

FREE

Vol 38
No 6



Dec/Jan
2016/17



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WHAT'S IN A PUB?

Seems like a simple question to answer, even for a hermit: people, beer, wine, spirits, bar staff, a dog or two, tables and chairs, perhaps a television, maybe a pool table, a dart board, some toilets would be nice, a juke box, some newspapers, board games, a piano, a stage and hopefully some copies of the London Drinker. We wax lyrical about how great our pubs are. These pages are filled with pub news, often describing the familiar characteristics along with helpful tips on how to preserve them. But are we really articulating just what is it that makes a pub, well... a pub? Is it physical – the bricks, the mortar, the bar? Is it spiritual – the sense of community and the history? Is it the people – the publican, the team, and the punters propping up the bar? Or is it something completely intangible?

The identity, character and fortune of a pub can and does change overnight, sometimes for the better but often for the worse. Pubs come and go; currently they are going at 21 every week, 4 of which are in the Greater London Region. Many closures go unchallenged, unmourned and un-

opposed; it's easy to lazily argue that those pubs were nothing special. Others attract passionate and dogged campaigns to 'save' them. But just what are these pub warriors actually saving? If it was all about real ale, that can be had in bottle from supermarkets, almost as tasty as the cask and substantially cheaper. More booze is sold in shops now than in the 'on' trade. If it's about preserving historic buildings, then we wouldn't be so concerned about the conversion to a house or, dare we suggest it – a supermarket. And in any event, we can enjoy churches, theatres, town halls and the like with a wider appeal than any 'struggling' pub, or so we are told.

If you have not yet read Professor Robin Dunbar's brilliant essay, *Friends on Tap* then head over to www.camra.org.uk/well-being and avail yourself of his research. Pubs are good for your mental health, Dunbar argues. The more friends you have, and the more often you see them, the better you feel about yourself. People living near to and frequenting a local pub find themselves better integrated and embedded into their local communities and better engaged in local issues, from politics to planning.

Pubs have clearly evolved over the last few centuries and they continue to do so. Micropubs, for instance, are very different from the grand opulence of the Victorian gin palaces, the former not offering much historical interest, yet. A micropub might be characterised by good beer and conversation. It might have been a pet shop just weeks before yet suddenly we see a few casks and bottles in a makeshift



Best wishes for
Christmas and the New Year
from the London Drinker
production team



to all our advertisers, contributors,
distributors and, of course, our readers

cold room, the ephemeral vernacular that invites us in to sit down and have a drink: some rough benches scattered about, a chalk board promoting this week's line up of refreshment. And inside we'd hope to find a convivial gathering of neighbours and friends mooting the issues of the day. They are drinking in a communal environment; one that is social, curated and supervised, not sitting on their sofas in front of empty televisions or fiddling nonchalantly with their smart phones. Well ok, they might still be doing that but it's punctuation while talking to real people and enjoying local beer. It may be Spartan and makeshift, contrived or otherwise, but is this not a modern take on the beer houses of old?

But here's a question: If a modern micropub or brewery tap room became threatened by a supermarket or property developer, would there be an impassioned campaign to save it? One can acclimatise and become fond of a new local very rapidly. When the bar staff know your name, know what sort of beer you like to drink and you see the same familiar faces at the same time on your regular visits, you soon feel like part of the furniture. It is a comforting sense of familiarity and belonging.

Generally, we all like to feel part of something; to belong. We want to feel wanted and celebrated. We want people to miss us when we are not there and be in on the party when we are there. The wider our circle of friends, the more engaged we tend to be mentally and intellectually. In the 21st Century, there are scant communal facilities which open daily beyond 6pm. Except for that perennial thing we recognise as a pub, in whatever form it may exist. It is not just about the bricks and mortar, cob and timber, or dare we say steel and glass, as beautiful and historically important as they sometimes are. Neither is it just about the location or just about the management. But it is about the pub as an institution; as a construct and what it represents; all of those things and more. Sometimes dependent upon each other, sometimes replaceable. But together, in some sort of formula that science will never quite be able to capture, they embody the pub and within it our society, culture, heritage. Our senses of identity, ownership, belonging, and of self-pride. The sense of communality and even tribalism that is evident in those apparent strangers who unite behind a particular sports team, or band, or even the camaraderie that forms between commuters united in their common loathing of the rail company that has again delayed their journey is the same wanting to be part of something bigger we feel when we enter a bucolic pub on a chilly winter's night to be greeted by roaring fires, real ale and contented fellow punters. If Christmas carol singers came in from the cold, we would instinctively find ourselves

joining in with a hearty rendition of Hark! The Herald Angels...

Back in the cold reality of the legislative framework in which the pub exists and is regulated it is all too apparent that the system, particularly the planning system, does not capture and recognise these intangibles. To planners all drinking establishments are indistinguishable and interchangeable. And to Councils establishing Assets of Community Value, it's broader still. A listed pub could be a yoga studio and still satisfy the community criteria on the ACV register.

Because of this broad brush stroke, we find ourselves on tricky ground when objecting to a scheme that might involve demolition of a 150-year-old pub, to replace it with an equivalent sized arbitrary 'drinking establishment'. Will it be the same? Can it be? It doesn't seem very likely and in practice never is. For right or wrong, we do not build pubs – or anything come to that – like the Victorians or Georgians did. Invariably these replacement units will have a different operator, different vibe, different products and perhaps a different demographic. Is this just natural evolution of community facilities? Should it even bother us since we are often powerless to intervene?

We can all name pubs that have special memories and significance for us. Perhaps it was the setting for something noteworthy: an engagement, a business deal, a promotion celebration, a goodbye party, wetting a baby's head; maybe we even got arrested or passed out. Whatever it might be, these are the pubs with which we have a lasting relationship and for which we weep when the wrecker's ball comes. These are the pubs we will remember when we ride past on the top deck of a bus and gaze upon the supermarkets that stand in their place. They were and are not just buildings that serve booze. Nor are they just architectural objects. They are much more than that; temples to our life experiences. Yet despite this individual and collective significance they are not usually enshrined in history nor secured into the future. Like us, they will come and go. This Christmas take a moment to appreciate and celebrate everything that you like about your favourite pub. Remind yourself what a delicate and fragile notion it really is, particularly in London's rampant property market, and reflect on what could easily stand in its place this time next year, should its fate change. Enjoy and embrace it and everything and everyone within it whilst you can. Here's to you, your pub and your fellow drinkers. Cheers!

**James Watson – Regional Pub Protection Advisor,
the Campaign for Real Ale**

Nick Perry – The Hackney Society

The *London Drinker* editorial team and, I am sure, all of our readers wish to offer their condolences to the family and friends of those who lost their lives in the Sandilands Tram accident and wish the injured the best possible recovery.



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Branch diaries

Welcome to our regular details of London CAMRA contacts and events, where branches say what is happening in their areas that might be of interest to drinkers across London. Events for December 2016 and January 2017 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.

December – Thu 8 (7pm for 7.30) John Young Memorial Award presentation. Golden Lion, 88 Royal College St, Camden NW1 0TH.

LONDON PUBS GROUP

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

December – Wed 7 Pentonville, King's Cross and Clerkenwell: (7pm) Lincoln Lounge (formerly Lincoln Arms), 52 York Way, N1 9AB; (7.40) King Charles I (formerly Charles II), 55-57 Northdown St, N1 9BL; (8.05) Scottish Stores (formerly Flying Scotsman), 2-4 Caledonian Rd, N1 9DT; (8.45) Parcel Yard, Westside, King's Cross Station, N1C 4AH; (9.25) Queens Head, 66 Acton St, WC1X 9NB; (10.05) Union Tavern, 52 Lloyd Baker St, WC1X 9AA.

January – Wed 11 (7.15 for 7.30) Mtg. Royal Oak (upstairs), 44 Tabard St, SE1. All CAMRA branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

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

January – Sat 21 (2.30-4.30) Wassailing. One Tree Hill Allotments, SE23. Bring snacks to share, drink of apple juice or cider. Noise making instruments. Wrap up warm! Please wear decent footwear; it could be very slippery. More info at www.onetreehillcider.uk

YOUNG MEMBERS GROUP

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

January – Sat 28 Ealing Young Members' crawl: (7.30) Greystoke, 7 Queen's Dr, W5 3HU; (8.30) Wheatsheaf, 41 Haven La, W5 2HZ; (9pm) North Star, 43 The Broadway, W5 5JN; (9.30) Questors Grapevine Club, 12 Mattock La, W5 5BQ.

BEXLEY

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

December – Fri 2 (12pm) Soc. Pig's Ear Festival, Round Chapel, E5 0LY. - **Fri 9** (7.30) Xmas meal. Earl Haig, Little Heath Rd, Bexleyheath DA7 5HH. - **Wed 14** (8.30) Mtg. Royal Oak (Polly's), 66 Mount Rd, Bexleyheath DA6 8JS. - **Wed 21** Soc via 422 bus to Plumstead: meet (8pm) Jolly Millers, 111 Mayplace Rd, Bexleyheath DA7 4JR. - **Wed 28** Twixmas soc: start (12pm) Robin Hood & Little John, Lion

Rd, Bexleyheath DA6 8AS.

January – Wed 11 (8.30) Mtg. Door Hinge, 11 Welling High St, DA16 1TR. - **Wed 18** Sidcup soc: meet (7.30) Tailors Chalk, 47-49 High St, DA14 6ED. - **Sat 28** Crystal Palace soc: meet (12pm) Westow House, 79 Westow Hill, SE19 1TX.

Website: www.bexley.camra.org.uk

BROMLEY

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

December – Mon 5 West Wickham soc: (7.30) Coney, 35 Croydon Rd, Coney Hall BR4 9HZ; (8.30) Wheatsheaf, 135 High St, BR4 0LU; (9.45) Railway Hotel, Red Lodge Rd, BR4 0EW. - **Sat 10** Shoreham (Kent) soc. Meet (11.25am) Bromley South Stn for 11.44 train to Shoreham: (12.15) Crown, 84 High St, TN14 7TJ; (1.30) Two Brewers, 30 High St, TN14 7TD; (2.45) Kings Arms, Church St, TN14 7SJ; (4pm) Old George Inn, Church St, TN14 7RY; (5.40) Return train to Bromley South. - **Thu 29** Bromley Post-Xmas soc: (12.30) Freeland's Tavern, 31 Freeland's Rd, BR1 3HZ; (1.30) White Horse, 64 Palace Rd, BR1 3JX; (2.30) Red Lion, 10 North Rd, BR1 3LG; (3.45) Star & Garter, 227 High St, BR1 1NZ.

January – Tue 10 (7.30 prompt) GBG selection mtg. Crown & Anchor, 19 Park Rd, Bromley BR1 3HJ. - **Sat 14** Tunbridge Wells soc: Meet (11.20am) Orgington Stn for 11.38 train to Tunbridge Wells: (12.25) Ragged Trousers, 44 The Pantiles, TN2 5TN; (1.05) Sussex Arms, Sussex Mews, TN2 5TE; (2pm) George, 29 Mount Ephraim, TN4 8AA; (2.45) Opera House, 88 Mount Pleasant Rd, TN1 1RT; (3.30) Bedford, 2 High St, TN1 1UX. - **Tue 17** Petts Wood lunchtime soc: (12.30) One Inn the Wood, 209 Petts Wood Rd, BR5 1LA; (2.30) Sovereign of the Seas, 109-111 Queensway, BR5 1DG. - **Mon 23** Bromley Boundary soc: (7pm) Prince Frederick, 31 Nichol La, BR1 4DE; (8.30) Catford Constitutional Club, Catford Broadway, SE6 4SP; (9.45) Blythe Hill Tavern, 319 Stanstead Rd, Forest Hill SE23 1JB. - **Tue 31** (7.30) Cttee mtg. Shortlands Tavern, 5 Station Rd, BR2 0EY.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

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

December – Tue 6 (8.30) Mtg. Dog & Bull (upstairs), 24 Surrey St, Croydon CR0 1RG. - **Thu 8** (8.30) Croydon Xmas soc. Joiners Arms, 52 Woodside Green, SE25 5EU. - **Wed 14** (8.30) Sutton Xmas soc. Cock & Bull, 26/30 High St, SM1 1HF.

January – Tue 3 (8.30) New Year soc. Green Dragon, 60 High St, Croydon CR0 1NA. - **Wed 18** Wallington soc: (8.30) Wallington Arms, 6 Woodcote Rd, SM6 0NN; (9.45) Whispering Moon, 25 Ross Parade, Woodcote Rd, SM6 6QF. - **Thu 26** (8.30) London Drinker pick-up. Hope, 38 West St, Carshalton SM5 2PR.

Website: www.croydon.camra.org.uk

EAST LONDON & CITY

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

December – Tue Nov 29-Sat 3 Pig's Ear Beer Festival.

Branch diaries

Round Chapel, E5 0LY. - **Tue 13** (8pm) GBG Selection mtg. Eleanor Arms, 460 Old Ford Rd, E3 5JP. - **Fri 23** (8pm) Soc. Mighty Oak Xmas Night, Leyton Orient Supporters Club, Oliver Rd, E10. Full range of Mighty Oak Xmas ales plus free mince pies. Doors open 5pm.

January – Tue 10 (8pm) Mtg. Mirth, Marvel & Maud, 186 Hoe St, Walthamstow E17 4QH. - **Tue 17** (8pm) GBG Selection mtg. Eleanor Arms, 460 Old Ford Rd, E3 5JP. Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498,

branchcontact@camraenfieldandbarnet.org.uk

December – Wed 7 Barnet survey: (8pm) White Lion, 50 St Albans Rd, EN5 4LA; (9pm) Sebright Arms, Alston Rd EN5; (10pm) Black Horse, Wood St, EN5 4HY. - **Mon 12** (7.30) Bohemia, 762-764 High Rd, North Finchley N12 9QH. See North London diary below. - **Sat 17** (7pm) Xmas Dinner: Orange Tree, Highfield Rd, N21 3HA. Bookings to Owen 020 8529 4454. - **Wed 21** Enfield survey: (8pm) Cricketers, 19 Chase Side Pl, EN2 6QA; (9pm) Moon under Water, 115 Chase Side, EN2 6NN; (10pm) Wonder, Batley Rd, EN2 OJG.

January – Sun 1 Cobweb soc: (12pm) New Crown, 80 Chase Side, New Southgate N14 5PH. - **Tue 10** North Finchley survey: (8.30) Elephant, 283 Ballards La, N12; (9.15) Tally Ho, 749 High Rd., N12 OPB; (10pm) Bohemia, 762 High Rd, N12 9QH. - **Wed 18** (8.30) GBG Mtg. Olde Mitre, 58 High St, Barnet EN5 5SJ. - **Thu 26** (8.30) Special event for CAMRA members. Picture Palace, Hertford Rd, j/w Lincoln Rd, Ponders End EN3 4AQ. See website for details.

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

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

December – Thu 8 (8.15) Mtg. Druid's Head (upstairs), Market Place, Kingston. - **Wed 14** (7pm for 8pm), Xmas dinner. Woodies, Thetford Rd, New Malden. Menu and bookings to Clive. - **Sat 17** Kingston crawl: (1pm) Boaters, Canbury Gdns; (2pm) Woody's, 5 Ram Passage; (2.45) Ram, 34 High St; (3.45) Druid's Head, Market Place; (5pm) Albion, Fairfield Rd.

January – Thu 5 (8.15) Mtg. Royal Oak (upstairs), Coombe Rd, New Malden. - **Sat 14** Club of the Year presn. Old Cranleighans Club, Portsmouth Rd, Thames Ditton. Meet (1pm) Marquess of Granby, on the Scilly Isles roundabout, then walk to the club. - **Thu 19** New Malden crawl: meet (7pm) Royal Oak, Coombe Rd; (8pm) Club of the Year presn. Grafton Club, Grafton Rd. - **Tue 24** (8pm) Lamb, Brighton Rd, Surbiton. Help fill envelopes for the AGM mail out.

Website: www.camrasurrey.org.uk

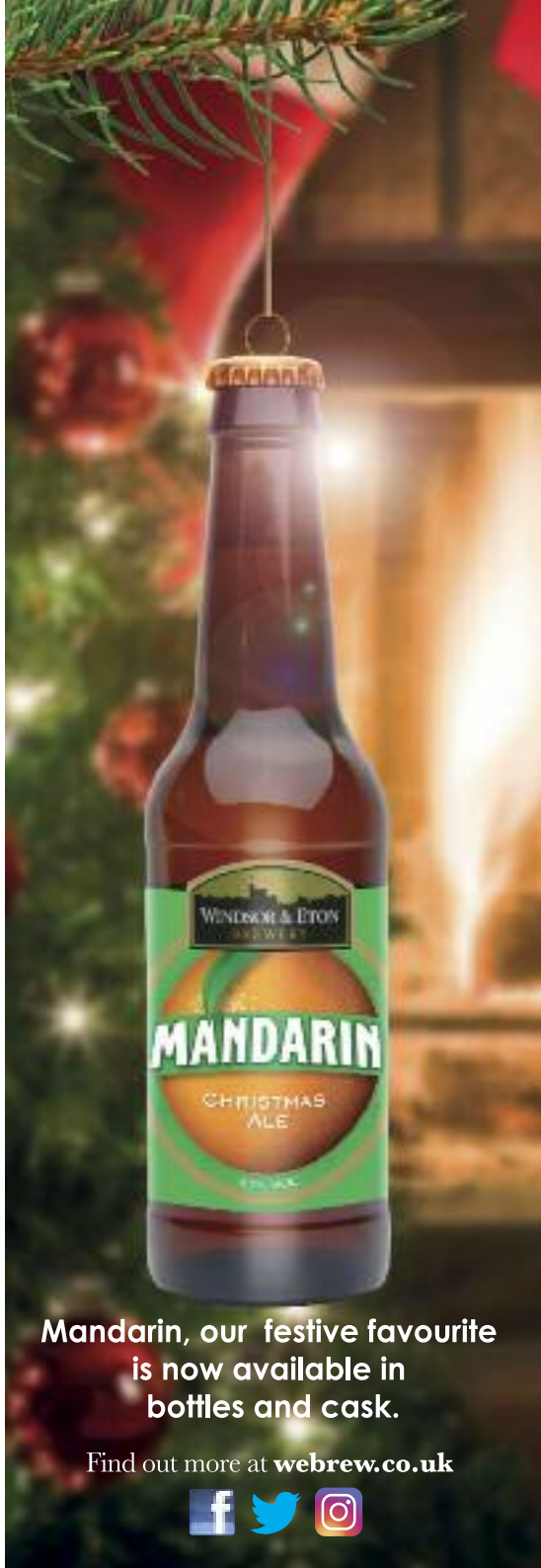
NORTH LONDON

John Wilson, 07840 111590, jgwnw3@hotmail.com;

Stephen Taylor, 07443 473746,

stephen.taylor500@gmail.com

December – Thu 1 (7pm) Pig's Ear Beer and Cider Festival, Round Chapel, 1d Glenarm Rd, London E5 0PU. - **Tue 6** Royal College Street, Camden soc: (7.30) Old Eagle, 251 Royal College St, NW1 9LU; (8.15) Prince Albert, 163 Royal College St, NW1 0SG; (9pm) Golden Lion, 88 Royal



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Branch diaries

College St, NW1 0TH; (9.45) Constitution, 42 St Pancras Way, NW1 0QT; (10.30) Colonel Fawcett, 1 Randolph St, NW1 0SS. - **Mon 12** (7.30) Presn to London Brewing Company of Gold Medal for Stout in Champion Beer of Britain. Bohemia, 762-764 High Rd, North Finchley N12 9QH. - **Tue 13** (7pm) Xmas party (with charades and quiz): Doric Arch, Euston Stn Colonnade, 1 Eversholt St, NW1 2DN. - **Tue 20** Pentonville soc: (7.30) Castle, 54 Pentonville Rd, N1 9HF; (8.15) Three Johns, 73 White Lion St, N1 9PF; (9pm) Alma, 77-78 Chapel Market, N1 9ER; (9.45) Joker of Penton Street, 58 Penton St, N1 9PZ; (10.30) Craft Beer Co, 55 White Lion St, N1 9PP. - **Tue 27** Euston Road soc: (7.30) Parcel Yard, West Side, King's Cross Stn, N1C 4AP; (8.15) Euston Flyer, 83-87 Euston Rd, NW1 2RA; (9pm) Bree Louise (tbc) 69 Cobourg St, NW1 2HH; (9.45) Euston Tap, West Lodge, 190 Euston Rd, NW1 2EF. **January - Tue 3** Bloomsbury soc: (7.30) Jeremy Bentham, 31 University St, WC1E 6JL; (8.15) Marlborough Arms, 36 Torrington Pl, WC1E 7LY; (9pm) Trucks of Pied Bull Yard, Pied Bull Yard, off Bury Pl, WC1A 2JR; (9.30) Plough, 27 Museum St, WC1A 1LH; (10.15) Museum Tavern, 49 Great Russell St, WC1B 3BA. - **Tue 10** Holborn soc: (7.30) Enterprise, 38 Red Lion St, WC1R 4PN; (8.15) Dolphin Tavern, 44 Red Lion St, WC1R 4PF; (8.45) Old Nick, 20-22 Sandland St, WC1R 4PZ; (9.30) Holborn Whippet 25-29 Sicilian Ave, WC1A 2QH (10.30) Craft Beer Co, 168 High Holborn, WC1V 7AA. - **Tue 17** (7.30) LDBF Mailout. Calthorpe Arms, 252 Grays Inn Rd, WC1X 8JR. - **Tue 24** (8pm) Mtg for GBG shortlist, PotY shortlist. Snooty Fox, 75 Grosvenor Ave, Canonbury N5 2NN. - **Tue 31** West Euston

social: (7.30) Queens Head & Artichoke, 30-32 Albany St, NW1 4EA; (8.15) White Mustache, 7A Stanhope Parade, Stanhope St, NW1 3RA; (9pm) Shaker & Company, 119 Hampstead Rd, NW1 3EE; (9.45) Exmouth Arms, 1 Starcross St, NW1 2HR; (10.30) Prince Arthur, 80-82 Eversholt St, NW1 1BX; (11.15) Pack & Carriage, 162 Eversholt St, NW1 1BL. Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

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

December - Mon 5 (8pm) Sambrook's-hosted beer tasting. Coach & Horses, 27 Barnes High St, SW13 9LW (all welcome). - **Tue 13** (8pm) Combined Branch & Cttee mtg incl. GBG 2018 nominations collation. Moon under Water, 84/88 Staines Rd, Hounslow TW3 3LF.

January - Thu 5 Hampton Wick High Street walk: (7.30) White Hart Hotel; (8.15) Swan; (9pm) Foresters; then (10pm) Lion, Wick Rd, Teddington. - **Wed 18** (8pm) Mtg incl. GBG 2018 final selection. Hampton, The Avenue, Hampton TW12 3RA. 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

December - Mon 5 (7.30) Xmas Dinner (must be booked). Golden Lion, 116 Sydenham Rd, SE26. - **Wed 7** (7.30) Cttee mtg & soc. Brookmill, 65 Cranbrook Rd, SE8. - **Sat 10** (11.30 at Blackfriars Stn entrance) Visit to St. Albans: (12.30) Boot, 4 Market Place, AL3 5 DG; (2pm) Ye Olde Fighting Cocks, 16 Abbey Mill La, AL3 4HE; (3.30) Six Bells, 16-18 St Michaels, AL3 4SH; (4.45) Blacksmiths Arms, 56 St. Peters St, AL1 3HC. - **Wed 14** A Spoon's full of Xmas: (6pm) Rockingham Arms, 119 Newington Causeway, SE1; (7pm) Kentish Drovers, 71 Peckham High St, SE15; (8.15) Edmund Halley, 109 Rushey Green SE6; (9.15) London & Rye, 109 Rushey Green, SE6; (10.15) Watch House, Lewisham High St, SE13; (11pm) Brockley Barge, 184 Brockley Rd, SE4. - **Wed 21** Santa's SE1 Beer Run: (7pm) Rake, 14 Winchester Walk; (8pm) Market Porter, 51 Lafone St; (9pm) Sheaf, 24A Southwark St; (10pm) Lord Clyde, 27 Clemen St.

January - Wed 4 Cttee mtg & soc: (7.30) Ship, 68 Borough Rd, SE1. - **Tue 10** (7.30) Quiz Night. Westow House, 79 Westow Hill, SE19. - **Mon 16** (7pm) AGM with buffet. Old Kings Head, 45 Kings Head Yd, off Borough High St, SE1. - **Mon 23** Making an Exhibition: (7pm) Great Exhibition, 193 Crystal Palace Rd, SE22; (8pm) Ivy House, 40 Stuart Rd, SE15; (8.45) Waverley Arms, 202 Ivydale Rd, SE15; (9pm) Skehans, 1 Kitto Rd, SE14; (10.30) Montague Arms, 289 Queens Rd, SE14.

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

SOUTH WEST ESSEX

Branch Contact: Alan Barker

contact@swessex.camra.org.uk, 07711 971957 evenings or weekends only.

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

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Branch diaries

December – Sat 3 (1pm) South Benfleet Social Club Real Ale & Cider Fest, 8 Vicarage Hill, Benfleet SS7 1PB. - **Wed 7** (8.30) Soc. Traitors Gate, 40-42 Broadway, Little Thurrock (Grays) RM17 6EW. - **Thu 15** (8.30) Travellers Friend, 496/498 High Rd, Woodford Green IG8 0PN. - **Tue 20** (8pm) Xmas Dinner soc. Huntsman & Hounds, 2 Ockendon Rd, Upminster RM14 2DN. - **Fri 30** (12.45) Anne's Tram Crawl: 12.04 train from London Bridge Stn to Clock House Stn, then (12.45) Bricklayers Arms, 237 High St, Beckenham BR3 1BN, then by 194 or 358 bus to Beckenham Rd Tramstop, then tram to Blackhorse La Tramstop, to arrive (2pm) Joiners Arms, 52 Woodside Green, South Norwood SE25 5EU. See website for the rest of the pubs. PotY 2017 nominations must be received by tonight.

January – Wed 4 (8.30) Soc. Moon & Stars, 99-103 South St, Romford RM1 1NX. - **Wed 11** (8.30) Soc. Bell, High Rd, Horndon-on-the-Hill SS17 8LD. - **Wed 18** (8.30) Soc. Eva Hart, 1128 High Rd/Station Rd, Chadwell Heath RM6 4AH. - **Wed 25** (8.30) Soc. Old Dog, Billericay Rd, Herongate Tye CM13 3SB.

Website: swessex.camra.org.uk

SOUTH WEST LONDON

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

Cycling: Geoff Strawbridge, 07813 358863.

geoff@camraswl.org.uk

December – Tue 13 (7.30) Branch Xmas soc. Old Sergeant, 104 Garratt La, Wandsworth SW18 4DJ. Cover charge £9. Contact Social Secretary philip.blanchard@camraswl.org.uk by 9 December at latest. - **Sat 17** (12.15) Annual Xmas mailout. Sultan (upstairs), 78 Norman Rd, South Wimbledon SW19 1BT. Branch members welcome to join us for some envelope stuffing.

January – Wed 4 (7.30) GBG 2018 shortlisting mtg. Phoenix (tbc), 348 Clapham Rd, SW9 9AR. - **Tue 10** (7.30) Open cttee mtg incl any possible motions for national Members' Weekend. Cat's Back (tbc), 86-88 Point Pleasant, Wandsworth SW18 1NN.

Website: camraswl.org.uk

WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H),

branch@watford.camra.org.uk

December – Thu 8 (8.30) Watford Town & Country Club, Halsey House, Rosslyn Rd, Watford.

January – Sun 1 (1pm) 'Get Away from the Family' soc. Nascot Arms, Stamford Rd, Watford. - **Mon 16** (8pm) Mtg.

Estcourt Arms, St John's Rd, Watford. - **Wed 25** Croxley Green social: meet (8.30) Coach & Horses, The Green. Website: www.watfordcamra.org.uk

WEST LONDON

Paul Charlton, 07835 927357,

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

December – Tue 6 (6.30/7pm) Meet the brewer (Fuller's). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - **Tue 13** (7pm) Xmas ale/pizza night. Albion, 121 Hammersmith Rd, W14 (charge for food). - **Sat 17** (from 6.30) Alasdair's birthday bash. Harp, 47 Chandos Pl, WC2.

January – Thu 12 SW7 survey crawl: meet (7pm/7.30) Hereford Arms, 127 Gloucester Rd, SW7 4TE. - **Tue 17** (7pm/7.30) Mtg. Gunmakers (upstairs), 33 Aybrook St, W1U 4AP.

Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

Roy Tunstall, 020 8933 4934 / 07585 744533,

info@westmiddx.camra.org.uk

December – Mon 12 (8.30) Mtg. Southall Conservative & Unionist Club, Fairlawn, High St, UB1 3HB. - **Wed 21** (8pm) North Ealing soc. Greystoke, 7 Queen's Dr, W5 3HU. - **Wed 28** Windsor Crawl: (1.30) Horse & Groom, 4 Castle Hill, SL4 1PD; (2.15) Carpenters Arms, 4 Market St, SL4 1PB; (3pm) Three Tuns, 8 Market St, SL4 1PB; (3.45) Queen Charlotte, 6 Church La, SL4 1PA; (4.30) Criterion, 72 Peascod St, SL4 1DE; (5.15) Acre, Donnelly House, Victoria St, SL4 1EN; (6pm) George Inn, 77 High St, Eton, SL4 6AF; (7pm) Watermans Arms, Brocas St, SL4 6BW. - **Sat 31** (8pm) New Year's Eve. Questors Grapevine Club, 12 Mattock La, W5 5BQ.

January – Thu 5 Greenford UB6 soc: (8pm) Bridge Hotel, Western Ave, 8ST; (9pm) Railway, 290 Oldfield La North, 0AP; (10pm) Black Horse, 425 O L North, 0AS; - **Wed 18** (8.30) Mtg. Angel, 697 Uxbridge Rd, UB4 8HT. - **Sat 28** Ealing Young Members' crawl: (7.30) Greystoke, 7 Queen's Dr, W5 3HU; (8.30) Wheatsheaf, 41 Haven La, W5 2HZ; (9pm) North Star, 43 The Broadway, W5 5JN; (9.30) Questors Grapevine Club, 12 Mattock La, W5 5BQ. Website: www.westmiddx.camra.org.uk

Electronic copy deadline for the February/March edition is no later than Monday 9 January.

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

BALANCING THE BOOKS FOR LONDON DRINKER

The Greater London Region of CAMRA is looking for a new Honorary Treasurer. This is a volunteer post which must be held by a CAMRA member.

The Region's financial year is the calendar year and the new treasurer will begin with the financial year 2017. The outgoing treasurer will complete the accounts for 2016. The work involves

- timely invoicing and banking;
- methodical book keeping using CAMRA's on-line accounting system for which training will be given;
- diligent but patient pursuit of outstanding payments;
- regular contact with the Advertisements Manager and with CAMRA Office staff;
- periodic financial reporting to the London Liaison Committee.

If you are interested and would like to find out more, please contact either Tony Bell, Regional Treasurer, cowanlauder57@gmail.com or Geoff Strawbridge, Regional Director, geoff@coherent-tech.co.uk.

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GREATER LONDON CIDER PUB OF THE YEAR

The winner of the award is the Queens Head in Acton Street, King's Cross, WC1X 9NB. A number of pubs were nominated by London CAMRA branches but the judges thought that this lovely Victorian pub was a clear winner. It stocks a range of ciders from a number of different producers, served both on handpump and from bag-in-box, and dispensed with excellent service in lovely premises. The award was presented on Wednesday 14 September.

Ian White



CAMRA's Greater London Regional Cider Coordinator Ian White (right) makes the presentation to Mike the pub manager.

BIG LEAP FOR THE ANTELOPE

Members of CAMRA's Kingston & Leatherhead branch have voted the Antelope in Maple Road, Surbiton to be this year's Pub of the Year for the Kingston half of the branch. The award for the other half of the branch went to the Regent in Walton on Thames.

On 18 October members gathered in the pub to watch branch chairman Richard Russell (right) present a framed certificate to the assistant manager, James Pearson.



The Antelope has been in its present guise for about three years now, and even has its own brewery, Big Smoke, at the back of the pub where brewing started in September 2014. Besides their own beers there is also a wide selection of other beers from all around the country. Alongside the ten handpumps for real ales, there is also the choice of five ciders and perries.

The brewery seems to be successful so far, and has already expanded with the acquisition of additional fermentation vessels acquired from Belleville Brewery in Wandsworth. Twice a year the Antelope holds beer festivals, with all forty eight barrels of ale being racked up in the outside area to the rear of the pub. This year they opened with all the ales

on, and by Sunday tea time it was down to one, making for a lot of contented customers.

If you happen to be in the leafy suburbs of Surbiton any time a visit to the Antelope is a must, and you will not be disappointed.

Clive Taylor

TWICKENHAM BEER FESTIVAL

CAMRA Richmond & Hounslow branch's 16th Beer and Cider Festival took place in October. There were 74 beers (many from local microbreweries) and 24 ciders and perries on offer. Over 2,000 beer and cider lovers of all ages, shapes and sizes (see front cover) came along over the three days of the festival and between them drank around 7,000 pints of cask beer and about 800 pints of cider and perry!

Beer of the Festival was a tie between Heavy Industry's 77 and Saltaire's Triple Chocoholic, which were both winners in CAMRA's 2016 Champion Beer of Britain competition. The top cider was Pig Squeal from Snails Bank.

The branch Pub of the Year was announced at the festival. For the second year running, this was the Masons Arms in Teddington. There were joint runners up: the Sussex Arms in Twickenham and the Express Tavern in Brentford.



The Mayor of Richmond with the winner and runners up.

The branch wasted no time in repeating the presentation in the pub itself. Once a seedy and run down corner pub tucked away on Walpole Road in Teddington, the Masons Arms was acquired by the owner of the Roebuck in Hampton Hill about five years ago. It has been beautifully restored and is now a thriving 'destination' and community pub.

On Halloween night members from many CAMRA branches joined the Richmond & Hounslow Branch to present two awards to Rae Williams, the licensee. Firstly, Charles Owens, the Chairman of Richmond & Hounslow Branch presented Rae with her second consecutive Branch



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

Pub of the Year award. The Greater London Regional Director of CAMRA, Geoff Strawbridge, then presented her with one of the two runner up awards for the Greater London Regional Pub of the Year.

John Austin – Branch Press and Publicity Officer

SOUTH NORWOOD BEER FESTIVAL

CAMRA Croydon & Sutton branch's beer festival moved to a new venue this year, the Stanley Halls, an attractive Victorian building in SE25. The arrangements were similar to the successful Wallington festivals that took place each October until 2014 but the size of the hall nevertheless required the festival to be scaled down to almost half the size of previous ones. The good transport connections managed to provide the required attendance and over the two and a half days, 1,000 visitors drank (in round figures) 3,500 pints of beer and 250 pints of cider and perry.



To avoid clashes with other festivals, the dates had moved to the end of the month and beers were chosen on this occasion from Sussex breweries. New aspects for the branch were the use of tokens to reduce the requirement for small change and an absence of handpumps, dispensing with the need for the usual heavy bar counters and their associated manual handling challenges.

At the time of writing the branch has yet to discuss the possibility of running another festival next year along the same lines.

John Butler

THE FIRST WANDLE BEER FESTIVAL – A FESTIVAL OF TWO HALVES

The Battersea Grand Hall at the Battersea Arts Centre sadly remains out of action following the disastrous fire and is likely to be so for some time yet. Consequently CAMRA's South West London branch has been looking for a new venue to hold a beer festival. The First Wandle Beer Festival (15-16 September) held at Tooting and Mitcham Football Club was that festival. We had a warm welcome – literally as we were setting up on some of the hottest days of the year! The club's air conditioning and the cooling equipment meant that there was no warm beer though. The festival was formally opened by Councillor Brenda Fraser, the Mayor of Merton. The first day was gloriously hot and the club arranged a barbecue which was much appreciated alongside the excellent range of beer from London, Surrey, Sussex and further afield. The second day was less clement but the beer was just as good. Our welcome from the club was good

and feedback on the range and quality of beer and the event and venue were very positive. One down side was that attendance was much lower than anticipated and we were unable to return a donation to campaign funds. This was disappointing after the hard work put in by volunteers – many thanks to all of them – and the satisfaction of those that did attend. Given the positive feedback, great venue and our accommodating hosts, a Second Wandle Beer Festival is being considered for about the same time next year.

The Beer of the Festival was Chocolate and Vanilla Stout from the Titanic Brewery with the Champion Beer of Britain, Bingham's Vanilla Stout as runner-up and Langham Brewery Saison third.

Stephen Blann

BEXLEY CIDER TRAIL – APPLE EVER AFTER!

The Bexley Cider Trail, organised by CAMRA's Bexley Branch, proved remarkably successful with an estimated 225 people completing the Trail and a further 150 joining in to enjoy real cider in the borough's micropubs. The event focused on a wide selection of bag-in-box (BiB) ciders with at least one sweet, medium, dry and fruit-infused BiB being available at each of four branch micropubs. These were the Penny Farthing in Crayford, the Door Hinge in Welling, the Broken Drum in Blackfen and the Hackney Carriage in Sidcup. The first three are all in the Good Beer Guide while the Hackney Carriage has only recently opened. The Penny Farthing is also the branch Pub of the Year and was a runner-up in the regional competition. Among the ciders that found favour with the 'crawlers' were Millwhite's Rioja Cask, Lyme Bay's Reefbreak, Handmade Cider's Fire Starter, Duddas Tun Greenhorn, Circle Cider (Wiltshire) Cat's Tongue, Ampleforth Abbey Traditional, Once Upon a Tree's Thrown Hat, Thistly Cross' Strawberry and Dorset Nectar's Passion Fruit. It is believed that 47 different BiB ciders were available when the event began. The commemorative glasses all went. It was pleasing to see that under-30s made up around one third of the total of people taking part and most enjoyed it as a group activity.

As organiser, I can only thank both the branch (and especially one chap, Martin Welch who acted as courier with me throughout the event, and also the micropub owners who all embraced this event massively despite genuine uncertainty over guest numbers. It may well happen again; keep your diaries free for the end of May.

Nicholas Hair

SPBW LONDON PUB OF THE YEAR

The Society for the Preservation of Beers from the Wood (SPBW) has voted the Chesham Arms in Homerton as its London Pub of the Year for 2017.

Regular readers of *London Drinker* will be familiar with the lengthy campaign to save this pub from extinction. A cosy back street free house, the Chesham was closed in 2012, the owner planning to convert the building to flats. The local community and CAMRA's East London and City Branch rallied round and, after a long, hard battle, the pub was reopened in July 2016.

Now tastefully refurbished, the Chesham Arms offers four or five cask beers, often from local breweries. If you want a

CAMRA events

change from real ale, quality foreign beers and real ciders are available. In the winter the pub is warmed by two wood-burning stoves and there is a secluded garden at the back. The full postal address is 15 Mehetabel Road, E9 6DU, just off Homerton High Street, and is recommended to all.

The presentation of SPBW's award will be on the evening of Monday 23 January.

Roger Jacobson

London Drinker Beer Festival 2017

The North London Branch's 'London Drinker Beer & Cider Festival' from 8 to 10 March will be dedicating all of the main hall to beer from London brewers.

Christine Cryne, Festival Organiser said, "Roger Protz eulogised about the growth in the number of London breweries during the launch of this year's Good Beer Guide but it can prove very difficult to find many of their beers. We want to showcase the best that London has to offer, with both familiar and more unusual brews and, to ensure that we have the beer in tiptop condition until the end of the festival, we will be using CAMRA's cooling kit. In addition, to help promote London's beers to the general public, the festival will be hosting a new competition, the Champion Beer of London."

In addition to the London real ales, there will be KeyKegs from a few selected breweries, cider, perry, English wines and imported beers, including a fine range of American beers, supplied by the Brewers Association. Add in home cooked food, tombola, shut the box, tutored tasting sessions every day (including London Brewing Company and the Brewers Association), a free pub quiz on Wednesday night and a bring and buy book and CD stall on Friday lunchtime (in aid of the Stroke Association), there will something for everyone.

To beat the queues, the festival is offering season tickets and group tickets (6 people or more). For more information on these, and the tutored tastings sessions, go to <http://tinyurl.com/LDbeerfest>. See you there!

Christine Cryne



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

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ALL CHANGE

We have a new 'Minister with Responsibility for Community Pubs'. Obviously, I wasn't the only one who thought that his predecessor was overworked. The new incumbent is Andrew Percy, the MP for Brigg and Goole since 2010. It appears that he has retained his existing responsibilities as Minister for the Northern Powerhouse which he was given in July.

We also have a new chair for the All Party Parliamentary Beer Group. Andrew Griffiths has been promoted to the Government Whip's office and he has been succeeded by Graham Evans, the MP for Weaver Vale in Cheshire. Brigid Simmonds, chief executive of British Beer & Pub Association (BBPA), the pubcos' trade body, said, "I'm delighted that Graham Evans is the new chairman of the Beer Group. Graham has been a longstanding champion of beer and pubs, and has supported the industry on many campaigns. In recognition of this, he won a BBPA/CAMRA/SIBA 'Beer Champion' award in Parliament, last year. I know Graham will continue to keep up the pressure for policies that allow our industry to prosper, and we look forward to working with him." I think that means 'no change'.

LONDON HAS A NIGHT CZAR

This appointment will no doubt be dismissed in some quarters as frivolous but Mayor Sadiq Khan's appointment of the comedian and broadcaster Amy Lamé may be a shrewd move. She has political experience, having been Mayor of Camden in 2010/2011 and parliamentary candidate for Dulwich and West Norwood in 2014, as well as being a prominent LGBT activist who was heavily involved in the campaign to save the Royal Vauxhall Tavern.

Ms Lamé, who is American by birth but a UK citizen, said, "It's a privilege to be London's very first night czar. I can't wait to hit the streets and have loads of ideas of what I can do for revellers, night-time workers, businesses and stakeholders. For too long, the capital's night-time industry has been under pressure — music venues and nightclubs in particular are closing at an alarming rate. With the advent of the Night Tube, and the Mayor's commitment to protect iconic venues across the city, I'm confident that I can inspire a positive change in

the way people think about the night-time economy." She will work closely with the Night Time Commission, a group of local planning and licensing authorities, club and venue owners, plus the police and other statutory authorities and she will hold surgeries for 'businesses, workers, residents and revellers'. There is a salary of £35,000 for two and a half days a week.

She may not have mentioned pubs but she will be hearing about them. CAMRA London Region officers intend engaging with the Culture Team at City Hall with a view to influencing the planners to put more pub protection measures in to the next revision of the London Plan.

Personally, with due acknowledgement to Arthur Smith, I would have preferred a Night Mayor.

AUTUMN STATEMENT

We go to print before the Chancellor of the Exchequer's Autumn Statement on 23 November. CAMRA is asking its members to lobby their MPs for two things. Firstly, a freeze on Beer Duty with a view to a reduction in the 2017 budget. Duty can still account for as much as 52p of the price of a pint. Secondly, reform of business rates as they apply to pubs.

The situation as regards business rates has become confused and unfair and particularly fails to acknowledge the place of the pub as a community facility. The system is to be reformed and the Government has published its proposals while the Valuation Office Agency has published new valuations, due to come into effect in April. According to the *Morning Advertiser*, 53% of pubs will see a decrease in their business rates, although a small one; 8% be unchanged but around 38% will see an increase. There are significant increases based on location and size with pubs in London and the southeast seeing significant increases and pubs in central London facing increases of up to 36%. This could be the tipping point for many pubs that are otherwise operating successfully.

PUBS ADJUDICATOR

Following the Early Day Motion on 14 September calling for the recruitment process to be re-run, Paul Newby came under more pressure, this time from the Forum of Private Business who said that his position was 'untenable'. The managing director of

the Forum, Ian Cass, said, "It seems that Paul Newby has a conflict of interest, and as a result may not be trusted by large numbers of those people he's supposed to be adjudicating on." Mr Newby does however still retain the confidence of Greg Clark, the Secretary of State for the newly renamed Department of Business, Energy and Industrial Strategy (BEIS), who wrote to Iain Wright, the chair of the BEIS committee to say that he disagreed with the suggestion that the recruitment process needed to be reopened. The aforementioned Brigid Simmonds, was quoted in the *Morning Advertiser* as saying, "This was always a matter for the Government rather than pub operators and trade associations but it is good to see an end to any potential uncertainty over the role." Pubs campaigning groups such as British Pub Confederation disagreed and Simon Clarke said that the response was disappointing yet predictable and was undermining the pub legislation.

HOUSE OF LORDS INQUIRY

The House of Lords review of the Licensing Act 2003 started hearing evidence from the pub trade, licensed retailers and beer campaigners in October. These included the British Beer and Pub Association, Punch Taverns, the Society of Independent Brewers and of course the Campaign for Real Ale. Tim Page, the chief executive, gave evidence for CAMRA.

Witnesses were asked a selection of questions as follows:

- How does the licensing system work, from your perspective?
- What are the biggest problems that you encounter?
- Are licensing sub-committees fair? Or does politics colour their decisions?
- How have you found the appeal system?
- What is your view of the 'group review intervention power', allowing for conditions to be laid down?
- Do you think alcohol should be regulated by taxation or minimum pricing?

It is odd that the last question should have been included because it is not covered by the Licensing Act. It was this, I assume, that prompted CAMRA's National Chairman, Colin Valentine, to issue the following statement: "The

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Campaign for Real Ale is delighted to see that health experts have finally realised what we have been saying for many years, that when it comes to the problem of alcohol misuse, pubs and clubs are part of the solution, not part of the problem. Well run, community pubs and clubs provide venues for social and responsible consumption of alcohol, which studies have shown can have beneficial effects to people's happiness and wellbeing, as well as wider economic benefits for the communities they serve. Those who routinely abuse alcohol, such as those who drink and drive, will do so

regardless of punitive measures imposed on those who drink responsibly and in moderation. CAMRA strongly believes that policy needs to explicitly recognise the benefits of drinking socially in community pubs and clubs. Recognising the specific causes of alcohol misuse and harm, together with focussing efforts on those areas is a far more effective way of giving help to the minority of drinkers who have problems with alcohol. Blanket anti-alcohol measures are ineffective and do little other than unfairly penalising the majority of people who enjoy the

benefits of moderate alcohol consumption."

Tim Martin, the chairman of JD Wetherspoons, was also interviewed and predictably concentrated his evidence on VAT. He asked their Lordships to put the following question to the representatives from the supermarkets when they took their turn, "Nothing personal, guys, but do you think it's fair that pubs pay 20% VAT on food sales and that you pay nothing? Do you think it's fair that you pay 2p per pint for rates and that pubs pay 17p or so?"

Compiled by Tony Hedger

A complete collection of London Drinker magazines is available on our website: www.london.camra.org.uk. You can use the website version to read London Drinker in larger print.

KeyKeg - the key facts

If you read any online discussions about beer, you'll have probably seen many arguments for and against CAMRA expanding its remit to accept KeyKeg beers, and whether or not such beers are 'real'. You'll also have had to wade through a lot of misinformation, strawman arguments and tendentious reasoning. After all, if you can't win an argument, you can at least confuse your opponents.

The flames of controversy were fanned after a motion at last year's Conference called on CAMRA to recognise real ale served from a KeyKeg. All very admirable in theory (and indeed a motion with which I personally agree strongly) but, in practice, the cause of widespread confusion. 'CAMRA gives green light to KEG' said the headlines, both from those outraged at such a betrayal, and those who would like the Campaign extended to good beer in any form. Both sides, to some extent, misinterpreted the motion, and consequently missed the point.

So, what is KeyKeg? Is it real ale? And does it matter if it is or isn't? Let's dispel a few myths and clarify some definitions. Firstly, KeyKeg is simply the brand name for a disposable bag-in-box container. Confusingly, KeyCask is an alternative name for exactly the same product. (EcoKegs are a different product that does a very similar job, and some people are now using the term 'membrane keg' to refer to the whole lot).

Secondly, beer that comes out of a KeyKeg CAN be real ale, but not all beer from a KeyKeg IS real ale. The resolution applies only when real ale is dispensed from a KeyKeg rather than to all KeyKeg products, and this is where the confusion really sets in.

Finally, containers such as KeyKeg can technically be filled with just about anything. For example, you can fill one with live beer, allow it to undergo a secondary fermentation in the

bag and then serve it via handpump, just like traditional cask ale. I've seen this done; it works pretty well. But it is fairly uncommon practice. Equally, though, a KeyKeg could conceivably be filled with a brewery-conditioned, filtered, pasteurised, carbonated beer (say, Fosters) and served through a standard keg font under heavy gas pressure.

Very simply, real ale comes out of a KeyKeg when you put real ale into it and don't do anything to change it. For years we've been hung up on the 'method of dispense', when what we're really concerned about is the beer that comes out of it and what processes it has undergone. It's not the container that matters; it's what you put in it that counts.

Now, most of the time, in the real world, KeyKegs will contain beer that is somewhere in between these two extremes. Typically unpasteurised, often unfiltered, but usually force-carbonated, it technically doesn't meet CAMRA's definition of real ale, but at the same time, it doesn't fit the definition of traditional 'keg' either. A lot of very good beers are currently served in this way – but whether CAMRA should 'embrace' them is another argument altogether.

The definitions aren't as black and white as when CAMRA was formed in the 1970s, and generally, as the lines have blurred, beer has got better, so it's nothing to be scared of. I strongly believe that 'KeyCask' branding should be adopted and used to differentiate the product where it meets the CAMRA definition of real ale: i.e. unpasteurised, unfiltered and without extraneous carbonisation. That would help avoid a lot of the confusion and is, I think, what the 2015 Conference resolution was really driving towards.

Ben Nunn

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Inside London's heritage pubs

Geoff Brandwood, author of the completely new edition of *Britain's Best Real Heritage Pubs*, takes a look at some historic pub interiors in various parts of the capital.

Britain's Best Real Heritage Pubs: Pub Interiors of Outstanding Historic Interest, was first published in 2013 to bring together in one published source the pubs featured on CAMRA's National Inventory of Historic Pub Interiors. This was a project started some twenty years earlier to identify, record and increase protection for pubs which had intact interiors or specific features and rooms of genuinely national importance. The new edition is completely revised and covers 260 buildings, illustrated by nearly 700 pictures and plans, plus 75 'try also' pubs which are a pick of some of the finest examples from our Regional Inventory pubs and which are sure to delight.



The National Inventory is constantly changing. Sometimes it's due to closures since historic pubs are not immune from such a danger. In the past three years two pubs in the previous edition have gone for good – the Corrib Bar, Camberwell (taken over by a religious group and its 1930s interior stripped out), and the Hope & Anchor, Hammersmith (converted to residential use but with the interior to be preserved – saved by its Grade II listed status).

But it's not all gloom and doom. Even after two decades of research, new gems occasionally emerge. The most significant is the Queens Head, 123 High Street, Cranford, which came to light in 2015 thanks to a survey by Historic England of inter-war urban pubs which was aided by CAMRA's expertise. Rebuilt about 1931 by Fuller's (and still owned by them), it has a high quality, very largely intact interior with abundant use of oak fittings. There is a public bar and saloon and also the 'saloon lounge', a kind of baronial hall that seems to have appealed to some inter-war pub builders (notably that at the Cittie of Yorke on High Holborn). Historic England was much taken with the pub and a Grade II listing promptly ensued.



The interior of the Woodman

Not so far away is another discovery of a very different kind, the Woodman in Breakspoor Road, Ruislip. The interest is the lounge, a rare survival from around 1960. In those days Formica was a popular material, hence the dominant feature of the gently curved bar counter (it is deep

pink, having faded from bright red over the years). The servery is covered by a canopy, again popular at this time, and the original lettering, naming the pub and its then owners, Courage, survives.

Still on the west side of London is the Angel at 694 Uxbridge Road, Hayes, an elegant neo-Georgian roadhouse rebuilt for Fuller's in 1926 by a well-known pub architect, T H Nowell Parr. The layout of four bars, plus an off-sales, survives very much intact, clustering round the central servery and publican's office. At the front left is the public bar which communicates with a rear room known as the Meal Room where, no doubt, guests staying in the letting bedrooms would have eaten. On the right is the saloon (labelled Lounge on its rear door). To its rear is the Luncheon Room. There are some 1920s fireplaces while the beamed ceilings are a typical feature of Parr's work.

The most recent London addition to the National Inventory is the Spread Eagle, 71 Wandsworth High Street. This landmark Flemish Renaissance-style building of 1898 stands across from the former, much-lamented Young's Brewery. Three rooms are separated by screens but surely the left-hand public bar was originally subdivided (hence multiple doors). The right-hand room is huge but probably always was a single space. It has an attractive octagonal skylight with stained glass floral motifs and decorative plaster frieze below. Then comes the 'dining room and lounge' at the rear left (largely modernised). The servery retains its original counter and fine back fittings and wraps around a large publican's office. The whole place sparkles with etched glass. The attractive canopy over the main entrance seems largely original.

A pub that was a source of major concern was Crocker's Folly, Aberdeen Place, St John's Wood. This was one of the greatest pubs from the golden age of London pub building around 1900. Closed for ten years until 2014, it is now more of high quality restaurant than a pub but you are welcome to just buy a drink in the bar (no real ale). The large left-hand room was a billiard room while the right-hand space was originally divided into five compartments including a ladies' bar. The space in between was called the saloon and has a marble counter, a remarkable marble fireplace and a richly treated ceiling. Until 1987 it was known as the Crown Hotel (the name appears on a clock in the servery), but took its present title thanks to a wondrous myth. The story went that the entrepreneur responsible, Frank Crocker, thought the Great Central Railway, then making its way into London, would end up by his new venture. In fact, it terminated a mile away at Marylebone. Ruin, disaster, despair, and he threw himself to his death from an upper window. In reality the destination had been approved back in 1893 and Frank actually died a natural death in 1904 although at the tender age of 41.

Another fine 1890s pub due for reopening is the Half Moon, Half Moon Lane, Herne Hill. Fuller's are currently carefully restoring it and hope to begin operations early in 2017. Despite a good deal of alteration there is a sense of how the spaces were originally divided into separate rooms. The greatest attraction is the snug, tucked away at the back with six lovely painted mirrors of birds in watery surroundings.

Geoff Brandwood

London's heritage pubs



Mirrors in the Half Moon

Britain's Best Real Heritage Pubs is available to buy on-line for £9.99 (CAMRA members £7.99) plus £2.50 p&p: <https://shop.camra.org.uk/books/britheritagew.html> or may be available at some CAMRA beer festivals

NEARER TO HOME

This is a good point at which to introduce a more local project. As Geoff has explained, CAMRA's Pub Heritage Group (PHG) maintains a record of those pubs that contain interiors of historic importance. They are separated into three categories: those with interiors of National Importance; those with interiors of Regional Importance; and those with interiors of Some Regional Importance.

CAMRA's London Pubs Group maintains a fourth category of those pubs in Greater London that do not meet the requirements for the three categories maintained by the PHG, or are awaiting assessment for promotion to those categories. This is known as the London Local Inventory. The full London listing, including all four categories, is here: www.londonpubsgroup.camra.org.uk/viewnode.php?id=42039 (although all the pubs currently on the London Inventory are on this list, in some cases the information is not yet complete).

We have Rex Ward to thank for this wonderful addition to the LPG website. As you see, it is not simply a list of pubs but each one has a coloured star to show into which inventory category it falls and each pub has weblinks to its heritage description (where available), to its WhatPub entry, its entry on the Heritage Pubs website (where applicable), photographs (where available), and to London Pubs Group pub crawl details (where applicable). It is well worth a look at regular intervals and as a handy reference.

Jane Jephcote, Chair of CAMRA's London Pubs Group

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MEMORIES

Dr Ian Clark, a CAMRA member and a research fellow at the Wellcome Trust Centre for Neuroimaging at University College London has asked us to mention their MEMO project which is one of the most detailed studies of memory ever conducted and which will help them learn more about memory and the brain. The aim is to understand how memories are formed and why people are good at some things but not at others. Hopefully this may have benefits as regards treating memory loss illnesses such as Alzheimer's and Dementia. He is looking for a wide range of people from all different types of professions and walks of life in the age group 20 to 40 with English as a first language and thought that he might get this from *London Drinker* readers. We are happy to pass on the request.

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The study involves doing lots of different (fun!) tasks related to memory and collecting images of participants' brains. It doesn't involve any medication or lifestyle changes. In return for taking part you can claim expenses of £150, some feedback on your memory and you will be given pictures of your brain as a souvenir. You can find further details of the study at www.fil.ion.ucl.ac.uk/memo/.

If you do volunteer then the arrangement will be entirely between you and the UCL MEMO Team and all decisions as regards participation will be theirs. If you are interested, make a note of where you saw this before you forget.

FIT TO DRINK

According to the *Guardian* newspaper, researchers have found that regular physical activity can cut the risk of dying from alcohol-related cancer and other diseases. It then goes on to say that undertaking two and a half hours a week of physical activity can also reduce, but not banish, someone's chances of dying from any cause, according to the study of 36,370 British patients. The findings, in the *British Journal of Sports Medicine*, found that 'Stratified analysis showed that the association between alcohol intake and mortality risk was attenuated (all-cause) or nearly nullified (cancer) among individuals who met the physical activity recommendations.'

The findings have apparently prompted calls for fitness trainers to work in pubs to encourage drinkers to be more active. I'll leave readers to form their own opinions on that but regular cyclist, London Regional Director Geoff Strawbridge concurs: 'It's all about miles per gallon'...

If you want to read the full article, go to www.theguardian.com/society/2016/sep/07.

ALCOHOL GUIDELINES

The report in the *Morning Advertiser* did not explain where these exchanges happened but I assume that it was at a select committee session. Health minister Nicola Blackwood was questioned by MPs on the alcohol guidelines that were issued earlier this year by the Chief Medical Officer. To recap, these are that both men and women should drink no more than 14 units per week, the equivalent of six pints of beer.

First up, as you would expect, was Greg Mulholland who killed two birds with one stone by asking the minister if she would speak with the Department for Communities and Local Government (DCLG) as they "continue to preside over a system in which profitable, wanted pubs are demolished and in which supermarkets are built on the sites against the wishes of the local communities". Ms Blackwood acknowledged Mr Mulholland as a "dogged campaigner for the pub" and said social drinking was not the target of the 'low risk' guidelines. She emphasised that the guidelines are advisory and she acknowledged that drinking alcohol is part of most people's normal social lives, adding, 'They are in place to help people make informed decisions about how they drink and decide whether they want to take fewer risks with their drinking'. All well and good but, as usual, it completely misses the point that the all-encompassing use of the 'unit of alcohol' measurement in many people's view makes the guidelines totally unrealistic.

LAYING DOWN THE LAW

I have to say that I found this odd. The British Beer & Pub Association (BBPA) commissioned a survey from polling organisation YouGov that indicated that when presented with the statement 'it is against the law in the UK to knowingly sell alcohol to someone who is drunk', 27% of respondents believed it to be false and 40% of them claimed not to know that it is against the law to buy alcohol on behalf of someone who is drunk. The BBPA are issuing a set of posters to correct these misapprehensions.

Tony Hedger



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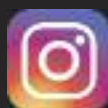
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I'm pleased to say that Phillip Scard's editorial in the last edition has provoked some very healthy reaction (no pun intended) especially as shortly after we went to print, I had to 'go on the wagon' myself.

This letter came in from reader Constantine Louis:

Thank you for your editorial (Oct/Nov 2016), which came just in time to lift my spirits. As a devoted supporter of the British pub environment and a dedicated follower of British beer, I was devastated when told I had to give up alcohol altogether. We live in hope and now I know that I am not alone. However, with Christmas just round the corner, this is the time for British brewers to consider introducing full flavoured alcohol free beer.

My research has shown that a number of conditions, which include but are not limited to brain surgery as well as pancreatic, liver and kidney malfunctions, have forced many thousands of regulars to abandon pubs, which may have contributed to an increasing number of 'last orders'.

Therefore I support Philip Scard's drive for a CAMRA campaign and would like to take it a little further: let's have a variety of fully flavoured alcohol free pale, light and brown ale and bitter in traditional draught mode. Obviously the market is there and for many of us, pubs and beer festivals will no longer be out of bounds. So please dear brewers, give us back the benevolent happy experience of holding again a regular pint of beer in our hand. Thank you, cheers and all the best!

In a subsequent e-mail Mr Louis also asks that there should be more choice in pubs and at least six non-alcoholic beers (for example Erdinger or Maisels Weisse Alkohofrei) to be available at the GBBF. He also mentions his concerns that once the UK leaves the European Union, German, Belgian and Spanish alcohol free beers will become dearer and therefore the need for alcohol free draught or cask ale to be produced in this country could become urgent.

I was also delighted to hear from an old friend, Robin Forshaw-Wilson, a former CAMRA Greater London Regional Director, who now lives in South Devon, although sadly it is not in the best of circumstances:

In reply to Phillip Scard's article in the October/November issue of 'London Drinker', I fully agree with his suggestion that CAMRA takes far more interest in no and low alcohol beers at festivals and pubs in general.

Having been diagnosed with severe heart failure in March, my good beer drinking days are over. I was well known for loving a good pint in an equally good pub. Much as there are several good pubs to be found in this beautiful part of the country, the availability of no alcohol beers is more remote than the prettiest parts of Dartmoor. The situation is ugly.

Phillip writes about the scope of no alcohol beers in London. Even though this is a rich major holiday spot, the number of no alcohol beers to be found in South Devon is extremely poor. Yes, you can occasionally find the ubiquitous Beck's Blue (even more ubiquitous than Doom Bar) but there's only so much of that or of orange J2O or Fentiman's Ginger Beer that one can drink. (Are there any other brands available?)

There should be a CAMRA campaign for the availability of no and low alcohol beers. In my case I am not allowed any

alcohol at all. I would love some decent non-alcoholic beers, and I love good pubs.

There must be many people out there who are in a similar predicament. As stated, this is a major holiday area. Many families go out to village pubs by car, but someone has to drive – there's no beer but what about a no-alcohol one? There's nothing on offer (or anything under 3.8% ABV for that matter)

I'm sure that all of us who know him send Robin our very best wishes.

I don't have the technical knowledge to know quite how possible these requests are so any contribution from those in the know, especially from the brewing industry, would be appreciated. I do know that additional equipment is required if a brewer uses the system whereby a beer is brewed to normal strength and then removes the alcohol so that might make it uneconomic for many small brewers. I also suspect the no/low alcohol beers are most easily produced in bottles as the draught product would have a very short cellar life.

So what is available already besides the products already mentioned? There is the well-established Redemption Trinity at 3% ABV, an outstanding beer given the strength. St Peter's Brewery in Suffolk have recently launched 'Without®' which they describe as rich, full-bodied and malty and with only 0.05% alcohol. It is also suitable for vegans. They were trying it out during October at the Jerusalem Tavern and so any reports would be welcome.

Closer to home, Fit Beer, a new company based in Canary Wharf, are importing a bottled beer (0.1 - 0.3% ABV) brewed under licence in Bavaria. You can find stockists listed at <http://www.fitbeer.co.uk/>. Another name to look out for is the Big Drop Brewing Co Ltd, founded by Rob Fink. They will be dedicated to the production of beer of no more than 0.5% ABV and their first beer, a chocolate milk stout, was planned to be on sale from mid-November with other beers following in due course. Big Drop are currently 'gypsy brewing' and more information can be found at <http://bigdropbrew.com/>.

Many thanks to all who have contributed. I'd like to continue this theme and so, if you have anything to contribute, please do. It just leaves one last question: does an alcohol-free beer count as a 'tick'?

Tony Hedger

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The closing of early doors

The closure of the Hope in Cowcross Street, London EC1 means there is now only one pub left at Smithfield Market that still uses an early morning licence.

Back in the days when pubs couldn't open until 11am, pubs near wholesale markets such as Smithfield that operated throughout the night and early morning were granted special licences to allow them to open early in the morning on weekdays for the benefit of the market workers and traders, although usually anyone was served. The markets were on public land but most of them have either closed or moved to enclosed sites where access is restricted to approved traders. These pubs' trade from the market has been steadily declining over the years for a variety of factors and the pubs either closed or stopped using the early morning licences and concentrated on the afternoon and evening trade.

When I worked as a postman on the night shift in the late eighties and early nineties there were still eight pubs left which I frequented. Although all these pubs were all within EC1 and were all in walking distance of each other, they were spread over three different local licensing authorities: Camden, City of London and Islington and had varying licensing hours. The contents of this article come from my memories of that time and a second spell of night shift work in the early 2000s when the number of pubs had dropped to four.

The Camden pub was the Victoria on the corner of Farringdon Road and Charterhouse Street and was closed and demolished in the early 1990s when the block it was part of was redeveloped. It was an Ind Coope pub and had a licence to open from 5am to 8am. I only drank in there the once in December 1989, after a night shift at Mount Pleasant Post Office; some of my drinking companions were advertising executives carrying on from the previous night's Christmas Party. When I next went past it was closed and boarded up. The site is now occupied by the London campus of Anglia Ruskin University.

Also in Farringdon Road on the western edge of the market was Smithfield Past and Present. It sold beers from the Whitbread range, plus guest beers, and also opened from 5am to 8am. The pub closed in the 1990s as the City of London Corporation refused to renew the lease owing to plans to redevelop the area although these subsequently had to be dropped due to the building of Crossrail.

Two further pubs were on the south side of the market in the City of London. The Newmarket or New Market in Smithfield Street was a small, basic Charrington's pub selling Charrington's IPA and Bass. The early opening hours were 6.30am to 9.30am. The landlord was a former landlord of the Katherine Wheel in E1 and displayed a photo of his former pub and its pre-decimal price list. Owing to the decline in trade from the market, it closed in 2006 to become a more upmarket bar aimed at business customers and is now a restaurant called Bird of Smithfield.

Also on the south side of the market was the Barley Mow in Long Lane which also closed in 2006 although it stopped opening for the early morning sessions in the 1990s. The site is now an Italian restaurant although the Barley Mow name is still displayed at the top of the building and a small side turning at the side of the pub is called Barley Mow Passage. Somewhat ironically, although the Barley Mow has

closed as a pub, two nearby buildings have become pubs since the 1990s. The building next door became St Barts and a building just round the corner became the Butcher's Hook and Cleaver, a Fuller's pub. Further down Long Lane is the Olde Red Cow. Although 1980s beer guides indicate it opened at 6.30am, this had ceased by 1990. The Olde Red Cow is still open and appears to be well worth a visit as it has an interesting beer range.

The Cock Tavern was a basement bar in the market itself and opened from 6.30am to 9.30am, serving breakfast and lunches with meat fresh from the market. It could best be described as being like a transport cafe with a bar attached. Although the food was good, I was never a great fan of the Cock. The real ales served were often of an indifferent quality and the management had a take it or leave it attitude no doubt engendered by the fact that customers had few alternatives. This may have been a factor in its demise and eventual closure in 2013 when the City of London Corporation revoked the lease. The premises is now a cocktail bar called Oriole.

The final three pubs were on the north side of the market and stood in Islington. The aforementioned Hope was a small Victorian Watney's pub that opened from 6.30am to 9.30am. The only food available was sandwiches made from meat from the market although the Sirloin restaurant upstairs did breakfasts and lunches. In the 1990s the real ales available were from the Watney's range but later on Young's beers were sold. It is alleged that the pub was erected over the Path of Hope leading to a sanctuary church to which condemned prisoners from Newgate Prison were led if they received a last minute reprieve. Although the pub closed in 2016 nothing has happened to it yet and its future is uncertain.



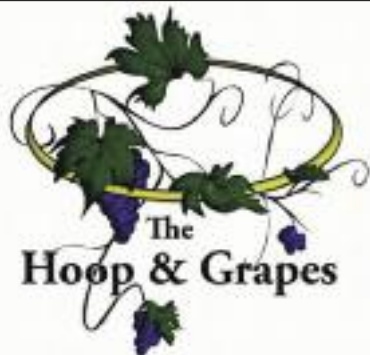


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The Smithfield Tavern was a large pub in Charterhouse Street that opened from 6.30am to 9.30am. It was a Charrington's pub selling Charrington's IPA and Bass and had a bar billiard table at the back. The pub stopped opening in the mornings in the 1990s and closed in 2015. Nothing has yet happened to this one either and its future is uncertain although on a recent visit I did notice some workmen leaving the building.

The final pub and the only one still opening in the morning is the Fox & Anchor in Charterhouse Street. In the 1990s it was an Ind Coope pub that opened from 6.30am to 9.30am and served the best breakfasts I have ever had. It later became a Nicholson pub which meant the beer range expanded. Since then it has changed hands a couple of times and has been through a spell of closure. It is now a Young's pub and hotel and opens at 7am on weekdays and 8.30am on Saturdays and Sundays. Some recent reviews have criticised it for being more like a gastro-pub and bijou hotel rather than a proper pub.



The only other pub in London that to my knowledge uses a market licence is the Market Porter in Borough Market SE1 which opens from 6am to 8.30am Monday to Friday.

Colin Price

PS. Since I wrote the article the Hope has been acquired by the Bermondsey Pub Company, a subsidiary of Enterprise, and is scheduled to reopen in December. I do not know what their proposed opening hours are but I doubt if they will open in the early morning.

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 3 MINUTES FROM: CARSHALTON STATION.

Towards the end of August I had a birthday and invited anyone who cared to join me for a day visiting pubs in New Malden and Berrylands. The day was sunny and quite hot, making it ideal for a walk about. We met up in the Royal Oak in Coombe Rd at the top end of New Malden. Being a Greene King pub it had a range of their beers plus a couple of guests which we tried while sitting out in the garden.

We then headed back towards the station, missing out the Glass House because I don't like their prices, to the more favourable Bar Malden. Here, it being a Marston's house, we had a choice of two Hobboblin ales. We then took the train just the one stop to Berrylands and headed up the hill to the Berrylands pub. The best bet looked to be Hophead but, as the first pint was being pulled, it ran out. Young's and Doom Bar didn't raise much excitement but to our relief the barman said if we could wait a few minutes he had something else ready in the cellar. That turned out to be Sambrook's Pale which was well worth the wait as we sat outside in the sunshine.

Dropping down the hill we picked up the Hogsmill River and walked along the bank to the little bridge then alongside the playing fields to Woodies. Here we had the choice of four regular ales and three guests and so we stayed here for a couple before the climb up Thetford Road to the Fountain. This is another Greene King pub but usually does Ghost Ship which was the favoured choice.

Crossing the road we called at the Watchman (Wetherspoons) where the choice was pretty good so we



stayed for a couple. I had something to collect in the Bar Malden so the remaining party members returned there to finish off

On reflection, bearing in mind that New Malden isn't exactly the beer mecca of Greater London or Surrey, during the day's little sortie I didn't have a bad beer, we had a different beer in all of the pubs, no silly prices and reasonably good service.

Unlike a visit to Fulham a week later...

Clive Taylor

Editor's note. Look out for Clive's adventures in Fulham in the next edition

Toasting the future

It is believed that 24 million slices of bread go to waste each week in the UK alone. Toast are determined to use up at least a bit of it!

After seeing what the Brussels Beer Project were doing in using bread in brewing (See *London Drinker* Apr/May 2016), Tristan Stuart decided to have a go himself. Tristan is a waste food campaigner, author, and founder of Feedback, a waste food charity. He was looking at ways to raise the issue of food waste and thought beer would be a good way to use up bread and get the message of waste across.

Bread is collected from supermarkets and then toasted before being used. The beer was first brewed by Hackney Brewery with help from brewers from the Brussels Beer Project. It was launched in January and Toast managed to get coverage on Jamie & Jimmy's Saturday Night Feast, which greatly helped to raise the beer's profile.

The beer is a bottled pale ale with



each bottle containing the equivalent of a slice of bread. It quickly gained popularity and after several brews at Hackney, it became apparent that they

needed somewhere bigger to brew. They decided to go north to Hambleton Brewery, where the brew length is 10 barrels, twice the capacity at Hackney, and this is where they are brewing now.

The pale ale has been brewed 16 times in the nine months they have been in existence and they are selling everything they produce. Their main outlets are bars, restaurants and bottle shops. When asked what was next, Toast said they want to add one or two more beers to create a small range but not until 2017 as they are still tweaking with the current recipe.

Now all they need to do is sell around 4.7 million pints per week and that's the bread waste sorted. Maybe we should drink to that!

Christine Cryne

For the current malts and hops being used and tasting notes, see <http://cryneinyourbeer.sitelio.me/cryne-in-your-beer/toasting-the-future>



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A MATURING BEXLEY

Cliff and Jane may come from disparate worlds but both of them are committed to beer maturation! Cliff's background was in IT and he was getting bored, so in 2014 he persuaded Jane to abandon her life as a teacher and set up a brewery. "Not that much persuasion was needed" said Cliff. "The timing was right. I was in my early 50s so it was now or never and we took the plunge".

Cliff and Jane were fortunate that, through the grapevine of the local rugby club, they were put in touch with a builder who had an industrial unit to rent near Slade Green. The unit is on an industrial estate, close to the Thames and about 20 minutes' walk from Slade Green Station and four miles from where they live, just outside Bexley. Although the unit is great and offers plenty of space for growth, Cliff would have loved to have been able to brew in Bexley village where Reffells used to brew. Cliff explained, "The brewery shut in 1956 and the buildings are now residential. There isn't much in the way of industrial units in the area so we were forced to look further afield".

Their brew length is six barrels with three fermenters (one 2,000 litres and two 1,000 litres) but there is space to add more if necessary. It was the third fermenter that let Cliff do what he really wanted to do, which was to mature the beer after fermentation before putting it into bottles or casks. All of the beers are kept in the fermenter (which is sealed) for 7 to 8 days to allow the beer to mature. It is then put into casks and, depending on the type of beer, it is kept for a further 2 to 6 weeks before finally being sent out.

Around 85% of their beer is cask and the rest is bottle-conditioned, which they do in house by hand, assisted by their son, who is currently working with them. Bexley don't do keg. Cliff said "There appears to be little demand for it in this area at the moment. The drinkers seem to be traditionalist, preferring amber, brown and copper coloured beers to golden ales and our porter, which was originally brewed as a seasonal, has really taken off. We brew this all year round".



Their beer is taken by four of the five micropubs in the borough and the award winning Robin Hood & Little John has been a strong supporter from day one. They have regular deliveries to pubs around Thanet, Maidstone and Tonbridge but the pubs local to the brewery are dominated by M&B, so that there is little chance of Bexley beers being stocked. Locals can purchase the beer at the farmers' markets in Bexley and Chislehurst, from the brewery each Friday lunchtime and twice a month at the brewery's own bar (Saturday lunchtimes).

Besides their one-off beers (under the brand of Howbury), all of the names of their beers have local references. There are four beers in their core range: Golden Acre, Red House (named after William Morris's Arts & Craft design family home), BOB (Bexley's Own Brew) and Black Prince, an intersection on the A2, presumably named after a pub. In addition to these, the London Tasting Panel tasted their autumn seasonal and a green hop beer made with East Kent Goldings and Bullion hops from a nearby hop farmer. The farmer only grows three acres of Bullion, a hop that was once used in massive amounts by Guinness. Bexley's next seasonal is Crook Log, a 5% ABV old ale that is designed especially for the winter months. Look out for it!

For more information on the brewery (and some good directions as to how to find them) visit bexleybrewery.co.uk/ and for the Panel's tasting notes of the beers tasted, go to the London Breweries section of the CAMRA London website: www.london.camra.org.uk.

Christine Cryne

Beer Marketing Awards 2016

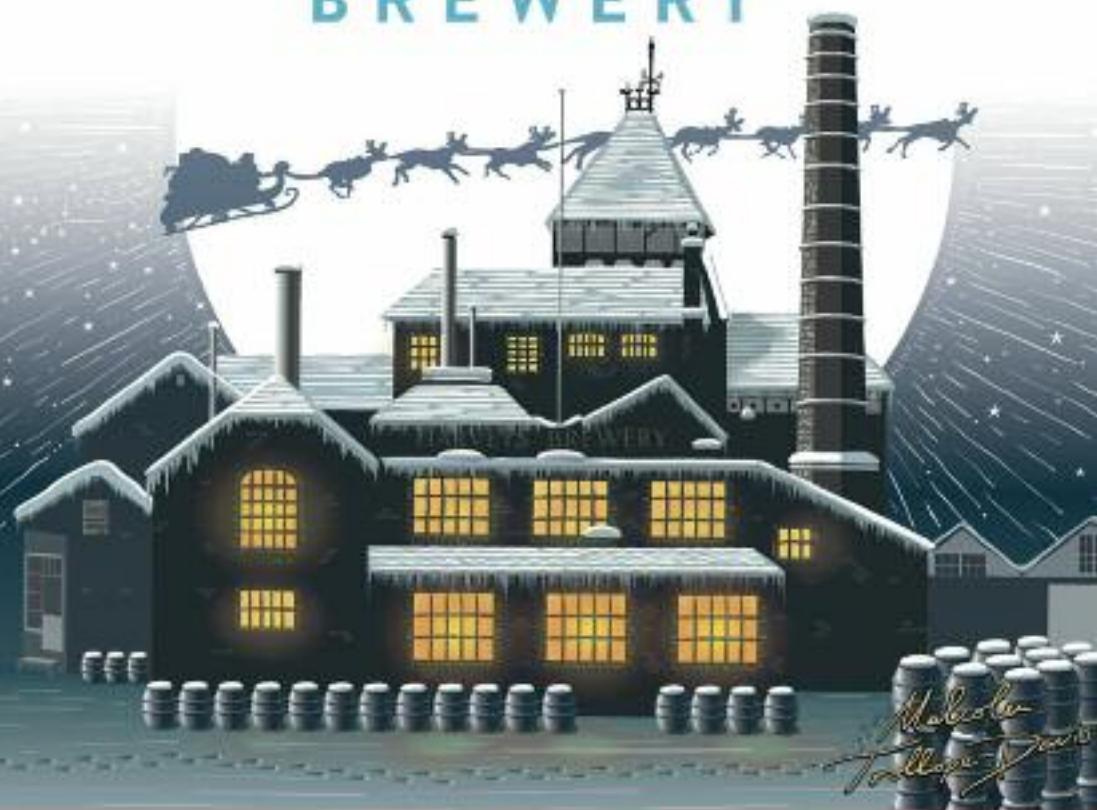
Except for the major players, marketing in the beer industry has not been well known – or sometimes even of a memorable quality. The purpose of the Beer Marketing Awards, now in their second year, is to promote good practice in the industry and celebrate the creativity that exists in the sector. The original idea of the Awards was the dream child of beer writer, Pete Brown, and Dark Star Brewing's James Cuthbertson back in 2012. Jo Miller, a communication specialist, got involved and three years later the awards were born.



The 2016 awards featured large brewers such as Guinness and Kronenbourg but also smaller ones such as Loch Ness Brewery, whose award was for their modern designs by ThirstCraft, featuring Nessie of course. Among the other winners were Fuller's in the Best Event category and, perhaps no surprise to anyone, BrewDog in the Best Stunt category. Entries for the 2017 awards will open shortly and you don't have to be big to win. It's the idea and the execution that count. So if you know of a brewery who have done something amazing, encourage them to submit an entry – see <http://beermarketingawards.co.uk/>

Christine Cryne

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ANOTHER BEXLEY MICROPUB

Apologies but I forgot to mention this last edition. The Hoppers Hut, Invicta Parade, Sidcup, has been operating in one form or another since June but officially opened on 7 October. It is a bit different from the standard micropub, as far as you can say that there is a standard. As well as cask beers, it has keg craft beers and a large range of bottles, for consumption on and off the premises. The opening hours are midday to 3pm and 5pm to 10pm Monday to Thursday, extended to 11pm Friday and Saturday. It closes at 8pm on Sundays.

BEAVERTOWN EXPANDS

The Beavertown Brewery is the latest to open its own direct outlet. Founder Logan Plant told the *Morning Advertiser* that he was "very hopeful now with a site in East London" which will open early in 2017. His long term plan however is for 'Beavertown World', "a massive production brewery that has that forwardfacing customer experience where you have a big retail bit, a big bar, a big restaurant space all

attached to the brewery". This will also include a distillery. Mr Plant added, "I love gin, so for the new production I'm hoping to have a distillery along the side. Gin is a very similar base to the beer that we produce. You can get really creative with the infusions and it's one of my favourite drinks."

BrewDog are also understood to be moving into distilling as well.

MEANTIME SHRINKS

Meantime Brewery, now owned by Asahi Europe, have opened a bar which at six foot by eight barely has room for two people. Situated on Peninsula Square in North Greenwich, it is part of their 'Make Time For It' campaign which is intended to highlight the importance of time, which Rich Myers, Meantime's marketing director, describes as the fifth ingredient in their beers. Entry is free and you can book time slots or just turn up and take your chance. The bar's fittings and décor make it sound like an impressive piece of performance art. Alongside Meantime's London Lager and London Pale Ale, there is a range

of custom-brewed, limited edition beers.

GREENE KING DISPOSALS

Greene King have put a tranche of 18 pubs up for sale through agents AG&G. Seven of them are in the Greater London area. They are a mixed bunch; some are from their 'Metropolitan' division and others are ex-Spirit Group. It may be that, like Wetherspoon's, they are clearing out competing pubs. At least they are being openly marketed as pubs.

MARSTON'S REBRANDS

Marston's Brewery are investing £1 million in a new look in a bid to make their beers more relevant to younger drinkers. The beers have been rebranded and a new advertising campaign is being launched which focuses on the brewery's Burton roots and features eye-catching photography.

Rather pointedly, chief executive Ralph Findlay made it clear that Marston's will be keeping traditional Christmas dinners on their menu. In

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the year to 1 October, sales at their dining pubs rose 2.3% while income from their own beer brands rose 13%.

PUNCH RECOVERS

In the year ended 20 August, Punch's pre-tax profits rose to £60 million from a loss of £105 million the year before. The overall debt was cut by £223 million to £1.1 billion. Chief executive Duncan Garrod said that the company's four year restructuring and pub disposal had ended and he looked forward to investing in the company's 3,276 pubs.

BATEMANS INVESTMENT

Encouraging news from Batemans Brewery, who are investing £100,000 in a new steam generation plant which will replace some forty year old equipment. Martin Cullimore, Batemans head brewer, is delighted with this new piece of equipment. He said, "The new steam generator will be 93% energy efficient which is a significant improvement over the existing steam boiler". The brewery owners believe that this will ensure the brewing of Batemans' world famous ales in Wainfleet for years to come.

GOING WITH THE GRAIN

Further investment in East Anglia comes from a joint venture between farming co-operative Fengrain and the Crisp Malting Group. They have installed four new silos at Crisp's Great Ryburgh site that will provide state-of-the-art storage for 10,000 tonnes of

malting barley, enough to produce 7,700 tonnes of premium quality malt and in due course 120 million pints of beer. It is encouraging to see investment in raw materials for beer like this.

Hopefully more emphasis is going to be put on the UK growing its own raw materials for beer. Inevitably in the short term the price of beer is going to be affected by the currency exchange rate. Imported hops will cost more and English grown hops will increase in price because of demand. To an extent it serves us right for letting the English hop industry wither on the vine, as it were. I say 'us' because it can't be entirely blamed on the brewers; it was us drinkers who fuelled the demand for beers brewed with American and New Zealand hops.

BEDLAM AT DARK STAR

Paul Reed who has been the managing director of Dark Star for the last sixteen years is moving on to a new Sussex brewer, Bedlam, who are hoping to raise £500,000 for a new brewery through crowdfunding. He will be joint managing director alongside Bedlam's founder Dominic Worrall. Reed told the *Morning Advertiser*, "Over the past year or so I've been rather superfluous, we've got excellent operations guys, on the marketing side. . . , excellent head brewing team and I felt it was overdue for another challenge. I probably am old enough to retire but mentally I don't want to, hence the conversation with Bedlam".

MEGAGLOBALBEERCORP

The AB InBev takeover of SABMiller has finally been completed. There was one last snag; the amount agreed rose to £79 billion because of the fall in the pound sterling after Brexit.

MICHELIN STARS

Congratulations to the Marksman in Bethnal Green which has been named the Michelin Pub of the Year; the first London pub ever to win the award. Rebecca Burr, the editor of the *Michelin Eating Out In Pubs Guide* said, "The Marksman cleverly combines a place to drink with new era pub food. One of the things we love about it is that it's a proper neighbourhood pub first and foremost, with a cosy, traditional bar in which to enjoy a pint of local ale or a bottle of craft beer."

Fuller's house, the Royal Oak in Paley Street near Maidenhead has retained its Michelin Star for a seventh successive year.

REALITY TV

The BBC has invited tenders for the rebuilding of a new set for soap opera *EastEnders*. They want it to have a more 'authentic' east London feel. According to *Building Magazine*, one wag suggested that if they really wanted it true to life the Queen Victoria would be closed and turned into luxury flats.

Compiled by Tony Hedger

A HIDDEN GEM

To confirm a rumour that many of you might have heard, brewing is still alive on the Ram Brewery site.

Former Young's brewer, John Hatch, declined an offer to move to a position with Charles Wells following the sale of the Ram Brewery in Wandsworth in 2006 and has kept a promise that he made to the late chairman, John Young, to continue a brewing process within the site of the Ram Brewery. The various new owners of the site have also seen an advantage in retaining continuous brewing on the historic site.

Today, after ten somewhat difficult years, John is still using the nano-brewery that he inventively built himself from odds and ends that he found on site to produce some superb real ales and maintain the site's reputation as 'Britain's Longest Continuously Brewing Site'. He is currently operating out of the old stable block.

John is not able to advertise or sell his ales but one can attend, by invitation only, comedy nights at the brewery, enjoying star irreverent comedians while imbibing unlimited free pints of John's various ales on five hand-pumps. The comedy also helps fund the raw ingredients necessary for his brewing process.

Access is reminiscent of entering a speakeasy of the Prohibition era and is via a very discreet single door in the orange hoardings on Armoury Way.

John's brews are some of the best real ales that I have tasted in over 55 years. Indeed Pat Reid, the former CEO of Young's Brewery, apparently enquired on a visit why John could not produce such delicious ales when he was at Young's!

Places for the 'liquid' comedy nights are limited and I recommend that you try and seek an invitation by e-mailing john.hatch@rambrewery.co.uk but do not delay as the last of the comedy nights that my wife and I attended was a 'full house' – as was my wife in surprisingly and exceptionally downing four pints of John's excellent ales!

Tony Bell

Editor's note. The brewery is in the middle of a building site so please do not turn up unannounced seeking a brewery trip. If you are fortunate enough to get to make a visit, do look out for the full length portrait of John Young.

BREWERY BELOW

Mitch Adams who was the manager at the Bull in Highgate has moved to Borough Wines in Essex Road and is setting up a one barrel length brewery in the basement. The kit was expected to arrive at the beginning of November. His colleague from the Bull, Dan Price, has joined him and they have applied for associate membership of the London Brewers' Alliance.

CRONX

The Cronx brewery have opened a 'micropub'-sized bar in the new Boxpark development, adjacent to East Croydon station. It will be the only exclusively beer retailing outlet in Boxpark and has six handpumps serving a range of Cronx beers, normally Standard, Kotchin and two others. There may also be two guest beers plus ten keg fonts serving a varying selection of local breweries' beer, including Redemption, Weird Beard, Brixton Brewery, Fourpure and BBNo (Brew by Numbers) and you'll find a range of bottled beer, mainly their own. A simple but good food offering of sandwiches is available during opening hours. The decor is described as 'simple but stylish' with tables made from scaffolding and some of the seats adapted from Cronx casks. The lights on one wall are made out of old keg T-bar fonts while on the other wall is a stylised drawing of the brewing process.

Steve Thompson

KITCHEN

This 'gypsy' brewery is ready to brew its first batch of beer on a professional scale at Rocky Head. It should be available in stores before Christmas.

LONG ARM BREWING

Long Arm Brewing has appeared, almost under my nose. And first off it was confused with Long Man – a very different kettle of fish – and that only came clear talking to sales manager Harry and then brewers Vladimir and Oscar at a 'meet the brewer(s)' event at the Smugglers Tavern in Warren Street. It had been short notice, only a couple of days, and it was a cold and damp evening but cold or no cold the offer of some free beer is always attractive.

The Smugglers is warm and welcoming; a simple one room bar on the ground floor, busy and bustling with after work drinkers at 6pm. On the upper levels there's dining and on Tuesday night a quiz plus an outside lounge that I didn't venture out in. And be warned the toilets are well maintained but two flights of stairs up.

But back to the beers. We got a bit fed up waiting for the brewers – still brewing back in Ealing – and Harry started me off on the first of four of their bottled beers, Lucky Penny. There was a rather good finish and a nice bit of bitterness in this pale ale. Birdie Flipper, a red ale, followed, which was much fuller and maltier. IPA OK was next – and the hoppiest for it, as an American style, but good and full with sweetish almost honeyed flavours. And last, but not least, a smoked and peppery Shadow Wolf, an oat stout that really filled the mouth with an almost sloe gin like fruitiness.

I had to take a break then, and try the only cask ale on that evening – Clouded Minds Hazel Nutter – an American Brown Ale, new to me, flavoured with Italian hazelnuts. At

around 5.8% ABV, this was a sweetish and rounded number, and the hazel certainly came through with style. But not, on reflection, my cup of tea so it was back to Oscar and Vladi, who had joined us after a long day brewing, and a second tasting of their four bottled beers, after that palate cleansing. On due consideration, I plumped for the Lucky Penny, getting Oscar's approval. That is the beer that they have probably developed and tinkered with the most, and I'd say, at least on the evidence of the bottled version, their flagship beer, and definitely my beer of the evening, and possibly the week. What I can't wait for is to visit the brewery and try their good draught beers – on cask or keg – on the South Ealing Road, adjoining Ealing Park Tavern.

Oh, and the name? I half-jokingly said that I imagined it was to do with the long arm of the law – and I was spot on. Ealing Studios, the home of the Ealing Comedies, and a long line of police dramas, was almost on the doorstep of the brewery. And that called for a beer; there's always a beer for something!

Dominic Pinto

REUNION ALES

Doug Scott the Brewery Liaison Officer has offered some clarification about Reunion's new beer, Beardtongue. It is Frost Fair under a new name. Frost Fair proved so popular that it will now be produced all year round. The name Frost Fair will be retained but will be used for a new stronger, winter beer in December 2017.

ST MARY THE VIRGIN

St Mary the Virgin church in Primrose Hill has plans to set up a microbrewery in its crypt hoping to generate funds to cover the costs of two community youth workers who look after socially excluded young people and keep them away from gangs. The beer is already available, brewed for them in Bermondsey while they wait for their own plant to be installed. The first brew was sampled and approved by the Bishop of Edmonton, Father Rob Wickham, and bottles of the beer are on sale at the church and in local shops and pubs. Beer lover and church warden Stephen Reynolds told the Camden New Journal, "*We're not brewing high-alcohol beers and we wouldn't encourage drinking before the Eucharist but if people want to buy a beer after, they can*". The beer is described as a 'citrusy, light craft beer'. Mr Reynolds is also setting up a beer club for the community where everyone can learn about brewing, go to lectures and beer tastings, visit breweries and become 'part of the craft beer revolution'.

TWO FINCHES

Here is another unusually located brewery. Two Finches Brewery is based at Finchley Cricket Club and they are already brewing but we have no details of the availability of the beer.

THAMES SIDE BREWERY

Thames Side Brewery had their official launch party on 18 October. Brewery owners Andy Hayward and Michele Gibson along with several of the Mayors and Council Chairmen in Surrey led by the Mayors of Spelthorne and Runnymede travelled up the river in a 63 foot Dutch barge,

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Anna, to the Swan Hotel in Staines upon Thames via the brewery, where a ceremonial cask was collected as part of the celebrations. The cask was then blessed by the local vicar who pointed out that it was actually St Luke's Day; he was patron saint of brewers! The party then toasted the new brewery and celebrated the long history of brewing in the town which Thames Side Brewery has restarted after some 80 years, Ashby's having closed in 1936.



The party alongside Anna

Andrew, who is also head brewer while Michele handles sales and marketing, said, "I came from an insurance background of 41 years in the City and wanted to turn my home-brewing hobby into a commercial operation. As a long time CAMRA member (I originally joined in 1976) I am committed to producing top quality flavoursome beers. I'm now pleased to see beers that we have made on sale in local pubs, and around London and beyond. We recently won our

first award, being voted "Beer of the Festival" out of 250 beers at the Ascot Beer Festival a few weeks ago, and we hope that the residents of Staines and the south east will enjoy our award winning beer for generations to come."

Andrew added, "Thames Side Brewery is also passionate about nature. All our ales are named after birds associated with the River Thames and environs, and for every pint of White Swan Pale Ale sold, a contribution is made to the Swan Sanctuary in Shepperton for the care of injured, displaced swans and other birds." A list of the beers and their descriptions can be found on the website: www.thamessidebrewery.co.uk/

WIMBLEDON BREWERY

The Wimbledon Brewery sponsored the Pubs section of the food and drink awards run by the *Time & Leisure* website covering South West London. The winner was the Alexandra in Wimbledon with the Hand in Hand on Wimbledon Common being highly commended and the Royal Oak and the Antelope, Surbiton, and the King's Head in Teddington being commended.

The brewery is also now hosting a monthly comedy club, with the first event due to be held on Saturday 17 December. Go to www.wimbledonbrewery.com for further information or call the box office on 020 8542 5511. I expect that they will also have events linked to the Six Nations rugby.

Unless otherwise specified, compiled by Tony Hedger from various sources





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Historically, North London has not been known for its beer but, over the last few years, this has certainly changed.

At the Great British Beer Festival, CAMRA's Games & Collectables section auctioned off places on a triple brewery trip to breweries in the N17 area and it turned out to be a trip to remember.

Tottenham Hale was the first stop for a visit to the pristine Beavertown Brewery. Akin to many European breweries, with over 30 large sparkling fermenter/storage tanks, it has a 'techno' image but anyone entering the brewery will see that this is balanced by two figures painted on two of them, reminiscent of graphic novels with equally energetic and vivid colours.

The brewery is a far cry from the original tiny plant downstairs at Duke's Brew & Que. This was Logan Plant's reproduction of the many brew pubs he saw when visiting the States. A range of beers was there from their regular Neck Oil and 8 Ball, all hosted by Kieran, who spoke about each with enthusiasm. All beers are keg but are unfiltered and unpasteurised; Beavertown do not do any bottles, concentrating on cans with distinctive graphics.



But the 'wow' factor was the 260 wooden barrels hidden in another warehouse, each with a different provenance (whisky, bourbon, wine and sherry), potentially creating an amazing complexity of taste. To get the conditioning of the beer right they mix the aged beer with fresh beer. Many are collaborative brews.

The visit can be best summed up with a comment from one of the party that it was '*a real eye opener*'. Beavertown's tap room is open at weekends, see: www.beavertownbrewery.co.uk/

It was a very wet walk to the next brewery, thanks to a heavy downpour, but the welcome received soon dried everyone out. Redemption was one of the early brewers that realised that London needed a greater variety of beers. Andy Moffat, the founder, is known as one of the nicest men involved in London brewing. Their new brewery (they moved in early in 2016) has more of the traditional feel of a British brewery than Beavertown but it too is taking account of the changing market. Upstairs is a visitors centre and a meeting room that can be hired with all modern facilities. A classic example of a brewery looking for new income streams.

The new brewery has three 30 barrel fermenters and five 30 barrel conditioning tanks. In line with their commitment to quality, Redemption have invested in a large cold room.



They are now brewing two to three times a week using an S&N yeast strain obtained from Brew Lab.

As well as cask, Redemption do bottle-conditioned beers via South End Bottling (a collaboration between Ramsgate, Sambrook's and Westerham breweries) and they have started to do the odd keg. The bottled beer is sterile filtered with yeast then added back. Andy says this gives extra character to the beer. Consistency is the key for the brewery's future and so they have a volunteer taste panel to help them (now there is a volunteer job!). And the future is important to Andy; Sam, his partner was also at the brewery to welcome the group and she was blooming with the next generation – maybe another brewer/brewster in the making?

The beers available on the day were all cask, from Trinity, one of my favourite lower alcohol beers (3% ABV) a refreshing blend of fruit and bitterness, through to their award winning Fellowship Porter (named after the porters who unloaded ships in the London docks), a complete contrast at 5.1% ABV.

For more information on the brewery and when the visitors centre will be open (they hadn't quite finished decorating at the time of the visit), see www.redemptionbrewing.co.uk/.

The third and last brewery of the day was the smallest, One Mile End, who have taken over Redemption's old 12 barrel brewery, just a short stroll around the corner. We were greeted by Simon and Andy.



Tottenham's top brews

The brewery started at the White Hart in the Mile End Road in 2014, hence its name. Sales had been going well so they decided to expand just at the time Redemption decided to move. It was also fortunate that Andy had brewed at Redemption so he knew the plant. Along with the increased capacity, there is now an increase in staff to six including Ollie as an assistant brewer. In addition, they have decided to keep the small brewery for experimental brews but their regular beers are now brewed in Tottenham.

One Mild End produce cask, keg and bottle. The core

range is Dockers Delight, Snake Charmer IPA, Salvation and Hospital Porter. Unusually for London, between October and March, One Mile End also produce a mild called Great Tom (this was the name of the Westminster bell before Big Ben). Like Beavertown, they too are experimenting with aged beer but on a smaller scale with a few barrels maturing away at the back of the brewery. Look out for these in future and to find out more about their experimental reds, see <http://onemileend.com/>.

Christine Cryne

Beer in Malta

There are two breweries in the Maltese Islands, one of which only produces keg beers and lagers.

Simonds-Farsons-Cisk is based just outside the capital, Valetta, and was formed through a series of mergers starting with Simonds of Reading in 1929. Some people may recall that the UK Simonds brewery and brands were taken over by Courage Barclays in 1960. I tried a couple of their 'English' style beers and found them disappointing and thin - Hopleaf at 3.8% ABV and Blue Label at 3.3% ABV. I also found in bottle Lacto Milk Stout at 3.8% ABV, which was however quite palatable. I can only imagine that we would all be drinking beers like these now without the formation of CAMRA! Trying to find the nearest outlet to the brewery proved problematic. The closest I could find was L-Akwadott, which only sold bottled Cisk, a ten minute walk away. www.farsons.com/ (brewery tours by prior arrangement).



The Lord Chambray brewery is a true craft brewery, located on the neighbouring island of Gozo, close to the main town of Victoria. Named after Fort Chambray on the island, the brewery was opened in July 2014 by Samuele D'Imperio, and partner Valentina Rosetto following a €1million investment. All of the brewing equipment was manufactured in Italy by Spadoni. After arriving at the brewery unannounced I was given a tour – and samples of course! The current beer range is Blue Lagoon 5.0% ABV (a wheat beer), San Blas 5.7% ABV (an English IPA), Fungus Rock 5.5% ABV (a dry stout), Golden Bay 5.2% ABV (a blonde ale) and Special Bitter 3.8% ABV. They also now have a seasonal beer, currently Flinders Rose 4.2% ABV.

Samuele told me that at some time in the future they are looking to grow some ingredients on the island, as currently everything used has to be imported at a cost to both the

brewery and the environment! Master brewer, Andrea Bertola, is based in Italy and spends nine days each month at the brewery. Most of the beer is currently bottled on a state of the art machine also made in Italy by GAI and an on-site laboratory takes care of checking the beers at all stages of the brewing process. I was told that the reason that most of the production is bottled is that Malta and Gozo are difficult places to sell draught beer, as most bars and restaurants are supplied under contract to Farsons, hence only limited outlets exist on the islands. However, Lord Chambray are investigating expanding further afield, and are looking to tie up a deal with a distributor. To this end, they took a 20 litre cask and many bottles to exhibit in the Italian section at the GBBF in August. Apparently the cask lasted only two hours from being broached! www.lordchambray.com.mt/ (brewery tours available at most times, free).



While in Malta, I thought I would hunt down a couple of their outlets. Close to our hotel in Bugibba was the Plum Tree. The good news was that I managed to find San Blas; the bad news was that the bottles were three months past their best before date and the bar was not selling them. After some quick negotiation and convincing them that the beer would only be better and not worse, I got to drink two bottles for the bargain price of €3. The next night I ventured to the 1930's Carpentry Wine Bar in San Pawl. Here I found Fungus Rock and the Special Bitter (I think that the whole range was sold), although, unfortunately not such a bargain as the previous night!

Here's to the next beer hunting trip!

Mick J Allen

Finally, Cricklewood has its very own brewery! Brewing at the bottom of his garden, Martin started brewing about a year ago combining consultancy work with his love of beer and getting a brewing licence in March. But Martin also has green fingers and has been growing ten different varieties of hop on his nearby allotment. These are currently being dried ready for use in future brews.

There are three regular bottled beers in the range: Barnet Goose (4.3% ABV), Golden Sky, an IPA at 5% ABV, Highgate Ponds, a strong mild at 4.7% ABV and a smoked Porter, Holy Smoke (5.1% ABV). The latest trial has been to produce a 2.8% ABV beer. The brews use a combination of wet and dried yeast.

The outlets for the Cricklewood Brewery are currently all in North London: the Crown in Cricklewood and two Kentish Town pubs: Tapping the Admiral and the Pineapple. Pop along and have a taste and support this tiny brewery.

For the tasting notes, see <http://cryneinyourbeer.sitelio.me/cryne-in-your-beer>

Christine Cryne



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AGENT OF CHANGE

Further to my report on the Curzon Cinema in the last edition, Mayor Sadiq Khan has recently gone on record as supporting the 'agent of change' principle whereby those bringing about the change must meet the cost, for example fully sound-proofing flats created by converting the upper floors of existing pubs. It is progress but it still does not put right all that is wrong with these 'Trojan horse' developments. **TH**

GOING UNDERGROUND

Camden Council is imposing an Article 4 Direction to cover all basement developments in the borough thus requiring such developments to have planning permission. It operates in much the same way as the decision taken by Wandsworth council in relation to pubs, is 'non-immediate' and will come into force on 1 June 2017. As John Cryne, Chairman of CAMRA's North London branch commented, if they accept the principle why can't it be extended to pubs? **TH**

ACORN, BETHNAL GREEN

Ademolition notice has appeared on the pub following the expiry of the lease last September. No advertising or marketing appears to have been carried out but a planning application for nine luxury flats is pending with Hackney Council. It appears the owner has lost patience and is going down the demolition route. CAMRA's East London and City Branch have applied for ACV listing which will remove the usual permitted development rights and Hackney Council will have notified the owner of this. This could be the first instance of an ACV application preventing a demolition. Hopefully we will not end up with another Carlton Tavern fiasco. **JW**

ADMIRAL MANN, KENTISH TOWN

The developer's appeal against the refusal of planning permission for a lock-up pub with flats above has been refused. This was a tremendous effort by the campaign group led by Richard Lewis and George Hanna and supported by CAMRA's North London Branch. The campaign has now issued the following press release.

North London Pub Campaigners who saved the Admiral Mann pub in Kentish Town from demolition and redevelopment into new luxury apartments, have taken their fight to a new round by offering to link the new owner with a reputable pub operator so that the valued local can be reopened. The campaigners have set up an advisory panel, including local political representatives and pub industry insiders, and have written to the developer, Woodham Properties, in an attempt to end the current stalemate, which sees the property developer lumbered with a full-sized Victorian pub, complete with manager's accommodation and function room.

The Admiral Mann campaign coordinator, Richard Lewis, said: "We are committed to turning the tide on the relentless pub closures affecting our community. Woodham Properties owns a property which it cannot redevelop and it has no experience of running a pub. We are offering to bring the building back to life, while reclaiming our pub and providing Woodham Properties with an ongoing revenue stream."

The Admiral Mann, a former haunt of Arsenal players in the 1970s, was closed suddenly in summer 2014 after being purchased by Woodham Properties from former owner McMullens Brewery. Regulars at the pub, which had been open since the 1870s, mounted a vigorous campaign to have the pub declared an 'Asset of Community Value' and halt plans to develop the site. Successive planning applications were thrown out by Camden Council, culminating in a public planning inquiry in September when the site's owner and its architects challenged Camden Council's refusal to allow the pub site to be redeveloped. Last month, the campaigners received the news they had been hoping for when government planning inspector Andrew Owen ruled in the council's favour and threw out Woodham Properties' latest proposal, which would have created a lock-up bar with flats above.

There has been no official response from the developers so campaigners have seized the initiative by opening communication with Woodham Properties' director Mr Josh Moore with a view to finding an amicable solution that would see the Admiral Mann serving the community and generating a profit for the owner. Richard Lewis added, "There is clear evidence from pubs such as the Chesham Arms in Hackney, that obtaining a good operator on a secure lease, with a good reputation, good business, and a sustainable and fair rent can work. In fact, this would significantly add value to the freehold property Woodham Properties have at the Admiral Mann. We hope Woodham Properties will respond positively to our approach. No-one is benefiting from the current impasse. Our ideal would be to match the developer with a suitable operator. If this is not possible, we would consider establishing a community-run pub, providing the developer offers us a realistic, affordable price." **JW**

CARPENTERS ARMS, KINGS CROSS

The closure of this pub led to CAMRA North London Branch member Ian Shacklock writing to the *Islington Tribune*. He says it all; "If it ain't broke don't fix it" is an expression that made a lot of sense when campaigners were striving to protect the Carpenters Arms, but it is obviously gobbledygook to property developers like Mendoza. When a council singles out a pub as an asset of community value (ACV) this is a pretty clear signal to opportunist speculators that the pub in question is a well-established meeting point for a well-established community. So why on earth do property developers, their agents and apologists think it is acceptable to destroy the ambience and continuity in places like this? Judging by their quoted policy to 'reflect the new affluence of King's Cross' they seem to be celebrating and championing a horrible and aggressive programme of social cleansing. How can they reconcile their actions knowing that they are helping to purge communities that have existed and thrived long before most of them had even been conceived? When a developer revives a derelict area, it can be admirable in principle, even if the end result is a sterile complex of privatised courtyards, unaffordable homes and boutiques. But Frederick Street is not derelict and the last thing the Carpenters needs is a facelift. London would not be London without its diversity and any policy to 'reflect new affluence' stinks of homogenisation. I sincerely hope that I have misunderstood your news story, that Mendoza's agents' wires

have been crossed and that the Carpenters will be reopened very soon as a proper boozer that reflects and welcomes the key Londoners that help to keep London special".

Ian Shacklock

COLTON ARMS, WEST KENSINGTON

The closing of the Colton Arms, and the retirement of the tenants after over 50 years, immediately rang alarm bells that this modest local that last saw any major change in the 1960s might be another casualty of realising asset value.

A quick check online and it appeared that some building work was going to be underway, and inquiries were set afoot. About the same time a local member passed on the news that a new tenant had been found quite quickly. It was discovered that the new operators were Hippo Inns, one of Enterprise's new managed house projects run by Rupert Cleverly. Contact was made and I was invited to meet Rupert and his wife Jo, who looks after the design and fittings aspects, on site to see what they had in mind and what was underway.

They were very forthcoming as I went from cellar to roof, talking to their contractors as well as Jo who was at that time concentrating on the basics, such as the structural condition (one wall isn't supported) and re-thinking where to have the kitchen. The building and site is constrained on three sides so that the only entry and exit is from the street. That has meant the original plan to have the kitchen on the ground floor at the rear has had to be changed and it will now be on the first floor. Sadly that means that what would have been a very pleasant upstairs lounge and function room will no longer feature. The main bar area and bar won't change that much, with the original bar counter and layout, fixtures and fittings retained.

There will be changes; they are knocking through to the rear of the building to extend the bar seating area at the right hand side. There is to be a conservatory in part of the back yard to increase trading space, and the planting will come back. Cellarage is appallingly tight but the plan is to have two to three rotating local cask ales plus three keg/craft beers including a European pilsner and a stout. Timescales are for handover by mid-December and I said that we hoped to be at the opening party. Rupert clearly would like good relations with CAMRA, and there could be some very positive mutual advantages.

The plans for the Colton Arms are cause for optimism though the small flat above will go. What Hippo Inns have done at the Lillie Langtry in Lillie Road, and the Duke of Sussex in Waterloo, is encouraging. Businesses have to evolve and the pub trade is no different. Indeed all good pubs I know have changed over time, and on the evidence so far the Colton Arms will be different but not overly so, and should remain a very decent local for another fifty years, publicans rustic and all!

Dominic Pinto

FELLOWSHIP INN, BELLINGHAM

It was reported in the *Morning Advertiser* that following a two year feasibility study, owners Phoenix Community Housing have been awarded a £4 million grant by the Heritage Lottery Fund (HLF) to fund the restoration of this outstanding pub. Famous for its links to boxing champion

Henry Cooper, the works will include converting part of the extensive site into new commercial spaces including a live music venue, a cinema and a bakery.

The refurbished pub, which could include an in-house brewery, will be operated by Laines London. Chief executive, Gavin George, said they were excited to be taking on a 'gem of pub'. It is hoped that the project will see the creation of 70 new jobs and 45 apprenticeships over the coming years. Jim Ripley, the chief executive of Phoenix Community Housing, commented, "This is the best news Bellingham has had in decades." **TH**

GROSVENOR, STOCKWELL

Following the article in the October/November issue, readers may note that the January 2015 application for residential conversion of the upper floors of the Grosvenor (15/00481/FUL) was finally referred to Lambeth's Planning Applications Committee for consideration at its meeting on 29 November.

Meanwhile, on 30 September, in reply to the owners' request for review of or leave to appeal the First-tier Tribunal decision to uphold the ACV registration for the residual pub space, Judge Peter Lane wrote as follows:

'I have decided not to review the decision.

Permission to appeal the decision is refused.

REASONS

1. The grounds are predicated on an interpretation of the legislation that is misconceived for the reasons set out by the Tribunal at paragraphs 68 to 90 of its decision.

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2. It is not properly arguable that the Tribunal was wrong in law to conclude as it did.'

Geoff Strawbridge

HOPE, SW8

Back in 2014 Lambeth Council approved the conversion of the upper floors to residential accommodation. The owners have now submitted a further planning application to also convert the downstairs pub area to residential accommodation. I have objected in the name of CAMRA's South West London branch, on the basis that it robs the community of any possibility of it returning to pub use and that it goes against Lambeth's pub protection policy.

Rex Ward (Branch Pub Protection Officer)

STAR, ST JOHN'S WOOD

This is an interesting case and may well be a useful precedent. The developers sought a 'Certificate of Lawful Use or Development' from Westminster City Council because the building's use had changed from pub to estate agent. Take a look at previous reports in this column for our view on this. Westminster refused and the developers, West End Developments Ltd, took the matter to appeal. The planning inspector was not convinced and refused the appeal. The decision is worth reading in your own time. It is Appeal Ref: APP/X5990/X/15/3136501 and can be found on the Planning Inspectorate's website.

The property is now available for lease 'free of tie' although the advert from agents AG&G ominously describes it as the 'former Star PH'. They are looking for a rent of £150,000 per annum. This means that the pub has got to take over £400 a day before any other costs. That is quite a challenge. **TH**

STENCIL BAR, WANDSWORTH

This pub, formerly the Alchemist and once the Fishmongers Arms, was illegally demolished by its developer owners in June 2015. Here though, in contrast to the Carlton Tavern, the illegality arose from the property being in a conservation area. Although they originally demanded that it be rebuilt as a facsimile, Wandsworth Council have granted retrospective planning permission for demolition and the building of a four storey development of six flats with commercial space on the ground floor for Use Class A4 (pub) only. The permission also requires that the new building be in the style of the Victorian terrace of which it forms part and that the ground floor should be properly soundproofed so as not to affect the flats above. Although it lets the developer off the hook as regards his illegal action, given that the local residents have had to live with a hole in the ground for 18 months, this appears to be a pragmatic decision. **TH**

WINCHESTER, HIGHGATE

John Cryne, Chairman of CAMRA's North London branch has reported that proposals to convert part of the pub to residential use have been thrown out by Haringey Council. The decision includes the statement: 'The loss of the space in question to residential use would affect the attractiveness, popularity and offer provided by this public house, jeopardising its long term use and viability as a public house with the potential associated loss of this community facility.' Well done, Haringey. Indeed, there are now reports of a possible deal to reopen the pub area as a pub. See the entry on the Heritage Pubs web site.

From the CAMRA Pub Heritage bulletin

JW = James Watson; TH = Tony Hedger unless otherwise stated

The print run for this issue of
London Drinker is 26,600.
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London LocAle scheme

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

Lady Mildmay 92 Mildmay Park, N1 4PR

Hammerton, Sambrook's, Southwark

The following pubs have left the scheme.

Three Compasses 62 High Street, Hornsey N8 7NX

Local cask beers discontinued

William Jolle 53 Joel Street, Northwood Hills, HA6 1NZ

Closed

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

APPEALS, THE LIMITATIONS OF THE PLANNING SYSTEM AND SUPPORTING PUBS

CAMRA's highly capable and very brilliant London Regional Secretary, Roy Tunstall, has published Parts 1-5 of the *Pub Saving Toolkit* on our regional website at <http://www.london.camra.org.uk/>. Just click on the 'Pub Protection' link in the left hand menu. Feel free to print out and bind into a handy booklet, Tweet, share, save in your bookmarks, favourites and so on. Spread the good news throughout your neighbourhoods. We only hope that somebody, somewhere, will be able to save their local as a result.

Hopefully by now you understand that saving pubs demands a range of measures from ACVs to local plans and campaigning needs strong and informed leadership with a ready army of willing and attentive volunteers. In this final issue, we cover planning appeals, discuss the limitations of the planning system and end on a vitally important note that may seem obvious but is often overlooked. Fill your pint glass, sit back and enjoy.

Planning appeals

The planning system ensures that development is managed according to agreed plans and policies and that the process of development proceeds in a transparent and efficient way as governed by statute. Generally speaking the presumption in favour of positive sustainable development means that landowners should be able to build infrastructure and put land to appropriate uses unless there are strong reasons for refusal. The default position is to go ahead with proposals. If an applicant is not happy with a planning

decision, they can refine or revise their plans and submit a second, third, fourth or *n*th application. If they are unhappy with a local authority decision and believe they should be allowed to proceed with their initial plans, they have the right to appeal. Appeals are dealt with by a government agency called the Planning Inspectorate. Planning Inspectors are professionally trained and experienced experts. They are appointed by the Secretary of State for Communities & Local Government. They represent the Secretary of State and have his delegated authority to grant planning consent in lieu of the local authority, or to dismiss appeals as appropriate. They also have the power to award costs against any party. Their other duties include inspecting local plans to ensure compliance with national policy, chairing public inquiries into major schemes, advising ministers on planning matters and generally providing pseudo-independent oversight of the whole planning system.

Making a planning appeal is a double edged sword. Inspectors are independent but will be very well versed in all aspects of policy and will study local plans in great detail. They are drawn from diverse backgrounds including law, engineering, architecture, archaeology, local government, and the arts. They have no local political axe to grind and so often appellants think they will have an easier time getting a housing development through an Inspector than through a local Council's planning sub-committee. But Inspectors are also highly trained and will scrutinise the fine detail more thoroughly than a committee which leans very heavily on an officer report. They will also be very mindful of their statutory duties, particularly under Section 72 of the



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Listed Buildings & Conservation Areas Act 1990, which places an obligation on decision makers to at least pay regard to the desirability of preserving or enhancing the character of heritage assets. Many pubs are, or lie within or next to, heritage assets. On the whole Inspectors have made some very good decisions on pubs and have saved scores from development over the last few years. There are of course cases where an Inspector will attribute little or no weight to the harm caused by the loss of a pub and we have seen some real howlers too. On balance London pubs have fared pretty well in the hands of Inspectors. The Golden Lion (Camden), Cross Keys (Chelsea), Swan & Edgar (Marylebone), Chesham Arms (Hackney) and Admiral Mann (Camden) have all been saved from development by Planning Inspectors.

Inspectors deal with three main types of appeal. These are appeals against the refusal of planning consent, appeals against non-determination, and enforcement appeals. All appeals can be heard via three distinct methods. These are written representations, an informal hearing or a public inquiry. The public inquiry method is costly, tedious and time consuming and is normally reserved for those appeals that are contentious and involved or attract a great deal of public interest. Many enforcement appeals tend to proceed along the inquiry route. If a local authority refuses consent for change of use or demolition of a pub or for a hybrid scheme like conversion of ancillary accommodation to flats (Trojan horse) then the applicant may appeal to the Planning Inspectorate, asking for a more favourable decision.

The appellant and the local authority can express a preference for which route the appeal will follow, but the Planning Inspectorate has the final say. They will not impose a hearing if the appeal can be adequately and fairly heard by written representation. Inspectors will have access to all the documents from the original application, including any comments received by members of the public and the officer report on which the Council refusal was predicated. Enforcement appeals are different in that the applicant is only allowed to appeal on specific grounds laid down in Section 174 of the Town & Country Planning Act 1990. Invariably pub enforcement cases involve a ground (a) appeal, which means the appellant believes they should be allowed to do the thing over which the Council has issued an enforcement notice. This is referred to as the 'deemed application'. It is a gamble but many developers get away with it. The Inspector will need to decide with a fresh pair of eyes whether whatever it is they are accused of doing has 1) actually been done and 2) is legitimately enforceable and 3) should it be allowed regardless? These appeals can be quite involved.

Joining in the fight in a pub planning appeal is very educational and actually rather good fun. Like most planning decisions, it is a quasi-judicial process but the Inspector will normally have more time to fully explore the issues than council committees and might be more thorough than council officers. If your community was heavily involved in the initial decision which is being appealed – perhaps you co-ordinated objections and ran a campaign based on earlier parts of this toolkit – you can ask the Inspector to be added to the appeal as an interested party or, in the case of a public inquiry, as what is known as a 'Rule 6(6) Party'. There are helpful guides on precisely how to get involved, both formally and informally, on the Planning Inspectorate website at

<https://www.gov.uk/government/organisations/planning-inspectorate>. Do not be put off by the apparent complexity. The case officer will guide you in the preparation phase and Inspectors are very helpful and accommodating to members of the public and laypersons. Fundamentally, the planning system is geared up to resist the loss of valued pubs. If your campaign is getting to the dizzy heights of an appeal, whether against a planning decision or an enforcement notice, you need to get your campaign team out in force and fully participate. Save a call in from the Secretary of State, it does not get much more serious than this.

Planning system limitations

When a pub is first threatened it is a natural reaction for people to want authorities to wave a wand and stop it. Writing to Councillors is an essential step but be mindful of what they can and cannot do. The planning system controls the uses to which land can be lawfully put. The planning process can refuse consent for change of use from pub (A4) to residential (C3 or C4) but cannot force an owner or operator to continue an active pub use. When a pub ceases trading, for whatever reason, the land use is still lawfully A4 but considered 'dormant'. No other use can take place unless it is permitted development or consented via a planning application. Until a change of use is implemented, the land use remains lawfully A4, even if the pub is demolished! The planning system has no influence on whether the owner or tenant decides to trade. It cannot affect what type of pub will be there if any, what beer will be in the cellar, whether it will have live music and sports on TV or be a cocktail bar or a gastro pub. These all fall into A4 use category and the planning system in this regard is quite a blunt tool. See the editorial written by Nick Perry and me at the front of this issue for further commentary in this area. The planning system can safeguard land use by refusing any alternative. We then have to rely on good old market forces and perhaps the existing character of a pub building in order to attract the right type of operator, who will open and run the right kind of pub. This does work in some cases, but we also hear complaint that a particular pub has been gentrified or socially cleansed or an old drinking house is now food led or a fuss free boozer has been tarted up by hipsters and the drinks are too expensive. This is all supply and demand. If operators offer something the market does not want, they will never succeed. The planners cannot influence any of this one iota. Even if policy requires that A4 use as a community social facility is to be retained, developers can easily get around this by knocking a pub down and replacing it with a modern block having a shell unit at ground floor level. This is frequently a scam as these new shells have no cellar or cold room and sometimes no bar! In fairness they can be fitted out and customised to a certain extent. The Top of the Morning in Victoria Park is a good example where this is happening now. In these circumstances, if it is the building which is special, for say historical reasons, then the demolition must be fought on heritage grounds. That was covered in Parts 3, 4 and 5 and is one of the reasons that CAMRA maintains its priceless regional and national inventories and has worked tirelessly with Historic England to achieve statutory listing for pubs that we believe have significant heritage value.

Supporting pubs

It is acknowledged that London's boozers are under

sustained, targeted, deliberate and very aggressive attack. Heaven knows we have covered enough real stories in these pages. When we argue for tougher planning protection, politicians are quick to retort that they do not want unnecessary red tape 'propping up' failing boozers. While we know that the profitable ones are attacked along with the underperforming pubs, there is a fundamental point there which rings true. Pubs have to be relevant to their communities and in return people need to use their pubs, as often as they can afford to, and spread the love around different pubs in our neighbourhoods, and throughout our city. The brilliant crawls organised by Jane Jephcote and the London Pubs Group are a great way to introduce yourself to a wider range of pubs across different parts of London but also to meet likeminded folk who appreciate everything a pub has to offer. Details are in our diary pages in every issue or on the London Pubs Group website at www.londonpubsgroup.camra.org.uk/.

Next time a friend or colleague suggests a meet up, why not make sure it takes place in a pub? When catching up with family this Christmas, why not visit some different pubs? *Whatpub.com* is a very handy and accurate guide so you can

check things like food times, beer range, operator details and transport links. Like the Prince of Wales has said, 'make the pub the hub!' We know the answer is not as straightforward as 'use it or lose it', but with all the planning protection and statutory listing in the world, a pub with no customers is not going to be viable. However much we have grasped on the detail of the planning system, localism, community rights, the pubco business model, the threat to pubs, the imperfections of the free market, we can all do one very simple thing which is easy, very accessible and tremendous fun, and that is to drink healthy cask beer in London's pubs, evangelise about it; tell your friends and family; repeat often.

I hope you have enjoyed my pub saving toolkit. All six parts are available on our website and if you print them out and bind them, come and find me in the pub and I will sign it for you for the price of a pint. I wish you all a very Merry Christmas and a Happy New Year. Here's to another year of fun in London's pubs.

James Watson

Regional Pub Protection Advisor

NEWS EXTRA

YOUNG'S RESULTS

Young's continue to prosper with sales rising by 7.7% to £136 million in the half-year ended 26 September and pre-tax profits increasing by 11.6% to £22.1 million. Wine sales rose by 9.1%. The company is planning a further twenty 'pop-up' Burger Shacks. Chief executive Patrick Dardis was not so cheerful about the future however, saying that the company faced a number of 'challenges' such as business rates, the National Living Wage and the apprenticeship levy, although I'm not sure in what trades a pub and hotel chain would be offering apprenticeships. He said that the company would try to mitigate these increases in costs but price increases cannot be ruled out.

SHEPS SET A RECORD

Shepherd Neame have turned in their best results ever for the year to the end of June. Sales rose by 1.2% to £139.9 million with pre-tax profits increasing by over 10% to £10.3 million. The Whitstable Bay range is reportedly going down very well in the company's 328 outlets and there has been no falling off of trade since the EU Referendum vote.

THE QUEEN'S HEAD

This well-established Gay venue in Tryon Street, Chelsea is under threat again. The most recent operator was forced to close because of 'astronomic' rent increases, according to the *Evening Standard* report. Campaigners are now hoping that Kensington & Chelsea Council will give the pub ACV listing. The freeholder has given an assurance that they are 'fully committed to retaining a public house on the site'. The campaigners are concerned however that this means a 'bland, corporate faceless venue' rather than one that hosts its traditional drag and karaoke evenings.

ROYAL CONNECTIONS

There is a wonderful symmetry to this. I was talking to Paddy Johnson of Windsor & Eton Brewery at the London Regional Pub of the Year presentation – a splendid event incidentally. He told me

that his beers, not least Guardsman, are brewed with malt made from barley grown in the Royal Parks. It is malted at Warminster and the spent grain goes back to the Royal Farms for animal feed and from where W&EB buy the meat that they use in their pubs.

NOISY NEIGHBOURS

According to the *Evening Standard*, Crate Brewery at Hackney Wick is experiencing some problems with the arrival of West Ham United at the nearby Olympic Park stadium. There have been reports of fans standing on tables and jumping in the adjacent canal (and best of luck to them if they did). The brewery issued a notice that welcomed the fans but specified that '*wearing of West Ham football merchandise is only permitted on the premises before the match. We reserve the right to suspend entry to groups of supporters leaving the stadium after the match. Please treat staff and fellow patrons in a courteous manner; chanting etc is not permitted.*' Away fans are not allowed entry and neither, quite rightly, are those already drunk. This must be a difficult situation to manage and well done to Crate for not just taking the easy option and banning all football supporters. Meanwhile, the pubs around Upton Park slide into a possibly terminal decline.

NOT TO BE SNIFFED AT

As a member of CAMRA's London Tasting Panel, this is not welcome news. Scientists at the University of South Australia have developed an 'electronic tongue' that can judge the quality of wine. I hope that they do not try to extend the project to beer. That really would take all the fun out of it.

Meanwhile, Cheesemakers Wyke Farms have insured the sense of smell of their master cheese grader (not grater) for £5 million. Perhaps CAMRA should do the same for our own Christine Cryne's precious taste buds?

Compiled by Tony Hedger

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.

Among many pubs reopening and/or reintroducing cask beer, we report new outlets for Antic in both SE25 and Sutton, Bloomsbury Leisure Group in EC4, City Fund Pub Co in E3, Market Taverns in WC1, Redcomb Pubs in SW1, and Young's in SE11. There also new bars owned by Big Smoke, Cronx, Gipsy Hill and Lost Rivers breweries, in Surbiton, Croydon, SE20 and Wembley, respectively. Losses include a recent Good Beer Guide pub in N3.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

EC2, TRADING HOUSE (Living Ventures), 89-91 Gresham St. Opened in 2015, large venue in a Listed former bank building, the first London outlet for their New World Trading Co brand. No cask beer.

WC1, BOTTLEDOG (BrewDog), 69 Grays Inn Rd. Having opened in 2014 as a bottle shop, now has a licence for on-trade consumption in a basement bar open week-day evenings. No cask beer. Four keg beers and loads of bottles.

W1 (Soho), BREWDOG (BrewDog), 21-22 Poland St. Cask beer introduced in July, BrewDog Live Dead Pony Club, with secondary fermentation in KeyKegs.

W1 (Fitzrovia), FITZROY TAVERN (Samuel Smith), 16 Charlotte St. Having closed last year for refurbishment, now reopened. Cask beer restored, Samuel Smith Old Brewery Bitter.

EAST

E1, GOOD SAMARITAN (Enterprise), 87 Turner St. Reopened after closing in May.

E8, TOMMY FLYNN'S (Enterprise), 418 Mare St. Was CROWN, WISHING WELL. Cask beer restored, Sharp's Doom Bar.

E10, SHOE LACES (Punch), 777 High Rd. Was PRINCE OF WALES. Renamed **PEPPER'S GHOST** in September. Cask beer restored, Sharp's Doom Bar, St Austell Tribute and two guests.

NORTH

N1, ROUND MIDNIGHT (Enterprise), 13 Liverpool Rd. Was AGRICULTURAL. Reopened in September as **ISLINGTON TOWN HOUSE**. Three cask ales, Hammerton N1, Purity Mad Goose and Truman's Swift.

N3, FINCHLEY CRICKET CLUB, Arden Field, East End Rd. The club was founded in 1832. Clubhouse open to public. In 2015 they started the Two Finches brewery. No cask beer,

but their unfiltered bottle-conditioned Novice Pale Ale is available.

N4, SILVER BULLET (Enterprise), 5 Station Pl. Was GASLIGHT. Having closed earlier this year, reopened by Goodman Restaurants as **ZELMAN DRINKS**. No cask beer.

NORTH WEST

NW1, PURPLE TURTLE, 61-65 Crowndale Rd. Having closed last year, reopened in spring as **CROWNDALE**, a clubby bar. Still no cask beer.

NW6, COCK TAVERN (Greene King), 125 Kilburn High Rd. Sold late last year. Having closed in July, now reopened. One cask beer, e.g. Fuller's London Pride, Sharp's Doom Bar, Wells Young's Bitter.

NW10, COMMON, Old Oak La. Bar and restaurant in new development, part of the Old Oak collective of shared living space. No cask beer. Keg beers include Fourpure, Fuller's.

HARROW WEALD (HA3), WEALD STONE INN (ex-Punch), 328 High Rd. Was RED LION. After four years closed, reopened as **BOMBAY CENTRAL**, an Indian restaurant and bar. No cask beer.

WEMBLEY (HA9), LOST RIVERS (BAR & KITCHEN) (Lost Rivers Brewery), Unit 67b Wembley Park Blvd, London Designer Outlet. Their second outlet, after the Bermondsey Yard Café, SE1. No cask beer. Keg beers include three from Lost Rivers (reportedly contract brewed in Basildon, Essex), two from Adnams.

SOUTH EAST

SE1, BEEHIVE (Enterprise), 21 Bartholomew St. Changed hands and renamed **SPIT & SAWDUST** in September. Cask beer restored, cask and keg beers from independent breweries.

SE1, CROWN (Wellington), 108 Blackfriars Rd. Reopened after brief closure for unknown reason.

SE5, UNION TAVERN (Enterprise), 146 Camberwell New Rd. Reopened as the **GOLDEN GOOSE**. Subdivided a decade ago, the other side of the property is still an Italian restaurant. No cask beer.

SE8, ROYAL STANDARD (Journeys Hostels), 86 Tanners Hill. One cask beer restored.

SE9, FALCON (M&B), Lingfield Cres. Cask beer restored at this long-time Harvester, Sharp's Doom Bar.

SE10, GRADUATE, 107-109 Blackheath Rd. Was COACH & HORSES. Cask beer restored after many years, e.g. Elgood Cambridge Bitter.

SE17, GOOD INTENT (Wellington), 24 East St. Cask beer restored, e.g. Greene King IPA, Sharp's Doom Bar.

SE17, SIR ROBERT PEEL (Wellington), 7 Langdale Cl. Cask beer restored, Greene King Old Golden Hen and a seasonal.

SE20, DOUGLAS FIR (Gipsy Hill Brewing), 144 Anerley Rd. New bar in converted hairdresser. One Gipsy Hill cask beer and one guest. Closed Mon & Tue; 4-10.30 Wed-Fri; 12-10.30 Sat; 12-10 Sun.

BROMLEY (BR1), STAR & GARTER, 227 High St. Having closed in 2014, reopened in November by the operators of the Stormbird, SE5. Refurbished. Cask beer restored, up to four e.g. Dark Star, Saltaire.

CROYDON (CR0), CRONX BAR (Cronx Brewery), Units 3 & 4, Boxpark Croydon, 99 George St. New outlet in Boxpark development. Four cask beers from Cronx and two guests. Ten keg taps.

SOUTH WEST

SW2, HOOTANANNY (Enterprise), 95 Effra Rd. Was GEORGE CANNING, HOBGOBLIN. Cask beer restored, e.g. Timothy Taylor's Landlord.

SW8, QUEENS ARMS (Enterprise), 139 St Philip St. Reopened. Still no cask beer.

SW11, BREWD OG, 11-13 Battersea Rise. Cask beer introduced, BrewDog Live Dead Pony Club, with secondary fermentation in KeyKegs.

SW15, BEER BOUTIQUE, 134 Upper Richmond Rd. Bottle shop opened in 2010, now also selling keg beers to drink on-site or take out in growlers. No cask beer.

SUTTON (SM1), CROWN (Enterprise), 285 High St. Cask beer restored, two handpumps.

SUTTON (SM1), SMOKE HOUSE (ex-Spirit). Was SCRUFFY MURPHY, BAR ROOM BAR, etc. Acquired by Antic and renamed **SHINNER & SUDTONE**. Cask beer restored, one from Volden plus up to three guests.

WEST

W3, DUKE OF YORK (Wellington), 86 Steyne Rd. Having closed last year, reopened as **LILI LOUNGE**. Still has Fuller's London Pride.

W4, DUKES MEADOWS CAFE & BAR, Dan Mason Drive, Dukes Meadows. Clubhouse bar open to the public, fronting golf area, accessed via driveway at foot of Chiswick Bridge. No cask beer.

W12, BREWD OG (BrewDog), 15-19 Goldhawk Rd. Was VESBAR, MELROSE. Cask beer introduced in July, BrewDog Live Dead Pony Club, with secondary fermentation in KeyKegs.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

WC1, CARPENTERS ARMS (Punch). Sold a few years ago to Mendoza Ltd. Closed and boarded in October, planning permission for residential conversion upstairs was rejected but granted on appeal.

W1 (Soho), BLUE POSTS (Enterprise), 28 Rupert St. Closed for refurbishment and residential conversion upstairs.

W1 (Marylebone), DOVER CASTLE (Samuel Smith). Closed in September on expiry of lease. Permission granted for residential conversion upstairs and alterations to trading area.

EAST

E2, ACORN. Closed in September on expiry of lease. The branch has submitted an ACV nomination to halt planned demolition.

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E14, GREENWICH PENSIONER. Reported closed in September, future uncertain.

E14, STAR OF THE EAST (Enterprise). Closed earlier this year, lease on the market.

NORTH

N1, BACKPACKERS BAR, 6-8 Caledonian Rd. Closed in 2015, may be incorporated into the Scottish Stores next door.

N1, LONG HOPE. Was SHAW'S FREE HOUSE, KING'S CROWN PUB. Closed, now a French restaurant & bar.

N3, DIGNITY (M&B). Was OLD KING OF PRUSSIA, TAYLOR'S CAFÉ BAR. Closed in October, will become a Travelodge.

N7, BEDFORD TAVERN. Cask beer discontinued, handpump removed.

N7, BEER KAT (Enterprise). Was 12 BAR, VICTORIA, TOMMY FLYNN'S, PHIBBERS PUB, 12 BAR. Closed in September/October after a brief period as a Laine's pop-up, future uncertain.

N10, VICTORIA STAKES (Enterprise). Closed following a serious fire, won't reopen until spring.

N16, 125 CHURCH STREET. Closed, will become a pizza restaurant.

N19, PRINCE ALFRED (Enterprise). Cask beer discontinued, handpump unused.

BARNET (EN5), HADLEY HOUSE (Enterprise). Was KING GEORGE, BAR SQUARE, HADLEY OAK, REKS. Now just a restaurant, no longer welcoming drinkers.

NORTH WEST

NW1, ALBERT (ex-Punch). Was PRINCE ALBERT. Closed, bar fittings intact, new flats upstairs now on the market.

NW4, CHEQUERS (independent). Closed in September, rumours about residential conversion, future uncertain.

NW6, LOVE & LIQUOR (Star). Was RED LION, WESTBURY. Closed in July, future uncertain.

RUISLIP (HA4), BAR 101. Was SWEENEYS. Closed and to let following licensing issues, future uncertain.

SOUTH EAST

SE1, GLADSTONE (Punch). Sold in 2014 to a developer. Closed as the tenant was unable to agree new terms, lease on the market.

SE1, GOLDSMITHS (Punch). Was ESCAPE. Closed in September, future uncertain.

SE13, RAVENSBORNE ARMS (Antic). Was COACH & HORSES. Closed in October, as Antic plan to reopen the Market Tavern nearby.

SE18, GLENMORE ARMS (Enterprise). Closed, freehold on the market.

SE23, HILL (Enterprise). Was FOREST BARN, MALT SHOVEL, QUESTION BAR. Lease on the market. Cask beer discontinued.

CROYDON (CR0), BIRD IN HAND (Punch). Name shortened to BIRD. Now closed, freehold on the market.

CROYDON (CR0), DUKE OF CAMBRIDGE (ex-Admiral). Having closed in 2011, now demolished to make way for flats.

CROYDON (CR9), FAIRFIELD TAVERN. Closed while Fairfield Halls are refurbished, future uncertain.

CROYDON (CR0), YATES'S (ex-Stonegate). Having been closed and sold last year, due to become a chain burger place.

NORTHUMBERLAND HEATH (DA8), DUKE (Wellington). Was DUKE OF NORTHUMBERLAND. Closed, future uncertain.

THORNTON HEATH (CR7), THOMAS FARLEY (Greene King). Was WILTON ARMS, MUDDY WATERS. Now owned by Hawthorn Leisure. Closed in July, lease on the market.

WELLING (DA16), FANNY ON THE HILL (Wellington). Having closed in 2015, now demolished.

SOUTH WEST

SW5, TOURNAMENT (Innventive). Having closed in 2010, finally demolished.

SW6, WAHLEEAH (Enterprise). Was WEAVERS ARMS, FULHAM DRAY, FARM, LAZY FOX. Closed, future uncertain.

SW8, TAP HOUSE (Mondo). Cask beer discontinued.

SW15, PUTNEY STATION. Having closed last year, now converted to a pasta restaurant.

SW16, BANK. Was WATERFRONT. Closed, future uncertain.

KINGSTON (KT1), FAIRFIELD TAVERN. Was NEWT & FERRET, REFECTORY. Having closed in 2011 for residential conversion, the retail unit is now a playgroup & café, not a bar.

SURBITON (KT6), VINOTEQUE OF SURBITON. Was CORKY'S, XZYTE. Closed, future uncertain.

SUTTON (SM1), IVORY LOUNGE (Stonegate). Was RAT & PARROT, etc. Renamed SLUG & LETTUCE, and cask beer discontinued.

WEST

W2, DANIEL GOOCH (Punch). Sold a few years ago. Closed in August, apparently a failure to negotiate renewal, future uncertain.

W3, BELVEDERE (Stonegate). Was CUCKOO & RAINBOW, SOUTHERN CROSS. Cask beer discontinued a few years ago.

W5, MAGGIES (Food & Fuel). Having closed in April, now a Turkish restaurant

W7, INN ON THE GREEN (Enterprise). Was DOLPHIN. Closed, lease being marketed by Wellington.

W9, PRINCE OF WALES (Kissane Taverns). Having closed in 2014, upstairs has been converted to residential and the ground floor is now a Costa Coffee.

W11, ACADEMY (Wellington). Was CROWN. Closed and on the market, future uncertain.

W12, DAVY'S AT WHITE CITY. Closed, future uncertain.

W14, BRITANNIA TAP (ex-Young). Having closed in 2011, now an estate agent.

ISLEWORTH (TW7), GEORGE. Closed in September, blaming dying local night-life, freehold on the market.

LONGFORD (UB7), KING'S ARMS (ex-Enterprise). Cask beer discontinued.

TWICKENHAM (TW1), MULBERRY TREE (Wellington). Was CLUBHOUSE. Closed, building works under way, may become a restaurant.

TWICKENHAM (TW1), OLD ANCHOR (ex-Young). Having closed in 2014, building works under way to become a Co-op supermarket.

WEMBLEY (HA9), COAST TO COAST (Restaurant Group). Closed as part of a review of underperforming sites, lease on the market.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC2, JAMIES (Kornicis), 155 Bishopsgate. Renamed **WE ARE BAR** in September. Still no cask beer.

EC3, THREE TUNS (Enterprise). Was HENNESSY'S. Transferred in June to Enterprise's Bermondsey Pub Co managed format. Now has four cask beers from a mix of national and local breweries, plus a range of keg beer from Bermondsey breweries.

EC3, WHITE HORSE (White Horse Pubs). Was RED LION, O'NEILLS. Taken over by Nice Bars and renamed **LION BAR & KITCHEN**. One changing cask beer.

EC4, HATCHET (Greene King). Freehold sold last year to Ducalian Capital. Taken over this year by Bloomsbury Leisure Group (operator of pubs including the Euston Tap, NW1 and Holborn Whippet, WC1) and renamed

THREE CRANES. One cask beer, and lots of keg beers.

WC1, PERSEVERANCE. Was SUN, FINNEGANS WAKE, DANNY BOYS. Taken over by Market Taverns, who also run the Market Porter, SE1 and other pubs. In-house Bloomsbury Brewery has closed. Two cask beers, e.g. Wooden Hand. Real cider from Weston's.

EAST

E1, TURNER'S OLD STAR (Punch). Sold to a developer in 2014 but still trading. Fuller's London Pride and Sharp's Doom Bar.

E3, LORD CARDIGAN (Admiral). Acquired by City Fund Pub Co and renamed **GREEN GOOSE**. Truman's Runner and Swift, plus a changing beer from Crate.

E14, CAT & CANARY (Fuller). Refurbished and renamed **TEA MERCHANT**. Fuller's ESB, London Pride and Oliver's Island, plus a large range of Fuller's keg beers.

NORTH

N1, CELLAR N1. Renamed **VOC** some years ago. Still no cask beer. Two Fuller's keg beers.

N1, DOLLS HOUSE (Star). Was HARE & HOUNDS, MEDICINE BAR, ALBERT & PEARL, HOUSE OF WOLF. Renamed **DEAD DOLLS HOUSE**. Still no cask beer.

N7, EL COMANDANTE. Was LORD PALMERSTON. Renamed **CHE**. Still no cask beer. Keg beers include Hammerton N7.

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N8, HORNSEY TAVERN (Greene King). Sold last year. Greene King IPA and Thwaites Lancaster Bomber.

NORTH WEST

NW1, BARFLY (Mamacolive). Was MONARCH. Taken over by Columbo Group and renamed **CAMDEN ASSEMBLY** in September. Still no cask beer. Keg Camden Ink, Fourpure, Goose Island.

NW1, BELL HOUSE (Enterprise). Was CONSTITUTION. Renamed **SUN TRAP**. Still no cask beer.

NW6, SALTANAH (Punch), 11A Cambridge Gardens. Reverted to **PRINCE OF WALES** after a short period as a shisha bar. Original Wenlock tiling now uncovered. Still no cask beer.

ALPERTON (HA0), GALA BAR (ex-Punch). Was HEATHER PARK HOTEL. Reverted to **ASK LOUNGE**. Still no cask beer.

CANONS PARK (HA7), CONWAYS 4. Renamed **DOOLANS** a few years ago.

SUDBURY (HA0), MONSOON. Renamed **CUBE**. Now owned by Bhoomi Ltd. Still no cask beer.

SOUTH EAST

SE11, WHITE BEAR. Acquired by Young's in 2014. A lengthy refurbishment has now been completed. Wells Young's Bitter and Special, plus two guests from local breweries.

SE14, WHITE HART HOTEL (Wellington). Changed hands and refurbished. One changing cask beer, e.g. Burning Sky, Marble, Redemption. Sixteen keg beers and ciders.

SE25, WILLIAM STANLEY (Wetherspoon). Acquired by Antic and renamed **SHELVARDINE GOATHOUSE**. Two cask beers from Volden, plus up to four guests.

BEXLEYHEATH (DA6), ROYAL STANDARD (ex-Punch). Was MORGAN'S WINE & ALE HOUSE. Renamed **CELEBRATIONS AT BEXLEYHEATH**. Still no cask beer.

SOUTH CROYDON (CR2), EARL OF ELDON (Greene King). Sold in 2014 to Hawthorn Leisure. Greene King IPA.

SOUTH WEST

SW1, OLD SHADES (Faucet Inn). Acquired by Redcomb Pubs. Still has five changing cask beers.

KINGSTON (KT1), ALBION. Taken over by Big Smoke Brewery, operators of the Antelope, Surbiton. Ten cask beers, including one from Big Smoke at all times, and other micros. Five changing ciders and perries on handpump.

SURBITON (KT6), COPPER KETTLE. Was SAUCY KETTLE. Renamed **WAGS N TALES**, now a dog-friendly bar & café. Still no cask beer.

WEST

W3, SHEEPWALK TAVERN (Wellington). Was WILLIAM IV, MURPHYS. Renamed **MENDES (SHEEP WALK)**. Still no cask beer.

W6, HAMMERSMITH RAM (Young). Was BUILDERS. Now has three changing guests as well as Wells Young's Bitter and Special.

W12, TOMMY FLYNN'S (Greene King leased). Was ASKEW ARMS, BAR ROOM BAR, ANGEL & ASKEW. Renamed **ASKEW PUB & KITCHEN**.

HAYES (UB4), ADAM & EVE (Enterprise). Sold. Still no cask beer.

HEATHROW (TW6), DINING STREET. Taken over by Drake Morgan and renamed **COMMISSION** in August. Still no cask beer. Keg beers include Meantime.

NORTHOLT (UB5), MANDEVILLE ARMS (M&B). Was LOAD OF HAY. Now just called **HARVESTER**. Still no cask beer.

PERIVALE (UB6), MYLLET ARMS (Greene King). Renamed **PERIVALE FARM** in October, now Farmhouse Inns brand. Greene King Abbot and IPA, plus a guest e.g. Twickenham.

TWICKENHAM (TW2), BROUGE AT THE OLD GOAT (Wellington). Was FULWELL ARMS. Name shortened to **BROUGE**. Still has cask beer, e.g. Sharp's, Twickenham.

CORRECTIONS TO WHATPUB UPDATE 16

E4, OBELISK (Parity Bars). Was COPPERMILL, MOUNT. Still closed, but there has been no planning permission to demolish. Lease on the market as a pub.

NW2, MCGOWAN'S, 26-28 Cricklewood La. Was WELCOME INN. Having closed in 2014, not in fact a restaurant but reopened as **EVOLUTION**, a pub with no cask beer.

NW2, TAVERN, 75 Cricklewood La. Was CRICKLEWOOD TAVERN, OLD BIDDY MULLIGANS. Having closed in 2014, not in fact a restaurant but reopened as **LAMBO BAR & RESTAURANT**, a pub with no cask beer.

W9, FALCON (ex-Greene King). Prematurely reported closed, still trading although redevelopment is expected. Cask beer, e.g. Fuller's London Pride, Greene King IPA, may not be consistently available.

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CAMRA's national Pub of the Year finalists

The competition to find CAMRA's Pub of the Year for 2017 is now down to the final stage.

Pubs are selected by CAMRA volunteers and judged on their atmosphere, decor, welcome, service, community focus and most importantly quality of beer. The winner will be chosen from the four finalists described below and the result will be announced in February 2017.

Significantly, the George & Dragon in Hudswell, Yorkshire was reopened by the local community and the Stanford Arms in Lowestoft saw significant improvement when it returned to local ownership. The two other finalists have won the award previously. Few pubs have won the award twice and their having got this far already shows a commendable consistency of quality.

Andrea Briers, CAMRA's National Pub of the Year coordinator, praised the top four pubs, all of which featured in the Good Beer Guide 2017: *"To finish in the top four is a fantastic achievement. Each of these pubs serves as an example of the best of what British pubs have to offer – a warm and welcoming atmosphere, excellent service and a fantastic range of beers. Pubs play a huge role in local communities and can help people make friends and build networks. The fact that two new entrants have made it into the final round this year following a change in ownership shows that in the right hands, many pubs can thrive. We need to see even greater protection afforded to pubs so that our locals cannot just be demolished or redeveloped without a say from the local community."* Each of these 'super-regional' winners will receive an award.

George & Dragon, Hudswell (DL11 6BL): at the heart of the village, this homely multi-roomed country inn has a large beer terrace offering fantastic panoramic views over the Swale Valley. Rescued and refurbished in 2010 after a successful community buyout, it now offers its own library, shop, allotments and various other community facilities, as well as food and drink. Either Rudgate Ruby Mild or Wall's Northallerton Dark are always available, with other beers mostly from Yorkshire breweries. Landlord Stuart Miller said, *"To be recognised as one of the top four real ale pubs in the UK by CAMRA is an extremely proud achievement for all of us at the George & Dragon and shows how far our little village pub has come in the two and a half years since we took over. I'm especially proud of our team of staff who have embraced my ideas and shared my passion for good beer. We wanted the George & Dragon to be the sort of pub that we wanted to go to: a friendly pub with good beer, good people, and good grub. It's great to know that CAMRA supports our ideas of what a good pub should be. When we won our CAMRA North West Yorkshire Branch Pub of the Year award, I couldn't have been happier. We never expected to progress any further against all the other great pubs in Yorkshire, and then to win the regional award; we really are over the moon."*

Salutation Inn, Ham (GL13 9WH): CAMRA Branch Pub of the Year again and National Pub of the Year 2014, this cracking rural free house cum brewpub is within walking distance of the Jenner Museum and Berkeley Castle. The enthusiastic landlord has turned brewer (Tiley's), keeping an inspired selection of ales and eight real ciders and perries. The pub has two cosy bars, a lovely woodburner and a skittles alley/function room. Food is served lunchtimes and occasional evenings. Live folk music and piano sing-alongs occur fairly regularly. Landlord Peter Tiley said, *"We're immensely proud that the Sally has made it into the top four pubs in the UK. We thought we had more than ridden our luck in 2014 so we're completely shocked to find ourselves as finalists once again. We've all worked incredibly hard this year, what with brewing beer, keeping pigs and chickens, making Sally Cider and all the other events, so it's amazing to have that hard work acknowledged in this way. Reaching the top four is a huge credit to the staff and the wonderful community of locals who have supported and given so much to this tiny little pub."*

Stanford Arms, Lowestoft (NR32 2DD): the spacious open-plan bar has a large array of handpumps serving mainly local beers; it is a rare outlet for Redwell brewery. A fine collection of beer trays adorns the walls. To the rear is a courtyard garden with its own wood-fired pizza oven (Friday is pizza night) and a small aviary. A food night is held most Wednesdays (booking required) and a dish of the day is available late Saturday afternoons. Live music features on most Saturday evenings and on Sunday afternoons. Landlords David and Samantha Burd said, *"We are absolutely amazed and delighted to have reached the final four in the competition. It is a confirmation for us that our decision to go 'cask only' was the right one. We'll celebrate with our 1,000th guest ale on the presentation day!"*

Swan with Two Necks, Pendleton (BB7 1PX): dating from 1772 and originally a licensed farm, the pub sits beside the stream in the heart of the village. The landlords have been in charge for 30 years and are renowned for their welcome and hospitality. National CAMRA Pub of the Year in 2013, you will find five beers here (including a mild) and a changing cider on the bar. CAMRA members receive a discount. Home-cooked, locally sourced food, is served daily; booking is essential at weekends, especially for the Sunday roast. Landlord Steve Dilworth said, *"We are absolutely delighted to have reached the final four of the CAMRA National Pub of the Year award. We will be celebrating our 30th year at the Swan With Two Necks in 2017, so to be nominated is a fantastic achievement not only for ourselves but for our long-serving staff. May we continue to promote real ale for many more years to come. Cheers!"*

You can find full details of the pubs using CAMRA's WhatPub system. **From a CAMRA press release**

LONDON PUBCATS

This charming book by Vicky Lane and Tim White makes a purrfect stocking-filler. Each chapter features a different London pub (and one cat café) in alphabetical order of the pubs. The cats' stories are wonderful and varied such as that of Betty and Beyoncé at the Rose & Crown, Clapham. Dave, the publican, admits that he is not a cat person; he only took in the two cats as kittens as a favour to a friend while she tried to find someone to adopt them but nobody came forward and Dave was left with two lovely cats who are now five years old.



It was because of this book that my partner and I discovered a pub we had never visited before, the Anglesea Arms, Ravenscourt Park which is the first pub featured and handily not far from my workplace in Chiswick. Lily, an elderly cat has adopted this pub. Her real home is just down the road but Lily spends every day from about 11am until closing time in the pub, even on Mondays to Thursdays when the pub does not open until 5pm.

These are just two stories out of a total of 17. The photographs show the individual characters of the cats: some cheeky, some playful and most clearly in charge of their surroundings. The final chapter mentions other pubs with

cats and the authors admit that the book does not include every pub cat in London. One can always think of others, such as Whiskey at the Magic Garden in Battersea Park Road and Odie at the Windsor Castle, Clapton so it looks like there could be a second volume out there. The book is published by Paradise Road and can be purchased from them through www.paradiseroad.co.uk/buythebook. It costs £9.99.

Jane Jephcote

LONDON PUB WALKS

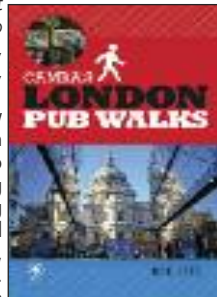
CAMRA has released a new edition of London Pub Walks, compiled by well known Croydon & Sutton Branch member Bob Steel. The book has been fully revised and is significantly different from the first edition. It includes some 200 pubs of all varieties grouped in 30 separate walks, one of which includes current Regional Pub of the Year, the Hope in Carshalton.

Bob, who has written all of the books in the 'Walks' series, (including Edinburgh, Yorkshire, the Peak and Lake Districts and the South-East), commented, "I'm delighted to have this edition coming out at a time when London has enjoyed such a positive transformation in its pub and brewing facilities. Joining together pubs and walking enables people to explore an environment in a way that's satisfying and healthy, and enables a better understanding of the role that pubs play within communities. The walks are of differing lengths, suiting everyone from the casual pub goer to active walkers, and there are routes to suit shopaholics, first time visitors to London and beer tourists, including excursions by bus, underground and riverbus."

The guide has easy-to-follow mapping, together with information including pub opening hours, average walking times and key attractions along the route. Each walk starts and finishes close to public transport, and many link to adjacent walks.

CAMRA's London Pub Walks is available at bookshops and CAMRA beer festivals or direct from CAMRA on www.camra.org.uk/shop. The recommended retail price is £11.99 with a £2.00 discount for any CAMRA member purchasing direct.

From a CAMRA press release



THE CAMRA BOOK OF BEER KNOWLEDGE

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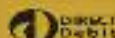
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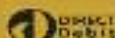
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All readers – not just CAMRA members – are invited to use this column but please remember that it is intended for debate and constructive criticism. The editor reserves the right not to print any contributions that are otherwise. Please e-mail letters to: ldnews.hedger@gmail.com. If you do not have e-mail, hard-copy letters may be sent to: London Drinker Letters, 4 Arundel House, Heathfield Road, Croydon CR0 1EZ.

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

PUB CLOSURES

In every edition you harp on and on about pub closures. The reason pubs are closing at a rate of knots is:

1. They are badly run
2. They produce a poorly delivered, overpriced product.
3. The staff are generally uninterested.
4. In London especially, they take customers for granted until they have none.

Is it any wonder the supermarkets and home drinking is taking over? As for craft beer, that is just grossly overpriced home brew. I say all this as a pub lover who had my first pint 46 years ago; it's a sad state of affairs really.

David Docherty

DIVERSITY

In the 1970's I lived in South London and so was an enthusiast for Young's Ordinary. With the confident priggishness of youth I thought there was no difference between lagers. My then girlfriend drank lager and protested that Young's Saxon was the worst thing in the known universe. Real ale wasn't the answer but we discovered Young's Ram Rod and other strong bottled pale ales, like Ridley's Old Bob. Forty years later she's checking my spelling as I type this.

We reality obsessives started campaigning when our ales were under severe threat. You have to remember that age to know what truly dreadful beer could be sold back then. Complacent brewers who cared more about profit than brewing. Tied tenants with captive drinkers. It wasn't

just brewers and publicans who were keen on keg's reliability. The fight was to retain the real ale option which is the hardest work of anything a publican stocks and we've won hands down.

But we do have to be careful not to drift into the sort of organisation that issues edicts about taste. People should be positively encouraged to drink what they like and we have a role to ensure that all the options are available. It means continued support for the demanding cask conditioned ales but when my mate from Birmingham asks for a Mickey Mouse, (a pint of half lager, half keg bitter) this is every bit as legitimate as my pint of Sambrook's Wandle. And when I describe a local near me as a Fosters and Sky pub I'm not being as sneeringly supercilious as I sound. Diversity is to be welcomed and uniformity is death by a thousand cuts.

Nik Wood

THE TRUSCOTT ARMS

I wish to strongly disagree with Nik Wood's description of the Truscott Arms in last edition's letters column. In my view Andrew and Mary-Jane ran a fine pub which was much valued by CAMRA's West London CAMRA Branch. They kindly allowed us to use their upstairs room for our branch meetings on several occasions. They served a range of well-kept real ales from London breweries and their terrific food was made with locally sourced ingredients. It is a great loss to the community caused purely by a greedy grasping landlord.

Les Maggs

Chairman CAMRA West London Branch

THE HANDPUMP AS A SYMBOL

Can I make a simple request concerning the *London Drinker's* compilation of pubs closed/re-opened/the cessation and restoration of real ale. That's the point if it's been missed . . . We all understood 'handpump removed' or 'real ale restored'. Substituting 'cask ale' for these terms is not only meaningless to casual non-CAMRA readers (who identify real ale with a handpump), it's also misleading. A cask can still dispense its contents by gas and I go to several pubs which do this and I avoid those 'cask ales'. It's of no

interest if gassed up cask ales come or go is it?

Having caused enormous self-inflicted harm on ourselves by constant nodding approval to anything with the prefix 'craft' (fizzy keg included) we now seem to be losing the plot entirely. Real ale is identified by a handpump on the bar. Simple. Can we get back to basics please!

Robert Rush

Paul Compton, who compiles our WhatPub Update, replies:

In 2014, we changed our standard language in WPU from 'real ale' to 'cask beer'. This followed a letter from a well-known beer writer who argued that the latter term was more appropriate, given that some real ale comes in bottles and the content of WPU refers only to the draught form. The editor of *London Drinker* at the time agreed with this point of view, and so we made the change.

From a personal point of view, this may be controversial, but I'm one of those CAMRA members who is entirely turned off by attempts to define 'good' vs 'bad' beer using technicalities, whether in the brewing process or dispense. The semantic difference between 'cask beer' and 'real ale' leaves me cold and so I was happy to defer to any decision the editor chose to make. Naturally, I respect the need for WPU to reflect CAMRA's historic position on the superiority of 'cask' to 'keg', but I look forward to a time when we might be able to focus on the beer in the glass and not on technical aspects of the process by which it has got there.

Given that Mr Rush's letter touches on points that are key to CAMRA's current Revitalisation debate, let me add my own view. For the first 30 years of the Campaign's existence, there was almost no decent keg beer in this country, and so it was both fair and convenient to talk about 'real' beer and good beer as if they were equivalent. That this is no longer true is, in my view, the single best thing to happen in the UK beer scene over my lifetime. Sadly CAMRA as an institution is still rather obsessed with the past. Happily I find many (most?) members of my acquaintance take great delight in choosing their beers according to taste, without discriminating between

keg and cask. I look forward to a time – hopefully soon! – when the Campaign officially joins the 21st century.

ADVERTISING POLICY

It does seem that some CAMRA publications have effectively pre-empted the outcome of the current Revitalisation survey by already including advertising for keg beers – eg the ad for Bedlam Brewery Keg Pale Ale in the Oct/Nov edition of *London Drinker*.

It may well be that CAMRA's membership ultimately decides in favour of embracing non real ale products. But it would possibly appear to a potential real ale convert right now that such a change in CAMRA policy has already been endorsed.

Breweries such as Bedlam clearly produce excellent quality cask conditioned beers and obviously merit our support, but until such a time as the Campaign decides otherwise – I feel strongly that we should not be accepting advertising in our publications for beers that do not conform to existing CAMRA policy – and breweries wishing to advertise should be advised to this extent.

Where's Keg Buster when we need him?

Keith Dixon

At 31 October 2016, CAMRA had 184,553 members, of whom 18,684 live in the Greater London area.

OBITUARY

Ian Mihell

Ian, who passed away on 22 October, was one of CAMRA's pioneers. He served on the National Executive for many years and his career in local government finance, ending up as Borough Treasurer and then Director of Corporate Services at Bracknell Forest Council, almost dictated that he would be Finance Director. He played a large part in helping the fledgling campaign overcome some financial difficulties in its early days. He remained deeply involved in local branch activities and more senior members from the London area will remember Ian often joining in pub crawls and other campaigns and socials around the capital. He remained active in CAMRA after his retirement to Bournemouth.

He was a very sociable and friendly person and I don't think I ever heard a bad word from him in all the years I knew him and I'm sure his many other friends would say likewise. One of his many endearing features was that despite his senior roles in the past he never threw his weight around at meetings and never bragged about his past achievements. Ian is survived by his wife Sandy who has been at his side all through his illness.

Dave McKerchar (on behalf of Ian's many friends)



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the Champion Beer of London • Thursday evening: Announcement of the Champion Beer of

Wednesday lunch: Formal opening • Wednesday evening: Free Pub Quiz • Thursday lunch: Taste the beers short listed for

London and CAMRA's North London Pub of the Year • Friday 12-5pm: Bring & Buy Second Hand Book & CD Stall in aid of Charity

Well, the clocks have gone back (Should have kept up the repayments) and the nights are drawing in (though they'll soon be drawing out again shortly after you see this) and Christmas is on the way. But that's no reason for me to avoid causing you torment with these little conundra (bet the spell checker won't like that). You could try using them to encourage the relatives not to stay too long after Christmas dinner.

Let's have some number puzzles:

1. 8 Y is the W of the GM on a P
2. 1603 D of QE the F
3. 27,000 LY (approx.) to the C of the MWG
4. 303 C of the LER
5. 3 T in the NTC on the SB
6. 1280 FO in a B
7. 2 CFR are H at N
8. 180 D is the S of the A of a T
9. 4 RRM on a LB
10. 1812 NR from M

These get harder to think of every time. Maybe I'll think of something new to replace them (or maybe I shall fail to do so).

This time I'm subtitled 5BY4 as Money Bags. The thought came to me when I was taking the leftover change from Twickenham Beer Festival back to the bank. All you have to do is match the weight of the big change bags used by banks with the denominations and contents. There's only six this time instead of the usual ten. I could have made it eight but that would have been a bit silly.

- | | |
|----------------------------|------------|
| 1. £500 in £2 coins | A. 3.0 kg |
| 2. £500 in £1 coins | B. 4.0 kg |
| 3. £250 in 50p coins | C. 4.75 kg |
| 4. £250 in 20p coins | D. 6.25 kg |
| 5. £100 in 5p or 10p coins | E. 6.5 kg |
| 6. £20 in 1p or 2p coins | F. 7.12 kg |

If you plough through to the end of these trivialities you might actually come across one with a Christmas connection:

1. You may remember (from Idle Moments in February 2010) that the Red House in Bexley was built for William Morris and his wife Jane but they only lived in it for about five years. Where did they live from 1871 until his death in 1896?
2. The two sisters of Adrian Stephen became very well known in London literary circles. Who were they?
3. Who designed the Morris Minor?
4. Which organisation has its headquarters at Cecil Sharp House in Camden?
5. Apart from all the animals, how many humans were on Noah's Ark, according to Genesis?
6. How tall is the Shard to the tip?
7. The only free standing structure in the UK taller than the Shard stands 1,084 feet tall (330.4 metres). What and where is this?
8. And talking of tall buildings, what (currently) is the tallest building in the City of London (and if you know, how tall is it)?
9. Here's one for Christmas; who wrote the poem "In the Bleak Midwinter" AND who subsequently wrote the music "Cranham" to turn this poem into a carol?
10. Try this without cheating – what comes after QWERTY on the second row of a standard (British) keyboard?

Well that's it for another year. Have a pleasant festive season (or not, if you prefer), and to quote W C Fields: "A Merry Christmas to all my friends, except two." (Funny, I thought it was Oscar Wilde.)

Andy Pirson

PS the spell checker didn't like it!

IDLE MOMENTS – THE ANSWERS

Here are the solutions to the puzzles set in the October Idle Moments column.

NUMBER PUZZLES:

1. 9 Olympic Gold Medals of Usain Bolt
2. 5 Shillings in a Crown
3. 783,137 Words in the King James Authorised Bible
4. 1 London Borough Spans the River Thames (Richmond)
5. 21 Total Spots on a Die
6. 2,640 Sleepers per Mile of Railway Track
7. 20 Faces on an Icosahedron
8. 1,048,576 Bytes in a Megabyte
9. 5 Fresh Breeze on the Beaufort Scale
10. 2 Minutes in the Sin Bin for a Yellow Card in Rugby Sevens

5BY4:

GB Olympic Medals 2016

1. Edward Ling (bronze) – Shooting
2. Nick Skelton (gold) – Equestrian
3. Nicola Adams (gold) – Boxing
4. Giles Scott (gold) – Sailing
5. Jade Jones (gold) – Taekwondo
6. Sally Conway (bronze) – Judo
7. Jazmin Carlin (silver) – Swimming
8. Joe Clarke (gold) – Canoeing
9. Jack Laugher (silver) – Diving
10. Becky James (silver) – Cycling

GENERAL KNOWLEDGE:

1. Charles Lindbergh's first solo flight across the Atlantic in 1927 took 33½ hours.
2. Lindbergh's flight started at New York (Roosevelt Field) and ended in Paris (Le Bourget Airport).
3. The pilot's watch designed by Lindbergh was – and still is – manufactured by Longines.
4. In addition to creating London's sewer system, Sir Joseph Bazalgette was also responsible for the design of Battersea Bridge and Hammersmith Bridge (and the Medway Bridge in Maidstone).
5. The four other bridges over the Thames in London designed by one engineer were London, Southwark, Waterloo and Vauxhall Bridges. That engineer was John Rennie (the elder).
6. The suspension chains from Brunel's original Hungerford Bridge were used to complete the Clifton Suspension Bridge as a memorial to Brunel after his death.
7. The Basílica i Temple Expiatori de la Sagrada Família (Holy Family) is the church in Barcelona designed by Antoni Gaudí in 1883. It is currently programmed to be complete in 2026, the centenary of his death.
8. The 2016 Paris Dakar Rally ran from Buenos Aires to Rosario, running through Argentina and Bolivia. It was moved to South America after the 2008 event was cancelled owing to security threats in Mauritania.
9. The 1907 lo-o-ong distance race was run from Peking to Paris to prove the durability of man and machine. Four out of the five starters completed the 9,317 mile route.
10. In the 2016 re-enactment of the above race/rally, 97 of the 107 cars which started (built between 1915 and 1977) completed the route.



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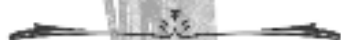
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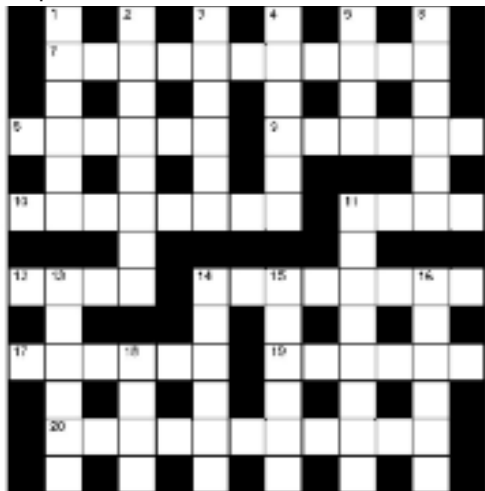
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All correct entries received by first post on 18 January will be entered into a draw for the prize.

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

OCTOBER'S SOLUTION



ACROSS

7. Arrange to put value on gold box. [11]
8. Hit by small vehicle. [6]
9. Mess the bed. [6]
10. A French win extremely likely but not good to see. [8]
11. Dislike being in such a terrible state. [4]
12. Clever head of board dismissed. [4]
14. Warnings for golfers before attempt at using woods. [8]
17. Shoot at nothing but a vegetable. [6]
19. Model ached badly to get part. [6]
20. Sort good angler out a drink. [6,5]

DOWN

1. Material adding weight to bed. [6]
2. A Catholic clergyman is precise. [8]
3. Fool wearing a jacket. [6]
4. Enjoying oneself in the theatre. [2,4]
5. Barrel with spades in is huge. [4]
6. Give up on fast. [6]
11. Marks and labels put on pot. [4,4]
13. Shirt so blue it's fantastic. [6]
14. Father has disapproving looks. [6]
15. Sort of puzzle. [6]
16. They compete for trees on river. [6]
18. Starters in any French restaurant offer style. [4]

Winner of the prize for the August Crossword:
Robert Pleasants, Rickmansworth.

Other correct entries were received from:

D Abbey, Ted Alleway, Tony Alpe, H Arnott, John Baker, John Barker, Imogen Bowler, Hugh Breach, Kelvin Brewster, Mark Broadhead, Peter Charles, Avirup Chaudhuri, Hilary Clark, Brian Collins, Kevin Creighton, Les Crighton, Ebenezer Crutton, Paul Curson, Peter Curson, Joe Daly, Michael Davis, Ken Davison, S del Curtis, Nick Dennerly, John Dodd, Tom Drane, Mike Farrelly, D Fleming, Mrs Gillian Furnival, B Gleeson, Paul Gray, Alan Greer, Matthew Griffiths, Alan Groves, Caroline Guthrie, Stuart Guthrie, 'Shropshire' Dave Hardy, John Heath, John Howarth, Alan Humphrey, Martin Jackson, D M L Jones, Mike Joyce, Gill Keay, Stephen Kloppe, Roger Knight, Hannah Knight-Mayor, Mick Lancaster, Pete Large, Terry Lavell, Tony Lean, Tony Lennon, Kevin McCarthy, Gerry McCargo, Derek McDonnell, Pat Maginn, Clare & Steve Maloney, John Marsden, Tony Martin, Hazel Morrell, Dave Murphy, Brian Myhill, Miranda Nicholls, Paul Nicholls, Mark Nichols, John O'Neil, M Ognjenovic, Michael Oliver, Nigel Parsons, Miss G Patterson, Martin Perkins, Mark Pilkington, Mick Place, Portrush Annie, G Pote, Nicholas Priest, Derek Pryce, James Rawle, Paul Rogers, Richard Rogers, Helen Rooney, Mrs Sarah Rose, Derek Salmon, John Savage, Curtis Shaw, Pete Simmonds, Ian Symes, Pete Taylor, Andy Wakefield, Mrs C Ward, Martin Weedon, Nigel Wheatley, Richard Whiting, Sid Wilson, David Woodward.

There were also 32 incorrect entries.

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Most *London Drinker* readers have probably visited The Griffin Brewery, Chiswick in the past. But we've decided to improve the Fuller's brewery experience. We've transformed our historical Hock Cellar. What was once an empty space with a bar in is now an exciting and interactive museum space filled with historical artefacts and photographs. Don't worry, the bar is still there.

So, if you'd like to brush up on your Fuller's knowledge whilst tasting our delicious beers, make sure you book yourself on to a Brewery tour.

Tours run hourly from 11am until 3pm, Monday to Saturday.

For more information and to book a tour, please visit:

<http://www.fullers.co.uk/brewery/book-a-tour>

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