (ex-Pubs'n'Bars), 119 Newington Causeway. Having closed in March 2015, reopened in July by Antic. Cask beer introduced. Volden Light plus 4 guests. Typical Antic style with eclectic furnishings, exposed services and pipework, a large outdoor area beside the building.

SE1, TAMESIS DOCK, Albert Embankment. Here since 2008 but not previously reported, 'floating' pub on a converted Dutch barge, moored between Lambeth and Vauxhall bridges. No cask beer.

SE8, CRANBROOK (Enterprise), 65 Cranbrook Rd. Taken over in August by Cityglen Pub Co, who also run the Great North Wood, SE27, and renamed BROOKMILL. Cask beer restored, five e.g. Belleville, Brixton, Brockley, Twickenham.

SE17, HUNTSMAN & HOUNDS, 70 Elsted St. Reopened in August after unreported closure since 2013. Cask beer restored, Sharp's Cornish Coaster and Doom Bar. They hope to stock more local beers in future.

SE17, LONG WAVE, 1 The Artworks, Elephant Rd. Modern bar & cafe. No cask beer.

SE24, CAFÉ PROVENCAL, 2-6 Half Moon La. Reopened after 2013 flood. No cask beer. Two keg beers from Canopy. SIDCUP (DA15), HACKNEY CARRIAGE, 165 Station Rd. Micropub, opened in August. Three changing cask beers and real cider, all on gravity.

SIDCUP (DA14), HOPPERS HUT (Brew Buddies), 1 Invicta

Parade. Micropub, opened in September. Five changing cask beers on gravity, plus real cider and bottled beers.

SOUTH WEST

SW1, M BAR, Zig Zag Building, 70 Victoria St. Newly opened modern bar & restaurant. No cask beer. Two expensive keg beers.

SW4, 64TH & SOCIAL, 64 Clapham High St. Was PENTAGON. Once again selling draught beer, if only keg. SW6, LILLIE LANGTRY (Enterprise), 19 Lillie Rd. Taken over in August by Hippo Inns as part of their 'managed expert' partnership with Enterprise. Cask beer restored, four.

SW9, BRIXTON PORT AUTHORITY, 49 Brixton Station Rd. Opened spring 2015 in a shipping container on the 'Pop Brixton' site. Local beers include a cask offering, e.g. Sambrook's Lavender Hill.

SW9, BXT FRAT HOUSE, 256-258 Brixton Rd. Opened March 2016, a US-themed sports bar. No cask beer.

KINGSTON (KT1), WILLOW TREE (ex-Punch), 16 The Triangle. Was BREWSTER. Having closed in 2014, much of the building is now a health clinic, but a small bar has reopened as **WILLOW**, serving gluten-free keg beers. No cask beer, as yet.

WEST

W3, FOUNDRY (BAR & KITCHEN) (Imperial College Union), Unit 2, Woodward Buildings, 1 Victoria Rd. Open to the public, although students pay less. No cask beer. Keg beers mostly from Greene King.

ISLEWORTH (TW7), MILFORD ARMS (Enterprise), 574

London Rd. Cask beer restored, Sharp's Doom Bar, Twickenham Naked Ladies.

YEADING (UB4), INDUSTRY (Enterprise), 171 Yeading La. Having closed in 2012, reopened in June as AROMA, a bar and banqueting suite. No cask beer.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

EC1, COMMON. Was COCOMO. Closed in the past two years, now a bar with no draught beer.

EC1, HAT & FEATHERS. Closed in 2011 but not previously reported, for building works to extend the next-door hotel into upstairs.

EC1, HOPE (Enterprise). Closed, future uncertain.

EC2, CITY TAVERN (Laurel). Having closed a few years ago, now demolished to make way for offices.

EC3, HARPERS. Was FENCHURCH COLONY, PRIMA, GILT. Closed this year, now a restaurant.

EC3, PUMPHOUSE. Having closed in 2007, now demolished.

EC4, CARTER ROOMS (Room Bar Group). Was RYANS. Having closed c.2012, now a Thai restaurant.

EC4, PRESS HOUSE. Having closed in 2013, now 'Humble Grape', a restaurant with no draught beer.

WC1, CRANE & TORTOISE. Was OLD MONK, PUZZLE WC1. Having closed years ago while building works took place upstairs, now a Co-op.



whatpub.com

W1 (Marylebone), DUKE OF YORK, (Punch), 45 Harrowby St. Sold in 2015. Now closed, on the market.

W1 (Mayfair), PICCADILLY. Was YORKER. Closed in 2013, now 'Brazen Monkey', a bookable karaoke suite.

W1 (Marylebone), WINDSOR CASTLE (Punch). Sold in 2014 to Manica Properties. Closed in August, lease on the market.

EAST

- **E1, SMITHS, SPITALFIELDS**. Was LUXE. Reported closed earlier this year, interior gutted, future uncertain.
- **E2, PERSEVERANCE**, 112 Pritchards Rd. Cask beer discontinued.
- **E4, OBELISK** (Parity Bars). Was COPPERMILL, MOUNT. Having closed last year, permission granted to demolish.

E4, ROYSTON ARMS (Stonegate). Having been closed and sold in 2014, permission granted for demolition to make way for residential development.

E5, SHIP AGROUND (ex-Punch). Having closed in 2009, now demolished apart from two elevations.

E7, FOREST GATE HOTEL (Punch). Cask beer discontinued. **E8, HAGGERSTON**. Was SWAN, UNCLE SAMS. Cask beer discontinued a few years ago but not previously reported.

E8, PROOF. Closed, the building has closed with no way to access the roof.

E8, RAILWAY TAVERN (Punch), 59 Kingsland High St. Closed in 2015, now a pizza restaurant.

E8, VILLAGE BAR. Was LAMB, VILLAGE AT DALSTON, BAR 512. Having been reported closed in 2008, now a nightclub.

E13, EARL DERBY. Having closed in 2012, now converted to flats

E13, UPTON MANOR TAVERN. Demolished to make way for flats

E14, MOURINHO'S (Enterprise). Was PIER TAVERN. Freehold sold late 2015. Closed, future uncertain.

E14, WHITE SWAN (Enterprise), 556 Commercial Rd. Closed, converted last year to a 'gentleman's club'.

E17, COACH & HORSES. Having closed late 2000s, now converted to flats.

E17, DUKE OF CAMBRIDGE (ex-Pubs'n'Bars). Closed and demolished, not previously reported.

E17, RINGWOOD CASTLE (Greene King). Having closed late 2000s, now demolished to make way for flats.

E18, NAPIER ARMS (Enterprise). Closed in the summer, future uncertain.

BARKING (IG11), BARKING ARMS. Was TOP-UP BAR. Closed in July, due to become a Turkish restaurant.

CHADWELL HEATH (RM6) COOPERS ARMS (Stonegate). Closed, future uncertain.

COLLIER ROW (RM5), PINEWOODS. Closed, future uncertain.

RAINHAM (RM13), BELL. Cask beer discontinued. ROMFORD (RM1), BRADWELL'S. Was FREDDIE WHALE'S BAR, TRAX, BENTLEY'S. Closed, future uncertain.

ROMFORD (RM7), FARMHOUSE TAVERN. Having closed in 2010, now a function venue.

NORTH

N1, GLASS WORKS (Wetherspoon). Closed in August, having been put on the market last year.

N4, HOPSMITHS (Late Knights). Was TAP & SPILE, NOBLE, etc. Closed in August following the demise of the brewery, future uncertain.

N7, LEIGHTON ARMS (Punch). Sold a few years ago. Closed in March, supposedly for a six-month refurbishment, still boarded.

N8, SIX NATIONS. Was DICK'S BAR, FAMOUS PIG & WHISTLE, GRANUALLE. Having closed in 2012 and lain empty, now a shop selling sash windows.

N15, NILE BAR. Was DUKE OF CAMBRIDGE. Closed, future uncertain.

NORTH WEST

NW2, MCGOWAN'S, 26-28 Cricklewood La. Was WELCOME INN. Having closed in 2014, now a restaurant. NW2, TAVERN. Was CRICKLEWOOD TAVERN, OLD BIDDY MULLIGANS. Having closed in 2014, now a restaurant.

NW3, ADELAIDE (Urban Leisure Group). Was VICEROY, ETON TAVERN. Having closed in 2009, finally demolished to make way for residential development.

NW5, GRAND UNION. Was HIGHGATE, VINUM. Having closed in 2012, now houses three branded restaurants operated by Soho House.

NW6, COCK TAVERN (Greene King). Closed in July, future uncertain.

NW10, CARRAMORE. Having been reported closed last year, now an estate agent.

EASTCOTE (HA5), RE BAR. Closed October 2015 following fatality, future uncertain.

NORTHWOOD (HA6), OLDE NORTHWOOD (Punch). Was CLIFTON HOTEL, IRON BRIDGE. Sold c.2013. Now closed, unlikely to reopen as a pub.

SUDBURY (HA1), SKELLIGS. Was O'FLAHERTY'S, KARNEY'S, CAPTAIN MORGAN'S, PUCK FAIR BAR, NEW INN 2. Having closed in 2014, now an Indian restaurant.

SOUTH EAST

SE1, CROWN (Wellington). Closed, future uncertain.

SE12, DUTCH HOUSE (Stonegate). Closed in September, lease surrendered to freeholder, future uncertain. Planning applications for conversion to a McDonalds were refused in 2013 and 2014.

SE15, GREYHOUND. Cask beer discontinued due to insufficient demand, handpumps disused.

SE16, BOATMAN. Closed earlier this year, permission granted for demolition and residential development.

ŠE24, NUMBER 22. Closed after 2013 flood, now a hairdresser.

CRAYFORD (DA1), CHARLOTTE (Enterprise). Closed in August, future uncertain.

CROYDON (CR0), GEORGE (Brakspear), 132 Canterbury Rd. Sold and closed by 2014, now appears to be in alternative use.

CROYDON (CR0), PITLAKE ARMS. Closed and boarded since 2012, on the market for its development potential. **CROYDON (CR0), WHEELWRIGHTS.** Was PIG & WHISTLE. Having closed in 2013, now converted to residential use.

SOUTH WEST

SW1, GREYHOUND. Closed in July, on the market, future uncertain.



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WhatPub? update 16

SW1, MOO CANTINA. Was LORD HIGH ADMIRAL, PIMLICO BEER GARDEN. Cask beer discontinued.

SW1, WALKERS OF ST JAMES. Was UNICORN. Having closed in April, permission granted for demolition and redevelopment of the whole block.

SW2, MANGO LANDIN' (independent). Was HOPE, BABUSHKA. Having closed in 2013, demolished in the next year or so to make way for residential development.

SW2, McCLUSKI'S. Having closed in 2006, eventually demolished in 2015 to make way for the London Square residential and retail development.

SW3, QUEEN'S HEAD (Stonegate). Closed in September after failure of negotiations to renew the lease.

SW4, LA TERRAZZA. Closed in 2014, now an American barbecue restaurant.

SW6, HAND & FLOWER (ex-Greene King). Was JIM THOMPSONS. Having closed in 2014, permission granted for residential conversion upstairs and retail on ground floor. **SW8, PAVILION**. Closed in May on new landlord's instruction and no longer on licensing register, future uncertain

SW8, VOX. Was CAFE BIANCO, CAFE MONEYPENNY, REZ'S. Having closed a few years ago, demolished in 2014 along with the rest of '1 Nine Elms Lane'.

SW9, KAFF BAR. Was ATLANTIC 66. Having closed in July 2015, now a 'Dip & Flip' burger restaurant.

SW9, LA BARCA. Was OLD QUEENS HEAD. Having closed in 2013, now a Turkish restaurant.

SW9, **MUCKY DUCK**. Was CROWN. With upstairs converted to flats, the ground floor is now a Coop.

SW11, BEAUFOY BAR. Was BEAUFOY ARMS. Having closed in 2012 for residential conversion upstairs, the ground floor is now a yoga studio.

SW11, MARGARITA LOCA. Was BOHO. Renamed **LA ISLA BONITA** c.2014, still a Latin restaurant and bar. Closed earlier this year, gutted with lease on the market.

SW11, PRINCE'S HEAD. Closed, demolished in July to make way for flats with commercial units in ground floor. **SW14, HALFWAY HOUSE** (Enterprise). Closed, future

SW15, REDS. Closed some years ago but not previously reported, became a restaurant in 2014.

SW16, WHITE LION (Enterprise). Was HOBGOBLIN. Cask beer discontinued as demand proved insufficient.

SW18, DOUKAN. Closed in the past two years, now 'MeatUp' barbecue restaurant.

SW18, MARIUS. Was KAZANS. Closed in 2014, now reverted to two units, a restaurant and a cafe.

CHESSINGTON (KT9), LUCKY ROVER (Enterprise). Closed following a flood, future uncertain.

KINGSTON (KT1), SLUG & LETTUCE (Stonegate). Was CASA. Cask beer discontinued.

WEST

W2, DUDLEY ARMS (ex-Spirit). Having been reported closed last year, now demolished to make way for residential development.

W6, LALA. Was BAR 38. Closed in June, future uncertain. **W9, FALCON** (Greene King). Sold early this year to Brent Council, who have already approved demolition to make way for residential development, now closed. W9, TRUSCOTT ARMS. Was IDLEWILD. Closed in August after rent hike, future uncertain.

W12, OAK (Punch). Was SEVEN STARS, GRAND UNION. Cask beer discontinued.

W14, UNDERBROOK (ex-Greene King). Was ROYAL OAK, PRIORY, JAM TREE. Having closed in 2014, permission now granted for residential conversion upstairs.

BRENTFORD (TW8), NEW ENGLAND. Was DUKE OF YORK. Having been closed for a decade, demolished this year to make way for residential development.

HAMPTON HILL (TW12), RISING SUN (Greene King). Having already been reported closed, now a café with no draught beer.

HESTON (TW5), OLD GEORGE (Wellington). Renamed **YOLO LOUNGE** in 2013. Closed in 2015, future uncertain. **HESTON (TW5), ROSE & CROWN** (Star). Cask beer discontinued, handpump disused.

YIEWSLEY (UB7), NAG'S HEAD (ex-Healy Group). Having closed in 2012, permission granted in 2015 for residential conversion.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC3, ALCHEMIST (Stonegate). Was EASTERN MONK, SPRINGBOK, BARRACUDA. Renamed ALICE c.2012 but not previously reported. Still up to four changing cask beers. EC4, LONDON STONE (Stonegate). Was VINO VERITAS. Renamed CANNICK TAPPS. Refurbished in July, now has a 'craft wall' and changing London cask beers.

EAST

E1, COMMERCIAL TAVERN (Norton Folgate Inns). Sold in March to Barworks. Now four changing cask beers, e.g. Otley, Salopian, Siren. Keg 'craft' beers and over 40 bottled beers from many countries.

E1, PEPPER POT HOUSE. Reverted to **SIR SYDNEY SMITH** after an unreported closure since 2014. Cask beer from Greene King.

E1, SHOOTING STAR (Fuller). Renamed **ASTRONOMER**. Now has a handful of Fuller's cask beers, plus a guest e.g. Butcombe, and some interesting bottles.

E4, CHANTZ. Was PRINCE ALBERT, BAR PA, BIRDCAGE BAR. Renamed again **BOJANGLES BRASSERIE**. Still no cask beer.

E4, FOUNTAIN, 152 Station Rd. Renamed in 2015 **ESSEX HOUSE**. Presumed still no cask beer.

E4, LOCO LOUNGE. Was GIO'S, BAR LUSH, MCQUEENS. Renamed again in 2015 **MO-BO'S**. Still no cask beer.

E8, CAT & MUTTON (Punch). Taken over by City Pub Co. Four cask beers, e.g. Hackney, Redemption, Signature, plus local keg and canned beers.

E8, DE BEAUVOIR TAVERN (Shoreditch Bar Group). Renamed MAP MAISON in December 2015. Still no cask beer. E14, GUN (ETM). Bought by Fuller. Now has Fuller's London Pride, Seafarers and one other.

E17, RS LOUNGE. Was RISING SUN. Renamed **EMPIRE E17**, a 'grill, bar and lounge'. Still no cask beer.

ROMFORD (RM1), MULLIGANS IRISH BAR (Greene King leased). Reverted to **LAMB**.

uncertain.

WhatPub? update 16

NORTH

N3, INKIES. Was OLIVERS, WINTERS, GERTIE BROWNS. Renamed yet again ANNIE TWOMEY'S. The cask beer is now Sharp's Doom Bar.

N6, BULL (London Brewing Co). Acquired in July by Gorgeous Pubs, who also run the Prince Arthur, E8. Beer range seems bound to change but the in-house brewery should continue.

N12, TALLY HO (Wetherspoon). One of a tranche put on the market in May, acquired in September by Stonegate. No doubt the cask beer range will change.

N18, GILPIN'S BELL (ex-Wetherspoon). Following sale in March, the new operator is Woolwich Taverns.

N18, WHITE HORSE (Enterprise). Taken over by No.8 hostels. Still no cask beer.

NORTH WEST

NW4, MIDLAND (Greene King). Now owned by EEH Estates, an investment company.

NW5, LORD PALMERSTON (Young's). Transferred from Geronimo managed pubs to Ram Pub Co leased estate, operated by Mayo Inns who also run the Andover Arms and Thatched House, W6. Now just Sambrook's Wandle, Sharp's Doom Bar. Real cider from Weston.

WEMBLEY (HA9), FLIRTEASE. Previously unreported bar, opened 2008 in converted shop premises. Now renamed **RICKSHAW LONDON**. No cask beer.

SOUTH EAST

SE14, NEW CROSS INN (Nellco). Refurbished in June,

there is now a basement bar offering a range of guest beers in addition to St Austell.

SE23, CHANDOS (Enterprise). Taken over in September by Food & Fuel, their first site under Enterprise's 'managed expert' programme. Three cask beers, e.g. Brockley, By the Horns, Truman's.

BEXLEY (DA5), BAR LORCA. Renamed **TANYARD LANE**. Still no cask beer.

BEXLEY (DA5), RAILWAY TAVERN. Run by Town Centre Inns. Cask beers from Bexley, Wells Courage Best.

ERITH (DA8), ROYAL OAK. Run by Town Centre Inns. Courage Best and a guest.

SOUTH WEST

SW6, BROGANS (Enterprise). Renamed **MCGETTIGAN'S** in July, having been taken over by eponymous Irish pub operator, their first UK site. Adnams Ghost Ship, Butcombe Bitter.

SW6, LARRIK INN (ex-Greene King). Reverted in 2015 to **KING'S ARMS**. Acquired in July by Wadworth, their first pub in the capital. Wadworth 6X and other cask beers.

SW18, **ARMOURY** (Young's leased). Refurbished and reverted in September to **CRANE**. Sharp's Doom Bar, Wells Young's Bitter and Special.

SW18, FERM. Renamed **VIEW 94** in January. Still no cask beer.

WEST

W5, FLAVA'S (LOUNGE BAR & GRILL) (Parkbox). Was YATES WINE LODGE, HA! HA! BAR & GRILL. Renamed ILLUSIONS (BAR & GRILL). Still no cask beer.

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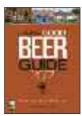
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The Good Beer Guide 2017

The 44th edition of CAMRA's Good Beer Guide was published on 15 September. This edition has been sponsored by Cask Marque, the beer quality assessors. It is set out in its now traditional format and features not only the 4,500 best pubs in the country where you can find cask conditioned beer as recommended by CAMRA members but also full details of the country's ever-growing assemblage of breweries.



Cask Marque's Director, Paul Nunny, said, "The Good Beer Guide is dedicated to rewarding pubs for their excellent quality beer, their customer service and the overall atmosphere and benefits that each establishment brings to the consumer. As a leading pursuer of excellence in the cask ale industry, Cask Marque is delighted to once again be teaming up with CAMRA to support this publication which is essential

reading for so many pub-goers."

The editor of the Good Beer Guide, Roger Protz, added, "Cask Marque has been striving for years to ensure Britain's pubs meet the highest standards of beer quality and this has been an integral factor in rewarding so many Cask Marque-accredited pubs with an entry into the guide. Cask Marque's support of the guide also illustrates that the book remains vital reading matter for those seeking to find the perfect pint in their local area or in a place they may be visiting."

The editorial content of this edition includes coverage of the boom in brewing in London. From giving the appearance that brewing was close to extinction in London a decade ago with the closure of the Young's Brewery, beer in the capital has exploded and the GBG now contains information on some 80 breweries operating in the city. The London brewery movement is now so developed that it has its own brewery association, and brewing hotspots such as the Bermondsey Beer Mile and Hackney Wick have become tourist destinations.

Other topics covered include the fining of beer, pub protection, alcohol guidelines and the micropub phenomenon. Roger Protz also comments on the continuing saga of the AB InBev/SABMiller 'mergeover' and the guide includes a special interview with Professor John Colley of the Warwick University Business School, an expert on global companies, who says the likes of AB InBev and SABMiller can strip costs from production as a result of their ability to bulk buy raw materials such as grain and hops at enormous discounts. The big brewers, he estimates, enjoy 40% lower costs than even medium size producers. He quotes as examples AB InBev's take-over of Modelo of Mexico when it stripped 20% of the costs from the company and Beck's in Germany where it took out 15% of costs. He estimates that the AB merger with SABMiller will generate cost savings of \$1.4 billion and the end result will be cheaper beer that drives other brewers' products out of bars and off supermarket shelves.

The Good Beer Guide is available on-line from CAMRA (cover price £15.99) or from a CAMRA beer festival near you. From various CAMRA press releases



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GREAT PUBS OF LONDON

t would hardly surprise if I was to tell you I have a lot of books on pubs. But it is a surprise to me when I pick up a new book on that subject and, upon reading the index, realise that I have visited just about all of the pubs featured therein. This is made easier by the fact that the Great Pubs of London is positively parsimonious in its selection, featuring as it does just 22 pubs from our capital.



What however it may lack in quantity it more than compensates for in its quality. With its 208 pages and some 150 colour illustrations, this is a sumptuous personal selection of the author's iconic London pubs brought to life by his daughter's skill with the lens. When I say brought to life, one of the most immediately noticeable aspects of the photographs is their absence of human life. But in this

context their absence is to be welcomed. How many times have you been the first in a pub and basked in the sense of space, that chance to drink in it all before others enter? The welcoming fireplace, the freshly polished banquette seating, the scrubbed tables and the polished floor – for that moment all just for you. That is what these photographs express and even when looking at pubs you thought you knew, you are likely to spot something that you had not really seen before. Which, of course, heightens the desire to re-visit. As Sir lan McKellen says in his foreword, "I feel a pub crawl coming on".

Concentrating as I have on the illustrations is not meant in any way to demean the text. The latter is very much a series of personal reflections, not seeking to replicate what you might find in guides such as information on opening times and the like. Sometimes it takes an interesting course in travelling down a side alley of the author's choosing but what it does do is place the pub in the context of its place and its time. And that is why we like pubs, for where they came from and, as the author says, "for the continuing part they play in London life".

The Great Pubs of London is a hard back publication authored by George Dailey with photographs by Charlie Dailey. It is published by Prestel and has a jacket price of £24.99. For once it is hard to take umbrage with Richard Branson when he says that he looks forward to having this fascinating book on his coffee table.

John Cryne

BRITAIN'S BEST REAL HERITAGE PUBS

This is the second edition of this CAMRA publication, with eighteen months of updating and revising adding to the original 25 years' research that went into the 2013 original. There are now 260 main 'National Inventory' entries plus 75 additional pubs selected from regional inventories. The number of illustrations, almost all new and better, has been doubled to an impressive 670. It remains an outstanding and unique record of our most important pub interiors. The book also has features describing how the pub developed and what is distinctive about pubs in different parts of the country.

The book's author, Geoff Brandwood, said, "It's an exciting time for British pubs; the general public and national and local elected officials are increasingly realising the important role pubs play in the community, and more pubs are being listed as Assets of Community Value. This means that the community is able to protect and preserve their local pubs."



The book is currently available

to buy on-line for £9.99 from the CAMRA shop https://shop.camra.org.uk/books/britheritagenew.html or may be available at some CAMRA beer festivals.

From a CAMRA press release

At 31 August 2016, CAMRA had 182,679 members, of whom 18,706 live in the Greater London area.



Always available our house beer Adnams Pleisure Principle 3.4% our locale ale Sambrook's Wandle 3.8% and Timothy Taylor's Landlord 4.3% Plus a porter or stout and a premium seasonal bitter available from brewers from Lands End to John O'Groats

Curious Brew Bottles, IPA, Lager or Cider. One £2.50, Two £4.50 or Four £8.00. Mix and Match

Our annual turning on of the Christmas lights will be Sunday 27 November, open 2-9pm switch on 5pm

Open Monday-Friday from Midday-11pm

Champion Beer of Britain - the full list

This is the full list of winners from this year's CAMRA Champion Beer of Britain competition. They are listed by category in Gold, Silver and Bronze order ('J' signifies joint award).

Milds (less than 4.3% ABV)

Williams Bros Williams Black Mighty Oak Oscar Wilde Acorn Darkness

Bitters (up to 3.9% ABV)

Timothy Taylor Boltmaker Tiny Rebel Hank

Hawkshead Bitter Shropshire Gold

Best Bitters (4.0% to 4.6% ABV)
Surrey Hills Shere Drop
Salopian Darwin's Origin
Colchester Colchester No.1 J
Tiny Rebel Cwtch J

Heavy Industry
Hawkshead
Adnams
Gloden Ales (up 5.3% ABV)
Golden Triangle
Grey Trees
Mosaic City
Diggers Gold
Marble
Lagonda IPA

Strong Bitters (above 4.6% ABV)

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Saltaire Triple Chocoholic Plum Porter



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Tring Death or Glory Bronze Award

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Old Dairy Snow Top Silver Award

Beowulf Dark Raven
Adnams Old Ale

Porters (4.0% to 6.5% ABV)

Elland 1872 Porter

Ayr Rabbies Porter

Red Fox Black Fox Porter

Stouts (4.0% and above)

Plain Ales Inncognito Stout
Cairngorm Black Gold

Thornbridge St Petersburg Russian Stout

CAMRA's top sixteen pubs

n page 12 we announce the winners of CAMRA's Greater London Region Pub and Club of the Year for 2016. Below are details of the pubs of the year from all sixteen CAMRA regions. All of these pubs will go forward to be considered for CAMRA's National Pub of the Year award for 2017.

National Pub of the Year Co-ordinator Andrea Briers said, "You have to be a great pub to get featured in the Good Beer Guide and an absolutely fantastic pub to be named a Regional Pub of the Year – so whatever happens all the pubs should be extremely proud of themselves. The competition really gets difficult now, with the best 16 pubs in the country up against one another to whittle it down to the best in each 'super-region' and then the CAMRA judges have the hardest job of all: deciding which of those four will be named the CAMRA National Pub of the Year."

The pubs are listed in alphabetical order of CAMRA region:

Central Southern - Cross Keys, Thame OX9 3JS
East Anglia - Stanford Arms, Lowestoft NR32 2DD
East Midlands - Old Oak Inn, Horsley Woodhouse
DE7 6AW

Greater London – Hope, Carshalton SM5 2PR Greater Manchester – Baum, Rochdale OL12 0NU Kent – Rifle Volunteers, Maidstone ME14 1EU Merseyside and Cheshire – Cricketers Arms, St Helens WA10 2EB

North East – Steamboat, South Shields NE33 1EQ
Scotland and Northern Ireland – Volunteer Arms

(Staggs), Musselburgh EH21 6JE South West – Salutation Inn, Ham GL13 9QH

Surrey & Sussex – Brooksteed Alehouse, Worthing BN14 7AE

Wales – Arvon Ale House, Llandrindod Wells LD1 5DP Wessex – Bottle Inn, Marshwood DT6 5QJ West Midlands – Earl Grey, Leek ST13 5AT

West Pennines – Swan with Two Necks, Pendleton BB7 1PT

Yorkshire - George & Dragon, Hudswell DL11 6BL

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

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

THE CHAMPION BEER OF BRITAIN AWARDS DINNER

any visitors to the Great British Beer Festival, whether CAMRA members or not, look forward to the announcement of the Champion Beer awards each year. Moving this ceremony behind expensive closed doors as happened last month is I think a very regrettable development and a betrayal, both of the volunteers who make CAMRA work and of the many small brewers who come along to enjoy the buzz of the ceremony. The unsung heroes of Olympia, who one sees year after year constructing and manning the bars, running the shops and stewarding the event, deserve better treatment than playing second fiddle to wealthy corporates being dined at the Hilton. If the Revitalisation Project is to mean anything it should start with the integrity of CAMRA as a campaigning organisation which cannot be bought. The Executive need to ditch this sort of beano and reward the people who make CAMRA what it is, not the big chequebooks!

Bob Steel

Editor's note: CAMRA's National Executive have made it known that this event is open to review, so we have published Bob's letter as a contribution to that process.

THE WHITE HORSE, PARSONS GREEN

With the recent appointment of a new and experienced general manager at the White Horse (aka 'the Sloaney Pony') on Parsons Green SW6, it would seem that owners Mitchells & Butlers (M&B) now realize that over the past five years their corporate homogenization ('Castle' branding) of this hitherto iconic pub had gone too

far. Consumers have become more conscious of individuality, quality and value for money, as witnessed by the explosion and popularity of microbreweries in the UK.

In the short time that the new general manager has been in post, his and his team's readiness to seek advice and listen to customers about the choice of real ales, especially for beer festivals, has been most welcome, as has their hospitality and the friendliness of the staff.

Noticeable improvements have been the increased guest real ale selection from microbreweries and the welcome return of Oakham JHB as a regular. Furthermore the recently introduced 20% discount for card-carrying CAMRA members on all cask ales is a bold and attractive move all round which will doubtless increase CAMRA membership!

Although it is still early days I am now cautiously optimistic that, under its current management, the pub can be fully restored to its former glory of featuring ales rarely seen elsewhere. It will justify the use of yet more ale lines with a return of ale drinkers hitherto lost under the previous regime. I also understand that there are plans for a total departure of the menu from the boring Castle brand fare (with its national purchasing), once more enabling the pub's established, talented long-serving chefs to produce memorable dishes.

The imaginative Sussex Ale Festival over the August bank holiday weekend was yet another return – a festival featuring ales from a particular area of the UK. Regional UK ale festivals have not been seen at the White Horse for many years. Three different ales from each of Long Man, Bedlam, Isfield, Downlands, 360% and Kissingate breweries on all 18 hand-pumps sold out well before the end of the festival. The emphasis was on ales appearing less often in London, with a debut by the relatively new Isfield Brewing Co.

Roll on their established Old Ale Festival, in its 34th year, from 24 to 27 November. No doubt Long Man Old Man will be the first to sell out again and I will be making sure to be there in time to get a pint of it this year! I am also looking forward to the fact that many new ales will feature.

Welcome back, White Horse, you've been away far too long and as an Asset of Community Value you now have some protection from any possible takeover and/or asset-stripping by the two major M&B millionaire shareholder companies whose combined shareholding was 49.75% according to 2015 accounts!

Tony Bell, Founder and Chairman of 'Friends of the White Horse'

PUB CAMPAIGNING

on 25 August the Evening Standard reported that the Maida Vale gastro pub the Truscott Arms had been forced to close. The freeholders, Heage Holdings, had trebled the rent forcing it out of business. On the same day the Hackney Gazette reported that the Shoreditch lap-dancing pub, the White Horse had been forced to close. The freeholders, Werwent London, had raised the rent forcing it out of business. Both look set to be redeveloped as luxury flats, none of which will be 'affordable' in any meaningful sense.

Judging from their websites neither of these pubs would get Asset of Community Value status. A strictly keg only restaurant with a bar sounds like destination dining and a sexual encounter venue makes no claims to be other than part of the louche demimonde. But the commercial pressures that led to their demise are also at play when the future of real locals are at stake. These two may be no great loss and Hackney Council's refusal to licence any new strip joints may be applauded but they do illustrate the pressures pubs are under and the need for our campaigning.

Nik Wood

ANYONE WANT TO JOIN A DARTS TEAM?

The Albany team is part of the Trafalgar Darts League and plays on a Wednesday at The Ship, a Fuller's pub at 68 Borough High Street, SE1 1DX. The closest station is Borough on the Northern Line. Play starts at the latest 7pm and the season runs from September until April with a break for a month at Christmas. All teams play in Central London with the exception of the Duke of Wellington in E1. A few of us also meet at another nearby pub for a couple of pints of good real ale before the match. Contact John Smallwood 07946 341284 or by email, ivsmallwood2007@btinternet.com

Idle Moments

elcome to the (as John Keats put it):

Season of mists and mellow fruitfulness Close bosom-friend of the maturing sun Conspiring with him how to load and bless With fruit the vines that round the thatch-eaves run.

I trust that all of you with thatched roofs are preparing to harvest the fruit from your vines. Meanwhile if you have an idle moment or two in between garnering your crops, how about trying a few number puzzles:

- 9 OGM of UB
- 5 S in a C
- 783.137 W in the KJAB
- 1 LBS the RT (R)
- 21 TS on a D
- 2,640 S per M of RT
- 7. 20 F on an I
- 1,048,576 B in a M
- 5 FB on the BS
- 10. 2 M in the SB for a YC in RS

Following another notably successful Olympic Games for British competitors I thought I would use 5BY4 to see if you could identify some Team GB Olympic Medal winners - not the most obvious ones and not all golds, but some you might be expected to recognise before you guess the rest:

- 1. Edward Ling (bronze) 2. Nick Skelton (gold)
- A. Equestrian B. Boxing
- 3. Nicola Adams (gold)
- C. Canoeing
- Giles Scott (gold)
- D. Shooting
- Jade Jones (gold)
- E. Cycling
- Sally Conway (bronze)
- F. Diving
- Jazmin Carlin (silver)
- G. Taekwondo
- Joe Clarke (gold)
- H. Swimming
- Jack Laugher (silver) 10. Becky James (silver)
- Judo J. Sailing

I don't know what prompted some of these General Trivia questions but the London ones started from a Dan Cruikshank programme I was watching on the goggle box a few days ago:

- As we all know, Charles Lindbergh was the first person to fly solo across the Atlantic in May 1927, but how long did the 3,600 mile flight take him?
- Where did Lindbergh's flight start and end (actual locations if you can or just cities will do)?
- After his flight, Lindbergh wrote to a watch manufacturer describing in detail a watch that would make navigation easier for pilots - the watch is still in production today. Which company manufactures it?
- In addition to creating London's sewerage system, Sir Joseph Bazalgette was also responsible for the design of two bridges over the Thames in London. Which bridges
- Four other bridges over the Thames in London were designed by one engineer (none remain except London Bridge which was rebuilt in Arizona). Who was that engineer (and can you name the other three bridges)?
- Still talking of bridges, the original Hungerford Bridge was a suspension bridge designed by Isambard Kingdom Brunel. This was demolished in 1863 (only 18 years after its completion) to allow for the present railway bridge. What happened to its suspension chains?
- What and where is the Sagrada Familia?
- Where did the 2016 Paris Dakar Rally begin and end?
- In 1907 a lo-o-ong distance race was run between what two capital cities to prove the durability of man and machine?

- Four out of the five starters completed the 9,317 mile route.
- 10. Various re-enactments (six in total) of the above race/rally have been run subsequently. In the latest 2016 event 107 cars started, built between 1915 and 1977. How many completed the route?

So that's it then. If you happen to be reading this at Twickenham Beer Festival, welcome. Now get another beer and

Until next time . . .

Andy Pirson

IDLE MOMENTS – THE ANSWERS

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

NUMBER PUZZLES:

- 1. 90,049 gross tonnage of Cunard's Queen Victoria
- 50 "L" in Roman Numerals 2.
- 3. 116 Children killed in the Aberfan disaster in 1966
- 40 overs in a Twenty20 cricket match (unless one side is bowled out)
- 5. 480 ha'pennies in a Pound
- 225 squares on a Scrabble Board
- 164 number of the bridge on the Oxford Canal named After LTC Rolt
- 0 is the Logarithm of one (in any system)
- 9. 969 as old as Methuselah
- 10. 2 for his heels

5BY4:

Populations of European Countries

- Belgium 11,320,000
- France 66,710,000
- 3. Germany - 81,771,000 Greece - 10,858,000
- 5. Italy - 60,666,000
- Netherlands 17,020,000
- Poland 38.437.000
- Romania 19,861,000
- Sweden 9,895,000
- 10. Ukraine 42,692,000

GENERAL KNOWLEDGE:

- Gamla Stan is the name of the oldest part of Stockholm.
- And Toompea is the high part of the original centre of
- Tallinn (in Estonia). You will you find the 'East Side Gallery' in Berlin. It is a section of the Berlin Wall (about 1.3 km long) decorated
 - Who can guess where I went on holiday this summer?
- with paintings (now on both sides). The Jacques Cartier Bridge is in Montreal.
- Three of the four fields of the Royal Standard contain lions. The fourth (without any lions) contains a harp (of Ireland).
- Opened in 1871 as the Hall of Arts and Sciences, it is now known as the Royal Albert Hall.
- Rodin's sculpture The Burghers of Calais stands (as you may expect) in Calais, but the bronze replica of it in London stands in the gardens of the Houses of Parliament.
- The family of birds which uniquely has its nostrils at the end of its bill is the kiwis.
- The father of Svetlana Alliluyeva (1926-2011) was Joseph
- 10. Mary Stuart (Queen of Scots) was six days old when she became queen.



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Compiled by DAVE QUINTON £20 prize to be won



NI----

Addrace

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

The prize winner will be announced in the February/March London Drinker. The solution will be given in the December 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.

AUGUST'S SOLUTION



ACROSS

- 1. Ran to see bloke getting on. [7]
- 5. Losing head in terror is correct. [5]
- 8. Old character starts to sleep if given mild ale. [5]
- 9. Feels sorry for river birds. [7]
- 10. What's left of memo about acid head. [9]
- 12. A church is divine. [3]
- 13. Get your gear and join the battle. [6]
- 14. Bad smell fades on corpses. [6]
- 17. Slide found in parks kiddies play in. [3]
- 18. Upset longer odds no end to find flower. [9] 20. Oriental using a counterfeit currency in the past. [7]
- 21. Small solicitor's drink. [5]
- 23. Journalist resting in hospital chair. [5]
- 25. Longed to find man on time. [7]

DOWN

- 1. He's depressed, not fit and tight. [5]
- 2. New silver mount. [3]
- 3. Good sailor, but irritating. [7]
- 4. Laugh at some of those wilder ideas. [6]
- 5. The fellow is understood. [5]
- 6. Rereading about a bomber. [9]
- 7. They try to get model to put bloomers on. [7]
- 11. If a gin is tossed about in the sea, it's enhanced. [9]
- 13. Officers brewed Guinness without you. [7]
- 15. One pea's boiled in deep water. [4,3]
- 16. Stylish girl found in the outskirts of Coventry. [6]
- 18. Good list to collect. [5]
- 19. Went out, being old-fashioned. [5]
- 22. Have to open on week nights. [3]

Winner of the prize for the June Crossword: C.Bloom, London E1.

Other correct entries were received from:

D.Abbey, Ted Alleway, Tony Alpe, Pat Andrews, James Ansell, Lorraine Bamford, John Barker, Rob Barker, Mike Belsham, Alan Bird, John Bowler, Chris Boylan, Kelvin Brewster, Mark Broadhead, Kenneth Bull, Peter Charles, Hilary Clark, Carole Cook, Kevin Creighton, Les Creighton, Ebenezer Crutton, Paul Curson, Peter Curson, Joe Daly, Tamzin Doggart, Steve Downey, Tom Drane, Enio Dyan, Peter Everett, Mike Farrelly, Doug Fish, D.Fleming, Gillian Furnival, Paul Gibbs, Errol Goobay, Paul Gray, J.E.Green, Alan Greer, Alan Groves, "Shropshire" Dave Hardy, John Heath, Graham Hill, David Hough, Alan Humphrey, Martin Jackson, Chris James, Roger Knight, Mick Lancaster, Pete Large, Terry Lavell, Tony Lennon, Chris Lovelace, Donald MacAuley, Kevin McCarthy, Chas Maddox, Pat Maginn, Steve Maloney, John Mannel, John Marsden, Tony Martin, Terry Mellor, Rob Mills, Pam Moger, Jan Mondrzejewski, M.J.Moran, Al Mountain, Dave Murphy, Brian Myhill, B.Neeboo, Paul Nicholls, Mark Nichols, Gerald Notley, Liam O'Hanlon, M.Ognienovic, Michael Oliver, David Parker, Nigel Parsons, G.Patterson, Stephen Pegum, Mark Pilkington, Mike Place, Robert Pleasants, Portrush Annie, G.Pote, Jeanette Powell, Fred Price, Mrs Ivy Price, Nicholas Priest, Derek Pryce, Paul Rogers, Helen Rooney, Stephen Rose, John Roycroft, Derek Salmon, John Savage, Siobhan Scanlan, Pete Simmonds, lan Symes, Mark Thompson, Paul Tiffany, Mrs F.Vida, Mrs C.Ward, David Watkins, T.Watkins, Martin Weedon, Alan Welsh, Nigel Wheatley, Richard Whiting, Janet Wight, John Williamson, Sue Wilson, Philip Witriol, David Woodward, Peter Wright & the Missus, Ray Wright, Paul Young.

There were also 19 incorrect entries.

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