

FREE

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Apr/May
2017

LONDON DRINKER



CAMPAIGN
FOR
REAL ALE



Swinging at the Sultan – see page 12

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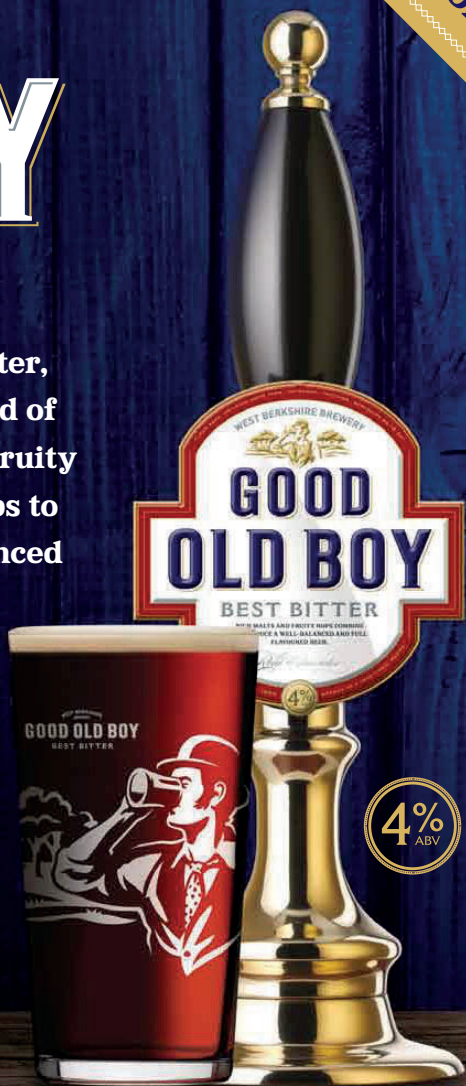


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PUBS AND CLUBS

At CAMRA national meetings over the last year, we have come to recognise that just as we should be campaigning not only for real ale but also for (equally real!) cider and perry, so too we should be promoting and seeking to protect not only our pubs but also our clubs as places to visit in order to enjoy drinking responsibly in convivial surroundings.

For many years, our local branches have been supported remotely by a national Clubs Working Group. As a starting point for targeted campaigning, the Group keeps in touch with various club chains, runs the national Club of the Year competition in association with *Club Mirror* magazine, and has historically gathered information about those clubs serving real ale.

With this data recently transferred to the databases contributing to the WhatPub online guide, the challenge is now more at branch level, through branch members, to include accessible clubs in our campaigning and social activities. Readers of this magazine will be familiar with the Leyton Orient Supporters Club, the Orpington Liberal Club and a handful of others across or just outside London that have established themselves as real ale and cider destinations. But what has been most apparent from the data transferred is the number of clubs that have closed over the years: it is as great if not a greater proportion than that of pubs.

So the exhortation to use it or lose it applies to clubs at least as much as to pubs. However, while a pub's success will depend on its appeal to the general public, clubs by definition tend to be run for their members and it is those members who will make all the difference to the choice and quality of drinks available and the overall prospects of the club. For CAMRA to have any influence, branches need

members who are themselves subscribing members of their local clubs.

If you are a member of one or more licensed clubs and would like to get CAMRA involved – maybe the club would like to run a beer festival, for example – then would you please e-mail or 'phone your branch contact. Of the 13 branches covering Greater London, only three have designated clubs officers. At regional level we have a convenor (Maurice Grehan) and two other regular judges when it comes to deciding our Greater London Club of the Year. Let us see if we can interest more members – and more clubs!

Geoff Strawbridge –
Regional Director for Greater London

OPINION – THE QUALITY OF BEER

In January of this year the prominent beer writer Pete Brown said that he had almost given up drinking cask beer here in London because of its general poor quality. I was surprised at this because at the time my CAMRA branch, South West London, were starting to select our entries for the 2018 Good Beer Guide and we had a list of some 46 pubs, all of which could have filled one of our twenty-odd allotted slots. I have to say that I believe that we are very lucky with the quality of the pubs in our area and all I thought was that conversely, where he drinks, Mr Brown is not. That said, unfortunately, for the last year or so I have not been able to get out and about enough to see if I shared his experience. I'm lucky that my local rarely lets me down.

Mr Brown returned to the subject in the *Morning Advertiser* of 6 March. Firstly, he said that he had not been "bashing CAMRA". Now I'm sensitive almost to the point of paranoia about such matters and I didn't think that he was either. Indeed, Mr Brown was actually promoting an essential CAMRA policy – the quality of beer. To this end I think that he has come up with a very interesting idea.

Cask beer, as we all know, has an optimum life of three to four days. Many publicans keep beers on for longer than that because of financial

pressures, which we can all understand, or, sadly, in a few cases, because they do not understand or worse, care. Mr Brown's solution is to do what supermarkets do with fresh produce that is going out of date: sell it off cheap and advertise it as such. He calls this a win-win situation. The publican is seen to be honest, he gets to put some money into the till for it, the customer gets a cheap if not perfect pint which some may appreciate and the pub does not get a reputation for selling bad beer. It also keeps those drinkers with 'fluid' (no pun intended) tastes interested in cask beer. Given that many of the 'new wave' brewery conditioned beers are perfectly acceptable and far removed from the dreadful 'kegs' of my youth, it is important that we encourage them to keep the faith. It also helps with turnover which in itself helps.

As an aside, even modern cans are an alternative to poor cask beer. Just for research purposes, I have tried a few recently and if I hadn't known that the beer was from a can, I would happily have believed that it was bottle-conditioned. Again, far removed from the days of Watney's Pale.

This is of course just an opinion, even if it is echoing someone else's. I haven't asked Mr Brown for his permission to repeat this argument and I hope that he has no objection. Has anyone any thoughts?

Tony Hedger

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Branch diaries

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

Secretary: Roy Tunstall, roystunstall.camra@gmail.com

May – Sat 20 (2pm) Brewery Liaison Officers' mtg. Star Tavern, 6 Belgrave Mews West, Belgravia SW1X 8HT.

Website: www.london.camra.org.uk

LONDON PUBS GROUP

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

April – Wed 12 Evening crawl of New Cross and Deptford: (7pm) White Hart, 184 New Cross Rd, SE14 5AA; (7.45) Rose (formerly Hobgoblin), 272 New Cross Rd, SE14 6AA; (8.15) New Cross House (formerly Goldsmiths Tavern), 316 New Cross Rd, SE14 6AF; (8.45) Marquis of Granby, 322 New Cross Rd, SE14 6AG; (9.15) Amersham Arms, 388 New Cross Rd, SE14 6TY; (9.45) Royal Albert, 460 New Cross Rd, SE14 6TJ; (10.20) Royal George, 85 Tanner's Hill, Deptford SE8 4QD.

May – Wed 17 (7.15 for 7.30) Mtg. Royal Oak (upstairs), 44 Tabard St, SE1 4JU. All CAMRA branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

Ian White, london_cider@btinternet.com or text 07712 122402 (10.4 Mon-Fri)

May – Mon 22 (7pm) Cider Social, Harp (upstairs), 47 Chandos Pl, WC2N 4HS.

YOUNG MEMBERS GROUP

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

BEXLEY

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

April – Sat 1 Twickenham soc: start (12pm) Sussex Arms, 15 Staines Rd, TW2 5BG; catch 11:20 train from Waterloo.

- **Wed 5** Welling soc: start (7.45) Door Hinge, 11 Welling High St, DA16 1TR. - **Wed 12** (8.30) Mtg. Hoppers Hut, Invicta Parade, 1 High St, Sidcup DA14 6ER. - **Mon 17** Micro Monday soc: start (7.30) Hackney Carriage, 165 Station Rd, Sidcup DA15 7AA, then Hoppers Hut. - **Sat 29** Thameslink pub crawl: start (12pm) Black Friar, 174 Queen Victoria St, EC4V 4EG.

May – Fri 5 (8pm) Bexley Beer Fest soc. Old Dartfordians, Bourne Rd, Bexley DA5 1LW. - **Wed 10** (8.30) Mtg. Robin Hood & Little John, 78 Lion Rd, Bexleyheath DA6 8AS. - **Wed 24** 422 bus crawl: start (8pm) Jolly Millers, 111 Mayplace Rd W, Bexleyheath DA7 4JR. - **Sat 27** (12pm) Kidbrooke Beer Festival soc. Charlton Park RFC, 60A Broad Walk, SE3 8NB.

Website: www.bexley.camra.org.uk

BROMLEY

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

April – Tue 11 Cider Festival publicity crawl: (7pm) Jolly Woodman, 9 Chancery La, BR3 6NR; (7.30) Chancery, 90 Bromley Rd, BR3 5NP; (8.10) George Inn, 111 High St, Beckenham BR3 1AG; (8.45) Coach & Horses, Burnhill Rd, BR3 3LA; (9.25) White Horse, 215 High St, BR3 1AH; (10pm) Bricklayers Arms, 237 High St, Beckenham BR3 1BN. - **Sat 15** (12.30) Beer Festival soc. & PotY award pres. Greyhound, Commonsides, Keston BR2 6BP. - **Fri 21** (7pm) Beer Festival soc. & CotY award pres. Orpington Liberal Club, 7 Station Rd, Orpington BR6 0RZ. NB. Tickets must be purchased in advance from the club. - **Sat 22** 4th Annual Bromley Cramble with Bromley Ramblers: a walk through rural Bromley, taking in Keston, Downe and Farnborough. Depart (10.30am prompt) Hayes stn. See website for full details. - **Tue 25** (7.30) Cttee mtg. Crown Inn, School Rd, Chislehurst BR7 5PQ. - **Sat 29** Cider Festival publicity crawl: (12.30) Freeland's Tavern, 31 Freeland's Rd, Bromley BR1 3HZ; (1.10) Red Lion, 10 North Rd, BR1 3LG; (1.50) White Horse, 64 Palace Rd, BR1 3JX; (2.30) Anglesey Arms, 90 Palace Rd, BR1 3JX; (3.10) Crown & Anchor, 19 Park Rd, BR1 3HJ.

May – Fri 5 (12pm) Bexley Beer Festival soc. Old Dartfordians Sports Club, War Memorial Club House, Bourne Rd, Bexley DA5 1LW. - **Mon 8** Locksbottom lunchtime soc: (12.30) Whyte Lyon, Farnborough Common, BR6 8NE; (1.30) Black Horse, 318 Crofton Rd, BR6 8NW. - **Sat 13** (11.30) 2nd Marvellous May Cider & Perry Festival. H G Wells Centre, St Mark's Rd, Bromley BR2 8HG (2 mins walk from Bromley South Stn). - **Tue 16** Orpington soc: (7.30) Maxwell, Station Rd, BR6 0RZ; (8.45) Harvest Moon, 141-143 High St, BR6 0LQ. - **Thu 25** (12pm) Kidbrooke Beer Fest soc. Charlton Park RFC, 60A Broadwalk, SE3 8NB. - **Wed 31** (7.30) Cttee mtg. Orpington Liberal Club, 7 Station Rd, BR6 0RZ.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

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

April – Thu 6 Worcester Park soc: (8.30) Brook, 181 Central Rd, KT4 8DR; (9.45) HG Wells, 101 Cheam Common Rd, KT4 8DR. - **Wed 19** (8.30) Soc. Shelverdine Goathouse, 7/8 High St, South Norwood SE25 6EP. - **Tue 25** (8.30) Branch AGM: Dog & Bull (upstairs), 24 Surrey St, Croydon CR0 1RG.

May – Thu 4 Central Sutton crawl in memory of Tony Weller: start (8.30) Old Bank, 2 High St, SM1 1HN (see website for full itinerary). - **Wed 24** (8.30) Soc. Smugglers Inn, 320 Chipstead Valley Rd, Coulsdon CR5 3BE. - **Thu 1 June** (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

April – Tue 11 (7pm) Cheque presentation to the Speaker of Hackney of charities' money raised at Pig's Ear 2016. Hackney Town Hall, Mare St, E8 1EA. - **Thu 13** Leyton

Branch diaries

Orient Supporters Club, Oliver Rd, E10 5NF. Bristol Beers night; doors open 5pm. CAMRA CotY national finalist certificate pres 9pm.

May – Wed 3 (8pm) Mirth, Marvel & Maud, 186 Hoe St, Walthamstow E17 4QH (PotY pres at 9pm). - **Tue 9** (8pm)

Branch AGM North Star, 24 Browning Rd, E11 3AR - **Sat 20** (5.30) Craft Beer Co, 82 Leather La, Clerkenwell EC1N 7TR. (City PotY pres at 6.30). - **Wed 24** (8pm) Cock Tavern, 315 Mare St, E8 1EJ (Cider PotY pres at 9pm).

Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498,

branchcontact@camraenfieldandbarnet.org.uk

April – Thu 6 North Finchley soc: (8.30) Elephant Inn, 282 Ballards La, N12 8NR; (9.30) Bohemia, 762 High Rd, N12 9QH. - **Thu 13** (8pm) Visit to Leyton Orient Supporters Club, Matchroom Stadium, Oliver Rd. E10 for CotY finalist presentation. - **Sat 15** (12pm) Beer Fest. Midland Hotel, 29 Station Rd, Hendon NW4 4PN. - **Thu 20** Lower Edmonton: (8.30) Stag & Hounds, 371 Bury St West, N9 9JW; (9.30) Beehive, 24 Little Bury St, N9 9JZ. - **Wed 26** (12pm) High Barnet midday soc (optional meal). Lord Nelson, 14 West End La, EN5 2SA.

May – Tue 2 Southgate soc: (8.30) White Hart, 290 Chase Side, N14 6HA; (9.30) New Crown, 80 Chase Side N14 5PH. - **Fri 5** (12pm) Visit to Bexley Beer Fest. Old Dartfordians Sports Club, Bourne Rd, DA5 1LW. - **Thu 11** East Finchley soc: (8.30) Old White Lion, 121 Great North Rd, N2 0NU; (9.30) Bald Faced Stag, 69 High Rd, N2 8AB. - **Mon 22** Barnet soc: (8.30) Butchers Arms, 148 High St, EN5 5XP; (9.30) Olde Mitre, 58 High St, EN25 5SJ. - **Wed 31** (12pm) Ponders End soc (optional meal). Picture Palace, Howard Hall, Lincoln Rd EN3 4AQ.

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

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

April – Tue 4 (8.15) Mtg. Surbiton Club (upstairs), St James Rd, Surbiton. - **Fri 21** (7pm) Sultan beer fest soc. 78 Norman Rd, South Wimbledon, SW19 1BT - **Sat 29** (1pm) Hope beer fest soc. 48 West St, Carshalton SM5 2PR.

May – Wed 3 (8.15) Mtg. Olde Swan (upstairs), Summer Rd, Thames Ditton KT7 0QQ. - **Thu 11** to **Sat 13** Kingston Beer Fest.

Website: www.camrasurrey.org.uk

NORTH LONDON

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

Stephen Taylor, 07443 473746,

stephen.taylor500@gmail.com

April – Tue 4 Wenlock Basin soc: (7.30) Wenlock Arms, 26 Wenlock Rd, N1 7TA; (8.30) William IV, 7 Shepherdess Walk, N1 7QE; (9.15) Eagle, 2 Shepherdess Walk, N1 7LB. - **Tue 11** West Kentish Town soc: (7.30) Lord Southampton, 2 Southampton Rd, NW5 4HX; (8.15) Gipsy Queen, 166 Malden Rd, NW5 4BS; (9pm) Tapping the Admiral, 77 Castle Rd, NW1 8SU; (10pm) Grafton, 20 Prince of Wales Rd, NW5 3LG; (10.45) Quinns, 65 Kentish Town Rd, NW1 8NY. - **Tue 18** Crouch Hill soc: (7.30) Faltering Fullback, 19 Perth Rd, N4 3HB; (8.15) White Lion, 125-127 Stroud

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Branch diaries

Green Rd, N4 3PX; (9pm) Old Dairy, 1-3 Crouch Hill, N4 4AP; (9.45) Shaftesbury Tavern, 534 Hornsey Rd, N19 3QN. - **Tue 25** Euston soc: (7.30) Calthorpe Arms, 252 Grays Inn Rd, WC1X 8JR; (8.15) Queen's Head, 66 Acton St, WC1X 9NB; (9pm) Doric Arch, Euston Station Colonnade, 1 Eversholt St, NW1 2DN; (9.45) Bree Louise, 69 Cobourg St, NW1 2HH.

May – Tue 2 Barnsbury soc: (7.30) Pig & Butcher, 80 Liverpool Rd, N1 0QD; (8.15) Crown, 116 Cloudesley Rd, N1 0EB; (9pm) Albion, 10 Thornhill Rd, N1 1HW; (9.45) Cuckoo, 115 Hemingford Rd, N1 1BZ; (10.30) Hemingford Arms, 158 Hemingford Rd, N1 1DF. - **Tue 9** (8pm) PotY pres. Wenlock Arms, 26 Wenlock Rd, N1 7TA. - **Tue 16** East Islington soc: (7.30) De Beauvoir Arms, 113 Southgate Rd, N1 3JS; (8.15) Rosemary Branch, 2 Shepperton Rd, N1 3DT; (9pm) Baring Arms, 55 Baring St, N1 3DS; (9.45) North by Northwest, 188-190 New North Rd, N1 7BJ; (10.30) Hanbury Arms, 33 Linton St, N1 7DU. - **Tue 23** (8pm) Mtg. Snooty Fox, 75 Grosvenor Ave, Canonbury N5 2NN. - **Tue 30** (8pm) Cider PotY pres. Southampton Arms, 139 Highgate Rd, NW5 1LE.

Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

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

April – Wed 26 (8pm) Branch AGM. Roebeck (upstairs), 130 Richmond Hill, TW10 6RN.

May – Thu 18 Isleworth pub walk (all London Rd, TW7): (7.45) Milford Arms, 574, 4EY; (8.30) Bridge Inn, 457, 5AA; (9.15) Rising Sun, 407, 5AQ; (10.15) Coach & Horses, 183, 5BQ.

Website: www.rhcamra.org.uk

SOUTH EAST LONDON

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

April – Sat 1 Overground trip: (1pm) Old Fox & Hounds, London Rd, CR0 2RJ (opp. W. Croydon Stn); (2pm) Sheldervine Goathouse, 8 High St, SE25 6EP; (3pm) Douglas Fir, 144 Anerley Rd, SE20 8DL; (4pm) Pavilion, 325 Kirkdale Rd., SE26 4QB; (4.30) Signal, 7 Devonshire Rd, SE23 3HE; (5.15) Chandos, 56 Brockley Rd, SE23 1LN; (6.15) Brockley Barge, 184 Brockley Rd, SE4 2RR; (7pm) Rose, 272 New Cross Rd, SE14 6AA; (7.45) China Hall, 141 Lower Rd, SE16 2XL; (8.30) Potflower 117 Rotherhithe St, SE16 4NF. - **Mon 3** (7pm) Cttee mtg & soc. Long Pond, 110 Westmount Rd, SE9 1OT. - **Tue 11** (7.30) Quiz night: White Swan, 22 The Village, SE7 8UD. - **Wed 19** Soc: (7.30) White Hart, 184 New Cross Rd, SE14 5AA; (7.45) Five Bells, 155 New Cross Rd, SE14 5DJ; (8pm) New Cross House, 316 New Cross Rd, SE14 6AF; (9pm) Fat Walrus, 44 Lewisham Way, SE14 6ND; (10pm) Wickham Arms, 69 Upper Brockley Rd, SE4 1TF. - **Tue 25** Soc: (7pm) Anchor & Hope, 2 Riverside Walk, SE7 7SS; (8pm) Pilot, 68 River Way, SE10 0RE; (9.30) Pelton Arms, SE10 9PQ.

May – Fri 5 (6.30) Bexley Beer Fest. Old Dartfordians Sports Club, Bourne Rd, DA5 1LW. - **Wed 10** (7.30) Cttee mtg & soc. Blythe Hill Tavern, 319 Stanstead Rd, SE23 1JB. - **Wed 17** (7pm) Soc: Lord Northbrook, 116 Burnt Ash Rd, SE12 8PU; (8pm) Old Tigers Head, 351 Lee High Rd, SE12

8RU; (9pm) Duke of Edinburgh, 394 Lee High Rd, SE12 8RW; (10pm) Dacre Arms, 11 Kingswood Pl, SE13 5BU. - **Thu 25-Sat 27** (12-10.30) 4th Kidbrooke Beer & Cider Fest. Charlton Park RFC, 60A Broad Walk, SE3 8NB.
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)

April – Fri 7-Sun 9 National AGM & Conference, Bournemouth International Centre, Exeter Rd, Bournemouth BH2 5BH. - **Fri 14** (12pm) 12th Planet Thanet Easter Beer Fest. Winter Gardens, Fort Crescent, Margate CT9 1HX by 'Javelin' train at 10.15 from Stratford International to Margate in 84 mins; take the DLR from West Ham/Stratford to Stratford International. GroupSave Train Tickets: 3 or more travelling together get a third off. - **Wed 19** (8.30) Branch AGM. White Hart, Kings Walk/Argent St, Grays RM17 6HR. - **Sun 30** (2pm) Branch PotY 2017 (London area) pres. Upminster TapRoom, 1b Sunnyside Gdns, RM14 3DT.

May – Wed 10 (8.30) Bull, 13 Brook St, Brentwood CM14 5LZ. - **Sat 14** (1pm) Steve's Canterbury pub crawl (Details tba on website). - **Thu 18** (8.30) Soc. Fatling, 109 High St, Hornchurch RM11 1TX. - **Wed 24** (8.30) Soc. Hutton Junction, 15 Rayleigh Rd, Hutton CM13 1AB. - **Wed 31** (8.30) 32nd Colchester Beer Fest soc. Colchester Arts Centre, Church St, CO1 1NF.

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

April – Wed 5 (7.30) Open cttee mtg. Hand in Hand, 7 Crooked Billet, Wimbledon Common SW19 4RQ. - **Tue 18** (7.30 for 8pm) PotY pres. Sultan, 78 Norman Rd, South Wimbledon SW19 1BT.

May – Tue 16 (7.30) Open cttee mtg: urgent items only. Spread Eagle, 71 Wandsworth High St, SW18 2PT, followed by (8pm) Branch AGM. - **Wed 24** Mild & Cider Month SW19 soc: (7.30) Wibbas Down Inn, 6-12 Gladstone Rd, SW19 1QT; (9pm) Trafalgar, 23 High Path, SW19 2JY.
Website: camraswl.org.uk

WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H),

branch@watford.camra.org.uk

Apr – Sat 1 (1pm) Rifle Volunteer Beer Fest. 36 Villiers Rd, Watford WD9 4AJ. - **Sat 22** (1pm) 3rd Berkhamsted Beer Fest. Civic Centre, 161 High St, Berkhamsted HP4 3HD. - **Mon 24** (8pm) Mtg. Oxhey Conservative Club, Keyser Hall, Lower Paddock Rd, WD19 4DS.

May – Fri 12 (8.30) Mild soc. Land of Liberty, Peace & Plenty, Long La, Heronsgate WD3 5BS. - **Thu 25** Watford soc: start (8.30) Prince George, 151 St Albans Rd, WD24 5BB. - **Tue 30** (8pm) Mtg: Sportsman, 2 Scots Hill, Croxley Green WD3 3AD.

Website: www.watfordcamra.org.uk

Branch diaries

WEST LONDON

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

April – Tue 4 (7pm) Meet the brewer (Beavertown). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - **Tue 11** SW10 survey crawl: meet (7pm/7.30) Chelsea Ram, 32 Burnaby St, SW10 0PL. - **Mon 17** (7pm/7.30) Mtg. Union Tavern. - **Tue 25** SW6 soc: (7.30) White Horse, 1-3 Parsons Grn, SW6 4UL; (8.15) Durell Arms, 704 Fulham Rd, SW6 5SB.

May – Tue 2 (7pm) Meet the brewer (tba). Union Tavern. - **Tue 9** SW6 survey crawl: meet (7pm/7.30) Atlas, 16 Seagrave Rd, SW6 1RX. - **Thu 18** (7pm/7.30) **Branch AGM.** Defector's Weld (upstairs), 170 Uxbridge Rd, W12 8AA. - **Tue 23** W1 soc: (7.30) Lyric, 37 Gt. Windmill St, W1D 7LU; (8.15) Queen's Head, 15 Denman St, W1D 7HN. - **Tue 30** W2 soc: (7.30) Leinster Arms, 17 Leinster Terr, W2 3EU; (8.15) Victoria, 10a Strathearn Pl, W2 2NH.
Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

Roy Tunstall, 020 8933 4934 / 07585 744533,
info@westmiddx-camra.org.uk

April – Wed 5 (8pm) Hillingdon PotY pres. JJ Moons, 12 Victoria Rd, Ruislip Manor HA4 0AA. - **Wed 19** (8.30) Mtg. Woodman, Breakspear Rd, Ruislip HA4 7SE. - **Wed 26** (8pm) Ealing BF planning mtg. Forester, 2 Leighton Rd, W Ealing W13 9EP. - **Fri 28** (7.30) PotY pres; (8pm) Royal Brewery Talk by Stephen Hine. Grosvenor, 127 Oaklands Rd, Hanwell W7 2DT

May – Mon 1 Denham/Harefield crawl: (1pm) Falcon, Village Rd, UB9 5BE; (1.45) Green Man, Village Rd, UB9 5BH; (2.30) Swan Inn, Village Rd, UB9 5BH; (3.30) Cafe Bar, Denham Garden Village UB9 5GA; (4.30) Bear on the Barge, Moorhall Rd, South Harefield UB9 6PD; (5.30) Harefield, 41 High St, UB9 6BY; (6.15) Kings Arms, 6 Park La, UB9 6BY; (7pm) Old Orchard, Jacks La, UB9 6HJ. - **Wed 10** (8pm) New/reopened & Cider PotY pres. Owl & The Pussycat, 106 Northfield Ave, W13 9RT. - **Wed 17** (8pm) **Branch AGM.** Forester, 2 Leighton Rd, W Ealing W13 9EP. - **Mon 29** Ickenham to Ruislip Manor crawl: (12pm) Tichenham Inn, 11 Swakeleys Rd, Ickenham UB10 8DF; (12.45) Coach & Horses, 1 High Rd, UB10 8LJ; (1.30) Home Bar & Kitchen, 16 High Rd, UB10 8LJ, (2.15) Soldier's Return, 65 High Rd, UB10 8LG to be followed by Fairway; White Bear; Orchard; Hop & Vine; Crock of Gold and JJ Moons.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the June/July edition is no later than Monday 15 May.

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

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Forthcoming events

THE 4TH ANNUAL BROMLEY CRAMBLE

On Saturday 22 April Bromley CAMRA and the Bromley Ramblers are joining forces for a walk through some of the rural parts of Bromley borough. The walk starts at Hayes Station and the route will go via Hayes and Keston Commons, through the attractive village of Downe to finish at Farnborough, a distance of approximately seven miles. The start time is 10.30 (prompt) with a lunch stop around 12.45 to 2.15 in Downe Village. There is the option to join or leave the walk at this point. The walk will finish at approximately 3.30. The terrain is mostly off-road paths and likely to be muddy in places; boots are recommended. For more information see the CAMRA Bromley branch website.

THE ROYAL BREWERY, BRENTFORD

On Friday 28 April Mr Stephen Hine, the secretary of the Brentford and Chiswick Local History Society, will be giving a talk on the history of the above. The venue is the Grosvenor, 127 Oaklands Road, Hanwell, W7 2DT (upstairs room). It starts at 8pm and the talk will be followed by a question and answer session, ending around 10pm. Mr Hine has previously given talks for the Society on such subjects as Sich's Brewery in Chiswick and has also led guided walks for the Greater London Industrial Archaeology Society. Admission is free of charge but for reasons of available space is restricted to CAMRA members only.

BARRELS ROLL AGAIN AT THE EPPING ONGAR RAILWAY

Hot on the heels of their successful beer festival, the volunteers at the Epping Ongar Railway are planning additional events for 2017. On April 22 with a heritage diesel at the head of the train, the Flag and Whistle bar will chug into the night. Connecting buses are provided from Epping Underground (Central Line) and tickets are £10 per person. Looking to Hertfordshire for a change, the range of beers for this event will come from New River Brewery in Hoddesdon. The late May bank holiday will see a range of beer added to a weekend of intensive steam train working.

In July the railway's 5th beer festival returns to North Weald. The 60th anniversary of the Central Line rolling into Ongar for the first time is just around the corner so the beer range will celebrate this convenient and historic link between London and the Essex countryside. Heritage buses will once again ply the roads between Epping, North Weald, Ongar and Shenfield as the steam trains do not quite reach Epping yet! The dates for your diary are Friday 28 to Sunday 30 July. Further details regarding music and refreshments to follow closer to the time.

Alan Perryman

CROYDON CRAFT FESTIVAL

The owners of the Freshfields Market and the Wine Shop in Croydon are organising their annual Croydon Craft Beer festival which will take place in the Braithwaite Hall at Croydon Town Hall from 27 to 29 July. Details will be advertised in the next edition.



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COVER PHOTO

Just for a change I thought we would have some people on the cover who are not receiving some sort of award, apart from audience applause. These gentlemen are Syd and his Jazzers (Syd is on banjo) and are pictured at the Sultan in South Wimbledon which has just been voted CAMRA South West London Branch's Pub of the Year for 2016. We send our congratulations to managers Helen and



Steve Tribbel who have achieved a great deal in a relatively short time. Steve took the photograph. We will cover the presentation of their award in the next edition. They also recently won the Time Out Love London award for pubs and bars in the Wimbledon

area. And, yes, it is my local and yes, I am very pleased for them.

KIDBROOKE BEER FESTIVAL

The festival got a mention in a recent CAMRA national press release on new festivals as follows, "For those in the London area, the 4th Kidbrooke Beer and Cider Festival (25-27 May) offers more than 50 beers, ciders and perries, local food, and has beautiful views over Shooters Hill. Organiser, Anna Lancefield, said: "As a branch we wanted to run an annual festival and spent time in 2013 searching for the perfect venue. Around 850 people visited us in our first year over the three days of the festival and the numbers have grown slowly but steadily over the three years that we've been running. It's great to be able to support the ever-growing number of local breweries as well as provide a wider national offering. Local food vendors and bands are also very much part of the package and we're becoming an eagerly anticipated annual fixture in the local area."

MAKING A SPLASH

Continuing the popularity of micropubs, CAMRA's South East London Branch's Pub of the Year is the Long Pond, 110 Westmount Road, Eltham, SE9 1UT. I'm sure that we will cover the presentation ceremony in due course.

BEXLEY AWARDS DECIDED

CAMRA's Bexley Branch have voted the Penny Farthing in Crayford their Pub of the Year, the Hackney Carriage in Sidcup their Cider Pub of the Year and Old Dartfordians, the venue for their beer festival (see page 13) their Club of the Year. We will also cover their presentation ceremonies in due course.

MILKING IT . . .

Once the Express Dairy Tea Room with a milk depot at the rear, the Mossy Well pays homage to its heritage in a number of ways, including a milk float and a cow (albeit not a real one) in the garden. But it is another type of liquid that has resulted in the pub gaining a Pub of the Season award from CAMRA's North London Branch. John Cryne, the branch chairman, said, "The premises became a pub in the 1980's and Wetherspoons took it over in 2015. The refurbishment has been done very sympathetically and with much humour but it is the quality of the beer and the warm welcome by the staff that made our members vote for the Mossy Well to be our pub of the season, beating hundreds

of others in the branch area. This area is not well known for its real ale outlets and the Mossy has been a very welcome addition, regularly offering drinkers eight real ales plus a cider".

Genevieve Gardiner, the Manager said, "I am really over the moon with this award. We have put a lot of effort into our real ales and it's beginning to pay off. We are now selling 1,700 pints of real ale a week!"

The pub's name has historical connections. Muswell Hill takes its name from a medieval holy well and its hill-top location. The 'mossy well' became a place of pilgrimage after a Scottish king was said to have been cured here drinking the water.



John and Genevieve and friend . . .

From a North London branch press release

Editor's note: Do any of you GBBF veterans remember the cow that Hall & Woodhouse brought along to the festival a few years back? That cow certainly got around in its short stays!

FROM COWS TO BULLS . . .

Once again, By The Horns brewery's flagship beer, Lambeth Walk porter, gained recognition in the annual London and South East regional heat of CAMRA's Champion Beer of Britain competition. Some twenty members of CAMRA's South West London branch met at the Brewery Tap near Wimbledon Greyhound Stadium one evening in January to present them with a certificate for the 2016 Bronze Award. It was also an opportunity to visit one of the Branch's Good Beer Guide 2017 entries, as the Brewery Tap made it into the guide for the first time in its short history. The photo shows co-founder Chris Mills and colleague Kelvin Pearson with the certificate.

Phillip Blanchard



KINGSTON & LEATHERHEAD BRANCH PRESENTATIONS

On 26 January 17, CAMRA's Kingston & Leatherhead CAMRA branch visited the Black Horse at Norbiton to present the pub with a 'Pub of the Season' award. This is for pubs that have improved through the past year with the quality of real ales that they serve along with the general style of the pub. Since the Black Horse has been in the new



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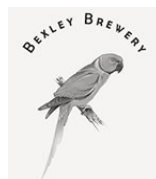
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hands of Hippo Inns it has returned to its original name, having been called the Kingston Gate since 1999.

The pub itself was originally owned by Hodgson's Kingston Brewery which was taken over by Courage in 1943. In 1966 the pub was demolished and rebuilt in the familiar Hodgson's style. After a more recent reopening last May, the interior has a more up to date look about it and the bar now has six handpumps serving a selection of local and regional ales. The kitchen is also kept busy as the pub is very popular for its food and does get very busy at times.



On this particular evening the assistant manager, Suzanne Charlton was in charge, Jo Ditchmen the manager being unavailable. Suzanne, who originally comes from Leeds, has been in the pub trade for over ten years, getting her experience with other pub companies around Islington. In one of these pubs she learnt a lot of her skills from a former brewer; she has put these to good use.

The award, the customary framed certificate, was presented to Suzanne by branch chairman Richard Russell. Branch members had a very pleasant evening in this revitalized pub, enjoying the range of ales, all of which demonstrates how a pub in the right hands can thrive.

Last year's CAMRA Kingston & Leatherhead branch joint Club of the Year, as voted for by branch members, was the Grafton Club in Grafton Road, New Malden. The Grafton Club was formed in 1931 and in the early days was a gentlemen's only club, but nowadays ladies are also welcome. It is a popular social club with darts and five snooker tables at the rear of the club.

Members of the branch visited the club on a cold Thursday night to present the certificate for their award. On this occasion two ales were available, Young's Bitter and Charles Wells Bombardier with Hog's Back TEA ready to come on next. The club barman, Mark Townsend commented that they would be getting in more local ales in the future.



The presentation was made by branch treasurer Allan Marshall (left) to club manager Jim Phipps, flanked by colleagues Angie Gibbins and Mark Townsend.

The other joint winner was the Old Cranleigh Club in Thames Ditton.

Clive Taylor

Compiled by Tony Hedger

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This festival uses tokens at the bar.

Why I'm looking forward to Bournemouth 2017

This April, I will be joining CAMRA members from across the UK in the seaside resort of Bournemouth for CAMRA's Members' Weekend, which includes our National AGM and Conference.



Colin Valentine
National Chairman

I have been attending the CAMRA Members' Weekend for almost 30 years, well before I was active nationally, never mind National Chairman. Those of you who were in Norwich in 2013 may remember that I still have my glass from my first AGM weekend, as they were then called, in Norwich in 1990. Even prior to becoming Chairman, I always made an effort to travel to whichever corner of the country the weekend was held and have only missed one since

then – and was even organiser in Edinburgh in 1998. It has always been, and still is, an opportunity to meet with old friends, make new acquaintances and socialise with other CAMRA members from across the country.

Most importantly, the Members' Weekend is a fantastic opportunity for any member across the organisation, whether you have just joined, been a member for 20 or more years, active or inactive, to shape the future direction and purpose of CAMRA.

As Chairman, I now have the great responsibility of making sure that the AGM and Conference part of the Members' Weekend is run successfully and open to every single one of our 185,000 members. This year, that responsibility is even greater than ever before. Following 50 consultation meetings across the UK and three national surveys, we have now seen the proposals that were put forward by the Revitalisation Project Steering Committee on

CAMRA's future. Whether you agree or disagree with the proposals, took part in the consultation events or stayed at home, the Members' Weekend will be the opportunity to discuss them inside and out ahead of a decision next year.

Over the weekend, members will be able to consider the Revitalisation Project and proposals on the future of CAMRA in a series of discussion groups. It will be your chance to have a say on the Revitalisation Project's findings and represent your views in the debate. A final decision on the proposals will then be taken at the Members' Weekend in 2018.

I am proud to chair an organisation that is a true democracy: where every member has the opportunity to feed into our policies, direction and future. I never forget that without our huge membership base and dedicated volunteers there simply would not be a CAMRA.

I hope you will consider joining us in Bournemouth this year (7-9 April). The closing date for advance registration has passed but you can still attend. For more information simply visit camraagm.org.uk.

Colin Valentine – National Chairman

Editor's note: Signing up its 185,000th member reinforces CAMRA's place among some of the top membership organisations in the UK, boasting numbers above all but one of the major political parties. The milestone member was one of hundreds signed up at the recent Manchester Beer and Cider Festival, one of CAMRA's many successful annual events, which saw nearly 15,000 visitors enjoying real ale, real cider and perry in January.

CAMRA's current membership puts it ahead of the Conservative Party (149,800), the Scottish National Party (120,000), the Liberal Democrats (76,000), the Green Party (55,500) and UKIP (39,000). Only the Labour Party has more members (515,000).

Figures from a CAMRA press release

CAMRA's Beer Appreciation Training

Here's a chance to improve your skills and knowledge



Back by demand, this fun event is being run again on Saturday 19 August at the Bohemia, home of the London Brewing Company. It is aimed at beer lovers who want to understand how the ingredients that go into beer affect the appearance, aroma and flavour. In total, six beers will be tasted and the course lasts about three and a half hours.

At the end of the course, you have the option of being awarded a certificate of attendance or, after taking a quiz, a certificate of competence.

The course is independently accredited by People 1st, who are part of the Guild of Hospitality. The cost is £15.50 for CAMRA members and £18.50 for non-members. Go to <http://tinyurl.com/beerappaug> for details. Places are limited.

Christine Cryne

THE *Sultan*

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POWPOWPOW

CAMRA's national Pub and Club of the Year winners

A small village pub which was saved from closure by the local community has won CAMRA's prestigious National Pub of the Year award.

When the George & Dragon pub in Hudswell closed in 2008 it left the small North Yorkshire village with no other facilities for its residents apart from a village hall. However within two years, the community had banded together to form the Hudswell Community Pub Ltd group to buy the pub, re-opening it after extensive renovations in June 2010.

The community was determined that the George & Dragon would offer far more than a traditional pub. As well as acting as a meeting place and venue, it is also home to the village library, a local shop staffed by volunteers, community allotments and offers free internet access for its patrons.

CAMRA's judges were particularly impressed with the pub's warm and welcoming atmosphere and strong community ethos. The homely, multi-roomed country inn has a large beer terrace offering fantastic panoramic views over the Swale Valley just a few miles from the market town of Richmond. In addition, the current landlord has shown a great passion for quality beer, greatly extending the range of real ales and cider available.

Paul Ainsworth, the competition coordinator said, "The George & Dragon is a great example of how a pub has been resurrected as a true community asset. To go from closed doors to winning national Pub of the Year in just a few short years is a fantastic achievement for any pub and all the more impressive for one that is co-operatively owned. The story of the George & Dragon goes to show that in the right hands a closed pub can become viable and successful."

Landlord Stu Miller said: "We are truly thrilled to have been recognised by CAMRA with this award. It shows that hard work, good beer and the support of the community can help you achieve goals that seemed impossible only a short while ago. Since we took over the George & Dragon in 2014 we've strived to achieve our vision for the pub . . . a small friendly Dales village pub serving first rate beers and wholesome food. To be appreciated for these goals by our customers and CAMRA is extremely satisfying and makes all the hard work worthwhile."

The runners up in the competition were the Salutation Inn in Ham, Gloucestershire; the Stanford Arms in Lowestoft, Norfolk and the Swan with Two Necks in Pendleton, Lancashire.

NATIONAL CLUB OF THE YEAR

A Cheltenham club which caters to motor enthusiasts has won the CAMRA Club of the Year award, run in conjunction with *Club Mirror* magazine, for a second year. The Cheltenham Motor Club first won the title in 2013. Since then, the club has made significant improvements to its seating and bar area, demonstrating a clear commitment to improving the experience of its members and guests alike.

This friendly and welcoming club, formed in 1906, usually has six real ales and three real ciders on tap, alongside its new bottled beer bar and a Belgian draught beer. It runs two beer festivals a year and is decorated with motoring paraphernalia and boasts an extensive collection of pump clips.

John Holland, chair of CAMRA's Clubs Working Group

said, "While the other finalists in the competition are great examples of well run and welcoming clubs, Cheltenham Motor Club really set itself apart. Rather than resting on its laurels, they have taken huge steps to improve their bar area and beer selection. Beyond this, it is clear that the local community passionately support Cheltenham Motor Club and that the club is a pivotal fixture in the local community."

Neil Way, Cheltenham Motor Club Manager added, "As a long time member of CAMRA I am totally overwhelmed and honoured to win Club of the Year for a second time. I am lucky to have a very supportive wife, a supportive committee along with a very hard working, motivated and loyal bar team. The locals are tremendous too."

Winning Club of the Year in 2013 was a huge achievement for Cheltenham Motor Club and it generated a jump in trade from which we have been able to build and capitalise on. We could not have afforded to renovate the clubhouse if it hadn't been for the increase in business that winning the CAMRA Club of the Year previously generated. We are very grateful to CAMRA and hope to build on this year's award as well."

The runners up in the competition were the Albatross Club in Bexhill, Sussex; the Dartford Working Men's Club in Kent and our own Leyton Orient FC Supporters Club which all host beer festivals and boast a wide range of well kept, fantastic real ales.

From CAMRA press releases

Editor's note: we are pleased to be able to bring you this message from the chairman of the Leyton Orient Supporters' Club:

BUSINESS AS USUAL

A mid the turmoil that has recently occurred at Leyton Orient Football Club who were served with a winding up petition on behalf of HMRC on 1 March 1, the Supporters Club continue to thrive and are busy planning for and looking forward to their next beer gala night. This will be the annual LOSC Maundy Thursday get together on 13 April and this year will focus on beers from Bristol. A further gala is planned for early June.

The club's most recent beer event was a 'tap take over' night by the new Berkshire based Elusive brewery on Friday 3 March and proved to be the best supported of the many LOSC gala nights to date. A dozen firkins sold out within fewer than five hours!

The Supporters Club has raised in excess of £1 million for the O's over the years and CAMRA members and the many beer drinkers who visit the club have in no small measure contributed to the club's efforts and success, something for which the club are greatly indebted. Although LOSC are based within the O's Matchroom Stadium in Leyton E10 they are a totally independent operation from the football club and have their own beer suppliers whom they support and have excellent business dealings with.

The club are hopeful that a favourable outcome to the plight of Leyton Orient Football Club will soon be found and that London's second oldest professional football club will rise again. The Supporters Club will be doing their best to try to help the O's along the road to recovery.

David Dodd, Chairman, LOSC

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CAMRA's Champion Winter Beer of Britain

This year's competition was held on the first day of CAMRA's National Winter Ales Festival, held for the first time in Norwich. The winner was Old Freddy Walker, (7.3% ABV), brewed by the Moor Beer Company from Bristol.

Nick Boley, CAMRA's National Director responsible for the competition, said, "Congratulations to Moor Brewery for winning one of the highest accolades in the beer world. The judges were particularly impressed with the fantastic balance in this brew. It is a strong ale, with a rich flavour perfectly balanced between chocolate, honey, dark roasts and a hint of liquorice. It is a beer to sip and enjoy, particularly as a dessert."

Moor's Justin Hawke, originally from California, moved to the UK and bought a brewery after falling in love with beer while on military service in Germany. He said, "We are absolutely thrilled to win the Champion Winter Beer of Britain award for the second time. Old Freddy Walker is a unique blend of a classic British beer combined with our own style of modern real ale. It's fantastic that this style is consistently recognised by CAMRA and others around the world."

The full list of winners is given opposite:

Barley Wines and Strong Old Ales:

Gold: Moor – Old Freddy Walker (went on to win overall Gold)

Silver: Green Jack – Ripper Tripel

Bronze: Orkney – Skull Splitter

Old Ales and Strong Milds:

Gold: Grainstore Brewery – Rutland Beast

Silver: Sarah Hughes – Dark Ruby Mild

Bronze: Adnams – Old Ale joint with Old Dairy Brewery - Snow Top

Porters:

Gold: Sulwath Brewers – Black Galloway (went on to win overall Silver)

Silver: Elland Brewery – 1872 Porter

Bronze: Tavy Ales – Tavy Porter

Stouts:

Gold: Magic Rock – Dark Arts (went on to win overall Bronze)

Silver: London Brewing Company – 100 Oysters Stout

Bronze: Loch Lomond – Silkie Stout

From a CAMRA press release

Opinion - Alcohol guidelines

A few years ago I attended a conference in Edinburgh of alcohol health professionals. It was stated that alcohol misuse cost the Scottish economy some £2 billion annually. I asked where the evidence was, as none had been presented. A former health minister told us that a third was in respect of one thing, which they proceeded to elaborate on, a third was in respect of another thing, which they similarly elaborated on, and the further third was in respect of other stuff. I'm not convinced that 'other stuff' were the exact words used but that was the gist of it. In other words, a third of the alleged cost was on something so nebulous that even a former health minister could not define it.

This sprang to mind when I read a recent article about the rationale behind the decision by the United Kingdom's four Chief Medical Officers (CMOs) to recommend a maximum weekly intake of no more than 14 units of alcohol a week for both men and women: less than a pint a day of standard strength beer. It was something that I had never seen before; that the link to suicide in young men is one of the reasons the guidelines for men have been reduced to the same as for women. It was seriously suggested that cutting down from 10 to 7 pints a week would reduce the rate of suicide in young men. As no evidence was offered in respect of how big a problem it is in young men who drink 21 units a week, how can it be stated that reducing from a modest intake to an even more modest intake is going to have any effect?

Notwithstanding the above, let me be clear: suicide is one of the biggest killers of young men and I am not trying to score points by using it as a political football. What I'm saying is that what we want to see is evidence based policy, not policy based evidence. When we get to that stage, perhaps we can have a rational debate about what can be done to help people who have alcohol problems without labelling those of us whose intake is moderate as problem

drinkers. Labelling this country as having a problem with alcohol does us no favours when trying to formulate policies to help those who do have problems.

In fact, the CMOs' guidelines do not single out suicide amongst young men as the reason for reducing the low-risk drinking guidelines for men to the same as for women. The guidelines review justifies this reduction on the basis that men are more likely than women to be involved in 'acute episodes', such as getting drunk and being injured or killed in fights, but no evidence is produced to support this assertion. Suicide amongst young men is a sub-set of acute effects, not the totality of them but is cited by anti-alcohol campaigners to dramatise their agenda.

The new guidelines ignore 30 years of evidence that regular, moderate consumption of alcohol reduces the risk of premature death from all causes as compared with the risk for people who have never drunk, and that alcohol, when drunk in moderation, has a heart-protective effect and appears to act as we might expect a medicine or a good drug to act.

None of this takes away from the fact that excessive consumption is toxic and causes illnesses such as alcoholic liver disease. The new guidelines appear to have been written by a group of people dominated by temperance opinion, who used these guidelines as a platform for their agenda to reduce consumption of all drinkers, not just those who have a problem. Their objection to alcohol is as much moral as it is medical; it is temperance without the hymns.

Treat us like adults by giving us all of the facts and let us make our own minds up. Treat us like children and we will ignore you.

Colin Valentine

CAMRA National Chairman

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Innovations at London Drinker Beer Festival

This year's London Drinker Beer Festival saw two very interesting innovations, the first ever Champion Beer of London competition and the London Amateur Cider Maker award.

Dark beers took first and second place, with Fuller's London Porter taking first place and London Brewing Co's 100 Oysters Stout second. LBC's Beer Street bitter came third.

Christine Cryne, who organised the festival for CAMRA's North London branch, said, "We chose to run the Competition to showcase the fantastic beers we now have in London. It seems apt that the two beers that won are of beer styles that are associated with London. Porter is named after the porters who delivered goods around London and although oysters were regularly eaten with stout, Hammerton's Brewery of Stockwell was the first brewer actually to add oysters to beer". The beers were chosen by CAMRA members throughout London from the hundreds on offer. To make this shortlist was an accolade in itself. The beers in the competition varied from traditional bitters and porters to American Pale Ales and beers made with rye; it really is a great range".

In addition there was a keg of the festival, which was sponsored by Kegstar. This was won by Mondo Brewing Co's Dennis Hopp'r IPA with the runner up Brixton Atlantic APA and Orbit Brewing Leaf Rauch Alt in third place.

For clarification, the beers referred to here as 'keg' are unpasteurised and unfiltered and they were dispensed using air pressure without CO₂.



Christine (in the boots!) and a happy contingent from Fuller's

The winners of the cask categories were:

- Mild: East London Brewing Company Orchard
- Golden Ale: Five Points Pale
- Bitter: London Brewing Co Beer Street
- Best Bitter: Sambrook's Junction
- Strong Bitter: Fullers Gales HSB
- Speciality: Moncada Notting Hill Ruby Rye
- Stout: London Brewing Co 100 Oysters Stout
- Porter: Fuller's London Porter

The judging, for both cask and keg, was carried out by panels of brewers, journalists, licensees and CAMRA members.

Sponsors Kegstar rent stainless steel kegs, and soon casks, to the beverage industry. Brewers and manufacturers simply fill, deliver, scan and leave the rest to them. Each container has a unique 2D code, and RFID tag, that is easily scanned from a smart phone (iOS and android via the app) which allows the keg to be tracked through the supply chain to the venue and creates valuable data insights too. They then take care of the collection and return logistics back to Kegstar.

The winner of the inaugural London Amateur Cider Maker Award was Jimmy Whitmore, who lives in Muswell Hill, with his Pandemic Sweet Cider at 7% ABV. Christine said, "There are plenty of home brewing competitions but few that celebrate the home cider maker so we thought we'd change that. The judges, who were both experts and consumers, were unanimous in their decision, commenting on its well balanced fruitiness which made it easy to drink".



Christine presents Jimmy with his cup with cider bar manager Malcom Graham looking on

To enter the competition the cider maker had to live in London and use apples from sources within London. Jimmy's cider was made with apples grown in Hanwell and Stanmore. The award was sponsored by the Wenlock Arms, in Hoxton, who are known for their cider range. For further details contact Jimmy Whitmore at jimmy.whitworth@shmt.ac.uk.

More details about the festival can be found at <http://tinyurl.com/LDbeerfest> or contact Christine at ldborganiser@gmail.com.

Sadly, if current plans go through next year's London Drinker Beer Festival will, after 34 years, be the last to be held at the Camden Centre. Don't miss it; it will be something special.

From CAMRA London Drinker Beer Festival press releases. Photos courtesy of Gary White

The print run for this issue of London Drinker is 26,250. It is distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London.



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A short stroll around Soho

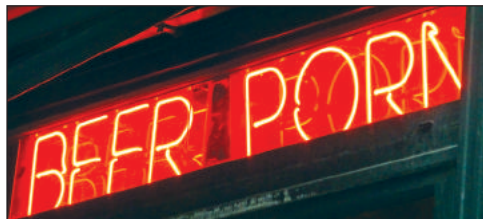
Soho has long held a reputation as London's most degenerate and hedonistic neighbourhood so it is reassuring, in the face of the capital's spiralling property prices and neo-Puritan attitudes towards drinking, that Soho maintains one of the highest concentrations of pubs in the country. This stroll of under a mile around Soho's north-western corner includes seven real ale pubs with more a mere few strides away.

Start at Oxford Circus tube station, exiting on to pedestrianised Argyll Street. The Argyll Arms is on CAMRA's National Inventory of historic pub interiors and is a splendid example of late Victorian pub design. Its interior is still partitioned into secluded, small areas, maintaining nineteenth century tastes. Some authorities say that the glasswork and mirrors are the finest in London. A Nicholson's house, the pub is almost hidden in plain sight in its busy location outside several tube station exits. Many customers, particularly tourists, sit on the tables in the street and miss out on the pub's architectural charms. The Argyll Arms serves a good selection of ales from the Nicholson's list through its eight handpumps, predominantly from larger brewery brands, like St. Austell and Thwaites, but something's usually of interest.

Continue down Argyll Street towards Liberty's department store where, despite the number of tourists photographing it, the Shakespeare's Head pub round the corner (see later) is not the Bard's birthplace. The half-timbered revival exterior only dates back to the 1920s. Turn left along Great Marlborough Street and past the old Marlborough Street magistrates' courts where many famous people appeared before the beak, including Christine Keeler, Mick Jagger, John Lennon and Johnny Rotten. Like many historic places in London, it's now

been turned into a luxury hotel. Rather than the American West, it's actually this street in Soho that lent its name to the famous Marlboro cigarette brand. Phillip Morris, the brand's manufacturer, named it in 1924 after its London factory on this street.

On the corner of Poland Street is the Coach & Horses, a Greene King street-corner boozer where you'll find several real ales, mainly from the owning brewery. A short distance to the left, up Poland Street is BrewDog Soho. It's the maverick brewery's closest bar to central London and advertises itself with a neon sign championing 'Beer Porn'.



The two-storey bar gets very busy in the evenings, serving much of its owner's range and several other 'craft beers'. Perhaps surprisingly, one real ale is available, their Live Dead Pony Club which undergoes secondary fermentation in keykegs.

Turn left down Poland Street and towards the end is the Star & Garter, a cosy pub that feels far removed from a city centre inside. Featured in the 2017 Good Beer Guide, the ales (Fuller's London Pride, Shepherd Neame Spitfire and Greene

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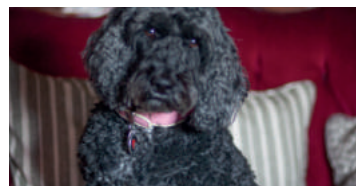
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A short stroll around Soho

King IPA) are evidently in good nick. Nonetheless, enthusiasts will be more fascinated by the ancient beer engine displayed on an inside wall, which was apparently in use until the mid-1980s.



A few strides away is Broadwick Street which those with a knowledge of London's history will know played a revolutionary role in public health. A Victorian doctor, John Snow, identified patterns of disease that proved cholera was linked to a water pump in the street. Its original location is marked by a reddish-coloured kerbstone outside the John Snow pub. It is a Samuel Smiths house but fails to offer even their one sole real ale. In 2011 the John Snow gained a flurry of media interest when a mass 'kiss-in' protest was held outside. From the John Snow, head left along Broadwick Street and turn right on Marshall Street past William Blake's birthplace – now a concrete high-rise. Just to the left, on

Ganton Street, is the Shaston Arms. This Hall & Woodhouse pub is a relatively new addition, converted from shops. Notwithstanding its recent ancestry, it has a traditional feel with low ceilings and walls dividing the interior into discrete drinking areas.

Just around the corner on Newburgh Street is the White Horse. This busy pub has two bars on the ground floor and a lower-level drinking area tucked away at the rear. Another Nicholson's house, it offers a relatively varied ale selection.

Head to the end of Newburgh Street and turn left along Foubert's Place to emerge on Carnaby Street. Once the fashion epicentre of the 'Swinging Sixties' after which it suffered a descent into tourist-tat hell, Carnaby Street is now home to many upmarket designer chains. Their international origins somewhat dilute any Union Jack emblazoned ambience but legions of tourists flock here regardless. Watch out for hazardous selfie-sticks. Carnaby Street's only pub (although officially on Great Marlborough Street) is the Shakespeare's Head. A bust of William Shakespeare protrudes from the street corner (minus a WWII bomb-damaged hand). Confounding the cynics, the pub's bardic connections are authentic; it had apparently been owned by distant relatives in the eighteenth century. The beer is surprisingly varied, including a permanent ale from Portobello and the likes of Titanic Stout.

From the Shakespeare's Head, continue along Foubert's Place to Kingly Street and turn right to find the Clachan. This corner pub boasts an impressive Victorian exterior, with the construction date of 1898 emblazoned in gold over the door and impressive tiling in the entrances. Another Nicholson's, it serves a good selection of real ales, likely to include those from London breweries such as Truman's.


Head through the Liberty store archway back to Great Marlborough Street and return via Argyll Street to Oxford Circus tube.

A vibrant and predominantly youthful clientele drawn from the many local media businesses often packs these pubs out at all times of the day, demonstrating that the unique atmosphere of sociable Soho would be unimaginable without its many pubs.

Mike Clarke

Edited from a version first published in Swan Supping, the newsletter of the Aylesbury Vale and Wycombe branch of CAMRA.


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News round-up (general)

We are, it seems, in the age of fake news – although I'm not exactly sure what that actually means. I would like to assure readers that, especially with this being the April edition, every news story that we print comes from what I believe to be a reliable source. It isn't always possible to check those sources in the time available and quite often, where a story appears in different places, it has the same origin anyway.

Another interesting point was made in Radio 4's Today programme on 22 February about scientific studies. There is some concern that because of pressure from those who fund these studies to get to publication as quickly as possible, the customary practice of peer review is being bypassed. This might explain some of the alcohol and health reports. Or there again, it might not. . .

The nearest that I have probably come to it is the story mentioned in last edition's editorial, taken from the *Evening Standard*, about the merger of Fuller's and Young's but regular correspondent Colin Price puts an end to that in the letters column. I did see an item in another CAMRA magazine about greasy tea-towels spontaneously

combusting and causing fires in several pubs. I had to think about that. I suppose that it could happen . . . As my good friend and colleague Geoff Strawbridge often remarks, "It's a funny old world".

BALHAM BASH

To continue the theme, although this was reported with some certainty in the *South London Press*, vital pre-referendum, pro-exit, meetings were held in places 'off the beaten track' including the Moon Under Water, the Wetherspoon's pub in Balham High Road. Tim Martin must have been delighted.

THE BUDGET

I tried to listen to the budget speech on your behalf but there were more background farmyard noises than in the Archers so I'm putting my faith in various CAMRA press releases and newspaper reports.

In his November autumn statement, nothing was said about increasing beer duty but come the day we were back to bashing the sinful drinker and 2p was added to beer duty, the first increase in five years. This will almost certainly translate to at least 5p at the point of

sale. CAMRA had campaigned for a further reduction of 1p and national chairman, Colin Valentine, commented, "UK beer drinkers, pubs and brewers have been let down by the Chancellor's decision to increase beer duty for the first time in five years. The announced two penny a pint increase marks a return to the days when the much-hated Beer Duty Escalator contributed to 75,000 job losses, 3,700 pub closures and a 24% fall in beer sales in pubs. The rise in beer duty will ultimately hit consumers in their pockets and lead to pub closures across the country. The government's U-turn on beer duty is a real missed opportunity to support consumers. The UK still pays one of the highest rates of duty across Europe, only consuming around 12% of the beer yet paying nearly 40% of all beer duty in the EU. Further beer duty increases will lead to unsustainable price increases in pubs. The decision completely ignores the pressures that are being faced by the beer and pub sectors."

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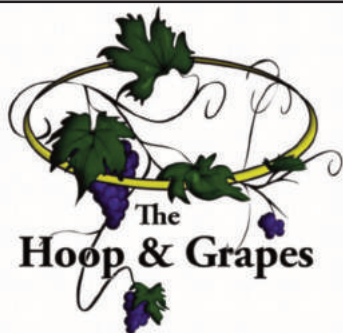
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is going up as a consequence and that's in addition to the increase in duty. Welcome as it is, the Government's concession of a temporary £1,000 discount on business rates bills for pubs with a rateable value of less than £100,000 is very unlikely to help the majority of pubs in London. The system is flawed. According to the *Evening Standard* there are still 250,000 appeals against the last revaluation in 2010 yet to be settled and 800 from the one before that in 2005. You also have to ask if five yearly intervals make sense given London's property market. I suspect that more will happen here so I'll leave any further comment until next time.

One worrying thought is that the chief executive of Greggs, purveyors of pasties to the nation, has said that as a consequence of the rise in business rates, "You might see more properties come on to the market and more opportunities open up for us".

IN, OUT, IN, OUT. . .

The University Boat Race will be with us again on Sunday 2 April. Young's are 'pushing the boat out' (sorry...) at their pubs along the route: the Boathouse and the Duke's Head, either side of Putney Bridge, the Old Ship in Hammersmith, and the White Hart and the Bull's Head in Barnes.

Adnams, who are sponsoring the race, are again running their 'Fan Park' on Funnivall Gardens in Hammersmith which will feature, they say, 'a lovely big beer tent selling a range of our beers, wines and spirits'. There will also be a range of food stalls and a big screen showing full BBC coverage of the races. They also have some iconic Southwold style beach huts, use of which were competition prizes. These include, again to quote the press release, 'access to VIP facilities (toilets!)'.

HE'S BEAUTIFUL

The Fox and Pheasant in Billing Road, a small cul de sac of what were built as workmen's cottages on the Fulham/Chelsea border, was sold recently by Greene King. There were fears for its future but, hopefully, it has been saved by the singer-songwriter James Blunt. Mr Blunt, who was educated at Harrow and saw active service with the Life Guards in the troubles in the former Yugoslavia, has indicated that this is not a vanity project and that he intends to be a 'hands on' owner. I don't suppose that it is worth anyone else going in for the karaoke competition then. . .

MAKING A CHOICE

According to the *Waterford Whispers* newspaper, a man working in a Budweiser storage depot went back for his mobile 'phone one Friday afternoon as they were closing up and accidentally got locked in for three days. The 'phone battery, as of course they do at times like this, ran out. He is quoted as saying, "The thirst really started to kick in on Saturday. I tried to lick condensation off the walls but that didn't work. In the end, I had to open a can of Budweiser, pour it all out, fill the empty can with my own piss and drink that. I'm not ashamed: I did what I had to do to survive". I'm pleased to say that he did survive but are you wondering what I'm wondering – or have I missed something?

Compiled by Tony Hedger

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

Keeping it in the family (Ealing Beer Festival XXVIII)

Lincoln City Football Club have set a trend. Following the retirement of Graham Harrison and Alex Kovac after another highly successful event in 2016, which entertained some 10,000 happy drinkers, the new festival organiser and his deputy will be brothers, Ben and Jon Hart. Continuity will be provided by experienced and able bar managers, the cider & perry, foreign beer and English country wines managers, the hard-working glasses and admissions team, the festival's own stewarding team, a diligent finance team, caring staffing officers and a host of other volunteers in the leafy surroundings of Ealing's iconic Walpole Park.



Ben and Jon

Ben, who has worked at the last ten festivals says, "I am really looking forward to the festival and the challenges that organising it will bring. I have an experienced team on the committee and Graham and Alex are still very much involved with the planning and organisation of the site, meaning a smooth transition and plenty of support. I don't plan to make massive changes to the festival and I am taking the view that 'if it ain't broke, don't try and fix it'. However we are currently looking at what we can learn from previous years to make changes where appropriate. I am looking forward to giving some new catering opportunities a go and can't wait to see what beers Jim and his beer committee are planning on getting! Ealing is a great festival and it is very different from other beer festivals in how it attracts a diverse range of festival goers, giving us the opportunity to further CAMRA's campaign to areas it wouldn't normally reach."

The Festival runs from 12 to 15 July 2017. It opens at noon and stops serving at 10.30pm (6pm Saturday). For more information see www.ealingbeerfestival.org.uk.

With thanks to Roy Tunstall

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PUNCH AND HEINEKEN

It looks as if Heineken's proposed £305 million purchase of Punch Taverns and their 1,900 pubs will be investigated by the Competition and Markets Authority. This could last up to 24 weeks unless measures are taken in the meantime to satisfy any competition issues. I dread to think what might happen there.

In the meantime, on 8 February, CAMRA addressed this open letter to Lawson Mountstevens, the managing director of Heineken's Star Pubs & Bars subsidiary:

Dear Lawson

I write to you as the National Chairman of the Campaign for Real Ale, which represents more than 185,000 beer drinkers and pub users across the UK. We note that with the only other likely bidder to acquire Punch Taverns plc having withdrawn from the process, it looks extremely likely that Heineken will end up increasing its Star Pubs & Bars pub estate from 1,100 to 3,000 pubs. We recognise the potential positive outcome of the deal, which looks set to allow the pubs in Punch's estate to continue as going concerns. We also note your positive track record of investment into improving the pubs it currently owns. However we are concerned that the proposed acquisition could lead to a lessening of competition in the on-trade beer market and therefore a reduction in choice, not only for our members but for the many millions of beer drinkers and pub goers across the country. We note that Heineken already has an existing market share of 24 per cent in the on-trade and has a declared policy of restricting the access of competitors to the pubs that they own.

CAMRA is concerned that the effect of the planned takeover of these Punch Tavern pubs has the potential to be considerably detrimental to the interests of customers. We believe that customers are likely to not only experience reduced choice in the range of cask beer from small and regional breweries in pubs owned by Heineken but also in the wider market, as it becomes harder for new brewers to emerge and for existing brewers to increase the availability of their

products. I'd invite you to reassure myself and CAMRA members, as well as all beer drinkers and pub users across the UK, by giving unqualified assurances that you will ensure that the provision of the kind of choice that currently exists in Punch Taverns pubs will remain a priority for you if your company's acquisition is successful.

In particular, I'd invite you to provide answers to these questions:

- Will you ensure you maintain a choice for drinkers – most obviously by allowing customers to be able to choose from a range of real ales, ciders and perries?
- Can you assure us that you will abide by the letter and the spirit of the Pubs Code including giving tenants the right to opt for a market rent only option?
- Is your intention to continue operating the vast majority of the acquired pubs as going concerns and that you will discuss with communities before taking any decision to sell pubs for alternative uses?
- Can you give assurances that you are committed to allowing your licensees flexibility in offering guest real ales from local breweries, which cannot be considered a threat to a company of Heineken's size?
- Will you agree to further discussion with CAMRA following the acquisition of the pubs, in order to give further assurances about your plans?

We appreciate that you are bound by the regulations and conventions that govern takeovers, but would invite you to be open and transparent about your intentions ahead of the decision by Punch Taverns shareholders on 19th February.

Yours sincerely
Colin Valentine
CAMRA National Chairman

One curious aspect of the proposed deal is whether it would be a significant enough event to trigger the Market Rent Option for all of the Punch tenants involved. In itself CAMRA's view is probably not but that depends on how Heineken/Star then behave. We think that it could happen if they increased tied beer prices in a 12

month period by more than CPI inflation +3% and/or they changed the terms of the tie in such a way that a pub's trade would be affected. This would include a reduction in the choice of tied products provided that the tenant can provide a credible forecast demonstrating that this would impact negatively on a pub's trade. This must be done within 56 days of the change. The tenants affected would have to instigate the move individually. Heineken/Star will, of course, do whatever they can to stop MRO being triggered, which may or may not be good news.

PUB CODE ADJUDICATOR

Let's hope that none of these cases will be coming the way of Mr Newby. It was reported in the *Morning Advertiser* that in January he had a backlog of 121 cases and only issued his first five adjudications in the first week of March. There was also a furore over remarks that he made on the BBC Radio Four programme, *You and Yours* which appeared to indicate that he saw his role differently than is set out in the legislation that created his post. Needless to say the British Beer & Pub Association were happy with progress. Others are not, leading to a protest outside his office in Birmingham on 15 March which called for his immediate resignation.

CHANGES AT THE TOP AT YOUNG'S

Former chief executive Stephen Goodyear will replace Nick Bryan as chairman in April. Nick Miller, until March 2016 the chief executive of Meantime Brewing Company, will join the board.

FAUCET SALES

Faucet Inn have sold three London pubs to Stonegate which brings their estate to 693. Faucet now own just nine pubs.

LATE NIGHT LEVY

Just as Cheltenham abandon theirs, Tower Hamlets have announced that they will be introducing a late night levy from 1 June.

Compiled by Tony Hedger

Micropubs in West Middlesex

Editor's note: in my editorial in the last edition I wondered if we would see micropubs appearing in other outer London boroughs apart from Bexley. Here's the answer...

The first micropub, the Butchers Arms in Herne, Kent, opened in 2005. Discerning drinkers in CAMRA's West Middlesex branch now have a choice of three micropubs, all of which have opened within the last few months.

The Micropub Association defines a micropub as a *small free house which listens to its customers, mainly serves cask ale, promotes conversation, shuns all forms of electronic entertainment and dabbles in traditional pub snacks.*

The Owl & The Pussycat in Northfields, named to reflect the previous use of the unit as a book shop, had a 'soft' opening in early December, 2016 followed by a 'hard' opening party on 20 January 2017 attended by, among others, Roger Protz, the editor of CAMRA's Good Beer Guide and CAMRA's London Regional Director, Geoff Strawbridge. Two former teachers, Paul and Mark, brew their own beer at the back and aim to have two core beers, a best bitter and a dark beer, on offer together with four others. They are keen to collaborate with local home brewers and arrange beer and cheese evenings with their neighbours at the Cheddar Deli.



The Owl & The Pussycat can easily be combined on a visit with the most recently opened of our three micropubs, the Dodo in Hanwell. The owner of the Dodo, Lucy Do, had to work hard to obtain all the necessary licences to open her micropub. The opening party on 28 January 2017, attended by a number of our committee members and the irrepressible Regional Director, was a great success and this small, friendly establishment serving well kept beers from an interesting range of breweries from London and further afield is a welcome addition to the beer scene in Hanwell.



The Hop & Vine in Ruislip opened its doors on 17 December, 2016. In addition to four cask ales and two traditional ciders, it also offers an interesting choice of wines together with a selection of premium gin, vodka and




whisky. A well-stocked fridge offers bottles and cans, at £3.80 and £3.00, from an eclectic range of breweries including Paradigm, Yeastie Boys and By The Horns. Bar snacks ranging from pork scratchings to plates of cheese and charcuterie are on offer in this bright and airy establishment, formerly a café.

In summary, and at a time when so many pubs are closing, our branch would like to congratulate the owners of these three community focused and small brewery friendly businesses on introducing micropubs into West Middlesex, and hope that others will follow in their footsteps. The full addresses are:

- The Owl & The Pussycat: 106 Northfield Avenue, West Ealing, W13 9RT
- The Dodo: 52 Boston Road, Hanwell, W7 3TR
- The Hop & Vine: 18 High Street, Ruislip, HA4 7AN

For details of opening times and directions, see the relevant website/Facebook page.

John Bush



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BRENTWOOD BREWERY

Here's an interesting proposition. Brentwood are staging a home brew competition. The winner will be invited to the brewery to brew their winning recipe on a commercial scale and the beer will be entered into CAMRA's Chelmsford Summer Beer Festival, the Brentwood Festival and various other summer beer festivals. What you need to do is brew a golden beer, between 4-12 SRM or 8-22 EBC, at any ABV, in any style, using Muntons malt (which can be purchased from the brewery). Entries should be a minimum of two litres, preferably in 500 ml bottles, and submitted to the brewery by Saturday 13 May along with an entry fee of £10. Entrants will be invited to the brewery on judging day, Saturday 20 May (10.30am to 5pm), where the competition winner will be announced. A variety of Brentwood and Elephant School beers will be on offer and there will be the chance to meet fellow home brewers to exchange notes.

The latest Elephant School Brewing beer to look out for is Bullseye (6% ABV). Made with Archer and Target hops, it is a true English IPA which, says the brewer, 'should hit the right spot.'

BREWHEADZ

The first beers from the latest addition to the Tottenham brewing scene have been announced. They are Electrobeat, (5.4% ABV) American Pale Ale; Fired Up Donkey (6.6% ABV), a Red Rye IPA and Kitchen Porter (5.2% ABV). To begin with the beer is available in bottles and keykegs (no filtering, no CO₂). The Brewery cannot produce cask beer at present because of a lack of cask washing equipment but they do want to produce cask beers.

ESSEX STREET BREWERY

A reader has reported that this brewery, housed in the Temple Brew House in in Essex Street WC2, is the latest venue for the brewing of Toast Beer. They certainly get about. . .

FULLER'S

There have been several very interesting innovations at Fullers. Firstly, congratulations to Georgina 'George' Young who has been promoted to Head Brewer. Simon Dodd, managing director of the Fuller's Beer Company, said, "This is a fantastic move for George and owes a great deal to John Keeling. He hired George as a production brewer in 1999, has developed her throughout her career at Fuller's, and will continue to mentor her. With George assuming day to day responsibility for the brewery, John will



have more flexibility to promote Fuller's on a wider global stage. He plays an important ambassadorial role and is in demand worldwide to speak at conferences and judge at numerous high profile international beer awards. John will also continue to work on numerous other projects such as collaboration beers." John himself said, "I'm delighted to see George promoted to this role. She is very well respected at Fuller's and throughout the wider industry and is the first female Head Brewer at Fuller's. She's a great person to lead

the Brewery going forwards and inspire the next generation of brewers."

Fuller's have launched a remarkable range of seasonal beers for the coming year. In spring, summer, autumn and winter there will be one main cask ale available, two more cask ales both available for six to eight weeks each and, for the first time, a seasonal keg. The list is too long to reproduce here but can be found at www.fullers.co.uk/beer/seasonal-beers.

Finally, Fuller's have released London Pride Unfiltered. This is a variant of their leading brand, brewed to the original London Pride recipe at 4.1% ABV but then dry hopped with Target hops for added character and flavour. It is centrifuged but not filtered or pasteurised and served hazy in keg form only. Simon Dodd again: "London Pride on cask is a truly great beer and cask ale is and always will be the backbone of Fuller's beer range. However, the recent investment we have made in brands like Frontier Craft Lager have proved that Fuller's has relevance to different consumers and different drinking occasions and that we can compete in today's dynamic beer arena with our own range of very drinkable beers. The London Pride brand name has heritage and authenticity and we now feel the time has come to leverage these qualities and bring London Pride to a more contemporary environment."

LONDON BREWING COMPANY

The London Brewing Company took gold in the Stout category of the London and South East Regional round of CAMRA's Champion Beer of Britain competition with its 100 Oysters Stout. Consequently, it went forward to the Champion Winter Beer of Britain finals (see page 20) where it took a creditable silver. CAMRA members from the Enfield & Barnet and North London branches attended a presentation of the regional award before Christmas at the Bohemia in North Finchley.



John Cryne

PARK BREWERY

Further expansion is on hold owing to space constraints but the Park beers continue to pop up in pubs around London and can always be found at the Canbury Arms and Black Horse in Kingston. They will also be at the Kingston Beer and Cider Festival (11 to 13 May) and at the brewery Open Day on 7 May (12 to 5pm, 95 Elm Road KT2 6HX). Spring seasonals should be available from April and will be Spring Ale (3.8% ABV) and a celebration of Ian Dury's bench at Poets' Corner: Reasons to be Cheerful (5.4% ABV). Cheerful or beerful?

David Morgan

REUNION

The brewery supplied its Incredible Pale Ale to Wetherspoon's for their recent London Beer Festival and took 2nd place out of 15 in the 'best of festival' competition.

On the brewing side, Ben Toth has joined as an assistant brewer. Ben has several years of experience gained at

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Joseph Holt's in Manchester. He is passionate about both beer and food (and is a great cook!) and has a BSc in brewing and distilling from Heriot-Watt University.

Reunion are now brewing twice a week and the beers are getting about. They are now seen at regular outlets around London and deliveries are made across the capital every month. Wholesalers are also helping to get the beers farther afield.

Doug Scott

SOUTHWARK BREWING COMPANY

I'm sorry to report that SBC suffered a burglary on 14 February in which their weekend takings and their van were stolen. I can do no better than to repeat their Facebook post:

"Open message to all the scumbags out there. Some of us work really hard and try our best to earn an honest crust. When you gemmy your way into the brewery and steal our safe with the weekend's takings in it and our van that we use to deliver to other honest businesses, you put at risk the jobs of nine honest local people who are working their hearts out. When you look in the mirror may it shatter in your dishonest face. But most of all you will never triumph. We won't let you because we are decent. We will work even harder to replace what you have stolen, and we will still have smiles on our faces, because we are honest. We pull together because we are friends and colleagues. We help each other, not ourselves. You will go down. Maybe not this time, but you will, mark my words. And may you rot in hell."

Fortunately the van was recovered undamaged a few days

later. It was found only five minutes' walk away from the brewery on the St Saviours Estate, just off Maltby Street. If anyone saw anything then I'm sure that the brewery would appreciate knowing about it.

SULTAN BREWPUB

The brewpub project has been abandoned. As Sir Humphrey Appleby would have put it, it was a useful experiment. Instead the pub, the only Hop Back tied house in London, will concentrate on selling the brewery's beers together with some Downton beers. Summer Lightning and GFB will be on permanently plus three other beers from the Hop Back range. There will be a dark beer at all times, with Entire Stout on most weekends.

WIMBLEDON BREWERY

Newly added to the beer range is Windmill Pale, an oatmeal pale ale at 3.7% ABV. It celebrates the 200th anniversary of the windmill on Wimbledon Common and was brewed in collaboration with Greene King, hence it being launched in one of their pubs, the Hand & Racquet in Wimbledon on 23 February. Mark Gordon, the founder of the Wimbledon Brewery, said, "At Wimbledon Brewery we pride ourselves on the quality of our cask beers, so who better to partner with for this collaborative brew than the British brewing institution that is Greene King. The Windmill on the Common celebrates its bicentenary this year and is an iconic Wimbledon landmark. Given this, the use of oatmeal in the recipe is very apt and gives the beer its distinctive flavour."

WINDSOR & ETON

Windsor & Eton Brewery's first new beer for 2017 is Father Thames Premium Bitter (4.8% ABV). The name evokes the spirit of the ancient river god worshipped in London since pre-Roman times. Paddy Johnson, Co-founder and Master Brewer says, "Father Thames is a really important beer for us. This beer tells the story of how the Thames has been a historic gateway for beer into London. We want to carry that story on with this great new beer. Father Thames is a strong, full flavoured premium bitter with notes of toffee and caramel that are offset with a marmalade hop aroma. From our brewery on the banks of the Thames, we've gone upriver to source the barley from local Berkshire farms and downriver to Kent for the British hops."



The brewery had a good 2016. Sales grew by 25% and they took six medals at SIBA's London and South East England competition, including both gold and silver in the overall grand final.

Compiled by Tony Hedger unless otherwise credited

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The loophole of permitted development (PD) which allows pubs to be demolished or converted without planning consent continues to inflict damage to our communities. Those supporters of the status quo, including government ministers and the British Beer & Pub Association (BBPA), point out that the biggest threat to pubs in an overheating property market comes from residential conversion and that cannot be implemented via permitted development. We agree but since planning consent has always been required to turn a pub into houses or flats, the PD option is very often used as a stepping stone. Of course developers do not really want charity shops or estate agents in the pubs they have just over paid for, but because they can do it, we find that they will do it. The Admiral Mann in Holloway was turned into a fake bric a brac shop as was the Green Dragon in Enfield. The latter is now a mixed development of high end supermarket and luxury flats, a move which began with the erasure of pub use via the PD loophole. The Admiral Mann battles on. The same trick was tried at the King Harold in Leyton but eagle eyed pub hero Simon Purnell (@WFPubs) was quick to gather evidence of the so-called 'charity shop' and the said pub is now the hugely successful Leyton Star. One of the boldest and most successful hoodwinking exercises to date took place at the Central Hotel in East Ham, the famous 'away' fans pub when West Ham United still lived at Upton Park. The developer who snapped up the Central from Punch put in a scheme for several flats and new houses on the beer garden, with the servery converted to some unspecified retail function. Clearly this is a new mixed use development which required full planning consent yet officers in Newham Council advised us, wrongly, that their hands were tied as change of use from pub to shop was allowed under PD! Meanwhile supermarkets like the Co-Op, Morrisons, Nisa, CostCutter and others continue aggressively to target valued and cherished pubs, safe in the knowledge that council planners will hide behind the PD rights scandal with nothing more than an indifferent shrug of the shoulders and rubber stamp their convenience store schemes. The most recent example in London is the Leighton Arms in Holloway which will become Nisa and luxury homes, having broken a previous commitment to retain the pub which was sold to a developer by Punch.

This shameful and wanton destruction of our heritage and culture, before our very eyes, is, according to ministers, freeing up red tape, providing flexibility in the planning system, assisting in our economic growth, and avoiding unnecessary regulation. We know a previous Pubs Minister who believed that, or at least claimed to, until his local, the Porcupine in Nottingham, was sold (by Punch) to become a Lidl supermarket. If you think it won't happen to you, with two pubs every week turning into supermarkets, it is only a matter of time. Something has to be done to empower communities and preserve our social infrastructure. That something could be the timely and welcome amendment to the Neighbourhood Planning Bill, proposed by Lord Kennedy of Southwark, and supported by a majority of some ninety peers, which will bring demolition and change of use of pubs under planning control. The amendment will achieve the same end as the previously defeated New Clause 9 in the name of Caroline Lucas and Greg

Mulholland, which received cross party support but sadly failed in the House of Commons in December by some 110 votes.

We now have another sip from the cask when the Bill returns to the Commons for further debate and its final reading. Parliamentary whispers suggest that ministers have hinted about some trivial concession on Article 4 Direction compensation regulations and a review of ACV provisions, which they were set to do anyway. But that was before they saw the strength of feeling in the House of Lords. Article 4 Directions are indeed available to local authorities, and conveniently for government this shifts all the blame, all the cost and aggravation and most of the risk away from ministers and on to local government. Before we finally achieve uniform and national planning protection for all pubs, as per our longstanding *Pubs Matter* campaign, we may just see a few more Article 4 Directions made. **JW**

ARTICLE 4 DIRECTIONS

Apologies to regular readers for the reiteration but an Article 4 Direction is a planning direction made by local councils to place certain planning restrictions on local development which would otherwise be allowed due to national rights. In the context of pubs, they are typically applied to close the PD loophole described above. For reasons ranging from costs and administration to threats of compensation, they are applied sparingly. Indeed they are intended to be! The idea is that national policy should suit the general case and Article 4 Directions are needed in exceptional circumstances. When we find that this is the only sure tool available to stop rapacious developers, pubcos and supermarkets destroying pubs without let or hindrance, clearly the general policy is no longer fit for purpose. The trashing of pubs via PD is no longer exceptional but the norm. The urgent need to arrest it no longer constitutes 'exceptional circumstances'. Moreover in the interests of localism and transparent and fair democracy, central government should be doing nationally what local authorities feel increasingly compelled, often out of desperation, to do locally. To date there have been thirteen Article 4 Directions made on individual pubs. Many of these are in Greater London.

More recently we reported that Wandsworth Council followed previous actions by Cambridge City Council by making effectively a borough wide Article 4 Direction to protect pubs. This has now been followed by a welcome announcement by the London Borough of Southwark that all 188 pubs in the Borough will be subject to an Article 4 Direction meaning that planning permission will be required prior to any change of use or demolition. Crucially this allows the Council to apply its policy, which seeks to protect pubs and resist their loss, and local people including users of the pubs will be able to have a say in their future. Bravo Southwark! Of course the system relies on them actually withholding consent otherwise it becomes nothing more than a costly additional hurdle that they give developers a helping hand to leap over. We were aware that Camden, Islington, Tower Hamlets, Waltham Forest and Westminster were thinking along similar lines and that internal research was under way. The more the momentum builds towards blanket protection for all remaining pubs, bearing in mind

that London has lost over half its pub stock over the last 30 years, the more ministers will have to take notice. The measures taken by Wandsworth and Southwark, and those other Councils with individual A4Ds, should not be necessary but the refusal of the government to realise the scale of the threat and the severity of the consequences on the cohesion of our communities has driven local authorities to such bold local measures. We now watch carefully the passage of the Neighbourhood Planning Bill which we hope will make all A4Ds surplus very soon. More to follow. **JW**

TROJAN HORSES AND REPLACEMENT BUILDS

The curious reference to Greek mythology was first coined in pub circles by a Planning Inspector in the case of the Rivers Arms, Dorchester in 2013. Although the descriptor may be new, the practice has been around for some time. There are countless examples of Trojan horse attacks, whereby pubs with generous ancillary accommodation and/or beer gardens are bought by developers then slowly salami sliced one room or floor at a time. Current live cases include the Duke of Wellington in Spitalfields and the Good Samaritan in Aldgate. The strategy is to convert the upper floors to residential accommodation, independent from the pub, and build or extend onto the beer garden, typically using up every available square inch of space for profitable residential use while closing the pub during the conversion phase for 'refurbishment'. Then when all the locals have forgotten about it and all the shiny new flats are occupied, quietly slip in a planning application for change of use of the

remaining parts to either some benign shop function or more 'much-needed housing'. After all, nobody wants to pay a fortune for a studio flat and then have to live on top of some noisy pub, do they? They would much rather a nice friendly accountancy practice below that locks up at 5pm every day or better still, an estate agent to sell more unaffordable flats above pubs. It would appear the Pakenham Arms in Camden has gone down this road and the Carpenters Arms in Kings Cross is hot on its heels. Other victims include the Prince Alfred in Primrose Hill, the Lord Cecil in Clapton and the Beehive in Stockwell with the tragic case of the Grosvenor, also in Stockwell, shaping up to follow them.

Some successful splits do actually work but it needs the right sort of operator and the right sort of neighbours (!) to live cheek by jowl with the inevitable lack of staff accommodation and reduction in other facilities. Examples include the Wenlock Arms, Simon the Tanner, the Jackdaw & Star, the Kings Arms (Buckfast Street) and the soon to be relaunched Dartmouth Arms. The latter was a Trojan horse that would undoubtedly have succeeded were it not for the dogged action of Camden Council and a strong local campaign including actor Neil Stuke, journalist Helen Fospero and former leader of the opposition, Ed Milliband MP.

There remains a strong and healthy demand for high quality pub sites across London but the majority of operators prefer sites with staff accommodation included and the very precious draw that is outdoor space. Most developers have

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no real interest in pubs. They are motivated by returns. The disingenuous promise of retention of A4 use at ground floor and basement level is so often trotted out by rote in planning applications that one London Council has even used the phrase 'Trojan horse' in its draft (emerging) planning policy! Trojans are as damaging to London's historic pubscape as the other popular trick of demolition and replacement with a block of nine flats to include reprovided commercial space at ground floor and basement level. Nine flats are chosen to get the developer under the affordable housing threshold. The commercial space is a gamble to see what they can get away with, A1 being more profitable in rental terms than A3 or A4. If the planners insist on a new 'pub', which of course is *never* the same as the old pub that gets bulldozed, then developers have the option of later using PD rights to convert the soulless shell unit to some other sterile use or alternatively pricing any reasonable operator out of potential interest by asking an obscene amount in rent. After a reasonable period of 'marketing' on the very quiet, they return to the planners with their begging bowl asking for consent to convert to residential. After all, there is a housing crisis is there not? Funny how these pub wreckers have an obsession with one bedroom and studio flats rather than family homes. Such methods have been successfully exploited to destroy the Castle on Battersea High Street, which saw a huge campaign to save it back in 2012, supported by local MP Jane Ellison. The new owner has recently submitted an application for change of use from A4 to D1/D2 – that's non residential institutions and assembly and leisure for you non planning anoraks out there. The rent on this empty shell was advertised at over £70k with just a short lease.

Unsurprisingly there was little interest. I can hear the developer's agent now claiming 'it's not viable as a pub!' The sad fact of the matter is that what they have purposefully built and been allowed to get away with is probably not viable. But the beautiful and rare 1960s Castle built by Young's was entirely viable for its 50 year life and would easily be for another 50 years had greed not got in its way and spelt its demise. Other examples of the new build dead pubs include the Hospital Tavern (formerly Welsh

Harp) in Homerton, Jolly Gardeners in Brixton, and Railway in Finsbury Park. We have seen far too many broken promises and our firm stance at *London Drinker* is to oppose Trojan horses and replacement builds and CAMRA Pub Protection Officers will happily tell council planners so. We welcome a general awakening among planning officers to the various tactics employed by developers but we still have a long journey ahead. The planning system currently makes no distinction between a 200 year old Georgian inn and a bland block of glass and steel with an empty shell unit at ground level proclaiming 'To Let'. We have seen too many stay empty for too long and later become shops. When they come to replace your boozer with the promise of a newer model, we say stick with what you know and love: Save the Pub!

Below are two examples of stunning new flats and pubs given consent by the Boroughs of Hackney and Tower Hamlets. **JW**

BLACK CAP, CAMDEN TOWN

We truly admire all those pub campaigners who never quit. The determined LGBT+ community behind the Black Cap Foundation and all their supporters continue to hold their famous 'vigils' outside their shut pub every Saturday at 2pm, come rain or shine. These are flamboyant and high spirited yet dignified events. The owners, Kicking Horse Ltd, closed the pub some two years ago by terminating the 'lease' of their business partners Faucet Inn (of Richard Steele, Dartmouth Arms, Essex Serpent fame and recently embroiled in controversy over the Royal Vauxhall Tavern). Several attempts were made to convert the famous gay pub into flats but to no avail. Eventually a new operator by the name of Ruth & Robinson was apparently lined up but their plans were for a more modern, food-led pub with a wider appeal and their philosophy was at odds with the previous clientele who had campaigned so hard to save the pub. This difference in outlook eventually led Ruth & Robinson to pull out of the deal and instead invest their money on a Punch lease to the east in London Fields' Martello Hall, formerly the Warburton Arms where cocktails and pizza appear to be all the rage.



Welsh Harp/Hospital Tavern Before (in 1939) and after

Mitford Castle (later the Top of the Morning) before and after

Meanwhile, the ever determined Black Cap Foundation continue their struggle with overseas freeholders Kicking Horse, having won every planning battle to date and having senior support from London pub hero Tom Copley AM and Camden Council. Unrelenting research by the Black Cap Foundation recently contributed to a case study within a highly informative report, *Faulty Towers* which aims to expose and explain the impact on overseas ownership in the London property market. The heavily evidenced report by Transparency International can be found on-line at https://issuu.com/transparencyuk/docs/faulty_towers_tikuk_web_01-03-17. It explains that pubs are seen as attractive investments owing to the ease with which large gains can be realised from conversion to residential land use. The Black Cap is one of six pubs bought by Faucet Inn, via Kicking Horse (Jersey) Ltd. The report claims that the Black Cap is the only remaining pub in that purchase package that has not yet been converted. As we go to press, Camden Councillors have brokered a meeting between the foundation and Stephen Cox of Kicking Horse Ltd in an effort to break the impasse. We will report progress and what we sincerely hope will shortly be good news for London's much reduced gay spaces scene. **JW**

CARPENTERS ARMS, KINGS CROSS

Sticking with the theme of overseas tax haven property speculators buying up London's pubs, serial pub asset strippers Mendoza Ltd have been busy trying to destroy the Carpenters Arms, one of the last few authentic community pubs in Kings Cross. Regulars gathered in Camden before

a Planning Inspector at the end of February, led by ex-publican Dave Wheeler, who was thrown out of his home and business by Mendoza so that they could convert the upper floors to independent flats for private rent. After the Council refused consent for the change of use, the owners brought an appeal. A spokesman for Mendoza told the Inspector that the flats were 'meeting a need' and that the pub on the ground floor would be retained. Have we not heard that one before somewhere? A statement from the Carpenters Arms Supporters Group read out at the hearing claimed, "If the appeal is upheld it will be the end for another community asset that has served the area for over 140 years, turning the area into a sterile community with no focal point, no place to meet friends and relax for a few hours." Those of us in the know fully get this. Unfortunately with the Planning Inspectorate it is pot luck who you gets allocated to the case on the day and how well they understand the mental wellbeing and community cohesion benefits of these traditional locals. Some do, some do not. Fingers crossed that Inspector Alastair Philips bats this one into the long grass where it belongs. **JW**

CHINA HALL, BERMONDSEY

A very impressive pub crawl around Bermondsey and Rotherhithe was arranged last year by the stalwart campaigners of CAMRA's South East London branch – Steve Silcock, Andy Sewell, Andy Large, Anna Lancefield and the wider team to take one of their branch MPs, Neil Coyle, on an informative fact-finding trip around a cross section of local pubs. There was naturally a social element and a nice



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Wednesday 19th

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Fridays 21st

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with Alistair Barrie, The Monks, Brodi
Snook, Paul Cox and more..... @ 7PM

Saturday 22nd

Meet the brewer @ 3PM followed by live
music @ 7PM

time was had by all. The first port of call was the China Hall, recently sold by Punch to notorious offshore tax haven real estate speculators Hamna Wakaf Ltd; they of Grosvenor, Stockwell fame. They buy pubs to convert to flats, retail or whatever other profitable use they think they can get away with. At the Grosvenor their plans for luxury flats and a Co-Op store have suffered more than a few setbacks (see last issue). At the China Hall they have come up against an ACV registration and a determined campaign by the present tenants and their substantial local support. Michael and Linda Norris have lived above and ran the China Hall for nearly 34 years but have been told by the new owners that their lease will not be renewed in May. If any of our readership has still not got the measure of pubcos, why CAMRA was squarely behind reform of the tied sector and continue to fight passionately for planning reform, remember that behind nearly every sad pub story in this issue so far has been Punch Taverns!

For those that still have an inkling of sympathy with Punch, remember that those executives in Burton know precisely what sort of people they are dealing with when they sell to the Mendozas, the Hamna Wakafs, the Golfrates, and the New River Retailers of this world. They know exactly what is going to happen to the pubs that they chose not to invest in for years. They know what will happen to the tenants who diligently paid rent and worked 90 hour weeks for decades; tenants who paid twice the market rate for their beer from Punch and whom Punch euphemistically referred to as 'business partners'. They chose to 'dispose of the asset' knowing that people will lose their livelihoods, their homes, their dignity and sometimes their health. We are talking about a pub estate owning company who at peak in the late noughties owned almost 10,000 pubs and now have less than half that number. A company which made £2.2 billion profit over a decade from selling beer that they did not brew. They know precisely what the new owners of these pubs will try to do, what their plans are and what the fate of the pubs in question will be. They have off loaded 5,500 pubs by such means and what's more, we doubt they give it a second thought.

The new owners have offered the loyal couple a ten year lease at double their previous rent. They continue to negotiate and we naturally wish them well. Although the planning system can, with sufficient resolve from the Council, ensure the China Hall remains as a pub, sadly it cannot determine what sort of rent is charged or what kind of pub it will be. Those latter aspects are down to market forces and the new owners will do what they can to maximise profit, frustrated that their residential conversion plans are going to struggle no doubt. When it comes to pubcos like Punch, buyer beware on all counts. **JW**

HEATHCOTE ARMS, LEYTON

The Heathcote was off loaded under the radar around two years ago by Stonegate to relative small timers Equity Estates. Equity have some form in pub conversions, having done a couple of sites in the Home Counties, and they had a bash at the Old Cheshire Cheese on Little Essex Street but came unstuck when the Secretary of State made a spot Grade II listing just before Christmas 2015. It is likely that they had not anticipated the level of support for the

Heathcote, in up and coming Leyton, with its impressive beer garden, to remain as a pub. They had not reckoned on Emma Griffiths, Sally Pring, Simon Purnell, Matt Pery and various others from the *WF Pubs* collective who are active guardians of Waltham Forest's eroded pub stock with a high degree of success to date. Equity had teamed up with local businessman Jason Verdi who initially boasted on social media that the pub would be turned into flats. Later he retracted this and claimed that Equity had been good enough to give him a free lease on the premises to run it as a pub. What thoroughly decent people they must be: give somebody a leg up with a rent free pub. At a subsequent public meeting Mr Verdi and a director of Equity tried to gain public support for a house or two on the beer garden and flats above if they 'promised' to reopen a pub below. Here we go again...

Meanwhile Waltham Forest Council adopted a robust SPD on pubs, which happens to be one of the toughest pub planning policies in England. Furthermore, it is known by councillors that Equity has turned down some very generous offers for the freehold from some serious operators, including Antic, Remarkable, Real Ale Trading, and others. Some of these offers have been well in excess of current use valuation and there lies a further problem; with no consent in place for alternative use, Equity paid well in excess back in 2014 and now need to take a loss on the chin or hold out waiting for a white knight. Verdi had sublet the Heathcote to a manager previously at the Lord Brooke in Walthamstow and she appeared at least to show willing for the last year or so but that arrangement ended a few weeks ago when the pub once again closed. There remains tremendous interest from good London operators but Equity's next move is not known at this time. Rest assured the locals are in regular contact with Councillors and the planning service and, in the face of rumours of sale to a housing association, they stand prepared to fight hard for what could be a most wonderful community pub in an area very short on provision. **JW**

ROYAL VAUXHALL TAVERN, VAUXHALL

Following the successful bids for Grade II listing and ACV status, the team at RVT Futures has now succeeded in convincing Lambeth Council that the historic pub should be recognised as '*sui generis*' (in a class of its own) in planning terms. This sets it aside from other pubs which would typically be A4 (drinking establishment) or occasionally A3 (café/restaurant). The campaigners argued that the historical and current role played by the Tavern, specifically as a gay pub, that is a pub frequented by, recognised by and cherished by members of the gay community predominantly although not exclusively, is worthy of special designation in planning terms. They argued their case very well and we are not aware of any other pubs falling into this category. When pubs have an entertainment space or live music venue, the lines between a pub and nightclub can be blurred and some such premises that feel more clubby than pubby could arguably be *sui generis* but this is a matter of fact and degree for the planning officer to decide, on its merits, usually in the context of a planning application or other proposal for development. It is well recognised that LGBT+ spaces have suffered greatly in the war on London's pubs.

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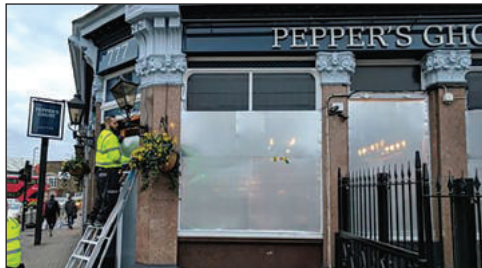
Pub campaigning

This is not because they have been singled out *per se*, but more likely that there were fewer in the first place and such venues tend to be in individual ownership or with small companies. Their typical run down, perhaps even neglected look and feel, forms part of their charm.

The pub's owners, Immovato, have repeatedly claimed the Tavern is unviable and stated their intentions to develop it, yet 2016 saw a record trading performance with a 26% uplift in total sales for that 12 month period. In the latest twist, the *Evening Standard* reported in February that Steve Cox, of Faucet Inn/Kicking Horse fame, was in talks with Immovato to buy the freehold. Faucet Inn has issued a statement denying this and readers will be only too aware of their handling of other iconic London pubs, notably the Black Cap as reported above which has been closed for two years. RVT Futures has serious plans for community ownership and management and has launched a fighting fund. With Grade II listing, an ACV, an increasingly pub friendly council in Lambeth, the publicly stated support from the Mayor of London and his new night czar, and now *sui generis* planning status closing off any possibility of PD stepping stones or Trojan horse attacks, we suspect that Immovato will be considering its position and future options very carefully indeed. **JW**

PEPPER'S GHOST, LEYTON

Previously known as Shoe Laces, and back in its Charrington days as the Prince of Wales, Pepper's Ghost was relaunched last August under new operators Jeff and Victoria, debut publicans but ambitious, passionate and immediately well received by the locals. After an apparent £300k refurbishment (this has been disputed by the tenant) the pub was let under a new pseudo franchise agreement known as 'falcon' by owners Punch. Enterprise Inns operates a similar set up known as 'beacon'. Unfortunately the honeymoon period came to an abrupt end in early March when Punch evicted Jeff and Victoria, despite an impressive 250% increase in trading performance! The food and drink offer had much improved and we understand Jeff and Victoria were very popular with customers and extremely welcoming. We know from the pub's own social media that various disputes with the freeholder had occurred, including a restriction on Sunday lunch offer, a requirement to open on Christmas Day and Boxing Day, and a discrepancy over the amount of cash showing on the pub's reconciliation system within the tills. A falcon agreement is a hybrid tenancy that combines some elements of a



Churn, eviction, misery . . .

The hallmarks of the Great British pubco scam

commercial lease with a certain amount of management input and 'support' from Punch. It has been described as a form of franchise, and a cynic might see it as a ruse to avoid certain requirements of the 2015 Small Business & Enterprise Act, but as per usual with a pubco, the profit is skewed towards the freeholder with the risk and effort firmly in the tenant's camp. We do not know which straw broke the camel's back for this clearly profitable and healthy business but there was much sadness and regret expressed locally when Jeff and Victoria were forcibly removed. The pub was boarded up the following day and stands empty. Although not trading we understand the poor couple are 'legally squatting' in the ancillary flat until they can find alternative accommodation. Some local commentators believe Punch had plans for flats all along and the falcon deal was designed to fail in order to play the famous 'unviable' card with the planners. They had not expected the operators to do anywhere near as well as they did. As the pub's Twitter account proclaimed on the day of the eviction/repossession: "We found out – it's a massive scam!"

LORD ROOKWOOD, WANSTEAD

We never like to get people's hopes up, least of all our own, but after four years of closure and failed attempts on the part of a developer to convert to a care home, then flats, it looks like the slightly dilapidated but nonetheless imposing mock Tudor Lord Rookwood might actually be reopening. If the website www.lordrookwood.com is to be believed, London pub operators Antic, who successfully relaunched both the Red Lion and Leyton Technical in what they describe as an 'ever evolving' area, are working towards a refurbishment and reopening, following the usual 'Antic twist'. The twist here is that we have heard this news before and nothing has previously come to fruition. To be fair to Antic, the developer who owns the plot seems to have had a very difficult time coming to terms with the rapidly shifting attitude of both Waltham Forest Council and the locals when it comes to pubs. Upwardly mobile affluence has infiltrated previously down-at-heel parts of E10 and E11 in droves and this has led to a healthy demand for decent beer and social spaces like the Wanstead Tap.



On the edge of Wanstead Flats and between two suburban railway stations, the pub has so much potential due to its scale and style. Various operators have been interested in this site for some time but the owner, whilst licking his wounds over the care home plan refusal, appears to be land banking and awaiting that one 'offer he cannot

refuse'. This has led to a few false starts, much to the annoyance of thirsty locals and newcomers to the area who cannot remember the pub actually trading; such has been the length of its enforced closure. The picture was taken in 2014 and it shows eager local residents with Cann Hall Ward Councillors, members of campaign group WF Pubs, and somewhere at the back is the distinctive outline of our Regional Director (spot the hat!).

Antic London issued a public statement in February, "We continue to work on getting this purchase finally completed and remain committed to getting this lovely old pub refurbished and reopened. The delay is frustrating for all concerned and we are really sorry that we still cannot provide a firm date as to when we might finally invite you all back to your local pub. We shall provide clarity as soon as we can and thank you both for your ongoing patience and support". Fingers crossed then. Be absolutely clear, none of this would be happening at all had local people and campaigners, co-ordinated by local artist and designer Sally Pring, not stood up for their local, seen beyond what it was and focused on what it could be, worked with the Council and fought hard to stop an asset stripping developer

destroy their community social infrastructure for profit. **JW**

QUEENS HEAD, MITCHAM

Mitcham's historic Cricket Green conservation area looks set to lose yet another pub, the sometime *Good Beer Guide* entry the Queens Head. The pub has been sold by Shepherd Neame to a firm called Delrose Developments who want to extend the property either side and convert it to eight flats. **TH**

WILLIAM JOLLE, NORTHWOOD HILLS

A promising development. The planning application was refused on the advice of planning officers as follows: "The development proposal would result in the loss of a Public House which is an Asset of Community Value and important social, cultural, and recreational use in the Northwood Hills Town Centre, to the detriment of the town centre and local community." It is rumoured that a local business is interested in taking over the site and continuing its use as a pub. **TH**

Compiled by James Watson (JW) or Tony Hedger (TH)

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Recently I wrote a few words regarding the blurring of definitions of beer categories. Of course, I realise that many people may consider that there are no definitions; only a loose manner of categorising a particular brew into some sort of 'pigeon-hole' but, I do wonder: does anything go these days?

I have just enjoyed a pleasant visit to the old Truman Brewery, to sample the delights of Craft Beer Rising (CBR17). This year, more than ever, there were more styles than I have ever seen; fruit flavours (via grain and/or added fruit); crystal clear bright and many hazy beers; malty or intensely hoppy; sweet or sour and barley, wheat, rye - sorghum and other gluten free grains. In fact a plethora of styles, ingredients and serving styles and temperatures.

Regarding serving styles and temperatures, most were key-keg or keg, served at around 8 to 10 degrees Celsius and some stouts dispensed with a nitrogen/carbon dioxide mix. Few, if any, were dispensed from casks, at around 12 degrees Celsius. Notably this year, there were also many elaborately decorated cans and one or two larger breweries attempting to play 'catch up'.

I read and hear frequently that there is no real definition of craft beer, but is it really so hard to define? Many new ideas are born in the USA (not all, I hasten to add) and it is clear that in the early 1990s there was already a well established craft brewing commercial venture in full swing. But, where, why and how did it all start?

In the early 1970s, when I first started 'all grain' home brewing, there were few ingredients available. I obtained some from Boots the Chemist and the rest from local, newly established, home brewing shops. The malt was fine but the hops often appeared rather old and stale and my brewing equipment and knowledge were extremely basic. In America, around the same time, there were breweries developing in many homes, hence a market for domestic quantities of good quality ingredients. The 'Brewers Association' comments, *"The traditions and styles brought over by immigrants from all over the world were disappearing. Only light lager appeared on shelves and in bars, and imported beer was not a significant player in the marketplace. The home brewing hobby began to thrive because the only way*

a person in the United States could experience the beer traditions and styles of other countries was to make the beer themselves. These home brewing roots gave birth to what we now call the craft brewing industry."

So now it is evident where, why and how craft beer arrived, but why my title? Some time ago, I became quite confused by a beer called Black IPA. I was aware that India Pale Ale (IPA) was a strong, highly (English) hopped pale ale, brewed to be transported on boats to India and the (then) British colonies of the early 19th century. High alcohol and large quantities of hops (both with disinfectant qualities), helped to prevent the ale from going sour in the hot and fluctuating temperatures that it was exposed to in the ship's hold.

Returning to what was happening in the USA, their interpretation of IPA in home brewing must, surely, have varied considerably, depending on the availability of ingredients and the chosen recipes in the many kitchen breweries? Certainly, I have not tasted an American IPA that has not used modern New World hops, as opposed to the traditional hops used in the original English IPA recipes which, I suppose, is what one would expect. Thus a much more fruity American IPA (or APA), is produced and recipes vary considerably. I guess that at some point, someone must have thought 'let's chuck in a bit of patent black malt and see what happens' and Black IPA was born. Of course black beer is not pale so there we find a contradiction in terms.

Back to CBR17 and I have discovered yet another contradiction this year. It was called milk stout. Well, I hear you say, we all know what that is; it's a black beer with some lactose sugar in it that does not ferment and which adds a balancing sweetness to this rather bitter beer. I can remember Ena Sharples drinking it in the Rovers Return in Coronation Street many moons ago. However, I was surprised to find a golden amber beer from two brewers and yes, they called it milk stout! I was told that it has stout flavours in it!

Well, now you may understand how I have come to the conclusion that if black was the new golden, now golden is the new black!

Richard Dakin

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WhatPub? Update publishes news items collated by Greater London branches, often from information supplied through the 'Submit Update' button on **WhatPub**. We aim to report all openings and closures of places that satisfy the CAMRA definition of a pub (including those selling draught but not cask beer); all pubs that add or remove cask beer; and changes of name, ownership or beer policy. Readers are encouraged to visit **WhatPub?** for pub details, and to 'Submit Update' when they find incomplete or out-of-date information.

This edition we report on a new micropub in W7 and new outlets for Barworks in SE1, Ginger Jones in E9, and for other small operators in EC2 and NW6. Four Enterprise pubs have been converted to 'managed expert' sites for Frontier Pubs and Hippo Inns, in SW4, SW17, W10 and W14.

James Blunt has bought a National Inventory pub in SW10 to keep it as a pub – beautiful! – but seven pubs in WC2, E17, Goodmayes, SE1, SE18, W14 and Southall have been permanently lost to alternative uses.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

EC1V 9HX, LOOK MUM NO HANDS! 49 Old St. Bar and bike repair shop, sister of the one in E8. Opened in 2010, recently added four keg beers, e.g. Beavertown, Wild Beer. No cask beer. Twenty bottled beers.

EC2A 1DX, AVIARY (ETM), 22-25 Finsbury Sq. Opened in December, rooftop bar & restaurant in the Royal London House hotel. Indoor and outdoor space. No cask beer. Keg beers including Long Arm.

EC2A 1DX, BURDOCK (ETM), 22-25 Finsbury Sq. Opened in November, ground floor bar & restaurant in the Royal London House hotel. No cask beer. Many keg beers, including Long Arm.

EC2M 7EB, KITTY HAWK (Wright & Bell), 11-13 South Pl, Finsbury Circus. Their first opening, in November. Fuller's London Pride and changing guests.

EC3N 1BJ, CITY SPORTS, 5 Minories. Sports pub opened last year by the operator of the Still & Star E1. Small ground floor bar and slightly larger basement. Brakspear Oxford Gold and Fuller's London Pride.

WC2E 7JS, LA PERLA (Pacífico Group), 28 Maiden La. Having ceased to qualify as a pub in the early 2000s, acquired by Boparan Restaurant Holdings and renamed in December **CINNAMON BAZAAR**, Indian bar and restaurant. No cask beer. Three keg beers and plenty of bottles including London breweries such as Five Points, Gipsy Hill, Redchurch.

W1U 6BF, BEEHIVE (Cuisine Collect), 126 Crawford St. After bad fire damage in 2015, reopened in January by the same operator. Truman's Runner and Swift.

W1U 2SD, SOURCED MARKET, 68-72 Wigmore St. Opened last year, one of a small chain of farmers' markets cum convenience stores. No cask beer. Keg beers include eight in the basement to fill growlers or sample on site, plus regular 'meet the brewer' evenings.

W1D 3DR, THIRST BAR, 53 Greek St. Small Soho bar, now with keg beer. No cask beer.

EAST

E1 7HP, SIMMONS, 21 Widigate St. Opened last summer. No cask beer. Keg beers include three from Meantime.

E1W 1YW, TRADE UNION (Grand Union), 3 Thomas More St. Their ninth site, opened in June. No cask beer.

E5 8BQ, BREW CLUB TAP ROOM, Unit 9, Tram Depot, 38-40 Upper Clapton Rd. Brew your own brewery established in 2014. Now with a bar, open F-Sa 18-23; Su 14-19. No cask beer. Three keg beers, changing monthly, currently from Weird Beard.

E8 4EA, DRAUGHTS, 337 Acton Mews. Opened January 2016 in a railway arch, concentrating on board games. No cask beer.

E9 5DG, TIGER (Enterprise), 245 Wick La. Having closed in March 2015, reopened in December by Ginger Jones, who also run the Lord Morpeth E3, Duke E17 and Black Horse SE8. Cosy sofas and bench seating. Cask beer restored, Adnams Bitter, Hog's Back TEA and a guest, e.g. Titanic Plum Porter. Keg beers include Adnams, Fuller's, Meantime.

E14 5RB, ROCKET (3Sixty Restaurants), 2 Churchill Pl. Previously unreported bar, sold in January to Novus Leisure. No cask beer.

E17 9HQ, PILLARS BREWERY TAP, Unit 2, Ravenswood Industrial Estate, Shernhall St. Opened in November, a large new brewery and tap. No cask beer. Four of their own keg beers. Open F 17-23; Sa 14-23.

E20 1EN, BUMPKIN (Ignite Group), 105-106 The Street, Westfield. One of a small chain, opened in 2012 but not previously reported. No cask beer.

NORTH

N1 6PJ, BACCHUS (Enterprise), 177 Hoxton St. Sold to Mendoza Ltd. Having closed in 2014 after hosting **MADE IN THE SHADE** pop-up, finally reopened in March by Number Group as **NUMBER 177**, principally a food and entertainment venue. No cask beer. Keg beers from local breweries.

N4 2JW, HALFWAY HOUSE, 131 Blackstock Rd. Having closed c.2014 to become an Ethiopian restaurant, reopened as **DRFO**, a bar with keg beer.

N7 8DL, BEER KAT (Enterprise), 203 Holloway Rd. Was VICTORIA, TOMMY FLYNN'S, PHIBBERS, 12 BAR. Having closed in autumn, reopened as **LIQUOR WORKS** by the operators of the Railway Telegraph SE23. No cask beer.

N7 8UR, TWO BREWERS (Enterprise), 109 Roman Way. Cask beer restored, Fuller's London Pride.

N19 4EF, CORNER FLAG (Prestige Group), 472 Hornsey Rd. Was RAILWAY HOTEL, BLARNEY STONE. Having closed in 2014, reopened in January. Still no cask beer.

NORTH WEST

NW1 0AG, BREWD OG CAMDEN, 113 Bayham St. Was LAUREL TREE, BAR 113. Since July one real ale, BrewDog Live Dead Pony Club, with secondary fermentation in KeyKegs.

NW6 2BY, SIR COLIN CAMPBELL (Enterprise), 264-266 Kilburn High Rd. Lease acquired in January by the team behind the Colonel Fawcett, NW1 and Smugglers Arms, W1. Cask beer restored, Dark Star Hophead, Sharp's Doom Bar and Wells Eagle IPA.

EASTCOTE (HA5 1QL), RE BAR, 163 Field End Rd. Having closed in October 2015, reopened as **GEO BAR**, late night bar under new management. No cask beer. Two keg beers. Only open F & Sa 20-01.

HARROW (HA2 6ED), PINNER LOUNGE, 14a Broadwalk, Pinner Rd. Previously unreported bar and restaurant, formerly Orchard Lounge. No cask beer.

HARROW (HA2 6ED), SARAS, 28 Broadwalk, Pinner Rd. Previously unreported Indian restaurant with bar. No cask beer.

SOUTH EAST

SE1 5UE, THOMAS A BECKET, 320 Old Kent Rd. Reopened, a modern bar. No cask beer.

SE8 4BX, LITTLE NAN'S BAR, Arch 14, Deptford Market Yd. Opened in 2016, relocated (see closure below) to recently refurbished railway arches. No cask beer. Keg beer from Fourpure.

SE8 4NT, VILLAGES BREWERY TAPROOM, Units 21-22, Resolution Way. Brewery established late last year by brothers Archie & Louis Village. No cask beer. Core range of pale ale, pilsner and red ale, in keg and can. Open F 17-23; Sa 12-23 only.

SE16 3LR, EEBRIA TAPROOM, 15 Almond Rd. Not strictly a taproom as they don't brew, but opens for the Bermondsey Beer Mile in a railway arch close to Partizan Brewery. No cask beer. A number of keykeg beers from micros and a selection of cans and bottles. Open Sa 11-17 only.

SOUTH WEST

SW1E 5LB, GREENWOOD (ETM), 170 Victoria St. Opened in January in new Nova development, a 'pub, restaurant and sports lounge'. No cask beer. Keg beers include four copper beer tanks above the island bar plus brews from Long Arm.

COULSDON (CR5 2QJ), JACK & JILL (Punch), Longlands Ave. Cask beer restored, Sharp's Doom Bar.

WEST

W2 4QP, QUEENS ICE & BOWL (Leisurebox), 17 Queensway. 1930s ice rink and bowling lanes, recently refurbished with bars and diner open to the public. No cask beer.

W2 1HB, SLOE BAR (SSP), The Lawn, Paddington Station. Was REEF. Reopened in February by the same operator, renamed **CABIN**, but no longer has cask beer.

W7 3TR, DODO MICRO PUB, 52 Boston Rd. Opened in January. Five cask beers, mostly from London Breweries on gravity.

HAYES (UB3 1LP), COMFORT HOTEL HEATHROW (Sal Hotels), Shepiston La. Previously unreported hotel bar. Now owned by Accor and renamed **MERCURE LONDON HEATHROW HOTEL**. No cask beer.

HEATHROW (TW6 1JS), GLOBE (Restaurant Group), Terminal 3 Arrivals, Landside. Previously unreported, now renamed **MARKET GARDENER**. Greene King IPA.

UXBRIDGE (UB8 3HY), BRUSHWOOD INN (Enterprise), 47 Harlington Rd. Was **TURKS HEAD**. Having closed in 2015, reopened in February as **TAJ MAHAL LOUNGE**, with an area set aside for drinkers. No cask beer.

UXBRIDGE (UB8 1JX), CROWN & SCEPTRE (Star), 135 High St. Having closed in 2014 with lease on the market,

reopened as **WHELANS**. Courage Directors and Fuller's London Pride.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

EC1M 6JH, CHARTERHOUSE. Closed and repossessed, future uncertain.

EC1A 7BX, LE PARIS GRILL. Was **POETS CORNER**, PAVILION, NYLON, SPECTATOR. Closed, future uncertain.

EC1V 0DX, SLAUGHTERED LAMB (Barworks). Cask beer discontinued.

EC2V 8AE, BALLS BROTHERS (Novus), 5-6 Carey La. Closed within the last couple of years for the redevelopment of 33 Gutter Lane.

EC2R 7HJ, BANKSIDE. Reported closed at the start of 2015, the whole of Angel Court has now been demolished.

EC3A 7JB, HEMINGWAYS. Closed last year, now a restaurant.

EC3N 1NT, MARY JANE'S (Mint Group). Was **FINE LINE**. Closed last year, now the eighth 'Dirty Martini' bar in London, no draught beer.

EC3V 1LU, WRAPS BAR. Closed a few years ago, now a wine shop.

EC4M 9AL, TAO. Reported closed at the start of 2015, demolished.

EC4M 6XX, WINE TUN (Davy). Was **HEELTAP & BUMPER**. Having been reported closed in 2015, now demolished.

WC2B 5HZ, BELUSHI'S (Star), 9 Russell St. Was **MARKET TAVERN**. Closed, operator Beds & Bars have relinquished the lease, future uncertain.

WC1X 8TP, BOTTLEDGOG (BrewDog). Renamed **BREWDOG CHANCERY LANE** in 2016 but closed at the end of the year, apparently bottle shops are now not their thing.

WC2R 3JJ, DEVEREUX (Greene King). Freehold on the market in autumn. Closed February, future uncertain.

WC2H 7DS, HAND & RACQUET (ex-Spirit). Having closed in 2008, permission to demolish finally granted after numerous planning applications and demolition carried out c.2015.

W1F 0RY, DUKE OF ARGYLL (Sam Smith). Closed in January for sympathetic refurbishment, due to reopen in autumn.

W1W 6BB, FAT LORENZO'S. Closed last year, now a restaurant.

W1T 1NG, NEWMAN ARMS (Cornwall Project). Freehold on the market last year. Closed at expiry of lease for building works to be carried out. Due to reopen at some point.

W1S 1YH, SLUG & LETTUCE (Stonegate), 19 Hanover St. Refurbished and reduced in size. Cask beer discontinued.

W1D 6DW, TWO SPORTSMEN (Bar Holdings). Was **SPORTS BAR & GRILL**. Closed, due to become a restaurant.

EAST

E1 6BG, SMITHS OF SPITALFIELDS. Was **LUXE**. Having closed last year, now divided into a clothes shop and a restaurant.

E1 1EW, STABLE (Fuller). Was **RHYTHM FACTORY**. Cask beer discontinued already, citing lack of demand. Still has lots of 'craft' keg beers.

E2 7AP, DURHAM ARMS (Enterprise). Having closed in the



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late 2000s, sold by Enterprise to Macneil Ltd, now in office use and upstairs converted to residential.

E2 8AL, KINGSLAND. Was ROYAL STANDARD, KORSAN. Closed a few years ago, demolished to make way for housing.

E2 0AG, MARQUIS OF CORNWALLIS (Enterprise). Cask beer discontinued.

E8 3RH, LONDON FIELDS (Punch). Was WARBURTON ARMS. Taken over by Albion & East Group and in December renamed **MARTELLO HALL**, a pizzeria and bar. Cask beer discontinued. Keg beers from taps in wall behind bar.

E9 6RG, MILIKI SPOT 2 (Admiral). Was BRUNSWICK ARMS. Having closed in 2010, now in religious use.

E11 4EA, HEATHCOTE ARMS (Equity Estates). Closed, future uncertain.

E15 3HU, ANGEL. Acquired by Macneil Ltd. Closed since licence revoked in 2010, the lease has been on the market.

E17 7DB, COCK TAVERN (Punch). Sold c.2013. Closed in 2016, permission granted for conversion to retail.

E18 1JJ, SWITCH. Was JETS. Closed last year, planning application for conversion to retail submitted in November.

GOODMAYES (IG3 9RP), WHITE HART (ex-Punch). Closed for an extended period but not previously reported, now demolished.

NORTH

N1 2XH, BROWNS (ON THE GREEN) (M&B). Closed in 2015, acquired by Corbin & King, now 'Bellanger' restaurant.

N1 9RG, CANAL 125 (Newking). Was SWAN TAVERN,

BABUSHKA. Sold by Punch c.2013. Closed, future uncertain.
N1 1LX, HOP & BERRY. Was WINDSOR CASTLE, HOURICAN'S FREE HOUSE, BARNSBURY. Closed, rumour of conversion to restaurant.

N1 9PZ, JOKER OF PENTON STREET (Laine). Was SALMON & COMPASSES, HUNDRED CROWS RISING. Cask beer discontinued; handpumps removed to be replaced by a 'wall of keg'.

N3 1XT, 85th CENTRAL. Was INNISFREE, INFINITY. Closed in October and repossessed, future uncertain.

N6 4QA, VICTORIA (Enterprise). Closed at the end of 2016, future uncertain.

N9 0ER, CART (Greene King). Was CART OVERTHROWN. Freehold on the market in autumn, closed in January, future uncertain.

N10 1LR, KEENAN'S (Punch). Was WETHERSPOONS, SPOONS. Lease on the market early last year. Closed and boarded, occupied by squatters.

N12 8QF, MALT & HOPS (Enterprise). Closed, boarded, future uncertain.

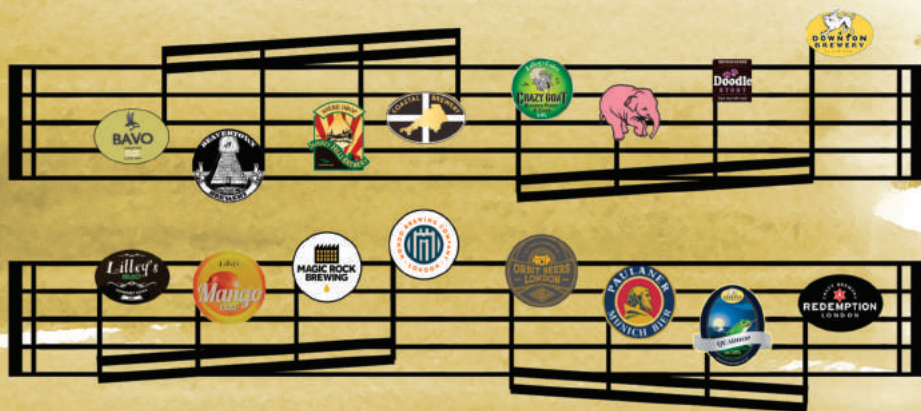
N16 7UY, HAUNT (Counterculture Bars). Cask beer discontinued, keg only.

N17 9TA, PRIDE OF TOTTENHAM. Was SAVANNAH'S PLEASURE. Closed and boarded in February, lease on the market.

ENFIELD (EN3 4PX), FALCON (Admiral). Sold to Macneil Ltd, closed late last year, planning application to demolish held up by ACV application.

ENFIELD (EN1 3LA), OLD BELL (Enterprise). Freehold on the market late last year. Closed, future uncertain.

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ENFIELD (EN2 9HH), TOBY CARVERY (WHITEWEBBS) (M&B). Cask beer discontinued.

NORTH WEST

NW2 1HB, EVOLUTION. Was WELCOME INN, MCGOWANS. Closed, future uncertain.

NW9 7BP, RAW SPICE (Pharmchem International). Was UPPER WELSH HARP, HARP. Closed in 2015, will be demolished to make way for a large residential development with retail on ground floor.

NW10 7AD, GRAND JUNCTION ARMS (Young). Closed for major renovations.

EDGWARE (HA8 5HX), CONWAYS NUMBER 3. Closed, converted to Turkish restaurant during 2016.

EDGWARE (HA8 5QH), SAPPHIRE LOUNGE. Was FLYING EAGLE, MUMBAI MIX. Latterly owned by Macneil Ltd. Closed, became a Tesco in 2012.

HARROW (HA1 2DE), FAT CONTROLLER (Broken Foot Inns). Having closed in 2010 and been divided into two units, both eventually let as restaurants.

HARROW WEALD (HA3 5EQ), LAURELS (H&S Taverns). Cask beer discontinued, handpump removed.

WEALDSTONE (HA3 7AH), FORDE'S FREE HOUSE. Renamed TJ'S SPORTS BAR but now closed, future uncertain.

WEALDSTONE (HA3 7AA), O'SULLIVANS. Closed, freehold sold, future uncertain.

WEMBLEY (HA9 8PB), RICKSHAW LONDON. Was FLIRTEASE. Closed in December, for ten months.

SOUTH EAST

SE1 7AE, CAMEL & ARTICHOKE (Wellington). Was ARTICHOKE, STREETS, ELUSIVE CAMEL. Closed, planning application for residential conversion upstairs refused, future uncertain.

SE1 0TF, REFINERY (Drake & Morgan). Cask beer discontinued early this year.

SE1 1JS, RUSE. Was RED LION. Having closed in 2015, demolished last year to make way for a residential development with retail on the ground floor.

SE8 4PH, LITTLE NAN'S BAR, 46 Broadway. Closed, relocated (see new openings).

SE16 4JN, BRUNEL (Punch). Was ADAM & EVE. Cask beer discontinued.

SE16 2ET, STANLEY ARMS. Cask beer discontinued.

SE16 7SZ, WIBBLEY WOBBLEY. Floating pub on Greenland Dock, closed due to vessel being deemed unsafe.

SE16 4TY, WINNICOTT. Was OLD JUSTICE. Cask beer discontinued. All five Winnicott-run pubs are on the market.

SE18 4LE, EAGLE. Having been reported closed in 2013, permission for residential conversion granted the following year.

SE24, MILKWOOD. Was ESCAPE BAR, JAZZ ON THE HILL, POET, BAR 216. Cask beer discontinued.

BROMLEY (BR1 1HT), HENRY'S (Stonegate). Was IVORY LOUNGE. Closed, now a Turkish restaurant.

CROYDON (CR0 1BF), BAR TXT (Brakspear). Was JT'S BAR CAFÉ, RENDEZVOUS, BAR R. Closed in February, future uncertain.

SOUTH CROYDON (CR2 6PL), RAIL VIEW (Punch). Name shortened some years ago to VIEW. Now closed and boarded, future uncertain.

SOUTH WEST

SW4 9LA, CRAFT KITCHEN. Closed, future uncertain.

SW4 7AB, HONKY TONK. Was UNDERDOG. Closed in December, now a 'Balans' cocktail restaurant.

SW10 9UU, CHELSEA PENSIONER (Wellington). Was BLACK BULL. Operated since 2013 by Simmons. Cask beer discontinued.

CARSHALTON (SM5 3BB), FOX & HOUNDS (Triangle Pub Co). Closed and boarded in February, future uncertain with significant rebuilding work required.

KINGSTON (KT2 7NP), KINGSTON LODGE HOTEL (Brook Hotels). Was GEORGE & DRAGON. Cask beer discontinued.

RICHMOND (TW9 1SX), ALL BAR ONE (M&B). Closed and sold, due to become an 'Ivy Café' restaurant.

RICHMOND (TW10 6UA), ENCORE LOUNGE. Was COCO'S. Closed, licence revoked.

WALLINGTON (SM6 8JX), HARROW INN (Star). Closed in 2009 and demolished in 2010, not previously reported.

WEST

W6 8QT, SOUTHERN BELLE (Greene King). Was GREYHOUND, PUZZLE. Freehold on the market in autumn, closed early this year, future uncertain.

W7 3SP, DUKE OF YORK (Star). Cask beer discontinued again.

W14 0HD, OLD PARRS HEAD (ex-Punch). Having closed in 2014 for residential conversion upstairs, conversion of the basement and ground floor was granted on appeal in October.

HAYES (UB3 3HE), BOOTLACES. Was MOON UNDER WATER, FAMOUS GEORGE ORWELL. Cask beer discontinued, five handpumps unused.

HAYES (UB3 1NF), GREAT WESTERN (Punch). Cask beer discontinued.

HAYES (UB3 1QT), MUSIC BOX (Enterprise). Was THOMAS HENRY K. Cask beer discontinued.

HESTON (TW5 0BD), ROBERT INN. Closed, permission granted to demolish and build a new hotel with bar facilities.

SOUTHALL (UB1 3DA), THREE HORSESHOES (Wellington). This Regional Inventory pub has finally closed, permission granted in 2013 to convert to three shops with flats above.

UXBRIDGE (UB8 2PS), MILITIA CANTEN (ex-Greene King). Closed in January, future uncertain.

WEST DRAYTON (UB7 7BT), BLUES BAR (Wellington). Was ENGINE, STATIONS. Closed, permission granted to demolish and build flats.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC2N 1AP, CORNEY & BARROW (Drake & Morgan), 111 Old Broad St. Renamed in November OTHERIST, the first of the chain to be repositioned after being acquired last year. Still has cask beer, now Woodforde Wherry.

EC2V 5BT, CORNEY & BARROW (Drake & Morgan), 12-14 Masons Ave. Sold to Davy's and renamed February EL VINO, the first such new opening since Davy's acquired the El Vino chain in 2015. Still has cask beer, now Shepherd Neame Whitstable Bay. Two keg beers from Meantime.

EC2Y 9HT, CORNEY & BARROW (Drake & Morgan), 1 Ropemaker St. Renamed in February **REFINERY CITYPOINT**. Still no cask beer.

EC2N 2HG, GALLERY (Novus). Renamed **BALLS BROTHERS**. Still has cask beer, now Sharp's Doom Bar.

EC2M 3AB, ROCKET (3Sixty Restaurants), 201 Bishopsgate. Sold in January to Novus Leisure. Still no cask beer.

EC3R 7AA, AGENDA (Novus). Was **BAR MED**. Renamed in November **TANK & PADDLE**, specialising in 'craft beer and pizzas'. Still no cask beer. Keg beers include three from Meantime.

EC4M 8EN, YAGER. Was **BAR EXCELLENCE**, **SHOELESS JOE'S**, **METROPOLIS**. Now operated by Establishment HM Ltd. Renamed in July **VINYL BAR**. Still no cask beer.

WC1E 7DH, COLLEGE ARMS (Faucet). Was **UNIVERSITY TAVERN**. One of three pubs acquired in February by the ever-acquisitive Stonegate.

WC1B 5AF, MIDTOWN BRASSERIE & BAR (Accor). Was **DEANS BRASSERIE**. Renamed **MARCO'S NEW YORK ITALIAN**, still has a bar with keg beer.

W1D 6HJ, COMPTONS OF SOHO (Faucet), 51-53 Old Compton St. Was **SWISS TAVERN**. Acquired in February by Stonegate. Two cask beers.

W1F 0TN, FLORIDITA (D&D London). Refurbished and renamed in January **100 WARDOUR STREET**, a loud ground floor lounge bar as well as a basement club and a cigar bar.

W1T 6HP, POTION (Wellington), 28 Maple St. Was **YORKSHIRE GREY**, **BAR PM**. Renamed in 2014 **SIMMONS**, then their fourth bar. No cask beer. Keg beers include three from Meantime.

W1D 3QE, SOHO SQUARE (Cutting Edge Bars). Was **EDGE**. Taken over by Camm & Hooper, who run Tanner & Co, SE1 and renamed in November **SIX STOREYS**, with bars and function rooms on six floors. Still no cask beer.

W1D 6EX, YUMI IZAKAYA. Renamed **HANKIES**. Still no cask beer.

EAST

E2 6NB, THREE SODS BREWERY TAP. Acquired by Bloomsbury Leisure Group. Renamed **WORKERS ARMS**. Still has cask beer from Three Sods brewery.

E9 6AS, ADAM & EVE (Greene King leased). Taken over by Rose Pubs. Six changing cask beers, e.g. East London, Hackney, Siren.

E14 4EB, CORNEY & BARROW (Drake & Morgan). Renamed **PAGINATION**. Still no cask beer.

E15 4PH, PRINCESS OF WALES (Punch). Renamed **SECRET WEAPON**.

WOODFORD (IG8 0XG), CASTLE (M&B). A Harvester for about 25 years, now rebranded **MILLER & CARTER**. Still no cask beer.

NORTH

N1 9AA, WAITING ROOM (Whitbread). Renamed in December **BAR & BLOCK**, first London outlet for a new steakhouse & bar chain from Whitbread. Still no cask beer. Keg beers include Meantime.

N3 1DP, CATCHER IN THE RYE (Faucet). Acquired in February by Stonegate.

N7 9QG, NEWMARKET ALE HOUSE (Admiral). Sold to Mendoza Ltd.

N7 9EF, SHILLIBEERS (West Berkshire Brewery). Renamed **DEPOT**.

HARROW (HA2 6ED), O'FLAHERTY'S. Renamed **D'S LOUNGE** and now **BROADWALK BAR**, operated by Columb Taverns Ltd. Fuller's London Pride.

NORTH WEST

NW5 4BS, GIPSY QUEEN (Enterprise). Was **WESTPORT INN**, **BLUEBELL**. Changed hands after energetic tenants gave up the pub in October. Purity Pure Gold, Timothy Taylor Landlord and two guests, e.g. East London, Hackney, Hammerton, Southwark, Truman's.

SOUTH EAST

SE1 9LX, DR.INK'S (Douglas Inns). Was **HOGSHEAD**, **SLUG & LETTUCE**. Taken over by Barworks and in December renamed **FOUNTAIN & INK**. Two changing cask beers and an extensive range of keg, bottled and canned beers.

SE25 6PP, WHITE HORSE (Enterprise). Renamed **HOLMESDALE**. Sharp's Doom Bar.

SOUTH WEST

SW4 7EX, COACH & HORSES (Enterprise). Taken over last year by Frontier Pubs, Food & Fuel's 'managed expert' partnership with Enterprise. Two changing London cask beers, e.g. By the Horns, Sambrook's, Truman's, and a dozen changing keg beers, e.g. Beavertown, Brixton, Mondo, Redchurch, Weird Beard.

SW10 9UJ, FOX & PHEASANT (Greene King). This National Inventory pub was bought in February by James Blunt Pubs, to save it from possible redevelopment. The singer-songwriter intends to run it 'hands-on'.

SW17 8BH, ROSE & CROWN (Enterprise). Taken over in February by Frontier Pubs. Three changing London cask beers, e.g. Brixton, By the Horns, Truman's. Mostly London keg beers.

CARSHALTON (SM5 2DS), VINES BAR & GRILL. Renamed **PORTERHOUSE STEAK BAR**. Still no cask beer.

WEST

W2 1JU, KOJAWAN (Hilton). Renamed **SKY 23**. Still no cask beer.

W10 5LP, EAGLE (Enterprise). Taken over in January by Hippo Inns as part of their 'managed expert' partnership with Enterprise. Two Truman's cask beers and two guests, plus numerous keg beers.

W13 9RT, OWL & THE PUSSYCAT. Now has up to six cask beers brewed on the premises and up to four keg beers. Beers from other breweries discontinued.

W14 9SD, COLTON ARMS (Enterprise). Taken over in January by Hippo Inns. Changing cask and keg beers.

WEST DRAYTON (UB7 7DQ), DE BURGH ARMS (ex-Punch). Renamed in 2016 **CRISPY DOSA LOUNGE**. Still no cask beer.

CORRECTION TO WHATPUB UPDATE 16

N22 8PA, PRINCE (ex-Punch). They do stock beers from Bohem, and the pub is installing a microbrewery, but it is the pub operator's own and not connected with Bohem.

Norwich Business Improvement District's (BID) team of City Hosts will be out and about on the streets and lanes of Norwich during the City of Ale Festival helping visitors locate their perfect pub to sample the finest local ales. The City Hosts are volunteers, welcoming and assisting visitors, providing help and advice to enable them to gain the maximum benefit and enjoyment from their visits. Out on the streets of Norwich six days a week they are hard to miss, wearing highly visible 'Here to Help' blue tabards, and each speaking to an average of 75 people per day.

Last year City of Ale organisers held a seminar for City Hosts to raise awareness about the festival, why Norwich was the first place to hold such an event, and why it's so important for the region's brewing and pub industries. The session was attended by over 30 City Hosts and included a tutored beer tasting so that attendees could find out all about the different styles of cask ale and why it's so special. It was jointly sponsored by Adnams and the St Andrews Brewhouse, who also hosted the event.



Working together; City Hosts and pubicans

This year, armed with this valuable knowledge, plus copies of the City of Ale 2017 Trail Map, the Hosts will be able to advise on the wide variety of city pubs that ale-lovers might like to visit. This will include advice on dog-friendly pubs, those with wheelchair access, food serving times and ranges of local ales on offer. Dawn Leeder, Co-Chair, said, "This is a unique initiative for the City of Ale. Norwich BID is our main sponsor so it is absolutely right and fitting that their City Hosts will be able to help visitors find their perfect pub and pint. We're delighted to be working with them".

Norfolk is renowned worldwide in the brewing trade for the quality of its malting barley so it's no surprise there are so many fantastic brewers in the region. And visitors can expect a warm welcome in the city pubs: Norwich has been voted one the friendliest cities in the UK in a recent Co-Op survey.

Rachael Fretter of Norwich BID added, "We are focused on supporting Norwich businesses, helping to generate conditions in which they can flourish. Our support for City of Ale is one of the many things we do to help attract people into Norwich and get them experiencing and exploring our vibrant city. We are proud to be once again supporting the City of Ale festival which is a superb celebration of fine ales, brewers and pubs which adds to the rich brewing tradition and history of Norwich."

Norwich City of Ale 2017 runs from 25 May to 4 June 2017. For more information, visit cityofale.org.uk. Trains from Liverpool Street take about an hour and a half and are on the hour and half-hour weekdays.

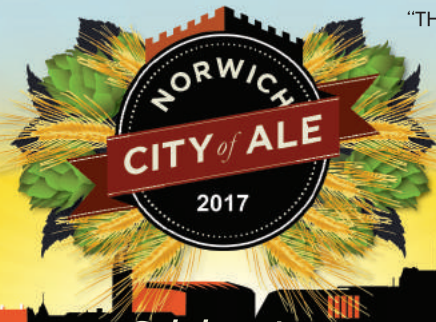
From a Norwich City of Beer press release

"IN THE SPACE OF JUST A FEW YEARS, NORWICH CITY OF ALE HAS BECOME ONE OF THE PRINCIPAL BEER EVENTS IN BRITAIN"

Roger Protz

"THE EVENT HAS SUCCEEDED IN PUTTING NORWICH ON THE MAP AS ONE OF THE PREMIER BEER CITIES IN THE UK"

Pete Brown



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

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

PREDICTIONS

I think Nick Goodway's (*Evening Standard*) prediction of a Young's-Fuller's merger is more of a prediction made in jest for a humorous article rather than a serious prediction. One of his other predictions failed pretty quickly. He predicted that Stoke City would win the FA Cup beating West Ham 3-1 in the final. Within six days both teams had been beaten in the third round, both teams losing at home, West Ham 5-0 to Manchester City. As I understand that Nick originally comes from Stoke this prediction may have had an element of wishful thinking in it. Still as Yogi Berra, a baseball player and manager said, "It is very difficult to make predictions, especially about the future." Or as Lord (William) Hague said in January 2016, "In Jan 2015 anyone predicting that Jeremy Corbyn would be leader of the Labour Party would have been laughed at. Possibly by Jeremy himself." Perhaps it is best to take the Paul Gascoigne approach, "I never make predictions and I never will."

Colin Price

HOP STUFF BREWERY

As a lover of cask and also someone who is keen on the brewing scene and choice it gives drinkers locally, and nationally, I was disappointed to see a lack of coverage for Hop Stuff Brewery's expansion in the Feb/March edition. The London Brewery section contained only five and a bit lines. The brewery, since its inception in 2013, has always been staunch supporters of excellent cask ale and has included cask in its core range (5 cask beers

including my favourite APA). HSB remains committed to cask, when some are turning away. In addition, the founder James Yeomans was invited, and accepted, on to the steering committee for the CAMRA revitalisation project. Surely there is reason enough for the brewery's exciting expansion plans to warrant more than 5 lines?

Daniel O'Loghlen

Editor's Note: sadly, I had very little copy to go on so I'm happy to print Daniel's amplification of the situation and look forward to reporting further.

RESTAURANTS IN PUBS

I am a CAMRA member and enjoy picking up a copy of *London Drinker* when I am in a pub that has a copy (which isn't always the case). I was reading the Feb/March edition and disagree with comment made on page 22 under Chickening Out. As background, the closing of pubs and the lack of outlets for cask ale must be the primary concern for CAMRA; the increase in business rates is only going to exasperate this situation and there is also the increase in drinking at home. Brewing seems to be growing rapidly but the locations to sell this beer are falling. I agree that turning unused upper floors into flats ends up with the pub closing as the residents will complain (even though they bought a flat above a pub) about the noise and/or the economics of converting the ground floor just become too compelling. But I disagree with your comments re not supporting restaurants in pubs and instead promoting the use of unloved rooms for bands and dart teams. The reality for many pubs in the 21st century will be that they are a hybrid of a pub and a restaurant. The restaurant will either sublease the area or be run by the publican. Either way this should generate profit for the pub and ensure its survival. The pop-up restaurant scene is huge these days and really could help put struggling pubs on the map and become destinations. The other benefit of restaurants in pubs is that the publican should ensure that they sell the alcohol if they sublet the room so the demand for real ale will grow as diners drink during their meal and some will head down to ground floor pub for pre and post drinks. It

seems a no brainer for me for CAMRA to be supporting the growth of restaurants in pubs; the days of empty rooms being used for the odd darts tournament or band are long gone and just don't work financially. If pubs do have bands, the noise concern by residents rears its ugly head and many pubs have ceased holding bands unfortunately, even after expensive alternations to reduce noise. If we do not recognise that pubs need revenue to survive and CAMRA has a role to play and support pubs, then the decline in pub numbers will increase. The campaign, "There's a beer for that" is one that CAMRA should support or replicate for restaurants within pubs. If we look at some evidence from Australia, pubs have long struggled surviving on beer sales alone; most generate the bulk of their revenue from gambling machines which has ruined pubs. This is a worst case scenario for British pubs but if CAMRA doesn't realise that pubs need to be supported they will look for whatever revenue sources they can find. To me the best one is to promote great restaurants serving great beer in great pubs.

Richard Fullarton

CRAFT BEER

I read with disappointment Christine Cryne's comments in the last issue regarding 'craft' beer – "despite what we like, this term is here to stay". I beg to differ; it sounds like an advertising slogan for Watney's Red and we all know what happened to that. It is no more than a trendy gimmick purely designed to extract more money from younger people. Do we as a campaign (for real ale may I point out) need the drinkers of this generally bland, overpriced 'beer' in our campaign? Of course not. Let's get real and promote the real thing.

Richard Gregory

BETHNAL GREEN ROAD PUBS

It is good to learn that Clive Taylor enjoyed his visits to the Bethnal Green Road. From the tube station a walk slightly beyond the fire station down Roman Road which he might remember as Green Street, takes one to Globe Road which once had a run of thirteen public houses. Currently excellent pies complement the beers at the Camel (277 Globe Road). To find a

CAMRA discount try the Dundee Arms, beyond the petrol station on Cambridge Heath Road and handy for York Hall. The Salmon & Ball was once an announcement for bus conductors. Bobby Moore, the footballer was once a part owner. The Sun had a chequered history and a recent refurbishment during which there was no roof for far longer than I thought appropriate although the sign was well protected. Its current claim to fame is as the *Imbibe* 2017 whisky venue of the

year. In addition to its karaoke, the Misty Moon is well known for its principally Thai menu. For the area the Old George has a surprisingly large garden and musical ambitions. The Blade Bone had far right political connections. When it closed as a pub it became an excellent Chinese restaurant for a decade or so. For those with a yen for cocktails there are three famous venues within a few hundred yards: the Talented Mr Fox organisation presides over cocktail

matters in the former Town Hall and Satan's Whiskers is very near the Dundee Arms but for the full hipster experience venture into Paradise Row: bottle shop, cocktail bar and eateries!

At the western end of the road a short detour brings one to the Water Poet; a truly remarkable site at 9-11 Folgate Street, judged by *Time Out* to be the best pub in London in 2015.

J W Grayson

London LocAle scheme

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

Albion	45 Fairfield Road, Kingston KT1 2PY
Alma	499 Old York Road, Wandsworth SW18 1TF
Black Horse	204 London Road, Kingston KT2 6QP
Marlborough Arms	36 Torrington Place, WC1E 7LY
Selkirk	60 Selkirk Road, Tooting SW17 0ES

Big Smoke
Sambrook's, Twickenham or Wimbledon Park, Twickenham
Hammerton, Redemption or Sambrook's Sambrook's or By the Horns

The following pubs have left the scheme.

Cap in Hand	174 Hook Rise North, Surbiton KT6 5DE
Maxwell Hotel	Station Road, Orpington BR6 0RZ
Priory Arms	83 Lansdowne Way, Stockwell SW8 2PB

Closed

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

The Oxford English Dictionary defines real ale as

"Cask-conditioned beer that is served traditionally, without additional gas pressure"



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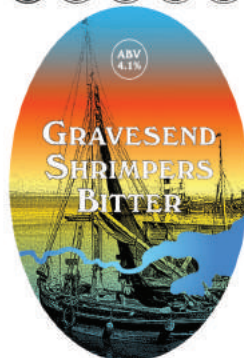
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EST
1990

"Smile, things could be worse," he said.
So I smiled – and lo! Things got worse. . .

Well, here we are again. By the time you read this the clocks will have gone forward and Easter will be upon us (or may have gone, depending on how quickly you read). Let's celebrate the spring by solving some dead simple number puzzles:

- | | |
|-----------------------|-------------------|
| 1. 1 FITG | 6. 6 N of BPS |
| 2. 2 V to the DB | 7. 7 S in S |
| 3. 3 E on a JT (JUFT) | 8. 8 N of SUS |
| 4. 4 SI in a SQ | 9. 9 N of BCS |
| 5. 5 H in a Q of a T | 10. 10 DS (or DS) |

Not too easy, I hope. Now, for 5BY4 this time I have taken the subject of battles – all involving England but not all on British soil. If you sort the first list into chronological order they should line up with the second list (which, you may have noted, has not been randomised). Easy if you're good at history but if you're like me then you may find that *Wikipedia* helps.

- | | |
|--------------------|---------|
| 1. Shrewsbury | A. 1066 |
| 2. Blenheim | B. 1314 |
| 3. Agincourt | C. 1346 |
| 4. Crécy | D. 1403 |
| 5. Sedgemoor | E. 1415 |
| 6. Bosworth Field | F. 1485 |
| 7. Stamford Bridge | G. 1513 |
| 8. Flodden Field | H. 1642 |
| 9. Bannockburn | I. 1685 |
| 10. Edgehill | J. 1704 |

And so we come to general trivia. It started out by being quite topical (though it will be less so by the time it reaches you) but that soon ran out of steam and I reverted to the usual mix of random rubbish.

- The death was announced recently of the only man to win world championships on both two wheels and four. Who was he?
- A competition was announced recently to appoint a team to refurbish a National Trust property almost totally gutted by fire in 2015. What property is this?
- A natural limestone arch, the Azure Window, recently collapsed in a severe storm. On which Mediterranean island was it located (and of what country is it a part)?
- On 12 March 1952 British diplomat Hastings Ismay was appointed as the first Secretary General of what international organisation?
- Between June and October 1944 how many V1 flying bombs (or 'doodlebugs' did Germany direct at south east England? (I'll allow 100 either way)?
- In the Periodic Table the element with the highest atomic number (number of protons) is Oganesson (Og). What is its atomic number?
- Still with the Periodic Table, there are just two elements listed which are liquids at normal conditions (taken as 0°C and 1 atmosphere). Which elements are these?
- A regular part of many people's diet in Britain, what is made from *Camelia Sinensis*?
- And likewise, what is usually made from *Hordeum Vulgare* and *Humulus lupulus*?
- Finally, what food has the Latin name *Solanum Tuberosum*. So there we are then. Now that you've finished that you can go out and enjoy the spring sunshine (hopefully – or April showers, maybe). That's all from me for now;

I shall be back in a couple of months to plague you all over again.

Andy Pirson

IDLE MOMENTS – THE ANSWERS

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

NUMBER PUZZLES:

- 20 bottles of Champagne in a Nebuchadnezzar
- 6 light years to Barnard's Star
- 3 pips on a captain's epaulette
- 2 hookers in a rugby scrum
- 12 sides on a new pound coin
- 7 Atomic Number of nitrogen
- 22 points for the word Quiz in Scrabble
- 3 miles in a league
- 1 English Pope (Nicholas Breakspear or Adrian the Fourth)
- 7 movements in the Planets Suite by Gustav Holst

5BY4:

- Sir Benjamin Baker (Forth Bridge designer) – Kensington
- Bobby Moore – Barking
- Dame Margot Fonteyn – Covent Garden
- Laurie Cunningham (first black footballer to play for England) – Stroud Green
- Tommy Cooper – Chiswick
- Sir Frederick Ashton (choreographer) – Chelsea
- Dr Thomas Barnardo – Bow
- Freddie Mercury – Feltham
- Joseph Lyons (tea shops and corner houses) – West Kensington
- Ava Gardner (actress) – Knightsbridge

GENERAL KNOWLEDGE:

- In the shipping forecast broadcast for the Maritime and Coastguard Agency the two new sea areas defined in 1984 were North Utsire and South Utsire.
- In 2002 sea area Finisterre was renamed Fitzroy (after the admiral who set up the original service in 1861).
- Finally on the shipping forecast the sea area which receives its name from the most northerly point of Ireland is Malin.
- BBC Radio 4 (along with Radios 1, 2 and 3) was launched on 30 September – in 1967.
- The two Desert Island Discs hosts between Roy Plomley and the current one, Kirsty Young were Michael Parkinson and Sue Lawley.
- Of the eight most popular records selected over the years by guests on Desert Island Discs, four are by the same composer. He was Beethoven (and they are the 6th, 7th and 9th symphonies and the Emperor Piano Concerto).
- A E Housman, author of 'A Shropshire Lad' (a collection of 63 poems) came originally from Worcestershire but he wrote it in Highgate.
- The actor William Henry Pratt (1887-1969) is better known as Boris Karloff.
- The national organisation founded by Octavia Hill, Hardwick Rawsley and Sir Robert Hunter in 1893 is the National Trust.
- The staple food produced by the Chorleywood process is bread.



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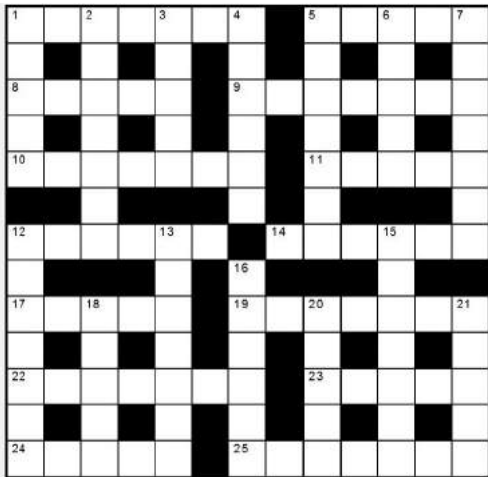
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All correct entries received by first post on 24 May will be entered into a draw for the prize.

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

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

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

FEBRUARY'S SOLUTION



ACROSS

- Thoughtful writers I have to follow. [7]
- Pisshead drinks and drinks. [5]
- Shelter in empty shop for a lie down. [5]
- Crashing in races is a killer. [7]
- Told the tale of a family. [7]
- State caused by, primarily, impetuous Donald and his organisation. [5]
- It's popular in beer containers. [6]
- Teachers with no head make bloomers. [6]
- Man changing direction in river. [5]
- Take care before making claim. [7]
- Solitary sailor's sea food. [7]
- He doesn't like fire to lose energy. [5]
- Odds on rugby game not starting. [5]
- Displaces workers after one short month. [7]

DOWN

- Agent turned up to embrace extra large model. [5]
- They indicate what is largely unnecessary. [7]
- Contribution of crazy Russian leader. [5]
- It's no good abandoning this country's animals. [6]
- Food? I'm into spreads. [7]
- Girl left India without one. [5]
- Divisions of ordinary soldiers in groups. [7]
- Ben, a dog, rabid and slavery. [7]
- Tapers made from new 21. [7]
- Team that's always overweight. [7]
- Special study extended. [6]
- Serious shortage of white wine. [5]
- Aristotle's last predominantly stupid moral code. [5]
- Things used to end with a double in the pub. [5]

Winner of the prize for the December Crossword:
Jan Mondrzejewski, Hayes, Kent.

Other correct entries were received from:

Ted Alleway, Pat Andrews, H.Arnott, John Barker, Rob Barker, Mike Belsham, C.Bloom, John Bowler, Hugh Breach, Kelvin Brewster, Eddie Carr, Mrs H.Clark, Brian Collins, Richard Conway, Kevin Creighton, Les Crighton, Ebenezer Crutten, Paul Curson, Peter Curson, Joe Daly, Jim Davies, Tamzin Daggart, Tom Drane, C.J.Ellis, Elvis Evans, Peter Everitt, Brian Exford, Mike Farrelly, Doug Fish, Roger Foreman, Gillian Furnival, Geoff Gentry, Christopher Gilbey, D.Gleeson, Marion Goodall, Paul Gray, J.E.Green, Matthew Griffiths, Alan Groves, Mrs Caroline Guthrie, Stuart Guthrie, Peter Haines, "Shropshire" Dave Hardy, Roy Harris, John Heath, Graham Hill, W.Hill, David Hough, Chris James, Eric Johnstone, D.M.L.Jones, Mike Joyce, Roger Knight, Fred Laband, Pete Large, Terry Lavell, Aidan Laverty, Tony Lennon, Peter Lewis, Chris Lovelace, Donald MacAuley, Kevin McCarthy, Derek McDonnell, Pat Maginn, Steve Maloney, John Mannel, John Marsden, Tony Martin, Rob Mills, Chester Minett, Mrs Gerry Mocargo, Pam Moger, M.J.Moran, Mrs Jacqueline Morrell, Dave Murphy, Brian Myhill, Paul Nicholls, Rob Nichols, Mick Norman, Gerald Notley, M.Ognjenovic, Michael Oliver, Nigel Parsons, Miss G.Patterson, Stephen Pegum, Alan Pennington, J.Pettett, Mark Pilkington, Mick Place, Robert Pleasants, Dave Porritt, Portruth Annie, G.Pote, Barrie Powell, Jeanette Powell, Derek Pryce, James Rawle, F.Read, Paul Rogers, Sarah Rose, Derek Salmon, Andy Schink, Pete Simmonds, Ian Symes, Bill Thackray, Mark Thompson, Andy Wakefield, Mrs C.Ward, Martin Weedon, Alan Welsh, John Williamson, Sue Wilson, David Woodward.

There were also 12 incorrect entries.



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