



FREE

LONDON DRINKER

Volume 40 No. 6
December 2018/January 2019



The Chelsfield (see page 18) Photo by Chris Crowther

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

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

Material for publication, including press releases, should preferably be sent by e-mail to ldnews.hedger@gmail.com.

The deadline for the next edition, February/March 2019 is Friday 11 January

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

To advertise in London Drinker, contact

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Prices: whole page £345 colour or £275 mono; half-page £210 colour or £155 mono; quarter-page £115 colour or £90 mono.

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

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Subscriptions: please send either £9 for the mailing of six editions or £17 for 12 editions to Stan Tompkins, 52 Rabbs Mill House, Chiltern View Road, Uxbridge, Middx UB8 2PD. Please make cheques payable to CAMRA London Area. These prices apply to UK mail addresses only. To arrange for copies to be sent overseas, please contact us.

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CASK AND KEG

Each year, at the Great British Beer Festival, CAMRA's Games & Collectables Team auction a multiple brewery trip and this year it was to three London breweries, confirming that London brewed beer is here to stay and is not a blip! The downside is that the ratio of cask versus keg is declining with the likes of Hackney, who once championed cask (and would still like to), seeing their beer sales now at 90% keg. So what is the reason? From a brewer's point of view it seems to boil down to three points. Firstly the fact that so many real ale pubs have an ever changing rota of cask beer. This means that breweries have to constantly contact a pub to see if they want their beers (usually about once every six to eight weeks). The problem is made worse by the fact that the pub will often want something different rather than one of the brewer's regular beers. These factors are driven by many real ale drinkers, and particularly some CAMRA members, who think that a pub having just one or two hand pumps selling regular beers isn't worthy of a visit or an entry into the Good Beer Guide.

Currently, this is not the same situation with keg beer, where most pubs will have a dedicated tap for a brewery. This means less phoning and follow up, plus the likelihood of the pub stocking a regular beer, which helps the brewer's economies of scale. Of course, whether this continues might be doubtful as keg drinkers become more adventurous in seeking a regularly changing range.

The second area continues to be quality. There are a number of pubs that have too many hand pumps for the

beer they turn over (although some sensible ones will alter the number according to the day of the week or time of year). In addition, there is too often a lack of training for both bar and cellar staff and that leads to substandard beer. How many times do we still hear, when presented with a beer that we know is not unfined, 'It's real ale, it's meant to be like that'. Keg beer doesn't have quite the same problems, being considered easier to look after (it certainly doesn't require the same level of skills as looking after cask, although cleaning of lines is still a necessity). But even here there is a need for education from the brewers who really do need to make clear if a beer is meant to be cloudy or not. From my experience during training, very few people know what unfined means. And while on the issue of quality, a lot of keg beer has the benefit of its own cooler, unlike most cask, where the beer temperature has to rely on the cellar cooling and the lines are often unlagged. How many of us have had tepid beer this summer?

The third issue is cost. There isn't much difference in production costs between cask and keg and yet keg commands a considerable premium. To quote one brewer, 'We are often challenged about the price of our cask beer but rarely does anybody do the same with keg'. And there is a reason for that: according to Andy Wingate from Heineken UK, a pub will make around 40p more on a pint of keg compared to cask so the pub doesn't need the beer price to be so keen.

Consequently it is probably not surprising that the latest Cask Beer Report is showing a decline in cask beer sales, although not all of it is probably due to craft keg. However, many keg 'craft' beers can deliver taste, satisfaction and often are at a temperature that many people prefer to drink beer at but the downside is that to get there they are usually stronger in alcohol (although this is beginning to change). In many people's opinion (brewers and drinkers), cask beer remains the pinnacle of a brewer and licensee's art and a good pint delivers the pinnacle of taste. With the UK being the home of cask beer, it's time to make real ale something to aspire to again and the

Cask Report indicates that education and quality are still key factors (as indicated by BrewDog's recent comments on bringing back cask). But it might also mean paying more to ensure proper training, improved cellars and margins, if it is to survive.

Christine Cryne

An article on the triple brewery trip can be found on CAMRA's Games & Collectables website: www.gandc.camra.org.uk.

THE BLACK DOG BEER HOUSE, BRENTFORD

My report in the last edition was wrong in one important respect. My apologies to Peter, Ash and James who run the pub as their own independent venture. Their company is called Twisted Grain Ltd and they rent the pub from the Wellington Pub Co. They are not, as I said, connected to the group who run the Express Tavern and the Sussex Arms although they worked for them for seven years, having managed both the Sussex and the Antelope in Surbiton and readily acknowledge their influence.

This pub was re-built in its present form by the Royal Brewery in 1901 and is possibly an early example of the work of the famous pub architect T H Nowell Parr. There are stained glass windows inside.

We wish Peter, Ash and James all the very best in bring this pub back to life and, once again, apologies for the misinformation. For more information, see their Website www.blackdogbeerhouse.co.uk or their Facebook account www.facebook.com/blackdogbeerhouse.

Tony Hedger

*Best wishes for
Christmas and the
New Year from
the London Drinker
production team to all
our advertisers,
contributors,
distributors and of
course, our readers*

The print run for this issue of London Drinker is 25,000.

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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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 December 2018 and January 2019 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.

If you want to check on the areas covered by the branches shown below, please go to www.london.camra.org.uk/viewnode.php?id=20208.

LONDON PUBS GROUP

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

December – Wed 12 Hammersmith, West Kensington and West Brompton: (7pm) Dartmouth Castle, 26 Glenthorne Rd, W6 0LS; (7.30pm) Swan, 46 Hammersmith Broadway, W6 0DZ; (8.20) Pear Tree, 14 Margravine Rd, W6 8HJ; (8.45) Colton Arms, 187 Greyhound Rd, W14 9SD; (9.30) Atlas, 16 Seagrave Rd, SW6 1RX. Public transport will be required at times.

January – Wed 16 (7.15 for 7.30) Mtg. Royal Oak (upstairs), 44 Tabard St, SE1. All CAMRA branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.camra.org.uk

YOUNG MEMBERS GROUP

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

December – Sun 9 tour of Hammerton's Brewery, 149 Roman Way. Join the Facebook group 'Greater London CAMRA Young Members' to keep up to date with all our events or email Tori on Victoria.bishop.rowe@gmail.com for more info.

BEXLEY

Branch contact: Rob Archer, camr@rcher.org.uk

December – Fri 7 (from 2pm) Soc. Pig's Ear BF, Round Chapel, 1D Glenarm Rd, Hackney E5 0LY. **– Wed 12** (7.45) Cttee mtg. Hangar, 37 The Oval, Sidcup DA15 9ER. **– Thu 27** Twixtmas soc: meet (12pm) Robin Hood & Little John, 78 Lion Rd, Bexleyheath DA6 8PF.

January – Wed 9 (7.45) Bexleyheath Working Men's Club, tbc.

Website: www.bexley.camra.org.uk; Fb: [camrabexleybranch/](https://www.facebook.com/camrabexleybranch/); Tw: @BexleyCAMRA

BROMLEY

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

December – Mon 3 (7.30) Sambrook's beer tasting. Moon & Stars, 164-166 High St, Penge SE20 7QS. **– Wed 5** (2pm) Beer festival soc. Bricklayers Arms, 237 High St, Beckenham BR3 1BN. **– Fri 7** (7.30) Xmas meal. Orpington Liberal Club, 7 Station Rd, BR6 0RZ. Booking essential; limited places. £10 per head, with a £5 deposit payable via www.eventbrite.co.uk/e/bromley-camra-xmas-meal-tickets-50688255938. **– Sat 29** Twixtmas soc: (12.15) Anglesey Arms, 90 Palace Rd, BR1 3JX; (1pm) Red Lion, 10 North Rd, BR1 3LG; (2pm) Railway Tavern, 45 East St, BR1 1QQ;

(2.45) Partridge, 194 High St, BR1 1HE; (3.45) Star & Garter, 227 High St, BR1 1NZ.

January – Tue 8 (7pm for 7.30 prompt start) GBG selection mtg. Crown & Anchor, 19 Park Rd, Bromley BR1 3HJ. **– Mon 14** Chislehurst soc: (7.30) Sydney Arms, Old Perry St, BR7 6PL; (8.30) Gordon Arms, 47 Park Rd, BR7 5AY; (9.30) Queen's Head, 2 High St, BR7 5AN. **– Mon 21** (2.30) Soc. Real Ale Way, 55 Station App, Hayes BR2 7EB. **– Sat 26** Dartford & Crayford soc: (12.30) Dartford Jug, 8 Market St, DA1 1ET; (1.45) Dartford Working Men's Club, Essex Rd, DA1 2AU. (3.30) Penny Farthing, 3 Waterside, DA1 4JJ. **– Tue 29** (7.30) Cttee mtg. Graces (Bar & Grill), 1-3 Witham Rd, Birkbeck SE20 7YA.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

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

December – Mon 3 (8.30) Portland Arms, 152 Portland Rd, S. Norwood, SE25 4PT. **– Tue 11** (8.30) Dog & Bull (Side Bar), 24 Surrey St, Croydon CR0 1RG. **– Thu 13** (1pm) Soc. Oval Tavern, 131 Oval Rd, Croydon CR0 6BR. **– Wed 19** Wallington SM6 soc: (8.30) Whispering Moon, 25 Ross Parade 8QF; (9.30) Wallington Arms, 6-16 Woodcote Rd, ONN.

January – Thu 3 (8.30) Plough, Croydon Rd, Beddington CR0 4QR. **– Thu 10** (1pm) Soc. Green Dragon, 58 High St, Croydon CR0 1NA. **– Wed 16** (8.30) Robin Hood, 52 West St, Sutton SM1 1SH. **– Thu 24** (8.30) Royal Standard, 1 Sheldon St, CR0 1SS. **– Thu 31** (8.30) Mtg & LD pick-up. Hope (conservatory) 48 West St, Carshalton SM5 2PR.

Website: www.croydon.camra.org.uk

EAST LONDON & CITY

Branch Sec: Andy Kinch, 07757 772564, elacbranch@mail.com

December – Tue 4-Sat 8 Pig's Ear BF. Round Chapel, E5 0LY. **– Tue 18** (8pm) 1st GBG & PotY mtg. Rose & Crown, 53 Hoe St, Walthamstow E17 4SA. **– Thu 20** (8pm) Soc. Leyton Orient Supporters Club, Oliver Rd, E10 5NF. Mighty Oak beers and mince pies.

January – Tue 8 (8pm) Northcote Arms, 110 Grove Green Rd, E11 4EL. **– Tue 15** (8pm) 2nd GBG & PotY mtg. Leyton Technical, 265 High Rd, E10 5QN.

Website: www.pigsear.org.uk

ENFIELD & BARNET

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

December – Wed 5 Soc. Pigs Ear BF: Meet (8pm) Glasses stand. **– Tue 11** (8pm) Queens Head, 41 Station Rd, Winchmore Hill N21 3NB; (9.30) Salisbury Arms, The Green, Hoppers Rd, N21 3NP. **– Wed 19** (12pm) Picture Palace, Lincoln Rd, Ponders End EN3 4AQ. Xmas meal optional but must be pre-booked.

January – Tue 1 (12pm) Soc. New Crown, 80 Chase Side, Southgate N14 5PH. **– Mon 7** (8pm) GBG selection. Olde Mitre, 58 High St, Barnet EN5 5SJ. **– Tue 15** (8pm) Rising Sun, 240 Winchester Rd, Edmonton N9 9EF; (9.30) Beehive, 24 Little Bury St, Edmonton N9 9TZ. **– Sat 19** (12pm) Greyhound, 52 Church End, Hendon NW4 4JT;

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Branch diaries

(3pm) Moon under Water, 10 Valley Parade, Edgware Rd, Colindale NW9 6RR. - **Thu 24** (8pm) Monken Holt, 193 High St, Barnet EN5 5SU; (9.30) Lord Nelson, 14 West End La, Barnet EN5 2SA.

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor 020 8949 2099, ctaylor2007@freeuk.com

December – Tue 4 Pig's Ear BF. Names to Adrian for group free entry on 07774 859871 or akpalmer@talktalk.net. - **Thu 6** (8.15) Surbiton Club (upstairs), St James Rd, Surbiton. - **Tue 18** (7.30 for 8pm) Xmas Dinner. Berrylands, Chilton Dr, Berrylands KT5 8LS; names and menu choice to Clive by the 6th. - **Sat 22** Kingston soc: (1pm) Oak, Richmond Rd, KT2 5EN; (2pm) Queens Head, Richmond Rd, KT2 5HA; (3pm) Boaters, Lower Ham Rd, KT2 5AU; (4pm) Woody's, Ram Passage, KT1 1HH; (4.45) Ram, High St, KT1 1HL; (5.30) Druid's Head, 3 Market Pl, KT1 1JT and possibly then Wheelwrights, Albion or Kings Tun.

January – Wed 2 (8.15) Druid's Head (upstairs). - **Thu 17** (8pm) PotS presn, venue tba. - **Tue 22** (8pm) Lick & stick evening. Black Lion, Brighton Rd, Surbiton KT6 5PL. Come and help fill envelopes for AGM mailout.

Website www.camrasurrey.org.uk

NORTH LONDON

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

Stephen Taylor, 07443 473746,

stephen.taylor500@gmail.com

December – Tue 4 (7pm) Pig's Ear BF. Round Chapel, E5 0PU. - **Tue 11** Royal College Street NW1 soc: (7.30) Draft House Camden, 102-104 Camden Rd, 9EA; (8.15) Prince Albert, 163 Royal College St, OSG; (9pm) Golden Lion, 88 Royal College St, OTH; (9.45) Constitution, 42 St Pancras Way, OQT; (10.30) Colonel Fawcett, 1 Randolph St, OSS. - **Tue 18** (7.30) North & South London real ale tastings: Scottish Stores, 2 Caledonian Rd, N1 9DU. - **Thu 27** Euston Road soc: (7.30) Euston Tap, West Lodge, 190 Euston Rd, NW1 2EF; (8.15) Euston Tap, East Lodge, 190 Euston Rd, NW1 2EF; (9pm) Mabel's Tavern, 9 Mabledon Pl, WC1H 9AZ; (9.45) Parcel Yard, West Side, King's Cross Str, N1C 4AP; (10.30) Barrel Vault, Unit 23, St Pancras International Stn, Pancras Rd, N1C 4QP.

January – Tue 1 Holborn soc: (7.30) Enterprise, 38 Red Lion St, WC1R 4PN; (8.15) Old Nick, 20-22 Sandland St, WC1R 4PZ; (9pm) Square Pig, 30-32 Procter St, WC1V 6NX; (9.45) Holborn Whippet 25-29 Sicilian Ave, WC1A 2QH. - **Tue 8** Camden Town Parkway NW1 soc: (7.30) Good Mixer, 30 Inverness St, 7HJ; (8.15) Earl of Camden, 55 Parkway, 7PN; (9pm) Spread Eagle, 141 Albert St, 7NB; (9.45) Edinboro Castle, 57 Mornington Terr, 7RU; (10.30) Lyttelton Arms, 1 Camden High St, 7JE. - **Tue 15** Tufnell Park & Upper Holloway soc: (7.30) Tufnell Park Tavern, 162 Tufnell Park Rd, N7 0EE; (8.15) Aces & Eights, 156-158 Fortress Rd, NW5 2HP; (9pm) Lord Palmerston, 33 Dartmouth Park Hill, NW5 1HU; (9.30) Oak & Pastor, 86 Junction Rd, N19 5QZ; (10.15) St John's Tavern, 91 Junction Rd, N19 5QU. - **Tue 22** Kentish and Camden soc: (7.30) Lady Hamilton, 289 Kentish Town Rd, NW5 2JS; (8.30) Camden Town Brewery Bar, 55-59 Wilkin St Mews,

NW5 3NN; (9pm) Grafton, 20 Prince of Wales Rd, NW5 3LG; (9.45) Tapping the Admiral, 77 Castle Rd, NW1 8SU. - **Tue 29** (8pm) GBG and PotY shortlisting, Brewhouse and Kitchen, Highbury Corner.

Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643(h), 07971 316469(m), rh014q5742@blueyonder.co.uk

December – Thu 13 Brentford soc: (8pm) Black Dog Beer House (ex-Albany), 17 Albany Rd, TW8 0NF plus (10pm) one other.

January – Wed 16 (8pm) Express Tavern, 56 Kew Bridge Rd, Brentford TW8 0EW.

Website: www.rhcama.org.uk

SOUTH EAST LONDON

Neil Pettigrew, contact@sel.camra.org.uk; Social Sec:

Andrew Sewell, social@sel.camra.org.uk

December – Tue 4 (7.30) Cttee mtg & soc. Blythe Hill Tavern, 319 Stanstead Rd, SE23 1JB. - **Sat 8** (2pm) Farewell China Hall (Drink and protest). 141, Lower Rd, SE16 2XS. - **Mon-10** (7pm) Xmas Dinner (must be booked via website). Plume of Feathers, 19 Park Vista, SE10 9LZ. - **Wed 19** 'Wig & Pen' crawl: (7.30) Temple Brew House, 46 Essex St, WC2R 3JF; (8.15) Edgar Wallace, 40 Essex St, WC2R 3JF; (9.30) Seven Stars, 53 Carey St, WC2A 2JB; (10.30) Old Bell, 95 Fleet St, EC4Y 1DH.

January – Mon 7 (7.30) Cttee mtg & soc. Ship, 68 Borough Rd, SE1 1DX. - **Wed 16** Eltham SE9 soc: (7.30) Long Pond, 110 Westmount Rd, 1UT; (8.30) Park Tavern, 45 Passey Pl, 5DA; (9.30) Eltham GPO, 4 Passey Pl, 5DQ; (10.15) Rusty Bucket, 11 Court Yard, 5PR. - **Mon 21** (7pm) **Branch AGM.** Moor Beer Vault, 71 Enid St, SE16 3RA. - **Tue 29** Quiz night. Cutty Sark, 4 Ballast Quay, Greenwich SE10 9PD.

Website: <http://sel.camra.org.uk>

SOUTH WEST ESSEX

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

December – Sat 1 (8.55am-7.40pm) Bus Running Day (Vintage buses run at 30 min intervals on 3 special routes X21, X55 & X81; £10 Ticket). X55 from Upminster Stn to Gravesend for 2 micropubs: Compass Alehouse, 7 Manor Rd, DA12 1AA & Three Pillars, 25 Wrotham Rd, DA11 0PA. - **Wed 5** (7pm) Soc. Pig's Ear BF & GBG 2020 nominations. Round Chapel, 1d Glenarm Rd/Lower Clapton Rd, Hackney E5 0LY. Free admission for SW Essex Branch members. GBG 2020 nominations must be received by tonight. - **Wed 12** (7.30), Xmas Dinner soc. Unicorn (Harvester), 91 Main Rd, Gidea Park RM2 5EL. Meet (from 6pm) Gidea Park Micropub, 236 Main Rd, RM2 5HA (return there at about 10pm). Book with Anne Radley at the contact e-mail address above. - **Thu 20** (7pm) Brentwood soc: (7pm) Twilight Taproom (at the Teriss Bar), 5/7 Hart St, CM14 4AX; (8.30) Victoria Arms, 50 Ongar Rd, CM15 9AX. - **Fri 21** (7.30) Xmas Ale Gala Night/Mighty Oak tap takeover. Leyton Orient Supporters Club, Oliver Rd, Leyton E10 5NF. - **Sat 29** Sidcup micropubs: meet (10am) Barking Dog, 61 Station Parade, Barking IG11 8TU

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January – Thu 3 (8pm) Soc. Eva Hart, 1128 High Rd/Station Rd, Chadwell Heath RM6 4AH. - **Wed 9** Soc: (7.30) Traitors Gate, 40-42 Broadway, Little Thurrock RM17 6EW; (9pm) Theobald Arms, 141 Argent St, Grays RM17 6HR. - **Wed 16** (8pm) Soc. Jono's Bar, 37 Cranbrook Rd, Ilford IG1 4PA. - **Tue 22** (8pm) Soc. White Horse, 173 Coxtie Green Rd, Coxtie Green CM14 5PX. - **Tue 29** (8pm) Soc. Colley Rowe Inn, 54-56 Collier Row Rd, Collier Row RM5 3PA.

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

December – Sat 22 (12.15) Xmas mailout. Sultan

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January – Mon 7 (7pm) Soc. Country House, 2 Groton Rd, Earlsfield SW18 4EP; contact Social Sec for details:

philip.blanchard@camraswl.org.uk. - **Wed 9** (7pm) GBG shortlisting. Sultan (upstairs); all branch members welcome to join the discussion. - **Wed 23** (7.30) Old Sergeant (upstairs) 104 Garratt La, Wandsworth SW18 4DJ.

Website: camraswl.org.uk; Fb: CAMRASwl; Tw: @CAMRASwl

WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H),

branch@watford.camra.org.uk

December – Thu 6 (8.30) Xmas soc. Watling Street Brewery, 2A 6 Greycaine Rd, Watford WD24 7GP.

January – Tue 1 (1pm) Soc. Nascot Arms, 11 Stamford Rd, Watford WD17 4QS. - **Mon 15** (8pm) Estcourt Arms, St Johns Rd, Watford WD17 1PT. - **Fri 18** 'Pre-Xmas' London crawl: start (6pm) Pineapple, 51 Leverton St, Kentish Town NW5 2NX.

Website: www.watfordcamra.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 6-9.30pm Mon-Fri), banqueting@nlc.org.uk, fax 020 7839 4768.

December – Tue 4 (7pm) Meet the brewer. Union Tavern, 45 Woodfield Rd. W9 2BA (must book with pub). - **Tue 11** (from 7pm) Xmas ale/pizza night. Albion, 121 Hammersmith Rd, W14 0QL (charge for food). - **Fri 21** (from 6.30) Alasdair's birthday bash. Harp (upstairs), 47 Chandos Pl, WC2N 4HS.

January – Tue 8 (7pm) Meet the brewer. Union Tavern (must book with pub). - **Tue 15** (7pm/7.30) Harp (upstairs), 47 Chandos Pl. WC2N 4HS.

Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

Roy Tunstall, 020 8933 4934/07585 744533,

info@westmiddx-camra.org.uk

December – Mon 3 Ickenham soc: (8pm) Coach & Horses, High Rd, UB10 8LJ; (9.30) Tichenham Inn, 11 Swakeleys Rd, UB10 8DF. - **Thu 13** Acton W3 crawl: (7.30) Red Lion & Pineapple, 281 High St, 9BP; (8.30) Aeronaut, 264 High St, 9BH; (9.30) George & Dragon, 183 High St, 9QJ; (10.30) West London Trades Union Club, 33-35 High St, 6ND. - **Mon 31** (8pm) New Year's Eve at Questors, 12 Mattock La, W5 5BQ.

January – Wed 9 (8.30) Queen's Head, 54 Windsor St, Uxbridge UB8 1AB. - **Mon 14** (8pm) Sudbury soc. Black Horse, 1018 Harrow Rd, HA0 2QP. - **Wed 23** Ealing W5 soc: (8pm) New Inn, 62 St Mary's Rd, 5EX; (9pm) Red Lion, 13 St Mary's Rd, London 5RA; (10pm) Grove, 1 Ealing Green, 5QX.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the February/March edition is absolutely no later than Friday 11 January 2019.

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

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John Young Memorial Award

Each year since his passing in 2006, to celebrate the memory of John Young and his impact on real ale and pubs within London, CAMRA's Greater London Region has presented the John Young Memorial Award to an individual or organisation that the London branches believe have done the most for real ale and/or pubs within the Greater London area. The winner this year, most appropriately to mark his fifty years brewing in London, is Derek Prentice, the head brewer of Wimbledon Brewery.

Geoff Strawbridge, the Regional Director, said, "This award was set up to acknowledge the work of people, or organisations, for pubs and beer in London. Derek has been involved with brewing in London for fifty years, a unique occurrence. Such is his dedication that, we believe, if you cut him in half, like a stick of Blackpool rock, it would say 'London brewing' through and through". Geoff added, "Derek has been committed to passing his knowledge on, encouraging the next generation of brewers through lecturing and apprenticeships. There are many young brewers in London who owe their skills to Derek."

When asked what the award meant, Derek said, "John Young was instrumental in keeping real ale going within London. He insisted that Young's Brewery, and its pubs, carried on serving cask beer when many London brewers had turned to keg. I can think of no higher accolade than to receive this award."



Torquil (left) and Derek

Derek's brewing history started at Truman's Brewery in Brick Lane, East London in 1968. He moved to Young's Brewery in Wandsworth almost two decades later. When Young's moved out of London, to form a joint venture with Charles Wells in Bedford, Derek

was at a bit of a loose end and accepted an offer to provide maternity cover at Fuller's for the now head brewer, Georgina Young. This turned out rather longer than expected and he remained with Fuller's until 2014. Typically of Derek, and his reputation, he was then approached to help set up and be head brewer at Wimbledon, a challenge he took to with gusto.

Geoff concluded, "This south London brewery has gone from strength to strength, developing a great reputation for consistency, and long may Derek continue to brew good beer!" The award was presented to Derek by Torquil Sligo Young, John Young's nephew, in the most appropriate setting of the John Young room at the Old Sergeant in Wandsworth.

Christine Cryne

CAMRA's mass lobby of Parliament

When CAMRA originally decided to hold a mass lobby of Parliament on 30 October it was intended primarily that the subject would be what was to be included in the budget. Unfortunately the Chancellor of the Exchequer decided to have the budget on the day before. We don't think that it was deliberate... In some ways however it was beneficial because it meant that those members lobbying their MPs could focus on other matters relating to the future of pubs. The threat to our pub is more complicated than just the rate of beer duty as some would have you believe.

Consequently MPs were asked to support the following CAMRA campaigns:

- Support introducing a preferential rate of duty for draught beer;
- Commit to reshaping the business rates system to address the unfair burden on pubs;
- An urgent review of the Pubs Code so that the Market Rent Only option becomes a genuine choice for tenants.

The day ended with a rally with speeches from Mike Wood, the chairman of the All Party Parliamentary Beer Group (APBPG) along with MPs Ruth Smeeth and Alan Brown. CAMRA's national chairman Jackie Parker said, "While welcome, the budget measures are just a sticking plaster, which doesn't tackle the root issues. There must be long-term change and reform to business rates, beer duty and the pubs code to stop the rate of pub closures, which is currently running at 18 per week. The Lobby Day has been

a huge success. It gave members an opportunity to speak to their MPs direct about tackling the root causes of pub closures and the need for fundamental reform to ensure pubs remain at the heart of communities and continue to make a valuable contribution to our society, culture and economy."

Hundreds of CAMRA members from around the country participated. They included some 35 members from Greater London Region who lobbied around 30 MPs. The delegation from CAMRA's Bromley branch however went one better than most. They ended up in the Strangers Bar in the Commons with Bob Stewart, the MP for Beckenham.

Tony Hedger



Pictured with Mr Stewart (2nd right) are, left to right, Marc Harding, Brian Freak, Janet Freak, Murray Mackay, Michael Tickner and Anne Dyson



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LITTLE GREEN DRAGON, WINCHMORE HILL

The Regional Pub of the Year award was duly presented on 9 October by CAMRA's Regional Director for Greater London, Geoff Strawbridge. A good time was had by all! Unfortunately a couple of gremlins crept into the article in the last edition. The actual address is 928 Green Lanes, Winchmore Hill. The opening hours were also a touch confused. They are closed Mondays, open 4 to 10pm Tuesday to Thursday, 12 to 10pm Friday and Saturday and 12 to 7pm Sunday. Many thanks to David Fenton of CAMRA's Enfield and Barnet branch for the correction.



Geoff (in the hat as ever) makes the presentation to Mr and Mrs Reeve (photo by Ron Andrews)

EALING BEER FESTIVAL

The Ealing Beer Festival, organised by CAMRA's West Middlesex Branch, ran from 11 to 14 July in Walpole Park Ealing. This year the festival was a tough one and that is no exaggeration! Temperatures in the lead up to the festival were in the 30's making setup excruciatingly hard work for all involved. We also had the uncertainty of the football World Cup with the semi-finals being conducted on Wednesday 11 July, the opening day of our festival.

As it turns out England made a heroic effort and got in to the semi-finals and as a result our attendance was low on the Wednesday and we did not pick up the lost attendees through the following normally busy days, which was a disappointment. We made a decision pre-festival to ensure that we had a good selection of beer right through to the Saturday and ordered accordingly. A combination of this and the subdued attendance made a reality of the fact that our beer selection up until the end of the festival was excellent and attendance on the Saturday was greater than in previous years, possibly reflecting this.

Some of the first beers to sell out were the ones in wooden barrels, of which we had 13! This was an experiment for us and despite difficulty in sourcing such beers, they were clearly popular. Thanks to our cooling team for adapting the equipment to get these barrels cooled for us.

I would like to thank all the volunteers who helped at the festival and made what was a tough year as successful as we could have made it. Feedback from the overwhelming majority of visitors was strongly positive in regards to the beer, food, staff, entertainment and infrastructure.

Ben Hart

EAST LONDON AND CITY BRANCH NEWS

On Tuesday 16th October, the Millers Well in East Ham saw it's first 'meet the brewer' event, featuring Enfield Brewery. The pub arranged to have four of Enfield's beers on tap and a further two were available for sampling from bottles. Keith Bone, Enfield's sales executive remarked, "It was fantastic to see so many CAMRA members make the trip to East Ham to hear about our beers." For those who missed out, Enfield brewery plan to run some open days in 2019.

Alan Perryman



EPHING ONGAR RAILWAY SETS THE BAR FOR 2019

Following 2018's successful season of ale trains, the Epping Ongar Railway is pleased to announce the 2019 dates for the only real ale train that you can get to using an Oyster Card! The first train of the season will run on Saturday 27 April 2019, with further trains operating on 22 June, 10 August and 14 September. Each train does two or three round trips including a trip into the forest. As usual, there is a bus link from Epping Underground Station to the train included in the ticket. Fares will go on sale after Christmas and for anyone who buys their ticket at least four weeks in advance there will be a £2 'early bird' discount. A meal of fish and chips will be available to purchase online at the same time as the travel ticket and each event will feature a different brewery from either Essex or London. A date for your diaries: the real ale festival at North Weald station is pencilled in for 19 to 21 July 2019. For more information see the EOR website www.eorailway.co.uk.

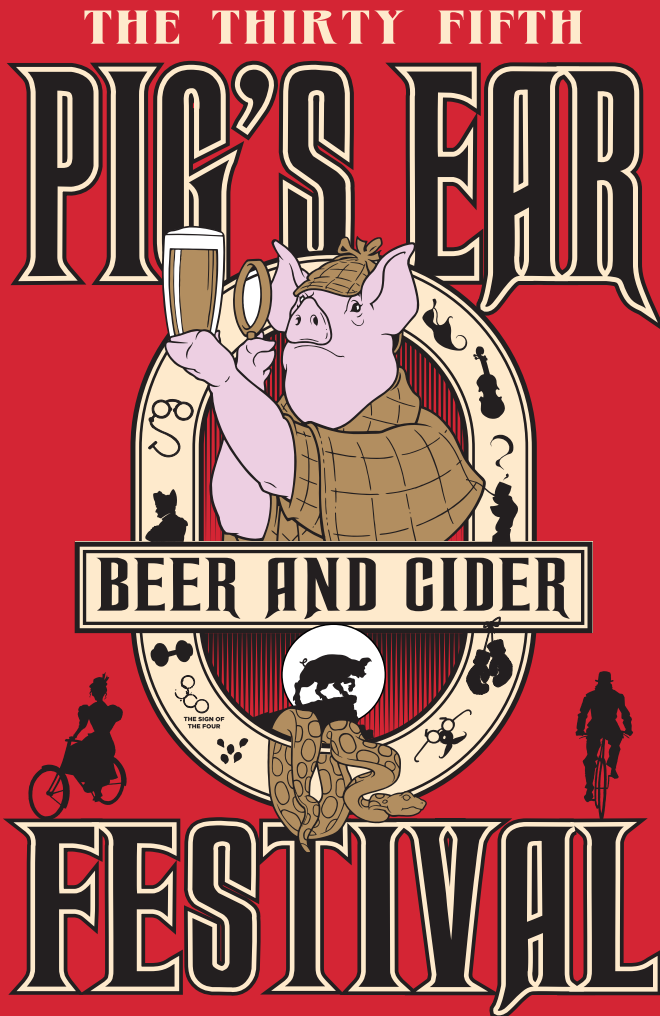
Alan Perryman

BEXLEY BRANCH

Bexley branch wants a Social Secretary: a keen organiser to encourage other members into socials in varying categories (Young Members/cider drinkers/Meet the Brewer events etc). Not just a chance to socialise in pubs and get to know the branch, but also to own and shape the branch policy on social activity, with as much, or as little, committee involvement as you want. Contact chair@bexley.camra.org.uk.

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

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THE BUDGET

The rumours of a three pence increase in duty were obviously a 'red herring' and duty on beer, as well as cider and spirits, was frozen. In the run-up to the budget CAMRA co-ordinated the sending of thousands of e-mails to MPs by its members and the Chancellor indicated in his speech that this had an effect. Duty on wine was however increased in line with inflation (the RPI version) which is not good news for the pub trade. Further pressure will come from the increase in the Living Wage, although it is hard to begrudge pub staff anything approaching a fair wage.

There has also been some action on business rates. Although the existing specific rate relief scheme for pubs will lapse, a new scheme will be introduced which will allow a reduction of about a third for independent small businesses – including pubs – with a rateable value under £51,000, which could be worth up to £8,000 a year. It will last for two years and it is not as beneficial to some pubs as the previous arrangement which allowed a reduction of £1,000 on bills for pubs with a rateable value of less than £100,000.

£51,000 sounds a lot but it isn't in London and many pubs in the centre will continue to struggle. CAMRA's national chairman, Jackie Parker, said, "A decision to freeze Beer Duty is welcome, and will no doubt go some way to keeping the British pub-going tradition affordable. However, the decision to implement the business rates relief for some and not all pubs is not enough to help protect pubs from extinction - we need wholesale reform of the business rates system to tackle the grossly unfair burden placed on pubs. There must be long-term change to business rates, Beer Duty and the Pubs Code to secure the future of our treasured locals." The next business rate revaluation will be in 2021.

An indirect benefit to pubs may come from the new £675 million Future High Streets Fund. The Chancellor said, "If Britain's high streets are to remain at the centre of our community life they will need to adapt." According to a report in the *Evening Standard* (9 November), quoting a PwC study, 163 shops, pubs and restaurants closed in central London in the first six months of 2018. I'm sure that I am not alone in believing that pubs have a vital role to play here, so the first step should be to stop pubs from casually being closed for redevelopment or having their use changed.

PUBS CODE ADJUDICATOR

Responsibility for supervision of the Pubs Code Adjudicator (PCA) has now passed to Kelly Tolhurst, the member for Rochester and Strood in her capacity as Parliamentary Under-Secretary (Department for Business, Energy and Industrial Strategy), a post that she has held since July, with responsibility for consumer and competition matters including competition law and, in particular, supervision of the Groceries Code Administrator. Ms Tolhurst has sat on the Business, Energy and Industrial Strategy Committee; she will be no stranger to the issues.

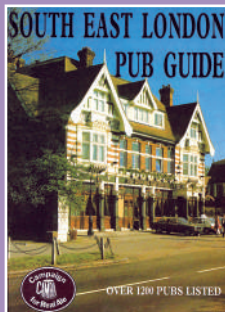
In the meantime, the PCA has announced that there is to be statutory consultation on the provision of accurate figures for beer and cider duty and waste when pub tenants are negotiating new tied rents. Inaccurate figures for achievable sales, especially from casks, can lead to pub tenants agreeing rents which their sales cannot cover. There have been complaints however that the consultation is being delayed.

Negotiations continue on the subject of making the PCA's arbitration decisions public. The British Beer and Pub Association (BBPA) and the main pub owning businesses that they represent, Admiral Taverns, Ei group, Greene King, Marston's, Punch, and Star Pubs & Bars, have now reluctantly agreed but the detail is still under discussion.

IT ISN'T JUST PUBS...

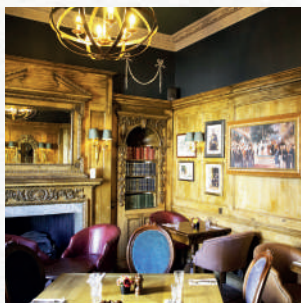
One of the great CAMRA traditions is tucking into a 'full English' to start the day when working at beer festivals. John Cryne, chairman of CAMRA's North London branch, makes the observation that 'the caff we used to use for years by the Camden Centre closed six months before our last Festival, with considerable disappointment. It is now a national fried chicken take-away.' John provided this link for those who want to read further about the decline of what ought to be recognised as a national institution: www.architectural-review.com/10036000.article.

Compiled by Tony Hedger



Thirty years on

Thirty years since its original publication, the 3rd edition of the South East London Pub Guide is now available to download from www.london.camra.org.uk. As well as pubs within the SE postcodes, the guide covered Bexley, Bromley and Croydon. Whether it is just for nostalgia or to see what we have lost, visit the regional website as above and click on 'London Pub & Beer Guides Archive'. Thanks to the efforts of our Regional Secretary, Roy Tunstall, you will also find a number of guides from other areas of London going back to 1974!



THE VICTORIA

Widely recognised as one of the best pubs near Paddington, The Victoria is simply a great London pub. Fuller's Pub of the Year in both 2007 and 2009, it is steeped in history, offers a wonderfully friendly atmosphere, and serves some of the best beer and home-cooked food around.

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Cover story: CAMRA's Bromley branch have become aware of a threat to the **Chelsfield** (for a while the Heavy Horse) in Windsor Drive BR6. This handsome Georgian style pub was built for the Cannon Brewery just before World War II. It is now owned by Patron Capital, who with Heineken took over Punch Taverns but are, apparently, still trading as Punch Taverns (Punch Partnerships (PML) Ltd).

Patron Capital are a private equity real estate fund and so they are not interested in running pubs. The pub has a good sized garden and patio area, so has a big 'footprint' which makes it attractive to developers. They have put forward plans to demolish the pub and replace it with ten luxury flats, a large retail space and an inadequately sized bar area.



Bromley branch members outside the pub

This is not a failing pub; under lessees Gladewood Taverns it is a thriving community hub. Consequently, local residents have started a campaign against the development and are lobbying the local MP and councillors as well as urging people to object to the planning application. Over 800 objections have already been submitted, many making the point that Bromley Council's planning guidelines say that there should be an alternative pub within 500 metres but the nearest one to the Chelsfield is over a kilometre away.

A number of local groups and sports teams who use the pub are also nominating the pub as an Asset of Community Value. The local CAMRA branch will, of course, give them as much support as they can.

For more information, see <https://twitter.com/ChelsfieldThe> and www.facebook.com/savethechelsfield/.

► We have not had any news of the **Admiral Mann** for a while. This former McMullen's pub in Tufnell Park was sold by the brewery and then closed by the new owners in 2014. Nothing has happened by way of development and the *Islington Tribune* now reports that despite there being planning permission for conversion into flats (refused by Camden Council but overturned by the Planning Inspectorate) it was put up for auction by Woodham Properties but failed to reach the minimum guide price, which is reported to have been £1.3 million. Richard Lewis, chairman of the Save the Admiral Mann campaign, told the

Islington Tribune, "Anyone who has done the slightest bit of research on this property will see there is quite an active and angry local campaign."

► A year on from my misreporting of the closure of the **Angel** at Hayes End, this time it is for real. It closed on 26 September. Fuller's have sold this Grade II listed gem of a pub featuring a largely intact 1920s original interior to a company called Eastway Estates. They, apparently, have no intention of maintaining it as a pub and have not had the licence transferred. In the view of the local population, including the local CAMRA branch, the pub is viable and had hundreds attending its regular events, as well as providing a meeting point for a large number of clubs and societies. Hillingdon Council and Historic England have been alerted. If you wish to see the details of the HE listing, the List Entry Number is 1422617. The pub was built for Fuller's by the renowned T H Nowell Parr in the 'Arts and Craft' style but the company say that the pub does not 'fit in with their future vision' and a spokesman told the *Morning Advertiser*, 'It is a private sale and we wish the vendor (sic) every success going forward.' Fuller's are believed to have received some 400 complaints. Sadly, quite a large number of pubs don't meet with Fuller's 'future vision', mostly community pubs in the suburbs. Finally, to reprise my comment of a year ago, I appreciate that breweries are not charities but I think that it is sad that Fuller's who, after all, are not doing too badly, couldn't find it in their hearts to preserve this pub for posterity on behalf of all of us who love pubs. With thanks to Roy Tunstall for the update.

Stop press: the pub is up for auction by Allsops on 4 December. No reserve price quoted.

► I suppose that this had to come. Despite its rebuilding being far from complete, the **Carlton Tavern** in Maida Vale is up for sale. The advert, from estate agents DCL, describes the property as 'currently under restoration – large public house. The ground floor will consist of a large trade area with ancillary accommodation. The basement will consist of a beer cellar, stores and ancillary accommodation. The upper parts will be residential accommodation.' Both the freehold and a lease are on offer, the latter being a full repairing and insuring lease for a term of 15 or 20 years with five yearly rent reviews. I'd normally say 'watch this space' but that is difficult given the large hoardings that surround the site. May I commend an article by Chris Waywell in *Time Out* (30 October) which tells the story well and gives a good appreciation of the threat facing similar pubs.

► I had to do a double-take here. There is another **Carlton Tavern**, in Bancroft Road, Mile End and guess what: it has been demolished without permission. The *Evening Standard* (28 September) reported that long time owners Trustee Properties Ltd obtained permission from Tower Hamlets Council last year to demolish the first floor of the building and add a three-storey extension and basement. It

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was however stipulated that the ground floor of the 165 year old building should be retained. The building was however razed. A spokesman for the owners insisted that they had intended to 'substantially retain and remodel' the ground floor and continue trading but that the front wall had collapsed because of rotten timbers, creating a safety hazard. He maintained that the pub would be rebuilt and they are seeking to vary their planning permission accordingly. The Mayor of Tower Hamlets, John Biggs, accused the developers of 'gross abuse' of planning rules and said an investigation would take place. To be fair, what the owners say happened is perfectly feasible. Let us hope that, one way or another, the pub is rebuilt. I'll leave the last word to one of the local campaigners, *"It's been my local for fifty years. It was a bit of a gangsters' pub in the '60s but sorted itself out and was a real community place. It's a proper bit of East End history."*

► An interesting situation has arisen with the **Carpenters Arms, Kings Cross**. It was bad enough when Mendoza Ltd converted the ground floor of this community pub into a cocktail bar. They did not however have planning permission to convert the pub's upper floors into flats, which involved evicting the pub's long serving landlord. After a series of legal hearings spread over two years, the developers have lost their claim to legitimise what they have done to the upper floors and must reinstate the accommodation, function room and kitchen. Planning inspector Graham Dudley noted that the pub had played an *'important social role in the community'* and that the new bar *'while providing a high-class establishment does not provide the same community service.'* He added that a lack of landlord accommodation *'would make the premises less attractive to potential operators or tenants'*. Local councillor Danny Beales told the *Islington Tribune*, *"I am delighted the planning inspector has agreed with our original decision to refuse the change of use for parts of the Carpenters Arms. This further validates policies we have in place to protect our borough's pubs."* With thanks to Ian Shacklock.

► A property developer has called time at the popular **China Hall** pub in Lower Rotherhithe Road SE16, leaving the couple who live and work there nowhere to go. Mick and Linda have run the pub for 35 years but have been given notice to quit in December. The pub originally belonged to Punch who, according to Linda, gave the couple assurances that they were safe but then sold the pub to a property developer (a known name) without telling them. This was four years ago when they had just three years left on the lease. Mick and Linda appealed to the courts to be allowed to stay but lost heart for the fight this May when Mick underwent major surgery. In any case, Linda believes that – despite whatever scheme is eventually approved by planners – to fight for the pub would be futile, because it's not clear what will be uncovered when work begins on the 300-year-old site, a former theatre. CAMRA's South East

London branch are planning to hold a social at the pub on Saturday 8 December from 2pm to draw attention to the plight of this and so many other pubs in the area which are under threat by developers. Please do come along and support the pub at what may be the last opportunity to do so. **Anna Lancefield**

► I'm sure that readers will agree that London needs more affordable housing but does it have to be at the expense of our pubs, such as the **Goldsmiths Arms** in East Acton? The Goldsmiths Residents Association (GRA) reports that despite the pub being an Asset of Community Value and in a conservation area, there are proposals to demolish it and erect a six storey block containing 72 flats, with community or commercial use on the ground floor. The situation is somewhat complicated. The development is proposed by a housing association, Metropolitan and Thames Valley Housing (MTVH). The site is however owned by another housing association, MHA, and MTVH will not purchase the property from them until Ealing Council grant planning permission. If that does not happen then the property will be back on the market. The GRA say that the Goldsmiths Arms was once a thriving pub with the best beer garden in West London and weekly turnover reaching £30,000. It had the only wheelchair accessible function room in the area and since it closed residents have struggled to find a venue for christenings, wakes, birthday parties and community meetings. This reinforces the warning contained in the story of the Chelsfield above. For more information, there is a Facebook page, [goldsmithsarmsW3](#) and a Twitter account, [@GoldsmithsPub](#) #SaveThe Goldsmiths. CAMRA's West Middlesex branch are supporting the campaign.

► The uniquely named **Hero of Switzerland** (who was William Tell incidentally) at Loughborough Junction is facing redevelopment but in an unusual way. The local *Brixton Buzz* blog site reports that developers plan to retain this distinctive estate pub but 'enhance' it with a twelve floor block containing 36 dwellings on top of it.

► The **Lady Hamilton**, 289-291 Kentish Town Road NW5, until recently called Camden's Daughter, (Camden Town Brewery's taproom), has been taken over by the operators of the popular Pineapple in Kentish Town. The pub was originally the Old Farm House but the name Lady Hamilton has been chosen to salute one of the area's best loved characters, Emma Hamilton, who moved to Kentish Town after Lord Nelson's death at the Battle of Trafalgar. The décor will be 'dark colours and dusky Victorian burgundies and pinks, with leather comfy seats, and copper and dark wood finishes' with a slightly feminist theme. Contemporary Asian food will be available. The pub is due to open in time for Christmas.

► Alas, CAMRA's North London branch set an unwelcome record in having a Good Beer Guide entry to delete within

The Orchard Project

The Orchard Project, established in 2016, is the only national charity dedicated solely to the creation, restoration and celebration of community orchards. We believe that community orchards can transform lives, build resilient communities, improve our wellbeing and help nature to thrive in urban areas. We are committed to reviving the UK's rich history of urban orchards as a means to reconnect people to their food sources. Our projects involve training and upskilling community groups in England and Scotland in traditional methods so that they have the knowledge needed to maintain orchards as communal spaces to be enjoyed for generations to come.



The project is directed by two part-time cider makers supported by some 700 specially trained volunteers, who are rewarded with bottles of the cider that they have helped to make.

The project is currently on track to hit its target of rescuing 20 tonnes of waste fruit and turning it into

scrumptious cider and juice by the end of the year. The neglected, surplus fruit is donated and collected from London's gardens, orchards and parks where it would otherwise be left to rot. The cider produced is therefore a unique London brew; 100% local with no air miles and a very minimal carbon footprint. Its consumers can also feel good about supporting a food waste reduction initiative while enjoying a different taste with every harvest (the varieties of apples used in each batch vary depending on the fruit donated). The project has even started to source its fruit from commercial sources and hopes to explore this avenue further, a win-win situation for conscientious businesses and cider fans alike!

Sadly, while the project thrives, its original funding is coming to an end. Consequently it has launched a crowdfunding campaign which will run from 7 November until 5 December 2018 with the aim of raising £17,500. For further information and to support the campaign if you so wish, see www.crowdfunder.co.uk/localfox. There are appropriate rewards.

Ian White



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days of the guide being published. The **New Rose** in Islington, operated by Star (Heineken UK), cancelled their pub quiz via social media and the outside benches have disappeared. Any further information will be appreciated.

► It was sad to hear that, as reported in the last edition, Mason & Co in Hackney Wick closed in September because of low footfall in winter months but the better news was that all the staff were offered a job at the **Pembury Tavern**, which reopened in September. Previously owned by the Milton Brewery in Cambridge, Five Points took it over in May and have refurbished it to create a tap room of their own.



There are also plans for a microbrewery. Being close to both Hackney Downs and Hackney Central stations (not to mention the venue for the Pig's Ear Beer Festival), it is unlikely that this pub will suffer the same fate. The first big event at the pub under Five Points' stewardship was a Green Hop festival from 11 to 14 October. **Christine Cryne**
Compiled by Tony Hedger, except where stated

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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.

CAMRA local Pubs of the Year

WEST MIDDLESEX BRANCH

For Pub of the Year purposes, the branch is divided into areas, each of which has its own Pub of the Year and an overall winner is then chosen from them. The branch has recently completed its award presentations for 2018 as follows.

We started in April with our overall Branch Pub of the Year, the Dodo Micropub. Having only opened in January 2017 it was a considerable achievement and well deserved for owner and licensee Lucy Do. As the pub had won the earlier Ealing borough round, both certificates were presented by



Lucy with her awards

the then Mayor of Ealing Councillor Simon Woodroffe. The pub usually sells five real ales and roughly the same number of real ciders. Lucy has more recently brewed a Dodo beer in collaboration with nearby Weird Beard which sold out within hours. It has been available in keg and bottled versions across London as well. The pub has run a number of tap takeovers as well as roti evenings, cheese Sundays and the legendary silent disco during the Hanwell Hootie. The current opening hours are: Tuesday 5 to 10; Wednesday and Thursday 12 to 2 and 5 to 10; Friday and Saturday 12 to 10.30 and 12 to 5 on Sunday.

Next up was the Beer Asylum in Pinner, winner for our Harrow and Brent area. Jason Carroll opened the bottle shop in 2016 and since then the bar side has expanded with



fortnightly beer and food matching events and later opening hours. Jason was previously manager of the Castle in Harrow and had also been a manager for Young's. The certificate was presented by Cllr Kareema Marikar, Deputy Mayor of Harrow. Unusually for a CAMRA PotY the pub does not always sell real ale! Jason kindly provided us with several platters of sandwiches which were gratefully devoured by the members present!

Next, on to the Hop and Vine in Ruislip for our Hillingdon award, this time presented to owners Em Jennison and Ricky Ives by the borough's Deputy Mayor Cllr David Yarrow. To mark the occasion Em and Ricky had arranged for a Morris side to dance in the recently opened 'beer garden'. Good Beer Guide tickers should be aware the lunchtime



only sessions are no more and the pub is open Tuesday to Thursday 5 to 10; Friday and Saturday 12 to 11 and 12 to 6 on Sundays.

The Owl and the Pussycat only lost out on the Ealing Pub of the Year by one vote so the branch decided to award



them a runner-up certificate. We also presented owners Mark Yarnell and Paul Nock with a special award celebrating their promotion of real ale. Not only is all the beer brewed on the premises but every style is represented with mild and a porter virtually always available. As the year comes to an end, the brewpub has announced that they will be setting up a separate brewery in Perivale to brew beers for both the pub and the free trade. Brewing is still intended to continue in the back of the micropub. An added attraction at the O&P is a collection of back copies of this magazine going back a couple of years.

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CAMRA local Pubs of the Year



Our final award was made in November to our Club of the Year. The Questors Theatre Grapevine Bar has won every year since the Branch 'discovered' the club in 2003 and this year was no exception! Bar chairman Jon Webster (pictured right) once again accepted the award in his final year in the role.

Roy Tunstall

KINGSTON AND LEATHERHEAD BRANCH

The Kingston and Leatherhead branch have two pubs of the year, one each, as you may guess, for Kingston and Leatherhead. The latter is the Running Horse in Leatherhead and the presentation to Colin and Danielle Turner was made early in September.

The winner of the Kingston award, for the third year running, was the Antelope in Maple Road, Surbiton. Branch vice chairman, Chris Miller, made the presentation to the pub's assistant manager James Pearsons (pictured right), while the assembled members enjoyed a selection of ten real ales and ciders. Some of the beers came from the Big Smoke brewery which is currently situated at the back of the pub. The current site is however now too small and a move to new premises in Esher is in the offing.



The Big Smoke Brewing Co has made a further acquisition, the Flintgate at Oatlands, near Weybridge. The Flintgate was its original name, having been the Alexander for a while. It reopened on 1 November.

Clive Taylor

CAMRA NATIONAL PUB OF THE YEAR FINALISTS

The four pubs that have made the final judging group for CAMRA's National Pub of the Year competition are as follows:

- The Volunteer Arms (CAMRA's Scottish Pub of the Year 2018), 81 North High Street, Musselburgh, EH21 6JE
- The Chequers (home of the Son of Sid brewery), 71 Main Road, Little Gransden, SG19 3DW
- The Wonston Arms (Wessex Regional winner 2018), Stoke Charity Road, Wonston, SO21 3LS
- The Cricketer's Arms (last year's winner), 64 Peter Street, St Helens, WA10 2EB

Extracted from a CAMRA press release

The life and times of a micropub

Regular contributor and beer writer Benjamin Nunn talks to Vincent Glenn, the gvnor of the Radius Arms in Whyteleafe.

Amidst a landscape of pub closures, micropubs have been one of the industry's success stories in recent years. Almost exclusively located in small former high street shop units and with a strong emphasis on cask beer and conversation, the micropub has been particularly prevalent around the South East London, Kent and the East Surrey borders where, as Vince explains, 'rents are affordable and customers relatively plenteous!', a key factor behind Vince choosing this area for his micropub three years ago.

Technically the Radius Arms is just outside the boundaries of Greater London, albeit by only a couple of hundred yards

and good bus and rail connections have made it something of a destination pub for the wider Croydon area. The only other pub in the immediate vicinity is a TV sports-oriented barn with a very different clientele and Vince is content that the two places can happily coexist across the road from one another, secure in the knowledge that neither is really in competition. "Obviously, they're about five times our size", he observes, "but I have customers spilling out onto the street. Originally I had in mind something even smaller, now I actually wish it was a bit bigger; I'm not sure how big it can get before it stops being a micropub though!"

The former London bus driver and Land Rover enthusiast (hence the pubs punning name and familiar green branding) had no previous experience in the business, yet he has picked up a shelf-full of awards and a place in the Good Beer



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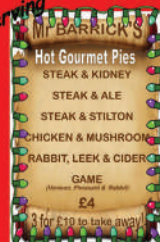
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The life and times of a micropub

Guide after barely a year of operation. Vince told me, *"I have no background in the pub industry other than drinking in one, or two, or more. I've spent a lot of time in Africa, and drank lager until I got bored with it. I had a business hiring out camper vans, which I started just before the floods hit. It was a disaster; I'd have been better off hiring out boats! And then for years prior to opening I was driving a bus."*

But, as Vince explained, the seeds may have been sown some time earlier, *"Years and years ago a mate and I were bemoaning the fact that pubs were becoming too modern. I liked the idea of having a little pub within a row of shops that, once you went through the door, was like a traditional pub inside. Back then, it just wasn't possible. Then I was reading an article in Beer magazine about one of the earliest micropubs and before I'd even finished the article I knew that was something I wanted to do. The day I opened is the very first time I had actually spiled a cask. I read CAMRA's Cellarmanship manual, took a one day course at Fuller's, and that was it! I'd never even pulled a pint before. It was a very naive decision but I decided to just go for it."*

An unexpected consequence has been a reduction in beer consumption! Vince explained, *"Since I've been running this place I've been drinking less. A lot less. Of course I taste the beers when I put them on to make sure they're OK but have to resist the temptation to have a full pint or more."* I

asked Vince if there were any other downsides, besides not being able to drink as much as he would like. *"Drunk people!"* Vince said, mentioning no names, *"having to hear the same old rubbish over and over again!"*

The Radius Arms has relatively limited opening times, usually 4 to 9:30 Tuesday to Thursday, 12 to 10:30 Friday and Saturday and 12 to 5:30 on Sunday. *"That's as much as I can comfortably handle at the moment, but I'm always looking at opportunities for expansion"* says Vince. This could mean a Radius II popping up in nearby Caterham, Purley or Coulsdon at some point, if the right premises come on the market.

It's very much a family business; sister Katy helps out at busy times, while their mother pickles eggs for sale in the pub. Regulars also bring in food to share on Sunday afternoons but the emphasis is very much on beer and cider. The number of beers available fluctuates during the week, depending on custom, and the range is constantly changing. Typically between four and six cask ales are on at any one time, along with three or four craft beers on KeyKeg. The best sellers are usually hoppy, pale session beers, but Vince always strives to maintain a mix of pale and dark, hoppy and malty, session beers and something stronger, *"Something for everyone – except maybe mainstream lager drinkers, who can go over the road!"*

There are also at least half a dozen real ciders on sale, which resulted in the pub winning the Surrey and Sussex CAMRA regional Cider Pub of the Year after less than two years in business. *"That was a surprise",* says Vince; *"I'm still not quite sure how it happened!"* Vince's ambitions don't stop there though. *"I like CAMRA. I like what they do. But sometimes the same pubs win the same awards year after year. My objective is to win the overall Pub of the Year and shake things up!"*

If you haven't been to the Radius Arms, it's about five minutes from either Whyteleafe or Upper Warmingham stations (both Zone 6) and well worth a visit. And if you want to give up alcohol for January, try opening a micropub of your own!

Benjamin Nunn

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ANTIC NEWS

Antic London have added two new pubs to their portfolio, which now stands at 48. The first, which opened on 21 September, is the Arkstar, housed in a railway arch at Arch 1, 303 Holloway Road N7 8HS, not far from Arsenal's Emirates Stadium. In due course the adjoining arch will open as a restaurant. Local cask beers plus Antic's own Volden ales will be available. The name is a conflation of 'ark' for arch and Telstar, the hit single produced by Joe Meek in his flat across the road. Another new opening, on 15 November, is the Grade II listed Denmark Arms in Barking Road, East Ham. The pub came on the market when the previous owner sold it because of a drop in trade following West Ham United's move to the London Stadium. The renovations were intended to return the building to how it could have looked when Queen Victoria was on the throne.

The freeholds of eleven Antic pubs have been put on the market because, according to agents Fleurets, 'the limited life funding structure for the sites has matured.' I assume that this is simply to do with private equity funding and there is no threat to Antic's continuing to run the pubs, although the dreaded words 'vacant possession' are mentioned.

DRAFT HOUSE ADDS A FURTHER OUTLET

The former Grand Union outlet at 55 Charterhouse Street was due to reopen in November after refurbishment as Draft House Farringdon. This brings the total of Draft House outlets to thirteen. Draft House are now fully owned by BrewDog but remain a separate operation within the company, usually selling some cask beer.

LIVELYHOOD PROSPERS

Livelyhood, who operate five pubs in south London, have reported its best financial performance so far. In the year ended 31 July 2018 turnover was up by nearly 30%. The Clapham North has been refurbished, with an events space added and the Old Frizzle, Wimbledon, will be given a £100,000 make-over in 2019. The latest addition to the group, in May 2018, the Faber Fox in Crystal Palace is already doing well. Two further pubs are due to open shortly.

THOMAS HARDY ALE BREWED AGAIN

Fifty years ago, the Eldridge Pope Brewery in Dorchester decided to celebrate the 40th anniversary of the death of the local author and poet, Thomas Hardy by brewing a special beer in his name. The beer was to be just like the one that Hardy had described in his novel *The Trumpet Major*: 'It was of the most beautiful colour that the eye of an artist in beer could desire; full in body, yet brisk as a volcano; piquant, yet without a twang; luminous as an autumn sunset; free from streakiness of taste; but, finally, rather heady. The masses worshipped it, the minor gentry loved it more than wine...' The beer, a barley wine in style at 13% ABV and bottle conditioned, immediately acquired iconic status with many beer lovers stashing away the half-pint bottles, wondering when and for what reason they would drink them. Although originally a one-off, it was decided to

produce THA again in 1974 and it was then brewed annually until 1999, except in 1976. By this time Eldridge Pope had sold off their pubs and the brewery closed in 2003. There were several subsequent attempts to reintroduce it but I won't go into those here. The latest revival sees the beer brewed by Meantime Brewery under the guidance of the redoubtable Derek Prentice (see page 12). The new version, commissioned by wine merchants Laithwaite's, will be numbered and dated on a black and gold label. The beer is available from Laithwaite's on line www.laithwaites.co.uk/wines/Beer and costs £5.99 for a 33cl bottle.

CHANGE AT GREENE KING

Rooney Anand, the chief executive of Greene King has announced his retirement from the company after eighteen years, the last fourteen of them as CEO. Mr Anand said that GK had a strong management team in place so the time was right for him to 'hand over the baton'. During his tenure, GK has grown from operating 1,988 pubs (800 managed) to more than 2,800 pubs (1,700 managed).

In the meantime, GK's Hungry Horse division are looking to recruit what they call 'pub-licists', whose responsibilities will include being involved with pub quizzes, playing pool and darts and checking out dishes on the menu plus sampling a range of drinks. They then report back to management with any problems or recommendations. There is a fee of £500 which can be claimed after five visits have been completed. Apologies but the deadline for applications was 13 November.

WETHERSPOON'S NEWS

I was surprised to read in the *Evening Standard* that some of JDW's institutional investors were planning to oppose Tim Martin's re-election as chairman because, as founder and a 31% shareholder, he is 'not independent enough.' The company made a pre-tax profit in the year ended 29 July of £107.2 million so that seems a touch ungrateful. JDW were recently given an award at the 2018 World Branding Awards. JDW's Eddie Gershon said however, "It is always great to win awards and to be recognised. However, we would argue that Wetherspoon has gone out of its way not to be a brand, for example, giving all of its pubs different names, and the fact that all of its pubs look different." On the pubs front, closures continue, with the White Lion of Mortimer in Mitcham changing hands and the Moon Under Water in Balham has closed at the expiry of its lease. Some new openings are still planned.

FROZEN OUT

In an attempt to forestall a downturn in sales, Sharps (owned by Molson Coors) are experimenting with Doom Bar Extra Chilled. They claim that their research indicates that 70% of consumers polled said they wanted cask ale served cooler than the recommended cellar temperature. It will be served at 8°C, the same as for premium lager, instead of 12 to 14°C. Personally, I think that serving cask beer too

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cold is as bad as serving it too warm. If you want to introduce new drinkers to cask beer, especially younger ones, why disguise the flavour.

BEER & MARKETING AWARDS 2018

Now in its fourth year, these awards are designed to recognise the very best in beer and cider marketing. Despite a record number of entries, three London breweries took home awards. Camden Town won the Best Business

to Business Campaign (as well as getting a highly commended in the Best Advertising category); Fuller's won the Best Online Campaign and FourPure won the Best Use of Merchandise/Point of Sale. In addition, Nick Dwyer received an award for his design work with Beavertown. More information can be found at: www.bestofbeerandcider.com.

Christine Cryne

Compiled by Tony Hedger except where otherwise credited

The Cask Report 2018-2019

Last year's report showed a small decline in cask beer sales after several years of it outperforming the rest of the beer market. Unfortunately, this year's report has seen this decline continue with sales down almost 7% year on year. This is compared to the overall beer market decline of 2%. However, the decline of cask beer seems to be biased towards more traditional amber beers with sales of golden ale up 6%. In comparison, craft keg is up 22% year on year. There is some evidence that some of this is due to taking sales from lager. Research conducted by Heineken UK shows that lager drinkers will peruse the keg pumps, ignoring the hand pumps and may try a craft keg as an alternative choice. However, the Report also says that when a licensee is asked why they are selling less cask, they will quote the growth of craft keg.

It is worth noting that the average consumer does not know the

difference between cask and craft keg and they don't care, even if the industry does. There is research that indicates that the consumer regards some keg breweries, such as BrewDog, as a cask brewer and see craft keg as simply a modernisation of cask beer. When pressed, cask beer still has the image amongst many drinkers of being old fashioned, particularly those who are not cask drinkers or have lapsed. Also, words such as unfiltered or unpasteurised can be both viewed as positive and negative and 'secondary fermentation' left many consumers bewildered.

Quality (or the lack of it) was another area the report looked into. The problem of turnover, having beer on sale for too long (seven days or more), was a common issue that seemed to be mainly driven by pubs having too many hand pumps. Another issue was beer being served too fresh. 56% of publicans said they put a beer on before its recommended three days of cellar conditioning. A poor pint results in 40% of customers never returning to a pub and the lack of confidence means that only 34% of customers will complain in the first place.

Another aspect of quality is temperature. Research showed that 69% of the cask beer sampled was served above 13 degrees Centigrade. In comparison, two thirds of cask drinkers would like their beer served below 11 degrees; the exception to this was cask drinkers above 55 years of age, who wanted their beer served at 11-13 degrees. 12% of people said temperature put them off cask beer and it was also the third most quoted reason as a quality complaint, the other two were poorly kept and poorly served beer.

Despite this, 84% of licensees said that cask is as important, or more important, to their business as four years ago, fuelled by 'a growing consumer interest'. Furthermore, 70% say they are passionate about cask and drink it themselves when they go out. In comparison, almost 29% of those under 24 have not tried cask. It seems that the fear of the unknown is still one of the barriers that need to be overcome.

The report wasn't all doom and gloom. To leave the last word to beer writer, Pete Brown, 'It would be a mistake for cask ale to simply clothe itself in craft beer branding (but not as big a mistake as simply attacking craft as the enemy of cask). Cask needs to tell its story proudly, and use the overlap with craft beer to recruit new, younger drinkers. Energy and confidence are the difference between being old fashioned, 'old man beer' belonging to a bygone age, and being seen as old school, classic, influential, even legendary. As the craft beer world increasingly seeks more 'sessionable' beers, there is no reason why cask ale should not be relevant to the younger beer drinker'.

Christine Cryne



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This is my second venture into EC4, which is mostly narrow streets or lanes with many old buildings. I walked along Ludgate Hill and into Creed Lane to find the Rising Sun, looking nicely traditional with its red coloured frontage and green pillars. Inside is a central three sided dark wood bar with black and white chequered tiling along two sides,



together with a brass foot rail. The décor is part tongue and groove wood wall panelling, part papered. There is mostly high stool seating around the windows and there are lots of beer related framed pictures on the walls. Neat little brass chandeliers provide the lighting, as well as some unusual glass bowls above the bar. There were just two beers on, Gales HSB and Woodford's Wherry, which I went for and, at £4.60, was good.

Heading down towards Queen Victoria Street, passing the Cockpit, I came to Rudd's, formerly the Baynards Castle. Looking through the window I could see something badged up so in I went to find only Doom Bar on. I went for a half, and was charged £2.60! I looked at the beer: it was cloudy. I tasted it: it was flat. I negotiated a return of my money and left.

Further along Queen Victoria Street I found the Seahorse, a single story pub reaching out from the base of a tall office block. This is the pub that I was asked to leave some years ago for writing in my notebook; a heinous crime! Fortunately I had no such problems on this visit. Being a warm afternoon



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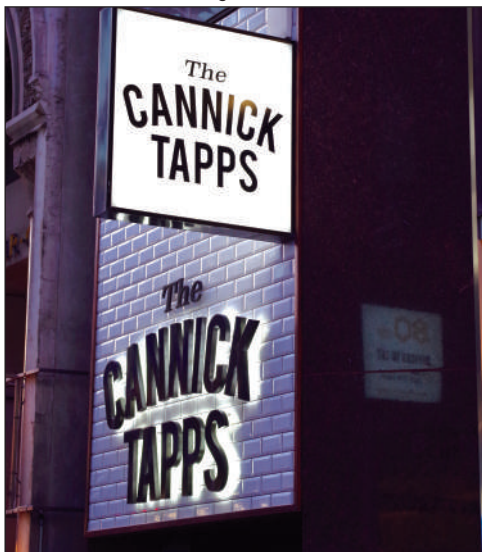
Return to EC4

there were a lot of customers standing outside the pub on the pavement, enjoying a post-work drink. It's quite basic inside, with the bar along the back wall, a bare wood floor and mainly high seating with a shelf along the window from where you can observe the passing traffic. Beers available were Timothy Taylor Landlord, Doom Bar and St Austell's Tribute at £3.80 which was alright.

Turning right into Cannon Street I came to the Sugar Loaf, an older light brick corner building with the actual pub painted mainly black. Again this was busy with lots of drinkers standing outside. This is a Nicholson's pub so it was quite traditional inside, with a centre bar serving two sides.



It was quite basic in a dark green woody style, with a light varnished floor and painted wall panelling. There are some nice stained glass windows making a change from large clear windows that are so common these days. The ale range wasn't bad either, with a house ale, the ubiquitous Doom Bar, London Pride, Purity UBU and at £4.20 Great Heck Dave from Yorkshire, which was good.



Further along in the same direction to Cannon Street station, there were three pubs opposite. I chose the far one, a cellar bar with the strange name of Cannick Tapps, previously called the London Stone and run by Stonegate. You know that with stairs of white distressed wood and framed pictures you are entering something different. The bar area is not huge and surrounded by raised seating areas with circular pillared edges. There is a wood floor with black and white tiling around the bar. The walls are a mixture of white tiles, exposed brickwork and wooden planking covered by lots of posters. The music was fairly loud but it was pretty decent range of pop and rock. There were just two ales on at the bar, yet again Doom Bar and Wychwood Hobboblin, which at a very reasonable £3.55 was alright.

I then moved two doors along to the new Candlemaker, which sits below a large office block with lots more large plate windows above. Inside it's huge and cavernous with lots of silver air ducts running across the ceiling. An angled



bar is situated in the centre and the décor is dark green and grey with teak woody colours. There is raised seating by the front windows and a large area to the rear with an open kitchen. Here the music was also rather loud but trendier, perhaps to match the large paintings on the walls of lions and pigeons. Four ales were available, two from Young's (Bitter and Special) plus Truman's Blindman and Five Points Pale. I asked for the Five Points and also enquired as to who owned the pub. Young's' was the reply. 'I suppose you're going to give me a nasty shock now,' I retorted and I wasn't wrong: £5.15! At least it was good.

I thought that this would do for this visit. As before, EC4 offered a reasonable selection of ales. Indeed, I had a different beer in each pub so that can't be bad in itself, and with quite a variation in prices. Altogether it was another interesting afternoon and I will be returning soon for a third visit.

Clive Taylor

Tiny Rebel - the Arctophile brewery!

The prize in the annual Brewer for the Day auction at the 2017 Great British Beer Festival was a trip to the Tiny Rebel Brewery. There is no missing their premises on the outskirts of Newport, Gwent. The iconic red and white branding is everywhere and the famous friendly one-eyed teddy abounds, inside and out.

Their new building, opened in 2017, is huge, like an aircraft hangar in size, and there is still plenty of space to grow. Tiny Rebel have clearly learnt their lessons. The demand for their beer has grown exponentially and beyond what was dreamed of when it all got going in February 2012. Founders Brad Cummins and Gaz Williams started with a 12 barrel plant after two years of thinking about it. Their backgrounds, in engineering (mechanical and electrical) and the building trade, enabled them to bring a practical bent to their fledgling activity.

The phenomenal growth has been spurred on by a number of factors; the purchase of a pub (Urban Tap House) opposite Cardiff Millennium Stadium (which they acquired before it was put on the open market) and a number of awards for their beers including Welsh Beer of the Year (twice) and Champion Beer of Britain in 2015 for Cwtch (Welsh for cuddle).

The name of the brewery was 'borrowed' from Brad's brother, who set up a games company, Tiny Rebel studios, in the USA. The design came from a girl who lived in Canada but was visiting the UK. Brad said, *"I had seen her designs and thought it was exactly what we needed so I tracked her down."* Everything about Tiny Rebel's image hangs together including the remodelled ice cream truck that you might have seen at various events, including the Great British Beer Festival. The same designer does all of the designs still but today she lives in Swindon; *"Just a bit closer"* commented Brad. He then went onto to explain that his brand Tiny Rebel is a throwback to a time when people under 30 were passionate about beer and wanted to do something about it. It reminds me of a time when everyone involved with CAMRA was under forty.

There is no doubt that there is a young crew involved with running the brewery. Sarah Nichol-Hughes heads up the operations. She was previously brewing at Brains. Then

there is Mark, ex Skinners, plus a number of other brewers and operations and support staff in sales, marketing and events. There are 35 people in all. Most of the non brewing staff are in a mezzanine office with large glass windows overlooking the brewery situated above the quality assurance lab (you can wave to the former from the brewing gantry).

At one end of the building is the packaging area (bottles and cans) with the brewery at the opposite end. It is, in effect, two breweries, each 'line' having its own mash tun feeding through the copper into 18 fermenters. They have the capacity to brew 26 times a week if needed. The capacity for each brew length is just over 30 barrels which is split fairly evenly between packaged, keg and cask, with the latter mainly going to their pubs. They are fortunate in that their pub in Newport has its own micro brewery which enables them to experiment without tying up the main brewery. The core brewery uses a combination of whole hops and pellets but they are gradually moving to all pellet. There is no hop back and the malt is milled onsite in a large mill in a separate room. This gives for greater control although it is noisy. Tiny Rebel has its own wet yeast strain (similar to a USA ale yeast) although they use dry yeast for some speciality beers and are trying out a number of other wet yeast strains.

Tiny Rebel's investment is also evident in their on site tap room, a cavernous area on two floors complete with table football, huge TV screens and a combination of comfy and dining seating. The tap room hosts regular events and a patio provides outside seating for the warmer months. If you go, look for the hundreds of tiny teddy bears on the outside wall screen.

Needless to say, an operation of this size needs careful management. There is a separate board, on which some family members sit. This provides Brad and Gaz with independent challenge and advice. If Brad's name sounds familiar, he stood for CAMRA's National Executive in 2018. He was unsuccessful but maybe his business experience and entrepreneurial drive may have provided the organisation with some new thinking. Who knows?

Christine Cryne

YOUNG MEMBERS' EVENT

On a dark night in November CAMRA young members from across London headed to Chiswick, home of Fuller's Griffin Brewery. Anyone who's had the pleasure of getting a coach out of London will have found it hard to miss this iconic building. It was named the Griffin in 1816 and in 1845 became the Fuller, Smith and Turner brewery. Now, headed up by a female head brewer, Georgina Young, and having merged with a few smaller breweries (most recently Dark Star), it is best known as the home of London Pride.

Young members soaked up the history and heritage, everything from the 1905 recipe being recreated from the handwritten brew books, to the stories of the dray drivers who can deliver beer to all Fullers pubs in London in one day. John and Christine were fantastic tour guides, even pointing us in the direction of the George IV pub on Chiswick High Road afterwards to soak up yet more London Pride, as well as enjoy some local live music. Thanks for everyone who came along. Our next Young Members event is Sunday 9 December at Hammerton Brewery. Watch out for the emails or join our Facebook group to hear more.

Tori Bishop Rowe



Edinburgh Beer Factory hits London

Although only around a tenth of the size of London's brewing industry, Edinburgh was once also one of the world's major brewing centres, with brewing dating back to the 12th century. At the end of the 19th century, the city's brewers were exporting their beers around the world, to places as far away as Australia and India. Also, like London, Edinburgh lost most of its breweries, particularly during the mid 20th century. Like London, the Scottish capital has also seen some new ventures, one of which is the Edinburgh Beer Factory, set up in 2015.

The Brewery is very much a family affair. It was set up by John Dunsmore, ex Chief Executive of Scottish and Newcastle Breweries, his wife and his daughter Kirsty. Kirsty, who hosted a tasting at the Strongroom Bar & Kitchen, Shoreditch, used to work in London's advertising industry. These days, she is responsible for EBF's marketing and events. She was joined by head brewer, Martin Borland, and although he used to brew at InBev in Preston, there was no mistaking his Scottish accent! Martin is assisted by seven others, all from Edinburgh's renowned Herriot Watt School of Brewing. Some are part time and most also do deliveries. Kirsty explained that the idea of this was to develop one to one relationships with their outlets, getting immediate feedback on the beers. The impact of this has been good customer retention rates.

Needless to say the core distribution is around Edinburgh where they have around 100 outlets, 60 for draught ale. Closer to home, their beers can be found in a few Fuller's pubs, the Design Museum, the Ivy and Harvey Nichols but expect to see them around more frequently because they have set up an arrangement with Woolwich's Hop Stuff brewery.

The Factory's brew length is 24 hectolitres (about 14.6 barrels) and, appropriately, is of Italian origin. To create the authentic lager character, the Edinburgh Beer Factory uses a lauter tun*. Fermentation is carried out in one of nineteen vessels which double up as storage tanks; they use slurry as opposed to dry yeast. Kegging and bottling is done on site. The canning is currently done with a mobile canner but they may consider bringing this in house as volumes grow.

None of the beers are pasteurised and only the 'standard' Paolozza Helles Lager is micro filtered. Tasting this alongside the unfiltered version at the Strongroom, it was interesting to compare the two. The unfiltered lager is fuller bodied and richer with slightly more hoppy spicy notes

(filtering tends to reduce the hop character). The filtered version is lighter and more refreshing.

Their flagship beer is the Paolozzi Helles Lager (5.2% ABV). Using Saaz and Hallertau hops, it is lagere (matured) for six weeks. For those of you with an artistic bent, you may recognise the name as the beer is named after Eduardo Paolozzi, the artist and sculptor of Italian heritage who was born in Leith. If you haven't heard of him, you have probably seen at least three pieces of his work; he was responsible for the statue of Newton outside the British Library, one outside Euston Station and the Tottenham Court Road Station mosaics. A donation to the Paolozzi Foundation is made from all sales of this beer and their recently launched unfiltered version.

Edinburgh Beer Factory also do a range of beers under the Bunk! sub-brand. The name comes from a set of Paolozzi's collages (see www.tate.org.uk for more information). The beers consist of a Smoky Wheat, Cherry Saison and an Edinburgh Brown (based on an American brown). See www.edinburghbeerfactory.co.uk for more details.

TASTING NOTES

Paolozzi Helles Lager (5.2% ABV) – refreshing lager with typical lemon, metallic and honey sweetness. This is balanced by a building bitterness, some spicy hops and a little dryness. The aroma is of sweet lemon and spice. Uses Saaz and Hallertau hops.

Paolozzi Unfiltered (5.2% ABV) – similar profile to the filtered version. It has a creamier mouthfeel creating a richer tasting beer with a little more spiciness and fruitiness. There are less metallic notes, which may be due to the increased body tempering the CO₂.

Smoky Wheat (5% ABV) – hazy pale yellow beer with lemon and smoky nose and flavour, gently fading in the dry bitter finish.

***Note:** Lauter tuns are used after the mash tun. They are wider and shallower than a typical mash tun, allowing the grains to be spread out more and better sugar extraction can be achieved. It also acts as a sieve to remove the grains. Sometimes the mashing and lautering are done in the same vessel.

Christine Cryne

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BOHEM BREWERY

London's only producers of authentic Czech-style lagers have increased their availability by making their beers available in 440ml cans. The four beers are Amos Czech Pilsner (4.9% ABV), Sparta Amber Lager (5.4% ABV), Druid Black Lager (5.7% ABV) and Vasco Double India Pale Lager (7.4% ABV). Zdenek Kudr, chief executive of the Tottenham-based brewery, said, "We're delighted that four of our authentic lagers are making the leap from keg into cans, bringing them to an even wider range of craft beer aficionados."

BROKEN DRUM HOME BREW

Owner Andy Wheeler has kindly let me know that he is now able to brew on a commercial basis. He will be producing one or two firkins a month of Constable Bluejohn (best bitter 4.2% ABV), (Broadman Pale 4.3% ABV), (Gaspode Mild 4.2% ABV), Angua Blonde (4.5% ABV) and Nobby Kobbs (strong ale 5.3% ABV). I'm sure that many readers will recognise that the names come from Terry Pratchett's Discworld books, as, of course, does the name of the pub itself. The pub can be found at 308 Westwood Lane, Blackfen, DA15 9PT. More information at www.thebrokendrum.co.uk/.

EEL PIE BREWING

I hadn't heard of this brewery until they put on a display on the Saturday at Twickenham Beer Festival. They come from nearby Church Street and not only do they brew their own beer, they run three hour brewing courses during which you can brew your own beer to take home. E-mail them for more details at eelpiebrewing@gmail.com.



FOURPURE – A RISING STAR

Each year, Drinks Retailing News runs the International Beer Challenge to find the best beers and breweries in the world. Interest in the competition is increasing year by year and 2018 saw entries from 39 countries. It was therefore no mean feat for London's Fourpure to win the Glenn Payne Rising Star trophy as the best up and coming brewery in the world; they also took home a worthy gold, a silver and two other medals across all the categories judged.



See www.internationalbeerchallenge.com/winners for a full list of winners.

Christine Cryne

FULLER'S

When Fuller, Smith & Turner decided to refit their brewery shop, few people would have guessed that it would include a brewery too! Described alternatively as a microbrewery or a pilot plant, it is the same size as many London 'micros'. It is a ten barrel plant, costing around £700,000 with four fermenters which double up as storage tanks, plus a tiny centrifuge and a two headed bottle filler.



Georgina Young, Fuller's Head Brewer said, "This will give us the opportunity to innovate and we are looking forward to do more collaborative brewing". The first beer brewed on the new plant was a 6.5% ABV brew and although it was called, rather prosaically, Brew No. 1 it was however something special. It has a rich golden colour with honey,



fruit and a little bitterness. If you are fortunate to get a bottle, resist temptation and keep it for six months! And while we are on the subject of Fuller's beers, the latest in the Past Masters series is an ESB using a recipe from 1981, the year John Keeling joined the brewery. It has been brought out to commemorate John's retirement as Brewing Director.

Christine Cryne



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Fuller's have been active on the pub front recently, some good news, some disappointing (see Pub News). The Pavilion End, in Watling Street in the City recently reopened after refurbishment. The honours were performed by former England and Middlesex captain, Mike Gatting. The pub has retained its cricket memorabilia and there is a new function room available for hire which features the old boardroom table from the former Gales Brewery in Horndean. Fuller's have also strengthened their presence in the Euston area with a new pub in the station called the Signal Box. It is due to open on 10 December. Fuller's have also taken over the four sites previously operated by the We Are Bar chain. None of them previously served cask ale but Fuller's have introduced it in two of them, the London Bridge Pub & Bar, and the Trinity Bell. See the WhatPub Update for details.

PARK BREWERY

Park have moved their old kit into their new premises in Kingston on Thames as a temporary measure pending the arrival of their new British made kit. The new site will also have a tap room in due course. With thanks to David Morgan.

REUNION

In the last edition I didn't give the opening times for the taproom. It is open Fridays from 5pm to 8pm. Two cask beers and four or five kegged ones will normally be available. With thanks to Doug Scott.

SAMBROOKS

The latest information from the brewery is that cask beer continues to dominate output. It is 70% of draught beer sales. Volumes are steady whilst keg beer output is growing strongly. Cask Wandle remains the top seller, with keg Session IPA now second. A good time was had by all at the 10th anniversary party and the bourbon-barrel-matured Imperial Russian Stout (10.4% ABV) was very well received. With thanks to Peter Sutcliffe.

SHEPHERD NEAME

Many readers may not realise that Sheps have a significance presence in London's pub trade. Of their 322 pubs, 36 are in London. They have recently added three more, acquiring three well established pubs, the Samuel Pepys, the Savoy Tap and the Cheshire Cheese. The Samuel Pepys is their first riverside pub, housed in a converted tea warehouse, with spectacular views. The Cheshire Cheese is the one in Little Essex Street, Temple. All three have been or will be refurbished. In the New Year, Sheps will be releasing a City of London Pubs Walk guide,



which will consist of a map and historical notes. The idea is that people can tour the eight Sheps pubs in the Square Mile (although the tour also takes in one pub just outside the Square Mile). What better way could there be to shake off the January blues. More details in the next edition.

SIGNATURE BREW

The brewery is currently brewing on their three year old ten barrel plant and demand is such that they are operating at capacity, doing two brews most days. Consequently Signature Brew have launched a crowdfunding campaign to raise £400,000, which will fund a move to a new site with new plant which will increase their capacity threefold and put their operations in one location.

SIREN

Although they are based near Wokingham in Berkshire, Siren's beers are appearing regularly in London and of course the won CAMRA's Champion Beer of Britain award with their Broken Dream stout. I thought that readers might appreciate an update. They brewery is well established. In their first year they brewed 210,000 pints and in 2018 to date it is more than two million pints. They also have 450 oak barrels. Current plans are to generally upgrade their operations and install a canning line. This will be crowd-funded and they are looking to raise around £850,000. If you want to find out more, go to www.crowdcube.com/Siren.

WEST BERKSHIRE

Our commiserations to West Berkshire who were the victims of a burglary in early November. The safe in their shop area was ripped out and an incredible amount of damage was done. Happily the brewery was not affected.

WINDSOR & ETON

I was expecting brewers to make more of the 100th anniversary of the Armistice. Being based in the garrison town for the five Guards regiments, Windsor & Eton created a special pump clip for their Guardsman bitter. The design replaces the familiar red coated guardsmen with five silhouetted soldiers walking across a WW1 skyline while behind them stand five poppies, each with a different coloured centre to match the plume colours of the five regiments. The brewery is the official brewery sponsor of the Berkshire Poppy Appeal so they also produced 500 hand labelled bottles of Guardsman and sent out 10,000 beer mats to pubs and bars asking for their help to raise at least £1,918 towards this year's Poppy Appeal.

Tony Hedger, except where otherwise credited

Editor's note: when we mention crowdfunding, it is as part of our reporting of a brewery's plans. We do not endorse any of their proposals. If you are interested, you should take the appropriate professional advice.

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Other odd points of interest from the budget are that so called 'white' cider, described by the Chancellor as 'cheap, high strength, low quality' alcohol, will be taxed at a higher rate from 2019 and business rates relief has been introduced for public toilets, both publically and privately owned.

A report by the Royal Society for Public Health (RSPH), *Health on the High Street*, dealing primarily with Britain's unhealthiest high streets also described pubs as centres for social interaction and therefore a health benefit. It highlighted the importance of pubs as 'third places', a neutral, public place away from the home (first) and the workplace (second) hosting 'regular, voluntary, informal, and happily anticipated gatherings'. It recommended that local authorities and developers encourage the development of these 'third places' in town centres. They did however, let the side down by recommending the introduction of minimum unit pricing.

During the debate on the budget, Giles Watling, the MP for Clacton, made a telling point. Having thanked the Chancellor for the freeze in beer duty, he turned to the pub,

"A great place to share and enjoy company. Loneliness is one of the burgeoning issues that we face today and I would argue that the demise of so many of our treasured village pubs across the country has contributed towards this plight. You don't have to go there to drink the alcohol, you can drink any drink you like but it's a place to go to and a problem shared is a problem halved." Hear hear.

As the end of the year approaches, a dilemma arises: Dryanuary or Tryanuary. I have said before in this column that my personal view and, I readily admit, not based on any scientific evidence, is that it cannot be healthy to just stop drinking for a month then start again as before. It must be a shock to the system. If you think that you are drinking too much, cut down across the full year. So what of Tryanuary? For those who don't know, this is a campaign which encourages beer drinkers to try some new and different beers during January to cheer themselves up and to help pubs and breweries through the most difficult trading month of the year. Over the last few years it has become quite organised. See www.tryanuary.com/ for more information.

Tony Hedger

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



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Great British Beer Festival - Winter

The former National Winter Ales Festival will again be held in Norwich from Tuesday 19 to Saturday 23 February 2019, at the same venue as for the last two years, the St Andrew's and Blackfriars Halls, St Andrews Hall Plain NR3 1AU. The organisers promise 'a warm winter celebration of all things beer, with a massive range of great real ales, world beers and ciders' together with food and music. The Champion Winter Beer of Britain competition will be held during the event.

There is an exclusive members-only session on Tuesday 19 from 5.30 to 10.30 (advance tickets not available) and CAMRA members will be admitted free on the door any day. Please note that there are no discounts for members on advanced tickets. If you wish to purchase advance tickets, the number is limited so do it soon, using <https://winter.gbbf.org.uk/tickets/>.

This will be the third and (for now) last time in Norwich. The 2020 venue has not yet been announced. From a CAMRA press release



WHAT IS WHATPUB?

WhatPub? is CAMRA's on-line pub database. It is available to all to use, not just CAMRA members; just go to <https://whatpub.com/>. It features some 36,000 pubs which currently serve real ale plus records of non real ale and closed pubs. All of the information has been compiled by CAMRA members and no fee is charged – or sought – for inclusion. You will find opening times, descriptions, facilities, maps and of course details of the real ale and cider on offer. You can search by specific pub name or general location. It is also possible for all users, again not just CAMRA members, to submit updates for entries (factual ones, not contentious customer reviews, please!).

WhatPub is, incidentally, not to be confused with the Good Beer Guide 'app'. Good Beer Guide pubs are, of course, included but you cannot simply search for GBG pubs in a particular area.

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.

We highlight new openings in W1 for Bloomsbury Leisure Group; in E2 for Danish brewer Mikkeller; a brewpub in E1 for Chicago brewery Goose Island, now owned by AB InBev; and a new beer house in Brentford. There are also new outlets for Antic, in N7; BrewDog, in E14; Wetherspoon, in N1; and brewery tap rooms for Ignition in SE26, Signature in E8 and Southey in SE22.

Wetherspoon pubs in SW12 and Mitcham have closed. Fuller's introduce cask beer to two recent acquisitions, in EC3 and SE1, but their leased estate is contracting, in Cowley Peachey and Hayes. There is also mixed news about pubs on the National and Regional Inventories of Historic Pub Interiors: three have reopened in some form – in W1, NW3 and W4 – while two have closed – in NW8 and Hayes.

NEW & REOPENED Pubs & PUBS CONVERTED TO CASK BEER

CENTRAL

EC1R 1UU, GEORGE & MONKEY (Sybaritic Holdings), 68 Amwell St. Was FOUNTAIN, FILTHY MCNASTYS, SIMMONS. Cask beer restored, up to three.

EC3A 5AY, CREECHURCH PUB & BAR (Fuller), 20 Creechurch La. Was POET BAR, CHRISTOPHER'S BAR & GRILL, LOWLANDER GRAND CAFÉ, JAMIES. Having been acquired earlier this year from We Are Bar, now renamed TRINITY BELL. Cask beer restored, e.g. Dark Star Hophead, Fuller's London Pride and Red Fox.

EC4A 4AB, WHITE SWAN (Enterprise), 18-20 Farringdon St. Having been closed in 2015 and demolished to make way for a new office development, reopened in November by Hippo Inns under their 'managed expert' partnership with Enterprise. Renamed WHITE HAUS, with an Alpine theme. Sambrook's Wandle and Timothy Taylor Landlord. Keg beer includes 'tank' 1836 lager from Switzerland.

WC2B 5JS, OPERA TAVERN (Salt Yard Group), 23 Catherine St. Taken over in August by Urban Pubs & Bars, their fourteenth site, and now serves draught beer once again. Still no cask beer.

W1T 1HL, BLACK HORSE (ex-M&B), 23 Rathbone Pl. Having closed in 2010 and served as a Byron burger bar after upstairs was converted to residential, reopened in September as GENUINE LIQUORETTE, emphasising cocktails. No cask beer.

W1G 7EQ, DOVER CASTLE (Sam Smith), 43 Weymouth Mews. Having closed in 2016 for residential conversion

upstairs, this Regional Inventory pub was reopened in October by Bloomsbury Leisure Group (whose other sites include the Euston Tap, Holborn Whippet and Waterloo Tap) as JACKALOPE. Four cask beers. Lots of keg beers.

EAST

E1 6PJ, DRUNKEN MONKEY, 222 Shoreditch High St. Was TRADERS BAR. Taken over in September by AB InBev and renamed GOOSE ISLAND BREWPUB, after the closure of the one in SW12. Cask beer introduced, four e.g. Fuller's ESB and London Pride, Thornbridge Jaipur. They are due to start brewing on-site in November.

E2 0AG, MARQUIS OF CORNWALLIS (Enterprise), 304 Bethnal Green Rd. Transferred to Craft Union division and cask beer restored, Sharp's Doom Bar.

E8 4EA, SIGNATURE TAP ROOM AND VENUE, Arch 340, Acton Mews. No cask beer.

E8 4AA, WORKERS' CAFÉ, 404 Kingsland Rd. Open Thu-Sat 7-11. No cask beer.

E14 5RB, BREWDog CANARY WHARF, 2 Churchill Pl. Former Jamie's Italian restaurant, opened by BrewDog in October, their tenth London pub. No cask beer. Twenty keg beers and lots of bottles. Cash not accepted.

NORTH

N1C 4QP, BARREL VAULT (Wetherspoon), Unit 23, St Pancras International Station. Opened in October. Accessed from the North end of the concourse, by the escalators to the upper platforms, or from Pancras Rd. The name recalls the time when Burton breweries stored their beers in vaults under the station. Decorative wood casks adorn the rafters. Twelve handpumps for Greene King Abbot and IPA, plus guests. Real cider.

N1 5AA, DUKE'S BREW & QUE (Beavertown), 33 Downham Rd. Was DUKE OF YORK. Having closed in December 2017, reopened in July as BEEF & BREW, a pub & restaurant sister site to one in NW5. One changing cask beer. Up to ten keg beers, e.g. Calypso, Five Points, Harviestoun.

N7 8HS, ARKSTAR (Antic), Arch 1, 303 Holloway Rd. New pub in railway arch near Emirates Stadium. Cask beer from Volden, plus three guests. Keg beers include Hammerton, Moncada, Redchurch.

N18 2QD, CROWN & ANCHOR (Enterprise), 222 Fore St. Transferred to Craft Union division in October. Cask beer restored, Sharp's Doom Bar and Timothy Taylor Landlord.

N22 6UJ, KARAMEL, 4 Coburg Rd. Cafe & events space in Wood Green Cultural Quarter. Two handpumps, e.g. Muswell Hillbilly. Five keg beers, e.g. Bohem, Earth Ale, Pitfield Stout.

NORTH WEST

NW3 2QX, WHITE HORSE (Star), 154-156 Fleet Rd. Having closed in 2017, this Regional Inventory pub has reopened as the Gresham Collective's third CORK & BOTTLE. Unlike their other wine bars, there are two handpumps and some keg beers. St Austell Tribute.

NW6 6JH, COCK TAVERN (ex-Greene King), 125 Kilburn High Rd. Cask beer restored, Fuller's London Pride, Sharp's Doom Bar and St Austell Tribute.

RUISLIP (HA4 7TP), CAFÉ @ SIX BELLS (ex-Punch), Duck Hills Rd. Having been sold and closed in 2013, reopened this year as **ARENS BAR & GRILL (AT THE SIX BELLS)**, sister establishment to one in Eastcote. Mostly dining, small bar area. No cask beer.

SOUTH EAST

SE1 9LQ, BEER HAWK, Unit 6, The Gallery, Stamford St. Bar & bottle shop from beer supplier Beer Hawk. No cask beer. A wide range of UK and continental keg and bottled beers.

SE1 9SG, LONDON BRIDGE PUB & BAR (Fuller). After acquisition earlier this year from We Are Bar, cask beer restored.

SE1 1XU, SLUG & LETTUCE (Stonegate), 32-34 Borough High St. Renamed **BOROUGH TAP**. Cask beer restored, e.g. Sharp's Doom Bar, Wantsum.

SE1 7RG, VAULTY TOWERS (Enterprise), 34 Lower Marsh. Was **SPANISH PATRIOT**, **RUBY LOUNGE**, **LOUNGE 34**, **CARRIAGE 34**. Cask beer restored, e.g. Five Points XPA.

SE8 4AF, STOCKTON, 2 Deptford High St. Cocktail-oriented bar. No cask beer. Two local keg beers and a range of bottles.

SE14 6LA, WALPOLE, 407 New Cross Rd. After demolition in 2013 to make way for student housing, a modern ground

floor pub finally reopened in October. Cask beer introduced, Bass and a local guest.

SE22 8JY, BARCELONA, 481 Lordship La. This tapas bar has been taken over by Southey Brewing Co as their latest outlet, renamed **DULWICH BEER DISPENSARY**. Cask beer introduced, four from Southey and other micros.

SE26 5QX, IGNITION BREWERY TAPROOM, 44A Sydenham Rd. Opened in September, on the ground floor of the Sydenham Centre, by a social enterprise brewery set up by Lewisham Mencap in 2016. No cask beer. Three keg beers, which may include a local guest.

CROYDON (CR0 1BF), BAR TXT (Brakspear), 73 South End. Was **JT'S BAR CAFÉ**, **RENDEZVOUS**, **BAR R**. Having closed in February 2017, reopened in October as the **JOKER**, offshoot of a pub of the same name in Brighton. Cask beer introduced, two changing.

SOUTH WEST

KINGSTON (KT1 1JB), 7000 JARS OF BEER, Crown Arcade Unit H, 1 Crown Passage. Bottle shop that now has an on-licence and limited seating. No cask beer. Four keg beers.

SURBITON (KT6 5LX), WAGS 'N' TALES, 7-9 Brighton Rd. Was **SAUCY KETTLE**, **COPPER KETTLE**. Cask beer introduced, Dark Star Hophead.

WEST

W4 2HU, DUKE OF YORK (ex-Fuller leased), 107

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Devonshire Rd. This Regional Inventory pub has reopened, but trading without signage and unconventional hours. No cask beer.

W5 2TD, NO 17 DICKENS YARD (Darwin & Wallace), Unit 17, Dickens Yard, Longfield Ave. Opened in November, their seventh site, in a large new retail/leisure development. Unlike their other openings, no cask beer.

W11 2AY, TABERNACLE, 34-35 Powis Sq. Arts & performance space in a church, with a bar. No cask beer.

BRENTFORD (TW8 0NF), ALBANY ARMS (Wellington), 17 Albany Rd. Having closed in 2016, reopened in October as **BLACK DOG BEER HOUSE**. Eight cask beers. Fourteen 'craft' keg beers. Five real ciders.

HAMPTON (TW12 3RA), HAMPTON (Enterprise), off The Avenue. Was **COURT JESTER**. Having closed after a fire in July 2017, reopened in October as **HAMPTONS ALE HOUSE**. Cask beers such as Fuller's London Pride, Sharp's Doom Bar, Timothy Taylor Landlord, Wells Courage Best.

HOUNSLOW (TW3 3JS), BELL (Enterprise), 2 Staines Rd. Transferred to Craft Union division and cask beer restored, Sharp's Doom Bar.

HOUNSLOW (TW4 5AR), HONEYCOMB (Greene King), 417 Staines Rd. Cask beer restored, Greene King Abbot and IPA. **TWICKENHAM (TW1 3LE), BREWERY MARKET**, 48-49 Church St. New bar & bottle shop. No cask beer. Keg beers available in 1/3 pint samples, e.g. Hardywood, Kernel, Oskar Blues, Siren, Weird Beard. Bottled and canned beers.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING CASK BEER

CENTRAL

EC2M 5TE, MEHEK. Was **MOORGATE ORIENTAL**. Having closed recently, now a post office.

EC3M 5AD, CORNEY & BARROW (Drake & Morgan), 25 Fenchurch Ave. The first Corney & Barrow to offer cask beer, now discontinued.

EC3A 8BF, STERLING (Novus). Cask beer discontinued following refurbishment.

WC2E 9HH, BEDFORD & STRAND (Ford & Friends Ltd). Was **BACCHANALIA**. Having closed in March 2017, acquired in January by Inception Group and reopened in September as a 'Mr Foggs' theme bar with no draught beer.

WC2R 3LD, CHESHIRE CHEESE (Trust Inns). Acquired by Shepherd Neame, closed for refurbishment.

EAST

E1 8EU, OLIVER CONQUEST (Enterprise). Was **MR PICKWICKS**. Cask beer discontinued. Specialises in gins.

E2 0RY, ANGEL & CROWN. Closed, lease on the market.

E2 7NS, GEORGE & DRAGON. Closed late in 2017, taken over by Danish brewer Mikkel Borg Bjergso in collaboration with his mate, the singer Rick Astley, and renamed in October **MIKKELLER BAR**. Cask beer discontinued, but twenty keg beers from around the world.

E5 8EQ, WINDSOR CASTLE (Wellington). Closed in

September for residential development, expected to retain some sort of pub.

E13 0AJ, COACH & HORSES (Enterprise). Having closed ten years ago, sold soon afterwards. Permission finally granted in May for residential conversion with office use in the ground floor.

E15 1BN, THEATRE ROYAL BAR. Closed, now a Lebanese restaurant.

MARKS GATE (CHADWELL HEATH) (RM6), HARROW (Trust Inns). Cask beer discontinued.

ROMFORD (RM7 0QA), HAVERING WELL (Enterprise). Was **RUSH GREEN TAVERN**, **BIG HAND MO'S, TAVERN**. Closed in July, licence suspended.

NORTH

N1 5LH, HOWL AT THE MOON. Was **QUEEN'S HEAD, QUEENS**. Cask beer discontinued (no longer LocAle).

N1 8LU, NEW ROSE (Star). Was **HALF MOON**. This long-standing GBG entry closed without warning in September, future uncertain. Reports suggested a sad decline in trading performance.

NORTH WEST

NW1 3FG, REFINERY (Drake Morgan). Cask beer discontinued.

NW5 1QS, BULL & LAST (Simply Pubs). Closed in October for a year while B&B rooms are added upstairs.

NW8 8NG, RICHMOND ARMS (Enterprise). This Regional Inventory pub has closed; the freehold has been on the market, future uncertain.

WEALDSTONE (HA3 5BY), SAM MAGUIRE (Punch). Was **QUEEN'S ARMS, KILKENNY ARMS**. Having been closed since 2004, sold in 2007 to Admiral Taverns and subsequently to Macneil Ltd. Eventually demolished early this year to make way for a hotel development.

WEMBLEY (HA9 0EG), MOORE SPICE (1966). Closed in June as part of a large redevelopment.

SOUTH EAST

SE9 4SP, PRINCE OF WALES (Enterprise). Cask beer discontinued after two years due to poor sales.

SE14 6NP, FAT WALRUS (Enterprise). Was **ROSEMARY BRANCH, OLD HABERDASHER**. Cask beer discontinued this year.

SE16 7AQ, LEADBELL'S (Rotherhithe Pub Co). Cask beer discontinued.

SE22 9AX, FLYING PIG. Renamed **ANETO CAFE**. Cask beer discontinued.

SE26 5HB, BEER REBELLION (Late Knights Brewery). Having closed in February 2017, now a comedy club.

SOUTH WEST

SW12 9BP, MOON UNDER WATER (Wetherspoon). Closed since 12 November on expiry of lease; future uncertain.

KINGSTON (KT1 2UL), CRICKETERS (Enterprise). Sold in March 2017. Closed this autumn; a planning application for

change of use to restaurant and unlicensed shisha bar was withdrawn.

MITCHAM (CR4 2JD), WHITE LION OF MORTIMER (Wetherspoon). Closed in early November but reopened by another pub operator, with cask beers to continue.

RICHMOND (TW9 1TJ), SLUG & LETTUCE (Stonegate). Cask beer discontinued.

SUTTON (SM1 1DZ), ALL BAR ONE (M&B). Cask beer discontinued in the last few years.

SUTTON (SM1 1DT), EBB & FLOW CAFE BAR (Marston). Was CAFÉ MANGO, TREASURY. Cask beer discontinued.

WEST

W3 6LG, WINDMILL (Wellington). Cask beer discontinued. **BRENTFORD (TW8 0DX), O'RIORDANS**. Was ROYAL TAR, CAPTAIN MORGAN'S. Cask beer discontinued.

COWLEY PEACHEY (UB8 2HT), PADDINGTON PACKET BOAT (ex-Fuller leased). Having been sold last year, closed in September for redevelopment.

HAYES (UB4 8HT), ANGEL (Fuller leased). This National Inventory pub was sold this year to Eastway Estates and has now closed, future uncertain.

HILLINGDON (UB8 3HX), PRINCE OF WALES (Sahara City). Closed, apparently for refurbishment.

HOUNSLOW (TW3 3LF), SNUG (Enterprise). Was FRIEND IN HAND, WISHING WELL, TOMMY FLYNN'S. Closed,

apparently for refurbishment.

TEDDINGTON (TW11 0AB), PARK (Young). Was CLARENCE HOTEL. This recently acquired hotel has now closed for a major refurbishment.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC2Y 5AP, CITY BOOT (Davy), 3 Bastion Highwalk, 125 London Wall. Now has a guest, e.g. Wild Beer Bible, in addition to the house beer.

EC4M 9BB, REFLEX (Stonegate). Was RED LION, VIVO. Rebranded in September POPWORLD, still music-oriented. Still no cask beer.

EAST

E1 7EZ, WRINGER & MANGLE (Calabrese). Was OLD MONK, PUZZLE, PIPELINE. Taken over by Usain Bolt in October and renamed TRACKS & RECORDS, a Jamaican DJ bar & restaurant. Still no cask beer.

E11 3HN, BELL (Enterprise). Transferred to Craft Union division.

E11 2EY, DUKE OF EDINBURGH (Greene King leased). Changed hands in 2014 and name shortened to DUKE. Sharp's Doom Bar and two guests, e.g. Truman's.

E15 1NG, GOOSE ON BROADWAY (Stonegate). Renamed



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SPORTSMAN. Three changing cask beers, e.g. Fuller's London Pride, Sharp's Doom Bar, St Austell Tribute.
E15 4PH, QUEEN'S HEAD (Enterprise). Transferred to Craft Union division. Still no cask beer.

NORTH WEST

NW1 8AH, CUBAN. Renamed **GABETO**. Still no cask beer.
NW3 1JD, HAMPSTEAD LOUNGE & JAZZ CLUB (Wellington). Taken over by the team behind the Clifton NW8, this former GBG regular is now once again a community pub. Reverted in November to **DUKE OF HAMILTON**. One changing cask beer.
NW6 2LH, LATELY. Taken over in October by people who previously ran Wax Jumbo N1 and Kilburn Ironworks NW6, renamed **HEADS + TAILS**. Still no cask beer. Two keg beers.
NW8 8EY, LORD HIGH ADMIRAL (Enterprise). Transferred to Craft Union division. Fuller's London Pride and Sharp's Doom Bar.
WEMBLEY (HA9 8JU), COPPER JUG. Renamed **STADIUM LOUNGE**. Still no cask beer.

SOUTH EAST

SE20 8DL, DOUGLAS FIR (Gipsy Hill Brewing). Cask beers are now guests, e.g. Harbour, Ilkley. Keg beers include several from Gipsy Hill.

SOUTH WEST

SW6 1BY, BROADWAY (Enterprise). Was **KINGS HEAD**, **SLUG & LETTUCE**. Changed hands in the summer and

renamed **MADDISONS**. Wells Courage Directors and Wychwood Hobgoblin.

SW6 2DZ, MARE MOTO (Enterprise). Was **TUT 'N' SHIVE**, **FRONT ROOM**, **NECTAR**. Acquired out of administration in July by **REL Pub Co**, their second site after **Pig's Ear SW3**, and renamed **CHELSEA LODGE**, an Italian bar & restaurant. Still no cask beer.

SW8 4DS, DUCHESS (Wellington). Was **DUCHESSE OF YORK**. Lease taken over by Belle Pubs & Restaurants, who also run the nearby Griffin Belle and the Fitzrovia Belle. Renamed **DUCHESSE BELLE**. Now only one or two cask beers, e.g. Marston's Pedigree, Wychwood Hobgoblin. Real cider and 'craft' keg beers discontinued.

WEST

W6 0XF, DUCHESS OF CAMBRIDGE (Enterprise). Was **QUEEN OF ENGLAND**, **CAFE MED**, **PACIFIC BAR**, **BROOK**. Reverted to leased estate in November, name shortened to **DUCHESSE**. Fuller's HSB and London Pride, Sharp's Doom Bar.

W14 9NX, OLD OAK (Enterprise). Transferred to Craft Union division. Still no cask beer.

ICKENHAM (UB10 8LG), SOLDIERS RETURN (Greene King). Now has Greene King Abbot and IPA.

UXBRIDGE (UB8 1AB), QUEEN'S HEAD (Greene King). Now has Greene King Abbot and IPA, plus up to five other Greene King and guest beers.

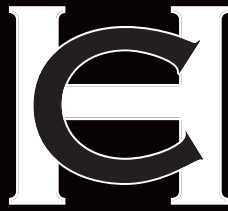
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Anna Lancefield of CAMRA's South East London branch Interviews Mike Willetts and Colin Brooks, the founders of the Spartan Brewery.

Q Nice to meet you! Tell me a bit about the brewery.

We've been here since November 2017 but didn't actually get our kit up and running until June, not least because we had a chiller unit built specially for us in Italy. We first brewed for the London Brewers' Alliance beer festival at Fuller's at the end of June. At the moment we're producing three beers: Polemarch English IPA, Son of Zeus, a light mild, and Hoplite. Hoplite is part of a series of beers, with a similar malt base, strength and colour, each showcasing different English hops. We've already used EKG and Jester, and are currently using Flyer and Archer.

Q How did you meet and how did you come to open a brewery?

We met in the Real Ale Society at Warwick University about 15 years ago. We talked about the idea of brewing then but never in a serious way. Colin had a full mash home brew kit and we started brewing together as a hobby, never more than a couple of times a month. Eventually we started brewing at UBREW on a five-barrel kit. Over the course of a year or so, we learnt from the other brewers at UBREW about good practice and we made lots of contacts. Tash, who's now the head brewer at Bianca Road, was particularly helpful. We then got this place – Partizan's old site – and here we are!

Q Why are you called Spartan?

People ask us this all the time! We both like our ancient Greek history – our beer names have ancient Greek connections. Like many things, it just happened – but we think it's got staying power.

Q Who does what?

Both of us brew and come up with recipes. For some reason Mike loves cleaning! We both have full-time jobs so brewing for us has to happen in the evenings and at the weekends.

Q What are your plans for the brewery?

At the moment we're just having fun and hoping that we break even. In theory it's a ten barrel kit but it's oversized, so we can brew 2,000 litres quite comfortably. We're currently brewing in 1,200 litre batches. We've done three brews so far and have four more lined up.

Q The killer question: do you prefer cask or keg?

Historically we're both cask drinkers. If we walk into a pub we'd naturally make for the hand pumps and would choose cask nine times out of ten. However if the pub doesn't have cask, or nothing interesting, we'll happily drink keg.

Q What are your favourite beers?

Mike: Sarah Hughes' Dark Ruby Mild, Thornbridge Jaipur or Oakham JHB.

Colin: Dark Star Hophead, Timothy Taylor Landlord, or maybe Pressure Drop Pale Fire.

Q What about the beer you're producing here?

We do believe that some beer styles just work better in cask, and we produce both; our next run will be purely cask. What we're finding though is that cask has a price ceiling with pubs, in a way that keg just doesn't. People tend to under-value cask and over-value keg. Being such a small brewery, it makes sense for us to use keykegs, as we don't have to worry about collection, although we know that environmentally they're not great.

Q You've set up on the Bermondsey Beer Mile – was that deliberate?

The location works well for both of us, given where we live and work. We saw bigger, cheaper properties elsewhere but we wanted to get some footfall on Saturdays. You have to weigh up the higher rent against the possibility for increased sales. Plus, we know it's possible to run a brewery here. The tap room's been open since January and we've been getting busier. We get quite a few familiar faces in now as people come back. It's nice that it's just us working here as it gives us a chance to connect with the punters and we can answer any questions they've got about the brewery.

Q There are complaints these days of the Bermondsey Beer Mile being overrun with stag groups – have you experienced that?

We don't advertise, and we find that the people who come in just want a nice beer. We do get stag groups but they have a couple of beers here and move on. We also get hen dos and other groups of women, and we often get men drinking wine here rather than the beer. We disagree with marketing gimmicks like "pink beer" and, similarly, we disagree with using scantily clad women to sell beer; there's no need for it.

Q What advice would you give anyone thinking about starting a brewery?

It really is 70% cleaning! Quality is incredibly important. Since we built the cold store we've really noticed the difference between storing beer at a constant temperature and storing it somewhere where the temperature fluctuates. There's also far more to running a brewery than brewing; you need skills with things like plumbing and electrics, and then there's licensing and everything else to do with running the bar. Ultimately, it depends on your reasons. If somebody wanted to do it for five years and then sell up, we'd advise them not to start. It's hard to stand out. However, if you've got a real passion for it, then go for it.

Anna Lancefield

The Spartan Brewery tap is at 8 Almond Road, SE16 3LR and is open on Friday evenings from 6.30 until 10pm and on Saturdays from 12 until 7pm.

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Aargh! I am a victim of Wikipedia! In the Number Puzzle answers in the October/November edition was the solution '4 Cities on the River Severn (Shrewsbury, Worcester, Gloucester, Bristol).' Reader Deryn Brand emailed our illustrious editor to point out that Bristol is NOT on the Severn – it's on the Avon. Of course it is! But unthinkingly I simply lifted the misinformation from that online font of all knowledge (and some slightly dubious information). Thank you Deryn for keeping us in check; it's how we know that people actually read this rubbish.

While seeking out stuff for the general knowledge questions at the end of this little entertainment (?) I found this (self-penned) epitaph to John Gay (author of the Beggar's Opera) which is on his tomb in Westminster Abbey:

Life is a jest, and all things show it.

I thought so once, but now I know it.

Right, let's have a few Number Puzzles to kick things off:

1. 97 is the HPNUOH
2. 100 L in a SC
3. 4 of C is the DB
4. 61 IDC for A
5. 100 S in the USS
6. 5 PS (T, C, O, D & I)
7. 180 DF from F to B
8. 4 TF on a T
9. 99 is QVD-N in F
10. 4 OS(LJM for the SI

I was thinking of albums with Lady (or ladies) in the title but could only come up with three (by Joni Mitchell, Jimi Hendrix and Kirsty MacColl), but hit singles were a bit more fruitful. Can you link these songs to their performers in the second list?

- | | |
|-----------------------|-----------------------------------|
| 1. Lady Lynda | A. Peter Skellern |
| 2. You're a Lady | B. Mungo Jerry |
| 3. Lady Eleanor | C. Bob Dylan |
| 4. Lady Willpower | D. Cat Stevens |
| 5. Lady Madonna | E. Commodores |
| 6. Three Times a Lady | F. Beach Boys |
| 7. Lady Rose | G. Chris De Burgh |
| 8. Lay Lady Lay | H. Beatles |
| 9. Lady D'Arbanville | I. Union Gap (feat. Gary Puckett) |
| 10. The Lady in Red | J. Lindisfarne |

An now, General Trivia looms:

1. Who or what are Jubilee, Harris, Gripp, Rocky, Erin, Poppy and Merlina and where do they live?
2. On 19 April this year, what Commonwealth country in Africa changed its name to the Kingdom of eSwatini?
3. We all know (I presume) what a duffel (or duffle) coat is, but where is the town of Duffel, from which it takes its name?
4. Which member of the Royal Family was born on 10 March 1964 (my 14th birthday, as it happens)?
5. By what name is the Leadenhall Building (122 Leadenhall Street, EC3V 4AB) colloquially known?
6. The Hogarth Press was founded in 1917 in Paradise Road, Richmond. Who were its founders?
7. What famous building is at 20 Deans Yard, London SW1P 3PA?
8. Where are Florence Nightingale, William Blake and Lawrence of Arabia (among others) buried?

9. Where was the BBC World Service based from December 1940 until its final broadcast from there on 12 July 2012?
10. Why is the date 2 December 1936 significant in the history of Alexandra Palace?

So there we are – a whole December Idle Moments with no Christmas links; I didn't want to get too predictable.

Here's wishing you all a joyful festive season and a preposterous new year.

Andy Pirson

IDLE MOMENTS – THE ANSWERS

NUMBER PUZZLES:

1. 300 Millimetres is the Maximum Length of the Ball in Rugby Union
2. 5 Landing Beaches of the D Day Invasions (Utah, Omaha, Gold, Juno and Sword)
3. 9,999 Pipes in the Royal Albert Hall's Organ
4. 8 Engines on a Boeing B Fifty Two Bomber
5. 50 Metres is the Length of an Olympic Swimming Pool
6. 4 Funnels on Royal Mail Ship Titanic
7. 101 is the First Prime Number After One Hundred
8. 2,880 Fluid Ounces in a Kilderkin
9. 3 Norman Kings of England
10. 8,094 Feet is the Overall Length of the Forth Bridge

5BY4 (Brewery "Scores"):

1. Oakham – 15
2. Windsor and Eton – 19
3. Reunion – 7
4. Hammerpot – 18
5. St Austell – 9
6. Dark Star – 13
7. West Berkshire – 25
8. Triple fff – 20
9. Downton – 11
10. Thames Side – 16

GENERAL KNOWLEDGE:

1. The largest (and newest) territory of Canada is Nunavut.
2. It separated from the Northwest Territories in 1999 (on 1 April if you want to show off).
3. Legislatively, Canada is divided into three territories and ten provinces.
4. The smallest province or territory of Canada is Prince Edward Island (it's a province).
5. Jervis Bay Territory, with an area of about 28 square miles is the smallest mainland territory of Australia.
6. The archipelago of the Chatham Islands is an external territory of New Zealand.
7. The third largest country in the Commonwealth in terms of population (at 195 million) is Nigeria.
8. And again by population (just 10,116), the smallest member of the Commonwealth is Tuvalu.
9. When the Commonwealth was set up on 11 December 1931 under the Statute of Westminster, it comprised five countries: Australia, Canada, New Zealand, South Africa and the United Kingdom.
10. And finally, 53 sovereign states comprise the Commonwealth of Nations (to give it its full title).

BOTTLE CONDITIONED BEER

These days, most bottled beer is not conditioned in the bottle and thus comes to us without any noticeable sediment. As I understand things, some beer is bottled flat with a very small addition of yeast and sugar, just sufficient to give it a head or a sparkle once the extra sugar is fermented after the bottle is sealed. This, naturally enough, produces a small extra growth of yeast within the bottle. In the course of time this yeast settles down as a sediment. In my experience the resulting sediment can have a number of different characteristics. I have opened some bottles where it has been very light and hardly visible but in other cases, very heavy. Sometimes it seems to be very stable and not easily stirred up; in others, all too unstable and ready to make the whole bottle cloudy. And further, it can be tasteless or benign or, in the worst scenario, very unpleasant tasting.

Because most beer is pressurised after bottling, we are accustomed to opening a bottle and pouring without more caution than to ensure that all the contents go in the glass. But there is nothing more disappointing in my view than to open and pour and then find that we have a glass of cloudy, foul tasting sludge. In those circumstances, micro-examination of the bottle sometimes reveals a warning printed in minuscule letters and usually in non-contrasting shades of grey, telling us to exercise care in pouring. Why are the bottlers so discrete? They are not telling us publicly about our personal problems but advising us about what we're about to drink. Why can't they give us an easily visible warning?

I recently had the experience of deciding to open a bottle purchased at an English Heritage outlet. I can't remember which one and in trying to find out who were the brewers, I turned the bottle this way and that to read the small writing in not over visible colours. Eventually I came across such a warning but not before I had stirred the

sediment up in trying to read the label. In this case the bottle was returned to the shelf for further settling but things could have been a lot worse.

So please, brewers and bottlers, give us a clear message of what the bottle contains that we can see - before opening! Otherwise it may rebound on your own heads. If we open one of your bottles to find unpleasant sludge, the natural reaction is to look at the name of the brewer and say 'I won't buy any more of their stuff!'

Arthur Boardman

Editor's note: Mr Boardman and other bottle conditioned beer enthusiasts may be interested to learn that following a recent meeting between five head brewers, including John Keeling of Fuller's, together with the editor of the Good Bottle Beer Guide, Jeff Evans, plans are being hatched for a Bottle (and can!) Conditioned Beer Week, provisionally in October next year. The aim is to show that bottle-conditioned beers are not 'just some poor relation of cask'.

Book reviews

The latest book from CAMRA Publications, just in time for Christmas, is the **Pub Manifesto** by award-winning stand-up and pub aficionado James Dowdeswell. The author, who grew up in a West Country pub, believes humour is the best way to make the plight of the pub public and to generate a response. To source the roots of the problem and to help crystallise what makes the perfect pub, James dissects, discusses and waxes lyrical on every aspect of pub culture. His conversational prose style means reading this book is like sitting down with the author and discussing your ultimate pub over a beer. The book costs £10.99 plus p&p for CAMRA members and is available on-line from the CAMRA shop.

From a CAMRA press release

Those nice people from the Deserter blogspot (deserter.co.uk) have let me know about a new book, **Today South London, Tomorrow South**



London. Written by Andrew Grumbridge and Vincent Raison, alias Dulwich Raider and Dirty South, it is described as a collection of tales of pubs, messing about and more pubs, south of the river. The book was published by crowdfunding publishers

Unbound in paperback and as an e-book, on 25 October. It has received some good reviews. Comedian Jenny Eclair said, *'The ultimate reprobrates' handbook to God's own side of the river; your liver may never be the same again . . . Wonderful'*, while writer and restaurant critic Jay Rayner said, *'Of all the books about South London since 1947 this has to be the best.'*

A welcome bonus is that to promote the book, Deserter have reintroduced their Deserter IPA (5.5% ABV), a golden IPA style with a US hop twist. It is being brewed for them by Southey Brewing (formerly Late Knights) in Penge. It should be available in Southey's outlets, including their tap room.

Tony Hedger

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- 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, submitting beer scores or liaising with breweries will be a great help. CAMRA is run by volunteers, right up to its National Executive.

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

Single membership, paid by Direct Debit, costs £25 and Joint membership (partner at same address) £30.00. Add £2 if not paying by Direct Debit. Some concessions are available. You can find out more at <https://join.camra.org.uk> or search 'join CAMRA'.



Tribute

WILLIAM JOHN 'BILL' ENGLISH

28 November 1957 to 7 September 2018

Bill's many friends in both CAMRA and the SPBW (Society for the Preservation of Beers from the Wood) were shocked to learn of his untimely death at the age of sixty, cruelly, just as he was about to retire.

Fellow CAMRA West London branch member Dominic Pinto paid this tribute, "Bill was a Londoner, born and brought up in Ealing but his horizons were neither constrained nor limited. Popular at school and a bit of a sportsman, he enjoyed the outdoors, with hiking and charity walks a favourite pastime, as well as trips across the world, most recently to Taiwan, no doubt in pursuit of that next beer to taste, drink and record. Convivial, knowledgeable, committed, entertaining, serious as needed, inveterate, good friend, kind hearted, warm, and generous; these are all appellations that come to mind. There was another Bill, with a deep private side. Occasionally quirky, he gave more than he took and as described at the service, a decent man, fiercely independent, stubborn even. He would invariably consider others before himself, even becoming a catch phrase



almost from his teens - 'do you mind' being a constant. Beer was his primary fascination (over 4,482 ales recorded as tasted in two years!) but he had many other interests. Bill will be sadly missed, leaving a great hole in all our lives. He will be missed for all that he contributed to both CAMRA and SPBW, and as an uncle, brother, brother-in-law, and friend."

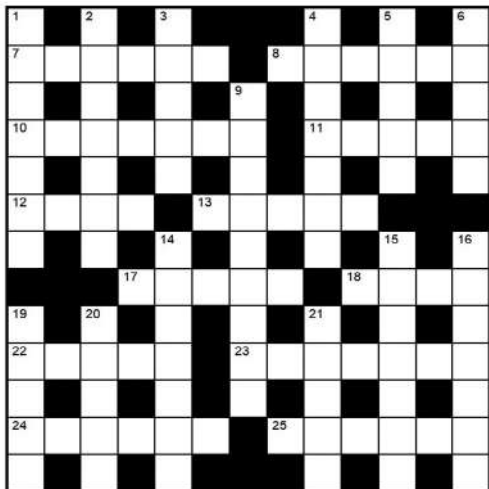
Roger Jacobson of the SPBW wished to pay tribute as well. "We were shocked and saddened by Bill's sudden and unexpected death. Bill was as friendly and good natured as person as you could hope to meet, with boundless enthusiasm, and he'll be sorely missed. Bill was an SPBW member for more than 30 years, being a committed member of the Campden Hill and Central London branches. He joined the SPBW national executive

committee in 2004 as branch liaison officer before taking over as products manager, sometimes covering both posts. He also regularly organised events and helped out at our stands at beers festivals. In any capacity he was unfailingly enthusiastic and conscientious, particularly where the Society's money was concerned, and having taken on a task, could be guaranteed to see it through to the end."

Bill also delivered this magazine to a number of pubs and it is worth noting that on hearing the sad news, the manager of one of them e-mailed to say, "I have known Bill for many, many years. We will miss him greatly, it is a huge shock."

Bill's funeral was held at Mortlake Crematorium on 25 September. It was a fitting tribute to his popularity that the chapel was packed out, with SPBW and CAMRA members coming from all parts of the UK to pay tribute. Afterwards the party moved down the road to the Tap on the Line by Kew Gardens station for Fuller's beers and a buffet. There was a further celebration of his life at the Harp, Charing Cross, on the evening of Sunday 25 November.

Compiled by DAVE QUINTON
£20 prize to be won



Name
Address

All correct entries received by first post on 23 January will be entered into a draw for the prize.

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

OCTOBER/NOVEMBER'S SOLUTION



ACROSS

7. Chance upon foreign money order. [6]
8. Books on fish and bird. [6]
10. Stand against the bar. [7]
11. Group of musicians returned for half a joint. [5]
12. Type of bus or tram. [4]
13. Keep recycled rubbish in the London area. [5]
17. Physical collapse from starting on sweet wine. [5]
18. Talented board sacking head. [4]
22. Alternative to the German command. [5]
23. Clothes in old fashioned suits. [7]
24. See 25.
- 25, 24. Affectionate robber in confusion. [6, 6]

DOWN

1. Accurate summary on European leader. [7]
2. Research into situation of church singers announced. [7]
3. Starts to break out of the horse's stall. [5]
4. Element, an unknown quantity, works. [7]
5. Credit individual old woman. [5]
6. When lunch is eaten, give satisfaction. [5]
9. Guardian nailing university official about extreme treatise. [9]
14. Made a plan and reached the top twenty. [7]
15. Cut in a card game. [7]
16. I object to a certain bill. [7]
19. Stop turning over in hammock. [5]
20. Saw a daughter over time. [5]
21. Strong drink. [5]

Winner of the prize for the August Crossword:
Aidan Laverty, Lee Green, SE12

Other correct entries were received from:

D Abbey, Tony Alpe, H Arnott, Newton Bear-Regis, Sahonna Bhachu, Stephen Block, Tony Bowles, Hugh Breach, Kelvin Brewster, Andrew Brown, Andrew Burman, Eddie Carr, Hilary Clark, Richard Conway, Kevin Creighton, Ebenezer Crutten, Paul Curson, Peter Curson, Joe Daly, Michael Davis, Gaz Dunk, Elvis Evans, Peter Everett, D Fleming, Denise Furnell, Richard Garton, Christopher Gilbey, Henry Girling, B Gleeson, E Goobay, Marion Goodall, Paul Gray, J E Green, Alan Greer, Matthew Griffiths, Caroline Guthrie, Ms Gerry Guthrie, Stuart Guthrie, Peter Haines, 'Shropshire' Dave Hardy, John Heath, Clive Higman, Graham Hill, Jane Hindle, Val Hopkins, David Hough, John Howarth, M Hurley, Alan Humphrey, Carol Jenkins, Claire Jenkins, C Jobson, Eric Johnstone, D M L Jones, Mike Joyce, Roger Knight, Steve Laight, Mick Lancaster, Pete Large, Terry Lavell, Marjorie Lopatis, Chris Lovelace, Donald MacAuley, Ken Mackenzie, Derek McDonnell, C Maddox, John Mannel, Dylan Mason, Glen Metcalf, Jan Mondrejewski, Dave Murphy, Brian Myhill, Paul Nicholls, Mark Nichols, Mick Norman, Gerald Notley, Alan O'Brien, M Ogenovic, Michael Oliver, Penny Pastor, Miss G Patterson, Stephen Pegum, Rose Pope, Portrush Annie, Barrie Powell, Heather Powell, Jeanette Powell, Ms G Price, Derek Pryce, Wyke Regis, Bob Ripley, John Root, Geoff S, John Savage, Ruth Smith, Ian Symes, C J Tansley, David Taylor, Bill Thackray, Mark Thompson, Mrs F Vida, Andy Wakefield, T Watkins, Martin Weedon, Nigel Wheatley, Richard Whiting, John Williamson, Nigel Woodford, Ray Wright.

There were also 7 incorrect and one anonymous entries.

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

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