



CAMPAIGN
FOR
REAL ALE

FREE

LONDON DRINKER

Volume 40 No. 1
February/March 2018



The Turk's Head, Wapping - see page 26 (photo by Colin Price)



wetherspoon



25 UK BREWERS

5 INTERNATIONAL
BREWERS

5 UK CIDERS



ITALY



GREECE



USA



AUSTRALIA



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WHO WILL BENEFIT FROM MINIMUM ALCOHOL PRICING?

Scotland has now been given clearance by the Supreme Court to fix a minimum retail price per unit of alcohol on drinks. If the experiment works, it will not be long before the same scheme is introduced in England. You may think that this will only affect those who drink at home or in the street. But just consider – when the price of a can of cheap lager goes up, who will get the extra money?

Some products can be produced to sell at a profit with a price well below the 50p per unit of alcohol minimum proposed in Scotland. If the retailer has to put the price up, there will be extra profit in the system; this might go to the retailer, the maker or the government.

I am arguing here that the government should introduce regulations to ensure that these profits are reallocated to the on-trade so as to allow cheaper prices or higher margins, and thus allow more pubs to stay open. As an example, I am taking a single product, Foster's Lager (4%). Currently, Tesco are selling it at £1.39 per litre (in bottles). The minimum alcohol price (MAP) would be £2.00 per litre or £1.13 a pint. If nothing is done, Tesco will keep about 48p of the additional 61p, with VAT taking another 13p. That would give the Exchequer about 25p a litre extra revenue from VAT and Corporation Tax.

If we assume that Tesco is making about 10% gross on this beer, they would be buying it from Heineken at about £1.05 per litre (excluding VAT). Typically, the brewery would charge on-trade customers about £1.80 per litre (in keg), who would then sell it to customers at a bar price of £3.00 to

£3.40 a pint (including VAT) which is a typical gross margin of about 65%. Brewers will have additional costs with pubs, smaller drops and cellar and promotional work. This might be estimated as being worth 10p a litre. Nevertheless, this difference in wholesale prices is one reason that there has been a big shift from pub to supermarket sales. There would be no effect on the pub price of this or most other drinks from minimum pricing.

The Chancellor said in the budget that measures were needed to support pubs, as he froze excise duties and promised aid with business rates. They would not mind collecting extra Corporation Tax and VAT but should be wary of both giving brewers or supermarkets a windfall profit and driving pubs out of business.

This alternative would require regulations. These would require makers and importers of alcoholic drinks to set their minimum price to the retail trade at just under 38p per unit of alcohol (before VAT), and use any increase in profits to subsidise the prices paid by pubs and clubs. Fosters should then cost Tesco £1.50 a litre.

Let's now assume that the market for Fosters is 50% off-trade and 50% on-trade. Currently Heineken are selling the beer (on the figures above) at an average of about 140p per litre. If half the production has to be sold at 150p per litre to shops, then pubs should be charged 130p (plus the 10p volume surcharge) to maintain the brewer's income. Pubs could then reduce the price to about £4.25 a litre (£2.40 per pint) if margins are unchanged. However, given the pressure on pub profits, a rise in the gross margin by about 5% would allow the pub price to remain at the current price. Tesco would have gross revenue increased by about 5p per litre, and pubs by about 40p per litre. There would be the same take in VAT and Corporation Tax regardless of the regulations: the additional profits would in effect be paid by supermarket customers.

The model for these examples is obviously simplified, with only one

product considered, and assuming uniform prices and margins. In the real world, the complexity is much higher, with different prices and cross-subsidies between products, and the various outlets getting different discounts and using different margins. Nevertheless, the principle should be made clear and an Office for Alcohol Pricing (staffed by old age pensioners?) should be established to check that excessive profits are not being made anywhere in the system. The number of makers and importers having products that sell below the minimum price in retail outlets, and are also in the on-trade, is quite limited. Most small brewers and cider makers would not be affected, except to ensure that they are not selling below the minimum price directly to the public.

I R McLaren

Ian is the Secretary of CAMRA's North London Branch

**At 31 December 2017,
CAMRA had 190,359
members, of whom
18,794 live in the
Greater London area.**

ANYONE FOR CLUBBING?

Are you a club member or do you regularly visit a club? If so, you may be able to help CAMRA to keep our club data up-to-date.

CAMRA's WhatPub database identifies over 500 clubs in the London area. However, because many are open only to their members, we have often struggled to confirm basic information such as whether they serve real ale or when they are open. Some may actually have closed.

If you do visit a club, please help us by checking out the information we hold by looking it up on <https://tinyurl.com/clubs-london>. Go to this site and then click on the 'Submit Updates' tab. If the club is not listed at all, please reply with basic information about the club and we will add it.

Thank you for your help and wishing you all a Happy New Year!

Geoff Strawbridge

CAMRA Greater London Regional Director



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MONDAY 1PM-11PM

Pre-register on www.wandsworthbeerfestival.eventbrite.co.uk

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Branch diaries

Welcome to our regular details of London CAMRA contacts and events, where branches say what is happening in their areas that might be of interest to drinkers across London. Events for February and March 2018 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 EVENT

Regional Secretary: Roy Tunstall,
roytunstall.camra@gmail.com

March – Wed 28 (7.30) London AGM and Liaison Committee (regional co-ordination mtg for London branch reps). Royal Oak, 44 Tabard St, Borough SE1.
Website: www.london.camra.org.uk

LONDON PUBS GROUP

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

February – Sat 24 Cheam, Sutton and Carshalton: (12pm) Railway, 32 Station Way, Cheam SM3 8SQ; (12.45) Old Red Lion, 17 Park Rd, Cheam SM3 8QB; (2.45) Plough, 155 Gander Green La, West Sutton SM1 2EZ; (3.45) Shinner & Sudtone, 67 High St, Sutton SM1 1DT; (4.45) Hope, 48 West St, Carshalton SM5 2PR. Public transport will be required at times.

March – Wed 14 (7.15 for 7.30) Mtg. Royal Oak (upstairs), Tabard St, SE1. 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

February – Sat 3 (2.45) One Tree Hill Allotments, Honor Oak Park SE23. Bring drinks, noise making instruments and wrap up well. More info: www.ianwhite.info/Wassail.html

YOUNG MEMBERS GROUP

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

March – Fri 16 London Drinker Beer Festival meet up and volunteering. See page 11 for festival details. **Meet up:** 7pm (perfect post-work activity) join us for a few drinks at the festival. **Volunteering:** in the afternoon from 3pm till 6pm young members will be volunteering to work at the festival. You can still sign up to join us. Let us know you can make it on our event here:
www.facebook.com/events/157736364856799/

BEXLEY

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

February – Wed 14 (8.30) Mtg: Jolly Millers, 111 Mayplace Rd W, Bexleyheath DA7 4JR. - **Wed 28** (8pm) GBG selection mtg. Furze Wren, 6 Market Pl, Bexleyheath DA6 7DY.

March – Sat 3 (12pm), Hayes branch line soc: 11:48 from

Lewisham station, to Ladywell Tavern, 80 Ladywell Rd, SE13 7HS. - **Wed 14** (8.30) Mtg. Prince Albert, 2 Broadway, Bexleyheath DA6 7LE. - **Sat 24** (12pm) Gravesend soc. 11:37 from Dartford station, to Rum Puncheon, 87 West St, DA11 0BL
Website: www.bexley.camra.org.uk; Fb: [groups/19281737097](https://www.facebook.com/groups/19281737097/); Tw: @BexleyCAMRA

BROMLEY

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

February – Fri 2 White Cliffs Beer Fest soc. Maison Dieu (Town Hall), Biggin St, Dover CT16 1DL. Meet (10.40am) Bromley South stn for 10.58 train to Dover Priory. - **Thu 8** (12pm) South Norwood Beer Fest soc. Stanley Halls, 12 South Norwood Hill, SE25 6AB. - **Mon 12** Chislehurst BR7 lunchtime soc: (12.30) Crown, School Rd, 5PQ; (1.30) Bull's Head Hotel, Royal Parade, 6NR. - **Wed 21** Bromley BR2 soc: (7.30) Bricklayers Arms, 141-143 Masons Hill, 9HW; (8.30) Bitter End Bar, 139 Masons Hill, 9HY. - **Mon 26** (7.30) Cttee mtg. Royal British Legion, Queensway, Petts Wood BR5 1DH.

March – Wed 7 (7.30) Games Evening soc. Shortlands Tavern, 5 Station Rd, BR2 0EY. Please feel free to bring your favourite board game along. - **Sat 17** Day trip to Maidstone: meet (10.50am) Bromley South stn for 11.09 train to Maidstone East; (12.15) Rifle Volunteers, 28 Wyatt St, ME14 1EU; (1.30) Olde Thirsty Pig, 4a Knight rider St, ME15 6LP; (2.45) Cellars Alehouse, The Old Brewery, Buckland Rd, ME16 0DZ; (4pm) Flower Pot, 96 Sandling Rd, ME14 2RJ. - **Wed 21** Beckenham BR3 soc: (7.30) George Inn, 111 High St, 1AG; (8.30) Coach & Horses, Burnhill Rd, 3LA; (9.30) Bricklayers Arms, 237 High St, 1BN. - **Tue 27** (7.30) Cttee mtg. Imperial Arms, Old Hill, Chislehurst BR7 5LZ. - **Sat 31** (12.30) Beer Festival soc. Greyhound, Commonside, Keston BR2 6BP.
Website: www.bromley.camra.org.uk

CROYDON & SUTTON

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

February – Thu 8-Sat 10 2nd South Norwood Beer Festival. Stanley Halls SE25 6AB. - **Thu 15** (1pm) Croydon lunchtime soc. Oval Tavern, 131 Oval Rd, CR0 6BR. - **Wed 21** Sutton soc: (8.30) Sutton Arms, 60-62 High St, SM1 1EZ; (9.30) Shinner & Sudtone, 67 High St, SM1 1DT. - **Tue 27** (8.30) Mtg. Dog & Bull (upstairs), 24 Surrey St, CR0 1RG.

March – Thu 8 (1pm) Croydon lunchtime soc. Royal Standard, 1 Sheldon St, CR0 1SS. - **Mon 12** Sutton soc: (8.30) Moon on the Hill, 5-9 Hill Rd, SM1 1DZ; (9.30) Cock & Bull, 30 High St, SM1 1HF. - **Wed 21** (8.30) S Norwood soc. Portland Rd, SE25 4PT. - **Thu 29** (8.30) London Drinker pick up. Hope, 48 West St, Carshalton SM5 2PR.
Website: www.croydon.camra.org.uk

EAST LONDON & CITY

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

February – no events

Branch diaries

March – Tue 6 (8pm) Mtg. Merchant, 25-27 Fisherman's Walk, Canary Wharf E14 4DH. - **Sun 25** (2pm-6pm) Pig's Ear Beer Festival wash-up mtg. Rose & Crown, 53 Hoe St, Walthamstow E17 4SA. - **Tue 27** (8pm) Visit to Pitt Cue Brewery, 1 The Avenue, Devonshire Square, EC2M 4YP.
Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498,

branchcontact@camraenfieldandbarnet.org.uk

February – Thu 1 Winchmore Hill N21 soc: (8pm) Orange Tree, Highfield Rd, 3HA; (9.30) Dog & Duck, 74 Hoopers Rd, 3LH. - **Thu 8** (8pm) Soc. Bohemia, 762 High Rd, North Finchley N12 9QH. - **Wed 14** Visit to Chelmsford Beer Fest: meet (10am) Wetherspoons, Hamilton Hall, Liverpool Street stn. - **Mon 19** (8pm) GBG selection. Little Green Dragon, 962 Green Lanes, Winchmore Hill N21 2AD. - **Wed 28** (8pm) Soc. Olde Mitre, 58 High St, Barnet EN5 5SJ.

March – Tue 6 Edmonton N9 soc: (8pm) Stag & Hounds, 371 Bury St West, 9JW; (9.30) Beehive, 24 Little Bury St, 9TZ. - **Wed 14**. (8pm) London Drinker Beer Fest soc. Camden Centre (see page 11). - **Tue 20** (8pm) Railway Bell, 13 East Barnet Rd, New Barnet EN4 8RR. - **Wed 28** Southgate N14 soc: (8pm) Old Cherry Tree, The Green, 6EN; (9.30) New Crown, 80 Chase Side, 5PH.
Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor 020 8949 2099, ctaylor2007@freeuk.com

February – Tue 6 Korean evening in New Malden. Meet (7pm) Watchman, and then adjourn to a nearby restaurant for 8pm. - **Thu 15** (8pm) **Branch AGM**. Willoughby Arms (upstairs), 47 Willoughby Rd, Kingston KT2 6LN. - **Wed 21** (8pm) Pub of the Season presentation. Bell, Bell Rd, East Molesey KT8 0SS.

March – Thu 1 (8pm) Good Beer Guide selection mtg. Norbiton (upstairs), Clifton Rd, Norbiton KT2 6PW. - **Wed 7** (8.15) Mtg. Black Lion, Brighton Rd, Surbiton KT6 5PL. - **Thu 15** Sambrook's brewery food matching evening. Coronation Hall, St Marks Hill, Surbiton KT6 4LQ Details TBA. - **Thu 22** Ewell KT17 visit: (7.30) Eight Bells, 78 Kingston Rd, 2DU; (8.15) Wheatsheaf, 34 Kingston Rd, 2AA; (9pm) Spring Tavern, 1, London Rd, 2AY; (10pm) Green Man, 71, High St, 1RX.
Website www.camrasurrey.org.uk

NORTH LONDON

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

Stephen Taylor, 07443 473746,

stephen.taylor500@gmail.com

February – Tue 6 (8pm) Winter Pub of the Season presn. Dartmouth Arms, 35 York Rise, NW5 1SP. - **Tue 13** Camden Road soc: (7.30) Depot, 1 Carpenters Mews, North Rd, N7 9EF; (8.15) Lord Stanley, 51 Camden Park Rd, NW1 9BH; (9pm) Rose & Crown, 71-73 Torriano Ave, NW5 2SG; (9.45) Assembly House, 292 Kentish Town Rd, NW5 2TG; (10.30) Lion & Unicorn, 42 Gaisford St, NW5 2ED. - **Tue 20** (8pm) Mtg. Venue TBA. - **Tue 27** Holborn soc: (7.30) Rugby



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Branch diaries

Tavern, 19 Great James St, WC1N 3ES; (8.15) Enterprise, 38 Red Lion St, WC1R 4PN; (9pm) Dolphin Tavern, 44 Red Lion St, WC1R 4PF; (9.45) Old Nick, 20-22 Sandland St, WC1R 4PZ; (10.30) Penderel's Oak, 286-288 High Holborn, WC1V 7HJ.

March – Tue 6 Crouch Hill soc: (7.30) Brave Sir Robin, 29 Crouch Hill, N4 4AP; (8.15) Harringay Arms, 153 Crouch Hill, N8 9QH; (9pm) Small Beer Bar, 22 Topsfield Parade, Tottenham La, N8 8PT; (9.45) Queens, 26 Broadway Parade, N8 9DE; (10.30) Kings Head, 2 Crouch End Hill, N8 8AA. - **Tue 13** (7.30) Pre-LDBF soc. Scottish Stores, 2-4 Caledonian Rd, N1 9DU. - **Tue 20** Spring Ale Festival, Angel, 3-5 Islington High St., N1 9LQ. - **Tue 27** Wenlock Basin soc: (7.30) Plaquemine Lock, 139 Graham St, N1 8LB; (8.15) Wenlock Arms, 26 Wenlock Rd, N1 7TA; (9.15) Eagle, 2 Shepherdess Walk, N1 7LB; (10pm) George & Vulture, 63 Pitfield St, N1 6BU; (10.45) Three Crowns, 8 East Rd, N1 6AD.

Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

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

February – Tue 20 (8pm) Branch Chairman's (significant!) Birthday Bash: West Twickenham, incl. Prince Blucher, Sussex Arms, Bloomsbury, Rifleman, Prince of Wales at suitable times.

March – Wed 14 (8pm) Mtg. Coach & Horses, 183 London Rd, Isleworth (Syon), TW7 5BQ.

Website: www.rhcama.org.uk

SOUTH EAST LONDON

Branch Contact: Neil Pettigrew, contact@sel.camra.org.uk;

Social Sec: Andrew Sewell, social@sel.camra.org.uk

February – Sat 3 (2.45) One Tree Hill Allotments wassailing. Honor Oak Park SE23 (turn right, 200m uphill from station). - **Mon 5** (7.30) Cttee mtg & soc. Knowles of Norwood, 294 Norwood Rd, SE27 9AF. - **Fri 9** (7.30) South Norwood Beer Fest (meet glasses stand). Stanley Halls, SE25 6AB. - **Tue 13** Waterloo SE1 soc: (7pm) Waterloo Tap, Sutton Walk, 8RL; (8pm) Hole in the Wall, 5 Mepharm St, 8SQ; (8.45) Beer House Waterloo (station concourse), 109 Waterloo Rd, 8SF; (9.15) Duke of Sussex, 23 Bayliss Rd, 7AY; (10pm) Stage Door, 28 Webber St, 8QA. - **Wed 21** Soc: (7.30) Bull, 151 Shooters Hill, SE18 3HP; (8.30) Red Lion, 6 Red Lion Pl; (9.30) British Oak, 109 Old Dover Rd, SE3 8SU; (10.15) Royal Standard, 44 Vanbrugh Park, SE3 7JQ. - **Wed 28** Soc: (7.30) Brunel, 47 Swan Rd, SE16 4JN; (8.30) Angel, 101 Bermondsey Wall, SE16 4NB; (9.30) Huntsman & Hounds, 70 Elsted St, SE17 1QG; (10.15) Queen Elizabeth, 42 Merrow St, SE17 2NH.

March – Mon 5 (7.30) Cttee mtg & soc. Ship, 68 Borough Rd, SE1 1DX. - **Wed 14** London Drinker Beer Fest (meet 7.30 at glasses stand). Camden Centre (see page 11). - **Sat 17** St. Patrick's soc: (7pm) Sutton's Radio, 139 Lewisham High St, SE13 6A; (8pm) Joiners Arms, 66 Lewisham High St, SE13 5JH; (9pm) Dog & Bell (Irish Beer Fest) 116 Prince St, SE8 3JD. - **Wed 21** Nunhead SE15 soc: (7pm) Ivy House, 40 Stuart Rd, 3BV; (8pm) Waverley Arms, 202 Ivydale Rd 3BU; (8.45) Old Nuns Head, 15 Nunhead

Green, 3QQ; (9.30) Beer Shop London, 40 Nunhead Green, 3QF; (10.15) Man of Kent, 4 Nunhead Green, 3QF. - **Tue 27** (7pm) Quiz night. Talbot, 2 Tyrwhitt Rd, SE4 1QG. Website: <http://sel.camra.org.uk>

SOUTH WEST ESSEX

Branch Contact: Alan Barker

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

February – Fri 2 (1pm) White Cliffs Beer Fest soc. Maison Dieu (Town Hall), Biggin St, Dover CT16 1DL. By 'Javelin' High-Speed Train at 11.44 from Stratford International in just 57 mins; take the DLR from West Ham/Stratford to Stratford International. GroupSave Train Tickets: 3 or more travelling together get a third off. - **Wed 7** (8pm) Meet the Brewery (Truman's). Great Spoon of Ilford, 114/116 Cranbrook Rd, IG1 4LZ. - **Wed 14** (8pm) Soc. Gidea Park Micropub, 236 Main Rd, RM2 5HA. - **Thu 15** (7.30), Chelmsford Winter Beer & Cider Fest soc. King Edward VI Grammar School (KEGS), Broomfield Rd (5 to 10 mins walk from Chelmsford stn), CM1 3SX. - **Mon 19** (8pm) Soc. Pipe Major, 1 Yiewtree Ave/Rainham Rd South, Dagenham RM10 7FN. - **Tue 27** (8.30) GBG selection mtg. Rising Sun, 144 Ongar Rd, Brentwood CM15 9DJ.

March – Sat 3 (12pm) Chappel Winter Beer Fest soc. East Anglian Rly Museum, Chappel & Wakes Colne, CO6 2DS. NB: Free Admission for CAMRA/EARM Members all day Sat. - **Mon 5** (8pm) Pub-Aid quiz. Upminster TapRoom, 1b Sunnyside Gdns, RM14 3DT (Date & time TBC: check Branch website). - **Wed 14** (7.30) London Drinker Beer Fest soc. Camden Centre (see page 11). - **Thu 22** (8pm) Soc. Fatling, 109 High St, Hornchurch RM11 1TX. - **Fri 30** (12pm) Planet Thanet Easter Beer Fest. Winter Gardens, Fort Crescent, Margate CT9 1HX. By 'Javelin' Train at 10.15 from Stratford International to Margate in 84 mins; take the DLR from West Ham/Stratford to Stratford International. GroupSave Train Tickets: 3 or more travelling together get a third off.

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

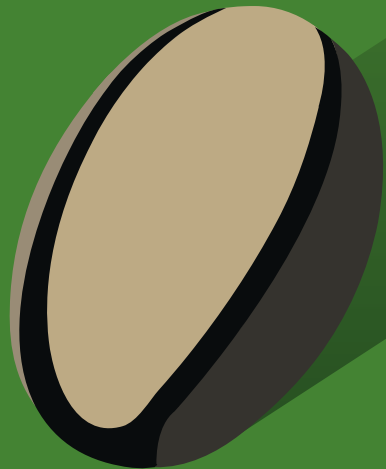
February – Thu 15 (7.30) Mtg. Trafalgar Arms, 148-156 Tooting High St, SW17 0RT. - **Mon 26** (7pm) GBG 2019 final selection mtg. Sultan, 78 Norman Rd, Wimbledon SW19 1BT. NB: only branch members present throughout the mtg for all the inspectors' reports on the shortlisted pubs will be allowed to vote. Mtg may take up to 3 hours, so will start promptly.

March – Wed 21 Motspur Park & Raynes Park soc: (7.30) Earl Beatty, 365 West Barnes La, Motspur Park KT3 6JF; on leaving take a train from Motspur Park stn to Raynes Park stn (trains run every 12 mins, journey time 3mins) then (8.40) Cavern, 100 Coombe La, SW20 0AY; (9.15) Raynes Park Tavern, 32 Coombe La, SW20 0LA; (9.50) Edward Rayne, 8-12 Coombe La, SW20 8ND.



A REFRESHING AMBER SESSION BEER

FROM THE HOME
OF RUGBY



Branch diaries

WATFORD & DISTRICT

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

February – Tue 6 (8pm) Pump House soc. Pump House Theatre & Arts Centre, Local Board Rd, Watford WD17 2JP. - **Fri 16** (8.30) Watford soc: meet (8.30) One Crown, 156 High St, WD17 2EN. - **Fri 23** (7pm) Hemel Hempstead Camelot RUFC Real Ale & Cider Festival. Chaulden La, Hemel Hempstead. - **Mon 26** (8pm) Mtg. Glenn Social & Sports Club, Victoria Rd, Watford WD24 5AZ.

March – Tue 6 (7.30) Charity pub quiz night. Three Crowns, High Rd, Bushey WD23 1GE. - **Wed 14** (6pm) London Drinker Beer Fest soc. Camden Centre (see page 11). - **Thu 22** Annual breweriana auction. West Herts Sports Club, 8 Park Ave, Watford WD18 7HP. Viewing from 7pm for an 8pm start. - **Mon 26** (8pm) **Branch AGM:** Estcourt Arms, 2 St Johns Rd, Watford WD17 1PT.
Website: www.watford.camra.org.uk

WEST LONDON

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

February – Tue 6 (7pm) Meet the brewer. Union Tavern, 45 Woodfield Rd, W9 2BA (must book with pub). - **Tue 13** Mtg: (7pm/7.30) Harp (upstairs) 47 Chandos Pl, WC2N 4HS.

March – Tue 6 (7pm) Meet the brewer. Union Tavern, 45

Woodfield Rd, W9 2BA (must book with pub). - **Tue 13** Mtg: (7pm/7.30) Star Tavern (upstairs), 6 Belgrave Mews West, SW1X 8HT.

Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

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

February – Thu 8 Pinner soc: (7.30) Oddfellows Arms, 2 Waxwell La, HA5 3EN; (8.30) Beer Asylum, 1 Red Lion Parade, Bridge St, HA5 3JD; (9.30) Queens Head, 31 High St, HA5 5PJ. - **Sat 17** Bristol visit. - **Thu 22** (8pm) EBF planning mtg. Forester, 2 Leighton Rd, W Ealing, W13 9EP. - **Wed 28** (8pm) GBG final selection mtg. Southall Conservative Club, Fairlawns, High St, Southall UB1 3HB. **March – Wed 7** Pitshanger soc: (7.30) Perivale Farm, Western Ave, UB6 8TE; (8.30) Duke of Kent, Scotch Common, W13 8DL; (9.30) Village Inn, 122-124 Pitshanger La, W5 1QP. - **Wed 14** (6pm) London Drinker Beer Fest soc. Camden Centre (see page 11). - **Wed 21** (8.30) Mtg. Uxbridge Conservative Club, 46 Harefield Rd, UB8 1PJ. - **Fri 30** Fox Easter Beer Festival. The Fox, Green La, Old Hanwell W7 2PJ.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the February/March edition is no later than Monday, 12 March 2018.

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



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

Wednesday lunch: Formal opening by Fuller's John Keeling • Wednesday evening: Free Pub Quiz • Thursday lunch: Taste the beers short listed for the

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

John Young Memorial Award presentation

As previously reported, the John Young Memorial Award for 2017 was awarded to Pauline Forster, landlady of the Grade II listed George Tavern in Stepney. The presentation of the award itself took place in December in the convivial and auspicious surroundings of the Round Chapel, Clapton, during the Pig's Ear Beer Festival, organised by CAMRA's East London & City Branch. Torquil Sligo-Young, nephew of Young's Brewery Chairman, John Young, after whom the award is named, presented the plaque to Pauline to great applause from the massed throng present. He was accompanied by Geoff Strawbridge, CAMRA's Greater London Regional Director (in the hat) and last year's winner Tom Copley (right).

Since 2008, Pauline has fought a long and hard battle against the Swan Housing Association who wanted to build six luxury flats next door to her on the site of the old Stepney Nightclub in Commercial Road. This would undoubtedly have raised complaints from the new neighbours about the music for which the pub is well known and thereby put their late-night licence at risk. Another major issue was the loss of light caused by the new



development that would have limited vital income from photo shoots. However, after nine years of battling away, involving Tower Hamlets Council, the High Court, the Appeal Court and the Secretary of State, Pauline finally won the day. Well done Pauline and good luck with your latest battle against a proposed residential and office development in Jubilee Street.

Mick O'Rourke

London, Capital of Brewing

We now have more than 100 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.

SAYING GOODBYE IN STYLE

It might be the very last London Drinker Beer & Cider Festival this March but the Festival continues to innovate and campaign. This CAMRA run festival will be hosting the first ever competition to find the best lower alcohol beer brewed in London. The competition is open to any beer of 3% ABV or lower, with the aim of showing that a beer doesn't have to be strong to be tasty and the organisers are delighted that alcohol education charity, Drinkaware, are sponsoring the competition.

Rommel Moseley, Drinkaware's Director of Business Development and Partnerships said, *"Drinkaware is delighted to be sponsoring this first-ever competition to find the Champion Low Alcohol Beer of London. Drinks that are low in alcohol don't have to be low on taste and it's good to see a growing number of brewers producing flavourful beers with lower ABVs, which can help customers to moderate their consumption of alcohol and minimise the harms associated with it."*

In addition to this competition, the festival will be hosting the Champion Beer of London and the Amateur Cider Maker of London competitions. Christine Cryne, the festival organiser, said, *"We like to celebrate the great drinks London has to offer and these competitions are a way to raise awareness. And at the festival itself we'll have five 'meet the London brewer' sessions with East London Brewing, Hackney Brewery, London Brewing Co, Truman's and Twickenham. They are great fun and, from only £8 per person including entry to the Festival, they are great value for money"*.

The 2018 Festival (14-16 March) will be the last because the venue (the Camden Centre at King's Cross) is closing in June. For ticket details (including tastings, season and group tickets) and more information, see <http://tinyurl.com/LDbeerfest>.

BECKENHAM BEER FESTIVAL

On 15 December CAMRA's Bromley branch presented the certificate for the Beer of the Festival for the 4th Beckenham Beer Festival to Titanic Brewery for their Cappuccino Stout.



EALING BEER FESTIVAL

Last year's EBF in July was, once more, highly successful with an attendance of over 10,000 people and 4,123 gallons (32,984 pints) of beer and cider sold. We are proud to announce that we have donated over £1,500 to the festival charity, Blind Veterans UK. The charity, which was established in 1915 and previously known as St Dunstan's, provides lifelong practical and emotional support to blind and vision-impaired ex-Service men and women, regardless of when they served or how they lost their sight.

The charity said, "Please thank everyone involved in CAMRA West Middlesex who attended and participated. We believe all blind veterans should have access to the finest quality of services to help them discover life beyond sight loss and we're thankful that you do too. Your donation will help us continue our work supporting over 4,700 vision-impaired veterans and their families across the UK".

CAMRA's West Middlesex branch and Ealing Beer Festival are especially proud of this record charitable donation as it was a cause close to the heart of Brian Lawrence, West Middlesex branch member and former chairman, who sadly passed away in early 2017. It was largely thanks to the generosity of festival goers donating the unspent money on their beer voucher cards that we were able to achieve such a great total.



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CAMRA beer festival news

Following feedback from the festival survey, we are pleased to announce that the beers of the festival are as follows:

1st	Five Points	Pale
2nd	Weird Beard	Follow the Worms
3rd	Southwark	Bankside Blonde

Congratulations to the three breweries and their brewers for creating some cracking brews that were obviously thoroughly enjoyed and exemplify brewing and real ale in London.

The silver award for Follow the Worms, an agave chilli stout, was subsequently presented to Natasha Wolf of Weird Beard Brewery at the Kings Arms, Hanwell by festival organiser Ben Hart (photo on page 13).

Ealing Beer Festival 29 is in its early planning stages but the dates can be confirmed as Wednesday 11 July to Saturday 14 July 2018. Keep an eye on the CAMRA West Middlesex and Ealing Beer Festival websites for more information and for information on volunteering at the festival.

Ben Hart – Ealing Beer Festival Organiser

PIG'S EAR BEER FESTIVAL – COMRADES COME TOGETHER FOR A SUPERIOR PIG'S EAR

The 34th Pig's Ear beer and cider festival, organised by CAMRA's East London and City branch, was held in December at the Round Chapel on Lower Clapton Road, close to Hackney Central. Some 230 different cask beers were made available to close to 4,500 drinkers over the five days, including many put into cask especially for the occasion. As well as many regular faces behind the bar, this year the team were joined by several members of the Glasgow Real Ale Festival crew, known as the Giraffes.



The lads from GRAF!

On the other side of the bar, customers came from as far away as Denmark, Germany and Moldova specially to sample the various ales on offer. We also had a visit from the Speaker of Hackney Council, Councillor Soraya Adejare, seen here with John Pardoe and Kim Butler from the branch committee.



This year's sponsors provided excellent support, with Colchester Brewery sponsoring the glasses and the local One Mile End brewery sponsoring our t-shirts. A new innovation this year saw both Five Points Brewery and Wetherspoon's sponsor our bars. Their help is gratefully received because it allows the branch to continue to run the festival at a high standard.

As is the custom, the festival hosted a south east regional heat of CAMRA's Champion Beer of Britain competition. This year, several stouts went head to head in a competition judged by a panel of brewers, publicans and selected guests. The winning beer, Siren Broken Dream Stout now heads to the next stage of the competition at the Great British Beer Festival Winter in Norwich this February, to be judged against other regional winners.

If you missed it you missed out! However, fear not, the Pig's Ear Beer Festival is due to return for the 35th time in December from Tuesday 4 to Saturday 8.

Alan Perryman (with thanks to Ron Andrews for the photographs)

WATFORD BREWERIANA AUCTION

CAMRA's Watford & District branch will be holding its annual breweriana auction on Thursday 22 March in the function room of the West Herts Sports Club, 8 Park Avenue, WD18 7HP. The auction will start at 8pm, with viewing of the lots from 7pm. Although the catalogue will not be finalised until the end of February, among the wide range of brewery memorabilia will be Charrington and Hoare's toby water jugs, a Watney's Red Barrel dispense and Young's and Fuller's beer mats dating back to the 1950s.





Further information can be obtained from Bill Austin (07789 900411 or baustin1951@btinternet.com).

LONDON CIDER FESTIVAL 2018 – DATE FOR YOUR DIARY

There will be a one day cider festival on Saturday 28 April, with 30 plus ciders and perries on offer plus some real ale. This year the festival is moving from Bromley to a new venue, the Goldsmiths Student Union at New Cross which

is a modern bar and function room with plenty of room and better transport options. Full details will appear in the next edition of *London Drinker*. We look forward to seeing you. Enquires to ikwcider@icloud.com.

Ian White, festival organiser

ON THE WAGON WITH THE EPPING ONGAR RAILWAY

After the success of Real Ale Train events last year, London's local heritage railway is to expand its range of beer themed events in 2018. The dates for our real ale trains are Saturday 28 April, Saturday 9 June, Friday 10 August and Saturday 15 September, with a steam locomotive planned to haul the trains in June and August. The main beer festival is due to be held a week earlier this year, being pencilled in for 20-22 July. For more detailed news as it comes out, see the revamped EOR website at www.eorailway.co.uk.

Alan Perryman

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In the end of year credits in the last edition, I omitted to thank Richard Larkin for his individual press cuttings service. If it isn't all useable, there is always something interesting.

THE BUDGET

So, what happened what now seems quite a long time ago? Despite previously saying that alcohol duty would increase by RPI inflation annually for the whole of this Parliament's term, the Chancellor announced a freeze on duty on almost all types of alcohol and an extension to the £1,000 business rates relief for pubs with a rateable value under £100,000. According to the British Beer & Pub Association (BBPA) the freeze in beer duty is expected to save beer drinkers £117 million a year although that presumably means that prices will still be going up but by less than that amount rather than it being an actual saving. The Wine & Spirits Trade Association has estimated a saving of £247 million for its members. One analyst calculated that the Treasury will lose out on around £1.2 billion in alcohol duty in the period to 2023, although I'm not sure if that includes the fall off in spending that there would have been if the annual duty increase had taken effect.

CAMRA's national chairman, Colin Valentine, commented, *"Pub goers were fearing the worst from this budget but will now be raising a glass. Freezing beer duty will help arrest rising beer prices and keep the British pub going tradition affordable. To make a real, lasting difference we hope that this move represents the first step towards a long-term freeze. CAMRA is calling on brewers to match the Chancellor's support by holding beer prices so that local pub goers benefit. We welcome the Chancellor's decision to extend the £1,000 rate relief for pubs for one more year. This shows that the Government is alive to the threats facing English pubs, although more needs to be done. CAMRA is calling for further action to secure a thriving pub sector and would like this relief to be made permanent and increased to £5,000 a year. We would also like to see a wholesale review of the business rates regime, which unfairly penalises pubs and rewards online retailers."*

I said 'almost all'. See the Health and Welfare section for the exception.

There was no reference to Small Brewers Duty Relief into which, as readers will recall, one MP, Mike Wood (Conservative, Dudley South) had asked for research to be conducted as to whether, in its current format, it was preventing some breweries from expanding their business.

I'm pondering what effect the partial abolition of Stamp Duty will have on pubs. My impression is that originally developers often tried to turn pubs into high-end single dwellings but I suspect that now they cram as many 'starter' flats into the existing building or on to the site as possible. While fully appreciating the extent of the housing shortage, it should not be at the expense of community facilities and I am concerned that local councils will now increasingly take the stance that housing is the priority. I will happily print a better analysis of this if anyone cares to submit one.

PUBS CODE ADMINISTRATOR

To add to Dave Law's excellent and comprehensive article elsewhere in this edition, pressure on the Pubs Code Administrator (PCA), Mr Newby, is increasing from a number of directions. On 16 January, the Pubs Advisory Service (PAS), the independent advice service for pub tenants, ran a well-attended seminar to discuss the continuing failings of the Code. One outcome of the pressure exerted by licensee campaigners is that Adrian Bailey, the MP for West Bromwich West, has secured an Adjournment Debate on the Code implementation for Wednesday 24 January, after we have gone to print. More next edition.

According to a Freedom of Information request made by the PAS to the Chartered Institute of Arbitrators (CI Arb), Mr Newby has been subject to 12 challenges by pub licensees, four of which were upheld. The CI Arb explained to the *Daily Telegraph* in December that a challenge would be permitted against any of the Institute's members, which includes Mr Newby, if 'circumstances exist that give rise to justifiable doubts as to the arbitrator's impartiality or independence', although that did not necessarily mean that the wrong decision had been made just that when a challenge was upheld, an arbitrator's appointment in that particular dispute should be immediately terminated. The PCA do not accept this. They say that because their powers emanate from an act of parliament the CI Arb has no jurisdiction over Pubs Code arbitrations. It begs the question: who arbitrates between arbitrators?

AGENT OF CHANGE BILL

We have mentioned this vital concept several times over the last few months. Now it is getting an airing in Parliament courtesy of the Planning (Agent of Change) Bill which has been put forward by John Spellar, the MP for Warrily. It passed its first reading in Parliament on 11 January and will have a second reading on January 19. Again, watch this space. . .

As a 'Ten Minute Rule' bill, it is not likely to succeed but it will serve to bring the matter to the attention of Parliament. In brief, it would require property developers to take into account the rights of businesses such as bars, pubs, nightclubs and music venues already operating in and around any development before going ahead with building new homes. Kate Nicholls, chief executive of the Association of Licensed Multiple Retailers, said, *"A UK-wide adoption of the agent of change principle would be a pragmatic and positive move that would secure the status of our hugely important music venues and nightclubs. As a country, we are fiercely proud of our world-class musical talent and our history of producing musical pioneers and innovators. Should music venues continue to be placed at risk by developers, this talent will have nowhere to flourish. Venues are crucial parts of local communities and fantastic cultural and economic assets."*

As reported elsewhere in this edition, the agent of change principle is already included in the Greater London Authority's Draft London Plan.

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BEER NAMES AND PUMP CLIPS DEBATE

This topic has been bubbling under for some time but it has now come to the fore following Wild Card Brewery's head brewer Jaega Wise telling the Brewers' Congress, "This would quite quickly stop breweries deciding to have branding with boobs if they were actively banned from competitions." The matter has been hotly debated both in the trade and within CAMRA so I will not repeat the arguments here. I would however like to make my own small contribution. No one, customer or bar staff, should feel uncomfortable when faced with a particular beer or its pump clip. That isn't 'political correctness', it is a matter of respect, good taste and common sense. It isn't 'just a laugh' if the person to whom the 'joke' is directed isn't laughing as well. I appreciate that there are also serious issues as to how women in the trade are treated in general but this isn't a trade magazine. I can assure readers however that CAMRA takes the matter seriously. Its National Executive has stated, "After a number of recent incidents we believe it is time for us, CAMRA's senior elected leadership group, to make a clear and unequivocal statement about the behaviour that we expect of our members, those with whom we work in our campaigning and the customers who attend our beer festivals. We reaffirm our condemnation of any behaviour that discriminates against individuals because of their gender, race, ethnic origin, disability, age, nationality, national origin, sexuality, religion or belief, marital status and social class. We abhor sexism and will take action against any CAMRA member who, by their words or acts, is disrespectful of any individual because of their gender. We expect the behaviour of those who work with us, whether in campaigning or at our events, to be consistent with our values. We condemn those who use sexist images or slogans to market their products and will not condone them being stocked at our beer festivals or promoted in our competitions and publications."

I must however come to the defence of Twickenham Fine Ales. Their beer Naked Ladies has frequently been quoted as an example of sexist branding but this is not the case. It refers to a local landmark, a group of statues in the park behind York House, the venue for the Twickenham Beer Festival. If you go to the festival (and it is well worth doing so) in daylight, go and have a look. It is very impressive. My father grew up in the area in the 1920s and it was always referred to as the Naked Ladies.

SIBA MOVES INTO THE BEER TRADE

In a very interesting development, the Society of Independent Brewers (SIBA) has acquired a majority shareholding in the well established beer agency Flying Firkin. SIBA has, for some 14 years now, run a direct delivery scheme, currently called Beerflex, whereby it co-ordinates the delivery of its members' beer direct to pubs, thereby bypassing beer agencies. Mike Benner, SIBA's chief executive, told the Morning Advertiser, "This purchase creates an exciting opportunity for SIBA to progress its commercial objectives to fulfil local to national demand for craft beer and firmly establish SIBA as the category leader for professional brewing businesses, and our commercial plans reflect this vision."

GOING DUTCH

There was an interesting item in BBC Radio Four's 'You and Yours' programme in November. Apparently so-called cannabis clubs along the Dutch 'brown café' line are springing up all over the country including London. They only sell soft drinks and coffee and if they want alcohol, customers have to bring their own. One police and crime commissioner, a former police officer, said that it was a waste of resources for his force to chase individual users and small time producers, although both were clearly against the law. He commented that no fights were caused by cannabis. Some surveys (sorry I'm having to rely on memory here) have reported that many young people have no problem with cannabis but will not touch alcohol. I'm certainly not advocating the use of cannabis because I have serious doubts as to its effect on mental health. Any thoughts?

PAINT IT BLACK

Irecently came across a 'foodie' website that claimed that black coloured food and drink is the coming trend with such delicacies as black ice cream, black pizza crusts, black cocktails and black pasta. Apparently the colouring is achieved by using 'activated charcoal', which is made from carbonised coconut shell ash. They have a long way to catch up. Brewers have known how to produce black beers for a long time.

MORE ON THE CARPENTERS

My friend and South West London branch colleague Sue Hart makes these observations: "I should like to comment on the suggestion that the West London branch of CAMRA might have been formed in the Carpenters Arms, Seymour Place, W1. It wasn't. The first inaugural meeting of West London Branch was held in the Express, Kew Bridge on Wednesday 17 October 1973 which I attended. Bill Ardagh was the 'caretaker' Chairman at that meeting. I said inaugural as within a year (September 1974) a second inaugural meeting was held to record the spinoff of parts of the West London area to the Richmond and Twickenham and West Middlesex branches respectively. To my knowledge the Carpenters Arms in Seymour Place was never an active 'CAMRA pub' until much, much later. I used to flit between two offices in Holborn and Marble Arch in the early 1980s and it was quite some time before they sold interesting ales. I think the pub referred to by the Londonist may have been the Carpenters Arms in Whitfield Street, Fitzrovia. I do remember that they used to sell Brakspear's bitter in a jug, four pints for the price of three. A pretty good discount in those days."

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>

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CAMRA Croydon & Sutton Branch



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Bear Claw - proving size isn't everything!

I suspect that when it comes to thinking about breweries, the name Bear Claw is not to the front of your mind but if you live near Berwick and are a beer drinker, the beers from this tiny brewer are bound to have touched your lips.

Berwick is a wonderful historic town with some lovely pubs (once you have earned a pint after walking around the walls) but pop across the Tweed into Spittal for something different. A few minutes from the promenade (it used to be a big holiday centre) tucked away down a back street, you will find the brewery next door to a stained glass maker and a coffee roaster.

The small 1.5 barrel plant is the baby of Rikki Graham, who set it up in 2014; an interesting choice of career for someone who studied instrument making in Glasgow. However, this practical bent has clearly been a benefit when you see what he done with the small space he has available. The mash tun doubles as the copper and the heat exchanger would fit in a big pocket! Rikki commented, "The unit used to be a slaughterhouse so the floors and drainage were okay".



Unusually, for a brewer this size, Bear Claw uses wet yeast. "I did experiment with dried yeast but found that the wet yeast gave me the robustness and vigorousness I needed for my beer", explained Rikki. That is not the only thing that is unusual about this brewery. Don't expect to see Rikki doing the usual 6am mash; 5pm is more likely with an early

morning finish; 2am is not unknown. Rikki's partner works at Kielder Observatory so he has adjusted his working day to suit.

Brewing takes place about once or twice a week depending on demand, with a mix of bottles and cask produced. Rikki reflected, "I hand bottle and package the beer which takes a lot of my week but I hope eventually to be able to afford a bottler. Still, the local market is still cask dominated so I will do both".

The brewery has gradually expended. Bear Claw's philosophy is to plough back surpluses into the brewery such as the purchase of a cask washer, bought as a result of his recent success at the Berwick Food and Drink Show in September. Although still small, the brewery is twice as big as it was two years ago when it moved into a second unit. The ingredients store is upstairs and the extra space downstairs has allowed for experimentation. What strikes you are the numerous plastic containers containing a variety of different beers that are being slowly conditioned. Look over the various bits of equipment and you'll spy two large wooden barrels ex Thistly Cross who had been using them for their whisky cider. They contain two completely different beers have been maturing for months.

Lambic, Saison, Heather Ale, Imperial Stout (worked on with local resident Dr Mall, who used to brew for Courage and worked for Simpsons Malt), Belgian Blonde and Red Ale all feature in Bear Claw's repertoire. London may be getting on for 100 brewers, but it doesn't have the monopoly of trying new things and Bear Claw shows that you don't have to be big to be innovative.

The Bear Claw Brewery opens its doors on the first Wednesday of most months (12-11pm) but look out for their beers in the Curfew, Berwick's micropub or the Brown Bear. For more details visit their Facebook page. For tasting notes and more photos, see <http://cryneinyourbeer.sitelio.me>.

Christine Cryne

Society for the Preservation of Beers from the Wood (SPBW)



The Society for the Preservation of Beers from the Wood (SPBW) has voted the Broken Drum in Blackfen as its London Pub of the Year for 2018.

The Broken Drum is a micropub, one of a growing number of such establishments in south-east London. Taking its name from the inn in Terry Pratchett's Discworld novels (it cannot be beaten) the pub is comfortable and basic, like most of its ilk, with no distractions from conversation. It was opened by Andy Wheeler in April 2015 and occupies a former nail bar. This bar now serves three beers from small, mostly local, breweries and cider direct from casks in a temperature-controlled room at the rear.

Andy Wheeler was presented with the SPBW's special award in January. You can find the Broken Drum at 308 Westwood Lane, Blackfen DA15 9PT; it's highly recommended. The pub's website is www.thebrokendrum.co.uk.

Roger Jacobson

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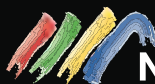
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SLAYING THE TROJAN HORSE

Readers will have seen the expression 'Trojan horse' appear frequently in these pages over the last few years. To reiterate, this is the 'deal' whereby developers agree to keep the ground floor and usually the cellar as a pub so long as they can convert the upper floors into flats. Sounds good, doesn't it? The developers get their flats – and of course, a nice profit – and the locals get to keep their pub. Alas it does not work like that in actuality. If you have a 'lock up' pub there is not the practicality and security that you would have with the publican living 'above the shop'. The new residents are also likely to complain about the noise and put the pub under pressure to keep to minimum hours and have no outside drinking, even in a pre-existing patio or garden, after quite early in the evening. What often happens – and cynics may say that that this is exactly what the developers wanted all along – is that the 'new' pub cannot be successful or even be let at all and it is eventually reclassified for shop use. Say hello to another mini-supermarket.

The coming of the 'agent of change' principle might help here but we have a way to go on that yet.

THAT SAID...

After 30 months of campaigning and becoming the City of Westminster's first ACV, the Clifton (the Clifton Hotel as was) in St John's Wood reopened in May 2017 under the management of Robson Brothers Ltd.

Alas, not everyone was happy. A local residents' group asked the Council for a review of its licence because of 'disturbances'. They wanted a curfew on the garden at 8pm, soundproofing to the conservatory to the rear of the building and metal fencing to be installed on the walls around the pub to stop customers sitting on them. Happily the licensing committee saw no need for this and suggested that the parties mediate in future. Niall McCann, who acted for the owners, said, "The local authority takes a very rigorous approach to licensing and we believe this to be one of the first cases where a premises has been able to successfully prevent new conditions being added to its licence following a residential review. Cutting the hours or forcing the premises to incur additional costs would have had a devastating financial impact on our client and affected their ability to trade effectively." The defence case included the views of 61 local residents who supported the pub and were happy with how it operated.

Let us hope that this is a precedent for the principle that if the pub was there first and is being managed responsibly, it should be allowed to continue without interference and hopefully it is also a recognition of pubs as community assets.

BREE LOUISE, EUSTON

Alas, by the time you read this, the Bree Louise will have closed. As I write, contractors are felling trees in the gardens in front of the station. Unfortunately, in this case, it isn't Carillion.

Owner Craig Douglas gave a very moving interview to the *Camden New Journal* in which he said, "We've been here for 15 Christmases. Our 14-year-old son (George) has been walking up Drummond Street since he could walk. There's a massive community round here. There is so much solidarity. I feel sorry for Drummond Street who are getting no compensation and being at the end of a building site for 20 years."

For those not aware of the story, the Bree Louise is named after George's twin sister who died at 12 weeks. To give Craig the last word, "We are going to have a party and a half; the only thing left wet in the building will be my wife and my tears."

The last word perhaps but not the last song. If you go to <https://vimeo.com/237355891> you will hear 'a contemplation on one of life's long journeys and ruminations about loss' by the Trope Troupe with the Vocaloid Choir. The first 'verse' starts two minutes into the track so please be patient. It is worth it.

ELTHAM GPO

It has been pointed out to me that the Eltham GPO has been open since 2014. That story must have come to me through some sort of wormhole in the time space continuum. Apologies. All the same it's good to see a piece of classic 1950s public utility architecture being preserved like this. Too much of its genre is just being swept away.



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FESTIVAL INN, POPLAR

Built as part of the London County Council's Chrisp Street Market development, this was the first modern, purpose-built pub built in England after the Second World War. Its two bar interior is virtually untouched since it opened in 1951. It has been added to CAMRA's National Inventory of Historic Pub Interiors and has now been listed at Grade II by Historic England. Sadly it does not sell real ale.

OLD JUSTICE, BERMONDSEY WALL

I'm pleased to report that this pub had been given a Grade II listing by Historic England. It was in the pipeline when we covered the mock trial of the developer in the last edition but I was asked not to say anything until it was secured. This does not, of course, mean that the pub is safe but any development will be very difficult. Congratulations to Neil Pettigrew, the Pubs Officer for CAMRA's South East London branch for an excellent piece of campaigning.

TURK'S HEAD, WAPPING

Many years ago, on a pub crawl with some workmates, we came across what seemed to be a perfectly preserved Taylor Walker pub, obviously closed but otherwise intact. It never occurred to me that it would still be there but, lo and behold, it is. It closed as a pub in the late 1950's and was used as a maintenance store then a community centre by the local council. In 1992 it was leased by a local charity, the Turk's Head Company, for use as a cafe to provide an income for local projects. It was licensed in 2015 although it does not sell real ale. It is still worth taking a look. The address is 1 Green Bank, E1W 2PA. For opening times, menus etc, see www.theturkshead.co.uk. My thanks to Colin Price for his research.

Compiled by Tony Hedger



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Protecting public houses: the Draft London Plan

Policy HC7 of the new draft London Plan, published by Mayor Sadiq Khan in early December, makes welcome and timely recommendations to boroughs on protecting existing public houses and supporting proposals for new ones from the perspective of the heritage, cultural, economic or social value of each individual pub.

Applications that propose the loss of valued pubs should be refused unless there is authoritative marketing evidence demonstrating no realistic prospect of pub use in the foreseeable future. The business should have been offered for sale locally and London-wide in appropriate publications and through relevant specialised agents for at least 24 months as a pub at an agreed price following an independent valuation and in a condition that allows the property to continue functioning as a pub.

The impact of 'trojan horse' conversions is clearly addressed. Proposals for redevelopment of associated accommodation, facilities or development within the curtilage of a pub that would compromise its viability should be resisted and boroughs are encouraged to apply the Agent of Change principle (Policy D12) in safeguarding established venues that generate noise, e.g. live music, by ensuring that developers bear the cost of adequate soundproofing for incoming residents.

The draft London Plan is accessible online at www.london.gov.uk/new-london-plan, with instructions on how to give your views by post, email or online to reach the Mayor by 5pm on Friday 2 March.

Geoff Strawbridge

Health and welfare

Let me start with a thought on 'Dryanuary' and 'Tryanuary'. I am informed that that original motto of Yate's Wine Lodges was 'moderation is the true temperance'.

TANKED UP

I'm not going to attempt to add to the 'Drunk Tank vs A&E' debate, not least because I'm sure that *London Drinker* readers don't let themselves get into that state but I was amused by letters to the *Guardian* on 2 and 3 January. The first suggested that 'Greene King, Wetherspoons or other similar companies might be approached to sponsor these facilities. A letter the next day further suggested that some of the many pubs that Greene King have closed down could be used as premises.

CIDER TAX COULD BACKFIRE

One of the measures introduced in the November budget was a new higher rate duty band for cider and perry with an alcohol content between 6.9% and 7.5%. This is due to be implemented in February 2019. It has the aim of controlling the so called 'white ciders' sold in two litre PET bottles and often used by 'problem drinkers' but it may also affect traditional cider producers. Tom Oliver, of Oliver's Cider and Perry in Herefordshire, told the *Morning Advertiser* that the tax would not solve the problem of white cider. He added, "It is going to be penalising full juice cider makers who do not want to dilute. I find it insulting to read suggestions that one of the solutions available to us is to dilute. That is incredibly disrespectful." The National Association of Cider Makers issued a statement in which it said that little detail had been provided about exactly how the new duty band would affect its members and that it would be working with the Treasury in the coming week to "provide better clarity for all cider makers." One possibility is that ciders with a high juice content could be exempted.

TREBLES ALL ROUND!

After its success last year, December saw the return of Fuller's Wise Men, the seasonal beer that helps to raise money for the charity Prostate Cancer UK. Fuller's donated 50p for every pint of the 4.0% ABV golden ale sold in any of their 198 managed pubs and £10 for every firkin sold to their tenants and free trade customers. Nick Corden, Fuller's retail marketing manager, said, "I think this is a fantastic idea, raising money and awareness for an important cause with a delicious beer. After the success of Wise Men last year, it was a no-brainer to work with Prostate Cancer UK again this year and relaunch the seasonal beer." Amen to that.

This year's launch was quite an event. 12 December saw legendary darts players Dennis Priestley, Martin Adams and Bobby George stepping up to the oche at the Minories pub, near the Tower of London, which has signed up as a Men United Arms venue. Readers will recall that the Men United Arms is Prostate Cancer UK's initiative for pubs, bars and clubs to join in to help raise awareness of prostate cancer and get conversations started in places where people feel comfortable talking.



Left to right Bobby, Dennis and Martin



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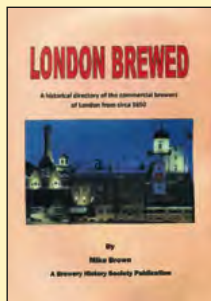
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Martin 'Wolfie' Adams, four times winner of the BDO World title, and Dennis 'the Menace' Priestley, the only man to have won both the PDC and BDO World Championships at the first attempt, both have or have had the disease. Dennis said, "I'm the proof after ten years if you get it diagnosed early enough you can beat prostate cancer. I always tell people not to be shy; to go and see their doctors if they are worried. Being shy could cost you your life. This is a great incentive. Pubs predominantly are where men want to go and they are usually around my age, from 40s into 70s and that's around the time you need to be aware of problems with prostate cancer." Martin was diagnosed in April 2016 and I'm sure that we all wish him well with his treatment.

Anyone with concerns about prostate cancer may contact Prostate Cancer UK's Specialist Nurses in confidence on 0800 074 8383 or online via the Live Chat instant messaging service: www.prostatecanceruk.org/. The Specialist Nurse 'phone service is free to landlines and open from 9am to 6pm Monday to Friday with late opening until 8pm on Wednesdays.

Prostate Cancer UK are satisfied that there is no link between prostate cancer and drinking in moderation.

HOME FROM HOME

I've included this here under the heading of welfare. The Alexandra, a Young's house, near Wimbledon station opened on Christmas Day to serve lunches to some 60 people who would otherwise have been on their own at Christmas. This was the second year that they have done this and it is funded by donations over the year from regulars. This year a local fishmonger donated smoked salmon for starters. It has been so successful that they have now started 'Meet Up Mondays' when sandwiches, tea and coffee and even a game of bingo will be on offer to give those who are on their own somewhere to go once a week and hopefully make friends. Well done to managers Mick and Sarah Dore.

The pub also made the news before Christmas when they launched a successful social media campaign to reunite a builder with the cash pay packet that he dropped in the pub.

Compiled by Tony Hedger

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The delight of hops

HOP GROWING

There is far more to hops than just adding them to the copper in the brewing process, as was revealed during a visit to Stocks Farm in Suckley, Worcestershire, courtesy of Faram Hops, the company owned by the Capper family. Stocks Farm grows over 100 acres of British hops, one of the largest hop growers in Britain and one of a number of hop farms that 'road test' new British hops. Wandering around the farm revealed how much things had changed over the last few decades and how much love and care goes into the growing of this beloved green plant.

The hop plant is either male or female but only the female hop is used for brewing. The plant is perennial i.e. it grows each year and dies back in the winter. A lot of varieties will take two years of growth to give a decent yield and they do not last forever so eventually will need replanting. Hops are planted rather than seeded and, when small, do not like competition so a new field has to be dug over by hand to get rid of the weeds. The hops are usually sprayed in the spring to keep off pest and disease then a network of strings is put up to support the new shoots. As the hop emerges, it is then attached to the network in a process known as 'stringing'. It is one of the great mysteries that the shoots must be tied clockwise; if they are tied anticlockwise they fall off!



The hop plant is usually fully grown by the end of July and, with the shortening days, the plants put their energy into producing hop cones (sometimes called flowers). Picking starts in September. Even until the 1950s the hops were picked by hand and a farm like Stocks would employ 100 people for the harvest. For centuries families from the east end of London went

down to Kent to pick hops as their only holiday, as did the folks of Birmingham go out to Hereford and Worcestershire. Of course, today the numbers of people needed are significantly less; Stocks Farm have just ten and it takes four to five weeks to complete the harvest.

A tight cone (flower) is easier to pick but can, if care is not taken, leave a damp centre, which can then cause the hop to rot. A looser cone can break up but is easier to dry. There may be plenty of ways of scientifically measuring for water content but it is clear that the final decision of when the hops are right comes down to experience – just like a grape grower.

Once picked, the hop is then dried, which if not done correctly can spoil the produce, a costly mistake for the hop grower. Before drying the hops are cleared of any debris such as leaves. The hops have a moisture content of around

80%, which is not ideal for storage so the cones need to be dried under heat. They are then left for 24 hours to let the hops relax and this allows the moisture in the centre of the hops to equalise the moisture throughout the cones. In the USA, they usually blow air through to get the moisture in but in the UK there is, not surprisingly, enough moisture in the air not to have to do this. Each type of hop is different and will need different drying. Some have well packed leaves on the cones; others are looser. If the hop is too dry it will lack robustness. Around 10% moisture is about right but the hop grower will feel the hop to ensure it feels right – slightly spongy.



Next the hops are baled. Traditionally hops were packed into six foot high sacks called pockets weighing about 80 kilos but, these days at Stocks Farm, smaller sacks are used to make the handling much easier. Once baled, the hops are put in a cold store and will last about a year but, if vacuum packed, they can last double that time. Visitors to breweries will have probably seen not only the whole cone hops but pellets as well. These are simply compressed hop cones. The beauty of these is that, if cold stored, they can last five years which is ideal for exports.

But whatever way the hop is packed, we can all rejoice in the wonderful flavours that this little green flower gives to our beer! For more photos see the article: <http://cryneinyourbeer.sitelife.me>.

THE CHANGING WORLD OF HOPS

The world of hops is changing rapidly. Faram Hops recently reported that, for the first time ever, America has overtaken Germany as the biggest producer of hops. The acreage has increased by 75% since 2012, expanding to 54,000 acres (Germany has 44,000 hop acres), with hops being grown in 28 states and Washington taking prime place, growing over 70% of American hops. Oregon and Idaho are the next but a long way behind at 15% and 11% respectively. In comparison, the UK is small fry, growing almost 2,500 acres which is around 1.5% of the world's production. However, the UK acreage has been increasing (up 8% in 2016 and 4% in 2017) and so has the number of varieties. In 2012, there were 20 varieties being grown and in 2017, 31. This number is likely to increase but development takes much longer than in the USA, where they can get two or three crops in a season as opposed to one in Britain.

At a recent event with brewer and hop grower, Hogs Back, Dr Peter Darby, a hop specialist from Wye Hops, explained how the hops chosen for development have changed. *"Ten years ago any talk on hops would have been on the development of dwarf varieties and pest resistance and now it is flavour"*. Currently, there are 15 new UK hop varieties being trialled and 40 more in the pipeline. Of course, not all will be successful. Take the development of First Gold, which is a dwarf hop. Back in 1918, Wye College identified a dwarf hop but didn't know what to do with it. In America, in the 1970s, they tried to grow a six foot high hop for mechanical picking but the system was not successful. Back in England, a light bulb went on and it became clear how a dwarf hop could be used. 1977 saw the first planting of dwarf hops with harvesting in 1981. The breeding programme then saw a few crosses during 1983 and 1984 and the end result was First Gold. The hops went through trials in 1993 and the variety was finally released in 1996, nine years after the first planting.

Other dwarf varieties have followed. The aim is to improve resistance to disease and aphid resistance. This led to Boudicea and latterly, Endeavour, which is a descendent of Cascade. Dr Darby said, *"American Cascade is like a brass band. Endeavour is a string orchestra"*.

Other newer varieties include Sovereign, Jester and Olicana; the former produces blackcurrant, grapefruit and lychee notes and the latter, grapefruit, mango and passionfruit. Not all of the 'new' English hops coming through are actually new. Take Ernest for example, which is named after the hop breeder, Professor Ernest Salmon. This hop was originally identified in 1921, developed in the late 1950s but rejected as being too fruity but its flavour, full of tangerine and stone fruits, is now ideal for today's tastes. The way things are going, big bold flavours in your golden ale may, in the future, not be American but home grown.



rounded by countryside, we thought that growing hops was a good idea. Had we known how difficult it was going to be, we might not have started".

There is an historic precedence for hop growing in this area. At one time, the local speciality Farnham White Bine was unique and could command a premium. This particular hop was the predecessor of Goldings. It went out of favour because it was susceptible to mildew. Hogs Back decided

to grow this historic variety and has produced a single variety beer, Farnham White, to showcase its fruity and bitter spiciness. If you'd like to try it, you can find this in Waitrose.

Hogs Back have now increased the varieties that they grow, adding Fuggles, English Cascade and Pioneer. *"In due course, we'd like all the hops in TEA (Hogs Back's flagship beer) to be grown within walking distance of the brewery"* said Rupert. It will be interesting to see if other brewers have the tenacity to follow Hogs Back's lead. If you would like to find out more about British hops visit www.britishhops.org.uk or www.charlesfaram.co.uk; for USA hops, see www.usahops.org; for Hogs Back, see www.hogsback.co.uk.

Christine Cryne

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BEAVERTOWN

Beavertown have decided to close the Duke's Brew & Que, their original 'brewpub' home in De Beauvoir Town. Their press release explains, "There is no hidden scandal or drama behind the decision. Since we opened Duke's, London's beer and BBQ scene has changed immensely and as a business it is now no longer a natural fit for Beavertown's future". The company now brews at much larger premises in Tottenham Hale.

BRIXTON

Brixton Brewery are on the move, with some help from Heineken UK. One of the brewery's founders, Xochitl Benjami, explained it all on their website: "These days industrial space in central London is the rarest of commodities. To expand, most businesses are forced to move production to the outskirts. For us this was unthinkable and having missed out on a unit up Brixton Hill earlier in the year, we couldn't believe our luck when we found the perfect, albeit much larger space just 600 metres from our current brewery. To realise this unique and ambitious chance to grow in our home we needed serious investment. It was with pretty much perfect timing that we were contacted by Heineken UK. It had noticed us, liked what we were doing and wanted to see if we could work together somehow." They hope to have the new brewery in operation by April 2018.

EARTH STATION

Another new brewery to look out for. Earth Station is the brainchild of Jenn Merrick, formerly the head brewer at Beavertown. It will have a 20 barrel brew plant, based near the Royal Docks. It will operate alongside local arts charity Create London, which owns the space in which Earth Station will operate. Jenn aims to give opportunities to women and other groups under-represented in the trade, "improving diversity and modernising the brewing trade". She told the Morning Advertiser, "I really wanted to do something that is hyper local and that really feels like part of the community. We are really excited about being able to be a cornerstone and play a role in the wider vision for the area. I visited the high street in Stratford and there are people holding banners protesting against social cleansing and gentrification. There is a lot of change and discord, and I would like to be a positive force in terms of social cohesion." The brewery will also operate an apprenticeship scheme and a community education program.

FULLER'S

Congratulations to both Simon Emeny, Fuller's chief executive, and John Keeling, their brewing director. Simon is taking over as chairman of the British Beer and Pubs Association (BBPA). Although the BBPA is often seen as the pubcos' trade body, it does, all the same, have a powerful voice in the trade. He said, "I am delighted to be taking on this role. Industry-wide issues have never been more important in our sector as we face the pressures of high taxation and the upcoming challenges of Brexit."

Meanwhile, the London Brewers' Alliance (LBA) has formalised its governing structure and John Keeling has become its first chairman. John explained, "The London Brewers' Alliance was created on a more social level to bring together those of us with the common purpose of brewing great beer in our capital city. However, we realise that we need to formalise some of our activity to ensure that we offer the best support possible to our members and to do that, we need a working party to identify areas of commonality and issues for development. I'm honoured to be taking on this role. It was only ten years ago that I was one of just five head brewers in London. Now there are 90." Or possibly even more. . .

Fuller's latest brewing partnership is with the Marble brewery from Manchester and it sees a revival of the much loved Gale's Prize Old Ale but with a difference. John Keeling very much wanted to keep the beer in production after Fuller's took over Gales but there was no space in the brewery at Chiswick for the wooden fermenters necessary to give the beer its special characteristics, chiefly from the wild yeast *Brettanomyces*. Marble has brewed the beer and has fermented it in an assortment of wooden casks so there are Bourbon, Madeira, Barbera and Pinot Noir variations. The beer is brewed with pale, crystal and chocolate malts and glucose syrup. The hops are Challenger and Goldings with Fuggles and some Goldings for aroma.

This information is taken from Roger Protz's website, protzonbeer.co.uk with the author's permission. Please see the original article for more detail.

Fuller's continue to do well despite 'strong headwinds', as they put it. In the half year to 30 September, revenue increased by 6% to £209.3 million and adjusted profit before tax increased by 4% to £23.8 million. Beer and cider volumes increased by 1% in a flat market.

REUNION

Reunion have come up with an interesting concept. They have contributed a beer to Wetherspoon's annual London Beer Festival (26 January to 4 February) called Single Double Hop, a 4.5% ABV golden beer which is brewed with both US and UK Cascade hops.

ROCKY HEAD

Rocky Head have closed their brewery in Southfields but hope to continue by sharing with another brewery in the Southwark area. I hope that they can because their bottled beers are excellent.

SAMBROOK'S

It's hard to believe but Sambrook's are celebrating their 110th anniversary this year. To celebrate they will be having ten brewery events. Keep an eye on their newsletters or their website for details.

In December the brewery held a tasting for CAMRA South West London branch members at the newly refurbished Country House, tucked away near Earlsfield station in SW18. This was conducted by Jamie Percival, their senior sales

executive and in-house beer sommelier. Given that we were in the run up to Christmas, we got to 'taste and contrast' a number of their beers in both bottle and minicask. Jamie said that the brewery was keen to support good, local pubs and a very pleasant evening was had by all.

Sambrook's have brewed their first canned beer, Nitro Stout, which will go on sale in February.

WIMBLEDON

Wimbledon Brewery has appointed a managing director, David Bateman, formerly the chief financial and operating officer of the stationery brand Paperchase.

The brewery has won two awards at the Quality Drink Awards. They were for American Red Ale and Gold Lager. Sales and marketing director Richard Coltart said, "We have high hopes and steadfast ambitions for where we would like to be in the future. We promise to nurture our strong roots in SW19, with a view to attracting a broader London, UK and ultimately, world-wide audience."

WINDSOR & ETON BREWERY

W&EB are first off the mark with a Royal Wedding ale. It is called Harry and Megan's Windsor Knot and is a special limited edition of their existing 4% ABV Windsor Knot pale ale. Master Brewer and co-founder Paddy Johnson explained, "We've really had a lot of fun developing this new beer. We use a special blend of British hops called Invicta in



recognition of Prince Harry's role in creating the Invictus Games, combined with some great American West Coast hops. As with all our beers, we use barley grown locally on the Royal Farms right here in Windsor and as a finishing touch we are using champagne yeast. Marrying these ingredients creates a new pale ale that is young, fresh and

full of character." It will be available in cask and 330ml bottles.

There is, incidentally, a lot of pressure being put on the Government by the trade to allow pubs to stay open on both the day before and the day of the Royal Wedding, 18 and 19 May, to 1.30am. The chief executive of the British Beer and Pubs Association, Brigid Simmonds, said, "A Royal wedding is a great national celebration and a wonderful opportunity for us all to get together in the pub. I know this would be warmly welcomed by pubgoers and the pub trade. It would put pubs at the heart of the celebrations, something which has been a great success for previous major Royal events. I hope the Government will embrace this idea." It would also put about an extra £10 million in her members' tills, especially as the Saturday is also FA Cup Final day.

Compiled by Tony Hedger

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Matters of taste - London Tasting Panel visits

THE SAAZ HAS IT!

Up in the northern reaches of N22 is Bohem's cosy taproom and there is no doubt that it is a welcome addition to an area with a shortage of pubs.

Bohem is a brewery with a vision but it has been a long road, as with most new breweries. The original concept of a brewery paying homage to Czech beer came into being early in 2015 and brewing finally started some months later with the help of half a dozen investors.

When you talk to the people behind the Czech concept, the approach becomes obvious. Both Zdenek Kudr and Petr Scocek (who told me his surname is 'pronounced like scotch egg'!) hail from the Czech Republic. Zdenek is the chief executive and looks after the sales and marketing and Petr is the brewer. Petr was born in Pilsen, the legendary home of pils and started as a home brewer before joining Bohem. Petr and Zdenek are clearly proud of their roots, even naming the brewery after a region of their homeland. Petr said, *"The brewery's name, as you might guess, is shortened from Bohemia, famous for its beers"*. It doesn't stop there. Most of the beers use eastern European malts and hops as their base, giving their beers a house style and the Saaz hop is a regular ingredient. Most of the beer names link back to the Republic as well. They range from Amos, after Jan Amos, a famous educationalist, to Sparta, named after Victoria Sparta, the football team.



The brewery, which is a few minutes' walk away from the tap room, is tiny; just a one barrel brew length, making it one of the smallest commercial breweries in London. However with the commitment to 'laagering' (maturing) their beers they have seven fermenters/storage tanks. The initial fermentation is 5 to 6 days at around 5 to 7 degrees Centigrade. It is then put into tanks to mature for at least four weeks, depending, Petr explained, on the strength of the beer; 'the stronger, the longer'. The tanks are sealed allowing the carbon dioxide produced during fermentation to sit on top of the beer. None of the beers are pasteurised or filtered.

Bohem is currently brewing at least five days a week with most of it being bottled and keg being available on request as well as in the Tap Room, which is open 5pm to 11pm weekdays and 4pm to 11pm at weekends. They do things properly here, even employing a fully trained Czech barman, Marek Průša, who took time to show the London Tasting Panel how serving the same beer in different ways impacts

on the taste of a beer. To see a video of a pouring, go to YouTube: <https://youtu.be/IXGt4Q6rGNk>.



N22 or the upmarket Langham Hotel in central London. Alternatively, come along to the forthcoming London Drinker Beer & Cider Festival and you may be lucky to be served Bohem beer by one of the Bohem crew themselves. Now there is an opportunity not to be missed!

For tasting notes on the beers sampled during the visit, go to the brewery page at www.london@camra.org.uk.

BROCKLEY WORTH A BADGER!

Only a few minutes' walk from Brockley station, the Brockley Brewery was set up in May 2013 by seven friends, including two sets of husbands and wives. Although some may comment 'too many cooks', the converse is true in that the brewery has a number of people to call on with different expertise and each owner has a different area of responsibility.

Most of the owners are local and the brewery is proud of being based in the community, sponsoring a number of local charity events and the owners are not afraid to muck in. Said Jon, the head brewer, *"They don't brew any more but they have been known to help out in the bottle runs and you may well see one or two of them helping out on the bar at weekends"*.

There had been a number of brewers before Jon. The last was Steve, who moved to Twickenham and, rumour has it, is now leaving there to set up a distillery! Jon started as head brewer in January 2017. He said, *"I was originally a cider drinker but started to drink Skinner's Cornish Knocker in Falmouth and then got hooked by home brewing. I eventually went to work at Lovibonds"* (Henley). Another Steve is his assistant who gained his experience at Truman's. Maybe London's own version of musical chairs!

The site has been through a number of different incarnations including a slaughterhouse (which had the benefit of giving the building decent drains) and a mechanics. The building is long, stretched out along the road with the brewery and newly refurbished bar at one end and a cold store and general storage taking up the rest. If you want to get an idea what it looks like, just have a glance at Brockley's logo.

Brockley have a five barrel plant with three five barrel and two six barrel fermenters. Maris Otter is the main pale malt; Jon believes it gives him a better brew. He said, *"The*

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Matters of taste - London Tasting Panel visits

production is predominantly cask (mostly firkins) and bottle with some keg, which is done in house. The beer for bottling is brewed on site but then shipped elsewhere for bottling". The spent grain is picked up by a farmer and the hops go to allotments as fertiliser.



These are complemented by four seasonal beers: Kolsch, British Pale Ale, using British hops, Porter and a winter beer, plus monthly one offs. This gives Jon a chance to play with ingredients such as chipotle chillies. The Golden was designed to be a cross between a beer and a lager, using Magnum (for bittering), Hersbrucker and Slovenian hops, which creates an unexpected taste for those expecting a more traditional fruity golden ale.

Outlets tend to be fairly local but they are expanding; you may have seen their beers at the last Great British Beer Festival. Like a lot of London breweries however their tap room provides a useful outlet to try their beers. It opens at

the weekend: 5.30 to 9pm on Fridays and midday to 9pm on Saturdays so there is no excuse not to pop along to this friendly little brewery. For the London Tasting Panel tasting notes, go to the brewery page at www.london.camra.org.uk.

DOING IT BY NUMBERS

Although arches maybe a common thread amongst a lot of London brewers, it is always a delight to see how different they all can be and a visit to Brew by Numbers did not disappoint.

Although many brewers produce a number of recipes under one beer style, Brew by Numbers have made it into an art and a transparent one. The concept of numbering the beers started when Tom Hutchins and Dave Seymour wanted a way of keeping track of recipes. The mash would be made and then split into four, using different hops and yeast so they could improve their understanding of the impact of different brewing ingredients. The pair originally met while rock climbing in China. Dave was a home brewer and Tom gained an interest when a friend worked for Kernel Brewery.

And then the story really began. In December 2012, Tom and Dave started brewing in a basement with a tiny 300 litre kit, moving into their current premises and starting brewing there in December 2013. Further expansion occurred in 2017, with the purchase of additional premises. The brewery length is now 2,040 litres and six fermenters (three 2,000 litre and three 4,000 litre) and the additional space also provided room for the installation of an automated bottling plant.



John Cryne asks the questions

Each beer has two numbers. The first relates to the beer style and the second to the recipe. Only a selected few are allowed the accolade of repeat brews. Chris Hall, who greeted us on the evening, said, "We only keep repeat recipes when it is obvious that our drinkers think it has worked." A quick look on the website will tell you how many brews there have been and of which style: saisons, pales, IPAs, XXX are all brewed. None of them is pasteurised or filtered.

The influence of American beers is noticeable. You can find the tasting notes on the beers that the Tasting Panel tried on the regional website: <https://www.london.camra.org.uk> or try the beers yourself; their tap room is open Fridays 6pm to 10pm and Saturdays 11am to 8pm.

Christine Cryne

Advance Notice

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*or until the beer runs out

Pilgrims' Way Passport

Pubs on the Pilgrims' Way from Southwark to Canterbury are being asked to stamp walkers' and cyclists' Pilgrim Passports. The route, made famous by Geoffrey Chaucer who travelled by horse, runs from Southwark passing the Royal Oak in Tabard Street, down the Old Kent Road and across Blackheath to Shooters Hill. Among the first to agree to provide a stamp are the Thomas à Becket (also known as Rock Island) in Old Kent Road and the Red Lion on Shooters Hill. The relaunched trail continues from Shooters Hill to Canterbury via Dartford.

The passport is available in a £1 pilgrim pack from Southwark Cathedral bookshop and it gives free admission to Canterbury Cathedral when presented filled with stamps from pubs, hotels and churches on the route. The pilgrimage to the shrine of St Thomas Becket in Canterbury Cathedral began in the 12th century after his murder in the cathedral.

The need for ale on the road for pilgrims resulted in Thomas being adopted as patron of the Brewers' Company. It is hoped that most pubs on the route will be involved in the scheme by 2020 which will be the 850th anniversary of Becket's murder.

Leigh Hatts

Editor's note: if readers wish to do further research into this subject they may find Leigh's book *The Pilgrims' Way* useful. It is published by Cicerone at £12.95.

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The pubco tie - the elephant in the room

Campaigning tenant publican Dave Law explains the effects of continuing delays in securing adjudication under the Pubs Code on the unfairness of pubco ties.

Readers will recall Gary Murphy's story of obfuscation by the Pubs Code Adjudicator (PCA) in the October/November edition of this magazine. His story is typical. Let me now bring you an update on the working of the PCA's Office.

When the Code came into effect in August 2016 the pub owning businesses (pubcos) immediately came up with their own 'new agreement' for the market rent only (MRO) option and since then the PCA has been giving 'consent' awards for dozens of tenants in respect of these agreements. 'Consents' are simply where the parties drop hands and horse trade and the PCA rubber stamps them; they are not actual adjudications. One can only wonder what Mrs Dickie, the new Deputy PCA (see last edition) has made of the situation given that she is, on the face of it, a proper lawyer and arbitrator able to sort the wheat from the chaff.

Eighteen months on we are however now finally getting wind of actual 'decision awards' being issued and it looks as if the stance of the Pubs Advisory Service (PAS, the independent advice service for pub tenants) and its pub tenant members has been totally vindicated because a number of the actual arbitration awards uphold the tenants' position that the pubcos' 'new agreements' are unlawful and breach the Pubs Code's primary policy that a tenant taking the MRO option should be no worse off than a tied tenant.

It is egregious that despite the law needing to be seen to be done, tied tenants should ever have had to make a PCA referral to fight the onerous terms of these agreements in the first place and so for many it is a classic case of too little too late and they have suffered because of the PCA, on principle, declining to actually adjudicate on contractual issues now deemed unlawful.

Worse still, and with no Chartered Institute of Arbitrators (CiArb) agreed policy to prevent delay, we fully expect the pubcos to go to appeal as was threatened by the British Beer & Pub Association (BBPA) – the pubcos' trade body) at a recent meeting of the All Party Parliamentary Beer Group. It would, of course, be to the BBPA's members' advantage to rack up more costs and delays for tenants via a long winded appeal process.

The 'case by case' process and 'arbitration only' solution operated by Mr Newby over the last eighteen months has clearly failed to level the playing field or deliver the intended reform. His approach, consistent with his background as a chartered surveyor, sought only to maintain information asymmetry (hiding outcomes and information), and only served to increase delays for tenants who meanwhile were losing lose out on the trading benefits under the 'free of tie' terms that they sought. The introduction of an MRO agreement cannot be backdated under the Pubs Code so that tenants have to battle on in those circumstances, losing money, or simply cave in, as evidenced by the dozens of 'consent' awards registered so far.



The delays and costs incurred for tenants could be avoided if the PCA would do its job properly and be transparent with both sides and adjudicate on common issues. This should not be beyond a chartered surveyor like Mr Newby because he will understand that a lack of information and the pressure of timing will make tenants anxious enough to seek the help of a relatively expensive chartered surveyor to help them. Instead of paying the £200 fee for a Pubs Code referral, they could end up paying upwards of £5,000 in surveyor's fees. I don't suppose that his fellow chartered surveyors are complaining at his seemingly determined effort to prevent them being disadvantaged by fair and expedient enforcement of the Pubs Code.

The PCA cannot claim that the reason for the chronic delay is that it lacks the power to do its job. Under the Enterprise Act 2016 the PCA is required (not just has the option) to report to the Secretary of State for Business, Energy and Industrial Strategy (as it is now) on any unfair practices by pubcos which are aimed at avoiding the provisions of the Pubs Code. We know they have seen plenty of evidence of this.

These are, of course, just the cases referred to the PCA. The PAS has heard from lots of tenants over the last eighteen months who didn't even make a referral as they were put off taking up MRO by the onerous costs added into these unlawful new agreements peddled by the pubcos or were conned into having meetings with their pubco long after the right to request MRO had passed, usually based on poor advice from the PCA's office.

This raises further questions as to why Mr Newby didn't stop the pubcos rolling out an unlawful promotion or make them inform tenants properly at the trigger points specified in the Pubs Code, given that he was fully aware of the nature of the MRO offers and the tactics being employed by the pubcos. There has been no threat of any penalty to the pubcos thus far and so they have carried on with impunity.

As I said in a previous piece, we desperately need a supporting consumer voice on this from CAMRA. As my fellow Fair Pint Campaigner Karl Harrison aptly puts it, 'Waiting to see how Newby did his job was always about as smart as waiting to see how well an assassin can shoot.'

Dave Law

Editor's note: If Mr Newby or anyone from his office wishes to take issue with anything that Dave says then they do, of course, have the right to reply and I will be happy to print what they have to say.

Incidentally, as from 9 January the Parliamentary Under-Secretary of State at the Department for Business, Energy and Industrial Strategy is a certain Andrew Griffiths, of whom pub campaigners will be only too aware.

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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.

The latest two micropubs have opened in Gidea Park and Bromley. Bianca Road, Hop Stuff, Moor and Pretty Decent breweries have opened tap rooms. Laine's have acquired a four-pub North London operator and reopened their site in W3. There are also new outlets for Antic in SE13, for City Pub Co in W1, for Remarkable in E2, and in N8 for the team behind the Duke's Head, N6.

Among notable closures are Beavertown Brewery's N1 birthplace and a National Inventory pub in N6. The piecemeal disposal of leased pubs by Fuller's and Greene King continues, including losses to pub use in W9 and Colham Green.

NEW & REOPENED PUBS & PUBS CONVERTED TO CASK BEER

CENTRAL

EC1R 0HA, SEKFORDE ARMS (ex-Young), 34 Sekforde St. Having closed in 2015 for residential conversion upstairs, reopened in December as the **SEKFORDE**, including a restaurant. Sharp's Doom Bar.

EC1Y 2BJ, ROTARY (Rushmore Group), 70-74 City Rd. Was CITY ARTS MUSIC PROJECT, METER. Having closed in 2013 for building works to the whole block, reopened in December as **NUALA**, modern Irish restaurant & basement bar. No cask beer.

EC2N 1HN, BROADLEAF (ETM), 25 Old Broad St. Bar & restaurant opened in November. No cask beer. Keg and 'tank' beers including from Long Arm.

EC4A 1BR, SLUG & LETTUCE (Stonegate), 5-11 Fetter La. Was HOG'S HEAD. Renamed **EDITORS TAP**. Cask beer restored, three.

EC4R 0AA, LISTING (Drake & Morgan), 27 Bush La. Opened in November, their 23rd site, in the Cannon Green building. No cask beer.

WC1X 9HX, BELGO KING'S CROSS (Tragus), 1 Kings Cross Rd. Opened January 2017 in the ground floor of the Crowne Plaza Hotel. No cask beer but 2-3 keg and over 50 bottled Belgians.

W1D 6DJ, BLUE POSTS (Enterprise), 28 Rupert St. Having closed in 2016 for residential conversion upstairs, reopened in December. The ground floor still houses the main pub area, plus dining room in basement and cocktail lounge upstairs. Three changing cask beers, e.g. Sambrook's Wandle.

W1F 0RY, DUKE OF ARGYLL (Samuel Smith), 37 Brewer St. Reopened in December after almost a year, a trademark Sam Smith's refurbishment to return the pub to something like its former Victorian glory. Four snugs around the bar have been installed in accordance with 1886 plans (on display at foot of stairs). New first-floor lounge is largely food-led. Despite the extensive refurbishment, still no cask beer.

W1D 7NB, GRACE (Novus), 42-44 Great Windmill St. Was

SUGAR REEF. Having closed early last year, changed hands and reopened in November as the third **SOPHIE'S** steakhouse, with a bar. Still no cask beer.

W1H 5HE, VICTORY (Enterprise), 4 Brendon St. Having closed in 2016, reopened in December as **FRANCO BAR & RESTAURANT**, an all-day Italian restaurant & pizzeria, with a bar and pool table at the front. No cask beer, handpump disused.

EAST

E1 8FU, RUNNING HORSE (Mosaic Pub & Dining), 7 Piazza Walk, Leman St. Opened by an operator previously known as City Fund Pub Co. Three changing cask beers, e.g. Truman's.

E3 4PH, RUSTY BIKE, 588 Mile End Rd. Was CORNUCOPIA, HORN OF PLENTY, FLAUTIST & FIRKIN, MATTER OF TIME, VIRTUE, MILESTONE. Cask beer restored, Sharp's Doom Bar.

E7 9EF, PRETTY DECENT BEER CO TAPROOM, Arch 338, Sheridan Rd. No cask beer. Their own keg and bottled beers. Open Thu-Fri 4-11pm, Sat 12-11pm, Sun 12-6pm.

BARKING (IG11 7BT), BOATHOUSE CAFÉ & BAR, Ice House Quarter, 80 Abbey Rd. Opened in 2016, in converted Granary building by the River Roding. No cask beer. Keg beers from London micros.

GIDEA PARK (RM2 5HA), GIDEA PARK MICROPUB, 236 Main Rd. Havering's second micropub opened in December in a converted legal office, winning a planning appeal after change of use was refused. Half a dozen cask beers from a wide variety of microbreweries, straight from the cask in the ground floor cellar. A similar number of real ciders, plus wines and gins.

NORTH

N4 4AP, HOPSMITHS (Late Knights), 29 Crouch Hill. Was TAP & SPILE, NOBLE, etc. Having closed in August 2016, reopened in December by Carouse London (who run the Rose & Crown, NW5) as **BRAVE SIR ROBIN**. Three changing cask beers, e.g. Burning Sky, Tiny Rebel, Titanic, and a real cider on handpump. Also a dozen changing keg beers from the likes of Beavertown, Beer By Numbers, Captain Lawrence, Cloudwater, Fourpure, Kernel, Lost & Grounded, Titanic, Track, Wild Beer.

N16 9EJ, WINNICOTT, 68-70 Green Lanes. Was MONARCH. Reopened in November as **BE-BOP-A-LULA**, in same operational group as the Alma, Newington Green Rd, with 1950s rock'n'roll theme. Four cask beers available at the opening.

NORTH WEST

NW10 3ND, SHOP, 75 Chamberlayne Rd. This wine bar has now introduced keg beer from Beavertown and bottled beers from Wild Card.

WEMBLEY (HA9 8AU), ST GEORGE'S HOTEL (Wembley Hill Properties), 43-51 Wembley Hill Rd. Bar open to the public since 2015. No cask beer. Standard keg beers.

SOUTH EAST

SE1 4SB, BIANCA ROAD BREWERY TAPROOM, 19 Pages Walk. Opened in October when the brewery relocated from Peckham. No cask beer. Mainly sells its own beers in keg and small package formats. Open Thu-Fri evenings, Sat from midday.

SE1 0LX, CHARLOTTE (Cattle Grid Restaurants), 204 Union

St. Opened in December in railway arches, by the operator of the Earlsfield, SW18. Three cask beers, e.g. Wimbledon.

SE8 4NT, GIN & BEER, 2 Resolution Way. Opened in October, in railway arch opposite Deptford station, specializing in gin and Belgian beers. No cask beer. Keg and bottled beers from neighbouring Villages Brewery.

SE8 4BX, TAPROOM SE8 (Hop Stuff), 2 St Paul's House, 3 Market Yd. Opened in December, with a similar beer and pizza theme to their Taproom in SE18. Four cask beers. Twelve keg beers.

SE13 6AA, MARKET TAVERN (ex-Marston), 139-141 Lewisham High St. Was QUAGGY DUCK, BROADWAY, MARLOWE'S BAR. Having been closed since 2011, reopened in November by Antic as **SUTTON'S RADIO**, after the old shop name. Usual shabby chic furnishings with a centrepiece of historic radiograms. Five cask beers, Volden and guests. Keg beers include local offerings.

SE16 3RA, MOOR BEER BREWERY TAPROOM, 71 Enid St. Railway arch taproom adjacent to their barrel-ageing store. Three cask beers on gravity. Keg and canned beers. Open Fri 6-10, Sat 11-7.

SE26 5BH, RAILWAY TAVERN, 401 Southend La. Cask beer restored, e.g. Sharp's Doom Bar, Wells Bombardier.

BROMLEY (BR2 9HY), BITTER END BAR, 139 Masons Hill. The first micropub in Bromley town centre opened in December, previously Bitter End off-licence. Off-sales now restricted to barrels (or small take-aways from the casks in the bar). One cask beer from Oakham, plus up to four changing guests, all served on gravity.

SOUTH WEST

SW2 5UA, HOPE & ANCHOR (Young), 123 Acre La. Was GRAND UNION. Reopened in October following July fire damage. Cask beer was restored but since discontinued.

SW6 1TT, PRINCE OF WALES (ex-Spirit), 14 Lillie Rd. Having closed at the start of 2016, reopened in November as the **PRINCE**, part of a two-year pop-up food court while Earls Court is redeveloped. Walkways connect the pub and four rotating restaurant units to a two-level garden with its own bar. No cask beer.

SW15 6TD, RAILWAY (Wetherspoon), 202 Upper Richmond Rd. Having been sold and closed in September, reopened in December by Revolution Bars as **REVOLUTION PUTNEY**. No cask beer.

MITCHAM (CR4 2JA), GARDENERS ARMS, 107 London Rd. Cask beer restored, one changing e.g. Gadds' Seaside (£2.60/pint).

WEST

W3 9BH, AERONAUT (Enterprise), 264 High St. Was WHITE HART, REDBACK, ACTON ARMS. Reopened by Laine after 11 months closed following a fire on New Year's Day 2017, no longer has a microbrewery. Four cask beers, from Laine and Portobello.

W3 9NX, KING'S HEAD (Fuller leased), 214 High St. Having closed in 2015 for hotel conversion upstairs, now reopened, leased to London Boutique Hotels Ltd. Keg beer from Fuller's but no cask beer.

W6 9AN, BRASSERIE BLANC, Goldhurst House, Parr's Way.

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W6 9LP, RAVENSCOURT ARMS (Punch), 251 King St. Cask beer introduced, Fuller's London Pride and St Austell Tribute. **BRENTFORD (TW8 0NU), ROYAL OAK** (Wellington), 38 New Rd. Having been closed and boarded in 2015, since reopened. Sharp's Atlantic.

COWLEY (UB8 2EW), GRAND UNION (Star), High St. Was ROYAL OAK, ST JAMES AT COWLEY. Taken over by MC Group, who also run Namaste Lounge, Northolt and Tamara Lounge, Hillingdon, refurbished as a more traditional gastropub and renamed in November **RUNWAY**. Cask beer restored, Fuller's London Pride.

GREENFORD (UB6 0RD), HORSENDEN HILL GOLF & FOOTGOLF CENTRE (Ealing Council), Woodland Rise. Golf course bar open to public but not previously reported. No cask beer.

TWICKENHAM (TW2 5PE), FOUNTAIN (Whitbread), 1 Sixth Cross Rd. Cask beer restored, Fuller's London Pride.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

EC2M 5TE, MEHEK. Was MOORGATE ORIENTAL. Closed. **EC4M 7DX, PATERNOSTER CHOP HOUSE** (D&D London). Cask beer discontinued.

WC1X 9JE, LION. Was GOLDEN LION, KINGS CROSS SOCIAL CLUB. Having closed in 2013, now converted to residential.

WC2B 5HZ, BELUSHI'S (Star). Having closed in February 2017, will become a dim sum restaurant.

WC2H 7LH, HAMPSHIRE HOTEL (Radisson). Closed early last year, now a restaurant.

WC2H 8LS, SMOKING GOAT. Was TIN PAN ALLEY BAR. Closed in January as part of the Crossrail development.

WC2N 6ND, VILLIERS (Gordon & Daughters), 31a Villiers St. Closed in September, now a Japanese fast-food outlet.

W1U 4AP, GUNMAKERS. Was BRICKLAYERS ARMS, WILLIAM WALLACE. Closed in the autumn for lengthy refurbishment.

EAST

E8 3RR, LONDON FIELDS TAP ROOM. Cask beer discontinued.

COLLIER ROW (RM5 2RS), PINWOODS. Having been reported closed in 2016, demolished to make way for housing.

DAGENHAM (RM9 6YS), BREWERS FAYRE (Whitbread). Cask beer discontinued.

DAGENHAM (RM9 6UQ), CHIQUITOS (The Restaurant Group). Closed and boarded, future uncertain.

HAROLD HILL (RM3 8QX), MORRIS DANCER (Trust Inns). Closed, now a Chinese/Thai restaurant.

HAROLD HILL (RM3 9PB), WILLIAM THE CONQUEROR (Admiral). Renamed **COCKNEY GENT** last year but now closed, future uncertain.

RAINHAM (RM13 9YW), BELL. Closed, licence revoked.

ROMFORD (RM1 2AD), BRICKYARD BAR & GRILL (JRL & Co Ltd). Closed, due to become a family restaurant.

ROMFORD (RM1 2BB), HAVERING OAK. Was OLD OAK.

Renamed **OAK** c.2014 but not previously reported. Reported closed last summer, future uncertain.

SEVEN KINGS (IG3 8LA), SHANNON CENTRE. Was O'CONNOR'S IRISH BAR. Demolished.

NORTH

N1 5AA, DUKE'S BREW & QUE (Beavertown). Was DUKE OF YORK. Closed in December, the only pub operated by Beavertown Brewery and the site of their first brewing operation. Its future is uncertain.

N1 6NN, RED DOG SALOON. Was HOXTON TAVERN. Closed last year, now a pasta restaurant.

N6 5BA, WINCHESTER (Punch). Sold to GFO Capital and closed in 2014 but not previously reported. Upstairs converted to residential, ground floor also affected by building works despite being on CAMRA's National Inventory. Two operators have withdrawn their interest after realising how unsuitable the remaining pub area now is.

N17 0AL, VALENTINOS (ex-Punch). Was WHITE HART. Having closed in 2013, demolished in 2016 as part of the redevelopment of a football ground.

N22 6UX, JOLLY ANGLERS (Greene King leased). Sold. Cask beer discontinued.

N22 5JH, SUGAR CANE. Was LORDSHIP, RAT & CARROT, PICKLED NEWT. Having been reported closed in 2014, now a Paddy Power betting shop after various planning wrangles.

NORTH WEST

NW1 1UA, PRINCE ALFRED (Admiral). Having been reported closed in 2008, finally demolished in July to make way for housing.

NW8 0AE, SALT HOUSE (Greene King). Was BELGRAVE, ABBEY ROAD ALE HOUSE. Freehold sold to Max Barney Development Ltd and closed in December, future uncertain.

EDGWARE (HA8 7EE), CHANGE OF HART (Greene King). Was WHITE HART. Closed following sale of freehold, future uncertain.

HARROW (HA1 3HT), CAFÉ CAFÉ. Closed in September, licence surrendered, future uncertain.

WEMBLEY (HA9 0TG), LOST RIVERS (Lost Rivers Brewery). Closed, future uncertain.

SOUTH EAST

SE1 1HR, BELUSHI'S (Interpub). Cask beer discontinued after refurbishment.

SE1 4TR, HARTLEY (ex-Punch). Was PAGODA, BLUE ROOM. Closed in 2014 for hotel conversion upstairs but not previously reported, some prospect of a pub reopening.

SE5 7QH, BRITISH QUEEN (Wellington). Having been reported closed in 2016, demolished last year.

SE5 8RS, JOINERS ARMS (Enterprise). Cask beer discontinued. Weston's cider on handpump.

SE8 4PN, ROYAL STANDARD (Journeys Hostels). Changed hands in July 2016. Cask beer now discontinued, handpump removed.

SE14 6TY, AMERSHAM ARMS (Enterprise). Cask beer discontinued.

SE23 2AR, PERRYVALE. Closed, now only an event space for hire.

CHISLEHURST (BR7 6DG), LOUNGE. Was WHITE HORSE, PENNY FARTHING. Closed in 2014 but not previously

reported. Upstairs being converted to residential, ground floor due to become a Co-op.

CROYDON (CR0 4RJ), GIPSY MOTH. Closed and boarded in December, future uncertain.

SOUTH WEST

SW1V 3LG, KING WILLIAM IV (Greene King leased). Sold and closed late last year for residential conversion upstairs, which will take until 2019. Permission to change the use of the ground floor and basement to A1 or A2 was refused by Westminster Council.

SW1E 5JE, LA TASCA (Bay Restaurant Group). Closed last year, now a Bill's cafe-restaurant.

SW1P 2LU, LOW, SLOW & JUKE (Marston). Was SHOELESS JOE'S, ABBEY. Closed in the autumn, future uncertain.

SW9 9AR, PHOENIX (Harvey). Was COACH & HORSES, CIRCLE BAR. Closed in January, future under review, Harveys do not intend to dispose of it.

SW16 6NR, FURZEDOWN. (Enterprise). Was PARK TAVERN, SAMUEL JOHNSON. Closed, future uncertain.

SW19 3TA, SLUG @ WIMBLEDON (Stonegate). Was YATES WINE LODGE, SLUG & LETTUCE. Closed, permission granted for redevelopment as hotel and restaurant.

SW19 2RD, WILLIAM MORRIS (Faucet Inn). Closed in December for six-month refurbishment. It is no longer intended to install a microbrewery.

SURBITON (KT6 4AG), GORDON BENNETT (Wellington). Was ROYAL CHARTER. Cask beer discontinued.

WEST

W3 9NU, DUKE OF YORK (Wellington). Was LILI LOUNGE. Closed, future uncertain.

W4 2HU, DUKE OF YORK (Fuller leased). Sold in June. Cask beer not available on recent visit.

W9 3EG, FALCON (ex-Greene King leased). Having been sold in 2016, finally closed in December as part of Brent's redevelopment of the area.

W10 6HJ, KENSINGTON PARK HOTEL (ex-Punch). Closed in May for building works to the whole property; there is interest from Bart Pub Co in reopening it.

W10 5AT, MONCADA BREWERY TAP ROOM. Closed following the brewery's move to Cricklewood.

W10 4AE, PARADISE BY WAY OF KENSAL GREEN (Enterprise). Was OLD PLOUGH. Taken over last year by Urban Pubs & Bars. Cask beer discontinued.

W12 9ER, GREYHOUND (Enterprise). Freehold sold last year to Sow & Reap Ltd, who previously closed the Plough, Alpertons. Closed, future uncertain.

COLHAM GREEN (UB8 3QH), CROWN (ex-Fuller leased). Having been sold and closed in May, converted to offices.

HILLINGDON (UB10 0JQ), VINE INN (Milton Pubs & Taverns). Cask beer discontinued, handpumps removed.

HOUNSLOW (TW4 5NP), DUKE OF YORK (Greene King), 672 Hanworth Rd. Closed, future uncertain.

HOUNSLOW (TW3 3LF), SNUG (Enterprise). Was FRIEND IN HAND, WISHING WELL, TOMMY FLYNN's. Cask beer discontinued late last year.

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OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC4V 2BA, THREE CRANES (Ducalian Capital). Was HATCHET. Taken over in December by Holborn Leisure, their first of several scheduled openings. Timothy Taylor Landlord.

W15 2JL, BURLINGTON ARMS (Greene King). Was BURLINGTON BERTIE, O'NEILLS, BACK DOOR. Taken over by City Pub Company. Six changing cask beers.

W1U 2PY, COACH MAKERS (Large Bars Ltd). Was O'CONOR DON, CONDUIT OF TYBURN. Operator sold in May to Stonegate, but this site was taken over in December by Cubitt House as their fifth site. Three changing cask beers, currently Adams Ghost Ship, Harveys Sussex Bitter and Purity Pure Ubu.

W1W 6BA, TOWER TAVERN (Greene King leased). Sold, now leased from the neighbouring University of Westminster. Timothy Taylor Landlord, a changing Tiny Rebel beer and two guests.

EAST

E2 8QY, ALBION IN GOLDSMITHS ROW. Was DUKE OF SUSSEX. Acquired in 2016 by Remarkable Pubs, renamed in December **VIRGIN QUEEN**, food in collaboration with a local fish & chip shop. Fuller's London Pride and Oliver's Island, plus a guest.

E9 6AS, JACKDAW & STAR (Electric Star). Was JACKDAW & STUMP. Changed hands in January and reverted to original name **SPREAD EAGLE**, now offering vegan food. Three cask beers.

ROMFORD (RM1 3ER), PACIFIC EDGE. Was PALS. Renamed **RETAILERY** in November 2016, part of a community-led space with independent restaurants. Still no cask beer.

NORTH

N7 6LE, EDWARD LEAR (Distinct Group). Was HALF MOON, B BURKE & SONS, QUAYS. Operator acquired in December by Laine Pub Company. Cask beers from Laine.

N8 9QH, HARRINGAY ARMS (Enterprise). Transferred to Bermondsey Pub Co managed format in December. Three changing cask beers, e.g. Cameron's, Fuller's, Truman's.

N8 8PT, HENRY READER. Was ELBOW ROOM, WISHING WELL. Taken over last summer by the team behind the Duke's Head, N6 and renamed **SMALL BEER BAR**. Four changing cask beers and twelve keg beers, many from London micros.

N8 7NX, THREE COMPASSES (Punch). Operator Distinct Group acquired in December by Laine Pub Company.

N22 8HH, LORD NELSON (Greene King leased). Changed hands in June. Now has Sharp's Atlantic & Doom Bar.

ENFIELD (EN2 6LE), GEORGE (M&B). Was GOOSE AT THE GEORGE. Renamed **O'NEILLS** in November. Still has cask beer, e.g. Fuller's London Pride, Greene King IPA, Sharp's Doom Bar.

NORTH WEST

NW1 0SG, PRINCE ALBERT (Distinct Group), 163 Royal College St. Operator acquired in December by Laine Pub Company.

NW1 6TL, SUN TRAP (Enterprise). Was CONSTITUTION, BELL HOUSE. Renamed **BELL INN**. Still no cask beer.

NW3 1JD, DUKE OF HAMILTON (Wellington). Renamed

HAMPSTEAD LOUNGE & JAZZ CLUB. Now only two cask beers, Fuller's HSB and London Pride.

NW5 1HU, LORD PALMERSTON (Young leased). Reverted last autumn to managed estate. Wells Young's Bitter and Special, plus guests.

NW7 1RL, ADAM & EVE (Star). Operator Distinct Pubs acquired in December by Laine Pub Co.

SOUTH EAST

SE1 8LW, WINDMILL (Windmill Taverns). After 25 years, the original Windmill Taverns pub has been part of Fuller's leased estate for the past few years and was taken into their managed estate in November.

SIDCUP (DA14 6NF), PORTRAIT (Stonegate). Renamed **HILL TOP TAP**. Bexley's Own Beer, Sharp's Doom Bar and two guests.

SOUTH WEST

SW17 8QD, FRENCH CAFÉ. Was POINT, BLUE PUMPKIN. Changed hands and renamed in November as the second **DYNAMO CYCLE CAFÉ**, not promoting itself as a pub but with two keykeg beers in expensive 2/3 pint measures.

WEST

W4 4LD, SMOKEHOUSE (Enterprise). Was HOLE IN THE WALL, SUTTON LANE. Changed hands, reverted in January to original name **QUEEN'S HEAD**. Gastro. Twickenham Naked Ladies.

W11 2DY, PORTOBELLO STAR (Enterprise). Taken over in the autumn by Marylebone Leisure Group, the second site for their Marmalade Pubs 'managed expert' partnership with Enterprise. Still no cask beer.

CORRECTION TO WHATPUB UPDATE 21

WEST

W2 1JA, GYNGLEBOY (Davy). Taken over by Gresham Collective and renamed in May **CORK & BOTTLE**, which contrary to the previous report still has two keg beers.

CORRECTION TO WHATPUB UPDATE 22

SOUTH EAST

SE5 8RE, GRAND UNION (Young leased). Was GROVE HOUSE TAVERN, BRB THE GROVE. Contrary to earlier report, remains in Ram Pub Co leased estate after Grand Union surrendered the site in May. Renamed **GROVE**. Wells Young's Bitter and Special.

CORRECTION TO WHATPUB UPDATE 23

SOUTH EAST

COULSDON (CR5 2LL), COULSDON COURT HOTEL (Bespoke Hotels), Coulsdon Court Rd. Name should be **COULSDON MANOR HOTEL**. Golfing hotel with bar open to public. Cask beer introduced, Fuller's London Pride and Greene King IPA.

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

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

The deadline for the next edition is 12 March. Allow a further ten days if submitting by post.

FIRST CAMRA BEER FESTIVALS IN LONDON

I hesitate to contradict the estimable Christine Cryne (LD Dec 2017/Jan 2018), but one must not let enthusiasm get in the way of facts. In her piece on the farewell to the London Drinker Beer Festival she states that the first LD festival (1985) was only the third such beer festival in London. In fact a whole ten years previous who can forget the slogan 'Covent Garden is alive with Real Ale' plastered all the way up the escalator hoardings on the Underground in Central London? Of course that phenomenally successful beer festival was organised directly from CAMRA Head Office and the National Executive but following that, in November 1975, CAMRA South West London branch presented their 'Real Draught Beer Exhibition' at Wimbledon Baths. Another rip roaring success!

To my knowledge this was the first beer festival organised by



a local branch in London although other London branches provided beer for various events including North London branch serving beer from six breweries at the annual Hampstead Rugby Club bash and South East London branch serving forty brews as part of the Greenwich Arts festival. An article in the December 1974 edition of *What's*

Brewing mentions the beer festival at the City University but that was not a CAMRA organised festival.

Over the years festivals come and go but London drinkers must hope that another central venue can be found to satisfy the demand that is clearly there – whether we can afford the hire charges or the beer prices is another matter.

Sue Hart

MISUSE OF PUBS

I have to confess that I have on occasion nipped into big, busy pubs, usually near railway stations, to use the lavatory without buying anything. Always a bit shame-faced however and wouldn't dream of it at the sort of pubs that are Assets of Community Value. I was prompted to this thought by a notice which said, "The Edgar Wallace is a place for good drinking and great conversation. Please no laptops. No formal meetings and no interviews and do not use these premises as an office" which the excellent Edgar Wallace puts out on its tables. This isn't just restricted to the legal eagles' hunting ground around the High Court. The Camel in Bethnal Green was faced with a group who monopolized a table, bought nothing, held their meeting and then got antsy when the landlady suggested that buying a drink to help pay the rent was custom and practice in pubs.

As a long time office worker I know that there's no way to stop workmates from talking shop down the boozer but there are limits. The problem is that technology has blurred those limits. What, in bygone days, would have been a private discussion or a confidential interview between colleagues has become something to be conducted on Skype or the like in full view of complete strangers.

Pubs are essential for the real ale we put at the forefront of our concerns. As communal and collective places they make their best contribution to society and we have to support licensees in keeping these options open.

Nik Wood

Editor's note: I completely support Nik here, having seen the same thing happen in a pub near London Bridge with what I think was a sports club. There were about 15 people, they rearranged three tables on a busy night and all with a single Diet Coke on the table. Before any accusations of hypocrisy, I think that we can exclude CAMRA meetings from this because in my experience we get there before our meetings for a couple of pints, have regular beer breaks then stay for another couple of pints afterwards, so we do pay our way.



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Greetings folks. I've been found out (again); the Editor has received an email from reader Chris Moran correcting one of the number puzzles in the October/November Idle Moments with the solution given in the December edition. I said the 460 (4-6-0) is the wheel arrangement of an Atlantic locomotive but the actual arrangement is 4-4-2. Mea culpa. But in my defence I would like to say that I had spotted the error myself and I did send a corrected version of Idle Moments to the Man. So the number in the actual number puzzle was correct. What I forgot to do though, was to correct the number in the solutions given in the December/January edition. What a silly billy!

Right then, let's see how many howlers I have made in this month's number puzzles:

1. 60 MPH is OM a M
2. 3 LMW by PR
3. 2 GNW by RW
4. 2240 P in a T
5. 38 C of OU
6. 2204 P in a T
7. 332 MBL and E (in a SL)
8. 8 TWSS on a SB
9. 2 NE in a S
10. 1840 I of the WFPS (PB)

And now it's 5BY4 time and an opportunity for another rambling introduction. Every September, Open City, a bunch of people who like interesting buildings organise the Open House weekend when buildings of interest (over 800 in 2017) throw open their doors to the public for free! In this, the 25th event, every London borough had at least one building open and the guide listed the area and population of each. From this I selected ten boroughs (actually one is not a borough) and their areas (which I converted to square miles in a reactionary moment). Now it's your turn to unmuddle them. To try to make things a bit easier I chose candidates with a good spread of sizes so, for example, you are not trying to guess between 18.2 and 18.3 square miles:

- | | | |
|-------------------------|----|------|
| 1. Bromley | A. | 1.1 |
| 2. Camden | B. | 4.7 |
| 3. Richmond | C. | 6.3 |
| 4. City of London | D. | 8.4 |
| 5. Hammersmith & Fulham | E. | 13.9 |
| 6. Greenwich | F. | 18.3 |
| 7. Havering | G. | 22.2 |
| 8. Kensington & Chelsea | H. | 33.5 |
| 9. Barking & Dagenham | I. | 43.6 |
| 10. Barnet | J. | 58.0 |

And so with an air of relief we come to the last bit – the general trivia (or trivial knowledge, if you prefer), with apologies in advance for the mixed metaphors in question 10:

1. What building is the official residence of the Lord Warden of the Cinque Ports?
2. The current Lord Warden of the Cinque Ports is Admiral of the Fleet Michael Boyce. Who was the last incumbent?

3. Kings College in Cambridge was founded in 1441 by which king?
4. Until the middle of the 16th Century, Kings College took students only from which school (founded by the same king)?
5. What waterway runs between Preston Brook and Castlefield Junction?
6. On 31 January there was a blue moon and another is due to occur on 31 March – but what is a blue moon?
7. Blue moons are quite rare (hence 'once in a blue moon') usually happening at about three year intervals, but when will be the next year with two blue moons?
8. Who had a number one hit in the UK with Blue Moon (in 1961)?
9. And who issued a cover version of Blue Moon in 1980, reaching No. 32 in the UK charts?
10. And finally, to wring the last drop of mileage out of Blue Moon, who wrote the song, and when?

So that's it then. By next Idle Moments time it will be spring! Bye!

Andy Pirson

IDLE MOMENTS - THE ANSWERS

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

NUMBER PUZZLES:

1. 25 laps of the track in a ten thousand metre race
2. 2,037 feet is the Height of Snaefell (highest point of the Isle of Man)
3. 20 atomic number of calcium
4. 15 national parks in the United Kingdom
5. 4 Olympic gold medals of Mo Farah
6. 2,448 Miles is the length of Route Sixty Six
7. 82 total number of scoring areas on a dart board
8. 4 Lifeboat Stations on the Isle of Anglesey
9. 170 highest possible checkout in darts
10. 625 acres is the combined area of Hyde Park and Kensington Gardens

5BY4 Commonwealth Prime Ministers:

1. Australia – Malcolm Turnbull
2. Canada – Justin Trudeau
3. Guyana – Moses Nagamootoo
4. New Zealand – Jacinda Ardern
5. Papua New Guinea – Peter O'Neill
6. Jamaica – Andrew Holness
7. India – Narendra Modi
8. Trinidad & Tobago – Keith Rowley
9. Gibraltar – Fabian Picardo
10. Malta – Joseph Muscat

GENERAL KNOWLEDGE:

1. Lewis Winogradsky was born on 25 December 1906 in Russia. He subsequently became an impresario in England as Lew Grade.

Idle Moments

- The Stone of Scone (or Stone of Destiny) was stolen from Westminster Abbey by Scottish nationalists on Christmas Day in 1950.
- Violet Carson (Ena Sharples in Coronation Street) died, aged 85, on Boxing Day in 1983.
- The German battleship sunk off North Cape, Norway on Boxing Day in 1943 was the Scharnhorst.
- The Saint celebrated on 26 December is Saint Stephen.
- Samuel Pepys commenced his famous diary on 1 January in 1660.
- The first vehicle registration number (A1 – affixed to a Napier car owned by Earl Russell) was issued on 1 January in 1904.
- The Manchester Ship Canal opened to traffic on 1 January, 1894.
- Fidel Castro seized power in Cuba from President Fulgencio Batista on 1 January 1959.
- 1 January was first celebrated as a public holiday in England and Wales in 1974.

The print run for this issue of *London Drinker* is 26,000.

It is distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London and a link to the on-line version is e-mailed to all CAMRA members in Greater London for whom we have e-mail addresses.

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A SHORT HISTORY OF DRUNKENNESS – HOW BEER CAUSED CIVILISATION

Drunkennes is not a pre-requisite to appreciating real ale, quite the reverse. But some of the ancients had different attitudes. The anti-alcohol lobby has always been there but should be encouraged to discover why they are wasting their time.

In 'A Short History of Drunkenness' (Viking 2017; £12.99) Mark Forsyth, in 248 amusing and enlightening pages, shows why civilisation and booze have developed together glass in hand, as it were, from prehistoric times to the present.

He argues, convincingly enough for most CAMRA members, that evolution shows mankind evolved to drink; but if you prefer the creationist approach of intelligent design: what else is the elbow for, observed Benjamin Franklin?

Archaeologists have 12,000 year old evidence in modern-day Turkey from which it can be argued that beer caused civilisation to develop. Taxation is an essential part of civilisation. Tax requires writing. Writing caused prehistory to stop and history to begin.

Forsyth takes us on a light-hearted romp through the history of booze

from Sumerian taverns in Ur to, among others, ancient Egypt, Greek symposiums, Chinese wine from 7,000 BC, the Bible, Roman convivium, monastic drinking, Viking mead halls, 'dry' Australia, Wild West saloons, Russian tax dependency on vodka and US prohibition.

Although no footnote sources are provided, given the bibliography, one gets the impression that all his historical references are authoritative and his delightfully quirky conclusions are fascinating.

A jolly good read – cheers!

Iain Sutherland

OUT OF TOWN - THE SLOOP INN, SCAYNES HILL

On 2 November, a lovely late autumn day, a party of members of CAMRA's South West London branch travelled to Scaynes Hill, just outside Haywards Heath in Sussex to visit some old friends. I'm sure that a number of readers will remember Gary and Nicky Morris from their time at the Priory Arms in Stockwell, during which they were voted our branch Pub of the Year six times between 1992 and 2002, which given our rule about the winners not being eligible for the following year's competition, was a clean sweep. After a spell running a bed and breakfast hotel, they are now back in the pub trade.

The Sloop Inn is a former Beard's house, now owned by Gary and Nicky and free of tie. The pub needed a lot of work doing to it so it was closed for 18 months while this was done, with the multi-skilled Gary doing most of it himself. It is well laid out and decorated with a distinct bar area and a formal restaurant with an impressive menu on the other side of the pub. There is also a good bar food menu. There is a large garden and they have regular events, such as live music, themed food nights, quiz nights and an annual Steam Rally.

The pub takes its name from the boats that used the nearby waterway, no longer in use, which at one point carried the stone used for the famous Balcombe railway viaduct.

We were all pleased to see that their Pub of the Year certificates from the Priory were proudly on display, especially as the party included the current and two former branch chairmen who signed them all! We all had a very good time and a return visit is under discussion for the spring.

Harvey's Best is a regular beer (it is Sussex after all!) and there are guest beers, at least one in the week with another added for the weekend. The pub is closed Mondays but open 12-11pm for the rest of the week. Food is available 12-2.30pm and 6-9pm Tuesday to Friday, 12-3pm and 6-9pm on Saturday and 12-3pm Sunday. This may be curtailed in the depths of winter. You can check by calling 01444 831219.

Transport is not easy however. It is a mile and a half from the village and is not on a bus route. We went to Haywards Heath station and went the rest of the way by cab. Pete's Taxi is recommended if he is around. For the very energetic, a visit to the Sloop could be combined with a trip on the Bluebell Railway. The full address is the Sloop Inn, Sloop Lane, Scaynes Hill RH17 7NP.

Tony Hedger



Why should I join CAMRA?

Do 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.

As we go to print, single membership, paid by Direct Debit, costs £25 and Joint membership (partner at same address) £30.00. 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 pub has joined the London LocAle scheme since the last issue of *London Drinker* went to press:

Cronx	Units 3 & 4, Boxpark Croydon 99 George Street, CR0 1LD	Cronx Beers
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The following pubs have left the scheme.

Alma	59 Newington Green Road, N1 4QU
Cross keys	31 Endell Street, Covent Garden, WC2H 9EB
Duke of Hamilton*	23-25 New End, Hampstead, NW3 1JD
Dukes Brew & Que	33 Downham Road, De Beauvoir Town, N1 5AA
Gunmakers*	33 Aybrook Street, Marylebone, W1U 4AP
Hops & Glory	382 Essex Road, Islington, N1 3PF

*See WhatPub Update for more information

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



A TRIBUTE – TIM WALTER

Astra, Tim's partner, has asked me to print this note on her behalf.

Sadly, Tim, a long-time West Middlesex CAMRA branch member and former Cider Bar worker at various beer festivals around the country, passed away suddenly at home on 14 December, aged only 57, after

suffering a couple of months of months of respiratory problems, which were still under hospital investigation.

As per his wishes, Tim will not have a funeral, but an event to celebrate his life will be held in a few months' time. For more information contact his partner, Astra: astypasty4@gmail.com.

I'm sure that the many of us who remember Tim and of course his hat with the toy pig on the top will wish to send our condolences to Astra.

Forthcoming attraction

Frank Taylor, who many will know as the licensee of the Royal Oak at the Borough, has asked me to make the following announcement.

In Sussex during early May and coming to London, SE1 shortly afterwards!

The Film Star Who Blighted My Life
"If I catch Alphonso Tonight"

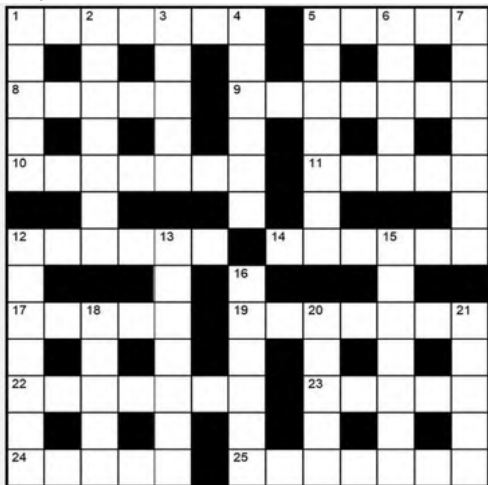
A tribute to Billy Merson
(1881–1947)

Devised and performed by Mr Miles Jenner
With musical accompaniment

Tony Hedger

Crossword

Compiled by DAVE QUINTON
£20 prize to be won



Name
Address

All correct entries received by first post on 21 March will be entered into a draw for the prize.

The prize winner will be announced in the June/July *London Drinker*. The solution will be given in the April/May 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.

DECEMBER'S SOLUTION



ACROSS

1. See one pub after another with a girl. [7]
5. Follow mother's belief. [5]
8. Scheme he settled a long time ago. [5]
9. A man's right to a past. [7]
10. Small banker is inadequate. [7]
11. Nun that is beset with weariness. [5]
12. Arrange again to see Brighton, perhaps. [6]
14. Bill taking on addiction counselling? [6]
17. Attack small cliff. [5]
19. Doctor, I'm clear! It's marvelous! [7]
22. Mark I start to make on iron. [7]
23. Typist, maybe, starting on time. [5]
24. Wants to see Geordie journalists. [5]
25. Rush to introduce company punishment. [7]

DOWN

1. Metal support on ship. [5]
2. Go back to find right exit. [7]
3. Take me in and change. [5]
4. Stick poster in this place. [6]
5. Managed to import gun? Swell! [7]
6. Complain about good horse, perhaps. [5]
7. I may net flounders whenever I like. [7]
12. Two men from Moscow? [7]
13. Feels sorry for river birds. [7]
15. Put wages right for new arrival. [7]
16. Diverts American customs. [6]
18. Go after game for money. [5]
20. Relation pruning end of allotment. [5]
21. Put up final fence post and run away. [5]

Winner of the prize for the October Crossword:
Carol Jenkins, Bath.

Other correct entries were received from:

Tony Ahrens, Ted Alleway, Tony Alpe, Pat Andrews, H Arnott, John Barker, D Barrett, Mike Belsham, Stephen Block, C Bloom, John Bowler, Tony Bowles, Deryn Brand, Hugh Breach, K Breach, Kelvin Brewster, Jeremy Brinkworth, Andrew Brown, Olivia Brown, Martin Carr, Peter Charles, Hilary Clark, Brian Collins, Richard Conway, Ebenezer Crutton, Paul Curson, Peter Curson, Mrs Daphne Curtis, Joe Daly, Michael Davis, May Denover, Steve Downey, Tom Drane, Elvis Evans, 'Big Eric' Farrelly, D Fleming, Anthony Gdula, Henry Girling, B Gleeson, Nick Goodwin, Paul Gray, J E Green, Alan Greer, Richard Gregory, Matthew Griffiths, Alan Groves, Caroline Guthrie, Stuart Guthrie, Peter Haines, 'Shropshire' Dave Hardy, Roy Harris, John Heath, Miranda Heester, William Hill, David Hough, Alan Humphrey, Chris James, Claire Jenkins, Eric Johnstone, Roger Knight, Lakey Boy, Mick Lancaster, Pete Large, Terry Lavell, Aidan Laverty, Julie Lee, Rosy Leigh, Rosemary Lever, Gerald Lopatis, Malcolm Lowing, Donald MacAuley, Ken Mackenzie, Gerry McCargo, James McGrory, Pat Maginn, Steve Maloney, John Manell, Dylan Mason, Rob Mills, Pam Moger, M J Moran, John Morgan, Dave Murphy, Brian Myhill, Paul Nicholls, Mark Nichols, Mick Norman, Gerald Notley, Miles Ognjenovic, Michael Oliver, Nigel Parsons, G Patterson, Stephen Pegum, Andy Phillips, Mark Pilkington, Mick Place, Robert Pleasants, G Pote, Heather Powell, Jeanette Powell, Robert Poxon, Derek Pryce, James Rawle, Steve Ripsper, Nigel Roe, Richard Rogers, John Savage, Pete Simmonds, Ruth Smith, Ian Symes, Pete Taberner, Ken Taylor, Mark Thompson, Andy Wakefield, Richard Whiting, John Williamson, Robert Wilson, Sue Wilson, Nigel Woodford, David Woodward, Peter Wright and the Missus, Ray Wright, Karol Zemek.

There were also nine incorrect and one incomplete one.

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& MUCH MORE
AVAILABLE ONLINE AND
FROM OUR BREWERY SHOP

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BEST BITTER

A multi-award winning classic bitter,
Good Old Boy is brewed with a blend of
rich Maris Otter malted barley and fruity
Bramling Cross and Northdown hops to
produce an exceptionally well-balanced
and full-flavoured beer.

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West Berkshire Brewery Shop, Taproom & Kitchen.
The Old Dairy, Yattendon, Berkshire, RG18 0XT

Shop and Taproom Opening Hours

Shop: Mon - Sat 10am to 6pm, Sun 10am to 3pm

Taproom Open Daily: 11am to 6pm, Thurs - Sat until 11pm

Kitchen Open: Tues - Sun 12pm to 3pm, Thurs - Sat 6pm to 9pm

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SOUTHWOLD

GHOST SHIP

4.5%
ALC. VOL.

A GHOSTLY PALE ALE

Hauntingly
good beer...



adnamsghostship

adnams.co.uk