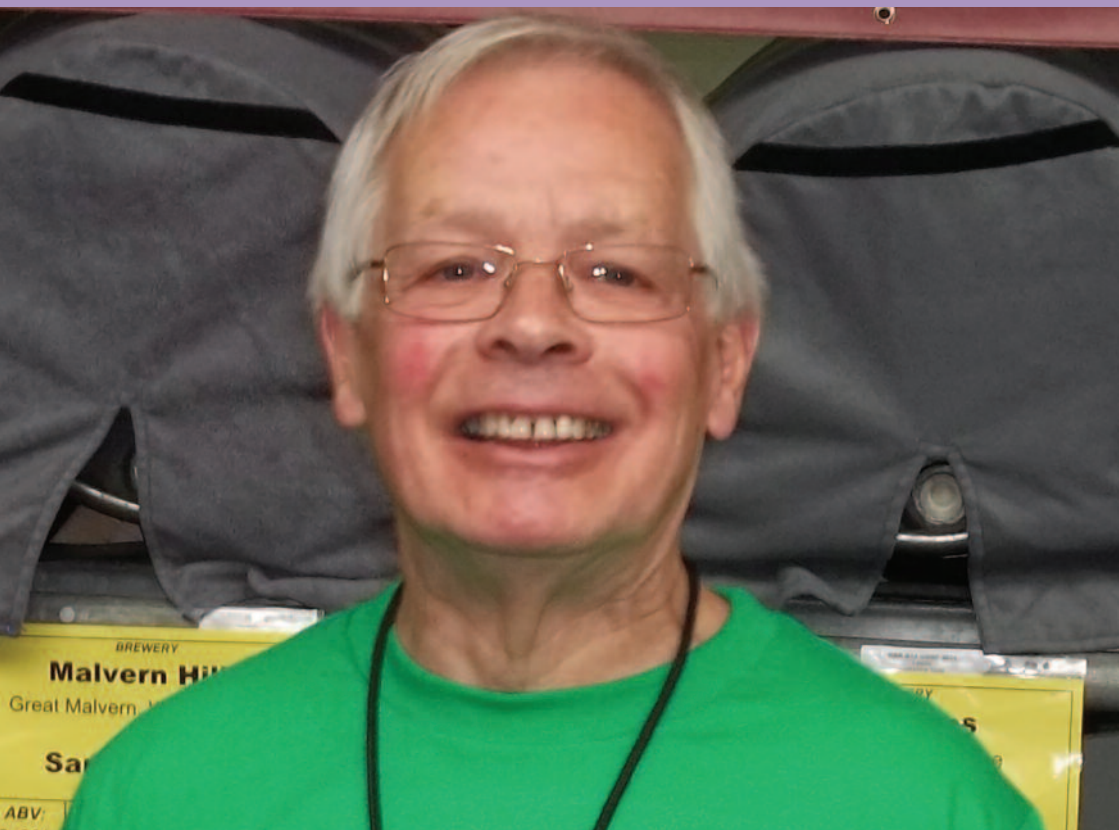


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Vol 39  
No 3



June/July  
2017



Brian Lawrence – See page 54 (Photo by Roy Tunstall)

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## THE GENERAL ELECTION

**T**o begin with I need to restate CAMRA's position. We are a political organisation. We lobby politicians and central and local government in order to influence their decisions and actions so we must be. What we are not is a party political organisation. We do not endorse the full package offered by any particular party, not least because, in any event, most of it is outside our remit.

Our track record as a lobbying organisation is, if you will excuse the expression, strong and stable. For the last general election in 2015 we persuaded 1,160 candidates to pledge support for beer and pubs. As a result of this campaigning, we had 211 MPs who had promised to speak up in Parliament on our behalf. Consequently we achieved, admittedly not necessarily all by our own efforts, a freeze in beer duty until this year and the recent change to the planning regulations which is covered elsewhere in this edition. Not only do we need to make sure these successes are protected but we also need to ensure that the next Government gets a good deal for beer drinkers and pub-goers in the negotiations for our leaving the EU.

Current European restrictions on duty will in due course be lifted. This gives the UK Government greater freedom to apply lower duty to lower strength beer. The UK Government should extend the current 50% duty reduction for beers at or below 2.8% ABV to all beers with an ABV at or below 3.5%, this being a more realistic level to reflect the range of beers available in most pubs. Cider makers who produce less than 7,000 litres a

year are currently exempt from paying alcohol duty and this enables small scale production to flourish. The existing duty exemption should be retained, alongside action to encourage growth with a sliding scale of duty relief for cider producers who wish to grow above this limit.

CAMRA is subject to the terms of the Lobbying Act but is permitted to encourage members to directly lobby their candidates and ask them to support CAMRA's manifesto which sets out our key campaigns for pubs, clubs, beer and cider and in particular to sign up to our three specific pledges.

- **Beer:** Celebrate and promote Britain's 1,540 breweries
- **Pubs:** Support action to help pubs thrive
- **Consumers:** Represent the interests of pub goers, beer and cider drinkers

This we have done. All CAMRA members should have received an e-mail explaining how this can be achieved. If you have not done so and want to, go to <http://www.camra.org.uk/pledgeforpubs/campaigners>. There is still time.

In addition, CAMRA believes that consideration should be given to introducing a more favourable rate of VAT for on-trade alcohol and food service which will ease the tax burden specifically for on-trade licensed venues and that a lower rate of duty for draught beer sold in pubs should be introduced to alleviate disproportionate taxation and recognise the social benefits of alcohol being consumed in regulated, social environments.

Our pubs and breweries contribute enormously to local economies and employment – especially for the under 25s – and to community life. Beer duty and VAT makes a huge – excessively so – contribution to the Exchequer and pubs pay 2.8% of all business rates despite having only 0.5% of total business turnover. Furthermore, after the returning to the old pattern of raising beer duty in this year's budget, in order to support the industry and protect consumers, there should be a freeze for the whole of the next Parliament. So, to coin a phrase, what's not to like?

Just one little gripe. Nicola Sturgeon launched the SNP's campaign at the Inverlmond Brewery in Perth. *The Metro* on 9 May carried the traditional picture of her holding a pint and as usual with politicians of all parties, she didn't look as if she had much idea of what to do with it. When will we get a politician – any politician with the notable exception of Mr Farage – who says 'that looks good' and drinks it properly?

In passing, you will be able to try Inverlmond beers for yourself at this year's Great British Beer Festival.

By the way, CAMRA has changed the designs for its publications so look out for a slightly different cover next time. For good or bad, what is inside will remain much the same.

**Tony Hedger**



The print run for this issue of *London Drinker* is 27,000. It is distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London.

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# Branch diaries

**W**elcome to our regular details of London CAMRA contacts and events, where branches say what is happening in their areas that might be of interest to drinkers across London. Events for June and July 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](http://www.london.camra.org.uk).

## LONDON REGIONAL EVENTS

Secretary: Roy Tunstall, [roytunstall.camra@gmail.com](mailto:roytunstall.camra@gmail.com)

**July – Wed 26** (7.30) London Liaison Committee (regional co-ordination mtg for London branch reps). Royal Oak, 44 Tabard St, Borough SE1 4JU.

Website: [www.london.camra.org.uk](http://www.london.camra.org.uk)

## LONDON PUBS GROUP

Jane Jephcote [jane.jephcote@googlemail.com](mailto:jane.jephcote@googlemail.com) 07813 739856

**June – Sat 17** Daytime crawl of Richmond, Sheen and Barnes: (12pm) Hope (formerly Molly Malone's; originally Hope of Richmond), 115-117 Kew Rd, TW9 2PN; (1.45) Railway Tavern (formerly O'Neills), 28-29 The Quadrant, TW9 1DN; (2.45) Red Cow, 59 Sheen Rd, TW9 1YJ; (3.30) Mitre, 20 St Mary's Gro, TW9 1UY; (4.30) Hare & Hounds, 216 Upper Richmond Rd, East Sheen SW14 8AH; (5.30) Ye White Hart, The Terrace, Riverside, Barnes SW13 0NR; (6.15) Coach & Horses, 27 Barnes High St, SW13 9LW. Public transport will be required at times.

**July – Wed 19** (7.15 for 7.30) Mtg. Royal Oak, Tabard St SE1 (upstairs). All CAMRA branches and members interested in pub research and preservation welcome.

Website: [www.londonpubsgroup.camra.org.uk](http://www.londonpubsgroup.camra.org.uk)

## LONDON CIDER GROUP

Contact [london\\_cider@btinternet.com](mailto:london_cider@btinternet.com)

## YOUNG MEMBERS GROUP

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

## BEXLEY

Rob Archer, [camr@rcher.org.uk](mailto:camr@rcher.org.uk),

[contacts@camrabexleybranch.org.uk](mailto:contacts@camrabexleybranch.org.uk)

**June – Thu 1** (8pm) Beer festival wash-up mtg. Old Dartfordians, Bourne Rd, Bexley SA5 1LW - **Mon 5** Monday Blues soc: start (7.30) Court House, 43 Spital St, Dartford DA1 2DX. - **Wed 14** (8.30) Mtg. Royal Standard, 36 Nuxley Rd, Belvedere DA17 5JN. - **Sat 17** Kent & East Sussex Rly Beer Fest soc: minibus from Sidcup (10am) tba, cost £20pp, contact Nick Hair. - **Wed 21** (7pm) PotY presn. Penny Farthing, 3A Waterside, Crayford DA1 4JJ. - **Sat 24** Ian's birthday soc in Rochester: meet (12pm) Eagle Tavern, 124 High St, ME1 1JT. - **Wed 28** (7.15) Branch AGM. Kings Head, 65 Bexley High St, DA5 1AA.

**July – Wed 12** (8.30) Mtg. Door Hinge, 11 Welling High St, DA16 1TR. - **Fri 14** Ealing Beer Fest soc: meet (11.45) at Waterloo East Stn, Jubilee line. - **Wed 26** (7pm) Soc/meet the brewer. Kentish Belle, 8 Pickford La, Bexleyheath DA7 4QW. Website: [www.bexley.camra.org.uk](http://www.bexley.camra.org.uk)

## BROMLEY

Barry Phillips, [social.secretary@bromley.camra.org.uk](mailto:social.secretary@bromley.camra.org.uk)

**June – Sat 3** Kent border stroll: (12pm) Cock, Shoreham La, Halstead TN14 7DD; (1pm) Rose & Crown, Oxford La, TN14 7EA; (3.30) Bulls Head, Pratts Bottom BR6 7NQ; (5pm) Five Bells, Church Rd, Chelsfield BR6 7RE. - **Mon 5** West Wickham soc: (7.30) Railway Hotel, Red Lodge Rd, BR4 0EW; (8.30)

Swan, 2-4 High St, BR4 0NJ; (9.30) Wheatsheaf, 135 High St., BR4 0LU. - **Sat 10** Sussex Coast Micropub Trail: (10.40am) East Croydon Stn for 11.03 train to Hove; (12pm) Watchmaker's Arms, 84 Goldstone Villas, BN3 3RU + 5 more micropubs: see website. - **Wed 14** Beckenham BR3 soc: (7pm) Jolly Woodman, 9 Chancery La, 6NR; (7.30) Chancery, 90 Bromley Rd, 5NP; (8.10) George Inn, 111 High St, 1AG; (8.45) Coach & Horses, Burnhill Rd, 3LA; (9.25) White Horse, 215 High St, 1AH; (10pm) Bricklayers Arms, 237 High St, 1BN. - **Mon 19** Green Street Green BR6 soc: (7.30) Rose & Crown, Farnborough Way, 6BT; (8.30) Royal Oak, High St, 6BJ; (9.30) Queens Head, 73 High St, 6BQ. - **Sat 24** Bromley BR1 soc: (12.30) Freeland's Tavern, 31 Freeland's Rd, 3HZ; (1.10) Red Lion, 10 North Rd, 3LG; (1.50) White Horse, 64 Palace Rd, 3JX; (2.30) Anglesey Arms, 90 Palace Rd, 3JX; (3.10) Crown & Anchor, 19 Park Rd, 3HJ. - **Wed 28** (7.30) Cttee mtg. Five Bells, Church Rd, Chelsfield, Orpington BR6 7RE.

**July – Sat 1** Penge SE20 soc: (12.30) Alexandra, 163 Parish La, 7JH; (1.45) Goldsmiths Arms, 3 Croydon Rd, 7TJ; (2.45) Moon & Stars, 164-166 High St, 7QS. - **Tue 4** Chislehurst BR7 lunchtime soc: (12.30) Rambler's Rest, Mill Place, 5ND; (1.30) Imperial Arms, Old Hill, 5LZ. - **Sat 8** SIBA Beer Festival soc. The Slade, Tonbridge TN9 1HR: (11.10am) Orpington Stn for 11.26 train to Tonbridge. - **Tue 11** Bromley BR1 soc: (7.30) Railway Tavern, 45 East St, 1QQ; (8.10) Partridge, 194 High St, 1HE; (8.50) Greyhound, 205 High St, 1NY; (9.30) Swan & Mitre, 260-262 High St, 1PG; (10.10) Star & Garter, 227 High St, 1NZ. - **Thu 20-Sat 22** Beckenham Beer Festival. See page 39. Beckenham RFC, Balmoral Ave, BR3 3RD. - **Tue 25** (7.30) Cttee mtg. Greyhound, Commonsides, BR2 6BP. - **Sat 29** Annual Crystal Palace Triangle SE19 soc with Croydon & Sutton & SEL Branches: (12.30) Alma, 95 Church Rd, 2TA; (1.15) White Hart, 96 Church Rd, Upper Norwood 2EZ; (2pm) Postal Order, 33 Westow St, 3RW; (2.40) Sparrowhawk, 2 Westow Hill, Upper Norwood 1RX; (3.20) Beer Rebellion, 129 Gipsy Hill, 1PL; (4.30) London Beer Factory Brwry Tap Rm, 160 Hamilton Rd, West Norwood SE27 9SF; (6pm) Westow House, 79 Westow Hill SE19 1TX; (7pm) Grape & Grain, 2 Anerley Hill, 2AA. See website for full details. Website: [www.bromley.camra.org.uk](http://www.bromley.camra.org.uk)

## CROYDON & SUTTON

Soc sec: Terry Hewitt, 020 8660 5931,

[contact@croydoncamra.org.uk](mailto:contact@croydoncamra.org.uk)

**June – Thu 1** (8.30) London Drinker pick-up. Hope, 48 West St, Carshalton SM5 2PR. - **Thu 8** (12.30) Lunchtime soc. Oval Tavern 131 Oval Rd, Croydon CR0 6BR. - **Wed 14** (8.30) PotY presn soc. Hope, Carshalton. - **Tue 20** (8.30) Soc. Claret & Ale, 5 Bingham Cnr, Lwr. Addiscombe Rd, CR0 7AA. - **Tue 27** (8.30) Mtg. Dog & Bull (upstairs), 24 Surrey St, Croydon CR0 1RG. **July – Thu 6** Sutton SM1 crawl: (8.30) Robin Hood, 52 West St, 1SH; (9.15) Grapes, 198 High St, 1NR; (10pm) Moon on the Hill, 5-9 Hill Rd, 1DZ. - **Thu 13** (12.30) Lunchtime soc. Oval Tavern, Croydon. - **Thu 27** (8.30) London Drinker pick-up. Hope, Carshalton. - **Sat 29** Crystal Palace crawl (Joint with Bromley & SE London): start (12.30) Alma, 95 Church Rd, SE19 2TA. (See Bromley diary for itinerary.) Website: [www.croydon.camra.org.uk](http://www.croydon.camra.org.uk)

## EAST LONDON & CITY

Branch sec: John Pardoe, 07757 772564,

[elacbranch@mail.com](mailto:elacbranch@mail.com)

**JUNE – Fri 23** (8pm) Leyton Orient Supporters Club ale night and ELAC CotY presn. Beers from 40FT and Solvay Society will feature. Presentation at 9pm, doors open at 5pm. - **Tue 27**

# Branch diaries

(7.30) Pig's Ear Beer Festival planning mtg. Rose & Crown, Hoe St, Walthamstow E17.

**JULY – Sat 1** The Roberts Memorial Ramble: (11.30-12pm) Ware Station; (12.15) Crooked Billet, 140 Musley Hill, Ware SG12 7NL. Walk through countryside; (1.45) Chequers Inn, Wareside SG12 7QY; (2.30) White Horse, Wareside SG12 7QX. Walk through Ash Valley, countryside and nature reserve; (3.45) George IV, Cauthery La, Great Amwell SG12 9SW. Walk by either canal or New River; (5pm) Brewery Tap, 83 High St, Ware SG12 9AD. - **Tue 11** (8pm) Mtg. Ye Olde Mitre, 1 Ely Court, Ely PI, EC1N 6SJ. - **Sat 29** All day soc. Epping and Ongar Rail Ale Festival, North Weald Stn, Station Rd, CM16 6BT. Discount on EOR travel tickets for card-carrying CAMRA members. See page 17.

Website: [www.pigsear.org.uk](http://www.pigsear.org.uk)

## ENFIELD & BARNET

Peter Graham, 07946 383498,

[branchcontact@camraenfieldandbarnet.org.uk](mailto:branchcontact@camraenfieldandbarnet.org.uk)

**June – Wed 7** (8pm) Branch AGM. Olde Mitre (Stables Bar), 58 High St, Barnet EN5 5SJ. - **Tue 13** (8.30) Visit to Bohem Brewery outlet, the Prince, 1 Finsbury Rd, Wood Green N22 8PA. - **Sat 17** (12pm) Visit to Gibberd Garden Festival, Harlow: details from Branch Contact above. - **Wed 21** Whetstone N20 soc: (8.30) York Arms, 310 Oakleigh Rd North, ODH; (9.30) Griffin, 1262 High Rd, 9HH. - **Tue 27** (8.30) Garden soc. Botany Bay Cricket Club, East Lodge La, EN2 8AS.

**July – Sat 1** The Roberts Memorial Ramble, joint with ELAC. Meet Ware Stn 11.30. See ELAC diary. - **Tue 4** Visit to Chelmsford Festival: meet (10.30) Hamilton Hall (Wetherspoons), Liverpool St Stn. - **Sat 8** Colindale/Hendon soc: (12pm) Moon under Water, 10 Valley Parade, Edgware Rd, NW9 6RR; (3pm) Midland Hotel, 29 Station Rd, NW4 4PN. - **Thu 13** (12pm) Visit to Ealing Festival, Walpole Park. See page 27. - **Tue 18** Enfield soc: (8.30) Crown & Horseshoes, 15 Horseshoe La, EN2 6PZ; (9.30) Moon under Water, 115 Chase Side, EN2 6NN. - **Mon 24** Barnet soc. (12pm) Black Horse, Wood St, EN5 4HY (optional meal). - **Sat 29** Visit to Epping-Ongar Railway Festival, North Weald: (12pm) Vintage Bus from Epping Stn. See page 27.

Website: [www.camraenfieldandbarnet.org.uk](http://www.camraenfieldandbarnet.org.uk)

## KINGSTON & LEATHERHEAD

Clive Taylor, 020 8949 2099, [ctaylor2007@freeuk.com](mailto:ctaylor2007@freeuk.com)

**June – Thu 1** (8.15) Mtg. 'Famous' Green Man (upstairs), 71, High St, Ewell KT17 1RX. - **Sat 3** (12pm) Antelope beer festival soc. 87 Maple Rd, Surbiton KT6 4A. - **Tue 13** (7.30) 2nd birthday of Brightwater's Platform 3, Claygate Stn, KT10 0PB (with Morris dancers). - **Tue 27** Cobham KT11 area walk: (12pm) Cricketers, Downside, 3NX; (1.20) Plough, Plough La, 3LT; (2.15) Old Bear, Riverhill, 3DX; (3.10) Running Mare, 45 Tilt Rd, 3EZ; (4.15) Old Plough, Station Rd, 3BN.

**July – Thu 6** (8.15) Mtg. Running Horse, Bridge St, Leatherhead KT22 8BZ. - **Thu 13** Hook KT9 soc: (8pm) Cricketers, 81 Clayton Rd, 1NQ; (9pm) Lucky Rover, 312 Hook Rd, 1NY; (10pm) North Star, 271 Hook Rd, 1EQ. - **Sat 15** Alton bus running day to GBG pubs in the area. Details TBA. - **Sat 22** Englefield Green TW20 visit with North Surrey branch: (12pm) Beehive, 34 Middle Hill, 0JQ; (1pm) Barley Mow, Barley Mow Rd, 0NX; (2pm) Fox & Hounds, Bishopsgate Rd, 0XU; (3pm) Sun Inn, Wick La, 0UF; (4pm) Bailiwick, Wick Rd, 0HN; (5pm) Holly Tree, 5, St Judes Rd, 0DB; (5.30) Armstrong Gun, 49 Victoria St, 0QX; (6pm) Happy Man, 12 Harvest Rd, 0QS; then possibly the Egham Club.

Website [www.camrasurrey.org.uk](http://www.camrasurrey.org.uk)

# SUMMER LOVIN'



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# Branch diaries

## NORTH LONDON

John Wilson, 07840 111590 (M), jgwnw3@hotmail.com;  
 Stephen Taylor, 07443 473746, stephen.taylor500@gmail.com  
**June – Tue 6** Highgate soc: (7.30) Spaniards, Spaniards Rd, NW3 7JJ; (8.15) Bull, 13 North Hill, N6 4AB; (9.15) Wrestlers, 98 North Rd, N6 4AA; (10pm) Prince of Wales, 53 Highgate High St, N6 5JX; (10.45) Duke's Head, 16 Highgate High St, N6 5JG. - **Tue 13** (8pm) LDBF Debrief mtg. Old Red Lion, 72 High Holborn, WC1V 6LS. - **Tue 20** Camden Canal NW1 soc: (7.30) Constitution, 42 St Pancras Way, OQT; (8.30) Ice Wharf, 28 Jamestown Rd, 7BY; (9.15) Engineer, 65 Gloucester Ave, 8JH; (10pm) Lansdowne, 90 Gloucester Ave, 8HX (10.45) Princess of Wales, 22 Chalcot Rd, 8LL. - **Tue 27** Crouch End N8 soc: (7.30) Earl Haig Hall, Elder Ave, 9TH; (8.15) Queens, 26 Broadway Parade, 9DE; (9pm) Henry Reader, 22 Topsfield Parade, Tottenham La, 8PT; (9.45) Railway Tavern, 23 Crouch End Hill, 8DH; (10.30) Harringay Arms, 153 Crouch Hill, 9QH.  
**July – Tue 4** Tottenham N17 soc: (7.30) Ferry Boat Inn, Ferry La, N17 9NG; (8.15) Beehive, Stoneleigh Rd, 9BQ; (9.30) Antwerp Arms, 168-170 Church Rd, 8AS. - **Tue 11** (8pm) **Branch AGM.** Calthorpe Arms, 252 Grays Inn Rd, WC1X 8JR. - **Tue 18** Hornsey High Street soc: (7.30) Victoria Stakes, 1 Muswell Hill, N10 3TH; (8.30) Hornsey Tavern, 26 High St, N8 7PB; (9.15) Three Compasses, 62 High St, N8 7NX; (10pm) Great Northern Railway Tavern, 67 High St, N8 7QB; (11pm) Toll Gate, 26-30 Turnpike Lane, N8 OPS. - **Tue 25** Dartmouth Park soc: (7.30) Star, 47 Chester Rd, N19 5DF; (8.15) Lord Palmerston, 33 Dartmouth Park Hill, NW5 1HU; (8.45) Dartmouth Arms, 35 York Rise, NW5 1SP; (9.45) Bull & Last, 168 Highgate Rd, NW5 1QS; (10.30) Southampton Arms, 139 Highgate Rd, NW5 1LE.  
 Website: [www.northlondon.camra.org.uk](http://www.northlondon.camra.org.uk)

## RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643 (H), rh014q5742@blueyonder.co.uk  
**June – Fri 16** (from 6pm) Hampton Beer Festival soc. Scout Hut, 84-86 Station Rd, TW12 2AX. - **Wed 21** (8pm) Mtg. Prince Blucher, 124 The Green, Twickenham TW2 5AG. - **Sat 24** (9.30am to 8pm) coach trip from Twickenham to West Berkshire Brewery, Yattendon, Berks, plus 3 rural Berks pubs. Limited availability @ £20, advance booking essential: full details from Branch Contact above.  
**July – Sat 1** Richmond to Teddington walk with Staines Ramblers: Marlborough, 46 Friars Stile Rd, TW10 6NQ, for 2.30 departure via Richmond Hill top, Petersham and Ham, with various route and pub options, finishing approx. 6pm at Teddington Lock for Tide End Cottage or Anglers. - **Sun 23** Chiswick/Gunnersbury pub walk: (12.30) Express Tavern, 56 Kew Bridge Rd, TW8 0EW; (1.15) Bell & Crown, 11-13 Thames Rd, W4 3PL; (2pm) City Barge, 27 Strand on the Green, W4 3PH; (3pm) Bulls Head, 15 Strand on the Green, W4 3PQ; (4.15) Pilot, 56 Wellesley Rd, W4 4BZ; (5.15) Gunnersbury, 590 Chiswick High Rd, W4 5RP.  
 Website: [www.rhcamra.org.uk](http://www.rhcamra.org.uk)

## SOUTH EAST LONDON

Soc sec: Andrew Sewell social@sel.camra.org.uk. Contact: Neil Pettigrew contact@sel.camra.org.uk  
**June – Sat 3** (7pm) PotY presn. Long Pond, 110 Westmount Rd, SE9 1UT. - **Mon 5** (7.30) Cttee mtg & soc. White Swan, 22 The Village SE7 8UD. - **Mon 19** Southwark Park Road SE16 crawl: (7pm) Queen Victoria, 148, 3RP; (7.45) Old Bank, 239, 3TS; (8.30) Blue Anchor, 251, 3TS; (9pm) Ancient Foresters, 282, 2HB. - **Tue 27** Crawl: (7pm) Fox on the Hill, 149 Denmark Hill, SE5 8EH; (7.45) Phoenix, Windsor Walk, SE5 8BG; (8.30)

George Canning, 123 Grove La, SE5 8BG; (9.30) Prince Albert, 111 Bellenden Rd, SE15 4QG; (10.15) Montpelier, 43 Choumert Rd, SE15 4AR.

**July – Mon 3** (7pm) Cttee mtg & soc. Half Moon, 10 Half Moon La, Herne Hill SE24 9HU. - **Sat 8** Isle of Sheppey away day: (10.57) train from Lewisham; (1.15) Five Bridges, Queenborough Rd, ME11 5AR; (2pm) Aviator, Queenborough Crnr, ME12 3DJ; (2.45) Trafalgar, 10 Rushenden Rd. ME11 5HB; (3.30) Rose, 80 High St. ME11 5AA; (4.15) Old House at Home, 1 High St, ME11 5AA; (5pm) Admiral's Arm, West St, ME11 5AD. - **Tue 11** Camberwell SE5 crawl: (7pm) Bear, 296A Camberwell Rd, ORP; (7.45) Tiger, 18 Camberwell Green, 7AA; (8.30) Hermits Cave, 28 Camberwell Church St, 8QU; (9.15) Stormbird, 25 Camberwell Church St, 8TR; (10pm) Camberwell Arms, 65 Camberwell Church St, 8TR. - **Mon 17** (7.30) Quiz night. Royal Albert, 460 New Cross Rd, SE14 6TJ. - **Wed 26** SE10 crawl: (7pm) Star & Garter, 60 Old Woolwich Rd, 9NY; (8pm) Plume of Feathers, 19 Park Vista, 9LZ; (9pm) Morden Arms, 1 Brand St, 8SP; (10pm) Lost Hour, 217 Greenwich High Rd, 8NB. - **Sat 29** Crystal Palace crawl (Joint with Bromley and Croydon & Sutton): start (12.30) Alma, 95 Church Rd, SE19 2TA. (See Bromley diary for itinerary.)  
 Website: <http://sel.camra.org.uk>

## SOUTH WEST ESSEX

Branch Contact: Alan Barker contact@swessex.camra.org.uk, 07711 971957 (M) Evenings or Weekends only.  
**June – Wed 7** (7.30) Thurrock Beer Fest soc. Thurrock Civic Hall, Blackshots La, Grays RM16 2JU. - **Thu 15** (8pm) 13th Braintree Beer Fest soc, Bocking Arts Theatre (ex-Institute), Bocking End, CM7 9AE. - **Tue 20** (8.30) Soc. Ship, 93 Main Rd, Gidea Park RM2 5EL. - **Fri 23** (7.30) Soc & beer festival. Leyton Orient Supporters Club, Oliver Rd, Leyton E10 5NF. - **Wed 28** (8.30) Soc. Upminster TapRoom, 1b Sunnyside Gdns, RM14 3DT.  
**July – Tue 4** (8pm) 39th Chelmsford Summer Beer Fest soc. Admiral's Park, Rainsford Rd, CM1 2PL. - **Sat 8** (11.30am at brewery) Dark Star, 22 Star Rd, Partridge Green, West Sussex RH13 8RA: train from London Victoria to Horsham, then bus to Partridge Green. - **Fri 14** (7pm) Soc. Craft Beer Co, 168 High Holborn, WC1V 7AA. - **Sat 15** (8.30) PotY (Essex Area) presn. White Hart, Kings Walk/Argent St, Grays RM17 6HR. - **Tue 18** (8.30m) Soc. Huntsman & Hounds, 2 Ockendon Rd, Upminster RM14 2DN. - **Thu 27** (8pm) 9th Bishops Stortford Beer Fest soc. Royal British Legion Club, 28 Windhill, CM23 2NG. - **Sat 29** (12pm) Epping- Ongar Railway 5th Summer Real Ale Festival, North Weald Stn, CM16 6BT by Vintage Bus from Epping Stn (Central Line), or from Shenfield Stn (TfL Rail or Greater Anglia). See page 17.  
 Website: [swessex.camra.org.uk](http://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](http://geoff@camraswl.org.uk)  
**June – Tue 13** (7.30) Open cttee mtg. Bricklayer's Arms, 32 Waterman St, Putney SW15 1DD. - **Thu 29** Social and games night: (6pm) Merton Abbey Mills, Watermill Way, (off Merantun Way) Colliers Wood SW19 2RD; William Morris, 20 Watermill Way; (incidental) Wandle Pirates, Unit 4, the Long Shop; (from 7.30) games at Merton Apprentice, The Apprentice Shop.  
**July – Tue 18** (7.30) Open cttee mtg. Candlemaker, 136 Battersea High St, SW11 3JR. - **Sat 29** Wandsworth SW18 soc/GBBF publicity crawl: (12pm) Alma, 499 Old York Rd, 1TF:

# Branch diaries

Other pubs to be decided on the day but will include (2pm)  
Old Sergeant, 104 Garratt La, 4DJ.  
Website: [camraswl.org.uk](http://camraswl.org.uk) | Fb: CAMRASwl | Tw: @CAMRASwl.

## WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H),  
[branch@watford.camra.org.uk](mailto:branch@watford.camra.org.uk)

**Jun – Sat 3** (12pm) Buzzrail Ale Trail. Leighton Buzzard Railway, Page's Park Stn, Billington Rd. See [www.buzzrail.co.uk/](http://www.buzzrail.co.uk/) for prices and other details - **Tue 20** (8.30) Watford Social: starting at Mangans, 28 Market St, WD18 0PY. - **Fri 23** (8.30) PotY presn. Land of Liberty, Peace & Plenty, Long La, Heronsgate WD3 5BS. - **Mon 26** (8pm) Mtg. West Herts Sports Club, Park Ave, Watford WD18 7HP.

**July – Tue 11** Sarratt Stumble: meet (1pm) Cricketers, The Green, WD3 6AS. - **Thu 20** Bushey soc: meet (8.30) Red Lion, 50 High St, WD23 3HN. - **Mon 31** (8pm) Mtg. Southern Cross, 41-43 Langley Rd, Watford WD17 4PP.  
Website: [www.watfordcamra.org.uk](http://www.watfordcamra.org.uk)

## WEST LONDON

Paul Charlton, 07835 927357,

[contact@westlondon.camra.org.uk](mailto: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](mailto:banqueting@nlc.org.uk), fax 020 7839 4768

**June – Tue 6** (7pm) Meet the brewer (tba). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - **Thu 15** (7pm/7.30) Mtg. Portobello Brewery, Unit 6, Mitre Bridge Ind. Est, Mitre Way, W10 6AU. - **Tue 20** (7pm/7.30) PotY runner-up presn. Union Tavern, 45 Woodfield Rd. W9 2BA. - **Tue 27** (7pm/7.30) PotY presn. Star Tavern, 6 Belgrave Mews West, SW1X 8HT.

**July – Tue 4** (7pm) Meet the brewer (tba). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - **Tue 11** (7pm/7.30) Mtg. Harp (upstairs), 47 Chandos Pl, WC2N 4HS. - **Wed 12-Sat 15** Working socs at Ealing Beer Festival. See page 27. - **Tue 18** SW1P soc: (7.30) Speaker, 46 Gt. Peter St, 2HA; (9pm) Barley Mow, 104 Horseferry Rd, 2EE. - **Tue 25** W8/W14 survey crawl: meet (7pm/7.30) Warwick Arms, 160 Warwick Ave, W14 8PS.

Website: [www.westlondon.camra.org.uk](http://www.westlondon.camra.org.uk)

## WEST MIDDLESEX

Roy Tunstall, 020 8933 4934 / 07585 744533, [info@westmiddx-camra.org.uk](mailto:info@westmiddx-camra.org.uk)

**June – Thu 1** (8pm) CotY presn & beer festival soc. Questors Grapevine Bar, 12 Mattock La, Ealing W5 5BQ. - **Fri 9** Hanwell W7 crawl: (8pm) Kings Arms, 110 Uxbridge Rd, 3SU; (8.45) Dodo Micropub, 52 Boston Rd, 3TR; (9.30) Fox, Green La, 2PJ; (10.15) Green W7, 13 Lower Boston Rd, 3TX. - **Thu 15** (8pm) Most improved beer range presn. Greystoke, 7 Queen's Dr, North Ealing W5 3HU. - **Wed 21** (8.30) Mtg. Venue tbc.

**July – Wed 5** (7.30) Cider & cheese tasting with Christine Cryne. Forester, 2 Leighton Rd, W Ealing, W13 9EP. Must be booked in advance at <https://tinyurl.com/cider-cheese-tasting>. - **Wed 12-Sat 15** 28th Ealing Beer Festival. Walpole Park, Mattock La, W5 5BG. See page 27. - **Wed 19** Mtg. Venue tbc. - **Sat 29** South Coast Micropub Crawl: see website for itinerary.  
Website: [www.westmiddx-camra.org.uk](http://www.westmiddx-camra.org.uk)

Electronic copy deadline for the August/September edition is no later than Monday 10 July.

Please send entries to [ldnews.hedger@gmail.com](mailto:ldnews.hedger@gmail.com).

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CAMRA isn't all about boring meetings. Here is a snapshot of what some of the branches in Greater London have been up to recently.

## NATIONAL CLUB OF THE YEAR RUNNER UP

It has been a very challenging and disappointing year for the football club but the Leyton Orient Supporters' Club continues to receive awards and acclaim. On 13 April they were presented with a certificate to mark their being a runner up in CAMRA's National Club of the Year competition. The certificate was presented by Andy Shaw of CAMRA's National Executive to Mike Childs, the club's Bar Manager and the man responsible for introducing real ale into the club a few decades ago. Matt Chinnerly, who organises the beers for the Ale Nights, organised a 'Beers from Bristol' ale night to add to the occasion. The event was very well supported as usual and the beer was enjoyed by all comers.



Andy Shaw (right) with Mike Childs

The club has also won the branch Club of the Year award for 2017. The award for this will be presented on 23 June when there will be another Ale Night which will feature beers from the 40FT and Solvay Society breweries.

## BEXLEY BEER FESTIVAL

This year's event exceeded expectations, possibly helped by featuring on BBC Radio London News. Numbers attending were up by 300 on last year to more than 1,600. There were 85 beers on sale plus some additional supplies from Bexley Brewery on the Friday. Overall, some 7,000 pints of beer and 1,000 pints of cider were sold and the festival ran dry on the last day.

## BROMLEY BRANCH PUB AND CLUB OF THE YEAR

A visit to the Easter beer festival at the Greyhound in Keston has been a regular fixture in Bromley CAMRA's social calendar for some years, however this time it included the presentation of the branch's 2017 Pub of the Year award to the licensees Dave and Toni Lee. The couple have



Dave and Toni with Branch Chairman Bob Keaveney (left) managed this semi-rural pub for nearly a decade, transforming it into the heart of the local community with

several events hosted every week. The pub is a regular in CAMRA's Good Beer Guide with a changing range of up to six real ales available and a discount for CAMRA members.

The runner-up for the branch PotY was the One Inn the Wood, a previous branch and regional award-winner. The presentation was made on 9 May, with the micropub packed with regular customers and branch members.

The Club of the Year award again went to Orpington Liberal Club, for the fifth consecutive year, with the presentation being made during their spring beer festival. The club, which has twice been both Greater London Regional Club of the Year and a national finalist, continues to be run by a small group of volunteers and supplies an ever-changing range of real ale and cider to its members and guests.



Readers might like to know that the club's former managers, Duncan Borrowman and Grace Goodlad, now at the Bailey Head in Oswestry, Shropshire, have won the CAMRA Shrewsbury and West Shropshire branch's Market Towns Pub of the Year and were runners up in the overall Pub of the Year competition.

**Bob Keaveney**

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## THE 4TH BROMLEY CRAMBLE



This annual joint event run by Bromley CAMRA and Ramblers was held on 22 April. This year it benefited from the unusually dry spring so there was no squelching through any mud for the 16 or so participants. The seven mile walk took in stops at four pubs, including the Greyhound in Keston, still celebrating its victory as Bromley Pub of the Year by displaying an enormous banner over the door. Once again thanks are due to Bromley Ramblers for hosting this event.

**Bob Keaveney**

## REAL COMMUNITY SPIRIT EARNS AWARDS

Ye Olde Rose and Crown Theatre Pub, 53 Hoe St E17 4SA is a pub like no other, an old fashioned boozer downstairs, theatre upstairs and being a part of the community is at its heart. This year they received both CAMRA's East London and City branch's Community Pub and El Group (Enterprise Inns)'s regional community pub awards. They have received £3,000 from El Group which they plan to use to put on a pantomime giving tickets to families on low incomes. This group of five people provide space and opportunities for groups to meet, raise monies and enjoy a friendly welcoming atmosphere. They take part in community events, organise community events and support what is happening in E17 when they can. Apart from the theatre performances which include musicals, stand up comedy and plays, they also offer a wide range of live music that is free for people to come and listen to. Along with opportunities for people display their own artwork and even sell their work, they offer a safe place for older members of the community to enjoy.



The team: Viv, Bun, Jo, Aaron and Andrew  
(photo by Bun Constantinou)

The Rose is a fine example of what a community pub should be and is much loved by its locals. On top of all of that they have well kept ales on six hand pumps. They always try to have a local ale available.

**John Pardoe**

## MIRTH, MARVEL & MAUD IS A HIT!

In a venue where once the Beatles, the Rolling Stones, Kinks and many other bands performed their hits, on 3 May CAMRA's East London and City branch presented our 2017 East London and Overall Winner Pub of The Year Certificates to the Mirth, Marvel & Maud, 186 Hoe St, Walthamstow E17 4QH.



Some of the award party with Matthew Pardoe, assistant manager holding the certificates (photo by George Igleby)

This former Granada cinema had been closed for 13 years until Antic opened it as a pub. It has organised successful beer festivals. One of the auditoriums has been restored and is used for live music and stand up comedy.

The night was very well supported, ales from Redemption, Titanic, Hammerton and others were available. The group enjoyed a home cooked buffet, generously provided by Antic.

**John Pardoe**

## NEVER MIND THE PORK CHOPS – HERE'S A BIG CHEQUE!

Real ale and cider drinkers at CAMRA East London and City Branch's 2016 Pig's Ear Festival gave generously to charity while enjoying over 400 real ales, ciders and perries. On 11 April a cheque for a record £1,581.37 was presented to the Speaker of Hackney, Councillor Rosemary Sales, by members of the festival's organising committee at a reception held at Hackney Town Hall. Pig's Ear traditionally raises money for charities nominated by the Speaker of Hackney Council. Councillor Sales accepted the cheque with much pleasure and gave many thanks on behalf of the two Speaker's charities; Hackney Migrant Centre ([www.hackneymigrantcentre.org.uk](http://www.hackneymigrantcentre.org.uk)) and North London



Action for the Homeless ([www.nlah.org.uk](http://www.nlah.org.uk)) who were also represented. Both charities, run by volunteers, welcomed the generosity of our drinkers. Pig's Ear Treasurer, Steve Hall said, "Using beer cards at Pig's Ear instead of cash has not only helped us in reducing cash handling but we also encourage customers to donate any surplus on their cards to charity. This has led to the biggest donation we have made." ELAC Chair, John Pardoe added, "This is another great example of how ELAC and Pig's Ear supports the local community and helps cement the already strong working relationship with Hackney Council." Pigs Ear is planned to return to the Round Chapel between 5 and 9 December 2017. Put it in your diary now.

**Steve Hall**

## BACK FROM THE (ALMOST) DEAD

The Wenlock Arms in Hoxton has won North London's Pub of the Year, just five years after it looked as if it might close. John Cryne, chairman of CAMRA's North London Branch, said, "This is a classic story of rags to riches then back to rags and finally riches. The pub was reopened as a free house in 1994 by Steve Barnes and Will Williams and became a beacon for good beer at a time when real ale was not in abundance. Then property developers took an interest and in 2010 a three year fight began to keep it as a pub. It finally re-opened in 2013 and has gradually re-built its reputation for good beer and a warm welcome. The accolade of North London Pub of the Year is a tribute to all the hard work by Marcus and his team and shows that it is really back on form. It won the award in a vote open to 1,600 local CAMRA members featuring six pubs shortlisted from the hundreds of other real ale pubs in the North London area which is no mean feat. It just shows that no pub should be written off when property developers knock on the door".

When asked what he thought of the winning the Award, the Wenlock's licensee, Marcus Grant, said, "It's great. Both the staff, the regulars and the irregulars think it's fantastic to win Pub of the Year. Even being recognised amongst the best pubs in London is really special to the Wenlock, especially now that there are so many great pubs that sell loads of great beer. It's an honour to try to continue the legacy left by Steve and Will since they started with five hand pulls and sold Tetley's at £1.35 a pint. It's a great time to be in the pub game".



The pub has ten handpumps and seven real ciders. It's a traditional Victorian corner pub (built in 1835) with a 'U' shaped bar, dart board and a piano in the back seating area. Such is its classic features that it has been used for filming, including Simon Pegg's 'The World's End'. It originally sold beer from the nearby Wenlock Brewery (hence the name). But there is more than just beer. A simple snacks menu of toasties, Pig and Hay scotch eggs and sausage rolls and pickled eggs is available, at a price which



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won't break the bank and the Brian Masters Jazz trio play on Thursday nights. The Award was presented on 9 May.  
**John Cryne**

## GETTING STOKED UP

On Saturday 18 March, twelve members of the South West London branch travelled up to Burslem, Stoke-on-Trent, to present the Beer of the Festival award for the inaugural Wandle Beer Festival to Titanic Brewery for their chocolate and vanilla stout.



The photograph shows Festival Organiser Stephen Blann presenting the certificate to Malcolm Hawthorth from the brewery in the company of Ruth Smeeth, the MP for Stoke-on-Trent North and Malcolm's colleague Zoe Dunn. After a brewery tour and lunch, we were treated to a tour of some splendid local pubs.

**Mike Flynn**

## WELCOME RETURN

On 18 April the award for the South West London branch Pub of the Year 2016 was presented to Helen and Steve Tribbel of the Sultan in South Wimbledon. I think that it is worth quoting at length from branch chairman Mark Bravery's speech, although this might not have been exactly what he said, "This is actually the fifth time that this pub has won this award but for the last time you have to go way back to 2003. A fair amount of ale has flowed under the bridge since then. Steve and Helen have only been here since (I think) 2015, but in that short time they have taken the pub to a new level.



Steve and Helen with Mark on the right

The Sultan has always served real ale in excellent condition, the most important criterion for us. But these days CAMRA demands a lot more from a pub if it's to win an award like this. We look for pubs that are real centres of the local community, where anybody can feel welcome and which offer something really distinctive to their customers. As well as introducing a simple but tasty food offering and continuing with the popular beer festivals, quizzes and darts

matches, the Sultan has started putting on a regular range of entertainments, including live jazz, cabaret and even art exhibitions. I know these events draw in customers from a wide area and they show that a pub can be so much more than just a place to drink." Owners Hop Back Brewery contributed a pin of GFB bitter and Helen and Steve laid on a buffet (not literally, of course). As regular readers will know, the Sultan is my local and as you may imagine, I was very happy...

**Tony Hedger**

## WEST MIDDLESEX AWARDS

The West Middlesex Branch has recently started a spate of award presentations to licensees within our area. Firstly on 5 April the Hillingdon Pub of the Year was presented to James Richell at J J Moons in Ruislip Manor. James took over the helm of this Wetherspoon pub from the legendary Gil Cooray twelve months ago. James had



James and colleagues

previously been at the Toll Gate in North London. He was congratulated on increasing real ale sales, although this was partially down to the chain's decision to close down the nearby William Jolle last year. The two handpumps previously reserved for cider are now regularly dispensing real ale with cider now available from the bag in the boxes in the fridge.

The following Thursday we gathered at the Castle, Harrow-on-the-Hill to celebrate the pub winning the Harrow Area Pub of the Year for the second year in succession. This coincided with the pub beer festival. Treats such as Grey



Adam and Natalie

Trees Afghan Pale Ale, Tiny Rebel Cwtch and Oakham Citra were available along with London Porter and others from the Fuller's range. Manager Adam Pearson, who has run the pub for three years, has recently gained the much sought after Fuller's Master Cellarman accreditation. Branch members were rewarded with a buffet which was greatly appreciated.



Hugh (left) with branch chairman Roy Tunstall

On Friday 28 April the Ealing and overall Branch Pub of the Year award was presented to Hugh Rowberry at the Grosvenor in Hanwell. The pub had previously won in 2015. Hugh has been very busy supporting owners Food & Fuel, launching joint venture Frontier Pubs at the Norbiton in Kingston and the Kings Arms in Hanwell. He hopes that his award winning home brew will be available in the near future. The presentation was followed by an interesting talk by Stephen Hine, the secretary of the Brentford and Chiswick Local History Society, on the Royal Brewery Brentford.

At the Dodo Micropub on Tuesday 9 May we presented no less than four awards. The pub was holding a 'tap takeover' with all the beers from Kew Brewery along with

a special collaboration beer 'Fruitbat', brewed in collaboration with Weird Beard to celebrate Kew's second anniversary. As both Dave Scott from Kew and Bryan Spooner from Weird Beard were in attendance it seemed an



Dave Scott (left) from Kew Brewery with Alex Kovacevic

ideal opportunity to make our Ealing Beer Festival awards. Our outgoing Deputy Festival Organiser, Alex Kovacevic, handed out the certificates in his usual quiet manner! The winning beers were Kew Pagoda, Weird Beard Black Perle and Weird Beard Little Things That Kill. This was the second year that Kew has won the Gold award and Alex believes this is the first time this had happened. We also presented a special award to Lucy Do, owner of the Micropub, for her efforts in promoting real ale. I asked pub regular Alan Millmoth who had attended the pub every Friday since it opened in January to hand over the certificate.



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Alan presents Lucy Do with her award

There was no rest because the next day we attended the Owl and the Pussycat to present the award for the best new or reopened pub. There were actually six candidates with the Dodo, the Hop & Vine, the Greenwood Hotel,



Pub Campaigns Co-ordinator James Bell with Paul Nock  
Whelans and the Uxbridge Beefeater all being in contention. Co-owner Paul Nock was delighted to receive the award  
**Roy Tunstall**

## Neighbourhood Planning Act

**T**he amendment to the Neighbourhood Planning Bill that the House of Lords had introduced to remove permitted development rights from pubs was in effect adopted by the Government, the Bill was then carried in the Commons and duly given Royal Assent. Moreover, the necessary Statutory Instrument bringing the changes into force came into effect on 23 May, two months earlier than had first been envisaged and four months earlier than had been feared after the General Election had been called. It does not bear thinking about what damage could have been done in those circumstances.

This is the best news that those who campaign to save pubs have received for a long, long time. I won't go into the details of planning classes etc but, by the time that you read this, a pubco or developer will not be able to demolish a pub or change it into something else without submitting a planning application that must trigger consultation with the local community. This is not to say that we won't lose more pubs to other uses, but it can no longer be done on the sly. Councils with strong pub protection policies will now be able to apply them.

CAMRA's National Chairman, Colin Valentine, commented, "We are delighted that Ministers listened to those campaigning for the removal of permitted development rights and have ensured that this vital legislation is not overlooked

in the run up to the General Election. CAMRA has always made it clear that this legislation could not be delayed and needed to be brought in as soon as possible, so it's gratifying to see that the Minister was of a similar mind."

CAMRA members and staff played their part but great credit must also go to the British Pub Confederation (BPC) and the Protect Pubs campaign. For their work in Parliament, we owe a debt of thanks to Greg Mulholland MP, who chairs the BPC, Charlotte Leslie MP and Lord (Roy) Kennedy of Southwark who set aside party divisions to make these changes happen. Our thanks must also now go especially to Gavin Barwell, Minister of State for Housing, Planning and Minister for London at the Department for Communities and Local Government. He met with local Croydon & Sutton CAMRA spokesmen, Steve Thompson and David Lands before the Commons debate, understood the urgency and then afterwards ensured that the necessary measures were effected before Parliament went into recess.

None of us however may rest on our (or other people's) laurels. We still need to check local lists of planning applications – which will often omit the name of the pub under threat – publicise them and register our objections, given the opportunity.

**Tony Hedger**

## FANCY PLAYING GAMES ALL DAY?



**T**he Great British Beer Festival has always been about more than just beer; it's about giving everyone a good time. CAMRA's Games & Collectables section run a number of games to keep visitors entertained while they drink their beer (or cider). There are games of chance such as Tombola and the infamous and silly 'Lucky Plucker' plus table top games that require a touch of skill such as Shuffle Board, Table Skittles and Shut the Box and long alley games including Roll the Barrel, Northampton Skittles and Long Alley Skittles to mention a few.

The games team are looking for extra volunteers to come and help run any of these games during the Great British Beer Festival including the trade session. You would be welcome to join the team even if you can only commit to one session. No experience is necessary; all you need is a sense of fun and a willingness to talk to people – and the ability to enjoy yourself! For more information contact John Cryne: 020 8452 6965 or [john.cryne2@googlemail.com](mailto:john.cryne2@googlemail.com).



# EPHING ONGAR RAILWAY

## 5<sup>TH</sup> REAL ALE FESTIVAL

28 - 30 July 2017



Bar from 1200, closing  
2200 Fri/Sat, 1700 Sun

Beer | Steam Trains | Music | Good Cheer

## 65 Real Ales\* 20 Ciders\*

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\*while stocks last.

# Roll out the barrel again for the steam trains

The Epping Ongar Railway will present over 65 beers at its summer festival this July to celebrate 60 years since the tube train first trundled through the Essex countryside.

What could be a better setting for a good ale than a panoramic view of the rolling hills and unique woodlands of Epping Forest? From 28 to 30 July, North Weald station and the heritage trains of the Epping Ongar Railway will again ring out to the sound of clinking glasses. Our 5th beer festival is planned to be the biggest and the best yet. What's more, with regular and direct vintage bus services from Epping Underground and Shenfield National Rail, the festival is one of the most accessible rail ale festivals near London.

The team started planning once the 83 casks from their 2016 festival had all been collected. Taking inspiration from the 60th anniversary of the first tube train arriving in Ongar,

beers with connections to Essex and London will feature heavily, including some brewed especially for the event. Once again in the evenings, the hills will come alive with the sound of music, including at least one dedicated music train each night. A full list of all the beer, cider, food and soft drinks on offer will be published on the railway's website in advance.

As usual, the funds raised will be ploughed into supporting the operation and maintenance of the classic trains, some of which are now approaching 100 years old. Additionally, the festival will be supporting a locally based charity, Canalability, which organises broad beam canal boat experiences for disabled and disadvantaged people.

For further information and to book tickets, take a look at [www.eorailway.co.uk](http://www.eorailway.co.uk).

**Alan Perryman**

## Pubs matter to the Mayor of London

Wednesday 19 April saw the launch of two related initiatives on which the Mayor's Office had been working since last summer in consultation with CAMRA Greater London regional volunteers. "*Shocking data reveals number of pubs in London fell by a quarter since 2001*," read the headline of the press release from which the following summary and extracts are edited.

- Mayor pledges to do everything in his power to make it harder for pubs to shut, as new figures show that London has lost 1,220 pubs since 2001
- Annual audit of pub figures to feed into Sadiq Khan's new Cultural Infrastructure Plan, highlighting his commitment to protecting the capital's cultural gems.
- London's Night Czar, Amy Lamé, launches guidance on how boroughs can protect pubs and safeguard them from closure

Public consultation was invited, with a comment deadline of 31 May, on the draft **Culture and the night time economy**, formal supplementary guidance on how boroughs across the city can use the current London Plan for example to protect public houses from closure. Boroughs are encouraged to implement the Agent of Change principle, putting the onus on developers that build properties next to pubs to pay for soundproofing, ensuring residents and revellers can co-exist peacefully.

GLA Economics Current Issues Note 53, **Closing time: London's public houses**, published on 13 April, assesses data from the Office of National Statistics Inter-Departmental Business Register and from CAMRA's WhatPub online pub guide to understand what has been happening to the number of London pubs, and employment therein. In 2001, there were 4,835 pubs in the capital. By 2016, this had fallen to 3,615, an average loss of 81 pubs per year. An interactive map shows the net loss per London borough. Two boroughs reported a loss of over 50% of their pubs: Barking and Dagenham (56%) and Newham (52%). Other badly-affected boroughs include Croydon (45%), Waltham Forest (44%), Hounslow (42%) and Lewisham (41%). Hackney alone saw an increase, of 3% since 2001.

As part of his commitment to pubs, Sadiq has committed to working together with CAMRA to undertake an annual

audit, so that the number of pubs can be tracked more closely, and efforts can be made to stem the flow of closures in the city. This audit of pubs is the first strand of the Mayor's Cultural Infrastructure Plan for 2030, which sets out to identify what is needed in order to sustain London's future as a cultural capital. The Cultural Infrastructure Plan will take into account a wide range of cultural assets, from dance studios to theatres and artist studios to nightclubs, with a view to embedding culture into the forthcoming London Plan, the Mayor's development strategy, ensuring that culture is planned in a similar way to other vital services, such as housing and transport.

As well as being intrinsic to London's culture, public houses are identified as a vital economic driver, providing the first taste of work for many young people, generating one in six of all new jobs among 18-24 year olds. Although the number of pubs in the capital has dramatically fallen, employment in pubs has grown by 3,700 to reach 46,300 in 2016, an increase of 8.7%.

Sadiq said, "*From the outset of my Mayoralty, I've made safeguarding and growing the night-time economy a key priority and this simply isn't possible without a thriving pub scene. Together with my Night Czar, Amy Lamé, we will do all we can to protect pubs across London.*"

Amy Lamé said, "*Every pub closed in London is a blow to a local community, and these statistics show that London's locals are under real threat from a wide range of issues – from development to rising business rates. We all need to love our pubs, and not take them for granted. As an American who came to live in London over 20 years ago, I immediately fell in love with London's pub culture. Running a pub of my own, I understand just how important they are to the life and spirit of a community.*"

CAMRA's Regional Director for Greater London, Geoff Strawbridge, said, "*London pubs are under enormous threats, notably from increasing business rates, high alcohol duties and property speculation. CAMRA has welcomed the opportunity to work with the Mayor in monitoring pub closures in the capital, and hopes this initiative will continue to draw attention to the plight of London pubs.*"



CAMPAIGN  
FOR  
REAL ALE

# THURROCK BEER FESTIVAL 2017

6<sup>th</sup> June 2017 – 10<sup>th</sup> June 2017

The Civic Hall, Blackshots Lane, Grays, Essex, RM16 2JU



CAMPAIGN  
FOR  
REAL ALE



## Opening Times

Tuesday to Friday: 12pm to 3pm & 6pm to 11pm

Saturday: 12pm to 7pm

## Admission prices:

- |  |       |
|--|-------|
| * Tuesday to Friday lunchtime                      | FREE  |
| * Tuesday and Wednesday evening                    | £1.00 |
| * Thursday evening                                 | £3.00 |
| * Friday evening                                   | £4.00 |
| * Saturday all day                                 | £2.00 |
| * FREE at all times to card carrying CAMRA members |       |

Over 120 different Beers, over  
30 different Ciders and Perrys  
plus a selection of English  
Country Wines and Mead

## Live Entertainment

Thursday evening – Legacy

Friday evening – Larry and the Streamers

Saturday – Rumford Morris Men, Sentimental Journey, and The Blarneys



CAMPAIGN  
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For latest information visit branch website: <http://swessex.camra.org.uk/>

For all enquiries call festival hotline on: 07960 969462

Facebook: CAMRA Thurrock Beer Festival

Twitter: @ThurrockCAMRA



CAMPAIGN  
FOR  
REAL ALE

There is a new look to the brewery bars at this year's Great British Beer Festival. At the time we went to press we were expecting to have bars from old friends Fuller's, Harvey's, St Austell, Tiny Rebel and Titanic who are joined by Wadworth and Palmers of Bridport. In addition, there are first time visits from XT from Buckinghamshire and Innis & Gunn who will be showcasing their Inverlmond Brewery beers and, no promises, perhaps, some of their own in cask form. London will be represented by a conglomerate of Windsor & Eton, Redemption and Five Points.

For something really unusual however, there will be beer from Ireland. The co-operative Irish bar (the Kruger Bar) will see large brewers Porterhouse and Carlow and small brewers Kinnegar, White Hag, White Gypsy and Metalman each bringing one session and one special beer. None of these breweries usually brew cask conditioned beer.

Cuilan Loughane, the brewer from White Gypsy who is coordinating the project says, "I've always loved producing and drinking real ale but it is incredibly difficult to sell in Ireland with the beer scene being completely dominated by keg beer. A few of us have decided to try and make a go of it and will be producing two real ales each to showcase the potential for real ales in Ireland. The Great British Beer Festival is a great opportunity for us to learn from UK brewers and maybe bring something new to the table from Ireland."

*This is a very new initiative so will of course be a challenge for us but I am positive that everyone involved will rise to that challenge and hopefully be inspired to start brewing real ale back home in Ireland."*

Ian Hill, the organiser of the Great British Beer Festival adds, "It's incredibly exciting that we will see a coalition of Irish brewers represented at the Festival for the very first time. The Irish brewery bar will give festival-goers a chance to sample a variety of beer styles and flavours from a country that is more well-known for Guinness. We hope that the bar will provide a boost to the real ale scene in Ireland and make a fantastic addition to the 900 real ales, international beers, ciders and perries available at Britain's largest beer festival."

**Tastings:** there will be the usual tutored beer and cider tastings available, including Roger Protz and Tiny Rebel. There are also a number of short introductory sessions to tasting beer. Prices vary from £8 to £17. (NB these prices do not include the entry fee to the Festival.) See [www.gbbf.org.uk/whats-on/tutored-tastings](http://www.gbbf.org.uk/whats-on/tutored-tastings).

**Tickets:** go to [www.gbbf.org.uk/tickets](http://www.gbbf.org.uk/tickets) or call 0844 4124640. There are various options available. Tickets purchased on the day will be more expensive.

**Keep in touch:** Twitter @GBBF; Facebook GreatBritishBeerFestival

## Get your bid in!

Fancy a tour around three Bristol Breweries or a not to be forgotten experience brewing at the award winning Tiny Rebel brewery? These are just two of auction lots at the Breweriana Auctions at the 2017 Great British Beer Festival.

There is an opportunity to visit three breweries in Bristol on Saturday 9 September. The day starts at Arbor Brewery at 11am. Arbor is a family owned and run microbrewery. They started in 2007 on a 2.5 barrel kit at the back of a pub but thanks to growing demand, they have now expanded to a 20 barrel plant, ten fermentation vessels and eight staff. Arbor cultivate their own yeast, which they use for all of their beers apart from a few specialties. They brew a few beers with English hop varieties but the vast majority are brewed with hops sourced from America, New Zealand and Australia, as reflected in their flagship beer, Yakima Valley IPA at a mighty 7% ABV. But it is not all golden beers; the range on their website includes a Breakfast Stout and Smokescreen, a smoked Porter. Expect a refreshing start!

Then it's onto Dawkins, just around the corner. Dawkins was established as the Matthews Brewing Co in 2005 by Stuart Matthews and Sue Appleby on a farm workshop estate in the village of Timsbury, a few miles outside Bath. The five barrel brewery was taken over by Glen Dawkins in 2012 and was renamed Dawkins to supply his five Victorian and Georgian pubs around Bristol (8 out of every 10 pints sold in the pubs are real ale). The brewery was set up as a separate company in 2014 and the following year they started work on a new brewery in what they dubbed 'The Beermuda Triangle' (Towles is the third brewery in the area).



We will be stopping at Dawkins for a snack and, of course, some liquid refreshment. Dawkins' beers have won a number of Society of Independent Brewers Association (SIBA) awards over the years; their Bristol Blonde (3.8% ABV) achieved bronze overall in the national competition in 2014.

Then it's onto our oldest brewery. Originally set up in 1996, Californian Justin Hawke took over Moor in 2007. Since then, the brewery has gone from strength to strength, moving the brewery to just behind Temple Mead Station in 2014. They pride themselves on combining three approaches: German (unfined), Californian (big bold hoppy flavours) and British (secondary fermentation). Moor are

known for their creativity, being the first brewery to be accredited as brewing real ale for all of their packaging formats (cask, keg, bottle and can).

Most of the malt they use comes from Tucker's Maltings, the world's last remaining floor malting. Although many of their beers use imported hops, they have been a key partner in







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**10 ciders every day**

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# Get your bid in!

developing new UK hops with Charles Faram Hop Development, such as Jester, which is proving to be a popular addition to the UK market. Moor maybe best known for their Revival (3.8% ABV) but like the other brewers visited during the day, they produce a range of beers including Old Freddy Walker, a strong old ale (7.3% ABV), which is CAMRA's current Champion Winter Beer of Britain.

Moor promises to be very pleasant way to finish the tour after what really does promise to be a great day of great beer!



This year's Brewer for a Day is also a relatively newcomer. Newport's Tiny Rebel has come a long way in five years including winning CAMRA's Champion Beer of Britain in 2015.

In 2008, Brad and Gazz were brewing in their garage. After spending a couple of years experimenting, they invested in some 50 litre home brewing kit. Finally in 2012 Tiny Rebel was officially launched with two beers, Fubar and Urban IPA. These were followed by

Cwtch and Dirty Stop Out.

In 2013, the Brewery took Gold, Silver & Bronze at the Great Welsh Beer Festival and they opened their pub, the Urban Tap House, in Cardiff. In 2014 their Fubar took Gold at the Great Welsh Beer Festival. But 2015 proved even more exciting for the Brewery, opening a pub in Newport, expanding the brewery and winning the Champion Beer of Britain with Cwtch. Tiny Rebel goes from strength to strength, winning accolades for their beers in the International Beer Challenge in 2016 and continuing to expand on its beer range.

So, brewing with Tiny Rebel promises to be a fun day with a bunch of committed, creative brewers. The package will include overnight accommodation (supplied by Tiny Rebel) and a full day's brewing. And you never know, you might get to try a beer or two as well!

The lot will be auctioned on Thursday evening at the Festival. If you can't make it to the Festival, postal bids are accepted. Contact Bill Austin 01923 211654 (answerphone) or [baustin@supanet.com](mailto:baustin@supanet.com). For more details on both experiences, see: [www.gandc.camra.org.uk/](http://www.gandc.camra.org.uk/)

**Christine Cryne**

## Ageing beers - a once in a lifetime tasting experience

Some breweries insist that a beer is best drunk fresh such as Budwesier's Bud, who created an advertising campaign around the idea but is this right? Well it depends on what the brewer is trying to achieve and, of course, there is also the matter of science. Both hops and alcohol are preservatives so the stronger and hoppier a beer is, the longer it is likely to last and still be drinkable. Usually, beers with alcohol contents of less than 6% are not really designed to be laid down. You will often pick up oxidised notes, making the beer taste stale, maybe 'cardboardy'. Also, avoid old beers (anything over six months) in clear glass, rather than brown or green. The clear glass lets in light and you'll get unpleasant 'skunky' notes.

History however shows us that we have often aged beers before drinking them. Sometimes, this was out of necessity. The absence of cooling meant that at one time brewers could not brew in the summer. Instead they would brew a stronger beer to be kept and drunk when there was no brewing possible. There was a tradition in London of mixing aged with fresh porter and latterly, some London brewers have been experimenting with keeping beer in different wooden barrels for a year or more. Drinking old beer is not new!

Flavours do change as a beer ages but provided it is well brewed, strong, the bottle is properly filled so that there is little oxygen left in it and it is kept somewhere cool, aged beers can be a true delight. The beer becomes more complex. The hop character softens, bitterness reduces and the malty character develops, sometimes honey and possibly, with darker beers, rich black treacle and fruit. The fruitiness can be of raisins and sultanas but marmalade notes are not unknown. With long term ageing, beer can develop tart notes, becoming more like a wine.

So for how long should you store a beer? Well, it really



does depend on the beer. It can go through stages of being drinkable, then undrinkable and then drinkable again. If this intrigues you, then, courtesy of CAMRA's Games & Collectables section, there will be an aged beer tasting at the Pineapple, Kentish Town, on the afternoon of Saturday 14 October. The tasting will feature beers up to 44 years old and everyone will get a chance to try around ten beers from a selection of almost forty. They could be great, or they could be less than great; it will be a one off voyage of discovery! We will begin the tasting with a modern day stored beer, Truman's Keeper, which will be three years old.

The cost per person will be £25 for CAMRA members and £26 for non-members. Please understand that we cannot guarantee the quality of any of the beers presented so the price includes two halves from the real ales on sale at the Pineapple - just in case! Book at: <http://tinyurl.com/agedbeertasting> but don't leave it too late, because with only twenty places, this fun, once in a lifetime tasting will sell out quickly.

**Christine Cryne**

## MARSTON'S TAKES OVER CHARLES WELLS BREWING OPERATION

As ever, a big news story emerges just when I think I've finished my work for another edition...

Marston's have acquired Charles Wells brewing operation for a reported £55 million. This not a complete take-over. Wells will retain their pubs, thereby turning themselves into a medium size pubco (200 pubs). Ironically, this is much as Young's did (more of that later) and similar to Marston's deal with Thwaites in 2015. Marston's will also take on a number of Wells' distribution and contract brewing contracts. Justin Phillimore, the chief executive of Charles Wells, said, "We are delighted to have reached an agreement with Marston's to acquire our brewery and become a close trading partner. After a detailed review of our strategy we had decided to re-balance the company more towards retail investment and that meant finding a partner we could work with for the future. There are opportunities for both companies in this deal and we look forward to bringing them to life". Ralph Findlay, chief executive of Marston's, said, "The acquisition of Charles Wells brewing and beer business builds on Marston's established brewing prowess and is a further step in our objective to develop the leading premium beer business in the UK market. We have demonstrated our ability to acquire, integrate and develop beer brands evidenced by the success of brands such as Hobgoblin, Wainwright, and Lancaster Bomber. We have also achieved success with international licensed brands including Shipyard, now the second biggest craft beer in the UK on trade".

CAMRA's Chief Executive, Tim Page, commented, "CAMRA is always concerned about any consolidation in the brewing industry as it could result in a reduction in choice, value for money and quality for beer drinkers. We're also wary of one company increasingly controlling a larger and larger share of the market, which is seldom beneficial for consumers. Marston's has a positive track record of keeping the breweries it acquires open, in situ, and in many cases investing in the sites to increase capacity and we urge them to continue that policy. We'd also encourage them to protect the brands that they have acquired and increase the range available to beer drinkers, by continuing to supply them alongside the existing beers produced by Marston's own breweries. It's reassuring to hear that Charles Wells intends to continue brewing in Bedford, ensuring that whatever Marston's chooses to do with the brewery and brands it has acquired, local people will continue to be able to enjoy locally brewed beers in the region."

The first thought of most London drinkers will, of course, be to ask what happens to Young's beers. I am very wary of creating 'false news' here but it would be good if Young's could reassure us that they will continue with the brewing contract because I suspect that if they chose not to, the brand would disappear. I know that Young's beers from Bedford have their detractors but it would, as Tim Page says, be an unwelcome reduction in choice.

As you will note from my Great British Beer Festival preview, for the first time in many years, Charles Wells were not bringing their bus to Olympia. Perhaps now we know why.

## BUSINESS RATES

I was expecting there to be developments on this front but the General Election may (no pun intended) have got in the way. In the meantime the existing but temporary Pubs



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# THE SPEAKER

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## It's time to put my feet up!

**So on Saturday 22 July we will open  
The Speaker from 2-9pm.**

**Yes I know it's Saturday!**

**I will pull my last pint as Manager at 8:50,  
which will be auctioned off for charity  
along with some of my infamous ties!**

**From 10 July for my final two weeks  
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'Embarrassing Ales You Wouldn't  
Want Your Granny to Order!'**

**I would like to thank you all for your  
great support and wish Uri Enoch my  
Deputy good luck as he replaces me as  
Manager from 24 July.**

**Open Monday-Friday from Midday-11pm**



Business Rate Relief Scheme for England will stand. This allows pubs with a rateable values of less than £100,000 a discount of £1,000. That really does not help a lot of pubs in central London and some analysts think that the scheme should be made permanent and extended to £5,000 per pub per year.

## GIVING SOME OF IT BACK

The minister with responsibility for community pubs, Andrew Percy, has announced that his department is to give a further £50,000 to the Pub is the Hub organisation for their work with rural pubs. He is also writing to the trade to ask them to make their own contributions. Mr Percy said, "We want our rural pubs to thrive, not only as vital social spaces but also offer a range of much needed important local facilities." Given the number of banks that have been converted to pubs over the years, it would be quite appropriate if a mobile bank was set up in a pub once a week or so.

## LICENSING ACT REVIEW

Readers will recall that the House of Lords was carrying out a review of the Licensing Act 2003. The select committee has decided that the act is 'fundamentally flawed' and that a 'radical, comprehensive overhaul is needed.' The main proposal is indeed radical: to merge licensing committees with planning committees and transfer responsibility for appeals from magistrates courts to the planning inspectorate. This will, at least, remove the baffling anomaly of a site getting planning permission to be a pub but then being refused an alcohol licence. Most promisingly, it also recommends that the 'agent of change' principal be generally adopted thus putting the responsibility on developers to protect the operation of existing businesses. A number of procedural amendments are also recommended. The Home Office was due to respond before the end of June but, of course, once again, certain other events have intervened. Watch this space.

## FUMING

On 1 July it will be the tenth anniversary of the smoking ban. There is still a movement to have it lifted but I for one am pleased that it was introduced although I accept that it did

further damage to some very vulnerable pubs. I'd welcome readers' views on this subject.

## TAKE THAT BACK!

The Association for the Protection of Rural Scotland (APRS) has set up a campaign called 'Have You Got The Bottle?' which is urging ministers to bring in a scheme where shoppers would pay a deposit when buying products in cans and plastic or glass bottles, with the money being refunded when they return the empty containers. APRS said brewers in particular would benefit from increased volumes of higher-quality recycled metal and glass becoming available for reuse. Seven brewing companies in Scotland, including Barney's Beer, Black Isle Brewery and Williams Brothers Brewing Co, have backed the plan. Sometimes you wonder why we stopped doing things like this in the first place.

## STAR BILLING

There are seventeen pubs in the UK that have Michelin stars. CAMRA has decided that given that for a pub to be awarded a Michelin star is very clear evidence of a commitment to quality which we should recognise, the information will be added to the pub's entry on WhatPub, CAMRA's online pub guide. There is only one in London, the Harwood Arms in Fulham.

## PERFECT PLAGIARISM

CAMRA members put a lot of work into what goes into our Good Beer Guide so it is very annoying when we find that someone is copying our pub descriptions verbatim. There were instances when it was clear that a website called Perfect Pint had done this. When contacted, they promised to 'cease and desist', as the lawyers say, but they didn't but before CAMRA could take legal proceedings, Perfect Pint apparently went bankrupt and their website and 'app' closed. Beware the curse of CAMRA!

## INEVITABLE

I'm surprised that it hasn't been done before. The American brewers USBrew have released a low alcohol beer called 'Responsibly'. The slogan is 'Do what your mother always told you to do'. Or your Government for that matter.

## CATCH THEM YOUNG

The chaps who appeared on the cover of our last edition played on the Sunday afternoon of my local, the Sultan's, recent beer festival. At one point a little girl, two or three perhaps, pulled away from her mother and stood in front of the band open mouthed. Then she started to do a little dance. It was priceless. I'd guess that it was her first encounter with live music. Let's hope that as she grows up she always sees pubs as a place to enjoy yourself.

## ONE FOR THE ROAD?

In India a Supreme Court judgement that came into effect on 1 April has banned the sale of alcohol within 500 metres of any state or national highway. According to the Guardian, in response, following a concept called *jugaad*, an innate ability to avoid disliked rules, a number of local authorities have reclassified roads in their area to avoid the restriction. One bar erected a maze leading to its front door so that customers have to walk the required distance. Most badly hit are hotels for whom moving off of the main road is most problematic. The Indian constitution contains prohibition as an aspiration and a number of states are already 'dry'. The current legislation arises from road safety campaigning. Interestingly, I note that the Indian term for gastropub is *restrobar*. I'm not sure that that I don't prefer that.

## SO THAT'S WHAT IT MEANS...

I have been introduced to the works of the modern beat combo Sleaford Mods by the excellent Mark Radcliffe and Stuart Maconie on BBC Radio 6 Music. The Mods latest album is called *English Tapas* and I had wondered quite what that might be. Then the other night, in one of my favourite central London pubs while waiting to get served, I noticed, for want of a better description, a semi-hipster type order a bag of pork scratchings, ask for a plate and some lemon slices and Tabasco sauce. He then proceeded to dress the scratchings accordingly and pay for the assemblage by card.

**Compiled by Tony Hedger**

# DUDDA'S TUN CIDER

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# CAMRA Pub Design Awards

**W**e previewed the CAMRA/Historic England National Pub Design Awards in our August/September edition last year. I'm now pleased to report that we had a success in London. The winner of the conservation award is the Scottish Stores in Caledonian Road, Kings Cross. This Grade II listed building dates from 1901 and takes its name from the time when joints of deer meat used to hang from the bar to be bought by visiting Scotsmen. In the 1980s it was restyled and was renowned as one of the last remaining strippers' pubs in London. Conservation work was started in 2015 and it reopened just before Christmas. The work carried out on its Jacobean-style woodwork in a splendid example of how to bring a much-loved, urban landmark back to life. It subsequently won CAMRA North London Branch's summer 2016 Pub of the Season.

Sean Murphy, CAMRA's Pub Design Awards coordinator

says: "This year the judges have singled out three buildings – all of which, in their own way, point to a bright future for the traditional British pub. All three show the huge potential for restoring and preserving much-loved heritage pubs to their former glory, even after decades of change."

The other two pubs that Sean refers to are the Tim Bobbin in Burnley, Lancashire which took both the Refurbishment and Joe Goodwin awards and the Ship in Shalesmoor, Sheffield which was commended in the Refurbishment category.

The lesson here is, of course, that whatever condition a pub might be in at any particular point, there is always scope for it to change for the better. That can't happen if it has been turned into a mini-supermarket.

**John Cryne/Tony Hedger**



*The restored interior*

## CAMRA's Greater London Pub of the Year competition 2017

**A**t this time of year, volunteer judges from each of CAMRA's branches within Greater London will be visiting all of the branch Pub of the Year winners now competing for the regional Pub of the Year award. The Greater London award is an achievement in itself but the winner also then enters the 'super-regional' round from which four finalists are judged for the National Pub of the Year award early next year.

This year's London competition includes last year's winner, the Hope in Carshalton, and the two runners up: the Penny Farthing, Crayford's micropub and the Masons Arms in Teddington. The Antelope in Surbiton was also in last year's competition and the Olde Mitre Inne, High Barnet and the Grosvenor, Hanwell were among the 2015 entrants.

We welcome the return of three other branch winners from the past: the Star Tavern in Belgravia; the Sultan, South Wimbledon; and the Wenlock Arms, Hoxton. Also most welcome are four new entrants: the Greyhound, Keston; the Mirth, Marvel & Maud, Walthamstow and two more

micropubs: the Long Pond in Eltham and the Upminster TapRoom.

Marks up to ten are awarded by each branch judging panel against six categories:

- Quality of real ale/cider/perry (double weighting);
- Style, decor, furnishing and cleanliness;
- Service, welcome and offer;
- Community focus and atmosphere;
- Alignment with CAMRA principles and
- Overall impression.

The judging guidelines are no secret – you will find them on the regional website at [www.london.camra.org.uk](http://www.london.camra.org.uk) – but judges' markings are necessarily given in confidence.

Contact your local CAMRA Branch (see branch diaries) if you would like to join the local judging panel to help decide the 2017 winner or, if not, just enjoy the delights of any of these award-winning pubs.

**Geoff Strawbridge**

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## VITAL INGREDIENTS

I hadn't realised but there is quite a thriving hop growing industry in South Africa. It is made up mainly of small growers who are contracted to sell their hops through a company called SAB Hop Farms which was originally part of SABMiller. They produce a lot of new and interesting varieties and consequently used to do a lot of business with craft brewers in North America. SAB Hop Farms is, of course, now part of AB InBev and they have announced that they are commandeering the whole harvest exclusively for use by the increasing number of craft breweries in AB InBev's ownership. What was that about 'synergies'?

Meanwhile we have our own problems at home with the weather. Well known hop grower Alison Capper, who is currently chairman of the National Farmers' Union's Horticultural Board, told the Guardian that the frosts in April did considerable damage to the apple and pear crops. Barley growers have also been affected. Not only was April cold but it was dry. We need a wet June or our beer may get even more expensive.

## SOMETHING DIFFERENT

There is certainly some diversity in London's drinks trade these days. Lucy Holmes and Tom Wilson are now producing London Craft Sake in Peckham. I'm not sure if it is brewed or distilled, although it is fermented. The brand is called Kanpai and comes in two varieties: Junmai (mild and dry) and Nigori (medium dry). The couple, soon to be married, are only doing this part time at present but who knows, it may become all the rage.

On 23 April there was a very interesting item in BBC Radio Four's Farming Today programme about a community owned 'not for profit' organic vineyard at Forty Hall near Enfield. Apparently it is the first vineyard in London since medieval times. They didn't mention the weather but they do however have a problem with parakeets.

## ON YOUR RADIO

The Antic collective are opening a new outlet in Lewisham at 139-141 High Street. I'm not sure what they were originally intended to call it but

the builders renovating the former Market Tavern uncovered its original sign, Suttons' Radio, so it's going to be called that instead. Nice touch.

## LAINE'S EXPAND

The Laine Pub Company has acquired the leasehold interests in six pubs in London from the New Pub Company for an undisclosed sum. The six pubs are the Black Lion in Hammersmith, the Camden Eye in Camden, the Charles Holden in Colliers Wood, the Glasshouse in New Malden, the Griffin in Whetstone and the Hare & Hounds in Claygate. The freehold of all six pubs is held by Heineken's Star Pubs & Bars operation. Laine's will be retaining the current management teams in all six pubs. There was no mention as to whether they will serve Laine's beers or, even possibly, start brewing themselves. Peter Linacre, the founder of the New Pub Company putney, has retained the Telegraph on Putney Heath which was their largest food led site.

Just a thought from a local. The Charles Holden was originally called the Victory. As much as I respect the memory of Mr Holden who did as much for tube stations as T Nowell Parr did for pubs, I'd like to see it return to its original name because of the area's strong association with all things Nelsonian. He and Lady Hamilton (and Lord H occasionally) lived at nearby Merton Place, from where he set out on his last journey to death and glory at Trafalgar.

## PUBS OF DISTINCTION LTD

I haven't reported on this chain before. They have five pubs, four of them trading under their Local Beer House brand. The latest of these is the Hansom Cab in Earls Court Road, a historic pub trading since 1827. It has just reopened after refurbishment and will offer five cask beers from breweries within London and further afield plus a selection of beers in keg, bottle and can. The other three Local Beer Houses are the Dean Swift (Butler's Wharf, SE1), the Old Cow (Smithfield, EC1) and the Hack & Hop (City of London, EC4).

## THREE CHEERS FOR PUBS

Another pub chain that I have not previously reported on is the Three

Cheers Pub Company, formerly Renaissance Pubs which is still in the same ownership. They have acquired the Bedford in Balham, famous for its music and comedy nights. According to the *Morning Advertiser*, it brings their estate up to eight pubs, all in south west London. Three Cheers intend spending some £2 million on a refurbishment in due course, once the complexities of carrying out works to a Grade II listed building are sorted out. The company has promised that it will remain a music and comedy venue.

## WETHERSPOON'S NEWS

At the beginning of May Tim Martin announced the company results for the thirteen weeks ended 23 April. They were promising, with sales in pubs open for more than a year increasing by 4%. Characteristically, he took the opportunity to take a swipe at the Confederation of British Industry's stance on 'Brexit', calling them 'drippy and pathetic' although, according to the *Evening Standard*, he conceded that he would be happy to see a deal done with the EU if the terms were right.

## BURGERS OFF

Readers will recall that last year Young's turned over one of their pubs, the Fire Stables in Wimbledon Village, to be a dedicated Burger Shack rather than just have one in the garden or on the roof. They have now reversed this decision – almost. The Fire Stables has reopened under that name but it appears to be entirely a restaurant. For some time now Young's have concentrated on 'food-led offerings' but I think that this is the first time that they have decided to operate what is, in effect, a stand-alone restaurant. Still, given its proximity to the tennis club, it will no doubt be a success. More Burger Shacks are on the way in at least six other Young's pubs.

## ODDS AND ENDS

According to retail consultancy CGA Strategy, as reported in the *Metro*, in 2016 the value of 'out of home' alcohol sales rose £428 million to £24.4 billion. This is against a fall in the volume of sales by 1.7%. CGA say that people have gone upmarket and are



drinking less but looking for – and paying for – better quality.

Mitchells & Butlers saw sales in first half of their financial year rise by 1.6% but pre-tax profits fell by £8 million to £75 million. They were cautious about the trading climate for the remainder of the year.

The City Pub Company has seen the business rate bill for its 32 pubs quadruple. All the same they are trading well with sales up 36.6% in 2016 to £27.4 million. According to the *Evening Standard*, the company could look to float on the AIM market later this year.

Upmarket mixers producer Feavertree report that their results are 'ahead of expectation', presumably on the back of the growing interest in 'boutique' gin brands. Isn't that a nicer name than 'craft'? The number of distillers in England increased last year from 28 to 35 and in 2016 gin sales exceeded £1 billion for the first time.

Someone who I know who works for a fairly large regional brewer told me recently that when negotiating a renewal of their supply contract with

one of the larger pub chains, he was told that he had to pass over the brewery's social media contact lists as part of the deal and that this was not negotiable. But is it legal?

BrewDog have sold a 23% stake in their business, valued at £213 million, to American private equity firm TSG Consumer Partners. Presumably this is to fund their further expansion in the USA so it makes sense. Predictably, they faced accusations of 'selling out' but they may well have now reached the size where they need this sort of funding. After all, they have got this far without getting too much wrong. In 2016 they made earnings of £7.1 million on sales of £70 million.

In what some might say is a further sign of their growing maturity, BrewDog have also pulled back from a potentially embarrassing row about their objecting to a pub in Birmingham being called the Lone Wolf because it was the same as one of their brands of vodka. Founder James Watt explained that his lawyers 'got a bit trigger happy'.

Heineken has announced that pubs in its Star Pubs & Bars chain will be able

to stock local cask beers through SIBA's Beerflex scheme. This is subject to the pub being Cask Marque accredited. Meanwhile Heineken have lost some business with Tesco's. According to an item on BBC Radio Four's 'You and Yours' programme on 29 March, the supermarket chain said that they wanted to stock 'craft' beers instead. A spokesman for the Blue Monkey brewery said he was happy to supply them so long as they paid a fair price but that cask was the only real beer and you can only get that from a pub. Well said. However a report in the Guardian the same day said that Tesco's had discontinued stocking the Amstel, Sol and Kingfisher brands plus others because they refused to accept revised buy-in prices which Heineken attributed to inflation and duty increases. Your choice what you believe.

**Compiled by Tony Hedger**

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## A BIG DROP IN ALCOHOL!

I always remember one time went I spent an evening drinking low alcohol beer because I was driving. My head the following morning was far worse than any hangover I had experienced and not one I would wish to repeat. The Germans and Czechs have been developing some better, more drinkable beers since then but there hasn't been a lot of progress in the UK. The few I have tried have tended to be malty - reminding me of the malt drinks beloved by West Indians - or lacking in depth. I therefore tried the 0.5% ABV beers that I was sent from Big Drop with some scepticism but, as it turns out, I didn't need to be fearful at all.

But why start brewing beer of only 0.5% ABV? I spoke to Rob Fink, the owner of Big Drop, to get the background behind the initiative. Rob stopped drinking for about six months in 2015 and was so disappointed in the low alcohol beers around that he thought he would have a go at it himself. Rob is a lawyer by training and had no brewing experience so he approached UBrew to help. They put him in contact with Jonny Clayton who was up for the challenge. Unlike some low alcohol beers which are heated to boil off the alcohol, Big Drop's approach is to brew to low alcohol, control the temperature of the fermentation and use non vigorous yeast. The beer is then sterile filtered into bottles. Currently Big Drop are brewing at UBrew about once a month and then shipping it to Cumbrian Bottling for filling. With an alcohol content of only 0.5% ABV, cleanliness is key to ensuring that the beer does not go off and samples are regularly sent to Brewlab for testing.



The first beer brewed was a milk stout because 'I like dark beers' said Rob. It has a 12 month shelf life (tested by BrewLab) which is surprisingly long for such a weak beer. The second, which came out recently, is a Pale Ale with added lime. There is also a spiced brown ale that has been developed for Christmas and there are plans for a saison.

Although distribution is currently limited, it is increasing. Rob is currently talking to a

number of UK and international wholesalers and is optimistic about exporting to the Scandinavia.

So what did the two beers taste like?

**Pale Ale:** a pale beer with a creamy mouthfeel and a sweet aroma with traces of citrus. The lime is more noticeable in the flavour where there is also a little earthy hop. Bitter notes develop and linger on the sweetish finish. Ingredients: water, barley, wheat, lactose, hops, lime and yeast.

**Chocolate Milk Stout:** a jet back beer with chocolate roasted nose and a smooth mouthfeel. The flavour starts fruity and then the sweetness roast and chocolate notes develop. The finish is of dry roast with a little bitterness. Ingredients: water, barley, oats, rye, hops, yeast, lactose and cocoa nibs.

So, if you are looking for an alternative to the usual low alcohol beers, the Pale and Stout do offer drinkable alternatives. You can purchase them online from

[www.drydrinker.com](http://www.drydrinker.com). And with UBrew just launching a pale ale called Responsibly and another London brewer, Nirvana, currently planning to launch something similar later this year, perhaps finally there will be something to cheer about if you have to cut back on your alcohol intake.

## NO CHIP OFF THE OLD BLOCK

London's breweries come in all shapes and sizes and the Block Brewery has to be the smallest yet. Just ½ barrel in length, this tiny venture is hidden away in the cellar of the Wenlock Arms in Hoxton.

The brains behind this venture are Eugene Broderick and Hannah Runcie. Eugene is the brewer whose background was as a signal engineer who decided he wanted a complete change. He did some volunteer work at some breweries to gain some experience and started brewing at the Wenlock last year, where Hannah can often be found working behind the bar.



Eugene, Hannah & Marcus Grant  
(licensee of the Wenlock)

Their first brew went on sale on Christmas Day. Since then, Eugene has been brewing about twice a week, trying different beer styles and perfecting his recipes. He said, "I like traditional British bitters. I lived in Australia for about ten years and missed this style of beer." The current result of his efforts is a 4.2% ABV smooth ruby brown Best Bitter using Fuggle, Bramling Cross and Progress hops. It has a caramel flavour, a little orange and some roasted notes that linger in the dry bitter finish. Look out for it at the Wenlock but with such small runs and only two brews a week, you need to be lucky to catch it.

**Christine Cryne**

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## ABOVE ITS STATION

I don't know if it because it has become one of London's 'brewery hubs' but Transport for London have announced a £25 Million refurbishment of Hackney Wick station. Frankly, it needs it. The works are due to be completed in 2018. Tower Hamlets Council and Hackney Council are both contributing £1m towards the project which is expected to generate opportunities including new jobs, investment and affordable housing. Val Shawcross, the Deputy Mayor for Transport, said: "It's fantastic that Hackney Wick will have a new and improved station to be proud of and it's clear this much-needed upgrade will play a vital role in the transformation of this area of east London. New pedestrian and cycle links will be a major boost to the area, improving accessibility and journeys for thousands of passengers travelling to and from Queen Elizabeth Olympic Park." And the breweries...

## BEERBLEFISH BREWERY

Brewery Liaison Officer Ron Andrews has submitted this on behalf of the brewery:

In 2015 after many years brewing in kitchens and basements all across the UK, we finally decided to ramp it up and start brewing professionally. We founded the Beerblefish Brewing Company Limited in August 2015. We spent the rest of the year further developing our recipes and finally went beyond the R&D phase into the commercial world of brewing in the autumn. Our first batch was kegged on the 24 October and we enjoyed seeing our roundel on the tap in our local pub.

2016 proved to be a momentous one for Beerblefish! After many months of searching, we found our own home in Edmonton and moved in on 25 April 2016. Earlier in the year, we also found our own five barrel brew length brewing kit, which was stored for us in a barn in Suffolk. Our new premises were essentially just an industrial box and we got contractors to sort out the drainage and the floor and to build an internal room to keep our fermenters cool. Once this work was done, we were able to ship and install the kit.

Meanwhile, we were still brewing small batches in Bermondsey, and supplying a variety of pubs, bars and corporate customers with key kegs and bottles. After much experimentation, we've settled on a few staples for our range and brewed a several different versions of them to get everything lined up for the new kit. The big kit did its first brew October 2016 and has done a few more since. 2017 started quietly brewing and working through winter, we are now brewing full time at our base in Edmonton. We have the pilot plant set up to enable us to experiment and do one-off brews and festival specials. The brew kit continues to be added to and updated, and the brewhouse is feeling, looking and smelling like a brewery.

We have done a couple of festivals so far with more to come, thank you CAMRA, and our beer on sale as far afield as the Peak District and surrounding area. We are also often on tap at the Salisbury Hotel in Haringay, and we would like to say a big thank you to Dave there for all his support and feedback as we got up and running.

More information from: [www.beerblefish.co.uk/](http://www.beerblefish.co.uk/)

## BRENTWOOD BREWERY

Wendy at the brewery has let me know that on the evening of 13 July they will be previewing the Brentwood Festival with beer, food and live music. Admission is free but numbers are limited so you need to book with the brewery on 01277 200 483.

Brentwood's summer beer is Legacy (4% ABV). Look out also for Elephant School's latest collaboration brew with Solvay Society, Creme Brulee, a dubbel, at 5.8% ABV. A wheat beer and a kolsch-style beer are also in development. More information at [www.brentwoodbrewing.co.uk](http://www.brentwoodbrewing.co.uk).

## ENEFIELD BREWERY

Just to clarify any confusion the company is called the Enfield Brewery Limited but the beers are sold under the name Enefield, this being the historic spelling of Enfield as appears in the Domesday Book. The brewery uses their own well water with no further chemical treatment and primarily use British malt and hops. It started up in 2015 with the first beers being in bottled form produced on their own bottling line. Keg beers followed and then in early 2017 cask beer followed with Pacific Pale Ale (4% ABV). This was available at the Wetherspoon's London Beer Festival. It is intended that cask and keg beers will only be made available to local outlets to which deliveries can be made directly from the brewery in Edmonton. The core range is: London Pale Ale (5% ABV); London IPA (6% ABV); London Porter (5.5% ABV) and London Pilsner (4.8% ABV). All are available in bottle and 30 litre keg with the first three also being available in nine gallon cask form. There is also a seasonal beer, American Rye Lager (5.1% ABV). Other seasonals are planned.

Ron Andrews

## FULLER'S

Fuller's have announced the reopening of two pubs after refurbishment. The first is the Great Northern Railway Tavern in Hornsey. This Grade II listed building has undergone a complete transformation to restore its original features, including a skylight in the bar area. There is a dining area and a landscaped garden with a bar, fire pit and barbecue. There is also a function room available for business meetings and private dining.

The other is the Half Moon in Herne Hill. It closed over three years ago because of flooding and there appeared to be some ambivalence regarding its future on the part of freeholders, the Dulwich Estate, until they granted Fuller's a lease last year. Fuller's have now restored this Victorian gem to its former glory with the original windows, woodwork and painted mirrors in the snug brought back to pristine condition. There is a light and airy dining area at the back and as with the Railway Tavern, a landscaped garden with a bar, fire pit and barbecue. I detect a trend here; Young's have their Burger Shacks and Fuller's have their barbeques.

Fuller's have also returned the Half Moon to its earlier role as a hotel, with twelve individually designed bedrooms, each one named after one of the men who have walked on the moon.

There does however continue to be a great deal of controversy locally because the Half Moon had a track record as a top class music venue for over forty years and

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Fuller's have so far made no provision for its continued use in this respect. Negotiations continue between the Save the Half Moon campaign and the brewery about the possible use of the Workshop, a separate function room with its own bar.

Congratulations to Johnny Joseph, the head chef of the Queen's Head in Kingston who is the overall winner of Fuller's Chef of the Year competition for 2017.

### REUNION ALES

**L**ook out for a range of trial beers over the coming months. The first is Honky White, a 4.1 % ABV unfinned wheat beer made with wheat, maris otter malt and hallertau blanc hops. The beer is light in colour, has a lager nose and a dry aftertaste with some peach and apricot coming through.

**Doug Scott**

### SAMBROOKS

**T**his year's summer party at the brewery will be on Saturday 17 June. Expect to see at least one new beer, Golden Ale (4.3% ABV). The Beer by the River event, now called 'Beer on the Common' and again on Tooting Common, will be on Saturday 9 September. Wandle bitter took the silver award in the London and South East England round of CAMRA's Champion Beer of Britain award and Junction won the special bitters class at the inaugural Champion Beer of London competition at London Drinker Beer Festival. Exports are now getting as far as Italy where apparently Junction has a keen following.

**Peter Sutcliffe**

### THAMES SIDE BREWERY

**M**allard Mild was voted Beer of the Festival at the recent Kingston Beer Festival. This is especially pleasing for Andy the owner because he is a former Chairman of CAMRA's Kingston & Leatherhead branch. Look out for coverage of the presentation in CAMRA Events in due course.

### AND FINALLY...

**T**he plans for Tottenham Hotspurs' redevelopment of White Hart Lane show not only what will become the longest bar in the UK at 86.8 metres capable of delivering, according to the *Evening Standard*, up to 10,000 pints a minute but also a micro-brewery, believed to be the first in a UK football ground.

**Tony Hedger, except where otherwise credited**

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# Opinion - the pubco tie - the elephant in the room

*In this, the first of a series of articles, David Law refuels the campaign for A Fair Deal for Your Local.*

## MANIFEST INCOMPETENCE OR COMPLICIT COLLUSION?

It was 2007 when I first spotted a little mention in the trade press of an organization called the Fair Pint Campaign. It took quite a bit of persuasion to convince my mate and business partner to get involved. I hate to admit it, but he was right. It would be a lot of time and effort for not a lot of reward. So we met up with the tenacious founders, Mark Dodds and Steve Corbett and duly signed up.

At that point the main strategy was to get a Select Committee to revisit the recommendations of the Trade and Industry Select Committee (TISC) report of 2004 into pub company (pubco) hegemony. Everyone we spoke to told us there was no chance of getting one, no chance of a review and no chance of a bill being passed in that session of Parliament.

With the help of Gill Morris, Karl Harrison and Inez Ward to name just a few, we managed to create enough debate to achieve a Select Committee chaired by Peter Luff. He was scathing of the sharp practices employed by pubcos. His committee made strong recommendations but with little time left in that Parliament, self-regulation (self-reg) was the Government's order of the day.

Adrian Bailey took the Chair in June 2010 and then had a go. He proved that the industry had brazenly ignored all the 2004 TISC recommendations. His committee stated that

the sector was clearly incapable of reform and recommended statutory intervention, a free-of-tie option and legally binding industry code being the only practical way of making pubcos behave fairly. He had agreement from the three main parties but, just as we thought we were getting there, Ed Davey egregiously decided that self-reg needed to be given more time, again.

Unfortunately for him, he was caught cutting and pasting a British Beer & Pub Association (BBPA) propaganda note straight into his Government response, complete with the same typo error (the BBPA clearly have a far greater reach than Anthony Joshua!). But we were back in the game!

Now whenever we campaigners point to the Government's reluctance on pub issues, the pro-pubco/Independent Family Brewer brigade will usually quote Napoleon: that 'one should never ascribe to conspiracy that which can be easily ascribed to incompetence'. The uninitiated may be excused for thinking this, but anyone with a pair of eyes and a pulse can see that it is actually an IFBB/BBPA created, systemic means of control over uppity tenants who have little bargaining power, and they seemingly have the Conservatives in their pocket – but I'll let you decide.

After four Select Committees, and two unanimous backbench votes, Vince Cable agreed with a coalition of beleaguered tied tenant representative groups (including Fair Pint Campaign, Justice for Licensees, Licensees Supporting Licensees, Grand Master Victuallers Association, Federation of Small Businesses, Forum for Private Business,

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Unite and GMB unions, Pubs Advisory Service, and the All Party Parliamentary Save the Pub Group and CAMRA) that something must be done to rebalance the risk and reward in the business relationship between the tied tenant and the big six pub owning businesses (POBs): Enterprise (now EI Group), Punch, Greene King, Marston's, Admiral, and Stars Pubs & Bars (Heineken UK).

On 8 January 2013 Vince Cable announced that his department would install an independent adjudicator, as well as a new statutory code and the launch of a formal consultation into the matter. However, the consultation was mysteriously delayed for a few months. Why? Because Chancellor Osborne told business and industry supremo, Dr Cable, that he wasn't going to allow it. We know this because the *Daily Mail* reported it (<http://www.dailymail.co.uk/news/article-2305176/Coalitions-pub-brawl-bid-help-landlords-push-price-pint.html>): "The rift between Mr Osborne and Mr Cable has fuelled fresh claims that the Chancellor has 'sold out' to big corporations and brewers at the expense of local communities. In the past the breweries were big donors to the Conservative Party, and close links remain in some areas".

So the round table meeting Osborne had chaired with the Independent Family Brewers of Britain (IFBB) at Marston's a year or so earlier now had greater significance. While the press was thrown out of that meeting, responses to a series of subsequent Freedom of Information requests by Fair Pint show that the BBPA lobbyists had clearly gone into overdrive. The 'Family Brewers' were at it again. A letter signed by all IFBB members, addressed to Osborne, not Cable, stated absolute opposition to any intervention by Government, even though the majority were to be excluded from the Consultation's newly suggested 'market rent only' (MRO) option for tenants (the chance to go free of tie on an independently assessed market rent), via the 500 *de minimis* rule.

Then, after a comfy pint and BBQ with David Cameron in the garden at No 10, Jonathan Paveley (ex-CFO of Punch Taverns), now of Hook Norton and Admiral Taverns, managed to convince the hitherto critical Peter Luff that self-reg needed even more time. Peter even accepted the role of Chair of the Pubs Governing Body, another stab at self-reg.

Cable held his ground but the outcry on MRO from the pubcos and brewers, so-called free-marketeters, and right wing commentators (a report commissioned by Osborne from the Institute of Economic Affairs – known for their defence of the tobacco industry – was forced upon Cable's consultation) had the desired effect: the original draft of the subsequent Bill included MRO but at the last minute the Conservatives had it dropped; we looked sunk and desperately needed to seek an amendment with cross party rebel support.

Fortunately, in November 2014 the Labour Party assisted us by calling a debate on the issue to put the Government on the spot. The Conservatives threw out a three line whip against our amendment seeking reintroduction of the MRO clause. As it was put to vote, David Cameron and George Osborne walked into the chamber and were seen glowering at suspected rebels, and in many cases it worked. A large

number of Conservative MPs who had signed up to the Fair Deal for Your Local Campaign in support of MRO voted against it, including my MP, Jane Ellison.

Indeed at the debate in the House of Commons, the Member for Punch & Marstons (as *Private Eye* call him), Andrew Griffiths, stood up and did a reverse ferret. After vehemently opposing this and every other piece of progressive pub legislation for ten years, his last ditch attempt to derail MRO was to claim that there should be no two tier approach, i.e. no 500 *de minimis* protection for regional brewers and that, if MRO was to come into being, it should apply to all pubs in the UK. There was much headshaking even from his own back bench, as members finally saw through his partisan double talk.

Ironical, given that five years earlier, Peter Luff had sincerely questioned Simon and me at the Eagle as to why we had compromised on our original stance for complete tie abolition in favour of the 500 *de minimis* for IFBB. We explained it was on the nod from CAMRA that no legislation would get Tory backing without it.

By now the task really seemed impossible but, after impassioned speeches by Toby Perkins, Greg Mulholland and many others, the Coalition Government was defeated on legislation for the first time by 25 votes, and Mulholland's Law came to pass (albeit penned by our very own Si Clarke).

The outcome was Clause 42 of the Small Business Enterprise & Employment Act which, when drafted, enshrined the prime principle that a tied tenant should be no worse off than a free of tie tenant, and expect transparent, fair and lawful dealing. This means that by comparison with a parallel rent assessment or the profit and loss of a free of tie tenant, the tied tenant should expect to make an identical level of profit.

After stating in the Lords that the Government would not seek to diminish the will of the 'other' House, Baroness Neville-Rolfe (ex-Tesco) promised the Labour Lords that, if they did not vote against the SBEE Bill in its current form, they would have a say in the final wording of any amendments and drafting before it went to Committee for final approval.

The reality was that Baroness Neville-Rolfe released her wording with MRO only being offered if the tenants' rent went up, rendering the intention of the clause almost redundant without inviting the Liberal/Labour Lords to the table as promised and didn't even inform them that the wording had been released for consideration. Fortunately Lords Mendelsohn, Snape and others felt they had been misled and after more cajoling, together with almighty work by Chris Wright and the team at Pubs Advisory Service, we were able to get it back on track.

Done and dusted right? No, the second draft of the Pubs Code section of the Act under the remit of the new Secretary of State Sajid Javid and trade minister Anna Soubry saw parallel rent assessment dropped and key wording omitted. The struggle over wording gets going again and just when we think that the Statutory Deadline will be delivered (law, by the way), Anna Soubry delays it for another couple of months claiming an issue over Landlord & Tenant Act wording that could exclude 5,000 tenants from taking MRO.



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At Greg Mulholland's behest, the British Pub Confederation sought two Counsels' opinions on the L&T issue and both came to the conclusion that this was a nonsensical interpretation of a technicality. It was certainly not a reason to pull and delay the legislation. However, when the Pubs Code came back it had another 900 words of amendments. Make of that what you will.

Without going into the minutiae of these word changes, I feel obliged to remind you that many of our so-called elite are lawyers by trade. Lord Mendelsohn adroitly described the Government's tactics as an attempt at 'suspicious neutering' – parallel rent assessment in and out; market rent only with unworkable conditions on it, then out, and then back in; stakeholder groups left feeling sidelined and ignored; and Opposition Members feeling we have been misled after acting in good faith on the implementation through secondary legislation.

And finally we come to the appointment of the Pubs Code Adjudicator (PCA). Oh my, where to begin! An Appointment Committee (AC) picked by Anna Soubry appointed the Pubs Code Adjudicator from a short-list of only three. By one member's own admission, she did not understand the 'beer tie'. However, they appointed a certain Mr Newby, Director at the time of Fleurets Pub Estate Agency, an agency that Mr Newby admitted to Iain Wright's Select Committee earns 23% of its income and approximately a quarter of its gross profit from the very same six companies he potentially has the power to penalize. Any fine imposed could amount to 1% of a POB's turnover. Without disparaging Mr Newby's skills as an arbitrator and his knowledge of the trade, the PCA must not just be independent but must be seen to be independent. Mr Newby still has links to Fleurets, not least a pension.

In summary there are an array of perceptions of potential and actual bias, which could be said to go against the professional standards of two organizations of which he is a member: the Royal Institution of Chartered Surveyors (RICS) and the Chartered Institute of Arbitrators. Given this and the RICS statement to the Business and Industry Select Committee in 2013 that they could not see how any appointment from within the Pub Valuation Sector of RICS could not be conflicted (ergo the appointment should be from another sector), it beggars belief that he put himself forward.

The killer, in my view, is that Mr Newby got up from his £300 per hour desk, and walked round the other side to work 'free' on pubco self-regulation for two years prior to taking the PCA job. This self-regulation was always designed to be a ruse to stall the Government taking action and has often been the excuse not to act these past 13 years.

Tenants' well-founded fear is that this appointment is a deliberate attempt to circumvent any meaningful decisions via obfuscation and delay by Mr Newby and his team, a fear compounded by his flat refusal to give rulings on a commonality of issues that affect all 13,000 pubs covered by the Code. Instead of adjudicating, he has until now sought to arbitrate and allow the pubcos to horse trade with tenants. Instead of investigating infringements of the code and clearing up core issues in timely order, he is seeking to

review them all on a case by case basis, causing incredibly slow, opaque and lacklustre results for complainants.

In the meantime, POBs are attempting to take back tenancies entitled to MRO by racking up costs for the tenant by litigation, third party referral and all the other tricks in their repertoire – tricks that enable them to manage pubs for a while and then re-lease on five-year fully tied tenancies without rent review and therefore with no opportunity for tenants to take MRO or, as per Punch, sell them on to a brewer or clearing house and lose the right to MRO altogether.

Our suspicion is that while pubcos are assisted by the PCA's sclerotic behaviour, few tenants will ever get a properly independently valued MRO offer. So in a year's time when the Secretary of State comes to review the legislation, the pubcos will say there is no need for this ghastly red tape as so few tenants, if any, have taken up their skewed offer. If something isn't done, I envisage a return to the situation we were at in 1988 before the Beer Orders, but with far fewer pubs.

Why the so called free-marketeers in the IFBB/pubcos are so keen to decry government intervention on the one hand but demand protectionism on the other is quite clear. But why the Government, famed for representing small businesses, seems so set on a course to destroy them, is anyone's guess!

I know that there are always people who cite the usual mantra that we should 'let the market decide', when it comes to pub protection, but this isn't a properly functional market. Pubs are a unique part of our cultural heritage. Once they are gone, it is usually forever, and as my good friend Mark Dodds often says, what is the point of having fine, idiosyncratic beer, if we don't have fine, idiosyncratic pubs to drink it in? The little that successive governments have achieved on the pubco front has allowed an unprecedented level of cultural vandalism. While many had assumed that once MRO had been achieved we had won the battle, both Government and the PCA seem willfully to be ignoring publicans' attempts to enact it properly.

Now we have been reliably informed by several political allies that the Tories are fearful of a highly influential and opinion-forming CAMRA (the largest consumer organization in Europe). So I implore the CAMRA Executive to get back in there on behalf of publicans and consumers alike. It is imperative to social wellbeing to have a good, well invested, well functioning pub in every local community. Stand by our side again, and drive this home.

Otherwise, in not so many years to come, you may have to sit at a farmers market and share a Hop Bong with a Beer Blogger!

**David Law**

**Licensee of the Eagle Ale House**

**Fair Pint Campaign, Fair Deal for Your Local, and British Pub Confederation Steering Groups.**

***Editor's note:** The views expressed here are those of David himself and any of the parties mentioned have the right of reply if they so wish.*

## SWEET AND SOUR

For our purposes the Neighbourhood Planning Act has rightly grabbed most of our attention but the legislation authorising the so called sugar tax also received Royal Assent in advance of the general election. This will inevitably affect the licenced trade because the cost of soft drinks will rise at a time when apparently there are less of us consuming alcohol. In their annual survey of drinking habits, the Office of National Statistics found that only 47% of people living in London had consumed any alcohol in the previous week. The national average was 57.4%. The highest number of drinkers is in the South West of England at 70.1%. It's the cider that does it. Significantly, the ONS attributed the low figure for London to cultural and religious reasons. The sugar tax does not however come into effect until April next year and a lot could happen before then.

Meanwhile, on BBC Radio Four's *You and Yours* programme, a food scientist said that 25% of all 11 year old children in Manchester were obese. That surely must be a greater long term problem for the NHS than 'binge drinking' as judged by the current alcohol guidelines.

## HERE WE GO AGAIN. . .

Another study; this time by researchers at Cambridge University and University College London and published in the *British Medical Journal*. An observational study of over an impressive 1.93 million people in the UK aged over 30 concludes that drinking in moderation, by which they mean no more than 14 units of alcohol a week, has a more protective effect on the heart than not drinking alcohol at all. Specifically it has a positive effect on the 'good cholesterol' and the proteins associated with blood clotting. It goes on to say that moderate drinkers were less likely to suffer from angina, heart attack, heart failure, ischaemic stroke, circulation problems caused by fat in the arteries and aortic aneurysm. It then goes on to say that drinking more than 14 units increases the risk of heart failure, cardiac arrest, ischaemic stroke and circulation problems caused by fat in the arteries. Sorry, I'm confused. How does it work out at exactly 14 units for everyone, especially when it has been admitted that this limit originally had no scientific basis. I think that I will stop reporting this stuff.

## AND ON THE OTHER HAND. . .

A study of 4,000 volunteers over ten years conducted by Boston University (Massachusetts, not Lincolnshire) has concluded that even one can of diet cola a day increases the risk of stroke in the over 45s and dementia in the over 60s by a factor of three. According to the *Metro*, an astounding 18 billion litres of soft drinks were sold in the UK last year, more than half of it no or low calorie. That apparently equates to 12 cans per week per head and some of us never touch the stuff.

## AN EASY WAY OUT

This makes a lot more sense. 'Ask for Angela' is a safety campaign for those who find themselves on dates that don't turn out as expected, something which I am told is fairly common with ones arranged through social media. Anyone who finds themselves in this situation in a pub or bar that operates the scheme – there will be posters on display

– and who feels threatened can go to the bar and simply ask for Angela. Staff, who will have been trained by the police in how to respond, will then take the person to somewhere safe and call them a taxi, contact friends or family, ask the person causing the distress to leave the premises or in extreme cases, call the police. The initiative originated in Lincolnshire and recently proved very successful in a pilot in the Borough of Merton where more than half of the licenced venues signed up for it.

**Compiled by Tony Hedger**

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## ANTWERP ARMS, TOTTENHAM

A heart-warming story to start off with. North London's first community pub is truly living up to that ethos. Since last summer, in conjunction with the charity Crutch Haringey, the Antwerp Arms Association has been putting on a fortnightly lunch for up to 40 socially excluded people. Ashley Burrows from the Association told the *Evening Standard*, "The pub is empty during the day so we thought why not use it to help vulnerable people in the community? We didn't want to run the usual soup kitchen with plastic plates and cutlery but rather to serve a high quality cooked meal to people sitting at tables and to make them feel extra-special". The guests are invited by Crutch Haringey who take the opportunity to offer their advice services. The local Sainsbury's provides the food from their surplus and the cooking is done by volunteers. The project recently received a grant of £6,000 from the *Evening Standard's* Dispossessed Fund which they will use to train more volunteer cooks and hopefully make the lunches weekly.

## THIS RINGS A BELLE. . .

There is a rumour of yet another micropub in Bexley, not unconnected with certain local CAMRA activists. More when I know.

## CARPENTERS ARMS, KINGS CROSS

Planning inspector Alastair Phillips has rejected the appeal from developer Mendoza to overturn Camden Council's refusal of planning permission to turn the upper part of the 140 year old ACV listed building into three dwellings. CAMRA North London Branch member Ian Shacklock, who had given evidence to the hearing in March, told the *Camden New Journal*, "The appeal decision was a moral victory against an obnoxious stance but it took a lot of time and energy to simply reinforce a reasonable decision that was made by the council in the first place." This certainly makes life complicated for Mendoza because they have already granted a 25 year lease to a newly formed company, Gin and Ignorance Ltd, to run the ground-floor bar. This attempt at catering for the perceived 'new affluence' in King's Cross was one of the grounds of Camden's original refusal. Mendoza had also argued that having a live-in licensee with a home above the pub "represents a mix which no longer reflects today's needs". This is why former landlord Dave Wheeler lost his home when his lease expired. More to come here, I suspect.

## CATFORD BRIDGE TAVERN

I'm pleased to report that the Catford Bridge Tavern has reopened. Readers will recall that it was severely damaged by fire in 2015 while being renovated and there were fears that it would not reopen. Local activists and CAMRA's South East London branch put a lot of effort into stopping this local institution becoming a supermarket, including getting an ACV listing, and there were fears that it would not reopen after the fire. The owners, Solitare, have kept to their promise however so this is very welcome news.

## DARTFORD ARMS, DARTMOUTH PARK

This story also looks to have as happy an ending as could be hoped for. Fawcett Inn have let the ground floor and

basement on a free-of-tie lease to Andy Bird, who operates the Chesham Arms and two other outlets not too far away. It is worth noting that Mr Bird is paying the staff the London Living Wage. Fawcett Inn managing director Steve Cox was quoted in the *Camden New Journal*, "I am pleased to see the business back open and looking so fantastic. I am sure Andy Bird and his team will do an amazing job re-establishing this business within the community." First reports are that the locals approve.

## KENSINGTON PARK HOTEL

The battle here continues. The ACV moratorium period expires on 6 June and as reported in the *Evening Standard*, the locals are trying to raise the funds to buy this famous music venue – Tom Jones played his first London gig here for £10 – and there are intimations that the owners will sell. The one thing that the locals do not want is another trendy bar in the area.

## PAKENHAM ARMS, WC1

Things are not looking good for what was once the local for the postal staff at Mount Pleasant. The owners have put in for a change of use from A4 (pub) to A1 (retail) for the ground floor and basement and there is a board up advertising those areas for rent.

## TAPPING THE ADMIRAL, KENTISH TOWN

Since its renovation and change of name in 2012, this classic back street pub has twice been CAMRA North London branch's Pub of the Year. The ground floor and cellar are ACV listed. The owners, who operate the pub through managers, have however now decided that they want to convert the disused upstairs floors into flats. Plans have been submitted that promise to restore the building to its 'former glory'. This is odd sort of variation on the 'Trojan horse' problem because if the flats are not properly sound-proofed then any complaints about noise will affect the owners own business.

## WOODMAN, WIMBLEDON PARK

There were fears for the future of this classic T Nowell Parr designed pub dating from the 1920s when it closed suddenly and it transpired that Greene King had sold it to Goldcrest Homes. These concerns quickly roused local politicians to action and the Conservative parliamentary candidate and outgoing MP for Wimbledon, Stephen Hammond, together with two local councillors met with Goldcrest to find out exactly what was going on. Goldcrest assured them that they were only going to build on some adjoining land that they also owned plus the pub's car park and the pub itself would be restored to its former glory and made 'family friendly'. I hate to be cynical but Goldcrest are a property development company and it is hard to see where owning and operating a pub would fit into their organisation.

**Compiled by Tony Hedger**

# A visit to Mayfair and St James's

Towards the end of January I decided to head for Mayfair to visit some public houses that I have never been to before. This is getting a little more difficult as time goes on. Starting at Green Park tube station, I came out of the north side of the Piccadilly exit looking for a pub/bar called Henry's. In the last West London pub guide it was listed as belonging to the Spirit Group with no real ale. All the same I thought that I would have a look. Going through the



impressive entrance it opens out into a large open area done out in an Edwardian style and there at the bar were four hand pumps. Result! There was London Pride, Doombur, Hobgoblin and Adnam's Ghost Ship. Quite a safe range but obviously better now under the ownership of Stonegate. A pint of Ghost Ship was £4.50, but it was good, so altogether a good start and a very pleasant pub to visit.

On leaving Henry's I headed west and turning into Clarges St, passing what was the Samuel Pepys, now a burger and lobster restaurant. Around the corner, through the mysterious looking entrance that leads into the upmarket Shepherd Market area are the Grapes and the King's Arms, which I passed, turning right to find the Market Tavern.

This is a Victorian corner pub, once called Chesterfields, which went through a phase of being an O'Neil's with no real ale. Fortunately that has passed and now this Mitchell & Butler's pub is serving a range of four ales. Yes, another result. There was the choice of Pride and Doombur and more interestingly Roosters Little Bird and Skinner's Cornish Trawler. Quite a nice surprise for Mayfair, so I went for the



Trawler at £4.55 and it was very good. The pub is all quite dark and woody around the three sided bar, with some more secluded areas at the sides. At this time of day, tea time, there was mainly a standing up trade but I do find it annoying to see tables 'reserved', and during my stay no one actually arrived to occupy them. Gripe over; it had a good atmosphere otherwise.

Not far, only about fifty yards and on an opposite corner is the Shepherds Tavern, a pub that has been through a few name changes over the years and was actually rebuilt in 1938. More recently it was in the hands of the Spirit Group,



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# A visit to Mayfair and St James's

but now it is owned by Greene King. Not surprisingly it was busy inside, all quite traditional in a dark wood style with Greene King IPA, London Glory, Doombar and Wimbledon Pale available. Needless to say I went for the Wimbledon at £4.50 but with the CAMRA discount on offer that was reduced to £4.05 and it was good.

I then headed back to Piccadilly, back past the tube station, past the Ritz (not stopping check the bar) into the side street passing the Blue Posts to find Jermyn Street. This is the street where any respectable gentleman does his shopping for clothes and shoes, if one can afford it but no harm in looking. At the far end of Babmaes Street is the Three Crowns. This is another pub that was rebuilt in the thirties, under an office block and is now also owned by



Greene King. Inside there is a dark wood angled bar, with stained glass lights above, giving a good feel to the place. Being a Greene King pub there was Old Speckled Hen, the house beer Taylor Walker 1730 (from Westerham), Truman's Attaboy and Hackney H Best, which again with the discount, £3.87 was rather good. The Latvian barman seemed quite clued up and knew his English ales, which was good.

Returning to Jermyn Street, across Regent Street and Haymarket and into a small side road, Panton Street, I had the choice of two pubs. On the corner was a Shepherd Neame pub, the Tom Cribb, and just around was the Comedy Pub. I chose the latter; it was not overly busy but I waited at the bar, and waited, a bar person giving me a stare on passing, some others faffing about and then disappearing, so did I. Perhaps the Tom Cribb might be the better option.

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




It is a comfortable dark woody pub with a polished wood floor and dark red benches. It was reasonably busy but there was no problem getting a seat – or getting served for that matter. It is a Shepherd Neame so there was Spitfire, with also the Gold version plus something more interesting; one of their beers from their microbrewery, something called Hog Island. It was £4.55 but was rather good.

So at the end of this little expedition to the West End, I had achieved my object, five pubs that I have never been to before. Moreover each pub had been a good visit with a reasonably pleasing selection of real ales and the beer quality was good too. One pint even cost under £4.00, although with the discount.

**Clive Taylor**


Est. 1936




# Wenlock

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With a reported growing beer scene, Krakow was the ideal choice for a holiday back in October last year. Of course there are plenty of 'touristy' sites in and around the city, but I shall just concentrate on my take on the bars. Spread over a week, I found these to be the best.

CK Browar, ul. Podwale 6-7 (Map 8, 09.00 until late) – a nice cellar bar with good value grub, not far from the Filharmonia Hall. A brewery is located just behind the bar, the smell of hops on a brewery day is superb. They normally sell five or six of their own beers which are available in a taster palette, or individually in a large five litre tub with a tap at the bottom if you are thirsty.

Multi Qlti Tap Bar, ul. Szewska 21 (Map 6, 15.00 until late) – impressive range of over 20 draught beers (and real cider from Polish apples) in this pub, plus hard-to-come-by bottled beers from other Polish breweries. Located through an entrance off ul. Szewska.

Tap House Pracownia Piwa, ul. sw. Jana 30 (Map 5, 16.00 until late) – sourcing beers from the Pracownia Brewery close to Krakow (that often make up the large majority of the beers on tap), the Tap House is located just off the main square.

Beer Gallery Luxury, ul. Tomasza 30 (Map 11, 12.00 until late) – see below.

House of Beer, sw. Tomasza 35 (Map 2, 14.00 until late) – hidden away, the House of Beer offers a good range of beers including several dark ales from around £2.00 a pint. Also offered is a six taster paddle for about a fiver.



Viva La Pinta, ul. Florianska (Map 3, 16.00 until late) – a brewery tap for the La Pinta brewery, located in Zawiercie, an hour and a half's drive away. Another bar that also offers proper Polish cider.

Beer Gallery Dominikanska, ul. Dominikanska 3 (Map 10, 14.00 until late) – a bar focussing more on Polish beers, rather than the close-by Beer Gallery Luxury that specializes in Belgian Beer. The third bar of the chain Beer Gallery Kazimierz (Map 12) over in the Jewish Quarter appeared to be up for renovation when visited, however it now looks as though it has reopened.

Omerta Pub, ul. Kupa 3 (Map 1, 16.00 until late) – located in the Jewish Quarter, this two-bar pub offers Polish and foreign beers. The interior design is based on the Godfather

films. The staff seem very knowledgeable about beer!

Strefa Piva, ul. Jozefa 6 (Map 4, 16.00 until late) – around 18 pumps serve a mixture of Polish and European beers in here. A mobile phone app is regularly updated to tell you which beers are on.

Stara Zajezdnia, ul. sw. Wawrzynca 12 (Map 9, 14.00 until late) – this huge complex of a bar and microbrewery is housed in a former tram depot that lay abandoned for many years. Exposed brickwork abounds. Even though busy when visited, I managed to get a tour of the brewery, located next to the large beer hall that can get packed out in the evenings. Taster paddles available.

Ursa Major, plac Wolnica 10 (Map 13, 13.00 until late) – located on plac Wolnica, opposite the Jewish Quarter Town Hall, this BrewDog style bar serves beers from the Ursa Major brewery, located right on the Eastern side of Poland. Like most of the bars, offers a beer taster tray of six beers for a bargain 25zl (about a fiver).

T.E.A. Time, ul. Dietla 1 (Map 7, 16.00 until late) – found right by the Wisla River, T.E.A. Time (T.E.A. standing for Traditional English Ale) was opened in 2014 by James Eastwood, originally from Yorkshire. The only brewery



concentrating on real ales in Krakow, quizzes (in English!) take place every Monday. Pizzas to eat in from a local take away can be ordered at the bar. Any UK CAMRA magazines are gratefully accepted by James!

Whilst in Krakow, we opted to stay south east of the centre, at the Osrodek Hotelowy Optima, a ten minute walk from the Kabel tram stop, itself served by several lines only a ten minute ride from town. On arrival at the airport, an all zones seven day bus and tram pass can be bought from a machine for 62zl (around £12). A single journey on the train from the airport to the city will set you back all of 9zl (£1.80).

**Mick J Alan**

**Editor's note:** Mick also provided a map but unfortunately it is not possible to reproduce it adequately in the pages of the magazine. It will be put on the CAMRA London Region website [www.london.camra.org.uk](http://www.london.camra.org.uk).



# Cookery or alchemy?

The musings of a home brewer. . . I have a feeling that my last kitchen brewery boil went something like this:

"Eye of newt, and toe of frog,  
Wool of bat, and tongue of dog...  
. . . For a charm of powerful trouble,  
Like a hell-broth boil and bubble."(\*)

Perhaps it was pure fantasy, as I stared into the bubbling intoxicating wort, or, perchance, a waft of the spirits of Siduri and Ninkasi were trying to tell me to add just a few more hops? Whatever the influence, it worked; and my pico-pico kitchen brewery produced yet another pleasant brew; still improving with age a few months later. We have been so lucky in the last two decades that micro-breweries, bottle shops and purveyors of excellent raw ingredients have sprung up all over, allowing more variation in beers than ever before and making, even stove-top brewing, a way to produce excellent quality beers, albeit in tiny quantities.

So many individuals are now giving the dark art of cauldron-control a trial, perhaps hoping that their individual recipes will knock for six the already loaded market, and make them wealthy. But, when you come down to the nitty-gritty, it is just four ingredients and one of those comes out of the cold tap! A pancake also has four ingredients, milk, flour, egg and a coating of fat, but only one name, so how can so many varieties of beer spring from water, malt, hops and yeast? It has to be the happy chance that we have three highly variable ingredients that can make such a colossal variety of different brews and, whether we like the contemporary influx of cold, highly hopped craft ales with their upfront and piquant, olfactory engulfing aromas, or the malty (warmer) beers, with a gentler waft of summer gardens and a peppery and lingering bitterness, we have variety: the spice of life.

You do not need much equipment or outlay to have a go at all-grain brewing in the kitchen. Basically, it consists of the following: put the grain into a nylon mashing and sparging bag, put that in a large pan on the stove which contains hot water, put the lid on and leave to mash. After an hour take out the grain bag, add half of your hops and boil up. After another hour turn off the heat and add the other half of the hops. Cool as quickly as possible, strain off the hops and put the hopped wort into a fermenting bucket and pitch your yeast. Ferment for a week, rack off into a pressure vessel or bottles, wait another week, then drink! There are many books on the market which have recipes and more detail on temperatures etc. It's a bit like mashing tea, really, although obviously, that's cookery. When it comes to brewing with its seemingly magical process of transformation, creation, or combination, it is more like alchemy. So, like beer itself, there is no a right, or wrong answer. Now, where did I leave my magic wand?

**Richard Dakin**

(\*) cubicle door, The Shakespeare Arms?

## ELECTION EXTRA

Just as we went to press, the various party manifestos were released and here are CAMRA's comments on the ones that had been received by then. These comments were issued in the name of CAMRA's National Chairman, Colin Valentine. In all three cases, the main message was about business rates and call for the permanent rate relief for pubs of £5,000 per year which I have not repeated.

**Conservative Party:** CAMRA welcomes the Conservatives' recognition that the business rates system is harming small businesses. The commitment not to increase VAT will also be a welcome announcement for pubs currently facing a high tax burden. We also welcome the commitment that undertakings made during takeovers or mergers will be considered legally binding in the future. It's critically important that when takeovers happen companies have a legal obligation to stick to their promises and public statements in order to ensure that consumers are not misled.

**Labour Party:** It's great to see Labour's manifesto recognise the crucial role pubs play in local community life. With 21 closing every week, the national review of pubs they propose could grant many a much-needed lifeline – but to have real effect it must include action to relieve the tax burden on pubs and a commitment to keep the behaviour of large pub companies under active review.

**Liberal Democrat Party:** CAMRA warmly welcomes the Liberal Democrats' recognition of the role pubs play as part of thriving rural communities. With nine rural pubs closing their doors for good each week, action is needed to support them. Good public transport links – another policy commitment – has the potential to contribute to the sustainability of our rural pubs. However, it's not just rural pubs that are in urgent need of Government support. CAMRA would like to see pubs granted a permanent business rates relief of £5,000 per year.

In all cases CAMRA urged candidates who are serious about supporting Britain's pubgoers and beer drinkers to support the #pledgeforpubs. As we went to press, there were 275 who had done so, 30 of whom were from London constituencies. The split was Labour 9, Liberal Democrat 8, Conservative 5 and Green and UKIP 4 each.

CAMRA also issued a press release calling on Scottish candidates to support the #pledgeforpubs under the headline "CAMRA calls on candidates to promote Scottish pubs in Westminster". Err... We have the Scottish Store in Kings Cross. Will that do?

**Tony Hedger**



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**CAMPAIGN  
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REAL ALE**

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

This edition sees the welcome return of 'old friends' in the form of pubs reopening after some years closed, in N1, NW5, SE6, SE20 and SE24. There are also new outlets for City Pub Co in N1, Food & Fuel in N16 and Kingston, Hippo Inns in NW5, Italian Job in SE1 and W11, Livelyhood in SW16 and White Brasserie in Cranham. Laine's have acquired a small pubco with sites in N20, NW1, SW19, New Malden and W6. We also report on brewery taprooms in SW12 and W10.

Among the closures, we may be seeing the consequences of Greene King putting a number of their pubs on the market last year following their acquisition of Spirit, in WC1, N10, Enfield and SW19.

## NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

### CENTRAL

**WC2N 4DW, TERROIRS**, 5 William IV St. Was TAPPIT HEN. Has introduced one keg beer.

**W1H 5HT, DUKE OF YORK** (ex-Punch), 45 Harrowby St. Owned by Dragon Management Ltd. Having closed last year, reopened in March under new management. Two Sambrook's cask beers and another London guest.

### NORTH

**N1 8PR, DUCHESS OF KENT** (Wellington), 72 Prebend St. Cask beer restored. Fuller's London Pride, Wells Courage Directors.

**N1 8HP, PRINCE OF WALES**, 1A Sudeley St. Having closed in 2014 while upstairs was converted to residential, reopened in April as **PLAQUEMINE LOCK**, offering Louisiana pub food. Two cask beers, e.g. Fuller's, Hammerton.

**N10 3TH, VICTORIA STAKES** (Enterprise), 1 Muswell Hill. Having closed last year after a fire, reopened in April. Now has several cask beers, e.g. Purity, Truman's.

**N17 9TA, PRIDE OF TOTTENHAM**, 614 High Rd. Was SAVANNAH'S PLEASURE. Having closed in February with lease on market, now reopened. Still no cask beer.

**N19 5NE, WHITTINGTON STONE** (Stonegate), 53 Highgate Hill. Cask beer restored: Sharp's Doom Bar.

### NORTH WEST

**NW1 8NH, SIMMONS**, 7-9 Kentish Town Rd. Opened in January, their ninth outlet. No cask beer. Keg beers from BrewDog, Meantime.

**NW5 1SP, DARTMOUTH ARMS** (Faucet), 35 York Rise. Having closed in 2015 while upper floors converted to residential, reopened in May by Andy Bird, who also runs Fanny Nelsons E2 and Chesham Arms E9. Up to five cask

beers, e.g. Dark Star, Hackney, Hammerton. One real cider. **NW6 5UA, LOVE & LIQUOR** (Star), 34 Kilburn High Rd. Was RED LION, WESTBURY. Having closed last summer, reopened in March as **SOUL STORE WEST**. Still no cask beer.

### SOUTH EAST

**SE1 1QN, GLADSTONE ARMS** (ex-Punch), 64 Lant St. Having closed in November, reopened in April by new tenants, still with regular live music. Two cask and ten keg beers.

**SE1 6DR, ITALIAN JOB**, 40-42 Newington Causeway. Italian craft beer bar partly backed by Parma-based Birrifico del Ducato. Their second site (after W4), in the Mercato Metropolitano food market, opened in September. Sixteen keg beers, mainly from Ducato and other Italian micros, and twenty bottled/canned beers.

**SE1 2BP, SHIP AGROUND** (Enterprise), 33 Wolseley St. Cask beer restored in March: Fuller's London Pride.

**SE4 2SA, BRICKFIELDS**, 293 Brockley Rd. Converted shop, opened in December by the operators of the nearby Orchard. No cask beer. Limited keg beers and a selection of bottles and cans.

**SE6 4RE, CATFORD BRIDGE TAVERN** (ex-Punch), Station Appr. Was RAILWAY TAVERN, COPPERFIELD. Having closed in 2013, finally reopened by Solitaire in March. Four changing cask beers, mostly smaller breweries.

**SE6 4RU, LITTLE NAN'S BROADWAY THEATRE SALOON**, Catford Rd. Theatre bar taken over in February by the operator of Little Nan's SE8. Cask beer sometimes available, plus keg and bottled beers.

**SE8 4PH, FULL NELSON**, 47 Deptford Broadway. Opened in 2017. No cask beer. Keg beers include Beavertown, BrewDog.

**SE15 5SE, GREYHOUND**, 109 Peckham High St. Cask beer again restored: Sharp's Doom Bar.

**SE20 7JH, ALEXANDRA** (Enterprise), 163 Parish La. Having closed in 2013, reopened in March. Three cask beers, from Adnams and Kent breweries.

**SE24 9HU, HALF MOON**, 10 Half Moon La. Having closed in 2013 following flood damage, reopened in March by Fuller's following extensive renovation. A handful of Fuller's cask beers plus a couple of local guests.

**BELVEDERE (DA17 5QH), BELVEDERE** (Admiral), 2 Picardy Rd. Having closed last year with lease on market, now reopened. Shepherd Neame Spitfire and guest.

**CROYDON (CR9 5AA), WHISTLERS BAR**, Croydon Park Hotel, 7 Altyre Rd. Acquired by Dalata Hotel Group in 2016. Cask beer introduced, e.g. Sharp's Doom Bar, Theakston Best.

### SOUTH WEST

**SW1E 5DJ, RAIL HOUSE CAFE** (Village London), 8 Sir Simon Milton Sq. Opened in February, restaurant and bar in the Nova development, from the operators of Riding House Cafe W1 and Village East SE1. No cask beer.

**SW9 8PX, GHOST WHALE**, 70 Atlantic Rd. Opened in January, specialty bottle shop also serving keg beers.

**SW12 8SG, BELLEVILLE BREWING CO TAPROOM**, 44 Jaggard Way. No cask beer. Eight Belleville keg beers. Open Sat only, from 10am.

**SW16 3PX, BANK**, 426-428 High Rd. Was WATERFRONT. Having closed last year, reopened in April by Livelyhood (who also run Clapham North SW9, Regent SW12 and Old Frizzle SW19) and renamed **MERE SCRIBBLER**. Sambrook's Wandle and Sharp's Doom Bar. Extensive keg and bottled range.

**CHEAM (SM3 9PW), PLOUGH (HARVESTER)** (M&B), 224 Sutton Common Rd. Cask beer introduced: Sharp's Doom Bar.

**CHESSINGTON (KT9 1NY), LUCKY ROVER** (Enterprise), 312 Hook Rd. Having closed last year after a flood, now reopened. Fuller's London Pride, Sharp's Doom Bar.

### WEST

**W7 3SP, DUKE OF YORK** (Star), 161 Uxbridge Rd. Cask beer restored again, e.g. Caledonian Deuchars IPA.

**W10 5AT, MONCADA BREWERY TAPROOM**, Unit 1 (Buspace Studios), Middle Row. Opened a few years ago above the brewery, in a sidestreet between railway lines and canal. Cask beers include Moncada Notting Hill Amber and Bitter, plus others including experimental brews. Open Mon-Wed 10-16; Thu-Fri 10-22.30.

**W11 1LL, SHANNONS (MARKET BAR)**, 240 Portobello Rd. Was GOLDEN CROSS. Having closed in 2014, reopened as **UKAI**, a Japanese gastropub, with bar at front and eating area at back. No cask beer. Japanese keg beers and food.

**W12 8LJ, BUSH THEATRE CAFÉ & BAR**, 7 Uxbridge Rd. Having closed last year while the theatre was renovated, reopened in April as **BUSH THEATRE LIBRARY BAR**. No cask beer.

**HESTON (TW5 0RH), ROSE & CROWN** (Star), 220 Heston Rd. Cask beer restored: Caledonian Edinburgh Castle, Theakston Best.

**HOUNSLOW (TW3 4EZ), BLACK HORSE** (Enterprise), 203 Lampton Rd. Cask beer restored after refurbishment: Fuller's London Pride, Sharp's Doom Bar.

**UXBRIDGE (UB8 1GE), CHICUITO** (Restaurant Group), Intu Uxbridge, High St. Chain restaurant with small bar area, opened 2014. No cask beer. Two keg beers.

**UXBRIDGE (UB8 1LA), FRANKIE & BENNY'S** (Restaurant Group), Intu Uxbridge, High St. Chain restaurant with small bar area, opened 2015. No cask beer.

### PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

### CENTRAL

**WC1E 6JL, JEREMY BENTHAM** (Greene King leased). Freehold on market last year. Changed hands in April, now a **SIMMONS** bar. Cask beer discontinued. Keg beers include BrewDog, Meantime.

**WC2E 9HH, BEDFORD & STRAND** (Ford & Friends Ltd). Was BACCHANALIA. Closed in March, future uncertain.

**WC2E 8PS, HENRY'S CAFE BAR** (Tattershall Castle), 5-6 Henrietta St. Among the last sites to be disposed by the Administrators. Taken over by LT Management and renamed **MASON'S CAFE BAR**. Cask beer discontinued.

**WC2H 9JZ, SUSSEX** (Greene King). Closed in April, future uncertain.

**WC2R 3LL, TEMPLE BAR** (Trust Inns). Was EDINBURGH TAVERN, MILFORDS. Closed in April for building work.

**W1D 7NB, GRACE** (Novus). Was SUGAR REEF. Closed, future uncertain.

**W1D 4TQ, MOLLY MOGGS** (Enterprise). Was COACH & HORSES. Closed suddenly in March, future uncertain.

**W1D 5JJ, SOHO KITCHEN & BAR** (Soho House). Was BOHEME KITCHEN & BAR. Closed last year for building works to the whole block.

### EAST

**GANTS HILL (IG2 6BX), VALENTINE** (Stonegate). Closed suddenly in February, future uncertain.

### NORTH

**N8 8PR, ONE BOURBON TAVERN** (Porky's). Was ST JAMES. Closed, future uncertain.

**N10 1ER, MINSTREL BOY** (Greene King). Freehold on market last year, now closed, future uncertain.

**N14 5BP, MAZE INN** (ex-Punch), 7 Chase Side. Was YE OLDE RISING SUN, COACH HOUSE. Since closure, permission now granted for residential conversion with Sainsbury's supermarket on ground floor.

**N14 6HA, WHITE HART** (Star). Cask beer discontinued.

**N15 3PJ, NILE**. Was DUKE OF CAMBRIDGE, AMIGOS. Having closed last year, now 'Golden Sands Bar', no draught beer.

**BARNET (EN5 4LA), WHITE LION** (Fuller leased). Closed and sold, future uncertain.

**ENFIELD (EN3 7SH), STATION TAVERN** (Greene King). Was IZAAK WALTON. Closed and sold, future uncertain.

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## NORTH WEST

**NW1 6UG, PERSEVERANCE** (Winnicott). Closed and repossessed; all five Winnicott-run pubs are on the market.

**NW10 4JJ, HARLES DEN PICTURE PALACE** (Antic). Was COLISEUM, MISTY MOON. Closed in April 'for a rethink' after trading at a loss.

**HARROW (HA1 2RH), FREDDIES**. Renamed **MANGO TREE, RAW MANGO** but not previously reported. Since closed, now a restaurant.

**HARROW WEALD (HA3 6JH), BOXTREE** (ex-Admiral). Having closed in 2008, since demolished to make way for housing.

**KENTON (HA3 9DW), DELANEY'S**. Closed, lease on market.

**RUISLIP (HA4 7TH), PLOUGH** (M&B). Cask beer discontinued.

## SOUTH EAST

**SE7 7QU, PICKWICK** (Enterprise). Was ROUPELL ARMS. Closed, freehold on market last year.

**SE8 5JR, LORD PALMERSTON** (Admiral). Closed in 2014 and sold, used as a building site office. There is now a planning application for residential development.

**SE9 1BT, DRAUGHTS** (Enterprise). Was CHEQUERS. Cask beer was restored: Wells Young's Bitter, now discontinued again.

**SE9 4UG, ROYAL** (Enterprise). Was ROYAL TAVERN. Cask beer discontinued.

**SE10 0LE, ANGERSTEIN HOTEL** (Enterprise). Cask beer discontinued.

**SE10 0RA, DUCHESS OF GREENWICH** (ex-Enterprise). Was SHIP & BILLET, FROG & RADIATOR. Closed in January after losing licence.

**SE16 4TY, WINNICOTT**. Was OLD JUSTICE. Closed; all five Winnicott-run pubs are on the market.

**SE18 5EF, KINGS ARMS**. Closed, planning permission granted for redevelopment.

**SE26 5HB, BEER REBELLION** (Late Knights), 167 Sydenham Rd. Closed, future uncertain; a group of locals are hoping to reopen it.

**SE28 0JS, PRINCESS ALICE** (M&B). Cask beer discontinued.

**CRAYFORD (DA1 4BT), WELLINGTON**. Was DUKE OF WELLINGTON. Closed in May for conversion to flats.

**CROYDON (CR0 1GT), TIGER TIGER** (Novus). Having closed last year, now a Turtle Bay Caribbean restaurant.

**SOUTH CROYDON (CR2 6EE), EARL OF ELDON** (Hawthorn). Closed in April, future uncertain.

**WEST WICKHAM (BR4 0HH), MILLER & CARTER BROMLEY** (M&B). Was PICKHURST. Does not set out to welcome drinkers.

## SOUTH WEST

**SW4 7TG, LOFT**. Closed in 2015, becoming a 'Dirty Martini' bar, which closed in February for building works.

**SW6 2EB, JAM TREE** (Wellington). Was NELL GWYNNE, COME THE REVOLUTION, ONE. Cask beer discontinued.

**SW11 3PH, STAG** (Wellington). Sold and closed, future uncertain but threat of imminent demolition seemingly averted.

**SW18 4ES, BAR 366**. Closed in February, on market for retail or restaurant use.

**SW19 5DQ, BURGER SHACK** (Young). Was CASTLE, FIRE STABLES. Reverted in April to 'Fire Stables' and restored cask beer (e.g. Wells Bombardier), but now a restaurant that does not welcome drinkers.

**SW19 8DR, WOODMAN** (Greene King). Sold to developers Goldcrest and closed in May, signage removed. See page 42.

**KINGSTON (KT2 5EB), ACORN 20** (Star). Was SOUTH WESTERN TAVERN, ARTFUL DODGER. Closed, future uncertain.

**KINGSTON (KT1 1QT), BARCADIA**. Closed after loss of licence, will become a takeaway.

**KINGSTON (KT2 6PX), OLD MOOT HOUSE** (Enterprise). Was THREE TUNS, FLAMINGO & FIRKIN, KINGSTON TUP, NUMBER 88. Sold last year to CNM Estates, now closed with permission granted to redevelop as a hotel, retaining existing pub area.

**MITCHAM (CR4 4LB), CRICKETERS** (ex-Young). Closed since 2010; Merton's rejection of the latest application to demolish for flats was regrettably overturned by the Planning Inspectorate.

**MITCHAM (CR4 1HT), MILL HOUSE** (M&B). Converted in March from a Harvester to 'Miller & Carter Mitcham' steakhouse restaurant, which does not set out to welcome drinkers.

## WEST

**W2 1RB, SIR ALEXANDER FLEMING** (Gresham Inns). Closed, future uncertain.

**W3 6LP, CLARE INN**. Was ELEPHANT & CASTLE. Renamed c.2013 **FOLEYS**. Now closed and gutted, future uncertain.

**W3 9NU, DUKE OF YORK** (Wellington). Was LILI LOUNGE. Cask beer discontinued, handpump removed.

**W5 3LD, JONOS**. Cask beer discontinued, handpumps removed.

**W7 3BE, ROUNDHOUSE TAVERN**. Cask beer discontinued c.2009. Since taken over by Sport & Leisure Management Ltd and renamed, now just **BRENT VALLEY GOLF COURSE BAR**.

**COLHAM GREEN (UB8 3QH), CROWN** (Fuller leased). Closed following sale of freehold, future uncertain.

**GREENFORD (UB6 9DE), RED LION** (ex-Spirit). Having closed in 2012, demolished to make way for a new development with shops on the ground floor.

**UXBRIDGE (UB8 2QD), LORD HILL** (ex-Enterprise). Having closed c.2009, now a fast food outlet.

**UXBRIDGE (UB8 2JH), Q VADIS**. Was QUACKERS. Closed, now only used for functions.

## OTHER CHANGES TO PUBS & CASK BEER RANGES

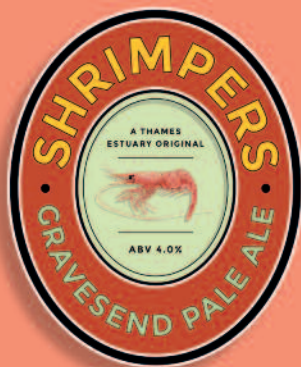
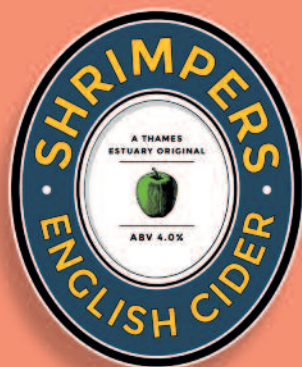
## CENTRAL

**EC1V 4JY, WELL** (ETM). Changed hands and renamed, another **SIMMONS** bar. Still no cask beer.

## EAST

**E2 9ED, FOCUS NITE SPOT & IMAGES WINE BAR**. Was HOP PICKER, KEELEY'S, TANTRUMS. Briefly operated as a

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restaurant, then taken over in 2015 by the former operator of the George & Dragon E2 and reverted to original name, **QUEEN ADELAIDE**. Still no cask beer.

**CRANHAM (RM14 3LT), JOBBERS REST** (Enterprise). Taken over in March and refurbished by White Brasserie Co, who also run the British Queen BR6, Hare HA3, King's Head TW11 and White Bear HA4. Suburban pub, not just for diners. Four cask beers, on one visit Bishop Nick Heresy, Sharp's Atlantic IPA and Doom Bar, Timothy Taylor Landlord.

## NORTH

**N1 6AD, HILL & SZROK**. Taken over by City Pub Co in April, reverting to **THREE CROWNS**. Cask beers from their Essex Street brewery.

**N16 0JX, RED LION** (Enterprise). Was **MAGPIE & STUMP**, **STOKE TUP, LION**. Taken over in March by Food & Fuel under their 'Frontier Pubs' partnership with Enterprise. Cask beer, e.g. Truman's.

**N20 0BB, CAVALIER** (Greene King). Now has Greene King cask beers, Abbot and IPA.

**N20 9HH, GRIFFIN** (Star). Operator New Pub Co acquired in April by Laine's.

**BARNET (EN5 5SU), MONK** (Greene King). Was **OLD MONKEN HOLT**. Transferred to their leased estate.

## NORTH WEST

**NW1 9NX, CAMDEN EYE** (Star). Was **HALFWAY HOUSE**. Operator New Pub Co acquired in April by Laine's.

**NW5 3LG, GRAFTON** (Enterprise). Now operated by Hippo Inns under their 'managed expert' partnership with Enterprise.

**NW5 4HX, LORD SOUTHAMPTON** (Enterprise). Lease taken over March 2016 by No Limit Hostels, adding accommodation upstairs. Still has one cask beer, Sharp's Doom Bar.

**NW6 6HY, BETSY SMITH** (Enterprise). Was **BRIDGE TAVERN**. Renamed **BOKOR** in September. Still no cask beer.

**NW9 0NH, REID'S BAR**. Renamed **POWER'S BAR**. Still no cask beer.

## SOUTH EAST

**CROYDON (CR0 1NA), CAFFE DEL PONTE**. Was **MCCLUSKY'S, ESCAPEDE, SVELTE, HUB**. Renamed again, **MEMORY BOX**. Still no cask beer.

## SOUTH WEST

**SW1E 5JA, ST. JAMES BAR**. Renamed **OTHER PALACE BAR**. Still no cask beer.

**SW3 5NB, CROSS KEYS** (DM Group). Acquired in April by Cirrus Inns, who run the Admiral Codrington SW3 and Punchbowl W1.

**SW6 5SA, BROWN COW** (DM Group). Was **MANSON**. Acquired in April by Cirrus Inns.

**SW6 2PR, SANDS END** (DM Group). Was **GLEN, TOO SO BAR**. Lease acquired in April by Cirrus Inns.

**SW11 5AU, BRITISH FLAG**. Renamed **FLAG** last year.

**SW12 9AG, BALHAM ARMS** (Greene King). Was **PUZZLE, CLARENCE**. Freehold on market last year, sold to an independent operator and renamed in May, **BALHAM HOUSE**, a bar, kitchen & shisha lounge. Three changing cask beers.

**SW14 8TA, HALFWAY HOUSE** (Enterprise). Change of tenant, renamed **STAG'S HEAD**.

**SW16 1BS, STANDARD** (Enterprise). Was **TAYLORS**. Renamed **REBEL INN** in April.

**SW19 2BH, CHARLES HOLDEN** (Star). Was **VICTORY, COLLIER'S TUP**. Operator New Pub Co acquired in April by Laine's.

**KINGSTON (KT2 6PW), NORBITON & DRAGON** (Enterprise). Taken over in April by Food & Fuel as part of their 'Frontier Pubs' partnership with Enterprise, reverted to **NORBITON**. Two cask beers, from Park and Sharp's.

**NEW MALDEN (KT3 4QF), GLASSHOUSE** (Star). Was **RAILWAY HOTEL**. Operator New Pub Co acquired in April by Laine's.

**RICHMOND (TW9 1SX), PIG'S EAR**. Renamed **RICHMOND VAULT**. Four changing cask beers.

**WALLINGTON (SM6 0DE), MELBOURNE** (Stonegate). Was **O'NEILLS**. Renamed **STAR**.

## WEST

**W2 5AH, COMMANDER** (Enterprise). Was **PRINCESS ROYAL, SLUG & LETTUCE**. Changed hands and renamed **POMONA'S**, a California-style restaurant & bar. Still no cask beer. Four keg beers.

**W5 3EL, BAR DE LUCE**. Renamed **ATTIC**. Still no cask beer.

**W6 9TJ, BLACK LION** (Star). Operator New Pub Co acquired in April by Laine's.

**W7 3TX, INN ON THE GREEN** (Wellington). Was **WHITE HART, DOLPHIN**. Refurbished and renamed **GREEN W7**. Now has five cask beers.

**W8 7TQ, UXBRIDGE ARMS** (Enterprise). Transferred to Bermondsey Pub Co managed division.

**W11 1HE, RED LEMON**. Was **PELICAN**. Changed hands in February and renamed **ITALIAN JOB**, the second Italian craft beer bar partly backed by Parma-based Birrificio del Ducato. Handpump may be used for Italian or UK cask beer. Keg beers from Ducato and other Italian micros, as well as from the UK, plus bottled beers.

**HEATHROW (TW6 2SQ), JURYS INN HEATHROW HOTEL**, East Perimeter Rd. Previously unreported hotel bar. Now changing hands and renamed **HILTON GARDEN INN**. Still no cask beer.

**NORTHOLT (UB5 6FP), BLUEGREEN**. Renamed **WATERFRONT** and now **TYME ON THE WATERFRONT**. Still no cask beer.

## CORRECTION TO WHATPUB UPDATE 16

### CENTRAL

**EC3R 7NA, HARPERS**. Was **FENCHURCH COLONY, PRIMA, GILT**. Not closed, actually renamed **ROMA**, an Italian restaurant (specialising in the food of ancient Rome) and bar. Two Italian keg beers.

## CORRECTION TO WHATPUB UPDATE 17

### SOUTH WEST

**SW15 2SP, PUTNEY STATION** (ex-Brinkley). Actually still closed, not converted to a restaurant.

# Beer and Royalty - something to aspire to!

One of the great things about beer is its history. For centuries it has played a part in people's lives, whether king or pauper! The Royal Palaces recently asked me to do a tasting for them on royalty and beer and some of the history surprised even me! We may complain about the lack of a full pint (and I'm sure many of us are aware that the Magna Carta brought in weights and measures) but this didn't address sharp practices. From 13th century onwards, there were a number of provisions made around beer. At end of the Henry III's reign, in 1272, a tariff of provisions was fixed by the City of London owing to extortionate prices and, four years later, the Assize in London fixed the price of ale at 3/4d per gallon with 1d for strong ale.



The beer at this time would have been without hops, using herbs and spices to create some balance; bog myrtle was a particular favourite. But beer did contain malt and this was a good source of calories as well as enjoyment. Beer had a big part to play in royal military matters. Armies and navies expected to have a ration of beer and if the king didn't deliver, they could expect no one there beside them when they went into battle. Six pints per day is often quoted for medieval times.

Skip forward a few centuries and you would still be expecting to have some of your wages from the king paid in beer but it might contain this odd ingredient called hops. Although present in Europe for hundreds of years, they started to be used in England from the late 1400s, with Henry VIII having both brewers who brewed with hops (beer) and those who brewed without (ale). His household at Hampton Court were getting through 13,000 pints a day. But beer was not just a male preserve and there are many stories surrounding Elizabeth I including the fact that she reduced the cost of hops and banned strong beer (called Double-Double). She was also known to get grumpy if she couldn't get her favourite beer.

Then, of course, we have Catherine the Great of Russia who loved London's dark beer (Imperial Russian Stout), Victoria and her supply of beer to her troops in India (India Pale Ale), the late Queen Mother (most of us have seen the photo of her in Young's pubs with a pint) right through to today's Prince of Wales and his Duchy organic beers. British Royalty has always loved its beer!


**Christine Cryne**



**BEER FESTIVALS:**  
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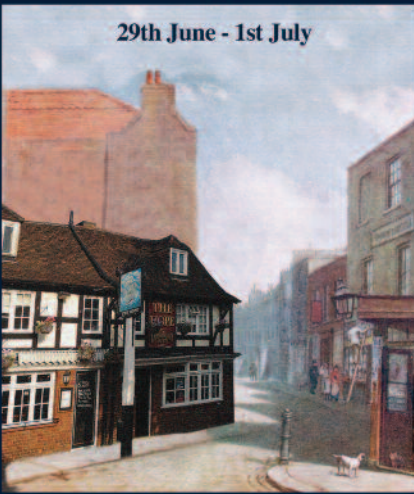


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# Brian Lawrence - a tribute

It is with immense sadness that I must report the passing of my friend and colleague Brian Lawrence, who is pictured on the front cover. Brian did not survive heart surgery.

Brian was for many years an active member of CAMRA's West Middlesex branch. He was chairman from 2001 to 2007, at one point causing a certain amount of controversy by putting only four pubs and two clubs into the Good Beer Guide. Good Beer Guide 'slots' are very precious to CAMRA branches but Brian could not countenance any pub going into the Guide unless it fully merited it. That was very much the measure of the man.

After a break, Brian returned to the committee as Campaigns Officer, what we now know as Pub Protection Officer. The fact that the Greenwood Hotel in Northolt, as featured recently in these pages, has reopened in all its glory will remain his legacy, thanks to his lobbying of Ealing Council to stop its new owners destroying the splendid interior.

Brian also 'did his bit' at CAMRA beer festivals. At various times he worked on the foreign beer bar, was finance manager and a deputy bar manager at Ealing Beer Festival, both when it was in the Town Hall and when it went under canvass. He also regularly worked at the Great British Beer Festival, on the bar managed by Bobbie Scully in the company of a number of other London CAMRA members. It was here in 2014 that Roy Tunstall took the photo.

Worth a mention is the beer scoring system that Brian developed for West Middlesex Branch long before the advent of CAMRA's National Beer Scoring System. It was called UPOGS, which stood for 'Undrinkable, Poor, Ordinary, Good, Superb'.

I got to know him later on as an occasional and welcome contributor to this magazine but more importantly as our distribution coordinator. This totally unglamorous but vital role involves contacting CAMRA's thirteen Greater London branches to find out how many copies of *London Drinker* they will need for each edition so that we can calculate the print run and then making sure that the copies delivered go

to the right homes so as to avoid wastage. It sounds easy enough but believe me, it isn't. Brian however tackled the job with his customary diligence and precision when some of us might have just thrown our hands up and walked away. He will be very hard to replace. That said, most copies of the magazine are delivered to the Royal Oak in the Borough, a pub which Brian very much liked along with its Harvey's beers.

Away from CAMRA, Brian was a brewery tour guide for Fuller's for many years, something I know that he very much enjoyed. As you would expect, he knew his stuff. He didn't remain completely neutral however. It was on one of these tours that he recruited Jon Hart who is the new deputy organiser of Ealing beer festival – another part of Brian's legacy. A while back, Brian also solved a great problem by recruiting his wife, Zainul, as treasurer for CAMRA's Greater London Region at a time of some need.

Not that Brian's life revolved around CAMRA and beer. He travelled widely. The last time we met for a beer he was on his way to collect his tickets for a trip to India. He was also a regular at the Keswick Jazz and Blues festival and this was a part of the world that I know he loved. He was also a regular at the Edinburgh Fringe for the comedy events. This diversity is echoed by the choice of charities to which donations should be made instead of flowers: Blind Veterans UK, The Bat Conservation Society and The Salvation Army.

Brian's funeral was due to be held just as we went to print and I'm sure that CAMRA will be well represented. We all send our condolences to Zainul and family and will do our best to give him the send-off he deserves.

Apart from thanking Roy Tunstall for his help with this tribute, I'll leave the last word to former CAMRA Greater London Regional Director, Steve Williams, "Brian was a great support during my time as RD. He was a man who truly understood that the C in CAMRA stands for Campaign." Brian will be missed.

**Tony Hedger**

## BEER DAY BRITAIN

Britain's annual national beer day will be taking place on Thursday 15 June, culminating with a national "Cheers to Beer" at 7pm that evening.

Beer Day Britain is organised by beer sommelier Jane Peyton and supported by a coalition of organisations, including CAMRA, in order to support the trade and raise awareness and interest in pub-going across the country. This year the coalition is working with the national beer organisation 'There's a Beer For That' to extend Beer Day Britain into a long weekend called 'Say Cheers To Beer' ending with Father's Day on 18 June. This is traditionally a busy day for pubs. A number of pubs and breweries including Enterprise Inns, Punch Taverns, Star Pubs & Bars, Shepherd Neame, and Fuller's have signed up so look out for events in their pubs.

Beer Day Britain is held on 15 June to commemorate the sealing of Magna Carta in 1215, article 35 of which state, "Let there be throughout our kingdom a single measure for wine and a single measure for ale and a single measure for corn, namely the London quarter."

*From a CAMRA press release*



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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](mailto: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.

## CASK v KEYKEG – FROM A DIFFERENT ANGLE

Passing by a well known pub the other day I witnessed a sight that really got me thinking about cask vs keykeg but not in a way you might think! So no this is not another cask v keg rant. I like both. We are now living in a world where fantastic beer is brewed with skill and care in both cask and keg and I don't have an issue with that. This is a case of environment and economics.

So there I was passing said pub. Outside were two members of staff dismantling empty keykegs breaking them apart and chucking them in the bin. OK so they were at least hopefully being recycled. What a waste!

Beer is a fantastic product. If supplied in a cask or metal keg everything is re-usable. The keg gets washed out and re used as does your glass of favourite tankard. Seeing these keykegs being destroyed is such a waste. Why can't they be designed to be dismantled and the parts reused? Or more to the point if they can why are pubs trashing them?

There is a cost to this in many ways. A new, empty keykeg costs over £10 so by not refilling them that's £10 cost before adding any beer. We consumers pay for that at the pump. Recently I compared the same beer at two nearby pubs. On cask £4 a pint; on keykeg (just as nice but served slightly colder,) £6.50! As I say this is not about the merits of cask v keg. It's about cost and waste. Kegs can be metal and reusable to!

Maybe a worthwhile CAMRA campaign?

**John Parkhouse**

## BEER QUALITY

I still recall the day in 1968 when a friend found a green bottle with the handwritten label "Armagnac 1914" and the impact of the khaki fluid in it. The pouilly fuisse that accompanies our haddock in coconut milk holds a special place in my heart. And when in Dublin I do as the Dubliners do with the black stuff.

With drinks, as with EU or UK laws,

there are some I like and some I don't, regardless of how they were made. But the real ale that is central to our concerns is bloody hard work for pubs compared with all the other drinks they sell. So Pete Brown's thoughts, on which Tony Hedger mulled last edition, address a real issue that applies to owners, managers and staff of pubs.

Recently, in a pub belonging to a chain where I expected better, I was served a pint of Sambrook's Wandle that was so far beyond cloudy as to be brown windsor. The barmaid told me it must be OK because her manager wouldn't have put it on if it wasn't. A challenge for the whole managerial chain. And, for the record, a Tripel Karmeliet and then going to another pub was the answer.

Mike Clarke's walk round Soho points out a cheapskate response to this challenge. Sam Smiths hasn't just kegged the John Snow but has done the same to pretty much all its London pubs, such as the Captain Kidd and the Angel in prime Thames-side locations. Add to that their dog-in-the-manger attitude to the Tadcaster bridge destruction by the 2016 flood, I think they're well worth avoiding.

We need to demonstrate to pub owners why real ale is worth the extra effort and to give those that don't appreciate it a miss.

**Nik Wood**

# Book reviews

## HISTORIC COACHING INNS OF THE GREAT NORTH ROAD

I pounced on the new publication by Roger Protz with some anticipation. Having lived just off the road itself for the first eighteen years of my life and having a comprehensive collection of the historic tomes of the old coaching inns I was keen to compare today's offering.

Travelling by coach along the road probably reached its peak around the beginning of the nineteenth century

soon to be overtaken, literally, by the coming of the railways. Many of the former coaching inns have long since gone, together with the romance of the overnight stops, the changing of the horses and the lure of the high-waysmen. We are now left with the winding A1 – the longest road in Britain – 410 miles from London to Edinburgh through 18 counties and two countries.

Roger divides it into five chapters (London to Stevenage, Biggleswade to Wansford, Stamford to Repton, Doncaster to Northallerton and Darlington to Edinburgh) after a short potted history of the Road with

possibly too much emphasis on the lost London inns. Each chapter has details of up to twelve inns that once formed the backbone of the coaching route in that area. There are references to mentions of the inns in worthy literary works by Dr Samuel Johnson, Dickens and Sir Walter Scott. There is a good spread of photographs for each inn, internal and external, current and historical, together with the description of the facilities currently offered. Being a CAMRA publication we rightly expect the choice of beers to be included but for me, the lists of food available detracts from the book as food is so often seasonal and apt to change



often. I would rather the space be used to give a more informal view of the regulars, the conviviality, the atmosphere and the vibe of the place. The book is a tad too clinical and dry in places but neatly laid out and easy to reference.

More history is given between the chapters on related subjects such as the Mossman coach collection at Luton, the threats posed by highwaymen, the road builders and the Turnpike Acts. Extra information on other delights in the area (such as CAMRA's Peterborough beer festival!) may help the unprepared tourist but in my view detract from the essential romance of the story of our coaching inns. Having said that there is a good

index, bibliography, and an interesting insert on films featuring the Great North Road.

I think it falls between the two stools of an historic classic on our unique social network of coaching inns and a modern listing of the facilities of the inns along the route. Certainly it is worth buying for an introduction on our historic inns but even better is to search out those long out of print books by those who travelled the 'legendary highway'.

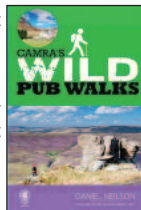
**Sue Hart**

## WILD PUB WALKS

Join the author Daniel Neilson on 22 walks in beautiful remote or mountain landscapes, each with one or more great pubs – often with historical

significance – at journey's end. The book is aimed at the large market of hill walkers who enjoy long days out followed by some refreshing beer in a welcoming pub. The areas covered are: Peak District; Lake District; Highlands/Islands; Scottish Borders; Snowdonia; Pembrokeshire/South Wales; North York Moors National Park; and Yorkshire Dales National Park. The walks vary in the level of challenge, from long walks in lower-lying areas to Grade 1 scrambles.

*From a CAMRA press release*



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# Idle Moments

Hello again. I trust that you have recovered from the recent plethora of bank holidays and can apply yourselves to the humdrum until the end of August. I was looking for a quotation about June and instead came across this one by David Hockney, writing in the Observer in 1994, "The thing with high-tech is that you always end up using scissors".

Right, that's the niceties out of the way – let's get back to the anguish with some number puzzles:

1. 435 M of the H of R (in A)
2. 135 M is the H of the LE
3. 720 H in J
4. 365 F is the H of SPc
5. 60103 FS (now in BRL)
6. 60 H in a HC
7. 322 F is the L of BGB
8. 47 is the AN of S
9. 5,869,713,600,000 M in a LY
10. 36 IS on a CB

I don't know why but when trying to find a subject for 5BY4 the British Grand Prix (Formula 1) came to mind. The first list shows the last ten drivers to have won at least one British Grand Prix. What you are trying to do (should you accept the challenge) is to identify the year in which each won his FIRST from those in the second list. That's all:

- |                       |    |      |
|-----------------------|----|------|
| 1. Lewis Hamilton     | A. | 1998 |
| 2. Kimi Raikkonen     | B. | 2001 |
| 3. Michael Schumacher | C. | 2003 |
| 4. Mika Hakkinen      | D. | 2005 |
| 5. Sebastian Vettel   | E. | 2006 |
| 6. Juan Pablo Montoya | F. | 2007 |
| 7. Rubens Barrichello | G. | 2008 |
| 8. Fernando Alonso    | H. | 2009 |
| 9. Nico Rosberg       | I. | 2010 |
| 10. Mark Webber       | J. | 2013 |

There, easy, wasn't it (but getting them all correct may not have been). Now let's round thing up with some nice straightforward general trivia questions (except that No. 5 is more like a maths exam; all the information needed is in the question – except maybe a set of trigonometrical tables which will be found in the same book as your log tables which I'm sure you kept when you left school):

1. Isabella is the largest island of which archipelago comprising some 65 islands in the Pacific Ocean?
2. In 1781 William Herschel discovered a 'new' planet which he proposed calling George after the incumbent British Monarch. Other counsel prevailed so what was (is) it called?
3. Talking of William Herschel, what profession did he pursue before taking up astronomy?
4. Also on astronomy, who coined the term 'Big Bang' – facetiously in a radio broadcast as he favoured the alternative steady state theory?
5. Due to the rotation of the Earth a point on the equator is moving at about 1,038 miles per hour (relative to its axis). What is the equivalent speed for a point in London (say Charing Cross) at 51.5° North?
6. What is spindrift?
7. In what year did the Post Office first issue special postage stamps to commemorate Christmas?
8. The first ever commemorative stamps were issued by the Post Office in 1924 (with a second issue dated 1925). What event did they celebrate?
9. By what name is Eithne Pádraigin Ni Braonain better known?
10. Who is the most famous occupant of the cemetery at Colombey-les-Deux-Eglises?

What do you mean? You didn't have log tables at school? I

suppose they even let you use slide rules in your exams!

See you next time. (No I shan't – I don't have the power to observe you from the pages of a magazine, though I suspect that Donald Trump may be claiming that power quite soon).

**Andy Pirson**

I hope I didn't get too surreal at the end. It's just as well that nobody reads this rubbish!

## IDLE MOMENTS – THE ANSWERS

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

### Number puzzles:

1. 1 Foot in the Grave
2. 2 volumes to the Domesday Book
3. 3 engines on a Junkers Trimotor (JU fifty two)
4. 4 stringed instruments in a string quartet
5. 5 hundredweight in a quarter of a ton
6. 6 number of Beethoven's Pastoral Symphony
7. 7 Sisters in Sussex
8. 8 number of Schubert's Unfinished Symphony
9. 9 number of Beethoven's Choral Symphony
10. 10 deadly Sins (or Downing Street)

### 5BY4 (Battles):

1. Shrewsbury – 1403
2. Blenheim – 1704
3. Agincourt – 1415
4. Crécy – 1346
5. Sedgemoor – 1685
6. Bosworth Field – 1485
7. Stamford Bridge – 1066
8. Flodden Field – 1513
9. Bannockburn – 1314
10. Edgehill – 1642

### General knowledge:

1. The only man to win world championships on both two wheels and four (who died recently) was (of course!) John Surtees.
2. The National Trust property almost totally gutted by fire in 2015 is Clandon Park in Surrey.
3. The natural limestone arch, the Azure Window, that recently collapsed in a severe storm was on the Island of Gozo (which is part of Malta).
4. On 12 March 1952 British diplomat Hastings Ismay was appointed as the first Secretary General of NATO.
5. The number of V1 flying bombs (or "doodlebugs") directed at south east England between June and October 1944 was 9,521.
6. In the Periodic Table the element with the highest atomic number is Oganesson (Og). It is 118.
7. Still with the Periodic Table – the two elements which are liquids at normal conditions (0°C and 1 atmosphere) are bromine (Br) and mercury (Hg).
8. The regular part of many people's diet in Britain made from camellia sinensis is tea.
9. And likewise, hordeum vulgare and humulus lupulus are usually used to make beer (barley and hops).
10. Finally, the food with the Latin name Solanum tuberosum is the potato.



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# Why should I join CAMRA?

**D**o you want to help promote the joys of real ale and protect the great British pub? Then please think about joining CAMRA. In material terms, you will get:

- Our monthly newspaper 'What's Brewing'
- Our quarterly magazine 'Beer'
- Discounts on CAMRA books
- Discounts at some carefully selected holiday companies
- Free or discounted entry to most CAMRA beer festivals
- Discounts at some pubs, at their discretion

More importantly, you will meet new friends. CAMRA members are a wonderful mix of people of all ages, from all walks of life and we appreciate that not everyone has time to give so there are no expectations. If you look at the branch diaries at the front of this magazine you will see that CAMRA branches run a variety of social events. It isn't all committee meetings and you will not be

jumped on to take a job of some sort, although if after a while you feel like doing so, more the better. Your help with such tasks as lobbying MPs, surveying pubs or liaising with breweries will be a great help. CAMRA is run by volunteers, right up to its National Executive.

Most CAMRA beer festivals are looking for volunteers and there is a very wide range of jobs available. There is a special sort of camaraderie among beer festival volunteers. It's hard work but there are many who having tried it once, are hooked for life.

Single membership, paid by Direct Debit, costs £25 and Joint membership (partner at same address) £30.50. Add £2 if not paying by Direct Debit. You can find out more at <https://join.camra.org.uk> or search 'join CAMRA'



## London LocAle scheme

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

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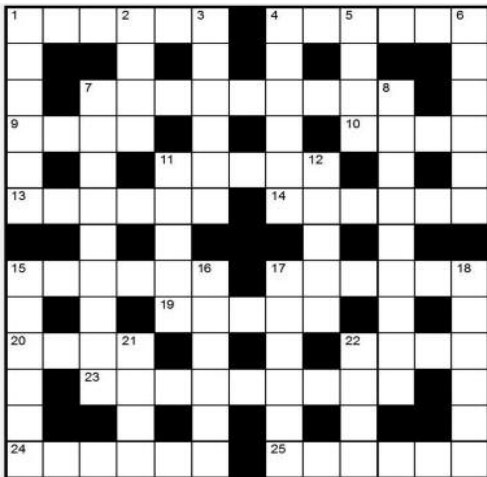
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# Crossword

Compiled by DAVE QUINTON  
£20 prize to be won



Name .....

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All correct entries received by first post on 19 July will be entered into a draw for the prize.

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

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

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

## APRIL'S SOLUTION



## ACROSS

1. First Chinese state vessel. [6]
4. Feeling of pity is way too big. [6]
7. Form of writer before mix-up. [9]
9. Cry out on opening razor blade. [4]
10. Way out old object. [4]
11. Is he safe? [5]
13. Fat goat? [6]
14. Traveler put me in 9. [6]
15. Part for a loud thespian. [6]
17. Singer broadcast for money. [6]
19. New woman, right? Surely not! [5]
20. Look round the castle. [4]
22. Short boat returning for catch. [4]
23. Cuts up and eats pears mashed. [9]
24. Rear ends of small birds. [6]
25. Sailor to obtain what's aimed for. [6]

## DOWN

1. Angel fish swallowing the Queen. [6]
2. He gets involved in a row. [4]
3. Unpleasant chap dominates that woman somewhat. [6]
4. Cambridge boatman is better. [6]
5. Story requiring some capital expenditure. [4]
6. He criticises high up worker. [6]
7. They copy father's little ones. [9]
8. They investigate weapon turned up by diggers. [9]
11. Dictator prone to be upset. [5]
12. Blackburn player is right on top. [5]
15. Crazy freaks and swindlers. [6]
16. Passes on and settles down again. [6]
17. He may respond to the letter. [6]
18. Sturdy vehicle covered in rot. [6]
21. Noble look. [4]
22. Clothes often changed on the move. [4]

Winner of the prize for the February Crossword:  
Derek Salmon, London N1.

Other correct entries were received from:

Ted Alloway, Tony Alpe, R.Amos, Pat Andrews, Mark Antony, Dave Ashley, Lorraine Bamford, John Barker, Rob Barker, Helen Batley, Mike Belsham, Steve Block, C.Bloom, Norah Brady, Deryn Brand, Hugh Breach, Kelvin Brewster, Mark Broadhead, Andrew Brown, Sarah Brown, Eddie Carr, Peter Charles, Hilary Clark, Mike Clifford, Brian Collins, Barry Connell, Garth Conoley, Richard Conway, Kevin Creighton, Les Crighton, Ebenezer Crutten, Paul Curson, Jeff Cutter, Joe Daly, Michael Davis, John Dodd, Steve Downey, Tom Drane, M.Duggan, C.J.Ellis, Elvis Evans, Brian Exford, Mike Farrelly, Rose Fisher, D.Fleming, Mike Flynn, Diana Foreman, Richard Garton, Geoff Gentry, Christopher Gilbey, Henry Girling, Errol Goobay, Marion Goodall, Roger Grant, Paul Gray, J.E.Green, Alan Greer, Matthew Griffiths, Alan Groves, Caroline Guthrie, Stuart Guthrie, "Shropshire" Dave Hardy, Roy Harris, Simon Harris, Peter Haynes, John Heath, Graham Hill, William Hill, Miss Eileen Howe, Alan Humphrey, David Jiggins, D.M.L.Jones, Mike Joyce, The Adorable Kathryn, Roger Knight, Fred Laband, Steve Laight, Mick Lancaster, Terry Lavell, Aidan Lavery, Julie Lee, Rose Lever, Donald MacAuley, Ms Gerry McCargo, Derek McDonnell, Ken McKenzie, Mrs. Sheila Maddox, Pat Maginn, Steve Maloney, Isla Mann, John Mannell, Tony Martin, Dylan Mason, Peter Matthews, Rob Mills, Pam Moger, Jan Mondrzejewski, M.J.Moran, Stewart Mout, Dave Murphy, Brian Myhill, Paul Nicholls, Mark Nichols, Gerald Notley, Alan O'Brien, M.Ognjenovic, Michael Oliver, Nigel Parsons, G.Patterson, Stephen Pegum, Alan Pennington, J.Pettett, Mark Pilkington, Mick Place, Robert Pleasants, G.Pote, Jeanette Powell, Robert Poxon, Mrs Ivy Price, Mrs S.Price, Nicholas Priest, Jef Proudfoot, Derek Pryce, Robert Pryke, F.Read, Tony Roberts, Paul Rogers, Alex Ryan, Geoff S, John Savage, Pete Simmonds, Ken Smith, P.G.Smith, Ruth Smith, Ian Symes, Mark Thompson, Paul Tiffany, Geoffrey Turner-Mutch, Valiant Tony, Mrs F.Vida, Andy Wakefield, Mrs C.Ward, Gill Warder, Robert Watkins, Trevor Watkins, Martin Weedon, Alan Welsh, Elizabeth Whale, Tony Whitford, Richard Whiting, John Williamson, Sue Wilson, N.Woodford, David Woodward, Peter Wright & the Missus, Ray Wright, Karol Zemek

There were also two incorrect entries.

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