

DRINKER

Volume 39 No. 5 October/November 2017





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London Drinker is published on behalf of the Greater London branches of CAMRA, the Campaign for Real Ale, and is edited by Tony Hedger. It is printed by Cliffe Enterprise, Eastbourne, BN22 8TR.

CAMRA is a not-for-profit company limited by guarantee and registered in England; company No. 1270286. Registered office: 230 Hatfield Road, St. Albans, Hertfordshire AL1 4LW.

Material for publication, including press releases, should preferably be sent by e-mail to Idnews. hedger@gmail.com. The deadline for the next edition, December/January is Monday 13 November

All contributions to this magazine are made on a voluntary basis.

To advertise in London Drinker, contact John Galpin on 020 3287 2966 or mobile 07508 036835; E-Mail: johngalpinmedia@mail.com. Prices: whole page £325 colour or £260 mono; half-page £195 colour or £145 mono; quarter-page £105 colour or £80 mono.

The views expressed in this magazine are those of their individual authors and are not necessarily endorsed by the editor or CAMRA.

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Subscriptions: please send either £9 for the mailing of six editions or £17 for 12 editions to Stan Tompkins, 52 Rabbs Mill House, Chiltern View Road, Uxbridge, Middx UBB 2PD. Please make cheques payable to CAMRA London Area. These prices apply to UK mail addresses only. To arrange for copies to be sent overseas, please

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Same old, same old. . .

s I cobbled this edition together, I saw a vague theme emerging so I thought that I would try to expand on it.

The prompt came from an article written by the well known beer writer Pete Brown about the Great British Beer Festival. A lot of people thought that this was an attack on this venerable institution but my interpretation - and if I am wrong I hope that Mr Brown will correct me - was that there is some comfort in something that does not change. I'd liken it to that old jumper that every year goes into to the bag for the charity shop but always gets pulled out at the last minute because it is warm and comfortable. Given that. like so many CAMRA beer festivals. the event starts off with two empty, bare halls with no infrastructure apart from the toilets, variations on a theme are difficult. The main, and I would argue the most important, area where change is required is the variety of beer on offer and readers may be surprised to know just how much 'churn' there is. It is really a question of whether you like it or not and some 43,000 people, by no means all CAMRA members, like it. All being well (with me, not the event), I look forward to seeing you at Olympia next August.

Incidentally, some of you may have seen Alec Latham's 'mostlyaboutbeer' blog site which previews a CAMRA 2018 World Beer Festival. It is a very interesting article but it is Mr Latham's own musings. No such developments are under

consideration at present. Also, if anyone were to stage a 'World Beer Festival' then to be accurate, 30% of the beers on offer would have to be AN InBev brands!

The same can be said for CAMRA's Good Beer Guide. What is essentially a list of pubs and breweries is just that; you can shuffle the contents about a bit and change the supporting articles but not much more or else you lose its *raison d'etre*. That said, it will be interesting to see what a change of editor brings. See page 24.

Likewise pubs with historic interiors as featured in both the book review and pub news columns. If you have a glorious old pub why change it? You cannot improve it (except perhaps sometimes the toilets). That is why we have the historic buildings listing system.

One dictionary definition of progress that I found is 'movement to an improved or more developed state' so please do not think that I am against that. I've taken guite a shine to micropubs and new beers are always welcome from reliable sources. What I object to is change for change's sake. Also, just because a brewery has been operating for many years it does not automatically mean that its beers are rubbish. I know that 'traditional' is a label often used by marketing people to promote things that are most certainly nothing of the sort but let's not forget that with our pubs and beer, we have a lot of the genuine article. We should cherish and enjoy it all, old and new. They are not in competition.

Just to complete a matter from my last editorial, I should have said that Greg Tingey did, quite rightly, take up his complaint with the operator of the pub concerned. Alas, nothing has improved.

Tony Hedger

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

REGIONAL EVENTS

October – Thu 12 (7.30 for 8pm) Regional Pub of the Year presn. Hope, 48 West St, Carshalton SM5 2PR.

November – Wed 6 (8 for 8.30pm) Regional Club of the Year presn. Orpington Liberal Club, 8 Station Rd BR6 0RZ. - Wed 29 (7.30) London Liaison Committee (regional coordination mtg for London branch reps). Royal Oak, 44 Tabard St, Borough SE1 4JU.

Website: www.london.camra.org.uk

LONDON PUBS GROUP

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

October – Sat 14 Peckham, Nunhead, Dulwich and Herne Hill: (11am) Asylum, 40-42 Asylum Rd, Peckham SE15 2RL; (12pm) Greyhound, 109 Peckham High St, SE15 5SE; (12.45) Old Nun's Head, 15 Nunhead Green, SE15 3QQ; (2.15) Man of Kent, 2-4 Nunhead Green, SE15 3QF; (3pm)

Ivy House, 40 Stuart Rd, Nunhead SE15 3BE; (4.15) Crown & Greyhound, 73 Dulwich Village, SE21 7BJ; (5.30) Half Moon, 10 Half Moon Hill, Herne Hill SE24 9HU. Public transport will be required at times.

November – Wed 15 (7.15 for 7.30) Mtg. Royal Oak, Tabard St, SE1 (upstairs). All CAMRA branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

Regional Cider Co-ordinator: Denis Bowen, ednabowen@gmail.com

October – Sun 8 (1pm) Apple pressing/cider making. One Tree Hill Allotments, Honor Oak Park, SE23 3LH.

YOUNG MEMBERS GROUP

October – Thu 19 (7pm) Twickenham Fine Ales, 18 Mereway Road, TW2 6RG, then Twickenham Beer Festival (see page 17) Places need to be booked via regional website: https://tinyurl.com/YmTwick https://www.facebook.com/groups/15625726410/

BEXLEY

Rob Archer, camr@rcher.org.uk, contacts@camrabexleybranch.org.uk October – Wed 11 (8.30) Mtg. Green Man, 168 Wickham



Je Olde Mitre

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

Historic and Traditional Ale-House

London Pride, Gales Seafarers, Oliver's Island and 4 guest ales every day plus a traditional craft cider

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

BRITAIN'S BEST REAL HERITAGE PUB GUIDE 2017 MASTER CELLARMAN 2016 East London & City Pub of the Year 2006, 2008, 2010 and 2014

SPBW London Pub of the Year 2013 CAMRA GOOD BEER GUIDE 2016



St, Welling DA16 3NL. - **Wed 25** (8pm) Soc. Woolwich Equitable, General Gordon PI, SE18 6AB then other Woolwich pubs.

November – Wed 8 (8.30) Mtg. Volunteer, 46 Church Rd, Bexleyheath DA7 4DQ. - Wed 22 (8pm) Soc. Long Pond, 110 Westmount Rd, Eltham SE9 1UT, then Park Tavern. Website: www.bexley.camra.org.uk; Fb: groups/19281737097; Tw: @BexleyCAMRA

BROMLEY

Barry Phillips, social.secretary@bromley.camra.org.uk October - Tue 3 Soc: (7.30) White Swan, 21 Kent Rd, St Mary Cray BR5 4AD; (8.30) Beech Tree, 75 Wellington Rd, St Mary Cray BR5 4AG; (9.30) Cricketers, 93 Chislehurst Rd, Orpington BR6 0DQ. - Mon 9 Farnborough BR6 soc: (7.30) Change of Horses, 87 High St, Farnborough 7BB; (8.30) Woodman, 50 High St, 7BA. - Tue 17 Lunchtime in Leaves Green: (12.30) Crown Inn, Leaves Green Rd, Keston BR2 6DQ; (2pm) Kings Arms, Leaves Green Rd, BR2 6DU. -Fri 20 Spa Valley Railway Beer Fest soc: meet (10.10am) Orpington Stn. for 10:26 train arr. 10.58 Tunbridge Wells, then walk to West Station for festival. - Sat 28 Twickenham Fine Ales brewery and tour of local pubs. Places limited for brewery tour and initially offered exclusively to Bromley CAMRA members; see website to book. Meet (9.15) at Waterloo Stn. for 09:33 train to Twickenham. - Tue 31 (7.30) Cttee mtg. Imperial Arms, Old Hill, Chislehurst BR7 5LZ.

November – Thu 2 Redhill Beer Fest lunchtime soc. Merstham Village Hall, Station Rd North, RH1 3ED. Meet (11am) East Croydon Stn. for 11:16 or 11:34 train to Merstham. - Mon 6 (from 7pm) London Regional CotY Award presn & meet the brewer eve. Orpington Liberal Club, 7 Station Rd, BR6 0RZ. -Tue 14 Anerley & Crystal Palace soc: (7.30) Mitre, 164 Croydon Rd, SE20 7YZ; (8.45) Walker Briggs, 23 Westow Hill, SE19 1TQ; (10pm) Westow House, 79 Westow Hill, SE19 1TX. - Wed 22 Petts Wood BR5 soc: (7.30) Petts Wood Royal British Legion Club, Queensway, 1DH; (8.30) Daylight Inn, Station Sq, 1LZ. - Tue 28 Cttee mtg. (7.30) Graces, 1-3 Witham Rd, Birkbeck SE20 7YA.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

Social sec: Terry Hewitt, 020 8660 5931, contact@croydon.camra.org.uk

October – Wed 4 (8.30) Sutton soc. Little Windsor, 13 Greyhound Rd, SM1 4BY. - Thu 12 (1pm) Lunchtime soc. Royal Standard, 1 Sheldon St Croydon CR0 1SS. - Thu 12 (7.30) G London PotY presn. Hope, 48 West St, Carshalton SM5 2PR. - Wed 25 Carshalton SM5 so: (8.30) Railway, 47 North St, 2HG; (9.30) Sun, 4 North St, 2HU. -Tue 31 (8.30) Mtg. Dog & Bull (upstairs), 24 Surrey St, Croydon CR0 1RG.

November – Thu 9 (1pm) Lunchtime soc. Royal Standard, 1 Sheldon St, Croydon CRO 1SS. - **Sat 18** 166 Bus Crawl:

(12.30) Woolpack, 186 High St, Banstead SM7 2NZ; (1.45) Woodman, Woodmansterne St, Woodmansterne SM7 3NL; (2.45) Smugglers Inn, 320 Chipstead Valley Rd, CR5 3BE; (4.15) Pembroke, 12-16 CV Rd, CR5 2RA. - **Wed 22** (8.30) S Norwood soc. Shelverdine Goathouse, 7-9 High St, S. Norwood SE25 6EP - **Thu 30** (8.30) London Drinker pick up. Hope, 48 West St, Carshalton Website: www.croydon.camra.org.uk

EAST LONDON & CITY

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

October – Tue 10 (7.30) Pig's Ear Beer Fest planning mtg. White Hart, 1 Mile End Rd, E1 4TP. - Wed 18 Pig's Ear publicity crawl: (7.30) Scottish Stores, 2-4 Caledonian Rd, N1 9DU; (8.15) Queens Head; two others. - Tue 24 (7.30) Pig's Ear planning mtg. Rose & Crown, 53-55 Hoe St, Walthamstow E17 4SA. - Fri 27 (8pm) Soc. Rose & Crown Beer Fest, E17 4SA.

November – Tue 7 - (7.30) Pig's Ear planning mtg. White Hart, E1 4TP. - Thu 9 Pig's Ear publicity crawl: (7pm) Pembury Tavern, 90 Amhurst Rd, E8 1JH; (7.45) Star by Hackney Downs, E5 8JQ; four others. - Tue 14 (8pm) Mtg followed by GBG selection. Hoop and Grapes, 80 Farringdon St, EC4A 4BL. – Wed 15 Pig's Ear publicity crawl: (7pm) Rose & Crown, E17 4SA; four others - Tue 21 (7.30) Pig's Ear planning mtg. Rose & Crown, E17 4SA. - Thu 23 Pig's Ear publicity crawl: (7.30) Old Fountain, 3 Baldwin St, EC1 9NU; (8.15) Wenlock Arms, 26 Wenlock St, N1 7TA.

Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498, branchcontact@camraenfieldandbarnet.org.uk

October – Tue 3 (8.30) Soc. Little Green Dragon micropub, 928 Green Lanes (opp. Green Dragon La), Winchmore Hill N21 2AD. - Wed 11 (8.30) Soc. New Crown, 80 Chase Side, Southgate N14 5PH. - Sat 14 Twickenham visit: meet (12.15) Strawberry Hill Stn. - Thu 19 (4pm) New River Brewery visit. Contact 020 8529 4454 to book. - Tue 31 Enfield EN2 soc: (8.30) Cricketers, 19 Chase Side, 6QA; (9.30) Moon-under-Water 115 Chase Side, 6NN.

November – Thu 9 (8pm) Mtg. Stables Bar, Olde Mitre, 58 High St, Barnet EN5 5SJ. - Thu 16 Barnet EN5 soc: (8.30) Monk, 193 High St, 5SU; (9.30) Butchers Arms, 148 High St, 5XP. - Wed 22 Visit to Rochford Beer Fest. Meet (10.30) Wetherspoon's, Liverpool St Stn. - Wed 29 (12pm) Soc (optional meal). Picture Palace, Lincoln Rd/High St jct, Ponders End EN3 4AQ

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor 020 8949 2099, ctaylor2007@freeuk.com October – Wed 4 (8.15) Mtg. Coronation Hall

(Wetherspoon's; upstairs), St Marks Hill, Surbiton KT6 4LQ. – **Thu 19** Soc. Twickenham Beer Festival (see page 17). - **Sat 28** (10.30) Surbiton clock tower pick up for Kingston Beer Festival workers trip. Tillingbourne Brewery and some pubs afterwards. Fare £10 (includes at least one pint), £20 non-workers. Bookings to Adrian 07774 859871 or akpalmer@talktalk.net.

November – Thu 2 (8.15) Mtg. Bar Malden, St George's Sq, New Malden KT3 4HG. - Thu 16 Long Ditton evening: (7.30) George Evelyne, 64 Ditton Hill Rd, KT6 5JD; (8:15) Limping Fox, 15 Rushett Rd, KT7 0UX; (9pm) City Arms, 5 Portsmouth Rd, KT7 0XE; (10pm) Lamb, 73, Brighton Rd, KT6 5NF.

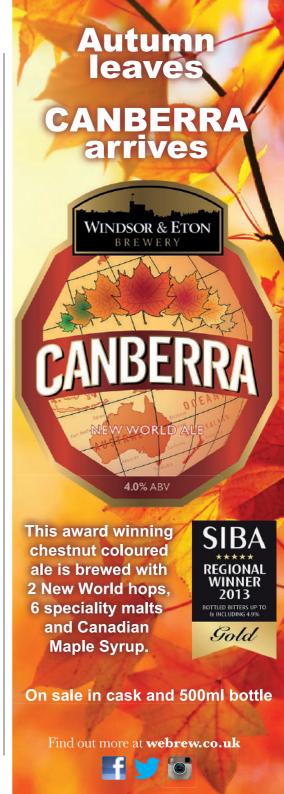
Web site www.camrasurrey.org.uk

NORTH LONDON

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

October - Tue 3 Cricklewood & Kilburn soc: (7.30) Queensbury, 110a Walm La, NW2 4RS; (8.15) Beaten Docket, 50 Cricklewood Broadway, NW2 3ET; (9pm) Alliance, 40 Mill La, NW6 1NR; (9.45) North London Tavern, 375 Kilburn High Rd, NW6 7QB; (10.30) Sir Colin Campbell, 264-266 Kilburn High Rd, NW6 2BY. - Tue 10 (8pm) LDBF mtg. Old Red Lion, 72 High Holborn, WC1V 6LS. - Sun 15 (3pm) JDW Beer Festival soc. Angel, 3-5 Islington High St, N1 9LQ. - Tue 17 (7.45) Cider tasting with Christine Cryne. Snooty Fox, 75 Grosvenor Avenue, N5 2NN. SOLD OUT, sorry. - Tue 24 Upper Camden Town soc: (7.30) Buck's Head, 202 Camden High St, NW1 8QR; (8.15) Hawley Arms, 2 Castlehaven Rd, NW1 8QU; (9pm) Lock Tavern, 35 Chalk Farm Rd, NW1 8AJ; (9.45) Tapping the Admiral, 77 Castle Rd, NW1 8SU; (10.45) Abbey Tavern, 124 Kentish Town Rd, NW1 9QB. - Tue 31 Mtg (8pm): Winter PotS shortlist and GBG longlist. Pineapple, 51 Leverton St, NW5 2NX.

November - Tue 7 North London Line soc: (7.30) Black Lion, 295 West End La, NW6 1RD; (8.15) Garden Gate, 14 South End Rd, NW3 2QE; (9pm) Grafton, 20 Prince of Wales Rd, NW5 3LG; (9.45) Old Eagle, 251 Royal College St, NW1 9LU; (10.30) Colonel Fawcett, 1 Randolph St, NW1 OSS. - Tue 14 Kings Cross soc: (7.30) Sourced Market, The Circle, St Pancras International Stn, N1C 4QL; (8pm) Parcel Yard, West Side, King's Cross Stn, N1C 4AP; (8.45) Scottish Stores, 2 Caledonian Rd, N1 9DU; (9.45) King Charles I, 55 Northdown St, N1 9BL; (10.30) Driver, 2 Wharfdale Rd, N1 9RY. - Tue 21 Essex Road soc: (7.30) Wenlock & Essex, 18 Essex Rd, N1 8LN; (8.15) New Rose, 84 Essex Rd, N1 8LU; (9pm) Lord Clyde, 340 Essex Rd, N1 3PB; (9.45) Hops & Glory, 382 Essex Rd, N1 3PF; (10.30) Alma, 59 Newington Green Rd, N1 4QU. - Tue 28 (8pm) LDBF mtg. Old Red Lion, 72 High Holborn, WC1V 6LS. Website: www.northlondon.camra.org.uk



RICHMOND & HOUNSLOW

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

October - Thu 19-Sat 21 (12-10.30 daily) 17th Twickenham Beer & Cider Festival, York House (Clarendon Hall entrance), off Richmond Rd, Twickenham TW1 3AA. **November – Wed 1** (8pm) Mtg incl. Beer Festival debrief. Prince of Wales (rear room), 136 Hampton Rd, Twickenham TW2 5QR. - Thu 23 Teddington pub walk: (8pm) Builders Arms, 38 Field La, TW11 9AS; (8.45) Kings Head, 123 High St, TW11 8HG; (9.30) Clock House, 69 High St, TW11 8HA; (10.15) Hogarth, 58 Broad St, TW11 8QY.

Website: www.rhcamra.org.uk

SOUTH EAST LONDON

Branch Contact: Neil Pettigrew, contact@sel.camra.org.uk; Social Sec: Andrew Sewell, social@sel.camra.org.uk October - Mon 2 (7.30) Ctte mtg & soc. Victoria, 68 Pages Walk, SE1 4HL. - Tue 10 Crawl: (7.30) General Napier, 73 Bovill Rd, SE23 2EY; (8.30) Catford Bridge Tavern, Station Approach, SE6 4RE; (9.30) Catford Constitutional, Broadway, SE6 4SP; (10.15) Black Horse & Harrow, 167 Rushey Green, SE6 4BD. - Wed 18 Crawl: (7.30) Tankard, 111 Kennington Rd, SE11 6SF; (8.15) Three Stags, 69 Kennington Rd, SE1 7PZ; (9pm) Horse & Stables, 122 Westminster Bridge Rd, SE1 7RW; (10pm) Crown & Cushion, 132 Westminster Bridge Rd, SE1 7HB; (10.30) Stage Door, 28 Webber St, SE1 8QA. - Tue 24 Crawl: (7.30) Park Fever, 21a Staplehurst Rd, SE13 5ND; (8pm) Station, 14 Staplehurst Rd, SE13 5NB; (9.30) Baring Hall, 368 Baring Rd, SE12 0DU. - Tue 31 Soc: (7.30) Euston Tap, 190 Euston Rd, NW1 2EF; (8.15) Brie Louise, 69 Cobourg St, NW1 2HH.

November- Tue 7 (7.30) Cttee mtg & soc. Blythe Hill Tavern, 319 Stanstead Rd, SE23 1JB. - Wed 15 Forest Hill SE23 crawl: (7pm) Signal, 7 Devonshire Rd, 3HE; (7.45) Capitol, 11 London Rd, 3TW; (8.45) All Inn One, 53 Perry Vale, 2NE; (9.30) Sylvan Post, 24 Dartmouth Rd, 3XL. -Wed 22 SE1 Crawl: (7.30) Horseshoe, 26 Melior St, 3QP; (8.15) Woolpack, 98 Bermondsey St, 3UB; (9pm) Pommelers Rest, 196 Tower Bridge Rd, 2UN; (10pm) Anchor Tap, 20A Horselydown La, SE1 2LN. - Tue 28 (7.30) Quiz night. Rose, 272 New Cross Rd, SE14 6AA Website: http://sel.camra.org.uk

SOUTH WEST ESSEX

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

October - Thu 5 (8.30) Soc. 6th South Woodham Ferrers Beer Fest, Village Hall, Hullbridge Rd, South Woodham Ferrers, CM3 5PL. - Sat 7 (11.30am) Brentwood Brewery visit and award presn. Calcott Hall Farm, Ongar Rd, CM14 5RE. - Tue 10 (8.30) Soc. White Hart, Kings Walk/Argent St, Grays RM17 6HR. - Thu 12-Mon 16 Sandown, Isle of Wight (by train, boat & train) for the Classic Buses, Beer & Walks Weekend, including a visit to Yates's Brewery. -Wed 25 (8.30) Soc. Rising Sun, Church Hill, Stanford-le-Hope, SS17 0EU.

November - Wed 1 (8.30) Soc. Upminster TapRoom, 1b Sunnyside Gdns, RM14 3DT. - Wed 8 Soc: (8pm) Phoenix, Broadway, Rainham RM13 9YW; (9.30) Eastbrook, Dagenham Rd, Dagenham RM10 7UP. - Fri 10 (7.30) Soc. West Berkshire & Renegade tap takeover & meet the brewer, Leyton Orient Supporters Club, Oliver Rd, Leyton E10 5NF. - Tue 14 (8.30) Soc. Spread Eagle, 88 Queens Rd/Coptfold Rd, Brentwood CM14 4HD. - Wed 22 (8pm) Soc. 38th Rochford Beer Fest, Freight House, Rochford SS4 1BU. - Thu 30 (8.30) Soc. Old Dog Herongate, Billericay Rd, Herongate Tye CM13 3SB. Website: swessex.camra.org.uk

SOUTH WEST LONDON

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

October - Wed 18 (7.30) Open cttee mtg. Priory Arms, 83 Lansdowne Way, SW8 2PB. - Thu 26 Clapham SW4 Cider Month soc: (7pm) Prince of Wales, 38 Old Town, 0LB; (7.50) Sun, 47 Old Town, OJL; (8.35) Bobbin, 1-3 Lillieshall Rd, OLN; optional additional pub (9.30) Clapham Tap (was Craft Beer Co.), 128 Clapham Manor St, 6ED.

November – Wed 8 Streatham Common SW16 soc: (7.30) Bull, 498 Streatham High Rd, 3QB; (8.20) Mere Scribbler, 426-428 Streatham High Rd, 3PX; (8.55) Earl Ferrers, 22 Ellora Rd, 6JF; (10pm) Railway, 2 Greyhound La, 5SD. -Thu 16 (7.30) Mtg. Pub of the Year 2017 short listing and Good Beer Guide 2019 long listing. Phoenix, 348 Clapham Rd, SW9 9AR. - Wed. 22 (7.30) Open cttee mtg. Grove, 39 Oldridge Rd, Balham SW12 8PN.

Website: camraswl.org.uk | Fb: CAMRAswl | Tw: @CAMRAswl.

WATFORD & DISTRICT

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

October - Fri 6 (8.30) Cider soc. Land of Liberty, Peace & Plenty, Long La, Heronsgate, WD3 5BS. - Wed 11 (8.30) Rickmansworth Social, starting at Druids, 205 High St, WD3 1BB. - Mon 23 (8pm) Mtg. Oxhey Conservative Club, Keyser Hall, Lower Paddock Rd, WD19 4DS. - Tue 25 (8.30) Watford soc starting at Estcourt Arms, 2 St Johns Rd, WD17 1PT.

November - Thu 2-Sat 4 (4-11 Thu, 11-11 Fri & Sat) 23rd Watford Beer Festival. West Herts Sports Club, Park Avenue, Watford WD18 7HP. - Thu 9 (8.30) Post-festival mtg. West Herts Sports Club. - Mon 27 (8pm) Mtg. West Herts Sports Club.

Website: www.watfordcamra.org.uk

WEST LONDON

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

October – Tue 3 (7pm) Meet the brewer (must book with pub). Union Tavern, 45 Woodfield Rd, W9 2BA. - Tue 10 W6 survey crawl: meet (7pm/7.30) Cross Keys, 57 Black Lion La, W6 9BG - Tue 24 (7pm/7.30) Mtg. Harp (upstairs), 47 Chandos Pl, WC2N 4HS - Tue 31 WC2 survey crawl meet: (7pm/7.30) Ship & Shovell (north bar), 1-3 Craven Passage, WC2N 5PH.

November – Tue 7 (7pm) Meet the brewer (must book with pub). Union Tavern, 45 Woodfield Rd, W9 2BA. - Tue 14 W8 survey crawl: meet (7pm/7.30) Elephant & Castle, 40 Holland St, W8 4LT. - Tue 21 (7pm/7.30) Mtg. Star Tavern (upstairs), 6 Belgrave Mews West, SW1X 8HT - Tue 28 WC2 survey crawl: meet (7pm/7.30) Round Table, 26-27 St Martin's Court, WC2N 4AL.

Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

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

October – Wed 4 South Acton W4 soc: (8pm) Bollo, 13
Bollo La, 5LR; (9pm) Swan, 1 Evershed Walk, 119 Acton La, 5HH; (10pm) Duke of Sussex, 75 South Parade, 5LF. - Mon 9 Northwood HA6 soc: (8pm) Gate, Rickmansworth Rd, 2RH; (9.30) Misty Moon, 27 Green La, 2PX; - Wed 18 (8.30) Mtg. Greenwood Hotel, 674 Whitton Ave West, UB5 ULA. - Fri 27 Beer Festival crawl: (7pm) Fox, Green La, W7 2PJ; (9pm) Questors Grapevine Bar, 12 Mattock La, W5 5BQ. November – Fri 3 (7pm) Watford Beer Fest soc. West Herts Sports & Social Club (see page 26). - Fri 10 Train to London pubs with North Sussex Branch (see Branch website for itinerary). - Wed 15 (8.30) Mtg. Southall Conservative Club, Fairlawns, High St, UB1 3HB. See website for other fixtures tba.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the December/January edition is no later than Monday 13 November.

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

2nd South Norwood Beer Festival

Readers hoping to hear news of a 2nd South Norwood Beer Festival at Stanley Halls in October will, alas, have to wait a little longer. The Croydon & Sutton branch of CAMRA are planning to stage the event early in 2018. 8-10 February are the proposed dates. Further details will appear in the next edition of London Drinker.



Awards and events

n this column we feature a selection of the awards that have been made by CAMRA's branches in Greater London.

CORRECTION

Alas we muddled up our photograph captions in the last edition. Charlie Read from the Claret & Ale is the gentleman in the bottom photo. The photo at the top was of the presentation to the Hope. Apologies and thanks to Steve Thompson from Croydon & Sutton Branch for bringing this to my attention.

BEXLEY

The certificate for CAMRA's Bexley Branch's Pub of the Year award was presented in June to Bob & Bev Baldwin, owners of the Penny Farthing in Crayford.



The winning couple

This is the third year in succession that the pub has won the award and under branch rules they now stand down for next year but no doubt this popular micropub will be back. **Ian Wright**

KINGSTON & LEATHERHEAD

CAMRA Kingston & Leatherhead branch's Summer Pub of the Season is the Albion, which sits on a corner opposite Fairfields Green, Kingston. Since being taken on by the same team who run the Antelope pub and Big Smoke brewery in Surbiton, the Albion has greatly improved in terms of style and beer quality and range. It now serves up to ten real ales, including some from Big Smoke, as well as five ciders and perries. Some twenty different keg beers are also available and there is a very popular food offering.



Dominic (left) and Richard with the certificate.

Members of the branch enjoyed an excellent range of real ales while branch chairman Richard Russell presented the award to Dominic McInnes, the pub general manager.

Clive Taylor

John Young Memorial Award

PAULINE FORSTER, LANDLADY OF THE GEORGE TAVERN TAKES THE AWARD

very year, the Greater London branches of CAMRA nominate and vote for a person or organisation that has done something significant for pubs or beer in London. The



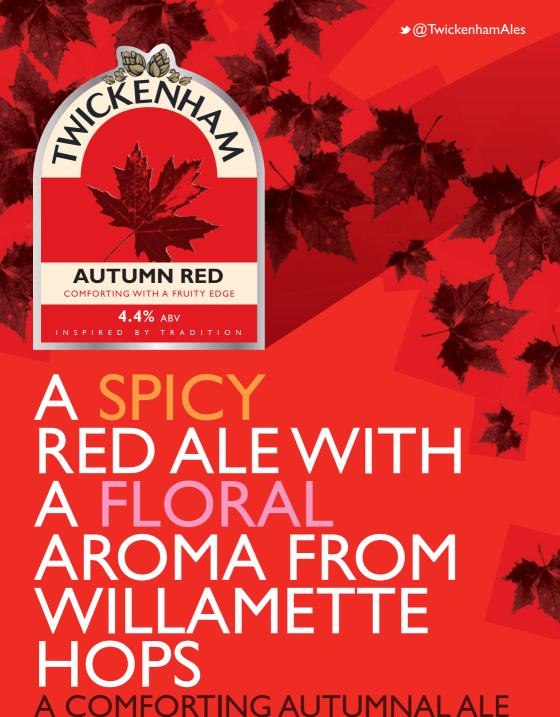
award is named in honour of John Young, the former Chairman of Young's Brewery who was an enthusiastic supporter of real ale and pubs.

This year's award goes to Pauline Forster, the landlady of the Grade II listed George Tavern in Stepney. As reported from time to time in our Pubs Campaigns column,

Pauline has fought a long, hard and complicated battle over nine years against the Swan Housing Association. They want to build six luxury flats next door, which would block the light to an upstairs studio. Not only would this stop the studio from being used for photo shoots but also new residents are also likely to make complaints about the late license and noise from the music, something the pub is well known for and is vital to its continued survival. Pauline has spent the last fourteen years turning the pub into a heralded music venue. Music pubs such as the George are vital for the development of up and coming bands, many of which have gone on to be household names. These pubs are a declining breed and are much in need of protection.

We offer Pauline our congratulations. The award, a shield engraved with the names of the previous winners, will be presented to Pauline by Torquil Sligo-Young, the nephew of John Young, at around 6pm on Tuesday 5 December at the Pig's Ear Beer Festival.

Christine Cryne



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

CAMRA Regional Pub and Club of the Year

REGIONAL PUB OF THE YEAR

ongratulations to the team at the Hope in Carshalton for being voted CAMRA's Greater London Region Pub of the Year for the second year running and an impressive fourth time in six years. They now go into the last sixteen for the judging of the National award. We wish them good luck.

So, is this another instance of 'same old, same old'? Well, yes and no. The Hope's management have obviously hit on a formula that works so why change it? It is well run, has a convivial atmosphere, both a regular and a changing choice of beers – all well kept, of course – sensible pub food and a lovely cat. As the saying goes, what's not to like? Congratulations to all involved.

The presentation will be held on Thursday 12 October. All are welcome. The full address of the pub is 48 West Street, Carshalton, SM5 2PR.

Just a thought; if we follow the example of the FIFA World Cup, if they win for a third consecutive year in 2018 will they get to keep the Regional Director?

Congratulations also to Rae and her colleagues at the Masons Arms in Teddington who were runners up. Another free house, the Masons is comfortable and cosy and also serves a combination of regular and guest beers. The full address is 41 Walpole Road, TW11 8PJ.

REGIONAL CLUB OF THE YEAR

The Greater London Regional Club of the Year is also a previous winner and twice a finalist in CAMRA's National Club of the Year competition. Congratulations to all at the Orpington Liberal Club. The club welcomes CAMRA members on production of a valid membership card and serves four regularly changing cask beers, mostly from microbreweries.

Their presentation will be on Monday 6 November (around 8.30pm) when there is also the possibility of a 'meet the brewer' evening. The address is 7 Station Road, BR6 ORZ, less than ten minutes down the hill from the station. It is only a twenty minute journey by train from Victoria so you could be there in around half an hour.

Tony Hedger

At 31 August 2017, CAMRA had 187,875 members, of whom 18,944 live in the Greater London area.

LEYTON ORIENT SUPPORTERS CLUB



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Daily Happy Hour Oakham Ales £3 a pint 3-7pm Cask Ales only

News round-up

WARNING

ve mentioned something like this before but alas, it is still happening. Can I advise any of our publican readers that if anyone approaches you hinting that they are from CAMRA and asking for a fee for your pub to be included in the Good Beer Guide, do not part with any money. Apparently they usually ask for £60.00. It doesn't work that way. They are trying to con you. In any event, the 2018 GBG will have been published by the time that you read this.

HOW MUCH?

There was something of a furore in the press recently about a pub in London - I won't say which - charging £13.40 for a pint of beer and to illustrate this, people put pictures of the pub's price list on 'social media'. I think that this rather misses the point. I congratulate the pub. If they want to charge £13.40 for a pint of beer that is up to them. That much photographed price list warns you clearly in advance what you will be expected to pay so it's clearly up to the customer as to whether they pay that amount or not. It isn't one of those cases where you order the pint, are served and are then told how much it is, leaving you with the decision whether to have a row about it or just swallowing it - if you will excuse the expression - causing bad feeling either way. The brewer commented, "I absolutely think it is reasonable to charge a premium price for a premium beer", which was a heavily hopped Double IPA. Again, fair enough, just as you know that you will be doing so.

London, apparently, does not have the most expensive beer anyway. According to the Good Pub Guide (not the Good Beer Guide) the average price of a pint in London is f4.20 but in Surrey it is £4.40. The average price across Britain is £3.60.

THE NIGHT TIME ECONOMY

ilburn's last remaining live music venue, the Good Ship, which helped launch the careers of Adele and Kate Nash, has closed after restrictions to its late night opening made it unviable. The Police and Brent council reviewed the pub's late-night licence following concerns over events finishing at 3am and cut it back to 2am. Owner John McCooke, who has run the venue for 12 years, told the Evening Standard, "We are the only late-night music venue in Brent. When the council looked at our licence I thought that this will kill the business but the measures they put in place with the early closures meant it was a slow death." This follows the demise since 2011 of the Luminaire and Power's Bar.

Hackney are the latest to introduce a Late Night Levy. With effect from 1 November, any business that sells alcohol after midnight will be charged between £299 and £1,473 per annum. The likely reaction is that many pubs and bars will follow the example set by Wetherspoon's elsewhere and simply close at midnight.

CAMRA's Regional Director for Greater London, Geoff Strawbridge, will shortly be meeting with the Greater London Authority's planning team to discuss their Culture and Night Time Economy policy and it is hoped that something will be produced before the end of the year.

Let's hope it is positive or else, as John Cryne, Chairman

of CAMRA's North London branch remarked, "otherwise we will have night tubes but nowhere to go!"

CURIOUS

alas, the battle to save the original King of Denmark pubnear Wimbledon Common was lost long ago. The ground floor of the replacement building was supposed to become a bar or restaurant but bizarrely Merton Council refused the potential operator a licence so it has stood empty for some years. Now, inevitably, it is to become a convenience store. This time an off licence has been granted but with the following restriction, 'No superstrength beer, lager or ciders, or spirit mixtures of 6.5% ABV with the exception of premium products, independently brewed, shall be sold at the premises.' Merton had wanted to impose a minimum unit price of 50p per unit on alcohol sales but that was ruled out as anti-competitive. Still it should stop walkers on the adjacent common being bothered by drunken Wombles.

A MATTER OF GRAVITY

This too is bizarre. It is one of those things that I feel I should have known about but didn't. Brewers are allowed a tolerance of 0.5% ABV against a beer's advertised ABV for duty payment purposes, on a brew-by-brew basis. Therefore a 4% ABV beer can legally be served up at anything between 3.5% and 4.5% ABV. My attention was drawn to this by a court case between HM Revenue & Customs and Molson Coors over Carling lager. Molson Coors had paid duty at a rate of 3.7% ABV since 2012 and HMRC tried to recover some £50 million for the difference between that and what was payable at 4%, the strength at which they continued to advertise the beer. HMRC lost on appeal but Molson Coors maintain that Carling was still brewed at 4% ABV and that coverage in the media 'oversimplified what is a complex and technical topic'. Well, it certainly has me puzzled.

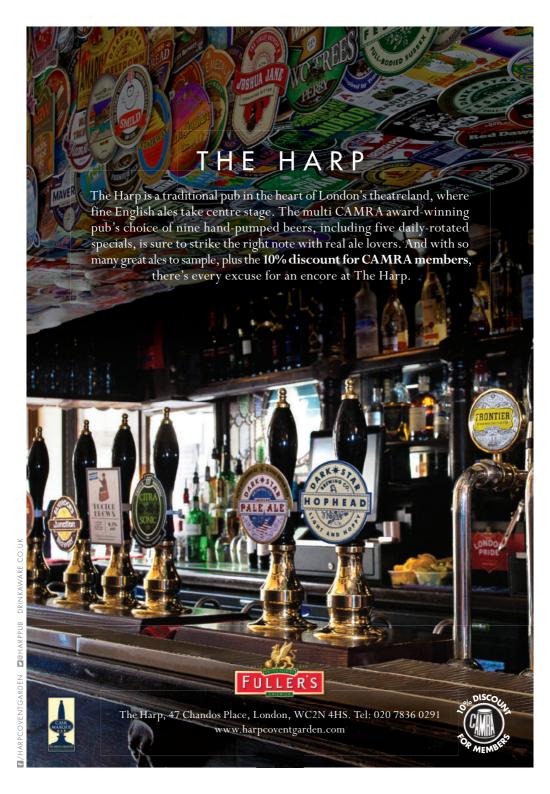
WEIGHTS AND MEASURES

again something which I should have known and failed to pick up on at the time the change was made. Two-thirds of a pint measures are now legal and have been for some time. The Government website confirms that beer and cider must be sold in units of a third, half, two-thirds of a pint and multiples of half a pint. Retailers are however not obliged to make all of these measures available.

HIGH AND WIDE

or anyone who is interested in entering the pub trade in style, two of the country's most famous pubs have come on the market. The 17th century Tan Hill Inn, standing 1,732 feet above sea level in the Yorkshire Dales, could be yours for £900,000. You do however have to be prepared to be snowed in about four times a year.

A touch closer to the sea is the Crown and Anchor on Holy Island (Lindisfarne), off the coast of Northumberland. For £65,000 you get views of the ruins of the priory and a chance to spot 330 species of bird. You have to get to know the tide tables however. As the current landlord commented, "if you run out of baked potatoes, you can't just nip out to Tesco's."



News round-up

GOING TO THE DOGS

To mark this year's Be Dog Friendly week at the end of July, a survey by the Kennel Club found that 98% of pub managers with a dog friendly policy believed that allowing dogs into their pubs improved business. There are apparently 8.5 million dog owners in the country with 25% of British households having a dog. I don't know what pub cats might think of this.

STATISTICS

ot sure where I picked this up from but HM Revenue and Customs report that for the tax year 2016/2017 and for the first time ever income on duty from spirits exceed that from beer. Wine however still yielded the highest amount.

According to an MCA survey quoted in the *Times*, among 18 to 24 year olds, going out to a pub or bar for a drink only comes 16th on a list of leisure activities. A third of those surveyed did not drink. 'Social media' was top of the list. Personally, meeting friends for a drink in the pub is the only 'social medium' that I am interested in but then I am by some way no longer in the 18 to 24 age bracket.

Another MCA survey, this time reported in the *Morning Advertiser*, says that eating out visits fell overall by 2% in the year ended June 2017 although visits to pubs to eat increased by 2%.



South West London CAMRA pub of the year 2016 Find us in the Good Beer Guide 2018



SYD & HIS JAZZERS

19th November - 4pm

78 Norman Road SW19 1BT - 020 8544 9323 sultan@hopback.co.uk 7 The Sultan, SW19

BLESSED ARE THE DRINKERS...

St Thomas's Church in Norwich has purchased a closed pub, appropriately call the Mitre, and has reopened it as a pub. It will be a 'not for profit' operation including a café and restaurant. The Vicar, the Reverend lan Dyble, explained, "We are so pleased that through the generosity of many we were able to raise the finance to acquire this building and return it to its original purpose of serving and being an asset to the community." Terry Huggins, the managing director of the church's trading arm pointed out that it used to be said that Norwich used to have a pub for every day of the year and a church for every week of the year. Now it has one that does both.

RUM DO

have received a report from Germany that you can now buy 'Captain Morgan Beer'. As you may imagine, it is flavoured with rum which must disgust those who still hold to the Rheinheitsgebot. I can't say it appeals much to me either.

On the subject of pirates (how's that for a link?), Penzance in Cornwall recently made an attempt on the world record for having the most pirates gathered in one place, which currently stands at 14,231. For this purpose, a pirate is someone who has two suitable accessories such as a sword or an eye-patch. Alas, when the call came for the count, they fell short because a number of 'pirates' failed to shift themselves from the Dolphin Tavern. The record remains with Hastings.

NO JOKE

even priests walked into a pub. . . A group of clergymen called at a pub in Cardiff to celebrate the ordination of one of their number. They were immediately accused of being a stag party and asked to leave. Now I know that stag and hen parties can be a bit of an annoyance but surely bar staff can spot the genuine article? Happily all was resolved and they were bought a drink on the house by way of an apology. One of the party was a Reverend James and this being a Brain's pub, you can only hope that he had a pint of the eponymous beer.

Compiled by Tony Hedger

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

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.



Thursday 19th to Saturday 21st October 2017

York House

Richmond Road, Twickenham

The Campaign for Real Ale, Richmond & Hounslow Branch

www.rhcamra.org.uk/festivalnews.html www.facebook.com/TwickenhamBeerFestival

CAMRA campaign: Keep our pubs afloat!

In the Spring Budget, the Chancellor announced a £1,000 business rate relief for pubs in England with a rateable value of under £100,000, and a £300 million discretionary relief fund for local councils to use to help those businesses hit with large increases in business rates (which could include pubs). However local councils have been slow to implement these schemes while some pubs continue to struggle with increased rates bills. Research by the Association of Licensed Multiple Retailers (ALMR) couldn't find evidence of any local council having implemented the £1,000 relief, and very few councils had made progress with the discretionary relief fund.

The latest revaluation of business rates has seen pubs across England, and in London in particular, hit with a massive additional financial burden, which in most cases could only be covered by an increase in trade to a level that is simply unrealistic in the current economic climate. Indeed, if they are obliged to put up their prices, it may simply drive customers away and inevitably lead to the closure of the pub.

Colin Valentine, CAMRA's National Chairman says, "Taxes now make up more than a third of the cost of a pub pint. Despite the fact that pubs currently account for 0.5% of turnover of the UK economy, they are still paying 2.8% of the business rates. This is frankly unsustainable and it is the consumer that will ultimately pay the price – whether it's when their beloved local closes down or when the price of their pint goes up."

CAMRA wants the Government to introduce a permanent £5,000 business rate relief for pubs. CAMRA members can join in this campaign by visiting www.camra.org.uk/keeppubsafloat.

Beer duty is another area where action is needed as the adjacent poster shows only too well.

In previous campaigns we secured three cuts in Beer Duty and saw the scrapping of the iniquitous Beer Duty Escalator.



There was however a 3.9% increase in March and there is now scheduled to be an inflation-based increase (currently 3.9% again) in beer duty which could reverse everything that we have gained previously. Another 2p on the price of a pint is likely to follow.

The chief executive of the British Beer & Pub Association (BBPA), Brigid Simmonds, says, "A second beer tax hike this year, based on inflation, would undo much of the good work done in tackling Britain's sky-high rates of beer duty. Abolishing the hated beer duty escalator saved many pubs and jobs after years of unsustainable tax rises. With the challenge of 'Brexit' and a range of other cost pressures, the Chancellor should abandon plans for a beer duty increase in the budget."

As we go to press the date of the budget has been announced – 22 November. We are asking the Chancellor to seriously consider and implement our two campaign requests which are:

- 1. An annual £5,000 business rate relief for pubs.
- 2. A freeze on Beer Duty for the rest of this Parliament.

We need your support to make sure the Government listens to the views of consumers and takes action to back our pubs. Without it more pubs will shut, jobs will be lost, communities will suffer and we will all lose out as a result.

From a CAMRA press release (more or less)

ALE ON THE RAILS

This summer's damp weather did not deter drinkers from having a delightful time at the 5th Epping Ongar Railway beer festival. During the three day event at the end of July, over 1,500 passengers rode the trains and propped up the bars, both on board and in the marquee. In a novel twist, London based beer writer Des de Moor hosted a tutored tasting on board a moving train! Des picked six beers celebrating the Essex-London connection, it being 60 years since the first Central Line train clattered towards the sleepy streets of Ongar.

Whilst the majority of funds raised go towards restoring, maintaining and operating the heritage vehicles, this year Harlow based charity Canalability raised around £450 which will go towards providing boat trips on the River Lea disabled and disadvantaged people.

This year's beer of the festival was Five Points XPA which will see the Hackney based brewery's beers return to the fields of Essex in 2018. Other beer related

developments are planned, including further evening real ale trains. For news of next year's programme of events at the railway, keep an eye on the website at www.eorailway.co.uk.

Alan Perryman (photo by Andy Duncan)



EGHAM BEER FESTIVAL

2nd - 5th November 2017



50+ real ales, many from Britain's newest breweries! Plus ciders & perries - hot & cold food at all sessions

Entry (Thu-Sat):

Non - USC members: £3

CAMRA & NUS card holders: £2

CIU & USC guests: £2

EGHAM UNITED SERVICES CLUB III SPRING RISE. EGHAM TW20 9PE 5 MINS WALK FROM EGHAM STATION www.eghambeerfestival.co.uk





Men United Arms reopens for business

rostate Cancer UK launched the second year of their Favourite Local competition at the Great British Beer Festival this year. The competition is part of their Men United Arms campaign which encourages pub, club and bar licensees to raise awareness amongst their customers and funds to help beat prostate cancer.

Pubs, clubs and bars have until 31 March 2018 to raise as much money and awareness as they can. On registration, everyone will receive a kit including beer mats, bunting and posters and all pubs who raise over £200 will be automatically entered into a competition with the chance of winning branded drip trays and t-shirts.

The five pubs that raise the most money in the UK will be shortlisted to become Prostate Cancer UK's Favourite Local. A panel made up of darts legend Bobby George, MasterChef's Gregg Wallace and representatives from the hospitality industry will judge the winner based on the amount raised, most innovative idea, customer involvement, and commitment to the local community.

Bobby George (pictured) was at the GBBF to help the launch. He said, "It's great to be able to support on such an exciting campaign. The pub is the hub of a community which is why it is so important that licensees start raising awareness among their locals, and funds for this cause. Plus, it is a great way to get customers at your bar!"

For the first time, the charity has introduced additional awards for Favourite Landlord, Heart of the Community and



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ELAC CAMRA City Pub of the Year Award for 2016



Top Fundraising Pub, with additional prizes being awarded. The winners of the Favourite Local competition itself will receive free social media advertising, a cheque presentation, a framed personalised Prostate Cancer UK shirt and publicity within their local and trade media.

Matt Bailey, the landlord of last year's winner, the Parr Inn in Cornwall, who raised an incredible £4,120 by hosting a BBQ, two auctions, a raffle, card games, charging for bar food, donations for lifts and general donations on the bar, said, "I first signed up to this when one of my local boys who had just been diagnosed with prostate cancer, told me about the competition. I didn't think twice about doing it and we suddenly all got very competitive about winning. Running events and fundraisers is a great way to get people into your pub too which has in turn helped my profits. I definitely encourage all landlords to sign up. This competition got the whole community together, everyone in the area got really behind it and in turn spent more at the bar as well as raising money for the charity!"

James Beeby, Director of Fundraising at Prostate Cancer UK said, "I couldn't think of a better way to start our search for Prostate Cancer UK's Favourite Local than at the Great British Beer Festival. We need landlords to join others across the country and come together to support their customers in helping beat this disease. Prostate Cancer affects every community. One in eight men in the UK will be diagnosed and one man dies from prostate cancer every 45 minutes. I encourage all landlords to turn their pubs into a Men United Arms to help us save men's lives."

From a Prostate UK press release



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.



PUBCO NEWS

Alot of pubs have been changing hands recently. Here is a brief summary. Full details of the individual pubs can be found in our WhatPub Updates section, either in this edition or the next.

C&C Group, the people who brought you Magners cider, have entered the British pub trade by acquiring Admiral Taverns from private equity firm Cerberus Capital Management, to whom they were sold by HSBC Bank, for a reported £220 million. The deal is part funded by another private equity finance company, Program Capital. 845 pubs, all tenanted, have changed hands. Admiral's management have retained a small stake in the new arrangement and will continue to manage the pubs. The Dublin listed C&C Group had tried to acquire Spirit and Punch so this is third time lucky. The company has indicated that it plans to expand to something like 1,500 pubs. It is understood that the main reason for the deal is to gain easier access to the UK market.

The Stonegate Pub Company have acquired five Sports Bar & Grill branded outlets in and around the centre of London. The original owners, Bar Holdings, have retained two pubs that were not branded as Sports Bars. Stonegate are also pursuing the Revolution Bars chain of cocktail bars who have rejected a merger proposal from rivals the Deltic Group.

Draft House Group have acquired the Grand Union chain, except for three Young's pubs mentioned last time. They are reported to have paid £3 million for the six pubs which brings their estate to sixteen pubs. To see what they have done to the outlet in Camden see John Cryne's report in the Pub Focus column.

The Craft Beer Co have added a pub in Old Street to their estate, bringing them up to seven pubs in London plus one in Brighton. The former Canvas Bar, once the Nelson's Retreat, has been completely refurbished and should have reopened by the time that we go to print. Managing director and founder, Martin Hayes, said, "This is a really key development for the business and one we're very excited about. The business has been founded on working hard to get sites that are typically just off-pitch and developing them. This site however is positioned in an area of extraordinarily high foot-fall and I expect us to hit the ground running."

Ei Group's (Enterprise as was) sixth 'managed expert partnership', Marmalade Pubs, has opened three sites in London, the Molly Moggs in Soho, which will be renamed the Compton Cross, the Portobello Star in Notting Hill and the Crown and Treaty House in Uxbridge. Their partner this time is Marylebone Leisure who have six pubs in their own right.

Nick Miller, formerly chief executive of Meantime and previously of Miller Brands, has joined the board of Young's as a non-executive director. It is rumoured that following their purchase of the Charles Wells brewing operation, Marston's will move the brewing of Young's beers to Wolverhampton. Would Young's care to comment?

Wetherspoon's have added two further London pubs to the list of pubs for sale through agents CBRE. These are the Crown & Sceptre, Streatham Hill and the Grapes in Sutton. The Railway in Putney, opposite the station, has now been sold

Greene King saw like-for-like sales in the first 18 weeks of its current trading year fall by 1.2% in its managed houses although they increased by 1.4% in their tenanted houses. A GK spokesman said that the fall off could be because people sent more on holiday than they expected because of the fall in the value of the £ Sterling and the rainy weather keeping people out of their beer gardens.

THE MULTI-NATIONALS

Carlsberg's position as the biggest brewer in Russia is under threat following AB InBev and Anadolu Efes, the Turkish brewers, deciding to merge their operations there.

Carlsberg have reported that sales of their Carlsberg and San Miguel 0.0% alcohol free brands increased by 13% in western Europe in the six months to 30 June. Overall group sales rose by 2% against a predicted 3.2% because of poor sales in Eastern Europe. They have instigated an efficiency drive which could involve outsourcing its distribution operation in the UK, affecting 900 jobs.

Following the takeover by Heineken, former Punch Taverns chief executive Duncan Garwood has moved on and has reportedly cashed in his shares for £1.1 million.

Heineken aren't having it all their own way. After a twelve year long investigation – they don't rush these things – a Greek court has upheld a claim by the Macedonian Thrace Brewery that Heineken's Athenian Brewery subsidiary acted illegally in paying bars and restaurants not to sell beer from rival companies and give discounts on their own beer. Damages of 100 million Euros were awarded.

SOMETHING FISHY HERE...

reported on the brewing operation at the ETM group's new outlet, the Long Arm in Worship Street, Shoreditch, in the last edition but I hadn't realised how much more there was to it. As well as having the beer in tanks, there are also two tanks of tilapia fish. These are fed with the waste grains from the brewery and in turn their waste is used to fertilise the trays of salad leaves and herbs that are also grown on site. The fish themselves end up in the kitchen.

S'TRUTH

The Department for International Trade report have identified somewhere where 'A segment of the alcoholic beverage market is migrating from quantity to quality and is becoming enthusiastic about premium products.' Trade mission to Australia anybody? You could combine it with the Ashes.

JULES WHITEWAY-WILKINSON

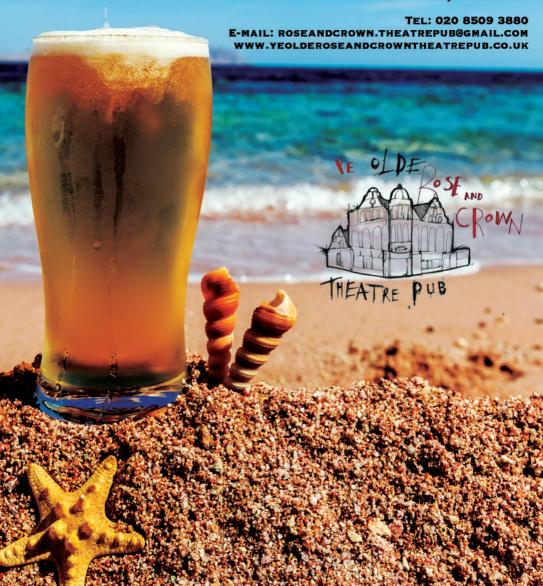
oth out of fairness and to use the current vernacular, for closure, I need to report that Mr Whiteway-Wilkinson, the former owner of London Fields Brewery, was acquitted on all charges brought by HM Revenue & Customs.

Compiled by Tony Hedger



26TH - 29TH OCTOBER 2017

YE OLDE ROSE AND CROWN THEATRE PUB 53 HOE STREET, WALTHAMSTOW LONDON, E17 4SA



The Good Beer Guide

The 45th edition of the Good Beer Guide was published on 14 September. Edited by Roger Protz, it contains the usual completely independently selected collection of pubs, based entirely on nomination and evaluation by CAMRA members. Unlike some guides, you cannot purchase an entry in the Good Beer Guide so you can be sure that every one of the 4,500 pubs in the guide deserves its place because they all come recommended by people who love nothing more than a great pint and a good place to enjoy it.



In addition, the guide contains the only exhaustive listing in print of UK real ale breweries plus various articles on a range of topics relating to beer, breweries and pubs.

Where it is not the 'same old, same old' however is in the editorial content. As well as Mr Protz's highly engaging editorial, there is a look back over 45 years of the GBG plus articles on beer styles and appreciation. It really is a lot more

than just a list of pubs and breweries.

You can buy it on-line from the CAMRA Shop at https://shop.camra.org.uk/goodbeerguide2018.html or most local CAMRA beer festivals.

From a CAMRA press release

Editor's note: just as we went to press it was announced

that Rodger Protz had retired as editor of the Good Beer Guide. We will pay a proper tribute to one of the most significant contributors to the cask beer movement in the next edition.

THE CROWN & SCEPTRE, STREATHAM HILL

owing to an oversight, the Crown and Sceptre, 2A Streatham Hill, SW2 4AH has been omitted. A closed pub, coincidentally a Wetherspoon's, was included in error. This was the Green Man, EC2: Bank. The entry that should have appeared is as follows:

09:00-24:00 (01:00 Fri & Sat) (020) 8671 0843 Greene King Abbot; Ruddles Best Bitter; Sharp's Doom Bar; 5 changing beers (often Sambrook's) H

Retaining its original Truman exterior tiling, thanks to the local history society, and divided inside into separate seating areas, this large, landmark pub was the first South West London Wetherspoon's outlet when it opened in 1990. Mark is now in his eleventh year as the manager and this is his tenth appearance in this Guide. The draught beers have always been in prime condition. TVs are silent except for major sporting events.

Unfortunately, we have now heard that JD Wetherspoon's have put the Crown and Sceptre on the market. I suspect that readers will be hearing more of this.

Tony Hedger

COMMENTARY - CLOSING TIME

Readers of London Drinker who subscribe to The Economist magazine will no doubt have read a recent feature (p.25 of edition dated 26 August) analysing net pub and bar closures in London, whose data and statistics appear in part to have been lifted from the June/July edition of London Drinker in which Geoff Strawbridge, in an article entitled 'Pubs Matter to the Mayor', identified high business rates and penal levels of alcohol duty as culprits in chief. Well, no argument there.

Both articles highlight a 25% fall in pub and bar numbers in the capital between 2001 and 2016 against a 19% fall nationwide. In addition to the tax and duty issues, the *Economist* also highlights changing tastes, demography and location as contributing factors. Indeed, looking at the individual Borough scores, the suggestion that high London property prices encourage pub owners to re-develop pubs as apartments is not matched by the data, which reveals a much slower rate of closure in Boroughs with hot property markets such as Islington (-13%), Wandsworth (-12%), Kensington (-16%), Westminster (-15%) and Hackney (an impressive +3%).

According to the *Economist*, changing demographics are also important in Boroughs with a high and rising Muslim population such as Tower Hamlets (-38%) and Newham (-52%). Moreover, outer Boroughs tend to register a significantly higher rate of closure (such as Enfield -39%; Waltham Forest -44%; Barking & Dagenham -55%; Hounslow -41%; Greenwich -40%; Croydon -43%; Hillingdon -34%) than more central Boroughs where younger people frequent pubs and bars in trendy 'party central' locations. Against this, can anyone explain why Lewisham is -41% whilst the outer borough of Bexley with a fall of just 6% performs, relatively, so well?

The *Economist* article rather cheekily suggests that the slower rate of pub closure in Westminster is due to hordes of thirsty tourists and "members of the House of Lords"! Still, the demise of the local pub appears increasingly to be mirrored by the (relative) rise of the central pub.

Sadly, the article makes no reference to pub and beer quality. I have been CAMRA pubs officer for the socially-mixed SW18 postal district (Central Wandsworth and Earlsfield) for almost this entire period when the total net number of pubs and bars has fallen by half a dozen out of around fifty but the quality and variety of beers served in the surviving and new pubs has massively improved.

Peter J Sutcliffe

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In early September a note went out asking CAMRA members to vote in the Champion Beer of Britain competition. If you are a member, please do vote and here are the reasons why:

- With the increasing number of beers produced in London, CAMRA's London Tasting Panel can't taste them all. We might miss some gems and you can help us by voting for your favourites, perhaps allowing some of the smaller brewers, with less distribution, a look in.
- Getting an award from CAMRA has a greater impact with the public and licensees than most other awards. The short listed beers go forward to a regional competition where the beers are judged by style and winning this creates local publicity. If the beer is chosen for an award at the national competitions then the publicity increases again, whether it is a gold medal, silver or bronze. And these awards do increase sales. Winning the overall Champion Beer of Britain is clearly another level again. 25% increase in sales? No problem.
- Voting is easy to do! You can vote in as many or as few categories as you like. And if you vote in a category you can chose to vote for just one beer if you wish. It takes just a couple of minutes.
- London beers do win. This year, Sambrook's Wandle received a bronze (see right) and London Brewing Company's 100 Oyster Stout won a silver in its category at the National Winter Ales Festival.

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Christine Cryne

THE 2017 WINNERS

ongratulations to Sambrook's Brewery of Battersea who won London's only award at the GBBF and as you can see, they were very happy about it!



The winners in this year's CAMRA Champion Beer of Britain competition, as judged at the Great British Beer Festival, were as follows:

Gold Rudgate Ruby Mild Silver West Berkshire

Maggs Magnificent Mild Bronze Winter's

Ritter Gold Church End Goats Milk Overall Gold Ridley's Rite Overall Silver Silver Bishop Nick

Overall Bronze

Bronze Triple fff Alton's Pride Joint Sambrook's Wandle Ale

Best Bitter

Gold Tiny Rebel Cwtch Silver Blackedge Pike Bronze Surrey Hills Shere Drop

Joint West Berkshire Good Old Boy

Golden Ale

Gold Blue Monkey Infinity Silver Fyne Ales Jarl Bronze Oakham Citra Joint Ludlow Gold

Strong Bitter

Gold Greytrees Afghan Pale Ale Silver Barngates Red Bull Terrier Bronze Salopian Automaton

Speciality

Gold Saltaire Triple Chocoholic Silver Blackedge Black Port Porter Joint Cromarty Red Rocker

Champion Winter Beer of Britain overall Winners

(Judged at the NWAF)

Gold (Old Ales/Strong Milds) Grainstore Rutland Beast Silver (Porters) Sulwath Black Galloway Joint (Stouts) Magic Rock Dark Arts

Bronze (Barley wines/

Strong Old Ales) Moor – Old Freddy Walker

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Focus on pubs

Editor's note: I had some responses to my editorial in the last edition asking 'how do you like your pub?' To those I have added some other articles featuring pubs that I hope will be of interest to readers.

CLIFTON TAVERN, ST JOHNS WOOD

As part of the handover of most of NW8 from CAMRA's North London branch to the West London branch, there was a joint social in St John's Wood, starting in the Clifton Tavern. Built originally in 1846 as a hunting lodge, this historic pub was sold in 2013 by then owners, Convivial Pubco, to a property developer, who closed it. The fight by local residents, supported by CAMRA, resisted all proposals for change of use and the pub eventually reopened in May of this year.



It was unfortunate that the new licensees walked into a pub stripped of all contents including the lovely little bar, mirrors and glass. They have done their best to create an atmosphere to suit both drinkers and diners, although (no doubt for the pub's survival), there is a bias towards dining. There are however still some nice features such as the small courtyard at the front, two fireplaces in the upper area, the sunken conservatory and the original pub sign displayed on the wall (see photo). There are two handpumps (Dark Star and Twickenham at the time of visit) and a number of keg beers from Camden and Fourpure. Go and have a drink and toast another pub saved.

Christine Cryne

BREWHOUSE AND KITCHEN, HIGHBURY

any beer drinkers will have probably heard of this small pub chain, whose raison d'etre is to have a microbrewery in every pub - the name says it all! Brewhouse have two pubs in London, Islington and Highbury and at the time of the Highbury pub opening a few years ago, there were just six pubs. There are now seventeen and they have expanded out of their heartland in the south of England to the Midlands and Cheshire.

There has always been an international flavour to Brewhouse's brewing. Brewhouse's head brewer, and the brewing coordinator of all of their brewing activities, is Peter Hughes from South Africa. The current brewer at Highbury, Burchard Stock, joined the pub in the spring and hails from Germany. He invited us along to see what was happening.

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.

Pig's Ear Beer Festival is back!

This December you can expect a real treat at the Round Chapel in Hackney. Starting at midday on Tuesday 5 December you can quaff delectable ales throughout the week, ending when the beer runs out on Saturday 9 December. And if running out of beer is of concern, then rest your anxieties as there is runnoured to be over 230 casks of beer plus ciders and beers from around the world, some from only £3 a pint.

At present the beer list is under wraps but the word on the Hackney street is that we are to be treated to 85 tremendous tipples in bottles and cans from Belgium, Denmark, Estonia, Germany, Italy, Netherlands, New Zealand, Austria ,Norway, Spain, Sweden and USA as well as some of the UK's finest ales. This year the festival features the strongest beer ever to be at any Pig's Ear Beer Festival: Dutch brewery Uiljte are shipping in a beer called 'Old Enough To Drink' and it's a whopping 21% ABV IPA. Be warned!

And if limited edition specials are your thing, then sniff out a stout from East London or a secret barrel aged speciality (a total secret to be revealed at the festival only!). Many of the beers at Pig's Ear will be either new brews or one-off specials. Specials confirmed so far will be coming from Brentwood, Kisssingate, Round Tower and Redemption amongst others, which will be announced soon. Tickers to take note!

There will be cask beers from breweries who don't usually do cask beer such as 40FT, Anspach & Hobday and Orbit. They will be in high demand so expect them to sell out early.

The Round Chapel can be found on the corner of Glenarm Road and Lower Clapton Road in Hackney (E5 OLY). Entry fees apply – see advert. For up to date beer announcements follow @pigsearcamra on twitter or Facebook or see www.pigsear.org.uk

Nigel Tarn



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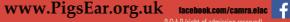
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Focus on pubs

What strikes you as you walk in off Highbury Corner is the beautiful flowers in the drinking area outside the pub, creating a little haven in a very busy traffic area. Walk through the doors into the subdued lighting of this large pub and towards the back you will see the sparkling copper of the brewery.

It was interesting to hear Burchard's background. For a 24 year old, he has a lot of experience ranging from washing casks to an internship. He went to university to study brewing science but decided it was too biased towards the theoretical so he took up an apprenticeship (for two years) with one of Germany's biggest Brewers, Oettinger. He then became what is known as a Guselle, meaning wanderer. Historically, the idea was that you would go from town to town practising your craft, without payment but would be given food, board and clothes. You were however not allowed within fifty miles of your home. In that sentiment, Burchard headed to London after working for a couple of other German breweries for a short period.



Arriving in London, Burchard did a stint with the Solway Society. He then joined Brewhouse & Kitchen. Burchard explained, "The great thing about working here is that we are given a list of beers and framework for each beer we are expected to brew but the details are completely down to each brewer. This is great for me to experiment and understand more about the practicalities and the creative side of brewing. If I had gone to a regular brewery, it would have been 'Here are the

recipes and you can experiment with the one offs'. At Brewhouse, I am my own boss as a brewer, including selling the beer to the pub".

There are five regular real ales and three kegs plus a range of seasonals. All of the names of the beers have a local connection, many with local history associations such as the Astronomer, an American amber ale, which pays homage to Alexander Aubert, the English businessman and amateur astronomer who set up one of the finest British observatories at Highbury House in the 18th century. Others are Arsenal related such as the golden ale called Romford Pele, in tribute to the Gunner's onetime golden boy, Ray Parlour, nicknamed 'the Romford Pele' by avid fans. The brew length is 900 litres and there are four fermenters. Brewing takes place between two and four times a week, depending on demand, with half batches being common. The beers are both cask and keg; the latter being served from large copper tanks at the end of the bar.

The pub has its first entry in CAMRA's Good Beer in the 2018 edition (page 292). They are keen on education, with a Beer Masterclass being run on a regular basis at £20 per head but you can go the whole hog and brew with the brewer for £85 on either a Friday or Saturday.

For more details on the training see their website and for their beers and where they got their names, see: http://cryneinyourbeer.sitelio.me.

Christine Cryne

DRAFT HOUSE CAMDEN

p until the end of August, CAMRA's North London Branch did not have any pubs belonging to the small Draft House chain but now we have two! Admittedly, one of these came out of changes in the boundaries between our Branch and West London, whereby we took over pubs in Camden and West London took responsibility for West-minster pubs that had previously been our responsibility.

But the second has come about following the acquisition of the Grand Union chain by Draft House. This is welcome news to the drinkers of Camden (and beyond!) as it has led to the opening of Draft House Camden, previously a rather uninspiring Grand Union pub.



Located directly opposite Camden Road Overground station, this very large pub has undergone a pretty comprehensive refurbishment and the installation of lots of new dispense taps. One whole wall display celebrates Camden's rock music history. I was fortunate to be able to get along to the 'soft launch' and was impressed with what I found. Unfortunately, it had not proved possible to connect the six handpumps for the launch so I can't tell you what cask beer is likely to be seen but being free of tie, let us hope for some interesting and local beers.

Yours truly tried a paddle of thirds comprising Lagunitas IPA at 6.2% ABV, Thornbridge Jaipur Imperial, weighing in at a mighty 10% ABV and finally Fourpure Morningstar at 7.1% ABV. All very pleasant matched with a couple of dishes from their 'Beer Food' selection. All in all, a more than welcome addition to Camden, where increasingly many of the go-to pubs are to the east of the main drag.

John Cryne

THE DUKE, BLOOMSBURY

pinion: How do you like your pub? Words like preserved, heritage, listed and original do not convey accurately the charm of the Duke, Roger Street, WC1N 2PB, and I much prefer the seldom used but more succinct term unwrecked. I won't gush about the interior like an unmanned fire hose lest I spoil the surprise for the first time visitor but the downstairs Gents is like a shabby portal to another age; how the walls must have reverberated down the years to the gentle sighs of its male patrons. Even the GENTLEMEN sign at the top of the stairs is a classic.

The pub is located on one of the roads less travelled and seemingly trapped in a perpetual sunbeam that has made all the difference to that amalgam of time, people and place we call atmosphere. At peaceful times (and most of the times at the Duke are peaceful) you can hear the sounds of blessings being counted although it only takes a small group





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Focus on pubs

to burst through the sturdy double doors to disturb the delicate soundscape but thankfully this does not happen often. My offices are located in the same street but I restrict my visits to once or twice a month in order to avoid becoming complacent about its distinctive qualities. Nevertheless each visit has an air of being routinely special, rather like the omnibus edition of the Archers.

This then is my near-perfect pub (they sometimes play jazz) but unlike Orwell's mythical Moon Under Water you can reach out and touch this one. Look out especially for the original 1930s detailing and the frosted glass windows bearing the legend IND COOPE. So the next time you find yourself trapped in the sweet spot between equivocation and vacillation make your way to the Duke where an Art Deco treasure awaits you.

Paul Burrows

THE RACKETEER, KINGS CROSS

In the last issue, North London Branch member Ian Shacklock gave a personal view on the closure of the Carpenters Arms (Holborn) and the insidious effect that property developers were having on London's pub stock. Ian rightly criticised its re-opening as a cocktail bar but things have moved on since then.

The Carpenters closed in October 2016 and the local community mounted a huge campaign to get it reopened and prevent its conversion to non-pub use. In the latter they were successful but, while it has reopened, it does not seem to have done so in the form of its previous community pub guise, which is what the local campaigners were fighting for. Perhaps local people will get used to its new guise but that may prove difficult for some.

The original intention was for it to be a cocktail bar but



the tenants have realised that a draught beer offering is needed and there are four keg taps for Purity Lawless Lager and Long Horn IPA, Veltins Pilsner and Siren White Lips. These start at £4.80 a pint. A lot of work has been done to restore many of the Victorian features which had previously been hidden under redecoration and the original name still features on the facade where it will remain. The outside tiling has also been cleaned and there are some magnificent mirrors adorning the walls and some original tiled flooring. The interior décor of mirrors with tiled surrounds pre-date the pub, which was previously a dairy.

The current tenants have to do what they need to do to make the business work and should not be criticised for that. The toilets have been moved downstairs and the space vacated used to create a small and intimate back room which leads into a little garden. The exterior walls have folding glass doors which are opened up in summer, when pavement seating is also provided.

John Cryne

THE WELLINGTON, FULHAM

In view of the exceptional number of pubs in Fulham that have been lost to development or converted to other uses, readers may be interested to hear some good news about the Wellington (www.thewellingtonpub.com) at the far end of Haldane Road, off North End Road SW6.

For many years the pub was unexceptional and hence closed, boarded up and destined to be converted to flats. Thanks to eight investors in the community the pub was saved, tastefully and extensively refurbished, expanded in size and opened about a year ago with a new kitchen and a full menu of quality freshly prepared food and classic sharing dishes as well as bar snacks, all served throughout the day. The Sunday lunches are exceptional and you will not find a single micro-wave in this kitchen! The three jars of different pork scratchings are the best and do not ruin your teeth like most of those that come in packets. They hold a bottomless brunch once a month.

The pub is free of beer tie in respect of its cask ales and, at customer request, has recently been stocking the excellent Long Man Brewery ales from East Sussex on draught as regulars. St Austell Tribute is also available on hand-pump. On International Beer Day these ales were available at £3 per pint! The keg range of beers include one brewed especially for Saracens Rugby Club who have a new connection with the pub. Accordingly there is a drop-down screen and televisions in the back room showing rugby internationals, premiership matches and other sports on Sky as well as horse-racing on terrestrial channels at customers' request. Unusually these days, there is a dart board in the front bar.

The pub is closed on Mondays (but this may change) and opens at 4pm Tuesdays to Thursdays, 11am on Saturdays and midday on Fridays and Sundays with a late 1am licence on Fridays and Saturdays. Parking in the area is restricted meter/phone parking but the pub is only 15 minutes' walk from Fulham Broadway underground station (on the District Line to Wimbledon).

All-in-all a hidden gem of a pub with exceptionally hospitable and accommodating manager and staff. A must visit, especially when shopping in the excellent North End Road market! Cheers!

Tony Bell



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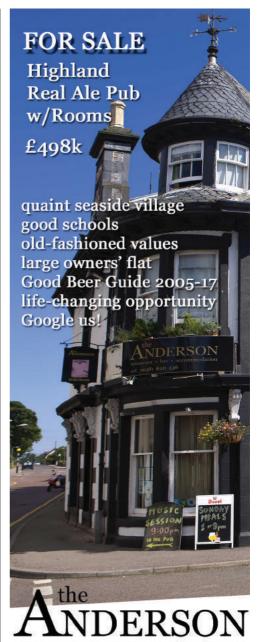
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The elephant in the room - a case study

Editor's note: to follow Dave Law's articles in the last two editions, here is one particular publican's story which I hope readers will find very illuminating. Gary's pub is listed on page 295 of the 2018 Good Beer Guide and I can personally recommend a visit.

This story shows that there is a thriving market for traditional wet-led pubs, explains the reality of the adverse impact that the tie has on tenants, smaller brewers, distributors and customers; and explains how the market rent only (MRO) option has helped, but that a more proactive and challenging Pubs Code Adjudicator is needed to fully unlock the market from the clutches of the artful dodging pubcos.

Background: I have been leaseholder and resident landlord of Ye Olde Mitre Inne in Barnet since 2008. We have become somewhat of a CAMRA landmark in North London, winning the CAMRA Enfield & Barnet Branch Pub of the Year award for seven of the last eight years. We have never quite achieved the regional award but there is always next year.

The Mitre is unique in many ways. We are a provincial pub that does central London barrelage: we are up 300% since 2008 and holding steady for a number of years at 700 brewer's barrels a year. We also remain 97% wet; food is a necessary addition but it is not our core business. We have also been untouched by pubco designer makeovers. There is no grey painted wood, no wallpaper and no bright lights. We are, by all accounts, still a proper 'olde world' drinking pub.

I bought the greater part of a twenty year full repairing and insuring lease on the Mitre, giving me tenure until 2027. I will then have renewal rights under the Landlord and Tenant Act. This is the type of agreement that the pubcos are unlikely to offer generally as a result of the Pubs Code because they lose too much control if the pub does well. This is one perverse impact that is not so good, but it highlights the first of the ways in which we can make MRO work properly. It should be opened up to all pubs and all agreements, both new and existing. There is no reason for a closed market.

It was a Punch Taverns lease when I took it over. They split in 2012 and my pub moved to Spirit Group. Greene King then purchased Spirit Group in 2015 so I've had three landlords in nine years. For me, there has been no significant difference; they have all abused and overly profited from the tied relationship to different degrees. I have, however, been very lucky to be in the position of enjoying an extremely high trade, enabling me to make a living and have a life outside the pub too. Most tenants in the tied system don't manage this and end up either burnt out or bust, or both!

The tie: I was a civil servant for 21 years before I took on the Mitre and I thrive on detail. I analysed the profit and loss on the tie with a fine-tooth comb; I worked out how many pints an hour I needed to sell and how much the staff would cost to sell them! I knew that, if I pushed trade up just a bit, the business would flip into profit. That was my initial goal. I wasn't sure how much I could push it after that or how long I would stick it.

In reality, my forecasts were way off the mark! As soon as

I got the place clean, sorted out the beer and improved the welcome, the business grew faster than I could ever have imagined. The work was relentless. We were open 90 hours a week while I was trying to develop and improve the premises out of hours, recruiting and training staff and learning the ropes myself. The costs were also huge because I had to invest in improving and expanding the premises. It took four years to get a steady ship and only in the third year did I make a decent living. I worked 80 hours a week.

I also had to spend £30,000 to make the living accommodation habitable. The living accommodation in pubs is often cited by pubcos as a bonus for publicans but often it is in a barely habitable state. This is very illustrative of the general pubco approach to tenants: there is lots of gloss, little substance and absolutely no 'partnership', as the pubcos like to call it. It is an adversarial contractual relationship which, in the vast majority of cases, has hitherto benefited only one party.

For those first few years Punch Taverns sat back and watched while I raked it in for them with a near trebling of tied beer sales and a significant investment in their premises. I was paying them £150 above the market cost of a brewer's barrel. They were making over £200 per barrel; on 700 barrels that's £140,000. Plus I had to pay them the 'rent'.

In fairness to Punch, they offered a decent product range at the time and they expanded the cask ale to the SIBA scheme, although this never really took off as the pubcos squeezed SIBA suppliers so tightly most breweries would not sign up to supply us. This is another key point. Ending the is not just about getting tenants a fair deal; it's also about levelling the playing field for smaller brewers and giving customers choice.

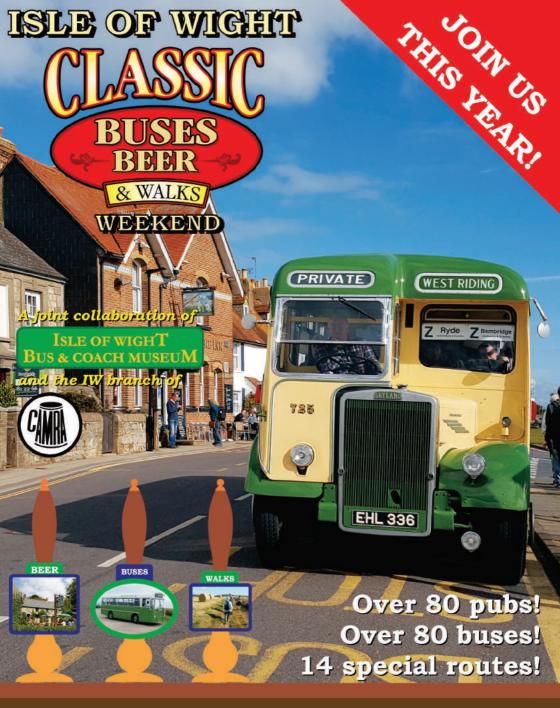
Also in Punch's favour, they piloted some volume discount cash back to tenants, but it was very much a token payment in the wider scheme of things, around £3,000 for one year only if I remember correctly.

In terms of supply problems, I have found all the pubcos to be pretty useless; they have no sense that we are customers because they cannot lose our custom as a result of the tie. The worst I encountered was when Carlsberg, who delivered the tied beer on their behalf, had just taken on a new contract to deliver to Wetherspoon's and were storing the beer bound for my pub in an uncooled depot. It took twelve weeks of bad beer and significant disruption to sort it out. All I could do because of the tie was to make a lot of noise.

There have also been random 'delistings'. Without any notice whatsoever products just disappeared from the buying list, leaving me with gaps in my supply and disappointed regulars. Again, there was nothing I could do about this either because of the tie.

When Spirit took over from Punch, they put the tied prices up only six months after the previous increase and cut my credit terms by a week. Over £10,000 was wiped off my cashflow/profit with no notice, a move that could easily have sunk a tenant operating with a much tighter margin. Once again, there was absolutely nothing I could do because of the tie.

Then along came my first rent review. Punch had promised an investment to help me finish the expansion of



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The elephant in the room - a case study

the pub and 'only' a £10,000 per annum increase to the rent. I also thought that the cashback pilot might be expanded so that I was not charged quite as much for my exceptionally high volume of tied beer. Spirit said no investment, no cashback and sent in an 'independent' valuer on their payroll who proposed a £30,000 annual increase. After three meetings, each of which clearly challenged the independent valuer's listening skills, I threw him out the pub and told Spirit that I wouldn't see him again.

Subsequently I agreed with Spirit the deal that I had talked about with Punch but without any cashback. This was a pretty horrendous deal for me. In effect I was paying them about £100,000 "rent" through the beer tie and, with the new rental payment on top, the total I had to pay was in excess of £150,000. They were making in excess of £200,000 but I figured it was the only way to get the investment I needed to maintain my trade. The alternative was to go to arbitration and that would still leave the investment matter unresolved. I took a huge risk that I could hold on to my significant trade level for five years. No-one in their right mind would purchase the lease from me on that basis, especially if it started to go pear-shaped.

I made it work but again I was hindered by the tie as the number of smaller breweries ballooned and Spirit simply did not keep pace with the market. Their product range actually reduced and my offering was becoming less and less attractive. This was the key reason I lost the local CAMRA award for that one year out of eight: I could not offer an up to date cask ale range.

Then came further disaster for the product range: Greene King bought Spirit! No change they said, but shortly afterwards the delistings started and they replaced the Spirit guest beer range with the Greene King 'guest' beer range! I desperately sought a temporary contract change so that I could purchase a wider variety of cask ales and after much begging and a fee of £13,500, I got 'free of tie' for 100 brewer's barrels until my next rent review in February 2017. During this time I was able to stock about 400 different cask ales from a huge number of breweries large and small. It was the beginning of a new chapter for the pub.



The pubs code and MRO: in addition to this minor victory, there was one saving grace on the Greene King purchase of Spirit: I was now the proud lessee of a pub that was leased from a pub owning business (POB) with more than 500 pubs. This meant I was fully covered by the Pubs Code and the Market Rent Option was available. My second rent review was approaching and Greene King duly

served me with the standard tied rent review papers, this time adding another significant increase to the rent and still fully tied on the same fully inflated prices. This sort of deal would have substantially increased the £200,000 plus per annum that they were already making from my pub. Meanwhile my lesser share of the profits was disappearing with ever-increasing operating costs, not least rising wages and pensions and utilities.

In terms of rent comparables, there is a free-of-tie pub just along the street with a £50k rent and the Greene King managed pub just a bit further along the street was attracting less than half of the trade that my rent was based upon. The tied rent offer was, however, all signed off by a Greene King RICS-qualified valuer as required by the Pub's Code. It's so ridiculous you could not make it up!

Without the Pubs Code/MRO I would have been in a corner: forced either to accept this inflated tied rent with a little purchasing freedom to keep me sweet or go to tied arbitration and be stuck with Greene King products. It is in this regard that I cannot emphasise enough how valuable the Pubs Code is for MRO negotiating lever alone. It's a huge achievement for those who made it happen and, regardless of what needs to change further to make it work properly, these powers for tenants must not be reduced or taken away.

So my response to Greene King's ludicrous tied offer was an MRO request. This duly came with a reduced, but still ridiculous, 'free of tie' rent that bore no resemblance to the local market and had absolutely no justification. Again, this was signed off by a Greene King appointed RICS valuation man. A different one this time, from a swanky Covent Garden firm. When I pushed for justification, they provided a shockingly pathetic submission based on whole company growth figures for Fuller's and Young's and a couple of benchmarks from further afield. They did not benchmark the other Greene King pub or the 'free of tie' pub on the same street as my pub! Even worse than the ridiculous 'free of tie' rent however was that the MRO offer came with the requirement that I had to have a new lease. No one in Greene King would discuss the new lease proposal with me: all communications about it had to be through their solicitors, who I found intransigent and aggressive.

The new lease automatically added in the region of £50,000 upfront cost in terms of early dilapidations, a revised condition point for the remainder of the term, legal costs and Stamp Duty.

Furthermore, it included more onerous maintenance terms of absolutely no relevance to a change in purchasing obligations, estimated to be in the region of a further £50,000. These included, for example, a new requirement to redecorate the whole of the inside and outside of the building every three years, which is a highly disruptive and costly task. This was, of course, never likely to pass the reasonableness requirements in the Pubs Code but they don't care, they just stuck it in anyway! In addition, Greene King required six months' rent in advance, adding in the region of another £30,000. Therefore, all in all, it would cost me £130,000 to go free of tie.

I should say at this point that my own legal advice and advice from experienced lease practitioners unequivocally disputed the need for new leases. Tearing up an existing



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The elephant in the room - a case study

lease is a proposal far removed from convention in Landlord and Tenant matters other than where there is complete termination. There was obviously only one way forward and that was to refer the matter to the Pubs Code Adjudicator (PCA) for arbitration. In doing so, I requested confirmation from Greene King that any final MRO rent settlement would be backdated in line with the relevant clause in my current lease. I also requested some purchasing freedom so that I could develop my business while the referral was being considered beyond my rent review date. Both were refused.

The PCA process very quickly transpired to be a minefield. Time was afforded in the process to the new lease referral, various points of detailed drafting, dilapidations, valuations, valuation appeal and implementation. This could easily take over a year from my rent review date, possibly two years. During this time I would still be tied and paying the exorbitant rates for beer and rent.

So there I was in that familiar corner again with my pubco standing over me. My choices were: (1) accept a new lease and pay £130,000 extra in order to go free of tie; or (2) refer to the PCA and pay the existing extortionate rent and beer tie until it was sorted out. In reality, I had only one choice and that was to see if I could agree a half decent tied deal that provided me with sufficient purchasing freedoms. This is what I did, using the ultimate threat of the not so accessible MRO process. I agreed to a rent that is probably £20,000 to £40,000 a year more than what an MRO rent would have been but a market-priced tie on standard lagers, Guinness and cider only, completely free of tie on cask ale and a couple of craft keg lines plus also being 'free' on soft drinks, bottles that Greene King do not stock and wines, spirits and food as before. This was a significant improvement upon what I had. And how did we administer this change of purchasing obligations on my lease? No, not with a new lease: it was a Deed of Variation costing just a few hundred pounds!

I won't pretend that I won't make more profit as a result of the new deal but I have invested considerably and I carry lots of risk, not least selling my home to buy the lease and start up the business in the first place. I also pay the staff competitive rates particularly in comparison to managed houses, I continually spend money to keep the premises in good condition and my prices are reasonable for the area. It also cost me £10,000 on consultants and legal fees trying to make my way through MRO.

The adjudicator: so where is the Pubs Code Adjudicator, Paul Newby, on all this? You will have read that he has to declare personal interests on all matters because he formerly worked – and is still financially connected to - firms that do large amounts of work for the pubcos.

His office got the process muddled at the beginning and advised tenants to refer matters under the wrong regulation. I was one of those tenants but fortunately I had the foresight to also appoint an independent valuer, which continued to give me a proper foothold in the MRO process.

Mr Newby has over a hundred cases which he is hearing in private arbitration. No substantive decisions have been made or publicised and no definitive advice has emerged. Faced with growing pressure, however, he has now issued a report, one year on, which accuses the pubcos of not acting within the spirit of the legislation. The new lease issue is

clearly the key obstruction and everyone knew that from early on. In my view the Adjudicator should have already mounted a legal challenge against the pubcos on this issue. Alternatively, he should have been seeking amendment to the Pubs Code legislation to eradicate the matter. Until this report, however, the PCA and the pubcos seemed to be pretending that the low take up of MRO is because it's not needed. Nothing could be further from the truth. We wait to see what he's going to do.

And then I turn to the PCA's complaints handling. I made a referral as a result of Greene King's quite appalling response to my MRO attempt. The PCA's response was tortuous. They rejected my complaint saying I should have gone through the process to contest the new lease and in effect that I needed to wait until the next rent review to seek to resolve the matter. We are still arguing, some three months later, about whether I have the right to complain that the pubco would not honour my MRO rights from the rent review date in my current lease and grant me some purchasing freedom while my MRO request was being administered.

Whether the PCA is technically correct is neither here nor there really. There has, until this latest report, been absolutely no empathy and no assurance that they will resolve these fundamental issues for the future. I mentioned that I had spent 21 years in the Civil Service: never have I experienced such a lack of responsibility from a public office! I have now involved my local MP and written to the Chairman of the Parliamentary Committee looking at all this.

Conclusions: the pub tenant community, brewers and customers need all the help they can get to sort all this out.

- MRO is as important as ever to open the beer market to save wet led pubs and their tenants, smaller brewers and distributors and benefit drinkers.
- The MRO provisions that we have must not be taken away, they need to be expanded and made more usable.
- The Pubs Code Adjudicator needs to take a much more proactive and challenging role in implementing the Pubs Code.
- RICS need to take a look at the conduct of some of their members working on the valuation of pub rents.

I feel that CAMRA have a key campaigning role to play in protecting and developing the MRO concept to save pubs and increase beer choice.

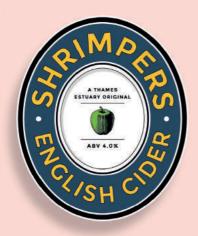
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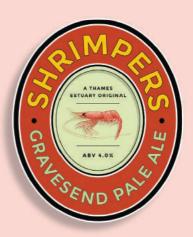
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BREE LOUISE

am pleased to say that the Bree Louise has received a stay of execution until January 2018.

BROMLEY LABOUR CLUB

Just to acknowledge, given its CAMRA connections, the passing of the Bromley Labour Club. It closed its doors for the last time on 22 July and will be demolished to make way for the continuing redevelopment of the Bromley South area. The club was the site of the reformation of the Bromley branch of CAMRA in 2011 and hosted several AGMs since then.

CARLTON TAVERN, KILBURN

here's a long way to go yet but work has actually started on the rebuilding of the notoriously illegally demolished Carlton Tavern. What is left of the original is being salvaged. Daniel Astaire, Westminster City Council cabinet member for planning and public realm, commented, "This is iust reward for local campaigners who fought for this building to be restored. I hope our campaign sends a clear message to developers across the country that they cannot ride roughshod over the views of local communities." I suspect that no-one reading this column will argue with that. With thanks to the CAMRA Pub Heritage bulletin.

CASTLE, BATTERSEA

The owners of the frankly boring building that replaced the distinctive pub gave notice to Wandsworth Council that they wanted to sell and as no community group came forward with an offer, the A3/A4 ground floor premises will be removed from the ACV register. The owners claim that they are selling to people who want to set up a nursery. I suppose that that is marginally better than a convenience store.

CHURCHILL ARMS, KENSINGTON

At the end of July landlord Gerry O'Brien decided to call time on his 32 years at this famous Fuller's pub. He has been succeeded by his general manager James Keogh – another instance where 'same old, same old', is positive. I'm sure that James will maintain the 100 flower tubs. 48

window boxes and 42 hanging baskets that make the pub so distinctive. We wish Gerry a long and happy retirement back home in his native Ireland.

COUNTRY HOUSE, EARLSFIELD

This hidden gem in the shadow of the railway embankment is now owned by Bermondsey Pub Company, (part of Ei Group – formerly Enterprise). It has been tastefully refurbished and now sells beers from local small breweries e.g. Sambrook's, Twickenham or Wimbledon, as well as the 'usual suspects'.

DOCTOR JOHNSON, BARKINGSIDE

fter seven years of closure, a proposal has emerged to turn this 1930s estate pub into a Co-op store. It is reported that 'The company will also be working with a local developer to restore the old bar and pub shelving, turning it into a showpiece'. That's something, I suppose or is it adding insult to injury to those who would prefer to be drinking there? Thanks to Colin Price and Jane Jephcote for the information.

FELLOWSHIP INN, BELLINGHAM

Work will start shortly on the £4 million joint development between the Laine Pub Company and Phoenix Community Housing to restore this splendid inter-war masterpiece to full glory. The main bar will be fully restored and the upper hall will be converted into a 150 seat theatre space and live music venue, with a cinema, cafe, music studios and microbrewery included in the plans. The Heritage Lottery Fund has made a grant towards the costs.

The pub fell into serious disrepair in the 1980s. Phoenix Community Housing's chief executive, Jim Ripley, told the Stage magazine, "We're so proud to have the opportunity to restore this historic pub and create a thriving venue for our residents and the wider population of south London to enjoy."

GROSVENOR, STOCKWELL

n interesting development in what is truly becoming a saga. Lambeth Council have refused the developer's latest planning application on several

grounds, including (abbreviated by me), "The applicant has failed to demonstrate... that the loss of upper floor... A4 accommodation would not render the retained public house use at ground and basement levels which is an Asset of Community Value unviable." Given the history of this case, an appeal is more than likely but you wonder at what point any profit from the development would have disappeared in legal fees. With thanks to Rex Ward for the information.

NEW TIGERS HEAD, LEE

This long closed pub which features an 'extravagant terracotta facade' has been included on the Victorian Society's annual list of its Top Ten Endangered Buildings list which recognises at-risk Victorian and Edwardian buildings and structures throughout England and Wales. It has been closed and up for sale since 2006 after it was sold, possibly by Enterprise, to developers. It can only be hoped that drawing attention to in this way may lead to something good happening. Google it to see just how impressive it is.

A KICK IN THE...

Please excuse the attempt at rhyming slang. Seriously, Thornton Heath seems to taking a real bashing. Following on from the sad tale of the Horseshoe in the last edition, here are two more bits of grim reading.

Lord Napier

This well-known jazz pub – the gentlemen on the cover of our April/May edition played there regularly – closed suddenly at the beginning of July. A spokesperson for Young's told the *Croydon Advertiser* that they had sold the pub more than 18 months ago and had no contact details for the current owner and wasn't even certain who they were. Rumour locally is that it is being refurbished and will reopen. Let us hope so. It is a classic example of the Young's cream and brown design.

Thomas Farley

This pub closed last July but it looked as if it was about to reopen as an Antic pub. Antic obtained planning permission to use this imposing building as a pub and social hall again

Pub news

in January but negotiations with the freeholder have fallen through. Anthony Thomas, the founder of Antic London, was quoted on the insidecroydon.com website as saying, "We had agreed terms to lease the pub element and were about to complete when the landlord pulled out. It is entirely within their gift to resurrect the deal, but as it stands we will not be taking the pub despite our efforts to do so." The rumour is now that Thornton Heath High Street is now going to get another fried chicken shop. I can't see the economics of that. I thought that people went to such places after they had come out of the pub, not instead of it.

GRADE I LISTING

In reply to my comment in the last edition that there were no Grade I listed pubs in London, reader Tony Brown suggested that the Ledger House, the Wetherspoon's pub in West India Quay might be. I checked the Historic England website but could not find anything so I asked the fount of all knowledge in these matters, Jane Jephcote. Jane confirmed that it wasn't but she did point out that, quite obviously if you think about it, the George in Borough High Street most definitely is.

Compiled by Tony Hedger

The print run for this issue of *London Drinker* is 26,500. It is distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London.

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M THERAILWAYSTREATHAM

Matters of taste

Firstly a correction; we got Pam's surname wrong in the article on Monty's Brewery in the last edition. It is Honeyman not Honeywell. Apologies

KEW - A HIDDEN SECRET

ost breweries publicise their existence but not this little Brewery. Walking along the Upper Richmond Road in Sheen you can easily pass by Kew Brewery without noticing it. There is no signage outside; it is only a look through the window that lets you know you really have arrived. But although the brewery might be playing hide and seek, the flavours of many of their beers do not hide their light behind any bushel with lots of taste and aroma as a small group from London's Tasting Panel found out.

Kew is a six barrel plant in shop premises, long and thin, so that most of the brewing equipment is at the rear but they have managed also to squeeze in two fermenters and two conditioning tanks. Dave Scott set up the Brewery in 2015 with assistance from James Sheepwash, ex Stag Brewery, who helped with the first brew. Before starting the brewery, Dave sensibly got some experience at some other breweries including Weird Beard in Hanwell. Now Dave would like to find somewhere bigger to cope with demand but, as always in London, property prices are an issue.

All of Kew's beers are unfiltered, unpasteurised and unfined, making them suitable for vegetarians. The beers come in three formats, cask, keykeg and bottle. The bottles are bottle conditioned and hand filled. After conditioning, the cask beer is kept for seven days before it is released and

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the bottles ten days. Like most smaller breweries, the yeast used is mainly dried. Small doesn't however mean parsimonious with the ingredients; the pale malt is always Maris Otter. Although it is generally more expensive than other pale malts, Dave says, "I still think it gives me better results." Similarly, with an eye on flavour, whole hops are used in the copper but pellets for the dry hopping, "I stick to British hops and in particular, like to try the newer British hops".



Dave in his very compact brewery. The casks on the right were going to GBBF

Dave's experimentation with new British hops comes to the fore with Pagoda, their best selling beer. There are currently seven different varieties, each with a different British hop blends but there are no secrecy on the codes; read and enjoy the labours of a British brewer supporting British hops!

Pagoda 1 – Fusion: a blend of experimental hops

Pagoda 2 – UK Cascade

Pagoda 3 – Jester

Pagoda 4 – Instone (a wild hop)

Pagoda 5 - Olicana and UK Cascade

Pagoda 6 – Pilot and Pioneer

Pagoda 7 – Minstrel and CF132 (an experimental hop)

The beers are delivered locally by Dave, which in itself is a story as Dave didn't learn to drive until he set up the brewery. His outlets, not surprisingly, are within a few miles of the brewery and include the Royal Botanic Gardens in Kew! You can find a list of his outlets on the website: www.kewbrewery.co.uk. Some beer goes through a wholesaler and his beers are featured on some bottled beer websites including Craft Metropolis and Ales by Mail so if you can't find them in your local, you can buy them online.

In addition to Pagoda, Kew has a number of regular beers, many with an unusual twist. The current range includes Botanic (with juniper), Kew Green (& Black), with cacao nibs; Richmond Rye, Sandycombe Gold (named after a local street), Petersham Porter, Nightshade (a porter with chillies) and Sheep in Wolf's Clothing (a saison style beer). Read the London Tasting Panel's tasting notes on the breweries page on CAMRA's London Regional website. Enjoy!

Christine Cryne

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QUEL FROMAGE

pologies to Wimbledon Brewery. In a 'senior moment' in the last edition I credited their Copper Leaf cheese to Sambrook's. I have incidentally since tasted it myself. It really is very good – and I'm not just saying that.



NICHOLSON'S NEW BEERS

very year, Nicholsons, who have 42 pubs in Greater a London, run a beer festival 'to stretch drinkers horizons and palates'. This year they commissioned six brewers to create six unique beers and three are from London.



Hop Stuff are contributing Mjango Unchained – a mango fruit beer; London Brewing Company – a rye beer called Rye Not? and Wimbledon a pale ale named Hop Harvest. The festival runs until 22 October.

Christine Cryne

FULLERS

esults for the sixteen weeks ended 22 July were good. Like-for-like sales rose 6.6% in the managed pubs and hotels sector and 5% in the tenanted sector. Chief Executive Simon Emeny said, "We are very pleased with the new trading year so far and remain on course, despite the previously noted cost headwinds that are buffeting our industry including increased business rates, the impact of the National Living Wage and the introduction of the Apprenticeship Levy. Notice the phrase 'cost headwinds'. This is the second

time that I have seen it recently. Where do these 'buzzwords' come from?

As part of their continued development of the brewery Fullers have installed two robots to increase the efficiency of its cask racking line. In a nice touch, the robots are named after two long serving employees. Robot Brendan, named after Brendan Bray who, between 1966 and 2014, worked his way up from copper boy to brewing team leader, stacks and de-stacks casks, and robot Richard, named after Richard Keith, former manager of the engineering team, removes and replaces locator boards.

Fullers have put the freehold of two pubs in outer West London, the Cross Lances in Hanworth Road, Hounslow and the Paddington Packet Boat in High Street, Uxbridge on the market. This is bad news, given the extent of the loss of pubs in this area. It would be nice to think that the pubs might change hands as going concerns but the estate agent's details contain the ominous words "would redevelopment or change of use, subject to planning". In addition, local sources report that the Angel in Hayes End. a little-altered 1920s roadhouse. has been sold and will close in December to become a nursery.

Fuller's held their now traditional Open Day at the brewery on Saturday 2 September 2017 with its usual array of activities including live music, food, dray horse rides, face painting, brewery tours and beer and wine tastings.

HOP STUFF EXPAND

The Woolwich brewers will shortly be opening a second Taproom Bar in the Market Yard development in up and coming Deptford, SE8. This is stage two in their aim to have a chain of five bars following their successful crowdfunding exercise in 2016. The new bar offers, to quote the press release, 'the full Hop Stuff range, a slew of local craft on guest taps, beautiful sourdough pizza using local ingredients, and a buzzing space where anyone feels at home.' Check the website for details: www.hopstuffbrewery.com.

MONCADA ON THE MOVE

The brewery has moved again. Demand for their beer has meant the need for bigger premises and so earlier this year the plunge was taken to move into a new unit in Cricklewood, making it the second brewer in the area. It is located in an industrial unit just off the North Circular, near Wing Yip supermarket.



As well as splendid new brewing equipment (from overseas) and a bottling line for their range of bottled conditioned beer, there is a visitors' centre on a mezzanine, giving great views of the brewery. They intend to open this to the public but you'll have to wait a while to see it for yourself as they are still waiting for a license. Check for further details: www.moncadabrewery.co.uk. With thanks to Christine Cryne for the information.

WEIRD BEARD ON THE BREADLINE

ere is another variation on the beer from bread theme. Charity, the Felix Project, which collects surplus food from supermarkets to deliver to other charities, has passed its leftover bread to Weird Beard in Hanwell who have turned it into a pale ale called Bread Banger. The charity has links to the Evening Standard and the beer was the concept of its owner, Evgeny Lebedev, who wanted a new beer to serve in the Grapes in Limehouse, the pub he co-owns with Sir Ian McKellen. A donation is made to the Felix Project from every bottle sold. Head brewer Bryan Spooner told the Evening Standard, "I pretty much live on toasted sandwiches so it's fantastic to brew an interesting beer made from bread while also doing some good work for charity".

WIMBLEDON CELEBRATE

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Brewery news

the team, have produced Wimbledon 1889, a 4.8% ABV lager described as a 'light straw-coloured lager with a refreshing dry finish'. The proceeds from the sale of the first 2,000 bottles will be donated to the football club.

HOP DEVELOPMENTS

This is promising. Britain's oldest hop merchant, Charles Faram & Co, founded in 1865, run a development programme called, fairly prosaically, the Charles Faram Hop Development programme. This seeks to produce plants that are resistant to disease and pests and will rival varieties from the US and southern hemisphere in terms of flavour and durability. So far, they have produced a number of new varieties such as Jester, Olicana, Minstrel and Archer.

The latest, so far known just as CF160 and CF182 were used by the XT Brewery from Berkshire to produce a 5% ABV pale ale called Brit Hop which was available at the Great British Beer Festival. A spokesperson for Charles Faram & Co rather charmingly said, "We see our breeding programme as being in the true spirit of British innovation. Like an inventor in a garden shed; mildly eccentric but still managing to achieve results. We are punching above our weight as a nation and also as a small company doing some crazy things with hops."

Compiled by Tony Hedger

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

Draft House have added to their estate, in E1, NW1 and SE11. We report newly opened or acquired pubs for Truman's in E16, Hammerton in N7, Mother Kelly's in SE1 and Antic in SE19, as well as an ETM brew-pub in EC2, a brewery taproom in E8 and a micropub in N21.

Craft Beer Co, Grand Union and Wetherspoon are among the operators to relinquish outlets, in E1, NW1, SE5, SE11, SW4 and SW15. There are permanent losses to the capital's pub stock in E6, E14, E18, Enfield, NW4 and SW13, but a National Inventory pub in SE6 should reopen after substantial investment.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

EC1V 3NR, SHOREDITCH GRIND, 213 Old St. Opened last November, chain coffee shop, the only one to have a bar attached. No cask beer. Three keg beers, e.g. Fourpure.

EC1M 7AH, SOURCED MARKET, 7-21 Goswell St. Opened in spring, one of a small chain of farmers' markets cum convenience stores, with a separate bar area. No cask beer. 'Craft' beers in keg, bottles and cans.

EC2A 2DX, LONG ARM PUB & BREWERY (ETM), 20-26 Worship St. Opened in July. Six daily changing beers, 'fresh from tank to glass, cutting out the keg, cask and bottling process'.

WC1X 9LR, CARPENTERS ARMS (ex-Punch), 105 Kings Cross Rd. Having been sold to Mendoza and closed last October, leased to Gin & Ignorance Ltd and reopened as the RACKETEER. The intention was for it to be a cocktail bar, but the tenants realised that draught beer is needed, although it no longer has cask beer. Keg beers include Purity Lawless Lager and Longhorn IPA, Siren White Lips.

WC2A 1JA, PREGNANT MAN, 40 Chancery La. New bar & restaurant. No cask beer.

WC2N 6HH, RETRO BAR (Stonegate), 2 George Ct. Was GEORGE, POPSTARZ. Cask beer introduced in summer, Sharp's Doom Bar and a guest.

W1B 3DE, WIGMORE, 15 Langham Pl. Opened in July, a converted bank now attached to the Langham Hotel, a very upmarket joint venture between the hotel and chef Michel Roux, with a 12.5% discretionary service charge and posh food. Moor So Hop, Thornbridge Lord Marples and Wild Beer Bibble. House beer is Brew by Numbers keg Saison, sold in 2/3 pint. Real cider, Thistly Cross.

EAST

E2 75B, FANNY NELSONS (Andy Bird), 32 Horatio St. Run by the same management as Chesham Arms, E9 and Dartmouth Arms, NW5. Reverted to **NELSONS HEAD**. Cask beer reintroduced, three e.g. Five Points.

E4 8HH, WISHING WELL (Enterprise), 11 Hall La. Was ARTISAN. Cask beer restored, Sharp's Doom Bar.

E8 2EB, BREWERS BAR, 77 Shacklewell La. New bar. No cask beer. Keg beers include Camden. Bottled beers include Partizan.

E8 3RL, FOREST ROAD BREWERY TAPROOM, 1348 Netil La. Opened last year. No cask beer. Keg beers from Forest Road and others, e.g. Five Points, Kernel.

E8 3RL, NETIL360, 1 Westgate St. Rooftop bar, in winter only open Fri-Sat 5-11. No cask beer. Keg beers include Five Points, Truman's.

E14 4AY, HENRY'S (Tattershall Castle Group), 16 Hertsmere Rd. Was BAR 38. Having closed in 2015, reopened in May by Drake & Morgan as **BOTHY** and quickly renamed again **SIPPING ROOM**. Briefly had cask beer, Woodforde Wherry, now discontinued.

E16 2BX, BRICK LANE BREWS (Truman), Airside, Gate 2B, London City Airport. Opened in January, the first of a new bar chain from Truman's, serving traditional East End food. Cask and other beers from Truman's.

E17 5AL, DOG & DUCK (Enterprise), 222 Chingford Rd. Taken over by Dirty Liquor, a 'managed expert' partnership between Ginger Jones and Enterprise. Cask beer reintroduced, three local e.g. Signature, Truman's.

CHADWELL HEATH (RM6 4HU), HARVESTER (M&B), 900 High Rd. Reverted to **GREYHOUND**. Cask beer restored, Sharp's Atlantic IPA and Doom Bar.

NORTH

N1 1LX, HOP & BERRY, 209-211 Liverpool Rd. Was WINDSOR CASTLE, HOURICAN'S FREE HOUSE, BARNSBURY. Reopened as CURED, mainly food-focused but drinking without eating is permitted. No cask beer. Keg beers include Fuller's London Pride Unfiltered and Montana Red, Hammerton N1.

N7 8LT, WIG & GOWN (Enterprise), 99 Holloway Rd. Was LIL' RED. Taken over in July by Hammerton Brewery and renamed HOUSE OF HAMMERTON. A handful of cask beers introduced. Southern US food from Potlikker.

N12 9PT, TOMMY FLYNN'S (Enterprise), 686 High Rd. Was WISHING WELL, FINCHLEY TAVERN. Changed hands again and in June renamed THE PUB. Cask beer restored, e.g. Greene King Old Speckled Hen.

N16 7XJ, BARDENS, 36 Stoke Newington Rd. Opened in 2010 but not previously reported. No cask beer. Keg beers include Camden, Meantime.

N21 2AD, LITTLE GREEN DRAGON, 928 Green Lanes. The first micropub in Enfield & Barnet branch opened in August. Four cask beers, many from local microbreweries, e.g. Enfield, New River. Mon closed; Tue-Thu 4-10; Fri-Sat 12-10; Sun 12-7.

NORTH WEST

NW1 9EA GRAND UNION (Star), 102-104 Camden Rd. Was EAGLE, ROSIE O'GRADY'S, MAC BAR. Taken over and renamed **DRAFT HOUSE**. Cask beer restored, six handpumps. Many 'craft' keg and bottled beers.

NW2 2NL, BEST WESTERN PALM HOTEL, 64-76 Hendon Way. Hotel bar now open to non-residents. No cask beer. Only two draught lagers.

NW8 8EP, TRADERS INN (Enterprise), 52 Church St. Was HARP. Cask beer restored, one.

NW9 85N, GEORGE (Punch), 234 Church La. Cask beer restored, Greene King Old Golden Hen.





OPEN SEASON AT THE PARTRIDGE

Situated in an impressive Victorian building, this characterful pub can be found in the heart of Bromley. The Partridge is renowned for its great food (especially its hand-crafted pies), great drinks and the warm welcome it gives its guests. And with **50p off a pint for CAMRA members**, Autumn is definitely the best season to enjoy The Partridge.

194 High Street, Bromley, Kent, BR1 1HE Tel: 020 8464 7656 www.partridgebromley.co.uk KENTON (HA3 9DW), DELANEY'S, 404 Kenton Rd. Reopened, renamed FROSTY'S. Still no cask beer.

SOUTH EAST

SE1 6EY, ALBERT ARMS (Brakspear), 1 Gladstone St. Reopened and refurbished after fire. Still has three cask beers. SE1 2EZ, DOODLE BAR, 60 Druid St. Previously unreported bar in railway arch. No cask beer.

SE1 7TP, MOTHER KELLY'S, 76 Albert Embankment. The fourth of this popular chain of 'taprooms', after E2, E9 and N16. No cask beer. Over thirty keg beers and a bottle shop. SE1 6ER, PRINCE OF WALES, 51 St Georges Rd. Cask beer restored, Greene King Hardy & Hansons Bitter.

SE11 6SF, GRAND UNION (Punch), 111 Kennington Rd. Was BAR ROOM BAR. Taken over by Draft House and reverted to TANKARD. Cask beer restored, three changing, and 'craft' keg beers.

SE16 4JN, BRUNEL (Punch), 47 Swan Rd. Was ADAM & EVE. Cask beer restored, St Austell Tribute.

SE18 6BF, BEEFEATER (Whitbread), Beresford St. Opened in July along with the associated Premier Inn. Bar to the left, restaurant to the right. Fuller's London Pride.

SE19 1TQ, HAVANA HOUSE (ex-Punch), 23 Westow Hill, Was QUEEN'S ARMS, ORANGE KIPPER, BLACK SHEEP. Having been closed and sold by Punch in 2013, reopened in August by Antic as the WALKER BRIGGS. The usual shabby-chic style with an extensive range of cask and 'craft' keg beers.

BEXLEYHEATH (DA6 8BE), GOLDEN LION (Stonegate), 258 Broadway. Cask beer restored, Sharp's Doom Bar and Shepherd Neame Whitstable Bay, plus a real cider on handpump.

CROYDON (CRO 6SG), CRICKETERS (Enterprise), 107 Addiscombe Rd. Was QUEEN. Having closed in June, reopened in September, incorporating 'Miss P's Barbecue' food. Cask beer discontinued. Keg beers include four from Meantime.

SOUTH WEST

SW1W 0BP, 23 GROSVENOR GARDENS (AD Lounge Bars), 23 Grosvenor Gdns. Converted bank, opened as a wine bar c.2012 and now refurbished. No cask beer.

SW8 5BP, NO 29 POWER STATION WEST (Darwin & Wallace), Unit 29, Circus West, Battersea Power Station. Opened in July, their fifth outlet and the only pub in Phase 1 of the Battersea Power Station development, a stylish bar on the ground floor of a new block beside the railway bridge. Fuller's London Pride inconsistently available.

KINGSTON (KT1 1HL), SLUG & LÉTTUCE (Stonegate), 22-28 High St. Was CASA. Renamed HENRYS. Cask beer restored, Fuller's London Pride and Sharp's Doom Bar.

RICHMOND (TW9 1DZ), RICHMOND ARMS (Tattershall Castle), Princes St. Having closed in April last year, reopened in July by a new operator as the TAP TAVERN. Three cask beers, e.g. Kew, Twickenham. Seventeen 'craft' keg beers.

W9 1EE, REAL ALE, 4 Formosa St. Opened in August, sister establishment to an award-winning off-licence in Twickenham, but with limited seating and a selection of beers available for on-premises consumption. Draught beer available in measures of up to 2/3 pint only.

TWICKENHAM (TW1 3AW), MULBERRY TREE (Wellington),



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65 Richmond Rd. Was MONGOLIAN BARBECUE, CLUBHOUSE. Changed hands in 2016, closed for building works, reopened this summer as **LE BARON** restaurant, retaining a bar area with cask beer, Fuller's London Pride.

WEMBLEY (HA9 0EG), POWERLEAGUE WEMBLEY, Yellow Car Park, Engineers Way. Bar for the 5-a-side football pitches, open to the public, relocated from earlier unreported site on Royal Route. No cask beer.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAI

EC3M 1AB, CORNEY & BARROW (Drake & Morgan), 2b Eastcheap. Closed, now a 'London Cocktail Club' bar with no draught beer.

WC1X 9HH, 06 ST CHAD'S PLACE (Squire & Partners). Closed, now a MeatLiguor restaurant.

WC2E 7DB, SOPHIE'S. Was OLD ORLEANS. Closed, scheduled for demolition but retaining façade.

EAST

E1 7EZ, PIPELINE. Was OLD MONK, PUZZLE. Closed last year, taken over by Calabrese as a poultry restaurant called 'Holy Birds' with a cocktail bar in the basement, already closed pending further changes.

E1 0ND, WHITE HORSE (MacNeil Ltd), 48 White Horse Rd. Closed, future uncertain.

E2 0AN, BAR VALIENTE. Was ALBION, BOHOLA HOUSE. Closed, now a French bistro with no draught beer.

E3 2NQ, PLOUGH AT SWAN WHARF. Was CYGNET. Closed, now a wargaming establishment.

E6 3BD, CENTRAL (Punch). Sold in 2013. Closed, permission granted to demolish to make way for residential development. **E14 6NL, ROYAL CHARLIE** (Wellington). Having closed, permission granted for demolition to make way for flats.

E14 4QQ, SLUG & LETTUCE (Stonegate). Cask beer discontinued this year.

E15 2QQ, JHANKAAR. Was WOODMAN. Closed and demolished.

E17 9HX, LORD RAGLAN (Trust Inns). Cask beer reintroduced in 2014 but not reported at the time, now discontinued.

E18 2QD, NAPIÈR ARMS (Enterprise). Having closed last summer, now a Turkish restaurant.

CHADWELL HEATH (RM6 6NU), WHITE HORSE (M&B). Closed, future uncertain.

NORTH

N3 1XT, 85TH CENTRAL. Was INNISFREE, INFINITY. Having closed last October, now a Jamaican bar with no draught beer.
N6 4ER, HIGHGATE INN (Admiral). Was BLACK ROSE, ROSE'S ALE HOUSE. Cask beer discontinued.

N7 8DL, LIQUOR WORKS (Enterprise). Was VICTORIA, TOMMY FLYNN'S, PHIBBERS, 12 BAR, BEER KAT. Closed, future uncertain.

N16 7JD, TATREEZ CAFE. Closed and repossessed July last year, future uncertain.

N16 9EJ, WINNICOTT. Was MONARCH. Closed; all the Winnicott-run pubs are on the market, future uncertain.

ENFIELD (EN3 4PX), FALCON (ex-Admiral). Having last year been closed and sold to MacNeil Ltd, now demolished.

ENFIELD (EN3 7UL), GRANVILLE. Closed then operated for a while as a nightclub. Upper floors demolished last year, future uncertain.

NORTH WEST

NW1 2JE, WINNICOTT. Was CHARLOTTE. Closed; all the Winnicott-run pubs are on the market, future uncertain.

NW2 6PG, HERITAGE INN (DJ's Caribbean Ltd). Was CRICKLEWOOD HOTEL. Closed in August, future uncertain. NW3 2QX, WHITE HORSE (Star). Closed and shuttered after

evicting squatters, future uncertain.

NW4 4JT, CHEQUERS (independent). Having closed

September last year, permission now granted to convert the ground floor to a nursery.

NW6 5UA, SOUL STORE WEST (Star). Was RED LION, WESTBURY, LOVE & LIQUOR. Closed in July, future uncertain. HARROW WEALD (HA3 6SE), CASE IS ALTERED (M&B leased). Closed in July, future uncertain.

QUEENSBURY (HAŚ 9BY), COME DINE. Was SHABEEN, MCGOWANS. Closed, future uncertain.

SOUTH FA

SE1 0EF, GOLDSMITH (Punch). Was ESCAPE. Having closed September last year, converted in August to 'Great Guns Social', a restaurant & bar with no draught beer.

SE6 3BT, FELLOWSHIP INN (Admiral). Property sold by Phoenix Community Housing in 2012 to Essien Ltd. After receiving a £4m National Lottery grant last year, this National Inventory pub has now closed for transformation into a cinema, comedy venue, coffee shop, brewery, music venue and rehearsal spaces, as well as a pub which is due to reopen next year.

SE25 5HQ, BEEHIVE (M&B). Closed in August, on the market. BROMLEY (BR2 9HG), BROMLEY LABOUR CLUB/HG WELLS CENTRE. Although not a pub, this club always welcomed CAMRA members, featured 13 times in the GBG, was the site of Bromley CAMRA's re-formation in 2011, and hosted several branch AGMs. It closed in July and will be demolished to make way for the continuing redevelopment of Bromley South.

CROYDON (CR0 2TG), BROAD GREEN TAVERN (Enterprise). Was STAR. Closed several years ago, future uncertain.

CROYDON (CRO 8NG), GOAT (Star). Was SIR ROBERT PEEL. Closed in April following horrific racist attack nearby, future uncertain.

CROYDON (CRO 1DP), SAHARA. Closed in June last year, lease on the market.

CROYDON (CRO 1QA), YATES'S (Stonegate). Having closed in 2015, eventually converted in July to a 'Five Guys' burger restaurant.

THORNTON HEATH (CR7 8JG), LORD NAPIER (Young). Closed in July, future uncertain.

SOUTH WEST

SW2 5UA, HOPE & ANCHOR (Young). Was GRAND UNION. Temporarily closed after a kitchen fire in July.

SW4 7UL, AQUUM. No longer has draught beer.

SW4 7UG, BISON & BIRD (Mint Group). Was FINE LINE. Closed, converted to a 'Five Guys' burger place.

SW4 7UR, HEDKANDI (Livelyhood). Was RINKY DINK. Changed hands in 2012, becoming an 'Adventure' cocktail bar with no draught beer.

SW4 7UL, KAZBAR (Cutting Edge Bars). Closed in January after rent increase, lease on the market.

SW8 1RB, TIA MARIA (Enterprise). Was WHEATSHEAF. Cask beer discontinued, eight years after becoming a Brazilian restaurant & bar.

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SW13 OPQ, IDLE HOUR (Enterprise). Was MANOR ARMS. Having closed in February last year, now converted to residential use.

SW15 6TD, RAILWAY (Wetherspoon). Closed in September, sold to Revolution Bars.

SW16 1EF, BRIGHTON WAY (Star). Was GENEVIEVE, BAROQUE, MINT. Renamed **EXHIBIT B** in September, a sister to Exhibit, SW12. Cask beer discontinued. 'Craft' keg and bottled beers.

SW18 4DW, GJs (Punch). Was WAGGON & HORSES. Closed for several months, signage removed, future uncertain.

SW19 4ST, KING OF DENMARK. Since closure in 2007 and demolition in 2011 to build flats, the ground floor where a bar/restaurant was intended is now a Co-op convenience store.

CHESSINGTON (KT9 2LW), CHESSINGTON GOLF CENTRE. Was INN ON THE GREEN, PAR BAR, ACE OF CLUBS, BUNKERS BAR. Closed November 2015.

MITCHAM (CR4 2JA), GARDENERS ARMS. Cask beer discontinued, handpump unused.

MITCHAM (CR4 4HJ), GOAT (Star). Cask beer discontinued a little while ago. In August, changed hands and renamed CROWN OF MITCHAM, sister to the Crown & Pepper, Bromley. Still no cask beer.

MITCHAM (CR4 4HB), PARK PLACE (M&B). Cask beer discontinued, handpump removed.

SURBITON (KT6 4AW), RUBI. Was RUBICON. Closed, now a restaurant and basement gin bar with no draught beer.

WEST

W3 6LP, FOLEYS, 145 High St. Was ELEPHANT & CASTLE, CLARE INN. Having already been reported closed, now an estate agent.

W3 7ER, GOLDSMITHS ARMS (Greene King). Sold and closed in September, future uncertain.

W4 2HU, DUKE OF YORK (Fuller leased). Closed, future uncertain.

HAMPTON (TW12 3RA), HAMPTON (Enterprise). Was COURT JESTER. Closed after a fire in July, will not reopen until next year.

HAMPTON COURT (KT8 9DD), KING'S ARMS (Hall & Woodhouse). Freehold put on the market a year ago, now closed, future uncertain.

HAYES (UB3 1EN), LOUNGE (Saz Investments). Was HAMBRO ARMS, TIGER LOUNGE, BUDDHA LOUNGE. Closed, may now be an education centre.

RICHMOND (TW9 1HP), NO 1 DUKE STREET (Darwin & Wallace). Was FLICKER & FIRKIN, LOT. Cask beer discontinued.

TWICKENHAM (TW1 3JZ), CHICAGO RIB SHACK. Was HOOK, LINE & SINKER, ALES & TAILS. Closed, future uncertain.

UXBRIDGE (UB8 1NW), GARDENERS ARMS. Cask beer discontinued.

WEMBLEY (HA9 6AA), LIQUOR STATION. Was OLD POST OFFICE, BEAR. Cask beer discontinued, handpumps unused. **WEST DRAYTON (UB7 8JR), BRICKMAKERS** (Admiral). Sold to John Guest Holdings c.2015. Closed, future uncertain.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC2M 3AB, ROCKET (Novus). Having been acquired by Novus in January, renamed in August as the second TANK &

PADDLE, offering 'tank beer' and pizza. No cask beer.

EC4A 3BF, CORNEY & BARROW (Drake & Morgan), 12 New St Sq. Renamed in March REFINERY NEW STREET SQUARE. Still no cask beer.

EC4V 5BR, DUKE & DUCHESS (Applefritterbeer Co). Was BIERREX, COOLIN, OCHRE. Renamed WOLFGANG'S BIER HAUS, with German food and drink. Still has one cask beer.

WC2H 9NY, SCARLETS (Novus). Was LONG ISLAND ICED TEA BAR, VERVE. Renamed **LONG ACRE**. Still no cask beer.

EAST

E1W 3SH, PROSPECT OF WHITBY (Greene King). Now has Greene King IPA, London Glory and three guests.

E1W 1YW, TRADE UNION (Grand Union). The operator was acquired in June by the Draft House chain; this outlet will apparently continue as is.

HAROLD HILL (RM3 7LL), BEAR (M&B). Sold as part of a nationwide batch of 73 to Milton Pubs & Taverns.

WOODFORD GREEN (IG8 0PN), TRAVELLERS FRIEND (independent). Major refurbishment complete including rear extension. Fuller's London Pride, New River London Tap, St Austell Tribute, Wells Bombardier, 'Spiv' house beer from unspecified East Anglian brewery, and two guests.

NORTH

N1 4PR, LADY MILDMAY (Stanley Pubs). Was CLARENDON, PALMS & LISZT, NOBODY INN, DISSENTING ACADEMY. Taken over by Islington Pub Co, who also run the Landseer, N19. Up to five mostly local cask beers.

N16 7JD, KIMOS. Was BASE BAR. Renamed **PEQUENO** in 2017 with live music, poetry etc. No cask beer.

N16 OLA, STOKE NEWINGTON TEA HOUSE (Wells). Was STEPTOES, DANIEL DEFOE. Reverted to original name CLARENCE TAVERN. Still has Wells cask beers. Two real ciders from Weston.

NORTH WEST

NW1 3AU GREEN MAN (Greene King). Renamed **GREENE MAN**. Up to six changing cask beers.

SOUTH HARROW (HA2 8JE), HENNESSYS. Renamed O'DONNELL'S. Still no cask beer.

SOUTH EAST

SE5 8RE, GRAND UNION (Young leased). Was GROVE HOUSE TAVERN, BRB THE GROVE. Brought into Young's managed estate after Grand Union surrendered the lease in May, renamed **GROVE**. Wells Young's Bitter and Special.

SE28 0JS, PRINCESS ALICE (M&B). Sold as part of a nationwide batch of 73 to Milton Pubs & Taverns.

BEXLEY (DA5 1JE), ANCHOR (M&B). Was BLUE ANCHOR. Sold as part of a nationwide batch of 73 to Milton Pubs & Taverns.

WELLING (DA16 1LS), LORD KITCHENER (M&B). Sold as part of a nationwide batch of 73 to Milton Pubs & Taverns.

SOUTH WEST

SW4 6ED, CRAFT BEER CO (ex-Enterprise). Was MANOR ARMS. Acquired by new independent freeholder and renamed **CLAPHAM TAP** in August. Sharp's Atlantic, Doom Bar and up to four guests, e.g. Sambrook's Wandle, Tiny Rebel. Still has sixteen 'craft' keg beers.

SW7 4TD, GREEN DOOR STEAK HOUSE. Was ALL BAR

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ONE. Renamed **STEAK & CO** some time ago, retaining a bar area with limited keg beers.

SW16 2BT, LEIGHAM ARMS (Enterprise). Renamed in September **LEIGHAM WELL**. Still has Fuller's London Pride and perhaps St Austell Tribute.

SW18 4EP, COUNTRY HOUSE (Enterprise). Transferred to Bermondsey Pub Co managed estate, refurbished with no structural changes. Fuller's London Pride, Sharp's Doom Bar and two local guests, e.g. Sambrook's, Twickenham, Wimbledon.

WEST

FELTHAM (TW13 4AB), RED LION (Star). Renamed KTM ROX, KTM being an abbreviation for Kathmandu, with a partly Nepali food menu. Still no cask beer.

GREENFORD (UB6 0HH), MAHERS IRISH BAR. Was CAPTAIN MORGANS, OLD BULL, WEST BAR. Renamed **RYAN'S.** Still no cask beer.

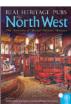
HILLINGDON (UB10 0JQ), VINE (M&B). Sold as part of a nationwide batch of 73 to Milton Pubs & Taverns.

Book review

REAL HERITAGE PUBS OF THE NORTH WEST

suppose that some might say 'same old same old' but CAMRA's latest volume on historic pub interiors follows a tried and trusted formula. What more can you want than Geoff Brandwood's expert and highly readable commentary and Michael Slaughter's beautifully composed photographs?

The book covers the counties of Cheshire, Cumbria, Lancashire, Greater Manchester and Merseyside plus the



Isle of Man in separate sections featuring 177 pubs in all. All sorts of pub are covered, including many imposing Victorian and Edwardian drinking palaces, the like of which in

London we have very few, if any, to compare. The scene is set with a comprehensive and informative introduction and there are extra articles on room layouts, the Temperance movement and tiling. There are also useful maps. I've been to a handful of these pubs. This book makes me want to go to them all. I can't think of higher praise than that.

Tony Hedger

20TH CENTURY PUB

Back in 2014, I reviewed Brew Britannia for this publication and, some three years later, (Jessica) Boak & (Ray) Bailey have authored their second book. Brew Britannia was no doubt hugely influential in them winning the Guild of British Beer Writers' 2014 Beer Writer of the Year Award and they remain on form here.

For their previous book it was the engaging beginning drawing me in that caught my attention. Well, ends are just as important and I like books that end on a high note and in that respect Part Four does just that in its coverage of community pubs and finishing with what is perhaps the latest trend, albeit now more than a decade old, the birth and growth of the micropub.

This is not to say that what precedes this finale is of any lesser merit; it is just that within the earlier sections you will find parts to lament if, like me, you value the pub and the role it plays in this country. They make it clear from the outset that they are focussing on the public house in England and the phases it has been through in the 20th Century. To do this there is an element of linear development while sectioning the book into certain types - improved pubs, theme pubs, gastro pubs, to name but some of those covered. Throughout all this the part played and the impact of those who would like to control public behaviour in the field of alcohol consumption is ever present.

Some of these areas were very new to me, the Public House Trust Movement, for instance. Little did I know when I staved in Rocco Forte's hotels that Trust House in Trust House Forte came from Trust House Ltd, a company with a completely different management model that "turned dingy out-of-the-way pubs abandoned by breweries into thriving concerns." Ring any bells? Then there was the building of pubs on the 'improved public house' lines. Whitbread set up its Improved Public House Company in 1920 and the building of the 'improved pubs' was a significant period, especially on large housing estates, many of which had no



initial public house provision. The Downham Tavern in South East London, which cost £2.2 million at today's value, had seating for 1,000 people. Read and weep, Mr Wetherspoon. And if you thought that was lavish, wait till you read about the roadhouse pubs. A swimming pool in a pub. really?

Not wishing to leave a certain consumer organisation out of the picture, we also get a chapter on the 'CAMRA pub' but you will have to buy the book yourself to find out that might be and whether you agree.

This review can only dip into some of the sections of this book. All I can say is that I found it a fascinating and rewarding read with comprehensive notes and a bibliography. Unless you are a serious font of all knowledge, you will find much in it that you did not know and much that will be of interest and at times amusement; and, as I said at the outset, hopefully leave it feeling a little uplifted by what the future may hold. Provided, in my words, consumers remain ever vigilant.

John Cryne

20th Century Pub – From Beer House to Booze Bunker is published by Homewood Press with a cover price of £16.99 All readers – not just CAMRA members – are invited to use this column but please remember that it is intended for debate and constructive criticism. The editor reserves the right not to print any contributions that are otherwise.

Please e-mail letters to: Idnews.hedger@gmail.com. In both cases, please state 'letter for publication' so as to avoid any misunderstandings.

HOW DO YOU LIKE YOUR PUB? (1)

t is a truth, universally acknowledged, that a man has enough blood to run a brain or an erection but not both at once. This truth lay behind Hackney and Tower Hamlets' actions in 2012 when they suddenly discovered that strip clubs were squalid and degrading to women. (The imminent arrival of cameras to cover the Olympics had nothing to do with it, they tell us.) So they dug out the crime and anti-social behaviour records for these joints which proved to be identical in level and type to all the other licenced premises in the Shoreditch Triangle.

This is likely to be down to the policing in the area. Not just Commissioner Cressida's finest but also licensees who do things like employing gorillas in suits on the doors. Something you'd put up with on The City fringe, as the Shoreditch Community Association apparently does, but not welcome in your back street local.

Landlords, be they tenants, managers or whatever, have significant freedom to accept or bar customers and behaviours. Not universally a good thing, as the sad history of racist landlords illustrates, but a valuable way for local knowledge to be reflected in an experienced licensee's practice. Constraints on that practice are seldom a good thing. Sam Smith's blanket ban on swearing reflects a lack of trust in the abilities of its landlords to get it right.

And, as Dave Law sets out so comprehensively, restricting the beers landlords can carry is another constraint on their independence and responsiveness. Mind you, if brewers like my neighbours Five Points only brew the bitter-free selection of beers that reads like drinking down a wasp

(yellow, yellow, black, yellow, yellow, black, yellow...) that Christine Cryne reports, then you have a bit of a problem. Though I now know what to blame. You say it was Hop Back Summer Lightning. And there was I thinking it was Exmoor Gold.

Nik Wood

Editor's note: Nik may well be right. If anyone knows which beer was on the market first, I'd be interested to hear, just out of curiosity.

HOW DO YOU LIKE YOUR PUB? (2)

am responding to the leader opinion in the August/September London Drinker.

A quoted newspaper article suggests that 12,000 pubs have closed in ten years, mainly in poorer urban areas, due to changes in society, the smoking ban etc. The article also suggests that the cost of a pint in Zone 3 where pubs are charging £4.20 to £4.40 for real ale makes buying from supermarkets distinctly attractive and eventually leads to more closures and a reduction in choice for most drinkers. There are a few other possibilities.

Wetherspoon's: cheap beer, sure, but at what real cost? I would love to see some industry statistics on how many pubs within a mile radius of a Wetherspoon establishment have closed within twelve months of it opening (bet it's more than closed within twelve months of the smoking ban) but could this be a very inconvenient possibility for CAMRA given the considerable advertising and sponsorship they receive? Is the image of a typical Wetherspoon's something the average CAMRA member has in mind when considering the Campaign for Real Ale or preserving traditional pub culture?

Many of the pubs that have gone were simply terrible and many of those that remain somehow cling to their Good Beer Guide entry by offering one hand-pump of (often) indifferent brown coloured beer from Cornwall or Suffolk, again, and as per Weatherspoon's, for CAMRA a good source of advertising and sponsorship.

Pricing is always subjective but I would rather have quality over quantity and would suggest that sometimes paying £5 for a decent, fresh pint of cask made with top quality agreements is a very different proposition from £3

to £4 for the aforesaid indifferent brown coloured beers I come across all too regularly in many 'real ale' pubs. If the suggestion is that people are being pushed to the supermarket through price, fair enough but they are not going there to get decent, fresh, cask ale (and probably weren't drinking it in the pub in the first place) and quality costs.

So back to the question: how do you like your pub? I grew up drinking in pubs, worked bars from sixteen (OK, OK, it was a lot less formal back then), ran my own pub from 18 but now rarely bother with them, preferring to explore the plentiful breweries and beer shops that abound in London which are full of passionate, highly skilled people and frankly these are the people CAMRA should embrace and support in every way possible.

Given that this is the magazine for the London branch of CAMRA, not a small town, we have more going on in the beer world right now than at any time for a hundred years, if not ever! Whilst I fully accept the village local is a completely different dynamic, worthy of fierce protection, on many levels, London is blessed. So instead of focusing on closures and swelling the coffers of the big brand pub companies by continuing to support their attestation that what they are supplying is somehow 'real ale' there are many new, interesting and, frankly, better replacements.

I live in Zone 2 and have seen many closures but can also point to plenty of new establishments that have a great range of cask and keg beers for less than £4. My favourite beer shop, in Nunhead (Zone 2) has a standing price of £3.50 for cask, and often around the £6.50 for a 2 pint takeaway. Another favourite brewery in Peckham (again Zone 2) has a fantastically mixed crowd, is family friendly and produces great beers on cask and keg, many around the £4 mark, has a great resident food offering which also attracts (and you have to smell the BBQ to understand this) many local visitors from the vast array of businesses in the strip that they reside in. Some just eat or take away food but often, whilst waiting, they will sidle up to the bar and try one of the super fresh beers.

And finally (and at risk of overdoing



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Letters

it), over the last few months my Sunday drink which, until a few years ago, would have been a two to three hour session in a local pub has taken the form of a good walk with my wife from my front door in Southwark to a nearby brewery, be it within my borough or occasionally I go deep south to Lambeth (but Bullfinch is worth the trip to bandit country!).

So in answer to the question 'How do you like your pub?, sadly, for me I like it not to be a pub, preferring brewery fresh beer, a good choice of cask or keg at a good price and having that direct connection with the producer. Oh, and the only defining sound in all of them is people enjoying themselves. I don't remember that the last time I was in a supermarket.

Bob Preece

SPRAYING MANTIS!

When will bar staff learn, and their management instruct them, not to spray chemical detergents on to a surface near where a customer is drinking? This has happened to me on a number of occasions with the residue spray in the air permeating my drink as well as causing an unpleasant detergent smell. Furthermore on the last occasion, at a pub in Fulham Road, when I politely requested him to refrain from doing so, the barman arrogantly responded that he had been working in pubs for the past fifteen years doing this. Health & Safety please take note and watch out for the 'spraying mantis' near your drink in pubs and bars.

Tony Bell

A decent drop

A new brewery seldom hits the ground running, what with the headache of scaling up successful homebrew recipes for a commercial kit but new Forest Gate venture Pretty Decent Beer Co has made a very decent start.

"My main goal has been to make beer that's sessionable and accessible," owner and head brewer James Nida told me. The branding leans rather more to Kernel Brewery than Beavertown, eschewing primary colours and high-impact design and letting the beer do the talking. James' bottle conditioned beers have no names, just a style designation. James added, "I learned a lot shadowing the team at Cronx and brewing my own stuff in the corners of other breweries when they weren't looking! Having my own kit, well, I'm just ecstatic."

The flagship beer is a 4.5% ABV American Pale Ale, brewed with Chinook, Cascade and Sorachi Ace hops. The house style marries a biscuit pale malt base with pleasantly-assertive bitterness. A stronger 5.8% ABV IPA goes heavier again with the malt, the toasty backbone reminiscent of Fuller's 1845, though the beer is less heavy and more aromatic. The standout beer on my visit on 8 July was a new 3.7% ABV Session Pale Ale, which was like a mash-up of Oakham JHB and a packet of digestives, with a well-judged hit of Sorachi Ace pepper in the aftertaste.

Pretty Decent is a small venture but one with big ambition. James' background is in charity fundraising and the 'decent' aspect of the beer is not only its quaffability but the brewery's use of proceeds. A proportion of each bottle sold funds water projects in the developing world.

The brewery is, almost inevitably, in a railway arch to which James took the keys in April. As of late July he looks to open every Saturday from 12pm to 8pm which sees drinkers mill about in front of the kit, with German-style benches for supping and even a couple of stools lovingly upholstered by James' mum. He explains, "We wanted the space to be family and dog friendly. It's just a place to kick back and relax." He recommends however looking at the twitter feed — @PrettyDecentBC — to check opening times.

James is very keen to have feedback on his beers to further improve their drinkability. Aiming for complete consistency in his brews, he has yet to dry hop, believing it



James behind the bar

might mask subtle changes from one batch to the next. Once he is confident of his ability to faithfully reproduce his core range brew after brew, he will begin to dry hop his beers.

If James' beers remain at the development stage, this is good news for drinkers. They are already better than Pretty Decent.

THE WANSTEAD WALK

There's a thought that this stretch of Forest Gate might become the new Bermondsey Beer Mile, with drinkers spoilt for choice along what might now be called the Wanstead Walk. Other railway arches within fifteen minutes of Pretty Decent boast such watering holes as the Wanstead Tap, with its variety of craft beers; Burgess & Hall Wines, doing what it says on the tin; and the Urban Orchard cider bar, which runs an apple donor system where you can hand in fruit from your trees in return for cider!

John West





PRESENTS

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Idle Moments

ello again. I feel an urge to recycle so let's hark back to the days of the non-rhyming limerick. Here is one dating back to June 1988, from my old friend John Eastwood:

"A curious plant is the aubergine, I was told by an old aborigine. "It increases one's height In proportion to weight,

And does powerful things to one's engine."

And so we find ourselves in October - time for a shameless plug for Twickenham Beer Festival. In the meantime (or maybe afterwards) here are some puzzles to occupy your time. I think I shall start with some number puzzles (I managed all new ones, so there's no recycling here):

- 1. 60163 is T
- 2. 18 NM is the W of the S of D
- 3. 14,500 PPSM in GL
- 4. 442 WA on an AL
- 5. 3 TTHS for C and D
- 6. 12 P of R in the HB
- 7. 205 is the RN of the SCR
- 8. 100 is the L of a G
- 9. 360 D is the S of the A in an R
- 10. 2 C in GL

But 5BY4 follows the time honoured tradition of scraping up any old tat and this time I have gone back (as many times before) to my 2000 copy of British Hit Singles and found ten song titles starting with 'Tell'. Can you match them with their artists? Tell it to my heart (1)

Ricky Valance

٠.	ich it to my neart (1)	Α.	reicky valuries
2.	Tell me when (7)	B.	Chris Rea
3.	Tell me (4)	C.	Paul Anka
4.	Tell her about It (4)	D.	Melanie B
5.	Tell me that you love me (25)	E.	Billie Davis
6.	Tell Laura I love her (1)	F.	Billy Joel
7.	Tell me why (15)	G.	Helen Shapiro
8.	Tell me there's a heaven (24)	Н.	Applejacks
9.	Tell me what he said (2)	l.	Taylor Dayne
10.	Tell him (10)	J.	Elvis Presley

And so it's time to finish off with some general trivia (aided and abetted by the wondrous institution that is Wikipedia):

- 1. Can you complete this list of the 13 Atlantic coastal states of the USA with alternate ones missing? Maine, (????), Massachusetts, (????), Connecticut, (????), New Jersey, (????), Maryland, (????), North Carolina, (????), Florida?
- 2. Where in London is the Queen Elizabeth II Great Court, developed in the 1990's?
- 3. Adelaide of Saxe Meiningen was the Queen Consort to which British king?
- 4. And Elizabeth of York was the wife of which English king?
- 5. We all know about the highest peaks in England, Scotland and Wales, but Ireland's highest peak is Carrauntoohil (3,406 ft.) in County Kerry. But in what range is it located?
- 6. If a 50th anniversary is designated as gold, what anniversary is represented by oak?

- 7. In addition to the four who were assassinated, how many presidents of the USA died in office of other causes (and can you name any of them)?
- 8. And talking of assassinated US presidents, which of them was shot by Leon Czolgosz?
- 9. Before George VI (who followed his brother Edward VIII) who was the last British king who had not been Prince
- 10. And (excluding the present incumbent so far) who was the last Prince of Wales who did not become King (or name his father)?

Did you spot the curiosity?

Right, it's now time to apply myself to ordering some scaffolding so that we shall have something from which to serve beer and cider (not to mention tee shirts) from. And to castigate myself for using a preposition to finish a sentence with. (Oops; there I go again AND a sentence with no verb!)

Andy Pirson

IDLE MOMENTS – THE ANSWERS

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

NUMBER PUZZLES:

- 1. £5 notes have Sir Winston Churchill on the back;
- 2. 46 chromosomes in a human being;
- 3. Two countries in South America without coastlines:
- 4. 12 number one hits by Cliff Richard;
- 5. 49 games on a football pools coupon;
- 6. One borough of London spans the River Thames;
- 7. 345 triangles have a right angle (OK, it's a cheat);
- 8. Eight notes in an octave;
- 9. Four English counties begin with D (Derbyshire, Devon, Dorset and Durham);
- 10. 1001 in Binary is nine in decimal

The top ten from 2 August 1967 was as follows:

- 1. All you need is love, the Beatles;
- 2. San Francisco (Be sure . . .), Scott McKenzie;
- 3. Death of a clown. Dave Davies:
- 4. It Must Be Him, Vikki Carr
- 5. Alternate title, the Monkees;
- 6. I'll never fall in love again, Tom Jones;
- 7. She'd Rather Be With me, the Turtles;
- 8. I was made to love her. Stevie Wonder:
- 9. See Emily play, Pink Floyd;
- 10. A whiter shade of pale, Procul Harem.

GENERAL KNOWLEDGE:

- 1. In 1919 the airship which completed the first transatlantic flight from east to west was the R34. It was owned and operated by the Royal Air Force.
- 2. The creator of Paddington Bear, who died in June at the age of 91, was Michael Bond.

Idle Moments

- 3. The pen name of the author David John Moore Cornwell (born 19 October 1931) is John le Carré.
- 4. The sporting venue known colloquially as 'The Brickyard' is the Indianapolis Motor Speedway, home of the Indianapolis 500 motor race.
- 5. We all know that Alaska and Hawaii have no land borders with other states of the USA but the state which has a land border with only one other state is Maine (with New Hampshire).
- 6. And the number of states of the USA that have land (and/or river but not Great Lakes) borders with eight other states is two (Missouri and Tennessee).
- 7. As well as the inevitable housing, the other venue to be included when Wimbledon Greyhound Stadium is redeveloped will be a new stadium for AFC Wimbledon.
- 8. With the demise of Wimbledon, the only greyhound stadium remaining in Greater London is Crayford (in the borough of Bexley).
- 9. In order of construction, the ships designed by Isambard Kingdom Brunel (with their launch years) were Great Western (1837), Great Britain (1843) and Great Eastern (1858).
- 10. The name Munro is given to Scottish mountains higher than 3,000 feet but a lesser peak between 2,500 and 3,000 feet in height is called a Corbett.









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Why should I join CAMRA?

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

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

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

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

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

Single membership, paid by Direct Debit, costs £25 and Joint membership (partner at same address) £30.50.

Add £2 if not paying by Direct Debit. You can find out more at https://join.camra.org.uk or search 'join CAMRA'.



London LocAle scheme

The following pubs have left the scheme.

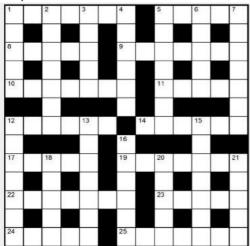
John Baird 122 Fortis Green Road, Muswell Hill, N10 3HN
The Railway 202 Upper Richmond Road, Putney, SW15 6TD

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

Closed



Compiled by DAVE QUINTON £20 prize to be won



All correct entries received by first post on 22 November will be entered into a draw for the prize.

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

All entries to be submitted to:

London Drinker Crossword, 25 Valens House,

Upper Tulse Hill, London SW2 2RX

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

AUGUST'S SOLUTION



ACROSS

- 1. Talk on caps started by milliner. [7]
- 5. Wow! Soldier may be barking. [5]
- 8. Friend put nothing in the mix. [5]
- 9. Paper working on Pennsylvania model. [7]
- 10. Great man reported in screw up. [7]
- 11. Animal starting out to timidly enter river. [5]
- 12. Con died if led astray. [6]
- 14. Judge, she's a fool. [6]
- 17. Making a copy of a ring. [5]
- 19. Item the French put on lorry. [7]
- 22. Little man from Warsaw? He'll soon hop it. [7]
- 23. She's related end of tale in mediterranean port. [5]
- 24. Kind but ultimately tragic young woman. [5]
- 25. Hill split by raging stream. [7]

DOWN

- 1. Church worker's song. [5]
- 2. Everyone on edge, jumpy, it's claimed. [[7]
- 3. Attempt, on the way, to find romantic rendezvous. [5]
- 4. Seizure is concerning, involving excruciating pain. [6]
- 5. Boxes putting heavy weight on vehicle. [7] 6. After all, it's O.K. [5]
- 7. Pays no attention to topless Italian soprano. [7]
- 12. Trick on father is mad. [7]
- 13. A great many put in fetters right away. [7]
- 15. Pass old island. [7]
- 16. It's obvious I'm not into waiting calmly. [6]
- 18. Home help back in the country. [5]
- 20. It changes colour of one in extreme terror. [5]
- 21. Push rabbit skin under river. [5]

Winner of the prize for the June Crossword: Caroline Guthrie, Sharnbrooke, Bedfordshire.

Other correct entries were received from:

D.Abbey, Tony Ahrens, Ted Alleway, Tony Alpe, R Amos, Pat Andrews, H Arnott, Lorraine Bamford, John Barker, Will Barrow, Mike Belsham, Steve Block, John Bowler, Deryn Brand, Hugh Breach, Kelvin Brewster, Jeremy Brinkworth, Andrew Brown, James Challenor, Richard Conway, Kevin Creighton, Ebenezer Crutton, Paul Curson, Peter Curson, Joe Daly, Michael Davis, Tom Drane, Peter Everett, 'Big Eric' Farrelly, D Fleming, Diana & Roger Foreman, Christopher Gilbey, E Goobay, Roger Grant, Paul Gray, J E Green, Alan Greer, Richard Gregory, Matthew Griffiths, Alan Groves, Stuart Guthrie, Peter Haines, 'Shropshire' Dave Hardy, Graham Hill, David Hough, Alan Humphrey, Carol Jenkins, Claire Jenkins, Mike Jobson, Eric Johnstone, Mike Joyce, Roger Knight, Steve Laight, Mick Lancaster, Aidan Laverty, Julie Lee, Gerald Lopatis, Donald MacAuley, Derek McDonnell, Tony McEvoy, Mrs S Maddox, Pat Maginn, Steve Maloney, John Mannel, Tony Martin, Dylan Mason, Pam Moger, Jan Mondrzejewski, M J Moran, Dave Murphy, Brian Myhill, Paul Nicholls, Mark Nichols , Mick Norman, Gerald Notley, Alan O'Brien, M Ognjenovic, Michael Oliver, Nigel Parsons, G Patterson, Alan Pennington, Mark Pilkington, Mick Place, Robert Poxon, Mrs Ivy Price, Derek Pryce, Robert Pryke & Maggie Pell, Richard Rogers, Sarah Rose, Ruth Smith, Dr Mike Steward, Kenny Stott, Ian Symes, Ben Taylor, Ken Taylor, A Thiara, Mark Thompson, Mrs F Vida, Andy Wakefield, Trevor Watkins, Martin Weedon, Alan Welsh, Nigel Wheatley, Richard Whiting, Sue Wilson, David Woodward, Peter Wright & the Missus, Karol Zemek, 4 & 8.

There were also 16 incorrect and three incomplete entries.

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