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OPINION: HOW DO YOU LIKE YOUR PUB?

There are so many answers to this question that rather than try to answer the question I thought that I would just muse a little on the subject.

It is now ten years since the introduction of the smoking ban. The controversy which that caused has still not gone away. One recent newspaper article said that 12,000 pubs have closed in those ten years, mostly, apparently, in poorer urban areas. It would be wrong to say that the ban was the only cause. Many changes in society have had their effect, not least customers' increased expectations but the role played by profiteering pubcos and developers, driven, especially in London, by absurd property prices and spreading 'gentrification' is more likely responsible. I certainly prefer my pubs smoke free and I can't see the ban being overturned now. I genuinely do have a certain sympathy for smokers but sorry, I don't want to take your smoke home on my clothes. We have moved on.

There are still problems however. I will now hand over to one of our regular contributors, Greg Tingey who writes, "It is now over two years since I wrote two separate articles for London Drinker on subjects of concern to most people who enjoy pubs and beer. In the time since then, neither situation has improved, as regards the ordinary drinker, who simply would like to enjoy a pint. These are, of course, firstly, the exorbitant price of beer in far too many places and secondly, the ridiculous amounts of noise to which drinkers are subjected.

When perfectly respectable pubs in Zone 3 are charging £4.20 to £4.40 for any pint of real ale, it is approaching the

point at which drinking at home, buying that beer from the supermarkets, looks distinctly attractive. Even without the stupid, greedy and short-sighted attitudes of most of the pubcos, this trend can only lead to the closure of more much-loved alehouses and a reduction of choice for most drinkers. Your author confesses that it has led to his going to his locals a lot less frequently than in in former times, simply because he can't afford it any more.

What can CAMRA do about this distressing trend? Answers on a postcard please, to CAMRA's office, or the letters page of either this magazine or What's Brewing.

As for the other problem, that of permanent hearing damage, it is just possible that CAMRA members and others in the public can do something about this. If the 'muzak' is simply too loud and at least 90% of cases, it will be, then complain – politely – and ask for the volume to be turned down.

The usual response is that people like it or want it but do they? If challenged, many bar staff will react very defensively, which itself is a give-away that all is not well. It will require a long and dogged campaign of persistent nagging to achieve anything I'm afraid. There is also a much more serious aspect to this, in that, as a result of these elevated sound-levels, many barstaff are going to suffer progressive hearing-loss over the years, probably either going deaf or suffering from tinnitus, or both, by the time they are 55 or 60. There is something else we can do, of course. Please write to your local councillors and environmental health departments, asking them to investigate noise levels in pubs before people go deaf.

As a final note, your author is in the supposedly fortunate position of having three GBG pubs, two other good ones and two breweries within walking distance of his house, but only one of those five is quiet most of the time and one sometimes has a quiet backroom." Thank you Greg.

Another contentious area is bad language. As some of you may have

Editorial

read, Humphrey Smith has decreed that swearing is now banned in all Samuel Smith's pubs, of which there are some two dozen in London. This seems wildly impractical and unfair to the landlords who are expected to enforce it but that said, I can see the point and indeed the management of my local actively discourage it. It is all about comfort. To my mind, the worse type of swearing, the continuous use of the 'f' and 'c' words, tends to be done at boorish high volume. If I don't know about it then it isn't going to worry me but when it intrudes unpleasantly into everyone else's conversations then Mr Smith may have the right idea. Antisocial behaviour in what is essentially a social space is wrong.

Noisy machines are another bone of contention but another regular correspondent, Brian Sheridan, has drawn my attention to something that he heard on the BBC World Service News. It was, he says, "about some blokes who have designed special Virtual Reality rigs for use in pubs. You can don one of these rigs and play various games — mainly shooting up alien invaders — in the comfort of your local." As long as they are quiet, fair enough, although is this what a pub is for? Perhaps for potential users it is.

So what exactly have I (and Greg) been going on about? It is simply that different people want different things from their pubs but it boils down to feeling comfortable and having good beer to enjoy at a reasonable (not necessarily cheap) price. The pub trade ought to be diverse but whether you go to a pub to eat, play darts, watch sport on the TV or whatever, isn't it nice to have a pub that you just

go to because it's there for you. It is certainly premature to think that we have stemmed the tide of pub closures yet but once we have then maybe we need to start taking a look at this.

Tony Hedger

Editor's note: Greg has since reported an incident at one of the pubs that he mentions above where a woman standing alone at the bar was ignored for service. Now that is one battle that I did think we had won. Appalling.

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Welcome to our regular details of London CAMRA contacts and events, where branches say what is happening in their areas that might be of interest to drinkers across London. Events for August and September 2017 are listed below. Meetings, visits and socials are open to all – everyone is welcome to come along. A complete calendar listing of CAMRA events within Greater London is available at www.london.camra.org.uk.

LONDON PUBS GROUP

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

August – Wed 16 Evening visit to Finsbury Park and Holloway: (7pm) Twelve Pins (formerly Finsbury Park Tavern), 263 Seven Sisters Rd, N4 2DE; (7.45) World's End, 21-23 Stroud Green Rd, N4 3EF; (8.15) Faltering Fullback (formerly Sir Walter Scott), 19 Perth Rd, N4 3HB; (8.45) Park Tavern, 164 Tollington Park, N4 3AD; (9.20) Shaftesbury Tavern, 534 Hornsey Rd, Upper Holloway N19 3QN; (10pm) Edward Lear (formerly Quays; originally Half Moon), 471 Holloway Rd, N7 6LE; (10.30) Prince Edward, 38 Parkhurst Rd, N7 0SF. Public transport will be required at times.

September - Wed 13 (7.15 for 7.30) Mtg. Royal Oak (upstairs), 44 Tabard St, SE1. All CAMRA branches and members interested in pub research and preservation welcome. Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

The next events will be in CAMRA's October Cider month. Contact london_cider@btinternet.com

YOUNG MEMBERS GROUP

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

BEXLEY

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

August – Wed 9 (8pm) Mtg and PotY runner-up presn. Broken Drum, Blackfen DA15 9PT. - Sat 19 Swale and Faversham micropub soc. Meet 11.15 Dartford Stn. - Wed 23 (7.30) PotY and Cider PotY presn. Hackney Carriage, Sidcup DA15 7AA. - Mon 28 (7.45) Soc. Broken Drum, Blackfen DA15 9PT.

September – Wed 13 (8.30) Mtg, inc EGM to ratify June's AGM. Wrong Un, 236 Broadway, Bexleyheath DA6 8AS. - Wed 27 Sidcup DA15 soc: (8pm) Hackney Carriage, Halfway St, 7AA, then Iron Horse, 122 Station Rd, 7AB. Website: www.bexley.camra.org.uk

BROMLEY

Barry Phillips, social.secretary@bromley.camra.org.uk **August – Wed 2** Hayes & Keston soc: (7.30) Royal British
Legion, 14 Station Hill, BR2 7DJ; (9pm) Greyhound,
Commonside, BR2 6BP. - **Sat 19** Pratts Bottom, Cudham &

Biggin Hill soc: (12pm) Bulls Head, Rushmore Hill, BR6 7NQ; (1.30) R5 bus to (2pm) Blacksmiths Arms, Cudham Lane South, TN14 7QB; (3pm) walk to Old Jail, Jail La, TN16 3AX. - **Tue 29** (7.30) Cttee mtg. Royal British Legion, Queensway, Petts Wood, BR5 1DH.

September – Sat 2 East Malling Beer Festival soc. East Malling Research Centre, New Rd, East Malling, ME19 6BJ. Meet (9.50am) Bromley South Stn. (10.09) train to West Malling, (10.50) free shuttle bus to festival. - Tue 12 Downe lunchtime soc: (12.30) George & Dragon, 26 High St, BR6 7UT; (1.30) Queens Head, 25 High St, BR6 7US. - Tue 19 Bromley soc: (7.30) Partridge, 194 High St, BR1 1HE; (8.45) Star & Garter, 227 High St, BR1 1NZ. - Sat 23 (12pm) Soc. Windmill, 1 Windmill Rd, Sevenoaks Weald TN14 6PN. - Wed 27 (7.30) Cttee Mtg. Shortlands Tavern, 5 Station Rd. BR2 0EY.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

Soc sec: Terry Hewitt, 020 8660 5931, contact@croydoncamra.org.uk

August – Wed 2 Carshalton SM5 soc: (8.30) Railway, 47 North St, 2HG; (9.30) Sun, 4 North St, 2HU. - Thu 17 (1pm) Soc. Oval Tavern, 131 Oval Rd, Croydon CR0 6BR. - Wed 23 (7pm) Selsdon soc (Sambrook's tutored tasting 8pm). Sir Julian Huxley, 152-4 Addington Rd, CR2 8LB. - Tue 29 (8.30) Mtg. Dog & Bull (upstairs) 24 Surrey St, Croydon CR0 1RG.

September – Wed 6 Wallington SM6 soc: (8.30)
Whispering Moon, 25 Ross Parade, 8QF; (9.30) Wallington
Arms, 6 Woodcote Rd, 0NN. - Thu 14 (1pm) Soc. Oval
Tavern 131 Oval Rd, Croydon CR0 6BR. - Tue 19 (8.30) E.
Croydon soc. Cronx Bar, Units 3&4, Boxpark, 99 George
St, CR0 1LD. - Wed 27 (8.30) London Drinker pick up.
Hope, 48 West St, Carshalton SM5 2PR.
Website: www.croydon.camra.org.uk

EAST LONDON & CITY

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

August - No events planned.

September – Tue 5 (7.30pm) Pig's Ear planning mtg. White Hart, 1 Mile End Rd, E1 4TP. - Tue 12 (8pm) Mtg. Leyton Technical, 265B High Rd, E10 5QN. - Fri 23 (8pm) Soc. Leyton Orient Supporters Club, Oliver Rd, E10 5NF. Ale night featuring Twickenham Ales. Doors open 5pm. - Tue 26 (7.30) Pig's Ear planning mtg. Rose & Crown, 53-55 Hoe St, Walthamstow E17 4SA.

Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498, branchcontact@camraenfieldandbarnet.org.uk **August - Tue 1** (8.30) Sandy's memorial garden soc. Orange Tree, Highfield Rd, Winchmore Hill N21 3HA. -**Thu 3** Visit to Egham United Services Club festival. Meet

10.30 Waterloo Stn. - **Sun 13** (4pm) Soc. Wonder, Batley Rd, Enfield EN2 OJG. - **Tue 22** (8.30) Soc. Dog & Duck, 74 Hoppers Rd, Winchmore Hill N21 3LH. - **Sat 26** Picture Palace, Lincoln Rd, Ponders End EN3 4AQ. Beer fest from 12pm.

September – Wed 6 (8.30) Railway Bell, 13 East Barnet Rd, New Barnet EN4 8RR. - Wed 13 North Finchley N12 soc: (8.30) Tally Ho, 749 High Rd, 0BP; (9.30) Bohemia, 762 High Rd, 9QH. - Thu 21 (8.30) GBG launch. Alfred Herring, 316 Green Lanes, Palmers Green N13 8NR. - Tue 26 Lower Edmonton N9 soc: (8.30) Stag & Hounds, 371 Bury St West, 9JW; (9.30) Beehive, 24 Little Bury St, 9TZ. Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

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

August – Thu 3 (7.30) Pub of the Season award. Albion,
Fairfield Rd, Kingston KT1 2PY. - Fri 18 (7pm) Woodies
beer festival, Thetford Rd, New Malden KT3 5DX. - Sat 26
(12pm) Soc. Ravens Ait beer festival, Portsmouth Rd,
Kingston. Tickets £6 from ravensaitisland.yapsody.com:
15% discount when using code 'CAMRA'.

September – Wed 6 (8.15) Mtg. Rising Sun, 14 Heathcote Rd, Epsom KT18 5DX. - Tue 19 CotY presn. Kingston Workmen's Club. Old London Rd, Kingston. Meet (7.30) King's Tun (W'spoon's). - Sat 23 Day out in Leatherhead: (12.30) Royal Oak, 265 Kingston Rd, KT22 7PJ; (1.30) Plough, 93 Kingston Rd, KT22 7SU; (2.30) Duke's Head, 57 High St, KT22 8AG; (3.15) Edmund Tylney, 30 High St, KT22 8AW; (4pm) Penny Black, 5 North St, KT22 7AX; (4.45) Running Horse, 38 Bridge St, KT22 8BZ. Website: www.camrasurrey.org.uk

NORTH LONDON

John Wilson, 07840 111590 (M), jgwnw3@hotmail.com; Stephen Taylor, 07443 473746, stephen.taylor500@gmail.com

August – Tue 1 Hampstead NW3 soc: (7.30) Freemasons Arms, 32 Downshire Hill, 1NT; (8.15) Wells, 30 Well Walk, 1BX; (9pm) Flask, 14 Flask Walk, 1HE; (9.45) Holly Bush, 22 Holly Mount, 6SG; (10.30) Horseshoe, 28 Heath St, 6TE. - Tue 8 GBBF soc: (7pm) Fuller's Bar then every hour on the hour. - Tue 15 (8pm) Summer PotS presn. Lady Mildmay, 92 Mildmay Park, N1 4PR. - Tue 22 Marylebone soc: (7.30) Clifton, 96 Clifton Hill, NW8 0JT; (8.30) Lords Tavern, St John's Wood Rd, NW8 8QP; (9.15) Windsor Castle, 98 Park Rd, NW1 4SH; (10pm) Volunteer 245 Baker St, NW1 6XE; (10.45) Metropolitan, 7 Station App, Marylebone Rd, NW1 5LA. - Tue 29 Green Lanes N4 soc: (7.30) Finsbury, 336, 1BX; (8.15) Old Ale Emporium, 405, 1EU; (9pm) Brouhaha, 501, 1AL; (9.45) Salisbury, 1 Grand Parade, 1JX; (10.30) Westbury, 57 Westbury Ave, N22 6SA.

September - Tue 5 West Bloomsbury soc: (7.30) Calthorpe Arms, 252 Grays Inn Rd, WC1X 8JR; (8.15) Blue Lion, 133 Grays Inn Rd, WC1X 8TU; (9pm) Duke, 7 Roger St, WC1N 2PB; (9.45) Lamb, 94 Lambs Conduit St, WC1N 3LZ; (10.30)







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Rugby Tavern, 19 Great James St, WC1N 3ES. - **Tue 12** Stoke Newington N16 soc: (7.30) Stoke Newington Tea House, 102 Stoke Newington Church St, 0LA; (8.15) Red Lion, 132 Stoke Newington Church St, 0JX; (9pm) Rose & Crown, 199 Stoke Newington Church St, 9ES; (9.45) Clissold Park Tavern, 177 Green Lanes, 9DB; (10.30) Snooty Fox, 75 Grosvenor Ave, N5 2NN. - **Tue 19** Upper Holloway N19 soc: (7.30) Shaftesbury Tavern, 534 Hornsey Rd, 3QN; (8.15) North Nineteen, 194-196 Sussex Way, 4HZ; (9pm) Landseer Arms, 37 Landseer Rd, 4JU; (10pm) Edward Lear, 471 Holloway Rd, N7 6LE. - **Tue 26** (7.30) GBG launch. Brewhouse & Kitchen, 2a Corsica St, N5 1JJ. Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

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

August – Wed 16 (7pm) Visit to Reunion Ales, V17 Vector Park, Forest Rd, Feltham TW13 7EJ. CAMRA members only, book place with Branch Contact above. - Wed 23 (8pm) Mtg incl. Branch PotY shortlisting, Roebuck, 72 Hampton Rd, Hampton Hill, TW12 1JN.

September – Thu 21 Twickenham pub walk: (7.45) Alexander Pope, Cross Deep, TW1 4RB; (8.30) Barmy Arms, The Embankment, TW1 4RB; (9.15) Fox, 39 Church St, TW1 3NR, (10.0) White Swan, Riverside, TW1 3DN. Website: www.rhcamra.org.uk

SOUTH EAST LONDON

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

August – Fri 4 (7pm) Brightwater Brewery, Platform 3, The Parade, Claygate KT10 0PD (train from Waterloo 18:02). - Thu 10 (7pm) GBBF visit, meet at membership stand. - Wed 16 SE1 crawl: (7.30) Old Thameside Inn, Pickford Wharf, Clink St, 9DG; (8.15) Mudlark, Montague Cl, 9DA; (9pm) Mug House, 1 Tooley St, 2PF; (10pm) Barrowboy & Banker, 8 Borough High St, 9QG. - Tue 22 Rotherhithe SE16 crawl: (7.30) Surrey Docks, 185 Lower Rd, 2LW; (8.30) Moby Dick, 6 Russell Pl, 1PL; (9.15) Ship & Whale, 2 Gulliver St, 7LT; (10.15) Old Salt Quay, 163 Rotherhithe St, 5QU.

September – Mon 4 (7pm) Cttee mtg & soc. Waterintobeer, 209 Mantle Rd, SE4 2EW. - Tue 12 Eltham SE9 crawl: (7.30) Rising Sun, 189 Eltham High St, 1TS; (8.30) Park Tavern, 45 Plassey Pl, 5DA; (9.15) Eltham GPO, 4 Plassey Pl, 5BQ; (10.15) Bankers Draft, 80 Eltham High St, 1BW. - Wed 20 Woolwich SE18 crawl: (7.30) Taproom, 15 Major Draper St, 6GD; (8.15) Guardhouse, No One St, SE18 6GH; (10.15) George IV, 47 Hare St, 6NE; (10.15) Great Harry, 7 Wellington St, 6PU. - Wed 27 (7.30) Quiz night. Elephant & Castle, 119 Newington Causeway, SE1 6BN.

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.

August – Wed 2 (8.30) Soc. Traitors Gate, 40-42 Broadway, Little Thurrock RM17 6EW. - Wed 9 (7pm) Soc. GBBF, Olympia W14 8UX. - Thu 17 (8.30) Soc. Travellers Friend, 496/498 High Rd, Woodford Green, IG8 0PN. - Wed 23 Brentwood CM15 soc: (8pm) Rising Sun, 144 Ongar Rd, 9DJ; (9.30) Victoria Arms, 50 Ongar Rd, 9AX. - Tue 29 (8.30) Barking Dog, 61 Station Rd, Barking IG11 8TU.

September – Wed 6 (7.30) Soc. 31st Chappel Beer Festival, East Anglian Railway Museum, Chappel & Wakes Colne Stn, CO6 2DS; see www.chappelbeerfestival.org.uk.
- Tue 12 (8.30) Soc. Colley Rowe Inn, 54-56 Collier Row Rd, RM5 3PA. - Wed 20 (8pm) Meet the brewer/Sambrook's tap takeover. Great Spoon of Ilford, 114/116 Cranbrook Rd, Ilford IG1 4LZ. - Tue 26 (8.30), Soc, JJ Moon's, 48-52 High St, Hornchurch RM12 4UN. Website: swessex.camra.org.uk

SOUTH WEST LONDON

Mike Flynn, 07751 231191, mike.flynn@camraswl.org.uk. Cycling: Geoff Strawbridge, 07813 358863. geoff@camraswl.org.uk

August – Tue 29 Wandle Beer Festival publicity crawl 1: Meet 7pm Gorringe Park, 29 London Rd, Tooting SW17 9RJ. Other pubs to be decided on the day.

September – Sun 3 Wandle Beer Festival publicity crawl 2. Meet 12.15 Prince of Wales, 2 Hartfield Rd, Wimbledon SW19 3TA. Other pubs to be decided on the day. - Wed 6 (8pm) Wandle Beer Festival open planning mtg. Hand in Hand, 7 Crooked Billet, SW19 4RQ. - Thu 14-Sat 16 (12-11) 2nd Wandle Beer Festival, Tooting & Mitcham Utd FC. Imperial Fields Stadium, Bishopsford Rd, Mitcham SM4 9BF. https://wandlebeerfestival.uk. See page 15. - Wed 20 (7.30) Open cttee mtg (inc GBG 2018 distribution) Sultan, 78 Norman Rd, Wimbledon SW19 1BT. - Tue26 Brixton SW9 soc: (7pm for 7.30) Crown & Anchor, 246 Brixton Rd, 6AQ; (8.30) Duke of Edinburgh, 204 Ferndale Rd, 8AG; (9.30) Trinity Arms, 45 Trinity Gdns, 8DR; (10.20) Hope & Anchor (now reverted to Young's), 123 Acre La, SW2 5UA. Website: camraswl.org.uk | Fb: CAMRAswl | Tw: @CAMRAswl.

WATFORD & DISTRICT

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

August – Wed 9 (6pm) GBBF soc. Olympia. Meet hourly at membership stand. - Fri 18 (8.30) Hertfordshire PotY presn. Land of Liberty, Peace & Plenty, Long La, Heronsgate WD3 5BS. - Mon 21 (8pm) Mtg. Watford Town & Country Club, Halsey House, Rosslyn Rd, Watford WD18 0JX. - Fri 25 (6pm) Stagstock Festival, King Stag, 15 Bournehall Rd, Bushey WD23 3EH.

September – Sat 2 Croxley Green soc: meet (1pm) Coach & Horses, The Green WD3 3HX. - Tue 5 (8pm) Annual Darts Tournament. West Herts Sports Club, 8 Park Ave, Watford WD18 7HP. - Mon 25 (8pm) Mtg: Estcourt Arms, St. John's Rd, Watford WD17 1PT. - Wed 27 (6pm) Soc. St Albans Beer Festival soc. Alban Arena. Meet at products stand every hour.

Website: www.watfordcamra.org.uk

WEST LONDON

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

August – Tue 1 (7pm) Meet the brewer (tba). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - Tue 8-Sat 12 Working socs at GBBF. - Tue 15 W1 Soho soc: (7.30) Clachan, 34 Kingly St, W1B 5QH; (8.30) Old Coffee House, 49 Beak St, W1F 9SF. - Tue 22 Marylebone soc with North London branch: see North London diary for itinerary. - Tue 29 SW1 Whitehall soc: (7.30) Red Lion, 48 Parliament St, SW1A 2NH; (8.30) Old Shades, 37 Whitehall, SW1A 2BX.

September – Tue 5 (7pm) Meet the brewer (tba). Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - Tue 12 W11 survey crawl: meet (7pm/7.30) Prince Albert, 11 Pembridge Rd, 3HQ. - Tue 19 (7pm/7.30) Mtg. Bolton (upstairs), 326 Earls Court Rd SW5 9BQ. - Tue 26 SW6 survey crawl: meet (7pm/7.30) Cock Tavern, 360 North End Rd, SW6 1LY.

Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

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

August - Wed 2 Harlington/Hayes UB3 crawl: (8pm) Wheatsheaf, 286 High St, 5DU; (9pm) White Hart, 158 High St, 5DP; (10pm) Botwell Inn, 25-29 Coldharbour La, 3EB. -Thu 17 HA9 crawl: (8pm) Windermere, Windermere Ave, HA9 8QT; (9pm) Preston, 161 Preston Rd, HA9 8NG; (10pm) JJ Moons, 397 High Rd, HA9 6AA. - Wed 23 (8pm) Soc. Moon on the Hill, 373-375 Station Rd, Harrow HA1 2AW. Sept - Wed 6 Northfield soc: (8pm) Plough, 297 Northfield Ave, W5 4XB; (8.30) T J Duffys, 282 Northfield Avenue, W5 4UB; (9pm) Owl & The Pussycat, 106 Northfield Ave, W13 9RT; (10pm) Forester, 2 Leighton Rd, W13 9EP. - Fri 15 (7pm) Soc. Wandle Beer Festival (see page 15). - Wed 20 (8.30) Mtg. venue tbc. - Fri 29, Ealing W5 crawl: (8pm) Grange Tavern, Warwick Rd, 3XH; (9pm) King's Arms, 55 The Grove, 5DX; (9.30) Grove, The Grove, 5QX; (10.15) Drapers Arms, 24-25 High St, 5DB; (10.45) Questors Grapevine Bar, 12 Mattock La, 5BQ. Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the October/November edition is no later than Monday 11 September. Please send entries to *Idnews.hedger@gmail.com*.

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CAMRA events

ere's what some of CAMRA's thirteen branches in the Greater London Region have been up to recently. Firstly a correction. In the last edition I said that the Brian Masters Trio played at the Wenlock Arms on Thursday nights. There is definitely jazz on Thursday nights but it may not necessarily be them.

CROYDON & SUTTTON

AMRA's Croydon & Sutton Branch choose a Pub of the Year from each of the boroughs that they cover and then go on to select one of them to be our overall Pub of the Year. On 20 June we had a social at the Claret & Ale, Addiscombe, when we took the opportunity to present Charlie Read, owner of the pub



(in the shorts), with the certificate for Croydon borough pub of the year.

The overall award for the branch Pub of the Year, had already been presented to the Hope, Carshalton, on 14 June.



Both presentations made by branch chaiman David Lands **Steve Thompson**

MITRE'S WELL...

AMRA's Enfield and Barnet Branch held their AGM at the Olde Mitre Inne in the High Street, High Barnet, on 7 June and we took the opportunity to present the Branch's Pub of the Year award to licensee, Gary Murphy. Gary regained the award this year having held it from 2010 to 2015 inclusive. The pub is deservedly popular with customers enjoying conversation and of course the wide selection of real ales. Once our AGM was over customers migrated into the reserved space we had been using and

several beers ran out which were soon replaced with different choices.



Gary Murphy – on the right – holds the certificate
Gary made a point of including his staff in the photo
because, as he rightly said, he could not have achieved this
award without their hard work.

Ron Andrews

EAST LONDON AND CITY BRANCH AWARDS

The branch has been very busy on the awards front recently. We select both a City and East London pubs of the year and then choose one to be our overall branch Pub of the Year.

Another award for Craft Beer Co: 20 May was a warm Saturday evening and the Craft Beer Co in Leather Lane, Clerkenwell (EC1N 7TR) was busy with customers enjoying the atmosphere and the tipples. At 6.30pm East London & City branch presented the City Pub of the Year Award to a very happy Tom Cadden (Operations Manager)



Tom receiving the award from Branch Vice Chairman John Pardoe. (Photo supplied by James Watson)

London Pubs Group trip to Bath

The London Pubs Group is having an 'away day' in Bath on Saturday 19 August and all are welcome. Meet at 12 noon at the Bath Brewhouse (formerly Midland Hotel), 14 James Street West, Bath BA1 2BX; then to include 12.45pm Salamander, 3 John Street, Bath, BA1 2JL; 2.15pm Star, 23 Vineyards, Bath, BA1 5NA; 3pm Old Green Tree, 12 Green Street, Bath, BA1 2JZ; 3.45pm Coeur de Lion, 17 Northumberland Place, Bath BA1 5AR; 4.30pm Ale House (formerly York Street Wine Vaults; York Street Hotel), Bath, BA1 1NG.

Jane Jephcote



EXTRA PALE, WITH THE ZING OF CITRA AND DELTA HOPS THE ESSENCE OF SUMMER

Twickenham-fine-ales.co.uk 020 8241 1825

CAMRA events

Running over the same weekend was a Redemption tap takeover with an impressive 13 Redemption beers on hand pump. I can bring the news that Craft Pub Co's tenth pub will be near Old Street. Expect it to be opening mid to late August.

John Pardoe

Club of the Year Leyton Orient FC has new owners, the Supporters Club has not . . . Yippee! On 22 June it was announced that a consortium had bought Leyton Orient FC from its Italian owner. There were huge sighs of relief from the supporters at this news. This helped boost the attendance for the presentation of our Club of the Year award the following night to the Supporters Club. On the night beers from 40FT, Five Points, Signature and Solvay Society breweries were available.



Linda Broughton of the LOSC Committee receives the certificate from branch publicity officer Nigel Tarn

The next Ale Night, which will feature Twickenham Brewery, is on Friday 22 September; doors open 5pm.

Cider Pub of the Year On 24 May East London and City branch presented its 2017 Cider Pub of the Year award to the Cock Tavern in Mare Street, Hackney (E8 1EJ). The pub has a good selection of up to eight ciders and up to eight beers on handpump plus a large selection from the fonts. This revitalised pub is attracting many younger drinkers. The presentation party enjoyed a selection of cheeses and nibbles provided by the management which went down very well along with the beers and ciders enjoyed on the night.



The presentation party outside the pub with assistant manager Francesca Crossley (blue top) and colleague Natasha Powick (white top). (Photo supplied by Nigel Tarn)

NORTH LONDON BRANCH CIDER PUB OF THE YEAR

The Southampton Arms in Kentish Town has won CAMRA North London Branch's Cider Pub of the Year after many years of being shortlisted. John Cryne, the branch chairman said, "The award is determined by CAMRA members voting for a short list of pubs selling real cider in North London. The Southampton has appeared on the short list on numerous occasions over the last few years but has not quite got there so it's great for the pub and their hard work that it has finally won. The pub stocks up to eight real ciders. Real cider is growing in interest, particularly amongst younger drinkers and people are becoming more discerning, looking for a drink with lots of flavour. Real cider meets that criterion in spades. We are seeing an increasing number of pubs within North London selling cider so for the Southampton to win, it had to beat off stiff competition."

The Southampton Arms is a traditional ale house with an old wooden bar and walls adorned with memorabilia. The main thrust of this pub is conversation and good cider (and beer) and the setup of tables makes it almost impossible not to make new acquaintances. It attracts people from all walks of life; from students to grandparents; all are welcome. Peter Holt, the driver behind the Southampton, wanted a different pub, downplaying the spirits, lager and wine to concentrate on real ales and ciders from small independent producers. They also wanted the food to complement the pub and came up with the memorable description of their pub: 'Ale, Cider, Meat'.



John Cryne (left) and Ashton Millard

The manager, Ashton Millard, has been with the pub since its reopening. Before this he was a songwriter, writing for singers such as Kylie and Jessie James. Ashton said, "I treat the pub as my sitting room and our customers are guests in my house. I like entertaining people and we strive to be the best we can. We know that it is a very competitive market and this award is a real recognition of our efforts. Everyone who works here is trained and to help on the beer side, we send everyone down to our brewery, Howling Hops, to find out how beer is brewed."

The music played is from vinyl but there is also live piano music on Sundays, Tuesdays and Wednesdays with a pub quiz on Monday. If you would like to see what the fuss is about, you can find the Southampton Arms at 139 Highgate



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CAMRA events

Road (NW5 1LE), a 10 minute walk up the hill from Kentish Town Station. The award was presented to the pub on Tuesday 30 May.

John Cryne

A STAR IN WEST LONDON

It may have been a stormy night but hardly dark, and that didn't hold back the modest celebrations in the back streets of Belgravia when CAMRA's West London Branch presented their Pub of the Year award to the Star in Belgravia. A miscellany of regulars, head brewers George Young (Fuller's) and Paddy Johnson (Windsor and Eton Brewery), others from the Griffin brewery team headed by Fuller's Inns MD Jonathon Swaine, and members from across the branch area thronged the Star Tavern in late June for the ceremony.



Marta flanked by branch chairman Les Maggs (left) and treasurer, Paul Grey (right)

While some stragglers were still arriving, shaking off the



rain and making sure that they had a glass of the Fuller's '1845' on offer, Branch chair Les Maggs got straight to nitty gritty. We all saluted the success of Marta the manager and her team. With over real ale 600 pubs across three London boroughs that make up the branch area, it is a magnificent achievement to reach the shortlist, let alone to beat the other contenders.

With thanks to Fuller's and their photographer Gill Shaw for the photo.

Dominic Pinto

CAN'T KEEP AWAY!

inally some news of an old friend. Many readers will know Derek Jones who for some years was the organiser of CAMRA's East London and City Branch's Pig's Ear Beer Festival. Derek retired from that when he moved to the West Country and he has now taken over as organiser of the Plymouth Beer Festival.

Compiled by Tony Hedger

Well done! Not a CAMRA event exactly but I think that we should all congratulate CAMRA Bexley branch's social secretary and young members' representative, Nicholas Hair who, being a train driver, was able to obtain permission from Network Rail to organise a bucket collection at King's Cross station on 18 and 19 June to raise funds for the victims of the Grenfell Tower disaster via the London Community Fund. Good on you, Nick, and all those who helped you.

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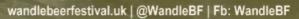
Up to 60 real ales | ciders & perries | food

Admission: £3 general public
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Staff needed at all sessions including set up https://wandlebeerfestival.uk/registration/



Festival glasses sponsored by Sambrook's





CAMRA beer festival reports

BEXLEY FESTIVAL GOES FROM STRENGTH TO STRENGTH

The Bexley branch of CAMRA held another successful festival at the Old Dartfordians CC clubhouse in May, selling out just before 6pm on the Saturday evening so if you attended then, our apologies. We started with 85 different beers, 21 ciders and eight perries, with an extra ten beers and some cider waiting in reserve. It still wasn't enough so on the Saturday we called in eight extra 'bright' beers from our local Bexley Brewery; thanks Cliff and Jane. As usual Friday was the busiest day with 1,105 people attending. Overall, the festival was visited by 1,965 visitors (our highest ever) of whom 713 were CAMRA members and 1,177 nonmembers. 75 were under 26 and so benefited from free admission.

The first cask to run out was Tarn Hows Blueberry & Vanilla Stout (5.0% ABV) which also won Beer of the Festival. First cider/perry to fall was Lyme Bay's Sundown Cider, a speciality blended with apricots. First place in the Cider/Perry category was Saxby's Plum (3.8% ABV), an easy drinking combination of apples and sweet plums from Northamptonshire.



This year there was a change of organizer, Alan Boakes stepping down after creating this monster in 2006, although his advice and immense help during set-up and takedown was invaluable. Our new 'boss' Andy Wheeler didn't change much because he has learnt like the rest of us over the years that we have a very popular and successful festival. One change however was the use of CAMRA's cooling system because we felt that last year, particularly on the Saturday, the beer was beginning to get a little too warm. We also added an extra panel to the marquee.

On behalf of the Bexley Beer Festival Committee our grateful thanks go to our sponsors Westerham and Bexley Breweries for the glasses (and for their wonderful ales) and J D Wetherspoon's for the staff t-shirts (produced as always by Smart-t's). Thanks also to Old Dartfordians for allowing us to produce this festival, in particular Keith Holbrook, the steward and his team.

Next year's festival is scheduled for 3 to 5 May 2018 and new volunteers are welcome.

Peter Trout

MILD WINS PIG'S EAR AWARD

on 20 May fifty volunteers from the Pigs Ear festival, organised by CAMRA's East London & City Branch, went to the spring festival at the Kissingate Brewery near Horsham, West Sussex. The brewery were presented with the Beer of the Festival certificate from the 2016 festival for



their 7% ABV Black Cherry Mild (En Plus). Steve Richardson, right, from the organizing committee presented the certificate to Gary and Bunny Lucas from the brewery. The volunteers spent a wonderful afternoon sampling the full range of excellent beers that Kissingate produce. We are looking forward to enjoying more of their beer at this year's festival which is at the Round Chapel in Hackney from Tuesday 5 to Saturday 9 December. Watch for the poster in the next edition of London Drinker.

Andrew Wilson

RETURN TO CATFORD

prinkers enjoyed the finest beers that South East London and its surrounding areas have to offer at the recent Catford Beer Festival, which returned after a ten-year absence.

After rising venue hire costs made the festival uneconomical to stage in the late 2000s, South East London was deprived of a hugely popular event. The festival was gone but not forgotten, as locals talked wistfully of how much they had enjoyed the event over the years. Eventually Lewisham Council's Regeneration Team decided that it was time to do something about all the nostalgia and bring the event back. The newly reopened Catford Bridge Tavern stepped in and offered to host the event and with the expert input of the local branch of CAMRA in ordering and serving the beers and ciders, the Catford Beer Festival was reborn!



CAMRA beer festivals

Anna Lancefield, Beer Festival Co-ordinator for CAMRA's South East London, said, "We wanted to bring back the hugely popular Catford Beer Festival, but also to bring it up to date. As well as the diverse range of cask beers on offer, we served beer from kegs, bottles and cans, giving us the opportunity to showcase the whole range of what our local breweries are doing at present." Beers came from wellestablished names in the area, such as the Southwark Brewing Company and Brockley Brewery, as well as some of the newer players, including Peckham's Bianca Road and Deptford's Villages. The festival also sold two beers from Lewisham's own Ignition brewery, where the beer is brewed by people with learning disabilities.

The festival ran for three days, 23 to 25 June, and was a hit with previous festival attendees – many of them sporting vintage Catford Beer Festival t-shirts! – and first-timers. Everyone involved is keen for the festival to return next year and it may just do that!

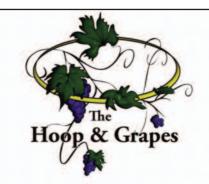
Anna Lancefield – Beer Festival Co-ordinator (Photograph courtesy of James Vallely)

At 30 June 2017, CAMRA had 188,520 members, of whom 18,618 live in the Greater London area.









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Great British Beer Festival

The announcement of CAMRA's prestigious Champion Beer of Britain awards returns to its traditional time and place this year; 3pm during the trade session on Tuesday 8 August. We hope to have around 2,000 trade representatives including some 500 brewers from across the country in the hall. Ian Hill, the festival organiser, says, "We're delighted to announce that visitors to the trade session will have the chance to be the first to hear which beer has been crowned the Champion Beer of Britain. To help attendees make the most out of the day, CAMRA will be providing special badges and offering networking support. We hope people in the trade will use the session to make contacts and friends and we look forward to welcoming both new and familiar faces this year." The trade session is sponsored by Kegstar and Cask Marque. representatives can register their attendance by visiting www.gbbf.org.uk/trade.

If you like some music with your beer then there should be something for everyone this year. On Tuesday evening we start with our old favourite the Chaminade String Quartet. Just the thing if you are missing the Proms. Other acts include The British Invasion Show, a band specialising in covers from the days when British music ruled the charts in the USA; Ranagri, a contemporary Celtic folk fusion band; Mad Dog McRea, an old friend bringing us an infectious blend of folk rock, pop, gypsy jazz and bluegrass music and Fret and Fiddle who perform swing music of the 1920s. Friday sees the return of the Bogus Brothers who we just had to have back after their success last year. Calming things down on the Saturday will be the renowned Chiltern Hills Brass Band, making their debut. The will also be the traditional pub quiz on the Saturday afternoon.

The beers on the Real Ale in a Bottle stand this year will be from Manchester. According to the 'Manchester Beer Audit 2017', Manchester has emerged as the beer capital of Britain. See if you agree.

The GBBF will also see the start of CAMRA campaigns on both beer duty and business rates, which will call on the Chancellor of the Exchequer to freeze beer duty for the rest of this Parliament and introduce an annual £5,000 business rate relief for pubs. There will be postcards available that customers can post in ballot boxes located at brewery bars across the festival which will then be sent on to MPs by CAMRA's Campaigns Team the following week.

This year CAMRA members will have access to a members' area which will be located in the heart of the festival.

The festival is open to the public from 5pm to 10.30 on the Tuesday, 12 noon to 10.30 Wednesday, Thursday and Friday and 11.00 to 7pm on the Saturday. Day ticket prices for members are £9 in advance and £11 on the day. For nonmembers they are £11 and £14. For other types of ticket, please see the website.

THE CHAMPION BEER OF BRITAIN

ome readers might like clarification of how the process works. All cask conditioned beers are eligible, subject to how often and for how long they are brewed. That is why the Champion Winter Beer competition is held separately. All CAMRA members are asked to vote for their favourite beers in each of CAMRA's style categories and the results are collated on a regional basis. Regional tasting panels also make their nominations from the beers that they have tasted during the year. The winners go through to the regional rounds of the CBoB competition, usually held at CAMRA beer festivals. The tastings are all anonymous, so there is no chance of any favouritism. I have taken part and I can promise you that that is the truth. That might explain what those people are up to behind the screens! The winners from the regional rounds go through to the main judging at the Great British Beer Festival. Being a regional winner is seen as such an important event in itself that the brewers are awarded a certificate.

Please be assured that your individual vote does count. Voting levels are disappointingly low but it does count, so when the call comes again next year, please do vote.

The final rounds are held at the Great British Beer Festival where a panel judges the best beer in each category and the category winners go forward to the final panel. Two each from the Bitter, Golden Ale and Best Bitter categories go into the final simply to allow for the predominance of beers in those categories. The winners from the Champion Winter Beer competition also go in at this stage. The judging is carried out by trained CAMRA members and various guests such as prominent beer writers and people from the trade and, again, the beers are anonymous.

There is a separate competition for the Champion Bottled Beer of Britain (Real Ale in Bottle) which is run along the

same lines but the final is currently held at the BBC Good Food Show in November.

All of the winning beers can be sampled at the festival and will be identified by special pump clips. **Tony Hedger**

CAMPAIGN FOR REAL ALE

London, Capital of Brewing

We now have more than 80 breweries in Greater London. They are listed on the London CAMRA website: www.london.camra.org.uk Look for London beers in London pubs. We hope you will enjoy them, and please tell everyone about them.





14th-16th September Midday - Late

News round-up

GENERAL ELECTION

t all seems a long time ago now. Indeed we may be closer to the next one. There is no party political slant to the following. The campaign to protect the nation's pubs suffered some heavy blows on 8 June and there are people who we need to thank for their efforts over the years. First and foremost is Greg Mulholland. Even if latterly there was a falling out with CAMRA's hierarchy, Greg's contribution over the years cannot be undervalued.

Others who have left Parliament include Charlotte Leslie who often joined Greg in his efforts in Parliament and was one of the vice-chairs of the All Party Parliamentary Save the Pub Group (APPSPG). Gavin Barwell who as Minister of State in the Department of Communities and Local Government made the significant contribution of getting the provision in the Neighbourhood Planning Act that removed permitted development rights from pubs lost his Croydon Central seat. He has however become Prime Minister Theresa May's Chief of Staff. Jane Ellison who lost in Battersea was pro-pubs and was, I suspect, the only Health minister ever to issue a Tweet calling on people to go to a beer festival. We wish them all the best for the future. More happily, the chair of the APPSPG, Toby Perkins, survived as did the other two vice chairs, Caroline Lucas and Louise Haigh, as did the then minister with responsibility for community pubs, Andrew Percy.

Mr Percy did not however survive the reshuffle. The new pubs minister is Jake Berry, the Conservative MP for Rossendale and Darwen. Brigid Simmonds, chief executive of the British Beer and Pub Association (BBPA), commented, "I very much welcome this appointment, as Jake Berry knows our industry well, and has Thwaites as a vital local business in south Lancashire. He has always been supportive, and with his new appointment attended the reception of the Beer Group dinner last night. His role as high streets minister fits in really well with pubs, and I look forward to making the case for pub-friendly policies when it comes to tax and regulation in our sector."

The All Party Parliamentary Beer Group (APPBG) has also changed its chairman. The new incumbent is Mike Wood, the Conservative MP for Dudley South, who told the Morning Advertiser, "I want to bring more MPs to pubs to show them the challenges they face so that Government understands them. Pubs play an important role in society and we need to take advantage of that." I wonder what he means by that.

Readers might also like to note that in the register of All Party Parliamentary Groups as at 2 May, the APPBG declared the following funding: Greene King, Marston's, Carlsberg, AB InBev, Punch Taverns, Heineken and Molson Coors all donated £5,725 each. Diageo gave the group £5,310. The Society of Independent Brewers (SIBA) gave £5,000, Stonegate Pub Company gave £2,755 and the Association of Licensed Multiple Retailers (ALMR) £2,000.

Similarly, readers might like to note a strange volte face on the part of UKIP. Their manifesto promised to pass a new

law to reduce the number of pubs and to restrict pub opening hours when previously they had been pro-pub. I assume that former leader Nigel Farage was not party to this policy shift. Whether this led to their share of the vote falling by 10% I really can't say.

ACROSS AND BACK

Guinness are getting quite anxious about 'Brexit'. The reimposition of any sort of border between the Republic of Ireland and the Six Counties could make life very difficult for them. Their canned beer is brewed in Dublin, shipped to their canning plant in East Belfast and then returned to Dublin port for export, so that the beer has to cross the border twice.

PLEDGE FOR PUBS

eaders will recall that before the election CAMRA asked its members to lobby their candidates to sign up to CAMRA's Pledge for Pubs. The London MPs who did so are as follows:

Bob Neill Bromley and Chislehurst
Tom Brake Carshalton and Wallington

Sarah Jones Croydon Central
Jon Cruddas Dagenham and Rainham

Clive Efford Eltham
Joan Ryan Enfield North

Matthew Pennycook Greenwich and Woolwich Tulip Siddig Hampstead and Kilburn

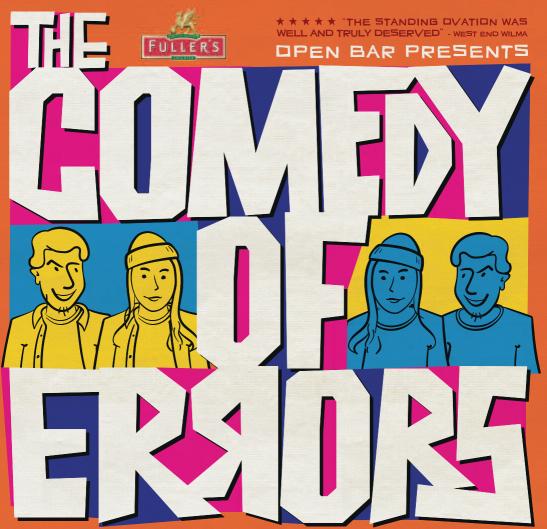
Wes Streeting Ilford North
Mike Gape Ilford South

Edward Davey
Zac Goldsmith
Vincent Cable
Kate Hoey
Stephen Hammond
Kate Hoey
Vauxhall
Wimbledon
Kingston and Surbiton
Richmond Park
Twickenham
Vauxhall
Wimbledon

SIBA LAUNCH 'KITE MARK'

With the number of 'craft' breweries being taken over or set up by the multinational brewers (see Trade News), the Society of Independent Brewers (SIBA) has decided that beer drinkers need to be able to know that the beer that they are drinking really does come from a small independent brewer as they expect or are bring led to believe. Ironically, this is coming close to labelling breweries in exactly the way that the original American definition of 'craft' does. It was never about style or quality; it indicates size in terms of quantity brewed and ownership.

SIBA's definition is that a brewery must produce less than 200,000 hectolitres a year, abide by SIBA's standards of ingredient quality and be fully independent of any of the global beer companies. This will entitle a brewery to the 'Assured Independent British Craft Brewer' accreditation. The campaign will be launched at the Great British Beer Festival where the beers from all of SIBA's qualifying members will be flagged up both at the point of sale and in the programme.



SHAKESPEARE IN THE GARDEN

THE PLOUGH TNN, EALING 20 JULY | 7.30 PM

THE DRAYTON COURT HOTEL, EALING 3 AUGUST | 7.30 PM

THE ROSE & CROWN, EALING 24 -26 AUGUST | 7.30 PM CHURCH PLACE, ST. MARY'S ROAD, EALING, LONDON, W5 4HN TEL: 020 8567 2811

THE DUKE OF KENT, EALING 14-16 SEPTEMBER | 7.30 PM

BOOK IN THE PUB OR ONLINE AT: WWW.FULLERS.CO.UK/SHAKESPEARE

News round-up

Edward Mason, SIBA's South East regional director and owner and director of Five Points Brewing Co, (see page 30), said, "London's thriving independent craft beer scene has been built on the passion, investment, sweat and tears of genuine independent brewers and we know that beer drinkers care about the provenance of their beer. The purchase of the London Fields brand by Carlsberg raises a number of questions about genuine independence and ethics in the brewing industry."

ON TAP

SIBA are also promoting the taprooms that many of their members are now operating as a possible substitute for lost community pubs. These thoughts are contained in a report titled *Brewers in the Community* which has been compiled from their annual members' survey, completed by around 500 of its 850 brewery members. Brewery taprooms are, I believe, a welcome addition to the range of outlets available, just as micropubs are, but to say that they can replace community pubs does, I think, miss the point. It is much better to see instances such as the arrangement that Redemption Brewery have with the Angelic Pub Company as reported on page 32 or opening their own pubs as Hammerton's have done (see page 48).

MORE MICROPUBS NORTH OF THE RIVER

eaders may remember the saga of the Green Dragon pub in Winchmore Hill which despite a heroic campaign by local drinkers and CAMRA was converted into a supermarket. Winchmore Hill is now set to have its first micropub, a former hairdressers, which will be named the Little Green Dragon Ale House in its memory. The pub is being set up by Richard Reeve who readers may remember made an epic bicycle trip in 2015 visiting all of the micropubs in the UK that were open at the time. The Little Green Dragon will follow the agreed pattern; no loud music, no TV and no slot machines, just plenty of real ale from local

microbreweries and independent brewers from further afield. It should be open in a month or so.

ABSOLUTELY BANANAS

nce again this may be fake news but it is alleged that someone attending a CAMRA beer festival had a banana confiscated by one of the private security guards employed by the venue on the grounds that it was part of health and safety regulations because if he got food poisoning they wouldn't know whether it had come from the customer's own food or food the venue were providing. If true, this is alas something that CAMRA beer festival organisers have to put up with when we are required to work with people who simply do not understand our ethos.

TAKING THE . . .

According to an item in the Metro, a brewery in Denmark brewed a pils style beer using barley fertilised with 12,000 gallons of urine from the toilets at a music festival. Then again, where does the mains water that most London breweries use come from?

STEIN ME!

have found a politician who can handle a beer glass. There was a photograph of the redoubtable Angela Merkel in the *Guardian* on 29 May showing her drinking from a stein (a litre or 1.76 pints) and clearly enjoying it. She was only using one hand as well! That is not a sexist remark; I know that I couldn't do it so it is one of genuine admiration.

Compiled by Tony Hedger

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

SUMMER ON THE RAILS

As the summer sun shines, the Epping Ongar Railway's programme of ale inspired events is full steam ahead. As this magazine arrives in the pub, the 5th beer festival at North Weald will almost be in full swing. From Friday 28 to Sunday 30 July, there will be over 65 cask ales and 20 ciders on sale on board the trains and from a marquee. Discounts will be available for card carrying CAMRA members on EOR travel. Over 1,600 drinkers are expected to attend over the three days, with beer writer Des De Moor hosting a tutored tasting on the train on Friday 28.

If you're reading this after the festival, don't worry! On Saturday 23 September, a Real Ale Train will take to the rails. Beers will be served from six casks in the railway's Flag and Whistle bar with two draught ciders also on tap. Light bar snacks will be available from the train during the course of the evening. A vintage Routemaster bus will pick up from outside Epping Underground station, just 27 minutes from Stratford. Tickets are priced at £10 and are available in advance or on the bus from 5pm that day.

Lastly, The Cock Tavern in Ongar is hosting a beer festival for the August Bank Holiday weekend. With 30 ales, ciders and perries available, the railway will be selling bus rover tickets for unlimited bus travel to/from Epping, Ongar and Shenfield for the occasion. These will cost £6, payable on the bus. The last bus from Ongar to Epping will leave at 3.33pm and the last heritage train at 4.15pm (with onward bus connection). For more detailed information, other bus and train times and to buy tickets, please see www.eorailway.co.uk Alan Perryman





The Bree Louise

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CAMRA North London
Pub of the Year 2016
22 ales and
10 ciders every day
CAMRA members - 50p off a pint





info@thebreelouise.com

Sideways and upwards for West Berkshire Brewery

wonder how many CAMRA brewery visits start off on a canoeing trip up the Amazon? It was a chance meeting between the legendary David Bruce and CAMRA Richmond and Hounslow Branch's press officer, John Austin, which led, on Saturday 24 June, to a party of volunteers from the Twickenham Beer Festival visiting the West Berkshire Brewery.

The brewery was started in 1995 by David and Helen Maggs in buildings behind the Pot Kiln pub in Frilsham (RG18 0XX) and it quickly acquired a reputation for good beers. After various expansions, they ended up on their present site near Yattendon in the Berkshire countryside with a brew length of 80 barrels. David and Helen however felt that they were running out of steam and a chance meeting – seems to be a theme developing here – with David led to him starting a fundraising operation for them and eventually becoming chairman. Helen and lan are however still involved, as is their son.

David was waiting for us and gave us a very friendly welcome and a few beers. He then took us to see what he says will be his swansong; the company has acquired a four acre site, formerly a dairy farm, just a couple of minutes' walk from the current premises and has built a brann new, state of the art brewery at a cost of some £5 million. The plant, all stainless steel, was built in Italy and arrived by road in 28 separate loads. It is due to produce its first beer in August. I was not alone in being very, very impressed. The

Advance Notice

The Seventeenth

TWICKENHAM
BEER & CIDER
FESTIVAL

YORK HOUSE

Richmond Road, Twickenham

from

THURSDAY 19th OCTOBER

to

SATURDAY 21st OCTOBER

Opening times: 12.00 noon to 10.30pm every day

More details in the next LONDON DRINKER new plant will be able to produce three brew runs in 16 hours for both West Berkshire's core beers and their Renegade Brewery offshoot. It will also include a visitor centre, shop, bar and café facilities with plenty of parking.



The brewery hopes to undertake contract packaging work with the specially designed bottling, kegging and canning lines. Chief Executive Simon Lewis told the Morning Advertiser, "The contract packaging offer is an important part of the development plans for the business and we look forward to offering our new customers unrivalled quality, supreme flexibility and an excellent service when it comes to packaging their beer."

After looking at the new plant and having seen the future, some of us reminisced with David about his early days and the Goose and Firkin in Southwark where he started in 1979.

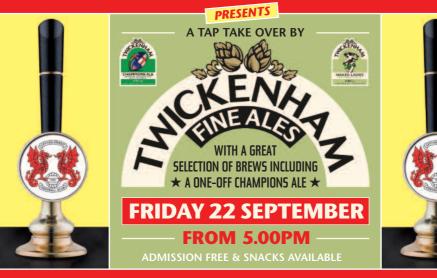
Eventually we wished David and his colleagues a fond farewell and made our way home via the Royal Oak in Yattendon, the Five Bells in Wickham and the Cunning Man at Burghfield Bridge. It was a splendid day out and I offer my thanks to Richmond and Hounslow Branch, John Austin and Roy Hurry in particular, for organising it.

If you wish to sample West Berkshire and Renegade beers nearer to home, they now have an outlet in London, the Depot, at 1 Carpenters Mews, North Road, Holloway, N7 9EF.

Tony Hedger

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

LEYTON ORIENT SUPPORTERS CLUB





The Roebuck

72 Hampton Rd, Hampton Hill, TW12 1JN, Tel: (020) 8255 8133

Terry Himpfen and the girls welcome you to his distinctive community pub with a veritable treasure trove of memorabilia on show.

The small award winning walled garden has a summer house and a new gazebo for smokers. Four Bed & Breakfast rooms also available, all En-Suite with TV. Pub open 11am to 11pm (11:30 Fri & Sat) Noon to 4pm, 7pm to 10:30pm Sun. Buses R68 and 285 stop close by.

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

Pub and brewery trade news

BANGING THE GONG

pologies but I missed an important aspect of the Charles Wells/Marston's story. Wells are to build a new small brewery to brew two brand new beers exclusively for their estate. When they bought out Young's share of the Wells and Young Brewing Company, they never reintegrated the brewing company with the pub operating company and it is that which they have sold to Marston's. Presumably Marston's will market Bombardier as a separate brand although not calling it Wells loses its origin which was in the name of the man who banged the big gong for Rank films, the boxer Bombardier Billy Wells.

HEINEKEN AND PUNCH

In response to the Competition and Markets Authority's concerns that Heineken's £403 million acquisition of Punch Taverns would create an SLC (substantial lessening of competition) in 33 specific areas of the country, Heineken has agreed to sell thirty pubs, fifteen of the new acquisitions and fifteen from its existing Star Pubs & Bars operation. The CMA have given this plan their provisional agreement and will not press for an in-depth investigation if their consultations, due to close when we went to press, are satisfactory.

The way that the deal is structured is that the Punch estate is being purchased by a company called Patron Capital, using a new company called Vine Acquisitions as what is called a 'bidding vehicle'. Patron will then pass on some 1,900 pubs to Heineken, retaining 1,329 pubs that it will run itself. According to their website, Patron Capital is an investment trust and I'm not sure what they would want with a portfolio of pubs in even the medium term. As for the thirty pubs being sold, it is not clear if they will be sold piecemeal or as a block. If the idea is to increase competition then you would hope that they will continue as going concerns but, even now that developers have had their wings clipped by the recent planning law change, you have to be concerned. Only one of the thirty, the Sync Bar in Pinner, is in London.

A number of Punch tenants are claiming that the takeover is a significant enough event to entitle them to start negotiations for new Market Rent Only (MRO) agreements but predictably Punch say otherwise.

Heineken have launched their own 'craft' brand called Maltsmith. The beers, which are brewed at the Caledonian Brewery in Edinburgh, are a Bavarian style pilsner and an American style IPA, both at 4.6% ABV. Presumably they are both brewery conditioned.

It's business as usual for Heineken overseas. They have strengthened their position in Brazil with the purchase of Brasil Kirin Holdings from its Japanese parent company. Heineken are now the second biggest brewer in Brazil.

ADMIRAL TAVERNS

here are rumours in the trade press that Admiral will be the next pub chain to be swallowed up. The company,

which has 800 outlets, is currently backed by private equity fund Cerberus who presumably feel that it is time that they had their money back. One version is that the Heineken/Patron operation are bidding and a sum of £200 million is being mentioned although the company's last accounts indicate a valuation of £243 million. This would be ironic because Admiral acquired 111 pubs from Heineken in 2014. Watch this space. . .

YOUNG'S NEWS

pening their AGM on 10 July, chief executive Patrick Dardis, commented on the atrocity at Borough market, "I have been astounded and impressed by the number of people that have flocked to the Wheatsheaf since then. Londoners have demonstrated a show of defiance and shown that this awful attack won't stop people going out." Financially, in the year to 3 April, revenue increased by 9.4% to £268.9 million and pre-tax profit by 12.8% to £37 million. Growth continues with sales in the thirteen weeks to 30 June showing an increase of 8.6%.

Three pubs formerly leased to the Grand Union chain have come back into Young's direct management. These are the Hope & Anchor in Brixton, the Kings Arms in Wandsworth (now Geronimo branded) and the Grove in Camberwell. I recall that the Kings Arms had a very nice garden with a view of a row of large shiny conditioning tanks across the Wandle. I must go and see what the view is now

I hadn't picked up this story before but Young's have settled their dispute with Diageo and have been selling Guinness again for most of the last trading year. I hope that this does not mean the end of London Stout.

LONDON FIELDS

What a saga. I was originally intending to report that the firm to whom I believed London Fields had contracted out their brewing, Tom Wood in Lincolnshire, had gone into administration and ask from where they might now obtain their beer. Then came the news that London Fields had been acquired by Carlsberg for a reported £4 million, joining Meantime and Camden Town as London 'craft' breweries now in the hands of the multinationals. Carlsberg will run the brewery in conjunction with another of their acquisitions, Brooklyn Brewery. Apparently the purchase was from Juan Whiteway-Wilkinson, the father of Jules, who sold the brewery to him at some point.

For those interested in the life and times of Jules W-W, his original trial on tax evasion charges had to be halted in January because several jurors became unavailable for personal reasons but it started again in mid July. He denies all of the allegations.

CAMDEN TOWN

In what is said to be the largest brewery investment in London for 30 years, Camden Town, now owned by

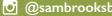


SAMBROOK'S BREWERY PRESENTS BEER ON THE COMMON

9th SEPTEMBER 2017, TOOTING COMMON

BEER + FOOD + MUSIC

sambrooksbrewery.co.uk/beer-on-the-common







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Pub and brewery trade news

Anheuser-Busch InBev, have now moved to their new premises, purpose built for £28 million, somewhere out in Enfield. There is no indication that they will start brewing cask conditioned beer at the new plant. It might be worth keeping an eye on their old premises in the railway arches in Kentish Town to see if another brewery starts up or expands into them.

WETHERSPOON'S NEWS

espite their chairman's dislike of all things European, Wetherspoon's are spending over £13 million on a new pub and hotel development in Dublin. It will have 98 bedrooms and is the single biggest project that the company has undertaken. If this is bringing cheap beer and a bit of variety to the Fair City then I'm sure that it will be welcome. The company is obviously thinking big these days. In August they will open their conversion of the 11,000 square foot Royal Victoria Pavilion in Ramsgate. According the Metro, it will be Britain's biggest pub. Anyone want to challenge that?

In the quarter ended 9 July, like-for-like sales were up by 3.9%. Chairman Tim Martin said that this was probably down to the weather.

I'm not quite sure how the question arose but the news website *Cornwall Live* asked Wetherspoon's head office about the company's dress code. A spokesman for the company told them that there were no dress codes at any of its pubs although the firm's website does state that "customers are requested to remain fully clothed throughout their visit, including wearing shoes." Pubs are however free to operate a dress code at specific times, such as not wearing football colours.

Mr Martin appeared on the BBC Radio Four Today programme on 19 June. I grabbed my notebook and pen to record his views for you but all I got was a quote from Benjamin Franklin. It was early in the morning.

GREENE KING

K's preliminary results for the year ended 30 April show revenue up by 6.9% to £2.2 billion and operating profit up 4.9% to £411.5 million. Chief Executive Rooney Anand commented however that he saw a challenge coming from people opting for a 'night in' but went on to say, "Our performance has been achieved against a demanding backdrop of increased costs, weaker consumer confidence and increasing competition. While I expect these challenges to intensify over the next few years, Greene King has a very strong track record of delivery in tough market conditions."

AFFINITY GROUP FOLDS

Affinity Bars & Restaurants, a small group of four outlets including London gastropubs the Henry Root, the Princess Victoria and the Lady Ottoline ceased trading on 30 June with a message appearing on the Princess Victoria's Facebook page saying, "As of today we are unfortunately closed, out of the blue. No-one was expecting it but all of

our sites have been shut down as of 7am and 80 staff have lost their jobs." The website for all four venues can no longer be accessed without a password. According to the Evening Standard, the group suffered a drop in takings of 20% over the last year and quoted founder Richard Fulford-Smith as telling the Tradewinds newsletter that, "The fatal Brexit vote heralded the start of a different economic cycle for the UK and London in particular. We suspected it would hurt us and it has."

THE TENTH HIPPO

After a number of short lived periods under odd names, the Royal Oak in Twickenham, a fine looking pub near to the venue for the Twickenham Beer Festival, is the latest and tenth in the Hippo Inns chain, run jointly by Rupert Clevely, formerly of Geronimo Inns, and Ei, formerly Enterprise Inns. It has undergone a £400,000 refurbishment which has installed some 'interesting' fittings. One particular feature is two 500 litre copper beer tanks dispensing a Truman's tank beer called Raw. This is an unpasteurised and unfiltered kölsch-style beer.

MITCHELLS & BUTLERS

M&B have sold 73 pubs – 65 freeholds and eight leaseholds – to a property investment group called Aprirose for £40 million. According to the report in the Times, these will form a new chain called Milton Pubs and Taverns along with 35 sites that they already own. This makes Aprirose, who I must admit I have never heard of, the 11th largest pub group in the country. In the 28 weeks to 8 April M&B's sales rose 1.6% but pre-tax profits fell 10% to 75 million.

GILBERT AND SULLIVAN

John Gilbert, the chairman of the Hop Back Brewery of Downton, Wiltshire and brewers of arguably the first of the golden beers, Summer Lightning, has announced the appointment of a new chief executive, Paul Sullivan. Mr Sullivan moves to Hop Back, celebrating their 30th anniversary this year, from Wadworth's, where he was commercial director.

Compiled by Tony Hedger

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



Sultan





BEER



22nd · 24th SEPTEMBER

18 Real ales - 8 Ciders - Live music (Sunday)

Beer Garden - Barbecue - Families welcome



POINTING FORWARDS

ive Points is one of those breweries that some people think has been around for a while but actually is less than five years old. On 12 June the London Tasting Panel popped along to see what has been happening.

Financed by three shareholders, it was established in an old black cab garage in a railway arch. Space constraints have however not prevented the brewery's growth with continual investment in brewing equipment such as conditioning/fermenting tanks, bottling, canning and cold storage.

The brewery's reputation has grown and, with it, the need for change. Five Points now operates over a split site with the brewery in Hackney and a bigger warehouse and distribution centre down the road in Mare Street. They now employ twelve staff, a huge increase from the early days of March 2013. The brewery now has fifteen fermenters and conditioning and storage tanks of different sizes but the 20 barrel plant is not proving big enough and they are looking for additional space. However, it is unlikely that they will move out of their current railway arch, which they intend to use for cask beer and experimental brews. In addition, there are problems with the need to restrict noise, owing to having residential neighbours very close by and as a consequence delivery and pick up times are restricted.



Five Points produce a combination of real ale, keg, cans and bottles. The grain is brought in ready milled (not unusual for a brewery of this size) and the hops come from both the UK and overseas. They brew twice a day Monday to Thursday and once on Friday. Hackney Council take the grains and hops through their recycling scheme.

There is no doubt that Five Point's efforts to get a consistent quality is paying

dividends and has resulted in a number of awards, most recently for the Pale, which won CAMRA's Champion Golden Ale of London in March. This beer is by far their best seller, accounting for 70% of their sales. The other beers in their core range are a rye beer, Hook Island Red (a reference to when Hackney was known as Hook); Brick Field Brown, an old ale/strong mild, named after the fact that bricks were once made in the area; Pils, IPA, XPA, London Smoke and Railway Porter. Not all are real ale, with some being kegged, but all are unfiltered and unfined. Finings tend to be used in the real ales. To find out what they taste like, you can find tasting notes on the London breweries page on the regional website: www.london.camra.org.uk. Five Points also produce experimental and seasonal beers. They are currently playing with ageing beer and have a number of wine barrels filled with a porter.



The cat sat on the Bill. . .

The fact that Five Points is tucked away does not deter human visitors and they run monthly open days: see http://fivepointsbrewing.co.uk for more details on these and other events. And the site has feline visitors as well. They have several cat callers as this photo shows when the tasting panel was joined by a furry guest but she seemed more interested in sitting on laps than trying the beer, which, fortunately was not the case of the panel members!

Christine Cryne

Follow Christine on http://cryneinyourbeer.sitelio.me



Watford & District

Darts Tournament 2017

Tuesday 5th September 2017 West Herts Sports Club Park Avenue, Watford, WD18 7HP

All CAMRA members welcome

branch@watford.camra.org.uk

A change of lines

an Fox's reputation within London is well known. He managed the White Horse at Parsons Green before setting up the London Brewing Company at the Bull at Highgate and then the Bohemia in North Finchley with a bigger brewery and which went on to achieve silver in the stout category of CAMRA's National Winter Ales competition.



Dan, left, has now moved onto a project of his own. He has moved from the 2nd to last stop on the Northern Line to the 4th from last on the Piccadilly, taking over the Arnos Arms, a short distance from Arnos Grove station. It was previously one of M&B's Harvester outlets which sold no real ale and was food led. Although still leased from M&B,

Dan has a loose tie, being able to order which beers he likes as long as a certain quantity is taken from M&B's list. The result is four handpumps and eight craft kegs in addition to some mainstream keg beer.

The refurbishment has been tastefully done with a bistro feel, lots of wood, some exposed brick and interesting lighting but this is certainly not a pub that is dominated by the food. The bar area as you walk in and the area to your left is definitely for drinkers. Behind the brick pillar to your



right is the eating area with a raised platform to the back, breaking it up and giving it an eclectic feel. With two outside drinking areas as well (one in front of the pub, one at the back with a table tennis table), there is plenty of space and choice for all. Pop along and see for yourself what can be done with what was a pretty non-descript pub. For opening times and more details, go to https://whatpub.com/pubs/ENE7329/arnos-arms-new-southgate.

Christine Cryne

The print run for this issue of *London Drinker* is 28,500. It is distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London.



BELLEVILLE

A brewery tap is up and running, located in an industrial unit a few yards from the brewery in Jaggard Way, next to Wandsworth Common Station. It is open on Friday evenings for private parties, and all Saturday for the general public. It is understood that the brewery intends to 'start to move away slowly but purposefully away from cask conditioned beer', which is in line with their aim of replicating the true American craft brewing style.

BIG DROP

o sooner had Christine Cryne given them a write-up in the last edition than Big Drop announced that they were moving their brewing out of London and owner Rob Fink moving back to Suffolk. I'm sure that it was nothing personal!

CLARKSHAWS

Clarkshaws have left their previous premise in Belinda Road and moved their main brewing kit to a space in Bexley Brewery, where they are brewing their main beers. They have taken over a nearby arch at 497 Ridgeway Road, just off Loughborough Junction (SW9 7EX), as a tap room with a small brewery for small volume beers. It is open Thursday-Sunday 12-8pm for drinks or to take home.

Ian White

FULLER'S

uller's continue to trade well. In the 53 weeks to 1 April, sales in their 388 outlets increased 12% to £392 million with pre-tax profit up 5% to £42.9 million. The dividend increased by 5% to 18.8p. Chief Executive Simon Emeny commented, "There are a number of headwinds that will have a significant financial impact on both Fuller's and the industry as a whole but we face the future in a strong position. managed pubs and hotels are in good shape and although there is a lot of work and a long way to go, we have a clear vision and solid strategy for both our Tenanted Inns and The Fuller's Beer Company. In short, while we are cautious and realistic about the future, we are well placed to continue to delight our customers, recruit and develop the best team members and reward our shareholders."

Mr Emeny also waded into the 'Brexit' debate. He told the Evening Standard, "Non-British staff form a really important part of our workforce and many have invested years of their lives in the business. It is really disappointing that a year on since the referendum they have no assurances about their future in this country." Fuller's are helping around 200 of their staff to apply for permanent residency. Ironically, Fuller's own the nearest pub to the Houses of Parliament, the Red Lion and to the Prime Minister's home in Sonning. Berkshire, the Bull Inn.

A new departure for any pub as far as I can recall happened at Ye Olde Mitre in Holborn recently. It was used for a fashion show by designer Stella McCartney to launch her Autumn/ Winter 2017 collection.

Fuller's have extended their holding in the Stable pizza and cider chain to 76% and are said to be looking to take full control eventually.

Fuller's are repeating their 'Shakespeare in the Garden' project across 30 of their pubs from 12 July to 16 September. More information at www.fullers.co.uk/pubs/shakespeare-in-the-garden.

The Beehive, Wandsworth, the Hydrant, Monument, the Mawson Arms, Chiswick, and the White Horse, Richmond, all made it into the final round of the Master Cellarman of the Year Award 2017. The winners were the Garibaldi in St Albans. The Tap on the Line, Kew, has won the Britain's Best Pub Breakfast award, presented by Inapub magazine in partnership with Kraft Heinz. Congratulations all round.

There appears to be some confusion over the discount that some Fuller's pubs offered to CAMRA members. We are trying to establish the correct position.

HAMMERTON'S

arnsbury based Hammerton's have opened a pub. What was the Wig & Gown at 99 Holloway Road, towards Highbury Corner, has been renamed the

House of Hammerton and will sell four cask ales, two of their own and two quests plus food.

Gerard Tierney

JEFFERSONS

This new microbrewery has started brewing in Barnes. They describe themselves as "a small London brewery crafting small batch session ales that explore the wonderful world of hops!" The beers made their first appearance at the Barnes Fair in July. You can follow them on Facebook: www.facebook.com/jeffersonsbrewery/

LONG ARM

Tank beer, once quite often worse than 'Big Six' keg beers appears to be having a resurgence. The ETM Group have opened the Long Arm Pub & Brewery in Worship Street (EC2A 2AH). The beers are brewed on the premises and served from six 1,000 litre tanks. The beers are unfiltered and unpasteurized and will always include a lager, a pale ale, an IPA, a stout and a low strength brew plus a guest beer. The pub also features a 50-litre copper and steel still with which to produce its own small batch gin. ETM now have eleven outlets, most of them in the City.

MUSWELL HILLBILLY

I've not heard of this brewery before. They brew, as you may guess, in Muswell Hill and their beers, currently only in bottles, may be sampled on site on the last Saturday of every month at the brewery at Muse Studios, Avenue Mews, Muswell Hill. They are looking to install a 100 litre brewing kit but it sounds as if it will only be brewery conditioned beer, to begin with at least. You can find out more by following them on Facebook.

ODDLY BEERS

Again, another new one. Oddly are based on an eyot (island) in the Thames near Sunbury. They are, in their own words, 'a small batch brewery producing quality beers that are fun to make and, we hope, fun to drink. On one hand, we strive for perfection in the interpretation of classic beer styles. On the other, anything goes in heroic attempts to produce beers that are



Brewers collaborate in memory of a dear friend

Local brewers Burning Sky and Harvey's have produced a 'collaborative brew' in memory of a dear friend. Ruth Anglezarke, a prominent member of Brighton and South Downs CAMRA was the branch liaison officer for both breweries. When she died earlier this year they decided to combine their skills to produce a beer in her memory.

"Anglezarke's IPA" was awarded 'Beer of the Festival' at the 21st South Downs Beer & Cider Festival in June and will be available at the Great British Beer Festival.

Only a few miles between Lewes and Firle separate the two breweries and they are close friends. Miles Jenner, Head Brewer of Harvey's, said "We are both passionate about brewing and have a great liking for each other's beers. Between us we cover a very broad range of styles."

Mark Tranter, Head Brewer of Burning Sky, suggested producing a strong IPA.

The two brewers then came up with a recipe which combined their malts, hop varieties and yeast strains.

The beer was brewed at Burning Sky with the brewing teams of both breweries present throughout

Mark said "The juicy malt base of Maris Otter barley, oats and Cara malts support the rich aromas of spiced orange and mango. We are all delighted with the result."



Photograph: (L-R) Miles Jenner, Peter Yarlett and Mark Tranter.

Brewery news

interesting, entertaining and appealing.' Again, they can be followed on Facebook at facebook.com/oddlybeer.

PARK

A pologies to any LD readers left thirsty when the May open day was put back a week. Park aim to continue open days on a monthly basis and to advertise them on www.theparkbrewery.com. A Park pub crawl of outlets within an easy walk of the brewery allows sampling of a range of their beers. Start at the Canbury Arms (recently ACVed, near Kingston station), then the Willoughby Arms (longstanding GBG favourite), on then to the Norbiton (recently reopened in Clifton Road) and lastly the Black Horse (Pub of the Season, near Norbiton station).

David Morgan

REUNION

The tap room is now open at the brewery in Feltham and the latest seasonal beer is out now. It is called Monroe and is a straw coloured 3.6% ABV beer described as blond and fruity. Bo bo de boop.

Doug Scott

SAMBROOK'S

ollaboration beers are quite regular now but how about collaboration cheeses? Sambrook's have joined with the Cheddar Gorge Cheese Co, the only company still making cheese in the Cheddar Gorge area. It uses Sambrook's Copper Leaf ale and 500ml goes into each three kilo batch. The cheese will be available from the brewery. As Brian said, 'blessed are the cheesemakers...'

SHEPHERD NEAME

ot a London brewery, I know, but I was very impressed by their new mash tuns (see photo). These are part of an overall refurbishment of the fabric of the brewery building and equipment costing around £750,000 and which was completed in just over three weeks so as not to interrupt brewing. The mash tuns are clad in teak salvaged from their predecessors by a local shipwright. The opening ceremony was performed by Jim Koch, founder of the Boston Beer Company, for whom Shepherd Neame brews Samuel Adams Boston Lager in the UK.



Compiled by Tony Hedger except where credited



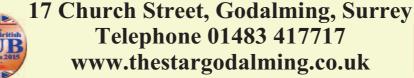
The Star Godalming



Halloween Beer Festival 2017

Featuring beers from around the UK
Fri 27th October - Sun 29th October

CAMRA GOOD BEER GUIDE 2008 – 2012 & 2014 - 2016 Surrey & Sussex CAMRA cider pub of the year 2008 & 2013, 2014, 2016 Surrey Hants CAMRA cider pub of the year 2013 – 2016 Finalist at The Great British Pub Awards 2015/2016





Opinion: the pubco tie - the elephant in the room

In the second article in this series, campaigning tenant publican Dave Law discusses the brewery lobbying that first resulted in the pubcos and that now aims to sustain their restrictive beer ties.

UNINTENDED CONSEQUENCES – THE HISTORY OF A DANGEROUS IDEA

Since the recent General Election we have seen many portrayals by the mainstream media of Mr Corbyn as some great heinous loony leftie when in some European countries he would actually be considered centrist. Camilla Long from the *Times* rather uproariously compared him to Hitler, Stalin and Mussolini in the same article. The same happened to us beer tie campaigners when the main trade magazine called us 'Beer Tie Terrorists'. As a publican I have been called a lot of things but that one really threw me, which, like Brexit, probably says more about the quality of debate and reasoning.

But here's the thing; why are so many beer bloggers not willing to talk about the 'elephant in the room'? The reasons why so many pubs are closing down? The beer tie! Only the great Roger Protz and Pete Brown have touched on the subject (and I fear that one of them has been threatened). I recently fell foul to my own ignorance of Twitter etiquette by asking a question of one blogger, because I put a dot before the @ in my tweet. It sends the tweet out to all my followers to maximize the tweet/debate. However, the said blogger took it as a slur, that I was trying to get people to gang up on said person – it honestly wasn't the case but I suppose I would say that. It got ugly and our blogger made a comment about 'my ilk' and used it as an excuse not to debate the subject.

Similarly the often quoted rhetoric from the British Beer & Pub Association (BBPA), pubco lobbyists and right wing think tanks is that the world has changed, demographics and health have moved on, people just don't need or indeed want pubs anymore. Some of this is true but what is ignored is a very simple truth. And the truth is thankfully a very difficult obstacle to overcome. For instance, the BBPA have quoted so many pub closures and a pub estate agent, Gerald Eve (GE) have inadvertently quoted another figure, some 10,000 more pub closures than the BBPA stats. It's a complex subject but in short the BBPA numbers include all styles of licensed premises. I suspect that the GE figures are what you and I would class as a pub, i.e. a pub of some heritage or community value. Even using the BBPA's own stats the Fair Deal for your Local Campaign proved they had misrepresented closures defined by tie and free of tie.

We campaigners are used to debunking the BBPA and other pubco apologists' arguments and untruths but we shall have to leave all those for another day. The biggy (for want of a better word) I'd like to revisit here is the commonly trotted out double talk that Government shouldn't intervene in the pub sector owing to the danger of creating 'unintended consequences'. The last time they had intervened, the Beer Orders of 1989, led to the creation of pubcos and robbed the cuddly patriarchal 'family brewers' of their status as comparatively good chaps.

The unintended consequence mantra is obviously a

consideration to be wary of but it shouldn't be used as an excuse to do nothing. We need good red tape, not rubbish stuff that doesn't do the job. Indeed a recent court case involving a family brewer (Thwaites) saw their claim for unintended consequences subsequently thrown out by the Judge as a nonsense.

When the Monopolies and Mergers Commission (MMC) published their report prior to the Beer Orders, back in February 1989, it seemed that after three previous investigations the brewing industry was finally going to be reformed. The Commission, just like its 1969 predecessor, had expressed concerns that the tied house system was not in the public interest. The price of beer to the consumer had risen over the previous decade by 15% over RPI (inflation) and concern over vertical integration had reached its hitherto zenith as the UK market was dominated by six national brewers who accounted for 75% of UK beer production and controlled just over half of all public houses plus a substantial proportion of off-licence sales. Contrary to the aims of the Beer Orders, concentration in the brewing industry has increased, rather than fallen. By the end of 2003 the 'Big Six' brewers, all international companies, commanded 84 % of the on-trade market in terms of supply with the top four claiming 76%.

The MMC had concluded in its 500 page report (The Supply of Beer) that the big six brewers were conspiring to perpetuate a 'complex monopoly' which had resulted in 'serious public interest detriments' that required 'structural changes' to remedy them. The Daily Express summed up the national feeling that Government were finally confronting vested interests, "Today the brewers join the . . . Citizens of Kent and the Gentlemen of the Inner Temple (Barristers Union) as the latest bunch to have their collective noses knocked out of joint . . . the tied house system has finally been rumbled."

The brewers were outraged! No one had chastised them so since Elizabeth I and, when Lord Young famously said, he was 'minded' to implement the recommendations of the Commission in full, they went apoplectic. The then Brewers' Society (now BBPA) arrogantly submitted their own proposals to replace those of the MMC. The brewers' campaign took the form of an expensive carpet bombing of advertising, something that was well understood by the parliamentarians (ca £42 million). The Brewers' Society raised funds by a levy on their members, estimated at £17 per brewers' barrel, employed a specialist PR team and began publicising the brewers' cause. Double page ads in national newspapers implying Lord Young would be more damaging to pubs than German bombing or Henry VIII (remember that terrorist monarch!). The issue of the tie between brewer and tied pub and consumer was lost under a mist of concern over votes and a looming general election. At the time the brewers' political donations were estimated to form 5% of the Tory Party's election fund. They threatened to withhold such donations and as a result

each of the six recommendations were either jettisoned as fast as the trubb from a fermenter or watered down as Lord Young was pressured by some one hundred Tory backbenchers to become more 'like-minded' than minded.



Opinion: the pubco tie - the elephant in the room

HISTORY REPEATING ITSELF – CAN POLITICIANS LEARN FROM PREVIOUS MISTAKES?

Skip forward to today. A Parliamentary Select Committee inquires over a period of almost 10 years then unanimously recommended a Market Rent Only option. The pubcos (who essentially bought all the national brewers' pubs in a property swap in the 1980s) and brewers took umbrage (although it was their campaign that created the cause and subsequent effect) and, just like in the 1980s, submitted their own self-regulatory proposal. The arguments from the BBPA today are remarkably similar to those employed in 1989. The Government, thankfully, having given this a trial for almost three years (but arguably since the 1970s), finally recognised that voluntary regulation was changing very little and so produced their own statutory proposal. The lobbying, 'pro tied model', survival pack was fully opened by the BBPA again, along the same lines as highlighted in my last article. So this was and is, as of now, no mistake or accidental consequence. It was the result of hard lobbying that allowed an almost direct swap, financed and operated by many of the same people that were involved previously in 1989. The only major difference (and contrary to myth, it had already started prior to the Beer Orders with Grand Metropolitan) was that pubcos brought the banking strategy of 'securitisation' to the three main income streams of asset appreciation, rent, wet rent profits and managed to get the variable values of beer volumes conflated into the fixed capital value thus overinflating their worth and creating the need to service their debt by more aggressive 'milking' of tenants.

Like the national brewers back then, the pubcos need the regional brewers (now collectively known as the Independent Federation of Brewers of Britain – IFBB), whom the Government tried to accommodate, to oppose the proposals. The same powerful relationship forces will be put to work once again. All but one of the IFBB's 29 members are also members of the BBPA; this has helpfully created an environment where large pubcos list almost all IFBB members beers as available to their tied tenants and most IFBB members only allow other members' beers as guest beers (via swaps) to the exclusion of the 1,400 or so microbrewers of Britain. Some might say this is a cartel the OFT failed to identify. I certainly think so.

The income from the tenanted estates of the majority of regional brewers is a tiny fraction of their total revenue but they are bound inextricably to the pubcos and BBPA and are therefore opposed to the proposals for reform because these introduce what they have, for generations, sought to avoid: competition between pubs.

Just as Whitbread controlled the game in the 1980s, Enterprise Inns hold a similar hand of influence, their Chief Executive Officer, Simon Townsend, holding the position of Vice Chairman of the BBPA. All the regional brewers depend on trade with Enterprise (now Ei) who still own around 25% of all tied pubs in various guises and it is this dependence that I believe will spell the demise of the



Opinion: the pubco tie - the elephant in the room

regional brewers. The regional brewers, like the rest of the industry involved in the tied model, need a new start. All claim to be well managed beacons of lights of fairness and one would think have the confidence in their own product to survive on the merits of their own beers. Instead, the response to Vince Cable mooting MRO was emotional blackmail with Jonathan Neame, chairman of Shepherd Neame, stating that any Government intervention that threatened the basis of the tie would almost certainly result in the closure of their brewery. Really? A few easily influenced back benchers might believe this but, with a ca £135 million turnover and an operating profit of £12.7 million, it's hard to see how Sheps' tenanted estate of just over 300 pubs is more than a modest addition to their fortunes.

The reality is that the cost of a pint in tied pubs is not invested back into the beer business, leading to better facilities and cheaper beer. Instead it is filtered into crown jewel acquisitions for the managed estates. For another example, Fuller's had five high profile, managed sites opening about that same time, including ones at Trafalgar Square and Heathrow airport terminal Two. In 2013 they acquired four pubs for £11.4 million. In 2012, they bought 15 pubs from Enterprise Inns alone, for over £22 million, many converted back to managed houses after they 'persuaded' the tenant to leave. Not bad eh? Fuller's continue to argue for keeping the status quo, seemingly preferring to state that legislation that doesn't affect them

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will prevent them investing like this in the sector. And now we see another property swap from Punch to Heineken. What a funny way to run a railway!

As past experience tells us, the same scratched record of threats of unintended consequences plays on (and on, and on) – via the same hysterical oratory of mass invasion of foreign brewers' beers, the closure of pubs and job losses. The campaigners' proposal (supposedly accepted by Government), the Market Rent Only option, will deliver a shift of profitability back to the tenants, no question of that, otherwise the pubcos and brewers would not be so bristly and, as the Federation of Small Businesses have found in their survey, there would be increased investment, lower beer prices, more employment, training and earnings for tenants and their staff. So answer me this – how will more profitable pubs lead to such catastrophic BBPA predictions?

The brewers' business strategy is much the same as the pubcos': use the entire UK tied estate, (yes all 20,000 of them) to foist on their customers a series of heavily marketed brands to the virtual exclusion of the microbreweries. By so doing their tenants are unable to respond to consumer demand and are stuck in a time warp reflected in their fading wallpaper.

We have not seen an opportunity such as this since the Beer Orders of 1989, which were arguably so royally messed up by the brewers influence over about one hundred Tory backbenchers. I'd like to think that the brewers' and pubcos' influence has diminished and that parliamentarians, having noticed their favourite constituency pubs disappearing, realise there is something drastically wrong with the way the brewers and pubcos alike run their tied tenanted estates. However, the same watering down of the Pubs Code and appointment of an ex-Fleurets director as the Pubs Code Adjudicator (PCA) seems to be having the desired (pubco) effect as pubcos carry on as normal, ripping off their tenants or forcing them to leave while buying time to 'convert' to their model to keep the gravy train of self-interest on track.

If these similarities with 1989 are not disturbing enough, the review of those very radical changes then were never conducted as promised. In a timely note, The Pub Code a year on - why change is urgently needed (www.hospitalitylaw.co.uk/wp/wp-content/ uploads/2017/06/Commentary-on-the-Pub-Code-June-17.pdf), Mark Brown of Freeths LLP helpfully points out that the Government's 900 changes to the Code have done little or nothing to eradicate a series of deficiencies within its wording. When I recently asked Mr Newby the PCA about these issues of commonality he admitted in a roundabout way that he had not reported them to the Secretary of State, Greg Clark and had not asked for the review to be brought forward. Leaving an industry in limbo until the review date in three years (assuming there is the appetite). Mr Newby prefers instead, with thirty years of experience in pubco behaviour and tactics, to seek more evidence rather than acting on evidence he already has and the knowledge he has accrued.

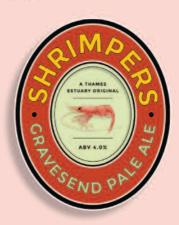
Is it any wonder that tenants become 'radicalised'?

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Health and welfare

PUB GARDEN SMOKING BAN

certain local authorities in London, led by Haringey Council and supported, according to the Daily Telegraph, by Mayor Sadiq Khan are seeking to ban smoking in pub gardens. The idea originated with the Royal Society for Public Health who wanted to see the introduction of 'exclusion zones' for smokers around pubs as a way of encouraging more people to give up and saw it as a logical progression from the original smoking ban. I'm inclined to think that concentrating on improving the general air quality in London ought to be their first priority. For the record, a Labour Party spokesman told the Telegraph, "This is not Labour Party policy. It's not something we are considering, nor is it something that we will be considering."

OVER THE TOP

Alas, not such an enlightened view from the Baltic – or is it? Taking effect from 1 January 2018, the Lithuanian government has imposed a ban on all alcohol advertising from television, radio and newspapers, has reduced the hours during which shops can sell alcohol and increased the legal drinking age from 18 to 20. Some are depicting the government as some sort of Taliban but the measures are set against the frightening statistic that, according the World

Health Organisation, Lithuanians are the world's heaviest drinkers, consuming the equivalent of 910 half-litre glasses of beer per head per annum, nearly three times the recommended limit in this country and the situation is getting worse. A large number of young people have indicated that they are in favour of these measures, seeing the culture of excessive drinking as a legacy of the days of Soviet rule.

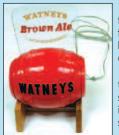
SCRATCHING AROUND

mentioned the consumption of pork scratchings as 'English tapas' in the last edition. I now find out, courtesy of the Guardian's 'Notes & Queries' column (22 June) that the reason 'hipsters' might be eating them is that they are almost a health food. One correspondent quotes the Chief Dietician from St George's Hospital, Tooting (which is good enough for me): "Two-thirds of all the fat in a pork scratching is actually mono- and poly-unsaturated fats, beneficial for heart health, with 13% of its fat coming from stearic acid, a type of saturated fat that doesn't raise cholesterol levels." While I appreciate that this isn't much help for vegetarians and vegans, let alone those who do not eat pork, it is good news for most of the rest of us, except of course if you have dodgy teeth...

Compiled by Tony Hedger

CAMRA'S NATIONAL BREWERIANA AUCTION

ever fancied owning a slice of brewing history? Then this event is just the thing for you. CAMRA's National Breweriana Auction returns to the Town Hall in Burton on Trent to celebrate its 32nd year on Saturday 21 October. As ever, it promises over 150 interesting auction lots: everything from mirrors to trays; wall signs, bottles and books. In addition there are a number of stalls selling brewery memorabilia to add to the atmosphere in this wonderful Victorian venue.



There are all sorts of items from all over the country to decorate your home, and quite a few from London which was once the capital of brewing. There is an iconic Watneys Red Barrel in the

form of a light, advertising their brown ale together with some more brown ale advertising, this time a Trubrown advertising card from the original Truman's Brewery in Brick Lane.

If you have never been to the National Breweriana Auction before, the auction is great fun to take part in and is an opportunity to get some great bargains because many of the items on sale can appreciate in value. Like any CAMRA event, there is of course some good beer on sale all day, here from the local Old Cottage brewery.

Burton on Trent is easily accessible by train and the Town Hall is just

a short walk from the railway station. The event starts at 10.30am with the opportunity to view the lots and browse the breweriana stalls. Bidding starts at noon and is normally finished by 3pm, giving a chance to have a final perusal of the stalls before perhaps visiting some of Burton's iconic pubs on

THE ORLY
TRUBROWN
ALE

the way home. You could make a weekend of it and include a visit to the National Brewery Museum (www.nationalbrewerv.centre.co.uk).

Entrance is by catalogue (£3.00), available on the day, or £4.00 (including postage) in advance, by post from Bill Austin: 07789 900411 or baustin1951@btinternet.com. If you can't get there, postal bids are accepted, just contact Bill. The venue is wheelchair accessible. For more details, see www.gandc.camra.org.uk.

Also don't forget you can pick up some interesting items at the auctions held three times most days at the Great British Beer Festival.

Christine Cryne

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Monty's making mischief - another brewster's story

any people have a soft spot for a particular brewery, especially one that you have known for a while, so when a chance came to meet brewster Pam Honeywell at her brewery in mid Wales, there was no need to think twice.

I first came across Monty's beers in the Sportsman in Newtown, Powys after regularly visiting the town to see family. The pub, owned by Monty's, has regularly been in CAMRA's Good Beer Guide and was featured in Pete Brown's recent book 'The Pub'. The brewery was set up in 2009 and the story behind it is an interesting one.

Russ, Pam's husband, was an international consultant for Dell Computers and so they spent most of their time abroad. When this came to an end, they chose to move to the UK and found a stone cottage half way between their parents, just outside Montgomery, also Powys. Russ set up a drinks distribution company in 2005 and Pam headed up the local branch of Age Concern. Said Russ, 'We did this for a few years. Real ale sales were beginning to increase and we thought, why not make and sell our own beer'.



Pam the brewster

The next step was to get some training in brewing and Pam went off to a course at Brew Lab in Sunderland. Pam explained, "As part of the course, we had to design and brew a beer. The weather so was so bad that I thought, tongue in cheek, I'd name it Sunshine. I had no idea whether the recipe was any good but when the course tutors went to try it at the local pub, it had sold out so I thought I might have a winner." Pam added, "Sunshine is one of our regular beers and it has altered little since I first brewed it."

The range of beers has steadily grown over the years. One of their initiatives was to move into gluten free beer, the first in Wales to do so. Their first was Masquerade, a golden beer at 4.6% ABV. It was eventually joined last year by Dark Secret, which is a fruity, dark roasty porter at 5.6% ABV.

The brewery is on an industrial estate a few minutes' drive outside Montgomery. It has a 12 barrel brew length and there has been steady investment including new fermenting vessels. There are now five 15 barrels and one 10 barrel vessels, each with their own name. These are Billy, named after Billy Butlin and was purchased thanks to investment by Pam's brother (her maiden name is Butlin); then there are Wilf, Nev, Trigger, Vincent (after the chap who built the brewery) and Eddy, thanks to a grant from Powys Council

(after Eddy Grant). In another part of the building is a small bottling line. Russ said, 'It paid for itself in no time. We supply restaurants and a number of shops in the region'.

It's not unusual to see Monty's beer on sale in tourist shops such as at the nearby Welshpool and Llanfair Light Railway, showing that visitors do like to try something local. And Mel, the landlord of the Sportsman, has commented on more than one occasion that he gets people popping into the pub to stock up on bottles of gluten free beer to drink at home, so the decision to purchase the equipment was clearly a sound one. Gluten free beer now represents about 40% of their bottled beer production.

But Monty's has yet another string to their bow. On the edge of town is their Visitors' Centre with a microbrewery that can be viewed through a window from the bar. It has a lovely location overlooking the Welsh green hills and a perfect stop for many a walker. Offa's Dyke is not too far and at the time of visiting Monty's were selling a beer, Best Offa, from which a donation from each pint sold went to the upkeep of the path. This is not their only charitable beer; they also produce Desert Rats, which supports SSAFA, the armed forces charity.



The Visitors' Centre

The Visitors' Centre is an old building with an original slab floor in the lounge at the back, although the roof is not original. The pub was previously an Indian restaurant with a canopy on the ceiling. Its removal revealed a big hole! But the building also had another secret: it appears that the slate for the fireplace had been raided from the local church and was actually a tombstone!

So besides the light railway, there is the castle up the hill from the Dragon hotel (all black and white beams), a Michelin Star restaurant and a Good Beer Guide pub, the Crown Inn. The Visitors' Centre is open Tuesday to Saturday from 12 noon until 6pm or 7pm; you can drink the current Champion Beer of Wales, Monty's Old Jailhouse, a well balanced dark amber bitter at 3.9% ABV. This all makes Montgomery a great place to stop for a day or so and a much hidden secret. Check it out.

For a longer article, more photos and tasting notes, see http://cryneinyourbeer.sitelio.me/.

Christine Cryne



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Pub news and campaigns

A BATTLE NOT YET WON

According to a report from analysts AlixPartners and CGA Peach, as quoted in the Metro on 14 June, despite all that has happened, in the year ending March, pubs are still closing at the rate of four a day. This is set against an increase of 2.5% in licensed premises, mostly 'casual dining' outlets.

DISPROPORTIONATE

As part of the Mayor of London's Night Time Economy programme and ahead of Pride week, research by the UCL Urban Laboratory has shown that the number of LGBT+ venues in London has fallen by 58% over the last ten years. Mr Khan said, "I hold LGBT+ venues in very high regard and I have made it clear that protecting them is an integral part of my plans to grow London's night time economy and culture."

A LOOPHOLE?

picked this up from the Protect Pubs Facebook group, thus proving that 'social media' when sensibly used does have its uses. It looks as if one of the pubs that JD Wetherspoon's were hoping to sell on as a going concern, the Sir Percy Florence Shelley in Boscombe near Bournemouth, will become a dessert parlour. Rather than submit a full planning application, the new owners are seeking a lawful development certificate for a change of use. They argue that planning policies allowed the change of use unless the building is designated as a community asset, which the pub was not. Ted Bruning, former editor of CAMRA's newspaper What's Brewing, suggests that, "it is not a flaw, exactly. The legislation had been framed to make it easier to convert a pub or betting shop to another use than it is to convert a premises with another use into a pub or betting shop. This is quite deliberate: it's to protect our morals!"

BREE LOUISE, EUSTON

ad news from publican Craig Douglas. Following the enabling act of Parliament for the HS2 project being given the Royal Assent on 23 February, he has been given notice to quit by the developers and must be out of this multiple award winning pub by 20 November. These pages are not the place to debate the merits of the HS2 project but it seems a terrible shame that Craig and Karen, together with a number of their neighbours, should lose their livelihoods and, of course, in Craig and Karen's case their family home. I'm pleased to say that Craig and Karen want to stay in the trade and they are actively seeking another pub. They will be paid compensation for loss of business but as they are tenants I wonder how much it will be compared to what Ei Group (Enterprise as was) will receive for the freehold. There is apparently a £70 million package for

I must stress that Craig and Karen will be keeping the pub open for as long as they can; if you want to make a last visit or two, the pub will still be open for the next couple of months at least and they will not be going quietly!

CARPENTERS ARMS, KINGS CROSS

urther to our coverage last edition, this 'Trojan horse' development has seen the opening of a 'neighbourhood' (!) cocktail bar in place of the pub. Ian Shacklock, a member of CAMRA's North London Branch, put it all into context with this letter that he wrote to the local press: "If anybody believes that the regeneration of King's Cross has been a win-win story then they should spare a thought for the communities whose noses have been put out of joint by landowner Mendoza. For several decades local residents, workers and visitors have kept the Carpenters Arms alive and this in turn has allowed old and new communities. to co-exist comfortably. Customers in King's Cross could choose between cocktail bars and traditional pubs. But those days are being brought to an abrupt end because Mendoza has defied planning laws and has shown total disrespect for all the efforts of the community campaigners and councils who strived to protect this type of asset. This is making a mockery of well conceived planning policies and it shows that a shameless company can promote social cleansing and can destroy established neighbourhoods without fear of reprisal. I have no doubt that newcomers will be attracted to the Racketeers cocktail bar and they will be blissfully unaware of the repugnant behaviour of its landowner. The more affluent customers will probably feel very welcome in these premises but every cocktail they buy will represent another nail in the coffin for London's continuity and diversity."

CRICKETERS, MITCHAM

After a convoluted battle during which the pub has been boarded up since 2010, the pub has now been demolished. It was one of Young's distinctive post-war build pubs of which there can now be few, if any left. Among the others that have gone the same way are the Charlie Butler (Mortlake), the Castle (Battersea) and the Maltese Cat (Roehampton). This group of pubs had their own architectural merit and it is a shame to see the genre completely lost.

GROSVENOR, STOCKWELL

The saga of the Grosvenor seems to run and run, which is in some respects a good thing as it means that the owners haven't yet had their wicked way with this pub and that there has to be a chance that locals will get their pub back. Following Lambeth Council's decision, taken in committee, not to approve the 'Trojan horse' application to convert the upstairs floors to four self-contained flats, the owners have returned to the charge with a two-pronged attack. Firstly, and somewhat inevitably, they have lodged an appeal with the Planning Inspectorate against Lambeth Council's decision to reject the previous application.

Secondly, they have submitted a further planning application that is more extensive than the previous one, involving the erection of a side extension, as well as conversion of the upper floors, to create five residential units. This application is unusual in that



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Pub news and campaigns

it contained a draft (i.e. unsigned) Heads of Terms document, which is essentially a non-binding pre-contract expression of interest, for a tenant to operate a pub on the ground floor and basement. The putative tenant does not appear to have a pedigree in pub management and the inclusion of this document looks to be a risible attempt to persuade the council that future pub use is viable alongside the residential development. At least we can hope that the council sees it that way. As always, the fight continues.

Rex Ward

HORSESHOE, THORNTON HEATH

The removal of permitted development rights does not, of course, stop local authorities approving planning submissions to demolish pubs, especially when they can use the 'shortage of housing' excuse. One disappointed regular at the 100 year old pub told the Croydon Advertiser, "This is just unbelievable. That pub is a landmark on the A23 and it will be

hugely missed. It is old, it is traditional, and it's where people go if they want to experience a good old-fashioned English pub. In total, we have had something like eight pubs close in the area all in the last ten years. This is another nail in the coffin for local pubs. It is just another way of day-to-day English life gone."

KINGS ARMS, HANWELL

recent report from CAMRA's National Inventory of Historic Pub Interiors Bulletin says that this high street 1930s pub has recently reopened after a refurbishment. There has been some opening up and liberal quantities of dark green paint have found their way on to the woodwork. At present it has been regraded as of 'some regional interest' but a final assessment needs to be made by CAMRA's Pub Heritage Group. The PHG applied for listing but this was turned down as the pub was considered by Historic England to have insufficient architectural merit; a great There is more detail on the CAMRA Heritage Pubs website

https://pubheritage.camra.org.uk which is a fascinating website to look at anyway.

PALM TREE, BOW

This is a curious story which shows the other side of social media. There have been various postings to the effect that the pub, a former CAMRA East London & City branch pub of the year, was up for sale. A customer then posted that he had asked at the pub and they knew nothing about it. I checked the website of the firm of estate agents quoted and couldn't find any such entry. I wouldn't normally run a story like this but I thought that I would in this case as a warning to readers not to believe what they read from certain sources. Quite why anyone would want to start running what appears to be a deliberately 'fake news' story like this is beyond me.

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The former Prince of Wales has been bought by chef and restaurant



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Pub news and campaigns

owner Jacob Kenedy and reopened as a food oriented pub serving Louisiana (Cajun and creole) cuisine. Mr Kenedy, who was actually born in the area but moved away aged two, explained to the Islington Tribune that the pub takes its name from the waterway that his great-grandfather built in Louisiana. It will retain a standing area and serve cask conditioned beer – Fuller's ESB and Hammerton's N1 to begin with – as well as cocktails. The walls are decorated with mementoes of Mr Kenedy's Louisiana family history.

It may not be to everyone's tastes but if Mr Kenedy had not raised the £2.3 million to buy and refurbish it, it would have ended up as more luxury flats. Most encouragingly, this is no 'Trojan horse' venture; Mr Kenedy is going to make his home above the pub. It may be sadly that some of the interior features that saw it listed in the regional inventory may have been lost but at least it is still recognisable as a pub.

STAR, ST JOHN'S WOOD

It is reported that this fine pub has now reopened as a cocktail bar and restaurant called Drunch. As John Cryne, chairman of CAMRA's North London Branch commented, "Well, it is better than an estate agent but not much..."

WHITE HORSE, SHOREDITCH

n interesting story this which in some ways connects with my editorial. The White Lion was what the East London Strippers Collective' described as 'the last of the decent East End pubs' until it closed in August because of rent increases. It was taken over by Super 8 Restaurants who immediately surrendered the sex entertainment licence and applied to Hackney Council to turn it into an up market late night restaurant. You would think that the locals would approve but no. The Shoreditch Community Association, quoted in the Evening Standard, said, "This venue was an adult entertainment club for nearly two decades. Regardless of one's views on the nature of its business, we can say it caused little nuisance to local residents in recent years" and the local population have made it clear that they do not want yet another late night licence granted in their area.

MAKING THE GRADE

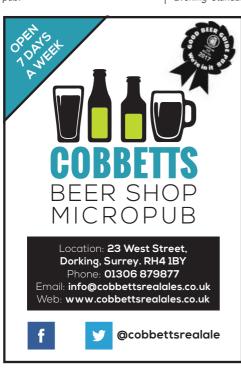
Advertiser of 22 May and thought that readers would be interested in it. It is the definitions that Historic England use for the three grades of listed building in England and Wales:

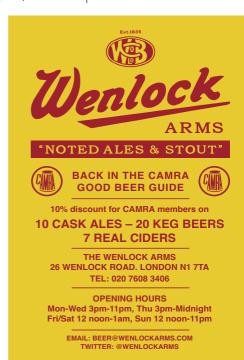
Grade I: buildings of exceptional interest;

Grade II*: particularly important buildings of more than special interest; **Grade II:** buildings of special interest.

There are just 23 pubs that are listed Grade I (none in London), 280 at Grade II* and 8,672 at Grade II.

Compiled by Tony Hedger unless otherwise credited





THE PRINCESS OF WALES'S NEW CLOTHES

aving been an integral feature of the Hackney canal and Lea Valley navigation for centuries, the Young's owned Princess of Wales, on Lea Bridge Road in Clapton, shook herself off and revealed her new regal robes following a month-long refurbishment which included structural works to the roof. These will ensure that this iconic canalside watering hole will remain in situ for many more centuries to come. The pub officially reopened with a party on 22 June. Pub manager Francesco and his slick team, along with other Young's pub managers and head office team were on hand to welcome guests old and new and showed pride in the tasteful and sympathetic restoration that the Princess has just undergone.



The number of cask lines has increased from three to six and now features East London Brewing's Cowcatcher and Pale Ale alongside the house brands. Three hundred locals and CAMRA members were there to sample the complimentary food and drinks.

Combining the best of a traditional East London pub with everything you'd expect from a first-rate bar or restaurant, the Princess of Wales looks set to become a real ale and real food favourite. British classics like fish & chips, seasonal pies and burgers feature on the menu, along with innovative home-grown recipes inspired by regional produce. Expect an ever changing guest cask line to complement the Young's and ELB beers.

Nigel Tarn (who also took the photograph)

THE ANGEL RISES

A pril showers in June were the backdrop to a mildly warm climatic and incredibly warm welcome to beer writers, brewers and East London and City CAMRA members to the fantastically refurbished and reopened Angel of Bow.

Formerly known as the Liquor Inn and having been empty, run down and closed for four years, it has now reopened following a major overhaul that took over six months. The project is a collaboration between the Camden based Angelic Pub Company and Tottenham based Redemption Brewery. The aim was to reopen the pub for the summer and they made it. Just.



As we jumped over the puddles on Devons Road and entered the warmth of the Angel we were greeted by Dominic Gibson of Angelic Pub Company and Andy Moffat from Redemption Brewery.

Dominic and his team are blessed with six handpumps and 16 fonts, and intend to showcase beers from local East End breweries including Redemption, Wild Card, East London Brewing, Crate, Wild Card, Pillars, Husk and Hackney to name a few that were all present (and correct) on the day of opening.

The Angel of Bow will make good use of local food suppliers too, with seafood from nearby Billingsgate Market headlining the menu. It seems set to become a great destination for local ale and food.

Very encouragingly, Dominic and Andy intend to open six more pubs across East London and the City with a focus on reclaiming closed or dilapidated London pubs.

The Angel of Bow can be found at 171 Devons Road, Bromley by Bow, E3 3QX.

Nigel Tarn (photograph courtesy of John Pardoe)

London LocAle scheme

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

Angel 3-5 Islington High Street N1 9LQ Truman, Twickenham, Windsor & Eton

37 Landseer Road, Holloway N19 4JU Hackney, Redemption, Sambrook's

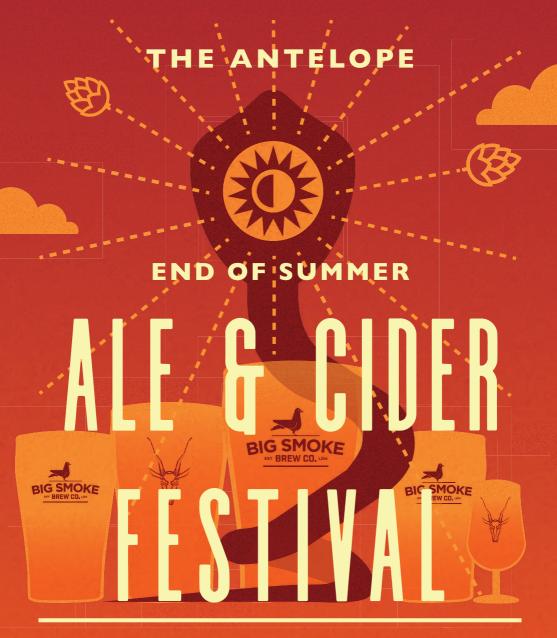
Twickenham

The following pub has left the scheme.

Coach & Horses 173 Clapham Park Road SW4 7EX Handpumps removed

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

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MatPub? 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.

We again welcome some notable pubs that have reopened after several years of closure, in NW8 and SE21. On the downside we have lost well known pubs in EC2 and W1, and the demise of one small operator has led to the closures – temporary, we hope – of their pubs in WC1 and W12.

There are also new pubs for Barworks in N16, Craft Locals in N11, Food & Fuel in W7, Hippo Inns in Twickenham, Laine's in E11, Pubs of Distinction in W8, Redemption Brewery in E3, Three Cheers in SW12, as well as new taprooms, including in E8, SE1 and SW9.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

WC2R 3LL, TEMPLE BAR (Trust Inns), 1 Milford La. Was EDINBURGH TAVERN, MILFORDS. Reopened in June as the latest SIMMONS bar. No cask beer.

EAST

E3 3QX, LIQUOR INN (Admiral), 171 Devons Rd. Was BRICKLAYERS ARMS, KITSONS, DEVON STORES. Having closed in 2014, reopened in June as the ANGEL OF BOW, run by Angelic Pub Co in partnership with Redemption Brewery. Cask beer restored, e.g. East London, Redemption. Keg beers include Five Points, Hackney.

E4 9EY, HARVESTER (M&B), Unit 5, Larkswood Leisure Park, 175 New Rd. Cask beer introduced, Sharp's Atlantic IPA and Doom Bar.

E4 8DD, OBELISK (Parity Bars), 30-32 Old Church Rd. Was COPPERMILL. Having closed in 2015 when the operator went into administration, reopened and reverted to **MOUNT**. Sharp's Doom Bar.

E8 3DL, 40FT BREWERY TAP, 18a Ashwin St. Opened in 2015, one container with brewery, another with tap room. The name is taken from the size of the container. Occasional cask beer. Mainly keg beers. Open Fri-Sat 18-23.

NORTH

N1 3HB, OXFORD ARMS (ex-Enterprise), 21 Halliford St. After about ten years in residential use, reopened as HALLIFORD HOUSE. No cask beer.

N10 1LR, KEENANS (Punch), 87-89 Colney Hatch La. Reopened in May as FURLONG. Sharp's Doom Bar.

N11 1AN, HARVESTER (M&B), 338 Bowes Rd. Taken over in June by Craft Locals Ltd and reverted to ARNOS ARMS. Cask beer restored, Fuller's London Pride plus three guests, e.g. Redemption, Thornbridge, Windsor & Eton.

N15 4QA, FIVE MILES, 39a Markfield Rd. Opened in May, in industrial area off Tottenham Hale gyratory, next to Affinity brewery. No cask beer. Eighteen keg taps e.g. Affinity, One Mile End, Signature, Wild Beer.

N17 9SR, BREWHEADZ BREWERY TAP, Unit 16a, Rosebery Industrial Estate, Rosebery Rd. Newly opened. Open Sat 12-20, but check social media for confirmation. No cask beer.

N18 1PY, BULL (Enterprise), 161 Silver St. Renamed TALBOT FREEHOUSE. Cask beer restored, e.g. Fuller's London Pride, Sharp's Doom Bar.

N21 1RE, GRYPHON (M&B), 9 Vera Ave. Was HARVESTER. Cask beer restored after unreported discontinuation, Sharp's Doom Bar.

N22 8NQ, BOHEM BREWERY TAPROOM, 120a Myddleton Rd. Opened in April, a few minutes walk from their brewery. No cask beer. Four keg beers, e.g. their own, Muswell Hillbilly, Oddly.

NORTH WEST

NW1 7JE, SIMMONS, 7 Camden High St. Opened in 2013. No cask beer.

NW6 1DS, GREEN ROOM, 82 Fortune Green Rd. New bar in an area with few pubs. Wells Bombardier.

NW8 0JT, CLIFTON, 96 Clifton Hill. Having closed in 2013, reopened in May after a long campaign to prevent residential conversion. Twenty-year lease taken on by Ed and Ben Robson. Cask beers such as Roosters, Tyne Bank. An in-house brewery is in the works.

NW10 4TS, ROYAL OAK (Enterprise), 95 High St. Having closed on New Year's Day, reopened in May, still run by Urban Pubs & Bars.

RUISLIP (HA4 0FY), CHIQUITO (The Restaurant Group), 1 Old Dairy. Chain restaurant in new retail complex, with small bar area. No cask beer. Limited keg beers.

SOUTH EAST

SE1 2HQ, HAWKES CIDERY & TAPROOM, 92 Druid St. Opened in May in a railway arch on the Bermondsey Beer Mile. No cask beer but a number of real ciders and a range of pizzas. Open Wed to Sun.

SE1 3NY, HIVER BEERS, Arch 56, Stanworth St. Newly opened weekend outlet for Hiver's range of cask and keg beers. Open Sat-Sun 11-17.

SE9 4SP, PRINCE OF WALES (Enterprise), 154 Mottingham Rd. Cask beer restored in 2016 after many years, Sharp's Doom Bar

SE21 7BJ, CROWN & GREYHOUND (M&B), 73 Dulwich Village. Having closed in 2014, this Regional Inventory pub eventually reopened in June after structural problems were encountered during refurbishment and addition of a hotel extension. Several changing cask beers.

SOUTH CROYDON (CR2 6EE), EARL OF ELDON (Hawthorn Leisure), 63 Brighton Rd. Reopened in June. Greene King IPA.

SOUTH WEST

SW1W 0AJ, SOURCED MARKET, 85 Buckingham Palace Rd. Opened in November, in the new Nova development. Entrances from several sides. Beer for on-site or takeaway consumption. No cask beer. A handful of keg beers, e.g. Beavertown, Cloudwater, Crate.

SW9 8PF, BRIXTON BREWERY TAP ROOM, Arch 547, Brixton Station Rd. Opened in 2015. Open Fri 18-22 (summer only); Sat 12-6. No cask beer. Usually four KeyKeg beers, plus bottles.

whatpub.com

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SW9 7EX, CLARKSHAW TAP ROOM, 497 Ridgway Rd. Opened in June. Open Thu-Sun 12-20. Cask and keykeg beers. SW9 8BP, LONDON BEER LAB, Arch 41, Nursery Rd. New brewery tap, bottle shop and brewers' training centre. Open Thu-Fri 16-21, Sat-Sun 11-21. No cask beer but a few KeyKegs and an extensive bottled range.

WEST

W7 3SU, KINGS ARMS (Enterprise), 110 Uxbridge Rd. This National Inventory pub has been taken over and refurbished by Frontier Pubs, Food & Fuel's 'managed expert' partnership with Enterprise. Cask beer restored, two e.g. Sharp's, Truman's, Twickenham, Weird Beard. Keg beers from London breweries.

BS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

EC1R 1UU, AMWELL ARMS (Winnicott). Was FOUNTAIN, FILTHY MACNASTY'S, SIMMONS. Closed; all five Winnicott pubs are on the market.

EC1V 9HB, CANVAS BAR. Was GLUEPOT, MURPHY'S TAVERN, NELSON'S RETREAT. Closed in January, future uncertain.

EC2R 8EJ, GREEN MAN (Wetherspoon). Closed in May for redevelopment of whole building.

EC3A 8AA, SLUG & LETTUCE (Stonegate), 25 St Mary Axe. Was HOGSHEAD. Cask beer discontinued.

EC4M 7AA, HAPPENSTANCE (Drake & Morgan). Closed in

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March, name transferred to former Corney & Barrow (see Other Changes section), future uncertain.

WC1B 4HD, CAFE LONDON (Imperial London Hotel Group).
Bedford Hotel bar closed, to let for commercial use.

WC1N 2JF, LADY OTTOLINE (Punch). Was KING'S ARMS. Closed June 2017 after the demise of operator Affinity Bars & Restaurants, future uncertain.

WC2B 5EL, NEWTON ARMS (ex-Spirit leased). Having closed in 2014, now being converted to offices.

WC2R OJJ, NOOK BAR. Was HOPS, JOHNSTONS. Closed in May, will be absorbed into the Strand Palace Hotel.

W1U 7HS, TUDOR ROSE (Star). Was LINCOLN INN, WILLIAM WALLACE. This 1936 Younger's mock-Tudor pub closed in June 2016 following a rent increase and was immediately gutted, now a French restaurant.

W1C 2AE, WOODSTOCK (ex-Spirit leased). Closed, now a restaurant.

EAST

E1W 1YY, CAPE (Parity Bars). Was OLD MONK, THOMAS MORE. Closed and boarded, lease on the market.

E9 6JP, BREWDOG HOMERTON. Was PLOUGH. Closed in May, future uncertain.

E14 6NL, ROYAL CHARLIE (Wellington). Closed, planning application to demolish for residential development.

DAGENHAM (RM10 9HP), ADMIRAL VERNON (Enterprise). Cask beer discontinued.

CASK ALE WEEK



This year's Cask Ale Week, organised by Cask Marque, will run from 21 September to 1 October. CAMRA is supporting the initiative and every member and branch is invited to take part. Paul Nunney,

who leads the week for Cask Marque, says, "You could organise ale trails, beer festivals or brewery visits. You could work with local pubs on special events or promotions. You could create competitions, media stunts or social media activity. Whatever suits you! Cask Ale Week provides the perfect platform for CAMRA members and branches to work with brewers and licensees to create a buzz; get new people trying real ale; and generally celebrating our national drink. Whether you act individually or collectively, the dates 21 September to 1 October provide a great opportunity. You can tailor your own tribute to cask ale and help create some new lifelong fans. Not to mention ensuring that an 11 day week actually is something worth celebrating..."

For more information see www.caskaleweek.co.uk or follow @caskaleweek on Twitter.

NORTH

N3 2PA, ANNIE TWOMEY'S. Was OLIVERS, WINTERS, GERTIE BROWNES, INKIES. Cask beer discontinued.

N16 OJL, FOX & PIE (Cornwall Project). Was FOX REFORMED. Closed, now a restaurant.

N17 4HQ, LORD PALMERSTON (Greene King leased). Closed and sold in July, future uncertain.

NORTH WEST

NW6 6JH, COCK TAVERN (ex-Greene King). Cask beer discontinued.

NW8 8EY, LORD HIGH ADMIRAL (Enterprise). Seems to be closed, future uncertain.

NW8 6LS, STAR (ex-Punch). Having closed suddenly in 2015 while the owner West End Investments attempted to circumvent an ACV application, permission for residential conversion was rejected. Now 'Drunch', a cocktail bar/restaurant.

HARROW (HA2 8SE), EASTCOTE (ex-Punch). Having closed in 2012, now being demolished to make way for flats.

KENTON (HA3 0EY), PEACHES. Was LITTEN TREE, KENTON ARMS, LANCER. Closed in 2015, converted to supermarket in 2016.

RUISLIP (HA4 8LL), DELHI SPICEE. Closed, now an estate agent.

SOUTH EAST

SE1 6EY, ALBERT ARMS (Brakspear). Closed after a fire in April, will hopefully reopen.

SE1 2SZ, COOPERAGE (Davy). Having closed in 2013, now demolished as part of London Bridge Station redevelopment. **SE1 3AL, FORT**. Was ROYAL FORT, BUGLES. Having operated since the late 1990s as a club, it closed in 2011 and has just been demolished to make way for residential development.

SE1 2SZ, PLATFORM. Having closed in 2013, now demolished as part of London Bridge Station redevelopment.

SE1 2SZ, SKINKERS (Davy). Having closed in 2013, now demolished as part of London Bridge Station redevelopment. SE15 5JA, CLAYTON ARMS (Star). Was DOLLS HOUSE. Renamed PRINCE OF PECKHAM, with Caribbean food. Cask beer discontinued.

SE18 5NU, CLANCYS. Was LORD HOWICK, MILLION HARE, MANHATTAN CAFÉ, DOCKERS BAR, PITCH & PINT. Closed, freehold on the market.

CROYDON (CRO 6SG), CRICKETERS (Enterprise), 107 Addiscombe Rd. Was the QUEEN. Closed in June, hopes to reopen in due course as Miss P's Barbecue.

CROYDON (CRO 2XP), HUT. Was FISHERMANS ARMS. Renamed CHE, a bar and restaurant. Cask beer discontinued.

SOUTH WEST

SW3 1NX, BEAUCHAMP. Was GROVE TAVERN, JJ MURPHY'S. Closed, building work under way, future uncertain. **SW4 7EX, COACH & HORSES** (Enterprise). Was ACRE TAVERN. Cask beer discontinued, handpumps removed.

SW6 4XG, ARAGON HOUSE. Cask beer discontinued. **SW8 3SS, QUEEN'S ARMS** (Enterprise). Closed and quietly converted in May or June to a clothing shop, planning application now submitted for flats on upper floors above A1 retail use.

SW11 2AT, ANCHOR. Cask beer discontinued due to lack of demand; they had tried.

SW11 1NP, HOLY DRINKER. Having closed in 2015, now a chain pizza restaurant.

MITCHAM (CR4 4LB), CRICKETERS (ex-Young). Having closed in 2010, finally demolished after permission for residential development was granted on appeal.

WEST

W2 1JA, GYNGLEBOY (Davy). Closed, now 'Cork & Bottle' wine bar with no draught beer.

W5 5BG, ILLUSIONS. Was YATES WINE LODGE, HA! HA! BAR & CANTEEN, FLAVA. Closed, due for demolition to make way for a residential development including a cinema and bars.

W11 2QB, PORTOBELLO GOLD (Enterprise). Was PRINCESS ALEXANDRA. Closed in June, due to become a Greek restaurant.

W12 9BP, ORCHARD TAVERN (Star). Cask beer discontinued. W12 9DH, PRINCESS VICTORIA (Enterprise). Closed in June after the demise of operator Affinity Bars & Restaurants, future uncertain.

HAYES (UB4 8BZ), BROOK HOUSE (Enterprise). Cask beer discontinued.

ICKENHAM (UB10 8LJ), FOX & GEESE (Enterprise). Was FOX & GEESE, CHAMPIONS, OLD FOX. Taken over by Marylebone Leisure Group in May and renamed HOME (BAR & KITCHEN). Cask beer soon discontinued due to poor sales, perhaps not helped by using a label tied to the handpump rather than the more visible pumpclip.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC4M 7DX, CORNEY & BARROW (Drake & Morgan), 10 Paternoster Sq. Renamed **HAPPENSTANCE**.

WC1H 9EU, TAV BAR (Imperial London Hotel Group). Was TAVISTOCK HOTEL BAR. Refurbished, enhancing many of the art deco features, and renamed **WOOLF & WHISTLE**. Now has Adnams Bitter, Fuller's London Pride and Sharp's Doom Bar.

W1H 1QN, ROYAL OAK (Greene King leased). No longer tied to Greene King. 3-4 changing cask beers.

EAST

E11 3AA, TOMMY FLYNN'S (Punch). Was CROWN, SHEEPWALK. Lease taken over in May by Laine's and renamed BIRDS, no doubt a Hitchcock reference. One cask beer from Laine's and one guest.

NORTH

N1 ORJ, ANGELIC (Large Bars Ltd). Was GEORGE, MORIARTY'S BAR. Acquired in May by Stonegate.

N12 0BP, TALLY HO (Stonegate). Having been acquired last year from Wetherspoon and refurbished, now has three changing cask beers.

N16 7HR, JAN'S (Wellington). Was CRICKETERS. Acquired by Barworks, renamed AXE in May, operated by Grace Land who run four other pubs for Barworks including the Earl of Essex, N1. Redemption Big Chief and Trinity, Wild Card Bibble. Sixteen keg beers and a strong list of bottled beers. Two real ciders.

















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N16 9DB, ROBINSON CRUSOE (Enterprise). Was TOMMY FLYNN'S. Refurbished and renamed CLISSOLD PARK TAVERN. Several cask beers e.g. Luppolo, Purity, Truman's. Keg beers include 40ft, Five Points, Forest Road, Fourpure, Hackney, Luppolo, One Mile End.

ENFIELD (EN1 3PN), HALFWAY HOUSE (M&B). Renamed TOBY CARVERY. Sharp's Doom Bar.

NORTH WEST

EASTCOTE (HA5 2EQ), CASE IS ALTERED (City Pub Co). Extended and refurbished. Now has West Berkshire Good Old Boy and guests, e.g. Harbour, Oakham.

PINNER (HA5 3JD), BEER ASYLUM. Now has one or two cask beers on gravity.

SOUTH EAST

CROYDON (CRO 1RG), GOOSE ON THE MARKET (Stonegate). Renamed MARKET TAVERN. Two changing cask beers.

CROYDON (CRO 1RJ), SLVR. Was JIM THOMPSON'S, VINTAGE, REHAB. Renamed **WE'REHOUSE CROYDON**. Open Thurs to Sun late nights. Still no cask beer.

SIDCUP (DA14 6QL), CHARCOAL BURNER. Renamed CHARCOAL.

SOUTH WEST

SW2 5UA, GRAND UNION (Young). Relinquished by Grand Union, transferred to Young's managed estate and reverted to **HOPE & ANCHOR**.

SW12 9HD, BEDFORD (Enterprise). Taken over in May by Three Cheers Pub Co (formerly Renaissance Pubs) as part of a new 'managed expert' partnership with Enterprise. Will close for refurbishment early next year, retaining its emphasis on live music and comedy.

SW18 4LB, GRAND UNION (Young). Relinquished by Grand Union, transferred to Young's Geronimo division and reverted to **KING'S ARMS**.

WEST

W2 6DT, CLEVELAND ARMS. Changed hands in 2014, independently run. Much delayed refurbishment now complete. Sharp's Doom Bar, Timothy Taylor Landlord and two quests.

W6 8HJ, PEAR TREE (Punch). Now has three cask beers from Wye Valley, e.g. Butty Bach, HPA.

W8 6EG, HANSOM CAB (Pub Acquisitions Ltd). Taken over by Pubs of Distinction, who also run the Old Red Cow EC1, Hack & Hop EC4 and Dean Swift SE1. Up to five changing cask beers. HARLINGTON (UB3 5DU), WHEATSHEAF (Enterprise). Change of tenant in May. Sharp's Doom Bar plus guests, e.g. Purity, Rebellion. Plus over 100 bottled beers.

TWICKENHAM (TW1 3AB), STOKES & MONCREIFF (Enterprise), 13 Richmond Rd. Was HEDGEHOG & STUMP, TWICKENHAM TUP. Taken over in July by Hippo Inns, under their 'managed expert' partnership with Enterprise, and reverted again to ROYAL OAK. A handful of cask beers, e.g. Park, Timothy Taylor, Truman's, Twickenham. Decent keg beers include the first installation of Truman's Raw 'tank beer'.

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CLERKENWELL & ISLINGTON PUBS BY JOHNNY HOMER

Some readers may remember my review of Mr Homer's previous book, City of London Pubs, in our April/May 2016 edition. This book is along much the same lines. This is clearly a labour of love by 'local lad' Mr Homer who may be known to some of you as a broadcaster and journalist on a variety of subjects. It has a friendly, readable style and although it is not, as such, a guide, the excellent maps mean that it can be used as one. There are also many good pictures. It is one of those books that you can dip in and out of, usually resulting in finding a pub

you didn't know and must now visit. I have bouts of insomnia and this book has been good to have on the bedside



It covers the area in four segments, pub by pub, and contains some well researched brewery history. It also includes accounts of such diverse characters as Lenin, Garibaldi, Joe Orton and the Clash and how can you not be intrigued by a book that contains the phrase 'the knackers and bone pickers of the metropolis'? I hate to mention the 'C' word so early but this would make a very good present for any London drinker. I recommend it.

Tony Hedger

ISBN 978 1 4456 6330 2 Amberley Publishing cover price £14.99 See www.amberley-books.com for more information.

CAMRA PUB DESIGN AWARDS

Nominations for CAMRA's Pub Design Awards for 2017 have now opened. The awards, held in association with Historic England, recognise high standards of architecture in the refurbishment and conservation of existing pubs as well as in the construction of new ones. Last year we had a winner in London: the Scottish Stores in King's Cross.

The Awards are open to all pubs in the UK and nominations can be submitted by anyone. Entrants may be required to provide additional photographs and plans of the building, so the pub licensee should always be made aware of and approve the entry. The closing date for entries is the 23 September 2017. To enter the competition, simply visit www.camra.org.uk/pub-design-awards-online-entry.



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ELAC CAMRA City Pub of the Year Award for 2016

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 Idnews.hedaer@amail.com. If you do not have e-mail, hard-copy letters may be sent to: London Drinker Letters, 4 Arundel House, Heathfield Road, Croydon CR0 1EZ. In both cases, please state 'letter for publication' so as to avoid any misunderstandings. The deadline for the next edition is Monday 11 September. Allow a further ten days if submitting by post.

HALF MOON, HERNE HILL

hope the music continues. I have heard more good music in Fuller's pubs than any others since before 1970. **Gus Ellis**

THE PUBCOS

am writing to congratulate Dave Law on his article published in the June/July edition of your magazine. His synopsis of the painful and tortuous journey that licensees have been on is entirely accurate. Unfortunately, the journey is not over and licensees are still being victimised and bankrupted by pubcos and the Government's inability to admit defeat and appoint a truly independent adjudicator of the pubs code legislation. After the success of the FDFYL (Fair Deal for your Local) coalition of tenant representative bodies and CAMRA in the historic 14 November 2014 parliamentary vote, why have CAMRA closed their eyes and ears to the continued abuse of the tied licensee by the pub owning companies? And why are CAMRA so silent when so many perfectly viable public houses are

being closed and sold for other uses? CAMRA need to step up and do more to defend the tied licensee and the existence of the public house in all of its forms.

CAMRA would be rather redundant if there are no pubs left to enjoy a pint of proper cellar conditioned cask ale. I write to you as someone who has had first-hand experience of the heavily unfair relationship between the pubco and licensee. I was forced, bankrupt, from the industry in 2014 by my landlord Punch Taverns after running an award winning tied pub, nine years in the Good Beer Guide and the local CAMRA branch Pub of the Year in 2007 and 2012. CAMRA, extract your combined digits and start to do something before it is too late or are there some unseen self-serving political and financial motives in play?

Paul Davies

Editor's note: It is, of course, open to Punch Taverns to respond if they feel so inclined, although they might have other things on their mind at present.

EARLY OPENING

arlier this year you published my article about the pubs in Smithfield that opened in the early morning. In it I mentioned that the Hope in Cowcross Street had closed. I was later able to report that the Hope had reopened and sold three real ales but now opened at 11am in the morning. I am now pleased to report that the Hope now opens at 7am Monday to Friday. Breakfasts are available although customers can just drink. Weekend opening is still 11am Saturday and noon on Sunday. According to a copy of the licence displayed in the bar, the Hope is licensed to open at 6am Monday to Saturday although pubs are not required to open all their permitted licensed hours.

Two other nearly pubs also open early. The Fox and Anchor (Young's) opens at 7am (8.30am Sat, 11am Sun) and the Sir John Oldcastle (Wetherspoon) at 8am (10 am Sat and Sun) although at the Sir John drink is only served after 9am.

Colin Price

RESPONSIBLE BEERS

urther to your surprise (June/July 2017 edition) at a beer being named 'Responsibly', ľd note Nottingham's Nutbrook brewery did so with a 4% ABV brown ale a few years ago, the Scottish brewery Alchemy brewed a 2% ABV pale of the same name, the Dorset based Cerne Abbas offer a 3.2% ABV pale called - you guessed it - Responsibly and Downton (Wiltshire) produce a December special also called Responsibly (3.5% ABV) as an antidote to all the high strength beers in circulation at that time. Perhaps the most surprising thing is USBrew have taken so long to come up with the name - although US brewers Nebraska perhaps coined it first (across the pond at least) with their surely tongue in cheek 13% ABV Belgian Quad!

Rob Fitzmaurice

Editor's note: The description of Downton Responsibly on their website includes the comment "or might need to cycle home come closing time!" I wonder whom brewer Martin Strawbridge, son of our Regional Director Geoff, might have in mind. . .

In closing, I have received a letter from Tunbridge Wells that certainly wasn't angry! Modesty forbids me printing the whole of his letter but I would like to thank Mr R J Chellel for his very kind words

WOKING BEER FESTIVAL

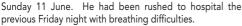
This year's 24th Woking Beer Festival will be held in Woking Leisure Centre on 10 and 11 November. Tickets are priced at £10 which includes a programme and a festival glass. They go on sale from late August from www.wokingbeerfestival.co.uk. CAMRA members get a free pint (up to 5% ABV) on presenting their current membership card at the membership stand. There are three sessions: Friday evening (6-11), Saturday lunchtime (11-3:30) and Saturday evening (6-11). The festival will feature over 70 beers with all beers being available at all sessions (quality permitting). A wide range of ciders and perries will also be available along with our Imported Beer Bar. As ever, there is also the opportunity to see Len Rawle at the Wurlitzer organ on Friday evening and Saturday lunchtime, and sing along to favourites such as Jerusalem, Rule Britannia, etc.! Further details and staffing forms are also available on the website www.wokingbeerfestival.co.uk.

lan Johnson – Festival Organiser

Andy Milne - a tribute

t's with great sadness that the Enfield & Barnet Branch report the death of one of their stalwarts, long standing member and friend, Andy Milne.

Andy died in Barnet General Hospital in the early hours of



Andy had extensive engineering skills; he built his own brewery at home using redundant photo processing tanks and became a self-taught brewer. His brewing skills came to the branch's notice in the 1980s when he supplied a firkin of beer for staff consumption at a beer tent the branch was involved with at Cherry Tree Woods in East Finchley. His beer was as good as any of the commercial products on sale that day. Over the following years Andy supplied beer for all sorts of private functions and parties, including the writer's own wedding reception.

Andy secured employment with the Firkin chain and brewed at several of their breweries, finally ending at the Ford & Firkin in Romford until new owners, Allied Domecq, pulled the plug on brewing.

He went on to brew at Mighty Oak in Brentwood and moved that brewery to Maldon. He left at that point as the commute from Finchley wasn't practical. Andy had two further jobs outside brewing before he retired.

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After retirement Andy helped with the installation of Tintagel Brewery and the formulation of their beer recipes.

Andy continued to host events several times a year at his home where he generously supplied copious amounts of his excellent beer, the last time being on his 70th birthday last year. He was always self-deprecating about his talents and never sang his own praises.

Andy and his long term partner Sandie Ward, who predeceased him by three years, worked at the Great British Beer Festival for many years until the smoking ban came in.

During 2015 Andy was diagnosed with lung cancer and underwent a course of radiotherapy which appeared to have been successful. In December 2016 however Andy was admitted to Barnet General Hospital and transferred to the Royal Free where because of an embolism his right leg was amputated above the knee. He was very pragmatic about the loss of his leg and was transferred to the rehabilitation centre near the Elephant & Castle where he was fitted with a prosthesis. He was able to return home shortly after.

As well as his brewing and engineering skills Andy was a skilled model maker, making beautiful dolls' houses initially for Sandie's grandchildren.

Andy will be sorely missed by many people and remembered with great affection.

Derek Smith

Andy's funeral was held on 4 July at the Islington & Camden Cemetery.



Fancy sampling Belgian beer in its home country? Guided tours of Belgium by coach picking up in Ipswich,
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TOUR 88 **The Hop Harvest Tour**Thurs 14 September – Mon 18 September 2017

TOUR 89 Passchendale 1917

Battlefield & Beer Tour

Sun 29 October – Fri 3 November 2017

TOUR 90 **Christmas in Antwerp**Fri 22 December – Wed 27 December 2017





Ring 01245 354677 for details

Idle Moments

ello again. Well, summer has arrived (though it might be over by the time you read this) and some of us are wandering around in a near constant state of exhaustion. Still never mind; get yourself a nice cool pint; settle down in a cool dark corner of the pub and enjoy pitting your wits against the following little mental exercises.

Let's start with some number puzzles (for no better reason than because I always do):

- 1. 5 PN have WC on the B
- 2. 46 C in a HB
- 3. 2 C in SA without C-L
- 12 NOH by CR
- 5. 49 G on a FPC
- 6. 1 B of LS the RT
- 7. 345 T have a RA
- 8. 8 N in an O
- 9. 4 ECB with D (D. D. D and D)
- 10. 1001 in B is N in D

This month 5BY4 is a bit different – it comprises only a single list. I have subtitled it "Fifty Years Ago" as it harks back to 1967 (The Summer of Love) and it is the list of the top ten singles issued on 2nd August – but in random order. Can you sort them out into their actual positions for that week?

- A. Alternate Title, The Monkees
- B. I Was Made To Love Her, Stevie Wonder
- C. It Must Be Him. Vikki Carr
- D. Death of a Clown, Dave Davies
- E. She'd Rather Be With Me, The Turtles
- F. See Emily Play, Pink Floyd
- G. A Whiter Shade Of Pale, Procul Harem
- H. San Francisco (Be Sure . . .), Scott McKenzie
- I. I'll Never Fall in Love Again, Tom Jones
- J. All You Need is Love, The Beatles

And so finally I come to the Trivial Knowledge bit – and so will you if you haven't cast your *London Drinker* aside in disgust.

- In 1919 an airship completed the first transatlantic flight from east to west. What was its name and what organisation operated it?
- 2. The creator of Paddington Bear died in June at the age of 91; what was his name?
- 3. What is the pen name of the author David John Moore Cornwell (born 19th October 1931)?
- 4. What sporting venue is known colloquially as 'The Brickyard'?
- 5. We all know that Alaska and Hawaii have no land borders with other states of the USA but which state has a land border with only one other state?
- 6. And how many states of the USA have land (and/or river but not Great Lakes) borders with eight other states (and can you name them)?
- 7. Wimbledon Greyhound Stadium (formerly also speedway and stock car racing) closed in May 2017. As well as the inevitable housing, what other venue is to be included when the site is redeveloped?
- 8. With the demise of Wimbledon, where is the only Greyhound stadium remaining in Greater London?
- 9. What, in order of construction, were the names of the ships designed by Isambard Kingdom Brunel (and can you say in which year each was launched)?
- 10. The name Munro is given to Scottish mountains higher than

3,000 feet but what term refers to a lesser peak between 2,500 and 3,000 feet in height?

So there we are then, that's all over. Now you can go and do something interesting (or even useful).

Until next time . . .

Andy Pirson

IDLE MOMENTS - THE ANSWERS

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

NUMBER PUZZLES:

- 1. 435 Members of the House of Representatives (in America)
- 2. 135 metres is the height of the London Eye
- 3. 720 hours in June
- 4. 365 feet is the height of St Paul's Cathedral
- 5. 60103 Flying Scotsman (now in British Railways livery)
- 6. 60 Halfpennies in a Half Crown (Ha'pennies if you prefer)
- 7. 322 feet is the length of Brunel's Great Britain
- 8. 47 is the Atomic Number of silver
- 9. 5,869,713,600,000 miles in a Light Year
- 10. 36 internal squares on a chess board

5BY4: British Grand Prix (Last ten winning drivers - first wins)

- 1. Lewis Hamilton 2008
- 2. Kimi Raikkonen 2007
- Michael Schumacher 1998
- 4. Mika Hakkinen 2001
- 5. Sebastian Vettel 2009
- 6. Juan Pablo Montoya 2005
- 7. Rubens Barrichello 2003
- Fernando Alonzo 2006
 Nico Rosberg 2013
- 10. Mark Webber 2010

GENERAL KNOWLEDGE:

- 1. Isabella is the largest of the Galapagos Islands.
- 2. The 'new' planet discovered in 1781 by William Herschel is
- Talking of William Herschel, before taking up astronomy he was a musician (and composer).
- It was Fred (later Sir Fred) Hoyle who coined the term 'Big Bang' – facetiously in a radio broadcast as he favoured the alternative steady state theory.
- 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).
 The equivalent speed for a point in London (say Charing Cross) at 51.5°North is 646 mph.
- Spindrift is the spray blown off the tops of waves in a high wind.
- The Post Office first issued special postage stamps to commemorate Christmas in 1966.
- The first ever commemorative stamps, issued by the Post Office in 1924, celebrated the British Empire (or 'Wembley') Exhibition.
- Eithne Padraigin Ni Braonain is better known as the singer Enya.
- The most famous occupant of the cemetery at Colombeyles-Deux-Eglises is Charles de Gaulle.



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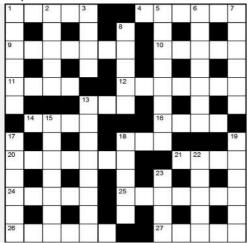
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Compiled by DAVE QUINTON £20 prize to be won



All correct entries received by first post on 20 September will be entered into a draw for the prize.

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

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

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

JUNE'S SOLUTION



ACROSS

- 1. Make a move to curtail financial plan. [5]
- 4. Trouble is different after battle starts. [6]
- 9. Looks for good weapons. [7]
- 10. Flynn: look back on sin. [5]
- 11. A number of additives in crazy drink. [4]
- 12. On the edge of old flower, it's said. [7]
- 13. I leave money for fool. [3]
- 14. Going into raptures again? It's a long story. [4]
- 16. Pity the woman. [4]
- 18. Take action against the girl. [3]
- 20. Stretcher I see after English final. [7]
- 21. Third man is skillful, it's said. [4]
- 24. Bug found in popular vacation area. [5]
- 25. Polish picture? It was a watershed. [7]
- 26. Mark, with hot ash, an arm or leg. [6]
- 27. Thoroughly soak, right away, that well-loved actor. [5]

NWO

- 1. Large girl in unlicensed match. [6]
- 2. 10 leaving 3-D exhibition for play. [5]
- 3. Carve into a secret chamber. [4]
- 5. Beginning to work in open river. [8]
- 6. Gather it's most difficult putting on underwear. [7]
- 7. Luxury car may be steam driven. [6]
- 8. A small bird that's pale. [5]
- 13. Actors' pay scale is drastically cut. [8]
- 15. Sheep going after a horse? What a mix-up! [7]
- 17. Chaos caused by hard smack on the bottom. [6]
- 18. Contempt for initially slow growth. [5]
- 19. Embrace extremely cruel measure. [6]
- 22. Processed meat company in embargo. [5]
- 23. Lying old president? Donald's top. [4]

Winner of the prize for the April Crossword: David Lopatis, London NW9

Other correct entries were received from:

D.Abbey, Ted Alleway, Tony Alpe, R.Amos, Pat Andrews, H.Arnott, Lorraine Bamford, John Barker, Rob Barker, D.Barrett, Mike Belsham, Steve Block, John Bowler, Norah Brady, Deryn Brand, Hugh Breach, Kelvin Brewster, Jeremy Brinkworth, Eddie Carr, Peter Carson, Peter Charles, Hilary Clark, Kevin Creighton, Ebenezer Crutton, Paul Curson, Joe Daly, Michael Davis, John Dodd, Tom Drane, M.Duggan, Elvis Evans, Peter Everett, Mike Farrelly, Rosemary Fisher, D.Fleming, Christopher Gilbey, Henry Girling, Marion Goodall, Roger Grant, Paul Gray, J.E.Green, Alan Greer, Richard Gregory, Matthew Griffiths, Caroline Guthrie, Stuart Guthrie (twice), "Shropshire" Dave Hardy, Simon Harris, Peter Haynes, John Heath, Graham Hill, W.Hill, David Hough, Alan Humphrey, Antony Jenkins, M.Jobson, Eric Johnstone, Mrs Gwenda Jones, D.M.L.Jones, Mike Joyce, Roger Knight, Mick Lancaster, Pete Large, Terry Lavell, Aidan Laverty, Julie Lee, Rosemary Lever, Chris Lovelace, Donald MacAuley, Ms Gerry McCargo, Derek McDonnell, Ken McKenzie, John Mannell, John Marsden, Tony Martin, Dylan Mason, S.Meade, Pam Moger, M.J.Moran, Sally Morgan, Dave Murphy, Brian Myhill, Paul Nicholls, Mark Nicholls , Mick Norman, Gerald Notley, Michael Oliver, Nigel Parsons, Miss G.Patterson, Stephen Pegum, Alan Pennington, Zoltan Peppah, Andy Phillips, Mark Pilkington, Robert Pleasants, Portrush Annie, Jeanette Powell, Derek Pryce, James Rawle, Nigel Roe, Paul Rogers, Richard Rogers, Helen Rooney, Alex Ryan, John Savage, Ruth Smith, Ian Symes, Bill Thackray, Colin Thew, Mark Thompson, Jeff Tucker, Andy Wakefield, Martin Weedon, Spud Whale, John Williamson, Sue Wilson, David Woodward, Peter Wright & the Missus, Ray Wright.

There were also five incorrect and one incomplete entries.

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