

DRINKER

Volume 41 No. 4 August/September 2019



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

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

Material for publication, including press releases, should preferably be sent by e-mail to Idnews. hedger@gmail.com.
The deadline for the next edition, October/November 2019 is Friday 6 September.

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

To advertise in London Drinker, contact John Galpin on 020 3287 2966 or mobile 07508 036835; E-mail: johngalpinmedia@gmail.com. Prices: whole page £345 colour or £275 mono; half-gage £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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OUR PRECIOUS PUBS

any moons ago, when I started came in two types: they were big, sometimes posh and served food or they were small and concentrated on beer. Over the last few years London has seen a significant change in its beer drinking venues. Many smaller breweries now have taprooms and the number is increasing as breweries expand (see the news of both Sambrook's and Truman's elsewhere). We also have the growth of the micropub sector. Neither of these trends is exclusive to London, I know, but they are having an effect here more than in most places.

How do these new style venues fit in with our existing pub stock and do they represent a threat? These days, most of the big pubs still serve food and not only does that keep them viable but, with companies like Fuller's and Young's, it is now very much their raison d'etre. Restaurant closures are running high (for example the Jamie Oliver chain) and so it may well be that 'dining pubs' are filling - or arguably creating - the gap. JD Wetherspoon pubs have a particular identity and I think can be regarded as being in their own category; they certainly have their place. What then however about the remaining 'wet led' houses, which rely principally on alcohol sales? Micropubs are, by definition, small and have limited opening hours while tap rooms are not open regularly. We need our beer pubs.

Unfortunately, the traditional wet-led pubs are the ones most likely to be under threat, and not just from developers. These pubs used to be largely the province of tenants, publicans who leased the pub from the owners (originally a brewery, now a pub owning business – POB) as their own business as opposed to being a manager employed directly by the

POB. Most are however 'tied' by those owners, i.e. they are obliged to buy their beer (and sometimes other stock) from the POB and often at more than twice the price they could otherwise be paying. Tenants were supposed to receive a measure of protection against such extortion from the Pubs Code when it was introduced in 2016. The guiding principle was that tied tenants should be no worse off than if they were not subject to the tie. As you will see from page 18, this hasn't quite been the case. At the same time, POBs are seeking to convert tenancies to managed houses by either 'buying out' tenants (and in many cases you cannot blame the latter for taking the money and running) or, through the use of devices such as Landlord and Tenant Act Section 25 notices, just throwing them out. Another complication is that tenants usually prefer to live above the pub but, in so many cases, the landlord's accommodation has been converted to flats.

So why does the Campaign for Real Ale campaign for pubs? Real ale is a bulk product; it will always be best where it is sold in large volumes at competitive prices. In this respect, exploited tied tenants can hardly compete with brewery taps, let alone Wetherspoons. As consumers we need the Pubs Code to work as it was intended if we are to continue to enjoy the quality of service that tenanted pubs have traditionally provided. Pubs are a vital part of our social infrastructure, for want of a better word. We need to keep our pubs open and thriving and we need make no apologies for campaigning to do so.

Tony Hedger

Check the
Beer Festival Calendar
and visit the
London Events Calendar
at

www.london.camra.org.uk

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 August and September 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

August – Wed 21 Holborn, Bloomsbury, Farringdon and Clerkenwell: (7pm) George IV, 28-30 Portugal St; (7.50) Marquis Cornwallis, 31 Marchmont St; (8.30) Lady Ottoline (formerly Kings Arms), 11a Northington St; (9.15) Hat & Tony 3 Hatton Wall; (10pm) Sekforde (formerly Sekforde Arms), 34 Sekforde St. Public transport will be required at times.

September - Wed 18 (7.15 for 7.30) Mtg. Royal Oak (upstairs), Tabard St, SE1. All CAMRA branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.camra.org.uk

YOUNG MEMBERS GROUP

Co-ordinator: Tori Bishop-Rowe, victoria.bishop.rowe@gmail.com

Email group: http://groups.google.com/group/londoncamra-ym; Fb: Greater London CAMRA Young Members Group

BEXLEY

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

August – Wed 14 (8.30) Mtg, White Cross, North Cray Rd,

Review

September – Wed 11 (8.30) Mtg. Bird and Barrel, Barnehurst.

Website: www.bexley.camra.org.uk; Fb: camrabexleybranch/; Tw: @BexleyCAMRA

BROMLEY

Barry Phillips, social.secretary@bromley.camra.org.uk August - Sat 3 East Grinstead & Oxted soc: meet (10.50am) East Croydon Stn, 11.10 train to East Grinstead; (12pm) Open Arms, 51 Railway Approach; (1pm) Ounce & lvy Bush, Little King St; (2pm) Engine Room, The Old Mill, London Rd, then 3.56 train to Oxted; (4.30) Oxted Inn, Units 1-4 Hoskins Walk, Station Rd West; (5.40) Hop Stop (off licence), 121 Station Rd East. - Thu 15 Penge SE20 soc: (3pm) Bridge House, 2 High St; (4pm) Goldsmiths Arms, 3 Croydon Rd; (5pm) Brewery Tap (Southey Brewing), 21 Southey St; (6.30) Moon & Stars, 164-166 High St. - Sat 24 Halstead & Cudham soc: (2pm) Rose & Crown, Otford La, Halstead, then 4.15 R5 bus to (4.30) Blacksmiths Arms, Cudham La South and 5.30 R10 bus back to Orpington. -Tue 27 (7.30) Cttee mtg. Greyhound, Commonside, Keston. - Sat 31 East Malling Beer Festival soc, East



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twickenham

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AVAILABLE FROM SEPTEMBER

Branch diaries

Malling Research Centre, New Rd, East Malling, Kent: meet (9.50am) Bromley South stn, 10.12 train to West Malling for 10.50 free shuttle bus to festival.

September – Mon 9 Locksbottom BR6 soc: (2pm) Whyte Lyon, Farnborough Common; (3pm) Black Horse, 318 Crofton Rd. - Sat 14 Local micropubs soc: (2pm) Real Ale Way, 55 Station Approach, Hayes; (3.45) Lock & Barrel, 18 London Rd, Bromley; (5.15) Bitter End Bar, 139 Masons Hill; (6.30) One Inn the Wood, 209 Petts Wood Rd. - Mon 23 (7.30) Cttee mtg. Five Bells, Church Rd, Chelsfield. - Sat 28 Sheppey & Sittingbourne soc: meet (10.10am) Bromley South Stn, 10.27 train to Sheerness-on-Sea; (12pm) A Y's Man, 10 Marine Parade; (1.10) Flying Sheep Micropub, 193 High St; (2.40) Heritage Micropub, 17-19 Minster Rd, Halfway; (4.20) Admiral's Arm, West St, Queenborough, then 5.23 train to Sittingbourne (possibly visiting 3 more micropubs). (For further details, see website). Website: www.bromley.camra.org.uk

CROYDON & SUTTON

Social Sec: Terry Hewitt, 020 8660 5931,

contact@croydon.camra.org.uk

August – Thu 1 (8.30) London Drinker pick-up. Hope, 48 West St, Carshalton. - Thu 15 (1pm) Soc. Cock & Bull, 26-30 High St, Sutton. - Wed 21 Addiscombe soc: (8.30) Alma, 127-9 Lwr Addiscombe Rd; (9.30) Builders, 65 Leslie Pk. Rd. - Tue 27 (8.30) Mtg. Dog & Bull (upstairs, 24 Surrey St. Croydon.

September – Mon 2 (8.30) Soc. Royal Standard, 1 Sheldon St, Croydon. - Thu 12 (1pm) Soc. Green Dragon, 58 High St, Croydon. - Wed 18 (8.30) Soc. Windsor Castle, 378 Carshalton Rd. - Wed 25 (8.30) London Drinker pick-up. Hope, 48 West St, Carshalton

Website: www.croydon.camra.org.uk

EAST LONDON & CITY

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

August – Tue 13 (8pm) National Inventory certificate presn. Black Friar, 174 Queen Victoria St, EC4.

September – Tue 3 (7.30) Pig's Ear planning mtg. Denmark Arms, 381 Barking Rd. - Tue 10 (8pm) Branch mtg. Palm Tree, 127 Grove Rd, Bow. - Tue 24 (7.30) Pig's Ear planning mtg. Olde Rose & Crown, 53 Hoe St, Walthamstow. Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498,

contact@enfieldandbarnet.camra.org.uk

August – Thu 1 (8pm) Celebrate for Gary soc. Olde Mitre (Stables Bar), 58 High St, Barnet. - Wed 14 East Finchley N2 soc: meet (8pm) Old White Lion, 121 Great North Rd. - Tue 20 Sandy's Memorial Garden soc: (8pm) Old Cherry Tree, 22 The Green, N14; (9.15) Walker Ground, Waterfall Rd, N14; (10pm) Woodman, 128 Bourne Hill, N13. - Mon 26 (12pm) 2nd Anniversary soc. Little Green Dragon, 928 Green Lanes, Winchmore Hill.

September – Tue 3 (12pm) Railway Bell, 13 East Barnet Rd, New Barnet. - Wed 11 Barnet EN5 soc: (8pm) Monken Holt, 193 High St; (9.15) Sebright Arms, 9 Alston Rd. - Thu 19 (8pm) GBG 2020 launch. New Crown, 80 Chase

Side, Southgate. - **Sat 28** Route 125 to Hendon/Colindale: meet (11.30am) Griffin, 1262 High Rd, Whetstone. Website: www.enfieldandbarnet.camra.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor 020 8949 2099, ctaylor2007@freeuk.com August - Thu 1 North Kingston pub gardens: (12.30) Albert Arms, Kingston Hill; (1.45) Park Tavern, New Rd; (3pm) Wych Elm, Elm Rd; (4pm) Willoughby Arms, Willoughby Rd; (5pm) Canbury Arms, Canbury Park Rd; (6pm) Whelans Richmond Rd. - Fri 16 (1pm onwards) Woodies beer festival, Thetford Rd, New Malden. Sepyember - Wed 4 (8.15) Mtg & Pub of the Year presentation. Running Horse, Bridge St, Leatherhead. -Sat 7 (12.30) Walton on Thames: meet (12.30) Ashley Park, outside rail station; (1.45) Village, High St; (2.30) George, Bridge St and others by the river. - Sat 28 Tunbridge Wells. Travel on 11.48 from Waterloo East: (1pm) Ragged Trousers, The Pantiles; (2pm) Mount Edgcumbe Hotel, The Common; (3pm) George, 39 Mount Ephraim; (4pm) Fugales Beer Café, Grosvenor Rd: (5pm) Opera House (W'spoon's), Mount Pleasant Rd; (6pm) Bedford, High St. Website www.camrasurrey.org.uk

NORTH LONDON

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

August - Tue 6 GBBF soc: (7pm) Adnams Bar then every hour on the hour. - Tue 13 Clissold Park soc: (7.30) Brownswood, 271 Green Lanes; (8.45) Rose & Crown, 199 Stoke Newington Church St; (9.30) Clissold Park Tavern, 177 Green Lanes; (10.15) Snooty Fox, 75 Grosvenor Ave, Canonbury. - Tue 20 (8pm) Summer Pub of the Season presn. Golden Lion, 88 Royal College St, NW1 - Tue 27 (8pm) Re-presentation of Nationally Important Historic Interior plaque. Washington, 50 Englands La, NW3, then (10pm, optional) Sir Richard Steele, 97 Haverstock Hill. September – Tue 3 Finsbury Park N4 soc: (7.30) Faltering Fullback, 19 Perth Rd; (8.15) White Lion, 125 Stroud Green Rd; (9pm) William Butler Yeats, 20 Fonthill Rd; (9.45) Worlds End, 21 Stroud Green Rd; (10.30) Blackstock, 284 Seven Sisters Rd. - Thu 12 (3pm) GBG launch. King Charles I, 55-57 Northdown St, N1. - Tue 17 Pentonville N1 soc: (7.30) Castle, 54 Pentonville Rd; (8.15) Three Johns, 73 White Lion St; (9pm) Craft Beer Co, 55 White Lion St; (10pm) Lexington, 96-98 Pentonville Rd. - Tue 24 GBG launch. (7pm) Knights Templar, 95 Chancery La WC2. Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643(h), 07971 316469(m),

rh014q5742@blueyonder.co.uk

August – Wed 21 (8pm) Mtg incl. beer fest planning. Coach & Horses, 27 Barnes High St. - Tue 27 Richmond soc: (8pm) Princes Head, 28 The Green, then (9pm) Cricketers; (9.45) Britannia.

September – Tue 17 Chiswick W4 soc: (8pm) Packhorse & Talbot, 145 Chiswick High Rd, then (8.45) Roebuck, 122 High Rd; (after bus ride, 9.45) Gunnersbury, 590 High Rd. Website: www.rhcamra.org.uk



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Branch diaries

SOUTH EAST LONDON

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

August – Thu 8 GBBF (7pm Membership stand). Olympia. - Tue 13 Quiz night. Fellowship & Star, Randlesdown Rd, Bellingham. - Thu 24 Soc: (7.30) Real Ale Way, 55 Station App, Hayes; (8.45) Three Hounds Beer Co, 71 Beckenham Rd; (10pm) Southey Tap Room, 21 Southey St, Penge. - Wed 28 (8pm) Pub of the Year Runner Up presn. Dog & Bell, 116 Prince St, Deptford.

September – Mon 2 (7.30) Cttee mtg & soc. Blythe Hill Tavern, 3219 Stanstead Rd, SE23. - Wed 11 SE1 soc: (7.30) Mudlark, Montague Clo; (8.15) Horniman at Hays, Unit 26, Hays Galleria; (9pm) Market Porter, 9 Stoney St; (10pm) George Inn, 77 Borough High St. - Wed 18 Soc: (7pm) Rising Sun, 120 Loampit Vale, SE17; (7.45) Talbot, 2 Tyrwhitt Rd, SE4; (8.45) Brookmill Pub & Kitchen, 65 Cranbrook Rd; (9.45) Royal Albert, 460 New Cross Rd. - Wed 25 (7.30) Rye, 31 Peckham Rye; (8.30 Gowlett Arms, 62 Gowlett Rd; (9.30pm) Bishop, 25 Lordship La, SE22; (10.15) EDT, 1 Lordship La.

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

SOUTH WEST ESSEX

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

August – Tue 6 (7pm) Soc. GBBF, Olympia. - Wed 14 (8pm) Rising Sun, 144 Ongar Rd, Brentwood. - Thu 22 (8pm) Soc. Moon & Stars, 99-103 South St, Romford. - Wed 28 (8pm) Soc. Rising Sun, Church Hill, Stanford-le-Hope.

September – Wed 4 (7.30) Soc. 33rd Chappel Beer Festival, East Anglian Railway Museum, Chappel & Wakes Colne Station. See www.chappelbeerfestival.org.uk. - Tue 10 (8pm) Soc. Upminster TapRoom, 1b Sunnyside Gdns. - Wed 18 (8pm) Soc. Fatling, 109 High St, Hornchurch. - Sat 28 (12pm for 1pm), CBoEA Silver Award certificate presn for their Chockwork Orange. Brentwood Brewery Tap Room, Calcott Hall Farm, Ongar Rd, Pilgrims Hatch CM15.

Website: swessex.camra.org.uk

SOUTH WEST LONDON

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

August – Thu 22. Wandsworth Common soc: (6pm, optional) Belleville Brewery Taproom, 36 Jaggard Way (next to station) then (7pm) Eagle Ale House, 104 Chatham Rd; (7.45) Draft House Northcote, 94 Northcote Rd; (8.20) Northcote, 2 Northcote Rd; (9pm) Roundhouse, 2 North Side Wandsworth Common; (9.40) Le Gothique, Royal Victoria Patriotic Building, John Archer Way.

September – Wed 4 SW9 soc: (7.15) Grosvenor Arms, 17 Sidney Rd; (8.10) Crown & Anchor, 246 Brixton Rd; (9.10) Craft Beer Co. 11-13 Brixton Station Rd; (10pm) Trinity Arms, 45 Trinity Gdns. - Thu 12 (7.30) Open cttee mtg incl GBG 2020 distribution. Priory Arms, 83 Lansdowne Way, SW8

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

WATFORD & DISTRICT

Mark Fried, 07515 414944, branch@watford.camra.org.uk August – Wed 7 (from 6pm, Membership stand) GBBF, Olympia. - Thu 15 (8.15) Croxley Green soc: meet (8.15) Fox & Hounds, 216 New Rd. - Mon 19 (8pm) Mtg. Estcourt Arms, 2 St John's Rd, Watford.

September – Fri 20 (7pm) Fullerians Rugby Club Beer & Gin Festival. Fullerians RFC, Coningesby Dr, off Parkside Dr, Watford - Thu 26 (from 6pm hourly, Products stand) St Albans Beer Festival. - Mon 30 (8pm) Mtg. Estcourt Arms, 2 St John's Rd, Watford.

Website: www.watfordcamra.org.uk

WEST LONDON

Paul Charlton, 07835 927357, contact@westlondon.camra.org.uk; Social Sec: Stuart Duncan, 07432 132933, socials@westlondon.camra.org.uk August - Wed 7 GBBF soc: meet (4pm) Glasses Return stand. - Wed 14 Hammersmith W6 amble: (7pm) Old Suffolk Punch, 80 Fulham Palace Rd; (8.15) Distillers, 64 Fulham Palace Rd; (9pm) Craft Beer Co, 17 Broadway Shopping Centre, W6 9YD; (10.15) William Morris, 4 King St. **September – Tue 3** (6.30/7pm) Meet the brewer. Union Tavern, 45 Woodfield Rd, W9 2B (must book with pub). -Wed 11 Made à Maida heritage soc: (7pm) Warrington, 93 Warrington Cresc; (8pm) Prince Alfred, 5a Formosa St; (9.15) Warwick Castle, 6 Warwick PI; (10.15) Bridge House, 13 Westbourne Terr Rd. - **Wed 18** (7pm/7.30) Mtg. Carpenters Arms, 12 Seymour Pl, W1. - Thu 26 (2.30) At Leisure in Marylebone soc. Thornbury Castle, 29a Enford St, W1H 1.

October – Tue 1 (meet the brewer). (6.30/7pm) Union Tavern, 45 Woodfield Rd. W9 2BA (must book with pub). Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

info@westmiddx-camra.org.uk: Social Sec: Thomas Black August – Fri 2 Chiswick crawl: meet (8pm) Bollo House, 13-15 Bollo La, Chiswick. - Thu 15 Ealing Beer Festival washup mtg. Forester, 2 Leighton Rd, West Ealing. - Sat 17 Day out to Brighton. - Sat 24 Day out to Epsom. See website for details of both trips.

September – Wed 4 (8pm) Mtg. Grosvenor, 127 Oaklands Rd, Hanwell. - Thu 12 (8pm) Soc. PotY presn & GBG launch. Owl & The Pussycat, 106 Northfield Ave, W13. - Sat 28 Sidcup and micropub tour: meet (12pm) Tailor's Chalk, 47-49 High St; (1.05) Hopper's Hut Micropub, 1 Invicta Parade, High St; then others.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the October/November edition is absolutely no later than Friday 6 September 2019. Please send entries to *Idnews.hedger@gmail.com*.

The print run for this issue of London Drinker is 48,500. It is distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London and is supplied direct to all of their outlets in the area by J D Wetherspoons. A link to the on-line version is e-mailed to all CAMRA members in Greater London for whom we have e-mail addresses.

CAMRA news and events

BROMLEY PUB OF THE YEAR

After being closed for several years, the Star & Garter in Bromley reopened in late 2016 under the current management. Since then it has been offering a range of cask beers previously rarely seen in the area. The pub was packed on 4 June for the presentation of the 2019 Bromley Branch Pub of the Year award.



The presentation was made by Branch President Bob Gray, who congratulated Maura on winning the title for the second year running. A large gathering of branch members and customers enjoyed the choice of seven casks ales plus an enormous buffet. The photo (by Chris Crowther) shows Maura (centre) with Bob Gray (second from left) and members of the pub team.

Bob Keaveney

EAST LONDON AND CITY PUB OF THE YEAR

On 20 June, CAMRA's East London and City branch presented their Pub of the Year award to the North Star in Leytonstone. We chose the first night of the North Star's four day beer and cider festival which made it one of the best supported branch presentations, with members from ELAC and other branches in attendance plus a strong local contingent, all of whom enjoyed the ten cask ales and four ciders and perry. The breweries on offer included ELB, Kent and Burning Sky; from the new local micros Mechanic supplied a cask of Bock and Gravity Well was represented by Cosmic Dust Pale on KeyKeg. Wood oven pizzas and home cooked Thai food were available and sandwiches were provided to soak up the tipples.



The photograph, courtesy of George Ingleby, shows ELAC's John Pardoe presenting the certificate to guv'nor Kevin Verrent (left) outside the pub. The full address is 24 Browning Road, Leytonstone E11 3AR.

John Pardoe



CAMRA news and events

EAST LONDON AND CITY CLUB OF THE YEAR

wo years ago Leyton Orient football club was on its knees, facing liquidation and relegation to the fifth tier of English football. New owners have turned the club around in a remarkably short period and the club is celebrating promotion back to the football league. The O's were also at Wembley for the final of the FA Trophy although the result did not go so well! The celebrations at the Orient continued on Friday 17 April when a brewery night with Iron Pier brewery beers was held in the Supporters Club bar. CAMRA's East London and City branch used the occasion to present the Supporters' Club with its 2019 Club of the Year award.



Pictured (right) is Branch Secretary and Leyton Orient season ticket holder Andy Kinch presenting the certificate to Mark Harrison (left) from the Supporters' Club. During both the bad and the good times over the last few years the bar has always provided a wide selection of excellent real ales and ciders on match days and at ad hoc beer festivals. Indeed the success on the pitch this season has meant that on match days the bar is getting record attendances! The bar is run entirely by volunteers who do a really remarkable job dealing with the number of customers that they get. The award is very well deserved.

Andy Kinch

NORTH LONDON CIDER PUB OF THE YEAR

he Southampton Arms in Kentish Town has won CAMRA's North London branch's Cider Pub of the Year competition for the third time. Branch chairman, John Cryne, said, "The award is determined by CAMRA members voting for a short list of pubs selling real cider in North London. Southampton has appeared on the short list on numerous occasions and has now won it for a third time reflecting its commitment to good traditional cider. The pub stocks up to six real ciders. Real cider is growing in interest, particularly amongst younger drinkers and people are becoming more discerning, looking for a drink with lots of flavour. Real cider meets that criterion in spades. We are seeing more and more North London pubs selling cider and so, for the Southampton to win, it had to beat an increasing number of competitors." The Southampton Arms is a traditional ale house with an old wooden bar and walls adorned with memorabilia. The main thrust of this pub is conversation and good cider (and beer) and the way that the tables are arranged makes it almost impossible not to make new acquaintances. It attracts people from all walks of life; from students to grandparents; all are welcome.



Peter Holt, the driving force behind the Southampton, wanted a different pub, downplaying spirits, lager and wine to concentrate on real ales and ciders from small independent producers. They also wanted the food to complement the pub and came up with the memorable description of their pub: 'Ale, Cider, Meat'. No gastro dishes, just good bar snacks, pork pies, sausage rolls, scotch eggs, roast pork in baps plus veggie options. The music played is from vinyl but there is also live piano music on Sundays, Tuesdays and Wednesdays and a Monday pub quiz. If you would like to see what the fuss is about, you can find the Southampton Arms at 139 Highgate Road, NW5 1LE, a 10 minute walk up the hill from Kentish Town Station. The award was presented to the pub on Tuesday 30 May. John Cryne

BEXLEY BEER FESTIVAL

Despite the rain, attendance was up by 22 to 1,733 and almost all of the beer and cider was sold. Support for the Bexley Mayor's charity from unused tokens and donations raised £393 - thank you. The Beer of the Festival was a tie between Cullercoat's Porthole Coffee Porter and Kent Brewery's Old Jamaica. The cider/perry winner was Turners Apple Pie Cider.



Appropriately, the first cask to run out was Bexley Brewery's Alcock & Brown, which reflected the festival's logo, marking the centenary of the first successful non-stop flight across the Atlantic by two young RAF officers Captain John Alcock (pilot) and Lieutenant Arthur Whitten-Brown (navigator) in a modified Vickers Vimy bomber. These aeroplanes were originally designed and built locally in the Vickers factory in Crayford. Our grateful thanks go to Keith Holbrook, the steward of Dartfordians Community Sports Club and everyone who supported and sponsored us. The dates for next year, subject to confirmation, are 7 to 9 May

Peter Trout (photo courtesy of Alan Bartlett)



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CAMRA news and events

LONDON CIDER FESTIVAL

AMRA's London branches held a one day event on 13 April to showcase traditional ciders and perries. It was held in Matchstick Pie House, an intimate venue in the railway arches between New Cross and Deptford. There was an excellent selection of 30 ciders from London, the West Country, Sussex and Wales, plus 11 West Country perries. Those attending, from far and near, loved the venue for its ambiance and quirky décor. Local musicians happily got involved and provided acoustic music; we were impressed by their performances. The festival was sold out and finished by 7.30pm. This success was built on last year's event and we very much hope to arrange another warm and convivial event in 2020.

Ian White

PIG'S EAR BEER OF THE FESTIVAL

The Beer of the Festival at Pig's Ear Beer Festival, organised by CAMRA's East London and City branch, is voted on by the drinkers at the festival. The winner at last



December's event was Wild Card Brewery's Raspberry Gose. A group of volunteers from the festival went to the brewery's barrel store tap room in Walthamstow on a sunny Saturday afternoon in June to present the certificate.

The photo shows Keen Massey from the organising committee presenting the certificate to head brewer Jaega Wise and director Will Harris. The 2019 festival will be at the usual venue, the Round Chapel in Hackney from 3 to 7 December.

Andy Kinch (photo courtesy of Clive Troubman)

YOUNG MEMBERS' NEWS

Young members visited Husk Brewery in July to check out their East London tap room and beers – including the Raspberry Wheat and Milkshake pale. Run by Chris and established in 2015, Husk beer is brewed and bottled inhouse by hand in their Royal Dock location.



Find out what Young Members events are coming up by joining their Facebook group: Greater London CAMRA Young Members.

Tori Bishop-Rowe

Advance Notice

The Nineteenth

TWICKENHAM BEER & CIDER FESTIVAL

YORK HOUSE

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THURSDAY 24th OCTOBER

SATURDAY 26th OCTOBER

Opening times: 12.00 noon to 10.30pm every day

OVER 70 CASK BEERS INCLUDING LOCAL CRAFT BEERS

> More details in the next LONDON DRINKER

WANDLE BEER FESTIVAL

There will be no Wandle Beer Festival at Tooting & Mitcham Utd Football Club this year. There were already doubts about the financial viability of a fourth festival at this location, but the collapse during June's floods of the main road bridge near the venue, with the implications for access, meant a decision not to go ahead had to be made. CAMRA's South West London Branch are seeking a new venue for a festival in 2020.

Mark Bravery - Branch Chair



This year's Cask Ale Week runs from 19 to 29 September. Well, eleven days then . . . It is organised by the Cask Marque organisation but CAMRA are giving it their support and are encouraging its branches to stage events accordingly. Suggestions include pub quizzes, tutored tastings and 'ale trails'. Look out for what is happening in your area.



The Watermans Arms returned to Barnes on May 2 2019, with the team behind the award winning Express Tavern on Kew bridge.

NEW MENU LAUNCHING IN AUGUST

Brand new smoked meats, classic shellfish plates, exciting new vegan dishes & sharing platters along with great tasting pub classics & daily specials.

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LOYALTY CARDS

News and views

BEER DUTY DEBATE

ast November, CAMRA identified three issues about which it needed to lobby Parliament. These were the Pubs Code, business rates and the case for some kind of differential in beer duty rates in favour of the on-trade. I'm pleased to say that on 25 June the House of Commons held a debate on the motion 'That this House has considered differential rates of beer duty'. It was moved by Giles Watling, the MP for Clacton. The appropriate minister, the Financial Secretary to the Treasury, was present and although nothing binding could come from this debate, it sounded as if the message was received. One particular point made concerned differential rates to promote lower strength beers up to 3.5% ABV. CAMRA will be following up the debate by writing to the MPs who participated.

STAR PUBS & BARS DISPOSALS

Star, the Heineken owned pub operation, is to sell 150 pubs that it acquired from Punch. The pubs have not been named but are understood to be located countrywide. A spokesman for Star told the Morning Advertiser, "We are in the process of marketing a small number of pubs for sale. We have consistently said that we regularly review our estate and with the growth of any pub estate there is also ongoing optimisation which includes some disposals."

CAMRA national director Ben Wilkinson commented, "Having decided to dispose of these pubs, we welcome Heineken's responsible decision to market them as going concerns and seek a different pub operator to take them on. Most important though will be the intention of the purchaser, and local communities deserve rapid assurances from any new operator that they are committed to the future of these pubs rather than asset stripping. Academic research shows local pubs help people live happier lives, have more close friends, and stay more connected with their communities. It's essential that these pubs, many of which are at the heart of their local area, are given a fair chance to thrive under new ownership."

GREAT BRITISH HIGH STREET AWARDS

The Government's High Streets Forum are reintroducing these awards for 2019. They are intended to draw attention to the best high streets in Britain and the vital part that they play in the economic viability and general well-being of towns and cities across the UK. Let's hope that the part that pubs play in this is fully recognised.

LATE NIGHT LEVY

In their submissions to both Southwark and Redbridge councils concerning their proposals to introduce Late Night Levies, the British Beer & Pub Association (BBPA) contended that LNLs are in effect 'a direct and punitive tax on local businesses like pubs that are already disproportionately burdened with a range of taxes, business rates and other overheads'. Southwark Council say it costs around £280,000 per year to operate a 'night economy team' of police and council officers to deal with crime, antisocial behaviour, litter and people in need of support and that an LNL is the fairest way to pay for this but the BBPA added that pubs already pay £58.6m in tax in Southwark and £16.5m in tax in Redbridge. They also quoted the House of Lords committee report on the Licensing Act 2003 which said that LNLs 'failed to achieve their

objectives and should be abolished' and that problems are not caused by the majority of premises. The BBPA prefer such initiatives as Business Improvement Districts, Pubwatch, Best Bar None and Street Pastors. In fairness, an independent review of local government finance published by PriceWaterhouseCoopers says that core funding for London boroughs has fallen by 63% since 2010, so that you can understand them looking for other sources of revenue.

Stop Press: Southwark voted to introduce an LNL, starting from 1 September.

AGENT OF CHANGE

I'm pleased to report that this principle under which, in planning decisions, the party that brings about a change is responsible for managing the consequences, is starting to take hold following it being included in the National Planning Policy Framework. The Star Inn in Guildford, a live music venue owned by Shepherd Neame, was, as reported in the Morning Advertiser, served with a noise abatement notice following complaints from neighbouring flats, for which the Council had granted planning permission despite being warned that their proximity to a live music venue made them unsuitable for residential use. Unhelpfully, or perhaps obtusely, a spokesperson from Guildford Borough Council explained, "The notice requires the nuisance to stop by reducing noise levels. This does not mean silence and that no noise can be made." Sheps reckoned that live music accounted for some 30% to 40% of the pub's income so they appealed, backed by some 25,000 people who had signed an online petition in the pub's favour. Sheps' appeal has been upheld and as George Barnes, their property and services director, said, "This is excellent news. Common sense has prevailed."

COMINGS AND GOINGS

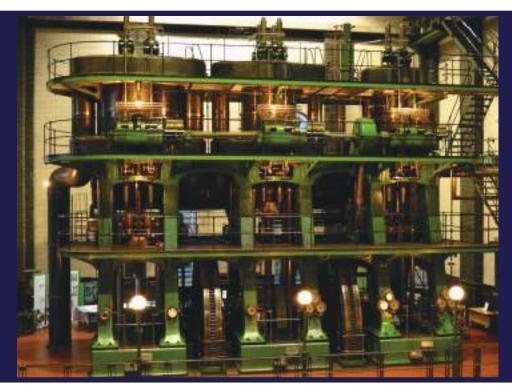
Prigid Simmonds has announced that she will be standing down as the chief executive of the British Beer & Pub Association (BBPA) in October. She has been in post for ten years and has been awarded an OBE. She is to become chairman of the Betting & Gaming Council, which is the trade association for bookmakers in much the same way as the BBPA is for pub owning businesses. The chair of the BBPA, Fuller's chief executive Simon Emeny told the Morning Advertiser, "Brigid has led the organisation with confidence, sharp intellect and humour when needed and has successfully raised the profile of the BBPA and its members with Government, media and other legislative organisations."

James Calder has replaced Mike Benner as chief executive of the Society of Independent Brewers (SIBA). It is an internal promotion, Mr Calder having been SIBA's head of public affairs and communications. SIBA chairman lan Fozzard told the Morning Advertiser, "Calder is an exciting choice as successor to Benner as we embark on this new phase in the organisation. He will bring youth, energy and new ideas. Calder has successfully led SIBA's campaigning work on issues like Small Breweries' Relief, deposit return schemes for drinks containers and our engagement with industry stakeholders. He has raised the political profile of SIBA immeasurably and will bring a new perspective."

Would you believe me if I told you that Sir William could drink 100,000 pints in a minute? No?

Did I mention that Sir William is a 62 foot high triple-expansion steam pumping engine that supplied I in 7 Londoners with water? You can see this goliath of British Engineering in action at:

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News and views

TEN YEARS ON

Once again, I am indebted to the Morning Advertiser for some very interesting information. We all know that the pub trade suffers from 'headwinds', which appears to be the current 'buzz word' for increased running costs. That said, according to the Office of National Statistics, the average price of a pint (in this case lager) in May 2009 was £2.81 and this March it was £3.67, an increase of 86p or 30%. A year ago, the research company YouGov found that in a survey of 40,000 people, the cost of a pint of beer ought to be £3.00, 60p less than the current average price.

Of course, any generalisation of prices can be misleading because the price of a pint varies significantly across the country. The cost of a pint of cask beer ranges from £2.35 in Cumbria to £2.94 in Wales and £3.82 in London and I suspect that that may be influenced by Wetherspoon's. CAMRA's view was, "The latest statistics released by the ONS reflect a worrying trend for pubgoers across the country. As the price of a pint continues to climb, consuming alcohol at home has become a cheap alternative. When this happens, everyone suffers: the trade, the individual and the community as a whole. Pubs are the natural home for the beer consumer and the ideal place for responsible drinking; they help being local communities together, tackle loneliness and provide a vital support network for people in need. It is imperative they continue to stay open and thriving, and people can continue to drink responsibly in them. That is why we are calling on the Government to tackle the huge tax burden pubs face to help keep prices down and, ultimately, ensure the future survival of British pubs."

ROUND AND ROUND

In a similar vein, I spotted this in the Evening Standard of 17 July. Apparently a point-of-sale systems supplier, StoreKit, for reasons not given, commissioned some research into the cheapest pints for Tube commuters. Again, this was not defined. The cheapest pint they found was in the New Fairlop Oak, a Wetherspoon's near Fairlop Station. The price was £1.89, although I'm sure that other 'Spoons serve pints at the same price. Also mentioned was the Coach & Horses near Hounslow East at £2.00. The most expensive recorded was the Union Tavern near Westbourne Park which has nothing on sale for less than £5.55 a pint. Then again, price isn't everything...

AND FINALLY . . .

am indebted to Sarah Aitchison for this gem. Sarah was drinking Goddard's Duck's Folly and thought that the story behind its name might appeal to readers. Anthony Goddard, who founded what is now the Isle of Wight's oldest brewery with his wife, Alix, had previously been a Lloyd's insurance underwriter but was financially 'stuffed' (his word) in the late 1980s. The beer's name is an appropriate anagram but I will leave you to work it out. . .

Compiled by Tony Hedger

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

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Pubs Code Adjudicator update

The review of the Pubs Code and the activity (or lack of it) of the Pubs Code Adjudicator (PCA) mentioned in the last edition is coming to an end as we go to print. Consequently I was expecting this to be a quiet period for news on this front but I was wrong.

After three years in operation, the PCA has launched his first investigation. Better late than never. It is alleged that Star Pubs and Bars, Heineken's pub operation, have been coercing tenants who have gone 'free of tie' into continuing to stock only Heineken's keg products, which does somewhat defeat the object. The deputy adjudicator, Fiona Dickie, said that Star's alleged practices may have disadvantaged publicans and raised the price of a pint. Star maintain that the legislation gives them the right to ensure that the pubs that they own sell their beer and cider and that 'the new legislation is complex and not clearly defined in the Pubs Code'. They will, of course, cooperate fully with the investigation 'whilst robustly defending our position'. The PCA has asked for Star tenants to contact them with details of any problems.

CAMRA's National Chairman Nik Antona said, "CAMRA welcomes the news that the Pubs Code Adjudicator is finally using its power to launch an investigation; something we have called for in our continuing campaign to get the Pubs Code working as intended. An investigation and ruling from the PCA will help provide clarity on Market Rent Only (MRO) terms from one pub company but we need wider investigations on whether all pubcos are abiding by the spirit of the Code. We want to see greater enforcement powers for the PCA to deter pub companies from unfair and unlawful behaviour in the first place. It is clear that the Pubs Code is not working. CAMRA is leading the fight to get meaningful changes introduced by talking directly to licensees, when the PCA has admitted they can't. We are currently surveying tied tenants and we expect that the results will illustrate ongoing issues with the Code and provide a compelling case for reform."



Since the Code came into force, CAMRA has heard a number of complaints about its effectiveness. As Nik says, in order to ensure the views of affected tenants are heard, CAMRA has launched a survey to coincide with the Government's review of the Code. Nik had explained previously, "The Pubs Code Adjudicator has told us a number of times that his office struggles to contact tenants directly and relies on pub companies to act as a conduit. This is clearly not an effective way to get the honest views of tenants, which is why we are going straight to the source to find out if the Code is really working as intended. We'll be submitting the survey results to the Government. I expect the results will show what we have suspected for a long time now; that the Pubs Code needs some serious reform to make it fit for purpose and deliver for tenants."

The PCA has decided to set up an 'advisory group' to examine the contentious issue of dilapidations. Most tenants have 'full repairing' leases which mean that they are responsible for all repairs and maintenance, internal and external. When a lease expires, even if it is going to be renewed, the landlord, in this case the POB, produces a schedule of works that they say need to be carried out and for which the tenant must pay. This can often be very expensive. Tenants and their representatives, such as the British Pub Confederation (BPC), feel that they have compelling evidence that these provisions are abused by the POBs. However, the PCA spoiled what could have been something positive by appointing the British Beer and Pub Association, in effect the POBs' trade body, to lead the group. For obvious reasons, the BPC vehemently objected to this and the issue remains unresolved.

Finally, I have previously mentioned the case of Gary Murphy, the landlord of Ye Olde Mitre Inne in Barnet and his problems with his POB, Greene King. In July 2017, the PCA issued a Statutory Advice Note which supported the practice of POBs insisting on an arbitration procedure whenever a tenant requested to change to a 'market rent only' (MRO) agreement and for which the tenant had to pay, at a cost of up to £20,000. It also meant that during the arbitration period, the tenant had to continue paying the full rent instead of the MRO one. Believing this was wrong, Gary took on not only GK (who accused him of being vexatious) but also the PCA, who had supported GK and ordered Gary to pay their costs. Gary's tenacity, not least his crowdfunded threat of legal action, has led to the PCA now withdrawing the 2017 notice and issuing a very different replacement. On 1 August CAMRA's Enfield & Barnet branch are holding a 'Celebrate for Gary' social. Well deserved.

Let us all hope that the outcome of the review will be an end to all this, and that, as originally envisaged, 'the tied tenant shall be no worse off than the free of tie'.

Tony Hedger

Woking Beer Festival 2019

The 26th Woking Beer Festival will be held at the Woking Leisure Centre in November: Friday 8 – evening (6pm to 11pm) and Saturday 9 - lunchtime (11am to 3.30pm) and evening (6pm to 11pm). Advance tickets cost £10 per session (including programme and festival glass) and go on sale from late August. They need to be purchased on-line at www.wokingbeerfestival.co.uk. Current card-carrying CAMRA members get tokens for a free pint (up to 5% ABV) from the membership stand and new members will get TWO free pints! The festival will feature over 60 beers, with all beers being available at all sessions (quality permitting). A wide range of ciders and perries will also be available as well as a wide range of imported beers. This year, for the first time, we will also have a wine bar and a gin bar. There will be live music at all sessions, but with a quiet hall also available. Further details and staffing forms can be found at www.wokingbeerfestival.co.uk.

lan Johnson – organiser



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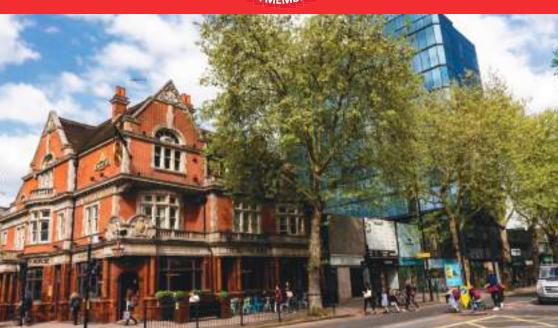
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Pub news

You will find most of our regular pub news in the WhatPub Update column but here are some items that merit further comment, some positive, others alas not.

It was good to see the *Guardian* carry a three page article on pubs in its 30 June edition. There were no great revelations in it but it was encouraging to see the subject covered. My one objection was to CAMRA being described as 'doomsayers'. We just tell it as it is.

- The Grade II-listed Angel at Hayes End has been sold to the Hayes Muslim Centre who plan to convert it into a community hub which will also be used for religious services. They paid in excess of what had been the previous asking price for the freehold.
- Excellent news regarding the Chelsfield in Bromley. By way of explanation, I give you two quotations from the local newspaper, the News Shopper. The first comes from the Planning Inspectorate's inspector, Katie McDonald, "The existing public house is an important community facility and provides a wide range of activities to the residents with local groups and music bands convening on a regular basis. There are also no other public houses within walking distance of the site, the nearest being around 1.4 km away. I have significant concerns regarding the compatibility of uses, and the protection of the living conditions of future residents may severely compromise the activities and operation of the future public house, such that it would not be able to provide the same facilities and opening hours as the Chelsfield." Next is from Punch/PML's managing director, Andy Spencer, who said the company recognises the strength of local feeling, adding, "We fully respect the decision and look forward to building the business in its current guise. We understand the points made by the planning inspector and recognise the local feeling toward the pub. In fact we welcome this show of support from the local community and feel confident that the Chelsfield will have a successful future, welcoming customers old and new." The 'Save the Chelsfield campaign group were, understandably and rightly delighted, thanking their supporters, councillors, the local MP, CAMRA and the local community. Congratulations to They have issued the following challenge to Punch/PML: "We call on Punch to talk to us, your customers and loyal community, to find a way forward for the good of all. We welcome any open and transparent dialogue." Watch this space. . .

Stop press: Bromley Council have listed the Chelsfield as an Asset of Community Value.

As part of their campaign to retain their lease of the Coach & Horses, Soho, Alastair and Hollie Choat organised 'London's first nudist pub singalong' in early June. Singalongs are one of the traditions of the pub which the Choats wanted to preserve but this was definitely something different. According to the Evening Standard, the songs featured included 'Bare Necessities' and 'My Way'. Sadly, even that did not deter Fuller's, who took possession as planned on 23 June. The pub cannot have been in too bad a state because they reopened it on Saturday 29 June, although the kitchen is currently closed for refurbishment.

- The Green Vic, in Great Eastern Street, Shoreditch, opened as 'pop-up' at the end of June for an initial period of three months. This is a pub with a difference; its owner, Randy Rampersad, told the Daily Telegraph that his aim is for the Green Vic (a pun on the pub in Eastenders) to become the world's most ethical pub. Everything, says Mr Rampersad, must have some ethical, environmental or social benefit. It will feature such innovations as straws made of wheat stems and toilet paper made of 100% recycled paper, produced by a company called Who Gives a Crap, which donates profits towards sanitation projects around the world. It is also selling one variation of toast beer.
- According to the Evening Standard on 24 June, the KPH (Kensington Park Hotel) has been saved. It has reopened after a two year £1 million refurbishment and the new owners, Harcourt Inns, say that it will remain a local pub and music venue although they will be adding a restaurant on the first floor.
- Renowned music venue the Macbeth in Hoxton is under threat. Following complaints from local residents, Hackney Council is reviewing the pub's licence. The Council wants the pub, popular with the LGBT+ community, to stop staging live music and change its closing times from 1am to 10pm on weekdays and from 2am to 11pm at weekends. The pub's directors told the Evening Standard that this would put them out of business and they are trying to negotiate with the Council.
- The supermarket chain Lidl are trying again to turn the Porcupine in Mottingham into a supermarket. The pub was purchased by Lidl in early 2014 and was promptly closed. Local campaigners, including CAMRA's Bromley branch, secured its registration as an Asset of Community Value and Lidl's planning application, and subsequent appeal, were rejected. First up with his objections is the local MP, Bob Neill, who has written an excellent letter to Bromley Council's chief planning officer which covers all the bases, not least the dubious nature of Lidl's attempts to market the property over the last three years a point that could prove crucial. Let battle recommence!
- After something of a marathon meeting, Brent Council's planning committee voted against plans to demolish the **Queensbury** in Willesden. This was achieved by a coalition of ward councillors and residents' associations, despite the plans being recommended by planning officers. There will however be a public inquiry in August into an appeal against the Council's decision to reject an earlier proposal. More to come...
- ➤ Another Wandsworth pub being rejuvenated is the Spread Eagle. Young's own some adjoining premises and they are incorporating these. The expanded building will include both some hotel rooms and office space to which they will transfer their headquarters.
- ➤ Another music venue under threat. The owners of the White Hart in New Cross, the Wellington Pub Co, have

applied for permission for a 'Trojan horse' conversion of the upper floors (currently used as hotel rooms) to flats. The pub is currently licensed to 3am and the manager, Dan Beames, told the Eastlondonlines website that he was concerned that the development would mean the pub would lose its late licence and music licence and, without these, the business would not survive. Mr Beames is asking people to submit objections to the planning application and an online petition gathered over 3,000 signatures in a day. The application is currently showing on the Lewisham Council planning website as 'registered'. The building is also listed, which adds to the complexity of the case. Hopefully, this is the sort of case where the 'agent of change' principle might apply but I'm

not sure how this works when the owners appear to be trying to put their own pub out of business.

New entrants to the pub trade, Amtel Sheem Ltd, have reopened both the William Morris at Merton Abbey and the Woodman in Wimbledon Park. There were doubts about the future of both of these pubs. The William Morris was a casualty of the Faucet Inn saga and the site of the Woodman was part-used for development. It is good to see them both reopen and, with the latter, it is also reassuring to come across some developers who keep their word. We wish Amtel Sheem every success.

Compiled by Tony Hedger

Browley Pub Walks

BROMLEY PUB WALKS

There are many miles of footpaths in the rural parts of the borough of Bromley. These areas contain more than 20 pubs, and even some clubs, and there are more pubs just over the borders in Kent and Surrey. CAMRA's Bromley branch has identified a network of 39 walking routes along paths and tracks which link them all together; these walks range in distance from less than a mile to about four miles. All of the Bromley and Kent pubs are accessible by public transport on at least six days of the week, so it's really easy for drinkers and walkers to get to and from these excellent establishments, breath the fresh air, take some exercise and enjoy a drink or two. Bromley CAMRA is publishing the first phase of a series of brief walking guides for some of these walks on 31 July. Further guides are still in preparation and will be added later this year. For more information see the branch website: www.bromley.camra.org.uk/.



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Funding for historic pubs

Linds are being made available for the redevelopment of disused pubs as part of the Government's programme to revitalise high streets. Historic England will receive £44 million to develop 'high streets' heritage action zones', the Architectural Heritage Fund will receive £15 million to make disused pubs available to social enterprise organisations and the National Lottery Heritage Fund will spend £3 million on a cultural outreach project to engage communities in the history of their high streets.

The Historic England project will also include such buildings as former theatres and libraries as well as pubs. Inevitably, some pubs are going to be converted to offices or housing. Tom Stainer, CAMRA's chief executive, told the Morning Advertiser that it was important pubs were kept as pubs when considered by the schemes, "We are delighted to see greater Government support allocated to our high streets. Pubs play a vital role in boosting trade and keeping high streets thriving and we would like to see them benefit from this funding as well. Most importantly, we would like to see measures to ensure the funding is used to bring pubs back to life rather than converted to another use. Pubs play an incredibly important role in our nation's heritage and make up the very fabric of our nation's history. Their ongoing preservation and protection is key to any initiative to support historic high streets."

In a not dissimilar move, the Plunkett Foundation is relaunching its 'More Than a Pub' programme. This will make a further £2.2 million available to communities seeking control of their local pubs. The funding comes from Power to Change and builds on the success of the original programme which helped 28 community-owned pubs open between 2016 and 2019. The programmes aims to offer a flexible range of support services to community groups, including an advice line, events, training, workshops, peer-to-peer study visits and business development advice.

Power to Change's chief executive, Vidhya Alakeson, commented, "Pubs are often the last hub in their community. They are important places where people come together and they provide a diversity of services, including lunch clubs for vulnerable people, training and development, gardening and cooking classes and parenting groups." The Plunkett Foundation's executive director, James Alcock, added, "For many communities, pubs are not just a place to drink; they are central to people's sense of place and identity, they provide an important place for people to meet and help to build community cohesion."

Tony Hedger

At 30 June 2019, CAMRA had 191,745 members, of whom 18,583 live in the Greater London area.

An error crept into last edition's numbers. The total membership of CAMRA was 191,080, not 19,080!

Wandsworth resurrection

Sambrook's Brewery was founded eleven years ago in a small industrial unit in Battersea at a time when the total number of breweries in London was less than ten. Perhaps the most significant closure at that time was that of Young & Co's Ram brewery in Wandsworth town centre in 2006. Today there are around 140 breweries in London and counting, of varying size and character. Most produce an eclectic range of tasty and often challenging beers, with Sambrook's being no exception.

Brewing at the Ram site in Wandsworth began in the 1550s at the Ram Tavern. Thanks to the efforts of former Young's brewer John Hatch (see Duncan Sambrook's comments below) who has operated a nano-brewery there since Young's departed for Bedford, it remains the longest continuous brewing site in the UK. It is with a delightful touch of irony that time moves full circle and the mediumterm survival of brewing on this historic site has now been assured.

Sambrook's have signed a 20 year lease with developers Greenland for 11,000 square feet of that section of the Grade IIlisted old brewery buildings to the right of the old brewery tap on the corner of Ram Street and Wandsworth High Street. Sambrook's will be installing a brand new three-vessel 20 hectolitre (440 UK gallon) brewery with new cylindroconical fermenters and horizontal maturation tanks. All casking, kegging, canning and bottling operations will be off-site, thereby allowing for operational flexibility in and enlargement of the brewery, compared to their current site in Yelverton Road, Battersea, which is now operating at full capacity and for which the lease expires in around two years.

The new Sambrook's Brewery in Wandsworth will include a tap room that will be four times the size of the current tap in Battersea and be open seven days a week. There will also be a shop and visitors' centre cum museum to showcase the unique historical character of this iconic brewing site. The old Young's coppers will be retained as part of this experience, along with surviving iron and brickwork from the Surrey Iron Railway that was the first public railway in the world, sanctioned by parliament in 1803. Sambrook's tap and shop should be open before Christmas this year, with the brewery becoming fully operational early in 2020.



Entrance will be from both Ram Street and Bubbling Well Square which will provide space for al fresco drinking and

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Wandsworth resurrection

lies in the heart of the renovated site, now known as the Ram Quarter at Wandsworth.

Peter J Sutcliffe

(CAMRA Liaison Officer for Sambrook's Brewery)

Duncan Sambrook adds, "It is an exciting time for all of us at Sambrook's Brewery. Having outgrown our current site in Battersea, we are now able to secure our future and continue to brew in the borough of Wandsworth. There will be a tinge of sadness when we close the site in Battersea which has served us well for eleven years and move just under a mile up the road in early 2020. The start of the brewery in August 2008 seems like only yesterday, but a lot has changed in the London brewing scene since then. Not only have we seen an explosion in the number of breweries but we have also seen a growth in interest and awareness of the many great styles of beers there are. Our new site will allow us to experiment with more modern styles of beer and small batch runs to provide further interest in the evergrowing London craft beer scene. What won't change though is our commitment to British styles of beer, British ingredients and of course cask ale. Wandle was our first cask beer and remains my personal favourite; being able to brew this beer right next to the River Wandle will make it even more special. A special mention to John Hatch too, who has single-handedly continued the brewing heritage at the Ram Brewery site throughout the redevelopment. His Phoenix ale is exceptional and we are looking forward to the opportunity to brew this with him once we have commissioned our brewery."

Chris Daly, Senior Commercial Manager at Greenland (UK), developers of the Ram Quarter, said, "It's poetic that London's oldest independent brewer is setting up home at Britain's oldest operating brewery. Greenland has always recognised the importance of Ram's brewing legacy and safeguarding its heritage has been crucial to our development plans, from our approach to the design of the new homes through to our commercial ambitions for the site. We're proud to be keeping Wandsworth's beer tradition alive while creating an exciting new destination in partnership with a local business."

Young's did not sell the complete site. They retained the pub on the corner and the adjacent listed Brewer's House. Sadly, the pub has not been used since 2006 and has recently been looking somewhat forlorn. I'm pleased to report however that Young's recently announced that they are reopening the pub. The project is in the reliable hands of Lee and Keris DeVillers who are also the tenants of Wandsworth's Old Sergeant and Pig & Whistle. The pub will be called the Ram Inn and will feature its own small (six barrel) brewery called Sly Beast, run by David Dooley.

In my early days as a real ale drinker, Wandsworth used to be one of the great pub crawls. Well, it was if you liked Young's, which I did. In the last few years, especially since Young's sold their brewery in 2006, it has fallen out of favour. I'm pleased that this will soon change. Oh, and the Council is going to reorganise the one way system as well!

Tony Hedger



The Roebuck

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Health and welfare

ALCOHOL TAX PROPOSAL

When we leave the European Union, the UK will become free to set its own alcohol taxes and duties. I suggested previously that we need to be careful that the anti-alcohol lobby did not steal a march on the subject but this is what appears to have happened. A report on the Foodservice Footprint website says that the University of Strathclyde's Fraser of Allander Institute and our old friends the Institute of Alcohol Studies have published a report which argues that raising alcohol taxes could benefit the country by increasing both national income and employment, provided the additional revenue is invested in public services. Apparently, a 10% increase in alcohol tax would increase the UK's Gross Domestic Product by £847 million and create over 17,000 more full-time equivalent jobs.

CAMRA, however, does not agree. National chairman Nik Antona responded, "Yes, supermarket beer is significantly more affordable today than it was in 1987, but the price of a pint within a pub has continued to rise. Calling for a 10% higher tax on alcohol products will not only impact on cheap supermarket beers but it will also devastate the pubs industry, which is already over-burdened by VAT, beer duty and business rates. Over a third of the cost of a pint in a pub is made up by taxes, which is incomparable to beer sold in supermarkets that are able to under-sell the product and absorb additional taxes. To really benefit society, supermarkets should be asked to pay a higher rate of tax on alcohol than pubs. This would not only help support the pubs trade but also support the public health message that enjoying a pint in moderation in a supervised and social environment is better than chugging cheap cans at home."

ALCOHOL SALES FALL IN SCOTLAND

According to an article in the *Guardian* (19 June), alcohol sales in Scotland in 2018 fell by 3% to the lowest level in 25 years. This was attributed to the minimum pricing of alcohol. Scots however still buy 9.9% more alcohol per head than people in England and Wales and consume an average of 19 units per week, as against the recommended 14. Some campaigners are arguing that inflation is eroding the 50p unit price and want it increased to 60p. The policy is due for review next year.

INGREDIENT LABELLING

The Government has announced that the compulsory listing of all ingredients on labels for foods sold prepacked for direct sale will come into effect in 2021. This will include beer in bottles and cans. The chief executive of the British Beer & Pub Association (BBPA), Brigid Simmonds, commented, "As a sector, brewers and pubs are fully supportive of efforts to keep consumers safe. For those consumers who have intolerances or sensitivities that go beyond the 14 allergens listed in Food Information for Consumers, full ingredient listings will help. Although the mandatory introduction of full ingredient labelling is unlikely to impact brewers or pubs as much as other sectors, it is important the Government recognises that smaller producers may struggle to meet new labelling requirements."

TAP WATER

Should tap water be free to pub customers? According to guidance issued by the Home Office, any business that is licenced to serve alcohol should provide free drinking water when asked. Many publicans however are not happy about this. One went as far as charging £1 to someone who just wanted a glass of water with which to take his medication yet others will happily fill up water bottles for passers-by. There is virtually no cost for the water itself, given the volume used by pubs, but there is still the cost of service and use of a glass, even if this is minimal. To sit in a pub, taking up a seat and just drink tap water is unfair to the publican. If you are buying food or the odd drink, alcoholic or otherwise, I'm sure that you will not be begrudged the odd glass of water. If you are not spending any money on other products then a service charge is surely not unreasonable?

TYPICAL!

Just as CAMRA launches a campaign to encourage people to use pub gardens this summer, a warning appears in the Morning Advertiser about Asian Hornets. Normal wasps are bad enough but these sound really nasty. Fortunately, so far in the UK, they have only been spotted in Jersey. The serious message here is for pubs to quickly clear food leftovers from outside tables.

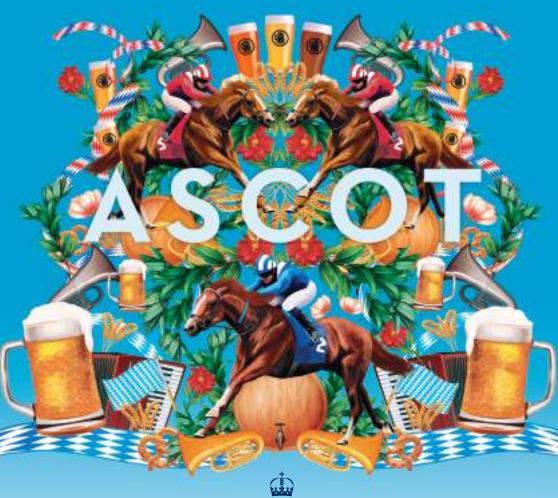
Compiled by Tony Hedger

RACING CERTAINTY

Drinking good beer complements a number of activities such as football, cricket, rugby, canal cruising and steam railways but what about horse racing? Courtesy of Ascot Racecourse you can see some first class flat racing, including the UK's joint-most valuable seven-furlong handicap, the £180,000 Challenge Cup (on Saturday). There will also be a beer festival with a choice of over 200 real ales, perries and ciders, run in conjunction with the Berkshire South East branch of CAMRA. There will be a wide range of hospitality options and more casual food outlets in both the King Edward VII and Queen Anne Enclosures. CAMRA members can attend at reduced prices. Commemorative beer glasses and drinks vouchers are available on the day or may be pre-ordered upon purchase of tickets. The details are as follows:

Dates: Friday 4 and Saturday 5 October 2019

Ticket prices for CAMRA members: Friday £10.50 per person (standard price £19) and Saturday 5th October £14.00 per person (standard price £26). Tickets should be booked in advance through ascot.co.uk, quoting code CAMRA2019. Tickets are limited to four per person and are valid for the Queen Anne Enclosure only.



ASCOT

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Friday 4th & Saturday 5th October

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Friday 4th October - Tickets £10.50 per person (standard price £19) Saturday 5th October - Tickets £14.00 per person (standard price £26)

Book at ascot.co.uk and quote CAMRA2019

(max. 4 tickets per person, valid for Queen Anne Enclosure tickets only, must be booked in advance)







Great British Beer Festival

Those attending this year's event will see a number of innovations. One is the introduction of beer served from KeyKegs. It will still be 'live' beer but simply from smaller containers. There will be beers from the likes of Tiny Rebel, Wild Beer Co, Magic Rock and Siren. You will find them in the Pioneer Pavilion section of the National Hall.

Another new feature will be the Learning & Discovery Zone at the festival, where visitors can meet with brewers, learn about ingredients and the brewing process and find out more about the nation's favourite drink.

GBBF organiser Catherine Tonry said, "We look forward to rolling out the new KeyKeg takeover at this year's festival. While as an organisation we campaign exclusively for real ale, cider and perry, people like me coming to the festival love beer in all forms and types of dispense. We want to ensure that everyone feels welcome and has the best festival experience that CAMRA can offer."

Brad Cummings, the chief executive of award winning brewers Tiny Rebel added, "We have been working behind the scenes with CAMRA to lead the change to promote some of the best craft breweries that love keg and cask as much as we do. This will be the first time that consumers can drink at a dedicated UK craft keg bar in the National Hall, giving consumers a much greater choice of beers, in both

style and ABV. We love beer in every form and look forward to seeing you there for a pint!"

The festival charity this year will be Britain's largest lesbian, gay, bi and trans (LGBT) equality charity, Stonewall, to mark both the charity's 30th birthday and the 50th anniversary of the Stonewall riots in the USA. To quote Catherine again, "As a member of the LGBT+ community myself, this is a cause close to my heart. Pubs, along with other nightlife venues, play a hugely important role in the LGBT+ community, providing a safe place for people to come together without fear of judgement or abuse. However, we'd like to see the beer and brewing industry do more to reach out to the LGBT+ community to ensure that they feel welcome in any pub – not just one with LGBT+ credentials."

The festival is open 6 to 10 August at Olympia and tickets can be purchased through www.gbbf.org.uk.

From CAMRA press releases

Stop press: this year's Brewer for a Day will be hosted by Nottingham's Castle Rock brewery. The auction will be held on the Thursday night. If however you cannot be there, you can submit postal bids to Bill Austin, 07789 900411; baustin1951@btinternet.com.

Celebrating cider

It was a coincidence that I found an old T-shirt the other day promoting CAMRA's First Cider & Perry Exhibition, which I organised in 1990. Although CAMRA has continued to support real cider (and perry) through its APPLE committee and its many beer festivals, not least South East London's annual one day cider festival, cider awareness still remains low. It was therefore with some interest that I went along to the launch of a free magazine about cider at Hawkes Cidery and Taproom in Bermondsey.

The brains behind the magazine are Bill Bradshaw, Pete Brown, Gabe Cook and Susanna Forbes, who cover all aspects of cider from writing, photographing, judging and producing it. The magazine is full ranging, covering UK and Overseas ciders, draught and bottled, single variety and blended ciders, keg and real ones. However, the thing the magazine is consistent about (and CAMRA has been campaigning on) is the sorry state of UK legislation that allows a drink to be called a cider even if it contains only 35% juice. This explains the name of the magazine, *Full Juice*, and the publication is all about promoting quality.



The magazine is quarterly and is being distributed to pubs, bars and farm shops. If you'd like to find out about cider, this isn't a bad place to start. There is no website but you can follow them on Facebook. We wish them well.

Christine Cryne

Good Beer Guide 2020

The 47th edition of CAMRA's flagship publication, the Good Beer Guide, will be published on 12 September. This edition has been redesigned and features a foreword by Professor Brian Cox as well as contributions from prominent beer writers, Roger Protz, Emma Inch and Tim Hampson. It is however still based on 4,500 pubs, bars and clubs selected by CAMRA volunteers across the UK. The only way into the Guide is by their recommendation. There is also the unique and comprehensive directory of the breweries of Britain. CAMRA members can place an advance order on-line with the CAMRA Shop for £12 plus post and packaging. Alternatively, look out for local CAMRA branch events where the GBG is being launched.

From a CAMRA press release

THANK YOU FOR YOUR

2009



2019

SUPPORT & FRIENDSHIP



Brewery news

ALPHABETA

The brewery was an integral part of the Pitt Cue barbecue restaurant which, after eight years, has closed, taking the brewery down with it. No other reason has been given apart from the current general downturn in the restaurant trade in London.

EALING BREWING CO

As one goes, another arrives... The company has applied for a premises licence for a former taxi garage in the Ham, Brentford. Presumably the brewery will therefore have a tap room as well. More when I know it.

FULLER'S (ASAHI)

According to a report in the Morning Advertiser, James Cuthbertson, the managing director of Dark Star Brewing Co, left the company in middle of June. Mr Cuthbertson had been MD since 2017 and was a key player in the sale of the company to Fuller's. Asked for a quote, a spokesman for Asahi said, "As part of our standard business processes we continually review our operations to ensure we have the right structures and capabilities in place for brewing and brand success, however, we do not comment on individual cases." In fairness, it is also Mr Cuthbertson's personal business.

HACKNEY BREWERY

In June Hackney Brewery again brewed Unicorn Rodeo, (4% ABV) DDH XPA (double dry-hopped extra pale ale). It was brewed for the first time last year to raise funds for the charity Pride in London. Its popularity has led to its return and this time the beneficiary will be Switchboard, a charity that provides a one-stop listening service for LGBT+ people. It is brewed with Simcoe, Mosiac and Citra hops and pilsner malt. Unfortunately for cask ale fans, it is available in keg and can only.

HOP STUFF

The Woolwich based brewery, which also operated a number of tap rooms, has gone into administration. Their problems began earlier this year with disputes with their landlord and HM Revenue & Customs. At the end of April it looked as if some sort of rescue package was being put together but nothing came of it. There appears to have been a 'pre-package' arrangement set up by administrators KPMG because the brewery, founded in 2013, was immediately bought by Molson Coors, the owners of Sharp's among others. This includes the tap rooms in Woolwich, Deptford and Ashford and the brand rights. The brewery raised a total of £1.5 million in two tranches of crowdfunding which the investors have now lost. Founder James Yeomans remains in charge and he hopes to start brewing again shortly. No jobs have been lost.

LONDON FIELDS

Peaders will remember that, after a somewhat chequered history, London Fields was purchased by Carlsberg. The Morning Advertiser reports that they are now investing £2.1 million in a relaunch, £1.5 million of which will be spent on new brewing kit from the German company Kaspar Schulz. To begin with, the new head brewer, Talfryn Provis-

Evans, will be experimenting with a variety of styles to test the versatility of the plant. The current range of beers, Hackney Hopster, 3 Weiss Monkeys and Broadway Boss, are brewed elsewhere under contract and it is not clear if these will continue or return to Hackney. The premises, at Warburton Street E8, are being expanded into adjoining railway arches to create two events spaces. In due course London Fields will also be brewing low and no-alcohol beers. The tap room, currently scheduled to reopen on 9 August, will have barbecues and vegan and vegetarian food will be on the menu.

TRUMAN'S ON THE MOVE

s Walthamstow replacing Hackney Wick as the centre of London brewing? Truman's have announced that they will be building a new brewery there. Correctly the Black Eagle Brewery, they started brewing in the Wick in 2013, having acquired the rights to the brand names from Scottish & Newcastle. They have now outgrown that site and the new one, due to open in mid-2020, will have an area of 50,000 square feet and be capable of producing 250,000 hectolitres (5,500,000 gallons). It will also have a tap room and street food market, a live music performance space plus artists' studios. There will be brewery tours and a brewing school. Truman's chief executive, James Morgan, told the Evening Standard, "Having maxed out capacity at our current home in Hackney Wick, our new brewery gives us a springboard to grow for many years to come whilst flying the flag for east London brewing. We're delighted to bring Truman's to Walthamstow and join part of its vibrant and growing craft beer community." The Hackney Wick site will be closing.

WATNEY'S BEER CO

ronically, as Truman's expand, their old Grand Metropolitan stablemate, Watney's, is also being revived. The beers have been contract brewed since 2014, most recently by Sambrook's, when the current Watney's Beer Company (formerly Brands Reunited) licensed the rights from Heineken. They are now crowdfunding, looking for £400,000 to continue the project. Director Nick Whitehurst told the Morning Advertiser that "consumers increasingly prioritise tried, tested and recognisable brands" and this will work to their advantage with the market full of new entrants, especially given the craze for all things 'retro'. Mr Whitehurst added that with the name Watney's still evident in the architecture and fabric of a lot of pubs, they have a 'good story'. The company achieved 85% year-on-year sales growth in 2018, so they must be doing something right.

WIMBLEDON BREWERY

bout twenty members of CAMRA's South West London branch gathered for a lunchtime social at the Wimbledon Brewery Tap on what was then the hottest day of the year, Saturday 29 June. We sat outside under some thoughtfully provided shade and had samples of the brewery's beers, including SW19, Common, Copper Leaf and XXK. Some of us were taken on a very informative trip around the brewery, led by head brewer (and John Young Memorial Award winner) Derek Prentice. A most enjoyable

Brewery news



afternoon was completed with some members going on to (or in some cases a combination of) the Sultan, the William Morris, the Merton Apprentice or the Trafalgar.

Martin Butler (photo courtesy of Pauline Doyle)

Editor's note: further to my note in the last edition, Copper Leaf went on to be the IBA champion beer in the International Cask Conditioned Ale competition.

Compiled by Tony Hedger, except where stated





THE GLADSTONE ARMS

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London favours the dark

aling Beer Festival in Walpole Park played host to CAMRA's third Champion Beer of London competition, featuring beers from all over London, as chosen from a combination of members' voting for the Champion Beer of Britain and recommendations from the London Tasting Panel.



The judging panels were made up of members of the tasting panel plus specially invited beer writers, brewers and publicans who sipped and smelled their way through 26 cask ales. The bias this year was towards the dark, with Five Points Railway Porter taking gold, followed by Tap East's East End Mild and Wimbledon Brewery taking Bronze with XXXK Vintage Ale, a barley wine at a mere 10% ABV!

The other category winners were:

Old Ales & Strong Milds	Twickenham	Gothick Dark
Bitter	Twickenham	Grandstand
Best Bitter	Sambrook's	Junction
Strong Bitter	Fuller's	ESB
Golden Ale	Twickenham	Naked Ladies
Stout	London Brewing Co	100 Oyster Stout
Speciality	Tap East	Coffee in the Morning

Christine Cryne

South or East, beer grows - but authenticity?

A t one time, it was said that America conquered the world with Coca Cola and maybe the same is happening with beer?

For several years now, Britain has seen an increase in the number of breweries producing American beer styles, closely followed by Scandinavia and Italy. Gradually Spain too has followed suit. Take Malaga, in southern Spain. The city could boast a few fairly decent bars with some decent beer but in the last three years the number has increased substantially, including some brewpubs. Take the latest venture by Heineken who, in conjunction with the local San Miguel operation, have opened a massive modern brewpub called La Fabrica. Savis Craft Brewery also has a tap room in the city. Both breweries' beers are heavily influenced by the America style with IPAs, APAs and Pales dominating the beer list. This is also true of most of the beers stocked by Malaga's beer bars including the 'craft' Spanish beers available.



But not all countries are following this 'party line'. A recent event at the Czech Embassy showed a country that, while embracing imported hops, was proud of its traditional brewing heritage that comes from being the birth place of Pilsner and pale lager. Their aim is to promote Czech beer to British beer drinkers.

Just as the French feel about their wine, the Czech Embassy representatives were equally knowledgeable of their beer, "The nineteenth century was our golden age but unfortunately there are now many beers that do not reflect the traditional style. We look for a good robust balance of malt and hops. Decoction mashing* and slow, cold maturation for eight to ten weeks is what makes a Bohemian beer unique."

This traditional approach has been adopted by a growing number of new Czech brewers. Like most parts of the world, the country has seen the emergence of small brewers, which now number around 400. Many are committed to quality and are using triple decoction and some are using open fermenters, creating a new generation of Bohemian lager. To support them, the Czech Beer Alliance has been formed. Traditional does not however mean standing still; every year, the Czech Republic launches two or three new varieties of hop.

As always, getting to market can be a challenge but Budvar are offering six or seven taps for local breweries in their outlets and the Czech Tourism organisation has begun promoting beer holidays from cycle tours to beer festivals. If only the UK authorities showed as much support for our British brewing heritage!

If you are interested in finding out more about the holidays, visit www.czechtourism.com.

Christine Cryne

*A method to conduct multi-mashing by removing some malt, boiling it and returning to the mash tun.

Beer tastings

3,912 3,000

2,730

ondon CAMRA has a commitment to beer education and is running a number of beer tasting sessions over the summer and autumn. These are aimed at helping people to understand more about beer and improve their tasting skills. They will be conducted by master trainer and accredited beer judge, Christine Cryne. To book, simply follow the links below. All of the courses are suitable for both novices and experienced drinkers. There is a charge for attending to cover costs.

Saturday 21 September – Beer Appreciation

Venue: White Hart, Whitechapel (12.45)

Learn how the ingredients in beer affect its taste. This is an independent accredited course.

https://event.bookitbee.com/20689/beer-appreciation-4

Saturday 28 September - Aged Beer Tasting

Venue: Pineapple, Kentish Town (1.30)

Tony Hedger

A unique opportunity to taste beers up to 40 years old and everyone will get a chance to try around ten beers from a selection of 40.

https://event.bookitbee.com/23203/aged-beer-tasting-2

Tuesday 22 October – Beer & Cake Tasting

Venue: Pineapple, Kentish Town (7.30)

An opportunity to taste five great beers with five luscious

https://event.bookitbee.com/23204/beer-caketasting

Saturday 16 November - Food & Beer Matching

Venue: Bohemia, North Finchley (12.30)

A great way to learn how to put together your own beer and

food menu. No experience necessary.

https://event.bookitbee.com/20573/beer-food-matching

Ei

Star

Greene King

PUB NUMBERS

As background information for the Stonegate take-over of Ei (see page 53), here are the numbers of pubs owned by the various pub owning businesses (POBs) that own over 500 pubs and so come under the jurisdiction of the Pubs Code Adjudicator. The source is the Brewery Manual 2018. As can been seen, the takeover will give Stonegate around 4,700 pubs, lifting them from 9th to a very clear first in size. With thanks to Roy Tunstall.

M&B 1,745 1,545 Marston's **Punch Taverns** 1,300 Wetherspoon 883 Wellington 850 760 Stonegate Admiral Taverns 659



Matters of taste

BUBBLY BEERBLEFISH - NOT A SQUIDLING!

There is something just a little quirky about the Beerblefish Brewing Company – and they are proud of it. Take the brewery's name to start with, which is inspired by the *Hitchhiker's Guide to the Galaxy*. The book has also influenced the names of some of their brews such as the Pan Galactic Pale Ale and the Infinite Probability Saison, so called because the beer is brewed in winter (most Saisons are spring beers).

Husband and wife, James and Bethany Atherton originally tested the market by brewing at UBrew before moving into their own brewery in Edmonton three years ago. It is a 4.5 barrel plant with seven fermenters in two rooms. A further two fermenters are hidden in a corner behind some casks, awaiting parts so that they can be installed. Space is tight with a top floor for office work and a mezzanine for storing ingredients.

Unlike many other London breweries, Beerblefish is 85% cask, 10% bottles (all done by hand) and only 5% KeyKeg although this is growing. Glenn Heinzel, who does most of the brewing and sales, commented that 'It's hard to make a decent return on cask'. Glenn has his own beer brand too, Tankleys, and James also has a second string to his bow as he still takes on IT contracts.



The Tasting Panel at work

Glenn is assisted by Andrew Vaughan. This came about when James and Bethany were helping out at Crisis at Christmas in Paddington and they noticed that there were a disproportionate number of ex-service people there. Consequently, when the brewery was looking for some extra help, they turned to ex-service people. Andrew is going to be doing his IBD Certificate of Brewing later this year and has already started in some experimentation with new recipes on the brewery's mini kit.

In addition to the *Hitchhiker* inspired beers, there is Squidling, an amber ale, so called because James said, "We always joked that if we had a child we would call them Squidling" and Viking. The latter was brewed as something different for friends. It's a 5.3% ABV Kveik, a Scandinavian beer style using heather, yarrow, juniper and oak chips. "No Vikings were harmed in the making of this beer," quipped James.

Beerblefish also like to delve into the history of British beer, creating recipes that pay homage to beers from the 1800s. The enthusiasm for these older beers came from reading Ron Pattison's blog 'Shut up about Barclay Perkins'. The current range includes an 1820 Porter, an 1853 ESB and an 1881 Oak Aged ESB plus an 1892 IPA, all at 5.3% ABV and above. Add to this an Imperial Mild at 7.1% ABV and James' claim that 'We don't do weak beer' rings true.

The brewery's outlets are mainly around London and include Orpington Liberal Club and various people in Kent. If you don't come across them in pubs, then while Beerblefish do not have a tap room, they do have the occasional open day. See their Facebook page or follow them on Twitter to find out when and try Beerblefish's quirky beer for yourselves.

SIGNALLING A CHANGE

ost breweries change direction to accommodate the market but maybe none so more than Signal. Unless you live within a reasonable distance of the brewery, or are a London brewery aficionado, this brewer may have gone under your radar. Based in Croydon, it started out as producing just one beer, a lager. This was as a result of the enthusiasm of a chemical engineer who brewed in his garden shed until his wife told him to 'piss off' and he started his brewery. The London Tasting Panel visited on an unusually warm day in May and were hosted by Charlie, who joined the brewery as second partner to founder, Murray Roos, who comes from South Africa. Charlie explained, "There was already an awareness of where the market was going so we had a canning line from day one but we should have thought more about cask beer. Our lager is matured for 30 days so that takes up the fermenters and cash flow. Cask beer takes a lot less time to produce."



Although the brewery ventured into cask just six months ago, it already represents 24% of its sales with lager remaining at 45%, increasing to 65% in the summer. Pale Ale is the next best seller at 20%.

The brewery has a ten barrel brew length but double brewing is not unusual, with seven fermenters and a number of new ones due to be installed imminently (they were being delivered on the day of the visit along with the driver's release of racing pigeons). It is fortunate that the head brewer, Arto Laterian, likes an early start. He is an ex-chef and lives some miles outside London so prefers the quiet times before the rush hours kicks in – before 4am! Charlie commented that they were very fortunate for Arto's palate! Signal brew about three times a week and Arto is assisted by Alex

As always with small breweries, space is at a premium. The space currently occupied by comfy Arabic style settees will likely shortly be used for more plant. However, they hope

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Matters of taste

to acquire a second unit on the industrial estate and use that for storage.

Signal's distribution is to some 120 pubs mainly within London and they have been doing some work with Wetherspoon's on a local basis; they are SIBA accredited. Charlie reflected what other London brewers have said, namely, "It's a constant battle to get pubs to take our beers. If you don't phone or visit the pubs, you get forgotten but nothing beats going to a pub and meeting people. Themes also help encourage pubs to take beers, such as rugby or a particular season."

The beer range is expanding, with ambers, IPAs and a best bitter, Sticky Hoppy Pudding, joining the repertoire. The Tasting Panel tasted a number of their beers and you can find their notes on the London Region website: www.london.camra.org.uk. If you fancy a visit, combine it with a visit to some of the wonderful parkland that is accessible nearby by train and check their website (https://signalbeerco.com) for their occasional tap days; their warm welcome will make the trip worthwhile.

Christine Cryne

Pub Design Awards

There was a London winner in these awards which are organised annually by CAMRA in conjunction with Historic England. The Sekforde in Clerkenwell was highly commended in the refurbishment class. The pub is built on land once owned by the Sekforde family which explains the mural depicting the Sekforde Almshouses in Woodbridge, Suffolk. The judges said that the refurbishment 'captures all the charm of a late Georgian pub (it dates back to 1829) whilst offering the very best in modern facilities'. The main feature is an extension linked to the original building by a glass atrium, which, to continue the art theme, features a quadriptych by Anthony Eyton RA. The pub also now has strong 'green' credentials, having installed ground source heating and cooling which uses 15% of the energy of a normal pub of its size. Owner David Lonsdale said,

"We are delighted by this award which recognises the restored beauty of the Sekforde. It is especially pleasing to receive it from CAMRA, which has done so much to defend the wonderful tradition of pubs in this country."

The winner of the Refurbishment award was the Pilot Boat in Lyme Regis. Other awards were:

Conversion to Pub Use – Royal Victoria Pavilion, Ramsgate Historic England Conservation – Coopers Tavern,

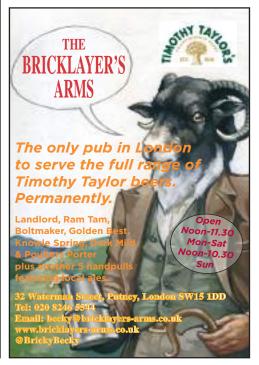
Burton-on-Trent

Joe Goodwin Award (for street corner locals) – Cardigan Arms, Leeds

The awards were presented on 23 May at the Coopers Tavern, which is always worth a visit.

From various press releases





SKY'S THE LIMIT

Readers will be aware that Molson Coors operate a scheme whereby publicans can get a reduction of 30% on the cost of having the Sky Sports television channel if each week they can sell six kegs of any of Carling, Coors Light or Doom Bar. Diageo (Guinness) have now joined the scheme, adding Guinness, Hop House 13, Open Gate Pilsner and Open Gate Citra IPA to the range. Publicans can now increase their discount on Sky to 50% if they sell ten kegs per week from the extended offering. Of these beers, only Doom Bar is a cask ale and if publicans concentrate on selling these beers, will there be any room for other cask beers? By the way, the Premier League season starts on 9 August.

FULLER'S PUB CO NEWS

The latest pub to reopen after refurbishment is the Old Bank in Northcote Road SW11. It has a new 'botanical' theme and an eclectic menu, with choices available for vegan and vegetarian diners.

Happily, beer still seems to be important to Fuller's and they are still running their Master Cellarman of the Year competition. The winners for 2019 are Angus McKean and Claire Morgan from the Red Lion in Barnes. The judging is based on inspection visits throughout the year during which pubs must achieve an average score of 96% to be entered into the finals of the competition.

Similarly, the Russell Page Award, which recognises pubs, both managed and tenanted, which maintain an outstanding

level of quality of beer, exemplary customer service and comprehensive knowledge of the brands, went to the Jugged Hare in Vauxhall Bridge Road, Pimlico.

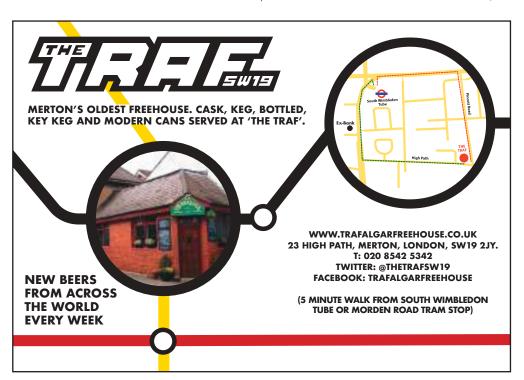
During July and August, Fuller's are running – for the eighth year – their Shakespeare in the Garden project. This year it features Romeo & Juliet and the Merry Wives of Windsor, presented by theatre company Open Bar. For details, see fullers.co.uk/pubs/shakespeare-in-the-garden.

NEW PUB COMPANY

have mentioned the property investment company Aprirose several times recently. They have now set up a pub company, Blackrose, which will manage 44 of the sites that they own. Their chief operating officer, Gary Jones, told the Morning Advertiser, "It demonstrates our long-term commitment to the sector and will allow us to recruit industry-leading talent and drive value for our clients. We are actively looking for the right assets in the right locations to grow the portfolio further." There will be some investment in the pubs.

YOUNG'S RESULTS

At their recent AGM, Young's announced some very dencouraging results for the year ended 1 April, partly attributed to the football World Cup and warm weather. Despite what chief executive Patrick Dardis described as a 'tough start to the year', like-for-like sales in the managed house division increased by 5.1%, with profit before tax increasing by 5.1% to £39.5 million. The Ram Pub Company,



Trade news

the tenanted pub section, also saw like-for-like sales increase, up by 5%. Income from hotels is now significant, with an increase in total revenue of 19.6%.

WETHERSPOON'S NEWS

In the ten weeks to 7 July, JDW's sales rose by 6.9% and they expect to meet their financial forecast, although they will need to account for a loss in the region of £3 million brought about by selling some pubs at less than their valuation on the company's balance sheet. In the financial year to date, JDW opened five pubs but disposed of nine. They have also bought back £5.4 million worth of shares.

MARSTON'S NEWS

ollowing a review of sales volumes, Marston's are removing cask beer from 21 of their 22 managed pubs in Scotland. The company says that sales were not sufficient to maintain quality. Customers will get keg versions of Pedigree and Hobgoblin IPA instead. It will however continue to supply cask beer to free houses. In an open letter to Marston's, Sarah Crawford, CAMRA's director for Scotland, said, "In Scotland, there are over 5,000 CAMRA members with a strong record of campaigning for quality real ale, community pubs and the rights of pubgoers and real ale drinkers. Our members have been extremely concerned at reports that cask ale will no longer be available in any of Marston's 22 pubs in Scotland as of this month."

According to a report in the Times, Marston's have announced that they are disposing of the Pitcher & Piano chain as part of their debt reduction strategy. They acquired the chain from its founders in 1996 for £20 million and are now looking to sell the 20 outlets for around £40 million.

DOG'S NEW TRICK

rewDog have rebadged the former Draft House, Grand Dunion in Paddington as a BrewDog outlet, the first to feature their new concept, 'Desk Dog' which has working spaces available, equipped with power, a printer and stationery. These spaces can be reserved. The usual range of BrewDog beers is available.

WELL'S CHANGE NAME

Bedford pub company Charles Wells, still family owned, are to change their name to Wells & Co when their new brewery and visitor centre opens next year. Chief executive Justin Phillimore told the Morning Advertiser that, at the new site, the company will be brewing 'a range of beer styles that we would not have dreamed of 10 years ago.' Business has been good since the sale of their brewing business in 2017. For the financial year to September 2018, their operating profit increased by 29% to £5 million. The company now operate 23 pubs (including some in France) and are looking to expand.

NO PROSPECTS

he founders of Redcomb Pubs (sold to Young's for £34 million in January) have launched a new company called Prospect Pubs & Bars. They will not however be coming to London. One of them, Dan Shotton told the Morning Advertiser, "At the moment, property values in London are right at the top of the curve. Not just freeholds but free-oftie leases and tied leases are really expensive at the moment and we don't see getting good value out of those. Currently there is better value to be had outside the M25.

FAREWELL TO BUFFY'S

Buffy's Brewery, which has been brewing in Tivetshall St Mary in Norfolk for 25 years, has closed. Roger Abrahams, who founded the brewery with Julie Savory, told the Eastern Daily Press that there were now more than 40 breweries in Norfolk which made it difficult to remain competitive. He added, "The microbrewing sector everywhere has exploded but it is close to saturation point. The strongest will survive but it has got very aggressive between the brewers. Also the pubs that are left tend to want something different every time, and the big chains have everything else tied up." This is a complaint regularly heard from regional and family brewers but this is the first time it has come from a brewery the size of Buffy's.

SAD ENDING

Prain's, Cardiff brewers since 1882, had an unfortunate experience with one of the last batches of Bitter brewed at its Cardiff city centre brewery. It wouldn't settle properly and had a 'tangy' flavour so it had to be recalled and disposed of, all 36,000 pints of it. It was replaced with beer brewed at Brain's new Dragon Brewery in Tremorfa which opened in March and, once fully operational, will be capable of turning out 20 million pints per annum.

HOWZAT?

or those of you who understand the politics (small p) of cricket, you will not be surprised to learn that, despite the competition being held in a country with around 1,750 breweries, the official beer of the recent cricket world cup, Bira 91, hailed from India. I saw one report that said that pints of the 3.3% ABV golden beer were being sold at £5.40. Compiled by Tony Hedger

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Bottle Shop of the Year award

Certain parts of London are now enjoying a number of new shops selling bottled beer with both off and on-licence, which means that customers can have a drink on the premises. South East London has a good number of what are called 'bottle shops' and the members of CAMRA's South East London branch have been active in visiting such premises in recent years. Consequently, the branch decided to give an award to recognise them. The important criteria were they had to sell one or more beer that qualified as 'real ale in a bottle' and that customers could drink on the premise if they desired. The worthy winners of the inaugural (2019) award were Waterintobeer, who are based in Brockley. A certificate was presented to them on 10 June.

NOTED ALES & STOUT

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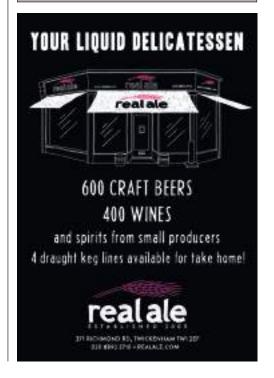
Waterintobeer have a wide range of beers, along with homebrew supplies, a homebrew club, plus acoustic music evenings, with vinyl records played to add to the ambience. It can be found in a small parade of shops close to Brockley Station (Overground or Southern services). The full address is Unit 2 Mantle Court, 209-211 Mantle Road, SE4 2EW and you can find more information at www.waterintobeer.co.uk. lan White

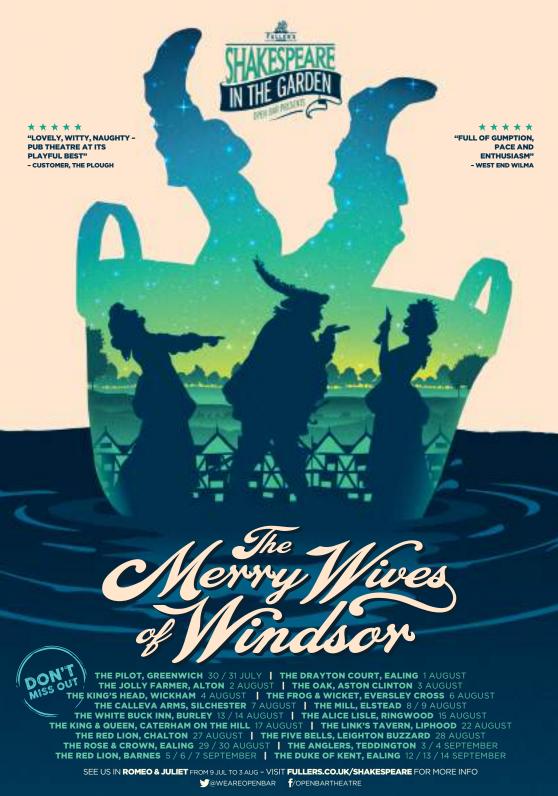
The Oxford English Dictionary defines real ale as "Cask-conditioned beer that is served traditionally, without additional gas pressure"

HELEN WRIGHT

It is with a deep sadness that I report the untimely passing of my dear friend and Great British Beer Festival colleague, Helen Wright. Helen, along with husband lan, was an active member of CAMRA's Bexley branch for many years, including a spell as membership secretary. Many others will know her from the GBBF where she volunteered for 28 years. Ian and Helen had recently moved to Nottingham to successfully start a new life. Sadly, it was not to last long and we send our condolences to lan and Helen's family.

Tony Hedger





And so to Bedford

Agroup of us visited the town in January. We started at noon in Pilgrim's Progress, a busy town centre Wetherspoon's pub, presumably named for John Bunyan who is an important figure in the town's history. Good selection of ales, though one of our number was disappointed that the current Wetherspoon's London beer festival did not extend as far as Bedfordshire! The pizzas looked very tasty.

We then moved on to the Kings Arms, a Greene King pub whose custom was increased considerably on our arrival. Reverend James was the popular beer choice here.

Next up was the Three Cups, another Greene King pub, but leased by White Park Brewery and with a choice of seven guest ales. This was one of the best pubs on the trip: wood panelled and dating from the 1770s. It was also quite busy. Then many customers all left at once and we realised they were off to the nearby Bedford rugby club ground.

The Castle, a 19th century red brick pub, was a stone's throw from the Three Cups. The Wells Eagle IPA was sound. The friendly bar staff were disappointed that we were only staying for one.

By this stage in the day there had been talk of micropubs and additional pubs not on the itinerary (Beerfly Bottle Shop etc.). Several restless participants decided to go off piste for a while. We all reassembled in due course at the Brewhouse and Kitchen in the High Street. This modern establishment, which was once a bank then a

Wetherspoon's, offers craft keg beers as well as cask. Their food menu was quite popular with our group.

All the pubs we visited featured in the 2018 Good Beer Guide, apart from the Bear just across the road from the Brewhouse. This is a long-standing Bedford pub that has recently reverted to its original name. It offers four ales and attracts a younger crowd. Consequently it is the local CAMRA young members' pub of the year for 2018.

Our final pub was the Wellington Arms, a street corner local with twelve ales on offer. One of the best pubs on the trip, though it was extremely busy when we arrived, including a large contingent in brightly striped blazers. They turned out to be the away supporters from Dorking rugby club.

An assortment of seventeen people came along on the day. The tour was well researched and very enjoyable. In the past the organiser, Aidan Kerrigan, has also run trips to Norwich, Peterborough, Oxford, Cambridge and Portsmouth & Southsea. Cheap rail fares and proximity to London influence the choice of destination. Trains from Blackfriars to Bedford (Thameslink) run every half-hour and the journey takes around an hour.

Peter Campbell

Editor's note: Aidan's trips are not arranged on behalf of any particular organisation, although a large number of the participants come from the Society for the Preservation of Beer from the Wood (SPBW) and CAMRA.

Ealing Beer Festival

The 2019 Ealing Beer Festival was held between 10 and 13 July in Walpole Park, Ealing. The festival was organised by CAMRA's West Middlesex branch and was the 30th festival to be held by the branch in central Ealing. It is the branch's core event. It is also CAMRA's largest outdoor festival in London.

In a turnaround from last year, when the attendance was affected by England's progression to the semi-finals of the football World Cup, this year was far more successful. We saw attendance figures reach their second highest level since 2001. In terms of beer sold, we had what could be considered an almost perfect order and still had about 150 different beers to delight those in attendance on the final Saturday. Happily, we managed to sell a large amount of beer on the Saturday and had very little ullage at the end of the festival. Saturday is continuing to grow in terms of attendance and we hope that this is in part due to our ensuring that there is a good beer selection available. We will continue to plan for this in the future.

This year we took on the mantle from London Drinker Beer Festival of hosting the Champion Beer of London competition. Thanks to Christine Cryne for organising the judging panels and to Jon Hart, our wet stock manager for obtaining the necessary beers from the selected breweries to ensure that they could be judged. The results are given on page 32.

For the second year we featured beer in wooden casks,

which were the first to sell out. Drinkers are genuinely intrigued by beer being sold from the wood and this is something that we will continue to explore. Our thanks go to SPBW for assisting in selling – and drinking – the beer!

Finally I would like to thank all of the volunteers who assisted us, whether CAMRA or non-CAMRA members. The overwhelming feedback received so far has been positive with regards to the whole event and this is in no small part due to the hard work of the volunteers who gave us their time and skills.

Ben Hart - Ealing Beer Festival Organiser

Editor's note: the votes for the beer and cider of the festival had not been counted as we went to press and so will be announced in the next edition.

London, Capital of Brewing

We now have more than 100 breweries in Greater London.

They are listed on the London CAMRA

website: www.london.camra.org.uk

Look for London beers in London pubs. We hope you will enjoy them, and please tell everyone about them.

The Lamb - ten years in the Good Beer Guide

On the first Saturday in June members of CAMRA's Kingston & Leatherhead branch gathered at the Lamb in Surbiton, along with many other customers, for an enjoyable music filled afternoon at the Lambstock music festival. This is Surbiton's answer to Woodstock, for those old enough to remember. To coincide with this event branch chairman Richard Russell presented landlords Adam and Liz with a certificate commemorating the pub being in each edition of CAMRA's Good Beer Guide for the last ten years. The presentation was made during an interlude between the musical acts while people enjoyed Adam's excellent real ales. Adam and Liz have been at the Lamb for 13 years and have been awarded the branch's Pub of the Year award twice. Clive Taylor





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 that 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.



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Brentford Festival

This year's Festival, organised by volunteers from the local community, will take place on

Sunday 1 September starting at noon

The venue is Blondin Park, Swyncombe Avenue/Windmill Road W5 4DN

The nearest Underground stations are Boston Manor or Northfields.

There will be a bar serving real ale and cider organised by CAMRA's West Middlesex branch. There will also be live music, a fairground, dog show, over 80 stalls and food vendors.

WhatPub? update 33

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 real ale); all pubs that add or remove real ale; 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.

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

CENTRAL

EC1, ALCHEMIST, 145 City Rd. Reopened.

EC2, GREEN VIC, 42 Great Eastern St. Ethical bar opened in June 2019. It aims to put planet before profit in all areas. Craft keg beer.

EC3, BAVARIAN BEERHOUSE (Bavarian Beerhouse Group), 9 The Arches, Crutched Friars. Reopened and renamed BIERSCHENKE; still a German Beer Hall.

W1, ANGEL IN THE FIELDS (Samuel Smith), 37 Thayer St. Samuel Smith Old Brewery Bitter now available on cask.

W1, DUKE OF WELLINGTON (Stonegate), 77 Wardour St. Real ale now available: Fuller's London Pride and Sharp's Doom Bar.

W1, DUKE OF YORK (Dragon Management Ltd), 45 Harrowby St. Real ale now available: Fuller's London Pride; Sambrook's Session; Sharp's Doom Bar.

EAST

E2, FUGITIVE MOTEL, 199 Cambridge Heath Rd. A cafe and co-working space. 14 craft beer lines.

E4, MOUNT, 30-32 Old Church Rd. Reopened.

E14, RUM&SUGAR (Drake & Morgan), 1 Warehouse, West India Quay. New bar in a former cafe called 1802. Specialises in rum but has Meantime and Camden on tap.

E17, UNTRADITIONAL PUB (Pillars Brewery), Crate Building, 35 St James St. Craft keg beer and lager.

NORTH

N3, DIGNITY (Mitchells & Butlers), 363 Regents Park Rd. Reopened and renamed KING OF PRUSSIA after a couple of years as a chicken restaurant. Now run by Dan Fox, mostly keg on offer but two taps usually dispense real ale on air pressure from the likes of Redemption and Windsor & Eton. N13, WOODMAN (Marston's), 128 Bourne Hill. Reopened although freehold is still on the market.

N16, STOKEY BEARS (Remedy Bars), 129 Stoke Newington High St. Reopened and reverted to ORIGINAL SIN.

N18, TALBOT FREEHOUSE, 161 Silver St. Renamed **DICEY REILLY'S** and offers a real ale, Fuller's London Pride.

NORTH WEST

HAREFIELD, BEAR ON THE BARGE (Star), Moorhall Rd. Reopened with one real ale.

HARROW WEALD, SEVEN BALLS (Star), 749 Kenton La. Reopened and renamed **SEVEN**. House beer from Marston's and occasional guest beers.

SOUTH EAST

SE6, FELLOWSHIP, Randlesdown Rd. Reopened on 14 June as **FELLOWSHIP** & **STAR** and operated by Electric Star. Seating is at a mish-mash of high tables and chairs, bench seating and low tables and chairs around all sides of a central bar servery, with some booth seating towards the rear. Lots of the original dark wood panelling remains. Three handpumps serve Sharp's Doom Bar and a varying beer from Brockley.

SE19, **BEER REBELLION** (Beer Rebellion), 126 Gipsy Hill. Renamed **BULL & FINCH**. Following closure in October 2018 the pub reopened in May 2019 under the ownership of Bullfinch Brewery. At time of opening only keg beers are sold through 15 taps, mainly but not exclusively from Bullfinch. In due course two handpumps will reportedly be installed for cask ale. Card payment only here; no cash payments accepted.

SE19, URBAN CELLAR, 48 Church Rd. Tiny off-licence including large beer range from mainly local breweries. Taps dispense two changing craft keg beers and two wines which can be consumed on the premises.

SE23, HILL (Ei Group), 45-47 Dartmouth Rd. Reopened as part of Ei's Craft Union Pub Co division.

BROMLEY, LORD HOLMESDALE (Ei Group), 184 Homesdale Rd. New management took over the pub at the beginning of July and have made substantial changes including reinstating real ale, initially Sharp's Doom Bar and Fuller's London Pride.

COULSDON, JACK & JILL (Star), Longlands Ave. Reopened with real ale: Sharp's Doom Bar and a guest.

SOUTH WEST

SW6, ARAGON HOUSE, 247 New Kings Rd. Reopened by the City Pub Company with 4 changing real ales such as Fuller's London Pride and Sambrook's Wandle.

SW9, SOUTH WEST SALOON BAR, Pop Brixton, 49 Brixton Station Rd. A 2019 addition to the container-housed bars of the Pop Brixton complex. No real ale; a few branded keg beers and lots of other booze.

SW12, MOON UNDER WATER, 194 Balham High Rd. Reopened mid-May under Urban Pubs & Bars lease and renamed **CYCLIST**, but with no real ale.

SW13, WATERMANS ARMS (Wellington), 375 Lonsdale Rd. Reopened as a pub again after two decades as a restaurant by the people behind the award winning Express Tavern in Kew and Sussex Arms, Twickenham. Cask ale on 10 handpumps and 20 craft keg lines. Cider also available.

SW19, WILLIAM MORRIS, 20 Watermill Way. Reopened by Amtel Sheem Ltd (also operators of the Woodman, Durnsford Rd) following refurbishment, with three handpumps installed and Sharp's and local cask beers awaited.

WEST

W2, VAGABOND, 6a Sheldon Sq. Small wine-bar & wine-tasting chain, but this one on the Paddington Basin also has keg beer taps.

W10, KENSINGTON PARK (Harcourt Inns), 139 Ladbroke Gro. Reopened and renamed KPH by Harcourt Inns following a 2-year closure. Harvey's Sussex Best Bitter and Timothy Taylor Landlord plus a guest beer.

WhatPub? update 33

W11, PORTOBELLO GOLD (Ei Group), 95-97 Portobello Rd. Reopened and renamed GOLD. No real ale.

PUBS CLOSED, CONVERTED, DEMOLISHED OR **CEASED SELLING REAL ALE**

CENTRAL

EC2, GOW'S (Novus Leisure). Closed.

EC4, CAMINO. Closed and for lease.

EC4, WOLFGANG'S BIER HAUS (Applefritterbeer Co).

WC1, CAFE LONDON (Imperial London Hotel Group), Bedford Hotel. Confirmed in April as now a restaurant, Charco Charco.

WC1, KING'S CROSS ARMS. Confirmed in March as now a hotel, The House of Toby. There is a small keg bar beyond reception in the side room, so assume residents only.

E1, CARPENTERS ARMS. Real ale no longer available. **E8, ALIBI** (Real Gold). Now a private members club. E16, DURHAM ARMS (Cubitt). Converted to co-working

space via Ministry of Startups CLAYHALL, TOBY CARVERY WOODFORD GREEN (Mitchells & Butlers). No longer sells real ale.

NORTH

N1, KINGS (Ei Group). Handpumps removed. N1, MICHAEL'S DEN. Closed. Has been for lease since Oct 2018. Was HALLIFORD HOUSE and previously OXFORD ARMS

N4, ARSENAL TAVERN (Ei Group). Closed suddenly in July N5, WHITE HOUSE (Ei Group). Reopened as Tetto's, an Italian restaurant/steak house.

NORTH WEST

NW1, BELGO NOORD (Belgo Restaurants). Closed, lease on the market.

NW1, BREE LOUISE (Ei Group). Demolished.

NW1, HOPE & ANCHOR. Demolished.

NW6, GOOD SHIP. Demolished.

NW6, KILBURN ARMS (Star). Real ale no longer available.

NW4, HENDON (Greene King). Handpumps removed. NW11, WALLACE (PPN Taverns). Closed, future uncertain.

EDGWARE, CHANGE OF HART (ex-Greene King). Converted to Dolce LDN restaurant.

SUDBURY, SWAN, (Star). Closed and boarded up, lease on

WEMBLEY, WATKIN'S FOLLY. Reported closed September 2018.

SOUTH EAST

SE10, BEER BOX (Meantime Brewing Company). Closed SE17, HUNTSMAN & HOUNDS, (Market Taverns). No real

SE17, LOST RIVERS ELEPHANT. Closed.

SE22, DULWICH BEER DISPENSARY (Southey Brewing). Closed in May 2019.

BROMLEY, HOP & RYE (Stonegate). Closed following sale. Was the BEACH TREE.

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WhatPub? update 33

CARSHALTON, PALMERSTON (Ei Group). Real ale no longer available.

CRÖYDON, BAD APPLE (Bossick Enterprises Ltd). Closed, future uncertain.

CROYDON, GOLDEN LION (Ei Group). Real ale no longer available.

CROYDON, ODD SHOE. Closed 2018 and demolished 2019 as part of the Queen's Square redevelopment. THORNTON HEATH, HORSESHOE. Demolished.

WELLING, ROSE & CROWN (Ei Group). Real ale no longer available following refurbishment.

SOUTH WEST

SW1, MUNICH CRICKET CLUB (Moonshine Bars). Closed. The venue has moved to a larger site very nearby. SW6, WELLINGTON (TWPF Ltd). Closed, lease for sale. SW10, WORLD'S END MARKET (Wellington). Real ale no longer available.

SW13, TREE HOUSE (Star). Closed.

SW19, KILKENNY TAVERN (Ei Group). Closed unexpectedly late May. Expected to reopen as an Ei 'managed partnership'.

HAM, HAND & FLOWER (Ei Group). Closed, lease on the market

KINGSTON, ANTOINETTE HOTEL. Closed in October 2018 for conversion to residential.

SUTTON, EBB & FLOW CAFE BAR (Marston's). Real ale no longer available.

SUTTON, WINNING POST. Real ale no longer available. WALLINGTON, WALLINGTON ARMS (Antic). Closed.

WEST

W5, COMMON ROOM. Closed, future uncertain.
W5, EALING SQUASH & FITNESS CLUB. Closed for redevelopment.

W7, ROYAL (Mitchells & Butlers). Handpumps removed. GREENFORD, DUGOUT SPORTS BAR. Closed in April. NORWOOD GREEN, LAMB. Closed for redevelopment, retaining pub.

TWICKĒNHAM, BEAR (Stonegate). Rebranded as a Be At One cocktail bar. No draught beer.

TWICKENHAM, TW2 BAR & GRILL. Closed, lease for sale. YIEWSLEY, HORTON LOUNGE. Short lived. Closed by early 2019

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC1, BLACKSMITH & THE TOFFEE MAKER (Star). Reopened and renamed DAME ALICE OWEN by Stanley Pubs. Five handpumps, 4 real ales and a cider. Regular beer is Watney's Pale Ale.

EC3, CÓRNEY & BARROW (Drake & Morgan). Renamed MONIKER. Keq.

EC4, VINYL BAR (Marston's). Renamed **OLD CHANGE BAR** & **KITCHEN** with Timothy Taylor Landlord available recently. **WC1, QUEENS LARDER** (Greene King). Sold to Cosmic Securities Limited. Real ale range: Sharp's Doom Bar and up to three London beers.

EAST

E1, ARCHER (Ei Group). Refurbished and renamed **BUXTON** following addition of a seven-storey hotel with 15 bedrooms. One real ale.

E1, JUNO (Distinct Group). Renamed MATCHBOX.

E2, NELSONS HEAD. Renamed NELSON'S and now operated by Stagg & Barbour Events. Keg only beer taps plus cans. BARKING, JOLLY FISHERMAN (Ei Group). Sold off to

Advantage Rock Ltd.

DAGENHAM FASTROOK (Brakenear Pub Co), Sol.

DAGENHAM, EASTBROOK (Brakspear Pub Co). Sold to Eastbrook Holdings.

NOAK HILL, BEAR (Marston's). Renamed DEER'S REST despite a petition against the change.

NORTH WEST

CANONS PARK, DOOLANS. Now **FUSION VIBES**, a sports bar and restaurant. Still no real ale.

SOUTH EAST

SE4, JAM CIRCUS (Antic). Reopened as **CROFTON PARK TAVERN** by Mosaic Pubs and Dining after short closure following sale of freehold. Sharp's Doom Bar, West Berkshire Good Old Boy and Oakham Citra initially available.

SE19, GIPSY HILL TAVERN (Ei Group). Refurbished and renamed **GREAT SOUTHERN** by new operator City Glen Pub Co. Two changing real ales such as Caledonian Deuchars IPA and Truman's Runner.

SOUTH WEST

SW8, STEAX (Modern American Steakhouse Ltd). Renamed WATERFRONT LONDON VAUXHALL in 2017.

SW9, BRIXTON PORT AUTHORITY. Renamed **BRIXTON BREW BAR** and with a 'BBB' from Brixton Brewery among its all-keg range

SW11, **BANK**. Renamed **OLD BANK** after refurbishment and now open daily from 9am. Still London Pride and another Fuller's beer, plus a guest.

SW13, BRIDGE (Star). Renamed BRIDGE IN BARNES.

SW16, HORSE & GROOM. New management promises Truman's guest beers and aims to stock GK Mild alongside the IPA and Abbot.

KINGSTON, BOATERS INN (Greene King). No longer LocAle accredited.

WEST

W9, FRANKFORT ARMS (Ei Group). Now part of Ei's Craft Union Pub Co division.

W12, ASKEW PUB & KITCHEN (Greene King). Freehold sold to Mulberry Group Investments.

W13, HENNESSYS (Hennessys). Renamed LEATHER SADDLE. Owner now Hope Haven Holdings. Still no real ale. W13, PASHA KITCHEN. Renamed MEDITERRANEAN KITCHEN. Was FREDDY'S, originally JACKSON'S

BRENTFORD, ROYAL OAK (Wellington). Renamed BROOK. Real ale range increased from one (on match days only) to Dark Star Hophead, St Austell Tribute, Titanic Plum Porter and two guest beers plus a rack of keg taps; a blackboard lists the beers & ciders with their prices and ABV.

HAMPTON COURT, KINGS ARMS HOTEL (Hall & Woodhouse). Sold and reopened under independent ownership. Hogs Back TEA plus a guest such as Twickenham Summer Sun.

For an expanded list of updates visit london.camra.org.uk/londondrinker

FURTHER ACQUISITION BY ASAHI

Asahi Beer's world presence continues to expand. They have now acquired the Australian operation of AB InBev, which includes Carlton & United Breweries, for a reported £9 billion. The article in the Evening Standard of 19 July says that the proceeds will go to paying off some of the debt that AB InBev incurred in buying SAB Miller three years ago.

FAREWELL GRIFFIN PARK

appily, under its news owners, Fuller's are still having some community involvement. Fuller's are 'partnering' (as sponsorship is called these days) Brentford Football Club for their final season at Griffin Park, with London Pride being the main feature.

WHAT'S IN A NAME?

ondon once had two contenders for the longest pub name in the county. These were the Ferret and Firkin in the Balloon Up the Creek, the Bruce's pub in Chelsea, and the London, Chatham and Dover Railway Tavern in Battersea. The former is still open as the Lots Road Pub & Dining Rooms but the latter is long closed. The record is now believed to be held by the Old Thirteenth Cheshire Astley Volunteer Rifleman Corps Inn in Stalybridge, Cheshire. This is not contrived; it is the pub's original name. The current owners have just reopened the pub after a three year closure and are proud to keep the name alive, although a new pub sign proved expensive because they were charged by the letter! Ironically, a nearby pub is just called 'Q'. If you are in the area I recommend the Station Buffet Bar. If possible, try the experience of getting the train from Stockport.

GREENE KING RESULTS

or the full year to April, GK's income increased by 1.8% to £2.2 billion with profit up by 1.6% to £247 million. This enabled them to reduce their net debt by £89 million to £1.9 billion. The early part of this year was not so good, especially with June being so wet but new chief executive Nick Mackenzie was looking forward to the Cricket World Cup and the Women's football world cup for a turnaround. He was quoted in the Evening Standard of 27 June as saying, "Sport is a really important part of our overall proposition."

SPREADING THE KNOWLEDGE

expect that most readers will, like me, not have previously heard of ERASMUS, the EuRopean Community Action Scheme for the Mobility of University Students exchange programme. The Eagle & Child in Ramsbottom, Greater Manchester, a Thwaites pub, operates a programme that teaches a group of young people, some of them with learning difficulties and disabilities, about the pub and hospitality trade and helps them gain nationally recognised apprenticeship qualifications. The project is led by manager Glen Duckett. ERASMUS funding is normally awarded to

colleges and universities but the *Morning Advertiser* reports that Mr Duckett has been awarded a grant of €58,000, believed to be the first time a pub has received such funding.

The funds will be used to send twelve of the pub's students on exchange visits to Spain and France for two-week vocational catering and hospitality projects over the coming two years. Mr Duckett explained, "It will be a project of their choice but designed so they can meet particular learning outcomes which I'll help with. For example, in Angoulême, there's a new craft brewery that I visited and met the owners of last time I was over there so one placement could involve working in the craft brewery to see how the French are getting into American and IPA-style brewing and what they're doing in terms of that style of beer." Mr Duckett also commented on the advantage of learning basic foreign language skills to help with greeting foreign guests in this country.

WHAT COMES NEXT...?

By the time that you read this, the country will have a new Prime Minister. Neither of the candidates have previously been involved in pubs or beer campaigning. Consequently, as reported in the Morning Advertiser, a number of trade bodies have written to them both to ask that they support measures to protect pubs. These bodies include UKHospitality (UKH), the British Beer & Pub Association (BBPA), the Society of Independent Brewers (SIBA), the British Institute of Innkeeping (BII) and Pub is the Hub, plus, of course CAMRA. The letter stresses the economic value and social importance of the brewing, pub and hospitality industries and asks them to, at least, freeze beer duty for the remaining term of the current parliament and conduct an urgent review of the business rates system with the aim of reducing the burden on high street businesses. It also asked for a review of VAT and beer duty following our leaving the EU to both encourage consumption outside of the home and to ensure that trade in food and drink with countries remaining in the EU is free of tariff. They are also looking for immigration arrangements to help pubs and brewers recruit key staff.

Brigid Simmonds, outgoing chief executive of the BBPA, emphasised the importance of pubs to their communities, not just tourism, describing them as 'the original social network'. She added, "The number of pubs in the UK is falling and they need (Government) support now more than ever. This is why we and other industry bodies are calling for the Conservative leadership hopefuls to back beer and pubs. We have set out a range of measures that Johnson and Hunt could follow to help our sector and our door remains open for their engagement now and after the election result is announced." There was no mention of the Pubs Code but, of course, some of the trade bodies involved might be perfectly happy with Mr Newby.

Compiled by Tony Hedger

All readers – not just CAMRA members – are invited to submit letters for publication to London Drinker but please remember that the letters column is intended for debate and constructive criticism. The editor reserves the right not to print any contributions that are otherwise. Please e-mail letters Idnews.hedger@gmail.com. If you do not have e-mail, hard-copy letters may be sent to the same address given for subscriptions on page 3, addressed to London Drinker Letters. In both cases, please state 'letter for publication' so as to avoid any misunderstandings.

NATIONAL BEER DAY

Matever happened to National Beer Day? Little publicity or announcement! But magnificent celebration on 15 June at John Hatch's Ram nano-brewery in Wandsworth, including his excellent stout for the day. As a past CEO of Young's apparently said to John long ago 'why couldn't you brew ales as good as this when you were at Young's?'! John's comedy nights with his superb free ales are deservedly thriving and have enabled him to keep his promise in 2006 (to John Young) to maintain a brewing presence at the Ram Brewery site in Wandsworth following the sale of Young's brewery. Please follow John's example in future and have more promotion of National Beer Day - and also more promotion please for May as the Mild month?

Tony Bell

Editor's note: I have sympathy with Mr Bell's view here. National Beer Day, also known as Beer Day Britain, is sponsored by a number of major organisations in the beer industry including Britain's Beer Alliance, the Society of Independent Brewers, the British Beer & Pub Association and CAMRA. Not all of those organisations have aims in common and, as far as I can see, no-one takes the lead. I received no copy about it for the last edition.

BEER IN THE AFTERNOON

The report in the last edition of CAMRA North London Branch's afternoon session prompted the thought that it is a time of day when pubs can draw on a steady income. It

comes from old folks whose trade unions got them a decent occupational pension scheme. We're not rich. We're not standing in the way of younger folk. We just have enough disposable to be able to pop into the local after a lunchtime round the shops. spend time doing crosswords, planning tomorrow's washing and ironing, following the progress of our investments in livestock futures from the 1.30 at Haydock to the 5.30 at Plumpton, or just put the world to rights with our fellow drinkers. Very strong beer isn't the accompaniment for this. We need session bitters. I was disappointed to see that the advert for the Bricklayer's Arms' Timothy Taylor extravaganza said that it covered their full range but didn't include their bitter. I looked it up and discovered they've stopped brewing it. The same has happened to Slaters, whose bitter used to provide a refuge from Milton's golden range when it guested at the Pembury in Hackney. And so on across the board. Sharp's used to do a basic bitter that they sold to the Betjeman at St Pancras but now it seems they only sell Doom Bar or Coaster. Oddly, in the Spice of Life, just along from the Coach & Horses whose turmoil you report, I discovered that McMullen's now categorise their AK as a bitter, so you can't even trust the names! Mind you, Shepherd Neame's Master Brew seems to be a range of beers that vary from barrel to barrel. My local in Bow sells a pint of Master Brew and a pint of Oranjeboom for £7.60. We bought a pint of Master Brew and a pint of San Miguel in a Sheps pub in the City and it cost £10.50. I'm not saying that my post-prandial sector of the market only wants, or can only afford, Wetherspoon's characterless boozing barns but that price isn't going to get me back in again. This is not to denigrate other people's tastes. Another weekday afternoon regular is the group of mums waiting for their broods to be released from the child preserve sharing a bottle of Prosecco. It is just to say that this reliable bit of the pub market is worth catering for. Nik Wood

Editor's note: I'm pleased to report that the second of North London branch's afternoon events was also a great success.

MEMORIES OF THE BEAR, NOAK HILL

Thanks for reminding me of that wonderful pub. Around 1973/74 I think that the original bear was still alive. I went there with my dad and sister after teaching my sister to drive. On a second visit there was no bear but the pub had a wonderful garden with other animals for the children. Sadly, I can't remember the beer, only the pub. It's a shame that it cannot remain the Bear

Mr G Durrance

NATIONAL DRINK

Thanks to reader John Devlin who sent me a copy of a letter which he spotted in the Daily Telegraph. It follows some debate about there not being a British national drink. Mr David Astin of Taperoo, South Australia, commented, "It has been my experience on my annual trip to Britain that a decent pint of real ale would suffice as a national drink – whatever the weather."

BOOK REVIEW

he latest in the series of CAMRA's Real Heritage Pubs books for the first time covers the South West of Britain. It takes in the area from St Just, Penwith in Cornwall all the way to Marlborough in Wiltshire, featuring over 100 pubs that retain interiors or internal features of real historic significance. The pubs featured range from rural 'time-warp' pubs with no bar counters to old coaching inns and unsung interiors from the inter-war and post-war period. It has been edited by Paul Ainsworth, Russ Durbridge and Mick Slaughter and every entry is illustrated with top class photographs.



The book will be launched at the Great British Beer Festival but can also be ordered on-line from the CAMRA shop (https://shop1.camra.org.uk). It costs £7.99 plus postage and packing or £5.99 for CAMRA members.

From a CAMRA press release

27TH - 29TH SEPTEMBER 2019

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Idle Moments

Tumer is icumen in. Lhude sung cuccu! Groweth sed and bloweth med; and remind me to get a new dictionary! (Anon, plagiaried by me). Word's spelling checker really didn't like that! OK, so they can't all be masterpieces! And at least you don't have to pay for this rubbish.

Welcome. Let's have some number puzzles:

- 60 TT
- 2. 6 D in a GR (in the UK)
- 3. 23 PC by M
- 4. 47 S on a CH
- 5. 12 F (and 6 Y) is the L of the D
- 6. 1 is the NL of e
- 7. 53 C in the C of N
- 8. 2 E of a SL
- 9. 41 F of the G (30SMA)
- 10. 9 S of the A in B

And so we come on to 5BY4 again. You might be trying to forget that in April I challenged you to link houses owned by the National Trust with their locations; this time I thought I would link some more NT houses with notable people who lived them. Can you make the links?

- 1. Leith Hill Place, Dorking (Surrey)
- 2. Woolsthorpe Manor, Grantham (Lincs)
- Hughenden Manor, High Wycombe (Bucks)
- 4. Cherryburn, Stocksfield (Northumberland)
- Laycock Abbey, Laycock (Wiltshire)
- 6. Cragside, Morpeth (Northumberland)
- 7. Monk's House, Lewes (E. Sussex)
- 8. Chartwell, Westerham (Kent)
- 9. Bateman's, Burwash (E. Sussex)
- 10. Greenway, Brixham (Devon)
- A. Rudyard Kipling
- B. Lord William Armstrong
- C. Agatha Christie
- D. Benjamin Disraeli
- E. Sir Isaac Newton
- F. Thomas Bewick (naturalist as in Bewick's swan)
- G. Sir Winston Churchill
- H. Leonard & Virginia Woolf
- I. Ralph Vaughan Williams
- J. William Fox Talbot

Now, before you get back to doing something enjoyable (or perhaps even useful), here are some general knowledge sort of questions:

- What was devised in 1868 by Christopher Latham Scholes that is still in daily use today throughout the English speaking world?
- Tagalog is the indigenous language of what country? It is spoken by about a quarter of the population and forms the basis of the standardised national language.
- 3. How many Concorde supersonic aircraft were built in total actual aircraft that flew, including prototypes but excluding mock-ups?
- 4. How many of the above Concordes actually entered passenger-carrying airline service?
- 5. With a total of 1,280 built and still (according to Wikipedia) in production, what is the most successful British passenger aeroplane (I hesitate to say airliner)?
- 6. By contrast what was the total production of the Vickers

- Viscount the most numerous "proper" British airliner? (I'll allow 10 either way).
- In 2019 the Kibble balance (developed at the National Physical Laboratory) became the new for means for defining what international standard?
- 8. Who was the writer of the book (published in 1937) Out of Africa a memoir of her time running a coffee farm near Nairobi which was the basis of a film of the same name of 1985 starring Meryl Streep and Robert Redford?
- 9. Who, as Commander of Apollo 17, was the last man (so far) to walk on the Moon?
- 10. The above astronaut was one of how many to travel to the Moon on two occasions (and can you name the others)?

There you are; that's enough fun and frivolity for one edition. I shall be back in the October/November edition, unless the Editor comes to his senses. (Editor's note: Andy will be back next edition!)

Andy Pirson

LAST EDITION'S ANSWERS

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

NUMBER PUZZLES:

- 1. 4 Pecks in a Bushel
- 2. 2 Planets of the Solar System have No Moon
- 3. 8 United States Presidents Died in Office
- 4. 54 Top Ten Hits of Elvis Presley
- 5. 12,472 Test Runs by Alastair Cook
- 6. 240 Pounds for Trafalgar Square in Monopoly
- 7. 4 Pins in a Kilderkin
- 8. 10 Cents in a Dime
- 7. 300 Points for a Perfect Game in Bowling (Ten Pin)
- 10. 2 Flankers (or Wing Forwards) in a Rugby Team

5BY4 (First No. 1 Ladies):

- 1. Secret Love Doris Day
- 2. Little Things Mean a Lot Kitty Kallen
- 3. (How Much is That) Doggie in the Window? Lita Roza
- 4. My Son My Son Vera Lynn
 - 5. This Ole House Rosemary Clooney
 - 6. Softly Softly Ruby Murray
 - 7. Dreamboat Alma Cogan
 - 8. Comes A-Long A-Love Kay Starr
 - 9. You Belong to Me Jo Stafford
 - 10. Lay Down Your Arms Anne Shelton

GENERAL KNOWLEDGE:

- The architect of Dulwich Picture Gallery was Sir John Soane.
- He also designed the Bank of England (which was replaced between 1925 and 1939 by a new building designed by Sir Herbert Baker).
- The building, designed by John Francis Bentley, at 42
 Francis Street, Westminster, SW1 is Westminster
 Cathedral.
- The building, designed by Colin St John and M J Long, at 96 Euston Road, London NW1 is the British Library.

Idle Moments

- 5. The Grade I listed building in London Zoo which has been empty since 2004 is the Penguin Pool.
- Driving tests (and compulsory "L" plates for learners) were introduced by Minister of Transport, Leslie Hoare Belisha on 1 June1935.
- The first television licences were also introduced on 1 June, but in 1946.
- The actress Florence Marjorie Wilcox (nee Robertson) who died on 3 June 1986 was known professionally as Dame Anna Neagle.
- Speke Aerodrome opened on 1 July 1933. It is now known as Liverpool John Lennon Airport.
- It was Andrei Gromyko who became President of the USSR on 2 July 1985, (between Konstantin Chernenko and Mikhail Gorbachev).



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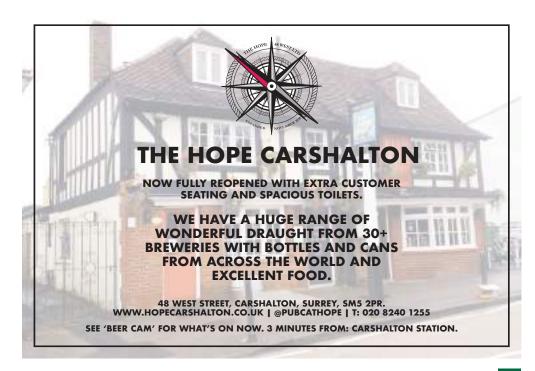
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- 6 BEST PUBS IN BRITAIN
- 7 VALUE FOR MONEY
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Why should I join CAMRA?

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

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

More importantly, you will meet new friends. CAMRA members are a wonderful mix of people of all ages, from all walks of life and we appreciate that not everyone has time to give so there are no expectations. If you look at the branch diaries at the front of this magazine you will see that CAMRA branches run a variety of social events. It isn't all committee meetings and you will not be jumped on to take a job of some sort, although if after a while you feel like doing so, more the better. Your help with such tasks as lobbying MPs, surveying pubs, submitting beer

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 £26.50 and Joint membership (partner at same address) £31.50. Add £2 if not paying by Direct Debit. Some concessions are available. These rates apply from 1 July 2019. You can find out more at https://join.camra.org.uk or search 'join CAMRA'.



IMPORTANT NEWS

The scheme under which CAMRA members are sent £20 worth of vouchers every year to use in J D Wetherspoon pubs has now ended. As from 1 July, CAMRA will be operating two schemes. Under the new voucher scheme, operated directly by CAMRA, members will receive £30 worth of vouchers (60 X 50p) which will be redeemable not only at J D Wetherspoon's outlets but also in Stonegate and S A Brain & Co Ltd managed pubs. More companies may join shortly. The Real Ale Discount Scheme (RADS) continues for individual pubs. Their participation will be recorded on the WhatPub system. We will keep members updated on developments. There is a twelve month transition period, so any Wetherspoon's vouchers that you already have will remain valid. If you have any questions about the scheme, please contact membership@camra.org.uk

Stonegate to buy Ei Group

One of the curses of this job is that important stories break just as we are about to or have just gone to print. This is probably one of the biggest developments in the pub trade in years.

Relative newcomers the Stonegate Pub Company are in advanced negotiations to buy out the Ei Group, formerly Enterprise, for a reported £1.27 billion. The deal will however need to be approved by Ei Group's shareholders and I'm sure that the various competition authorities will want to scrutinise it because it will make Stonegate the country's largest pub owning business (POB), replacing EI themselves.

Stonegate, formed in 2010 by private equity firm TDR Capital with 265 pubs purchased from Mitchells & Butlers, operate various brands including Be At One and Slug & Lettuce and currently have 760 pubs and bars.

CAMRA national director Ben Wilkinson, said, "For many Ei Group has become a byword for unfair business practices and disregard for the social value of pubs. Its custodianship of thousands of community pubs has not been a happy period and it's clear many will welcome this news. However, such a significant change will create anxiety and we call on Stonegate to be clear and open about their plans as early as possible. This deal will make Stonegate the largest pub owner in the UK, and that brings a huge responsibility both to consumers and to their tenants. We hope Stonegate seizes this opportunity to make a firm commitment to adhere to the spirit and letter of the Pubs Code and spearhead a new, more positive era in the industry by setting a gold standard for thriving pubs based on fair and equitable business practices."

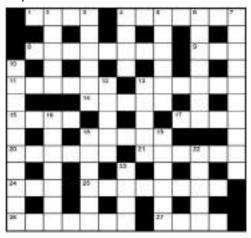
Ei Group's financial performance had improved recently. In the year ended 31 March an increase in sales of 6% led to profits to £59 million, up by £2 million on the year. Their managed house operation, Publican Partnerships, saw sales increase by 1.9%. The group was looking to increase the number of managed houses to 400 this year and then to 500 in 2020. They were also looking to buy back come £30 million of shares. According to the *Morning Advertiser*, over the last five years Ei Group have sold off 930 'underperforming' (by their definition) pubs and have converted 419 tenancies to managed houses.

There are enormous implications to this event that will, no doubt, be revealed in the days to come. Not all of them may be good for those who run or use our pubs. Watch this space.

Tony Hedger

Crossword

Compiled by DAVE QUINTON £20 prize to be won



Name	 	 	 	

All correct entries received by first post on 18 September will be entered into a draw for the prize.

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

All entries to be submitted to:

London Drinker Crossword, 25 Valens House,

Upper Tulse Hill, London SW2 2RX

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

JUNE/JULY'S SOLUTION



ACROSS

- 1. Drink left in harbour. [4]
- 4. Coarse Scotsman declared to be a bully. [7]
- 8. A party with right fit is lovely. [8]
- 9. Sore but battles back. [3]
- 11. Gaudy paperback is ultimate in trash. [5]
- 13. English girl's tasty morsel. [6]
- 14. Split starts to hurt any lover very easily. [5]
- 15. No bar in town. [4]
- 17. Bones turned up in a cassowary nest. [4]
- 18. Horse with nothing to drink. [5]
- 20. For rent I installed John. [6]
- 21. Cite everyone, say, with latest crime. [6]
- 24. The greatest of all Italians. [3]
- 25. Contemptible person upset 13d. Smarten up! [8]
- 26. Met up with trouble in storm. [7]
- 27. Told to put up beams. [4]

DOWN

- 2. Stranger cut top off hay perhaps. [5]
- 3. Bird disease. [6]
- 4. Polish unknown by girl. [4]
- 5. Steal coat and run away from church. [6]
- 6. Popular ways to make raids. [7]
- 7. He announces the latest warder seen to be corrupt. [10]
- 10. Unfortunately no goats get a meal. [3,2,5]
- 12. Aspiration to put on a little dress. [5]
- 13. She's a model I've upset. [5]
- 16. Religion naturally condemned ma's mini. [7]
- 18. What's under it is ground. [6]
- 19. I abandoned actor for another man. [6]
- 22. Toffs losing good record. [5]
- 23. Country restricted a piece of information. [4]

Winner of the prize for the April Crossword:

Ruth Smith of Leatherhead

Other correct entries were received from:

D Abbey, Ted Alleway, Tony Alpe, Roland Amos, Pat Andrews, H Arnott, Lorraine Bamford, Stephen Block, John Bowler, Tony Bowles, Hugh Breach, Kelvin Brewster, Jeremy Brinkworth, Andrew Brown, Lee Burnham, Breandon Butler, Eddie Carr, Avi Chaudhuri, Hilary Clark, Richard Conway, Kevin Creighton, Michael Davis, Peter Everett, Mike Farrelly, Diana Foreman, Terry Francis, Bill Fullick, Denise Funnell, Chloe Gilbey, Christopher Gilbey, 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, Graham Hill, William Hill, M Hopkins, Alan Humphrey, Chris James, Carol Jenkins, Claire Jenkins, Éric Johnstone, D M L Jones, Mike Joyce, Hazel Keegan, R L P Keys, Roger Knight, Mick Lancaster, Pete Large, Aidan Laverty, Julie Lee, Andy Lindenburn, Marjorie Lopatis, Donald MacAuley, Ken Mackenzie, James McColl, Derek McDonnell, C Maddox, Steve Maloney, John Mannel, Dylan Mason, Rob Mills, Pam Moger, Jan Mondrzejewski, Dave Murphy, Brian Myhill, Paul Nicholls, Mark Nichols, Mick Norman, Gerald Notley, Michael Oliver, Nigel Parsons, Stephen Pegum, Mark Pilkington, Mick Place, Robert Pleasants, Portrush Annie, G Pote, Jeanette Powell, L Purtle, David Renwick, N P J Roe, Richard Rogers, John Savage, Pete Simmonds, Ian Symes, C J Tansley, Roy Tassi, David Taylor, Bill Thackray, Margarita Turner, Mrs S Vida, Ándy Wakefield, George Walker, Neil Walton, Trevor Watkins, Martin Weedon, Nigel Wheatley, John Williamson, Ray Wright, Pamela Wylde.

There were also nine incorrect entries.

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